

Use & Care Guide

Built-In Convection Microwave Oven



 **Electrolux**

TINSEB471MRR0

2 Finding Information

MAKE A RECORD FOR FUTURE USE



Brand _____

Purchase Date _____

Model Number _____

Serial Number _____

NOTE

See the Features page later in this manual for the location of your product's serial number.

QUESTIONS?



For toll-free telephone support in the U.S. and Canada.

1-877-4ELECTROLUX (1-877-435-3287)

For online support and internet product information:

www.electrolux.com

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.

4 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**” on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See “**GROUNDING INSTRUCTIONS**” on page 6.
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 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.
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 Electrolux Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. 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.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. See door surface cleaning instructions on page 30.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend to appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. **If materials inside 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.**
 - d. 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 Convection Microwave Oven is not always present. **THIS 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 persons:

 - a. Do not overheat the liquid.
 - b. Stir the liquid both before and halfway through heating it.
 - c. Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
 - d. After heating, allow the container to stand in the Convection Microwave Oven at least for 20 seconds before removing the container.
 - e. Use extreme care when inserting a spoon or other utensil into the container.
18. If the oven light fails, consult an **ELECTROLUX AUTHORIZED SERVICER**.
19. If the Convection Microwave Oven is installed as a built-in, observe the following instructions:
 - a. Do not mount over a sink.
 - b. Do not store anything directly on top of the appliance surface when the appliance is in operation.

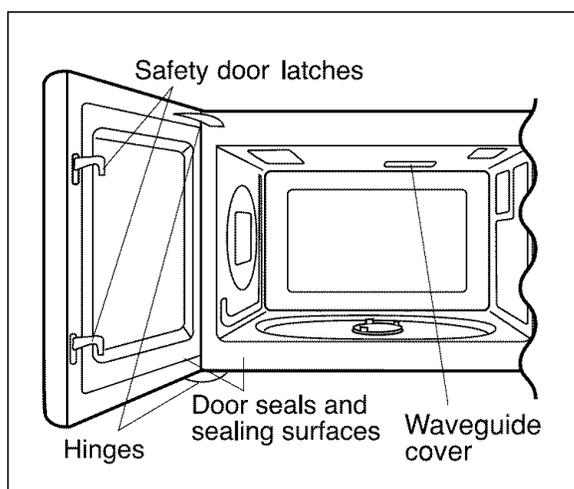
SAVE THESE INSTRUCTIONS

Unpacking & Installation Instruction 5

UNPACKING AND EXAMING YOUR OVEN

1. Remove all packing materials from inside the oven cavity. **Do not remove the Waveguide Cover**, which is located on the right cavity wall. Read and SAVE this Use and Care Guide.
2. Remove the feature sticker, if there is one, from the outside of the door.

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 or ELECTROLUX AUTHORIZED SERVICER.



CHOOSING A LOCATION FOR YOUR OVEN

You will use your oven frequently, so plan its location for ease of use. The oven must be placed on a countertop which is a minimum of 36 inches from the floor. Allow at least 2 inches on the sides, top and at the rear of the oven for air circulation.

Your oven can be built into a cabinet or wall by itself or above any electric wall oven or warming drawer.

6 Grounding Instructions

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

WARNING – Improper use of the grounding plug can result in a risk of electric shock.

ELECTRICAL REQUIREMENTS

The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. or more protected electrical supply. It is recommended that a separate circuit serving only this appliance be provided.

The Convection Microwave Oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. Should you only have a 2-prong outlet, have a qualified electrician install a correct wall receptacle.

A 3-prong adapter may be purchased and used temporarily if local codes allow. Follow package directions.

A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.

EXTENSION CORD

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 Convection Microwave Oven. The marked rating of the extension cord should be AC 115-120 volt, 15 amp. or more.

Be careful not to drape the cord over the countertop or table where it can be pulled on by children or tripped over accidentally.

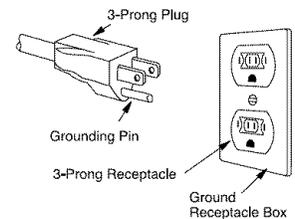
NOTES:

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

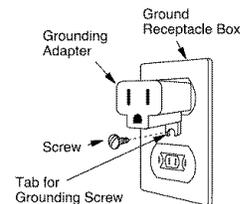
RADIO OR TV INTERFERENCE

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

Permanent and Correct Installation



Temporary Use



ABOUT YOUR OVEN

This Use and Care Guide is valuable: read it carefully and always save it for reference.

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 counterclockwise.

ALWAYS have food in the Convection Microwave 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. Vents on the oven back must not be blocked.

After using convection, automatic mix or broil, you will hear the sound of the cooling fan. The fan may continue to operate as long as 5 minutes, depending on the oven temperature.

Be aware that, unlike microwave-only ovens, convection microwave ovens have a tendency to become hot during convection, automatic mix and broil cooking.

The oven is for food preparation only. It should not be used to dry clothes or newspapers.

Your microwave output is rated 900 watts using the IEC Test Procedure. In using recipes or package directions, check food at 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 which 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 touch.
 - Poultry thigh joints move easily.
 - Meat and poultry show no pinkness.
 - Fish is opaque and flakes easily with a fork.
-

8 Information You Need To Know

ABOUT CHILDREN

Children below the age of 7 should use the Convection 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 child 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, 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 Convection Microwave Oven is not a toy. See page 27 for Safety Lock feature.

ABOUT FOOD

FOOD	DO	DON'T
Eggs, sausages, nuts, seeds, fruits & vegetables	<ul style="list-style-type: none">• Puncture egg yolks before cooking to prevent "explosion".• Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	<ul style="list-style-type: none">• Cook eggs in shells.• Reheat whole eggs.• Dry nuts or seeds in shells.
Popcorn	<ul style="list-style-type: none">• Use specially bagged popcorn for microwave cooking.• Listen while popping corn for the popping to slow to 1 or 2 seconds or use special POPCORN pad.	<ul style="list-style-type: none">• Pop popcorn in regular brown bags or glass bowls.• Exceed maximum time on popcorn package.
Baby food	<ul style="list-style-type: none">• 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.	<ul style="list-style-type: none">• Heat disposable bottles.• Heat bottles with nipples on.• Heat baby food in original jars.
General	<ul style="list-style-type: none">• 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.	<ul style="list-style-type: none">• Heat or cook in closed glass jars or air tight containers.• Can in the microwave as harmful bacteria may not be destroyed.• Deep fat fry.• Dry wood, gourds, herbs or wet papers.

Information You Need To Know 9

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 Convection Microwave Oven. The chart below will help you decide what utensils and coverings should be used in each mode.

