

Microwave Oven

INSTRUCTION MANUAL

MODEL:XC151KXX

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 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:	XC151KXX
Rated Voltage:	120V~ 60Hz
Input Power(Microwave):	1650W
Output Power(Microwave):	1050W
Output Power(Convection):	1500W
Oven Capacity:	1.8 Cu.ft.
Outside Dimensions	29.88 "(W) x 17.56 "(H) x 17.06"(D)
Cavity Dimensions:	21.25 "(W) x 9.94 "(H) x 14.72"(D)
Net Weight:	Approx. 69.5 Lbs

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

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. As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.
4. To reduce the risk of fire in the oven cavity:
 - i). Do not overcook food. Carefully attend the appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - ii). Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
 - iii). If materials inside the oven ignite, keep the oven door closed. Turn the oven off, and unplug the appliance. Disconnect the power cord, shut off power at the fuse or circuit breaker panel.
 - iv). Do not use the oven cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
5. This oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 4.
6. Install or locate this oven only in accordance with the installation instructions provided.
7. Some products such as whole eggs and sealed containers-for example, closed glass jars-are able to explode and should not be heated in the oven.
8. 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 or dry food. It is not designed for industrial or laboratory use.
9. As with any appliance, close supervision is necessary when used by children.
10. 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.
11. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for examination, repair or adjustment.
12. Do not cover or block any openings on the oven.
13. Do not store or use this appliance outdoors.
14. Do not use this oven near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
15. Do not immerse cord or plug in water.
16. Keep cord away from heated surfaces.
17. Do not let cord hang over edge of table or counter.
18. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

19. 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

GROUNDING INSTRUCTIONS

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.

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 set 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; and
 - 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.

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.

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

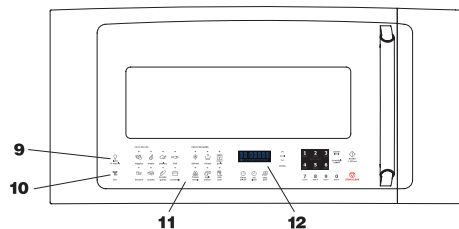
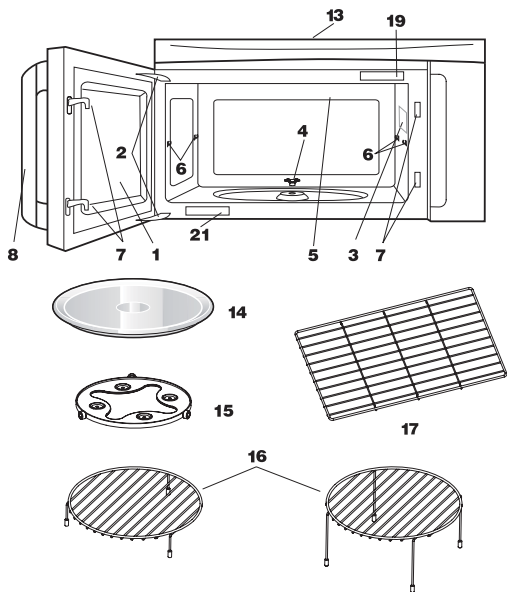
Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. 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 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	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).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

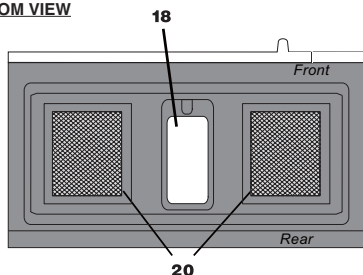
Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	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.



