

Over The Range Convection Microwave Oven

User Manual



MWOTR 30200 CSS

01M-8851283200-1316-02

beko

Please read this manual first!

Dear Customer,

Thank you for preferring a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between the models are explicitly described in the manual.

Meanings of the symbols

Following symbols are used in the various section of this user manual:



Important information and useful hints about usage.



Warnings for dangerous situations concerning the safety of life and property.



Warning for hot surfaces.



This product has been manufactured in environmental friendly modern plants without giving any harm to the nature.

This appliance conforms to the WEEE regulation.



It does not contain PCB.

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Important Safety Instructions Read Carefully And Keep For Future Reference

This section contains safety instructions that will help protect from risk of fire, electric shock, exposure to leak microwave energy, personal injury or property damage. Failure to follow these instructions shall void any warranty.

1.1 General safety

- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses
- By clients in hotels, motels and other residential type environments;
- Bed and Breakfast type environments.

- Do not attempt to start the oven when its door is open; otherwise you may be exposed to harmful microwave energy. Safety locks should not be disabled or tampered with.
- Do not place any object between the front side and the door of the oven. Do not allow dirt or cleaning agent remnants built-up on the closure surfaces.
- Any service works involving removal of the cover that provides protection against exposure to microwave energy must be performed by authorized persons/service. Any other approach is dangerous.
- Your product is intended for cooking, heating and defrost food at home. It must not be used for commercial purposes. Manufacturer shall not be held liable for damages that have arisen from misuse.
- Do not use this appliance outdoors, bathrooms, humid environments or in places where the it can get wet.
- No responsibility or warranty claim shall be assumed for damages arising from misuse or improper handling of the appliance.

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Important safety and environmental instructions

- Never attempt to dismantle the appliance. No warranty claims are accepted for damage caused by improper handling.
- Only use the original parts or parts recommended by the manufacturer.
- Do not leave this appliance unattended while it is in use.
- Always use the appliance on a stable, flat, clean dry, and non-slip surface.
- The appliance should not be operated with an external clock timer or separate remote control system.
- Before using the appliance for the first time, clean all parts. Please see the details given in the "Cleaning and Maintenance" section.
- Operate the appliance for its intended purpose only as described in this manual. Do not use abrasive chemicals or steam on this appliance. This oven is particularly intended for heating and cooking the food.
It is not intended for industrial or laboratory use.
- Do not use your appliance to dry clothes or kitchen towels.
- Appliance becomes very hot while it is in use. Pay attention not to touch the hot parts inside the oven.
- Your oven is not designed to dry any living being.
- Do not operate the oven empty.
- Only use utensils that are suitable for use in microwave ovens.
- Cooking utensil may get hot due to the heat transferred from the heated food to the utensil. You may need oven gloves to hold the utensil.
- Utensils shall be checked to ensure that they are suitable for use in microwave ovens.
- Do not place the oven on stoves or other heat generating appliances. Otherwise, it may be damaged and the warranty becomes void.
- Microwave oven must not be placed in a cabinet that is not in compliance with the installation instructions.
- Steam may come out while opening the covers or the foil after cooking the food.
- Use gloves while taking any kind of heated food out.

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Important safety and environmental instructions

- The appliance and its accessible surfaces may be very hot when the appliance is in use.
- Door and outer glass may be very hot when the appliance is in use.
- Use the appliance with a grounded outlet only.
- Never use the appliance if the power cable or the appliance itself is damaged.

1.1.1 Electrical safety

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Beko Microwave Ovens comply with the applicable safety standards; therefore, in case of any damage on the appliance or power cable, it should be repaired or replaced by the dealer, service center or a specialist and authorized service alike to avoid any danger. Faulty or unqualified repair work may be dangerous and cause risk to the user.
- Make sure that your mains power supply complies with the information supplied on the rating plate of the appliance.

The only way to disconnect the appliance from the power supply is to remove the power plug from the power outlet.
- Do not use this appliance with an extension cord.
- Never touch the appliance or its plug with damp or wet hands.
- Place the appliance in a way so that the plug is always accessible.
- Prevent damage to the power cable by not squeezing, bending, or rubbing it on sharp edges. Keep the power cable away from hot surfaces and naked flame.
- Make sure that there is no danger that the power cable could be accidentally pulled or that someone could trip over it when the appliance is in use.
- Unplug the appliance before each cleaning and when the appliance is not in use.
- Do not pull the power cable of the appliance to disconnect it from its power supply and never wrap its power cable around the appliance.
- Do not immerse the appliance, power cable, or power plug in water or any other liquids. Do not hold it under running water.

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Important safety and environmental instructions

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Remove the wire strings and/or metal handles of paper or plastic bags before placing bags suitable for use in microwave oven to the oven.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Do not use inside of the oven to store something. Do not leave paper items, cooking material or food inside the oven when it is not being used.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature shall be checked before consumption, in order to avoid burns.
- This appliance is a Group 2 Class B ISM equipment. Group 2 contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment.
- Class B equipment is suitable for use in domestic establishments and establishments directly connected to a low voltage power supply network.
- Door or outer surface of the appliance may become hot when it is in use.

1.1.2 Product safety

- Heating the beverages with microwave may cause them to boil by splashing around after they have been taken out of the oven; so be careful when you are holding the containers.
- Do not roast anything in the oven. Hot oil may damage the components and materials of the oven, and it may even cause skin burns.
- Pierce food with thick crust such as potatoes, zucchinis, apples and chestnuts.
- Appliance must be placed so that the rear side is facing the wall.
- Before moving the appliance, please secure the turntable to prevent damage to it.

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Important safety and environmental instructions

- Eggs in their shell and whole hard-boiled eggs must not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- Never remove the parts at the rear and sides of the appliance, which protect the minimum distances between the cabinet walls and the appliance in order to allow for the required air circulation.
- **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

1.2 Intended use

- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Cleaning the door seals and adjacent parts: Use hot soapy water. Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- The oven should be cleaned regularly and any food deposits removed.
- There should be min 20cm free space above the top surface of the oven.
- Do not use the appliance for anything other than its intended use.
- Do not use the appliance as a heat source.
- Microwave oven is intended to thaw, cook and stew food only.
- Do not over-cook foods; otherwise, you may cause a fire.
- Do not use steam assisted cleaners to clean the appliance.

