

Galanz

RECIPE BOOK IS NOT INCLUDED

Please read this guide carefully before operating your unit and retain for future reference.

IMPORTANT SAFETY INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 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 tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is very important that the oven door closes properly and that there is no damage to the a) Door (including any dent), b) Hinges and latches (broken or loosened), c) Door seals and sealing surfaces. The oven should not be adjusted or repaired by anyone except qualified service personnel.

CALIFORNIA PROPOSITION 65 WARNING

▲ CALIFORNIA RESIDENTS ONLY—WARNING: This product can expose you to chemicals including styrene, which are known to the State of California to cause cancer, and bisphenol A (BPA), which are known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

▲ WARNING

- To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:
 - Read all instructions before using the appliance.
 - Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY"
 - This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS"
 - Do not operate the oven when empty.
 - Install or locate this appliance only in accordance with the provided installation instructions.
 - Some products such as whole eggs and sealed containers - for example, closed glass jars - could explode and should not be heated in this oven.
 - Use this appliance only for its intended use as described in this 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.
 - As with any appliance, close supervision is necessary when used by children.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If materials inside the oven should ignite, keep oven door closed, turn oven off using the circuit breaker panel, and call emergency services.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This could result in very hot liquids suddenly boiling over when a spoon or other utensil is inserted into the liquid.
- To reduce the risk of injury to person:
 - Do not overheat the liquid.
 - Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.
- Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in a microwave oven.
- Do not cover or block any openings on the appliance.
- Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
- Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
- This appliance should be serviced only by qualified service personnel, contact a service center.

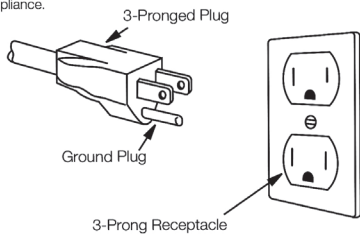
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.
- Oversized food or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
- Do not store or use 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 locations.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover turntables, pans or any other part of the oven with metal foil. This will cause overheating of the oven.

- This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation. CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the product. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - Reorient or relocate the receiving antenna.
 - Increase the separation between the equipment and receiver.
 - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 - Consult the dealer or an experienced radio/TV technician for help.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces 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.

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 grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

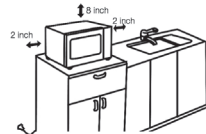


SAVE THESE INSTRUCTIONS

- Electrical Requirements**
The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall outlet properly installed and grounded.
- Power Cord**
—A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
—Longer cord sets or extension cords are available and may be used if care is exercised in their use.
—If long cord or extension cord is used:
a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
b) The extension cord must be a grounding-type 3-wire cord, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

INSTALLATION GUIDE

- Make sure that all the packing materials are removed from the inside of the door.
- This microwave oven must be placed on a flat, stable surface.
- For correct operation, the oven must have sufficient airflow. Allow minimum 8 inch (20.32cm) of free space necessary above the top surface of the oven and 2 inch (5.08cm) at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
- The appliance should only be used on a countertop over 3 feet (91.44cm) above the floor.
- Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.



- Make sure that the power cord is undamaged and does not run under the oven or over any hot or sharp surface.
- The socket must be readily accessible so the microwave oven can be easily unplugged in an emergency.

COOKING UTENSILS GUIDE

This section lists which utensils can be used in this microwave, which have limited use for short periods, and which should not be used in this microwave.

RECOMMENDED

- Microwave browning dish — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- Microweaveable plastic wrap — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- Paper towels and napkins — Use for short-term heating and covering; these absorb excess moisture and prevent splattering. Do not use recycled paper towels, which may contain metal and could ignite.
- Glass and glass-ceramic bowls and dishes — Use for heating or cooking.
- Paper plates and cups — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and could ignite.
- Wax paper — Use as a cover to prevent splattering.
- Thermometers — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

LIMITED USE

- Aluminum foil — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful. You should keep distance of 1 inch (2.54cm) between aluminum foil and cavity.
- Ceramic, porcelain, and stoneware — Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely.
- Plastic — Use only if labeled "Microwave Safe". Other plastics can melt.