UTENSILS AND COVERINGS	MICROWAVE ONLY	CONVECTION, BROIL, SLOW COOK	HIGH MIX/ROAST LOW MIX/BAKE
Aluminum foil	YES - Small flat pieces of aluminum foil placed smoothly on food can be used to shield areas from cooking or defrosting too quickly. Keep foil at least 1 inch from walls of oven.	YES - For shielding	YES - For shielding
Aluminum containers	NO	YES - Broil. No cover.	YES - Can be used if 3/4 filled with food. Keep 1 inch away from walls and do not cover with foil.
Browning dish	YES - Do not exceed recommended preheating time. Follow manufacturer's directions.	NO	NO
Glass ceramic (Pyroceram®)	YES - Excellent	YES - Excellent	YES - Excellent
Glass, heat-resistant	YES - Excellent.	YES - Excellent	YES - Excellent
Glass, non-heat-resistant	NO	NO	NO
Lids, glass	YES	YES - Broil. No cover.	YES
Lids, metal	NO	YES - Broil. No cover.	NO
Metal cookware	NO	YES	YES - Do not use metal covering.
Metal, misc.: dishes with metallic trim, screws, bands, handles. Metal twist ties	NO	NO	NO
Oven cooking bags	YES - Good for large meats or foods that need tenderizing. DO NOT use metal twist ties.	YES - Broil. No cover.	YES - Do not use metal twist ties.
Paper plates	YES - For reheating	NO	NO
Paper towels	YES - To cover for reheating and cooking. Do not use recycled paper towels which may contain metal fillings.	NO	NO
Paper, ovenable	YES	YES - For temperatures up to 400°F. Do not use for broiling.	YES - For temperatures up to 400°F.

10 Information You Need To Know

UTENSILS AND COVERINGS	MICROWAVE ONLY	CONVECTION, BROIL, SLOW COOK	HIGH MIX/ROAST LOW MIX/BAKE
Microwave-safe plastic containers	YES - Use for reheating and defrosting. Some microwave-safe plastics are not suitable for cooking foods with high fat and sugar content. Follow manufacturer's directions.	NO	NO
Plastic, Thermoset®	YES	YES - Are heat resistant up to 425°F. Do not use for broiling.	YES
Plastic wrap	YES - Use brands specially marked for microwave use. DO NOT allow plastic wrap to touch food. Vent so steam can escape.	NO	NO
Pottery, porcelain stoneware	YES - Check manufacturer's recommendation for being microwave safe.	YES	YES - Must be microwave safe AND ovenable.
Styrofoam	YES - For reheating	NO	NO
Wax paper	YES - Good covering for cooking and reheating.	NO	NO
Wicker, wood, straw	YES - May be used for short periods of time. Do not use with high fat or high sugar content foods. Could char.	NO	NO

DISH CHECK If 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. If the dish becomes very hot, do NOT use it for microwaving.

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 when using microwave-only cooking.

Electrolux is not responsible for any damage to the oven when accessories are used.

ABOUT SPEED COOKING AND CONVECTION COOKING

- The oven cabinet, cavity, door, accessories and dishes will become hot. To PREVENT BURNS, use thick oven gloves when removing the food or turntable from the oven.
- When preheating, the turntable can be left in or removed. When using the high rack for 2 shelf baking in a preheated oven, it is easier to remove the turntable for preheat. Place high rack on turntable along with foods. When preheat is over, open oven door and quickly place turntable, high rack and foods to be baked inside.
- Do not cover turntable, low rack or high rack with aluminum foil. It interferes with air flow that cooks food.
- Round pizza pans are excellent cooking utensils for many items. Choose pans that do not have extended handles.
- Using a preheated low rack can give a grilled appearance to steaks and hot dogs.

ABOUT SAFETY

- Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.
- 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.

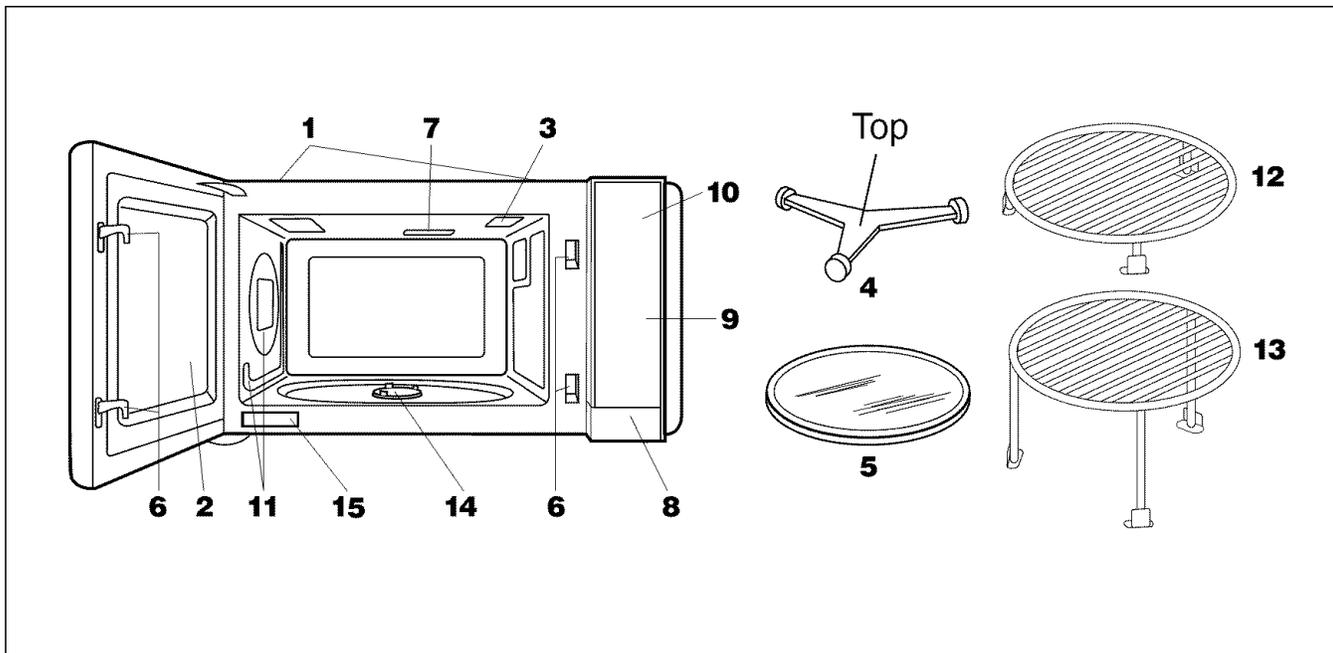
TEMP	FOOD
160°F	For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F	For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food.
170°F	White meat of poultry.
180°F	Dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave 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.
- 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 foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.
- Keep aluminum foil used for shielding at least 1 inch away from walls, ceiling and door.

