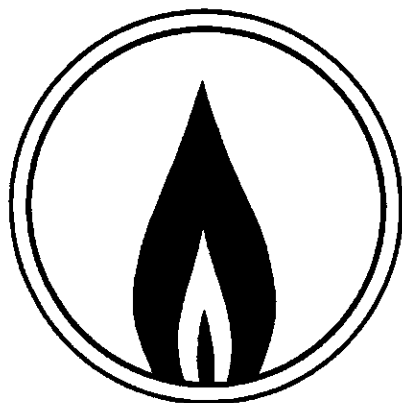


# Use

# And

# Care



## Instructions for your Gas Wall Oven and Microwave Oven

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**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 oven front frame.

Model number: \_\_\_\_\_

Serial number: \_\_\_\_\_

Date of purchase: \_\_\_\_\_

# SAFETY INSTRUCTIONS

## (WALL OVEN)

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

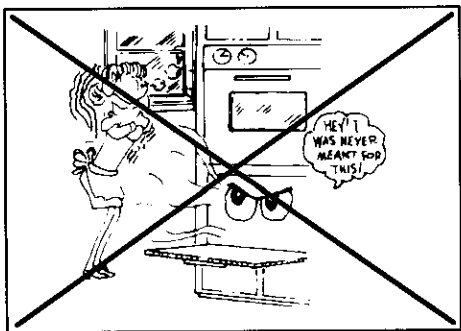
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

### GENERAL

No cooking appliance should be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.

Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance or breakage of door and serious injuries.



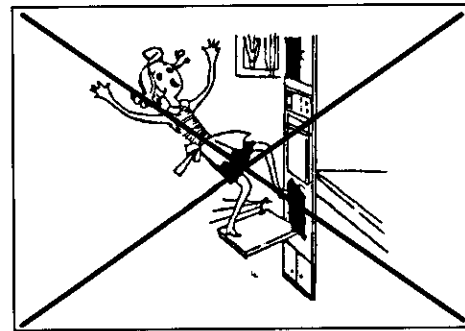
If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

Your appliance is vented through the trim above the control panel. Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper 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.

Do not use oven as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent potential hazard to user and to the appliance.



### IN CASE OF FIRE:

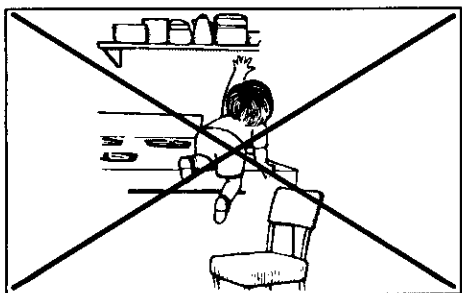
1. Turn off appliance controls.
2. Smother fire or flame with baking soda, dry chemical, or a foam-type extinguisher. Do not use water on grease fires.

# SAFETY INSTRUCTIONS

## (WALL OVEN)

### CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance. Children must be taught that the appliance and utensils in 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. Let hot utensils cool in a safe place, out of reach of small children.



**CAUTION:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. Do not use an appliance as a step stool to cabinets above.

### CLEANING

Turn off all controls and wait for appliance parts to cool before touching or cleaning them.

Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect power to the range before trying to remove the bulb to avoid electrical shock.

Clean appliance with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

### COOKING SAFETY

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.

Never heat an unopened container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the range.

Slide oven rack out to add or remove food, using dry, sturdy pot holders. Always avoid reaching into oven to place or remove food.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot burners and ignite or get caught on appliance parts.

Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, be careful to avoid contact of pot holders with oven burner flame.

# SAFETY INSTRUCTIONS

## (WALL OVEN)

### STORAGE ABOVE OVEN

To eliminate the hazard of reaching over hot burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

### ALUMINUM FOIL

Use aluminum foil **ONLY** as instructed in this book. Improper use of aluminum foil may cause damage to the oven, affect cooking results, and can also result in shock and/or fire hazards.

### PLASTICS

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

**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.

### AEROSOL SPRAYS

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

### SELF-CLEAN 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 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, and wipe off excessive spillovers.

