

Microwave Oven

INSTRUCTION MANUAL

Model:TM034D3GE-P0H

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 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 allows 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.

Specifications

Model:	TM034D3GE-P0H
Rated Voltage:	120V~ 60Hz
Rated Input Power (Microwave):	1500W
Rated Output Power (Microwave):	1000W

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance.
2. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 5.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this oven.
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 or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
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 nearest authorized service facility for examination, repair, or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surface.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
 - 1). Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - 2). Remove wire twist-ties from paper or plastic bag before placing bag in oven.
 - 3). If material inside of the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - 4). Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

17. 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 LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.
To reduce the risk of injury to persons:
 - 1) Do not overheat the liquid.
 - 2) Stir the liquid both before and halfway through heating it.
 - 3) Do not use straight-sided containers with narrow necks.
 - 4) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - 5) Use extreme care when inserting a spoon or other utensil into the container.
18. Oversized food or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
19. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
20. Do not use paper products when appliance is operated in the toaster mode.
21. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
22. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
23. Clean Ventilation Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
24. When flaming foods under the hood, turn the fan on.
25. Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
26. Suitable for use above both gas and electric cooking equipment.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

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

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

DANGER - Electric Shock Hazard

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

WARNING - Electric Shock Hazard

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

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used:
 - 1) The 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 counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

RADIO INTERFERENCE

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

This device complies with part 18 of the FCC Rules.

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.

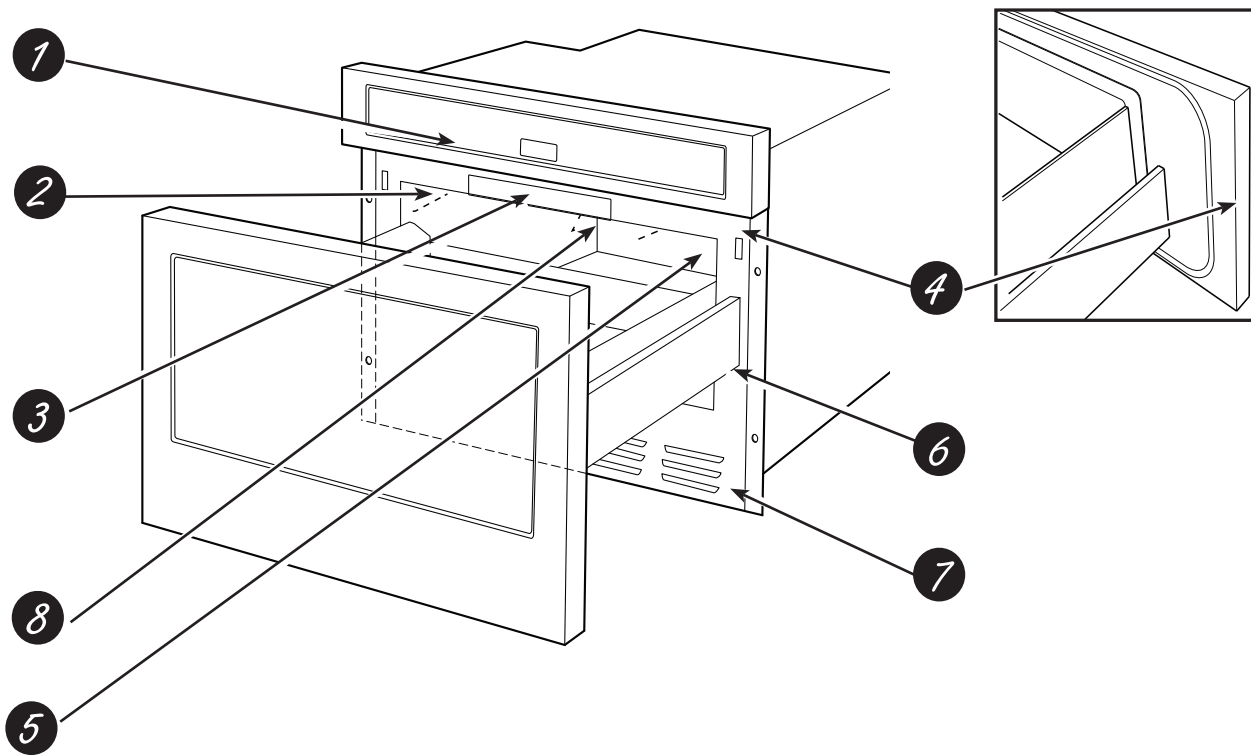
Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer* 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 bags	Follow manufacturer* 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	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer* 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).
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-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.

