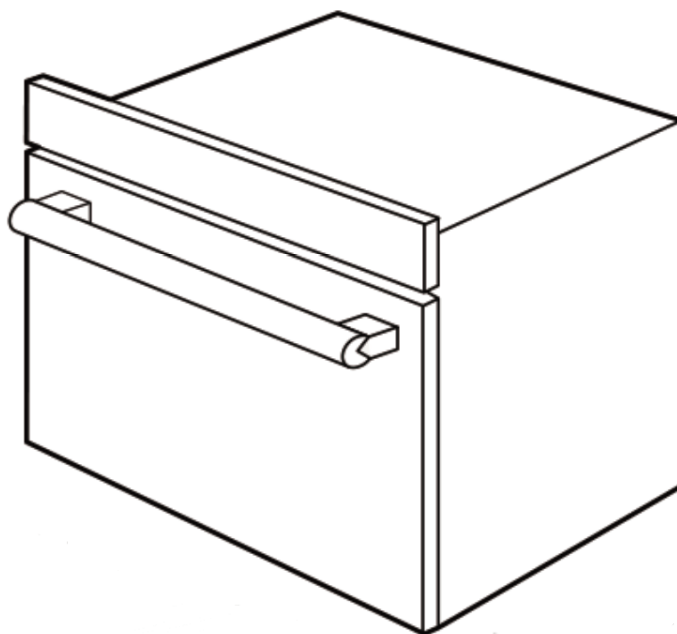




Instruction Manual



MICROWAVE OVEN

BRAND:AOBOSI

MODEL: TF044E4MD-SH0DK0 / TF044E4SC-SHNDK0

120 V~ 60 Hz 1750W

**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

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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.

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 5.
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.
18. Do not operate any heating or cooking appliance beneath the appliance.
(Exception: A microwave oven investigated for use above another heating appliance.)
19. Do not mount unit over or near any portion of heating or cooking appliance.
(Exception: A microwave oven investigated for use above another heating appliance.)
20. Do not mount over sink.
21. Do not store anything directly on top of the appliance surface when the appliance is in operation.
22. Oversized food or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
23. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
24. Do not use paper products when appliance is operated in the toaster mode.
25. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
26. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

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 - Electric 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

1. 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.

This device complies with part 18 of the FCC Rules.

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.
3. 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

Utensils	Remarks
Browning dish	Follow manufacturer's 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.
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 bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term 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 paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's 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).
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-trimmed utensils	Metal shields the food from microwave energy. Metal trim may 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.

Causes of damage

Caution!

- Creation of sparks: Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food: Do not store moist food in the closed cooking compartment for long periods.
Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
- 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.

Important information

Electrical connection with plug (only for some models, subject to our products)

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket, or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

Fuse protection: see instructions for use-technical data.

Electrical connection without plug (only for some models, subject to our products)

The appliance is designed to be permanently installed with a three-pin power cord and may only be connected by a licensed expert in accordance with the connection diagram.

Only a qualified electrician who takes the relevant regulations into account may replace the power cord.

Do not use multiple plugs, power strips or extensions. Overloading causes a risk of fire.

If the connection is no longer accessible following installation, an all-pin isolating switch with a contact gap of at least 3 mm must be provided.

Connect the wires of the mains power cord in accordance with the following colour coding:

Green and yellow	Earth wire (⊕)(E)
Blue	Neutral wire (N)
Brown	Live (L)

Great Britain and Australia:

Do not connect the appliance using a 13 A plug or protect it with a 13 A fuse. The appliance must be protected using a fuse that is rated 16 A or higher. The appliance must be disconnected from the power supply during all installation work.

When the appliance is installed, protection must be provided against accidental contact in the future.

Before you begin

Tools and parts needed

- Philips head screwdriver
- 1/8" drill bit and drill
- Measuring tape
- Knife

Parts included

- Microwave oven
- Philips head screws

Power Requirements

The outlet must be properly grounded in accordance with all applicable codes.

It can be installed in the back wall directly behind the appliance.

Checklist for Installation

Use this checklist to verify that you have completed each step of the installation process. This can help you avoid mistakes.

Refer to detailed instructions for each step in the sections following this checklist.

1. Before installing the appliance, be sure to verify the cabinet dimensions are correct for your appliance and that the required electrical connections are present. Make sure the electrical conduit provided on the appliance is able to reach to the point of connection.
2. Move the appliance into place in front of the cabinet opening.

3. Remove packaging materials, leaving the bottom packaging on the appliance to avoid damage to the floor.
4. Team-lift the appliance directly into the cabinet cutout.
5. Slide the appliance all the way into place.
6. Fasten the appliance to the cabinet opening with the screws supplied.