12 Part Names

OVEN PARTS



- | | |
|---|--|
| <p>1 Ventilation openings (Rear side)</p> <p>2 Oven door with see-through window</p> <p>3 Oven light
It will light when the door is opened or when oven is in operation.</p> <p>4 Turntable support</p> <p>5 Removable turntable
The turntable will rotate clockwise or counter-clockwise.</p> <p>6 Safety door latches
The oven will not operate unless the door is securely closed.</p> | <p>7 Waveguide cover: DO NOT REMOVE.</p> <p>8 Door open button</p> <p>9 Auto-Touch control panel</p> <p>10 Lighted digital display</p> <p>11 Convection air openings</p> <p>12 Removable low rack (Broiling rack)</p> <p>13 Removable high rack (Baking rack)</p> <p>14 Turntable motor shaft</p> <p>15 Serial plate</p> |
|---|--|

ACCESSORIES

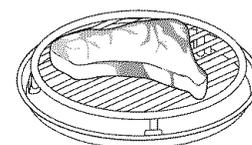
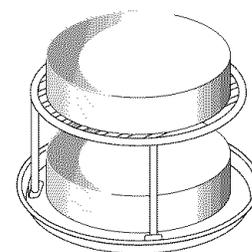
The following accessories are designed especially for use in this oven only for convection, mix or broil cooking. DO NOT USE FOR MICROWAVE ONLY COOKING. Do not substitute similar types of racks for these specially designed ones.

High rack (Baking rack)—for convection and low mix.

- This rack is placed on the turntable for two-level cooking, such as layer cakes, muffins, etc.

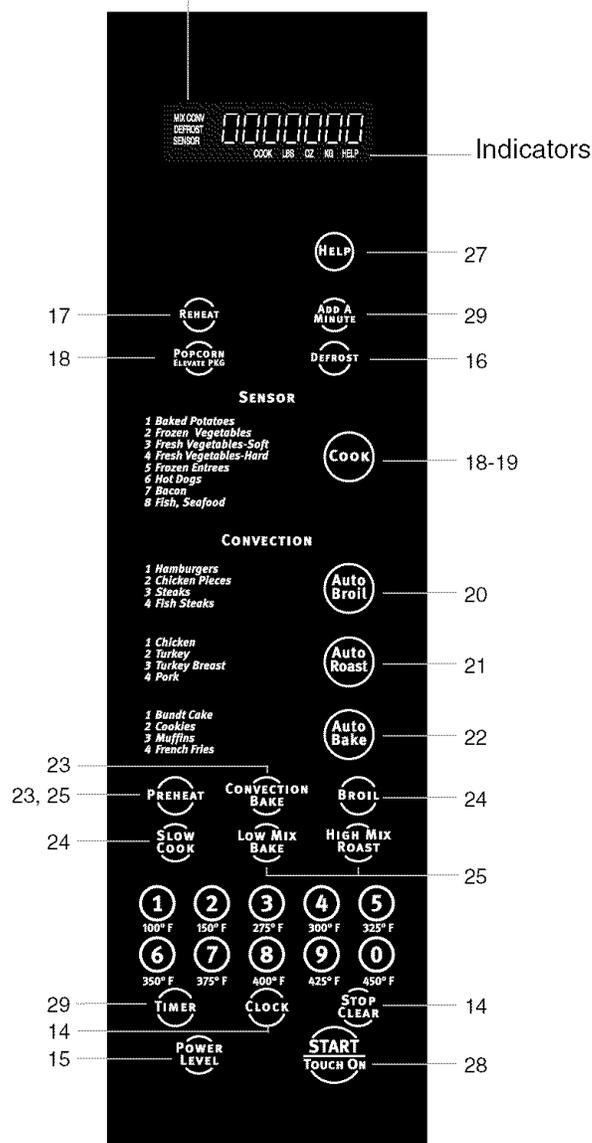
Low rack (Broiling rack)—for convection, broiling or high mix.

- Place on the turntable and use for roasting or broiling to allow juices to drain away from food.



CONTROL PANEL

Interactive Display
Words will light in the display to indicate features and cooking instructions.



Number next to the control panel illustration indicates pages on which there are feature descriptions and usage information.

14 Before Operating

- Before operating your new oven make sure you read and understand this operation manual completely.
- Before the oven can be used, follow these procedures:
 1. Plug in the oven. Close the door. The oven display will show **WELCOME PRESS CLEAR AND PRESS CLOCK**.
 2. Touch the **STOP/CLEAR** pad. : will appear.
 3. Set clock. See below.

TO SET THE CLOCK

- Suppose you want to enter the correct time of day 12:30.

PROCEDURE	
1. Touch CLOCK .	
2. Enter the correct time of day by touching the numbers in sequence.	   
3. Touch CLOCK again.	

This is a 12 hour clock. If you attempt to enter an incorrect clock time, **ERROR** will appear in the display. Touch the **STOP/CLEAR** pad and re-set the clock.

- If the electrical power supply to your oven should be interrupted, the display will intermittently show **WELCOME** after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch **STOP/CLEAR** and reset the clock for the correct time of day.

STOP/CLEAR

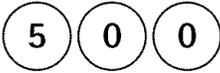
Touch the **STOP/CLEAR** to:

1. Erase if you make a mistake during programming.
2. Cancel timer.
3. Stop the oven temporarily during cooking.
4. Return the time of day to the display.
5. Cancel a program during cooking, touch twice.

TIME COOKING

Your Convection Microwave Oven can be programmed for 99 minutes and 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes at 100%.

PROCEDURE	
1. Enter cooking time.	
2. Touch START/ TOUCH ON.	

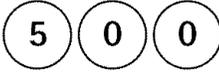
TO SET POWER LEVEL

There are eleven preset power levels.

Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult cookbook or recipes for specific recommendations.

TOUCH POWER LEVEL PAD ONCE THEN TOUCH	APPROX. PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
POWER LEVEL	100%	High
9	90%	
8	80%	
7	70%	Medium High
6	60%	
5	50%	Medium
4	40%	
3	30%	Med Low/Defrost
2	20%	
1	10%	Low
0	0%	

- Suppose you want to defrost for 5 minutes at 30%.

PROCEDURE	
1. Enter defrosting time.	
2. Touch POWER LEVEL and number 3.	
3. Touch START/ TOUCH ON.	

You can program up to 4 automatic cooking sequences. Follow directions on page 28. Note that **POWER LEVEL** must be entered first when programming multiple sequences.

