SANYO

INSTRUCTION MANUAL

EM-W1100

Microwave Oven

Read these instructions carefully before use.
If you follow these instructions, your Microwave Oven will service you long and well.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY:

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the
   1) Door (bent or dented),
   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.

WARNING

Always observe Safety Precautions when using your oven. Never try to repair the oven on your own – there is dangerous voltage inside.

IMPORTANT SAFETY INSTRUCTIONS

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

WARNING

To reduce risk of burns, electric shock, fire, personal injury or exposure to excessive microwave energy:

- Read all safety instructions before using the appliance.
- Read and follow the specific "**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**" on this page.
- This appliance must be grounded. Connect only to properly grounded outlets. See "**IMPORTANT GROUNDING INSTRUCTIONS**" on page 4 of this manual.
- Install or place this appliance only in accordance with the installation instructions provided.
- Some items, like whole eggs and food in sealed containers, may explode if heated in this oven.
- 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.
- As with any appliance, close supervision is necessary when used by children.

SAVE THESE INSTRUCTIONS

Important Safety Instructions, continued

- 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.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any of the openings on this appliance.
- Do not store this appliance outdoors. Do not use near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, etc.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- When cleaning door and oven surfaces, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven:
  a. Do not overcook food. Watch appliance carefully if paper, plastic, or other combustible materials are inside.
  b. Remove wire twist-ties from plastic cooking bags before placing bags in oven.
  c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.
  d. Do not use the oven compartment for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.
- Do not try to preheat oven or operate while empty.
- Do not cook without the glass tray in place on the oven floor. Food will not cook properly without the tray.
- Do not defrost frozen beverages in narrow-necked bottles. The containers can break.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, directing steam away from hands and face.
- Remove lids from baby food before reheating. After heating baby food, stir well and test temperature by tasting before serving.
- A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used with caution.
- Do not operate any other heating or cooking appliance beneath this appliance.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.
- If materials inside oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.

SAVE THESE INSTRUCTIONS

Important 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 electrical current. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.
Plug the three-prong power cord into a properly grounded outlet of standard 115-120 voltage, 60 Hz. Your oven should be the only appliance on this circuit.

WARNING

Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or servicer if you do not understand the grounding instructions or if you are not sure if the appliance is properly grounded.

Use of Extension Cords

A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used if care is exercised in their use. 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 and it must be plugged into a 3-slot outlet.
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 accidentally. If you use an extension cord, the interior light may flicker and the blower may vary when the microwave oven is on. Cooking times may be longer, too.

WARNING

Do not cut or remove the third (ground) prong from the power cord under any circumstances.

SAVE THESE INSTRUCTIONS

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Your New Microwave Oven

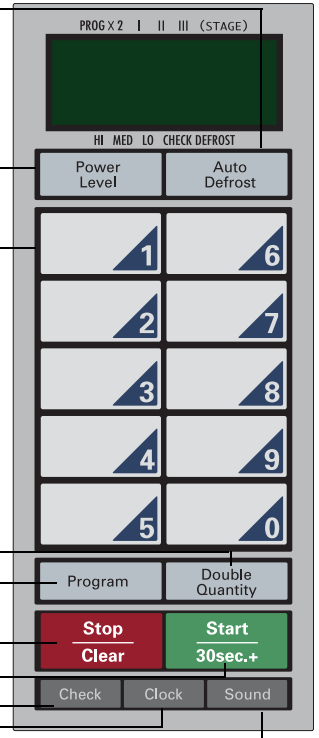
Checking Parts

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.

- Microwave Oven

instruction manual

Control Panel Button



Auto Defrost (p. 10)
Sets weight of food to be defrosted.

Power Level
Used to select power leve

Number Buttons
Set cooking time, weight and memory programming.

Double Quantity (p. 10)
Press for additional portion heating.

Program (p. 8~9)
Press to set Memory Programming. Press to memorize the cooking. It is possible to select a program number from 1 to 20.

Stop/Clear (p. 6)
Press to stop oven or correct a mistake.

Start/30sec.+ (p. 9)
Press to start cooking or press once for every 30 sec. of cooking at High power.

Check (p. 11)
Press to confirm the Program.

