



EM-C1820/C1800/C1600

COMMERCIAL USE MICROWAVE OVEN OPERATING INSTRUCTIONS

INSTRUCTIONS DE FONCTIONNEMENT D'UN FOUR PROFESSIONNEL À MICRO-ONDES

MANUAL DE INSTRUCCIONES DEL HORNO DE MICROONDAS DE USO PROFESIONAL

Read these instructions carefully
before using these ovens.
If you follow the instructions,
your microwave oven will
provide you with many years
of good service.

SAVE THESE INSTRUCTIONS

Lire ces instructions
soigneusement avant d'utiliser
ces fours.
Si les instructions sont suivies, ce
four à micro-ondes fournira de
nombreuses années de service.

**CONSERVER CES
INSTRUCTIONS**

Lea cuidadosamente estas
instrucciones antes de utilizar
estos hornos.
Si utiliza el horno según las
instrucciones, éste le dará
muchos años de buen servicio.

**GUARDE ESTAS
INSTRUCCIONES**

English

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PROPER AND SAFE USE OF YOUR OVEN

- The oven must be level.
- The oven has several built-in safety switches to ensure that the power remains off when the door is open. Do not tamper with these switches.
- Do not operate the microwave oven empty. Operating the oven with no food or food that is extremely low in moisture can cause fire, charring or sparking. Besides, it shortens the service life of the magnetron. And the internal components of oven melt or burn and will damage the product.
- Do not attempt to deep-fry in your microwave oven.
- Do not do home canning in this microwave oven as it is impossible to be sure all contents of the jar have reached boiling temperature.
- When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damage to the door.
- Never remove the cabinet. High voltage electricity is used in this oven.
- Be careful not to spill water over, especially near the air vents.
- When cooking, never allow aluminum foil, metal skewers or other metallic objects to touch the glass viewing window or oven cavity. This may cause sparking at the point of contact, may break the glass, or cause damage to the oven walls.
- Do not do anything that may interfere with the operation of the upper or lower hinges and/or latches of the oven's door. Such interference causes unit malfunctions.
- Do not use excessive force when pressing the unit's keys, or press them with metal or sharp utensils or objects. These can damage the unit and lead to malfunctions.
- Do not place or store things on top of the unit, as it can become quite hot during operation and there is the danger of melting or harming them.
- Keep the plug clean at all times to ensure proper operation.
- Do not heat small quantities of food or dried foods for long periods of time. Such foods may burn or catch fire. Put a cup of water in the oven when heating such foods.
- Avoid heating baby bottles or baby food jars. Transfer the food into a suitable container for the microwave oven. The food temperature should be tested before giving it to the baby.
- When boiling water or other liquids, be sure to use wide mouthed containers. This will allow air bubbles to escape freely. Should a narrow mouthed container be used, air bubbles may combine to form a large bubble which may in turn cause the liquid to boil over. This may happen even after cooking has stopped.
- Always make sure that closed containers, are opened and plastic pouches of vegetables are pierced before cooking.
- Tightly closed containers could explode.
- Do not cook eggs in their shells because they will explode. Prick the membrane around the yolk before frying eggs to allow steam to escape. This is because the yolk swells faster than the membrane and the egg explodes when heated quickly. Eggs cannot be boiled in this microwave oven.
- Do not overcook. Baked foods having a hard, dry brown spot after microwave cooking indicates overcooking.
- Never use the oven as a cloth dryer. Since there is no heating time guide for drying things like paper or cloth, using the oven for this purpose may lead to oven damage or fire.

NOTE

It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely but its special SANYO design contributes to the complete safety of the appliance.

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 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 SURFACES
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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:

English

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

If a fire should start:

- 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.

