



Advantium® Oven

Advantium

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Owner's Manual

PSB9240

Español

For a Spanish version of this manual, visit our Website at GEAppliances.com.

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet GEAppliances.com.

Write the model and serial numbers here:

Model # _____

Serial # _____

Find these numbers on a label inside the oven.

49-40686-2 08-13 GE



MFL38211623

IMPORTANT SAFETY INSTRUCTIONS

Advantium Oven

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

SAFETY PRECAUTIONS

- **Read all instructions before using this appliance.** When using electrical appliances, basic safety precautions should be followed, including the following:
 - Read and follow the specific precautions in the *PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY* section on page 2.
 - Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
 - Install or locate this appliance only in accordance with the provided installation instructions.
 - Some products such as whole eggs and sealed containers—for example, closed jars—are able to explode and should not be heated in this oven. Such use of the oven could result in injury.
 - Do not mount this appliance over a sink.
 - This oven is not approved or tested for marine use.
 - This oven is UL listed for standard wall installation above 36 inches.
 - Do not operate this appliance if it has been damaged or dropped.
 - As with any appliance, close supervision is necessary when used by children.
 - Use this appliance only for its intended use as described in this manual.
 - Do not use corrosive chemicals or vapors in this appliance.
 - This oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- This appliance must only be serviced by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water—for example, in a wet basement, near a swimming pool, near a sink or in similar locations.
- See door surface cleaning instructions in the *Care and Cleaning of the Oven* section of this manual.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven while cooking.
 - Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
 - Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
 - Do not use the Sensor Features twice in succession on the same food portion. If food is undercooked after the first countdown, use COOK BY TIME for additional cooking time.
 - Do not use the oven to dry newspapers.
 - If materials inside the oven ignite, keep the oven door closed, turn the oven off and shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
 - The wire oven rack should not be used for speedcook or microwave cooking to prevent arcing.

SAVE THESE INSTRUCTIONS

INSTRUCCIONES IMPORTANTES DE SEGURIDAD

Horno Advantium

PRECAUCIONES QUE DEBE TENER PARA EVITAR UNA POSIBLE EXPOSICIÓN A UNA EXCESIVA ENERGÍA DE MICROONDAS

- (a) **No trate** de operar este horno con la puerta abierta, ya que el funcionamiento con la puerta abierta puede resultar en una exposición dañina de energía de microondas. Es importante que nadie altere ni juegue con los cierres de seguridad.
- (b) **No coloque** ningún objeto entre la parte frontal del horno y la puerta, tampoco permita que se acumulen en las superficies de sello residuos de sucio o de limpiadores.
- (c) **No opere** el horno si está dañado. Es particularmente importante que la puerta del horno cierre adecuadamente y que no exista daño en:
 - (1) La puerta (doblada)
 - (2) Bisagras y aldabas (quebradas o flojas),
 - (3) Sellos de la puerta y superficies de sello.
- (d) **El horno no debe** ser ajustado o reparado por cualquier persona a excepción del personal de servicio calificado.

⚠ ADVERTENCIA: *Para reducir el riesgo de quemaduras, descargas eléctricas, incendio, lesiones a personas o una exposición excesiva a energía de microondas:*

PRECAUCIONES DE SEGURIDAD

- Lea todas las instrucciones antes de utilizar este aparato. Al utilizar aparatos eléctricos, se deben seguir precauciones básicas de seguridad, incluyendo las siguientes:
- Lea y siga las precauciones específicas de la sección Precauciones para evitar una posible exposición a excesiva energía de microondas de la página 2.
- Asegúrese que su aparato esté debidamente instalado y puesto a tierra por un técnico calificado de acuerdo con las instrucciones de instalación suministradas.
- Instale y coloque este aparato de acuerdo con las Instrucciones de Instalación suministradas.
- Algunos productos como huevos enteros y recipientes sellados – por ejemplo, botes sellados – pueden explotar y no deben calentarse en este horno. Si lo utiliza de esta manera puede resultar en una lesión.
- No monte este aparato arriba del fregadero.
- Este horno no está aprobado ni probado para uso marino.
- Este horno está aprobado UL para una instalación de pared estándar, arriba de 36 pulg.
- No opere este aparato si está dañado o si lo han dejado caer.
- Como con cualquier otro aparato, se requiere una cercana supervisión cuando se utilizado por niños.
- Utilice este aparato sólo para los fines descritos en este manual.
- No utilice químicos corrosivos o vapores en este aparato.
- Este horno está específicamente diseñado para calentar, deshidratar y cocinar alimentos, no se diseñó para uso en laboratorios o para uso industrial.
- Este aparato sólo debe ser reparado por personal de servicio calificado. Contacte a la empresa de servicio autorizada para la revisión, reparación o ajuste de este aparato.
- No cubra ni bloquee ninguna abertura del aparato.
- No guarde este aparato en el exterior. No lo utilice cerca del agua – por ejemplo, en un sótano mojado, cerca de una piscina, cerca de un grifo o en ubicaciones similares.
- Vea las instrucciones de limpieza de la superficie de la puerta en la sección de Cuidado y Limpieza del Horno, en este manual.
- Para reducir el riesgo de incendio en la cavidad del horno:
 - No cocine de más los alimentos. Preste atención al aparato cuando se coloquen papel, plástico u otros materiales combustibles dentro del horno durante la cocción.
 - Quite los ganchitos de alambre y las manijas de metal de los recipientes de papel o de plástico antes de colocarlos en el horno.
 - No utilice el horno para almacenar elementos. No deje productos de papel, utensilios de cocina o alimentos en el horno cuando no lo esté usando.
 - No utilice las funciones del sensor dos veces seguidas en la misma porción de comida. Si los alimentos no se cocinaron después de la primera cuenta regresiva, utilice **COOK BY TIME** (cocinar por tiempo) para obtener tiempo de cocción adicional.
 - No use el horno para secar periódicos.
 - Si los materiales ubicados dentro del horno se prenden fuego, mantenga cerrada la puerta del horno, apáguelo y desconecte el cable eléctrico, o corte la energía desde el panel de fusibles o del interruptor de circuitos. Si se abre la puerta, el fuego puede propagarse.

GUARDE ESTAS INSTRUCCIONES

IMPORTANT SAFETY INSTRUCTIONS

Advantium Oven

▲ WARNING!

SAFETY PRECAUTIONS

- Do not operate the oven without the turntable in place. The turntable must be unrestricted so it can turn.
- During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first.
- Potentially hot surfaces include the oven door, floor, walls, oven rack and turntable.
- Keep the oven free from grease buildup.
- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F, and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

ARCING

Arcing can occur during both speedcooking and microwave cooking. If you see arcing, press the CANCEL/OFF pad and correct the problem.

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

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Use foil only as recommended in this manual.
- Metal cookware or the wire oven rack used during either speedcook or microwave cooking (except for the pans provided with the oven).
- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the oven.
- Recycled paper towels containing small metal pieces being used in the oven.