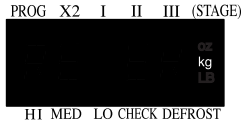
Clock (p. 7)
Sets current time.

Sound (p. 12)
Press to adjust sound volume.

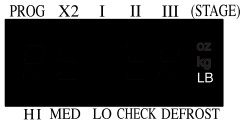
Operation

Selecting the Weight System

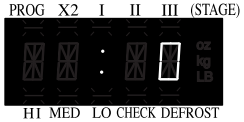
1 The first time the power cord is plugged into an outlet, or after there has been an interruption in power, all digits and indicators will be displayed. At this point, the weight system can be selected by using the “ 0 “ button. By pressing “ 0 “ once, kilograms will be selected.



2 To select pounds, quickly press “0” again.



3 After selecting the weight system, two seconds standing time is required before the setting is automatically completed.



Using the Stop/Clear Button

The **Stop/Clear** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking, press **Stop/Clear** once. To restart, press **Start**.
- To correct a mistake you have just entered, press **Stop/Clear** once, then re-enter the instructions.

Operation

Setting the Clock

1 Press the **Clock** button. The display will show:

2 Use the **Number** buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00, enter 5,0,0.

3 Press **Clock** again. A blinking colon will appear, indicating that the time is set.

If there is a power interruption, you will need to reset the clock.

*You can check the current time while cooking is in progress by pressing the **Clock** button.*

Setting Cooking Times & Power Levels

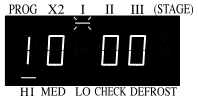
One-Stage Cooking

1 Press the **Power Level** button to select power.

By pressing the **Power Level** button repeatedly, you can select the power level - HI, MED, or LO.

2 Use the **Number** buttons to set a cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the seconds as well.

For example, to set 10 minutes, enter 1, 0, 0, 0.



3 Press **Start** button to begin cooking.

Note: The maximum allowable cooking time is 30 min. If the time exceeds 30 min, the display will show “E3”. Press the **Stop/Clear** button and retry the steps.

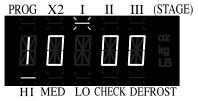
Operation

Multi-Stage Cooking

1 Press the **Power Level** button to select power.

By pressing the **Power Level** button repeatedly, you can select the power level - HI, MED, or LO.

2 Use the **Number** buttons to enter the cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the second as well. For example, to set 10 minutes, enter 1, 0, 0, 0.



3 Repeat steps 1 - 2 for stage II or III cooking.

4 Press **Start** button to begin cooking.

Note: The maximum allowable cooking time is 30 min. The sum of programmed stage cooking time must not exceed 30 min. If the time exceeds 30 min, the display will show “E3”. Press the **Stop/Clear** button and retry the steps.

Power Level	Percentage	Output
HI	100%	1100W
MED	70%	770W
LO	50%	550W

Memory Programming

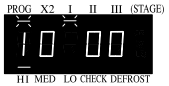
One-Stage Cooking

1 Upon pressing the **Program** button, the oven will enter the Program mode. The display will be cleared.

2 Using the **Number** buttons, enter the program number from 1 to 20.

3 Then, press the **Power Level** button to select power. By pressing the **Power Level** button repeatedly, you can select the power level - HI, MED, or LO.

4 After selecting the power level, Use the **Number** buttons to enter the cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the seconds as well. For example, to set 10 minutes, enter 1, 0, 0, 0.



5 Press the **Program** button to complete setting the memory.

The display will show " :0 " or the present time (If the time is set)

Note: The maximum allowable cooking time is 30 min. If the time exceeds 30 min, the display will show “E3”. Press the **Stop/Clear** button and retry the steps.

Operation

Multi-Stage Cooking

1 Upon pressing the **Program** button, the oven will enter the Program mode. The display will be cleared.

2 Using the **Number** buttons, enter the program number from 1 to 20.

3 Then, press the **Power Level** button to select power. By pressing the **Power Level** button repeatedly, you can select the power level - HI, MED, or LO.

4 Use the **Number** buttons to enter the cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the seconds as well. For example, to set 10 minutes, enter 1, 0, 0, 0.

5 Repeat steps 3 and 4 for stage II or III memory programming.

6 Press the **Program** button to complete setting the memory. The display will show “0” or the present time (if the time is set).