MANUAL DEFROST

If the food that you wish to defrost is not listed on the Defrost Chart or is above or below the limits in the "Amount" column on the Defrost Chart, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using POWER LEVEL 3. Follow the exact 3-step procedure found under Time Cooking. Estimate defrosting time and press 3 for 30% when you select the power level.

For either raw or previously cooked frozen food the rule of thumb is approximately 5 minutes per pound. For example, defrost 5 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on POWER LEVEL 3 until totally defrosted.

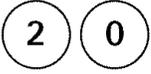
When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

16 Microwave Features

DEFROST

DEFROST automatically defrosts foods shown in the Defrost Chart.

- Suppose you want to defrost a 2.0 lb steak.

PROCEDURE	
1. Touch DEFROST once.	
2. Select desired food by touching DEFROST until the display shows the food name. Ex. touch twice for steak.	
3. Enter weight by touching the number pads 2 and 0 for 2.0 lb steak.	
4. Touch START/TOUCH ON .	
The oven will stop and directions will be displayed. Follow the indicated message.	
5. After the 1st stage, open the door. Turn steak over and shield any warm portions. Close the door. Touch START/TOUCH ON .	

6. After the 2nd stage, open the door. Shield any warm portions. Close the door. Touch **START/TOUCH ON**.



7. After defrost cycle ends, cover and let stand as indicated in chart below

NOTE:

1. If you attempt to enter more or less than the allowed amount as indicated in chart, an error message will appear in the display.
2. DEFROST can be programmed with More or Less Time Adjustment. See page 28.
3. To defrost other foods or foods above or below the weights allowed on Defrost Chart see Manual Defrost on page 15.

DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1. Ground Meat	.5 - 3.0 lb	Remove any thawed pieces after each stage. Let stand, covered, 5 to 10 minutes.
2. Steaks (Chops) (Fish)	.5 - 4.0 lb	After each stage of defrost cycle, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is nearly defrosted. Let stand, covered, 10 to 20 minutes.
3. Chicken pieces	.5 - 3.0 lb	After each stage of defrost cycle, if there are warm or thawed portions, rearrange or remove. Let stand, covered, 10–20 minutes.

NOTE: Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.

Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

SENSOR COOKING

The Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from food as it heats. The sensor adjusts the cooking times and power level for various foods and quantities.

USING SENSOR SETTINGS

1. After oven is plugged in, wait 2 minutes before using sensor settings.
2. Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
3. Reheat and Popcorn can only be entered within 1 minute after cooking, opening and closing the door or touching the **STOP/CLEAR** pad.
4. During the first part of sensor cooking, the food name will appear on the display. Do not open the oven door or touch **STOP/CLEAR** during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the **STOP/CLEAR** pad and select cooking time and variable power.

When the sensor detects the vapor emitted from the food, remainder of cooking time will appear. Door may be opened when remaining cooking time appears on the display. At this time, you may stir or season food, as desired.

5. Check food for temperature after cooking. If additional time is needed, continue to cook with variable power and time. If food is not completely cooked, enter additional cooking time manually. Do not press Sensor Cook again or food may overcook.
6. If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the correct time of day will be displayed. If the sensor does not detect vapor properly when using sensor reheat, **ERROR** will be displayed, and the oven will turn off.
7. Any Sensor Cooking mode can be programmed with More or Less Time Adjustment. See page 28.
8. Each food has a cooking hint. Touch **HELP** when the HELP indicator is lighted in the display.

SELECTING FOODS

1. The sensor works with foods at normal storage temperature. For example, food for dinner plate reheat would be at refrigerator temperature and popcorn at room temperature.
2. Foods weighing less than 3 ounces should be reheated by time and variable power.

COVERING FOODS

Some foods work best when covered. Use the cover recommended in the chart for these foods.

1. Casserole lid
2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
3. Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

REHEAT

You can reheat many foods by touching just one pad. You don't need to calculate reheating time or power level.

- Suppose you want to heat prepared chili.

PROCEDURE	
Touch REHEAT .	
When sensor detects the vapor emitted from the food, remainder of reheating time will appear.	

POPCORN

- Suppose you want to pop a 3.5 oz bag of popcorn.

This sensor setting works well with most brands of microwave popcorn. You may wish to try several and choose your favorite. Pop only one bag at a time. Unfold the bag and place in oven according to directions.

PROCEDURE	
1. Use a NordicWare® two-sided bacon/meat grill (grill side) made from heavy weight thermoset polyester when popping bagged microwave popcorn.	
2. Touch POPCORN once.	

SENSOR CHART

FOOD	AMOUNT	PROCEDURE
Reheat Leftovers such as rice, potatoes, vegetables, casserole.	4 - 6 oz	Place in dish or casserole slightly larger than amount to reheat. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews.
Soups	1 - 4 cups	After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, recover and allow to stand 2 to 3 minutes.
Canned entrees and vegetables	4 - 36 oz	Use Less Time Adjustment by touching POWER LEVEL pad twice for small quantities of canned vegetables.
Popcorn	Only 1 package at a time	Place bag on NordicWare® two-sided bacon/meat grill (grill side). Use only popcorn packaged for microwave cooking. Try several brands to decide which you like best. Do not try to pop unpopped kernels. More/ Less Time Adjustment can be used to provide adjustment needed for older popcorn or individual tastes.
	3.0 - 3.5 oz bag (Regular size)	Touch POPCORN pad once. This setting works well with most 3.0-3.5 oz bags of microwave popcorn.
	1.5 - 1.75 oz bag (Snack size)	Touch POPCORN pad twice within 2 seconds for snack size bags.

SENSOR COOK

- Suppose you want to cook a baked potato:

PROCEDURE	
1. Touch COOK .	
2. Select desired sensor setting. Ex: touch number pad 1 to cook baked potatoes.	

3. Touch START/TOUCH ON .	
When sensor detects the vapor emitted from the food, the remainder of cooking time will appear.	