FOODS

- When microwaving, place all foods and containers on the clear glass tray.
- Do not pop popcorn in your oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.
- Do not boil eggs in this oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.
- Do not operate oven without food inside. This may cause damage to the oven. It increases the heat around the magnetron and can shorten the life of the oven.
- Foods with unbroken outer “skin” such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape during cooking.

■ SUPERHEATED WATER

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.

To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks.
- After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

INSTRUCCIONES IMPORTANTES DE SEGURIDAD

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⚠ ¡ADVERTENCIA!

PRECAUCIONES DE SEGURIDAD

- No haga funcionar el horno sin el plato giratorio en su lugar. El plato giratorio no debe tener ninguna clase de bloqueo para que pueda girar.
- Durante y después del uso, no toque o deje que su vestimenta u otros materiales inflamables entren en contacto con cualquier área interior del horno; deje pasar un tiempo prudencial para que se enfríen.
- Las potenciales superficies calientes incluyen la puerta, el piso, las paredes y la parrilla del horno y el plato giratorio.
- Mantenga el horno libre de acumulaciones de grasa.
- Cocine la carne de res hasta alcanzar una temperatura INTERNA de por lo menos 160°F y las carnes de ave a una temperatura INTERNA de por lo menos 180°F. La cocción a estas temperaturas generalmente protege de enfermedades transmitidas por los alimentos. Para más información, consulte www.foodsafety.gov.

FORMACIÓN DE ARCO

El arco puede ocurrir durante el cocimiento rápido y el de microondas. Si observa chispas, presione la tecla CANCEL/OFF y corrija el problema.

Formación de arco, es el término de microondas, utilizado para chispas en el horno. Las chispas pueden ser causadas por:

- Contacto de metal o aluminio en los lados del horno.
- Aluminio no moldeado al alimento (las orillas que no están dobladas actúan como antenas).
- Utilice el aluminio de la manera en que se recomienda en este manual.
- Los recipientes de metal o la parrilla de alambre del horno utilizada durante el cocimiento rápido o el de microonda (con excepción de las panas suministradas con el horno).
- Metales, como amarres, grapas en aves o platos con orillas de oro colocados en el horno.
- Toallas de papel recicladas que contengan pequeños pedazos de metal utilizados en el horno.

ALIMENTOS

- Al cocinar con microonda, coloque los alimentos y recipientes sobre la bandeja de vidrio claro.
- No haga palomitas de maíz en el horno microonda a menos de que utilice un accesorio especial para hacerlo o que utilice uno marcado para horno microonda.
- No hierva huevos en este horno. La presión que se acumula adentro de la yema del huevo hará que explote, resultando en una posible lesión.
- No opere el horno sin alimentos adentro, ya que lo puede dañar. Incrementa el calor alrededor del magnetrón y acorta la vida del horno.
- Alimentos con la piel externa intacta como las papas, salchichas, embutidos, tomates, manzanas, hígados de pollo y otros menudos y las yemas de huevo deben ser pinchadas para permitir que el vapor salga durante el cocimiento.

■ AGUA SOBRECALENTADA

Los líquidos, como el agua, café o té pueden calentarse arriba del punto de hervor sin que aparenten que están hirviendo. No siempre existen burbujas visibles o hervor cuando retira el recipiente del horno microonda. ESTO PUEDE RESULTAR EN LÍQUIDOS MUY CALIENTES QUE HIERVEN REPENTINAMENTE CUANDO SE MUEVE EL RECIPIENTE O INTRODUCE UNA CUCHARA U OTRO UTENSILIO EN EL LÍQUIDO.

Para reducir el riesgo de una lesión personal:

- No sobrecaliente el líquido.
- Mueva el líquido antes y a la mitad del calentamiento.
- No utilice recipientes rectos con cuellos angostos.
- Después de calentar, permita que el recipiente descanse en el horno microonda por un período corto de tiempo, antes de retirar el recipiente.
- Tenga mucho cuidado cuando inserte una cuchara u otro utensilio adentro del recipiente.

GUARDE ESTAS INSTRUCCIONES

IMPORTANT SAFETY INSTRUCTIONS

Advantium Oven

▲ WARNING!

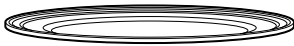
Oven-safe cookware for Speedcooking



The **turntable** must always be in place when using the oven.



Put food directly on the **metal grill tray** to speedcook.



Put food directly on the **metal tray** to convection bake, warm or toast.

- The oven and door will get very hot when speedcooking.
- Cookware will become hot. Oven mitts will be needed to handle the cookware.
- Do not use coverings, containers or cooking/roasting bags made of foil, plastic, wax or paper when speedcooking.
- Do not cover the turntable, metal trays or any part of the oven with metal foil. This will cause arcing in the oven.
- Use the metal tray in the same way you would use a shallow baking pan or baking tray.
- Do not use the wire oven rack for speedcook.
- Place food directly on the metal trays when cooking unless prompted by the oven to do otherwise.
- Any non-metal oven-safe dish can be used in your oven. Recipes in the Advantium Cookbook were tested in Pyrex® glass cookware and Corningware® ceramic casseroles. Cook times and results may vary when using other types of oven-safe dishes. Place them directly on the trays.
- Use of the clear glass tray when speedcooking will result in inferior cooking performance and possible cracking of the glass tray.
- Use only the metal trays specified for use with this oven. Other metal trays are not designed for use with this oven and will result in inferior cooking performance.
- Do not use the oven to dry newspapers.

Oven-safe cookware for Convection Baking, Broiling, Warming, Proofing & Toasting

- The oven and door will get very hot when convection baking, broiling, warming or toasting.
- Cookware will become hot. Oven mitts will be needed to handle the cookware.
- Do not cover dishes or use plastic containers, plastic cooking/roasting bags, plastic wrap, wax paper or paper when broiling or toasting.
- Do not cover the turntable, wire oven rack, trays or any part of the oven with metal foil. This will cause arcing in the oven if microwave or speedcook modes are used.
- Use the metal tray in the same way you would use a shallow baking pan or baking tray.
- Use the wire oven rack when convection baking or warming on two levels.
- Place food directly on the metal trays when cooking unless the recipe requires a dish.
- Any oven-safe dish can be used in your oven. Recipes in the Advantium Cookbook were tested in Pyrex® glass cookware and Corningware® ceramic casseroles. Cook times and results may vary when using other types of oven-safe dishes. Place them directly on the trays.
- Use of the clear glass tray when convection baking, broiling, warming or toasting will result in inferior cooking performance.
- Do not use the oven to dry newspapers.



The **turntable** must always be in place when using the oven.



Put food directly on the **metal grill tray** as required to broil.



Put food or oven-safe cookware directly on the **metal tray** to convection bake, warm or toast.



Put food directly on the metal tray or in the appropriate dish and place on **wire oven rack** when baking or warming on two levels.

SAVE THESE INSTRUCTIONS

INSTRUCCIONES IMPORTANTES DE SEGURIDAD

Horno Advantium

Recipientes seguros para el horno, para cocimiento rápido



Cuando utilice el horno el plato giratorio siempre debe estar colocado en su lugar.



Para cocimiento rápido coloque la comida directamente en la bandeja de metal para asar.



