# Microwave Oven INSTRUCTION MANUAL

MODEL:TM131M2KS-P0H

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

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

SAVE THESE INSTRUCTIONS CAREFULLY

The device complies with Part 18 of the FCC Rules.

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

## Specifications

Model:	TM131M2KS-P0H
Rated Voltage:	120V~ 60Hz
Rated Input Power(Microwave):	1500W
Rated Output Power(Microwave):	1100 W
Oven Capacity:	31 L
Turntable Diameter:	Ø 315 mm
External Dimensions:	513x425x306mm
Net Weight:	Approx. 15.7 kg

## IMPORTANT SAFETY INSTRUCTIONS

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

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

- 1. Read all instructions before using the appliance.
- 2. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
- 3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 4.
- Install or locate this appliance only in accordance with the provided installation instructions.
- 5. Some products such as whole eggs and sealed containers for example, closed glass jars are able to explode and should not be heated in this oven.
- 6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- 7. As with any appliance, close supervision is necessary when used by children.
- 8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- 9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
- 10. Do not cover or block any openings on the appliance.
- 11. Do not store this appliance outdoors. Do not use this product near water for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- 12. Do not immerse cord or plug in water.
- 13. Keep cord away from heated surface.
- 14. Do not let cord hang over edge of table or counter.
- 15. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.
- 16. To reduce the risk of fire in the oven cavity:
  - 1). Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - 2). Remove wire twist-ties from paper or plastic bag before placing bag in oven.
  - 3). If material inside of the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  - 4). Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- 17. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

- 1) Do not overheat the liquid.
- 2) Stir the liquid both before and halfway through heating it.
- 3) Do not use straight-sided containers with narrow necks.
- 4) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- 5) Use extreme care when inserting a spoon or other utensil into the container.

# SAVE THESE INSTRUCTIONS GROUNDING INSTRUCTIONS

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

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

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

#### **DANGER** - Electric Shock Hazard

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

#### WARNING - Flectric Shock Hazard

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

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

## RADIO INTERFERENCE

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

## **UTENSILS**

#### **CAUTION** - Personal Injury Hazard

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

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

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

#### **Utensil Test:**

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

# Materials you can use in microwave oven

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

## Materials to be avoided in microwave oven

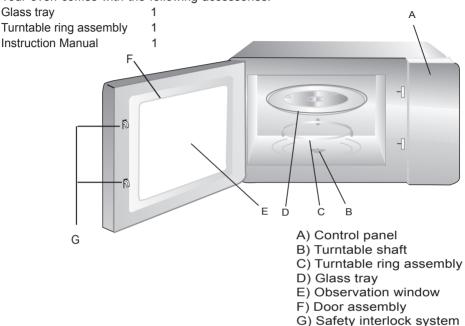
Utensils	Remarks	
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.	
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.	
Metal or metal-	Metal shields the food from microwave energy. Metal trim may	
trimmed utensils	cause arcing.	
Metal twist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

## SETTING UP YOUR OVEN

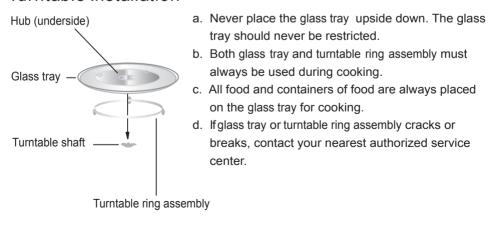
## Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories:



## Turntable Installation



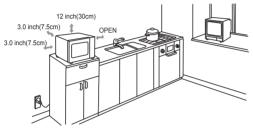
## Countertop Installation

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

## Installation

 Select a level surface that provide enough open space for the intake and/or outlet vents.



A minimum clearance of 3.0 inches (7.5cm) is required between the oven and any adjacent walls. One side must be open.

- (1) Leave a minimum clearance of 12 inches (30cm) above the oven.
- (2) Do not remove the legs from the bottom of the oven.

- (3) Blocking the intake and/or outlet openings can damage the oven.
- (4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
- Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

## Control Panel and Features







## **OPERATION INSTRUCTION**

This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.

## 1. Clock Setting

When the microwave oven is electrified, the screen will display "WELCOME", and the buzzer will ring once. If there is no operation within 1 minute, the oven will enter waiting state, and the screen will display "0:00".

- 1) Touch "KITCHEN TIMER/CLOCK" twice to set clock. The screen will display "12:00" and the hour figure will flash.
- 2) Touch "  $^$  ", "  $^$  " ,"  $^$  " or "  $^$  " to adjust the hour figure, the input time should be within 0--12.
- Touch "KITCHEN TIMER/CLOCK" to confirm the hour figures and the minute figures will flash.
- 4) Touch "  $\land$  ", "  $\checkmark$  " ,"  $\checkmark$  " or "  $\gt$  " to adjust the minute figures, the input time should be within 0--59.
- 5) Touch "KITCHEN TIMER/CLOCK" to finish clock setting. The screen will diaplay current time and ":" will flash.

Note: 1) If the clock is not set, the current time would not display when powered.

