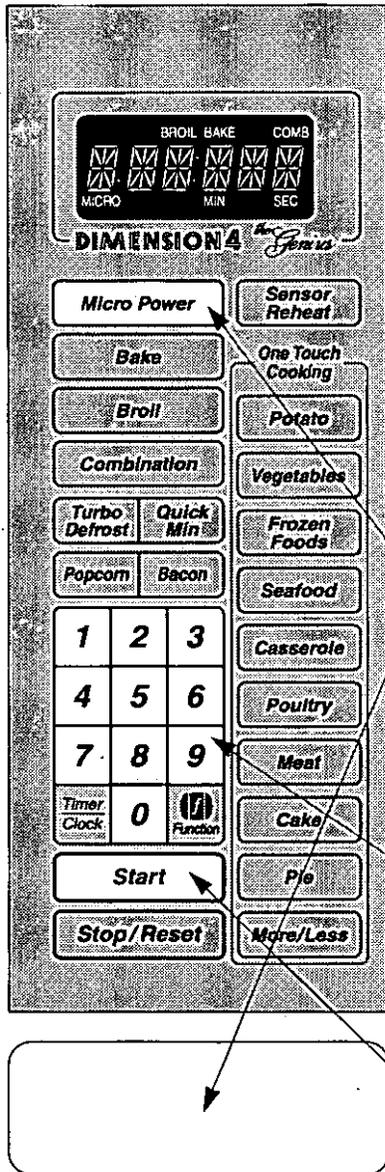


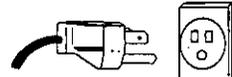
# Let's Start to Use Your Oven!

Operation & Hints



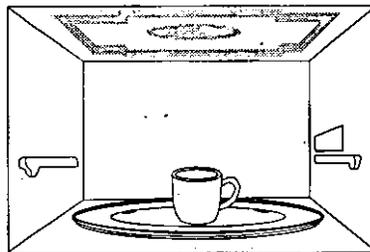
## 1 Plug In

Plug into a properly grounded electrical outlet. "WELCOME TO PANASONIC REFER TO OPERATING INSTRUCTIONS BEFORE USE" appears in the display window. (This will immediately cease when any pad is pressed.)



## 2 Press

Open the door and place the food on Glass Tray in the oven. Then close the door.



## 3 Select Power Level

e.g. HIGH power — Press once  
(Continue pressing for other power levels — page 15)

## 4 Set Cooking Time

e.g. 1 minute 30 seconds



## 5 Press

← The time in the display window will count down.

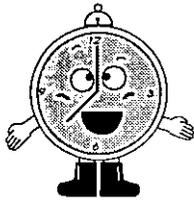
# To Use Function

The unique function feature of your PANASONIC microwave oven allows you to set the non-cooking features of your ovens such as CHILD LOCK, WORD SPEED, LANGUAGE CHOICE (ENGLISH, SPANISH OR FRENCH), plus many more. See below.

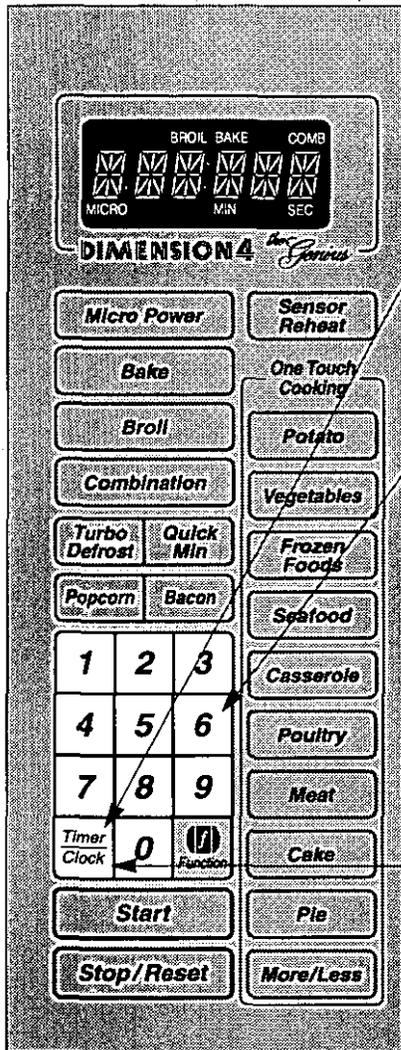
	<p>→ 1</p> <p>→</p> <p>→</p> <p>→</p>	<p><b>LANGUAGE CHOICE</b>            The oven has English, French and Spanish displays. The default setting is English.            1.ENGLISH →Display appears in English.            2.FRANCAIS →Display appears in French.            3.ESPANOL →Display appears in Spanish.</p>
	<p>→ 2</p> <p>→</p> <p>→</p>	<p><b>Lb/kg CHOICE</b>            The oven has both imperial and metric weight measurements. The oven displays the weight in imperial measurements.            1.Lb °F → Weight can be set in lb/oz and oven temperature can be set in °F.            2.kg °C → Weight can be set in g/kg and oven temperature can be set in °C.</p>
	<p>→ 3</p> <p>→</p> <p>→</p> <p>→</p>	<p><b>WORD SPEED</b>            The word scrolling speed can be accelerated or slowed down.            1.QUICK →Words scroll quickly.            2.MEDIUM →Scrolling speed reverts to initial setting.            3.SLOW →Words scroll slowly.</p>
	<p>→ 4</p> <p>→</p> <p>→</p>	<p><b>MENU ACTION ON/OFF</b>            MENU ACTION SCREEN helps you program your oven by prompting you with the next step. When you become familiar with your oven, the Prompting Guide can be turned off.            1.ON →Prompting Guide will appear.            2.OFF →Prompting Guide will not appear.</p>
	<p>→ 5</p> <p>→</p> <p>→</p>	<p><b>CHILD LOCK ON/OFF</b>            The Child Safety Lock feature prevents children from using the oven.            1.ON →Child Lock has been set and operation is impossible.            2.OFF →Child Lock has been cancelled.</p>
	<p>→ 6</p> <p>→</p> <p>→</p>	<p><b>BEEP ON/OFF</b>            If you wish to have the oven operate without beeping, this feature can be turned off.            1.ON →Beep sound will be heard.            2.OFF →Beep sound will not be heard.</p>
	<p>→ 7</p> <p>→</p> <p>→</p>	<p><b>REMINDER BEEP ON/OFF</b>            A reminder beep reminds you to remove the food from the oven after cooking is complete. The oven beeps every few seconds.            1.ON →Reminder beep activated.            2.OFF →Reminder beep deactivated.</p>
	<p>→ 8</p> <p>→</p> <p>→</p>	<p><b>DAYLIGHT SAVING ON/OFF</b>            1.ON →Time of day will advance one hour.            2.OFF →Time of day remains the same.</p>
	<p>→ 9</p> <p>→</p> <p>→</p>	<p><b>CLOCK ON/OFF</b>            Clock display can be turned off.            1.ON →Clock display will appear in the display window.            2.OFF →Clock display will not appear in the display window.            Time of day will remain in memory even when the display is off.</p>
	<p>→ 0</p> <p>→</p> <p>→</p>	<p><b>DEMO MODE ON/OFF</b>            Demo mode is designed for retail store display. In this mode, the oven can be demonstrated without turning the oven on.            1.ON →Demo mode is activated.            2.OFF →Demo mode is deactivated.</p>