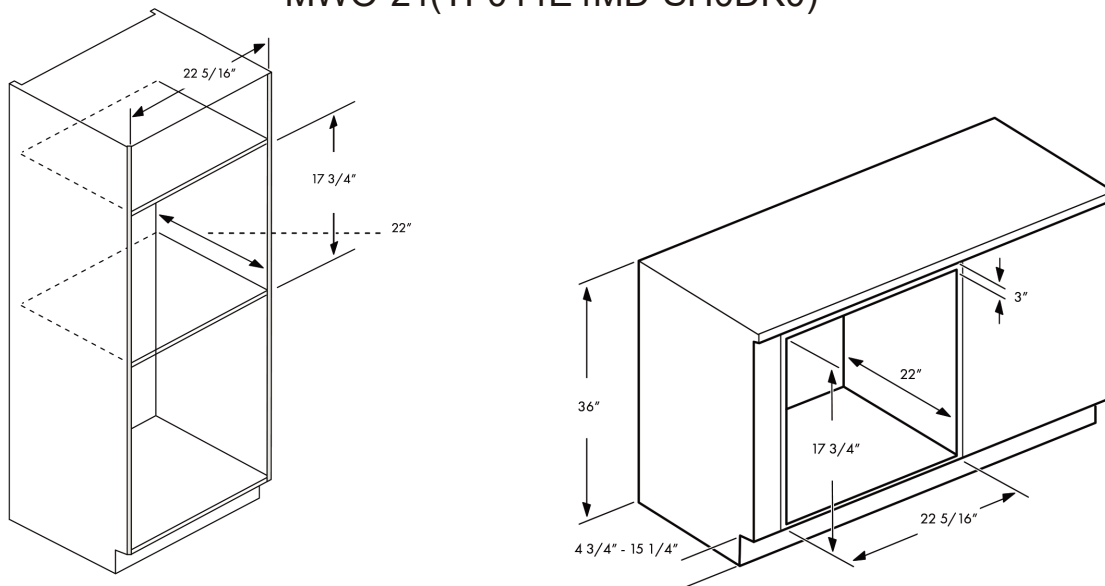
Always read and follow the complete installation instructions contained in this manual.

Installation instructions

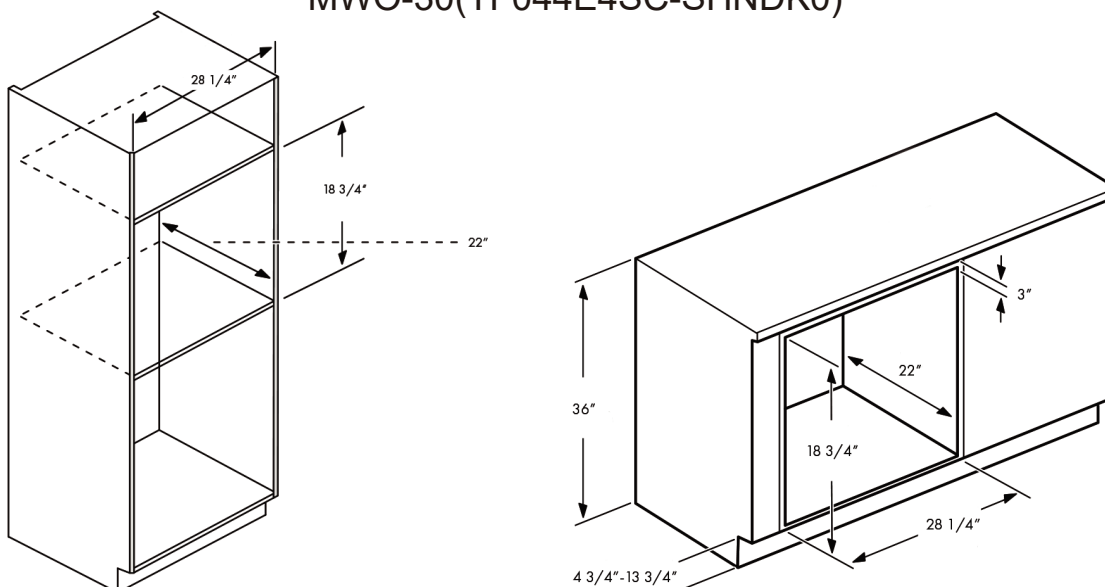
GENERAL CABINET REQUIREMENTS:

- 1/4" space is required between the side of the appliance and an adjacent wall or cabinet door when installed at the end of a cabinet run.
- The cabinet base must be flat and capable of supporting the weight (roughly 90 pounds) of your appliance when in use.
- The appliance door will overlap the furniture below by approx 3/16" when opened.
- There must be an air gap of at least 1/4" between the appliance and the cabinet walls when the appliance is installed, i.e. 1/8" each side.

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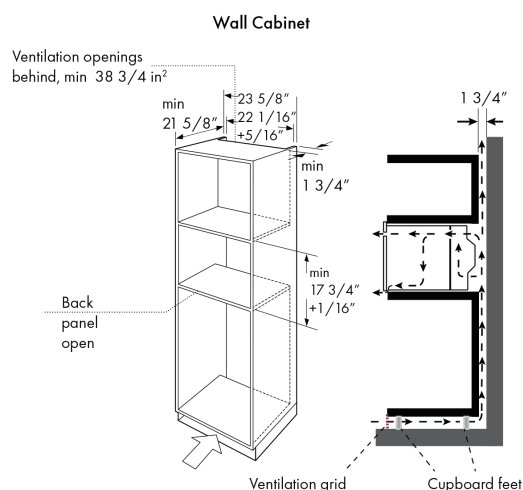
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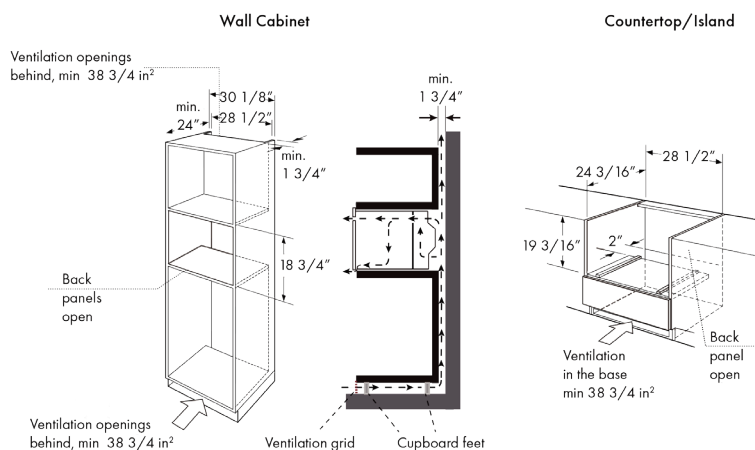
VENTILATED CABINET

