# Microwave Oven INSTRUCTION MANUAL

MODEL:AM134A3M AM134A3N

Read these instructions carefully before using your microwave oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE FNFRGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break 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 closes properly and that there is no damage to the:
  - (1) DOOR (bent)
  - (2) HINGES AND LATCHES (broken or loosened)
  - (3) DOOR SEALS AND SEALING SURFACE
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## **ADDENDUM**

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

## **Specifications**

| Model:                         | AM134A3M/AM134A3N  |
|--------------------------------|--|
| Rated Voltage:                 | 120V~ 60Hz   |
| Rated Input Power(Microwave):  | 1500W  |
| Rated Output Power(Microwave): | 1100W  |
| Oven Capacity:                 | 1.2Cu.ft.  |
| Turntable Diameter:            | Ø12.4 inch   |
| External Dimensions :          | 20.4X17.2X12.4 inch  |
| Net Weight:                    | Approx. 35.3 Lbs   |
| Warning:                       | Handling the cord on this press or cords associated with accessories sold with this product, will expose you to lead a chemical known to the state of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handle. |

## **SAFETY**

- 1. The oven must be on a leveled surface.
- 2. The turntable and turntable roller rest must be in the oven during cooking. Place the cookware gently on the turntable and handle it carefully to avoid possible breakage.
- 3. Incorrect use of browning dish may cause the turntable to break.
- 4. Use only the specified bag size when using Direct Access Popcorn.
- 5. The oven has several built-in safety switches to ensure that the power remains off when the door is open. Do not tamper with these switches.
- 6. Do not operate the microwave oven empty. Operating the oven with no food or food that is extremely low in moisture can cause fire, charring or sparking.
- Do not cook bacon directly on the turntable. Excessive local heating of the turntable may cause the turntable to break.
- 8. Do not heat baby bottles or baby food in the microwave oven. Uneven heating may occur and could cause physical injury.
- 9. Do not heat narrow-necked containers, such as syrup bottles.
- 10. Do not attempt to deep-fry in your microwave oven.
- 11. Do not attempt home canning in this microwave oven, as it is impossible to be sure all contents of the jar have reached boiling temperature.
- Do not use this microwave oven for commercial purpose. This microwave oven is made for household use only.
- 13. To prevent delayed eruptive boiling of hot liquids and beverages or scalding yourself, stir liquid before placing the container in the oven and again halfway through cooking time. Let stand in the oven for a short time and stir again before removing the container.
- Use carefully when cooking food in the microwave oven to avoid burning due to excessive cooking.
- 15. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- 16. Failure to maintain the oven in a clean condition could lead to deterioration that could adversely affect the life of the appliance and possibly result in a hazardous situation.

# IMPORTANT SAFETY INSTRUCTIONS WARNING To reduce the risk of fire, electric shock, injury to person

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

- Read all instructions before using the appliance.
- Read and follow the specific: "PRECAU-TIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 2.
- As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.

If materials inside the oven ignite:

- 1. Keep the oven door closed.
- 2. Turn the oven off, and unplug the appliance.
- 3. Disconnect the power cord, shut off power at the fuse or circuit breaker panel.
- 4. Do not overcook food. Carefully attend the appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- 5. Do not use the oven cavity for storage purposes. Do not store combustible items such as bread, cookies, paper products, etc. inside the oven.
- 6. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
- 7. This oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 5.
- 8. Install or locate this oven only in accordance with the installation instructions provided.
- 9. Some products such as whole eggs, water with oil or fat, sealed to explode and therefore should not be heated in this oven.

- 10. Use this appliance only for its intended uses as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- 12. Do not operate this oven if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- 13. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for examination, repair or adjustment.
- Do not cover or block any vents on the oven.
- Do not store or use this appliance outdoors.
- 16. Do not use this oven near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- 17. Do not immerse cord or plug in water.
- 18. Keep cord away from heated surfaces.
- 19. Do not let cord hang over edge of table or counter.
- 20. When cleaning door and oven surfaces use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

- 21. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
  - i) Do not overheat the liquid.
  - ii) Stir the liquid both before and halfway through heating it.
  - iii) Do not use straight-sided containers with narrow necks.
  - iv) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - v) Use extreme care when inserting a spoon or other utensil into the container.