SETTING UP YOUR OVEN

FRONT VIEW



BOTTOM VIEW










- 1 Microwave oven door with see-through window
- 2 Door hinges
- 3 Waveguide cover:
DO NOT REMOVE.
- 4 Turntable motor shaft
- 5 Microwave oven light
It will light when microwave oven is operating or door is open.
- 6 Rack holders
- 7 Safety door latches
The microwave oven will not operate unless the door is securely closed.
- 8 Handle
- 9 Light on/off pad 
Press the **light on/off** pad once for on, twice for off.
- 10 Vent hi/lo/off pad 
Press the **vent hi/lo/off** pad once for high speed, twice for low speed and three times to turn off the fan.
- 11 Auto-Touch control panel
- 12 Time display: Digital display, 99 minutes, 99 seconds
- 13 Ventilation openings
- 14 Removable turntable
The turntable will rotate clockwise or counter-clockwise. Only remove for cleaning.
- 15 Removable turntable support
First, carefully place the turntable support in the motor shaft in the center of the microwave oven floor. Then, place the turntable on the turntable support securely.
- 16 Round wire rack (use in convection and combination cooking on the removable turntable)
- 17 Shelf (use in microwave cooking)
- 18 Light cover
- 19 Menu label
- 20 Grease filters
- 21 Rating label

MANUAL COOKING

1. Power

Your Over the Range Microwave Oven can be programmed for 99 minutes 99 seconds (99 :99). Always enter the seconds after the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes at 100%.

Step	Press
1. Press power level key once.	
2. Press number 10 to set the power. For example: 10 for 100% power, 1 for 10% power The default power is P100	 
3. Press number keys to select the time .	  
4. Press the START enter +30 sec pad	

To Set Power Level


There are ten preset power levels.

Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult cookbook or recipes for specific recommendations.

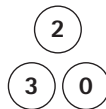
PRESS POWER LEVEL PAD NUMBER OF TIMES FOR DESIRED POWER	APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
POWER LEVEL x 1	100%	High
POWER LEVEL x 2	90%	
POWER LEVEL x 3	80%	
POWER LEVEL x 4	70%	Medium High
POWER LEVEL x 5	60%	
POWER LEVEL x 6	50%	Medium
POWER LEVEL x 7	40%	
POWER LEVEL x 8	30%	Med Low/Defrost
POWER LEVEL x 9	20%	
POWER LEVEL x 10	10%	Low

2.To Set the Clock

- Suppose you want to enter the correct time of day 2:30 (A.M or P.M.).

Step	Press
1. Press the set clock pad.	

2. Enter the correct time of day by pressing the numbers in sequence.



3. Press the **START +30sec** pad to confirm



4. Press number 1 or 2 pad to select AM or PM.

5. Press the **START +30sec** pad to confirm








Note: This model has a 12-hour clock, ranging from 1:00 to 12:59, setting the clock by pressing number pads. If the time is not correct, the input is invalid.

3. TIMER FUNCTION

- 1) Press "Timer on-off".
- 2) Press number keys to input the cooking time you need. The maximum cooking time is 99 minutes and 99 seconds.
- 3) Press "Timer on-off" to start time count down. When countdown time has expired, the buzzer will sound and "END" is displayed to indicate completion.

- 4) Press "Timer on-off" to exit the timer function.
Note: 1) When timer function is in use, only hood fan and surface lights can be activated. Other functions cannot be used until timer function has been exited.
- 5) Timer can not be set by cooking and pause state.3) When set or in the processing the timer, only press "timer" can exit.

- Suppose you want to time a 3-minute long distance phone call.

Step	Press
1. Press the timer on-off pad.	
2. Enter time.	  
3. Press the timer on-off pad. The timer will count down.	





4.Setting Convection and Grill

Convection

There are ten temperatures of convection: 100F, 150F, 275F, 300F, 325F, 350F, 375F, 400F, 425F, 450F.




