RECIPE BOOK IS NOT INCLUDED

IMPORTANT SAFETY INSTRUCTIONS

measures:

help.

annliance

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this oven with the door open since 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 aualified 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

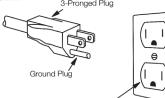
A WARNING

- 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
- Bead and follow the specific "PRECALITIONS 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 neated 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 mergency services
- Do not use the cavity for storage purposes. Do not leave paper
- Do not use the cavity for solving purposes. Do not have 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 ther utensil is inserted into the liquid
- To reduce the risk of injury to person:
- Do not overheat the liquid.
- —Do not overheat the induit. —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
- Do not heat oil or fat for deep-frying. It is difficult to control the
- perature of oil in a microwave ove
- 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 property 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
- e or risk of electric shock. Do not store or use this appliance outdoors. Do not use this
- Do not clean 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
- 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 over with metal foil. This will cause overheating of the oven.

- 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 call asily unplugged in an emergency. retain for future reference. COOKING UTENSILS GUIDE Ø RECOMMENDED opening for some steam to escape and avoid placing it directly on recycled paper towels, which may contain metal and could ignite. Glass and glass-ceramic bowls and dishes — Use for heating or cooking. emperatures. Do not use recycled paper, which may contain metal guarantee that interference will not occur in a particular and could ignite. Nax paper - Use as a cover to prevent spattering. installation. If this equipment does cause harmful interferen to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to Thermometers — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional try to correct the interference by one or more of the following en removed from the oven Reorient or relocate the receiving antenna LIMITED USE Increase the separation between the equipment and receive —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 fo aluminum foil and cavity. GROUNDING INSTRUCTIONS owave Safe". If they are not labeled, test them to make sure they can be used safely. This appliance must be grounded. In the event of an electrical shor In a diplicate for under the 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 mus NOT RECOMMENDED 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 sidue on food 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

3-Pronged Plug



- 3-Prong Receptacle SAVE THESE INSTRUCTIONS
- Electrical Requirements The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp.
- 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 resul from becoming entangled in or tripping over a longer cord. —I onger 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 applianc 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 accidental INSTALLATION GUIDE
- Make sure that all the packing materials are removed from the 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 fee
- 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



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. Microwave browning dish — Use to brown the exterior of small item CONTROL PANEL

e to bake food

se to air fry food.

se to roast food.

se to microwave food

se to set combinatio

king progra

with selected power level

CONV Jse to set convection program

PCORN to set popcorn program

TIME / WEIGHT DEFORST

ess to start a cooking program

TOP / CANCEL / CHILD LOCK

press twice to cancel the program Press and hold to set child lock.

nonabrasive cleaning pad.

AICRO

AICRO+CONV

LOCK / TIMER

TART

+30 SEC

ess to add time

the door.

Power Supply

Operating Frequency

TIMER

- or +

CLOCK TIMER

88:88

88:88

3 Press START or CLOCK/TIMER to

4 Press + / - until the correct minute is

- or +

(
 start)

displayed.

confirm the hou

displayed

- such as steaks, chops, or pancakes. Follow the directions provided with your browning dish. Microwaveable plastic wrap — Use to retain steam. Leave a small
- Paper towels and napkins Use for short-term heating and covering hese absorb excess moisture and prevent spattering. Do not use
- Paper plates and cups Use for short-term heating at low

hermometers may be used on microwave food once the food has

- 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
- Ceramic, porcelain, and stoneware Use these if they are labeled
- Plastic Use only if labeled "Microwave Safe". Other plastics can
- Glass jars and bottles Regular glass is too thin to be used in a nicrowave. 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 unhealth Plastic storage and food containers — Containers such as margarine
- tubs can melt in the microway Metal utensils — These can damage your oven. Remove all metal
- before cooking.
- 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 econds. A dish which becomes very hot should not be used.

