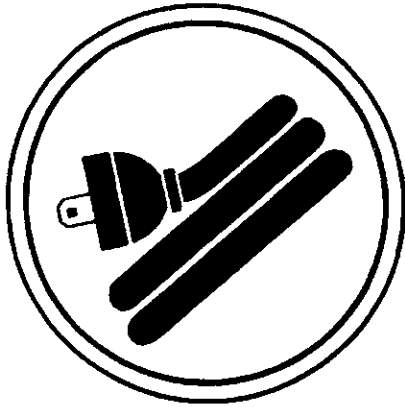


Use



And

Care

Instructions for your Electric Wall Oven and Microwave Oven

CONTENTS

SAFETY INSTRUCTIONS	1-5	To set oven	11
Wall oven	1-3	Common baking problem chart	11
Microwave oven	4-5	How to broil	12
Precautions to avoid possible exposure to microwave energy	4	Broiling chart	12
ELECTRONIC CONTROLLER	6	Cooking tips	12
SELF-CLEAN OVEN	7	CARE AND CLEANING CHART	13
AUTOMATIC OVEN COOKING	8	TROUBLESHOOTING CHART FOR WALL OVEN .	14
USING YOUR OVEN	9-12	Explanation of fault codes	14
Oven door	9	MICROWAVE OVEN INSTRUCTIONS	16-33
Oven light	9	Table of contents	16
Oven vent	9	SERVICE (wall oven & microwave oven)	33
Fan	9	WARRANTY (wall oven & microwave oven)	34
Oven characteristics	10		
Oven racks	10		
Hints	10		
Preheating	10		

INSTALLER Please leave this manual with this appliance.

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

The model and serial numbers of your appliance 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: _____

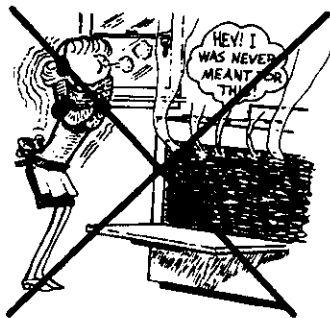
SAFETY INSTRUCTIONS

(WALL OVEN)

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.

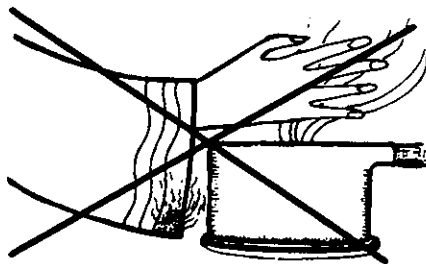
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

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

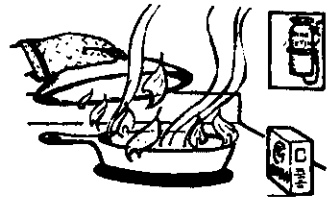
– Loose-fitting or hanging garments should never be worn while using the appliance.

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.



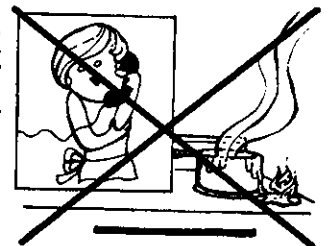
USE ONLY DRY POTHOLDERS – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

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.



TO PREVENT DAMAGE TO RANGE, never operate a surface unit without a pan in place and never allow a pan to boil dry.

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

(WALL OVEN)

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 unintentional 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.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

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.

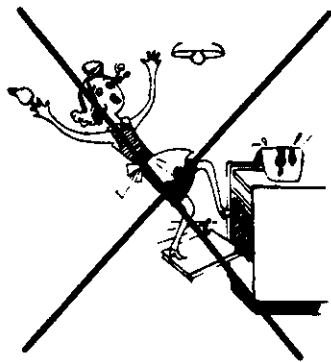
SAFETY INSTRUCTIONS

(WALL OVEN)

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 circuit 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.

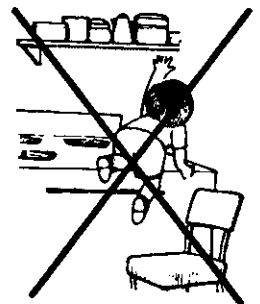
On some models, a fan should be heard during the self-clean cycle. If not, cancel clean cycle and call a serviceman before self-cleaning again. (Refer to CONTENTS on front cover for location of self-clean instructions and fan information.)

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

(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 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.

SAVE THESE INSTRUCTIONS

When using the **MICROWAVE OVEN** 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" found on inside front cover.
3. This appliance must be grounded and properly polarized. Connect only to a properly grounded and polarized outlet. See installation instructions for grounding instructions.
4. Install or locate this appliance only in accordance with the installation instructions described in this manual.
5. Some products such as whole eggs and sealed containers, such as closed glass jars, may explode and should not be heated in this oven.
6. 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, dry, or defrost food. It is not designed for industrial, laboratory, or commercial use. It is intended for home use only. Do not use for drying clothes, linens, newspaper, or similar non-food type items.
7. Make sure that all persons using this appliance, especially children, are closely supervised and properly instructed on how to use this appliance.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or replacement. Do not attempt to service or repair this appliance.
10. Do not cover or block any openings on the microwave oven.
11. Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
12. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
13. 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. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should 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.
 - e. Do not put metal inside the oven, except as specifically described in the manual or cookbook if supplied with this oven.