SENSOR COOK CHART

FOOD	AMOUNT	PROCEDURE
1. Baked Potatoes	1 - 8 med.	Pierce with fork in several places. Place on paper towel on turntable. After cooking, remove from oven and let stand wrapped in foil for 5 to 10 minutes.
2. Frozen Vegetables	1 - 8 cups	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.
3. Fresh Vegetables, soft		Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables.
Broccoli	0.25 - 2 lb	Use plastic wrap for tender-crisp vegetables. Stir before standing if possible. After cooking, let stand, covered, 2-5 minutes.
Brussels sprouts	0.25 - 2 lb	
Cabbage	0.25 - 2 lb	
Cauliflower (flowerets)	0.25 - 2 lb	
Cauliflower (whole)	1 medium	
Spinach	0.25 - 1 lb	
Zucchini	0.25 - 2 lb	
Baked apples	2 - 4 medium	
4. Fresh Vegetables, hard		Place in casserole. Add 1-4 tbsp. water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Stir before standing, if possible. After cooking, let stand, covered, 2-5 minutes.
Carrots, sliced	0.25 - 1.5 lb	
Corn on cob	2 - 4 pcs.	
Green beans	0.25 - 1.5 lb	
Winter squash		
- diced	0.25 - 1.5 lb	
- halves	1 - 2	
5. Frozen entrees	6 - 7 oz	Use for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered, for 1 to 3 minutes
6. Hot dogs	1 - 4 servings	Place hot dog in bun and wrap in paper towel or paper napkin.
7. Bacon	2 - 6 slices	Place bacon on paper plate, lined with paper towel. Bacon should not extend over the rim of plate. Cover with paper towel. Put another paper plate upside down on turntable. Place plate of bacon on top of overturned plate.
8. Fish, seafood	0.25 - 2 lb	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with plastic wrap. After cooking, let stand, covered, 3 minutes.

20 Convection Automatic Operation

This section of the operation manual offers instructions for preparing 12 popular foods using Auto Broil, Auto Roast and Auto Bake.

After selecting the desired feature, follow the directions indicated in the display.

For helpful hints, simply touch **HELP** anytime HELP is lighted in the display.

CAUTION: The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To PREVENT BURNS, use thick oven gloves when removing the food or turntable from the oven.

AUTO BROIL

Auto Broil automatically broils hamburgers, chicken pieces, steaks and fish steaks.

- Suppose you want to broil 2 hamburgers.

PROCEDURE	
1. Touch Auto Broil .	
2. Select desired setting. Ex: for hamburgers, touch number 1.	

AUTO BROIL CHART

SETTING/FOOD	AMOUNT	RACK	PROCEDURE
1. Hamburgers	1 - 8 pieces 0.25 lb each	Low	Use this setting to broil hamburger patties. Place on low rack.
2. Chicken pieces	0.5 - 3.5 lb	Low	Arrange pieces on low rack. After cooking, let stand, 3-5 minutes. Dark meat should be 180°F, and white meat should be 170°F.
3. Steaks	0.5 - 2 lb	Low	Use this setting to broil steaks from 3/4" to 1" thick. Individual boneless steaks broil evenly. Place steak on low rack. For well done, touch POWER LEVEL once; for rare, touch POWER LEVEL twice.
4. Fish steaks	0.5 - 2 lb	Low	Use this setting to broil fish steak which is 3/4" to 1" thick. Place on low rack.

3. Touch number pad to enter quantity.



Follow information in display for cooking information. For well done or rare burgers, touch **POWER LEVEL** pad to select More for well done or Less for rare. See More/Less Time Adjustment on page 28.

4. Touch **START/TOUCH ON**.



After broil preheat cycle ends, the oven will stop and directions will be displayed. Follow the indicated message. Open the door and place hamburgers into oven. Close the door.

5. Touch **START/TOUCH ON**.



NOTE:

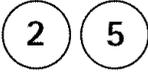
1. Auto Broil can be programmed with More/Less Time Adjustment. See page 28.
2. If you attempt to enter more or less than the allowed amount as indicated in chart below, an error message will appear in the display.

Convection Automatic Operation 21

AUTO ROAST

Auto Roast automatically roasts chicken, turkey, turkey breast or pork.

- Suppose you want to roast a 2.5 pound chicken.

PROCEDURE	
1. Touch Auto Roast .	
2. Select desired setting. Ex: for chicken, touch number 1.	
3. Touch number pad to enter weight.	
4. Touch START/TOUCH ON .	
After Auto Roast cycle ends, a long tone will sound. Follow the indicated message.	

NOTE:

1. Auto Roast can be programmed with More/Less Time Adjustment. See page 28.
2. If you attempt to enter more or less than the allowed weight as indicated in chart below, an error message will appear in the display.

AUTO ROAST CHART

SETTING/FOOD	AMOUNT	RACK	PROCEDURE
1. Chicken	2.5 - 7.5 lb	Low	After the cycle ends, cover with foil and let stand for 5-10 minutes.
2. Turkey	6.5 - 16 lb	Low	Season, as desired. Place on low rack. After the cycle ends, cover with foil and let stand 10 minutes. Internal temperature of white meat should be 170°F and of dark meat, 180°F.
3. Turkey breast	3 - 6 lb	Low	Season, as desired. Place on low rack. After the cycle ends, cover with foil and let stand 10 minutes. Internal temperature of white meat should be 170°F.
4. Pork	2 - 3.5 lb	Low	Boneless pork loin is recommended because it cooks evenly. Place on a low rack. After cooking, remove from oven, cover with foil and allow to stand 5-10 minutes. Internal temperature should be 160°F.

22 Convection Automatic Operation

AUTO BAKE

Auto Broil automatically bakes cakes, brownies, muffins and French fries.

NOTE: Auto Bake can be programmed with More/Less Time Adjustment. See page 28.

- Suppose you want to bake a bundt cake.

PROCEDURE	
1. Touch Auto Bake .	
2. Select desired setting. Ex: for bundt cake, touch number 1.	
3. Touch START/TOUCH ON .	

AUTO BAKE CHART

SETTING/FOOD	AMOUNT	RACK	PROCEDURE
1. Bundt cake	1 cake	No rack	Ideal for packaged cake mix or your own recipe. Prepare according to package or recipe directions and place in a greased and floured bundt pan. Place pan in oven. Cool before frosting and serving.
2. Cookies	1 or 2 pizza pan	1 pizza pan No rack 2 pizza pans High	Ideal for refrigerated cookie dough. Prepare according to package or recipe directions and place on a greased and floured 12" pizza pan. Cookies should be approximately 1/3 inch thick and 2 inches in diameter for best results. After the preheat is over, place pan in oven. Cool before serving.
3. Muffins	6 - 12 cups 1 or 2 muffin pans	1 pan No rack 2 pans High	Ideal for packaged muffin mix or your own recipe for 6-12 medium size muffins. Prepare according to package or recipe directions and place in muffin pan. After the preheat is over, place pan in oven.
4. French fries	3 - 24 oz 1 or 2 pizza pans For more than 12 oz use 2 pans	1 pizza pan No rack 2 pizza pans High	Use frozen prepared French fries. No preheat is required for the French fries baking procedure. Place French fries on pizza pan. For shoestring potatoes, touch POWER LEVEL pad twice to enter less time before touching Start pad.

Manual Convection and Automatic Mix Cooking 23

This section gives you specific cooking instructions and procedures.

The oven should not be used without the turntable in place, and it should never be restricted so that it cannot rotate. You may remove the turntable when preheating the oven and when preparing food to be cooked directly on the turntable.

