# Galanz

USER GUIDE

1.7Cu.Ft. Oven-the-Range Microwave
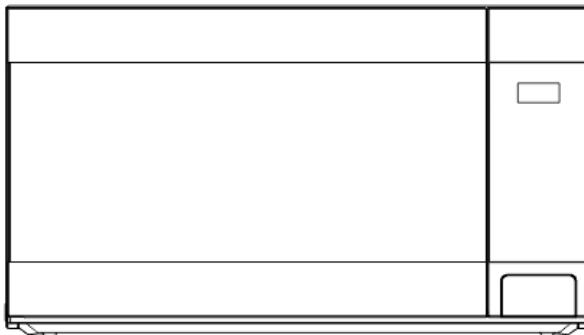
RED500JRB-PAHH0A

Please read these instructions carefully before installing and operating the oven.

技术要求：环保要求按《技术协议》执行。

					说明书 RED500JRB-PAHH0A (P95D50APH-JR)				JS1M0609-25931-004-(01)	
标 记	处数	更改单号	签 字	日 期						
设 计	李胜海	标准化	关业红		图样标记	数量	重量	比例		
校 对		审 定	李丰		S A B			1:1	广东格兰仕电器制造有限公司	
审 核	黄 玲									
工 艺		日 期	2025-06-20		共 25 页		第 / 页			

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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, and injury to persons or exposure to excessive microwave energy:

- Read all instructions before using the appliance.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 4.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 5.
- 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 glass jars- are able to explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in this 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.
- HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.
- 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 to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THEIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to person:
  - 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.
- Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
- Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
- The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
- Cooking utensils may become hot because of heat transferred from the heated food. Potholders

may be needed to handle the utensil.

- Do not cover or block any openings on the appliance.
- Do not store or use 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 locations.
- Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
- Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
- Use only thermometers, which are specifically designed for use in microwave ovens.
- Do not operate any heating or cooking appliance beneath this appliance.
- Be certain the glass tray and roller rings are in place when you operate the oven
- This appliance should be serviced only by qualified service personnel, contact nearest authorized service facility for examination, repair, or adjustment.
- 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.
- VENTILATING HOODS
  - Clean Ventilating Hoods Frequently-Grease should not be allowed to accumulate on hood or filter.
  - When flaming foods under the hood, turn the fan on.
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
- Suitable for use above both gas and electric cooking equipment.
- Do not operate any heating or cooking appliance beneath the appliance.
- Do not mount unit over or near any portion of heating or cooking appliance.
- Do not mount over sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.
- This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
  - Reorient or relocate the receiving antenna.
  - Increase the separation between the equipment and receiver.
  - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
  - Consult the dealer or an experienced radio/TV technician for help.
- It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules

SAVE THESE INSTRUCTIONS

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.

UNPACKING INSTRUCTIONS

Unpacking and Examining Your Oven

Carefully remove oven from carton. SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.

Remove:

1. All packing materials from inside the oven cavity; however, DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the right side in the oven cavity. Check to see that there are Installation Instructions, Wall Template, Top Cabinet Template, bag of Installation Hardware, Charcoal Filter and Exhaust Damper Assembly. Read enclosures and SAVE the Owner's Instructions.

2. The feature sticker from the outside of the door, if there is one.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer.

See Installation Instruction for more details.

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 plug 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 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.

Electrical Requirements

The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

Power Supply Cord

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 long cord or extension cord is used：
    a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
    b) The extension cord must be a grounding-type 3-wire cord, and The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

NOTES:

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. Neither Galanz nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

Radio or TV Interference

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

INFORMATION YOU NEED TO KNOW

ABOUT YOUR OVEN

NEVER use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and anticlockwise.

ALWAYS have food in the oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you may hear the magnetron cycling on and off.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.

In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

ABOUT MICROWAVE COOKING

Arrange food carefully. Place thickest areas towards outside of dish.

- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time that allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
- Doneness signs include:
    - Food steams throughout, not just at edge.
    - Center bottom of dish is very hot to the press.
    - Poultry thigh joins move easily.
    - Meat and poultry show no pinkness.
    - Fish is opaque and flakes easily with a fork.

ABOUT FOOD

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetable	• Puncture egg yolks before cooking to prevent "explosion". • Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	• Cook egg in shells. • Reheat whole eggs.
Popcorn	• Use specially bagged popcorn for the microwave oven. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Popcorn button.	• Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.
Baby food	• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.	• Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	• Cut baked goods with filling after heating to release steam and avoid burns. • Stir liquids briskly before and after heating to avoid "eruption". • Use deep bowl, when cooking liquids or cereals, to prevent boilovers.	• Heat or cook in closed glass jars or airtight containers. • Can in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

ABOUT SENSOR COOKING

- The proper containers and covers are essential for best sensor cooking.
- Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight sealing plastic containers — they can prevent steam from escaping and cause food to overcook.
- Be sure the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.
- Do not use this feature twice in succession on the same food portion — it may result in severely overcooked or burnt food.