- Suppose you want to cook food for 5 minutes at 275 F using convection with preheating

Using conv/ Grill with preheating

- | Step | Press |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| 1. Press conv/Grill pad once. |  |
| 2. Press number/temperature keys to select temperature. | 3
275 F |
| 3. Press conv/Grill pad to confirm. |  |
| 4. Press START/+30sec. key to start preheat .After preheating,the buzzer will sound to remind you to place the food in the oven. | 
5 |
| 5. Press the number keys to set cookin time. | 0 0 |
| 6. Press the " Start/+30SEC. " pad to start the oven. |  |



Using conv/ Grill without preheating

- Suppose you want to cook food for 5 minutes at 275 F using convection without preheating

- | Step | Press |
|--------------------------------------------------------------|-------------------------------------------------------------------------------------|
| 1. Press conv/ Grill pad once. |  |
| 2. Press number/temperature keys to select temperature. | 3
275 F |
| 3. Press conv/Grill pad to confirm. |  |
| 4. Press number keys to select cooking time. | 5 0 0 |
| 5. Press the " Start/+30SEC. " pad to start the oven. |  |

Grill

- Suppose you want to cook food for 5 minutes using Grill.

- | Step | Press |
|--------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| 1. Press conv/ Grill pad twice. |  |
| 2. Press number keys to select cooking time.The maximum time is 99 minutes and 99 seconds. | 5
0 0 |
| 3. Press the " Start/+30SEC " pad to start the oven. |  |

5.Setting Defrost

A. DEFROST BY WEIGHT

- 1) Press "DEFROST" once to choose defrost by weight function.
- 2) Press number keys from 0 to 9 to input the defrost seigt. For example, if the food weight is 1.2 lbs, then press "1", "2" to input. The cooking weight is 0.3-6.3 lbs . If the weight input is not in the range, it will return to the waiting state.
- 3) Press "**START/+30sec**" to start defrosting.


B. DEFROST BY TIME

- 1) Press "DEFROST" twice to choose defrost by time function.
- 2) Press number keys from 0 to 9 to input the defrost time. The maximum defrost time that can be input is 99 minutes and 99 seconds.
- 3) Press **START/+30sec.** to start defrosting.

Note: After every procedure finish in weight function,the buzzer will soud to remind you turn the food over.

Once half of the defrost time elapses in weight function , the buzzer will sound four times to remind you to turn the food over.

- Suppose you want to defrost food for 5 minutes.

Step	Press
1 Press Defrost pad twice.	

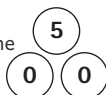
2. Enter cooking time for 1st stage.



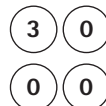
3. Press the **power level** pad then number 5 for 50% power for 2nd stage.



- 2 Use the numeric keys to select the time.



4. Enter second cooking time for 2nd stage.



- 3 Press **START/+30sec.** key to start cooking.





5. Press the **START +30 sec** pad for 2nd stage.



6. Sensor Reheat

Press Reheat key once, self cooking after 2 seconds.

- Suppose you want to reheat.

Step	Press
1. Press the reheat pad. For example, press reheat once, 8.0 ounces appears in the LED. press reheat twice, 16.0 ounces appears in the LED.	
2. Press START/+30sec. pad.	



Note:When the cooking is finished,the buzzer will sound five times.

7. Multiple Sequence Cooking

Your oven can be programmed for up to 2 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your oven can do this automatically.

- Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

Step	Press
1. Press the power level pad then press number 10 for 100% power for 1st stage.	 

8. VENT FAN

- 1) When the exhaust fan is off, press "FAN " once for fan speed turbo.
- 2) Press "FAN " twice for fan speed high.
- 3) Press "FAN " three times for fan speed medium.
- 4) Press "FAN" four times for fan speed low.
- 5) Press "FAN" five times for fan speed off.

9. Light

- 1) Press "light hi lo" once for light high.
- 2) Press "light hi lo" twice for light low.
- 3) Press "light hi lo" three times for light off.

10. Enquire

- (1) During microwave cooking state, press **power level** to check the power level. You can change the power by press number keys. Auto cooking and defrosting may not be change at this time.
- (2) During cooking state, press **set clock** to check the clock.

11. User Pref

User Pref provides **5** features that make using your oven easy because specific instructions are provided in the interactive display.

User Pref Label

user pref	
1	child lock on/off
2	demo on/off
3	sound on/off
4	scroll speed
5	website

Child Lock on/ off

The Child Lock prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. First, Press the user pref pad, the number 1 pad. To set, press the number 1 pad. To cancel, press the number 2 pad.