Operation & Hints

# To Set Clock



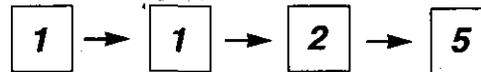
Operation & Hints



**1** Press twice

**2** Set the time of day

Example: To set 11: 25



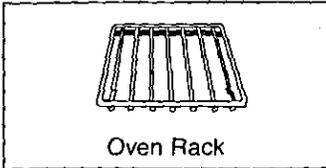
**3** Press once

## NOTE

1. You can use the oven without setting the clock.
2. The clock is in a 12-hour display mode and so the maximum time is 12:59.
3. To reset the time of day, repeat 1 to 3 above.
4. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.

# To Cook on Bake

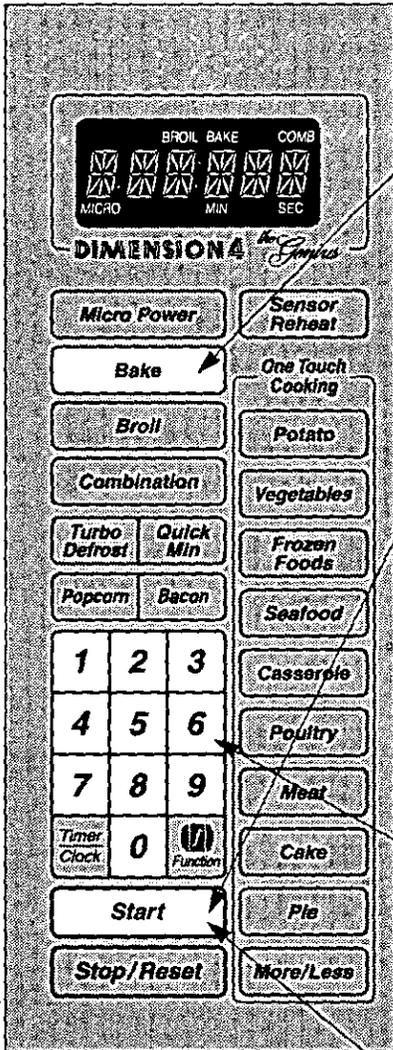
Use of Accessory:



Bake temperature automatically counts-up in 25°F (10°C) increments from 200°F to 450°F (from 100°C to 230°C).

Remove Glass Tray and Roller Ring from the oven before preheating. Place Oven Rack on the oven floor.

Operation & Hints



## 1 Select Oven Temperature

by pressing Bake Pad.

## 2 Press

Preheating will start.

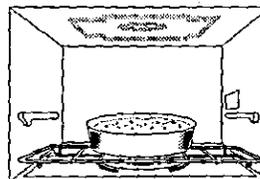
For recipes that do not require preheating, eliminate step 2.

**NOTE:** During preheating "P" appears in the display window. Please do not open door.

When preheating is completed, oven will beep three times and "P END" will appear in the display window.

## 3 Place the Food

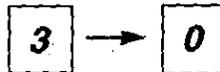
in an oven-safe dish carefully on Oven Rack.



## 4 Set Baking Time

by pressing Number Pads. (up to 9 hours 99 minutes)

e.g. 30 minutes



## 5 Press

Cooking starts. The cooking time on the display begins to count down.

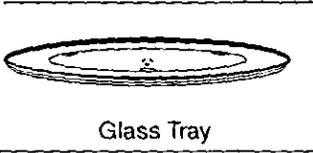
To recall the selected oven temperature, press Bake Pad.

**NOTE:**

1. If oven door is not opened after preheating, oven will maintain the selected temperature for 30 minutes. After 30 minutes, oven will shut off automatically and beep five times.
2. When selected cooking time is less than one hour, time counts down second by second.
3. When selected cooking time is more than one hour, time counts down minute by minute until 1 hour remains. The timer will then count down second by second.

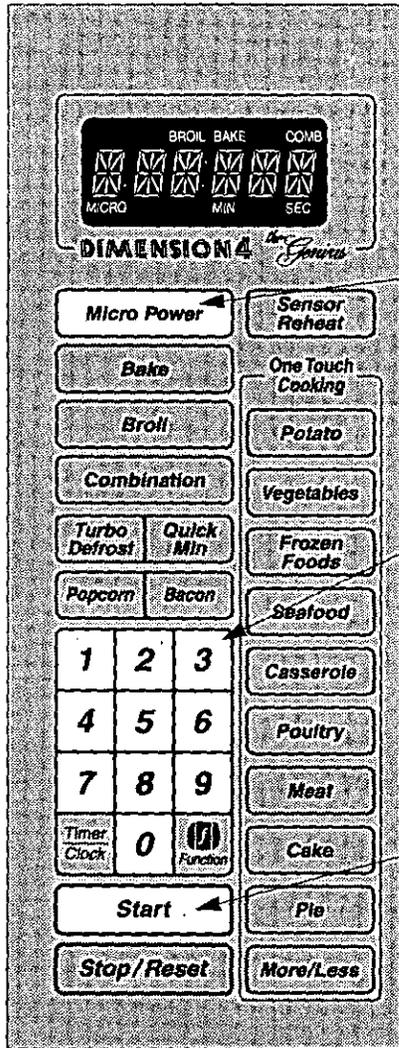
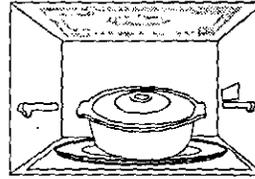
# Micro Power and Time Setting

Use of Accessory:



## 1 Place the Food

Open the door and place the food on Glass Tray in the oven. Then close the door.



## 2 Select Micro Power

NOTE: When selecting HIGH power on the first stage, you can start from step 2.