### 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 the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

# 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 Grounding Instructions on page 17.
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.

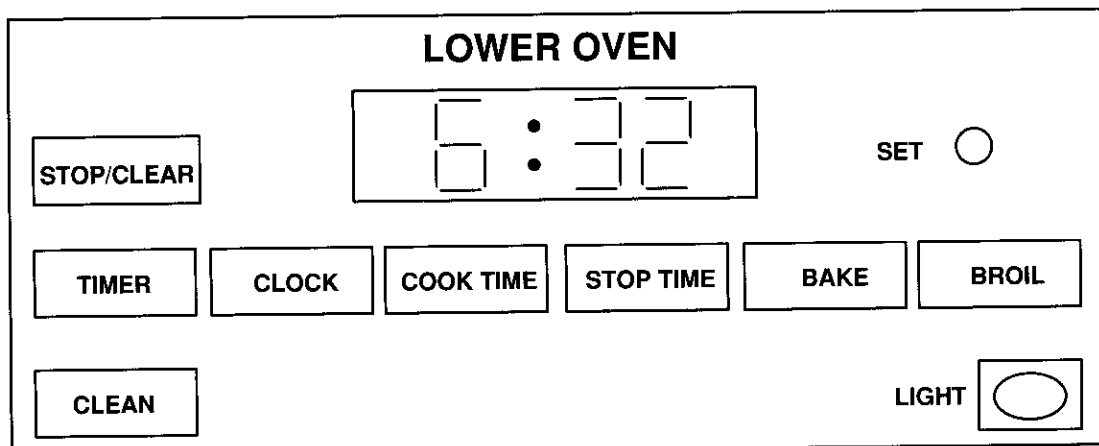
# **SAFETY INSTRUCTIONS**

## **(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.

## 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.

## 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.

## 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.

## 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.

## 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 15.

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

# FEATURES

## 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).

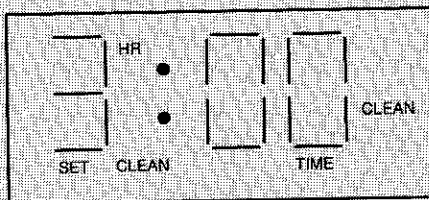


2. Press CLEAN pad.

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.



# FEATURES

## 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.
2. Enter oven temperature with the SET knob.
3. Press COOK TIME pad. "SET COOK TIME" flashes in the display.
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.

BAKE

COOK TIME

## 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.
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.

STOP TIME

### EXAMPLE

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

1. Press 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

## PILOTLESS IGNITION

### Glo bar-type ignition

With this type of ignition system, the oven will not operate during a power failure or if oven is disconnected from the wall outlet. No attempt should be made to operate oven during a power failure.

**OVEN CANNOT BE USED DURING A POWER FAILURE**

## 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

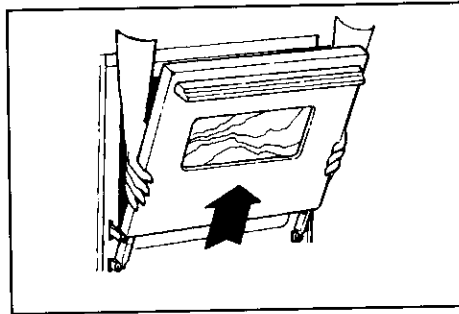
This oven is equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan will automatically turn off when the unit has cooled.

The microwave oven above the gas 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.

## OVEN DOOR

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

**To remove 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.

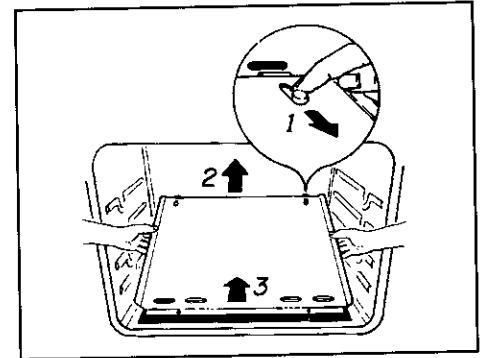
**To replace door:** Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

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 BOTTOM

Protect oven bottom against excessive spillovers especially acid or sugary spillovers. Use the correct size cooking utensil to avoid boilovers.

