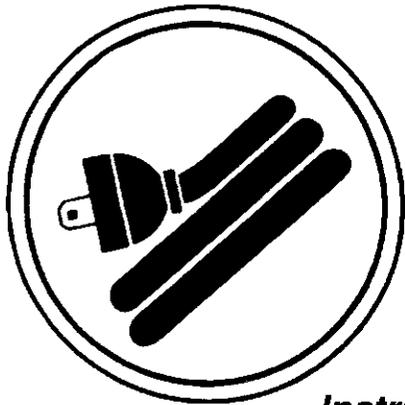


Use

And

Care



Instructions for your Electric Wall Oven and Microwave Oven

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INSTALLER Please leave this manual with this oven.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers of your wall oven are found on the rating plate which is located on the front oven frame. Record and retain these numbers.

Model number: _____

Serial number: _____

Date of purchase: _____

SAFETY INSTRUCTIONS

Information in the Safety Instruction section covers all electric cooking appliances. You may find some information that does not pertain to your particular appliance. Please review this section before using your cooking appliance.

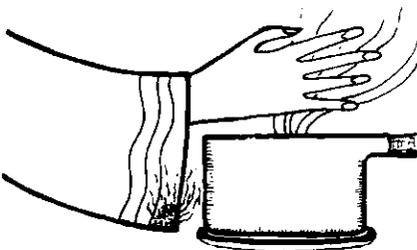
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

PROPER INSTALLATION – Be sure your appliance is properly installed and grounded by a qualified technician.



NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

STORAGE ABOVE RANGE – To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5-inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.



WEAR PROPER APPAREL –

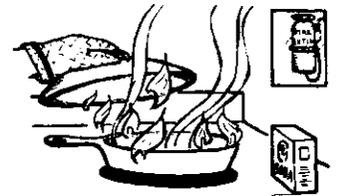
Loose-fitting or hanging garments should never be worn while using the appliance.

USER SERVICING – Do not repair or replace any part of the appliance unless specifically recommended in the Use and Care Book. All other servicing should be referred to a qualified technician. Always disconnect unit or cut-off power to unit before any servicing.

STORAGE IN, ON OR NEAR APPLIANCE – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion. Do not use cooktop or oven as a storage area for food or cooking utensils.

DO NOT USE WATER ON GREASE FIRES –

Smother fire or flame or use dry chemical or foam-type extinguisher, if available or sprinkle heavily with baking soda.



USE ONLY DRY POTHOLDERS – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

SURFACE COOKING UNITS:

USE PROPER PAN SIZE – This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTINGS –

Boilover causes smoking and greasy spillovers that may ignite.



MAKE SURE DRIP BOWLS ARE IN PLACE – Absence of these bowls during cooking may subject wiring or components underneath to damage.

PROTECTIVE LINERS – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the Use and Care Book. Improper installation of these liners may result in a risk of electric shock, or fire.

SAFETY INSTRUCTIONS

GLAZED COOKING UTENSILS – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.



UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS – To reduce the risk of burns, ignition of flammable materials, and spillage due to unin-

tentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface elements.

DO NOT SOAK REMOVABLE HEATING ELEMENTS – Heating elements should never be immersed in water. Immersing element in water would damage insulating material inside element.

OVENS:

USE CARE WHEN OPENING DOOR – Let hot air or steam escape before removing or replacing food.

DO NOT HEAT UNOPENED FOOD CONTAINERS – Build-up of pressure may cause container to burst and result in injury.

KEEP OVEN VENT DUCTS (located under rear element; rear corner of cooktop; between oven door and control panel of wall oven or on backguard) **UNOBSTRUCTED**. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

PLACEMENT OF OVEN RACKS – Always place oven racks in desired location while oven is cool. If rack must be moved while hot, use care to avoid contact of potholder with oven element.

VENTILATING HOODS:

CLEAN VENTILATING HOODS FREQUENTLY – Grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self-clean cycle there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self-clean cycle.

DEEP FAT FRYERS:

Use extreme caution when moving the grease kettle or disposing of hot grease.

DO NOT TOUCH SURFACE ELEMENTS OR OVEN ELEMENTS, AREAS NEAR ELEMENTS OR INTERIOR SURFACES OF OVEN – Elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements or interior surfaces of oven until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, oven vent opening and surfaces near this opening, oven door, and oven window. Also, do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

ANTI-TIP BRACKET:

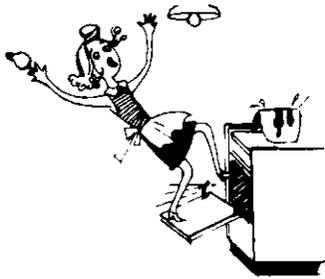
WARNING: To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti-tip device is engaged when range is replaced. The anti-tip device secures the rear leveling leg to the floor, when properly engaged.

SAFETY INSTRUCTIONS

ADDITIONAL INFORMATION:

After appliance is installed, be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over surface elements creating a fire hazard.

Care should be given to location of appliance. Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat. This is a heavy appliance and can settle into soft floor coverings such as cushioned vinyl. Use care when moving range on this type of floor covering.



OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door or serious injury.

CIRCUIT BREAKER OR FUSE – Locate and mark breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

CONTROL KNOBS – Turn off control at the completion of a cooking operation.

SELF CLEANING OVEN:

Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self clean oven. Clean only parts listed in this booklet. Before self cleaning the oven, remove broiler pan, oven racks, and other utensils.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE SELF CLEANING MODE OF OPERATION.

ATTENTION: NE LAISSER AUCUN ALIMENT, US-TENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

On some models, a fan should be heard during the self clean cycle. If not, cancel clean cycle and call a serviceman before self cleaning again. (Refer to **CONTENTS** on front cover for location of self clean instructions and fan information.)

SMOOTHTOP COOKTOP:

Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

DO NOT LEAVE CHILDREN ALONE – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. **CAUTION:** Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.

Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.



IN CASE OF FIRE:

1. Turn off appliance and ventilating hood.
2. Use dry or foam-type extinguisher or baking soda to smother flame. Never use water on a grease fire.
3. If fire is in oven, smother by closing oven door.
4. If fire is in a pan on the surface unit, cover pan.

– SAVE THESE INSTRUCTIONS –

SAFETY INSTRUCTIONS

(for microwave oven)

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 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 closes 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.

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

WARNING: To reduce the risk of burns, electrical shock, fire, injury to persons or exposure to excessive microwave energy:

1. READ ALL THE INSTRUCTIONS BEFORE USING THE APPLIANCE.

2. Read and follow the specific "precautions to avoid possible exposure to excessive microwave energy."
3. Use this appliance only for its intended use as described in the manual. Do not use for drying clothes, linens, newspaper, or similar non-food type items.
4. Make sure that all persons using this appliance, especially children, are closely supervised and properly instructed on how to use this appliance.
5. Do not operate this appliance if it has a damaged cord, if it is not working properly, or if it has been damaged or dropped.
6. Do not attempt to service or repair this appliance. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or replacement.
7. Do not cover or block any openings on the appliance.
8. When cleaning oven door and surfaces of the oven which face and/or contact the oven door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
9. Use only cooking utensils and accessories, made for use in the microwave and specifically described in this manual or cookbook, if included with oven.

Use aluminum foil only as directed in this booklet. See Use of Aluminum foil on page 28.

10. Some products such as whole eggs, and sealed containers such as closed glass jars may explode and should not be heated in this oven.
11. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food, especially starchy items such as potatoes and fatty items such as bacon.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. Do not put metal inside the oven, except as specifically described in the manual or cookbook accompanying this oven.
12. Do not use water on a grease fire. Smother fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
13. The appliance should be carefully attended if paper, plastic, or other combustible materials are placed inside the oven to accommodate cooking. If any materials inside the oven should ever ignite, keep the oven door closed, and shut off power at the fuse or circuit breaker panel.
14. Do not pop popcorn in anything other than a microwave oven popper unless it is a specially treated bag labeled: Microwave popcorn intended for use in the microwave.
15. Do not remove the outer case, for safety considerations.
16. This microwave oven is specifically designed to heat, cook or defrost food. It is intended for home use only. This oven is not designed for commercial, industrial or laboratory purposes. Avoid using corrosive chemicals and vapor in the oven.

SAVE THESE INSTRUCTIONS

CONTROL FOR WALL OVEN

TIMER (minute timer)

1. Press TIMER pad.
2. Turn SET knob to desired time.
3. TIMER starts automatically.
3 beeps signal the end of the timing operation and the time-of-day reappears in the display.
4. To cancel TIMER operation: Press TIMER pad and turn SET knob until :00 appears in the display. Time-of-day will reappear after a 3 second delay.