## 3 Set Cooking Time

(HIGH → up to 30 minutes.  
Others → up to 99 minutes 99 seconds.)

e.g. HIGH power 1 minute 30 seconds



## 4 Press

➤ Cooking starts. The cooking time on the display begins to count down.  
To recall the selected power level, press Micro Power pad.

**Two/Three stage cooking:**  
Repeat steps 1 and 2 above then press Start, the oven will beep twice between stages.

Operation & Hints

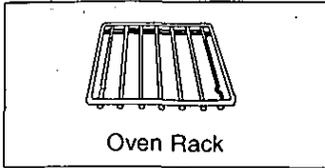
### Micro Power:

You can select different power levels for cooking foods at different speeds, refer to the chart below.

Power Level	Power	No. of Taps	Example of Use
HIGH	100 %	1	Boil water, cook fresh fruit, vegetables, rice and pasta. Preheat browning dish. Reheat soups, stews and casseroles.
DEFROST	30 %	2	Thaw foods.
MED HIGH	70 %	3	Cook poultry, meat, cakes and desserts. Heat milk.
MEDIUM	55 %	4	Cook pot roasts, casseroles and meatloaves, melt chocolate. Cook eggs and cheese. Cook fish.
MED LOW	30 %	5	Simmer soups, stews and casseroles (less tender cuts.) Soften butter and cream cheese.
LOW	10 %	6	Keep cooked foods warm, simmer slowly.

# To Cook on Broil

Use of Accessory:



Remove Glass Tray and Roller Ring from the oven before preheating.  
Place Oven Rack on Rack Guides and then place the empty Broiler Pan to top.

## 1 Press Broil Pad

## 2 Press

Preheating will start.

For recipes that do not require preheating, eliminate step 2.

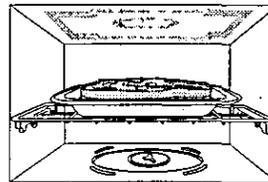
**NOTE:** During preheating "P" appears in the display window. Please do not open door.

When preheating is completed, oven will beep three times and "P END" will appear in the display window.

## 3 Place the Food

on Spatter Shield on Broiler Pan and carefully place on Oven Rack.

You can purchase most Broiler Pans from your local stores.



## 4 Set Broiling Time

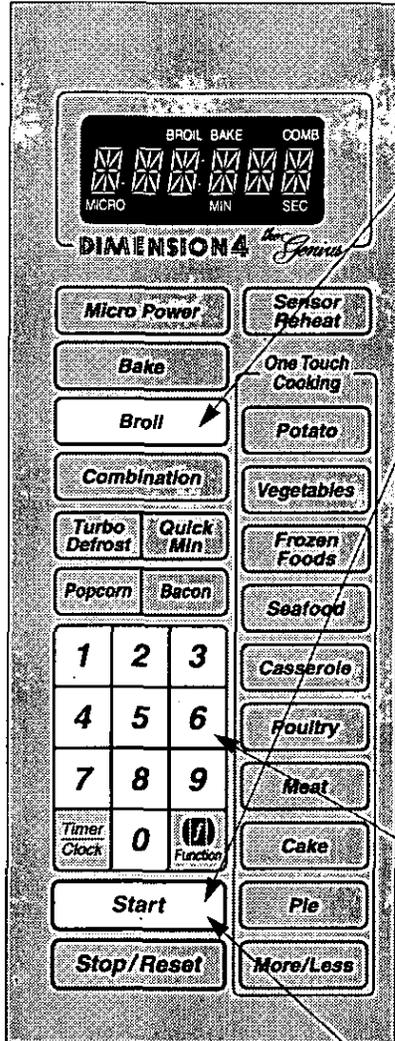
by pressing Number Pads.  
(up to 99 minutes and 99 seconds)

e.g. 35 minutes



## 5 Press

The cooking time on the display begins to count down.



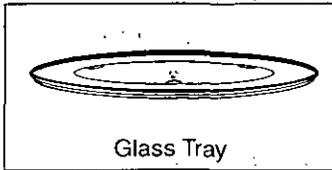
Operation & Hints

**NOTE:**

- If oven door is not opened after preheating, oven will maintain the temperature for 30 minutes. After 30 minutes, oven will shut off automatically and beep five times.

# To Cook on Combination

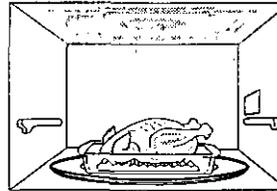
Use of Accessory:



There are 4 combination settings. These settings are automatic, there is no need to set oven temperature or microwave power level. Some combination recipes require preheating. For instructions, follow steps 1 and 2 of the "To Cook on Bake" selection.

## 1 Place the Food

Open the door and place the food on Glass Tray in the oven. Then close the door.



## 2 Select the Setting

Combination 1, 2, 3, or 4 can be selected.

	Oven Temperature	Micro-wave	Food
1	275°F (140°C)	30 % power	Beef (Well), Lamb (Well)
2	300°F (150°C)		Beef (Rare, Med), Lamb (Med)
3	325°F (160°C)		Pork
4	375°F (190°C)		Chicken, Duck

## 3 Set Cooking Time

by pressing Number Pads (up to 9 hours 99 minutes).

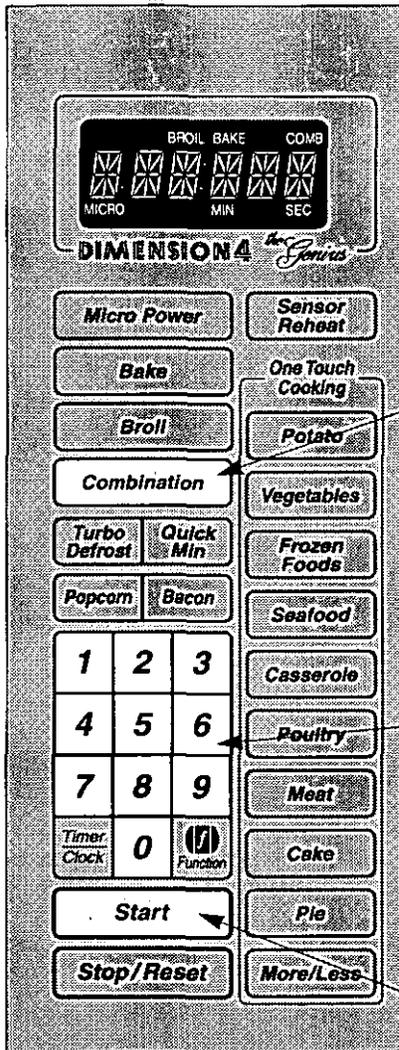
e.g. 20 minutes



## 4 Press

← Cooking starts. The cooking time on the display begins to count down.