Para cocinar rápido, convección, hornear, calentar o tostar coloque la comida directamente en la bandeja de metal.

- El horno y la puerta se calentarán cuando utiliza el cocimiento rápido.
- Los recipientes se calentarán. Necesitará guantes para manipularlos.
- Cuando cocine rápido no utilice cubiertas, recipientes o bolsas para cocinar/rostar fabricadas de aluminio, plástico, cera o papel
- No cubra con aluminio el plato giratorio, las bandejas de metal ni ninguna parte del horno. Esto causará chispas en el horno.
- Utilice la bandeja de metal de la misma manera en que utilizaría una para hornear plana o una bandeja para hornear.
- No utilice la rejilla de alambre del horno para cocinar rápido.
- Cuando cocine coloque la comida directamente en las bandejas de metal a menos que el horno le indique que haga lo contrario.

- Puede utilizar en su horno cualquier plato que no sea de metal y que sea seguro en el horno. Las recetas del Libro de Cocción Advantium fueron probadas con utensilios de vidrio de Pyrex® y con cacerolas de cerámica de Corningware®. Los tiempos y resultados de la cocción podrán variar al usar otros tipos de platos para horno. Coloque los mismos directamente en las bandejas.
- Si utiliza la bandeja de vidrio claro cuando cocine rápido obtendrá resultados de cocimiento inferiores y posiblemente rajará la bandeja de vidrio.
- Utilice las bandejas de metal especificadas para uso en este horno. Las otras bandejas de metal no están diseñadas para este horno y darán resultados de cocimiento inferiores.
- No use el horno para secar periódicos.

Recipientes seguros para el horno, para Hornear con Convección, Asar, Calentar, Fermentar y Tostar

- El horno y la puerta se calentarán al hornear con convección, asar, calentar o tostar.
- Los recipientes se calentarán. Necesitará guantes para manipular los recipientes.
- Al asar o tostar no cubra los platos ni los recipientes plásticos, bolsas plásticas para cocinar/rostar, envolturas plásticas, papel encerado ni papel.
- No cubra el plato giratorio, el estante rejilla del horno, las bandejas o cualquier parte del horno con papel de aluminio. Esto ocasionará arqueos en el horno si se está usando el microondas o los modos de cocción rápida.
- Utilice la bandeja de metal de la misma manera en que usaría una para hornear plana o una bandeja para hornear.

- Utilice la parilla de alambre del horno cuando hornee con convección o para calentar en dos niveles.
- Cuando cocine coloque la comida directamente sobre las bandejas de metal a menos de que la receta requiera un plato.
- En este horno puede utilizar cualquier plato seguro para el horno. Las recetas del Libro de Cocción Advantium fueron probadas con utensilios de vidrio de Pyrex® y con cacerolas de cerámica de Corningware®. Los tiempos y resultados de la cocción podrán variar al usar otros tipos de platos para horno. Colóquelo directamente sobre las bandejas.
- Si utiliza la bandeja de vidrio claro cuando hornee con convección, ase, caliente o toste obtendrá resultados inferiores en el rendimiento de cocimiento.
- No use el horno para secar periódicos.



Cuando utilice el horno el plato giratorio siempre debe estar colocado en su lugar.



Para asar coloque la comida directamente en la bandeja de metal para asar.



Para hornear con convección, calentar o tostar coloque la comida directamente en la bandeja de metal.



Para niveles de hornear o calentar coloque la comida directamente sobre la bandeja de metal o en el plato apropiado y colóquelo en la parrilla de alambre del horno.

GUARDE ESTAS INSTRUCCIONES

IMPORTANT SAFETY INSTRUCTIONS

Advantium Oven

▲ WARNING!

Microwave-safe cookware



The **turntable** must always be in place when using the oven.



The **clear glass tray** should always be in place when **microwaving**.

Make sure to use suitable cookware during microwave cooking. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled "suitable for microwaving."

- Do not use the wire oven rack for microwave.
- Place food or microwavable container directly on the clear glass tray to cook your food.
- Use of a metal tray during microwave cooking will result in inferior cooking performance.
- If you are not sure if a dish is microwave-safe, use this test: Place both the dish you are testing and a glass measuring cup filled with 1 cup of water in the oven. Set the measuring cup either in or next to the dish. Microwave 30-45 seconds at high. If the dish heats, it should not be used for microwaving. If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.
- Cookware may become hot because of heat transferred from the heated food. Oven mitts may be needed to handle the cookware.
- Use foil only as directed in this manual. When using foil in the oven, keep the foil at least 1" away from the sides of the oven.
- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.
- Some foam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- Do not use the oven to dry newspapers.



How to test for a microwave-safe dish.

- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.
- Paper towels, waxed paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.
- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.
- "Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed by package instructions. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.
- Plastic cookware—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials. Plastic may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite.

Follow these guidelines:

1. Use microwave-safe plastics only, and use them in strict compliance with the cookware manufacturer's recommendations.
2. Do not microwave empty containers.
3. Do not permit children to use plastic cookware without adult supervision.

INSTRUCCIONES IMPORTANTES DE SEGURIDAD

Horno Advantium

⚠ ¡ADVERTENCIA!

Recipientes de cocina seguros para el microonda



Cuando utilice el horno el plato giratorio siempre debe estar colocado en su lugar.



Cuando cocine en el microonda la bandeja de vidrio claro siempre debe estar colocada en su lugar.

Cuando cocine en el microonda asegúrese que todos los recipientes sean convenientes para dicho uso. Puede utilizar la mayoría de las cacerolas de vidrio, platos de cocimiento, tazas medidoras, tazas para natillas, platos de cerámica o de china que no tengan bordes de metal o de vidrio con un brillo metálico. Algunos recipientes están marcadas "apropiado para microonda"

- No utilice la parrilla de alambre del horno para cocinar con microonda.
- Para cocinar sus alimentos coloque el recipiente para microonda directamente sobre la bandeja de vidrio claro.
- El uso de la bandeja de metal durante el cocimiento con microonda dará como resultado un rendimiento de cocimiento inferior.
- Si no está seguro que el plato es seguro para el microonda, realice la siguiente prueba: Coloque en el horno el plato que desea probar y una taza medidora de vidrio llena de agua. Coloque la taza medidora encima o cerca del plato. Cocine en el microonda de 30 a 45 segundos en high (alto). Si el plato se calienta, éste no debe usarse en el microonda.

Si el plato se mantiene frío y sólo se calienta el agua de la taza, entonces el plato puede usarse en el microonda.
- Los recipientes se pueden calentar debido al calor transferido por los alimentos calientes. Debe utilizar guantes para manipular los recipientes.
- Utilícelo como se indica en este manual, al utilizarlo en el horno, manténgalo a 1" de distancia de los lados del horno.
- Si utiliza un termómetro para carne al cocinar, asegúrese que sea seguro para uso en el microonda.
- Algunas bandejas de espuma de poliestireno (como los que se utilizan para empacar carne) tienen una capa fina de metal incrustada en la parte de abajo. Al utilizarlas en el microonda, el metal puede quemar el piso del horno o incendiar el papel toalla.
- No use el horno para secar periódicos.
- No utilice productos de papel reciclados. Las toallas de papel, servilletas y papel encerado reciclados pueden contener pedazos de



Cómo probar si el plato es seguro para el microondas.

metal que generen chispas y se enciendan. Se debe evitar utilizar productos de papel que contengan nylon o filamentos de nylon, ya que se pueden encender.