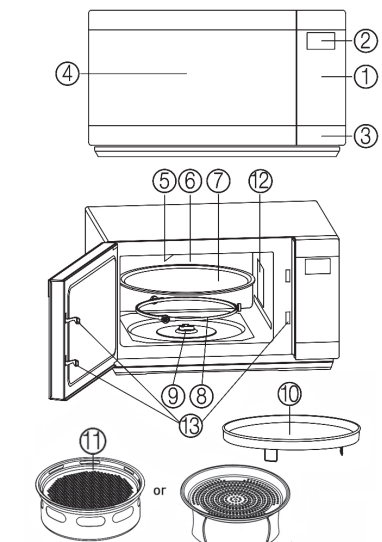
NOT RECOMMENDED

- Glass jars and bottles — Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.
- Paper bags — These are a fire hazard, except for popcorn bags.
- Styrofoam plates and cups — These can melt and leave an unhealthy residue on food.
- Plastic storage and food containers — Containers such as margarine tubs can melt in the microwave.
- Metal utensils — These can damage your oven. Remove all metal before cooking. Note: Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave at high power level for 30 seconds. A dish which becomes very hot should not be used.

SAVE THESE INSTRUCTIONS

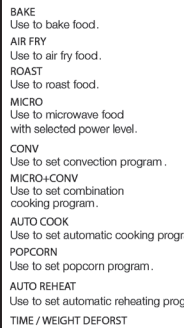
PRODUCT DIAGRAM

- Control Panel
- Display Screen
- Door Button
- Oven Window
- Top Heating Element
- Upper Convection Fan
- Glass Turntable
- Roller Ring
- Shaft
- Baking and Roasting Pan
- Air Fry Kit
- Wave Guide (Please do not remove the mica plate covering the wave guide)
- Door Safety Lock System



Accessory type and quantity may vary depending on the model.

CONTROL PANEL



The actual controls may vary, depending on the model.

Note: The image shown in this manual is for illustrative purposes only and may be subject to change.

FIRST TIME USE

- If you are using your microwave for the first time, please be sure to:
 - Clean the glass turntable, baking and roasting pan, air fry kit with hot water, a small amount of dishwashing liquid and a nonabrasive cleaning pad.
 - Do not immerse the body of the unit in water.
 - When you plug in the unit, the display will show "12:00".
 - While you are in the process of any setting, the oven will return to standby mode after 30 seconds without any operation.
 - During cooking, if press STOP/CANCEL once or open the door, the program will be paused. Press START to resume cooking, but if you press STOP/CANCEL twice, the program will be canceled.
 - When the cooking completes, the screen will display "End" with sound every two minutes until you press STOP/CANCEL or open the door.

NOTE: During initial start up you may detect a slight smell and/or smoke. Use Convection function at 400 °F without food and let run for approximately 15 minutes.

Product Specifications

Power Supply	120V/60Hz
Power Consumption (Microwave)	1350W
Power Consumption (Convection)	1450W
Rated Microwave Power Output	900W
Operating Frequency	2450MHz
Outside Dimensions (W x H x D)	19 X 11 X 15 3/4 inch
Oven Cavity Dimensions(W x H x D)	13 1/2 X 8 3/4 X 13 1/2inch
Oven Capacity	0.9 Cu.Ft.
Net Weight	Approx. 35.49lbs

OPERATION INSTRUCTIONS

Setting the Clock

You can set the clock in 12-hour or 24-hour by pressing CLOCK/TIMER in standby mode.

Example: How to set a 12-hour clock at 11:58.

- In standby mode, press and hold CLOCK/TIMER for 3 seconds to select 12-hour clock (press the pad again to select 24-hour clock).
- Press +/- until the correct hour is displayed.
- Press START or CLOCK/TIMER to confirm the hour.
- Press +/- until the correct minute is displayed.