1.3 Children's safety

- Extreme caution is advised when being used near children and persons who are restricted in their physical, sensory or mental abilities.
- This appliance can be used by the children who are at the age of 8 or over and by the people who have limited physical, sensory or mental capacity or who do not have knowledge and experience, as long as they are supervised with regard to safe use of the product or they are instructed accordingly or understand the risks of using the product. Children should not play with the appliance. Cleaning and user maintenance procedures should not be performed by children unless they are controlled by their elders.
- Danger of choking! Keep all the packaging materials away from children.
- Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.
- Due to excessive heat that arises in grill and combination modes, children should only be allowed to use these modes under supervision of an adult.
- Keep the product and its power cable so that they are inaccessible by children under 8 years old.
- The appliance and its accessible surfaces may be very hot when the appliance is in use. Keep children away.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

1

Important safety and environmental instructions

1.4 Compliance with the WEEE Directive and disposal of waste products



This product does not include harmful and prohibited materials specified in the "Regulation for Supervision of the Waste Electric and Electronic Appliances" issued by the Ministry of Environment and

Urban Planning. Complies with the WEEE Directive. This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling.

Therefore, do not dispose the product with normal domestic waste at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. Ask the local authority in your area for these collection points. Help protect the environment and natural resources by recycling used products.

1.5 Package information

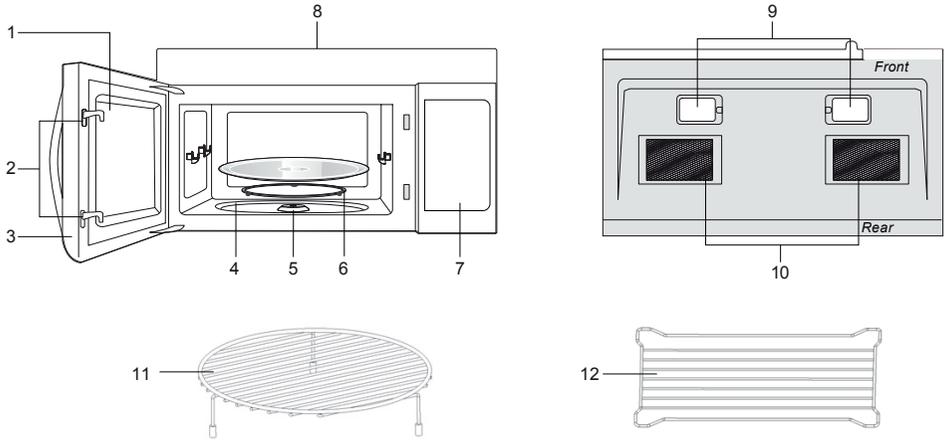


Package of the product is made of recyclable materials in accordance with our National Legislation. Do not dispose of the packaging materials

together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 Your over the range convection microwave oven

2.1 Overview



1. Window
2. Interlock system
3. Door assembly
4. Turntable ring assembly
5. Turntable Shaft
6. Turntable glass tray
7. Control panel
8. Ventilation openings (on top)
9. Surface lights
10. Ventilation filters
11. Wire rack (use in convection and combination cooking on the removable turntable)
12. Shelf (use in microwave cooking)

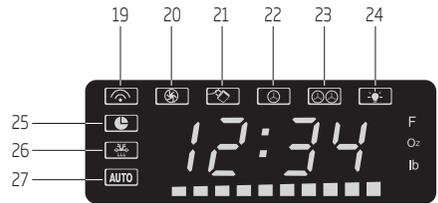
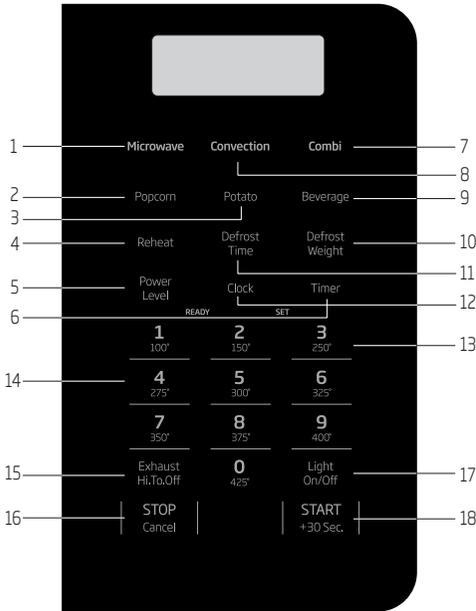
2.2 Technical data

Rated Voltage	120V~ 60Hz
Rated Input Power (Microwave)	1500 W
Rated Output Power (Microwave)	900 W
Rated Output Power (Convection)	1450 W
Oven Capacity	1.5 Cu.ft. (42 L)
Turntable Diameter	Ø13.6 inch (345 mm)
External Dimensions	29.9 X15.7X15.0 inch
Net weight	Approx. 66.4 Lbs (30.1 kg)

Markings on the product or the values stated in other documents supplied with the product are values obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions. Power values are tested at 230V.

3 Operation

3.1 Control panel



1. Microwave (P17)
2. Popcorn (P22)
3. Potato (1-4 potatoes) (P22)
4. Reheat (3 different setting) (P16)
5. Power Level (10 power levels available) (P12)
6. Timer (P11)
7. Combination (P13)
8. Convection (P17)
9. Beverage (P22)
10. Defrost weight (P14)
11. Defrost Timer (P14)
12. Clock (P11)
13. Easy Set (3 instant key settings) (P14)
14. Numeric pads (0 thru 9)
15. Exhaust (High/Low/Off) ~ Use to turn the exhaust fan on, off, or to adjust fan speed. (P14)
16. Stop/Cancel (P11)

17. Surface Light ~ Press this pad to turn the surface lights on or off. (P14)
18. STAR/+30 sec (P11)
19. Microwave indicator
20. Convection indicator
21. Lock indicator
22. Vent Fan Of Low-Speed indicator
23. Vent Fan Of High-Speed indicator
24. Stove Lamp indicator
25. Timer indicator
26. Defrost indicator
27. Auto Cook indicator



For detailed information, please go to relative page list above.