ABOUT SAFETY

Check foods to see that they are cooked to the following recommended temperatures.

TEMP	FOOD
160°F	...for fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F	...for leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food.
170°F	...white meat of poultry.
180°F	...dark meat of poultry.

- To test for doneness, insert a meat thermometer in a thick or dense area away from fat of bone. **NEVER** leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- **ALWAYS** use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- **NEVER** use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of food borne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that utensil, your clothes or accessories do not press the safety door latches.

ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not press the interior walls during cooking.

Use these utensils for safe microwave cooking and reheating
- glass ceramic
- heat-resistant glass
- microwave-safe plastics
- paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish

These items can be used for short time reheating of foods that have little fat or sugar in them:
- wood, straw, wicker

DO NOT USE
- metal pans and bake ware
- dishes with metallic trim
- non-heat-resistant glass

- non-microwave-safe plastic
- recycled paper bags
- food storage bags
- metal twist-ties

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to press food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

How to use aluminum foil in your microwave oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

ACCESSORIES There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Galanz is not responsible for any damage to the oven when accessories are used

ABOUT CHILDREN AND THE MICROWAVE

- Children below the age of 7 should use the microwave oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room.
- The children must be able to reach the oven comfortably; if not, he/she should stand on a sturdy stool.
- At no time should anyone be allowed to lean or swing on the oven door.
- Children should be taught all safety precautions; use potholders, remove coverings carefully and pay special attention to packages that crisp food because they may be extra hot.
- Don't assume that because a child has mastered one cooking skill he/she can cook everything.
- Children need to learn that the microwave oven is not a toy.

SPECIFICATIONS

Power Supply		120V 20AC 60Hz Single phase
Microwave	Power Consumption	1500W
	Output Power	950W
	Frequency	2450MHz
Outside Dimensions		16 $^7/_8$"(H) × 29 $^7/_8$"(W) × 15 $^1/_2$"(D)
Cavity Dimensions		10 $^9/_{16}$"(H) × 21 $^7/_{16}$"(W)× 14 $^1/_2$"(D)
Oven Capacity		1.7Cu.Ft.
Cooking Uniformity		Turntable
Weight		Approx. (net) 59.6lb

FEATURES DIAGRAM

1. Door Safety Lock System
2. Oven Window
3. Shaft
4. Roller Ring
5. Control Panel
6. Wave Guide (Please do not remove the mica plate covering the wave guide)
7. Layer Metal Rack
8. Glass Tray
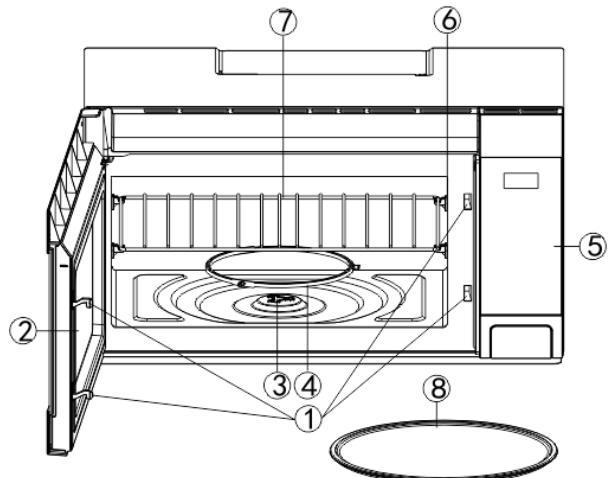
CONTROL PANEL FEATURES