**To remove:** When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.



Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

**To replace:** Fit front edge of oven bottom into front frame. Lower rear of oven bottom and slide the catches back to lock oven bottom into place.

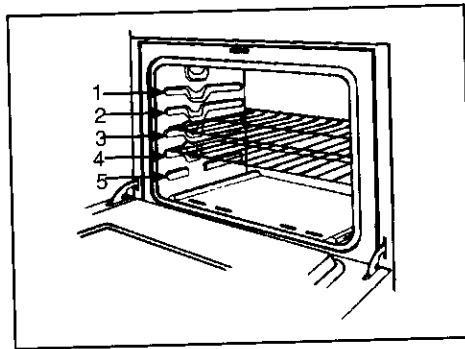
## IMPORTANT

**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, on some models, "door" will appear in the display.

# 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 appliance may need to be altered slightly with your new appliance. Please expect some differences with this new oven.



## 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 2 rack cooking of oven meals.

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

**RACK 3** used for most one-rack baking and 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.

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

## HINTS

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. Do not place foil directly on oven bottom or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

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, depending on baking results, when cooking on two racks.

## 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.
		<i>Cakes crack on top.</i>	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
		<i>Cake not done in middle.</i>	Temperature set too high. Pan too small. Baking time too short.
			<b>If additional ingredients were added to mix or recipe, expect cooking time to increase.</b>
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)	<i>Pie crust edges too brown.</i>	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.
			<b>For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly over another.</b>
			<b>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.</b>

# USING YOUR OVEN

## HOW TO BROIL

Broiling is a method of cooking tender meats by direct heat under the burner. The cooking time is determined by the distance between the meat and the burner, 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.

### TO BROIL:

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

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

### To set oven:

- Press BROIL pad.
- Turn SET knob clockwise to select **HI** for normal broiling.  
or
- Turn SET knob counter clockwise to select **LO** for special low temperature broiling.

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.

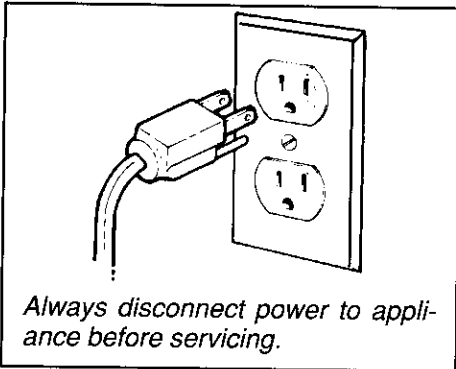
## BROILING CHART

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

# MAINTENANCE

## ELECTRICAL CONNECTION

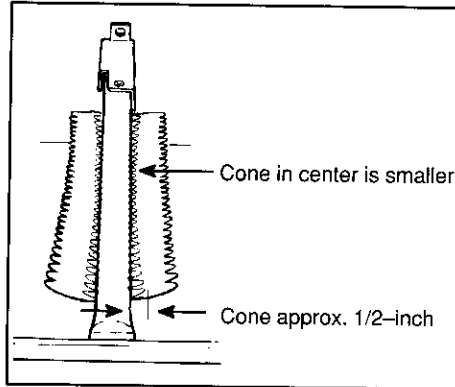
Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



If an ungrounded, two-hole or other type electrical outlet is encountered, IT IS THE PERSONAL RESPONSIBILITY OF THE APPLIANCE OWNER TO HAVE RECEPTACLE REPLACED WITH A PROPERLY GROUNDED THREE HOLE ELECTRICAL OUTLET. The three-prong grounding plug is provided for protection against shock hazards. DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.

## OVEN BURNER

The size and appearance of a properly adjusted oven burner flame should be as shown:



The oven temperature is maintained by cycling the burner on and off. After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal, and no gas escapes during this delay.

During the clean cycle, and some extended oven cooking operations, you may hear a "popping" sound when the burner cycles off. This is a normal operating sound of the burner.