Demo on/off

Press the user pref pad, the number 2 pad, then you can set the demo by pressing number 1. To cancel, press the number 2 pad.

sound on/off

Press the user pref pad, the number 3 pad, then you can set the sound by pressing number 1. To cancel, press the number 2 pad.

scroll speed

Press the user pref pad, the number 4 pad, then you can set the scroll speed by pressing number 1 to 3. Press number 1 for slow, number 2 for normal, number 3 for fast.

website

Press the user pref pad, the number 5 pad, then you can see the website "WWW.ELECTROLUX.COM"

12. Quick Start

- 1) Quick start is very useful function to start to cook from 1 minute to 6 minutes by pressing number from 1 to 6.

- Suppose you want to cook 2 minutes at 100% power.

Step	Press
------	-------

Press number 2.

2

- 2) During cooking, adding 30 seconds to the cook time can be add **START +30 sec**. The maximum 99 minutes 99 seconds. In waiting state, press **START +30 sec** means cook for 30 seconds at 100% power.

- Suppose you want to heat a cup of soup for 30 seconds.

Step	Press
------	-------

Press the **START**
enter +30 sec pad.



13. Turntable on-off



- 1) Press **Turntable on-off** key once once for turntable off
- 2) Press **Turntable on-off** key twice once for turntable on

NOTE: This function only can be used on microwave function.




14.Auto cooking

The oven has a number of auto cook recipes that will help you to selcet the right programes. Including frozen meals,melt sofeten,pop corn, veggies,meats,poultry,fish,dessert,snacks,bread casserole.You can do the following:

- Suppose you want to cook veggies.

Step	Press
1. Press Veggies" pad once.	
2 Press scroll" ^, v " or numeric keys to select the menu. For example :Press number key 1 for baked potato or Press scroll key " ^ "one time for baked potato	
3. Press START/+30sec. key to start cooking.	

- Suppose you want to cook 12 Oz meat.

Step	Press
1. Press meats pad once.	
2. Press scroll" ^, v " or numeric keys to select the menu.	<div><div>1</div><div>2</div></div>
Ex:Press number key 1 for american meat loaf or Press scroll key " ^ "one time for american meat loaf	
3. Press Enter pad to confirm.	
4 use the numeric keys to select the weight.	
5: Press "Start+30sec" key to start cooking	



NOTE:

For some menu, Press "**Enter**" to confirm, then need go to step 4 and 5.

4 use the numeric keys to select the weight.

5: Press "Start+30sec" key to start cooking

- Suppose you want to cook popcorn.

Step	Press
1. Press Popcorn pad once.	
2. Press number keys 1-3 to select the menu.	
3. Press START/+30sec. pad.	

1) Veggies

Function (Key)	Menu	Range of Weight/Serving
Veggies	1.baked potato	1~ 4 potatos
	2.baked sweet potatoes	4 Servings
	3.broccoli-cheese gratin	4 Servings
	4.candied sweet potatoes	4 Servings
	5.canned veggies	1~ 2 cans
	6.chinese hot and sour soup	8 Servings
	7.creamy vegetable soup	6 Servings
	8.fresh veggies	4~ 16 OZ
	9.frozen veggies	6~ 16 OZ
	10.garlic roasted peppers	8 Servings
	11.herbed potato fans	8 Servings
	12.potato, tomato and onion casserole	6 Servings
	13.rosemary garlic potatoes	4 Servings
	14.wilted spinach with bacon	4 Servings

2)Meats

Function (Key)	Menu	Range of Weight/Serving
Meats	1.american meat loaf	8 Servings
	2.barbecued spare ribs	4 Servings
	3.beef franks	4 Servings
	4.beef roast	3.0 Lbs,4.0 Lbs
	5.chili rubbed ham steak	4 Servings
	6.ground meat	0~ 24 OZ
	7.hamburgers	1,2,3,4 each
	8.herbed pork roast	4 Servings
	9.hot dogs	1,2,3,4 each
	10.jerk pork	4 Servings
	11.maple glazed pork tenderloin	6 Servings
	12.meatloaf - dressed up	8 Servings
	13.sirloin steak korean style	4 Servings
	14.southwestern burgers	4 Servings
	15.spinached stuffed pork chops	4 Servings