Your microwave oven control panel lets you select the desires cooking function quickly and easily. All you have to do is press the necessary Command button. The following is a list of all the Command and Number buttons located on the control panel. For more information on these features, see the operation section.
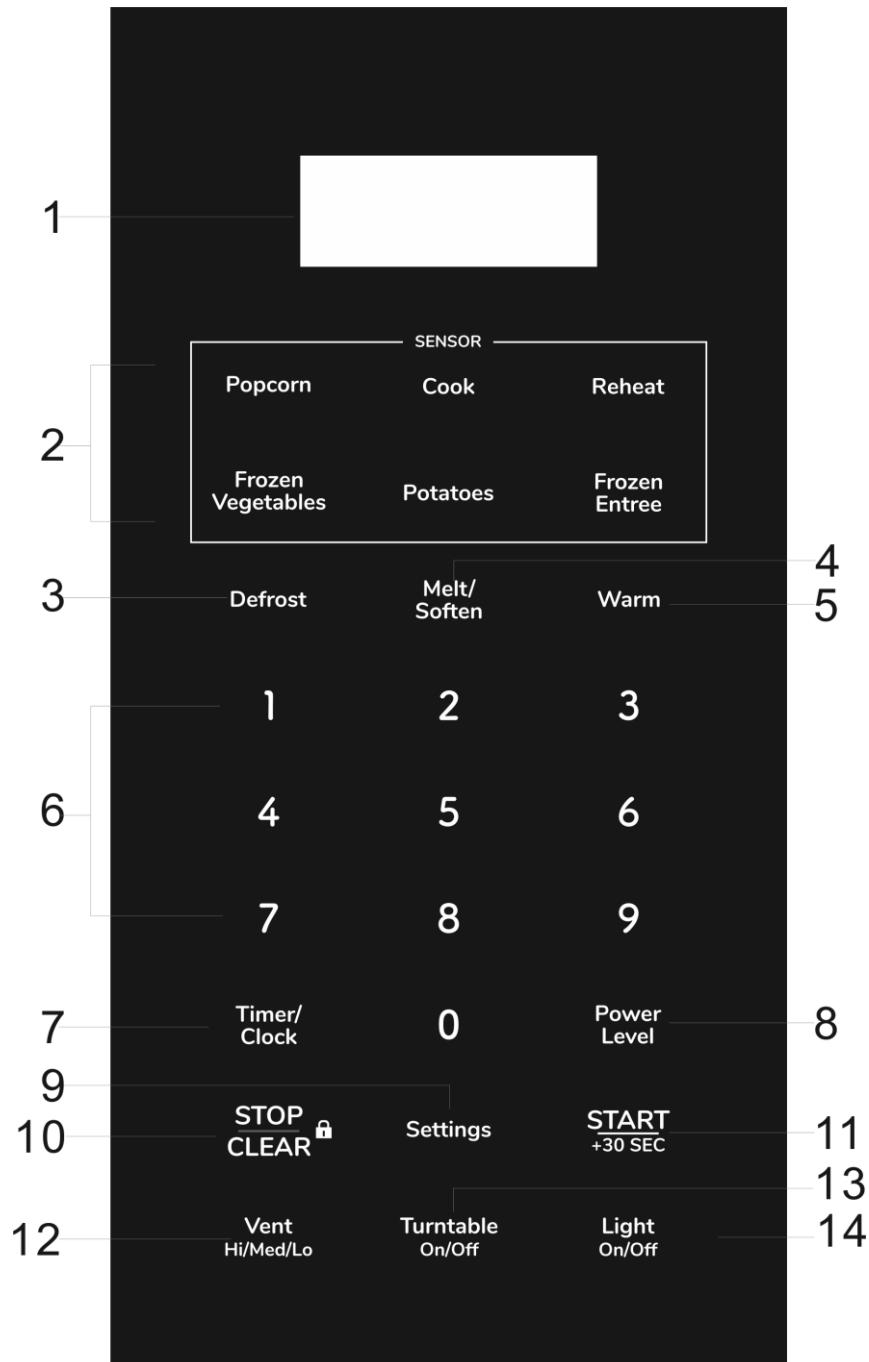
1. **Display Screen.** Time, power and indicators are displayed.

2. **Sensor Cook Menus.** Press to set sensor cooking program.

3. **Defrost.** Used to set defrosting program.

4. **Melt/Soften.** Used to melt and soften food.

5. **Warm.** Press to set keeping warm program.

6. **Number Button.** Press number buttons to enter cooking time, power level or weight.

7. **Timer/Clock.** Used to set timer function and clock time.

8. **Power Level.** Press this button to set cooking power level.

9. **Setting.** Used to set up the system.

10. **Stop/Clear.** Press once to temporarily stop cooking, or twice to cancel cooking altogether. Press to set child lock.

11. **Start/+30 Sec.** Press to start the oven.

12. **Vent Hi/Med/Lo.** Press this button to change vent speed.

13. **Turntable On/Off.** Press to turn on/off the turntable.

14. **Light On/Off.** Press to set the controls of the light outside the oven.

BASIC CONTROLS

Learn about your microwave oven.