# SAVE THESE INSTRUCTIONS To Reduce the Risk of Injury to Persons GROUNDING INSTALLATION

## **DANGER**

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

### WARNING

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

Three-pronged (grounding) plug



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

plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged 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.

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

# UTENSILS CAUTION

Personal Injury Hazard Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking. See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

#### Utensil Test:

- 1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- 2. Cook on maximum power for 1 minute.
- 3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- 4. Do not exceed 1 minute cooking time.

# Materials you can use in microwave oven Utensils Remarks

| oven walls.  Browning dish Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.  Dinnerware Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.  Glass jars Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.  Glassware Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.  Oven cooking Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.  |               |   |
|--|---------------|---|
| at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.  Dinnerware Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.  Glass jars Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.  Glassware Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.  Oven cooking Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.  Paper plates Use for short-term cooking/warming only. Do not leave oven unattended while cooking.  Paper towels Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.  Parchment Use as a cover to prevent splattering or a wrap for steaming.  Paper  Plastic Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.  Plastic wrap Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.  Thermometers Microwave-safe only (meat and candy thermometers). | Aluminum foil | meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from                       |
| Cracked or chipped dishes.  Glass jars  Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.  Glassware  Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.  Oven cooking bags  Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.  Paper plates and cups  Use for short—term cooking/warming only. Do not leave oven unattended while cooking.  Paper towels  Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.  Parchment paper  Plastic  Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.  Plastic wrap  Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.  Thermometers  Microwave-safe only (meat and candy thermometers).  | Browning dish | Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break. |
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| Do not use cracked or chipped dishes.  Oven cooking bags Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.  Paper plates Use for short—term cooking/warming only. Do not leave oven unattended while cooking.  Paper towels Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.  Parchment Use as a cover to prevent splattering or a wrap for steaming.  Plastic Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.  Plastic wrap Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.  Thermometers Microwave-safe only (meat and candy thermometers).  | Glass jars    | Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.   |
| bags slits to allow steam to escape.  Paper plates use for short-term cooking/warming only. Do not leave oven unattended while cooking.  Paper towels Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.  Parchment Use as a cover to prevent splattering or a wrap for steaming.  Plastic Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.  Plastic wrap Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.  Thermometers Microwave-safe only (meat and candy thermometers).  | Glassware     | Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.  |
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| for a short-term cooking only.  Parchment paper  Plastic Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.  Plastic wrap Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.  Thermometers Microwave-safe only (meat and candy thermometers).  |               | Use for short–term cooking/warming only. Do not leave oven unattended while cooking.  |
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| moisture. Do not allow plastic wrap to touch food.  Thermometers Microwave-safe only (meat and candy thermometers).  | Plastic       | labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be                         |
|  | Plastic wrap  | ,   |
| Wax paper Use as a cover to prevent splattering and retain moisture.   | Thermometers  | Microwave-safe only (meat and candy thermometers).  |
|  | Wax paper     | Use as a cover to prevent splattering and retain moisture.  |

#### Materials to be avoided in microwave oven

#### Utensils Remarks

| Aluminum tray                       | May cause arcing. Transfer food into microwave-safe dish.                                |
|-------------------------------------|--|
| Food carton with metal handle       | May cause arcing. Transfer food into microwave-safe dish.                                |
| Metal or metal-<br>trimmed utensils | Metal shields the food from microwave energy. Metal trim may cause arcing.               |
| Metal twist ties                    | May cause arcing and could cause a fire in the oven.                                     |
| Paper bags                          | May cause a fire in the oven.  |
| Plastic foam                        | Plastic foam may melt or contaminate the liquid inside when exposed to high temperature. |
| Wood                                | Wood will dry out when used in the microwave oven and may split or crack.                |

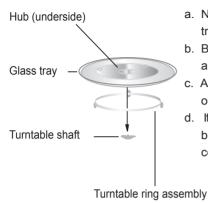
## SETTING UP YOUR OVEN

### Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories: Glass tray Turntable ring assembly Instruction Manual - Fa -Ε Ċ В A) Control panel G B) Turntable shaft C) Turntable ring assembly D) Glass tray E) Observation window F) Door assembly G) Safety interlock system

#### Turntable Installation



- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food are always placed on the glass tray for cooking.
- d. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

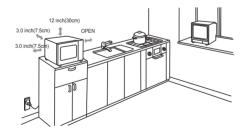
### Countertop Installation

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

#### Installation

 Select a level surface that provide enough open space for the intake and/or outlet vents.