Keep in mind the following rules at all times:

- a. Do not overcook food. Carefully attend the appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Do not use the cavity for storage purposes.
Do not store combustible items such as bread, cookies, paper products, etc. inside the oven.
If lightning strikes the power line, the oven may turn on by itself.
 - c. Do not use wire twist-ties in the oven. Be sure to inspect purchased items for wire twist-ties and remove before placing them in the oven.
4. This oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 4.
 5. Install or locate this oven only in accordance with the provided installation instructions.
 6. Some products such as whole eggs, water with oil or fat, sealed containers and closed glass jars may explode and therefore should not be heated in this oven.
 7. Use this appliance only for its intended uses 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.
 8. As with any appliance, close supervision is necessary when used by children.
 9. 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.
 10. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for examination, repair or adjustment.
 11. Do not cover or block any vents on the oven.
 12. Do not store or use this appliance outdoors.
 13. Do not use this oven near water, near a kitchen sink, in a wet basement or near a swimming pool, and the like.
 14. Do not immerse cord or plug in water.
 15. Keep cord away from heated surfaces.
 16. Do not let cord hang over edge of table or counter.
 17. 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. (See "Cleaning" instructions on page 13)

SAVE THESE INSTRUCTIONS

WARNING - **ELECTROCUTION HAZARD HIGH VOLTAGE**
Removing the cover of your microwave oven and touching an electrical part can kill you.
Have a professional repair your microwave oven.

ELECTRICAL GROUNDING INSTRUCTIONS

This appliance must be grounded. If there is 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 that has a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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

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 may be used with following precautions:

- The marked electrical rating of the cord set or extension cord should be equal to or higher than the electrical rating of the appliance.
- The extension cord must be a grounding-type 3-wire cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance.
- A longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over accidentally.

The electrical power cord must be kept dry and must not be pinched or crushed in any way.

WARNING - Improper use of the grounding plug can result in electric shock.

INSTALLATION

1. The oven surround and also the surround of the control panel is covered by a protective plastic film, and this should be removed prior to putting the oven into use.
2. Install the oven on a flat, level surface strong enough to safely bear the weight of the oven. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
3. **Keep the oven away from heat and water**
Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from external heat and water sources.
4. Some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.

INTERFERENCE NOTE

Microwave ovens generate radio frequency energy during operation and if not installed properly may cause interference to radio and television reception. You can determine if this unit is causing interference by turning it on and off while the interference is occurring. If interference occurs, it may be corrected by one or more of the following measures:

- clean door and seal surfaces of the oven.
- reorient the television or radio receiving antenna.
- relocate the oven with respect to the television or radio receiver.
- plug the oven into a different outlet so that it, and the television or radio receiver, are on different circuits.

If the interference persists, you may want to consult an experienced radio/television technician for additional suggestions.

5. **Exhaust vents are located at the rear of the oven so maintain a minimum spacing of 5cm (2") between the oven and any adjacent surfaces at these points. In an enclosed housing, please maintain a minimum spacing of 20cm on the top.**

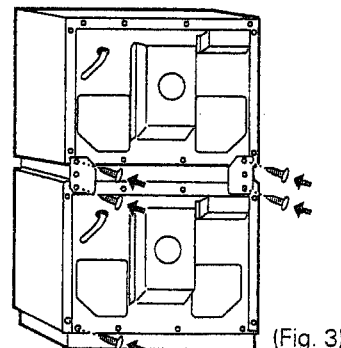
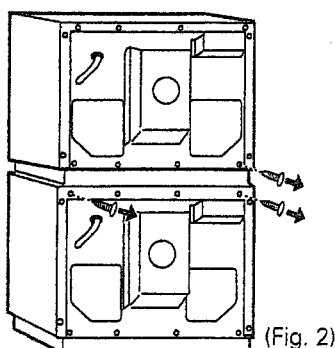
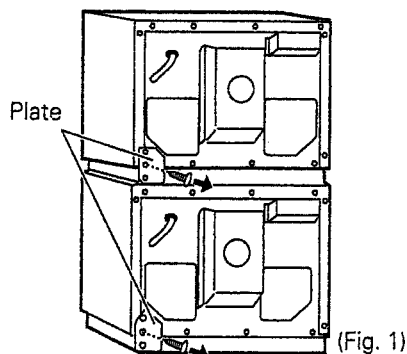
Covering the exhaust vent may lead to malfunctioning. Hot air flows from these vents, so be sure not to obstruct cover or let curtains come between the oven and the rear wall.