5 Press START or CLOCK/TIMER to confirm the minute and finish setting.

NOTE: While in the process of setting the clock, you can cancel the settings by pressing the STOP/CANCEL.

Timer

You can use the timer feature to count down a specific amount of time whether it's for cooking or for anything else. Example: How to set the timer for 3 minutes and 50 seconds.

- Press CLOCK/TIMER once.
- Press +/- to enter the time. The maximum time you can set is 95 minutes.
- Press START to confirm and start countdown.

NOTE: Timer countdown can be seen for 5 seconds by touching CLOCK/TIMER, if press STOP/CANCEL during these 5 seconds, the timer will be canceled.

Quick Start Microwave

Accessory Guide: Glass Turntable
This feature allows you to start the oven quickly at maximum microwave power. The longest cooking time is 95 minutes.

Example: How to quick start microwave for 3 minutes and 50 seconds.

- In stand-by mode, press +/- +1MIN / +5MIN to enter the time.
- Press START to confirm and start cooking.

Microwave Cooking

This feature allows you to choose the power level and cooking time of microwave function. The longest cooking time is 95 minutes.

Example: Cook at 30% power level for 3 minutes and 50 seconds.

- Press MICRO pad once, the default power level is 100%(maximum power).
- Press +/- to select the 30% power level.
- Press START once to confirm the power level.
- Press +/- +1MIN / +5MIN to enter cooking time
- press START to confirm and start cooking.

Power Level Chart:

Power Level	Display	Power Level	Display
100%	P100	40%	P 40
90%	P-90	30%	P 30
80%	P-80	20%	P 20
70%	P-70	10%	P 10
60%	P-60	0%	P 00
50%	P-50		

Note: The image shown in this manual is for illustrative purposes only and may be subject to change.

Weight Defrost

Accessory Guide: Glass Turntable
The defrosting time and power level are automatically set once the food category and the weight are selected.

Example: How to defrost 8oz seafood.

- In standby mode, press the TIME/WEIGHT DEFROST twice.
- Press +/- to select food code "dEF3" (Seafood).
- Press START once to confirm the food type.
- Press +/- to select the food weight.
- Press START to confirm and start defrosting.

Weight Defrost Food Chart:

Food	Code	Maximum Weight
Meat	dEF1	80oz
Poultry	dEF2	80oz
Seafood	dEF3	32oz

NOTE: During the defrosting program, the system will pause and alert the user to turn the food over when 1/3 of the defrosting time remains. After turning food over, close the door and press START to resume the defrosting.

Weight must be in pounds and ounces. If label gives weight in pounds only, change the fraction of a pound to ounces using the following chart.

Converting fractions of a pound to ounces:

Fractions of a pound	Ounces	Fractions of a pound	Ounces
Less than .03	0	.54 to .59	9
.03 to .09	1	.60 to .65	10
.10 to .15	2	.66 to .71	11
.16 to .21	3	.72 to .78	12
.22 to .27	4	.79 to .84	13
.28 to .34	5	.85 to .90	14
.35 to .40	6	.91 to .97	15
.41 to .46	7	.97 to .99	16
.47 to .53	8		

Time Defrost

Accessory Guide: Glass Turntable
The defrosting power is adjusted automatically once the cooking time is programmed.

Example: How to defrost food for 3 minutes and 50 seconds.

- In standby mode, press the TIME/WEIGHT DEFROST once.
- Press +/- +1MIN / +5MIN to select the defrosting time.
- Press START to confirm and start defrosting.

NOTE: During the defrosting program, the system will pause and alert the user to turn the food over when 1/3 of the defrosting time remains. After turning food over, close the door and press START to resume the defrosting.

Bake

Accessory Guide: Glass Turntable Baking and Roasting Pan

For Bake, you can select the type of food you want to cook from the programs listed on the cooking label located on the interior panel of the appliance.

REFURBISHED PRODUCT LIMITED THIRTY DAY WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of THIRTY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the **Refurbished Product Service Center** will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and/or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product.

