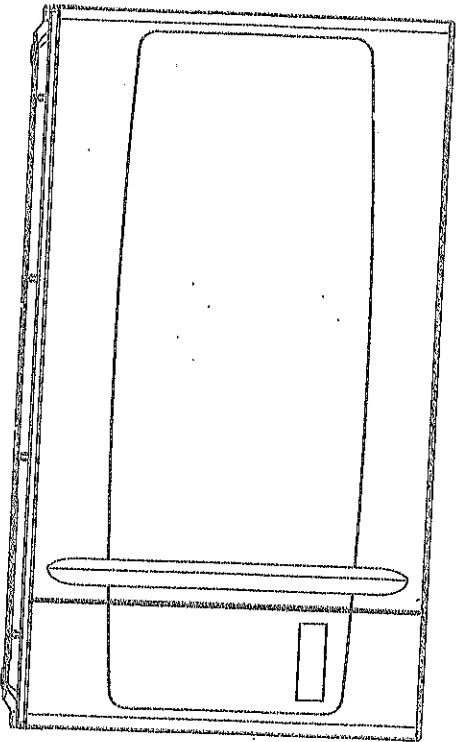


GREYSTONE

Microwave Oven

USER GUIDE

1.7Cu.Ft. Over-the-Range Microwave



RED500JAH-SA0H0A

Please read these instructions carefully before installing and operating the oven.

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- Suitable for use above both gas and electric cooking equipment.
- 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.

SAVE THESE INSTRUCTIONS

**PRECAUTIONS TO AVOID POSSIBLE
EXPOSURE TO EXCESSIVE MICROWAVE
ENERGY**

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - ① Door (bent),
 - ② Hinges and latches (broken or loosened),
 - ③ Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

UNPACKING INSTRUCTIONS

Unpacking and Examining Your Oven
Carefully remove oven from carton. **SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.**

Remove:

1. All packing materials from inside the oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the side in the oven cavity. Check to see that there are Installation Instructions, Wall Template, Top Cabinet Template, bag of Installation Hardware, Charcoal Filter and Exhaust Damper Assembly. Read enclosures and **SAVE** the Owner's Instructions.
2. The feature sticker from the outside of the door, if there is one.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer.

See Installation Instruction for more details.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING- Improper use of the grounding plug can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

Electrical Requirements

The electrical requirements are a 120 volt 60 Hz, AC only, 14 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 receptacle that is properly installed and grounded.

Power Supply Cord

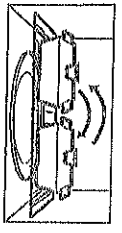
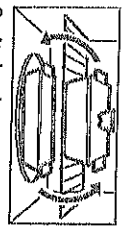
1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If long cord or extension cord is used:
 - a) The marked electrical 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 counter top or table top where it can be pulled on by children or tripped over unintentionally.

INFORMATION YOU NEED TO KNOW

ABOUT YOUR OVEN

NEVER use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and anticlockwise.

The shelf gives you the option to reheat more than one dish of food at the same time. To reheat on 2 levels:



- Switch places after ½ the time.
- Make sure the shelf is positioned properly inside the microwave to prevent damage to the oven from arcing.
- Do not use a microwave browning dish on the shelf. The shelf could overheat.
- Do not use the oven with the shelf on the microwave floor. This could damage the microwave.
- Use pot holders when handling the shelf-it may be hot.
- Do not use the shelf when cooking popcorn.

ALWAYS have food in the oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you may hear the magnetron cycling on and off.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.

In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

ABOUT MICROWAVE COOKING

Arrange food carefully. Place thickest areas towards outside of dish.

- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper

- towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time that allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
- Doneness signs include:
 - Food steams throughout, not just at edge.
 - Center bottom of dish is very hot to the press.
 - Poultry thigh joints move easily.
 - Meat and poultry show no pinkness.
 - Fish is opaque and flakes easily with a fork.

