Microwave Oven

INSTRUCTION MANUAL

MODEL:TM034K6GE

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

SAVE THESE INSTRUCTIONS CAREFULLY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

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

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
(1) DOOR (bent)
(2) HINGES AND LATCHES (broken or loosened)
(3) DOOR SEALS AND SEALING SURFACES

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

Specifications

Model:	TM034K6GE
Rated Voltage:	120V~ 60Hz
Rated Input Power(Microwave):	1550W
Rated Output Power(Microwave):	1000W

IMPORTANT SAFETY INSTRUCTIONS

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

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

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

17. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.
    THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.
    To reduce the risk of injury to persons:
    1) Do not overheat the liquid.
    2) Stir the liquid both before and halfway through heating it.
    3) Do not use straight-sided containers with narrow necks.
    4) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
    5) Use extreme care when inserting a spoon or other utensil into the container.
18. Oversized food or oversized metal utensils should not be inserted in a microwave/ toaster oven as they may create a fire or risk of electric shock.
19. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
20. Do not use paper products when appliance is operated in the toaster mode.
21. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
22. Do not cover racks or any other part of the oven with metal foil. This will cause over-heating of the oven.
23. Clean Ventilation Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
24. When flaming foods under the hood, turn the fan on.
25. Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
26. Suitable for use above both gas and electric cooking equipment.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

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

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

DANGER - Electric Shock Hazard
Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

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

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used:
   1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
   2) The extension cord must be a grounding-type 3-wire cord.
   3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

RADIO INTERFERENCE

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

This device complies with part 18 of the FCC Rules.

UTENSILS

CAUTION - Personal Injury Hazard
Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.
See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."
There may be certain non-metallic utensils that are not safe to use for microwaving.
If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer* instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer* instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer* instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

CONTROL PANEL

MANUAL COOKING

- Before operating your new oven make sure you read and understand this Use and Care Guide completely.
- The clock can be disabled when the microwave is first plugged in and the STOP key is selected.

  To re-enable the clock follow clock instructions.

Setting the Clock

- Suppose you want to enter the correct time of day 10:59

Touch:	Display Shows:
1. TIMER/CIOCK X2	ENTER TIME 12:00
2. 1 0 5 9	PRESS START 10:59
3. START Enter/+30Sec	10:59

Setting Kitchen Timer

Your microwave oven can be used as a kitchen timer. You can set up to 99 minutes, 99 seconds The kitchen timer can be used while the microwave oven is running.

- Suppose you want to set for three minutes.

Touch:	Display Shows:
1. TIMER/CIOCK X1	TIMER ENTER TIME
2. 3 0 0	TIMER 3:00
3. Timer	TIMER 3:00 Time counting down

NOTE

There are not any other programs during the kitchen timer

Microwave

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

- Suppose you want to cook for 2 minutes at 90% power

Touch:	Display Shows:
1. COOK TIME	MICRO ENTER COOK TIME
2. 2 0 0	PRESS START MICRO 2:00
3. Power Level X1	PRESS START PL-HI
4. Power Level X2 or 9	PRESS START PL-90
5. START Enter/+30Sec	MICRO 2:00 COOK

POWER CHART

PRESS	POWER LEVEL	DISPLAY
POWER LEVEL x 1 or 1	100%	PL-HI
POWER LEVEL x 2 or 9	90%	PL-90
POWER LEVEL x 3 or 8	80%	PL-80
POWER LEVEL x 4 or 7	70%	PL-70
POWER LEVEL x 5 or 6	60%	PL-60
POWER LEVEL x 6 or 5	50%	PL-50
POWER LEVEL x 7 or 4	40%	PL-40
POWER LEVEL x 8 or 3	30%	PL-30
POWER LEVEL x 9 or 2	20%	PL-20
POWER LEVEL x 10 or 1	10%	PL-10
POWER LEVEL x 11 or 0	0%	PL-0

MANUAL COOKING

Popcorn

Press "Popcorn" key and LED displays 3.3 oz. and the "PRESS AGAIN FOR OPTIONS" icon. You can press "Popcorn" key again to select 3.0 oz.