CLOCK (time-of-day)

1. Press CLOCK pad.
2. Turn SET knob until display shows correct time-of-day.
3. Press STOP/CLEAR pad to lock in time.

When power is first supplied to oven or if there is a power failure, the display will blink. Follow above instructions to set clock.

BAKE

1. Press BAKE pad.
2. Turn SET knob until desired oven temperature appears in the display.
3. Press STOP/CLEAR pad to cancel the baking operation.

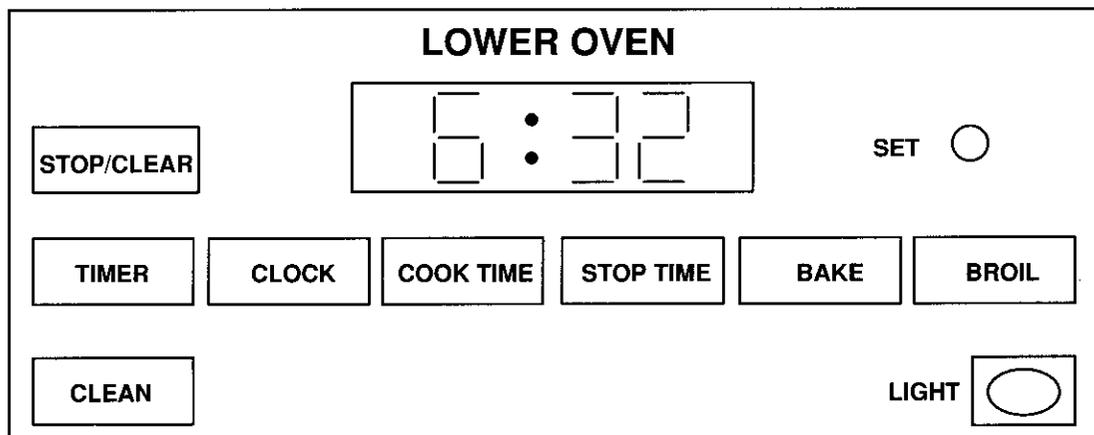
See pages 7 to 8 for additional information on baking and roasting.

STOP/CLEAR

Press to cancel all operations except clock and timer.

SET

Turn knob in either direction to enter time or temperature. Knob is also used to select HI or LO broil.



CLEAN

1. Close door.
2. Move door handle to locked position.
3. Press CLEAN pad. ("door" will appear in display and beeps will sound if door is not locked.)
4. Oven will automatically clean for 3 hours, or select 2 or 4 hours by turning the SET knob.

See page 11 for additional information.

TO CANCEL AN OPERATION:

Press STOP/CLEAR pad to cancel a cook or clean operation.

COOK TIME/STOP TIME

To begin cooking immediately:

1. Press COOK TIME pad and enter desired cooking time by turning the SET knob.
2. Press BAKE pad and enter oven temperature with SET knob.

To delay the start of cooking:

1. Press COOK TIME pad and enter cooking time with SET knob.
2. Press STOP TIME pad and enter time you wish food to stop cooking with SET knob.
3. Press BAKE pad and enter oven temperature with SET knob.

See page 10 for additional information.

BROIL

1. Press BROIL pad.
2. Turn SET knob clockwise one or two clicks to select HI or LO broil.
3. Press STOP/CLEAR pad to cancel broil operation.

See page 9 for additional information.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. Three beeps signal the end of an operation. Press STOP/CLEAR to cancel an operation.

If a fault code (ex: F 1) is displayed and beeps sound, press STOP/CLEAR. If fault code continues, see page 12.

USING YOUR OVEN

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. Please expect some differences with this new oven.

OVEN VENT

Your oven is vented through a duct located on the right side below the microwave oven and above the oven door. To prevent baking problems, do not block this opening. Do not touch the vent openings or nearby surfaces during oven operation as they may be hot.

FAN

This unit is equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan operates at a low speed during baking or broiling and at a higher speed during cleaning. The fan will automatically turn off when the unit has cooled.

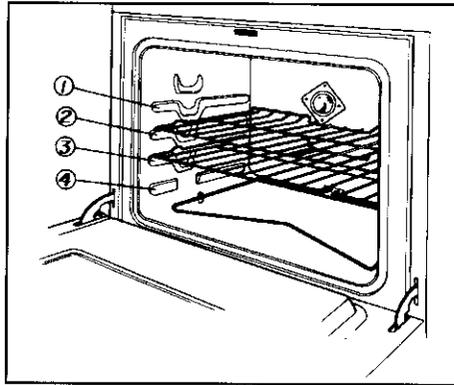
OVEN RACKS

The two oven racks are designed with a "lock-stop" position to keep racks from accidentally coming completely out of the oven.

NEVER place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock-stop" position to be sure rack is correctly replaced.

To remove: Be sure rack is cool. Pull rack out to the "lock-stop" position. Tilt up and continue pulling until rack releases.



For optimum browning results, bake biscuits, cookies or cakes on one rack in the center of oven.

RACK POSITIONS:

RACK 1 (top of oven) used for broiling thin foods.

RACK 2 used for one-rack baking or broiling thicker cuts of meat.

RACK 3 used for most one-rack baking and for roasting some meats.

RACK 4 used for roasting large meats, cooking larger foods and for baking angel food cake or pie shells.

HINTS:

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks.

Place food in the oven on the center of the rack. Allow 1 or 2 inches between edge of utensil and the oven sides or adjacent utensils.

PREHEATING

Preheating is necessary only for baking. It is not necessary to preheat for broiling or roasting. Allow oven to heat for about 10 minutes before placing food in the oven.

Selecting a temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

To preheat: Set oven for baking and allow the oven to heat until display shows the preset temperature (100 will appear in the display until the oven reaches 100°F. The display will then show the oven temperature in 5° increments until the oven reaches the preset temperature.)

Once the preset temperature is reached, and the oven temperature has stabilized, a single beep will sound.

If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.

IMPORTANT

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING BROILING OR BAKING. If the door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the display.

USING YOUR OVEN

HOW TO BAKE

1. When cool, position rack in oven depending on what you are baking.

2. To set oven: Press BAKE pad. "BAKE" lights in the display.

Turn SET knob to the desired oven temperature. "ON" lights in the display.

play. The oven immediately turns on and begins to heat. The display will register the oven temperature starting at 100°F.

3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.

4. Check food for doneness at minimum

time in recipe. Cook longer if necessary. Remove food from the oven.

Press STOP/CLEAR button to cancel a baking operation.

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful:

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE	PROBLEM	CAUSE
<i>Cakes are uneven.</i>	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Oven not level. Undermixing. Too much liquid.	<i>Cakes don't brown on top.</i>	Oven temperature too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often. Incorrect rack position.
<i>Cake high in middle.</i>	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.	<i>Excessive shrinkage.</i>	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven walls.
<i>Cake falls.</i>	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.	<i>Uneven texture.</i>	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped. Incorrect oven position.	<i>Cakes have tunnels.</i>	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Oven temperature too high.
<div style="border: 1px solid black; padding: 5px;"> For optimum results, bake on one rack. If baking cakes on two racks, place pans toward front of oven on upper rack and pans toward back of oven on lower rack. </div>		<i>Cakes crack on top.</i>	Batter overmixed. Oven temperature too high. Too much leavening. Incorrect rack position.
		<i>Cake not done in middle.</i>	Temperature too high. Pan too small. Baking time too short.
		<div style="border: 1px solid black; padding: 5px;"> If additional ingredients were added to mix or recipe, expect cooking time to increase. </div>	
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)	<i>Pie crust edges too brown.</i>	Oven temperature too high. Pans touching each other or oven walls. Edges of crust too thin.
<div style="border: 1px solid black; padding: 5px;"> Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecko's Baker's Secret require lowering the oven temperature by 25° F. </div>		<i>Pies don't brown on bottom.</i>	Used shiny metal pans. Oven temperature too low.
		<i>Pies have soaked crust.</i>	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

USING YOUR OVEN

HOW TO ROAST

To set oven for roasting see page 7, #2.

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on. Preheating is unnecessary for roasting meats.

Most meats are roasted at 325°F except tenderloin at 425°F and smaller poultry

at 375°F to 400°F.

Cooking time is determined by the weight of the meat and the desired doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert the thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from the oven and let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10° less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **DO NOT REFREEZE MEATS THAT HAVE NOT BEEN COOKED FIRST.**

PORK

Pork should always be cooked to an internal temperature of 170° (well done) throughout.