ABOUT FOOD

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetable	<ul style="list-style-type: none"> • Puncture egg yolks before cooking to prevent "explosion". • Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes. 	<ul style="list-style-type: none"> • Cook egg in shells. • Reheat whole eggs.
Popcorn	<ul style="list-style-type: none"> • Use specially bagged popcorn for the microwave oven. • Listen while popping corn for the popping to 	<ul style="list-style-type: none"> • Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.

	slow to 1 or 2 seconds or use special Popcorn pad.	
Baby food	<ul style="list-style-type: none"> Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding. 	<ul style="list-style-type: none"> Heat disposable bottles. Heat bottles with nipples on. Heat baby food in original jars.
General	<ul style="list-style-type: none"> Cut baked goods with filling after heating to release steam and avoid burns. Stir liquids briskly before and after heating to avoid "eruption". Use deep bowl, when cooking liquids or cereals, to prevent boilovers. 	<ul style="list-style-type: none"> Heat or cook in closed glass jars or airtight containers. Can in the microwave as harmful bacteria may not be destroyed. Deep fat fry. Dry wood, gourds, herbs or wet papers.

ABOUT SAFETY

Check foods to see that they are cooked to the following recommended temperatures.

TEMP	FOOD
160°F	...for fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F	...for leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food.
170°F	...white meat of poultry.
180°F	...dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away

- from fat of bone. **NEVER** leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- **ALWAYS** use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- **NEVER** use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of food borne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that utensil, your clothes or accessories do not press the safety door latches.

ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not press the interior walls during cooking.

Use these utensils for safe microwave cooking and reheating

- glass ceramic
- heat-resistant glass
- microwave-safe plastics
- paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

DO NOT USE

- metal pans and bake ware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastic

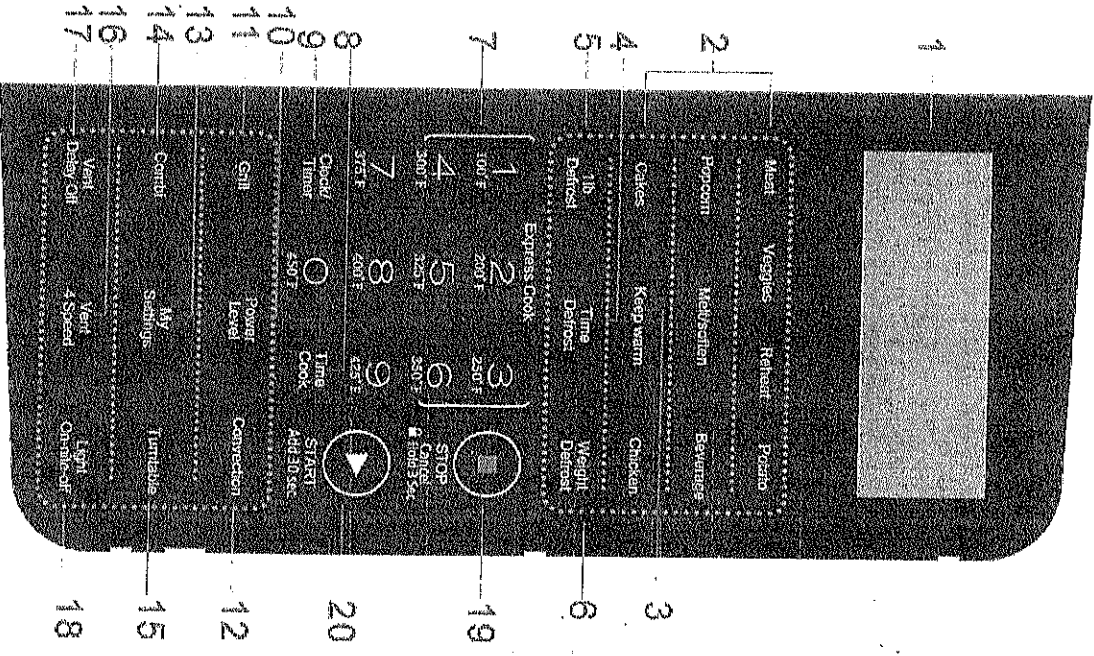
- because they may be extra hot.
- Don't assume that because a child has mastered one cooking skill he/she can cook everything.
- Children need to learn that the microwave oven is not a toy.