6. **When you stack your microwave ovens.**

- 1) Place one microwave oven on top of the other one, and remove the plates which are each secured by a single screw to the bottom-left corners at the rear of both microwaves. (Fig. 1)
- 2) Remove the two screws which are securing the frame of the lower microwave oven. Remove the screw which is securing the bottom-right corner of the upper microwave oven. (Fig. 2)
- 3) Use the upper and lower plate screw holes to secure the upper and lower microwave ovens with the four screws. Secure the bottom-left corner of the lower microwave also. (Fig. 3)

NOTE:

* EM-C1820/C1800/C1600 is not designed for 50 Hz or any circuit other than a 208-volt/60-Hz AC circuit.



UTENSILS

MATERIALS YOU CAN USE IN MICROWAVE OVEN

Utensils	Use	Remarks
Dinnerware	Reheating and short-term cooking	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Warming	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Cooking	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Cooking	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Short-term warming and cooking	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Reheating and short-term cooking	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Cooking	Use as a cover to prevent spattering or a wrap for steaming.
Plastic	Reheating and short-term cooking	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave safe." Some plastic containers soften as the food inside gets hot.
Plastic wrap	Cooking	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Cooking	Microwave-safe only (meat and candy thermometers).
Wax paper	Cooking	Use as a cover to prevent spattering and to retain moisture.

MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

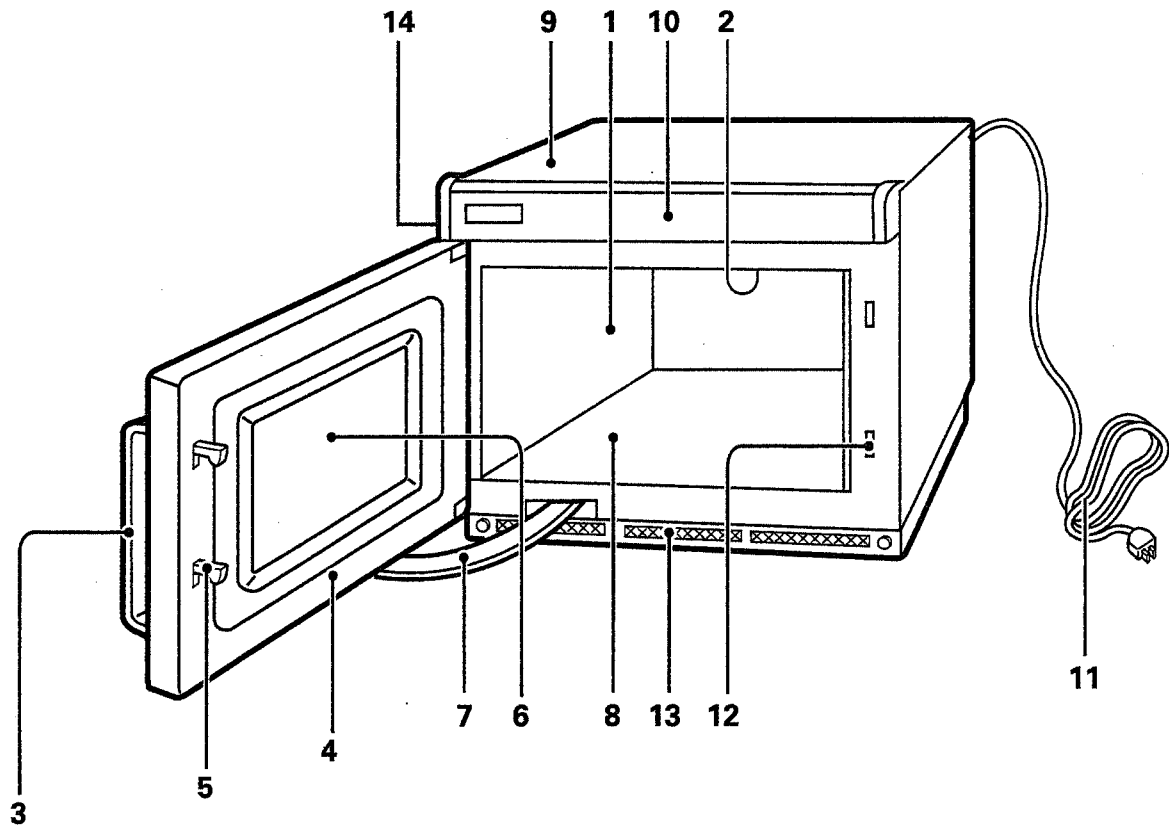
Utensils	Remarks
Aluminum foil	Large sheets or pieces of aluminum foil should be avoided because they will disrupt cooking and may cause harmful arcing. However, smaller pieces may be used to cover areas such as poultry legs and wings. Any aluminum foil should never be closer than 1 inch (2.5 cm) from side walls of oven.
Aluminum tray	Aluminum tray may cause arcing. Transfer the food into a microwave-safe dish before cooking.
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	They may cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic form cups	Plastic form 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.