3 Operation

3.2 Before operating

Learn more about your microwave oven



To avoid risk of personal injury or property damage, do not operate the microwave oven empty.



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



Do not to use paper products when using Bake brown or combination bake brown with microwave.

3 Operation

Microwave utensil guide

Use	Do not use
<p>Oven proof glass (specifically treated for high intensity heat): Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim.</p> <p>China: Bowls, cups, serving plates and platters without metallic trim.</p> <p>Plastic: Plastic wrap (as a cover) - lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. Use plastic dishes, cups, semi-rigid freezer containers and plastic bags for short cooking times. Use these with care because the plastic may soften from the heat of the food.</p> <p>Paper: Paper towels, waxed paper, paper napkins and paper plates with no metallic trim or design. Look for the manufacturer's label for any special instructions for use in the microwave oven.</p>	<p>Metal utensils: Metal shields the food from microwave energy and produces uneven cooking. Also, avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.</p> <p>Metal decoration: Bowls, cups, serving plates and platters without metallic trim.</p> <p>Aluminum foil: Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing. Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1 inch from the side walls of the oven cavity and door of the microwave.</p> <p>Wood: Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets made of wood will react in the same way.</p> <p>Tightly covered utensils: Be sure to leave openings for steam to escape from covered cookware. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches may explode.</p> <p>Brown paper: Avoid using brown paper bags. They absorb heat and can burn.</p> <p>Flawed or chipped cooking utensils: Any utensil that is cracked, flawed or chipped may break in the oven.</p> <p>Metal twist ties: Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.</p>

3 Operation

3.3 Manual cooking

3.3.1 Setting the clock

Example: Setting clock display for 9:00:

1. Touch **Clock** pad once for AM, touch twice for PM.
2. Enter time using number pads.
3. Touch **Clock** pad again.

3.3.2 Setting the timer

Example: setting timer for 5 minutes:

1. Touch **Timer** pad once.
2. Enter desired time using number pads.
3. Touch **Timer** pad.

When the timer has reached the end of set time, you will hear beep alerts indicating the timer has run out.

3.3.3 Control Lock

You may lock the control panel to prevent the microwave from being accidentally started or used by children.

The control lock feature is very useful when cleaning the control panel. The lock will prevent accidental programming when wiping the control panel clean.

Example: To set the control lock ON:

Touch and hold the **Stop/Cancel** pad for more than 3 seconds. The Lock icon will appear in the display window along with 2 beeps.

Example: To change the control lock from ON to OFF:

Touch and hold the **Stop/Cancel** pad for more than 3 seconds. The Lock icon will disappear in the display window.

3.3.4 Using the Stop/Cancel key

This feature will let you quickly stop or cancel the cooking process.

Touch the **Stop/cancel** pad to :

1. Erase if you have entered wrong information.
2. Cancel timer.
3. Press pad once to pause the oven temporarily during cooking. (Touch **START/+30 sec** pad again to resume cooking.)
4. Return the time of day (clock) to the display after cooking cycle is completed.
5. Cancel a program during cooking, touch twice.

3.3.5 Using the Start/+ 30 sec. key

This feature will let you quickly start or add 30 seconds

Touch the **START/+30sec.** pad to :

1. Start programmed cooking.
2. Start cooking for 30 seconds at 100% power level.
3. Extend cooking time in multiples of 30 seconds each time this pad is touched during microwave cooking.

Example: To add 1 minute of cook time during 100% microwave cooking :

Press **START/+30 sec** pad twice.

3.3.6 Heating with multiple cooking stages

Example: To heat for 5 minutes at 100% power:

1. Press **Micro.** pad.
2. Use the number pads to enter desired heating time (cook time may be set up to 99 minutes and 99 seconds).
3. Touch **START** pad.

When heating has finished you will hear beeps .

3 Operation

3.3.7 Heating with lower power levels

Using the highest power level to heat foods with does not always give the best results when some types of food need slower cooking, such as roasts, baked goods or custards.

Your oven has nine other power levels you may choose.

Example: to heat for 4 minutes at 70% power:

1. Press **Micro.** pad.
2. Use the number pads to enter desired heating time (cook time may be set up to 99 minutes and 99 seconds).
3. Press **Power Level** pad once for power level 10 (100% power).
4. Use the number key to change the power level to 7. **PL7** appears in the display (70 % power).
5. Press **START** pad.

When heating has finished you will hear beeps .

3.3.8 Suggested power levels for cooking

The 10 power levels available with this microwave will help you to adjust to the power output best suited for the food type you are preparing. As with any food preparation in the microwave, it is best to follow the microwave instructions that are printed on food packaging.

The table below provides suggested power levels for various types of food that you can be prepare in the microwave.

3 Operation

Power level	Microwave output	Use to prepare when:
10 High	100 %	<ul style="list-style-type: none"> • Boiling water. • Cooking ground beef. • Making candy. • Cooking fresh fruits & vegetables • Cooking fish & poultry. • Preheating browning dish. • Reheating beverages. • Cooking bacon slices.
9	90 %	<ul style="list-style-type: none"> • Reheating meat slices quickly. • Saute onions, celery & green peppers.
8	80 %	<ul style="list-style-type: none"> • All reheating. • Cooking scrambled eggs.
7	70 %	<ul style="list-style-type: none"> • Cooking breads & cereal products. • Cooking cheese dishes & veal. • Cakes, muffins, brownies & cupcakes.
6	60 %	<ul style="list-style-type: none"> • Cooking pasta.
5	50 %	<ul style="list-style-type: none"> • Cooking meats & whole poultry. • Cooking custard. • Cooking spare ribs, rib roast & sirloin roast.
4	40 %	<ul style="list-style-type: none"> • Cooking less tender cuts of meat. • Reheating frozen packaged foods.
3	30 %	<ul style="list-style-type: none"> • Thawing meat, poultry & seafood. • Cooking small quantities of food. • Finish cooking casseroles, stew & some sauces.
2	20 %	<ul style="list-style-type: none"> • Softening butter & cream cheese. • Heating small amounts of food.
1	10 %	<ul style="list-style-type: none"> • Softening ice cream. • Raise yeast dough.