SPECIFICATIONS

Power Supply	120V 20AC 60Hz Single phase	
Microwave	Power Consumption	1500W(Microwave), 1350W(Grill), 1500W(Convection)
	Output Power	1000W
	Frequency	2450MHz
Outside Dimensions	16 ⁷ / ₈ " (H) × 29 ⁷ / ₈ " (W) × 17 ⁷ / ₈ " (D)	
Cavity Dimensions	10 ⁹ / ₁₆ " (H) × 21 ⁷ / ₁₆ " (W) × 14 ¹ / ₈ " (D)	
Oven Capacity	1.7 Cu.Ft.	
Cooking Uniformity	Turntable	
Weight	Approx. (net) 67.0lb	

CONTROL PANEL FEATURES

Your microwave oven control panel lets you select the desired cooking function quickly and easily. All you have to do is press the necessary Command pad. The following is a list of all the command and number pads located on the control panel. For more information on these features, see the operation section.



BASIC CONTROLS

Learn about your microwave oven.

CAUTION

- To avoid risk of personal injury or property damage, do not operation the microwave oven empty.
- To avoid risk of personal injury or property damage, do not use stoneware, aluminum foil, metal utensils, or metal trimmed utensils in the microwave oven.

Function description:

- When the oven first plugged in, the display will show "AM 12:00".
- If cooking setting is interrupted for 1 minute, the system will back to the standby mode automatically.
- During cooking, if press **Stop/Cancel** pad once or open the door, the program will be paused, close the door and then press **Start/Add 30 Sec** pad to resume. But if press **Stop/Cancel** pad twice, the program will be canceled.
- After cooking end, "END" will display and the system will sound beeps to remind user every one minute until user press **Stop/Cancel** pad or open the door.

Setting the Clock

Example: Suppose you want to set the clock for 5:00 pm.

1. In standby mode, press **Clock/Timer** pad once, "ENTER TIME OF DAY" will cycle display.
2. Press number pad to enter time.
3. Press **Clock/Timer** pad to confirm. The display cycle shows "SELECT 1-AM, 2-PM".
4. Press number pads "2". "PM 5:00" will display.
5. Press **Clock/Timer** pad to confirm.

Microwave cooking

1. In standby mode, input the first microwave cooking. Do not press **Start/Add 30 Sec** pad.
2. Input the second microwave cooking.
3. Press **Start/Add 30 Sec** pad to start.

GRILL COOKING

The longest cooking time is 99 minutes and 99 seconds. The grill cooking is particularly useful for thin slices of meat, steaks, chops and kebabs and sausages of piece of chicken. It is also suitable for hot sandwiches and au gratin dishes.

For example, suppose you want to grill for 12 minutes.

1. In standby mode, press **Grill** pad once.
2. Press number pads to enter cooking time.
3. Press **Start/Add 30 Sec** pad to start.

MICROWAVE + GRILL COOKING

The longest cooking time is 99 minutes and 99 seconds.

Combination 1: 30% of time for microwave cooking, 70% for grill cooking. Use for fish, potatoes or au gratin.

Suppose you want to cook with Combination 1 for 40 minutes.

1. In standby mode, press **Combi** pad once.
2. Press number pads to enter cooking time.
3. Press **Start/Add 30 Sec** pad to start cooking.

Combination 2: 45% of time for microwave cooking, and 55% for grill cooking in one cycle. Use for pudding, omelets, baked potatoes and poultry.

Suppose you want to cook with Combination 2 for 40 minutes.

1. In standby mode, press **Combi** pad twice.
2. Press number pads to enter cooking time.
3. Press **Start/Add 30 Sec** pad to start cooking.

NOTE: During cooking, you can check the combination cooking mode by pressing **Combi** pad.

CONVECTION COOKING

During convection cooking, hot air is circulated throughout the oven cavity to make crisp foods quickly and evenly. This oven has ten different cooking temperatures from 100 °F to 450°F. You can choose it by pressing number pad. The longest cooking time is 99 minutes and 99 seconds. During cooking, the current temperature can be seen by pressing **Convection** pad.

