

Microwave Oven

INSTRUCTION MANUAL

MODEL:TC951KII

Read these instructions carefully before using your microwave oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the:
 - (1) DOOR (bent)
 - (2) HINGES AND LATCHES (broken or loosened)
 - (3) DOOR SEALS AND SEALING SURFACE
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

Model:	TC951KII
Rated Voltage:	120V~ 60Hz
Input Power(Microwave):	1500W
Output Power(Microwave):	900W
Output Power(Convection):	1450W
Rated Input Power(Grill):	1000W
Oven Capacity:	1.8 Cu.ft.
Outside Dimensions	29 ⁷ / ₈ " X 17 ⁹ / ₁₆ " X 16 ¹ / ₁₆ "
Cavity Dimensions:	21 ¹ / ₄ " X 9 ¹⁵ / ₁₆ " X 14 ²³ / ₃₂ "
Net Weight:	Approx. 69.5 Lbs

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

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

19. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
- i) Do not overheat the liquid.
 - ii) Stir the liquid both before and halfway through heating it.
 - iii) Do not use straight-sided containers with narrow necks.
 - iv) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - v) Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard

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

Three-pronged
(grounding) plug



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

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

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

Radio Interference

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

UTENSILS

CAUTION

Personal Injury Hazard

Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

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

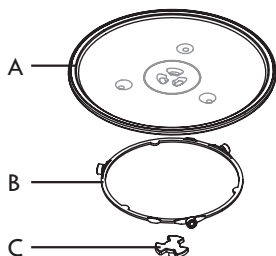
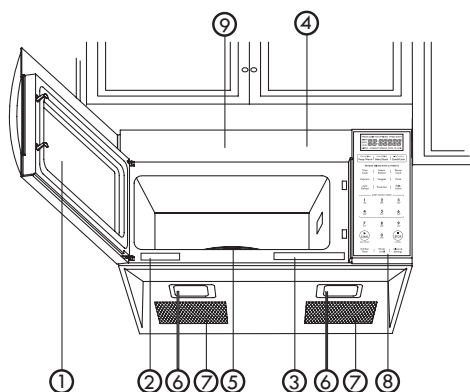
Materials you can use in microwave oven

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

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

MICROWAVE OVEN FEATURES



- A. Glass Turntable
- B. Support
- C. Hub

The microwave oven is designed to make your cooking experience as enjoyable and productive as possible. To get you up and running quickly, the following is a list of the oven's basic features:

1. Metal Shielded Window: The shield prevents microwaves from escaping. It is designed as a screen to allow you to view food as it cooks.

2. Model and Serial Number Plate

3. Cooking Guide label

4. Vent Top

5. Glass Turntable:

The turntable reverses rotation each time the microwave oven door is opened and closed. This helps cook food evenly. Do not operate the microwave oven without the turntable in place.

To Install:

1. Place the support on the oven cavity bottom.
2. Place the glass turntable on the support. Fit the raised, curved lines in the center of the turntable bottom between the three spokes of the hub. The rollers on the support should fit inside the turntable bottom ridge.

6. Cooktop light

7. Grease filters: See "Caring for the Filters" section.

8. Control Panel: Touch the pads on this panel to perform all functions.

9. Charcoal filter (behind Vent Top):

See "Caring for the Filters" section.

NOTE: Not all models come with a charcoal filter.

USING CLEAN

To enter Clean mode touch Clock & Settings four times.

This is a preset timed cycle to boil water creating steam to soften soils inside the microwave oven. When the cycle is done remove the water and wipe the inside of the microwave with cloth.

NOTE: Place two cups of water in the microwave oven. To get rid of odors inside the oven add some lemon juice or vinegar into the water.

Touch:

Display Shows:

1. Clock & Settings

PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CONTROL LOCK

3. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
TURNTABLE ON

4. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CLEAN

5. 
ADD 30 SEC

PRESS START
SEE MANUAL

6. 
ADD 30 SEC

CLEANING

TURNING SOUND ON/OFF

Audible signals are available to guide you when setting and using your oven.