CAUTION

- To avoid risk of personal injury or property damage, do not operation the microwave oven empty.
- To avoid risk of personal injury or property damage, do not use stoneware, aluminum foil, metal utensils, or mental trimmed utensils in the microwave oven.

Function description:

➢ When the oven is first plugged in, a "BE" will sound and the display screen shows "ENJOY YOUR MICROWAVE TOUCH CLEAR" cyclically. Press **Stop/Clear** pad once, the display screen shows "1:01" (":" flashing).

➢ During setting, the system will return to standby mode if there is not any operation within 1 minute.

➢ During cooking, if press **Stop/Clear** button once, or open and close the oven door once, the program will be paused, close the door and then press **Start/+30 Sec** button to resume, but if press **Stop/Clear** button twice, the program will be canceled.

➢ After cooking ends, the buzzer emits 4 "BE" prompts. Within 1 minute after cooking, the buzzer emits 4 "BE" prompts every 10 seconds . After 1 minute, it will sound "BE" prompts every 3 minutes, until **Stop/Clear** pad is pressed or the oven door is opened, and the system returns to standby mode.

➢ In the process of operation, press a valid button, the buzzer rings once, but if press a invalid button, the buzzer rings twice.

Setting the Clock

This is a 12- hour clock.

1. In standby mode, press **Timer/Clock** pad twice.
2. Press number pads to set correct time.
3. Press **Start/+30 Sec** pad to confirm.

NOTE:

- "ERROR ENTER CORRECT TIME" will display to remind user to re-enter the time, if you enter time is beyond the scope of clock when you set the clock.
- If there is not any operation within 5 seconds after setting clock time, the display will show "TOUCH START".
- During cooking, timing, or "HELP" light is on, you can press **Timer/Clock** pad to check the clock time.

Microwave cooking

1. In standby mode, press **Power Level** pad once, the display screen shows "HIGH", if there is not any operation within 5 seconds, the display will show "TOUCH POWER LEVEL OR ENTER COOKING TIME ". Then press **Power Level** pad repeatedly to enter another power level.
2. Use number pads to enter cooking time. The longest time is 99 minutes and 99 seconds. Then if there is not any operation within 5 seconds, the display will show "TOUCH START".
3. Press **Start/+30 Sec** pad to confirm.

Press **Power Level** button	Power (Display)	Press **Power Level** button	Power (Display)
Once	100% (HIGH)	7 times	40% (P-40)
Twice	90% (P-90)	8 times	30% (P-30)
3 times	80% (P-80)	9 times	20% (P-20)
4 times	70% (P-70)	10 times	10% (P-10)
5 times	60% (P-60)	11 times	0% (P-0)
6 times	50% (P-50)		

NOTE: During cooking, you can press **Power level** pad to check the power level.

Multi stage cooking

For best results, some recipes call for different cook power during different stages of a cook cycle. You can program your oven to switch from one power to other for up to 3 microwave cooking stages.

For example, suppose you want to set the following cooking program.

Microwave cooking
↓
Microwave cooking
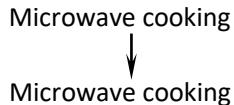
1. In standby mode, input the first microwave cooking program. Do not press **Start/+30 Sec** button
2. Input the second microwave cooking program.
3. Press **Start/+30 Sec pad** to start.

NOTE: Only microwave cooking can be set in the multistage cooking program.

Light Control

This feature is designed for the convenience of doing things outside the oven. To adjust the light, press **Light On/Off** pad:

Press **Light On/Off** pad.	Working Mode
Press **Light On/Off** pad once when the oven lamp is off.	LIGHT ON
Press **Light On/Off** pad once when the oven lamp is in "LIGHT ON " gear.	LIGHT OFF

Vent Fan

Your oven can be used as a range hood. When it is turned on, the fan motor starts filtering out smoke, odors, and grease generated from cooking.

In standby mode, the vent fan is manual control, press **Vent Hi/Med/Lo** pad to select the vent speed:

Press **Vent Hi/Med/Lo** pad	Working Mode
Press **Vent Hi/Med/Lo** pad once when the exhaust fan is off.	HIGH
Press **Vent Hi/Med/Lo** pad once when the exhaust fan is in "HIGH" gear.	MED
Press **Vent Hi/Med/Lo** pad once when the exhaust fan is in "MED" gear.	LOW
Press **Vent Hi/Med/Lo** pad once when the exhaust fan is in "LOW" gear.	OFF

NOTE: When the temperature of the microwave surface or burner rises to 60℃, the exhaust fan automatically starts working and cannot be turned off before the temperature drops. Manually turn on the exhaust fan, which will keep working and needs to be manually turned off.