3)Poultry

Function (Key)	Menu	Range of Weight/Serving
Poultry	1.barbecued chicken	4 Servings
	2.buffalo chicken wings - baked	15 appetizers
	3.chicken breasts	4~ 16OZ
	4.chicken kabobs - caribbean	4 Servings
	5.chicken nuggets	8,12,16,20,24 OZ
	6.cornish hens - northern Italian	4 Servings
	7.roasted chicken - rosemary	4 Servings
	8.scrambled eggs	1 egg

4)Fish

Function (Key)	Menu	Range of Weight/Serving
Fish	1.fish/seafood	4~ 16OZ
	2.flounder - sherry	4 Servings
	3.fried fish - oven	4 Servings
	4.salmon steaks - spicy	4 Servings
	5.scrod with garlicky bread crumbs	4 Servings
	6.shrimp	4 Servings

5) Desserts

Function (Key)	Menu	Range of Weight/ Serving
Desserts	1.baked apples - new england	4 Servings
	2.chocolate chip cookies	18* 2 cookies
	3.chocolate decadence cookies	12* 2 cookies
	4.cranberry-orange relish	3 cups
	5.fudge brownies	16 brownies
	6.lemon cookies	30* 2 cookies
	7.lemon custard bars	24 bars
	8.oatmeal raisin cookies	14* 2 cookies
	9.pecan crisps	14* 2 cookies

6) Snacks

Function (Key)	Menu	Range of Weight/ Serving
Snacks	1.appetizers	1,2,3,4 Servings
	2.finger foods	1,2 Servings
	3.frozen/fresh sandwich	1,2,3 each
	4.hand held foods	1,2 Servings
	5.pizza bites	1,2 Servings
	6.pizza fresh	4,8,16 OZ
	7.pizza frozen	6~ 12OZ
	8.soup	1,2,3,4 cups

7) Breads, grains

Function (Key)	Menu	Range of Weight/ Serving
Breads, grains	1. croissants	1,2,3,4,5,6 each
	2. fresh rolls/muffins	1,2,3,4,5,6 each
	3. frozen french toast	2,4 Servings
	4. frozen rolls/muffins	1,2,3,4,5,6 each
	5. hot cereal	1,2,3,4,5,6 Servings
	6. pasta	8~ 24OZ
	7. rice	1~ 2Cups
	8. tomato-spinach risotto	4 Servings

8) Casseroles

Function (Key)	Menu	Range of Weight/ Serving
Casseroles	1. beef stroganoff	4 Servings
	2. casserole	1,2,3,4 cups
	3. chicken chili - white	4 Servings
	4. chicken potpie	8 Servings
	5. lemon and shrimp risotto	4 Servings
	6. oven roasted meatballs with pasta	6 Servings
	7. pasta and three tomato meat sauce	6 Servings
	8. pasta with tomatoes & broccoli rabe	4 Servings
	9. rice and chicken	3 Servings
	10. seafood pasta	3 Servings
	11. tuna noodle casserole	4 Servings
	12. vegetarian medley	3 Servings

9)Mealt,soften

Function (Key)	Menu	Range of Weight/Serving
Mealt,Soften	1.Butter	2 tbsps,0.25 cup,0.5 cup
	2.Chocolate	1,2 cups
	3.Cream Cheese	3,6.8 OZ
	4.Ice Cream	4,8,16,32 OZ

10)Frozen meals

Function (Key)	Menu	Range of Weight/Serving
Frozen meals	1.dinner plate	8~ 16OZ
	2.frozen breakfast	4,6.8 OZ
	3.frozen entrees	8~ 24OZ
	4.frozen kids meal	1,2 Servings

11)Popcorn

Function (Key)	Range of Weight/Serving
Popcorn	3.5,3.0,1.75 OZ

CLEANING AND CARE

Disconnect the power cord before cleaning or
leave the door open to deactivate the oven during cleaning.