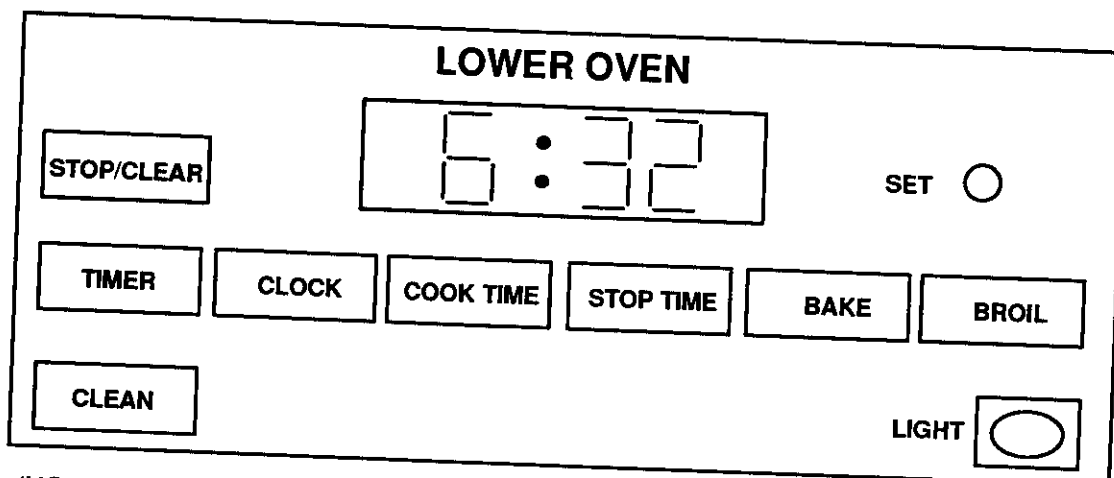
SAFETY INSTRUCTIONS

(MICROWAVE OVEN)

14. 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 page 19.
15. Do not use outdoors.
16. 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".
17. Never use brown paper bags, glass or plastic bowls, or other unsuitable containers to pop popcorn. To avoid scorching and burning, remove popcorn after popping has slowed to two or three seconds between pops. Prolonged popping can cause smoking from overheated oil, breakage of dishes, damage to oven and eventually a fire.
18. Do not remove the outer case or the plastic stirrer cover inside the oven cavity.
19. Briskly stir liquids before heating and reheating to incorporate air. This prevents abrupt boilovers that sometimes occur after air-depleted liquids are heated, especially in tall, narrow containers.
20. Microwave oven manufacturers do not recommend deep fat frying or frying in a microwave oven. Hot oil can damage oven parts and utensils and even result in skin burns.
21. Plastic wrap: Use only those types designed for microwave oven use and avoid forming an air-tight seal. Fold back a small corner or cut a small slit to allow steam to escape.
22. Stay near the microwave oven while it is in use and check cooking progress frequently. Leaving the microwave oven unattended may result in overcooked food and possibly a fire in your oven.

SAVE THESE INSTRUCTIONS

ELECTRONIC CONTROLLER



(NOTE: All indicator words are displayed to show their location. When oven or timer is not in use, indicator words are not displayed. Indicators are only displayed when oven is set for a cook, delayed cook, clean or timer operation.)

CLOCK

1. Press CLOCK.
2. Turn SET knob until display shows correct time of day.
3. Press STOP/CLEAR.

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

TIMER

1. Press TIMER.
2. Turn SET knob to desired time.

TIMER starts automatically. 3 beeps signal the end of the timing operation and the time-of-day reappears in the display.

To cancel: Press TIMER and hold for 3 seconds. Time of day will reappear after a slight delay.

TO CANCEL AN OPERATION:
Press STOP/CLEAR to cancel a cook or clean operation.

CLEAN

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

See page 7 for additional information.

COOK TIME/STOP TIME

To begin cooking immediately:

1. Press BAKE TEMP. Enter oven temperature with SET knob.
2. Press COOK TIME. Enter desired cooking time by turning the SET knob.

To delay the start of cooking:

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

The oven will automatically turn on and off at the preset times.

Press STOP/CLEAR to cancel end-of-cooking beeps. See page 8 for additional information.

BROIL

1. Press BROIL.
2. Turn SET knob clockwise to select HI broil or counter clockwise to select LO broil.

See page 12 for additional information.

BAKE TEMP

1. Press BAKE TEMP.
2. Turn SET knob until desired oven temperature appears in the display.

See pages 10 to 11 for additional information on baking and roasting.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. Three beeps signal the end of an operation.

If a fault code (ex: F 2) is displayed and beeps sound, press STOP/CLEAR if fault code continues, see page 14.

Function pads on some models are round - they operate as described in this booklet.

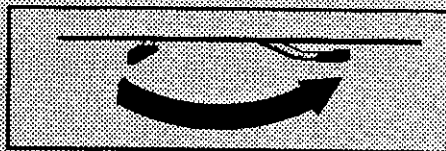
SELF-CLEAN OVEN

SELF-CLEAN OVEN

The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven.

TO OPERATE:

1. Close door and move door lock lever to the right (locked position).

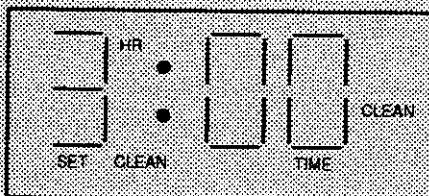


2. Press CLEAN pad

CLEAN

If door is not locked as described, "door" will flash in the display.