- Suppose you want to cook 3.3 oz. popcorn.

Touch:	Display Shows:
1. Popcorn	PRESS AGAIN FOR OPTIONS PRESS START 3.3 oz
2. PopcornX2	PRESS AGAIN FOR OPTIONS PRESS START 3.0 oz
3. START/+30SEC.	Time counting down (3 seconds later)

Press popcorn pad	Amount
X1	3.3 oz.
X2	3.0 oz.

Potato

Touch:	Display Shows:
1. Potato	PRESS START POTATO SENSOR
2. START/+30SEC.	Time counting down

Sensor Cook

Bacon

Touch:	Display Shows:
1. Sensor Cook X1	PRESS AGAIN FOR OPTIONS PRESS START BACON SENSOR
2. START/+30SEC.	ENTER SENSOR 1-3 SLE SENSOR
3. (2)	2 SLICE SENSOR
4. START/+30SEC.	BACON SENSOR COOK

The weight of these menus cannot be adjust; (Frozen Dinner,Rice,Frozen Breakfa,Fresh Veggiestst Frozen Veggies)

Touch:	Display Shows:
1. Sensor Cook X2	PRESS AGAIN FOR OPTIONS PRESS START FROZEN SENSOR PRESS AGAIN FOR OPTIONS PRESS START dINNER SENSOR
2. START/+30SEC.	Time counting down

Press Sensor Cook	Food	Amount
X1	Bacon	1-3 slices
X2	Frozen Dinner	10 oz / 20oz
X3	Rice	1-2cups
X4	Frozen Breakfast	8-12oz
X5	Fresh Veggiest	1-4cups
X6	Frozen Veggies	1-4cups

MANUAL COOKING

Sensor Reheat

Baverage

Touch:	Display Shows:
1. Sensor Reheat X1	PRESS AGAIN FOR OPTIONS PRESS START BEVERAG SENSOR PRESS AGAIN FOR OPTIONS PRESS START E SENSOR
2. START/+30SEC.	ENTER SENSOR 1-3 CUP SENSOR
3. (2)	2 CUPS SENSOR
4. START/+30SEC.	BEVERAG SENSOR

The weight of these menus cannot be adjust;
(Soup / Sauce,Dinner Plate,Casserole / Lasagna, Roll / Muffin)

Touch:	Display Shows:
1. Sensor Reheat X2	PRESS AGAIN FOR OPTIONS PRESS START SOUP SENSOR PRESS AGAIN FOR OPTIONS PRESS START SAUCE SENSOR
2. START/+30SEC.	Time counting down

Press	Sensor Reheat	Food	Amount
X1		Beverage	1 - 3 cups
X2		Soup / Sauce	1 cup
X3		Dinner Plate	1-2plate
X4		Casserole / Lasagna	10.5oz
X5		Roll / Muffin	1-3slices

Melt/Soften

The oven uses low power to melt and soften items. See the following table.

- Suppose you want to melt 2 sticks of Butter.

Touch:	Display Shows:
1. Melt/ Soften X1	PRESS AGAIN FOR OPTION PRESS START MELT PRESS AGAIN FOR OPTION PRESS START BUTTER
2. START/+30SEC.	ENTER 1-2 STI
3. (2)	PRESS START 2 STI
4. START/+30SEC.	Time counting down (2 seconds later)

Press	Melt Soften pad	Food	Amount
X1		Melt Butter	1/2 stick
X2		Melt Chocolate	2/4/8 oz
X3		Soften Ice Cream	Pint/1.5Quart
X4		Soften Cream Cheese	3/8 oz

MANUAL COOKING

Snack Menu

There are 3 options（Hot dogs,Meal In A Cup, Frozen Kids Meal)under the snack menu.