FEATURES



Oven Features

1 Control Panel

The door must be securely latched for the microwave to operate.

2 Waveguide cover DO NOT REMOVE.

3 Drawer Microwave Menu Label.

4 Drawer Sealing Surfaces.

5 Drawer Light.

6 Drawer Microwave Guides

7 Vent .

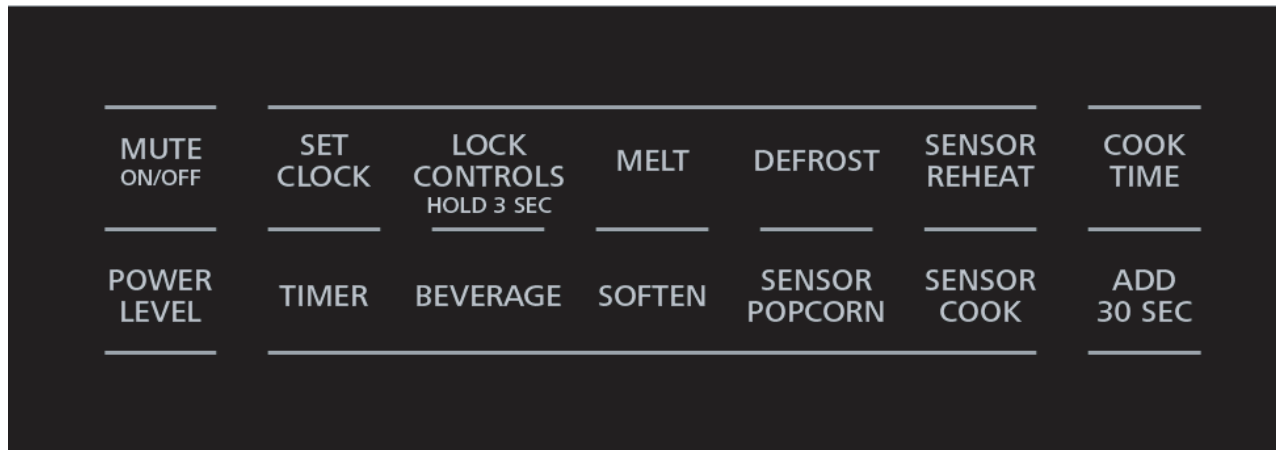
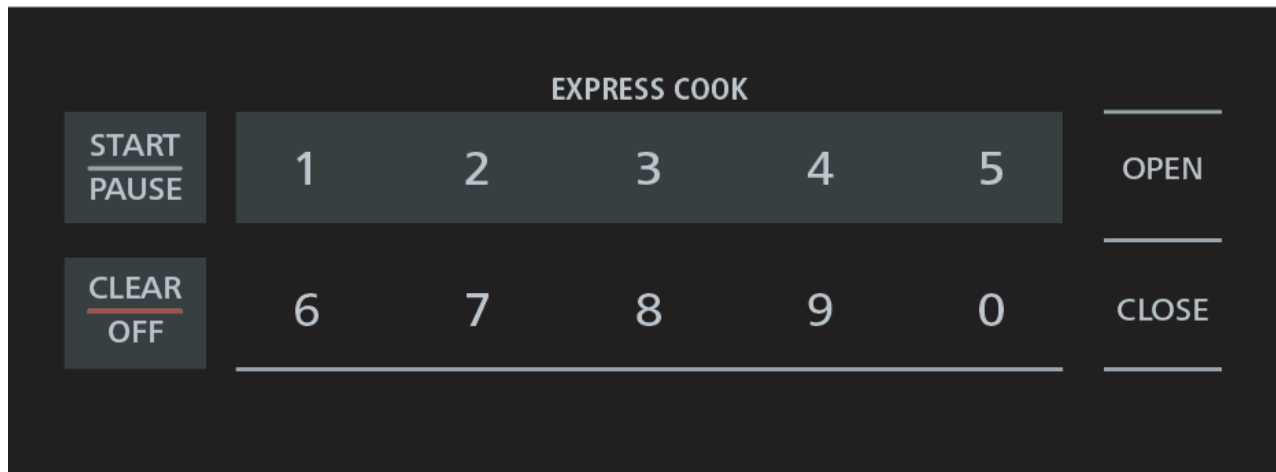
8 Name Plate.