- **A programming tone** will sound each time you touch a pad.
- **Three tones** signal the end of a Kitchen Timer countdown.
- **Three tones** signal the end of a cooking cycle.

Example: To turn audible signal on or off.

Touch:

Display Shows:

1. Clock & Settings

PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CONTROL LOCK

3. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
TURNTABLE ON

4. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CLEAN

5. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
SOUND ON

6. 
ADD 30 SEC

OFF

When START is pressed and the previous setting was ON then it will be set to OFF. If you want to turn the audible signal back ON you will have to again press Clock & Settings five times and then START.

When the cooking cycle is completed END will be displayed and the audible signal will sound if the sound is turned on.

SETTING WEIGHT IB/KG

Example: To toggle weight between pounds & kilograms.

Touch:

Display Shows:

1. Clock & Settings

12:00 ENTER TIME

2. Clock & Settings

CONTROL LOCK

3. Clock & Settings

TURNTABLE ON

4. Clock & Settings

CLEAN

5. Clock & Settings

SOUND ON

6. Clock & Settings

KG / LB

7.

START

KG

If the display shows kg, pressing the START button will reset the oven controls to lbs. To return to kg, you will have to again press Clock & Settings six times and then START.

SETTING DEMO MODE ON/OFF

Example: To enter Demo mode.

Touch:

Display Shows:

1. Clock & Settings

12:00 ENTER TIME

2. Clock & Settings

CONTROL LOCK

3. Clock & Settings

TURNTABLE ON

4. Clock & Settings

CLEAN

5. Clock & Settings

SOUND ON

6. Clock & Settings

KG / LB

7. Clock & Settings

DEMO OFF

8.

START

ON

When START is pressed and the previous setting was OFF then it will be set to ON. If you want to turn the demo mode back OFF you will have to again press Clock & Settings seven times and then START.

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.

Example: To set for three minutes.

Touch:

Display Shows:

1. Kitchen Timer

TIMER ENTER TIME

2.

300

TIMER 3:00

3.

START

TIMER 3:00

Timer starts counting down

NOTE: Timer count down does not stop even if the door is open. To cancel the timer, press the STOP key once.

USING VENT FAN

The pad controls the 4-speed vent fan. If the vent fan is OFF the first touch of the Vent pad will turn the fan on TURBO, second touch HIGH, third touch MEDIUM, fourth touch LOW, fifth touch OFF.

Example: To set the vent fan speed to HIGH from the OFF position.

Touch:	Display Shows:
1. Vent 4 SPEEDS - OFF	TURBO
2. Vent 4 SPEEDS - OFF	HIGH

Turn off fan when desired

NOTE: If the temperature from the range or cooktop below the oven gets too hot, the vent fan will automatically turn on to protect the oven. It may stay on up to an hour to cool the oven. When this occurs, the Vent pad will not turn the fan off.

USING VENT DELAY

The pad controls the vent delay time.

Example: Set the delay time 10 minutes at HIGH speed from the OFF position.

Touch:	Display Shows:
1. Vent 4 SPEEDS - OFF	TURBO
2. Vent 4 SPEEDS - OFF	HIGH
3. Vent SET DELAY	1:00
4. Vent SET DELAY	3:00
5. Vent SET DELAY	5:00
6. Vent SET DELAY	10:00
7.  ADD 30 SEC	DELAY

USING COOKTOP LIGHT

The pad controls the cooktop light. If the light is OFF the first touch of the light pad will turn the light ON (high), second touch Nite(low) and third touch OFF.

Example: To set the light for HIGH from the OFF position.

Touch:	Display Shows:
1. Light ON-NITE-OFF	ON

SETTING TIMED COOK

Example: To cook for five minutes, 30 seconds at 100% power.

Touch:	Display Shows:
1. Time Cook	ENTER COOK TIME
2.   	5:30 PRESS START
3.  ADD 30 SEC	5:30 COOK Time counting down

INTERRUPTING COOKING

You can stop the oven during a cycle by opening the door. The oven stops heating and the fan turns off, but the light stays on.