This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center
13225 Marquardt Avenue Santa Fe Springs, CA 90670

WARRANTY REPAIR INFORMATION

If you need service on your unit during the 30 day warranty period; please go to www.ConsumerServiceRefurbish.com or call the Refurbished Product Service Center at 562-946-3531 to obtain the required claim number. Once you obtain your claim number, pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt. Send the unit freight prepaid and insured to:

Refurbished Product Service Center,
Att: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670










Your unit will be promptly exchanged and returned to you.

We will refuse to accept delivery of the returned unit unless the assigned claim number appears on the outside of the shipping carton.

Owner's Information
(Keep for your permanent records)

NAME: _____
ADDRESS: _____
CITY: _____
STATE: _____
ZIP CODE: _____
PHONE: _____
E-MAIL: _____
MODEL: _____
SERIAL NO.: _____













Auto Program: How to bake a 9 inch round pan cake.

- In standby mode, press the **BAKE** twice to use auto program.  
- Press +/- to select food code 'Ab-2' (Cake). 
- Press **START** once to confirm and start preheating.  
- When preheating finishes, the oven will show 'Add Food 350F' and sound periodically to remind user to put the food inside. 
- Open the oven door, the display will show the cooking time, and then place food into the oven. Close the oven door. 
- Press **START** once to confirm and start cooking.  

Bake Food Chart (Auto Program):



Food	Code	Portion	Preheating Temperature
Cookies	Ab-1	7 Cookies	350°F
Cake	Ab-2	9 inch round pan	350°F

Custom Program: How to set Bake by choosing time and temperature (400°F for 25 minutes).

- In standby mode, press the **BAKE** once to use custom setting (Default is 350 °F).  
- Press +/- to select temperature. 
- Press **START** once to confirm the temperature.  
- Press +/- / +1MIN / +5MIN to enter cooking time 
- Press **START** once to confirm and start preheating.  
- When preheating finishes, the oven will show 'Add Food 400F' and sound periodically to remind user to put the food inside. 
- Open the oven door, the display will show the cooking time, and then place food into the oven. Close the oven door. 
- Press **START** once to confirm and start cooking.  









NOTE:
 ■ It can be programmed for four different temperatures. They are: 350°F(default) → 375°F → 400°F → 300°F. → 325°F.
 ■ The longest cooking time is 95 minutes.

Air Fry

Accessory Guide: Glass Turntable Air Fry Kit  

For Air Fry cooking, you can select the type of food you want to cook from the programs listed on the cooking label located on the interior panel of the appliance.







Auto Program: How to air fry 16oz chicken wings.



- In standby mode, press the **AIR FRY** twice to use auto program.  
- Press +/- to select food code 'AF-3' (Chicken Wings). 
- Press **START** once to confirm food code.  
- Press +/- to select food weight. 
- Press **START** once to confirm and start cooking.  

Air Fry Food Chart (Auto Program):

Food	Code	Weight
Chicken Drumsticks	AF-1	8 oz
		12 oz
		16 oz
		20 oz
Chicken Nuggets	AF-2	6 oz
		8 oz
		10 oz
		12 oz
Chicken Wings	AF-3	8 oz
		12 oz
		16 oz
		20 oz
French Fries	AF-4	10 oz
Mozzarella Sticks	AF-5	6 oz
		8 oz
		10 oz
		12 oz
Onion Rings	AF-6	8 oz
		8 oz
		10 oz
Popcorn Chicken	AF-7	10 oz
		12 oz
		16 oz



Custom Program: How to set Air Fry by choosing time and temperature (350°F for 30 minutes).

- In standby mode, press the **AIR FRY** once to use custom setting (Default is 400°F).  
- Press +/- to select the temperature 350°F. 
- Press **START** once to confirm the temperature.  
- Press +/- / +1MIN / +5MIN to set cooking time. 

- Press **START** to confirm and start cooking.  









NOTE:
 ■ It can be programmed for three different temperatures. They are: 400°F(default) → 350°F → 375°F.
 ■ The longest cooking time is 95 minutes.