UTENSILS TEST: Fill a microwave-safe container with 1 cup of cold water (250 mL) and place it in the oven along with the utensil in question. Cook on maximum power for 30 seconds. Carefully feel the utensil. If the empty utensil is warm, it should not be used for microwave cooking. **Do not exceed 30 seconds testing time.** This test cannot be used for plastic containers.

CAUTION:

Make sure that closed containers are opened and plastic pouches pierced before cooking. Tightly-closed containers could explode.

NAME AND FUNCTION OF PARTS



1. Oven Cavity

Place food in this space to cook. Wipe the cavity clean each time the oven is used.

2. Protective cover (Stirrer Shield)

Clean with care.

3. Door Handle

4. Door

5. Door Latch

6. Shielded Viewing Window

The progress of cooking can be observed while oven is operating.

7. Door Arm

Prevents door swinging back.

8. Ceramic Tray

Food in suitable container is placed on this tray for cooking.

9. Cabinet

10. Control Panel

11. Power supply cord

12. Safety Interlock System

With built-in safety interlocks.

13. Air Filter

Clean with care.

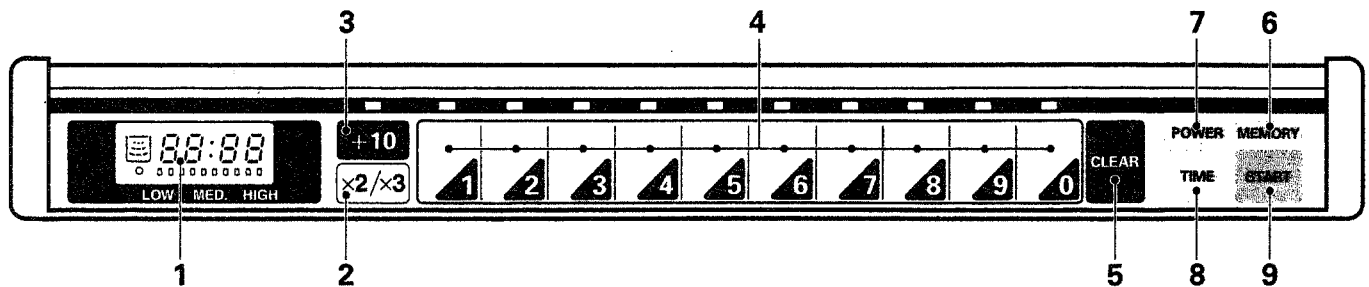
14. Lamp Cover

Accessories

Operating instructions 1

CONTROL PANEL

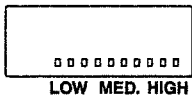
English



1. Displays



- Counts down cooking time in seconds.



- Indicates cooking power levels.

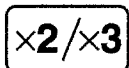


- Blinks while cooking.



- Gives notice that maintenance is required. Please call a service technician to get more information.

2. Multiple Quantity Selection Key



- For setting cooking to double or triple quantities. These keys to be used in conjunction with the Program Selection key.
- Please see the page 11 in detail.

3. Programmable No. puls ten key



- For setting the program number from 11 to 20.
- e.g. When choosing the program number 15 or 20.

• Program 15 +

• Program 20 +

* Please see the page 9 in detail.

4. Program Selection Keys



- The unit is ready to begin operation as soon as the heating time has been programmed, using these ten keys (numbered 1 to 9, 0).
- The time selected will be displayed, and "count-down" after the process is begun.



- For determining power output and cooking time during programming.

* Please see the page 8 to 12 in detail

5. Clear key



- Clears all previous settings if pressed before cooking starts. During cooking, press to stop oven.

6. Memory key



- Input desired power level and cooking time for program cooking.
- * Please see the page 9 in detail.

7. Power key



- Input desired power level.

8. Time key



- Input desired cooking time.