- Se puede utilizar papel toalla, papel encerado o envoltorio plástico para cubrir los platos y así retener la humedad y evitar salpicaduras. Asegúrese de ventilar la envoltura plástica para que pueda escapar el vapor.
- No todas las envolturas plásticas son convenientes para el horno microonda. Revise el empaque para utilizarlo adecuadamente.
- Las bolsas de cocimiento para hervir y las bolsas plásticas herméticas deben cortarse, pincharse o ventilarse siguiendo las instrucciones del paquete. Si no se hace, el plástico puede explotar durante o inmediatamente después del cocimiento, resultando en una posible lesión. Así mismo, los recipientes de plástico deben estar parcialmente abiertos, ya que forman un sello hermético. Cuando cocine con recipientes que estén herméticamente sellados por una cubierta de plástico, retire cuidadosamente la cubierta y dirija el vapor lejos de sus manos y cara.
- Recipientes plásticos – Los recipientes plásticos diseñados para microonda son muy útiles, pero deben ser utilizados cuidadosamente. Aun los recipientes plásticos que son seguros para el microonda pueden no ser tan tolerantes a condiciones de sobre cocimiento como el vidrio o materiales de cerámica y se pueden ablandar o carbonizar si se someten a períodos cortos de sobre cocimiento. En exposiciones más largas de sobre cocimiento, se puede incendiar la comida y el recipiente.

Siga los siguientes consejos:

1. Solamente utilice plásticos seguros para el microonda y utilícelos en estricto cumplimiento con las recomendaciones del fabricante del recipiente.
2. No cocine en el microonda con los recipientes vacíos.
3. No permita que los niños utilicen recipientes plásticos sin la supervisión de un adulto.

GUARDE ESTAS INSTRUCCIONES

IMPORTANT SAFETY INSTRUCTIONS

Advantium Oven

⚠ WARNING!

SAFETY PRECAUTIONS

- Don't defrost frozen beverages in narrow-necked bottles (especially carbonated beverages). Even if the container is open, pressure can build up. This can cause the container to burst, possibly resulting in injury.
- Foods cooked in liquids (such as pasta) may tend to boil more rapidly than foods containing less moisture. Should this occur, refer to the *Care and Cleaning of the oven* section for instructions on how to clean the inside of the oven.
- Hot foods and steam can cause burns. Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.
- Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula. The container may feel cooler than the formula really is. Always test the formula before feeding the baby.
- Do not attempt to deep fry in the oven.
- Do not use the oven to dry newspapers.

⚠ NOTICE

PACEMAKERS

Most pacemakers are shielded from interference from electronic products, including microwaves. However, patients with pacemakers may wish to consult their physicians if they have concerns.

SAVE THESE INSTRUCTIONS

INSTRUCCIONES IMPORTANTES DE SEGURIDAD

Horno Advantium

⚠ ¡ADVERTENCIA!

PRECAUCIONES DE SEGURIDAD

- No descongele bebidas congeladas en botellas con cuello pequeño (especialmente bebidas gaseosas). Incluso si el envase es abierto, se podrá acumular presión. Esto podrá hacer que el envase explote, ocasionando posibles lesiones.
- Es posible que las comidas cocinadas en líquidos (tales como pasta) tiendan a hervirse más rápidamente que las comidas que contienen menos humedad. Si esto sucediera, consulte la sección de Cuidado y Limpieza del horno, para acceder a instrucciones sobre cómo limpiar el interior del horno.
- Las comidas calientes y el vapor pueden causar quemaduras. Tenga cuidado al abrir cualquier envase de comida caliente, incluyendo bolsas de palomitas de maíz, bolsas plásticas y cajas para cocción. A fin de evitar posibles lesiones, aleje el vapor de las manos y el rostro.
- No caliente las papas en exceso. Se podrían deshidratar y prenderse fuego, causando daños en su horno.
- Evite calentar comida para bebés en frascos de vidrio, incluso sin la tapa. Asegúrese de que las comidas para infantes estén totalmente cocinadas. Revuelva la comida para distribuir el calor de forma pareja. Asegúrese de evitar el punto de hervor cuando caliente fórmula de bebé. Es posible que el envase se sienta más frío que su contenido. Siempre pruebe la fórmula antes de alimentar a su bebé.
- No intente freír en aceite en el horno.
- No use el horno para secar periódicos.

⚠ ADVERTENCIA

MARCA PASOS

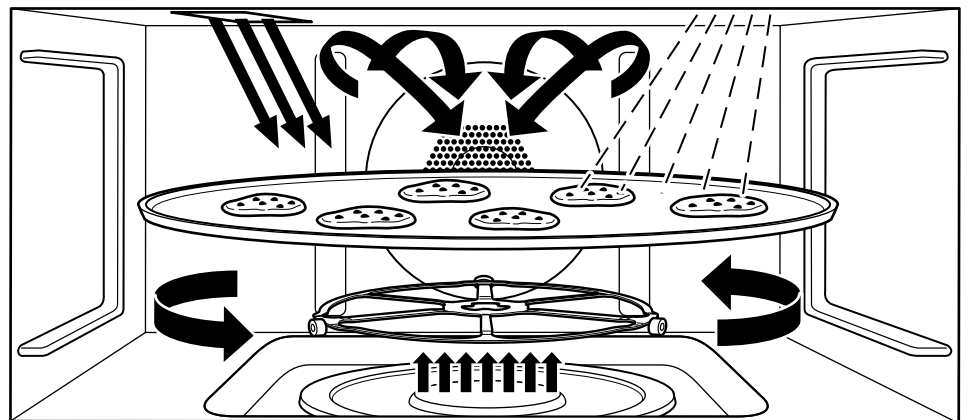
La mayoría de los marca pasos están protegidos contra la interferencia de aparatos electrónicos, incluyendo los microondas. Sin embargo, cuando tengan alguna duda, los pacientes con marca pasos deben consultar con su médico.

GUARDE ESTAS INSTRUCCIONES

Getting to know the Advantium

The Advantium oven uses breakthrough Speedcook technology to harness the power of light. The Advantium oven cooks the outside of foods much like conventional radiant heat, while also penetrating the surface so the inside cooks simultaneously.

While halogen light is the primary source of power, a convection system and ceramic heater assist in the cooking, with a "microwave boost" added in some cooking algorithms. Food cooks evenly and fast, retaining its natural moisture.



The Advantium oven is capable of speedcooking, convection baking, broiling, toasting, warming, proofing and microwaving. The Speedcook feature is the biggest benefit of the Advantium oven.