ROASTING CHART

CUT OF MEAT	APPROXIMATE WEIGHT	INTERNAL TEMP.	TEMP.	TIME
BEEF Standing Rib	6 to 8 lbs.	140° (rare) 160° (medium) 170° (well done)	300–325°F	23 to 25 min/lb. 27 to 30 min/lb. 32 to 35 min/lb.
	4 to 6 lbs.	140° (rare) 160° (medium) 170° (well done)	300–325°F	26 to 32 min/lb. 34 to 38 min/lb. 40 to 42 min/lb.
Rolled Rib	5 to 7 lbs.	140° (rare) 160° (medium) 170° (well done)	300–325°F	32 min/lb. 38 min/lb. 48 min/lb.
Rib Eye	4 to 6 lbs.	140° (rare) 160° (medium) 170° (well done)	350°F	18 to 20 min/lb. 20 to 22 min/lb. 22 to 24 min/lb.
Tenderloin, Whole	4 to 6 lbs.	140°F (rare)	425°F	40 to 60 minutes (total time)
	2 to 3 lbs.	140°F (rare)	425°F	45 to 50 minutes (total time)
Sirloin Tip (high quality)	3 to 4 lbs.	140 – 170°F	325–350°F	35 to 40 min/lb. 30 to 35 min/lb.
	6 to 8 lbs.	140 – 170°F		
Rolled Rump (high quality)	4 to 6 lbs.	150 – 170°F	325–350°F	25 to 30 min/lb.
PORK LOIN Center	3 to 5 lbs.	170°F Throughout	325°F	30 to 35 min/lb. 35 to 40 min/lb.
	5 to 7 lbs.	170°F Throughout		
LAMB, LEG	5 to 9 lbs.	160°F (medium) 170 – 180°F (well)	325°F	25 to 30 min/lb. 30 to 35 min/lb.

USING YOUR OVEN

HOW TO BROIL

Broiling is a method of cooking tender foods by direct heat under the element. The degree of doneness is determined by the distance between the meat and the element, and the length of broiling time.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiling insert should be placed in the pan so the grease will drain freely. Improper use may cause grease fires.

The broiler insert CANNOT be covered with aluminum foil as this prevents fat from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil. Do not use disposable broiler pans. They do not provide a separate tray.

TO BROIL:

1. Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.
2. Place broiler pan on any of the recommended rack positions. Generally, for brown exterior and rare interior, the meat should be close to the element. Place further down if you want meat well done.
3. Broiling should be done with oven door opened to the broil stop position (opened about 4-inches).
4. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.
6. Press STOP/CLEAR button to cancel a broil operation.

To set oven:

- Press BROIL pad. "Broil" lights in the display.
- Turn SET knob clockwise one or two clicks to select HI for normal broiling or LO for special low temperature broiling.
- "ON" lights in the display. The oven immediately turns on and begins to heat.

Use HI BROIL for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select LO BROIL. Low temperature broiling allows food to cook to the well done stage without excessive browning. Cooking time may increase if LO BROIL is selected.

BROILING CHART

TYPE OF FOOD	RACK #	DONENESS	TOTAL TIME
STEAKS 1-inch	2	rare medium well	8 to 10 min. 12 to 14 min. 18 to 20 min.
1 1/2-inch	2	rare medium well	14 to 16 min. 18 to 20 min. 25 to 30 min.
HAMBURGER 3/4 to 1-INCH	2	rare medium well	10 to 12 min. 12 to 15 min. 15 to 18 min.
CHICKEN HALVES	2	well done 185°F	30 to 40 min.
FISH FILLETS Fresh Frozen	2 2	flaky flaky	10 to 15 min. 15 to 20 min.
HAM SLICE (boneless) 1/4 to 1/2 - inch Pre Cooked Uncooked	2 2	well done	8 to 15 min. 15 to 20 min.
BACON	1	well done	2 to 4 min.
PORK CHOPS 1/2-inch	1	well done	6 to 10 min.

AUTOMATIC OVEN COOKING

Automatic cooking feature is used to turn the oven on and off at the preset time-of-day. This feature can be used to delay the start of a cooking operation.

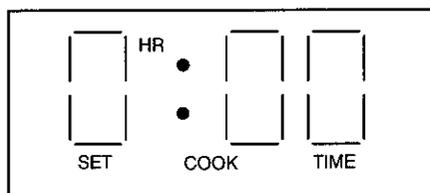
The automatic cooking feature will not operate unless the clock is functioning and is set at the correct time-of-day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafoods or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

TO BAKE BY TIME –

with immediate start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.



2. Enter cooking time (how long you wish food to cook) with the SET knob.
3. Press BAKE pad. "Bake" lights in the display. Enter oven temperature with the SET knob.
4. "TIMED BAKE ON" lights in the display. The oven automatically turns on and begins to heat. The display begins to count down.

At the end of the preset cooking time, the oven automatically turns off.

EXAMPLE

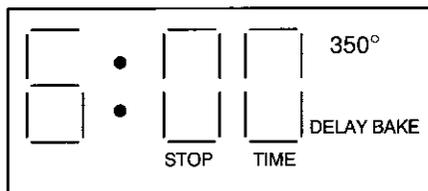
Food is to cook for one hour and 30 minutes at 350°F.

1. Press COOK TIME pad.
2. Turn SET knob until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press BAKE pad.
4. Turn SET knob until 350° appears in the display. Oven turns on immediately.

TO BAKE BY TIME –

with delayed start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.
2. Enter cooking time with SET knob.
3. Press STOP TIME pad. "SET STOP TIME" flashes in the display.
4. Enter the time you wish the oven to turn off by turning the SET knob.
5. Press BAKE pad. "DELAY BAKE" lights in the display.
6. Enter oven temperature with the SET knob.



The oven will automatically turn on in time to have the food ready by the preselected STOP TIME.

EXAMPLE

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press COOK TIME pad.
2. Turn SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press STOP TIME pad.
4. Turn SET knob until 6:00 appears in the display.
5. Press BAKE pad.
6. Turn SET knob until 350° appears in the display.

The oven will turn on at 3:30, cook the food for 2 1/2 hours and will automatically turn off at 6:00.

ADDITIONAL INFORMATION

1. The Electronic Controller will continuously beep if you delay in entering a complete program. If you hear the beeps, just continue entering the program as described above. The beeps will stop.
2. To reset or cancel the program: Press the STOP/CLEAR button.
3. After setting the Automatic Cooking feature, press the CLOCK pad and the time-of-day will reappear in the display. "TIMED BAKE ON" or "DELAY BAKE" and the oven temperature will remain in the display as a reminder that the oven is set for a cooking operation.

SELF CLEAN OVEN

The self clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the oven is cool.

BEFORE SELF CLEANING

Remove all pans from the oven. The racks may be left in, but will discolor and may not slide easily after cleaning.

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

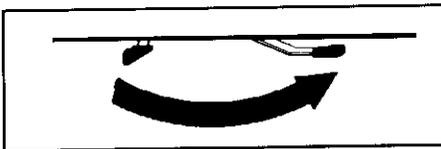
Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.

DO NOT USE OVEN CLEANERS OR OVEN LINER PROTECTIVE COATINGS OF ANY KIND ON THE SELF CLEAN OVEN FINISH OR AROUND ANY PART OF THE OVEN.

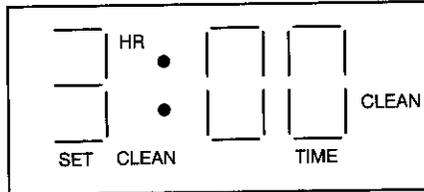
To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

TO OPERATE

1. Close door. Move door latch to the right until it rests in the lock position.



2. Press CLEAN pad. If the door is not locked as described, "door" will flash in the display.



When the CLEAN pad is pressed, the oven will automatically clean for 3 hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by turning the SET knob.

To prevent accidentally changing the clean cycle, press CLOCK pad to return display to time-of-day. "CLEAN ON" remains in the display as a reminder that the oven is set for a clean operation.

DURING SELF CLEANING

The oven automatically begins to heat when the CLEAN pad is pressed and the door is locked. As the oven reaches cleaning temperatures, the LOCK light will turn on. At this point, the oven door can not be manually opened. Do not force latch to the left once the lock light turns on. A fan sound can be heard during the clean cycle.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

TO CANCEL CLEAN CYCLE:

Push STOP/CLEAR button. If the LOCK light has not turned on, the oven door can be opened.

If the LOCK light has turned on, allow the oven to cool (up to 1 hour.) Once LOCK light turns off, oven door can be unlocked and opened. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.

AFTER SELF CLEANING

About one hour after the clean cycle is completed, the internal lock will disengage, LOCK light will turn off and the door latch can be returned to its original (unlocked) position. **Do not attempt to unlock door until lock light has turned off. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.**

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

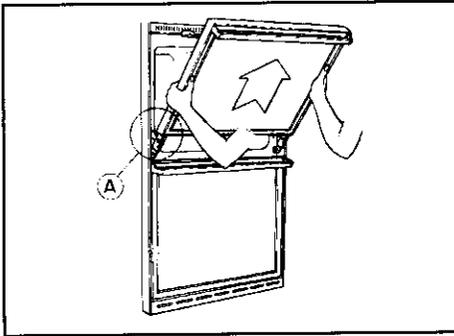
Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

MAINTENANCE

OVEN DOOR

To remove door: Open door to the "stop" position (opened about 4 inches) and grasp the sides of the door at the middle of the door. **Slowly** lift door straight up.