To restart cooking, close the door and Touch.

 ADD 30 SEC	 CANCEL
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If you do not want to continue cooking, open the door and touch

USING ONE TOUCH START

This is a time saving pad that will automatically start cooking 2 seconds after selected. Numeric key 1 to 6 can be touched for a 1 minute to 6 minute automatic start cooking feature.

Touch:	Display Shows:
1. 	2:00 COOK Time counting down

USING ADD 30 SEC.

This is a time-saving pad. It is a simplified feature that lets you quickly set and start microwave cooking at 100% power.

Example: To cook for one minute.

Touch: **Display Shows:**

1.  :30
COOK
2.  :60
COOK
Time counting down

NOTE: Each time you touch ADD 30 SEC, it will add 30 seconds up to 99 minutes59 seconds .

SETTING TIMED COOKING WITH POWER LEVEL

This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH (100%) power. Refer to the "Microwave Power Levels" table.

NOTE: If you do not select a power level, the oven will automatically cook at HIGH (100%) power.

Example: To cook for five minutes, 30 seconds at 80% power.

Touch: **Display Shows:**

1. Time Cook ENTER COOK TIME
2.    5:30
PRESS START
3. Power Level PL-HI
PRESS START
4.  PL-80
PRESS START
5.  5:30
COOK
Time counting down

SETTING TWO-STAGE COOKING

For best results, some recipes call for different power levels during a cook cycle. You can program your oven for two power level stages during the cooking cycle.

Example: To set a 2-stage cook cycle. The first stage is a 3 minute cook time at 80% cook power then a 7 minute cook time at 50% cook power.

Touch: **Display Shows:**

1. Time Cook ENTER COOK TIME
2.    3:00
PRESS START
To set a 3 minute cook time for first stage.
3. Power Level PL-HI
PRESS START
4.  PL-80
PRESS START
To set an 80% cook power for the first stage.
5. Time Cook ENTER COOK TIME
6.    7:00
PRESS START
To set a 7 minute cook power for the first stage.
7. Power Level PL-HI
PRESS START
8.  PL-50
PRESS START
To set a 50% cook power for the second stage.
NOTE: You can program a "0" power second stage for standing time inside the oven.
9.  3:00
COOK
Time counting down

USING AUTO DEFROST

Three defrost sequences are preset in the oven. The auto defrost feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange the food in order to get the best defrost results. Three different defrosting levels are provided:

- 1. MEAT
- 2. POULTRY
- 3. FISH
- 4. BREAD

Available weight is 0.1-6.0 lbs

Example: To defrost 1.2 lbs of fish.

Touch:

Display Shows:

1. Auto Defrost

PRESS AGAIN FOR OPTIONS/ PRESS START

MEAT

2. Auto Defrost

PRESS AGAIN FOR OPTIONS/ PRESS START

POULTRY

3. Auto Defrost

PRESS AGAIN FOR OPTIONS/ PRESS START

FISH

4. 

ENTER WEIGHT

ADD 30 SEC

5.  and 

1.2

PRESS START

To enter weight

6. 

DEF. FISH

ADD 30 SEC

Time counting down

NOTE:

The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and touch START to resume the defrost cycle.

USING SENSOR COOK

Using SENSOR COOK lets you cook common microwave-prepared foods without needing to program times and cook powers.

Example: To cook frozen pizza with sensor.

Touch:

Display Shows:

1. Sensor Cook

PRESS AGAIN FOR OPTIONS/ PRESS START

BACON

SENSOR

2. Sensor Cook

PRESS AGAIN FOR OPTIONS/ PRESS START

FROZEN DINNER

SENSOR

3. Sensor Cook

PRESS AGAIN FOR OPTIONS/ PRESS START

RICE

SENSOR

5. Sensor Cook

PRESS AGAIN FOR OPTIONS/ PRESS START

FROZEN BREAKFAST

SENSOR

6. Sensor Cook

PRESS AGAIN FOR OPTIONS/ PRESS START

FROZEN PIZZA

SENSOR

7. 