Open the Drawer Microwave fully. The label is beyond the back wall of the microwave cavity facing up from the flat surface.

OVEN FEATURES

CONTROLS

You can microwave by time or with the convenience features.



Control buttons' functions are explained on the following pages.

OVEN FEATURES

POWER LEVEL

The power level may be entered or changed immediately after entering the feature time for **Cook Time** the power level may also be changed during the cooking.

1. Press **Cook Time** and enter cooking time.
2. Press the **Power Level** button and select power level 1-10.
3. Press the **Start/Pause** button to start cooking.

Variable power levels add flexibility to microwave cooking. The power levels on the microwave oven can be compared to the surface units on a range. Each power level gives you microwave energy a certain percent of the time. Power level 7 is microwave energy 70% of the time. Power level 3 is energy 30% of the time. Most cooking will be done on Power level 10 which gives you 100% power.

Power Level 10 will cook faster but food may need more frequent stirring, rotating or turning over. A lower setting will cook more evenly and need less stirring or rotating of the food.

Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes.

Rest periods (when the microwave energy cycles off) give time for the food to “equalize” or transfer heat to the inside of the food. An example of this is shown with power level 3—the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

Power Level 10: Fish, bacon, vegetables, heating liquids.

Med-High 7: Gentle cooking of meat and poultry; baking casseroles and reheating.

Medium 5: Slow cooking and tenderizing for stews and less tender cuts of meat.

Low 2 or 3: Defrosting; simmering; delicate sauces.

Warm 1: Keeping food warm; softening butter.

TIME FEATURES

COOK TIME

Allows you to microwave for any time up to 99 minutes and 99 seconds.

1. Press **Cook Time**.
2. Enter cooking time.
3. The power level is automatically set to 10. If you want to reduce it, press **Power Level** and select a level from 1 to 9.
4. Press **Start/Pause**.

You may open the door during Cook Time to check the food. Close the door and press Start/Pause to resume cooking.

MULTI-STAGE COOKING

At most 2 stages can be set for cooking. In multi-stage cooking, if one stage is defrosting, then defrosting shall be placed at the first stage automatically.

NOTE: Auto cooking cannot work in the multi-stage cooking.

Example: if you want to cook with 80% microwave power for 5 minutes + 60% microwave power for 10 minutes. The cooking steps are as following:

1. Press **Time Cook** once, then press “5”, “0”, “0” to set the cooking time;

2. Press **Power** once, then press “8” to select 80% microwave power.
3. Press **Time Cook** once, then press “1”, “0”, “0”, “0” to set the cooking time;
4. Press **Power** once, then press “6” to select 60% microwave power.
5. Press **Start/Pause**.

TIME FEATURES

COOKING GUIDE FOR COOK TIME

NOTE: Use power level 10 (High) unless otherwise noted.