Turntable Control

When cooking, the system defaults to the turntable working.

For most cooking, the turntable should be on; However the turntable can be turned off so that it does not rotate for extra large dishes, such as the 13×9×2 glass utility casserole. Put the casserole on the turntable, press **Turntable On/Off** button to turn the turntable on or off.

NOTE:
- After setting the turntable state in standby mode, the turntable action will not take effect immediately, and will only take effect when cooking is started.
- The Melt/Soft menu, Warm menu, Sensing menu, and Defrost cannot turn off the turntable during cooking.
- Sometimes the turntable may become too hot to press. Be careful to press the turntable.

Sensor Cook

The sensor features detect the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food. In order to ensure the induction effect, the oven should blow for 15 seconds before microwave cooking.

- After cooking for a period of time, the system will detect whether there is error, if there is error, for example, the sensor short circuit or open circuit, the system will stop automatically and the display showing "ERROR", after pressing **Stop/Clear** pad, the oven will return to standby mode.
- For sensor cook menus, the system will judge corresponding cooking time based on the steam generated by the food, after cooking for a period of time, the display will show the countdown.
- After starting, if open the oven door, the cooking program will end and the display will show "ERROR CHECK FOOD FINISH COOKING BY TIME IF NEEDED TOUCH CLEAR ". After pressing **Stop/Clear** pad, the oven will return to standby mode.
- During the longest sensor time, if the oven cannot test the cooking time according to the steam which produced by food in the oven, the cooking program will end automatically.

For Popcorn:

1. In standby mode, press **Popcorn** button once or twice to select "REGULAR" or "MINI AND SNACK".
2. Press **Start/+30 Sec** button to start.

Menu	Weight
REGULAR	2.85-3.5 oz
MINI AND SNACK	MINI 1.2-1.6 oz SNACK 1.5-1.75 oz

For Reheat, Frozen Vegetables and Frozen Entree:

3. In standby mode, press the corresponding menu button once.
4. Press **Start/+30 Sec** button to start.

Menu	Weight
REHEAT	4~36 oz
FROZEN VEGETABLES	0.25~1.25 lbs
FROZEN ENTREE	6~17 oz

For Potatoes:

1. In standby mode, press **Potatoes** button once.
2. Press number button "1" or "2", the display screen shows "BAKED POTATOES TOUCH START" or "SWEET POTATOES TOUCH START".
3. Press **Start/+30 Sec** button to start.

Food	Press Number button	Weight/Serving
BAKED POTATOES	1	0.50 lbs each/1-6 potatoes
SWEET POTATOES	2	0.50 lbs each/1-6 potatoes

For "Cook" menus:

1. In standby mode, press **Cook** button once.
2. Press number pad (1-6) to select food category..

3. Press Start/+30 Sec button to start.

"Cook" menus:

Press Number button	Food	Weight/Serving
1	FISH OR SEAFOOD	0.25-2.0 lbs
2	BROWN RICE	0. 5-2.0 cups（Rice：Water=1:2）
3	WHITE RICE	0. 5-2.0 cups（Rice：Water=1:2）
4	GROUND MEAT	0.25-2.0 lbs
5	FRESH VEGETABLES (QUICK)	0.25-2.0 lbs
6	FRESH VEGETABLES (LONGER)	0.25-1.5 lbs

Melt/Soften

1. In standby mode, press **Melt/Soften** pad once.
2. Press a number (1-4) pad repeatedly to select weight or servings.
3. Press **Start/+30 Sec** pad to start.

Food	Press Number button	Weight/Serving
BUTTER	1	2 TBSP　　(23 g)
		0.5 CUP　　(208 g)
CHOCOLATE	2	1 CUP　　CHIPS
		1 SQUARE　　(1 oz)
ICE CREAM	3	1 PINT
		1.5 QUART
CREAM CHEESE	4	3 OZ
		8 OZ

Warm function

1. In standby mode, press **Warm** pad once.
2. Press a number (1-5) pad repeatedly to select servings.
3. Press **Start/+30 Sec** pad to start.

Food	Press Number button	Weight/Serving
SYRUP	1	0.25 CUP
		0.5 CUP
DESSERT TOPPING	2	0.25 CUP
		0.5 CUP
BEVERAGE REHEAT	3	0.5 CUP (4 oz/mug)
		1.0 CUP (8 oz/mug)
		1.5 CUPS (6 oz/mug)*2
		2.0 CUPS (8 oz/mug)*2
HOT WATER	4	1 CUP
		2 CUPS
		3 CUPS
		4 CUPS
		5 CUPS
		6 CUPS
HOT CEREAL	5	1 serving

		2 servings
		3 servings
		4 servings
		5 servings
		6 servings

Defrost

The defrosting time and power level are automatically set once the food category and weight are programmed.