 During the process of clock setting, if you do not press "KITCHEN TIMER/CLOCK" to confirm in 1 minute, the oven will go back to the previous status automatically.

#### 2. Kitchen Timer

- 1) Touch "KITCHEN TIMER/CLOCK" once, the screen will display "KT 00:00".
- 2) Touch "  $\land$  ", "  $\checkmark$  ", "  $\checkmark$  " or "  $\gt$  " to set the time. (The time setting should be 00:05- 95:00.)
- 3) Touch " START/+30SEC. " to confirm setting.
- 4) When the timer time arrives, and the smart voice is off, the buzzer will ring 5 times. If the clock has been set (12-hour system), the screen will display the current time.

Note: The kitchen timer is different from clock. Kitchen Timer is a timer.

## 3. Microwave Cooking

- 1) Touch the "Power/Volume" key once, "POWER" will display on the screen.
- 2) Touch " \cap ", " \cap ", " \cap " or " \cap " to select the microwave,and "P10", "P8", "P5", "P3","P1" will display in order. Or you can touch" START/+30SEC.", the screen will display "P10", then touch " Power/Volume " to adjust microwave power.

- 3) Touch "START/+30SEC." to confirm the power level.
- 4) Touch "  $\land$  ", "  $\checkmark$  ", "  $\lt$  " or "  $\gt$  " to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 5) Touch "START/+30SEC. " to start cooking.

#### 4. Speeding Cook

- 1) In waiting state, touch "START/+30SEC." to cook with 100% power level for 30 seconds. Each touch on the same key can increase 30 seconds. The maximum cooking time is 95 minutes.
- 2) During microwave cooking, time defrost and multi-stage cooking, each touch on "START/+30SEC." key can increase 30 seconds for cooking time.

Note: this function cannot work under weight defrost and auto menu cooking.

## 5. Defrost by W.T.

- 1) Touch "WEIGHT/TIME DEFROST" key once, the oven will display "WEIGHT DEFROST".
- 2) Touch "  $\land$  ", "  $\checkmark$  ", "  $\lt$  " or "  $\gt$  " to adjust the weight of food. The input weight should be within 4-70 Oz.
- 3) Touch "START/+30SEC." key to start defrosting.

## 6. Defrost by Time

- 1) Touch "WEIGHT/TIME DEFROST " key twice, the oven will display
  "TIME DEFROST".
- 2) Touch "  $\land$  ", "  $\checkmark$  ", "  $\lt$  " or "  $\gt$  " to select the defrosting time. (The time setting should be 00:05- 95:00.)
- 3) Touch "START/+30SEC." key to start defrosting.

Note: After half past the defrosting time, the buzzer will ring twice.

#### 7. Auto Menu

### a.Popcorn

- 1) In waiting state, touch " POPCORN" to choose popcorn menu, the default weight is 2.75 Oz.
- 2) Touch "POPCORN" repeatedly to choose the weight.
- 3) Touch "START/+30SEC." to start cooking.

#### b.MeIt

- 1) In waiting state, touch "MELT" repeatedly to choose menu . And "MELT BUTTER", "MELT CHOCOLATE" and "MELT CHEESE" will display in order.
- 2) Touch "START/+30SEC." to confirm the menu you choose.
- 3) Touch " MELT " repeatedly to choose the weight of menu.
- 4) Touch "START/+30SEC." to start cooking.

#### c.Soften

- 1) In waiting state, touch "SOFTEN" repeatedly to choose menu . And "SOFTEN BUTTER", "SOFTEN ICE CREAM", "SOFTEN CREAM" will display in order.
- 2) Touch "START/+30SEC." to confirm the menu you choose.
- 3) Touch "SOFTEN" repeatedly to choose the weight of menu.
- 4) Touch "START/+30SEC." to start cooking.

## Auto Menu

Menu	Sort	Weight
		2.75 Oz
Popcorn	Popcorn	3.2 Oz
	Potato	1 Potato
Potato		2 Potatoes
		3 Potatoes
		4 Potatoes
		1 stich(8 Oz)
	Melt Butter	2 stich
		3 stich
Melt	Melt Chocolate	4 Oz
	West Chocolate	8 Oz
	Melt Cheese	4 Oz
		8 Oz
	Soften Butter	1 stich
		2 stich
Soften		3 stich
	Soften Ice Cream	8 Oz
		16 Oz
	Soften Cream Cheese	4 Oz
		8 Oz

#### 8. Sensor Menu

- 1) In waiting state, touch " SENSOR MENUS " key repeatedly, the screen will display "SENSOR REHEAT", "PIZZA REHEAT", "MEAT", "FISH", "FROZEN ENTREE" "OATMEAL", "SOUP", "FROZEN VEGETABLE", "FRESH VEGETABLE", "PASTA"in order.
- 2) Touch "START/+30SEC." to start cooking.