## HOW TO REMOVE OVEN FOR CLEANING AND SERVICING

When necessary, follow these procedures to remove appliance for cleaning or servicing:

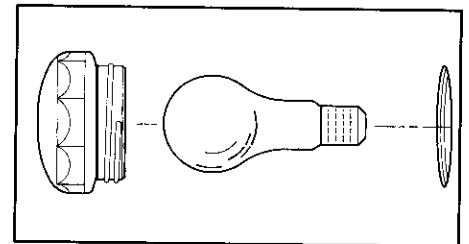
1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove screws that secure appliance to cabinet. Remove appliance from cabinet.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

**NOTE:** A trained serviceman should make the gas installation, disconnection and re-connection of gas supply to appliance.

## OVEN LIGHT

To turn on oven light, press "oven" rocker switch, located on 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 and carefully unscrew bulb cover and bulb.



Replace with a 40 watt appliance bulb. Reconnect power to oven and reset clock.

# CARE AND CLEANING

PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
<b>Baked Enamel</b> Oven door	Soap & water. Paste of baking soda & water.	Use a dry 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.
<b>Broiler pan &amp; insert</b>	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.
<b>Glass</b> 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. To avoid inside staining of oven door glass, do not oversaturate cloth. 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.
<b>Metal finishes</b> 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.
<b>Oven racks</b>	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.
<b>Plastic finishes</b> Door handles Control panel Overlays	Soap & water. Paste of baking soda & water. Non-abrasive plastic pad or sponge.	Never use oven cleaners, abrasive or caustic liquid or powdered 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.
<b>Porcelain finish</b> See page 7 for self-clean oven	Soap & water. Paste of baking soda & water. Non-abrasive plastic pad or sponge.	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 abrasive or caustic cleaning agents on exterior finish of range. Do not use oven cleaner on self-clean oven.

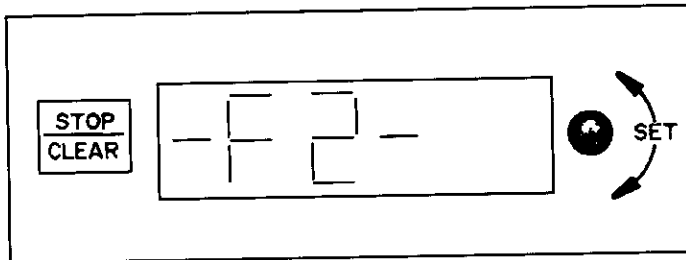
# TROUBLESHOOTING CHART FOR WALL OVEN

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

PROBLEM	CAUSE	CORRECTION
1. Burner flame uneven.	a. clogged burner port(s).	a. clean ports with straight pin. Be sure ignitors are not sparking.
2. Burner fails to light.	a. power supply not connected. b. controller incorrectly set.	a. connect power, check circuit breaker or fuse box. Oven will not operate during a power failure. b. see page 6.
3. Oven temperature inaccurate. • food takes too long or cooks too fast. • pale browning. • food over-done on outside and under-done in center. • over browning.	a. oven not preheated. b. incorrect rack position. c. incorrect use of foil. d. oven bottom incorrectly replaced. e. oven thermostat sensing device out of holding clip(s).	a. preheat oven 10 minutes. b. see page 10. c. see page 10. d. replace oven bottom correctly. e. reinsert sensing device securely into clip(s).
4. Clock and/or light do not work.	a. power supply not connected. b. burned out light bulb. c. malfunctioning switch. d. malfunctioning clock or loose wiring.	a. connect power supply, check circuit breaker or fuse box. b. replace light bulb. c. call serviceman to check. d. call serviceman to check.
5. Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
F plus a number appears in the display and a continuous beep sounds. (Example: F 1)	This is called a FAULT CODE. If a fault code appears in the display, press the STOP/CLEAR pad. If the fault code reappears, disconnect power to the unit 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.



# Use and Care

## Microwave Oven

with cook and defrost by weight

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### YOU MUST REGISTER YOUR MICROWAVE OVEN

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

**Microwave Records**  
740 King Edward Avenue  
Cleveland, TN 37311

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

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

# INSTALLATION

## 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.

Some models are designed as a countertop unit only and not intended for built-in applications.