A minimum clearance of 3.0 inches (7.5cm) is required between the oven and any adjacent walls. One side must be open.

- (1) Leave a minimum clearance of 12 inches (30cm) above the oven.
- (2) Do not remove the legs from the bottom of the oven.

- (3) Blocking the intake and/or outlet openings can damage the oven.
- (4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
- Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

### **Operation Instructions**

- 1. Clock Setting
- 1) Press " SET CLOCK ", "ON" will display. "press start to confirm", "SET CLOCK" will light on the display.
- 2) Press "START/INSTANT +30" entering clock setting.
- 3) Turn " (START) or to adjust the hour figures, the input time should be within 0--23.
- 4) Press " SET CLOCK ", the minute figures will flash.
- 5) Turn " (START meant 30) " to adjust the minute figures, the input time should be within 0--59.
- 6) Press "SET CLOCK" to finish clock setting. ":" will flash. "press start to confirm" and "SET" will go out. "CLOCK" and current time will light.

Note: 1) If the clock is not set, the time will not count down when powered.

 After setting the clock, if " SET CLOCK" is not pressed, or there is no operation in 1 minute, the oven will go back to the previous status automatically.

#### 2. Kitchen Timer

- A. 1) Press " Kitchen Timer ", LED will display 0:00 and "TIMER".
  - 2) Press " START/INSTANT +30", the clock starts a second increment. The maximum cooking time is 95:00. When it reaches the maximum cooking time, buzzer will sound three times, and "End" displays.
- B. 1) Press " Kitchen Timer ", LED will display 0:00 and "TIMER".
  - 2) Turn " (START) Turn to setting the timer time, the maximum cooking time is 95:00.
  - 3) Press " START/INSTANT +30 ", the clock starts to count down.
  - 4) When the countdown finished, the buzzer will ring 5 times.

#### 3. Power Level

Ten power levels are available.

| Power   | 100% | 90%  | 80%  | 70%  | 60%  | 50%  | 40%  | 30%  | 20%  | 10%  |
|---------|------|------|------|------|------|------|------|------|------|------|
| Display | P100 | P 90 | P 80 | P 70 | P 60 | P 50 | P 40 | P 30 | P 20 | P 10 |

#### 4. "REHEAT" Function

#### A. Press " REHEAT " once:

- 1) Press " REHEAT" once, "POWER% 70", "0:30", "TIME", "SEC", "REHEAT" and "LOW-MED-HIGH" will light.
- 2) Turn " to adjust the power level, "POWER% 100, 90, 80.....10" will display in order.
- 3) Press "START/INSTANT +30" to confirm.
- 4) Turn " (START) " to set the cooking time, "TIME", "0:30" and "SEC" will display. The input time should be within 0:05-95:00.
- 5) Press " START/INSTANT +30 " to start cooking.

#### B. Press " REHEAT " twice:

- 1) Press " REHEAT" twice, "100g", "REHEAT", "AUTO TIME", "0:30", "SEC" and "LOW-MED-HIGH" will display. "INPUT QUANTITY" will flash 3 times and then light.
- 2) Turn "- to adjust the weight, "100g, 200g...500g", "1.0kg...3.0kg" will display in order.
- 3) Press " START/INSTANT +30 " to start cooking.

#### C. Press " REHEAT " three times:

- 1) Press " REHEAT" three times, "REHEAT", "AUTO TIME", "SensorIQ cover but don't seal food" and "LOW-MED-" will light. "press start" will flash 3 times and then light.
- 2) Press " START/INSTANT +30 " to start cooking.