3. When the CLEAN pad is pressed, the oven will automatically clean for 3 hours.



A shorter (2 hour) or longer (4 hour) clean cycle can be selected by turning the SET knob.

TO CANCEL CLEAN CYCLE:

1. Push STOP/CLEAR pad.
2. If the LOCK indicator is not displayed, the oven door can be unlocked.

If the LOCK indicator is displayed, allow oven to cool (up to one hour). Once LOCK indicator turns off, the door can be unlocked.

Door and lock lever may be damaged if the lock lever is forced to the left before the LOCK indicator turns off.

During and immediately after a clean cycle, the microwave oven and metal rack will be too hot to touch.

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.

Turn off oven light before clean cycle. The life of the bulb may be shortened if left on during the clean cycle.

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 oven door. The gasket is designed to seal in heat during the clean cycle.

DURING SELF-CLEANING

When the door is locked and the CLEAN pad is pressed, the oven automatically begins to heat to cleaning temperatures.

As the oven reaches cleaning temperatures, the LOCK indicator will turn on to show that an internal lock mechanism has engaged. At this point, the oven door can not be unlocked and opened.

To prevent damage to the door and lock lever, do not force the lock lever to the left when the LOCK indicator is displayed.

A fan sound can be heard during the clean cycle and until the oven cools after the clean cycle.

About one hour after the completion of the clean cycle, the internal lock will disengage and the LOCK indicator will turn off. At this point, the lock lever can be moved to the left (unlocked position) and the door opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disap-

pear 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.

AFTER SELF-CLEANING

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.

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.

TO BAKE BY TIME with immediate START:

1. Press BAKE TEMP pad. "BAKE" lights in the display.

BAKE

2. Enter oven temperature with the SET knob.

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

COOK TIME

4. Enter cooking time (how long you wish food to cook) with the SET knob.

"TIMED BAKE ON" lights in the display. The oven automatically turns on and the display begins to count down.

5. At the end of the preset cooking time, the oven automatically turns off.
6. Press STOP/CLEAR pad to cancel end-of-cooking beeps.

GENERAL INFORMATION

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.

If you delay in entering a complete program, the oven may turn on. Just continue entering the program as described.

To reset or cancel the program: Press the STOP/CLEAR pad.

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.

At end of cooking, continuous beeps will sound. Press STOP/CLEAR pad to cancel beeps.

TO BAKE BY TIME with delayed START:

1. Follow steps 1, 2, 3 and 4 above.
2. Press STOP TIME pad. "SET STOP TIME" flashes in the display.

STOP TIME

3. Enter the time you wish the oven to turn off by turning the SET knob. Depending on your model, either "DELAY BAKE" or "DELAY TIMED BAKE" will light in the display. Time of day reappears in the display.

The oven will automatically turn on in time to have the food cooked by the preselected STOP TIME. The oven will automatically turn off at the preset stop time.

4. Press STOP/CLEAR pad to cancel end-of-cooking beeps.

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

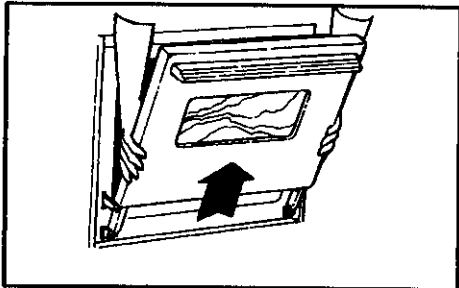
USING YOUR OVEN

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.

When opening oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

To remove lift-off door: Open door to the "stop" position (opened about 4 inches) and grasp door with both hands at each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



CAUTION:

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

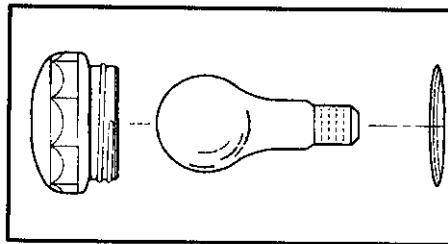
To replace door: Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

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. When baking, be sure door is completely closed. Baking results will be affected if door is not securely closed.

OVEN LIGHT

To turn on lower oven light: Press rocker switch marked "LIGHT". Rocker switch is located at the lower right corner of the control panel.

To replace oven light: 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. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb cover and bulb.



Replace with a 40 watt appliance bulb. Replace bulb cover and reconnect power to oven. Reset clock.

OVEN VENT

Your oven is vented through the trim above the control panel. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the oven burner be unrestricted. Do not touch the vent opening or nearby surfaces during oven operation as they may be hot.

FAN

The lower oven is equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan will automatically turn off when the unit has cooled.

The microwave oven above the electric oven is also equipped with a fan. The fan turns on whenever the microwave oven is turned on. This fan will also automatically turn on when the lower oven is set for a cook or clean operation and will automatically turn off when the oven is cool. Microwave energy will not turn on unless the microwave oven is set for a cooking or defrosting operation.

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 range may need to be altered slightly with your new range. Please expect some differences with this new range.

IMPORTANT

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING A COOKING OPERATION. 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.

OVEN RACKS

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

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

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.

RACK POSITIONS:

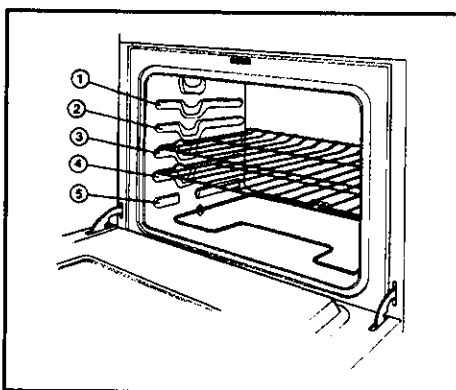
RACK 1 (top of oven) used for broiling thin non-fatty foods such as fish.