1. In standby mode, press **Defrost** pad once.
2. Press number pad (1-6) to select food category.
3. Press number pads to choose the food weight or servings. If there is not any operation within 5 seconds, the display will show "TOUCH START".
4. Press **Start/+30 Sec** pad to start.

Press number pad	Food	Weight/Serving
1	Ground Meat	0.5 LB - 2 LB
2	Steaks/Chops	0.5 LB - 3 LB
3	Boneless Poultry	0.5 LB - 2 LB
4	Bone-In Poultry	0.5 LB - 3 LB
5	Roast	2 LB - 4 LB
6	Casserole or Soup	1 - 6 cups

NOTE: During defrost, the oven will pause or sound beep to remind user to turn food over, after that, press **Start/+30 Sec** pad to resume.

Help function

When the "HELP" icon on the display screen lights up, you can press **Settings** button once, and the display screen will scroll once to display the corresponding operation prompts or menu serving/weight range.

Menu	Submenu	Display
POPCORN	REGULAR	USE MICROWAVE POPCORN WEIGHT RANGE 2.85-3.5 OUNCES
	MINI AND SNACK	USE MICROWAVE POPCORN WEIGHT RANGE MINI 1.2-1.6 OUNCES SNACK 1.5-1.75 OUNCES
REHEAT	/	COVER WITH LID OR WRAP WEIGHT RANGE 4-36 OUNCES
COOK	1. FISH OR SEAFOOD	COVER WITH VENTED WRAP WEIGHT RANGE 0.25-2.0 Lb
	2. BROWN RICE	USE LARGE BOWL COVER QTY RANGE 0.5-2 CUPS
	3. WHITE RICE	USE LARGE BOWL COVER QTY RANGE 0.5-2 CUPS
	4. GROUND MEAT	COVER WITH WAX PAPER WEIGHT RANGE 0.25-2.0 Lb

	5. FRESH VEGETABLES(QUICK)	COVER DO NOT ADD WATER WEIGHT RANGE 0.25-2.0 Lb
	6. FRESH VEGETABLES(LONGER)	ADD SMALL AMOUNT OF WATER COVER WEIGHT RANGE 0.25-1.5 Lb
FROZEN VEGETABLES	/	COVER DO NOT ADD WATER WEIGHT RANGE 0.25-1.25 Lb
POTATOES	BAKED POTATOES	PIERCE SKIN PLACE ON PAPER TOWEL QTY RANGE 1-6 PIECES
	SWEET POTATOES	PIERCE SKIN PLACE ON PAPER TOWEL QTY RANGE 1-6 PIECES
FROZEN ENTREE	/	ADJUST COVER PER PACKAGE WEIGHT RANGE 6-17 OUNCES
DEFROST	GROUND MEAT	WEIGHT RANGE 0.5-2.0 Lb
	STEAKS/CHOPS	WEIGHT RANGE 0.5-3.0 Lb
	BONELESS POULTRY	WEIGHT RANGE 0.5-2.0 Lb
	BONE-IN POULTRY	WEIGHT RANGE 0.5-3.0 Lb
	ROAST	WEIGHT RANGE 2.0-4.0 Lb
	CASSEROLE SOUP	QTY RANGE 1-6 CUPS
WARM	BEVERAGE REHEAT	STIR BEFORE AND AFTER QTY RANGE 0.5-2 CUPS
	HOT WATER	STIR BEFORE AND AFTER QTY RANGE 1-6 CUPS
	HOT CEREAL	STIR BEFORE AND AFTER QTY RANGE 1-6 SERVINGS
Open the door during the humidity menu sensing process	/	DO NOT OPEN DOOR BEFORE COUNT DOWN

OTHER CONVENIENT FEATURES

Express cooking

Use this feature to program the oven to microwave food at 100% power conveniently. In standby mode, simply press **Start/+30 Sec** pad once (Default cooking time is 30 seconds) and the oven will start cooking immediately at 100% power level. During cooking, press **Start/+30 Sec** pad repeatedly to set the cooking time (each press to increase 30 seconds, and up to 99 minutes and 99 seconds).

> **NOTE:** During cooking (except sensor menus, melt/soften, warm and defrost), you can add cooking time by pressing **Start/+30 Sec** pad.