FROZEN PIZZA

ADD 30 SEC

SENSOR COOK

Sensor Cook selections are made by touching the Sensor Cook key multiple times.

USING SENSOR REHEAT

Using SENSOR REHEAT lets you reheat common microwave-prepared foods without selecting cooking times and power levels.

Example: To reheat casserole with sensor reheat.

Touch:

Display Shows:

1. Sensor Reheat

PRESS AGAIN FOR OPTIONS/ PRESS START

BEVERAGE

SENSOR

2. Sensor Reheat

PRESS AGAIN FOR OPTIONS/ PRESS START

DINNER PLATE

SENSOR

3. Sensor Reheat

PRESS AGAIN FOR OPTIONS/ PRESS START

SOUP SAUCE

SENSOR

4. Sensor Reheat

PRESS AGAIN FOR OPTIONS/ PRESS START

CASSEROLE

SENSOR

5. 

CASSEROLE

ADD 30 SEC

SENSOR COOK

Sensor Reheat selections are made by touching the Sensor Reheat key multiple times.

USING QUICK TOUCH

Your microwave has preprogrammed selections to cook food automatically.

SETTING POPCORN (Control Panel Feature 8)

The Popcorn quick touch pad lets you pop 3.3, 3.0, 1.75 ounce bags of commercially packaged microwave popcorn. Pop only one package at a time. If you are using a microwave popcorn popper, follow manufacturer's instructions.

NOTE: Remove the metal shelf from microwave oven when cooking popcorn. Do not use regular paper bags. Do not re-pop unpopped kernels. Do not pop popcorn in glass cookware.

Example: To pop a 3.3 oz. popcorn.

Touch:

1. Popcorn



ADD 30 SEC

Display Shows:

3.3

POPcorn

COOK

Time counting down

Key press	Selection	Amount
Popcorn	3.3	3.3 oz (94g)
Popcorn	3.0	3.0 oz (84g)
Popcorn	1.75	1.75 oz (50g)

SETTING VEGGIES

The Veggies quick touch pad lets you cook potatoes, fresh and frozen vegetables.

Example: To cook Frozen veggies.

Touch:

1. Veggies

2. Veggies

3. Veggies



ADD 30 SEC

Display Shows:

POTATO

FRESH VEGGIES

FROZEN VEGGIES

FROZEN VEGGIES

COOK

Time counting down

Key	Food	Amount
Veggies x1	Potato	1-4
Veggies x2	Fresh Veggies	1-4 Servings
Veggies x3	Frozen Veggies	1-4 Servings

Touch Veggie key repeatedly to switch between Potato, Fresh and Frozen selections.

SETTING PIZZA

The Pizza sensor cook quick touch pad lets you reheat up to four slices of pizza (based on a 5 ounce slice).

- NOTE:**
- Place on a plate and paper towel
 - Do not cover

Example: To reheat 1 to 4 slices of Pizza.

Touch:

1. Pizza



ADD 30 SEC

Display Shows:

PIZZA

PIZZA

SENSOR COOK

FAVORITE

Touch this pad to select one of several preprogrammed items.

Example: To recall garlic shrimp cook setting.

Touch:

1. Favorites

2. Favorites

3. Favorites



ADD 30 SEC

Display Shows:

CHOCOLATE CHIP

COOKIE

ROSEMARY ROASTED

CHICKEN

GARLIC SHRIMP

GARLIC SHRIMP

COOK

Time counting down

Key	Food
Favorites x1	Chocolate Chip Cookies
Favorites x2	Rosemary Roasted Chicken
Favorites x3	Garlic Shrimp
Favorites x4	Stuffed Mushrooms
Favorites x5	Asiago Red Potatoes
Favorites x6	Roasted Vegetable Medley
Favorites x7	Spiced Pecans
Favorites x8	Baked Apples with Caramel
Favorites x9	Marinated Flank Steak
Favorites x10	Savory Sweet Potatoes

NOTE: Refer to page 34-35 for favorite recipes.