SAVE THESE INSTRUCTIONS

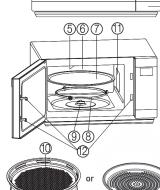
PRODUCT DIAGRAM

- 1. Control Pane 8. Roller Ring 2. Display Scree
 - 9. Shaft 10 Air Fry Kit
- 11. Wave Guide (Please do not remove th 4. Oven Window
- mica plate covering the wave guide) . Top Heating Element

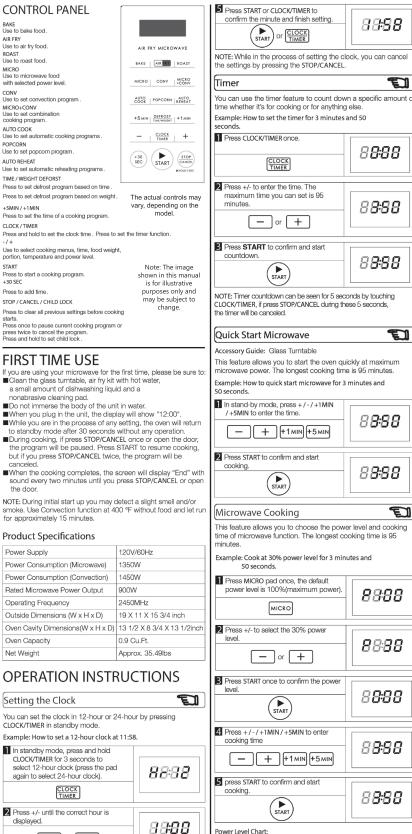
5. Upper Convection Fan

3 Door Button

7. Glass Turntable (4)



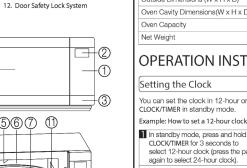
Accessory type and quantity may vary depending on the mode

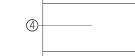


Power Level Chart:									
Power Level	Display	Power Level	Display						
100%	P100	40%	P 40						
90%	P-90	30%	P 30						
80%	P-80	20%	P 20						
70%	P-70	10%	P 10						
60%	P-60	0%	P 00						
50%	P-50								

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

- For Bake, you d
- panel of the appliance.
- subject to change.





Weight Defrost	

Accessory Guide: Glass Turntable The defrosting time and power level are automatically set once

he food category and the weight are selected.

EI

xample: How to defrost 8oz seafood

Food Co

Meat dE

Poultry d

NOTE

Seafood dE

Fractions o Less than .

28 to

.41 to .46 .47 to .53

Example: How

NOTE

Bake

the defrosting

Accessory Gui

secor

Example. Now to demost boz searood.	
In standby mode, press the TIME/WEIGHT DEFROST twice.	8888
Press +/- to select food code 'dEF3' (Seafood). Or +	8888
Press START once to confirm the food type.	88 8 8
4 Press +/- to select the food weight.	
or +	8 8:8 8
Press START to confirm and start defrosting.	88:88
Weight Defrost Food Chart:	

de	Maximum Weight
-1	80oz
-2	80oz
-3	32oz

uring 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 bounds only, change the fraction of a pound to ounces using the ollowing chart.

nverting fractions of a pound to ounces

	Ounces		Ounces
13	0	.54 to .59	9
	1	.60 to .65	10
	2	.66 to .71	11
	3	.72 to .78	12
	4	.79 to .84	13
	5	.85 to .90	14
	6	.91 to .97	15
	7	.97 to .99	16
	8		

Time Defrost

Accessory Guide: Glass Turntable

The defrosting power is adjusted automatically once the cooking time is programmed.

EI

N 1 A N 4 F

to defrost food for 3	minutes and 50
ds.	