Setting the Timer

1. In standby mode, press **Timer/Clock** pad once.
2. Use number pads to enter desired time. The longest is 99 minutes and 99 seconds.
3. Press **Start/+30 Sec** pad to confirm.

> **NOTE:**
> • When the countdown ends, the display screen will show "END" and the buzzer will beep to remind you, at this time, you can pressing **Stop/Clear** pad to return to standby mode.
> • After setting the timer, the cooking function cannot be set to start
> • If **Stop/Clear** pad is pressed, the function can be cancelled.
> • If there is not any operation within 5 seconds after setting time, the display will show "TOUCH START".

Child Lock

The child lock prevents unsupervised operation by children and this program only works in standby mode

To set: In standby mode, press and hold **Stop/Clear** pad for 3 seconds, a "BE" will sound, "LOCK ON" appears on the display. In the lock state, all buttons are disabled.

To cancel: Press and hold **Stop/Clear** pad for 3 seconds, a "BE" will sound and "LOCK OFF" appears on the display for 3 seconds.

System settings

Sound settings:

To set: When the sound is turned on, press **Settings** pad once in standby mode, and the display screen will show "SOUND OFF? TOUCH START". Press **START/+30 SEC** pad again to confirm the settings, and the display screen will show "SOUND OFF" for 3 seconds before returning to standby. All buzzer sounds will be turned off.

To cancel: When the sound is turned off, press **Settings** pad once in standby mode, and the display screen will show "SOUND ON? TOUCH START". Press **START/+30 SEC** pad again to confirm the settings, and the display screen will show "SOUND ON" for 3 seconds before returning to standby. All buzzer sounds will turn on.

Cooking end sound setting:

To set: When the cooking end sound is turned on, press **Settings** pad twice in standby mode, and the display screen will show "REMIND SIGNAL OFF? TOUCH START". Press **START/+30 SEC** pad again once to confirm the settings, and the display screen will show "REMIND SIGNAL OFF" for 3 seconds before returning to standby. The cooking end sound will be turned off

To cancel: When the cooking is ended and the sound is turned off, press **Settings** button twice in standby mode. The display screen will show "REMIND SIGNAL ON? TOUCH START". Press the **START/+30 SEC** pad again once to confirm the settings. The display screen will show "REMIND SIGNAL ON" for 3 seconds before returning to standby mode. The cooking end sound will turn on.

Alarm And Protection Functions

Clock time input error:

When the input clock time exceeds the set range, the input is invalid, an invalid sound is prompted, and the display screen shows " ERROR ENTER CORRECT TIME ", reminding the user to enter the correct clock time.

Weight input error:

• When the weight input of the defrost menu is too large and exceeds the normal range, the display screen will show "ERROR WEIGHT TOO LARGE" to remind the user to input the correct weight.

• When the weight input of the defrost menu is too small and below the normal range, the display screen shows " ERROR WEIGHT TOO SMALL " to remind the user to input the correct weight.

Opening the door error during humidity cooking:

When running the humidity sensing menu, open the furnace door and the display screen shows "ERROR CHECK FOOD FINISH COOKING BY TIME IF NEEDED TOUCH CLEAR". Press **STOP/CLEAR** button once to return to standby mode.

Humidity sensor error:

When running the humidity sensing menu, if an abnormality (open circuit or short circuit) is detected in the humidity sensor, cooking will immediately stop and the display screen will show "ERROR". At this time, press **STOP/CLEAR** button once to return to standby.

Pad adhesion protection:

In any state, if any pad on the control panel is adhesion for 60 seconds, the program stops working immediately, the display shows "FAIL" and a "BE-" will sound beep. If the pad is adhesion all the time, a "BE-" will sound every one minute. Any pad is invalid at this time. After troubleshooting, press **Stop/Clear** pad to return standby mode.

CLEAR AND CARE

Exterior

The outside surface is precoated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

Press Control Panel
Care should be taken in cleaning the press control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and press STOP/CANCEL.

Interior

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING BUTTONS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.

Waveguide Cover

The waveguide cover is located on the right side in the oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. DO NOT REMOVE THE WAVEGUIDE COVER.

Odor Removal

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

Turntable/Turntable Support
The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge as described above. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

Grease Filters

Filters should be cleaned at least once a month. Never operate the fan or oven without the filters in place.
Pull down slightly on the tab toward the front of the oven and remove the filter. Repeat for the other filter.
Soak the filter in a sink or dish pan filled with hot water and detergent. DO NOT use ammonia or other alkali; they will react with the filter material and darken it.

Agitate and scrub with a brush to remove embedded dirt.
Rinse thoroughly and shake dry.
Replace by fitting the filter back into the opening.

