# **Quick Start Guide**



See owner's manual for complete instructions and important safety information before using this product.

# STEPS FOR EASY STEAM CLEANING

It is recommended that you clean the oven with the STEAM CLEAN function regularly depending on your frequency of usage. The function works best when food residue does not build up over a long period of time.

### STEP 1



Mix one drop of dish soap and ½ cup water. Pour the mixture into the CRUMB/STEAM TRAY. Make sure the tray is placed above the heating elements. Spread water around the tray. You can keep the wire rack or mesh basket on the tray for the cycle.

**Important:** Do not steam clean immediately after cooking. Let the oven cool down.

# STEP 2



the STEAM CLEAN button and then press START. The START/STOP icon will illuminate solid and the display will cycle between showing the time remaining and "SC."

Close the door and press

## STEP 3



You will start to see steam building up on the door around 1 minute into the cycle. The cycle will run for 5 minutes, which includes the cool-down time. Once the cycle is complete, the oven will beep twice (the display will show "0:00").

### STEP 4



Use a towel, paper towel, or sponge to wipe down the interior. Use caution because the oven may be hot. Carefully remove the CRUMB/STEAM TRAY with a towel or oven mitt and pour any remaining water out. For best results, wipe down the oven right after the cycle because condensation helps the cleaning. Rinse the CRUMB/STEAM TRAY and scrub off any remaining food debris. The tray, wire rack, and mesh cooking basket can also be cleaned in the dishwasher.

**IMPORTANT:** Unpack all parts from the box and packaging and remove any clear or blue protective film on the components. Wash the accessories with warm, soapy water before first use (only select accessories are dishwasher safe).