In standby mode, press the TIME/WEIGHT DEFROST once.	8888
Press + / - / +1MIN / +5MIN to select the defrosting time.	8888
Press START to confirm and start defrosting.	8888

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

	ti (
de:	Glass Turntable
	\bigcirc
~~~	a colocit the time of food you want to eack from

the programs listed on the cooking label located on the interior

#### **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 refurhished

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 tam pered 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 Marguardt 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

eturned unit unless the assigned claim number appears on the outside of the shipping carton.

#### **Owner's Information** (Keep for your permanent records)

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

Auto Program: How to bake a 9 inch round pan cake	e.	Air Fry		EI	Press START to confirm and start cooking.		NOTE: ■It can be programmed for four different ter	mperatures	NOTE: You can check the convection tempe by pressing the MICRO+CONV.	erature during cooking	Popcorn	EI)
In standby mode, press the BAKE twice to use auto program.	38:88	Accessory Guide: Glass Turntable Air Fry Kit			They are $350^{\circ}\text{E}/\text{default} \rightarrow 375^{\circ}\text{E} \rightarrow 400^{\circ}\text{E} \rightarrow 325^{\circ}\text{E}$			Auto Cook		Example: How to cook popcorn for 3 minutes and 30 seconds.		
BAKE ×2				NOTE:	Convection		T)	For auto cook function, you can select the type of food you		1 In standby mode, press the POPCORN.		
2 Press + / - to select food code 'Ab-2' (Cake).		For Air Fry cooking, you can select the type of food you want to			They are: $400^{\circ}\text{F}(\text{default}) \rightarrow 350^{\circ}\text{F} \rightarrow 375^{\circ}\text{F}$ . This feature		Accessory Guide: Glass Turntable This feature allows you cook with powerful convection.		want to cook from the programs listed on the cooking label located on the interior panel of the appliance.		The default time is 2 minutes and 40 seconds (For one bag around 3.5 oz).	8888
	38:88	cook from the programs listed on the cooking label loca interior panel of the appliance. Auto Program: How to air fry 16oz chicken wings.			Roast		During convection cooking, hot air is circula oven cavity to brown and crisp foods quickl	y and evenly.	Auto Program: How to Cook 8oz fresh vegetables. I In standby mode, press the AUTO		POPCORN	
		1 In standby mode, press the AI		gs.	Accessory Guide: Glass Turntable		Example: How to cook with convection temperature 400°F for 25 minutes.		COOK once. 88:88		2 Press + / - to select the cooking time.	
3 Press START once to confirm and start preheating.	3888	twice to use auto program.		88:88	$\bigcirc$		<ol> <li>In standby mode, press the CONV pad once to use custom setting (Default is 350°F.</li> </ol>	88:88	AUTO COOK			88:88
() START		AIR FRY ×2			For Roast cooking, you can select the type cook from the programs listed on the cook			0000	Press + / - to select food code 'AC-3' (Fresh Vegetable).	0000	or	
4 When preheating finishes, the oven will		2 Press +/- to select food code ' (Chicken Wings).	'AF-3'	0000	interior panel of the appliance.	-	Press + / - to select the preheating and cooking temperature.		— or (+	88:88	Press START once to confirm and start cooking.	
show 'Add Food 350F' and sound periodically to remind user to put the	3888	— or [+]		88:88	Auto Program: How to Roast 12oz roasted po In standby mode, press the ROAST		— or +	88:88	3 Press START once to confirm the			88:88
food inside.		3 Press START once to confirm f	food	]	twice to use auto program.	88:88			food type.	88:88	NOTE:	
5 Open the oven door, the display will	]	Code.	1000	8 <b>8</b> 88	ROAST × 2		Press START once to confirm the temperature.	88:88	START	0000	The default time is 2 minutes and 30 secon you can skip step 2, directly press the dial	