The oven can be set on any sturdy counter, shelf, table, room divider or rolling cart.

The oven requires free movement of air for proper operation. **DO NOT BLOCK AIR VENTS** located across the top.

These things are normal and may occur in your oven:

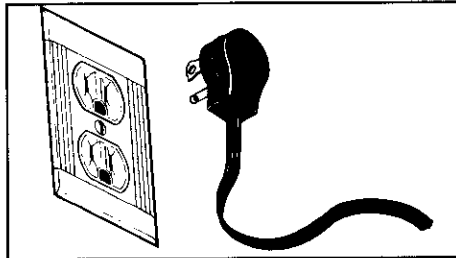
1. Steam or vapor escaping around the door. This develops as food cooks and gives off steam.
2. Moisture droplets on the oven walls, oven door or the oven bottom after cooking some foods.
3. Dimming of oven light and change in blower sound. This may occur while the oven is operating at a power level 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.

## GROUNDING INSTRUCTIONS

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

This appliance is equipped with a grounding plug. The plug must be plugged into a 120 volt, 15 ampere outlet that is properly installed and grounded in accordance with applicable electrical codes.

For proper operation, no other appliance should be on the same circuit as the microwave oven.



Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

### WARNING

To provide continuous protection against electrical shock, connect to properly grounded outlets only. Improper use of the grounding plug can result in a risk of electrical shock.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OFF THE 3RD GROUNDING PRONG.**

## EXTENSION CORDS

If it is necessary to use an EXTENSION CORD, use only 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

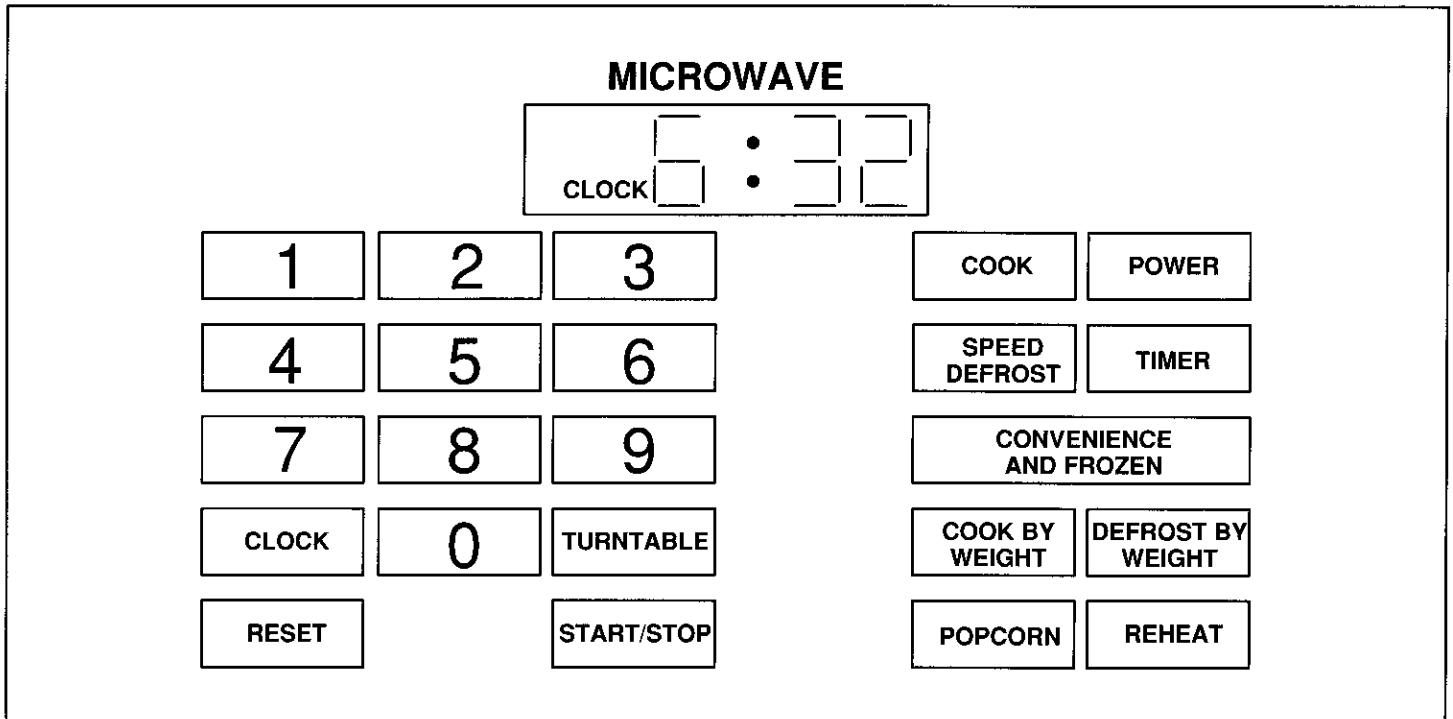
**DO NOT USE EXTENSION CORDS FOR BUILT-IN APPLICATIONS. CONSULT A QUALIFIED ELECTRICIAN TO INSTALL THE APPROPRIATE RECEPTACLE.**