9. Start key

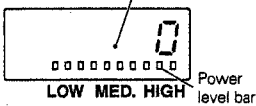
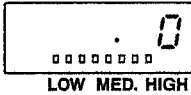
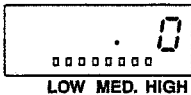
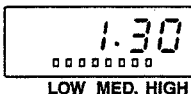
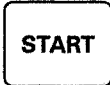
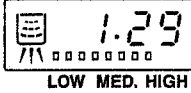


- For manual cooking.
- For restart at programmed cooking.

MANUAL COOKING

This basic microwave cooking method allows you to cook food for a desired time at different power levels. Microwave power can be selected from 10 different levels as shown on page 10.

Example: To cook 1 minute 30 seconds at power level 8.

	KEY	OPERATION	DISPLAY WINDOW
1		Place food in suitable containers on the ceramic tray in the oven and close the door.	
2		Press POWER Key.	
3		- Press 8 to select power level 8. 8 power level bars are displayed.	
4		Press TIME Key.	
5	  	Enter 1 minute 30 seconds by pressing 1, 3 and 0.	
6		- Press START Key. - The time on digital display will count down.	
7		- Cooking time ends. - Remove the food from oven after "beep" tone sounds.	

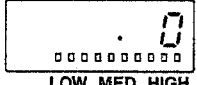
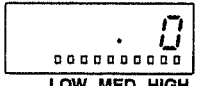
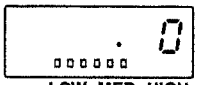
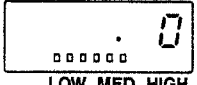
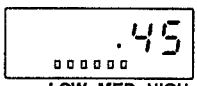
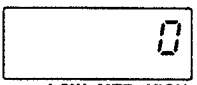
- Note:**
- If no specific power is entered, the power level will always be maximum.
 - When it is necessary to open the door while foods are cooking, the cooking program is automatically suspended, with the program indicator bar lit and remaining time displayed unchanged.
 - To resume cooking after opening the door to check foods, close the door and touch START key.
 - A "beep" tone sounds whenever any key is touched.
 - Oven will not accept settings of 60 through to 99 seconds. TIME must be entered as 1 minute and 39 seconds for 99 seconds.
 - For 2-stage or 3-stage cooking, repeat steps 2 to 5.
 - Touch CLEAR key to stop cooking halfway through the process.
 - Turn bulky food over (180 degree) halfway through the cooking.
 - When cooking two or more items, rotate them halfway through the cooking.
 - When cooking foods with parts of different thicknesses, protect the thinner, faster-cooking part with aluminum foil halfway through the cooking to protect them from overcooking.
 - When cooking soups or sauces, stir them (once or twice) halfway through the cooking.

PROGRAMMING FOR MEMORY COOKING

This function allows you to program multi-stage cooking.
20 memory banks can be programmed for cooking the most popular dishes.

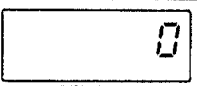
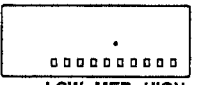
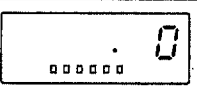
When choosing the program number from 1 to 10 (0):

Example: To program the cooking for 45 seconds at power level 6 for 1 serving in the memory 4.
Up to three stages on any power level can be programmed for each memory.

	KEY	OPERATION	DISPLAY WINDOW
1	MEMORY	Press MEMORY key twice.	
2		- Press 4 to program into "No. 4". - The indicator will illuminate.	
3	POWER	Press POWER key.	
4		- Press 6 to select power level 6. 6 power level bars are displayed.	
5	TIME	Press TIME key.	
6	 	Enter 45 seconds by pressing 4 and 5.	
7	MEMORY	Press MEMORY key again to complete memorizing.	

When choosing the program number from 11 to 20:

Example: To program the cooking for 45 seconds at power level 6 for 1 serving in the memory 14.
Up to two stages on any power level can be programmed for each memory.

	KEY	OPERATION	DISPLAY WINDOW
1	MEMORY	Press MEMORY key twice.	
2	 	- Press PLUS 10 key. - Press 4 to program into "No. 14".	 
		Repeat steps 3 to 7 above.	

Note: • Programming for memory cooking is completed by pressing memory key. If memory key is not pressed, the new setting will not be programmed.