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

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

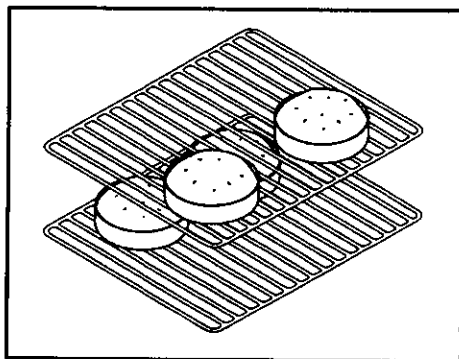
RACK 4 used for one or two rack baking and roasting large meats, cooking larger foods and for baking angel food cake or pie shells.

RACK 5 used for roasting turkey or 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 2 and 4 or 2 and 5, when cooking on two racks.



Use racks 2 and 4 when baking layer cakes. Use racks 2 and 5 when baking cookies or biscuits on cookie sheets.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position rack so food is in the center of the oven. Allow 2 inches between edge of utensil and the oven sides or adjacent utensils.

NEVER place pans directly on the oven bottom.

Do not cover entire rack with aluminum foil or place foil directly under cookware. 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 pan.

PREHEATING

Preheating is necessary for baking. Allow oven to heat for 10 to 15 minutes before adding food.

It is not necessary to preheat oven for roasting. It is not necessary to preheat for broiling unless darker browning is desired or if cooking thin (3/4-inch) steaks. Allow broil element to preheat 3 to 5 minutes.

Selecting 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. Depending on your model, either 75 or 100 will appear in the display until the oven reaches 100°F. If the oven temperature is above 100°, the display will show the actual oven temperature. 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.

USING YOUR OVEN

TO SET OVEN:

1. Press **BAKE TEMP** pad. **BAKE** indicator turns on.
2. Turn **SET** knob until desired temperature is displayed.
3. **BAKE ON** indicator and oven immediately turn on.
4. Place food in oven when oven has preheated to set temperature.
5. Check food at minimum time. Cook longer if necessary.
6. Press **STOP/CLEAR** pad to cancel the operation.

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. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.	<i>Cakes don't brown on top.</i>	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
<i>Cake high in middle.</i>	Temperature set 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. Temperature set 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 set 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. Temperature set too low. Baking time too short.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.	<i>Cakes have tunnels.</i>	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
<div style="border: 1px solid black; padding: 2px;"> For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly over another. </div>		<i>Cakes crack on top.</i>	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
<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>Cake not done in middle.</i>	Temperature set too high. Pan too small. Baking time too short.
<div style="border: 1px solid black; padding: 2px;"> 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>		<div style="border: 1px solid black; padding: 2px;"> If additional ingredients were added to mix or recipe, expect cooking time to increase. </div>	
		<i>Pie crust edges too brown.</i>	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
		<i>Pies don't brown on bottom.</i>	Used shiny metal pans. Temperature set 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 BROIL

Broiling is a method of cooking tender meats by direct heat under the broil element. The cooking time is determined by the distance between the meat and the element, the desired degree of doneness and the thickness of the meat.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiler insert should be placed in the pan so 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.

COOKING TIPS

Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.

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.

Broiling should be done with oven door opened to the broil stop position.

Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.

Check doneness by cutting a slit in meat near center for desired color.

TO BROIL:

1. Press BROIL pad. "Broil" lights in the display.
2. Turn SET knob clockwise to select HI for normal broiling.

Or, turn SET knob counter clockwise to select LO for special low temperature broiling.

3. Press STOP/CLEAR pad to cancel a broil operation.

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 POSITION	DONENESS	BROIL SETTING	TOTAL TIME	
BACON	#2	Well Done	Hi	6 to 10 minutes	
BEEF STEAKS 1-inch thick	#2	Rare	Hi	10 to 14 minutes	
	#2	Medium	Hi	15 to 18 minutes	
	#2	Well Done	Hi	19 to 22 minutes	
	1 1/2-inch thick	#2	Rare	Hi	18 to 20 minutes
		#2	Medium	Hi	22 to 24 minutes
	#3	Well Done	Hi	25 to 30 minutes	
CHICKEN Whole, split	#3	Well Done	Lo	45 to 60 minutes	
	#3	Well Done	Lo	30 to 45 minutes	
FISH STEAK OR FILLET 1/2-inch thick	#2	Flaky	Hi	10 to 12 minutes	
GROUND BEEF PATTIES 3/4 to 1-inch thick	#2	Rare	Hi	10 to 14 minutes	
		Medium	Hi	14 to 18 minutes	
		Well Done	Hi	18 to 20 minutes	
HAM SLICE , precooked	1-inch thick		Hi	12 to 16 minutes	
	1 1/2-inch thick		Hi	21 to 26 minutes	
LAMB CHOPS 1-inch thick	#2	Medium	Hi	12 to 15 minutes	
		Well Done	Hi	16 to 20 minutes	
	#3	Medium	Hi	15 to 19 minutes	
		Well Done	Hi	25 to 30 minutes	
PORK CHOPS 3/4-inch thick	#2	Well Done	Hi	15 to 20 minutes	
	#2	Well Done	Hi	20 to 25 minutes	