show the cooking time, and then place food into the oven. Close the oven door.	38:88	START		0000	Press + / - to select food code 'Ar-4' (Roasted Potatoes).	0000	START	0000	4 After selecting the food type, press		+30 Sec Function	E
		4 Press +/- to select food weigh	nt.		- or +	88:83	Press + / - / +1MIN / +5MIN to enter		+ / - to select portion of food.	88:88	In standby mode, press +30 SEC, the micro at 100% power level and cook for 30 secon	ids.
6 Press START once to confirm and start cooking.	38:88	— or +	1	88:88	2 Drace CTADT area to confirm food		cooking time.	88:88			During cooking, you can add cooking time to pad repeatedly. The longest cooking time is	95 minutes.
START	0000		J		Press START once to confirm food code.	88:83	- + +1 MIN +5 MIN		5 Press START to start cooking.	88:88	Example: During microwave cooking, add the by 2 minutes by utilizing the +30 SEC button.	cooking time
Bake Food Chart (Auto Program):		<ol> <li>Press START once to confirm a cooking.</li> </ol>	and start	88:88	START	0000	5 Press START once to confirm the		START	0000	<ol> <li>During cooking, suppose the display is showing 3:50.</li> </ol>	88:88
Food Code Portion Preheating Temperature		() START		0000	Press + / - to select food weight.		cooking time and start preheating.	88:88	Auto Cook Food Chart (Auto Program) :			0000
Cookies Ab-1 7 Cookies 350°F Cake Ab-2 9 inch round pan 350°F		Air Fry Food Chart (Auto Pr	rogram):		- or +	88:88	START		Code Food AC-1 Beverage	Weight 8-12 oz	2 Press the +30 SEC 4 times.	
Custom Program: How to set Bake by choosing time		Food	Code	Weight			6 When preheating finishes, the oven will show 'Add Food 400F' and sound		AC-2 Frozen Pizza	6-12 oz 8-20 oz		88:88
temperature (400°F for 25 minutes) I in standby mode, press the BAKE once	5).			8 oz 12 oz	Press START once to confirm and start cooking.	88:88	periodically to remind user to put the food inside.	88:88	AC-4 Frozen Vegetable AC-5 Oatmeal	8-20 oz 1-4 packs	(+30) SEC) × 4	
to use custom setting (Default is 350 °F)	38:88	Chicken Drumsticks	AF-1	16 oz	START	0000	88-88 + 88-88 + 88-88		AC-6 Potato	8-24 oz	NOTE: All preset programs cannot use +30 SEC du	urina cookina.
BAKE				20 oz 24 oz	Roast Food Chart (Auto Program):		Open the oven door, the display will show the cooking time, and then place food into the oven. Close the oven door.	88:88	Auto Reheat		which includes: — POPCORN	, in the second s
2 Press +/- to select temperature.				6 oz	Food Code Weig				For auto reheat function, you can select the want to cook from the programs listed on t located on the interior panel of the appliand	he cooking label	-TIME / WEIGHT DEFROST - AUTO COOK	
	38:88	Chicken Nuggets	AF-2	8 oz	Pork Tenderloin Ar-2		8 Press START once to confirm and start cooking.		Auto Program: How to Reheat soup.			
				10 oz 12 oz			() START	88:88	<ol> <li>In standby mode, press the AUTO REHEAT once.</li> </ol>	88:88	Child lock	t)
3 Press START once to confirm the				8 oz	Roasted Potatoes Ar-3				AUTO	0000	The child proof lock prevents unsupervised Example1: How to set/cancel the child lock.	d operation by children.
temperature.	38:88	Chicken Wings	AF-3	12 oz 16 oz	Hoasted Polatoes Ar-3		NOTE: ■It can be programmed for 10 different tem They are: 350°F(default) → 375°F → 400°		2 Press +/- to select food code 'AH-3'		In standby mode, suppose the display is showing 11:58.	
START				20 oz	16 c 4 oz		→ $225^{\circ}F \rightarrow 250^{\circ}F \rightarrow 275^{\circ}F \rightarrow 300^{\circ}F \rightarrow$ The longest cooking time is 95 minutes.		(Soup).	88:88		88:88
4 Press +/-/+1MIN/+5MIN to enter	]	French Fries	AF-4	10 oz 6 oz	Salmon Filet Ar-4 12 c		Microwave+Convection		or			
	38:88			8 oz	16 c 20 c		Accessory Guide: Glass Turntable		3 Press START once to confirm the food type.		2 Press and hold STOP/CANCEL for 3 seconds, then 'LOC' appears.	0000