EXTERIOR

The outside surface is precoated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

DOOR

Wipe the window on both sides with a soft cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a soft cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

EASY CARE™ STAINLESS STEEL

(SOME MODELS)

Your microwave oven finish may be made with Easy Care™ Stainless Steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. DO NOT use ANY store bought cleaners like Stainless Steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorines or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.

TOUCH CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the microwave oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch Clear/ Off.

INTERIOR

Cleaning is easy because little heat is generated to the interior surfaces. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. The round wire rack and shelf can be cleaned with hot soapy water, rinsed and dried.

WAVEGUIDE COVER

The waveguide cover is located on the ceiling in the microwave oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good microwave oven performance. Carefully wipe with a damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may

overheat and cause smoke or possibly catch fire. DO NOT REMOVE THE WAVEGUIDE COVER.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the microwave oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in microwave oven until cool. Wipe interior with a soft cloth.

TURNTABLE/ TURNTABLE SUPPORT

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge. They are also dishwasher-proof. Use upper round wire rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

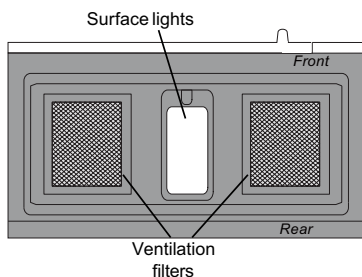
Disconnect the power cord before cleaning or
leave the door open to deactivate the oven during cleaning.

Cleaning the exhaust filters

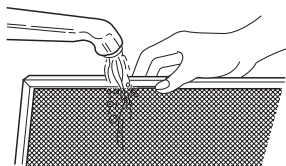
The oven ventilation exhaust filters should be removed and cleaned often; generally at least once every month.

⚠ CAUTION

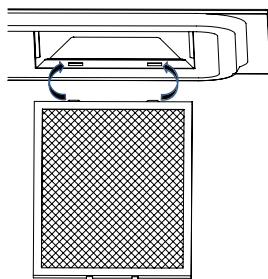
To avoid risk of personal injury or property damage, do not operate oven hood without filters properly in place.



1. To remove the exhaust ventilation filters, pull the lever, then pull filter downward. The filter will drop out. Repeat for the 2nd filter.



2. Soak the ventilation filters in hot water using a mild detergent. Rinse well and shake to dry or wash in a dishwasher. **Do not use ammonia. The aluminum on the filter will corrode and darken.**



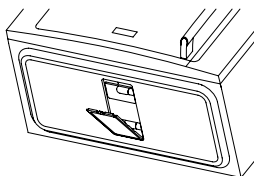
3. To reinstall the exhaust ventilation filter, infix the hooks into the holes of base plate, then pull the lever and toward oven to lock. Reinstall the 2nd filter using the same procedure.

Surface light replacement

⚠ CAUTION

To avoid risk of personal injury or property damage, wear gloves when replacing the light bulbs.

1. Unplug the microwave oven or turn off power at the main circuit breaker.
2. Remove the bulb cover mounting screws at light positions under the microwave.



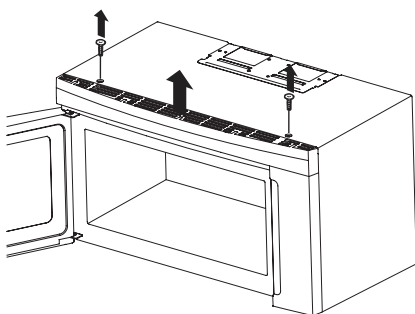
3. Replace bulb with 40 watt appliance bulb.
4. Re-install bulb cover and mounting screw.
5. Plug the microwave back into the power supply or turn the power back on at the main circuit breaker.