CARE AND CLEANING

PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad.	Remove from oven after use. 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.
Baked Enamel: Oven door	Soap & water. Paste of baking soda & water.	Use a dry paper towel or cloth to wipe up spills, especially acid spills, as soon as they occur. (This is especially important for white surfaces.) When surface is cool, wash with soap and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth.
Glass: Oven window	Soap & water. Paste of baking soda & water. Window cleaning fluid.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. 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 window, 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 oven cleaners, abrasive or caustic agents. They will damage the finish.
Oven Elements		Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection.
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.
Plastic finishes: Door handle, trim, overlay	Soap & water. Paste of baking soda and water. Non-abrasive plastic pad or sponge.	Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar finish. To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water, rinse, and dry.
Porcelain enamel: See page 7 for self-clean oven.	Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil is not removed. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of oven.

TROUBLESHOOTING CHART

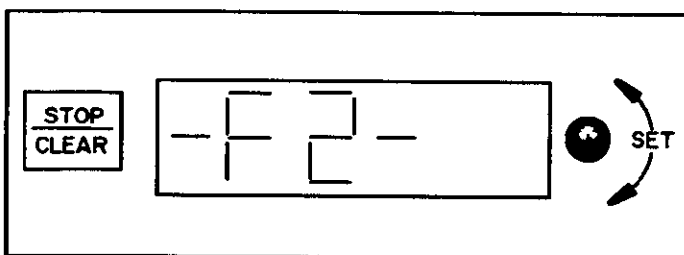
(WALL OVEN)

BEFORE CALLING A SERVICER, CHECK THE FOLLOWING:

PART OR ALL OF YOUR OVEN DOES NOT OPERATE	Is the oven plug disconnected from the electrical outlet? • Are house fuses blown or circuit breakers tripped? • Is the oven plug loose or improperly plugged in? Has power supply to your home been interrupted? • Was oven properly set?
FOOD NOT BAKING SATISFACTORILY	Are racks properly in place and in correct position for what you are baking? • Is 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 pre-heat if recommended? • Oven temperature is incorrectly set – too low or too high.
OVEN DOES NOT OPERATE	Is the oven disconnected from the electrical power? • Was oven properly set?
OVEN LIGHT DOES NOT WORK	Is bulb loose or burned out?
F PLUS A NUMBER APPEARS IN THE DISPLAY AND A CONTINUOUS BEEP SOUNDS. (EXAMPLE: F 2)	This is called a FAULT CODE. If a fault code appears in the display, press the STOP/CLEAR pad. If the fault code reappears, disconnect power to the oven and call the servicer.

EXPLANATION OF FAULT CODES

Your appliance is equipped with an electronic control featuring built-in, self-diagnostic software. This software continuously monitors the control to insure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps will sound.



A fault code indicates that there may be functional error. As a safety precaution, the control will automatically cancel the program. Follow the procedures described to check the appliance.

DURING NORMAL OVEN COOKING

If a fault code appears in the display and continuous beeps sound, press the STOP/CLEAR pad. Then, reprogram the cooking operation.

If the fault code reappears in the display, call a servicer. Do not use the oven until the control has been serviced. The surface unit can be used.

DURING A SELF-CLEAN CYCLE

If the oven is heavily soiled, excessive smoke and flaring may result in a fault code. If this occurs, press the STOP/CLEAR pad and allow the oven to cool for an hour. Then, reprogram the oven for the clean cycle.

If the fault code reappears in the display, call a servicer. Do not use the oven until the control has been serviced. The surface unit can be used.

MICROWAVE OVEN
INFORMATION
ON FOLLOWING PAGES

Use and Care

Microwave Oven

with cook and defrost by weight

CONTENTS

GENERAL INFORMATION	17	CODE PROGRAMS	23-30
Installation	17	Convenience and frozen code	24-25
Interference warning	17	Reheat code	26-27
During self-clean operation	17	Cook by weight	28-29
Defrost by weight	30		
CONTROL PANEL FOR MICROWAVE OVEN	18	INFORMATION	31
Oven light and fan	18	General information	31
Prompt indicators	18	Paper & plastic	31
What beeps mean	18	Browning dishes	31
		Use of foil	31
OPERATION	19-20	Popcorn	31
Instruction chart	19	Cooking hints	31
Clock	20	Defrosting	31
Reset	20		
Turntable	20	CARE & MAINTENANCE	32
Start/Stop	20	Cleaning	32
Timer	20	Outside surfaces	32
Popcorn	20	Interior surfaces	32
		Replacing oven light bulb	32
HOW TO COOK	21	SERVICE (wall oven and microwave oven)	33
Cook at full power	21	WARRANTY (wall oven and microwave oven)	34
Changing power level	21		
Program cooking	21		
HOW TO SPEED DEFROST	22		
Speed defrost	22		
Speed defrost with hold time	22		
Speed defrost then cook	22		

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: _____

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.

These things are normal and may occur in your oven:

1. Steam or vapor escaping around the door. This develops as food cooks and gives 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 if oven is equipped with the SELECT control.
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.
5. Some television and radio interference might be noticed while using your microwave oven. This is similar to the interference caused by other small appliances and does not indicate any type of problem.

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.