To Cook with Convection:

1. In standby mode, press **Convection** pad once. The display shows "SELECT TEMPERATURE"
2. Press number pad to enter a desired cooking temperature.
3. Press **Convection** to confirm.
4. Press number pads to enter cooking time.
5. Press **Start/Add 30 Sec** pad to start.

To Preheat and Cook with Convection:

Your oven can be programmed to combine preheating and convection cooking operations.

1. In standby mode, press **Convection** pad once. The display shows "SELECT TEMPERATURE"
2. Press number pad to enter a desired cooking temperature.
3. Press **Start/Add 30 Sec** pad. The oven start preheating, the display shows "PREHEAT". When the oven reaches the programmed temperature, it will beep.
4. Open the door and place container of food at the center of the turntable.
5. Press number pads to enter cooking time.
6. Press **Start/Add 30 Sec** pad to start.

NOTE: The longest preheat time is 30 minutes and the time cannot be set. When the temperature reaches the preheat temperature, the countdown stop with sound every 30 seconds. If you don't open the oven door within the 30 minutes, the system will stop automatically.

MICROWAVE + CONVECTION COOKING

This oven has four different combination cooking temperatures. You can choose it by pressing **Combi** pad. It's easy to cook with both convection heat and microwave automatically. The longest cooking time is 99 minutes and 99 seconds. During cooking, the current cooking temperature can be seen by pressing **Combi** pad.

NOTE:

- When the exhaust fan is manually set to the "BOOST" gear, start the microwave, the exhaust fan is the highest gear (can be switched "OFF", "LOW", "MEDIUM", "HIGH" or "BOOST" gear) in 0-12 minutes, the "BOOST" gear of the exhaust fan is switched to "HIGH" gear (can be switched "OFF", "LOW", "MEDIUM" or "HIGH" gear) in 12-18 minutes, and the "HIGH" gear is switched to "MEDIUM" gear (can be switched "OFF", "LOW" or "MEDIUM") after 18 minutes until the longest time.
- If the exhaust fan is not opened, when you start grill cooking program, the vent fan will start the "LOW" gear automatically. You can manual cycle selection from "HIGH" gear to "LOW" wind.
- If the exhaust fan is not opened, when you start convection cooking program, the vent fan will keep closed. You can manual cycle selection from "HIGH" gear to "LOW" wind.
- When the oven bottom temperature sensor reaches 60 °C, the exhaust fan will automatically start the "MEDIUM" gear. Can be manually switched: "MEDIUM", "BOOST", "HIGH".

VENT DELAY OFF

1. When the exhaust fan is open, press **Vent Delay Off** pad once, "ENTER DELAY OFF TIME" will display.
2. Use the number pads to enter the delay closing time.
3. Press **Vent Delay Off** pad to confirm.

NOTE:

- The longest delay off time you can set is 99 minutes and 99 seconds.
- Before the end of the countdown, you can press **Vent Delay Off** pad to check the countdown and you can cancel the function by pressing **Stop/Cancel** pad when the display shows the countdown.
- If the manual setting cannot turn off the exhaust fan, the exhaust fan cannot be set the delay off function.

TURNTABLE CONTROL

For cooking, the turntable should be on; however the turntable can be turned off so that it does not rotate for extra large dishes, such as the 13x9x2 glass utility

Casserole. Put the casserole on the turntable, press **Turntable** button to turn the turntable on or off.

NOTE:

- For auto cook menus and defrost programs, the turntable cannot be turned off.
- Sometimes the turntable may become too hot to press. Be careful to press the turntable.
- After setting the turntable state in standby mode, the turntable action will not take effect immediately, but will take effect only when cooking is started.

MY SETTING FUNCTION

MY SETTING provides hints for 3 features which make it easy to use the oven because specific instructions are provided in the Interactive Display. In standby mode, press **My Setting** pad once, the screen will cycle show "1-WEIGHT MODE, 2-SOUND ON/OFF, 3-DAYLIGHT SAVING TIME ON/OFF", and then according to the corresponding numbers (1~3) to select the corresponding settings.