**Disconnect the power cord before cleaning or
leave the door open to deactivate the oven during cleaning.**

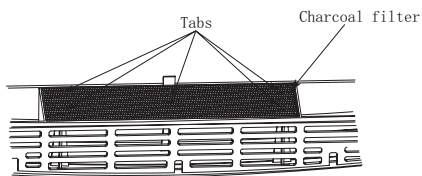
Charcoal filter replacement

Charcoal Filter installed in your microwave oven, is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

1. Disconnect power to the microwave oven at the circuit breaker panel or by unplugging.
2. Remove the vent grill mounting screws.
3. Pull the vent grill away from the unit.



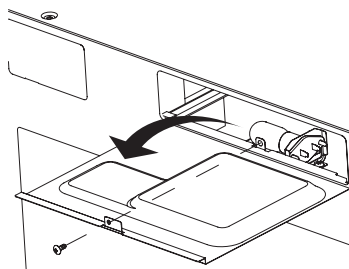
4. Remove the charcoal filter by pushing it inwards, then turn and pull it away from the unit.



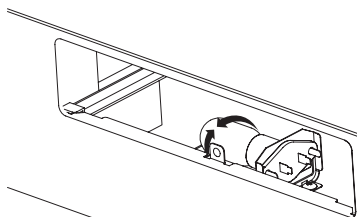
Oven light replacement

Remove the vent grill per instructions 1-4 above and charcoal filter, if used.

1. Open light cover by carefully loosening the screw on the front edge.



2. Remove old light bulb and replace only with equivalent 30 watt bulb available from parts distributor. Bulbs are also available at most hardware stores or lighting centers.



Note: DO NOT USE BULB LARGER THAN 30 WATTS.

3. Replace the microwave oven light cover by carefully pushing into place. Replace the charcoal filter. Push the vent grill back into place (engaging both the bottom and top tabs) and replace the vent grill mounting screws.

**Disconnect the power cord before cleaning or
leave the door open to deactivate the oven during cleaning.**

Cleaning suggestions

For best performance and for safety reasons, keep the oven clean inside and outside. Take special care to keep the inner door panel and oven frame free of food and grease build-up.

Never use rough scouring powder or pads on the microwave. Wipe the microwave oven inside and out with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe completely dry.

Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.

Clean your microwave oven weekly or more often, if needed.

Follow these instructions to clean and care for your microwave oven:

- Keep the inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp, clean cloth and mild soap. **DO NOT** use harsh detergents or abrasive cleaners.
- To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.
- Remove the glass turntable tray from the oven when cleaning the oven cavity or tray. To prevent the glass turntable from breaking, handle with care and do not put it in water immediately after cooking. Wash the turntable tray in warm sudsy water or in the dishwasher.
- Clean the outside surface of the microwave with soap and a clean damp cloth. Dry with a clean soft cloth. To prevent damage to the operating parts of the oven, do not let water seep into any vents or openings.
- Wash the oven door window with very mild soap and water. Be sure to use a soft clean cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in the oven cavity; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.

How to Clean the Inside

Walls, Floor, Inside Window, Metal and Plastic Parts on the Door.

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, non-abrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

Never use a commercial oven cleaner on any part of your microwave.

Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place.

How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth.

**Disconnect the power cord before cleaning or
leave the door open to deactivate the oven during cleaning.**

Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

Door Surface

It is important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Power Cord

If the cord becomes soiled, unplug and wash with a damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

Stainless Steel

Do not use a steel-wool pad; it will scratch the surface.

To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

If food soil remains, try a general kitchen cleaner, such as Fantastik® Simple Green® or Formula 409®.

For hard-to-clean soil, use a standard stainless-steel cleaner, such as Bon-Ami® or Cameo®.

Apply cleaner with a damp sponge. Use a clean, hot, damp cloth to remove cleaner. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.

After cleaning, use a stainless-steel polish, such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner® or Wenzol All Purpose Metal Polish®. Follow the product instructions for cleaning the stainless-steel surface.