• Maximum power operation will automatically be made after step 2.

POWER LEVEL LIST

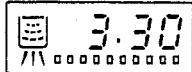
POWER LEVEL	POWER (W)			Max. Input time
	EM-C1820	EM-C1800	EM-C1600	
Max. power	2000	1800	1600	10 minutes (Manual cooking) 6 minutes (Program cooking)
9	1800	1620	1440	"
8	1600	1440	1280	"
7	1400	1260	1120	"
6	1200	1080	960	"
5	1000	900	800	30 minutes
4	800	720	640	"
3	600	540	480	"
2	400	360	320	"
1	200	180	160	"
0	0	0	0	"

- Note:**
- You can set the power level at "0" to use the function as a timer (up to 30 minutes).
 - If the desired numeral is not selected, press CLEAR key and restart (procedure) from the beginning.
 - If an operating time over the Max. input time is selected, subsequent key operation is impossible.

ONE TOUCH PROGRAM COOKING

The program selection key can be used with your desired cooking time and power level by touch one key pad.

Example: When you select program No.3 which is programmed as 30 seconds on maximum power for 1st stage, 1 minute at power level 5 for 2nd stage and 2 minutes at power level 2 for 3rd stage.

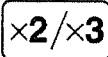
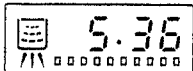
	KEY	OPERATION	DISPLAY WINDOW
1		Place food in suitable containers on the ceramic tray in the oven and close the door.	 LOW MED. HIGH
2		- Press "3", then heating starts automatically. - The indicator will illuminate. - Total heating time will show and count down.	 LOW MED. HIGH
3		- Cooking time ends. - Remove the food from oven after "beep" tone sounds.	 LOW MED. HIGH

- Note:**
- If the heating time is not programmed into program selection key, 0 will appear on the display.
 - To select the program number from 11 to 20, press PLUS 10 key between steps 1 and 2. Please see the page 9 "When choosing the program number from 11 to 20" in detail.

MULTI-QUANTITY COOKING

Using multiple quantity buttons with memory program, you can heat 2 or 3 dishes at the same time.

Example: To heat two frozen dishes by using program No.3.

	KEY	OPERATION	DISPLAY WINDOW
1		Place food in suitable containers on the ceramic tray in the oven and close the door.	 LOW MED. HIGH
2		- Press MULTIPLE QUANTITY SELECTION key once. "2" appears in the display.	 LOW MED. HIGH
3		- Press "3", then heating starts automatically. - The indicator will illuminate. - Total heating time will show and count down.	 LOW MED. HIGH
4		- Cooking time ends. - Remove the food from oven after "beep" tone sounds.	 LOW MED. HIGH

Note:

- Triple quantity can be done by pressing MULTIPLE QUANTITY SELECTION key twice.
- To select the program number from 11 to 20, press PLUS 10 key between steps 2 and 3. Please see the page 9 "when choosing the program number from 11 to 20" in detail.

• **Cooking time for double quantity**

The cooking time for double quantity is 1.6 times the cooking time for ordinary quantity.

• **Cooking time for triple quantity**

The cooking time for triple quantity is 2.1 times the cooking time for ordinary quantity.

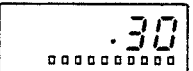
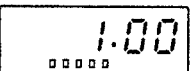
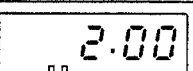
• **Maximum input time for multi-quantity cooking**

When more than "Power Level 6" is being used, its max. heating time is 12 minutes. When less than "Power Level 5" is being used, its max. heating time is 60 minutes.

Maximum input time				
POWER LEVEL	Double quantity		Triple quantity	
	Maximum input time	Heating time	Maximum input time	Heating time
Max.~6	6 min 00 sec	9 min 36 sec	5 min 43 sec	12 min 00 sec
5~0	30 min 00 sec	48 min 00 sec	28 min 35 sec	60 min 00 sec

MEMORY RECALL

Example: To recall setting of program No.3. (When it is programmed as 1st stage 30 seconds on maximum power, 2nd stage 1 minute at power level 5 and 3rd stage 2 minutes at power level 2)