#### D. Press "REHEAT" four times:

- 1) Press " REHEAT" twice, "1 CUPS", "REHEAT", "AUTO TIME", "0:30", "SEC" and "LOW-MED-HIGH" will display. "INPUT QUANTITY" and "select food type" will flash 3 times and then light.
- 2) Turn " To adjust the weight, "100g, 200g...500g", "1.0kg" will display in order.
- 3) Turn " (START) To choose different types of food.
- 4) Press " START/INSTANT +30 " to start cooking.

#### 5. "COOK" Function

#### A. Press " COOK " once:

- 1) Press " COOK " once, "POWER% 100", "0:30", "TIME", "SEC" and "LOW-MED-HIGH" will light.
- 2) Turn " Turn " to adjust the power level, "POWER% 100, 90, 80.....10" will display in order.
- 3) Turn " (START instant-15) " to set the cooking time, "TIME", "0:30" and "SEC" will display. The input time should be within 0:05-95:00.
- 4) Press " START/INSTANT +30 " to start cooking.

#### B. Press "COOK " twice:

- Press "COOK" twice, "SensorlQ cover but don't seal food", "COOK" and "LOW-MED-HIGH" will light. "select food type" and "press start" will flash 3 times and then light. "POTATOES", "SOFT VEG", "HARD VEG", FROZEN VEG", "FROZEN PIZZA", "FROZEN MEAT", "CHICKEN", "MEAT", "FISH" will light.
- 2) Turn " (START) To choose different types of food.
- 3) Press " START/INSTANT +30 " to start cooking.

#### C. Press "COOK " three times:

- 1) Press "COOK" three times, "300g", "REHEAT", "AUTO TIME", "0:30", "SEC" and "LOW-MED-HIGH" will light. "INPUT QUANTITY" and "select food type" will flash 3 times and then light.
- 2) Turn " + " to adjust the weight, "100g, 200g...500g", "1.0kg" will display in order.
- 3) Turn " (start) " to choose different types of food.
- 4) Press " START/INSTANT +30 " to start cooking.

#### 6. Defrost Function

#### A. Press "DEFROST" once:

- 1) Press "DEFROST " once, "POWER% 30", "0:30", "TIME", "SEC" and "LOW" will light. "don't cover food" will flash 3 times and then light.
- 2) Turn " to adjust the power level, "POWER% 100, 90, 80.....10" will display in order.
- 3) Turn " (START of the set the cooking time, "TIME", "0:30" and "SEC" will display. The input time should be within 0:05-95:00.
- 4) Press " START/INSTANT +30" to start defrosting.

#### B. Press "DFFROST" twice:

- Press "DEFROST" twice, "don't cover food", "100g", "REHEAT", "LOW-MED-HIGH", "AUTO TIME", "0:30" and "SEC" will light. "INPUT QUANTITY" and "select food type will flash 3 times and then light.
- 2) Turn " To adjust the weight, "100g, 200g, 500g", "1.0kg...3.0kg" will display in order.
- 3) Press " START/INSTANT +30" to start defrosting.

#### 7. Favourite Function

#### A. Sensor Favourite

- Press " REHEAT ", "SensorIQ cover but don't seal food", "REHEAT", "LOW-MED-" will display. "AUTO TIME" and "Close door press start" will flash 3 times and then light. Press " START/INSTANT +30 " to start cooking.
- 2) Press "Cook Potatoes", "SensorIQ cover but don't seal food", "COOK", "LOW-MED-HIGH" will display. "AUTO TIME" and "Close door press start" will flash 3 times and then light. Press "START/INSTANT +30" to start cooking.
- 3) Press "Frozen Meals", "SensorIQ cover but don't seal food", "REHEAT", "LOW-MED-" will display. "AUTO TIME" and "Close door press start" will flash 3 times and then light. Press "START/INSTANT +30" to start cooking.

#### B. My Favourite

- 1) Choose cooking type first.
- 2) Turn "- t " to choose the needed power level.
- 3) Turn " (start) " to adjust the cooking time.
- 4) Press and hold "My Favourite" for 2 seconds, buzzer sounds once. "MY FAVORITE" displays. It indicates that the setting of step 1 to 3 have been saved.
- 5) Press " START/INSTANT +30 " to start cooking.