- This appliance is only intended to be fully fitted in a kitchen. This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 1 3/4" must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 38 3/4 in² in the base. To achieve this, cut back the base panel or fit a ventilation grill.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The units into which the appliance is fitted must be heat-resistant up to 194°F.
- Note: There should be a minimum 1/16" gap above the oven.

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(TF044E4MD-SH0DK0)



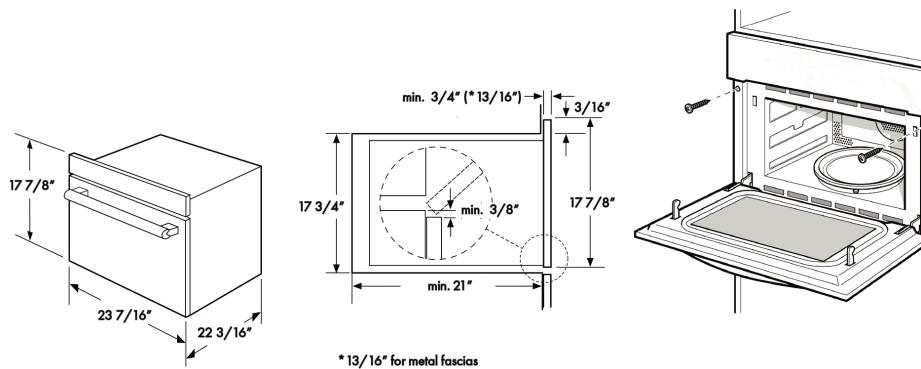
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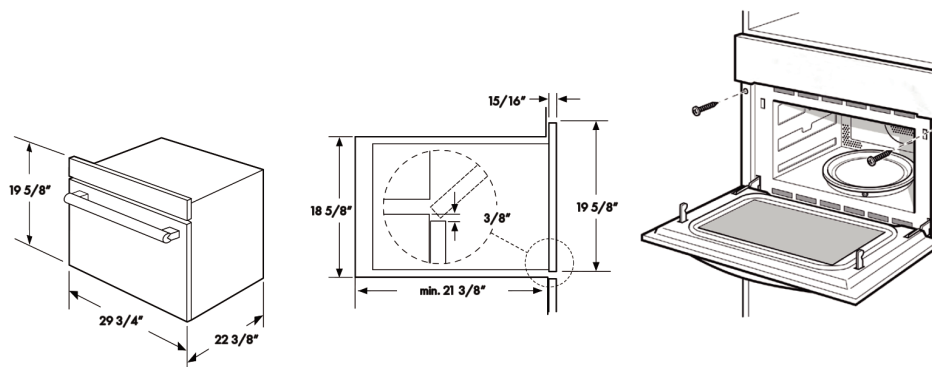
Note: There should be a gap above the oven.

BUILT-IN

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MWO-30(TF044E4SC-SHNDK0)



- Carefully push the microwave into the cabinetry, making sure that it is in the center.
- Do not kink the electrical cable.
- Open the door and fasten the microwave with the screws that were supplied.



WARNING

WARNING: The gap between the worktop and the appliance must not be closed by additional battens.

MOUNT TO CABINET

NOTE: The appliance is heavy. It is advisable to install it with a second person.



NOTICE

NOTICE: Before installing the appliance, be sure to verify the cabinet dimensions and electrical connections.

1. Fully insert the appliance and center it. Do not kink the electrical cable.
2. Screw the appliance into pre-drilled holes in the cabinetry.

Your new appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are

explained. You will find information on the cooking compartment and the accessories.

Control panel



Touch keys and display

The touch keys are used to set the various additional functions. On the display, you can read the values that you have set.

Symbol	Function
AUTO DEFROST	Select Auto Defrost programs
AIRFRY	Select Airfry cook programs
SENSOR COOK	Select Sensor Cook programs
SENSOR REHEAT	Select Sensor Reheat programs
POPCORN	Cook popcorn
BEVERAGE	Heat beverages
PIZZA	Select pizza programs
AUTO MENU	Select auto menu programs
BROIL HIGH-LOW	Set Broil modes (Hi/Lo)
POWER LEVEL	Set power level for microwave operation
CONVECTION	Select Bake Cook programs Select Roast Cook programs
PREHEAT	Select preheat programs
TEMP. WEIGHT	Set Temp. or weight of cooking
TIME	Set cooking time
PANEL LOCK	Activate/deactivate child lock
CLOCK	Set time of day
0 - 9	Use the number keys to enter customized values
START / ENTER +30 seconds	Confirm entered values/Start cooking mode Add 30 seconds
CLEAR / OFF	Clear entered value /turn appliance off

Parameter adjustment

Use the adjusting keys to set the parameters.

parameter	function
Auto menu	Select 8 automatic programmes.
Weight	Set the weight of cooking.
Time	Set the time of cooking.