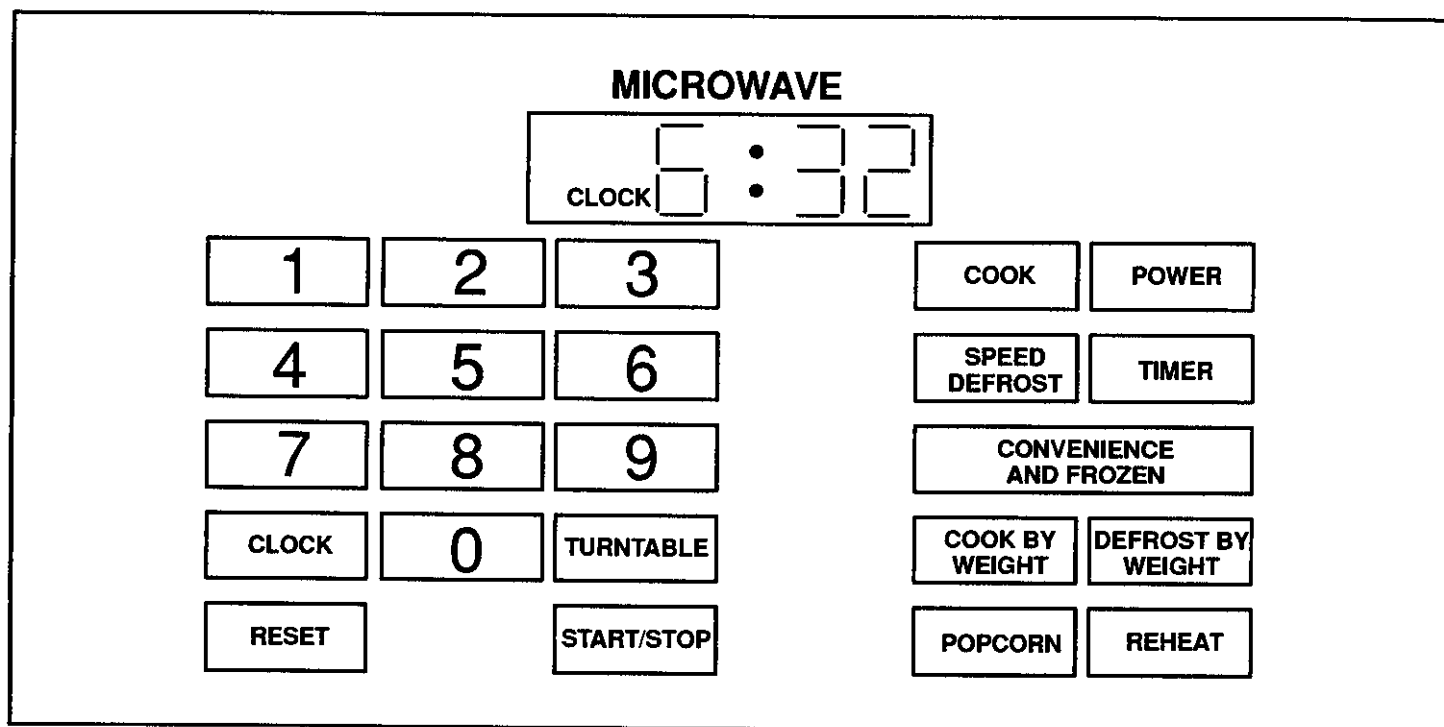
DURING SELF-CLEAN OPERATION

When the lower conventional oven is in a self-clean operation, the microwave oven cavity and metal meal rack (if stored in the oven) will be hot to the touch. This is a normal operating condition during and clean cycle.

The microwave oven can be used when the lower conventional oven is in a clean cycle, just expect the microwave oven interior to be hot.

Microwave cooking times may be different when the microwave oven is used while the lower oven is in a self-clean operation. Always check food at the minimum suggested cooking time. Add additional time if necessary.

CONTROL PANEL



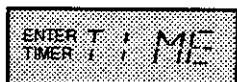
OVEN LIGHT AND FAN

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. The fan will automatically turn on when the lower oven is in a self-clean cycle and will automatically turn off when the oven is cool.

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.


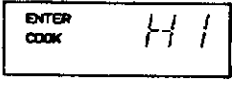
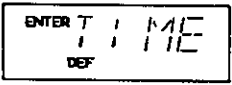
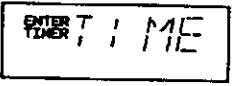

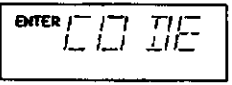
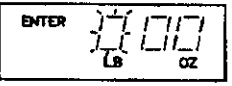
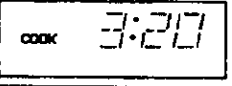
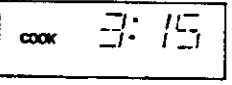

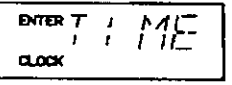
Two short beeps – indicates an incorrect entry.

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

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

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

OPERATION

FUNCTION PAD	DISPLAY WILL PROMPT	WHAT TO DO
COOK		Enter the desired time. See page 21 for complete instructions.
POWER		<p>You must enter a cooking time before selecting a power level.</p> <p>The oven will automatically cook at full power ("HI") unless you select a lower power.</p> <p>Enter power level within 3 seconds of pressing the POWER pad.</p>
SPEED DEFROST		Enter defrost time. See page 22 for complete instructions.
TIMER		Enter desired timing. See page 20 for complete instructions.
CONVENIENCE AND FROZEN		See page 24 for complete instructions.
COOK BY WEIGHT		See page 28 for complete instructions.
DEFROST BY WEIGHT		See page 30 for complete instructions.
POPCORN	 	Time depends on your model.
REHEAT		See page 26 for complete instructions.
CLOCK, if equipped		Press CLOCK pad twice and enter correct time of day. See page 20 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. Colons must be flashing in the display to set the clock.