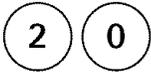
CAUTION: The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To PREVENT BURNS, use thick oven gloves when removing the food or turntable from the oven.

CONVECTION COOKING

During convection heating, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. This oven can be programmed for ten different convection cooking temperatures for up to 99 minutes, 99 seconds.

TO COOK WITH CONVECTION

- Suppose you want to cook at 350°F for 20 minutes.

PROCEDURE	
1. Touch CONVECTION BAKE .	
2. Select temperature by touching number pad.	 350° F
3. Enter cooking time by touching the number pads.	
4. Touch START/TOUCH ON .	

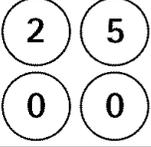
NOTE: If you wish to know the programmed oven temperature, simply touch the **CONVECTION BAKE** pad. As long as your finger is touching the Convection Bake pad, the programmed oven temperature will be displayed.

TO PREHEAT AND COOK WITH CONVECTION

Your oven can be programmed to combine preheating and convection cooking operations. You can preheat to the same temperature as the

convection temperature or change to a higher or lower temperature.

- Suppose you want to preheat to 350°F, and then cook 25 minutes at 375°F convection.

PROCEDURE	
1. Touch PREHEAT .	
2. Select temperature by touching number pad.	 350° F
3. Touch CONVECTION BAKE .	
4. Select temperature by touching number pad.	 375° F
5. Enter cooking time by touching the number pads.	
6. Touch START/TOUCH ON .	
When the oven reaches the programmed temperature, a signal will sound 4 times*. The oven will stop, and directions will be displayed. Follow the indicated message.	
7. Open the door. Place food in the oven. Close the door. Touch START/TOUCH ON .	

- * If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound, and the oven will turn off.

NOTE:

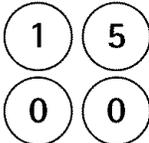
- To program only preheat, touch the **START/TOUCH ON** pad after step 2. Preheating will start. When the oven reaches the programmed temperature, follow the indicated message.
- To preheat and cook with the same temperature, enter same temperature in steps 2 and 4.

24 Manual Convection and Automatic Mix Cooking

BROIL

Preheating is automatic when the Broil setting is used. Only actual cooking time is entered; the oven signals when it is preheated to 450°F. Oven temperature cannot be changed. Use Broil setting for steaks, chops, chicken pieces and many other foods. See Convection Broiling Chart in cookbook.

- Suppose you want to broil a steak for 15 minutes.

PROCEDURE	
1. Touch BROIL .	
2. Enter cooking time by touching the number pads.	
3. Touch START/TOUCH ON . No food in oven.	
When the oven reaches the programmed temperature, a signal will sound 4 times*.	
4. Open the door. Place food in the oven. Close the door. Touch START/TOUCH ON .	

- * If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound, and the oven will turn off.

NOTE:

1. Preheating for broil may take from 7 to 10 minutes depending on temperature of room and available power.
2. Although time is usually set for the maximum broiling time, always check food at the minimum time recommended in the chart of cookbook. This will eliminate the need to completely reprogram the oven if additional cooking time is needed. Simply close the oven door and touch **START/TOUCH ON** to continue.
3. Should you need more broiling time, reprogram within 1 minute of the end to eliminate preheating.

CAUTION: The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To **PREVENT BURNS**, use thick oven gloves when removing the food or turntable from the oven.

SLOW COOK

Slow Cook is preset at 300°F for 4 hours. The temperature can be changed to below 300°F. The cooking time cannot be changed. This feature can be used for foods such as baked beans or marinated chuck steak.

- Suppose you want to change oven temperature from 300°F to 275°F.

PROCEDURE	
1. Touch SLOW COOK .	
2. Touch SLOW COOK once more if you want to change the temperature from 300°F.	
3. Touch temperature pad.	
4. Touch START/TOUCH ON .	

NOTE: If you do not change the temperature, omit steps 2 and 3.

Manual Convection and Automatic Mix Cooking 25

AUTOMATIC MIX COOKING

This oven has two pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.

	Oven temperature	Microwave power
High Mix Roast	300°F	30%
Low Mix Bake	350°F	10%

With the exception of those foods that cook best by convection heating alone, most foods are well suited to mix cooking using either Low Mix Bake or High Mix Roast.

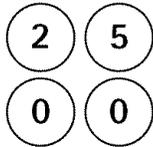
The marriage of these two cooking methods produces juicy meats, moist and tender cakes and fine textured breads, all with just the right amount of browning and crispness.

The temperatures can be changed; however, the microwave power cannot.

The oven temperature can be changed from 100°F to 450°F. To change the temperature, first touch High mix or Low mix then touch the same pad again. When the display says SELECT TEMP, touch desired temperature pad. Ex: High Mix, High Mix pad, 7. The mix temperature will change to 375°F automatically.

TO COOK WITH AUTOMATIC MIX

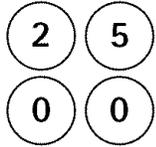
- Suppose you want to bake a cake for 25 minutes on Low Mix Bake.

PROCEDURE	
1. Touch LOW MIX BAKE.	
2. Enter cooking time by touching the number pads.	
3. Touch START/TOUCH ON.	

TO PREHEAT AND COOK WITH AUTOMATIC MIX

Your oven can be programmed to combine preheating and automatic mix cooking operations. You can preheat at the same temperature as the preset combination temperature or change it to a different temperature.

- Suppose you want to preheat to 350°F and then cook 25 minutes on 325°F Low Mix Bake.

PROCEDURE	
1. Touch PREHEAT.	
2. Touch temperature pad.	
3. Touch LOW MIX BAKE. Touch LOW MIX BAKE once more to change the cooking temperature.	
4. Touch temperature pad.	
5. Enter cooking time by touching the number pads.	
6. Touch START/TOUCH ON.	
When the oven reaches the programmed temperature, signal will sound 4 times*. The oven will stop and directions will be displayed. Follow the indicated message.	
7. Open the door. Place food in the oven. Close the door. Touch START/TOUCH ON.	

* If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound and the oven will turn off.

NOTE: To program only preheat, touch the **START/TOUCH ON** pad after step 2. Preheating will start. When the oven reaches the programmed temperature, follow the indicated message.

26 Manual Convection and Automatic Mix Cooking

HELPFUL HINTS FOR CONVECTION AND AUTOMATIC MIX COOKING

Your Convection Microwave Oven can cook any food perfectly because of the number of ways it can cook: microwave only, automatic mix, convection only or broil. The cookbook that comes with your oven has excellent instructions, guidelines, hints, charts and recipes to help you get the best use of your oven. Consult it often until you are familiar with it. This Use & Care Guide tells you how to program the oven.