- Suppose you want to reheat Hot dogs.

Touch:	Display Shows:
1. Snack MenusX1	PRESS AGAIN FOR OPTIONS PRESS START HOT PRESS AGAIN FOR OPTIONS PRESS START dOGS
2. START/+30SEC.	1-6
3. (1)	PRESS START 1
4. START/+30SEC.	Time counting down

Press snack menu pad	Food	Amount
X3	Hot Dogs	1-6pieces
X4	Meal in a cup	2.9Oz
X5	Frozen Kids Meal	8.8Oz

- （Meal In A Cup, Frozen Kids Meal）

Touch:	Display Shows:
1. Snack MenusX2	PRESS AGAIN FOR OPTIONS PRESS START MEAL PRESS AGAIN FOR OPTIONS PRESS START IN A PRESS AGAIN FOR OPTIONS PRESS START CUP
2. START/+30SEC.	Time counting down

Stage Cook

The multi-stage cook could only start with the defrost function as the first step .

Touch:	Display Shows:
1. (1)(2)(0)	PRESS START 1:20
2. Power Level	PRESS START P-HI
3. Power Level X2 or (2)	PRESS START P-20
4. Weight Defrost	DEFR ENTER lb DEFR WEIGHT
5. (1)(2)	PRESS START 1.2 lb
6. START Enter/+30Sec	Time counting down

ONE TOUCH COOK

Weight Defrost

Touch:	Display Shows:
1. Weight Defrost	DEFR ENTER lb DEFR WEIGHT
2. 1 2	PRESS START DEFR 1.2 lb
3. START/+30SEC.	Time counting down (2 seconds later)

Time Defrost

Touch:	Display Shows:
1. Time Defrost	DEFR ENTER TIME
2. 1 2 3	PRESS START DEFR 1:23
3. START Enter/+30Sec	Time counting down (2 seconds later)

Operating Tips

- For best results, remove fish, shell fish, meat and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- For best results, roll your ground meat into a ball before freezing. During the DEFROST cycle, the microwave will signal when it is time to turn the meat over. Scrape off any excess frost from the meat and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.

This table shows food type selections and the weights you can set for each type. For best results, loosen or remove covering on food.

Weight conversion table

You are probably used to measuring food in pounds and ounces that are fractions of a pound (for example, 4 ounces equals 1/4 pound). However, in order to enter food weight in Auto Defrost, you must specify pounds and tenths of a pound.

If the weight on the food package is in fractions of a pound, you can use the following table to convert the weight to decimals.

Equivalent Weight	
OUNCES	DECIMAL WEIGHT
1.6	.10
3.2	.20
4.0	.25 One-Quarter Pound
4.8	.30
6.4	.40
8.0	.50 One-Half Pound
9.6	.60
11.2	.70
12.0	.75 Three-Quarters Pound
12.8	.80
14.4	.90
16.0	1.0 One Pound

NOTES

If between two decimal weights, choose the lower weight for the best defrosting results.

AUTO DEFROST

Auto Defrost Table

NOTE: Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of the defrost sequence.

Meat Settings

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
BEEF			
Ground Beef, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Do not defrost less than 1/4 lb. Freeze in ball shape.
Ground Beef, Patties	MEAT	Separate and rearrange.	Do not defrost less than 2 oz. patties. Depress center when freezing.
Round Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Tenderloin Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Stew Beef	MEAT	Remove thawed portions with fork. Separate remainder.	Place in a microwave safe dish.
Pot Roast, Chuck Roast	MEAT	Return remainder to oven.	Place in a microwave safe dish.
Rib Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Rolled Rump Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
LAMB			
Cubes for Stew	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Chops (1 inch thick)	MEAT	Remove thawed portions with fork. Return remainder to oven.	Place in a microwave safe dish.
PORK			
Chops (1/2 inch thick)	MEAT	Separate and rearrange.	Place in a microwave safe dish.
Hot Dogs	MEAT	Separate and rearrange.	Place in a microwave safe dish.
Spareribs Country-style Ribs	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Sausage, Links	MEAT	Separate and rearrange.	Place in a microwave safe dish.
Sausage, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Place in a microwave safe dish.
Loin Roast, Boneless	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.