3.3.9 Heating with multiple cooking stages

For best results, some microwave recipes call for different power levels or different lengths of time for cooking. Your microwave may be set to change from one stage to another automatically (2 stages maximum).

Example: to cook food for 3 minutes at 80% power and then 50% power for 6 minutes 30 seconds:

1. Press **Micro.**

2. Use the number pads to enter heating time for the 1st stage (cook time may be set up to 99 minutes and 99 seconds).

3. Press **Power Level** pad once.

4. Use the number keys to enter power level for the 1st stage. **PL8** appears in the display (80 % power).

5. Press **Micro.** pad for 2nd stage.

3 Operation

- Use the number pads to enter heating time for the 2nd stage (cook time may be set up to 99 minutes and 99 seconds).
 - Press **Power Level** pad for 2nd stage.
 - Use the number key to enter power level for the 2nd stage. **PL5** appears in the display (50 % power).
 - Press **START** pad.
- When heating has finished you will hear beeps .



Power level must always be programmed for first stage - 100% =10.

3.3.10 Suggestions for getting the best results

To help you achieve the best possible results from your microwave oven, read the following suggestions below;

• Storage temperature

Foods taken from the freezer or refrigerator take longer to cook than the same foods would at room temperature.

• Size

Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.

• Natural moisture

Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.

• Stirring

Stir foods such as casseroles and vegetable from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. Constant stirring is not necessary.

• Turn over items

Turn over foods such as pork chops, roasts or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.

• Food placement

Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.

• Food arrangement

Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.

• Let the food stand

After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish in the center and avoids overcooking the out edges. The length of stand time depends on the density and surface area of the food items.

• Wrapping in paper towels or waxed paper

Sandwiches and many other food types containing prebaked bread should be wrapped prior to placing in the microwave to help prevent the food items from drying out while heating.

3.3.11 Using Ready Set

1	2	3
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Microwave heating or cooking may be quickly set at 100% power level for 1, 2 or 3 minutes. Use the number keys 1, 2 or 3 to choose the desired minutes of cook time (this option will only work using the 1, 2 or 3 numeric pads):

Example: To quickly heat for 2 minutes at 100% power:

Touch number pads 1, 2 or 3 for desired minutes of cook time.

3 Operation



The Ready Set function cannot be set when using the **Defrost** (by weight) feature.



The weight amount must be a valid entry for this feature to start. A valid weight entry is 0.1 to 6.0 pounds.

3.3.12 Exhaust High / Low / Off

The exhaust ventilation moves steam and other cooking vapors from the cooking surface of the range below the microwave oven.

To operate the exhaust vent, Touch the **vent fan High/Low/Off** pad once for the highest speed setting. Touch the pad again to choose the Low speed setting and a 3rd time to turn the exhaust ventilation off.



If the temperature gets too hot around the microwave oven, the fan in the exhaust vent hood will automatically turn on at the LOW setting to cool the oven. The fan will automatically turn off when the internal parts are cool. When this occurs, the vent cannot be turned off.

3.3.13 Surface Light / On / Off

Touch the **Light/On/Off** pad once for a cooking surface light. Press the pad again to turn the light off.

3.3.14 Setting Defrost by Weight

Example: To defrost 1lb. of food with the default power level and cook time determined automatically:

1. Press **Defrost Weight** pad once. **0.0** will appear in the display.
2. Use the numeric pads to input weight of food to defrost in pounds (10 = 1lb.) You may enter any weight from 0.1 to 6.0lbs Use the numeric pads to input weight of food to defrost in pounds (10 = 1lb.) You may enter any weight from 0.1 to 6.0lbs.
3. Press **START/+30sec.** pad.

When defrosting has finished you will hear beeps.

3.3.15 Setting Defrost by Time

Example: to defrost food with the default 30% power level for 5 minutes:

1. Press **Defrost Time** pad. **0:00** will appear in the display.
2. Use the number pads to enter desired defrost time (defrost time may be set up to 99 minutes and 99 seconds).
3. Press **START/+30sec.** pad.

When heating has finished you will hear beeps.



Power levels cannot be changed for both defrost (by weight) or defrost (by time) because the defrost performance will be adversely affected.

3.3.16 Special notes for defrosting by time

- After pressing **START** key, the display will count down remaining defrost time. The oven will beep twice during the defrost cycle. At this time open the door and turn the food if needed and remove any portions that have already thawed. Touch the **START** key to resume the defrost cycle.
- When heating has finished you will hear beeps.

3.3.17 Defrosting tips

- When using the defrost weight feature, the weight entered should always be pounds (valid entries are from 0.1 to 6.0 pounds).

3 Operation

- Use both defrost weight and defrost time features for raw food items only. Defrosting gives best results when food to be thawed is a minimum of 0°F (taken directly from a true freezer). If the food has been stored in a refrigerator-freezer that does not maintain a temperature of 5° F or below, always program a lower food weight or lower cook time to prevent cooking the food.
- If the frozen food is stored outside the freezer for up to 20 minutes, enter a reduced cook time or weight.
- The shape of the package will alter the defrosting time. Shallow rectangular food packets defrost more quickly than a deep frozen block of food.
- Separate pieces as they begin to defrost. Separated frozen pieces of food defrost better.
- Shield warm areas of food with small pieces of foil if they start to become warm.
- You may use small pieces of aluminum foil to shield food items like chicken wings, leg tips and fish tails, but do not allow the foil to touch the oven cavity walls when defrosting.

3.3.18 Defrosting suggestions for meats

For best results, please read these suggestions when defrosting meats.

Meat	Normal amount	Suggestions
• Roast beef or pork	2.5 to 6 lbs. (40 to 96 oz.)	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 15-30 minutes.
• Steaks, chops or fish	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered for about 5 to 10 minutes.
• Ground meat	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil for 5 to 10 minutes.
• Whole chicken	2.5 to 6 lbs. (40 to 96 oz.)	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the 1st stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the 2nd stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30 to 60 minutes in the refrigerator.
• Chicken pieces	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

3 Operation

3.3.19 Reheat

The reheat feature provides 3 quick preset settings based on serving size to reheat food for your cooking convenience.