WEIGHT UNIT SETTING HINT

Your oven has two units of weight you can choose, following the steps:

1. In standby, press **My Setting** once
2. Press number pad **1** to enter the weight unit setting. The display will show "1-oz 2-gr".
3. You can press number pad **1** to select "oz" for weight unit, "oz" will display, or press number pad **2** to select "gr" for weight unit, "gr" will display, or
4. Press **My Setting** to confirm you choose.

SOUND ON/OFF

1. In standby, press **My Setting** once
2. Press number pad **2** to enter the Key-press beep setting. You can press number pad **1** to select sound on, "SOUND ON" will display. If you want to have the oven operate with no audible signals, press number pad **2** to select "SOUND OFF", "MUTE" will display.
3. Press **My Setting** to confirm you choose.

DAYLIGHT SAVE TIME HINT

1. In standby, press **My Setting** once.

2. Press number pad **3** to enter the Daylight Saving Time setting. The display will show "CURRENT STATE IS OFF, 1-ON, 2-SKIP" or "CURRENT STATE IS ON, 1-OFF, 2-SKIP".
3. Press number pad **1** to set the daylight saving time (or press **2** to skip the setting).
4. Press **My Setting** to confirm you choose.

NOTE:

- After you setting daylight saving time, the clock time will ahead of one hour.
- The default startup state: SOUND to On, WEIGHT UNIT for Oz, DAYLIGHT SAVE TIME to Off.

SELECT VENTED EXHAUST FAN DIRECTION

To ensure good cooking effect, the installer (or user) needs to set installation direction of the fan.

1. In standby mode and the exhaust fan is closed, press and hold "0" more than 3 seconds, the display will cycle show "SELECT VENTED EXHAUST FAN DIRECTION <1-UPWARD, 2-BACKWARD, 3-FORWARD >".
2. Press corresponding number pad according to the vented exhaust fan direction.
3. Press **Start/Add 30 Sec** pad to confirm. The system saves the installation direction and returns to standby mode.

NOTE: The factory default installation direction is "1-UPWARD".

SPECIAL FEATURES

SETTING AUTO COOK

For foods such as Popcorn, Melt/Soften, Beverage, Cake, Keep warm and Chicken, it is not necessary to program the time and the cooking power. It is sufficient to indicate the type of food that you want to cook as well as the weight or servings of this food.

➔ POPCORN

1. In standby mode, press **Popcorn** pad once, the display will cycle show "1-3.5 oz, 2-3 oz".

2. Press number pad **1** or **2** to select food weight.
3. Press **Start/Add 30 Sec** pad to start cooking.

Press number pad	Weight
1	3.5 oz. (100 gr)
2	3 oz. (85 gr)

⇒ **Melt/Soften**

1. In standby mode, press **Melt/Soften** pad once, the display shows "1- CHEESE
2- ICE CREAM, 3- BUTTER".
2. Press number pad **1, 2 or 3** to choose food type.
3. Press number pad **1 or 2** to select food weight.
4. Press **Start/Add 30 Sec** pad to start cooking.

Press number	Food type	Weight or amount
1	Cheese	4 oz. (110gr)
		8 oz. (230gr)
2	Ice cream	4 oz. (110gr)
		8 oz. (230gr)
3	Butter	4 oz. (110gr)
		8 oz. (230gr)

⇒ **Beverage**

1. In standby mode, press **Beverage** pad once, the display shows "1-1 CUP, 2 CUPS, 3-3 CUPS".
2. Press number pad **1, 2 or 3** to select cups which you want to cook.
3. Press **Start/Add 30 Sec** pad to start cooking.

⇒ **Cakes**

1. In standby mode, press **Cakes** pad once. The display shows "16 oz" (or "4: gr").
2. Press **Start/Add 30 Sec** pad to start cooking.

NOTE: The cooking time is 50 minutes.

⇒ **Keep Warm**

1. In standby mode, press **Keep Warm** pad once, the display shows "30:00".
2. Press **Start/Add 30 Sec** pad to start.

NOTE: If you want to change keep warm cooking time, before press **Start/Add 30 Sec** pad, press number pads to enter cooking time, the longest time you can set is 99 minutes and 99 seconds, and then press **Start/Add 30 Sec** pad start cooking.