Note: The maximum allowable cooking time is 30 min. The sum of programmed memory stage cooking time must not exceed 30 min. If the time exceeds 30 min, the display will show “E3”. Press the **Stop/Clear** button and retry the steps.

Using Memory Programming

1 Press the **Number** buttons to select user-programmed memory functions (please refer to Memory Programming) from 1 to 20. The oven will start instantly without pressing the **Start** button.

Using the Start/30 sec.+ button

This button offers a convenient way to heat food in 30 sec. increments at the High power level.

1 Press the **Start/30 sec.+** button once for each 30 sec. you wish to cook the food.

For example, press it twice for one minute. The time will display, and the oven starts automatically.

*Add 30 seconds to a program in progress by pressing the **Start/30 sec.+** button for each 30sec. you want to add.*

Operation

Using the Auto Defrost button

1 Press the **Auto Defrost** button. If you have set your oven for metric measure, the display shows "0.2Kg".

If you have set your oven for weight measure, the display shows "0.5 LB"

2 To set the weight of your food, press the **Auto Defrost** repeatedly or **Number** buttons. The Auto Defrost button increases the weight by 0.2Kg increments up to 2.6Kg. (by 0.5lb increments up to 6.0lbs). If you want to input 1.2Kg by **Number** buttons, press 1,2 in turn.

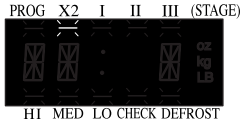
3 The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep.

4 Press the **Stop/Clear** button, open the oven door, and turn the food over.

5 Press the **Start/30 sec.+** button to resume defrosting.

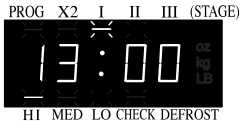
Using the Double Quantity button

1 Press the **Double Quantity** button.



2 By using the **Number** buttons, enter the Memory Program number from 1 to 20. For example, suppose you press “5”, for Memory Program 5 which is Stage I HI Power Level with cooking time of 6 minutes and 30 seconds.

3 The Memory Program then operates for double the user-programmed time, which in this case is 13 minutes.



Note: The maximum allowable cooking time is 30 min. If the program time is doubled and exceeds 30 minutes, the display will show “E3”, then press **Stop/Clear** button.

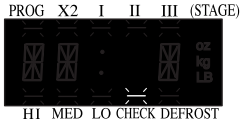
Operation

Using the Check button

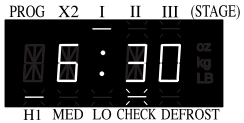
Confirming the cooking time and Power Level in each Memory Program

1 Press the **Check** button to enter Check mode.

The display will be cleared.



2 By using **Number** buttons, enter the Memory Program number from 1 to 20. For example, press “5“ for Memory Program 5, which you set as HI Power Level I stage cooking with a time of 6 minutes and 30 seconds.



3 After one second, the display will clear automatically.

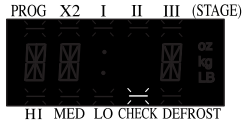
If you want to check other Memory Programs, just enter the Memory Program numbers.

4 Press the **Stop/Clear** button to exit the Check mode.

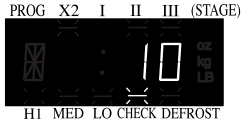
Reading each Memory Program’s Cycle Counter

1 Press the **Check** button.

The display will be cleared.



2 Press the **Start** button, then any **Number** button, from 1 to 20. The number of cycles for that particular Memory Program will be displayed. The cycle count is displayed in units of 10. For example, if Memory Program 5 has been used 100 times, the display will show “10”.



As the display uses units of 10, the cycle counts are approximate. The cycle count displayed increases every ten cycles. For example, if the cycle count were 90-99, “9” would be displayed, The “9” would change to “10” on the 100th cycle. The cycle counter function has a limit of 99,990 cycles. Once that number is exceeded, the cycle counter will automatically clear and start again from “0”.

3 After one second, the display will clear automatically. If you want to check the cycle count of other Memory Programs, just enter the Memory Program numbers.

4 Press the **Stop/Clear** button to exit the Checking mode.

Operation

Resetting the Memory Program Cycle Counter

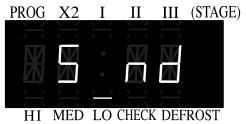
1 Clear all operations by pressing the **Stop/Clear** button.
The display will show " : 0 " or the present time (If the time is set).