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

The cooling fan continues to run for a certain time after operation.

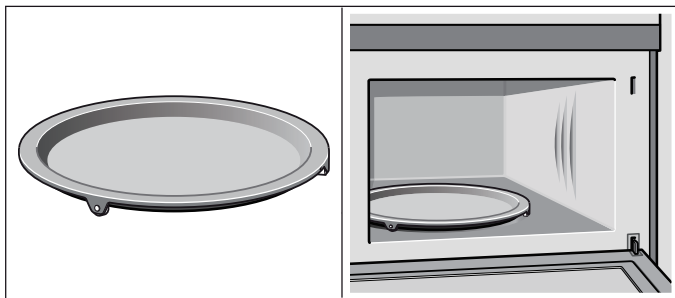
Caution!

Do not cover the ventilation slots. Otherwise, the appliance will overheat.

Notes

- The appliance remains cool during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Accessories



Turntable

As a surface for the wire rack.

Food which particularly requires a lot of heat from underneath can be prepared directly on the turntable.

The turntable can turn clockwise or anti-clockwise.

Place the turntable on the drive in the centre of the cooking compartment. Ensure that it is properly fitted.

- Never use the microwave without the turntable.
- The turntable can withstand max. 5 kg.
- The turntable must turn when using all types of heating.

Baking rack

For grilling, e.g. steaks, sausages and for toasting bread.

We recommend using the rack together with the baking tray when cooking items on the rack which might drip.

Higher wire rack

For grilling, e.g. steaks, sausages and for toasting bread.

As a support for shallow dishes.

Bake Tray

Cannot be used in conjunction with microwave function and can be placed on the wire rack.

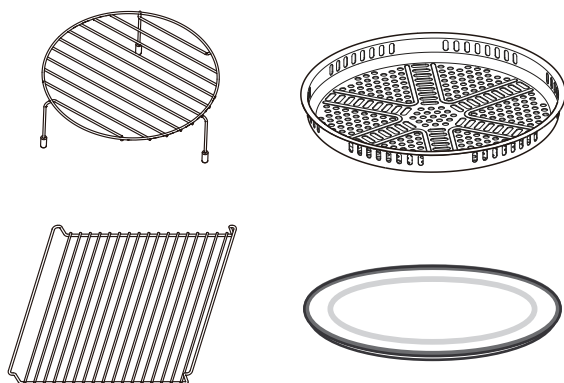
Ceramic tray

For microwave cooking and conventional cooking. You can place food, like a popcorn bag or potatoes, directly on the ceramic tray.

The ceramic tray will get hot during convection cooking. Place the ceramic tray on top of the metal tray turntable. The ceramic tray can remain in the oven for all cooking modes, unless "Bake on Metal Tray" is required.

Note:

Type and quantity of accessories is subject to actual demand.



Before using the appliance for the first time

Here you will find everything you need to do before using your oven to prepare food for the first time. First read the section on **IMPORTANT SAFETY INSTRUCTIONS**.

Setting the clock

Once the appliance is connected, "12:00" will be displayed as the time of day. To set the correct time, proceed as follows:

1. Touch Clock .
2. Enter the correct time using the number keys.
Example: To set the clock to 12:41 type in 1 2 4 1.
3. Touch Start/Enter or CLOCK to confirm.
+30 seconds

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can also select the oven cooking time for your dish. Please refer to the section on *Setting the time-setting options*.

Setting Convection mode

Example: Roast 350°F for 20 minutes

1. Touch Convection twice to enter roast mode.
2. Enter the numbers 3 5 0 with the number keys.
3. Touch TIME to adjust the cooking time.
The maximum time value is 99:99.
4. Enter the numbers 2 0 0 0 with the number keys.
5. Touch Start/Enter to start cooking.
+30 seconds

Heating up the oven

To remove the new oven smell, heat up the appliance when it is empty and closed. One hour with Convection at 350° F (180 °C) is ideal. Ensure that no packaging remnants have been left in the oven cavity.

1. Touch Convection once to enter bake mode.
2. Enter the numbers 3 5 0 with the number keys.
3. Touch TIME to adjust the cooking time.
4. Enter the numbers 6 0 0 0 with the number keys.
5. Touch Start/Enter to start cooking.
+30 seconds

The oven light turns on and the appliance starts heating.

Program	Touch Convection key	Temperature range
Bake	once	250~400 °F
Roast	twice	300~450 °F

Note: If you do not need to adjust the time, skip Step 3-4.

Opening the oven door during operation

Operation is suspended. After closing the door, touch the Start/Enter key. Operation continues.
+30 seconds

Cancelling operation

Touch Clear/Off to cancel the operation.

The cooling fan may continue to run for a while and then switch off automatically.

Rapid Preheating

With rapid preheating, your oven reaches the set temperature particularly quickly.

To ensure an oven cooking result, only put your food in the cooking compartment when the preheating phase is complete.

1. Touch the PREHEAT.

2. Enter the temperature setting with the number keys.

The input temperature should be within 100 to 450°F.

3. Touch the Start/Enter key.

+30 seconds

The oven begins to heat up.

The preheating process is complete

A signal sounds. Put your dish in the oven. Set the cooking mode you need.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch Start/Enter to resume operation.

+30 seconds

Cancelling rapid preheating

During setting the rapid preheating function, touch the Clear/Off can cancel the function.