➔ **Chicken**

1. In standby mode, press **Chicken** pad once, the display shows "1-28 oz., 2-35 oz., 3-42 oz., 4-50 oz." (or "1-0.8kg, 2-1.0kg, 3-1.2kg, 4-1.4kg").
2. Press number pad **1, 2, 3, or 4** to select food weight.
3. Press **Start/Add 30 Sec** pad to start.

Press number	Weight (oz. or gr)
1	28 oz. (0.8 kg)
2	35 oz. (1.0 kg)
3	42 oz. (1.2 kg)
4	50 oz. (1.4 kg)

➔ **VEGGIES**

For example, you want to cook some fresh veggies.

1. Place the veggies into the oven and close the door.
2. Press **Veggies** pad once, the display shows "1-FRESH VEGGIES, 2-FROZEN VEGGIES".
3. Press number pad "1" to choose fresh veggies.
4. Press number pad to enter food weight.
5. Press **Start/Add 30 Sec** pad to start cooking.

Press number	Food	Weight (oz. or gr)
1	FRESH VEGGIES	4 oz (110 gr)
		8 oz (230 gr)
		12 oz (340 gr)
		16 oz (453 gr)
2	FROZEN VEGGIES	4 oz (110 gr)
		8 oz (230 gr)
		12 oz (340 gr)
		16 oz (453 gr)

➔ **POTATO**

For example you want to cook two potatoes.

1. Place potato into the oven and close the door.
2. Press **Potato** pad once, the display shows "1-8 oz, 2-16 oz, 3-24 oz, 4-32, "
3. Press number pad to choose food weight.
4. Press **Start/Add 30 Sec** pad to start cooking.

Press number	Weight (oz. or gr)
1	8 oz (230 gr)
2	16 oz (453 gr)
3	24 oz (680 gr)
4	32 oz (910 gr)

⇒ **MEAT**

1. Place the food into the oven and close the door.
2. Press **MEAT** pad once, the display will cycle display "1- PORK, 2- CHOPS, : GROUND MEAT, 4- CHICKEN PIECE".
3. Press number pad **1, 2, 3, Or 4** to choose food type.
4. Press number pad to enter food weight.
5. Presses **Start/Add 30 Sec** pad once and the oven will start cooking.

Press number	Food type	Weight (oz. or gr)
1	PORK	4~32 oz (50~910 gr)
2	CHOPS	4~32 oz(50~910 gr)
3	GROUND MEAT	4~32 oz(50~910 gr)
4	CHICKEN PIECE	4~32 oz (50~910 gr)

⇒ **REHEAT**

For example, you want to cook pasta.

1. Place the pasta into the oven and close the door.
2. Press **Reheat** pad once, the display shows "1-DINNER PLATE, 2-CASSEROLE 3-PASTA".
3. Press number pad "3" to choose pasta.
4. Press number pad to choose food weight.
5. Press **Start/Add 30 Sec** pad to start cooking.

Press number	Food type	Weight (oz. or gr)
1	DINNER PLATE	8 oz (230 gr)
		16 oz (453 gr)
2	CASSEROLE	8 oz (230 gr)
		16 oz (453 gr)

		24 oz (680 gr)
		32 oz (910 gr)
		8 oz (230 gr)
		16 oz (453 gr)
3	PASTA	24 oz (680 gr)
		32 oz (910 gr)

WEIGHT DEFROST

The defrosting time and power level are automatically set once the food category and the weight are programmed. The frozen food weight ranges is 1~96 oz or 1~2715 gr.

Suppose you want to defrost ground meat (2LB.5OZ.).

1. In standby mode, press **Weight Defrost** pad once.
2. Press number pads to enter food weight.
3. Press **Start/Add 30 Sec** pad to start.

NOTE:

- During defrost, the oven will sound beep and pause, the display will cycle shows "TURN THE FOOD OVER" to remind user to turn the food over, after that, press **Start/Add 30 Sec** pad to resume.
- After the last stage, small sections may still be icy. Let stand to continue thawing. Do not end defrost until all ice crystals are thawed.
- Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

1LB DEFROST

This feature allows you to defrost food quickly.