#### C. Auto Favourite

- 1) Press " Popcorn ", "100g", "COOK", "LOW-MED-HIGH", "AUTO TIME" and "2:30" will display. "INPUT QUANTITY" and "Close door press start" will flash 3 times and then light. Press " START/INSTANT +30" to start cooking.
- 2) Press "Reheat Beverage", "1 CUPS", "REHEAT", "LOW-MED-HIGH", "select food type", "AUTO TIME", "0:30" and "SEC" will display. "INPUT QUANTITY" "Close door press start" will flash times and then light. Press " START/INSTANT +30" to start cooking.

- 3) Press "Melt Chocolate", "100g", "MELT", "LOW-", "AUTO TIME", "0:45" and "SEC" will display. "INPUT QUANTITY" and "Close door press start" will flash 3 times and then light. Press "START/INSTANT +30" to start cooking.
- 4) Press "Soften Butter or cheese", "100g", "SOFTEN", "LOW-", "AUTO TIME", "0:30" and "SEC" will display. "INPUT QUANTITY"and "Close door press start" will flash 3 times and then light. Press "START/INSTANT +30" to start cooking.
- 5) Press "Defrost Ground Beef", "100ml", "DEFROST", "LOW-", "AUTO TIME", "0:40" and "SEC" will display. "INPUT QUANTITY"and "Close door press start" will flash 3 times and then light. Press "START/INSTANT +30" to start cooking.

#### 8. Voice Adjustment

Press "BEEF VOL" once to choose high voice, "HIGH" displays. Press "BEEF VOL " repeatly or turn " - + to choose the med voice, low voice and off. Press " START/INSTANT +30 " to confirm.

#### 9. Lock-out Function for Children

Lock: In waiting state, press " Stop/Clear " for 3 seconds, there will be a long beep denoting entering the children-lock state and the current time will display if the time has been set, otherwise, the oven will display "standby".

Lock quitting: In locked state, press " Stop/Clear " for 3 seconds, there will be a long "beep" denoting that the lock is released.

#### 10. Specification

- 1) The buzzer will sound three times to remind user when cooking is finished. "End" will flash 3 times and then light.
- 2) " START/INSTANT +30 " must be pressed to continue cooking if the door is opened during cooking.
- 3) Once the cooking programme has been set, " START/INSTANT +30 " is not pressed in 1 minute. The current time will be displayed. The setting will be cancelled.
- 4) The buzzer sounds once by efficient press, inefficient press will be no responce.

# Maintenance Troubleshooting

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service center.

| TROUBLE  | POSSIBLE CAUSE  | POSSIBLE REMEDY  |  |  |  |
|--|---|--|--|--|--|
| Oven will not start  | <ul><li>a. Electrical cord for oven is<br/>not plugged in.</li><li>b. Door is open.</li><li>c. Wrong operation is set.</li></ul>  | a. Plug into the outlet. b. Close the door and try again. c. Check instructions.   |  |  |  |
| Arcing or sparking   | <ul> <li>a. Materials to be avoided in microwave oven were used.</li> <li>b. The oven is operated when empty.</li> <li>c. Spilled food remains in the cavity.</li> </ul>    | a. Use microwave-safe cookware only.     b. Do not operate with oven empty.     c. Clean cavity with wet towel.  |  |  |  |
| Unevenly cooked foods  | a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time, power level is not suitble. d. Food is not turned or stirred. | a. Use microwave-safe cookware only. b. Completely defrost food.  c. Use correct cooking time, power level. d. Turn or stir food.  |  |  |  |
| Overcooked foods   | Cooking time, power level is not suitable.  | Use correct cooking time, power level.   |  |  |  |
| a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Oven ventilation ports are restricted. d. Cooking time, power level is not suitable. |   | a. Use microwave-safe cookware only. b. Completely defrost food. c. Check to see that oven ventilation ports are not restricted. d. Use correct cooking time, power level. |  |  |  |
| Improper defrosting  | <ul><li>a. Materials to be avoided in microwave oven were used.</li><li>b. Cooking time, power level is not suitable.</li><li>c. Food is not turned or stirred.</li></ul>   | a. Use microwave-safe cookware only. b. Use correct cooking time, power level. c. Turn or stir food.   |  |  |  |