During rapid preheating, touch Clear/Off can cancel the function.

Note: Only when you can hear alarm and preheating icon is blinking you can open the door and put food inside.

The microwave

Microwaves are converted to heat in foodstuffs. The microwave can be used solo, i.e. on its own, or in combination with a different type of heating. You will find information about ovenware and how to set the microwave.

Note:

In the Expert Cooking Guide, you will find examples for defrosting, heating and cooking with the microwave oven.

Microwave power settings

You can select from 11 different microwave power levels. If you do not set a power level, the microwave will automatically operate at the highest power level.

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

Power level	Microwave output	Use for
PWR100	100%	Boiling water Cooking ground meat Making candy Cooking fresh fruit & vegetables Cooking fish & poultry Preheating browning dish Reheating beverages Cooking bacon slices
PWR90	90%	Reheating meat slices quickly Saute onions, celery & green peppers
PWR80	80%	All reheating Cooking scrambled eggs
PWR70	70%	Cooking breads & cereal products Cooking cheese dishes Cooking muffins, brownies & cupcakes Cooking whole poultry

Power level	Microwave output	Use for
PWR60	60%	Cooking pasta
PWR50	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sirloin roast
PWR40	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
PWR30	30%	Thawing meat, poultry & seafood Cooking small quantities of food Finish cooking casseroles, stew & some sauces Melting chocolate
PWR20	20%	Softening butter & cream cheese
PWR10	10%	Softening ice cream Raise yeast dough
PWR0	0%	Work with fan for no power Remove the odour of the oven.

Setting the microwave

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left.
Example: To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0.
2. You can start microwave operation with the default power level PWR100 by touching **Start/Enter** ,
-or- **+30 seconds**
you can set a different power level. Touch **Power Level** .
3. Enter the desired power level using the number keys.
4. Touch **Start/Enter** _{+30 seconds} to start microwave operation.
The microwave timer will start to count down.

Multi-stage cooking

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left.
2. Touch **Power Level** .
3. Enter the desired power level using the number keys.
4. Touch **Power Level** .
5. Enter the desired power level using the number keys.
6. Touch **Start/Enter** _{+30 seconds} .
7. Enter the desired cook time with the number keys.
8. Touch **Start/Enter** _{+30 seconds} to start microwave operation.

The buzzer will sound 3 times when the first stage cooking is finished and enter to the second stage.

Express cooking

1. In standby mode, touch number keys 1 to 9 to start 100% microwave cooking in 1 to 9 minutes.
2. If the door is closed, the oven will start to cook automatically after 2 seconds.

Opening the oven door during operation

Operation is suspended. After closing the door, touch the **Start/Enter** _{+30 seconds} key. Operation continues.

Cancelling operation

Touch **Clear/Off** to cancel the operation.

The cooling fan may continue to run for a while and then switch off automatically.

Speedy microwave cooking

Use the **Start/Enter** _{+30 seconds} key to quick-start your

microwave at the highest power level. You can touch the key repeatedly to increase the microwave time in increments of 30 seconds.

Touching this key during microwave operation will add 30 seconds to the remaining microwave time.

The cooking time has elapsed

A signal sounds. Microwave operation has finished.

Automatic programmes

The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can choose from 8 programmes.

Always place the food in the cold cooking compartment.

Setting a programme

When you have selected a programme, set the oven. The temperature selector must be in the off position.

1. Touch Auto menu.
2. Touch Auto menu repeatedly to scroll through all Auto menu .
3. Touch number keys to adjust the weight of food.
4. Touch Start/Enter to start cooking.
+30 seconds

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch Start/Enter to resume operation.

+30 seconds

Auto Menu

Program	Weight range
1 - Chicken Breasts	0.5 - 3.0 lbs
2 - Chicken Thigh	0.5 - 3.0 lbs
3 - Whole Poultry	1.5 - 4.5 lbs
4 - Beef Roast	0.5 - 3.25 lbs
5 - Pork Tenderloin	1.0 - 3.0 lbs
6 - Pork Chops	0.5 - 3.0 lbs
7 - Meatloaf	1.0 - 3.25 lbs
8 - Fish Fillets	0.5 - 2.0 lbs

Cancelling operation

Touch Clear/Off to cancel the operation.

The cooling fan may continue to run for a while and then switch off automatically.

Defrosting programmes

You can use the 2 defrosting programmes to defrost ground meat and meat pieces.

1. Touch Auto Defrost once or twice to choose "GROUND MEAT" or "MEAT PIECES".
2. Enter the weight of the food you want to defrost using the number keys.
3. Touch Start/Enter to start defrosting.
+30 seconds

Notes

■ Preparing food

Use food that has been frozen at -18 °C and stored in portion-sized quantities that are as thin as possible.

Take the food to be defrosted out of all packaging and weigh it. You need to know the weight to set the programme.

- Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

■ Ovenware

Place the food in a microwaveable shallow dish, e.g. a china or glass plate, but do not cover.

- When defrosting chicken and chicken portions (d 01), an audible signal will sound on two occasions to indicate that the food should be turned.

■ Resting time

The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from minced meat should be separated from each other before leaving to stand.

After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

Programme no.	Defrost	Weight range in kg
1	Ground meat	0.50 - 2.00
2	Meat pieces	0.50 - 3.00

Popcorn

▲ CAUTION

Do not leave oven unattended while popping corn. Popcorn may ignite and cause fire.