SETTING MELT/SOFTEN

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

Example: To melt 2 sticks of Butter.

Touch:

Display Shows:

1. Melt/
Soften

PRESS AGAIN FOR OPTIONS/ PRESS START
MELT BUTTER

2. 
ADD 30 SEC

ENTER 1-2 STK

3. 

PRESS START
2 STICK

4. 
ADD 30 SEC

MELT BUTTER

COOK
Time counting down

Key	Food	Amount	Key
Melt / Soften x1	Melt Butter	1 stick	1
		2 sticks	2
Melt / Soften x2	Melt Chocolate	2 oz.	2
		4 oz.	4
		8 oz.	8
Melt / Soften x3	Softening Ice Cream	Pint	1
		1.5 Quart	2
Melt / Soften x4	Softening Cream Cheese	3 oz.	3
		8 oz.	8

MELT/SOFTEN TABLE

CATEGORY	DIRECTION	AMOUNT
BUTTER	Unwrap and place in microwavable container. No need to cover butter. Stir at the end of cooking to complete melting.	1 or 2 sticks
CHOCOLATE	Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in microwavable container. Stir at the end of cycle to complete melting.	2, 4 or 8 oz.
ICE CREAM	Place container in oven. Ice cream will be soft enough to make scooping easier.	Pint, 1.5 Quart.
CREAM CHEESE	Unwrap and place in microwavable container. Cream cheese will be at room temperature and ready for use in recipe.	3 or 8 oz.

CONVECTION KEEP WARM

The default keep warm temperature is 170 degrees.

Example: To keep warm for 20 minutes.

Touch:

Display Shows:

1. CONVECTION
Keep Warm PRESS START
ENTER TIME
2. 2 0 0 0 PRESS START
20:00
3. ▶
START 20:00
CONVECT
Time counting down

NOTE: If you do not set a keep warm time, just press Convection Keep Warm then touch START, you can keep warm up to 90 minutes.

CONVECTION BAKE/ROAST

Example: To preheat to 400 degrees.

Touch:

Display Shows:

1. CONVECTION
Bake/Roast PRESS AGAIN FOR OPTIONS
PREHEAT
ENTER TEMP
2. 8 PRESS START
400 F
3. ▶
START PREHEAT
CONVECT

The display will show PREHEAT up to 200 deg F. then display temperature in 25 degree increments (e.g. 225, 250). up to the set temperature.

NOTE:

- When the oven reaches the set preheat temperature, three (3) tones will sound and the display will scroll the message "PREHEAT END". The oven will automatically hold that temperature for 30 minutes.
- During convection cooking, the exhaust fan in the vent hood will automatically turn on at the low speed setting to protect the oven.

Example: To set the convection cooking at 350°F. for 20 minutes without preheating.

Touch:

Display Shows:

1. CONVECTION
Bake/Roast PRESS AGAIN FOR OPTIONS
PREHEAT
ENTER TEMP
2. CONVECTION
Bake/Roast PRESS AGAIN FOR OPTIONS
BAKE/ROAST
ENTER TEMP
3. 6 PRESS START
350 F
4. ▶
START ENTER TIME
5. 2 0 0 0 PRESS START
20:00
6. ▶
START 20:00
CONVECT COOK
Time counting down

NOTE:

The temperature range has 10 steps from 100 °F to 450 °F.

Number Pad	Temperature
1	100 °F
2	200° F
3	250° F
4	300° F
5	325° F
6	350° F
7	375° F
8	400° F
9	425° F
0	450° F

MICRO+CONV COMBICOOK

Example: To bake 15 minutes at 325 degrees default.

Touch:

1. MICRO+CONV
CombiCook

2. 
ADD 30 SEC

3. 