The oven cannot be used without the turntable in place. Never restrict the movement of the turntable.

CONVECTION COOKING:

1. When preheating, the turntable can be left in or removed. When using the high rack for 2 shelf baking in a preheated oven, it is easier to remove the turntable for preheat.

Place high rack on turntable along with foods. When preheat is over, open oven door and quickly place turntable, high rack and foods to be baked inside.

2. Do not cover turntable, low rack or high rack with aluminum foil. It interferes with air flow that cooks food.
3. Round pizza pans are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.
4. Using a preheated low rack can give a grilled appearance to steaks, hot dogs etc.

AUTOMATIC MIX COOKING:

1. Meats are best when roasted directly on the low rack. A dish can be placed below the meat if gravy is to be made from the drippings.
2. Less tender cuts of meat can be roasted and tenderized using oven cooking bags.
3. When baking, check for doneness after time has elapsed. If not completely done, let stand in oven a few minutes to complete cooking.

NOTE:

During mix baking some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.

If arcing occurs, place a heat resistant dish (Pyrex® pie plate, glass pizza dish or dinner plate) between the pan and the turntable or rack. If arcing occurs with other metal baking utensils, discontinue their use for mix cooking.

HELP (CONTROL PAD)

HELP provides 5 features which make using your Convection Microwave Oven easy because specific instructions are provided in the interactive display.

1. SAFETY LOCK

The Safety Lock prevents unwanted Convection Microwave Oven operation such as by small children. The Convection Microwave Oven can be set so that the control panel is deactivated or locked. To set, touch **HELP**, the number **1** and **START/TOUCH ON** pads. Should a pad be touched, **LOCK** will appear in the display.

To cancel, touch **HELP** and **STOP/CLEAR** pads.

2. AUDIBLE SIGNAL ELIMINATION

If you wish to have the Convection Microwave Oven operate with no audible signals, touch **HELP**, the number **2** and **STOP/CLEAR** pads.

To cancel and restore the audible signal, touch **HELP**, the number **2** and **START/TOUCH ON** pads.

3. AUTO START

If you wish to program your Convection Microwave Oven to begin cooking automatically at a designated time of day, follow this procedure:

- Suppose you want to start cooking a stew on 50% for 20 minutes at 4:30. Before setting, check to make sure the clock is showing the correct time of day.

PROCEDURE	
1. Touch HELP .	
2. Touch number 3.	
3. Enter the start time.	  
4. Touch CLOCK .	
5. To enter cooking program, touch POWER LEVEL , number 5 and then touch numbers 2, 0, 0, and 0 for cooking time.	     

6. Touch **START/TOUCH ON**.
The chosen Auto Start time will appear in the display.



NOTE:

1. Auto Start can be used for manual cooking, Auto Broil, Auto Roast, Auto Bake, if clock is set.
2. If the Convection Microwave Oven door is opened after programming Auto Start, it is necessary to touch the **START/TOUCH ON** pad for Auto Start time to appear in the readout so that the Convection Microwave Oven will automatically begin programmed cooking at the chosen Auto Start time.
3. Be sure to choose foods that can be left in the Convection Microwave Oven safely until the Auto Start time. Acorn or butternut squash are often a good choice.
4. If you wish to know the time of day, simply touch the **CLOCK** pad. As long as your finger is touching the **CLOCK** pad, the time of day will be displayed.

4. LANGUAGE SELECTION

The Convection Microwave Oven comes set for English. To change, touch **HELP** and the number **4** pads. Continue to touch the number **4** pad until your choice is selected. Then, touch **START/TOUCH ON** pad.

Touch number **4** once for English.
Touch number **4** twice for Spanish.
Touch number **4** three times for French.

5. WEIGHT AND TEMPERATURE SELECTIONS

The Convection Microwave Oven comes set for U.S. Customary Unit-pounds. To change, touch **HELP** and the number **5**. Continue to touch the number **5** until your choice is selected. Then, touch **START/TOUCH ON** pad.

Touch number **5** once for LB / °F.
Touch number **5** twice for KG / °C.

28 Other Convenient Features

MORE OR LESS TIME ADJUSTMENT

Should you discover that you like any of the Sensor, Sensor Cook, Defrost, Auto Broil, Auto Roast or Auto Bake settings slightly more done, touch the **POWER LEVEL** pad once after touching your choice of pads.

Should you discover that you like any of the Sensor, Sensor Cook, Defrost, Auto Broil, Auto Roast or Auto Bake settings slightly less done, touch the **POWER LEVEL** pad twice after touching your choice of pads.

TOUCH ON

TOUCH ON allows you to cook at 100% power by touching the **START/TOUCH ON** pad continuously. **TOUCH ON** is ideal for melting cheese, bringing milk to just below boiling etc.

The maximum cooking time is 3 minutes.

- Suppose you want to melt cheese on a piece of toast.

PROCEDURE	
Continuously touch the START/TOUCH ON pad. The cooking time will begin counting up.	
When the cheese is melted to desired degree, remove finger from START/TOUCH ON pad. Convection Microwave Oven stops immediately.	

NOTE:

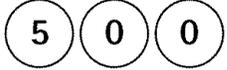
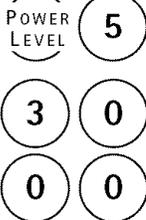
1. Note time it takes for frequently used foods and program that time in the future.
2. To use **TOUCH ON**, touch pad within 1 minute after cooking, opening and closing the door or touching the **STOP/CLEAR** pad.
3. **TOUCH ON** can only be used 3 times in a row. If more times are needed, open and close door or touch **STOP/CLEAR**.

MULTIPLE SEQUENCE COOKING

The oven can be programmed for up to 4 automatic cooking sequences for the microwave mode and 2 automatic cooking sequences with preheat for convection/mix mode, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your oven can do this automatically.

- Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

PROCEDURE	
1. First touch POWER LEVEL once for 100% power. Then enter cooking time.	 
2. Touch POWER LEVEL pad. Touch number pad 5 for 50% power. Then enter second cooking time.	 
3. Touch START/TOUCH ON .	

NOTE:

1. If **POWER LEVEL** is touched once, **HIGH** will be displayed.
2. If you wish to know power level, simply touch **POWER LEVEL**. As long as your finger is touching **POWER LEVEL**, the power level will be displayed.

HELP (DISPLAY INDICATOR)

Each setting of Defrost, Auto Broil, Auto Roast, Auto Bake, Sensor Cook and Sensor has a cooking hint. If you wish to check, touch **HELP** pad whenever HELP is lighted in the Interactive Display for these hints.