1. In standby, press **1lb Defrost** pad once.
2. Press **Start/Add 30 Sec** pad to start.

NOTE:

- During defrost, the oven will sound beep and pause, the display will cycle shows "TURN THE FOOD OVER" to remind user to turn the food over, after that, press **Start/Add 30 Sec** pad to resume.
- The default defrost time is 8 minutes and 32 seconds.
- Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

2. Press number pads to enter desired time.
3. Press **Start/Add 30 Sec** pad to confirm.

NOTE:

- The longest time you can set is 99 minutes and 99 seconds.
- During cooking, you can check the countdown by press **Clock/Timer** pad twice.
- When the timer countdown finished, "END" will display and beep will sound for 1 minutes. You can press **Stop/Cancel** pad to cancel.

CHILD LOCK

The child lock prevents unsupervised operation by children and this program only works in standby mode

To set: In standby mode, press and hold **Stop/Cancel** for more than 3 seconds, then two beeps will sound, the oven will auto enter child lock mode and the lock indicator light will turn on. In the lock state, all buttons are disabled. To cancel, press and hold **Stop/Cancel** for more than 3 seconds, then two beeps will sound and the indicator light will come off and the oven can be operated.

SYSTEM PROTECTION

E-13 - High Temperature Protection: While entering into super high temperature protection status, the oven beeps and the display shows "E-13". After troubleshooting, press **Stop/Cancel** pad to return normal condition.

E-15 - Low Temperature Protection: While entering into low temperature protection status, the oven beeps and the display shows "E-15". After troubleshooting, press **Stop/Cancel** pad to return normal condition.

E-11 - Temperature sensor open circuit: When the temperature sensor is open circuited, the oven enters into protection mode and beeps, the display shows "E-11". After troubleshooting, press **Stop/Cancel** pad to return normal condition.

E-12 - Temperature sensor short circuit: When the temperature sensor is short circuited, the oven enters into protection mode and beeps, the display shows "E-12". After troubleshooting, press **Stop/Cancel** pad to return normal condition.

E-14 - Preheat alarm: During preheat process, if the oven cannot reach the preheat temperature within 30 minutes, the oven beeps and show "E-14". After troubleshooting, press **Stop/Cancel** pad to return normal condition.

E-d3 - Pad adhesion alarm: In any state, if any pad on the control panel is closed for

10 seconds, the oven beeps and the display shows "E-d1". After troubleshooting, press **Stop/Cancel** pad to return normal condition.

CLEAR AND CARE

Exterior

The outside surface is pre-coated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

Control Panel

Care should be taken in cleaning the control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and press **STOP/CANCEL**.

Interior

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.

Waveguide Cover

The waveguide cover is located on the right side in the oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. **DO NOT REMOVE THE WAVEGUIDE COVER.**

Vent Fan

The vent will automatically start when heat rises from range surface units or burners.

This protects the microwave oven from excessive temperature rise. The vent fan will stay on until the temperature decrease. It cannot be turned off manually during this time.

Odor Removal

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power level. Allow to set in oven until cool. Wipe interior with a soft cloth.

Turntable/Turntable Support

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge as described above. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

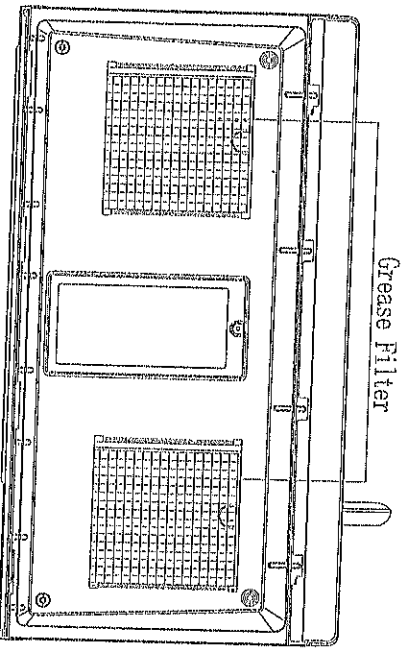
Grease Filters

Filters should be cleaned at least once a month. Never operate the vent fan or oven without the filters in place.

Pull down slightly on the tab toward the front of the oven and remove the filter. Repeat for the other filter.