Grease Filter
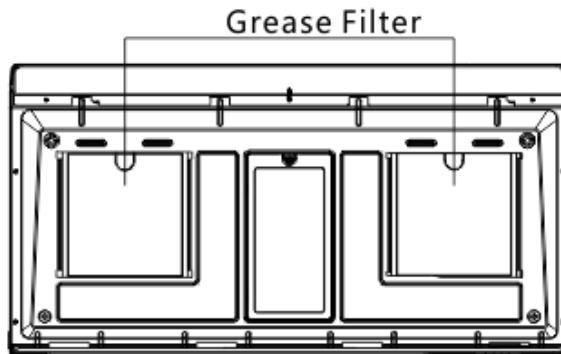
Light

To replace light bulbs, first disconnect power to the oven at the circuit breaker panel or by unplugging.
To release cover, remove the screw on the light cover. (See illustration.)
DO NOT USE A BULB LARGER THAN 30 WATTS.
Close light cover and secure with screw removed in step 2.
CAUTION: Light cover may become very hot. Do not press glass when light is on.

Screw

Light Cover   Light Bulb
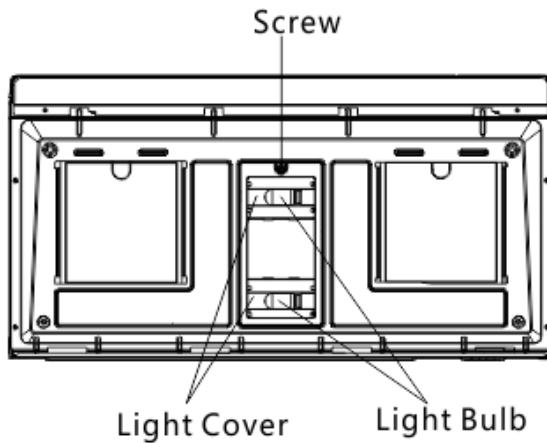
Charcoal Filter

Charcoal filter is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

- Disconnect power to the oven at the circuit breaker panel or by unplugging.
- Remove the louver mounting screw from the top center of the louver and push down carefully on the tab at each end of the louver to disengage it. (See illustration.)
- Pull the louver away from the unit.
- Change the charcoal filter.
- Carefully push the louver back into place and replace the screw remove in step 2.
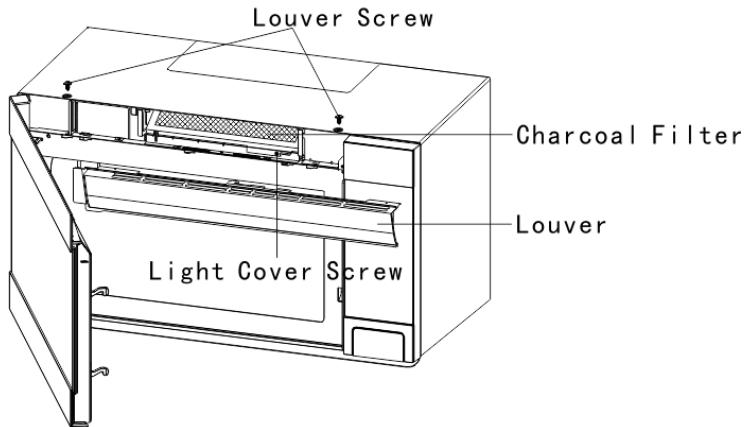
Oven Light

Remove the louver per instructions 1~3 above and charcoal filter, if used.

- Open light cover located behind filter mounting by carefully pulling up on the front edge.
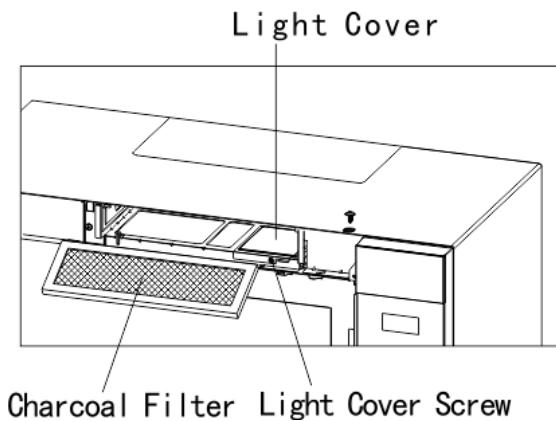
- DO NOT USE A BULB LARGER THAN 30 WATTS.
- Replace the oven light cover by carefully pushing into place. Replace the charcoal filter, if used. Push the louver back into place and replace the louver mounting screw.