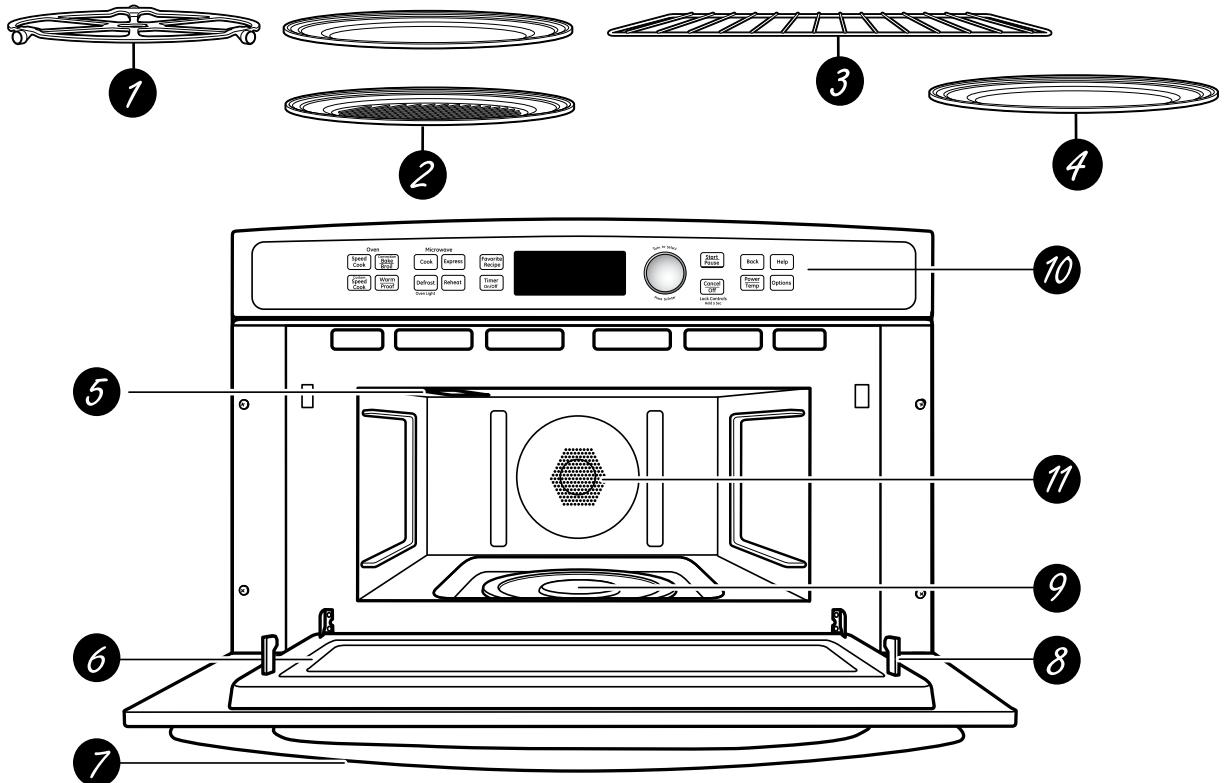
No preheating is required to speedcook. Place the food in the oven and start cooking immediately. You see timesaving because there is no preheat and because speedcook cooks faster.

Oven Features

Advantium Oven

Oven features

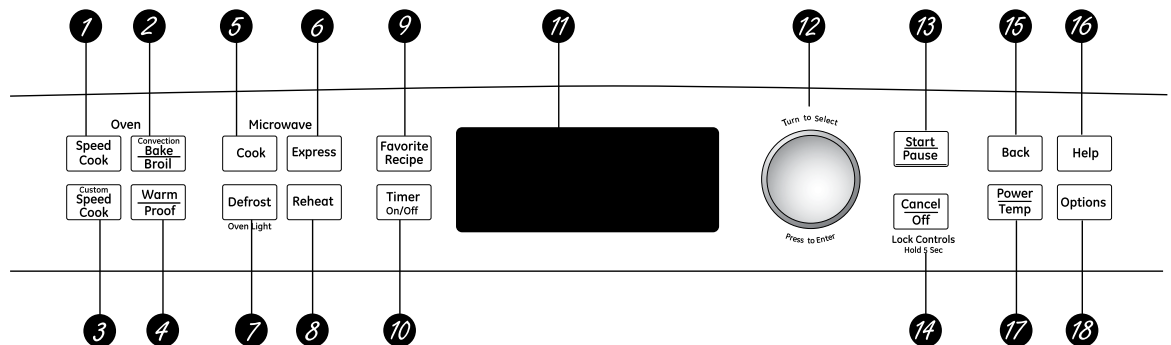
Throughout this manual, features and appearance may vary from your model.



- | | |
|---|---|
| 1 Turntable
The turntable must always be in place, on the oven floor, for all cooking. Be sure the turntable is seated securely over the spindle in the center of the oven with the marked side facing up. | 6 Window
Allows cooking to be viewed while keeping microwaves confined in the oven. |
| 2 Metal Tray or Metal Grill Tray
Put food directly on the metal tray or metal grill tray and place on the turntable when using the speedcook, broil, toast, warm and convection bake features. | 7 Door Handle
Pull to open the door. |
| 3 Wire Oven Rack
Put food directly on the metal tray or in an oven-safe dish on the wire oven rack only when convection baking on two levels. | 8 Door Latches
The door must be securely latched for the oven to operate. |
| 4 Clear Glass Tray
Place on turntable when using microwave features. Place food or microwave-safe cookware directly on tray. | 9 Lower Ceramic Heater
One 500W ceramic heater cooks food from the bottom in speedcook, broil and toast. |
| 5 Upper Halogen Lamps
Two 1200W halogen lamps cook food from above in speedcook, broil and toast. | 10 Control Panel
The pads used to operate the oven are located on the control panel. |
| | 11 Rear Convection System
One 1500W heating element cooks food with a convection fan circulating the hot air throughout the cavity in speedcook, broil, convection bake, toast and warm. |

Cooking controls

With your Advantium oven, you can cook with high-intensity halogen lights, ceramic heaters, convection heating element, and/or conventional microwave energy.



- 1 SPEEDCOOK/Repeat Last**
Press this pad to access the pre-set speedcook menu. Press and hold for 3 seconds to repeat the last cooking selection.
- 2 CONVECTION BAKE/BROIL**
Press this pad to convection bake, broil or toast.
- 3 CUSTOM SPEEDCOOK**
Press this pad to set your own speedcook program.
- 4 WARM/PROOF**
Select WARM to keep hot, cooked foods at serving temperature.
Select PROOF to create a warm environment useful for raising yeast-leavened products.
- 5 COOK (Microwave)**
Press this pad to microwave food.
- 6 EXPRESS (Microwave)**
Press for 30 seconds of microwave cooking time. Each time the pad is pressed an additional 30 seconds is added to the remaining cooking time. The oven starts immediately.
- 7 DEFROST (Microwave)/OVEN LIGHT**
Press this pad to defrost frozen foods, soften or melt. While cooking, press this pad to light the cavity for 4 seconds.
- 8 REHEAT (Microwave)**
Press this pad to reheat previously cooked foods, a plate of leftovers or beverages.
- 9 FAVORITE RECIPE**
Press this pad to add, edit (change) or remove a recipe from the memory.
- 10 TIMER**
Press this pad to set the minute timer.
- 11 DISPLAY**
Shows and instructs the use of all features on the oven.
- 12 SELECTOR DIAL—Turn to select, press to enter** First turn, then press the dial to make option, food, power level or temperature selections. Also use the dial to increase (turn clockwise) or decrease (turn counterclockwise) cooking times.
- 13 START/PAUSE**
Press this pad to start or pause any cooking function.
- 14 CANCEL/OFF**
Press this pad to cancel **ALL** oven programs except the control lock, clock and timer.
- 15 BACK**
Press this pad to step back one or more levels in the program process.
- 16 HELP**
Press this pad to find out more about your oven's features.
- 17 POWER/TEMP**
During cooking, press this pad and turn/press the selector dial to change the microwave power level, the convection bake temperature or the speedcook power levels.
- 18 OPTIONS**
Press this pad to set the Clock and access the Beeper Volume, Auto Recipe Convert, Clock Display ON/OFF, Display Scroll Speed, Delay Start and Reminder features.