Soak the filter in a sink or dish pan filled with hot water and detergent. DO NOT use ammonia or other alkali; they will react with the filter material and darken it. Agitate and scrub with a brush to remove embedded dirt.

Rinse thoroughly and shake dry.
Replace by fitting the filter back into the opening.



Light

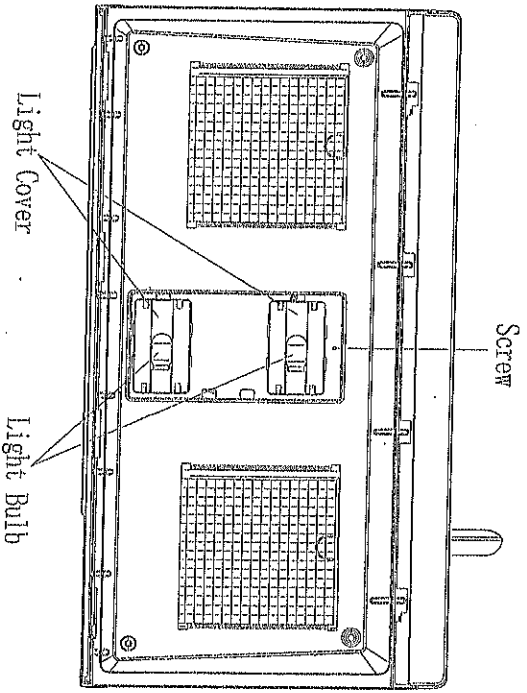
To replace light bulbs, first disconnect power to the oven at the circuit breaker panel or by unplugging.

To release cover, remove the screw on the light cover. (See illustration.)

DO NOT USE A BULB LARGER THAN 30 WATTS.

Close light cover and secure with screw removed in step 2.

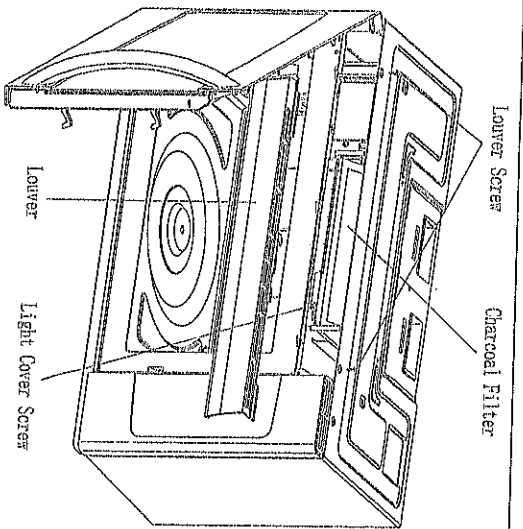
CAUTION: Light cover may become very hot. Do not press glass when light is on.



Charcoal Filter

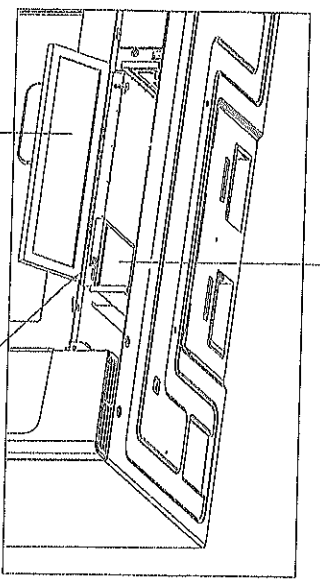
Charcoal filter is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

- Disconnect power to the oven at the circuit breaker panel or by unplugging.
- Remove the louver mounting screw from the top center of the louver and push down carefully on the tab at each end of the louver to disengage it. (See illustration.)
- Pull the louver away from the unit.
- Change the charcoal filter.
- Carefully push the louver back into place and replace the screw remove in step 2.



ven light

Remove the lower per instructions 1~3 above and charcoal filter, if used.
Open light cover located behind filter mounting by carefully pulling up on the front edge.



DO NOT USE A BULB LARGER THAN 30 WATTS.
Replace the oven light cover by carefully pushing into place. Replace the charcoal filter, if used. Push the lower back into place and replace the lower mounting screw.



WAY

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