Example: To reheat 24 ounces of food.

1. Press **Reheat** pad 3 times to reheat 24oz. of food. **24oz** will appear in the display (see reheat category table).
2. Press **START** pad.

Reheat Category	Press	Display
8 ounces of food	once	8 oz
16 ounces of food	twice	16 oz
24 ounces of food	3 times	24 oz

Reheat cooking suggestions

Reheat	Directions	Amount
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not as hot as you prefer after heating with Reheat , continue heating using manual time and power level settings. Contents: <ul style="list-style-type: none">• 3-4 oz. meat, poultry or fish (up to 6 oz. with bone)• ½ cup starch (potatoes, pasta, rice, etc.)• ½ cup of vegetables (about 3-4 oz.)	1 serving (1 plate)
Casserole Pasta	Cover plate with lid or vented plastic wrap. If food is not as hot as you prefer after heating with Reheat, continue heating using manual time and power level settings. Stir foods once before serving. Contents: <ul style="list-style-type: none">• Casserole-refrigerated foods (for example beef stew or lasagna)• Pasta-Canned spaghetti and ravioli, refrigerated foods.	1 to 4 servings

3 Operation

3.3.20 Convection cooking

There are ten temperatures of convection: 100F, 150F, 250F, 275F, 300F, 325F, 350F, 375F, 400F, 425F.

Convection cooking uses a heating element to raise the temperature of the air inside the oven. Any oven temperature from 100°F to 425°F may be set. A fan gently circulates this heated air throughout the oven, over and around the food, producing golden brown exteriors and rich, moist interiors.

Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food, some foods cook faster than in regular oven cooking.

For Best Results...

Always use the shelf when convection cooking. Reduce package/recipe temperature 25°F for baked goods. The shelf is required for good air circulation and even browning.

See the Cookware Tips section (P20) for information on suggested cookware.

Using CONVECTION With preheating

Example: To cook food for 5 minutes at 250° F using **CONV.** with preheating

1. Press **CONV.** pad once.
2. Press the temperature key to select the temperature you need. Do not enter cook time now. (The cook time will be entered later, after the oven is preheated.)
3. Press **Start/+30 SEC.** pad to start preheating. (When the oven is preheated, it will signal.)
4. Place the food in the oven. Press the number keys to set cooking time (If you do not enter the cooking time within 5 minutes the oven will turn off automatically.)
5. Press **"Start/+30SEC."** to start cooking. When cooking is complete, the oven will signal and turn off.

Using CONVECTION Without preheating

Example: To cook food for 5 minutes at 250° F using **CONV.** without preheating

1. If your recipe does not require preheating, press the **CONV.** pad once.
2. Press the temperature key to select the temperature you need.
3. Press **CONV.** to confirm the temperature.
4. Press the number keys to set cooking time.
5. Press the **"Start/+SEC."** pad start the oven.

3.3.21 Combination cooking

Combination cooking offers the best features of microwave energy and convection cooking. Microwaves cook food fast and convection circulation of heated air browns foods beautifully. Any oven temperature from 100° F to 425° F may be set.

For Best Results...

Always use the shelf when combination cooking. The shelf is required for good air circulation and even browning.

See the Cookware Tips section (P20) for information on suggested cookware.

3.3.22 Microwave+convection combination cooking

Example: To cook food for 5 minutes using combination cooking.

1. Press **COMBI.** pad once.
2. Press the number keys to set cooking time.
3. Press **Start/+30SEC.** pad to start cooking.



Check the Cookware Tips section for correct cookware when Combination Cooking.



Do not use metal cookware when Combination Cooking.

3 Operation



Place meat on a trivet in a glass dish to collect juices and prevent spattering.



For best roasting and browning results, whole roasts should be cooked in a glass dish placed directly on the oven shelf.



For foods that are too tall to fit in the oven, you can leave out the trivet. If necessary, you may take out the shelf and place the dish directly on the turntable.

3.3.23 Convection baking

- Use the wire rack during convection baking.
- Always pre-heat the oven before convection baking.
- Avoid opening the oven door during cooking - each time the door is opened the oven loses heat and this can cause uneven baking.

Biscuits and bread

Type	Temperature	Time	Notes
Biscuits	400°F	20-30 minutes	Canned refrigerated biscuits take 2 to 4 minutes less time.
Muffins	350°F	15-20 minutes	Remove from tin straight away and place on cooling rack.
Nut bread or fruit bread	350°F	55-70 minutes	
Bread	350°F	55-65 minutes	
Plain or sweet rolls	350°F	40-50 minutes	Lightly grease baking sheet.

Cakes

Type	Temperature	Time	Notes
Cheesecake	350°F	65-75 minutes	After baking open oven door slightly and leave cheesecake to stand in oven for 30 minutes
Coffee cake	350°F	30-40 minutes	
Cup cakes	350°F	20-30 minutes	
Fruit cake	350°F	85-95 minutes	
Gingerbread	350°F	40-45 minutes	

3 Operation

3.3.24 Combination cooking

Combination cooking helps to brown and crisp foods.