Using speedcook features

⚠CAUTION: When using speedcook programs, remember that the oven, door and dishes will be very hot!

⚠PRECAUCIÓN: Cuando utilice los programas de cocimiento rápido, recuerde que el horno, la puerta y los platos estarán muy calientes.

Prior to the first use of your oven, the clock must be set. See the Clock section.

Before you begin, make sure the turntable is in place with the side marked "TOP" facing up. Use the metal tray or metal grill tray and your own glass or ceramic cookware, if needed.



The **turntable** must always be in place when using the oven.



Put food directly on the **metal tray or metal grill tray** to speedcook.

- If the door is opened during cooking, the oven will stop and PAUSE will appear in the display. Close the door and press the START/PAUSE pad to resume cooking.
- At any time during cooking you can turn the selector dial to change the cooking time. You can change power levels by pressing POWER/TEMP.
- Speedcooking meats in the oven may produce smoke.
- To cook for additional time after a cooking cycle has been completed, use the Resume feature as instructed on the display.

Things that are normal

Cooking Times

- When speedcooking preprogrammed foods, you may see *OPTIMIZING COOK TIME* in the display several seconds after you press START/PAUSE. The oven automatically senses the electrical voltage level in your home and adjusts the cooking time up or down for proper cooking.

Cooling Fans

- The fans will be on during cooking. At the end of cooking, the fans may continue to run for a short time to cool internal components. The fans will automatically shut off when the internal parts of the oven have cooled.
- The oven vent will emit warm air while the oven is on.

Lights

- When the oven is on, light may be visible around the door or outer case.
- The halogen lights will dim and cycle on and off during a speedcook cycle, sometimes even at full power levels. This is normal. The oven senses the heat level and adjusts automatically.

Oven Heat

- No preheating time is required during Speedcook cycles. The oven begins cooking immediately.
- The door and inside of the oven will be very hot. Use caution when opening the door and removing food. Be cautious of steam or vapor that may escape from around the door.
- Do not use cookware or coverings made of paper, plastic, or foil when speedcooking.
- When cooking for an extended period of time, the oven may automatically reduce the power levels to maintain the appropriate level of oven heat.

Sounds

- Clicks and a fan blowing are normal sounds during cooking. The electronic control is turning components on and off.

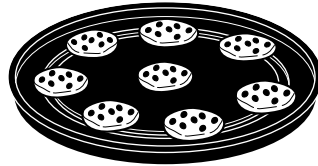
Interference

- TV/radio interference might be noticed while using the microwave, similar to the interference caused by other small appliances. It does not indicate a problem with the microwave. Move the radio or TV as far away from the microwave as possible, or check the position of the TV/radio antenna.

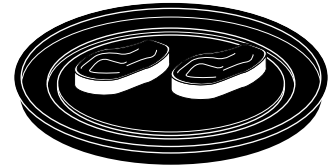
Cooking tips for best results

To ensure consistent and even browning when cooking foods directly on the metal tray, arrange food as shown below.

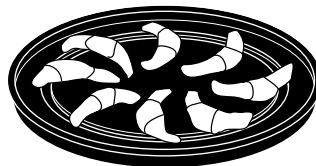
Foods can touch but should not overlap.



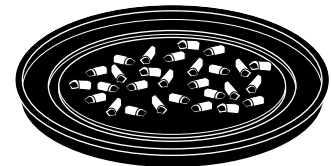
Circular pattern
(Example: biscuits, cookies)



Side by side pattern
(Example: meats and poultry)



Spoke pattern
(Example: crescent rolls, breadsticks)



Single layer
(Example: appetizers)

Fresh meat, chicken, fish or seafood that has been frozen should be thawed before cooking. (The microwave defrost feature can be used.) For other frozen prepackaged foods, follow package directions.

Speedcook cookware

- Follow cookware suggestions on the oven display or in the Cookbook or Cooking Guide.
- Cookware will become hot. Oven mitts will be needed to handle the cookware.
- Place food directly on the metal tray or metal grill tray when cooking, unless prompted by the oven to do otherwise.
- Use the metal tray in the same way you would use a shallow baking pan or baking tray.
- In addition to the cookware provided, you can use non-metal casserole dishes, pie plates and other heat-safe cookware. Place them directly on the turntable.

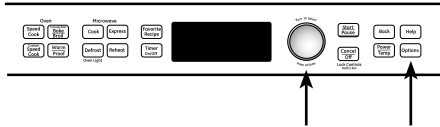


- Be sure to select a size that will rotate easily.
- Place the metal tray or metal grill tray on the turntable. Place glass or ceramic cookware on the tray.
- Do not use cookware or coverings made of paper, plastic, or foil when cooking during a speedcook cycle.

Advantium Quick Start

Advantium Oven

Set the clock



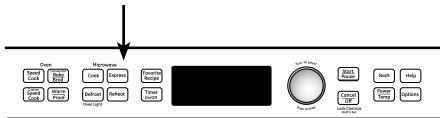
When you first plug in the oven or after a power outage:

1. Turn the selector dial to set the hour. Press the dial to enter.
2. Turn the dial to set the minute. Press the dial to enter.
3. Turn the dial to select AM or PM. Press the dial to enter.

To change the time:

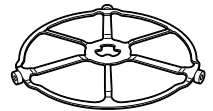
1. Press the OPTIONS pad.
2. Turn the dial to SET CLOCK. Press the dial to enter and follow the display directions to set.

Microwaving with Express

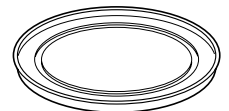


Press EXPRESS repeatedly for 30-second increments of microwave cooking time.

The oven starts immediately.

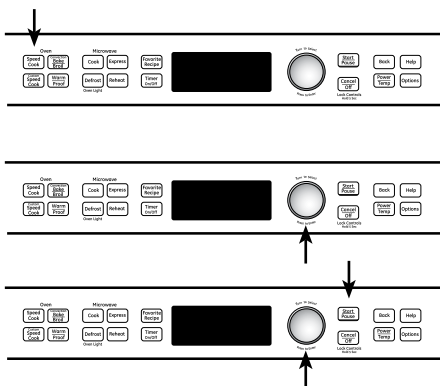


The **turntable** must always be in place when using the oven.