2 Press **Number** " **0** " and the **Auto Defrost** button at the same time.
The Microwave will emit a Beep sound confirming the reset operation. The display will show " : 0 " or the present time (If the time is set).

Setting the Sound

1 Press the **Sound** button to adjust sound volume. The basic sound volume is "LO". Press the **Sound** button repeatedly, to change the volume in the following order - MED, HI, OFF, LO.

Indicator	Sound
HI	Loud
MED	Middle
LO	Low
Blank	Off



2 Press the **Start** button to exit the Sound mode.
The display will show " : 0 " or the present time (If the time is set).

Cooking Instructions

Cooking Utensils

X	Recommended

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwave browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper** — Use as a cover to prevent spattering.
- **Paper towels and napkins** — Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups** — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers** — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

X	Use Caution

- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled "Microwave Safe." If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic** — Use only if labeled "Microwave Safe." Other plastics can melt.
- **Straw, wicker, and wood** — Use only for short-term heating, as they can be flammable.

Cooking Instructions

Cooking Utensils

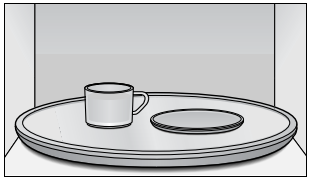
X	Unsafe

- **Glass jars and bottles** — Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** — These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** — These can damage your oven. Remove all metal before cooking.

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1 Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2 Press the **Start/30 sec.+** button once to heat them for 30 seconds at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Guide for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Cooking & Reheating Guide

FOOD ITEMS	WEIGHT	START TEMP.	METHOD	POWER LEVEL	TIME
Popcorn	3.5 oz	Room	Center bag on turntable	High	2:15
	3.0 oz	Room	Center bag on turntable	High	2:10
Fresh Vegetables					
Green Beans	1cup	Room	Add 2 tbsp. of water & cover	High	1:50
	2cups	Room	Add 2 tbsp. of water & cover	High	2:40
	4cups	Room	Add 2 tbsp. of water & cover	High	4:20
Broccoli Florets	1cup	Room	Add 2 tbsp. of water & cover	High	1:40
	4cups	Room	Same as above.	High	3:50
Potato	1 each 5-7oz	Room	Prick, turn over at half time let sit 5 minutes before serving.	High	3:40
Potatoes	2 each 5-7oz.	Room	Prick, turn over at half time let sit 5 minutes before serving.	High	5:50
	4 each 5-7oz.	Room	Prick, turn over at half time let sit 5 minutes before serving.	High	9:15
Carrots, Sliced	1cup	Room	Add 2 tbsp. of water & cover	High	2:05
	2cups	Room	Add 2 tbsp. of water & cover	High	2:55
Cauliflower Florets	1cup	Room	Add 2 tbsp. of water & cover	High	1:55
	4cups	Room	Add 2 tbsp. of water & cover	High	4:30

Cooking Instructions

FOOD ITEMS	WEIGHT	START TEMP.	METHOD	POWER LEVEL	TIME
Frozen Dinners					
Frozen Dinner/ Entrée	8-10 oz	Frozen	Follow instructions on package	High	5:40
	10-12 oz.	Frozen	Same as above	High	6:55
	12-14 oz.	Frozen	Same as above	High	8:45
Bacon	2 slices	Chilled	Cook bacon between paper towels (do not use recycled paper towel)	High	2:20
	4 slices	Chilled	Same as above	High	3:50
	6 slices	Chilled	Same as above	High	4:50
Hot dogs	1-2 oz.	Chilled	Add bun last 10 seconds of cooking	High	0:40
	2-2 oz	Chilled	Same as above	High	1:00
	4-2 oz.	Chilled	Add bun last 20 seconds of cooking	High	1:45
Frozen Vegetables	1 cup	Frozen	Add 2 tbsp. of water & cover	High	2:00
	2 cups	Frozen	Same as above	High	4:00
	4 cups	Frozen	Same as above	High	7:00
REHEATING Hamburgers					
1Hamburger	6-8 oz patty	Chilled	Add bun last 10 seconds of cooking	Med.-70%	1:50
2Hamburger	6-8 oz patty6-	Chilled	Add bun last 10 seconds of cooking	Med.-70%	3:30
4Hamburger	6-8 oz patty	Chilled	Add bun last 20 seconds of cooking	Med.-70%	6:45