Type	Quantity	Time	Notes
Beefburgers	4oz	16-19 minutes for two	Place on microwave-proof plate, drain fat and turn halfway through cooking.
Beef rump roast	1.0kg	Rare: 15-20 minutes Medium: 21-25 minutes Well done: 26-30 minutes	Place fat side down on low rack, season, shield if necessary After cooking, leave to stand for 15 minutes.
Lamb roast, rolled, boneless	1.0kg	Rare: 15-20 minutes Medium: 21-25 minutes Well done: 26-30 minutes	Place fat side down on low rack, brush with marinade and season, shield if necessary. After cooking, leave to stand for 15 minutes.
Pork	2 chops	Rare: 13-17 minutes Medium: 18-23 minutes Well done: 24-29 minutes	Place on high rack, brush with marinade and season. Cook until no longer pink or internal temperature reaches 170°F. Turn halfway through cooking. After cooking, cover with foil and leave to stand for 5 minutes.
Pork	4 chops	Rare: 15-19 minutes Medium: 20-25 minutes Well done: 26-32 minutes	Place on high rack, brush with marinade and season. Cook until no longer pink or internal temperature reaches 170°F. Turn halfway through cooking. After cooking, cover with foil and leave to stand for 5 minutes.
Pork loin roast, rolled, boneless	1.0kg	Rare: 20-25 minutes Medium: 26-30 minutes Well done: 30-35 minutes	Place fat side down on low rack, season, shield if necessary. After cooking, cover with foil and leave to stand for 15 minutes.
Chicken breasts	1 lb.	16-26 minutes	Wash and dry meat, remove skin, place thickest portion to outside on high rack.
Chicken boneless portions	1 lb.	13-24 minutes	Place on high rack, brush with butter and season as required. Turn halfway through cooking. Cook until no longer pink and juices run clear. After cooking, cover with foil and leave to stand for 3-5 minutes.
Chicken, whole	1.3kg	25 - 40 minutes	Wash and dry bird, place breast down on low rack, brush with butter and season as required. Turn and drain halfway through cooking. Cook until no longer pink and juices run clear. After cooking, cover with foil and leave to stand for 10 minutes. Temperature in thigh should be approx 185°F.

3 Operation

3.3.25 Cookware tips

Convection Cooking

Metal Pans are recommended for all types of baked products, but especially where browning or crusting is important.

Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce a crispier crust.

Shiny aluminum pans are better for cakes, cookies or muffins because these pans reflect heat and help produce a light tender crust.

Glass or Glass-Ceramic casserole or baking dishes are best suited for egg and cheese recipes due to the cleanability of glass.

Combination Cooking

Glass or Glass-Ceramic baking containers are recommended. Be sure not to use items with metal trim as it may cause arcing (sparking) with oven wall or oven shelf, damaging the cookware, the shelf or the oven.

Heat-Resistant Plastic microwave cookware (safe to 450°F) may be used, but it is not recommended for foods requiring crusting or all-around browning, because the plastic is a poor conductor of heat.

Cookware	Microwave	Bake/brown	Combination
Heat-Resistant Glass, Glass-Ceramic (Pyrex®, Fire King®, Corning Ware®, etc.)	Yes	Yes	Yes
Metal	No	Yes	No
Non Heat-Resistant Glass	No	No	No
Microwave-Safe Plastics	Yes	No	Yes
Plastic Films and Wraps	Yes	No	No
Paper Products	Yes	No	No
Straw, Wicker and Wood	Yes	No	No

- Use only microwave cookware that is safe to 450 °F.

3 Operation

Select the best method of cooking.

Use the following guide to select the best method method of cooking. Specific recipes can be adapted to any of cooking.

① – Best method

② – Alternate method

N/R – Not recommended

Foods	Microwave	Combination	Bake/Brown
Appetizers			
Dips and Spreads	①	N/R	N/R
Pastry Snacks	②	①	②
Beverages	①	N/R	N/R
Sauces and Toppings	①	N/R	N/R
Soups and Stews	①	②	N/R
Meats			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Poultry			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Fish and Seafood			
Defrosting	①	N/R	N/R
Cooking	①	②	N/R
Casseroles	②	①	②
Eggs and Cheese			
Scrambled, Omelets	①	N/R	②
Quiche, Souffle	②	②	①
Vegetables, (fresh)	①	N/R	N/R
Breads			
Quick	②	①	②
Yeast	N/R	②	①
Muffins, Coffee Cake	②	①	②

3 Operation

Desserts			
Cakes, Layer and Bundt	②	①	②
Angel Food and Chiffon	N/R	N/R	①
Custard and Pudding	①	N/R	N/R
Bar Cookies	②	①	②
Fruit	①	N/R	N/R
Pies and Pastry	N/R	②	①
Candy	①	N/R	N/R
Blanching Vegetables	①	N/R	N/R
Frozen Convenience Foods	①	②	②

Popcorn



DO NOT leave microwave oven unattended while popping corn.

The popcorn feature lets you pop 3 different commercially packaged microwave popcorn sized bags. Use the table below to determine the setting to use.

Amount	Press popcorn pad
1.75 oz. (default setting)	once
3.00 oz.	2 times
3.5 oz.	3 times

Example: To pop a 3.0 oz. bag of popcorn automatically.

1. Press **Popcorn** pad (1, 2 or 3 times - refer to table above to change for bag size).
2. Press **START** pad.

The microwave will beep when finished.

Potato

The potato feature cooks 1, 2,3 or 4 (cooking times based on 8 to 32 oz.) potatoes automatically. Use the table below to determine the setting to use.

Amount	Press potato pad
1 potato (default setting)	once
2 potatoes	2 times
3 potatoes	3 times
4 potatoes	4 times

Example: To cook 1 potato automatically.

1. Press **Potato** pad (1, 2,3 or 4 times - refer to table above to change quantity).
2. Press **START** pad.

The microwave will beep when finished.



Before cooking, pierce potatoes with fork several times.



After cookings, let potatoes stand for 5 minutes.

3 Operation

Beverage

The beverage feature heats 1, 2 or 3 cups of beverage. Use the table below to determine the setting to use.

Amount	Press beverage pad
1 cup (about 8 oz.)	once (default setting)
2 cups (about 16 oz.)	2 times
3 cups (about 24 oz.)	3 times

Example: To heat 1 cup of a beverage.

1. Press **Beverage** pad (1, 2 or 3 times - refer to table above to change number of servings).

2. Press **START** pad.

The microwave will beep when finished.

3.4 Auto cooking

Convenience cooking suggestions

Convenience category	Amount	Suggestions
Popcorn	1.75,3.0, 3.5 oz. 1 pkg.	Cook a single "microwave-only" bag of popcorn at a time. Use caution when removing and opening the hot popcorn bag from the oven. Let microwave oven cool down at least 5 minutes before using again.
Potato	1,2,3,4 potatoes 8,16,24 32 oz.	Pierce each potato several times using a fork. Place on turntable in spoke-like fashion. After cooking, let stand for 3-5 minutes. Let oven cool for at least 5 minutes before using again. Use the start/+30sec pad to increase cook time for larger potatoes.
Beverage	1,2,3 cups (8 oz,16 oz, 24 oz.)	Use a microwave-safe measuring cup or mug; do not cover. Place the beverage in the microwave. After heating, stir well. Let oven cool for at least 5 minutes before using again. Beverages heated with the beverage category may be very hot. Remove the container with care.