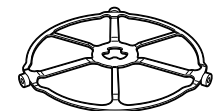
The **clear glass tray** should always be in place when **microwaving**.

Begin speedcooking

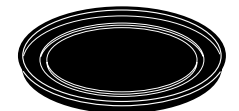


1. Press the SPEEDCOOK pad.
2. Turn the dial to FOOD MENU. Press the dial to enter.
3. Turn the dial to select the type of food category you want. Press the dial to enter it.
4. Turn the dial to select the specific food. Press the dial to enter it.
5. Turn the dial to select the amount, size, and/or doneness (if required, the oven will prompt you). Press the dial after each selection.
6. Once the display shows *ADJUST TIME OR START*, either press the dial or start pad to start cooking.

■ Press **CANCEL/OFF** at any time to stop cooking.

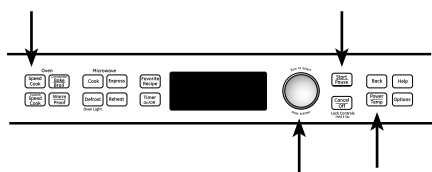


The **turntable** must always be in place when using the oven.



Put food directly on the **non-stick metal tray to speedcook**.

Speedcook power level



The Advantium uses power from high intensity halogen lamps, a ceramic heater, a convection system and microwaves to cook food from the top, bottom and interior simultaneously to seal in moisture and flavor.

When using the pre-set menu foods, the power levels are already selected for you. However, power levels can be adjusted when using pre-set menu foods and CUSTOM SPEEDCOOK.

Each power level gives you halogen lamp or ceramic heater power and microwave energy for a certain percentage of the time or provides heating from the convection system.

For example:

- U-07 Upper halogen lamp on 70% of the time.
- L-07 Lower ceramic heater on 70% of the time.
- C-06 Convection element heats oven to 350°F.
- M-05 Microwave on 50% of the time.

NOTE: Be careful when adjusting power levels so that you do not over- or undercook food.

1. Press the SPEEDCOOK pad and select your food (follow instructions from *Using the pre-set speedcook menu*).
2. When display shows ADJUST TIME or START, press the POWER LEVEL pad.
If you do not want to change one of the settings, just press the dial to move to the next selection.
3. Turn the dial clockwise to increase or counterclockwise to decrease the upper power level. Press the dial to enter.
4. Turn the dial to change the lower power level. Press the dial to enter.
5. Turn the dial to change the microwave power level. Press the dial to enter.
6. Turn the dial to change the convection power level. Press the dial to enter.
7. Press the START/PAUSE pad or the selector dial to start cooking.

Follow these general guidelines when selecting the best U=, L=, M= and C= settings for your favorite recipe:

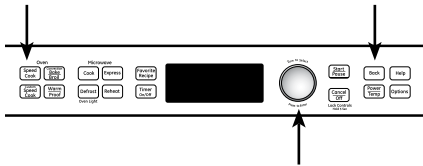
U = Select a higher setting for thin foods requiring a golden brown top (example: fish fillets, toast, boneless chicken breasts). Select a lower setting for thicker foods and foods with high sugar or fat content (example: muffins, roasts, casseroles) or that require a longer cook time.

L = Select a higher setting for thick or dense foods that may not cook quickly in the center (example: steaks, casseroles). Select a lower setting for thin foods (example: cookies).

M = Select a higher setting to shorten cooking time for dense or heavy foods (example: casseroles, whole chicken). Select a lower setting for delicate foods (example: breads) or foods requiring longer cook times for tender results (example: stew, pot roast).

C = Select a lower setting for more delicate foods that cook at lower temperatures. Select a higher setting (6 or above) for more robust foods or foods that cook at temperatures above 350°F.

Using the pre-set speedcook menu



The Advantium is already pre-set to cook over 175 popular recipes.

1. Press the SPEEDCOOK pad.
If no selection is made within 15 seconds, the display will revert back to the time of day.
2. Turn the selector dial to select the type of food category you want. Press the dial to enter.
3. Turn the selector dial to select the specific food (menu selection). Press the dial to enter.
4. Turn the selector dial to select amount, size and/or doneness (if required, the oven will prompt you). Press the dial after each selection.

5. Once the display shows: ADJUST TIME or START press the START/PAUSE pad or the selector dial to start cooking.

Turn the food over when the oven signals TURN FOOD OVER (for certain foods).

When the oven signals CHECK for DONENESS, check to see if your food is done to your liking (for certain foods).

To review settings during cooking, press the selector dial.

If you enter an undesired selection at any time, simply press the BACK pad and re-enter the desired selections.

Speedcooking meats in the oven may produce smoke.

Pre-set speedcook menu selections

After a cooking cycle has been completed, use the Resume feature to cook for additional time.

To review setting during cooking, press the Selector dial.

Food Category	Menu Selection	Food Category	Menu Selection	Food Category	Menu Selection
Appetizers	Bagel Bites Cheese Sticks Egg Rolls (Frozen) Hot Dip (2-4 Cups) Jalapeño Poppers Meat Balls (Frozen) Nachos Nuts, Roasted Onion Rings Pizza Rolls Quesadillas (fresh) Soft Pretzels (frozen) Taqitos (frozen)	Desserts	Brownies Cobbler (fresh 7x11) Coffee Cake Cookies Crisp (fresh 8x8) Pie (fresh fruit) Pie Crust Rolls (refrigerated) Turnovers	Poultry	Chicken, Bone-In Chicken, Boneless Chicken Fillet (frozen) Chicken Finger (frozen) Chicken, Fried (frozen) Chicken Nugget (frozen) Chicken Patty (frozen) Chicken Tender (frozen) Chicken Wings (frozen) Chicken, Whole Turkey
Breads	Bagels (frozen) Biscuits Bread Sticks (refrigerated) Cheese Bread Crescent Rolls Dinner Rolls Garlic Bread Muffin Mixes Quick Bread (mix) Sweet Rolls/Danish Taco Shells (boxed) Texas Toast	Entree	Burritos (frozen) Chimichanga (frozen) Egg Casserole (11x7) Egg Rolls (frozen) Enchilada (fresh) Lasagna Meatloaf (9x5) Quesadillas (fresh) Stuffed Peppers Taqitos (frozen)	Sandwich	Corn Dog (frozen) Crescent Roll Hot Dog Grilled Sandwich Hot Dog in a Bun Pocket Sandwich
Breakfast	Bagels (frozen) Belgian Waffles Breakfast Burritos Breakfast Pizza Coffee Cake French Toast Hashbrown Patties Pancakes (frozen) Rolls (refrigerated) Sausage Biscuit Sausage Strudel (frozen) Sweet Rolls/Danish Turnovers Waffles (frozen)	Meats	Filet Mignon Hamburger Lamb Chops Pork Chops Ribeye Steak Sirloin Steak Strip Steak T-Bone Steak Tenderloin	Seafood	Cod Fillets Fish Sticks (frozen) Frozen Breaded Lobster Tails Orange Roughy Fillet Salmon Sea Bass Shellfish Swordfish Steak (1") Tilapia Tuna Steaks Whitefish/Cod
		Pizza	Deli/Fresh Frozen Pizza Use Precooked	Side Dish	Casserole Refried Beans (16 oz) Roasted Asparagus Roasted Bell Pepper Roasted Chilies Roasted Corn Roasted Garlic Roasted Mixed Vegetables Scalloped Potatoes Stuffing (mix) Stuffed Mushrooms Stuffed Tomatoes
		Potatoes	Baked Potato Hashbrown Patties Frozen Fries Frozen Nugget Sweet Potato/Yam		