		Mozzarella Sticks	AF-5	10 oz	Custom Program: How to set Roast by choos	ing time and	This oven has five pre-programmed temper make it easy to cook with both convection h	neat and microwave	START	88:88	STOP CANCEL Press and hold for 3 seconds.	88:88
5 Press START once to confirm and start preheating.				12 oz 14 oz	temperature (400°F for 25 m 1 In standby mode, press the ROAST	linutes).	automatically. They are: 350°F→375°F→40 →325°F. The longest time is 95 minutes.	0°F→300°F	START		3 Press and hold STOP/CANCEL for	
	38:88			16 oz	once to use custom setting (Default is 350 °F).	88:88	Example: How to set the combination of micro convection at temperature 400°F for		4 After selecting the food type, press + / - to select portion of food.	8888	3 seconds, then 'LOC' disappears.	88:88
		Onion Rings	AF-6	8 oz 8 oz	ROAST		1 In standby mode, press MICRO+CONV once to use custom setting (Default is		— or +	0000	Press and hold for 3 seconds.	0000
When preheating finishes, the oven will show 'Add Food 400F' and sound		Popcorn Chicken	AF-7	10 oz	2 Press + / - to select temperature		350°F).	350F	4 Press START to start cooking.			
food inside.	38:88	r opcom chickon	, , ,	12 oz 16 oz	400 °F.	88:88	MICRO +CONV			88:88		
8888+8888+8888		Custom Program: How to set AirF	ry by choosin		— or +		2 Press + / - to select the temperature.		START		TROUBLE SHOOTING	
7 Open the oven door, the display will show the cooking time, and then place	38:88	temperature (350 1 In standby mode, press the Al		utes).	3 Press START once to confirm the			400F	Auto Reheat Food Chart (Auto Program) : Code Food	Weight	Automatic Protection Mechanism	n 🖸
food into the oven. Close the oven door.	0000	once to use custom setting (Default is 400°F).		8888	temperature.			AH-1 Chili AH-2 Dinner Plate	4-24 oz 8-24 oz	LOW TEMPERATURE PROTECTION - The display which means the appliance has entered into I	low temperature	
8 Press START once to confirm and start		AIR FRY			START		3 Press START once to confirm the temperature.	0:00	AH-3 Frozen Entrée AH-4 Mac and Cheese	8-24 oz 4-24 oz	protection mode which will protect the applian damage. Audible alert will be heard until STOP pressed or the appliance is unplugged.	nce from further P/CANCEL is
	38:88 📗	Press + / - to select the tempe 350°F.	erature	88:88	4 Press + / - to select cooking time.		START	000	AH-5 Mashed Potatoes	4-24 oz 4-24 oz	OVERHEATING PROTECTION - The display may	show Er04 which
START		— or +	)	0000	- or +	88:88	4 Press + / - / +1MIN / +5MIN to select		AH-7 Rice AH-8 Soup/ Sauce	4-28 oz 4-24 oz	means the appliance has entered into high te mode which will protect the appliance from fu Audible alert will be heard until STOP/CANCEL	urther damage.
NOTE:	ratures	3 Press START once to confirm t	the [	]			cooking time.	30:00			appliance is unplugged.	
<ul> <li>It can be programmed for four different tempera</li> <li>They are: 350°F(default) → 375°F → 400°F → 3</li> <li>The longest cooking time is 95 minutes.</li> </ul>		temperature.		88:88	5 Press START once to confirm and start cooking.		- + +1min +5min				CIRCUIT PROTECTION - The display may show means the appliance's thermostats are under protection which will protect the appliance fro	open circuit
					START	88:88	5 Press START to confirm and start cooking.	30:00			Audible alert will be heard until STOP/CANCEL appliance is unplugged.	is pressed or the
		4 Press + / - / +1MIN / +5MIN to cooking time.		88:88			START	10.00			CIRCUIT PROTECTION - The display may show the appliance's thermostats are under short c	
		- + +1min	+5MIN								will protect the appliance from further damage be heard until STOP/CANCEL is pressed or the	e. Audible alert will

- 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 spatters. 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 though local municipalities disposal centers.

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

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