To set clock:

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

CLOCK

8 3 0

START/STOP

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

RESET

TURNTABLE

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.

TURNTABLE

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 to 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 to 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

START/STOP

To start or stop any operation except TIMER function, 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 start TIMER, press START/STOP. To stop TIMER, press RESET. TIMER function can not be interrupted.

TIMER

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 seconds).
3. Press START/STOP to begin timing.

TIMER

5 3 0

START/STOP

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

HINTS

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

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. Microwave popcorn brands vary in their yield. Do not repop unpopped kernels. Some brands pop faster than others.

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

To set:

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

POPCORN

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.

2 3 0

START/STOP

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.

2 3 0

POWER

4

START/STOP

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 or to bring water to a boil. 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.

COOK

3 0 0

POWER

9

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.

COOK

1 5 0 0

POWER

3

START/STOP

During stage-1, the "cook" and "mem" prompts light 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.

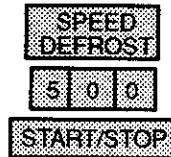
HOW TO SPEED DEFROST

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 30.

To set speed defrost:

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



SPEED DEFROST WITH HOLD TIME

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

To set:

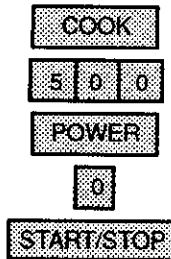
STAGE-1: SPEED DEFROST

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.



The oven will defrost for the time you enter and then will 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.

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 cook using both stage-1 and stage-2 or cooking using only stage-1).

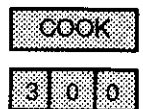
To set speed defrost:

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



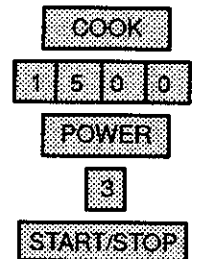
STAGE-1

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.

CODE PROGRAMS

CODE PROGRAMS

The four CODE programs help to take the guesswork out of selecting timings 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. The display will stop counting down. This is a reminder for you to check the cooking progress. The code programs are:

1. **REHEAT** – 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

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

2. REHEAT

This program has 9 preset codes designed to heat 7 popular precooked foods or to cook bacon and potatoes. Time and power level are 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 are based on the weight you enter.

DEFROST BY WEIGHT code will defrost meats weighing up to 9-lbs., depending on your model.

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 are determined by the code you select and the weight you enter.

COOK BY WEIGHT code will cook meats weighing up to 6-lbs., depending on your model.

CODE PROGRAM — CONVENIENCE &

CONVENIENCE AND FROZEN

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.

BASIC INSTRUCTIONS

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".
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. Enter weight of food. The display will prompt you to enter the weight of the frozen pot pie.

CONVENIENCE
AND FROZEN

3

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 on page 25 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 of 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. <u>Check food at second beep and remove from oven if food is cooked.</u>
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 16 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. Be sure food is completely frozen. If food has begun to thaw, it may overcook using this code.

CODE PROGRAM — REHEAT

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.

BASIC INSTRUCTIONS

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. Enter the amount (AMT) of food. The display will prompt 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).

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 heating.

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. If food shows signs of overcooking, cover with small strips of foil.
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. medium size potato. Do not use code cooking if using larger size potatoes.	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 slices of bacon	Cooking times will be longer if cooking thick sliced bacon.	Arrange bacon on paper towel in dish. Cover with paper towel. 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, space evenly apart 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



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 6-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.


BASIC INSTRUCTIONS

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. Enter weight of meat. The display will prompt you to enter the weight of the beef roast you wish to cook.

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). 

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

4. Press **START/STOP** pad and cooking begins. 

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 29). If meat has reached desired degree of doneness, remove meat from oven and press **RESET** pad to cancel program.

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

CODE PROGRAM — COOK BY WEIGHT

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 over 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 1-inch from the oven walls or door.
3. During cooking, all codes will signal two long beeps and the oven will automatically turn off. 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.

DESCRIPTION OF CODES

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

CODE PROGRAM — DEFROST BY

DEFROST BY WEIGHT

WEIGHT

Defrost by weight is a very gentle defrost program designed especially for meats, poultry and seafood weighing up to 9-lbs., depending on your model. This program defrosts using a combination of lower power levels and rest periods to prevent cooking from taking place. Because of the gentle defrost program with built-in rest periods, defrost times will be longer than a normal defrost operation. Enter the weight in pounds (lbs.) and ounces (oz.).

To set:

1. Press DEFROST BY WEIGHT pad.
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.)

DEFROST
BY WEIGHT

7 0 8

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

3. Press START/STOP pad to begin defrosting.

START/STOP

BASIC INSTRUCTIONS

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

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). If food is thawed, press RESET pad to cancel program.

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 breasts, 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 1 inch 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. If large solid roasts, such as sirloin tip or rump roasts, are not completely thawed after standing, return roast to oven and program DEFROST BY WEIGHT for 2-lbs.

INFORMATION

GENERAL INFORMATION

DO NOT operate microwave oven when empty or 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.

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

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

PAPER & PLASTIC

DO NOT permit children to use plastic utensils without supervision.

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 use recycled paper products when microwaving. They may contain small metal fragments that could cause the paper to ignite.