ADD A MINUTE

ADD A MINUTE allows you to cook for a minute at 100% by simply touching the **ADD A MINUTE** pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the **ADD A MINUTE** pad during manual cooking.

- Suppose you want to heat a cup of soup for one minute.

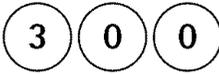
PROCEDURE	
Touch ADD A MINUTE .	

NOTE:

1. To use **ADD A MINUTE**, touch pad within 1 minute after cooking, closing the door, touching the **STOP/CLEAR** pad or during cooking.
2. **ADD A MINUTE** cannot be used with Sensor, Sensor Cook, Defrost, Auto Broil, Auto Roast or Auto Bake.

TIMER

- Suppose you want to time a 3 minute long distance phone call.

PROCEDURE	
1. Touch TIMER .	
2. Enter time by touching the number pads.	
3. Touch START/ TOUCH ON .	

DEMONSTRATION MODE

To demonstrate, touch **CLOCK**, the number 0 and then touch **START** pad and hold for 3 seconds. **DEMO ON** will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the Convection Microwave Oven. For example, touch **ADD A MINUTE** pad and the display will show **1.00** and count down quickly to **END**.

To cancel, touch **CLOCK**, then the number 0 and **STOP/CLEAR** pads. If easier, unplug the Convection Microwave Oven from the electrical outlet and replug.

30 Cleaning and Care

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

EXTERIOR

The outside surface is painted. 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.

WAVEGUIDE COVER

The waveguide cover 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.

TOUCH CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the Convection Microwave 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 touch **STOP/CLEAR** pad.

INTERIOR - after microwave cooking

Cleaning is easy because no 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 PADS.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. **NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF THE CONVECTION MICROWAVE OVEN.**

INTERIOR - after convection, mix or broil cooking.

Spatters may occur because of moisture and grease. Wash immediately after use with hot, soapy water. Rinse and polish dry. Harder to remove spatters may occur if oven is not thoroughly cleaned or if there is long time/high temperature cooking. If so, you may wish to purchase an oven cleaner pad with liquid cleaner within it—not a soap filled steel pad—for use on stainless or porcelain surfaces. Follow manufacturer's directions carefully and be especially cautious not to get any of the liquid cleaner in the perforations on the wall or ceiling or any door surfaces. Rinse thoroughly and polish dry.

After cleaning the interior thoroughly, residual grease may be removed from the interior ducts and heater by simply operating the oven on 450°F for 20 minutes without food. Ventilate the room if necessary.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the Convection Microwave 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 Convection Microwave Oven until cool. Wipe interior with a soft cloth.

TURNTABLE/TURNTABLE SUPPORT/RACKS

The turntable, turntable support and racks can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and a non-abrasive scouring sponge. They are also dishwasher-proof. Use top rack of dishwasher for turntable support.

Foods with high acidity, such as tomatoes or lemons, will cause the porcelain enamel turntable to discolor. Do not cook highly acidic foods directly on the turntable; if spills occur, wipe up immediately.

The turntable motor shaft is not sealed, so excess water or spills should not be allowed to stand in this area.

Service Call Check 31

Please check the following before calling for service:

1. Place one cup of water in a glass measuring cup in the oven and close the door securely.

Operate the oven for one minute at HIGH 100%.

- | | | |
|--|-----------|----------|
| A Does the oven light come on? | YES _____ | NO _____ |
| B Does the cooling fan work?
(Put your hand over the rear ventilating openings.) | YES _____ | NO _____ |
| C Does the turntable rotate?
(It is normal for the turntable to turn in either direction.) | YES _____ | NO _____ |
| D Is the water in the oven warm? | YES _____ | NO _____ |

2. Remove water from the oven and operate the oven for 5 minutes at CONVECTION 450°F.

- | | | |
|---|-----------|----------|
| A Do CONVEC and COOK indicators light? | YES _____ | NO _____ |
| B After the oven shuts off, is inside of the oven hot? | YES _____ | NO _____ |

If "NO" is the answer to any of the above questions, please check electrical outlet, fuse and/or circuit breaker. If they are functioning properly, CONTACT YOUR NEAREST ELECTROLUX AUTHORIZED SERVICER.

A Convection Microwave Oven should never be serviced by a "do-it-yourself" repair person.

NOTE:

If the time appearing in the display is counting down very rapidly, check Demonstration Mode on page 29 and cancel.

32 Specification

E30MOG65SS

AC Line Voltage		Single phase 120V, 60 Hz, AC only
AC Power Required	Microwave Convection	1.55 kw, 13.0 amps 1.55 kw, 13.0 amps
Output Power	Microwave* Convection Heater	900 W 1450 W
Frequency		2450 MHz
Outside Dimensions		24-5/8" (W) x 14-7/8" (H) x 19" (D)
Cavity Dimensions**		16-1/8" (W) x 9-5/8" (H) x 16-1/8" (D)
Oven Capacity**		1.5 Cu. Ft.
Cooking Uniformity		Turntable system
Weight		Approx. 60 lb

Trim Kit

Dimensions	30" (W) x 21-3/8" (H) x 1" (D)
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* The International Electrotechnical Commission's standardized method for measuring output wattage. This test method is widely recognized.

** Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.

In compliance with standards set by:

FCC - Federal Communications Commission Authorized.

DHHS - Complies with Department of Health and Human Services (DHHS) rule, CFR, Title 21, Chapter I, Subchapter J.



- This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc.

BUILT-IN CONVECTION MICROWAVE OVEN WARRANTY

Your Convection Microwave Oven is protected by this warranty

	WARRANTY PERIOD	THROUGH OUR AUTHORIZED SERVICERS, WE WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE YEAR WARRANTY	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials of workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER.*
UNLIMITED WARRANTY (Applicable to the State of Alaska)	Time periods listed above.	All of the provisions of the full warranties above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

In the U.S.A., your appliance is warranted by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by us or an authorized Electrolux Home Products North America servicer. In Canada, your appliance is warranted by Electrolux Canada Corp.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.
NOTE: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by servicers other than Electrolux Home Products North America or its authorized servicers; use of parts other than genuine Electrolux Home Products parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by contacting Electrolux Home Products:

USA

1-800-944-9044
Electrolux Home Products
North America
P.O. Box 212378
Augusta, GA 30917

Canada

1-866-294-9911
Electrolux Home Products
North America
802, Boul. L'ange-Gardien
L'Assomption, Québec
J5W 1T6

This warranty only applies in the 50 states of the U.S.A., Puerto Rico, and Canada. Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp.

For toll-free telephone support in the U.S. and Canada.

1-877-4ELECTROLUX (1-877-435-3287)

For online support and internet product information:

www.electrolux.com

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