4. 
ADD 30 SEC

PRESS AGAIN FOR OPTIMIZ PRESS START
BAKE 325 F

ENTER TIME

PRESS START
15:00

MICRO + CONVECT COOK
15:00
Time counting down

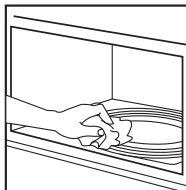
Bake (Degrees F)	Key	Microwave Setting
325	Default	10%
250	3	10%
300	4	10%
325	5	10%
350	6	10%
375	7	10%
400	8	10%

Roast (Degrees F)	Key	Microwave Setting
300	Default	30%
325	5	30%
350	6	30%
375	7	30%
400	8	30%
425	9	30%
450	0	30%

CLEANING AND CARE

In order to ensure that your microwave oven looks good and works well for a long time, you should maintain it properly. For proper care, please follow these instructions carefully.

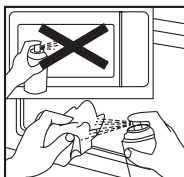
For interior surfaces:



Wash often with warm, sudsy water and a sponge or soft cloth.

Use only mild, nonabrasive soaps or a mild detergent. Be sure to keep the areas clean where the door and oven frame touch when closed. Wipe well with clean cloth.

For exterior surfaces and control panel:

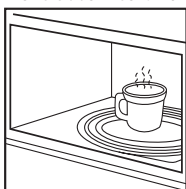


Use a soft cloth with spray glass cleaner. Apply the spray glass cleaner to the soft cloth; do not spray directly on the oven.

NOTE: Abrasive cleansers, steel wool pads, gritty wash cloths, some paper towels, etc., can damage the control panel and the interior and exterior oven surfaces.

Over time, surfaces may stain as a result of food particles splattering during cooking. This is normal.

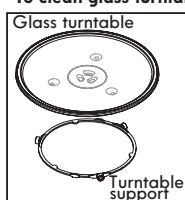
For stubborn soil:



Boil a cup of water in the oven for two to three minutes. Steam will soften the soil. To get rid of odors inside the oven, boil a cup of water with some lemon juice or vinegar in it.

NOTE: Use the Clean option in Clock & Settings for a preset timed cycle for stubborn soil cleaning.

To clean glass turntable and turntable support:



Wash in mild, sudsy water. For heavily soiled areas, use a mild cleanser and scouring sponge. The glass turntable and turntable support are dishwasher safe.

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

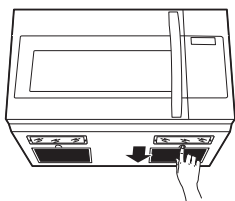
CARING FOR THE FILTERS

The grease filters should be removed and cleaned often; at least once a month.

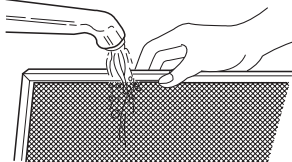
NOTE: Models are shipped for recirculating exhaust (To duct air outside reference the Installation Instructions book included with your microwave.). Some models have a disposable charcoal filter installed to help remove smoke and odors. Replacement filters are available from Sears by calling 1-800-4-MY-HOME. The charcoal filter cannot be cleaned and should be replaced every 6 to 12 months.

Grease filters (Part No. 5304488377)

1. Unplug microwave oven or disconnect power.

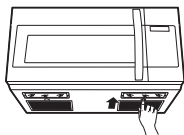


2. To remove grease filters, slide each filter to the side. Pull filters downward and push to the other side. The filter will drop out.



3. Soak grease filters in hot water and a mild detergent. Scrub and swish to remove embedded dirt and grease. Rinse well and shake to dry. Do not clean filters with ammonia, corrosive cleaning agents, such as lye-based oven cleaners, or place them in a dishwasher. The filters will turn black or become damaged.

4. To replace grease filters, slide filter in the frame slot on one side of the opening. Push filter upward and push to the other side to lock into place.



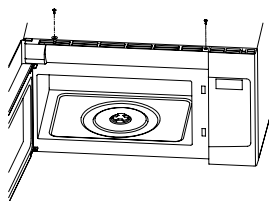
5. Plug in microwave oven or reconnect power.

NOTE: Do not operate the hood without the grease filters in place.