Repeat last



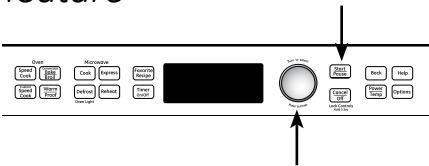
Use this time saving feature for cooking repetitive items like cookies or appetizers.

NOTE: The last program used is stored for two hours.

1. Press and hold the SPEEDCOOK pad for 3 seconds.
2. The last pre-set food will be displayed.

3. Press the START/PAUSE pad or the selector dial to start cooking.

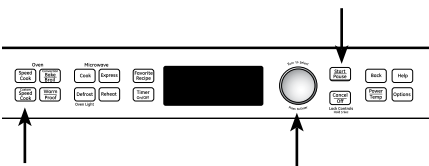
Resume feature



1. If your food needs to cook a bit longer, you can restart the oven by pressing the START/PAUSE pad or selector dial.
2. **RESUME COOKING** will be displayed and the oven will restart immediately at 10% of the original time.

The program stays in memory for 10 minutes. After that you will need to begin the program again. See *Using the pre-set speedcook menu*.

Custom speedcook



The Advantium gives you the flexibility to cook your favorite dishes.

If you want to cook a food item that is not among the pre-set selections, use custom speedcook.

1. Press the CUSTOM SPEEDCOOK pad.

If no entries are made within 15 seconds, the display will revert back to the time of day.

2. Turn the selector dial to select the cooking time. Press the dial to enter.

The display will prompt you to select the power level(s).

3. Turn the dial to select the upper power level. Turn the dial clockwise to increase or counterclockwise to decrease the upper power level. Press the dial to enter.

4. Turn the dial to select the lower power level. Press the dial to enter.

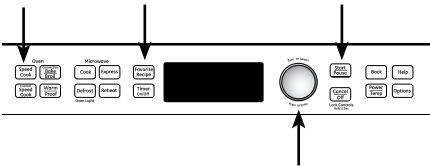
5. Turn the dial to select the microwave power level. Press the dial to enter.

6. Turn the dial to set the convection power level. Press the dial to enter.

7. Press the START/PAUSE pad or press the selector dial to start cooking.

For power level and cooking time suggestions, use your cooking guide, cookbook and the pre-set speedcook menu selections.

Favorite recipe—to enter and save



Add and save up to 30 of your own Speedcook or microwave recipes, or pre-set Speedcook menu recipes as a favorite recipe. Once it's done, you can quickly recall your favorite so that your food cooks just the way you want it every time!

1. Press the *FAVORITE RECIPE* or the *SPEEDCOOK* pad.
2. Turn the dial until *FAVORITE RECIPE* appears. Press the dial to enter. (Skip this step if the *FAVORITE RECIPE* pad was pressed in step 1.)
3. Turn the dial until *ADD RECIPE* appears. Press the dial to enter.
4. Turn the dial to *COPY SPEED RECIPE* or to *ADD NEW RECIPE*. Press the dial to enter.

If *COPY SPEED RECIPE* was selected, turn dial to food type(s) and press the *FAVORITE RECIPE* pad to enter and save the recipe.

If *ADD NEW RECIPE* was selected, turn the dial to select *SPEEDCOOK* or *MICROWAVE* recipe. Press the dial to enter and continue with these steps.

5. *SELECT COOK TIME* appears. Turn the dial to select the cooking time. Press the dial to enter.

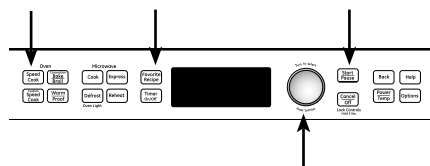
The display will prompt you to select the power level(s).

6. Turn the dial clockwise to increase or counterclockwise to decrease the power level(s). Press the dial to enter.

For power level and cooking time suggestions, use your cooking guide or cook book.

7. *SPELL THE FOOD NAME* appears. Turn the dial to the first letter of your food description and press the dial to enter. Continue this process to spell the rest of the food name. Press the *START/PAUSE* pad to save the recipe and its name.

Favorite recipe—to find and use

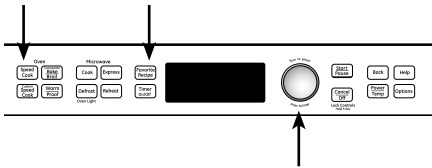


To find and use stored favorite recipes:

1. Press the *FAVORITE RECIPE* or the *SPEEDCOOK* pad.
2. Turn the dial until *FAVORITE RECIPE* appears. Press the dial to enter. (Skip this step if the *FAVORITE RECIPE* pad was pressed in Step 1.)

3. Turn dial to *USE FAVORITE RECIPE* and press to enter.
4. The recipe names you entered will appear.
5. Turn dial until the recipe you want is displayed and press the dial to enter.
6. Press the *START/PAUSE* pad or press the selector dial to start cooking.

Favorite recipe— to adjust or change



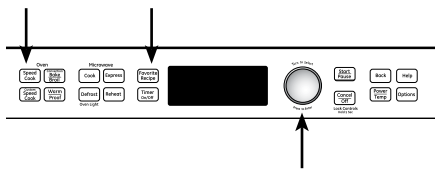
To adjust or change stored custom speedcook recipes:

1. Press the FAVORITE RECIPE or the SPEEDCOOK pad.
2. Turn the dial until FAVORITE RECIPE appears. Press the dial to enter. (Skip this step if the FAVORITE RECIPE pad was pressed in Step 1.)
3. Turn the dial until *EDIT RECIPE* appears. Press the dial to enter.

4. Turn the dial to the recipe you want to change. Press the dial to enter. Current settings appear.
5. Press the dial to edit.
6. The display will prompt you to select the power level(s) and edit the name. Turn the dial and press to enter the appropriate settings.

For power level and cooking time suggestions, use your cooking guide or cookbook.

Favorite recipe— to delete



To delete stored custom speedcook recipes:

1. Press the FAVORITE RECIPE or the SPEEDCOOK pad.
2. Turn the dial until FAVORITE RECIPE appears. Press the dial to enter. (Skip this step if the FAVORITE RECIPE pad was pressed in Step 1.)

3. Turn the dial until *DELETE RECIPE* appears and press the dial to enter.
4. Turn dial to the recipe you want to delete and press the dial to enter.