FOOD ITEMS	WEIGHT	START TEMP.	METHOD	POWER LEVEL	TIME
Pizza					
1 slice	4-5 oz slice	Chilled	Place on Paper towel	High	0:35
2 slices	4-5 oz slice	Chilled	Same as above	HIgh	1:05
3 slices	4-5 oz slice	Chilled	Same as above	High	2:05
Fruit Pie					
1 slice	4-5 oz slice	Chilled	Do not cover	High	0:25
2 slices	4-5 oz slice	Chilled	Same as above	High	0:45
4 slices	4-5 oz slice	Chilled	Same as above	High	1:15
Muffin/ Pastry					
1 muffin	3-5oz muffin	Room	Place on paper towel	High	0:12
2 muffins	3-5oz muffin	Room	Same as above	High	0:19
4 muffins	3-5oz muffin	Room	Same as above	High	0:35
Rolls/ Croissant					
1 roll	2-3oz roll	Room	Place on paper towel	High	0:10
2 roll	2-3oz roll	Room	Same as above	High	0:15
4 roll	2-3oz roll	Room	Same as above	High	0:27
Dinner Plate	Small	Chilled	3-6oz of main entrée, 1/2 cup each of potato and vegetable and cover	Med.-70%	4:55
	Large	Chilled	7-10oz of main entrée, 2/3 cup each of potato and vegetable and cover	Med.-70%	6:45

Cooking Instructions

FOOD ITEMS	WEIGHT	START TEMP.	METHOD	POWER LEVEL	TIME
Casserole Macaroni & Cheese	8 oz.	Chilled	Cover; stir halfway through heating	Med.-70%	2:05
	16 oz.	Chilled	Same as above	Med.-70%	3:15
Spagheti & Meat Sauce	8 oz.	Chilled	Same as above	Med.-70%	2:10
	16 oz.	Chilled	Same as above	Med.-70%	3:25
	32 oz.	Chilled	Same as above		7:00
Beverage	12-16oz	Room	Use microwaveable safe cup	High	1:40
	20-24oz	Room	Same as above	High	2:20
Soup	8-12oz	Room	Use microwaveable safe dish	Med.-70%	1:50
Chili/Stew	7-9oz	Room	Use microwaveable safe dish	Med.-70%	2:00
Burrito	5-8oz	Chilled	Place on paper plate or paper towel	Med.-70%	1:45
Breakfast Sandwich	3-5oz	Chilled	Follow directions on package	Med.-70%	1:20
Samll Sandwich	3-5oz	Chilled	Follow directions on package	Med.-70%	1:20
Large Sandwich	6-8oz	Chilled	Follow directions on package	Med.-70%	2:05

Appendix

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press Cancel twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Appendix

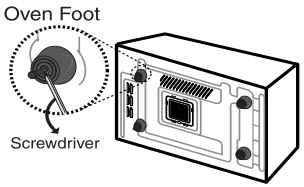
Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside 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 cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth.
- To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft 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 it; this can damage the magnetron tube or ceramic tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

Cleaning method for oven feet

1. Remove the foot-pin from each foot in the direction of the arrow with a flat-head screwdriver.
2. Remove all 4 feet from the base plate.
3. Eliminate residue in the feet using water and cloth.
4. Assemble the feet in reverse order after cleaning.



Specifications

Model Number	EM-W1100
Oven Cavity	0.9 cuft
Controls	4 power levels, including defrost
Timer	30 minutes
Power Consumption	1550 W, 13 A
Power Source	120 VAC, 60 Hz
Power Output	1100 Watts
Outside Dimensions	$20^{11/32''}$(W) X $11^{11/16''}$(H) X $16^{7/32''}$(D)
Oven Cavity Dimensions	$13^{7/32''}$(W) X $8^{27/32''}$(H) X $13^{3/4''}$(D)
Net/Gross Weight	38.6 / 41.9 lbs

Memo

CODE NO. : DE68-03062A

SANYO Electric Co., Ltd.
Printed in Malaysia