AUTO DEFROST

Auto Defrost Table (Continued)

Poultry Settings

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
CHICKEN Whole (up to 6 lbs)	POULTRY	Turn over breast side down. Cover warm areas with aluminum foil.	Place chicken breast-side up in a microwave safe dish. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted.
Cut-up		Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish. Finish defrosting by immersing in cold water.
CORNISH HENS Whole	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish. Finish defrosting by immersing in cold water.
TURKEY Breast (up to 6 lbs)	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish. Finish defrosting by immersing in cold water.

Defrosting Tips

When using Auto Defrost, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).

Before starting, make sure to remove any and all metal twist-ties that often come with frozen food bags, and replace them with strings or elastic bands.

Open containers, such as cartons, before placing in the oven.

Always slit or pierce plastic pouches or packaging.

If food is foil wrapped, remove foil and place food in a suitable container.

Slit the skin of skinned food, such as sausage.

Bend plastic pouches of food to ensure even defrosting.

Always underestimate defrosting time. If defrosted food is still icy in the center, return it to the microwave oven for more defrosting.

The length of defrosting time varies according to how solidly the food is frozen.

The shape of the package affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.

As food begins to defrost, separate the pieces. Separated pieces defrost more easily.

Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven. The foil can damage the oven lining.

For better results, let food stand after defrosting.

Turn over food during defrosting or standing time. Break apart and remove food as required.

ONE TOUCH COOK

Speed Cooking

Press number pads “1-9” to start cooking with corresponding time for 100% power level directly.For example, cooking with 6 minutes for 100% power level.

Touch:	Display Shows:
1. (6)	PRESS START : 6

The oven should be opend and closed in 5 minutes before the speed cooking,otherwise, operating as below.

Touch:	Display Shows:
1. (6)	FOOd
2. open the door	PRESS START : 6
3. START Enter/+30Sec	Time counting down (Close the door)

Vent Fan

The pad controls the 2-speed vent fan. If the vent fan is OFF, the first touch of the Vent pad will turn the fan on HIGH, second touch LOW and third touch OFF.

- Suppose you want to set the vent fan speed to LOW from the OFF position.

Touch:	Display Shows:
1. x1	HIGH
2. x2	LOW
3. x3	OFF

Eco Function

To enter ECO mode:

In waiting state, press “Stop/Clear/Eco” ,the buzzer will sound,

Then the screen will turn off.

To cancel ECO mode:

In ECO mode,open the oven door or press any keys.

Light

The pad controls the 2-luminance light. If the light is OFF, the first touch of the light pad will turn the light on HIGH, second touch LOW and third touch OFF.

- Suppose you want to set the light for ON from the OFF position.

Touch:	Display Shows:
1.	HIGH
2.	LOW
3.	OFF

Turntable ON/OFF

In turntable-on mode

Touch:	Display Shows:
1. TURNTABLE on-off x1	OFF
2. TURNTABLE on-off x2	ON

Inquring Function

(1) If the clock or timer has been set, the corresponding time will display for 2 seconds by pressing “Timer/Clock” in the cooking state.

(2) In the microwave cooking state press “Power Level” to inquire the power level. It will display for 2 seconds. In multi-stage cooking state, the inquiring way can be done by the same way as above.