Charcoal filters (Part No. 5304488379)

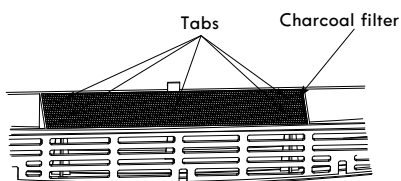
1. Unplug microwave oven or disconnect power.

2. Open the microwave door and remove the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.

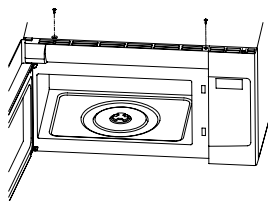


3. Slide the vent left and tip forward. Lift out to remove.

4. Install the charcoal filter. Lay the filter on the back of the grille with the black mesh face upper.



5. Reinstall the vent by sliding the bottom of the vent into place. Push the vent top into position and slide right into place. Replace the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.



6. Close the microwave door. Plug in microwave oven or reconnect power.

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

REPLACING THE COOKTOP AND OVEN CAVITY LIGHTS

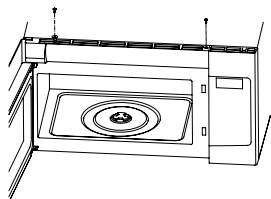
The cooktop lights

1. Unplug microwave oven or disconnect power.

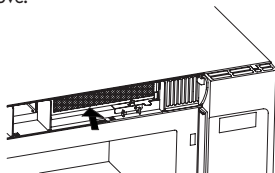


2. Remove the bulb cover mounting screw for the specific bulb you want to replace.
3. Replace bulb with candelabra-base 30-watt bulb (Part No. 5304488360) available from Sears by calling 1-800-4-MY-HOME.
4. Plug in microwave oven or reconnect power.

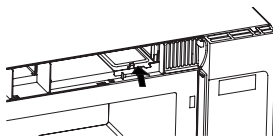
The oven cavity light



1. Unplug microwave oven or disconnect power.
2. Open the microwave door and remove the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.
3. Slide the vent left and tip forward, then lift out to remove.



4. Lift the bottom of the charcoal filter. Slide the filter straight out.

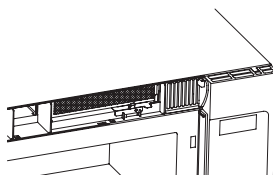


5. Lift up the bulb holder.

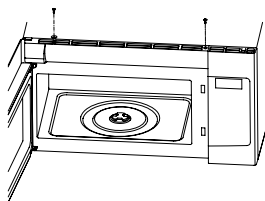
6. Replace the bulb with a candelabra-base 30-watt bulb (Part No. 5304488360) from Sears by calling 1-800-4-MY-HOME.

7. Replace the bulb holder.

8. Slide the charcoal filter into place. The filter should rest like the picture shown below.



9. Reinstall the vent by sliding the bottom of the vent into place. Push the vent top into position and slide right into place. Replace the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.



10. Close the microwave door. Plug in microwave oven or reconnect power.

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

Cleaning suggestions

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

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

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

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

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

- Keep the inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp, clean cloth and mild soap. **DO NOT** use harsh detergents or abrasive cleaners.
- To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.
- Remove the glass turntable tray from the oven when cleaning the oven cavity or tray. To prevent the glass turntable from breaking, handle with care and do not put it in water immediately after cooking. Wash the turntable tray in warm sudsy water or in the dishwasher.
- Clean the outside surface of the microwave with soap and a clean damp cloth. Dry with a clean soft cloth. To prevent damage to the operating parts of the oven, do not let water seep into any vents or openings.
- Wash the oven door window with very mild soap and water. Be sure to use a soft clean cloth to avoid scratching.

- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in the oven cavity; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.

How to Clean the Inside

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

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

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

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

Removable Turntable and Turntable Support

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

How to Clean the Outside

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

Case

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

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

Control Panel and Door

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

Door Surface

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

Power Cord

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

Stainless Steel

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

To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces.

Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

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

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

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

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