The popcorn feature lets you pop 3 different bag sizes of commercially packaged microwave popcorn. Use the following table to determine the setting to use:

Bag size	Touch Popcorn key
1.2 oz.	once
2.5 oz.	twice
3.5 oz.	3 times

Setting Popcorn mode

1. Touch Popcorn . The cook time is displayed.
2. Touch Popcorn repeatedly or touch number key 1 to 3 to choose the desired weight.
3. Touch Start/Enter .
+30 seconds

The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound.

Beverage

The beverage feature heats 0.5 to 2 cups of a beverage. Use the table below to determine the setting to use.

Amount	Touch Beverage key
0.5 cups	once
1 cup	twice
1.5 cups	3 times
2 cups	4 times

Setting Beverage mode

1. Touch Beverage .
The cook time is displayed.
2. Touch Beverage repeatedly or touch number key 1 to 4 to choose the desired amount.
3. Touch Start/Enter .
+30 seconds

The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound.

Pizza

You can use the Pizza mode to bake three different types of pizza:

Mode no.	Pizza type	Bake on
1	Frozen pizza	Metal tray
2	Fresh pizza	Metal tray
3	Microwave pizza	Ceramic tray

Pizza tips

- Check pizza before minimum time, pizza may cook faster compared to a traditional oven.
- For fresh pizza use a pizza paddle for sliding the pizza on and from the metal turntable.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches for fresh and frozen pizzas.
- Avoid using a pizza stone as it can damage the oven.
- The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.

Setting Pizza mode for fresh or frozen pizza

You can set a temperature range from 375 to 450° F (190 to 230°C) for fresh and frozen pizza modes.

You can bake fresh or frozen pizza directly on the metal tray turntable.

1. Touch Pizza.
2. Touch Pizza repeatedly to scroll through all pizza modes.
3. Touch Start/Enter .
+30 seconds
4. You can change the temperature by using the number keys. And you also can change the cooking time by touching TIME and then touching number keys.
5. Touch Start/Enter to confirm.
+30 seconds

The appliance starts preheating.

The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, and then touch Start/Enter , operation will be resumed.
+30 seconds

Setting Pizza mode for microwave pizza

Place the microwave pizza on the ceramic tray and put it in the oven following package directions.

1. Touch Pizza.
2. Touch Pizza repeatedly until "MICROWAVE PIZZA" is displayed.
3. Touch Start/Enter . The appliance starts sensing.
+30 seconds
4. When sensing is complete, a beep will sound and the calculated cook time will start to count down.

After the cook time has run out a beep will sound.

Note: Do not open the door during the sensing process, or the program will be cancelled .

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter +30 seconds to resume operation.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch Start/Enter +30 seconds to resume operation.

Sensor cooking

You can select two sensor cooking modes. Sensor cooking allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

For best results for cooking by sensor, follow these recommendations:

- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, ceramic tray and outside of container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper or lid.
- Do not open the door or touch Clear/Off key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. At this time you can open the door to stir, turn or rearrange the food .

Sensor Reheat

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-16 oz.) for your cooking convenience.

Setting Sensor Reheat

1. Touch Sensor Reheat .
2. Touch Start/Enter .
+30 seconds
sensing is displayed. The microwave operates during sensing.
3. When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Note: Do not open the door during the sensing process, or the program will be cancelled .

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter +30 seconds to resume operation.

When sensor reheat is finished, a beep will sound.

Notes

- Cover with vented plastic wrap or wax paper.
- Reheat food on a microwaveable dinner plate.

Reheat cooking suggestions

Food	Directions	Quantity
Dinner plate	<p>Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting.</p> <p>Contents:</p> <ul style="list-style-type: none"> • 3-4 oz. meat, poultry or fish (up to 6 oz. with bone) • 1/2 cup starch (potatoes, pasta, rice, etc.) • 1/2 cup of vegetables (about 3-4 oz.) 	1 serving (1 plate)
Casserole, Pasta	<p>Cover plate with lid or vented plastic wrap. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting.</p> <p>Stir foods once before serving.</p> <p>Contents:</p> <ul style="list-style-type: none"> • Casserole: refrigerated foods (such as beef stew or lasagna) • Pasta: Canned spaghetti and ravioli, refrigerated foods 	1 to 4 servings

Sensor Cook

Sensor Cook allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

Setting Sensor Cook

Example: Set Sensor Cook for Ground Meat.

1. Touch Sensor Cook .
2. Touch Sensor Cook repeatedly to select Ground Meat.
3. Touch Start/Enter .
+30 seconds

The program will start sensing with the microwave operating.

Sensor Cook programs

Sensor Cook Program	Quantity	Cooking tips
1 - Baked Potato	1 - 4 potatoes (8 - 32 oz.)	Pierce skin with a fork. Do not cover. After cooking, allow to stand wrapped in foil for 5 minutes.
2 - Ground Meat	8 - 24 oz. (0.5 - 1.5 lbs)	After cooking, allow to stand, covered, for 3 - 4 minutes.
3 - Fresh Vegetables	4 - 16 oz. (0.25 - 1 lbs)	No water is needed if vegetables have just been washed. Add 2 tablespoons water per 8 ounces of fresh vegetables.
4 - Fish/Seafood	8 - 20 oz. (0.5 - 1.25 lbs)	Roll thin edges underneath. Arrange in a ring around microwaveable dish.
5 - Frozen Entrees	10 - 20 oz.	Follow package instructions for venting, cutting plastic film, etc.