As you lift the door up, **very slightly** open door by pulling door toward you. Check to be sure latches (A) swing down into the notches on the hinge arms.



CAUTION:

Hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

To replace door: Grasp door at each side, align slots in the door with the hinge arms. Very slightly pull door to a more open position as you slide the door down onto the hinge arms. The sliding action of the door will disengage the latches on the hinge arms. Gently push the door downward until the door rests evenly on the hinges. Close door.

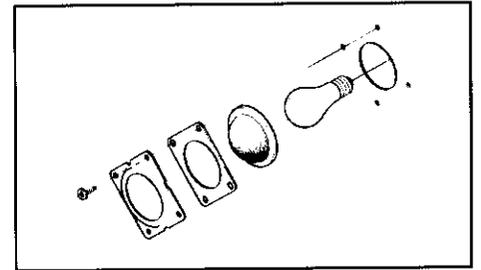
Do not attempt to open or close door until door is completely seated on hinge arms. Never turn on oven unless door is properly in place.

OVEN LIGHT

To turn on oven light, press rocker switch labeled "light" located on control panel.

Before replacing light bulb. **DISCONNECT POWER TO OVEN.** Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To replace oven light: Remove 4 screws and plates as illustrated below. Use care when removing gasket, it may tear. Replace with a 40 watt appliance bulb. (Not covered by warranty.) Reconnect power to oven and reset clock.



CARE AND CLEANING

BE SURE ALL PARTS OF THE OVEN ARE COOL BEFORE CLEANING. AFTER CLEANING BE SURE ALL PARTS ARE REPLACED CORRECTLY.

PARTS	CLEANING AGENTS	DIRECTIONS
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad.	Remove from the oven after use. Allow to cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Glass – Control Panel Oven Window Oven Door	Soap & water. Paste of baking soda & water. Window cleaning fluid or ammonia.	Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. Do not oversaturate cloth to avoid inside staining of oven door glass. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven door window glass, never use excessive amounts of water which may seep under or behind glass.
Metal finishes – Trim Parts	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven racks	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Self Clean Oven: Racks will permanently discolor if left in the oven during a clean cycle.
Oven elements		Elements are self cleaning. Soil will burn off as elements are used.
Plastic – Door Handle	Soap & water. Paste of baking soda & water.	Never use abrasive or caustic cleaning agents on plastic.

TROUBLESHOOTING CHART

(WALL OVEN)

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

F plus a number appears in the display and a continuous beep sounds. (Example: F 1)	This is called a FAULT CODE. If a fault code appears in the display, press the STOP/CLEAR pad. If the fault code reappears, call the servicer.
Part or all of of your oven does not operate.	Is oven properly connected to the electrical supply? • Have fuses blown or circuit breakers tripped? • Has the power supply to your home been interrupted? • Has oven been set for a delayed cooking operation? (See page 10).
Oven elements fail to turn on or heat food properly.	Is oven properly connected to the electrical supply? • Have fuses blown or circuit breakers tripped? • Has the power supply to your home been interrupted?
Food not baking satisfactorily.	Are racks properly in place and in correct position for what you are baking? • Is your oven level? • Are you using the proper pan? • Is it bright, not soiled or dark colored? • Have you used foil incorrectly? • Are you using standard measuring utensils? • Did you preheat if recommended?
Oven does not operate.	Was the electronic control correctly set? • See page 5. • Is the oven disconnected from the electrical power?
Oven light does not work.	Is bulb loose or burned out?
Need service, accessories or parts.	When oven requires service or replacement parts, contact your Dealer or Authorized Servicer. • Consult the Yellow Pages in your telephone directory under ranges for the service center nearest you. • Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

Use and Care

Microwave Oven

with cook and defrost by weight

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YOU MUST REGISTER YOUR MICROWAVE OVEN

The Federal Government requires that records be filed on the location of all microwave ovens. A registration card, packed inside this oven, is used to track the location of our microwave ovens. Please fill in the registration card now and mail to us. If you move, register your new address by writing to us at the address below. If you bought this microwave oven from a previous owner, please establish your ownership by writing to:

Microwave Records
740 King Edward Avenue
Cleveland, TN 37311

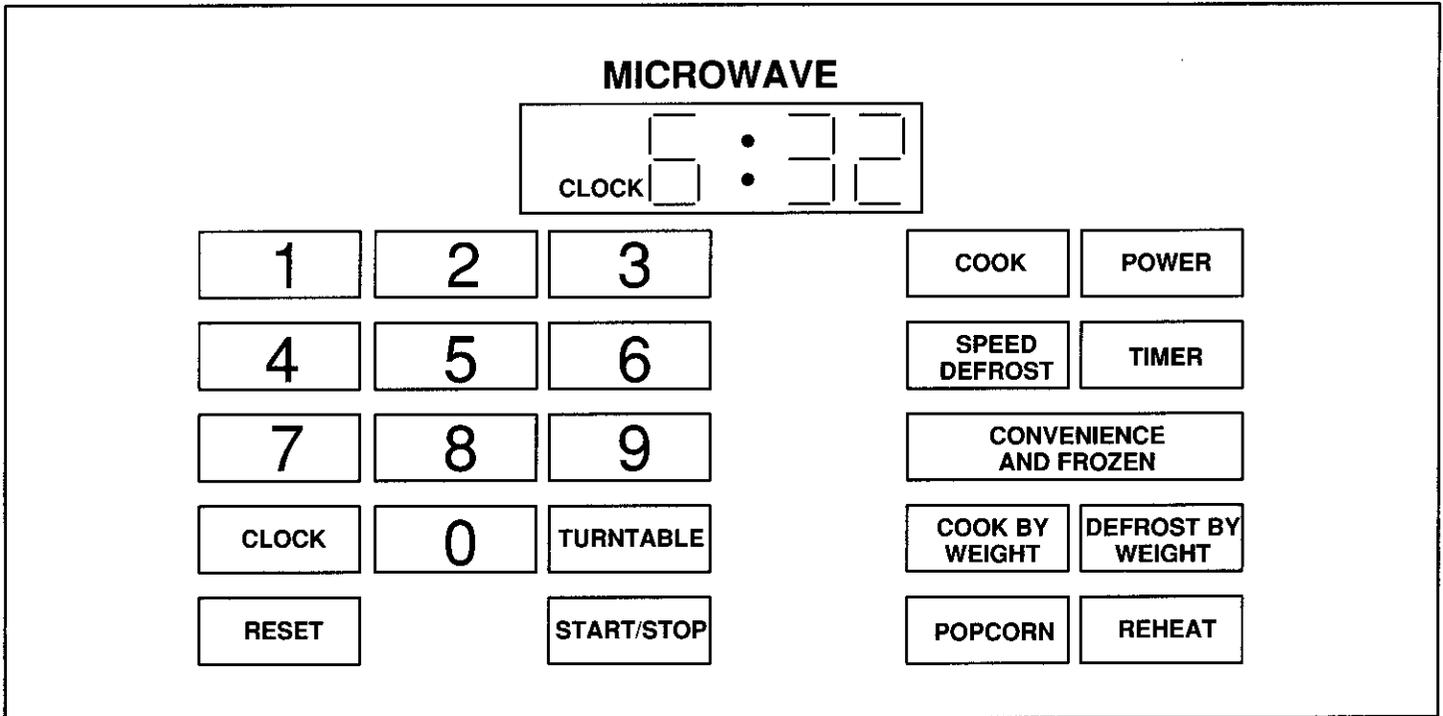
Include the **MODEL NUMBER** and **SERIAL NUMBER** in all correspondence. These numbers are found on the rating plate which is located inside the microwave oven cavity. Write the information here for handy reference.

Date Purchased: _____

Model Number: _____

Serial Number: _____

CONTROL PANEL



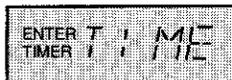
OVEN LIGHT AND FAN

The oven light automatically turns on when the door is opened. The light will also stay on during any operation except the TIMER operation.

A fan noise can be heard during all operations except the TIMER operation.

PROMPT INDICATORS

Prompt indicators are messages in the display to help you set the oven. Whenever a function pad is pressed, a prompt will appear in the display. For example, if you press TIMER,



will be displayed. This tells you to enter a time such as 5 0 0 or 5 minutes.

WHAT BEEPS MEAN

One short beep – a beep sounds each time a pad is pressed. Beep indicates a correct entry. One beep sounds during some code programs to signal you to check the food.

One long beep – signals the end of a TIMER operation.