3 Operation

3.5 Cooking charts

3.5.1 Cooking meat in your microwave

Be sure to place prepared meats on a microwave-safe roasting rack in a microwave-safe dish. Start cooking the meat fat side down and if necessary, use narrow strips of aluminum foil to shield any bone tips or thin meat areas. After cooking, check the temperature in several places before letting the meat stand the recommended time. Please note that the temperatures in the following charts are temperatures at removal time; the temperature will rise during the standing period.

Meat	Power level	Cook time	Directions
• Roast beef boneless (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	12-17 min./lb. for 160° F (Medium)	Place roast beef fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand* 10-15 minutes.
		14-19 min./lb. for 170° F (Well Done)	
• Roast pork boneless or bone-in (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	15-20 min./lb. for 170° F (Well Done)	Place roast pork fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand* 10-15 minutes.

- Expect a 10° F rise in the temperature during the standing period.

Meat	Doneness	Remove from oven	After standing (10-15 min.)
• Beef	Medium Well Done	150° F 160° F	150° F 160° F
• Pork	Medium Well Done	150° F 160° F	150° F 160° F
• Poultry	Dark meat Light meat	170° F 160° F	170° F 160° F

3 Operation

3.5.2 Cooking poultry in your microwave

Be sure to place poultry on a microwave-safe roasting rack in a microwave-safe dish. Cover poultry with wax paper to prevent splattering. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas, or areas that start to overcook. After cooking, check the temperature in several places before letting the meat stand the recommended time.

Poultry	Cook time/power level	Directions
<ul style="list-style-type: none">Whole chicken (up to 4 lbs.)	Cook time: 7-10 min. /lb. 180° F dark meat 170° F dark meat Power level: medium high (7)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5-10 min.
<ul style="list-style-type: none">Chicken pieces (up to 4 lbs.)	Cook time: 7-10 min. /lb. 180° F dark meat 170° F dark meat Power level: medium high (7)	Place chicken bone-side down on dish, with thickest portions toward the inside of dish. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5-10 min.

3.5.3 Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hardcooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.

3.5.4 Cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Rarely is extra water needed. If dense vegetables such as potatoes, carrots and greens are being cooked, add about $\frac{1}{4}$ cup of water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger vegetables.

- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. The will cook more evenly if turned over halfway through cooking.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.

3 Operation

- Most of the time, the denser the food the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately.

3.5.5 Cooking seafood in your microwave

Place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it for doneness at a minimum cooking time before cooking longer.

Seafood	Cook time/power level	Directions
Fish steaks Up to 1½ lbs.	Cook time: 7-11 min./lb. Power level: med-high (7)	Arrange fish on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3-5 mins.
Fish fillets Up to 1½ lbs.	Cook time: 4-8 min./lb. Power level: med-high (7)	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2-3 mins.
Shrimp Up to 1½ lbs.	Cook time: 4-6½ min./lb. Power level: med-high (7)	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

3.6 Demonstration Mode

When the oven is electrified within one minute, to demonstrate, press "POPCORN" pad twice and hold for 6 seconds, "DE" will appear in the display. The buzzer sounds twice.

To cancel, press "POPCORN" pad twice and hold for 6 seconds, "End" will appear in the display. The buzzer will sound twice. If easier, unplug the oven from the electrical outlet.

4 Cleaning and care

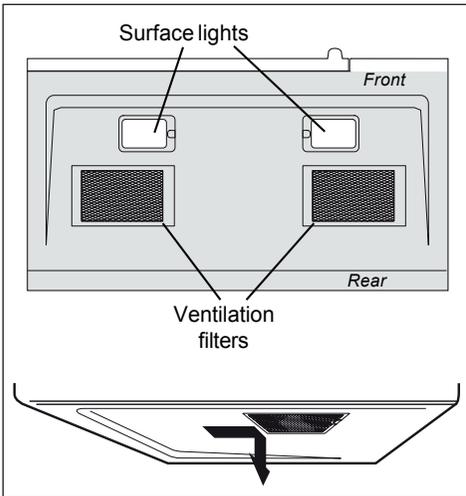
Disconnect the power cord before cleaning or leave the door open to deactivate the oven during cleaning.

4.1 Cleaning the exhaust filters

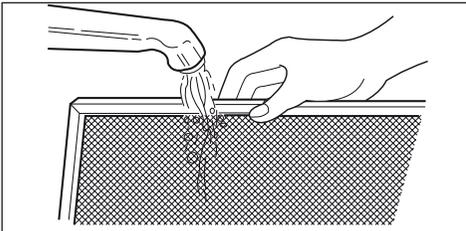
The oven ventilation exhaust filters should be removed and cleaned often; generally at least once every month.



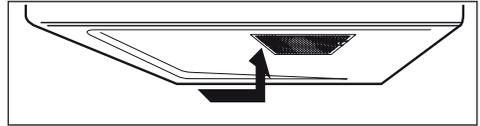
To avoid risk of personal injury or property damage, do not operate oven hood without filters properly in place.



1. To remove the exhaust ventilation filters, slide the filter to the rear. Then pull filter downward and push to the other side. The filter will drop out. Repeat for the 2nd filter.



2. Soak the ventilation filters in hot water using a mild detergent. Rinse well and shake to dry or wash in a dishwasher. **Do not use ammonia. The aluminum on the filter will corrode and darken.**



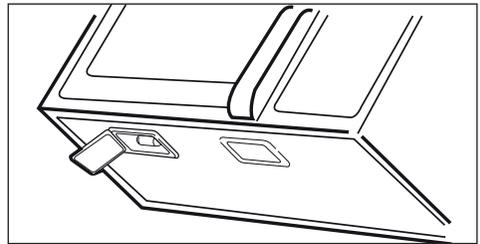
3. To reinstall the exhaust ventilation filter, slide it into the side slot, then push up and toward oven to lock. Reinstall the 2nd filter using the same procedure.