Pierce microwaveable plastic bags and pouches before heating to prevent them from bursting.

Reheat items on a paper towel to absorb excess moisture.

BROWNING DISHES

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 permanently damage the oven shelf.

USE OF FOIL

Use foil only as directed in this booklet and in the separate Microwave Cookbook if supplied with your oven. Small strips of aluminum foil on meats or corners of square dishes are very helpful in preventing overcooking.

Use care to keep any metal or foil 1 inch or more from the oven walls, door or top of oven.

If arcing occurs when using foil or metal, immediately turn off oven and remove metal or foil from the oven.

Low-profile aluminum foil pans, such as frozen TV dinners or entree trays, may be used. Be sure pan does not come near or touch oven walls or oven door to prevent arcing. The tray must be at least 1-inch from all sides of the oven.

IF A FIRE SHOULD OCCUR IN YOUR OVEN: Keep door closed and turn oven off until fire has extinguished itself.

POPCORN

Use only popcorn, popcorn packaging and/or a popcorn popper designed for microwave ovens.

Never place a microwave popcorn bag directly on the oven shelf. Excessive heat from the popping corn may scorch the plastic shelf and inks from the bag may discolor the shelf.

Place the popcorn bag on the popcorn tray that came with your oven. Or, use a heatproof, microwave-safe tray to elevate the bag off the plastic shelf.

COOKING HINTS

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.

Pierce foods with heavy skins, such as chestnuts, potatoes and squash, before heating in the microwave. This allows built-up steam to escape and prevents food from bursting.

DO NOT use containers with restricted openings such as pop bottles or salad dressing bottles, as these types of containers are likely to break.

DEFROSTING

1. Unwrap frozen food and place in dish or tray to catch juices while defrosting.
2. Cover areas that feel warm or begin to cook with small pieces of aluminum foil. Do not allow foil to touch or come close to oven walls.
3. Check foods during defrost time, particularly foods which are unevenly shaped. Turn or rearrange if necessary. Remove meat as it thaws.
4. When freezing your own foods remember: Foods frozen in smaller portions defrost and cook faster and more evenly than in large portions.
5. DO NOT try to defrost beverages in narrow necked bottles; especially carbonated drinks. Even if the container is opened, pressure can build up and cause the container to burst resulting in injury.

CARE & MAINTENANCE

CLEANING

IMPORTANT: ALWAYS UNPLUG OVEN AND 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. Therefore, never spray or pour liquid cleaners directly onto a 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 dishwashing 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.

POWER CORD – Be sure oven is unplugged. Wipe cord with a damp sudsy cloth, rinse and dry thoroughly before plugging cord back into outlet.

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 dishwashing 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 servicer.

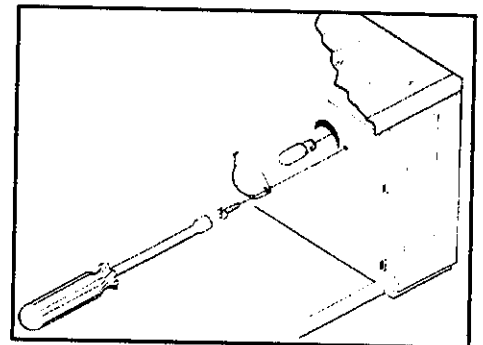
OVEN SHELF – Wash oven shelf with hot sudsy water, rinse and dry. If a stain should still remain, remove it with a paste of two parts coffee-pot cleanser and three parts water. Apply paste to stain, let stand one or two hours; then wipe with a clean damp cloth, rinse and dry.

REPLACING MICROWAVE OVEN LIGHT BULB

Disconnect power to the oven before replacing oven light bulb. Bulb is located on the upper right microwave oven wall.

To replace bulb:

1. When oven is cool, loosen hex nut with a 1/4" nut driver or remove screw on lamp access cover with a straight-blade screwdriver.
2. Carefully remove cover plate.
3. 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 servicer remove bulb.



4. Replace bulb with a 25-watt or T8 bayonet base bulb only. Replace cover plate. **WARNING:** After replacing oven light bulb, do not attempt to operate oven without lamp cover plate installed.
5. Reconnect power to oven.

SERVICE

MICROWAVE OVEN TROUBLESHOOTING CHART BEFORE CALLING SERVICE, CHECK THE FOLLOWING:

1. 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 23).

2. Food is undercooked.

- Was the amount of food more than called for in the recipe?
- 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?
- 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?
- Is bulb burned out?

4. Oven light does not turn on.

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

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?
- Were aluminum foil strips properly used?
- Was oven empty?
- Were wire twist ties used?

HOW TO OBTAIN SERVICE

(For Wall Oven and 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 or an authorized servicer 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 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. Include your name, address, and telephone number, as well as the model and serial numbers of the appliance in the letter.

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 WALL OVEN/MICROWAVE COMBO

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 microwave ovens for an additional 4 year period beyond the first year of the general coverage of this warranty, Maycor will repair or replace, at its option, any magnetron tube which has failed as a result of defective workmanship or material. This part 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 damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration or adjustment not authorized and performed by Maycor, or a Maycor-authorized dealer or servicer.
 - c. Misuse, abuse, accidents or unreasonable use.
 - d. Incorrect electrical current, voltage or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the consumer on the proper use and care of the product.
 - c. Transport the microwave oven to a service agency.
6. 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 Appliance 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.

THIS WARRANTY COVERS PRODUCTS IN CANADA AND UNITED STATES ONLY.

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