Two short beeps – indicates an incorrect entry.

Two long beeps – indicates that the oven is changing from one operation to another. For example, from a defrost operation to a cook operation.

During some code programs, the oven will automatically turn off. At this point, check food to see if stirring or turning is required.

Four long beeps – signals the end of an operation for all functions except the TIMER operation.

GENERAL OPERATING INSTRUCTIONS

Refer to pages 17 to 27 for complete operating instructions for each function pad.

To set oven:

1. Press a function pad.
2. Enter time, code or weight.
3. Press **START/STOP** pad.

OPERATION

FUNCTION PAD	DISPLAY WILL PROMPT	WHAT TO DO
COOK		Enter the desired time. See page 18 for complete instructions.
POWER		You must enter a cooking time before selecting a power level. The oven will automatically cook at full power ("HI") unless you select a lower power. Enter power level within 3 seconds of pressing the POWER pad.
SPEED DEFROST		Enter defrost time. See page 19 for complete instructions.
TIMER		Enter desired timing. See page 17 for complete instructions.
CONVENIENCE AND FROZEN		This is a code program. See page 21 for complete instructions.
COOK BY WEIGHT		This is a code program. See page 25 for complete instructions.
DEFROST BY WEIGHT		This is a code program. See page 27 for complete instructions.
POPCORN		See page 17.
REHEAT		This is a code program. See page 23 for complete instructions.
CLOCK		Press CLOCK pad twice and enter correct time-of-day. See page 17 for complete instructions.
RESET	-----	Cancels any program except clock.
TURNTABLE	-----	Turns turntable on and off.
START/STOP	-----	Turns oven on or off.

OPERATION

CLOCK, if equipped

00:00 will flash in the display when the oven is first plugged into a wall outlet or if there has been a power failure.

To set clock:

4. Press CLOCK twice.
5. Enter time-of-day by pressing the number.
(Ex. 8 3 0 or 8:30)
6. Press START/STOP.
This locks in the time-of-day.



To recall time-of-day during a cooking operation, press CLOCK. Time-of-day will appear in the display for 3 seconds before returning to the current timing.

RESET

If time is left on the display or if an incorrect entry was made, press RESET to clear the entry. The oven must be off to clear an entry. Time-of-day will reappear.



TURNTABLE, if equipped

The turntable will automatically rotate whenever the oven is turned on for any operation. If you wish to turn off the turntable, press TURNTABLE. The turntable will automatically turn on the next time the oven is used.



CAUTION:

Always place items in the center of the turntable. If an item is larger than the turntable, place a microwave-safe dish underneath to prevent the item from dragging. If the item does not rotate, turn off turntable. Some rectangular-shaped utensils are too large to rotate in the oven.

To prevent discoloration of the plastic turntable, do not use ceramic browning dishes on the turntable. Use only browning dishes set in a heat-proof plastic holder.

To prevent discoloration of the plastic turntable, place microwave popcorn on a microwave-safe, plastic dish supplied with the oven or a microwave-safe, heat-proof dish.

START/STOP



To start or stop any operation, press START/STOP. To interrupt any operation except TIMER, press START/STOP or open oven door. To resume, close door and press START/STOP. If food is removed from the oven with time remaining on the display, press RESET to clear the timing.

To stop TIMER, press RESET. TIMER function can not be interrupted.

TIMER



Use as a handy kitchen timer to time conventional cooking operations or to time microwave standing times.

To set timer:

1. Press TIMER.
2. Enter timing.
(Ex. 5 3 0 or 5:30 – 5 min. 30 sec.)
3. Press START/STOP to begin timing.



A long beep signals the end of a timing operation. Press RESET to stop and cancel TIMER operation. Timer function can not be interrupted.

HINT:

It is possible to use the TIMER at any time. For example, you can set the TIMER while the oven is being used for a cooking operation. Or, you can set the TIMER and then set a cooking operation while the timing operation is in use.

If TIMER is used along with a cooking operation, the display will show the cooking time rather than the TIMER timing. To recall timing for TIMER, press TIMER pad and time will be displayed for 3 seconds.

POPCORN



This is a preset timing for microwave popcorn. Carefully follow the package directions. Do not leave microwave oven unattended while popping popcorn. Place microwave popcorn on a microwave-safe, heat-proof dish in the oven. Some brands pop faster than others.

Stop microwave when rapid popping slows to 2 to 3 seconds between pops.

Microwave popcorn brands vary in their yield. Do not repop unpoped kernels.

To set:

1. Press POPCORN.
2. Press START/STOP.



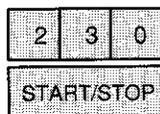
HOW TO COOK

COOK AT FULL POWER

The oven will automatically cook at full power (HI) unless you select another power level.

To set:

1. Press numbers to enter cooking time.
(Ex. 2 3 0 or 2 minutes, 30 seconds)
2. Press START/STOP to begin cooking.



HINTS:

To check food during cooking, open the oven door. When the door is opened, the oven turns off and the display stops counting down. Check food, close door and press START/STOP to continue cooking.

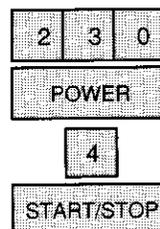
At the end of cooking, "END" appears in the display and 4 beeps sound. Open the oven door or press RESET. Time-of-day reappears in the display when the door is opened or RESET is pressed.

CHANGING THE POWER LEVEL

Power level must be entered within 3 seconds after pressing POWER. The display returns to the cooking time after 3 seconds.

To set:

1. Press numbers to enter cooking time.
2. Press POWER.
3. Press a single number to enter power level.
(Ex. 4 for 40% power).
4. Press START/STOP to begin cooking.



HINTS:

Press POWER to recall the power level during cooking. Power level will appear in the display for 3 seconds before returning to the current timing.

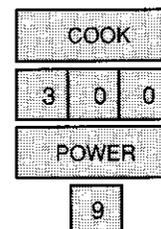
Power level can be changed during cooking, while the oven is operating. Press POWER then enter the power level. Press POWER twice to cook at full power (HI).

PROGRAM COOKING

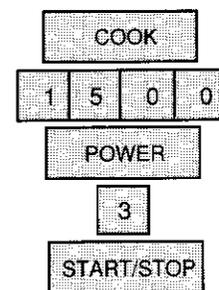
It is possible to program the oven to cook at two different power levels. For example, you can set the oven to cook at HIGH (Stage-1) to begin a cooking operation. Then, reduce the power level (Stage-2) to continue the operation at a slower, more gentle speed.

To set:

- STAGE-1
1. Press COOK.
 2. Enter cooking time for stage-1.
 3. If desired, select a power level.



- STAGE-2
4. Press COOK again.
("mem" appears in the display).
 5. Enter cooking time for stage-2.
 6. If desired, select a power level.
 7. Press START/STOP to begin cooking.



During stage-1, the "cook" and "mem" prompts flash in the display to indicate that this is a 2-stage cooking operation. The "mem" prompt turns off when the oven changes from stage-1 to stage-2. 2 beeps signal this change. 4 beeps signal the end of cooking.

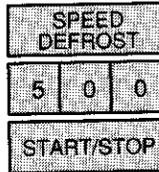
HOW TO SPEED DEFROST

SPEED DEFROST

This setting is designed to defrost foods quickly and conveniently with a minimum of handling. To defrost meat, poultry or seafood, refer to CODE PROGRAM – defrost by weight on page 27.

To set speed defrost:

1. Press SPEED DEFROST.
2. Enter defrost time.
3. Press START/STOP to begin defrosting.

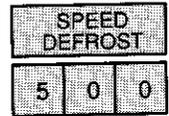


SPEED DEFROST THEN COOK

It is possible to program a speed defrost operation followed immediately by a cooking operation by using the 2-stage cooking feature. (Note: You can select stage-1 and stage-2 or just stage-1).

To set:

- SPEED DEFROST
1. Press SPEED DEFROST.
 2. Enter defrost time.



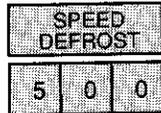
SPEED DEFROST WITH HOLD TIME

It is possible to program a defrost operation with standing time at the end of defrosting.

To set:

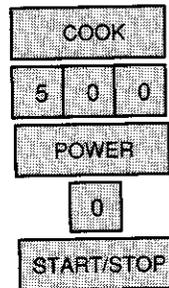
STAGE-1: SPEED DEFROST

1. Press SPEED DEFROST.
2. Enter defrost time.



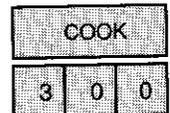
STAGE-2: HOLD for standing time

3. Press COOK.
4. Enter standing time.
5. Press POWER.
6. Enter "0" power.
7. Press START/STOP.



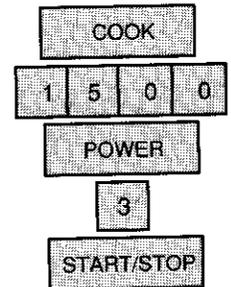
STAGE-1

3. Press COOK for stage-1.
4. Enter cook time.
5. Enter power level if desired.



STAGE-2

6. Press COOK for stage-2.
7. Enter cook time.
8. Select power level if desired.
9. Press START/STOP.



The oven will automatically defrost then cook at two different levels of power. 2 beeps will signal when the oven changes from one stage to another. 4 beeps signal the end of cooking.