Vegetable	Amount	Time	Comments
Asparagus (fresh spears) (frozen spears)	1 lb. 10-oz. package	4 to 7 min., Med-High (7) 4 to 7 min.	In 1¼-qt. oblong glass baking dish, place 1/4 cup water. Rotate dish after half of time. In 1-qt. casserole.
Beans (fresh green) frozen green) (frozen lima)	1 lb. cut in half 10-oz. package 10-oz. package	10 to 14 min. 3 to 5 min. 3 to 5 min.	In 1¼-qt. casserole, place 1/2 cup water. In 1-qt. casserole, place 2 tablespoons water. In 1-qt. casserole, place 1/4 cup water.
Beets (fresh, whole)	1 bunch	16 to 21 min.	In 2-qt. casserole, place 1/2 cup water.
Broccoli (fresh cut) (fresh spears) (frozen, chopped) (frozen spears)	1 bunch (1¼ to 1½ lbs.) 1 bunch (1¼ to 1½ lbs.) 10-oz. package 10-oz. package	5 to 9 min. 7 to 10 min. 4 to 7 min. 4 to 7 min.	In 2-qt. casserole, place 1/2 cup water. In 2-qt. oblong glass baking dish, place 1/4 cup water. Rotate dish after half of time. In 1-qt. casserole. In 1-qt. casserole, place 3 tablespoons water.
Cabbage (fresh) (wedges)	1 medium head (about 2 lbs.)	6 to 9 min. 5 to 9 min.	In 1¼- or 2-qt. casserole, place 1/4 cup water. In 2- or 3-qt. casserole, place 1/4 cup water.
Carrots (fresh, sliced) (frozen)	1 lb. 10-oz. package	4 to 8 min. 3 to 7 min.	In 1¼-qt. casserole, place 1/4 cup water. In 1-qt. casserole, place 2 tablespoons water.
Cauliflower (flowerets) (fresh, whole) (frozen)	1 medium head 1 medium head 10-oz. package	7 to 10 min. 7 to 14 min. 3 to 7 min.	In 2-qt. casserole, place 1/2 cup water. In 2-qt. casserole, place 1/2 cup water. In 1-qt. casserole, place 2 tablespoons water.
Corn (frozen kernel)	10-oz. package	2 to 6 min.	In 1-qt. casserole, place 2 tablespoons water.
Corn on the cob (fresh) (frozen)	1 to 5 ears 1 ear 2 to 6 ears	2-1/4 to 4 min. per ear 3 to 6 min. 2 to 3 min. per ear	In 2-qt. oblong glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add 1/4 cup water. Rearrange after half of time. Place in 2-qt. oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half of time.
Mixed vegetables (frozen)	10-oz. package	5 to 7 min.	In 1-qt. casserole, place 3 tablespoons water.
Peas (fresh, shelled) (frozen)	2 lbs. unshelled 10-oz. package	7 to 9 min. 2 to 6 min.	In 1-qt. casserole, place 1/4 cup water. In 1-qt. casserole, place 2 tablespoons water.
Potatoes (fresh, cubed, white) (fresh, whole, sweet or white)	4 potatoes (8 oz. each) 1 (8 oz.) 2 (8 oz. each) 3 4	7 to 9 min. 4 to 6 min. 7 to 9 min. 10 to 12 min. 14 to 16 min.	Peel and cut into 1 inch cubes. Place in 2-qt. casserole with 1/2 cup water. Stir after half of time. Pierce with cooking fork. Place in the oven, 1 inch apart, in circular arrangement. Let stand 5 minutes.
Spinach (fresh) (frozen, chopped and leaf)	10 to 16 oz. 10-oz. package	3 to 6 min. 3 to 6 min.	In 2-qt. casserole, place washed spinach. In 1-qt. casserole, place 3 tablespoons water.
Squash (fresh, summer and yellow) (winter, acorn or butternut)	1 lb. sliced 1 to 2 squash (about 1 lb. each)	5 to 9 min. 5 to 9 min.	In 1¼-qt. casserole, place 1/4 cup water. Cut in half and remove fibrous membranes. In 2-qt. oblong glass baking dish, place squash cut-side-down.

TIME AND AUTO FEATURES

TIME DEFROST

Time Defrost allows you to defrost for a selected length of time. See the Defrosting Guide for suggested times.

1. Press **Defrost** twice (display must show Time Defrost).
2. Enter defrosting time.
3. Press **Start/Pause**.

When the oven signals, turn food over and break apart or rearrange pieces for more even defrosting. Shield any warm areas with small pieces of foil. The oven will continue to defrost if you don't open the door and turn the food.

Power level is automatically set at 3, but can be changed. You can defrost small items quickly by raising the power level after entering the time. Power level 7 cuts the total defrosting time in about half; power level 10 cuts the total time to approximately 1/3. However, food will need more frequent attention than usual.