When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Note: Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.
+30 seconds

When sensor cook is finished a beep will sound.

Broil

The Broil feature uses intense heat radiated from the upper element.

You can set two intensity levels:

- Broil high
- Broil low

Setting Broil mode

The appliance must be turned off.

1. Touch **Broil HIGH-LOW**.
2. Touch **Broil HIGH-LOW** again, to change to Broil low mode.
3. Enter the desired cooking time with the number keys. The maximum time value is 99:99.
4. Touch **Start/Enter** to start operation.
+30 seconds

Airfry cooking

The automatic programmes enable you to prepare food very easily.

The automatic programme makes the optimum setting. You can choose from 10 programmes.

Setting a programme

When you have selected a programme, set the oven. The temperature selector must be in the off position.

1. Touch **AIRFRY**.
2. Touch **AIRFRY** repeatedly or touch number keys to scroll through all Auto menu (A01 to A10).
3. Touch **Start/Enter** to start cooking.
+30 seconds

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.
+30 seconds

Cancelling operation

Touch **Clear/Off** to cancel the operation.

The cooling fan may continue to run for a while and then switch off automatically.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.
+30 seconds

Cancelling operation

Touch **Clear/Off** to cancel the operation.

The cooling fan may continue to run for a while and then switch off automatically.

Note: Always use a bake tray when cooking in Broil mode (see optional accessories).

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.
+30 seconds

Cancelling operation

Touch **Clear/Off** to cancel the operation.

The cooling fan may continue to run for a while and then switch off automatically.

Auto Menu

Program	Weight
A01 Frozen French Fries	0.66lbs
A02 French Fries	0.66lbs
A03 Sweet potato	0.66lbs
A04 Cucurbita pepo	0.5lbs
A05 Onion ring	0.5lbs
A06 Frozen chicken pieces	0.66lbs
A07 Frozen chicken wings	1.0lbs
A08 Spring Rolls	1.0lbs
A09 Churros	0.13lbs
A10 Frozen Apple Pie	0.66lbs

Note: Prepare a bake tray for Airfry.

Manual cook

Customer should cook airfrying food by adjusting up and down time and temp. with his choice.

Setting Manual cook

1. Touch AIRFRY.
2. Touch AIRFRY repeatedly until A11 display.
Or touch 11.
3. Enter the desired temperature using the number keys.
The temperature should be within 300~450 °F.
4. Touch TIME.
5. Enter the desired cooking time using the number keys.
The maximum time value is 99:99.
6. Touch Start/Enter to start cooking.
+30 seconds

Note: If you do not need to adjust the time, skip Step 3-4.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch Start/Enter to resume operation.

+30 seconds

Cancelling operation

Touch Clear/Off to cancel the operation.

The cooling fan may continue to run for a while and then switch off automatically.

Setting the time-setting options

Your oven has various time-setting options. You can use the Clock key to call up the menu and switch between the individual functions.

Setting the cooking time

The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

The oven starts. The cooking time counts down in the display.

The cooking time has elapsed

An audible signal sounds. The oven stops heating.

Setting the clock

1. Touch Clock.
2. Enter the correct time using the number keys.
Example: To set the clock to 12:41 type in 1 2 4 1.
3. Touch Start/Enter or Clock to confirm.
+30 seconds

Changing the clock

1. Touch Clock in standby mode.
2. Enter the correct time using the number keys.
3. Touch Start/Enter to confirm.
+30 seconds

Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings.

Switching on the childproof lock

Requirement: No cooking time should be set.

Touch and hold the Panel lock key for approx. 3 seconds.

The lock symbol appears in the display. The childproof lock is activated.

Switching off the childproof lock

Touch and hold the Panel lock key for approx. 3 seconds.

The lock symbol on the display goes out. The childproof lock is deactivated.

Childproof lock with other cooking operations

When other cooking programmes have been set, the childproof lock is not operational.

Care and cleaning

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

Risk of electric shock.!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

Risk of burns!

Never clean the appliance immediately after switching off. Let the appliance cool down.

Risk of serious damage to health!

Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door.
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

Allow all surfaces to dry thoroughly before using the appliance again.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

Technical data

Rated Voltage	120 V~ 60 Hz
Microwave Input	1750 W
Microwave Output	1000 W
Grill	1750 W
Convection	1700 W

Malfunction table







Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

If a meal does not turn out exactly as you wanted, refer to the Expert Cooking Guide section, where you will find plenty of cooking tips and tricks.

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Malfunction table

Problem	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work.  appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
 is in the display panel.	Power cut	Reset the clock.
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected microwave power level is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
Turntable grates or grinds.	Dirt or debris in the area around the turntable drive.	Clean the rollers under the turntable and the recess in the oven floor thoroughly.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	Moisture in the control panel.	Allow the control panel to dry.
 appears in the display panel.	Rapid heating has failed.	Call the after-sales service.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips,

toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits Oven chips	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190 °C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Expert Cooking Guide

The charts can be used as a guide. Follow package or recipe directions.

Broil

Place pan of food on the wire rack with the recess facing up.