The oven will defrost for the time you entered and will then automatically hold the food for the standing time you entered. 4 beeps will signal the end of defrosting. Fan and light will remain on for both the defrost and hold operations.

CODE PROGRAMS

CODE PROGRAMS

CODE programs help to take the guesswork out of selecting cooking times and power levels for a variety of foods.

Several CODES have been preset by the manufacturer to defrost, cook or heat foods that are most commonly prepared in a microwave oven. Each code has preprogrammed cooking times and power levels for a specific food. All you have to do is select the code and enter the weight or amount of the food.

When using CODE programs, it is very important that you enter the correct information. Cooking time and power level are determined by the weight or amount you enter for each code.

IMPORTANT – PLEASE READ THIS

These three code programs will beep **AND THE OVEN WILL AUTOMATICALLY TURN OFF** during the code program. The display will stop counting down. This is a reminder for you to check the cooking progress. The code programs are:

1. **REHEAT**

Code 6 – only for models not equipped with a turntable.

Code 8 – all models.

2. **DEFROST BY WEIGHT** – all models.

3. **COOK BY WEIGHT** – all models.

Your oven will feature up to four CODE programs. They are:

1. **CONVENIENCE AND FROZEN**, if equipped

This program has 5 codes that are preset to thaw and heat frozen convenience foods. Cooking time and power level is determined by the code you select and the weight you enter.

2. **REHEAT**, if equipped

This program has 9 preset codes designed to heat 7 popular precooked foods or to cook bacon and potatoes. Time and power level is determined by the code you select and the amount (number of servings) you enter.

3. **DEFROST BY WEIGHT**

This program is preset to defrost meat, poultry, or seafood. Defrost time and power level is based on the weight you enter.

DEFROST BY WEIGHT code will defrost meats weighing up to 9 lbs.

4. **COOK BY WEIGHT**

This program has 6 codes that are preset to cook tender roasts, precooked ham or a turkey breast to a specific internal temperature. Cooking time and power level is determined by the code you select and the weight you enter.

COOK BY WEIGHT code will cook meats weighing up to 9 lbs.

CODE PROGRAM

CONVENIENCE AND FROZEN

This program includes **frozen** convenience foods such as vegetables, entrees, pot pies, pancakes, and pastries.

Heating times for this code are based on **frozen** foods. If the food you wish to thaw and heat is not completely frozen or has begun to thaw, it may be necessary to remove the food from the oven **before** the end of cooking.

To insure best results, the oven will beep during the heating operation to remind you to check the heating progress.

INSTRUCTIONS AT-A-GLANCE

1. Press **CONVENIENCE AND FROZEN** pad.
2. Select code.
3. Enter weight.
4. Press **START/STOP** pad.

To set:

1. Press **CONVENIENCE AND FROZEN** pad. The display prompts you to "enter CODE".

CONVENIENCE
AND FROZEN

2. Select the desired code (from 1 to 5) for the type of food you wish to cook.
(Ex. if you wish to cook a frozen micro pot pie, press 3 for code 3).

3

3. The display now prompts you to enter the weight of the frozen pot pie.

Check the package weight and enter the weight by pressing the number pads.

(Ex. if the package weight is 1-lb., 8 oz. press 1 0 8).

1 0 8

As soon as you enter the weight, the display immediately changes to the correct cooking time.

Each code has a size limitation. See **DESCRIPTION OF CODES** for maximum weight per code. If you select a weight that is larger than the preprogrammed weight, two short beeps will signal the error.

4. Press **START/STOP** to begin cooking.

START/STOP

During cooking, one beep will be heard once or twice. This is a signal to check the food. If necessary, stir, turn or rearrange food. Recheck food at second beep and remove from oven if completely cooked.

Two long beeps will signal the end of cooking and the beginning of a 2 or 5 minute HOLD operation. The display will show the countdown for the HOLD operation.

Four long beeps signal the end of the HOLD operation.

DESCRIPTION OF CONVENIENCE & FROZEN CODES

CODE #	MAXIMUM WEIGHT	TYPE OF FROZEN FOOD	INSTRUCTIONS
CODE 1	Up to 1-lb., 8-oz. (24-oz.)	Frozen vegetables, rice, pasta.	Includes single or multiple servings; with or without a sauce. Follow package directions for venting or plastic pouches or trays. Follow instructions for adding water and for covering. Some microwaveable french fries may require slightly longer cooking times.
CODE 2	Up to 2-lbs. (32-oz.)	Frozen entrees & dinners in pouch.	If cover is foil, remove and replace with plastic wrap. Vent as directed on package instructions. Check food at first beep. Check food at second beep and remove from oven if food is cooked.
CODE 3	Up to 1-lb., 8-oz. (24-oz.)	Frozen micro pot pies or pastry topped micro casseroles.	After cooking, gently shake pot pie to help even out the heat in the pie's filling.
CODE 4	Up to 1-lb., 8-oz. (24-oz.)	Frozen breakfast foods (waffles, pancakes), sandwiches, breaded chicken pieces.	Follow package directions if a microwaveable heating sleeve is provided. Follow directions for serving size. Some sandwiches microwave best if wrapped in a paper towel or set on top of the box provided in the package. Follow package directions for heating sandwiches. Thicker sandwiches may take an additional 30 to 60 seconds of heating. Chicken pieces include precooked and breaded nuggets, strips, and patties. Do not cover. Remove dip, if packaged with chicken, when heating chicken pieces. Heat dip separately as package directs.
CODE 5	Up to 1-lb. (16-oz.)	Frozen bread, pastries, includes frozen rolls, doughnuts, muffins, mini-loaves. (To thaw and warm).	Remove wrap, place on microwave-safe dish and heat. Follow package directions for covering.

CODE PROGRAM

REHEAT

Use this program to reheat various serving sizes of beverages; pastries; cooked and refrigerated meats or entrees; canned entrees and soups, or instant hot cereal. This setting can also be used to cook potatoes or bacon.

INSTRUCTIONS AT-A-GLANCE

1. Press REHEAT pad.
2. Select code.
3. Enter amount.
4. Press START/STOP pad.

To set:

1. Press REHEAT pad. The display prompts you to "enter CODE".
2. Select the desired code (from 1 to 9) for the type of food you wish to heat.
(Ex. if you wish to heat a bowl of soup, press 8 for code 8).
3. The display now prompts you to "enter AMT" (amount or number of servings of the food you wish to heat.)
(Ex. If you wish to heat four bowls of soup, press 4).

REHEAT

8

4

When you enter the number of servings, the display immediately changes to the correct cooking time.

If you do not select an amount, the oven automatically heats for one serving.

Each code has a size limitation. If you select a number of servings that is larger than preprogrammed for the code you selected, two short beeps signal the error.

4. Press START/STOP to begin cooking.

START/STOP

For ovens that are NOT equipped with a turntable:

CODE 6 – When half the cooking time is completed, two long beeps sound and the oven turns off. The display prompts "TURN". Open the oven door; give the dish a one-half turn, and close the door. Press START/STOP to continue cooking.

For all models:

CODE 8 – Toward the end of cooking, two long beeps sound and the oven turns off. The display prompts "stir". Open the oven door; stir the food, and close the door. Press START/STOP to continue cooking.