	KEY	OPERATION	DISPLAY WINDOW
1		Open the door.	 LOW MED. HIGH
2		- Press 3. - The indicator will illuminate. - Shows 30 seconds on maximum power for 1st stage.	 LOW MED. HIGH
3		- Press 3 again. - Shows 1 minute at power level 5 for 2nd stage.	 LOW MED. HIGH
4		- Press 3 again. - Shows 2 minutes at power level 2 for 3rd stage.	 LOW MED. HIGH
5		Press CLEAR key.	 LOW MED. HIGH

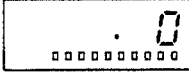
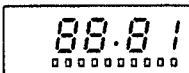
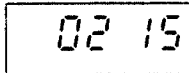
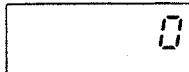
Note:

- Press CLEAR key after recall.
- If nothing is in the memory, the program number indicator will flash.
- You can change the program by operating same procedure as programming for memory cooking on page 9.

OPTIONAL FUNCTIONS

Display shows accumulative cooking time or the number of door operations by key operation. Also, you can change any remaining cooking time, buzzer sound or buzzer volume.

Example: When checking accumulative cooking time. This function is for a service technician to see the life of magnetron or other parts.

	KEY	OPERATION	DISPLAY WINDOW
1		Close the door and press CLEAR key.	 LOW MED. HIGH
2		Press TIME key.	 LOW MED. HIGH
3	  	Press 8 three times.	 LOW MED. HIGH
Step 1 to 3 are the same for all options. Input the 4th step as follows to check or change the modes.			
4		- Input one of the following options (1-0). - e.g. Input number 1 to check accumulative cooking time. 1 Accumulative cooking time. 2 The number of door operations. (100 times) 3 Indication of remaining cooking time (when cooking is interrupted by door opening). 4 To cancel remaining cooking time. 5 Tone of the buzzer on cooking completion (Pip, Pip, Pip). 6 Tone of the buzzer on cooking completion. (Peep) 7 The buzzer volume. (Quiet) 8 The buzzer volume. (Medium) 9 The buzzer volume. (Loud) 0 The buzzer off.	 LOW MED. HIGH
5		- Press START key. - All 4 digits will be flashing.	 LOW MED. HIGH
6		- Press START key again. - The number "215" shows total cooking time in hours. - In case where options other than 1 or 2 were selected in stage 4, "0" appears on display confirming that the new setting has been accepted.	 LOW MED. HIGH  LOW MED. HIGH
7		Press CLEAR key to clear the display for the option 1 and 2.	 LOW MED. HIGH

CARE AND CLEANING

ALWAYS KEEP THE OVEN CLEAN

1. Cleaning the glass viewing window, the inner door panel and oven front face.
For best performance and to maintain the high degree of safety, the inner door panel and oven front face should be free of food or grease build-up.
Wipe these parts with a mild detergent, rinse and wipe dry. Never use abrasive powders or pads.
2. Cleaning the control panel and plastic parts.
Do not apply a detergent or an alkaline liquid spray to the control panel and plastic parts, as this may cause damage to these parts. Use a dry cloth (not a soaked cloth) to clean these parts.
3. Cleaning the oven interior.
After use be sure to clean up spilled liquids, spattered oil and food debris as quickly as possible. If the oven is used when dirty, efficiency drops and the dirt gets stuck on the oven surface and may cause bad odours. Clean the interior with a cloth soaked in luke-warm water with a mild detergent dissolved in it, then rinse the soap off with a damp cloth.
In particular, the bottom of the oven interior tends to get stained from spices and food. Since this may cause odour and abnormal vibration, be sure to keep this area clean.
 - To clean the duct inside the oven, remove the protective cover (stirrer shield), and then press the embossed tab nearest to you on the top of the left duct, and then pull the duct downward to remove it. After cleaning, replace the duct so that it is in the same position as before, and then refit the protective cover (stirrer shield).

- The protective cover (stirrer shield) inside oven top can be gently wiped in place or removed for washing at the sink. The cover is a mica, supported at sides and rear. To remove the cover, insert your fingers into two holes of the cover and slide it backward slightly, and then pull it down and slide it forward. Do not use dish washer to clean the cover. Wash only in warm (not hot) detergent water, rinse and wipe dry. Avoid hitting or bending the metal stirrer blades, as this could change the heating pattern in the oven.
To replace the cover, position it on the rails on sides and rear of the cooking chamber.