A dull thumping noise may be heard during defrosting. This is normal when oven is not operating at High power.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package. Closed packages should be slit, pierced or vented AFTER food has partially defrosted. Plastic storage containers should be partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- For more even defrosting of larger foods, such as roasts, use Defrost Weight. Be sure large meats are completely defrosted before cooking.
- Foods that spoil easily should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand for a few minutes.

WEIGHT DEFROST

Weight defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish weighing up to six pounds.

1. Press **Defrost** (display must show Weight Defrost).
2. Using the conversion guide, enter food weight. For example, press pads 1 and 2 for 1.2 pounds (1 pound, 3 ounces).
3. Press **Start/Pause**.

There is a cooking guide located on the inside front of the oven.

- Remove meat from package and place on microwave-safe dish.
- When the oven signals, turn the food over. Remove defrosted meat or shield warm areas with small pieces of foil.
- After defrosting, most meats need to stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.	
Ounces	Pounds
1–2	.1
3	.2
4–5	.3
6–7	.4
8	.5
9–10	.6
11	.7
12–13	.8
14–15	.9

TIME AND AUTO FEATURES

DEFROSTING GUIDE		
Food	Time	Comments
Breads, Cakes Bread, buns or rolls (1 piece) Sweet rolls (approx. 12 oz.)	1/4 min. 1 to 3 min.	Rearrange after half of time.
Fish and Seafood Fillets, frozen (1 lb.) Shellfish, small pieces (1 lb.)	6 to 9 min. 3 to 7 min.	Place block in casserole. Turn over and break up after first half of time.
Fruit Plastic pouch—1 or 2 (10-oz. package)	2 to 5 min.	
Meat Bacon (1 lb.) Franks (1 lb.) Ground meat (1 lb.) Roast: beef, lamb, veal, pork Steaks, chops and cutlets	4 to 8 min. 4 to 8 min. 7 to 9 min. 7 to 9 min. per lb. 4 to 8 min. per lb.	Place unopened package in oven. Let stand 5 minutes after defrosting. Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting. Turn meat over after first half of time. Use power level Warm (1). Place unwrapped meat in cooking dish. Turn over after first half of time and shield warm areas with foil. After second half of time, separate pieces with table knife. Let stand to complete defrosting.
Poultry Chicken, broiler-fryer, cut up (2 ¹ / ₂ to 3 lbs.) Chicken, whole (2 ¹ / ₂ to 3 lbs.) Cornish hen Turkey breast (4 to 6 lbs.)	14 to 19 min. 22 to 26 min. 7 to 12 min. per lb. 3 to 8 min. per lb.	Place wrapped chicken in dish. Unwrap and turn over after first half of time. After second half of time, separate pieces and place in cooking dish. Microwave 2 to 4 minutes more, if necessary. Let stand a few minutes to finish defrosting. Place wrapped chicken in dish. After first half of time, unwrap and turn chicken over. Shield warm areas with foil. To complete defrosting, run cool water in cavity until giblets can be removed. Place unwrapped hen in oven breast-side-up. Turn over after first half of time. Run cool water in cavity until giblets can be removed. Place unwrapped breast in microwave-safe dish breast-side-down. After first half of time, turn breast-side-up and shield warm areas with foil. Defrost for second half of time. Let stand 1 to 2 hours in refrigerator to complete defrosting.

EXPRESS COOK

This is a quick way to set cooking time from 1-5 minutes.

Press one of the **Express Cook** pads (from 1-5) for 1-5 minutes of cooking at power level 10. For example, press the **2** pad for 2 minutes of cooking time.

The power level can be changed as time is counting down. Press **Power Level** and enter 1-10.

NOTE: Express Cook function pertains to pads 1-5 only.

ADD 30 SEC

It will add 30 seconds to the time counting down each time the pad is pressed. Each touch will add 30 seconds, up to 99 minutes and 99 seconds.

The oven will start immediately when pressed.

SENSOR FEATURES

HUMIDITY SENSOR

The Sensor Features detect the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

Do not use the Sensor Features twice in succession on the same food portion—it may result in severely overcooked or burnt food. Be sure to let the oven cool down for 5-10 minutes before starting the next sensor cook.