Roast

Accessory Guide: Glass Turntable Baking and Roasting Pan  

For Roast cooking, you can select the type of food you want to cook from the programs listed on the cooking label located on the interior panel of the appliance.









Auto Program: How to Roast 12oz roasted potatoes.

- In standby mode, press the **ROAST** twice to use auto program.  
- Press +/- to select food code 'Ar-4' (Roasted Potatoes). 
- Press **START** once to confirm food code.  
- Press +/- to select food weight. 
- Press **START** once to confirm and start cooking.  

Roast Food Chart (Auto Program):

Food	Code	Weight
Pork Loin	Ar-1	2 Lb
		3 Lb
Pork Tenderloin	Ar-2	1 Lb
		2 Lb
Roasted Potatoes	Ar-3	4 oz
		6 oz
		8 oz
		10 oz
Salmon Filet	Ar-4	4 oz
		8 oz
		12 oz
		16 oz













Custom Program: How to set Roast by choosing time and temperature (400°F for 25 minutes).

- In standby mode, press the **ROAST** once to use custom setting (Default is 350 °F).  
- Press +/- to select temperature 400 °F. 
- Press **START** once to confirm the temperature.  
- Press +/- to select cooking time. 
- Press **START** once to confirm and start cooking.  

NOTE:
 ■ It can be programmed for four different temperatures. They are: 350°F(default) → 375°F → 400°F → 325°F.
 ■ The longest cooking time is 95 minutes.

Convection

Accessory Guide: Glass Turntable
 This feature allows you cook with powerful convection. During convection cooking, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. Example: How to cook with convection temperature 400°F for 25 minutes.









- In standby mode, press the **CONV** pad once to use custom setting (Default is 350°F).  
- Press +/- to select the preheating and cooking temperature. 
- Press **START** once to confirm the temperature.  
- Press +/- / +1MIN / +5MIN to enter cooking time. 
- Press **START** once to confirm the cooking time and start preheating.  
- When preheating finishes, the oven will show 'Add Food 400F' and sound periodically to remind user to put the food inside. 
- Open the oven door, the display will show the cooking time, and then place food into the oven. Close the oven door. 
- Press **START** once to confirm and start cooking.  

NOTE:
 ■ It can be programmed for 10 different temperatures. They are: 350°F(default) → 375°F → 400°F → 175°F → 200°F → 225°F → 250°F → 275°F → 300°F → 325°F. → 200°F.
 ■ The longest cooking time is 95 minutes.

Microwave+Convection

Accessory Guide: Glass Turntable Baking and Roasting Pan
 This oven has five pre-programmed temperatures settings that make it easy to cook with both convection heat and microwave automatically. They are: 350°F → 375°F → 400°F → 300°F → 325°F. The longest time is 95 minutes.

Example: How to set the combination of microwave and convection at temperature 400°F for 30 minutes.









- In standby mode, press **MICRO+CONV** once to use custom setting (Default is 350°F).  
- Press +/- to select the temperature. 
- Press **START** once to confirm the temperature.  
- Press +/- / +1MIN / +5MIN to select cooking time. 
- Press **START** to confirm and start cooking.  

NOTE: You can check the convection temperature during cooking by pressing the **MICRO+CONV**.

Auto Cook

For auto cook function, you can select the type of food you want to cook from the programs listed on the cooking label located on the interior panel of the appliance.

Auto Program: How to Cook 8oz fresh vegetables.

- In standby mode, press the **AUTO COOK** once.  
- Press +/- to select food code 'AC-3' (Fresh Vegetable). 
- Press **START** once to confirm the food type.  
- After selecting the food type, press +/- to select portion of food. 
- Press **START** to start cooking.  