4. To clean the punched hole at the rear of the cabinet, remove the four duct screws. After cleaning the area, replace the duct so that it is in the same position as before.
5. Clean the removable air filter regularly. (at least once a week)
Do not operate oven without air filter in position.

CAUTION: Do not wipe plastic and painted sections of the oven with bleach, thinners or other cleaning agents, as this may cause these parts to dissolve or change shape.

BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problem.

If the microwave oven still does not work properly, contact the nearest authorized service center.

PROBLEMS

Oven will not start	X	X	X						
Arcing or sparking				X				X	
Unevenly cooked foods				X	X		X		X
Overcooked foods							X		
Undercooked foods				X	X	X	X		
Improper defrosting				X			X		X

POSSIBLE CAUSES

- Is power cord plugged in? _____
- Is door closed? _____
- Cooking time not set. _____
- Use microwave-safe cookware only. _____
- Turn or stir food. _____
- Do not operate with oven empty. _____
- Use correct time/cooking power level. _____
- Check to see that oven ventilation ports _____

WHAT TO DO IF REPAIRS ARE NEEDED

1. If any of the following appear, check for a problem.

"U-50" flashes in the display window.

When using Program Selection Keys the key must be touched within 1 minute of closing the door.

After inserting the power plug into the wall outlet, open and close the door and then touch the key.

→ Open and close the door, and then touch the key before 1 minute passes.

* The purpose of this function is to prevent operation when there is no food in the oven.

"U-10" appears in the display window.

The oven operates empty without food in it.

→ Touch CLEAR key, place food in oven and start again.

2. This is normal operation:

Cooling fan operates for a while after heating has completed or heating has been stopped by opening door or touch CLEAR key during operating.

→ Cooling fan operating continues for five minutes to keep the electronic components cool.

3. This is abnormal operation:

Get in contact with an authorized service agency.

This oven is provided with self-diagnostic function.

– When the window display indicates the error code "E" (example: E-21), it shows to need repairing by a service technician. Remove the power supply plug from wall outlet and call an authorized service agency.

– When the magnetron indicator in control panel lights, it shows that remaining magnetron life became short. Call an authorized service agency to replace the magnetron before it becomes defective.

* On no account remove or interfere with any parts or screws.

"THIS COULD PROVE VERY DANGEROUS"

Make the following simple check-up before requesting a service.

* If the oven lamp does not light when one of the programme selection key is touched.

1. Make sure that the plug is securely plugged in.

2. Make sure that the door is completely closed.

3. Make sure that a program has been stored.

* Before changing the oven lamp, please confirm the power supply plug is disconnected from the socket.

* If the oven lamp lights and the appropriate power select or preset cooking indicator is illuminated but the food is not heated;

1. Make sure that the food is not completely covered with a metal container.

* Abnormal noise during operation.

1. Make sure that sparking during microwave cooking is not caused by using unsuitable utensils of metal or having metal bands or trimmings, or aluminum foil or skewers.

2. Make sure that the tray is set in the oven properly.

3. Check whether foods or containers are touching inside walls of the oven.

* If smoke is observed, keep the oven door closed and switch off by disconnecting the oven from the power supply.

Protective Cover Part No. 617 120 3370

Lamp Bulb Part No. 617 005 5147

Air Filter Part No. 617 120 3394

Duct Part No. 617 223 3963

SPECIFICATIONS

Model	EM-C1820	EM-C1800	EM-C1600
Power Source	AC 208V/60Hz	AC 208V/60Hz	AC 208V/60Hz
Power Consumption	3150W	2850W	2550W
Maximum Output	2000W	1800W	1600W
Oven Capacity	0.7 cu.ft.	0.7 cu.ft.	0.7 cu.ft.
Dimensions (w × d × h)	(16-5/8" × 21-1/4" × 13-3/16") (422mm × 540mm × 335mm)	(16-5/8" × 21-1/4" × 13-3/16") (422mm × 540mm × 335mm)	(16-5/8" × 21-1/4" × 13-3/16") (422mm × 540mm × 335mm)
Weight (Approx.)	72.0 lbs. (33.0kg)	72.0 lbs. (33.0kg)	72.0 lbs. (33.0kg)