Operation & Hints

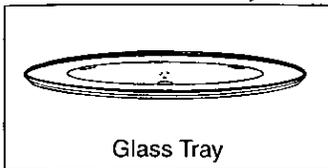


### NOTE:

1. When selected cooking time is less than one hour, the time counts down second by second.
2. When selected cooking time is more than one hour, the time counts down minute by minute until only 1 hour remains. The timer will then count down second by second.
3. Use microwaveable and heat-safe dishes.
4. **DO NOT** use plastic wrap or waxed paper.

# Using Turbo Defrost Pad

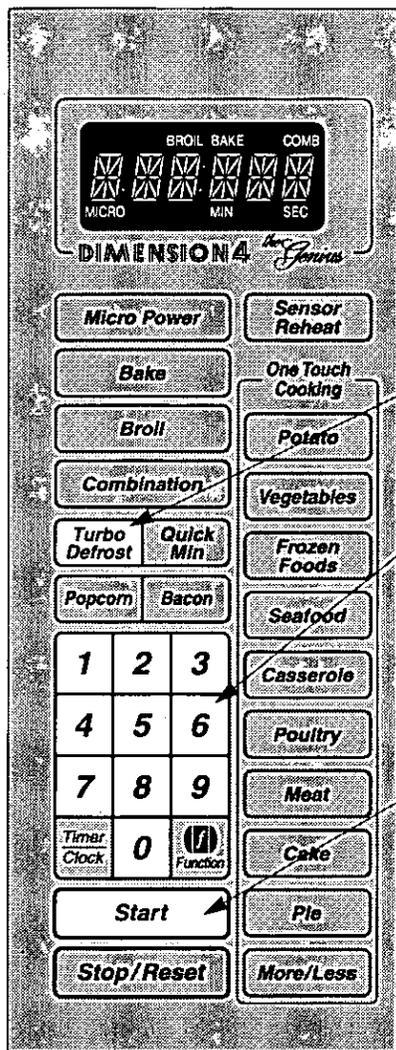
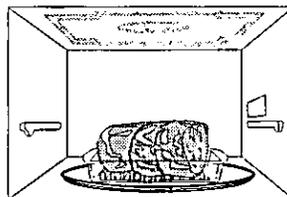
Use of Accessory:



This feature allows you to defrost meat, poultry and seafood by using the weight on the package.

## 1 Place the Food

Open the door and place the food on Glass Tray in the oven. Then close the door.



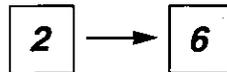
## 2 Press

## 3 Set Weight

Weight must be programmed in pounds and tenths of a pound (not ounces).

e.g. 2.6 lbs (1.2 kg)

If you wish to use the kg/g, see page 13 "Function".



## 4 Press

Defrosting time appears in the display window and begins to count down.

### Conversion Chart:

Follow this chart to convert ounces or hundredths of a pound into tenths as a pound. If a piece of meat weighs 1.95 pounds or 1 pound 14 ounces, program 1.9 pounds.

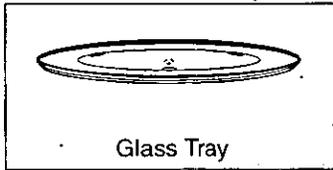
Ounces	Hundredths of a Pound	Tenths of a Pound
0	.96 - .05	0.0
1-2	.06 - .15	0.1
3-4	.16 - .25	0.2
5	.26 - .35	0.3
6-7	.36 - .45	0.4
8	.46 - .55	0.5
9-10	.56 - .65	0.6
11-12	.66 - .75	0.7
13	.76 - .85	0.8
14-15	.86 - .95	0.9

### NOTE:

- The shape and size of food will determine the maximum weight the oven can accommodate. The recommended maximum weight of meat is 4 lbs (1.8 kg); poultry, 6 lbs (2.7 kg); and seafood, 3 lbs (1.4 kg).
- The oven beeps once during the defrosting cycle to signal that the food needs to be turned or rearranged. To prevent overdefrosting, thin areas or edges can be shielded with strips of aluminum foil.
- For best results, the minimum recommended weight is 0.5 pound.
- Stand time or power level may be programmed after Turbo Defrost.

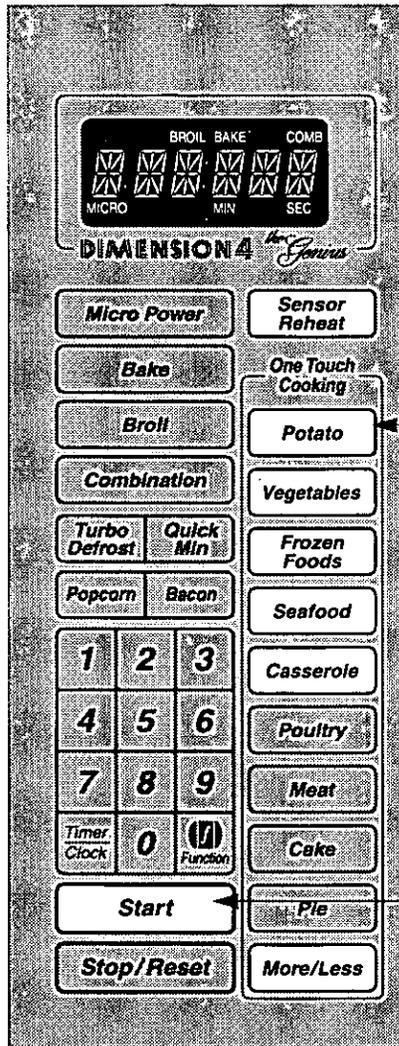
# Using Sensor Reheat / Sensor Cooking Pads

Use of Accessory:



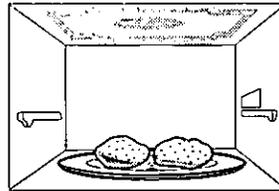
This feature allows you to reheat/cook most of your favorite foods without selecting power and time. The oven does it all automatically.

Operation & Hints



## 1 Place the Food

Open the door and place the food on Glass Tray in the oven. Then close the door.



## 2 Select Category

until the desired number of servings (1-4) appears in the display window.

### More/Less Pad:

Preferences for food doneness vary with each individual. After having used Sensor Reheat / Sensor Cooking a few times, you may decide you would prefer your food cooked to a longer or shorter time. Press More/Less Pad before pressing Start.

## 3 Press

☛ Cooking will start.