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Hamburgers, ¾" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. High fat meat causes more spattering.
Lamb chops, 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Sausage, fresh	High	Side 1: 9 - 11 Side 2: 8 - 10	160°F (71°C)	Use pan that allows fat to drain away from the food.
Steaks, ¾" to 1", medium rare	High	Side 1: 9 - 11 Side 2: 10 - 12	145°F (63°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Steaks, ¾" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Toasting bread	Low	3 - 5	-	Check at minimum time.
Top browning casseroles	Low	3 - 5	-	Use only metal or glass ceramic dishes such as Corning Ware®

Convection Broil

Place pans of food on the wire rack with the recess facing up.

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Chicken breasts, bone-in	Low	Side 1: 9 - 11 Side 2: 10 - 12	170°F (76°C)	Start breast side down.
Fish filets, ¾" to 1"	Low	11 - 15	145°F (63°C)	No turning of fish. Turn thin ends under. Brush with olive oil or butter to prevent sticking.

Convection

Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize

loss of heat. Place pans of food on the wire rack with the recess facing down.

Food	Oven temperature	Cooking time (minutes)	Cooking tip / Procedure
Biscuits	350°F (175°C)	13 - 20	A dark or dull baking sheet will result in a browner, crisper crust.
Cake, 13"x9"	350°F (175°C)	23 - 28	For a tender, light golden brown crust, use light, shiny metal bakeware.
Cookies	350 - 375°F (175 - 190°C)	8 - 14	A dark or dull baking sheet will result in a browner, crisper crust.
Cornbread	425 - 450°F (220 - 230°C)	25 - 30	Use a square baking pan.
Cupcakes	350°F (175°C)	18 - 21	Ideal for ready-made mixes. Prepare according to package directions.
Dinner rolls	400°F (205°C)	12 - 18	Use with fresh or frozen dinner rolls.
Fresh fruit pie	375°F (190°C)	50 - 60	A dark or dull baking pie pan will result in a browner, crisper crust.
Muffins	400°F (205°C)	10 - 18	Ideal for ready-made mixes. Prepare according to package directions.
Roasted vegetables	425 - 450°F (220 - 230°C)	15 - 20	Use dark or dull metal pan. Stir once.
Shortcakes	450°F (230°C)	10 - 18	Best for individual shortcakes. Use dark coated pan.

Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.

Cooking vegetables in your microwave

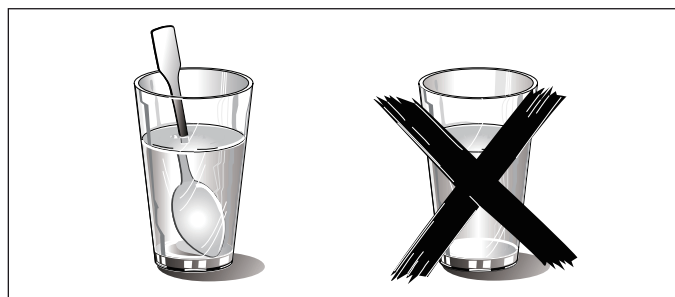
- Vegetables should be washed just before cooking. Rarely is extra water needed. If dense vegetables such as potatoes or carrots are being cooked, add about ¼ cup of water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger vegetables.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They 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, sweet 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.
- 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.

Heating food

⚠ Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Cooking seafood in your microwave

Be sure to 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	Power level	Cook time	Directions
Fish steaks up to 1½ lbs	medium high (7)	7–11 min. /lb	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.	medium high (7)	7–11 min. /lb	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.	medium high (7)	7–11 min. /lb	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.

Cleaning and Maintenance

▲ WARNING

Be sure the entire appliance has cooled and grease has solidified before attempting to clean any part of the appliance.

Cleaning Guide

- 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 front frame free of food and grease build-up.
- Never use abrasive scouring powder or pads on the microwave. Wipe the microwave oven inside and out

with a soft cloth and 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.
- Never operate the microwave oven without food in the oven cavity, unless pre-heating with Convection, Pizza, Frozen Foods and Keep Warm mode; this can damage the magnetron tube or ceramic 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.

Part	Recommendations
Oven cavity	Keep 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. For baked-on grease spatters, wash with hot, soapy water, rinse and dry.
Wire rack	Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. The wire rack can also be washed in the dishwasher.
Metal turntable tray	Remove metal turntable tray from the oven when cleaning the oven cavity and tray. Wash the metal turntable tray in warm sudsy water or in the dishwasher.
Ceramic tray	Clean with warm, soapy water or in the dishwasher.
Door seal	Wipe with damp cloth.

Part	Recommendations
Door glass	<p>Wash with soap and water or glass cleaner. Apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p> <p>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.</p>
Painted surfaces	Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Stainless steel surfaces/exterior surfaces	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® spray on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar.
Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Printed areas (words & numbers)	Do not use abrasive cleaners or petroleum based solvents.

WARRANTY

Thank you for choosing AOBOSI product. We sincerely hope that you are satisfied with it.

The manufacturer's warranty covers the product for a period of 12 months from the date of purchase against manufacturing faults. All warranties are automatically kept track of in our system, so there is no need to register your product.

Agent/Distributor is welcome to contact us. Email:info@iaobosi.com.

Any help or questions during use, please contact us via website www.iaobosi.com, send email to info@iaobosi.com, we will service you within 24 hours. We suggest to provide a warranty card, a photo or a video if there's broken spare part or not working machine so that we can be much more clear about your problems and offer you the best solution.



AOBOSI Warranty Card

Item name:_____

Model:_____

Serial No.:_____

Store name:_____

Purchase date:_____

Buyer's name:_____

Email:_____

Address:_____

Tel.:_____

Please fill in the table and email it within 10 days from the date of purchase.