#### Note:

- 1)When cooking or reheating food, you should do these in order to have the best effect.
- a. The room temperature cannot be over 35 degrees.
- b. The weight of food must be more than 110g (4 Oz).
- c.The cavity, glass tray and utensils must kept drying before putting the food in.
- d.The reheat food can be covered with the lid.But the lid must has venthole in order to emanate the steam.Sealed utensil is forbidden.
- 2) During cooking process, following points must be done.
  - a.Keep the door close when the surplus time not displays or the buzzer does not sound twice.
  - b. When the buzzer sound twice, the time will count down and display the suplus time, you can open the door to mix the food up, turn over or replace the food. And then go on the next operation.
- 3) Please leave the food alone for a while after cooking have been finished.
- 4) During sensor cooking process, if the time not count down, please do not open the oven door or press " STOP/CLEAR " key. Otherwise, the sensor will make mistakes.

#### Sensor Cook Chart

Menu	Weight	Power(before sensoring)/Power(after sensoring)	
Sensor Reheat	8~16 Oz	100%/100%	
Pizza Reheat	6~12 Oz	100%/100%	
Meat	8~24 Oz	100%/80%	
Fish	4~16 Oz	100%/80%	
Frozen entree	8~32 Oz	100%/100%	
Oatmeal	1~4 Servings	100%/50%	
Soup	1~3 Cups	100%/100%	
Frozen Vegetable	6~16 Oz	100%/0%	
Fresh Vegetable	6~16 Oz	100%/0%	
Pasta	1.75~5.5 Oz	100%/80%	

## 9.Multi-Stage Cooking

Two stages can be maximumly set. If one stage is defrosting, it should be put in the first stage. The buzzer will ring once after each stage and the next stage will begin.

Note: Auto menu cooking and speedy cooking cannot be set as one of the multi-stage.

Example: if you want to defrost the food for 5 minutes, then to cook in P8 microwave power for 7 minutes. The steps are as following:

- Touch " WEIGHT/TIME DEFROST " key twice, the screen will display "TIME DEFROST".
- 2) Touch "  $\land$  ", "  $\checkmark$  ", "  $\lt$  " or "  $\gt$  " to adjust the defrost time of 5 minutes.
- 3) Touch "Power/Volume" to enter microwave power setting. Touch "Power/Volume" again to set the power in P8.
- 4) Touch "START/+30SEC." to confirm the microwave power.
- 5) Touch "  $\land$  ", "  $\checkmark$  ", "  $\lt$  " or "  $\gt$  " to adjust the cooking time of 7 minutes.
- 6) Touch "START/+30SEC." to start cooking.

## 10. Memory Function

- 1) Set the cooking program first. Only one or two stages can be set.
- 2) Press " MEMORY " to save the procedure.
- 3) Press " MEMORY " again to start working.

Example: To set the following procedure as the memory procedure.

To defrost the food for 15 minutes.

The steps are as follow:

- a. Touch "WEIGHT/TIME DEFROST" key twice, the oven will display "TIME DEFROST".
- b. Touch "  $\sim$  ", "  $\sim$  ", " < " or " > " to select the defrosting time for 15 minutes.
- c. Touch "MEMORY" to save the setting and buzzer will ring once.
- d. Touch "MEMORY" again to start cooking.

Note:

If the electricity is not cut off , the procedure will bu saved all the time. If it is, the procedure need to be reset.

## 11. Smart Voice Volume setting

- 1) In waiting state, press "Power/Volume" twice entering the volume setting function.
- 2) Touch "  $\land$  ", "  $\checkmark$  ", "  $\lt$  " or "  $\gt$  " to adjust the volume, 5 level is avalable.

#### 12. Smart Voice Lock

- 1) In waiting state, press "Smart Voice On/Off" key to turn off the smart voice function.
- 2) If the smart voice is in off state, press "Smart Voice On/Off " to turn on.

#### 13. Smart Voice Control

- 1) In waiting state, speak "VOICE GENIE" to activate the smart voice function.
- 2) Then issue the order within 6 seconds.

## 14. Inquiring Function

- 1) In microwave cooking state, touch "MICROWAVE" to check the current power .
- 2) During cooking state, touch "CLOCK" to check the current time. If the clock has been set, It will be displayed for 3 seconds.

#### 15. Lock-out Function for Children

Lock: In waiting state, touch " STOP/CLEAR " for 3 seconds, there will be a long "beep" denoting entering into the children-lock state. The current time or "LOCKED" will display. Lock quitting: In locked state, touch "STOP/CLEAR" for 3 seconds, there will be a long "beep" denoting that the lock is released.

#### 16. Mute function

In waiting state, press "MEMORY" for 3 seconds, there will be a long "beep" denoting the oven will enter to mute mode. Any operation cannot make the buzzer sound. In mute state, press "MEMORY "for 3 seconds, there will be a long "beep" denoting the oven will exit mute mode.

## 17. Specification

- 1) Once the cooking programme has been set, "START/+30SEC." is not pressed in 1 minute. The current time will be displayed. The setting will be cancelled.
- 2) The buzzer sounds once by efficient press, inefficient press will be no responce.
- 3) When cooking finish, buzzer will ring 5 times and the screen will display "END".

## 18. Open The Door

# **MAINTENANCE**

## Troubleshooting

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

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

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