After the burst of steam is detected by the SENSOR, the remaining cooking time appears in the display window and begins to count down.

For best results by Sensor, follow these recommendations.

### BEFORE Reheating/Cooking:

1. The room temperature surrounding the oven should be below 95°F(35°C).
2. Food weight should be between 4 oz (120 g) and 24 oz (680 g).
3. Glass Tray and outside of container should be dry.
4. Cover foods loosely but completely, with plastic wrap or place foods in a casserole dish with a proper fitting lid.
5. All foods should be taken from their normal storage place.

### DURING Reheating/Cooking:

While "AUTO" is displayed in the display window, DO NOT open door longer than 1 minute. This causes inaccurate cooking results. Once the timer begins to count down, the oven door may, be opened to stir, turn, shield or add foods.

### AFTER Reheating/Cooking:

All foods should have a covered stand time.

# Using Sensor Reheat / Sensor Cooking Pads

## Sensor Reheat

### DO NOT:

1. Reheat bread and pastry products. Use manual and time.
2. Reheat raw or uncooked food.
3. Use if oven cavity is warm.
4. Use for beverages.
5. Use for frozen foods.

Food	Starting Temp.	Weight per Serving	Number of Servings
Plate of Food	Refrig.	12-16 oz.	1
Meat, Poultry	Refrig.	4-6 oz.	1-4
Casseroles	Refrig.	8 oz.	1-2
Side dishes	Refrig. or Room	4-6 oz.	1-4
Soups, Sauces, Gravies	Refrig.	6-8 oz.	1-2

**Casseroles** - Add 2 to 4 tablespoons of liquid cover with lid or plastic wrap. Stir when time appears in the display window.

**Canned foods** - Empty contents into casserole dish or serving bowl; cover dish with lid or plastic wrap. After reheating, release plastic wrap and stand.

**Plate of food** - Arrange food on plate; top with butter, gravy, etc. After reheating, release plastic wrap and stand.

### SENSOR COOK - HINTS:

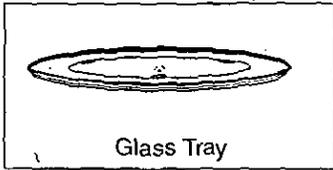
	CATEGORY	WEIGHT RANGE	INSTRUCTIONS	COVER	AFTER BEEP
<b>Potato</b>	Potato	1 - 4 potatoes 6 - 8 oz. (170 - 230 g) each	Pierce several times and place on a microwave safe dish.	NO	Turn over.
<b>Vegetables</b>	Vegetables, fresh	1/2 - 2 lb. (230 - 900 g) weight before peeling, trimming etc.	Add water.	Lid or plastic wrap	Stir or rearrange, if possible.
<b>Frozen Foods</b>	1 x Frozen Vegetables	10 - 28 oz. (280 - 800 g)	Add 2 tbs of water. Do not cook with butter or sauce.	Lid or plastic wrap	Stir or rearrange.
	2 x Frozen Entrees	7 - 32 oz. (200 - 900 g)	Do not use frozen food in foil tray.	Follow manufacturers' directions.	Stir, ladle gravy or sauce over.
	3 x Frozen Dinners	9 - 18 oz. (260 - 510 g)	Do not use frozen food in foil tray.	Follow manufacturers' directions.	Stir, if possible.
<b>Seafood</b>	1 x Fish Fillets	1/2 - 1 1/2 lb. (230 - 680 g)	Arrange in a single layer in dish.	Lid or plastic wrap	Rearrange, if possible.
	2 x Shellfish	3/4 - 1 1/2 lb. (340 - 680 g)	Arrange in a single layer in dish.	Lid or plastic wrap	Stir shrimp or scallops, if possible.
<b>Casserole</b>	Casserole		Use appropriate amount of liquid.	Casserole lid	Stir occasionally.

**NOTE:** if Sensor Reheat/Cook is programmed while the oven cavity is still hot from heater, "HOT" appears in the display window and the fan starts running to cool the cavity. If the cavity is too hot, the sensor will not work properly. After having cooled the cavity, "HOT" will disappear and revert to colon or time of day.

One Touch Cooking is successful with the foods and recipes found in the Cookbook and marked with the Symbol **A**. Because of the vast differences in food composition, recipes and charts without the Symbol **A** should be prepared in your microwave oven using the Power and Time setting.

# Using Weight Cook Pads

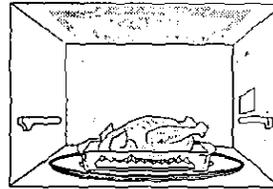
Use of Accessory:



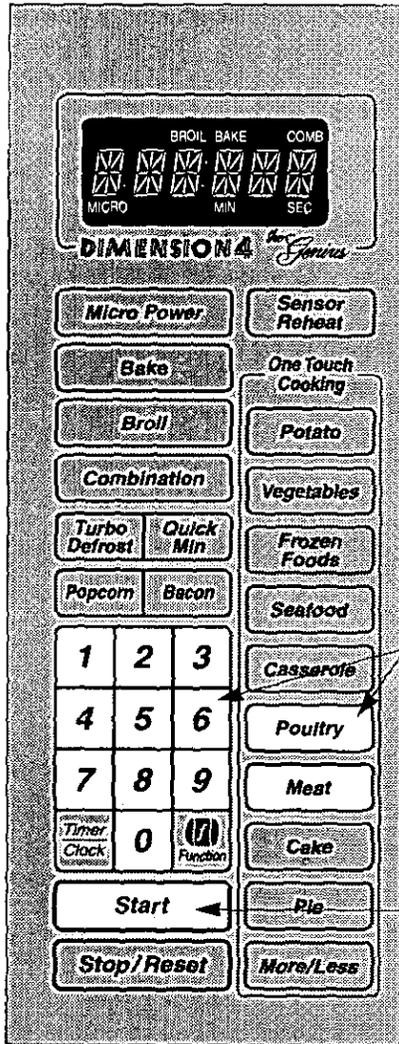
This feature allows you to roast beef, pork or whole chicken by setting the weight. Place food on a microwave roasting rack set in a microwave- and heat-safe dish.

## 1 Place the Food

Open the door and place the food on Glass Tray in the oven. Then close the door.



Operation & Hints



## 2 Select Category

## 3 Set Weight

e.g. 2.0 lb/kg



If you wish to adjust the baking time, press More/Less Pad (See page 20)

## 4 Press

▶ Cooking starts. The cooking time on the display begins to count down.

### NOTE:

1. These settings are cooked by Combination (Bake and Microwave).
2. When the weight has been selected, the cooking time will be automatically determined.
3. Roasts weighing above or below the recommended weights should be cooked by manual combination.