## INTERFERENCE WARNING

- 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.

# CONTROL PANEL



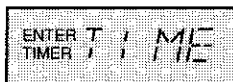
## OVEN LIGHT AND FAN

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.

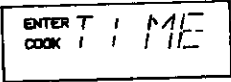
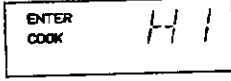
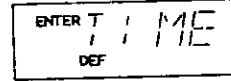
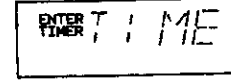

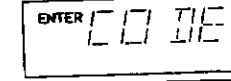
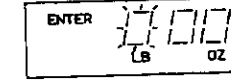
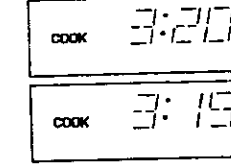
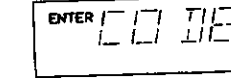
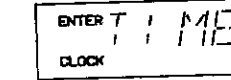
**Two short beeps** – indicates an incorrect entry.

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

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

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

# OPERATION

FUNCTION PAD	DISPLAY WILL PROMPT	WHAT TO DO
COOK		Enter the desired time. See page 21 for complete instructions.
POWER		You must enter a cooking time before selecting a power level. The oven will automatically cook at full power ("HI") unless you select a lower power. Enter power level within 3 seconds of pressing the POWER pad.
SPEED DEFROST		Enter defrost time. See page 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**.

## 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.

To set:

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

**POPCORN**

**START/STOP**

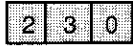
# HOW TO COOK

## 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.



## HINTS

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

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

## CHANGING THE POWER LEVEL

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

To set:

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



## HINTS

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

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

## PROGRAM COOKING

It is possible to program the oven to cook at two different power levels. For example, you can set the oven to cook at HIGH (Stage-1) to begin a cooking operation 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.



STAGE-2

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



During stage-1, the “cook” and “mem” prompts 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.

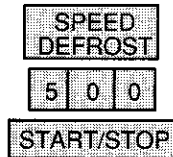
# HOW TO SPEED DEFROST

## 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 18.

To set speed defrost:

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



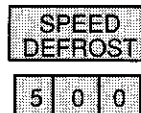
## SPEED DEFROST WITH HOLD TIME

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

To set:

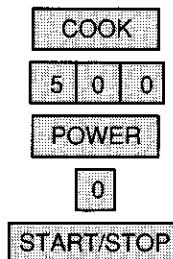
STAGE-1: SPEED DEFROST

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.



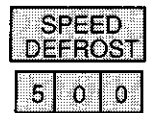
The oven will defrost for the time you enter and then will automatically hold the food for the standing time you entered. 4 beeps will signal the end of defrosting.