DESCRIPTION OF REHEAT CODES

CODE #	AMOUNT (SERVING SIZE)	DESCRIPTION OF FOOD	INSTRUCTIONS
CODE 1	Up to 4 cups	6 to 8-oz. cup of a beverage.	Heat individual cups of water for coffee or tea. When heating several cups, arrange in a circle in the oven.
CODE 2	Up to 4 servings	1 to 3-oz. serving size pastry, roll.	Warm individual baked pastries, rolls, doughnuts, biscuits or bread. Place on paper towel to absorb moisture. Do not cover. For very small rolls, count 2 or 3 rolls per serving. For a very large roll, additional time may be necessary. Jelly-filled doughnuts may be hotter in the center than the outside. When warming more than one, arrange in a circle in the oven.
CODE 3	Up to 4 servings	4 to 6-oz. serving size cooked and refrigerated meat.	Heat 4-oz. portions of boneless fully cooked and refrigerated meat such as sliced or cubed poultry, beef or ham. For bone-in meat, heat 6-oz. portions of fried chicken, ribs or chops. Cover meat (except rare doneness) with wax paper. Stack rare cuts of meat to help retain pink color.
CODE 4	Up to 4 servings	8-oz. serving size cooked and refrigerated casserole.	Heat portions of fully cooked and refrigerated casseroles. Place portions in a covered dish. Stir after heating. Portions that can not be stirred, such as lasagna, should be cut into individual portions and arranged in a circle on a dish.
CODE 5	Up to 4 potatoes	6 to 7-oz. size potato.	Pierce potato(s) and place on paper towel in oven. If cooking more than one, arrange in a circle. For larger potatoes, or unevenly shaped potatoes, additional cooking time and/or turning potatoes over during cooking may be necessary. Let stand a few minutes after cooking.
CODE 6	Up to 6 servings	Bacon (2 strips per serving).	Arrange bacon on paper towel in dish. Cover with paper towel. (Note: Model without turntable will interrupt cooking and display will prompt "TURN". Give dish a half turn and continue cooking.) Let stand a few minutes after cooking.
CODE 7	Up to 4 cans	7 to 8-oz. plastic/can of a microwaveable entree.	Heat an individual-size serving of a microwaveable entree such as chili, macaroni and beef, or scalloped potatoes and ham. Remove foil seal and replace with vented plastic cover as directed on package. When heating several containers, evenly space in a circle in the oven.
CODE 8	Up to 4 cans	10 to 16-oz. plastic/can of entrees, vegetables, soup.	Remove food from container to a microwave-safe dish. Cover and heat. Toward the end of cooking the oven will automatically turn off and the oven will prompt you to "STIR". Stir food and continue cooking. Let stand a few minutes after cooking.
CODE 9	Up to 3 packets	1.3-oz. instant hot cereal.	You can microwave up to 3 individual bowls of instant hot cereal such as oatmeal. Add water as directed on package. Arrange multiples in a circle in the oven. Do not cover. Stir or let stand after cooking as directed on package.

CODE PROGRAM

COOK BY WEIGHT

Use this program to cook meats such as beef, lamb or pork roasts; ham, or a turkey breast. Use this program to cook meats weighing up to 5, 8 or 9 lbs (depending on the code you select). Each code has a weight limitation. If you select a weight that is larger than the preprogrammed weight, two short beeps will signal the error.

INSTRUCTIONS AT-A-GLANCE

1. Press **COOK BY WEIGHT** pad.
2. Select code.
3. Enter weight.
4. Press **START/STOP** pad.

To set:

1. Press **COOK BY WEIGHT** pad. The display prompts you to "enter CODE".
2. Select the desired code (from 1 to 6) according to the type of meat and the desired degree of doneness.
(Ex. if you plan to cook a beef roast to medium doneness (160°F) press 2 for code 2).
3. The display now prompts you to enter the weight of the beef roast you wish to cook.

COOK BY
WEIGHT

2

Check the package weight and enter the correct weight by pressing the number pads.

(Ex. If the meat weighs 3-lbs., 12-oz. then press 3 1 2).

3 1 2

As soon as you enter the weight, the display will immediately change to the correct cooking time.

4. Press **START/STOP** to begin cooking.

START/STOP

One short beep will be heard once or twice during cooking. This signals you to check the cooking progress. The oven does not turn off.

Two long beeps will sound and the oven will turn off. The display will stop counting down. At this point, open the oven door and check the food. (See HINTS on page 26).

Press **START/STOP** to continue cooking. Four long beeps signal the end of cooking.

DESCRIPTION OF COOK BY WEIGHT CODES

CODE #	MAXIMUM WEIGHT	INTERNAL TEMPERATURE AFTER STANDING TIME	TYPE OF MEAT
CODE 1	Up to 9-lbs.	Rare – 140°F	Beef roasts.
CODE 2	Up to 9-lbs.	Medium – 160°F	Beef and lamb roasts.
CODE 3	Up to 9-lbs.	Well done – 170°F	Beef and lamb roasts.
CODE 4	Up to 9-lbs.	Well done – 170°F	Pork roasts.
CODE 5	Up to 8-lbs.	Heated – 140°F	Precooked ham.
CODE 6	Up to 5-lbs.	Well done – 185°F	Turkey breast.

HINTS

1. Place tender roast fat-side-down on a microwave-safe rack in a dish large enough to hold the drippings. Cover with wax paper to prevent spattering.
2. During cooking, one short beep will sound once or twice (depending upon the code selected). Check the cooking progress. It may be necessary to turn elongated roasts or unevenly shaped meats such as poultry. If edges or thin areas, such as wings, are overcooking, protect these areas with small strips of aluminum foil. Do not place foil closer than 2-inches from the oven walls or door.
3. During cooking, all codes will signal two long beeps and the oven will automatically turn off. (On models without a turntable, the display will prompt you to "TURN" the meat). Open the oven door, remove the meat from the oven and turn the meat. If necessary, shield areas with small strips of aluminum foil. Drain the dish if excessive drippings have accumulated. Recover with wax paper and return dish to the oven. Close the door and press START/STOP to complete cooking.
4. After cooking, allow meat to stand up to 10 minutes for small roasts or meat cooked to rare doneness. For larger cuts of meats or for meats cooked to well done, let meat stand 10 to 20 minutes. Use a meat thermometer to accurately determine if meat is done.

CODE PROGRAM

DEFROST BY WEIGHT

Use this program to defrost meats, poultry and seafood weighing up to 9 lbs., depending on your model. Enter the weight in pounds (lbs.) and ounces (oz.).

INSTRUCTIONS AT-A-GLANCE

1. Press DEFROST pad.
2. Enter weight.
3. Press START/STOP pad.

Note: DEFROST BY WEIGHT is a "more gentle" defrost program than the SPEED DEFROST feature, therefore, expect longer defrost times with DEFROST BY WEIGHT.

To set:

1. Press DEFROST BY WEIGHT pad.

DEFROST
BY WEIGHT

2. Check the package weight and enter the correct weight by pressing the number pads.

(Ex. if the meat weighs 7-lbs., 8-oz. then press 7 0 8).

7 0 8

As soon as you enter the weight, the display will immediately change to the correct cooking time.

3. Press START/STOP pad to begin defrosting.

START/STOP

Toward the end of defrosting, two long beeps will sound and the oven will turn off. The display will stop counting down. At this point, open the oven door and check the food. (See HINTS).

Press START/STOP to continue defrosting. Four long beeps signal the end of defrosting.

HINTS

1. Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Place food on a microwave-safe rack in a dish. During defrost, juices accumulate in dish and may become hot enough to cook the food. Elevating meat off the dish will prevent the bottom-side from beginning to cook.
2. Begin defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down.
3. Defrost by weight is programmed for specific weights. Defrost results will be affected if you enter an incorrect weight.
4. Defrost by weight is programmed for frozen food at 0°F. If food is stored at a higher temperature, expect shorter defrost times.
5. After 1/3 the defrost time, check the food. You may wish to turn over, break apart, rearrange or remove thawed portions of the food.
6. During defrost, the oven will automatically turn off and the display will stop counting down. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrost results. Then, close oven door, press START/STOP to complete defrosting.
 - a. Turn over – Roast, ribs, whole poultry, turkey breast, hot dogs, sausages, steaks, or chops.
 - b. Rearrange – Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef.
 - c. Shield – Use small strips of aluminum foil to protect thin areas, edges or unevenly shaped foods such as chicken wings. Do not allow foil to come within 2-inches of oven walls or door to prevent arcing.
 - d. Remove – Thawed portions should be removed from the oven at this point. This may shorten defrost time for foods weighing less than 3-lbs.
7. After defrosting, allow food to stand 5 to 10 minutes if there are any icy areas.

GENERAL INFORMATION

INSTALLATION

This oven was carefully packed and shipped in good condition. If you find shipping damages, notify the dealer immediately.

Remove all packing materials both outside and inside the oven before using the oven.

This microwave oven is designed for household use only. It is not intended for commercial or industrial use.

INTERFERENCE WARNING

Microwave ovens generate radio frequency energy during operation and, if not installed properly, may cause interference to radio and television reception. You can determine if this unit is causing interference by turning it on and off while the interference is occurring. If interference occurs it may be corrected by one or more of the following measures:

- a. Reorient the receiving antenna.
- b. Relocate the oven with respect to the receiver.
- c. Plug the oven into a different outlet so that it and the receiver are on different circuits.

If the interference persists, you may want to consult an experienced radio/television technician for additional suggestions.

GENERAL INFORMATION

DO NOT operate microwave oven with empty utensils.

Never store food, dishes or paper materials inside the oven cavity. If the oven is accidentally turned on, it could cause a fire.

Do not use recycled paper products when microwaving. They may contain small metal fragments that could cause the paper to ignite.