PAD	CATEGORY	WEIGHT RANGE	INSTRUCTIONS	AFTER BEEP
Poultry	Chicken Pieces	max. 2 lb (1 kg)	Place skin-side down.	Turn over
	Whole Chicken	max. 6 lb (3 kg)	Place breast-side down.	Turn over
Meat	Beef medium	max. 4 lb (2 kg)	Place fat-side down.	Turn over
	Pork	max. 4 lb (2 kg)	Place fat-side down. Pork must reach 170°F(77°C) before serving.	Turn over

# Using Popcorn Pad

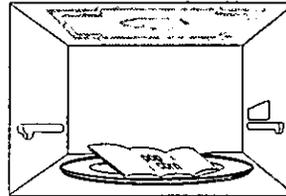
Accessory:



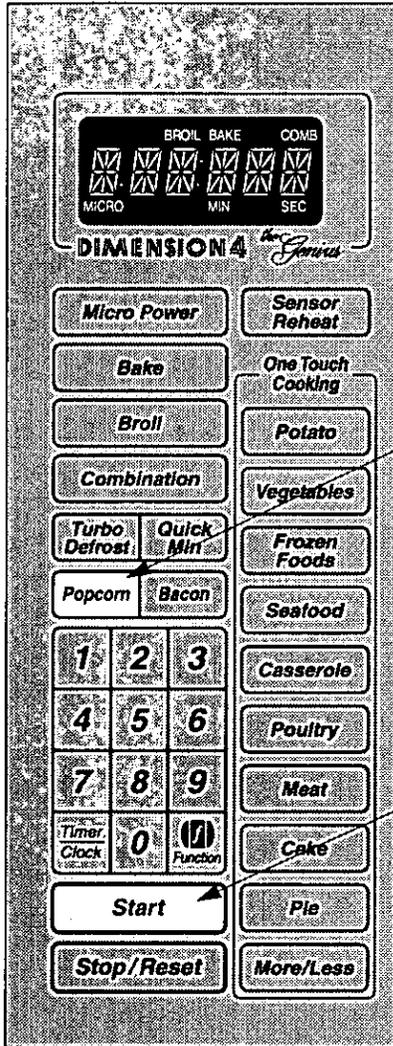
Glass Tray

## 1 Place the popcorn bag

Open the door and place the popcorn bag on the Glass Tray in the oven. Then close the door.



Operation & Hints



## 2 Press

Use only 3.5 oz. (99 g) bags of prepackaged microwave popcorn. Read manufacturers' directions.

## 3 Press

Time appears in the display window and begins to count down.

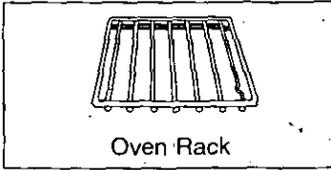
### NOTES:

1. Place the bag in oven according to the manufacturers' directions.
2. Pop only one bag at a time.
3. After popping, open the bag carefully. The popcorn and steam are extremely hot.
4. Do not reheat unpopped kernels or reuse the bag.
5. **Never** leave oven unattended when popping popcorn.

**CAUTION:** If pre-packaged popcorn is of a different weight from the recommended weight, do not use the popcorn setting, or inadequate popping or a fire may occur. Follow the see above instructions.

# Using Auto Cook Pad

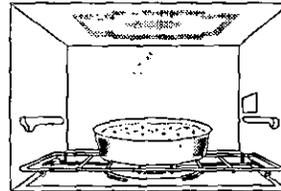
Use of Accessory:



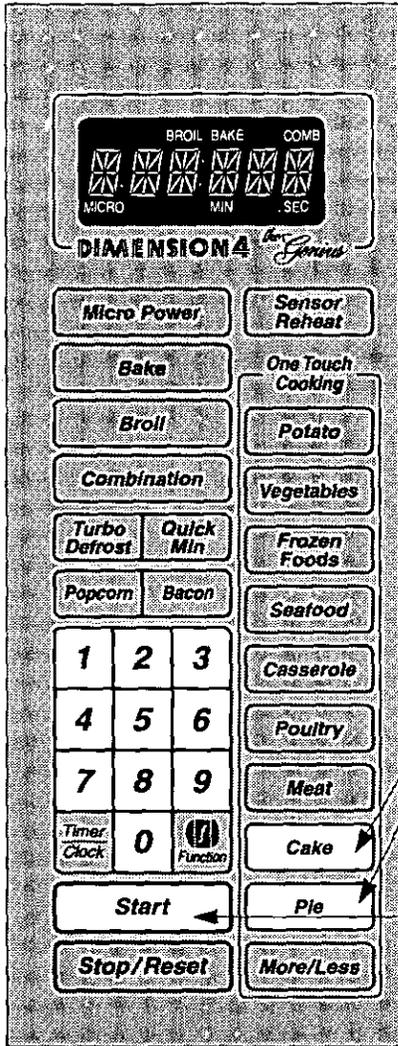
This feature allows you to bake pie, frozen foods, etc. without having to select oven temperature and baking time. Place Oven Rack.

## 1 Place the Food

Open the door and place the food on Oven Rack. Then close the door.



Operation & Hints



## 2 Select Category

Cake Pad is divided into 2 categories and Pie Pad is divided into 2 categories (See below).

If you wish to adjust the baking time, press More/Less Pad (See page 20)

## 3 Press

Cooking starts. The cooking time on the display begins to count down.

**NOTE:**

1. These settings are cooked by Bake.
2. There is no need to preheat.
3. Metal cookware may be used. Position the dish to be cooked on Oven Rack.