Auto Cook Food Chart (Auto Program):

Code	Food	Weight
AC-1	Beverage	8-12 oz
AC-2	Frozen Pizza	6-12 oz
AC-3	Fresh Vegetable	8-20 oz
AC-4	Frozen Vegetable	8-20 oz
AC-5	Oatmeal	1-4 packs
AC-6	Potato	8-24 oz

Auto Reheat

For auto reheat function, you can select the type of food you want to cook from the programs listed on the cooking label located on the interior panel of the appliance.

Auto Program: How to Reheat soup.






- In standby mode, press the **AUTO REHEAT** once.  
- Press +/- to select food code 'AH-3' (Soup). 
- Press **START** once to confirm the food type.  
- After selecting the food type, press +/- to select portion of food. 
- Press **START** to start cooking.  

Auto Reheat Food Chart (Auto Program):

Code	Food	Weight
AH-1	Chili	4-24 oz
AH-2	Dinner Plate	8-24 oz
AH-3	Frozen Entrée	8-24 oz
AH-4	Mac and Cheese	4-24 oz
AH-5	Mashed Potatoes	4-24 oz
AH-6	Pasta	4-24 oz
AH-7	Rice	4-28 oz
AH-8	Soup/ Sauce	4-24 oz

Popcorn



Example: How to cook popcorn for 3 minutes and 30 seconds.

- In standby mode, press the **POPCORN**. The default time is 2 minutes and 40 seconds (For one bag around 3.5 oz).  
- Press +/- to select the cooking time. 
- Press **START** once to confirm and start cooking.  

NOTE:
 The default time is 2 minutes and 30 seconds. For default time, you can skip step 2, directly press the dial to start if you prefer.

+30 Sec Function

In standby mode, press +30 SEC, the microwave program will start at 100% power level and cook for 30 seconds. During cooking, you can add cooking time by touching +30 SEC pad repeatedly. The longest cooking time is 95 minutes. Example: During microwave cooking, add the cooking time by 2 minutes by utilizing the +30 SEC button.






- During cooking, suppose the display is showing 3:50. 
- Press the +30 SEC 4 times. 

NOTE:
 ■ All preset programs cannot use +30 SEC during cooking, which includes:
 — POPCORN
 — TIME / WEIGHT DEFROST
 — **AUTO COOK**
 — **AUTO REHEAT**

Child lock

The child proof lock prevents unsupervised operation by children.

Example 1: How to set/cancel the child lock.

- In standby mode, suppose the display is showing 11:58. 
- Press and hold **STOP/CANCEL** for 3 seconds, then 'LOC' appears.  Press and hold for 3 seconds. 
- Press and hold **STOP/CANCEL** for 3 seconds, then 'LOC' disappears.  Press and hold for 3 seconds. 

TROUBLE SHOOTING

Automatic Protection Mechanism

LOW TEMPERATURE PROTECTION - The display may show Er03 which means the appliance has entered into low temperature protection mode which will protect the appliance from further damage. Audible alert will be heard until STOP/CANCEL is pressed or the appliance is unplugged.

OVERHEATING PROTECTION - The display may show Er04 which means the appliance has entered into high temperature overheat mode which will protect the appliance from further damage. Audible alert will be heard until STOP/CANCEL is pressed or the appliance is unplugged.

CIRCUIT PROTECTION - The display may show Er05 which means the appliance's thermostats are under open circuit protection which will protect the appliance from further damage. Audible alert will be heard until STOP/CANCEL is pressed or the appliance is unplugged.

CIRCUIT PROTECTION - The display may show Er06 which means the appliance's thermostats are under short circuit protection which will protect the appliance from further damage. Audible alert will be heard until STOP/CANCEL is pressed or the appliance is unplugged.

- Turn off the oven and unplug the power cord from the wall when cleaning.
- Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergents may be used if the oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface.
- The outside of the oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use abrasive cleaner.
- Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions. It is normal.
- It is occasionally necessary to remove the glass turntable, baking and roasting pan, air fry kit for cleaning. Wash them in warm sudsy water.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
- Please do not dispose of this appliance into normal trash bins; it should be disposed through local municipalities disposal centers.

Note: The image shown in this manual is for illustrative purposes only and may be subject to change.