## 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).

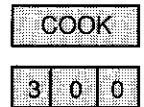
To set speed defrost:

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



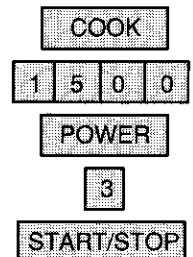
STAGE-1

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 & FROZEN

## CONVENIENCE AND FROZEN

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

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

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

### INSTRUCTIONS AT-A-GLANCE

1. Press convenience and frozen pad.
2. Select code.
3. Enter weight.
4. Press START/STOP pad.

### To set:

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

CONVENIENCE  
AND FROZEN

2. Select the desired code (from 1 to 5) for the type of food you wish to cook.

(Ex. If you wish to cook a frozen micro pot pie, press 3 for code 3).

3

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

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

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

1 0 8

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

Each code has a size limitation. See DESCRIPTION OF CODES on page 23 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 microwavable 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. <b>Check food at first beep.</b> <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 1-lb., 8 oz. (24 oz.)	Frozen breakfast foods (waffles, pancakes), sandwiches, breaded chicken pieces.	Follow package directions if a microwavable 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.

### INSTRUCTIONS AT-A-GLANCE

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

### To set:

1. Press **REHEAT** pad. The display prompts you to "enter CODE".
2. Select the desired code (from 1 to 9) for the type of food you wish to heat.  
(Ex. If you wish to heat a bowl of soup, press 8 for code 8).
3. 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 microwavable entree.	Heat an individual-size serving of a microwavable 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 2 cans	10 to 16-oz. plastic/can of entrees, vegetables, soup.	Remove food from container to a microwave-safe dish. Cover and heat. <b>Toward the end of cooking the oven will automatically turn off and the oven will prompt you to "STIR"</b> . 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.

### INSTRUCTIONS AT-A-GLANCE

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

### To set:


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

## DEFROST BY 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.).

### INSTRUCTIONS AT-A-GLANCE

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

### 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.)

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.



**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.

# 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 microwavable 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

**COVER** – Clean the outside of the oven with a glass-cleaning agent, a liquid cleaner or dishwashing detergent and water. Use a damp cloth or sponge. Rinse and dry.

**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.

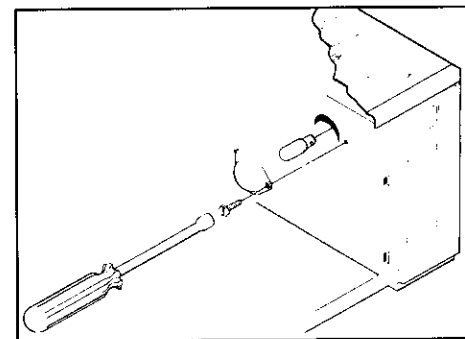
## REPLACING OVEN LIGHT BULB

### USER REPLACEABLE BULB:

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

### To replace bulb:

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

## 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?

### 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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# USING YOUR OVEN

## HOW TO BAKE

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

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

Turn SET knob to the desired oven temperature. "ON" lights in the display. The oven immediately turns on and begins to heat. The display will register the oven temperature starting at 100°F.

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

4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Remove food from the oven.

Press STOP/CLEAR button to cancel a baking operation.

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

## COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE	PROBLEM	CAUSE
<i>Cakes are uneven.</i>	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid.	<i>Excessive shrinkage.</i>	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven walls.
<i>Cake high in middle.</i>	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.	<i>Crumbly or dry texture.</i>	Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long.
<i>Cake falls.</i>	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.	<i>Uneven texture.</i>	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
<i>Cakes don't brown evenly on bottom.</i>	Oven not preheated. Pans darkened, dented or warped.	<i>Cakes have tunnels.</i>	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
<i>Cakes don't brown on top.</i>	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.	<i>Cakes crack on top.</i>	Batter overmixed. Oven temperature too high. Too much leavening.
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack.	<i>Cake not done in middle.</i>	Temperature too high. Pan too small.
		<i>Pie crust edges too brown.</i>	Oven temperature too high. Pans touching each other or oven walls. Edges of crust too thin.
		<i>Pies don't brown on bottom.</i>	Using shiny metal pans.
		<i>Pies have soaked crust.</i>	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.