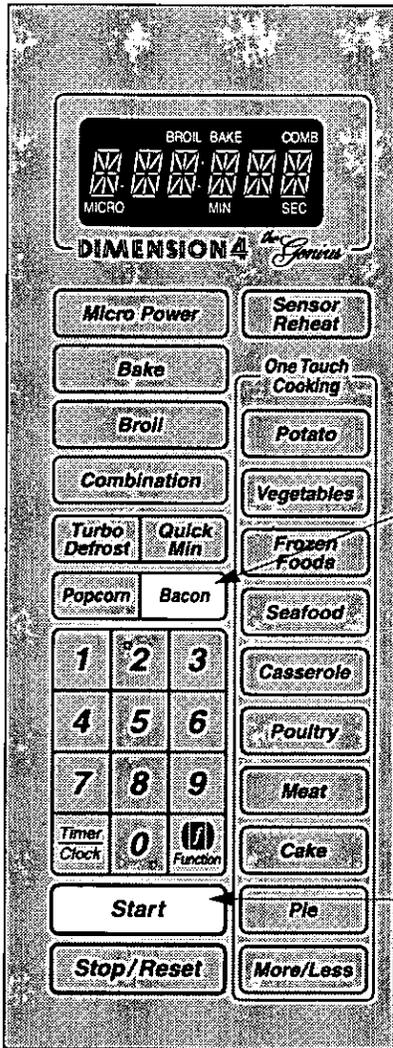
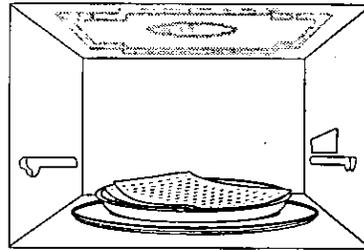
PAD	PRESS	CATEGORY
Cake	once	Cake recipes that conventionally bake in less than 35 minutes.
	twice	Cake recipes that conventionally bake in 45 minutes to 60 minutes.
Pie	once	Double-crust pies with fresh fruit fillings.
	twice	Double-crust pies that are frozen (weight should not be more than 2 lb. 5 oz).

Will not bake chocolate fudge, brownies or fruit cake recipes.  
Do not use frozen pie crust.  
Place frozen pies on a small cookie sheet.

# Using Bacon Pad

## 1 Place the Bacon

Open the door and place slices of bacon on a microwave safe dish and cover with paper towel to absorb grease spatters. Place them on the Glass Tray in the oven. Then close the door.



## 2 Select the Number of Slices

PRESS	AMOUNT
once	2 slices
twice	3 slices
3 times	4 slices
4 times	6 slices

## 3 Press

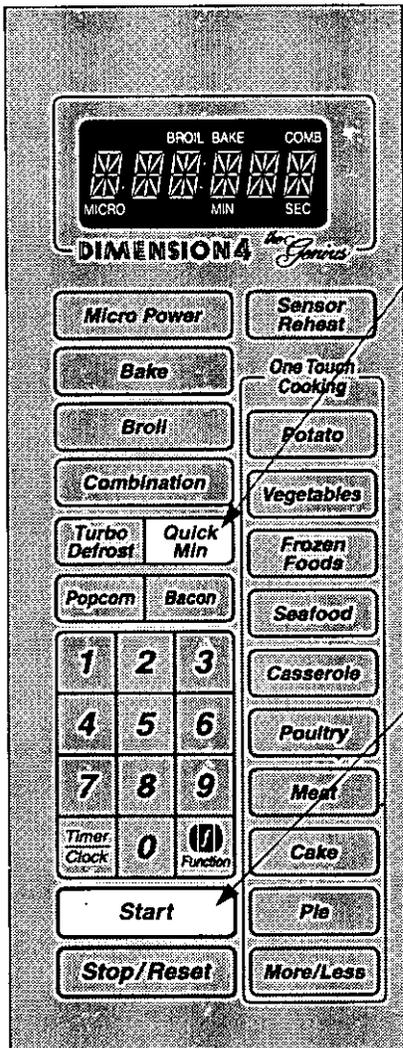
Time appears in the display window and begins to count down.

# Using Quick Min Pad

This feature helps you in programming your oven without pressing Number Pads and allows you to add extra cooking time easily.

## To Set Cooking Time:

Operation & Hints



### 1 Press to Set Cooking Time

(up to 10 minutes)

### 2 Press

• Cooking will start on **HIGH** power.

#### NOTE:

1. To use another power level or cooking mode, select the desired power level/cooking mode before setting the cooking time.
2. If you use Quick Min pad to set your cooking time, you cannot use Number Pads to set more time or to change the cooking time. However, you can add more time with Quick Min pad during cooking.

## To Add Extra Cooking Time During Cooking:

**Quick Min**

Press Quick Min pad to add extra cooking time (up to 10 taps) during cooking.

- Cooking time changes to include extra time and continues to count down in the display.
- Extra time can be added during any of the three stages.

# Using Timer Function

This feature allows you to program a Standing Time after cooking is completed and to program the oven as a minute timer and/or to program delay start.

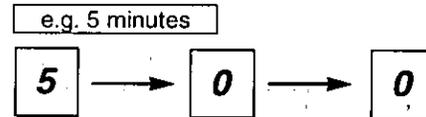
## To Use as a Kitchen Timer:



**1 Press once**

**2 Set Desired Amount of Time**

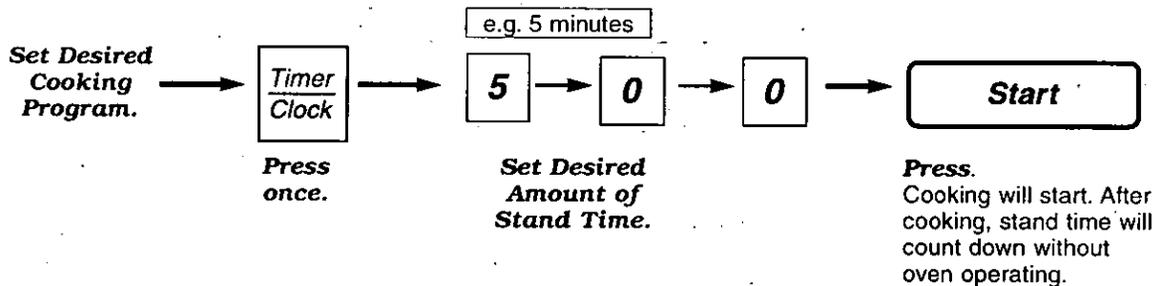
(up to 99 minutes 99 seconds)



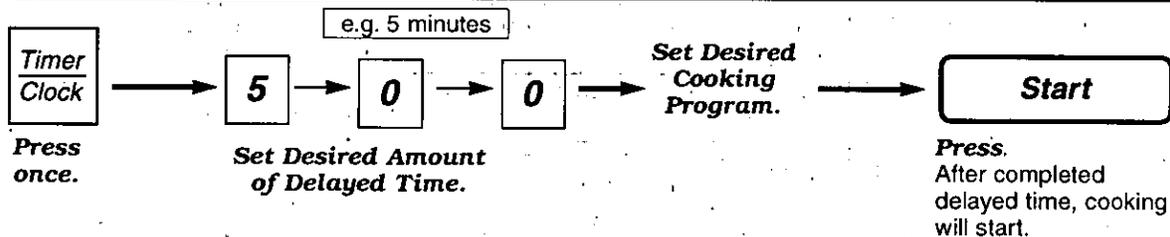
**3 Press**

Time will count down without oven operating.