ONE TOUCH COOK

USER PREF

Key	Setting
USER PREFx1	Volume Hi / Med /Low/Off
USER PREFx2	Weight lb/kg
USER PREFx3	Clock Display Off/On
USER PREFx4	Demo Mode

Volume Low/nor/Hi/Off

In waiting state

Touch:	Display Shows:
USER PREFx1	PRESS AGAIN FOR OPTIONS PRESS START VOLUME LOW
	PRESS AGAIN FOR OPTIONS PRESS START VOLUME MEd
	PRESS AGAIN FOR OPTIONS PRESS START VOLUME HIGH
	PRESS AGAIN FOR OPTIONS PRESS START VOLUME OFF

Weight (lbs / kg)

In waiting state

Touch:	Display Shows:
1.USER PREFx2	PRESS AGAIN FOR OPTIONS PRESS START Lb / KG
2.START/+30SEC.	KG or Lb

Clock Display Off/On

In waiting state

Touch:	Display Shows:
1.USER PREFx3	PRESS AGAIN FOR OPTIONS PRESS START CLOCK dISPLAY ON or PRESS AGAIN FOR OPTIONS PRESS START CLOCK dISPLAY ON
2.START/+30SEC.	OFF or ON

Child Lock

Touch:	Display Shows:
1. STOP/CANCEL	LOCKEd (3 seconds later)
2. STOP/CANCEL	LOCKEd (for 3 seconds) UNLOCK (2 seconds later)

DEMO SETTING

In waiting state

Touch:	Display Shows:
1.USER PREFx4	PRESS AGAIN FOR OPTIONS PRESS START dEMO OFF or PRESS AGAIN FOR OPTIONS PRESS START dEMO ON
2.START/+30SEC.	OFF or ON

MAINTENANCE

Troubleshooting

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service center.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Oven will not start	a. Electrical cord for oven is not plugged in. b. Door is open. c. Wrong operation is set.	a. Plug into the outlet. b. Close the door and try again. c. Check instructions.
Arcing or sparking	a. Materials to be avoided in microwave oven were used. b. The oven is operated when empty. c. Spilled food remains in the cavity.	a. Use microwave-safe cookware only. b. Do not operate with oven empty. c. Clean cavity with wet towel.
Unevenly cooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time, power level is not suitable. d. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Use correct cooking time, power level. d. Turn or stir food.
Overcooked foods	Cooking time, power level is not suitable.	Use correct cooking time, power level.
Undercooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Oven ventilation ports are restricted. d. Cooking time, power level is not suitable.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Check to see that oven ventilation ports are not restricted. d. Use correct cooking time, power level.
Improper defrosting	a. Materials to be avoided in microwave oven were used. b. Cooking time, power level is not suitable. c. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Use correct cooking time, power level. c. Turn or stir food.

PN:

MANUAL COOKING

Auto cook

Scrambled Eggs,Hot Cereal, Frozen Pizza

Touch:	Display Shows:
1. Auto cookX1	PRESS AGAIN FOR OPTION PRESS START SCRAMBL PRESS AGAIN FOR OPTION PRESS START E0 EGGS
2. START/+30SEC.	1 - 6
3. (2)	PRESS START 2
4. START/+30SEC.	Time counting down (2 seconds later)

Press auto cook	Food	Amount
X1	Scrambled Eggs	1-6 Eggs
X2	Hot Cereal	1-3 Servings
X3	Frozen Pizza	1(4Oz)-3
X4	Fudge Brownies	1(4Oz)-3
X5	Garlic Shrimp	Per Recipe
X6	Stuffed Mushrooms	Per Recipe
X7	Asiago Red Potatoes	Per Recipe
X8	Roasted Vegetable Medley	Per Recipe
X9	Lemon Shrimp Risotto	Per Recipe

Fudge Brownies,Garlic Shrimp,Stuffed Mushrooms, Asiago Red Potatoes,Roasted Vegetable Medley, Lemon Shrimp Risotto

Touch:	Display Shows:
1. Auto cook X3	PRESS AGAIN FOR OPTION PRESS START FUDGE PRESS AGAIN FOR OPTION PRESS START BROWNIE PRESS AGAIN FOR OPTION PRESS START 5
4. START/+30SEC.	Time counting down (2 seconds later)