If food is undercooked after the countdown, use Cook Time for additional cooking time.

- The proper containers and covers are essential for best sensor cooking.
- Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight sealing plastic containers - they can prevent steam from escaping and cause food to overcook.
- Be sure the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.



Covered



Vented



Dry off dishes so they don't mislead the sensor.

SENSOR POPCORN

1. If you want to cook a package that is less than 1.75 oz or more than 3.5 oz, use **Cook Time** and follow the instructions on the package. Place the package of popcorn in the center of the microwave.
2. Press **Popcorn** to select ounces and then press **Start/Pause**. If the popcorn is not to your satisfaction, do not use the **Popcorn** button again to continue cooking. Use the **Cook Time** button for further cooking.

Do not open the oven door until time is counting down. If the door is opened before time is counting down 4 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR " until **Clear/ Off** is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press **Start/Pause** immediately.

SENSOR FEATURES

SENSOR COOK

To use the Sensor Cook feature:

1. Press the **Sensor Cook** button to select Food code.
2. Press **Start/ Pause**. The oven signals when steam is sensed and the time remaining begins counting down. Do not open the oven door until time is counting down. If the door is opened before time is counting down 3 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR " until **Clear/ Off** is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press **Start/ Pause** immediately.

After removing food from the oven, stir, if possible, to even out the temperature. If the food is not hot enough, use Cook Time to reheat for more time. Reheated foods may have wide variations in temperature. Some areas may be extremely hot.

Food	Display	Pad	Weight/Portion
Potato	POTATO	1	1-4 potatoes
Chicken	CHICKEN	2	1-4 serving (4oz/serv)
Fish/Seafood	FISH	3	1-4 serving (4oz/serve)
Ground Meat	MEAT	4	1-4 serving (4oz/serv)
Fresh Veggies	FRES-VE	5	1-4 serving (4oz/serv)
Frozen Veggies	FROZ-VE	6	1-4 serving (4oz/serve)
Canned Veggies	CANN-VE	7	1-4 serving (4oz/serv)

SENSOR REHEAT

The Reheat feature reheats servings of previously cooked foods or a plate of leftovers.

3. Press Sensor Reheat.
4. Using the cooking guide below, enter food code. For example, 1 for Pasta.
5. Press **Start/Pause**. The oven signals when steam is sensed and the time remaining begins counting down. Do not open the oven door until time is counting down. If the door is opened before time is counting down 3 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR " until **Clear/ Off** is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press **Start/ Pause** immediately.

It is best to use Cook Time for these foods:

- Bread products.
- Foods that must be reheated covered.
- Foods that need to be stirred or rotated during reheating.
- Foods calling for a dry look or crisp surface after reheating.

After removing food from the oven, stir, if possible, to even out the temperature. If the food is not hot enough, use Cook Time to reheat for more time. Reheated foods may have wide variations in temperature. Some areas may be extremely hot.

Code Entry	Food
1	Pasta
2	Pizza
3	Plate
4	Soup

OTHER FEATURES

BEVERAGE

Beverage enables you to reheat coffee or tea to restore to a more suitable drinking temperature or to make instant coffee or tea.

1. Press **Beverage** once and “1 CUP” will appear in the display.
2. Press **Beverage** twice and “2 CUP” will appear in the display.
3. Press **Start/ Pause** to start.

NOTE:

- To add extra time press Add 30 Sec button
- Pressing Start/ Pause to pause cycle
- Press Clear/ Off to cancel at any time.

MELT

Melt enables you to melt Butter/Margarine, Chocolate, Cheese, or Marshmallows.

1. Press **Melt** button, “BUTTER” is displayed.
2. Continue to press **Melt** button, “BUTTER”, “CHOCOLA”, “CHEESE” or “MARSHMA” will display in order.
3. Press number button to select the amount per the table below.
4. Press **Start/ Pause** to confirm amount and start cooking directly, the remaining cook time countdown is displayed. Icon “oz” turns off, AUTO MENU icon stays on.