## To Set Stand Time:



## To Set Delay Start:



### NOTE:

1. When the first/second stage has finished, a two beep signal is heard. After all the stages have been completed, the oven will beep five times.
2. If oven door is opened during the Stand Time or Kitchen Timer, the time in the display window will continue to count down.
3. Delay Start cannot be programmed before any Auto Control Function. This is to prevent the starting temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause inaccurate cooking results.
4. Timer can be set up to 99 minutes 99 seconds.

# Before Requesting Service

## ALL THESE THINGS ARE NORMAL:

The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryer, etc. It does not indicate a problem with your oven.
The oven lights dim.	When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light will dim and clicking noises can be heard when the oven cycles.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.
I accidentally ran my microwave oven without any food in it.	Running the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.
There are humming and clicking noises from my oven when I cook by Combination.	These noises occur as the oven automatically switches from microwave power to Bake/Broil, to create the Combination setting. This is normal.
The oven has an odor and generates smoke when using the Bake, Combination and Broil function.	It is essential that your oven is wiped out regularly particularly after cooking. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

Maintenance

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Circuit breaker or fuse is tripped or blown.	Reset circuit breaker or replace fuse.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking.	The door is not closed completely.	Close the oven door securely.
	Start pad was not pressed after programming.	Press Start pad.
	Another program has already been entered into the oven.	Press Stop/Reset pad to cancel the previous program and program again.
	The program has not been entered correctly.	Program again according to the Operating Instructions.
	Stop/Reset pad has been pressed accidentally.	Program oven again.
The words "DEMO MODE" appear on the screen.	Oven is set at Demo Mode.	See the page 13 to turn off Demo Mode.
When the oven is turning on, there is noise coming from Glass Tray.	Roller Ring and oven bottom are dirty.	Clean these parts according to Care of Your Oven (see next page).

\* DEMO MODE is designed for retail store display.  
 Cooking and other functions will not operate during demo mode.  
 If it seems there is a problem with the oven, contact an authorized Servicenter.

# Care of Your Microwave Oven

## BEFORE CLEANING:

Unplug at socket of the oven. If impossible, leave oven door open to prevent oven from accidentally turning on.

## AFTER CLEANING:

Be sure to replace Roller Ring and Glass Tray in the proper position and press Stop/Reset Pad to clear the display window.

### Inside of the oven:

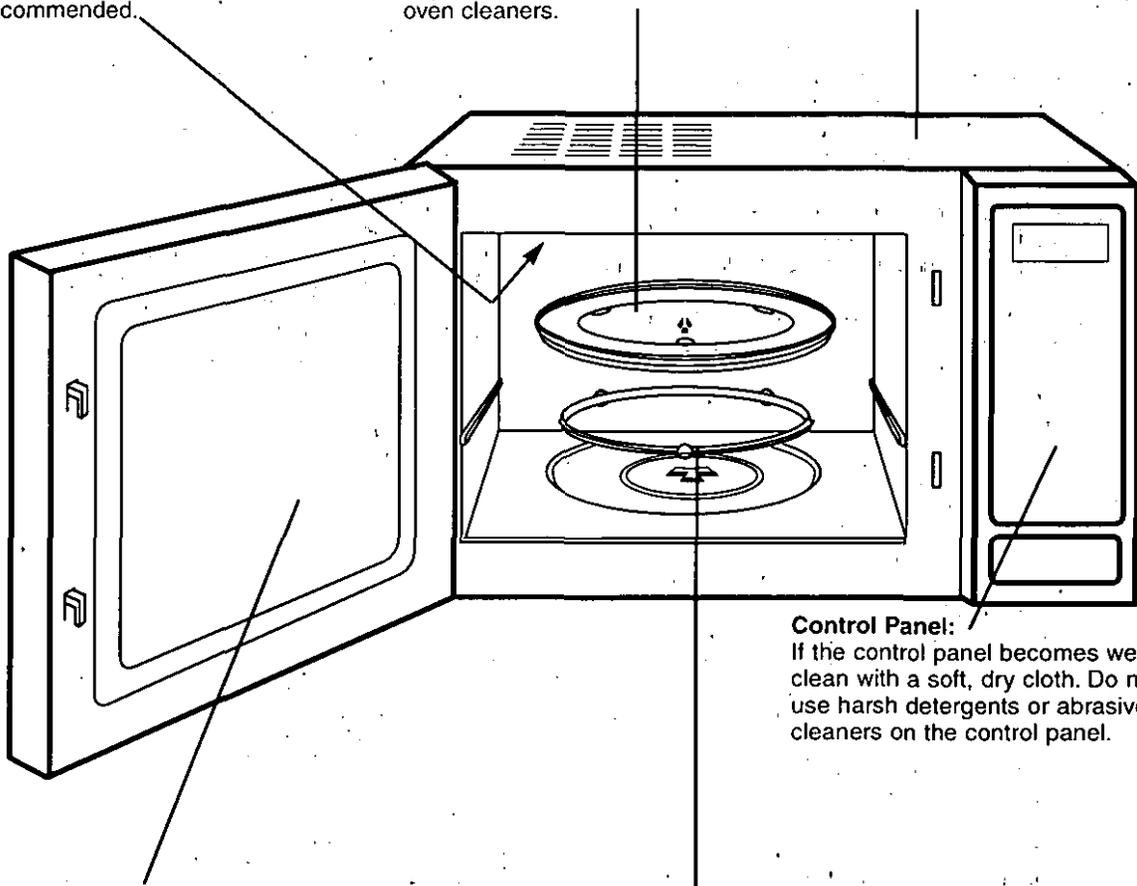
Wipe with a damp cloth. Non caustic oven cleaners may be used if the oven gets very dirty. The use of harsh detergent or abrasive cleaners is not recommended.

### Glass Tray:

Remove and wash in warm soapy water or in a dishwasher. If grease accumulates, clean with a non-abrasive nylon mesh scouring pad and non caustic oven cleaners.

### Outside oven surfaces:

Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.



### Oven Door:

Wipe with a soft cloth when steam accumulates inside or around the outside of the oven door. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit or microwave leakage.

### Roller Ring and oven cavity floor:

Wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.

### Control Panel:

If the control panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasive cleaners on the control panel.

Maintenance

After Bake/Broil/Combination cooking, the oven should be cleaned with a soft cloth squeezed in soapy water. If the oven is not cleaned occasionally to eliminate this grease, it can accumulate and cause the oven to "SMOKE" during use. To avoid smoking, run the oven without food on BROIL for 20 minutes.