4.2 Surface light replacement



To avoid risk of personal injury or property damage, wear gloves when replacing the light bulbs.

1. Unplug the microwave oven or turn off power at the main circuit breaker.
2. Remove the bulb cover mounting screws at both light positions under the microwave.



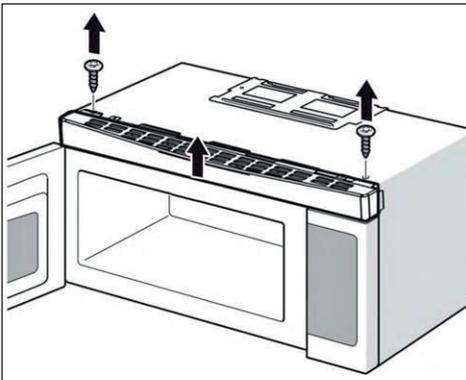
3. Replace bulb with 30 watt appliance bulb.
4. Re-install bulb cover and mounting screw.
5. Plug the microwave back into the power supply or turn the power back on at the main circuit breaker.

4 Cleaning and care

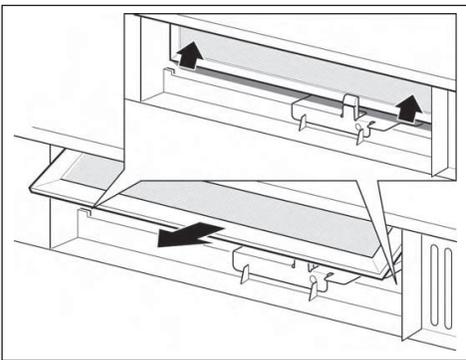
4.3 Charcoal filter replacement

Charcoal Filter installed in your microwave oven, is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

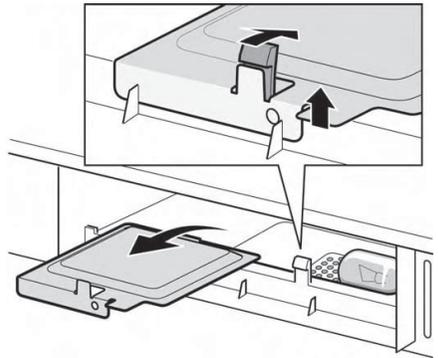
1. Disconnect power to the microwave oven at the circuit breaker panel or by unplugging.
2. Remove the vent grill mounting screws.
3. Pull the vent grill away from the unit.



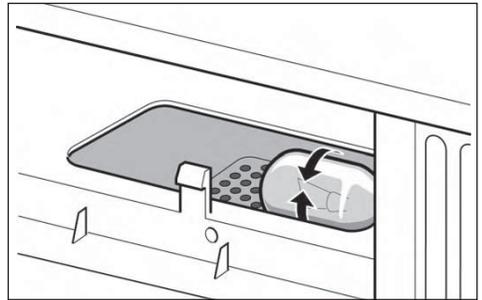
4. Remove the charcoal filter by pushing it inwards, then turn and pull it away from the unit.



1. Open light cover located behind filter mounting by carefully pulling up on the front edge.



2. Remove old light bulb and replace only with equivalent 30 watt bulb available from parts distributor. Bulbs are also available at most hardware stores or lighting centers.



Do not use bulb larger than 30 watts.

3. Replace the microwave oven light cover by carefully pushing into place. Replace the charcoal filter. Push the vent grill back into place (engaging both the bottom and top tabs) and replace the vent grill mounting screws.

4.4 Oven light replacement

Remove the vent grill per instructions 1-4 above and charcoal filter, if used.

4 Cleaning and care

4.5 Cleaning suggestions

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

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

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

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

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

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

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

4.6 How to Clean the Inside

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

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

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

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

Removable Turntable and Turntable Support

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

4 Cleaning and care

4.7 How to Clean the Outside

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

Case

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

Control Panel and Door

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

Door Surface

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

Power Cord

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

Stainless Steel

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

To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

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

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

Apply cleaner with a damp sponge. Use a clean, hot, damp cloth to remove cleaner. Dry with a dry, clean cloth.

Always scrub lightly in the direction of the grain.

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

5 Maintenance

5.1 Troubleshooting

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

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

6 Guarantee and Service

WARRANTY STATEMENT FOR THE BEKO OVER THE RANGE CONVECTION MICROWAVE OVEN

The warranties provided by Beko in these statements only apply to Beko electric and gas ranges sold to the original purchaser or homeowner in the US and Canada. The warranty is not transferable. To obtain warranty service, please contact our nearest distributor as listed by state and province. You will need your Over The Range Microwave Ovens model number, serial number, retailer name and address, where purchased and purchase date / installation date. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Also, please make sure you register your product for warranty at www.beko.us

1 year (*) full warranty from date of first installation

Beko will repair or replace at no cost to the consumer any defective parts of the Over The Range Microwave Ovens if used under normal household conditions

(warranty is void if the product is used commercially e.g., bed + breakfast, nursing home etc.). Service must also be performed by an authorized Beko service agency. (Cosmetic defects must be reported within 10 business days from installation). 1 year warranty on the accessories is for the parts only and does not include labor.

2 year*++ limited warranty from date of first installation (Parts only) Beko will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Again the electric and gas ranges must have been used under normal household conditions and not commercially as stated above (Labor charges are the responsibility of the consumer).

Disclaimers of warranties and exclusions:

Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the electric and gas ranges. The warranty also does not cover defects or damage caused by an act of God (such as storms, floods, fires, mudslides, etc.), damage cause by use of the electric and gas ranges for purposes other than those for which it was designed, misuse, abuse, accident, alteration, improper installation, maintenance, travel fees, service calls outside normal service hours, pick up and delivery, any food loss due to product failure, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty terms for this Beko household appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BEKO UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BEKO ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Beko does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the electric and gas ranges or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

(*) Installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.

(**) Parts replaced will assume the identity of the original parts + their original warranty.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Beko or any other party is authorized to make any warranty statements in addition to those made in this Warranty Statement.

Please keep this warranty card, user manual and your sales slip for future reference.

HOW TO GET SERVICE

Please contact you authorized Beko dealer or visit www.beko.us to locate and get information for the closest authorized Beko service center.