Food	Display	Weight/Qty
Butter/ Margarine	BUTTER	1 / 2 / 3 Sticks
Chocolate	CHOCOLA	4 / 8 oz
Cheese	CHEESE	8 / 16 oz
Marshmallows	MARSHMA	5/ 10 oz

SOFTEN

Soften enables you to soften Butter/Margarine, Ice Cream, or Cheese.

1. Press **Soften** button, “BUTTER” is displayed.
2. Continue to press **Soften** button, “BUTTER”, “ICE-CRE”, or “CHEESE” will display in order.
3. Press number button to select the amount per the table below.
4. Press **Start/ Pause** to confirm amount and start cooking directly, the remaining cook time countdown is displayed. Icon “oz” turns off, AUTO MENU icon stays on.

Food	Display	Weight/Qty
Butter/ Margarine	BUTTER	1 / 2 / 3 Sticks
Ice Cream/Frozen Juice	ICE-CRE	8 / 16 / 32 oz
Cheese	CHEESE	3 / 8 oz

OTHER FEATURES

COOKING COMPLETE REMINDER

To remind you that you have food in the oven, the oven will display “END” and beep once a minute until you either open the oven door or press the **Clear/ Off** button.

LOCK CONTROLS

You may lock the control panel to prevent the microwave from being accidentally started or used by children. To lock or unlock the controls, press and hold **Lock Controls**

for three seconds. When the control panel is locked, “LOCKED” will appear in the display

SET CLOCK

Press to enter the time of day or to check the time of day while microwaving.

1. Press **Set Clock**.
 2. Enter time of day.
 3. Press **Start/ Pause** or **Set Clock**.
-

START/PAUSE

In addition to starting many functions, Start /Pause allows you to stop cooking without opening the door or clearing the display. Press Start/ Pause again to restart the oven.

TIMER

Timer operates as a minute timer and can be used at any time, even when the oven is operating.

1. Press **Timer**.
2. Enter the amount of time you want to count down.

3. Press **Timer** or **Start/ Pause** to start. When the time is up, the oven will signal. To turn off the timer signal, press **Timer**. After the timer signal turns off, the display will return to any cook/defrost time countdown or the time of day display. The **Clear/ Off** button will not turn off the timer signal. The display shows the Timer countdown time even when the oven is operating
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SOUND

You can turn off all beeping sounds by pressing the **Mute On/ Off** button so that MUTE ON shows on the display. Pressing the **Mute On/ Off** button again will change to

MUTE OFF on the display and turns all beeping sounds back on.

MICROWAVE TERMS

ARCING

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
 - Foil that is not molded to food (upturned edges act like antennas).
 - Metal such as twist-ties, poultry pins, gold-rimmed dishes.
 - Recycled paper towels containing small metal pieces.
 - Plates or dishes with a metallic trim or glaze with a metallic sheen.
-

COVERING

Covers hold in moisture, allow for more even heating and reduce cooking time.

Venting plastic wrap or covering with wax paper allows excess steam to escape.

SHIELDING

In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.

STANDING TIME

When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set.

Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.

VENTING

After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.

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 style="list-style-type: none">a. Electrical cord for oven is not plugged in.b. Door is open.c. Wrong operation is set.	<ul style="list-style-type: none">a. Plug into the outlet.b. Close the door and try again.c. Check instructions.
Arcing or sparking	<ul style="list-style-type: none">a. Materials to be avoided in microwave oven were used.b. The oven is operated when empty.c. Spilled food remains in the cavity.	<ul style="list-style-type: none">a. Use microwave-safe cookware only.b. Do not operate with oven empty.c. Clean cavity with wet towel.
Unevenly cooked foods	<ul style="list-style-type: none">a. Materials to be avoided in microwave oven were used.b. Food is not defrosted completely.c. Cooking time, power level is not suitable.d. Food is not turned or stirred.	<ul style="list-style-type: none">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.
Undercooked foods	<ul style="list-style-type: none">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.	<ul style="list-style-type: none">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 style="list-style-type: none">a. Materials to be avoided in microwave oven were used.b. Cooking time, power level is not suitable.c. Food is not turned or stirred.	<ul style="list-style-type: none">a. Use microwave-safe cookware only.b. Use correct cooking time, power level.c. Turn or stir food.