Use pot holders when removing utensils from the oven. Dishes **may** be hot to the touch when microwaving. Cooking utensils may become hot because of heat transferred from the heated food. This is especially true if plastic wrap was used.

Use only plastic utensils which are designed for use in the microwave. Microwave-safe plastic may not be as tolerant of overcooking as glass or ceramic utensils. They may soften, char or ignite if subjected to extreme overcooking. Use microwave plastics only in strict compliance with manufacturer's recommendations.

DO NOT permit children to use plastic utensils without supervision.

Never use sharp-edged utensils in the oven. Oven walls can be permanently scratched or the control panel damaged.

Cook all food for the length of time recommended in the recipe. If necessary, add time at the end to complete cooking. Excessive cooking of any food could cause a fire. Set cooking time carefully and always double-check to insure that you have set the correct time.

Do not cook or reheat hard-cooked eggs or eggs in the shell. Eggs heat so quickly that pressure builds up inside the shell or yolk and can cause egg to burst.

USE OF ALUMINUM FOIL

Small strips of aluminum foil or low-profile foil containers can be used in the microwave oven BUT only as directed in the Microwave Cookbook that came

with your oven. Refer to the "COOKING UTENSIL" section in the Microwave Cookbook for additional information on use of foil.

If using foil in the microwave oven, do not let it come any closer than 2-inches from the oven walls, door, or top of oven. If foil comes too close to these parts, arcing may occur.

If arcing occurs, immediately turn off the oven and remove the foil or foil container from the oven.

Do not use metal cooking utensils or utensils with metal trim, decoration or parts in the microwave oven.

Do not use wire twist ties to close plastic cooking bags when cooking in the microwave oven.

IF A FIRE SHOULD OCCUR IN YOUR OVEN: Turn oven off and keep door closed.

These things are normal and may occur in your oven:

1. Steam or vapor escaping around the door. This develops as foods cook and give off steam.
2. Moisture droplets on the oven walls, oven door or the oven bottom after cooking some foods.
3. Dimming of oven light and change in blower sound. This may occur while the oven is operating at a power level other than HIGH.
4. The top or bottom of the oven and trim may feel hot to the touch. This results from the venting of hot moist air during cooking.

CARE & MAINTENANCE

CLEANING

IMPORTANT: BE SURE OVEN IS COOL BEFORE CLEANING.

To maintain the appearance of your oven, never use abrasive cleaning agents (such as cleansing powders, scouring pads or steel wool pads). Also, never use commercial oven cleaners on any part of your microwave oven. Some liquid cleaners can remove the shiny surface on plastic or vinyl if sprayed directly on the surface. Spray or pour cleaner onto a cloth or sponge and then clean.

OUTSIDE SURFACES

PLASTIC – Use a liquid or glass-cleaning agent and a sponge or cloth. To prevent scratching the plastic surface, do not use paper toweling.

CHROME – Clean chrome trim with liquid or glass-cleaning agent and a cloth or sponge. Buff dry with a soft cloth to prevent scratching the surface.

DOOR and CONTROL PANEL – Clean with a damp cloth or sponge. Use dish-washing detergent and water or a liquid or glass-cleaning agent to remove soil. Rinse with a damp cloth and dry with a soft cloth to prevent scratching the plastic outer door panel. Some paper towels can scratch the plastic door panel, therefore, use a soft cloth to dry the door.

INTERIOR SURFACES

Be sure oven interior is cool before cleaning. Never use commercial oven cleaner on any part of your microwave oven.

OVEN WALLS – Use a mild liquid dish-washing detergent and water; rinse and dry. To loosen dried-on soil: Place a cup of water in oven. Microwave on HIGH for 3 minutes. Leave hot water in the oven and allow the steam to soften the soil. Then, wash with hot sudsy water; rinse and dry.

To keep oven clean and sweet-smelling: Open oven door for a few minutes after cooking. Allow moisture to evaporate or wipe interior with a dry cloth. Occasionally wipe walls with a solution of baking soda and water to keep interior fresh.

PLASTIC STIRRER COVER – Never remove the stirrer cover. If this part requires service, contact a qualified service agent.

OVEN SHELF – Depending on your model, the shelf is either sealed-in or removable and is made of either glass or plastic. Wash oven shelf with hot sudsy water, rinse and dry.

FOR PLASTIC SHELF: If stain should still remain, remove it with a paste of two parts coffee-pot cleanser and three parts water. Apply paste to stain, let stand one or two hours; then wipe with a clean damp cloth, rinse and dry.

FOR PLASTIC OVEN SHELF: DO NOT USE BROWNING DISH IN THE OVEN unless browning dish is inserted into a plastic holder. High heat generated from the bottom of a browning dish can cause scorched stains or may damage the oven shelf.

REPLACING MICROWAVE OVEN LIGHT BULB

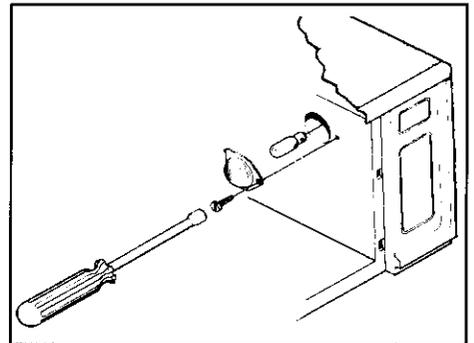
USER REPLACEABLE BULB: Disconnect power to the oven before replacing oven light bulb. Bulb is located on the upper right oven wall.

To replace bulb:

When oven is cool, remove hex nut on lamp access cover with a 1/4" hex nut driver or straight-blade screwdriver.

Carefully remove cover plate.

Remove bulb. If bulb should break, use a pot holder to protect hands from possible harm and very carefully remove bulb. If bulb breaks at base, have a serviceman remove bulb.



Replace bulb with a 25-watt 18 bayonet base bulb only. Replace cover plate. **WARNING:** After replacing oven light bulb, do not attempt to operate oven without lamp cover plate installed.

Reconnect power to oven.

TROUBLESHOOTING CHART (microwave oven)

BEFORE CALLING SERVICE, CHECK THE FOLLOWING:

1. Microwave oven does not operate.

- Is power cord plugged into wall outlet?
- Is house fuse blown or circuit breaker tripped?
- Is oven correctly programmed?
- Is oven door closed?
- Was START/STOP pad pressed once to turn oven on?
- Was a CODE program selected? (The oven will automatically turn off for some code cooking. See page 20).

2. Food is undercooked.

- Was the amount of food more than called for in the recipe or code?
- Was cooking time too short for the amount of food?
- Was power level too low?
- Was household voltage low?
- Is another appliance on the same circuit as the microwave oven?
- Was food placed in a dish that was too small for the amount of food being cooked?
- Was the food completely defrosted before cooking?

3. Food is overcooked.

- Was the amount of food less than called for in the recipe or code?
- Was cooking time too long for the amount of food?
- Was power level too high?
- Was food placed in a dish that was too large for the amount of food being cooked?
- Was the initial temperature of the food higher than normal?

4. Oven light does not turn on.

- Is power cord plugged into wall outlet?
- Is house fuse blown or circuit breaker tripped?
- Is bulb burned out?

5. Food cooked unevenly.

- Were proper handling techniques followed?
- Was food unevenly shaped?
- Were aluminum foil strips correctly used to prevent overcooking of unevenly shaped food?
- Was food completely defrosted before cooking?
- Was recipe accurate and carefully followed?

6. Arcing (sparks) occur.

- Were microwave-safe utensils used?
- Did utensil have metal trim or decoration?
- Was aluminum foil properly used?
- Was oven empty?
- Were wire twist ties used?

SERVICE

For wall oven or microwave oven

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

When your oven requires service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory or Maycor parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliances for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers).

If you are unable to obtain service, write to us. Our address is found on the rating plate. See front cover for location of rating plate.

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your servicer or Maycor, you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

FULL ONE-YEAR WARRANTY

DOMESTIC GAS OR ELECTRIC RANGE

Maycor Appliance Parts & Service Company will repair or replace, without charge, any part of your product which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one-year warranty period.

LIMITED 5 YEAR WARRANTY

On electric ranges equipped with solid disc or smoothtop heating elements, and on gas ranges with sealed burners, for an additional 4 year period beyond the first year of the general coverage of this warranty, Maycor will replace any of the solid disc or smoothtop heating elements, or sealed burners which fail to heat as a result of defective workmanship or material. Additionally, Maycor will replace any smoothtop cooking surface which cracks or breaks during normal household cooking. These parts must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under these warranties, you should contact the dealer from whom you purchased the appliance or a servicer he designates.

WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributable to a defect in material or workmanship.
2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.
3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.
4. Light bulbs.
5. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.
6. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products.
7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Maycor, please address your letter to the Customer Relations Department, Maycor Parts & Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311 or call (615) 472-3500. To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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