30INCH 1.6 CU FT. COMPACT MICROWAVE OVEN WITH SENSOR AND CONVECTION SPPS76TM-1EL

Porter & Charles

SPPS76TM-1EL

BUILT-IN COMBINATION OVEN WITH HOT AIR AND MICROWAVE

USE AND CARE MANUAL

BUILT-IN COMBINATION OVEN WITH HOT AIR AND MICROWAVE

SPPS76TM-1EL

TABLE OF CONTENTS

1. SAFETY WARNINGS 04
1.1 Precautions To Avoid Possible Exposure To Excessive Microwave Energy 04
1.2 Specifications 04
1.3 Important Safety Instructions 04
1.4 For Combination Microwave Ovens 06
1.5 Grounding Instructions 06
1.6 Radio Interference 07
1.7 Utensils 08
1.8 Materials You Can Use In Microwave Oven 09
1.9 Materials To Be Avoided In Microwave Oven 10
1.10 Causes Of Damage 10

2. PRODUCT INSTALLATION 12
2.1 Important Information 12
2.2 Before You Begin 12
2.3 Checklist For Installation 13
2.4 Installation Instructions 13

3. PRODUCT OVERVIEW 17
3.1 Your New Appliance 17
3.2 Control Panel 17
3.3 Display Screen 17
3.4 Touch Keys And Display 17
3.5 Parameter Adjustment 18
3.6 Cooling Fan 18
3.7 Accessories 19

4. OPERATION INSTRUCTIONS 21
4.1 Before Using The Appliance For The First Time 21
4.2 Setting The Oven 21
4.3 Cooking Mode 23
4.4 Other Settings 32

5. CLEANING AND CARE 35
5.1 Care And Cleaning 35
5.2 Cleaning And Maintenance 36

6. TROUBLESHOOTING 38
6.1 Malfunction Table 38
6.2 Energy And Environment Tips 39

WARRANTY 40

1. SAFETY WARNINGS

1.1 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 food or cleaner residue to accumulate on sealing surfaces.
•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:

-DOOR (bent)

- HINGES AND LATCHES (broken or loose)

- DOOR SEALS AND SEALING SURFACES

•The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

1.2 SPECIFICATIONS

Model	SPPS76TM-1EL
Electrical Requirements	120 V~ 60 Hz 20 AMPS
Microwave Input	1750 W
Microwave Output	950 W
Grill	1700 W
Convection	1700 W
Bake	600 W

1.3 IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed. Including the following:
WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1) Read all instructions before using the appliance.

2) Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found above.

3) This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 6.

1. SAFETY WARNINGS

4) Install or locate this appliance only in accordance with the provided installation instructions.

5) Some products such as whole eggs and sealed containers – for example, closed glass jars are able to explode and should not be heated in this oven.

6) Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

7) HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.

8) Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

9) This appliance should be serviced only by qualified service personnel. Contact EURO-PARTS facility for examination, repair, or adjustment.

10) Do not cover or block any openings on the appliance.

11) Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

12) Do not immerse cord or plug in water.

13) Keep cord away from heated surfaces.

14) Do not let cord hang over edge of table or counter.

15) Please always follow the specifed instructions on Page 35-Page 37 for door surface cleaning.

16) To reduce the risk of fire in the oven cavity:

i) Do not overcook food. Do not leave appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.

ii) Remove wire twist-ties from paper or plastic bags before placing bag in oven.

iii) If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

iv) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

17) Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

- Do not overheat liquid.
- Stir liquid both before and halfway through heating it.

Do not use straight-sided containers with narrow necks.

1. SAFETY WARNINGS

- 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 mount over sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.

SAVE THESE INSTRUCTIONS

1.4 COMBINATION MICROWAVE OVENS

1) Oversized foods or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.

2) Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.

3) Do not use paper products when appliance is operated in the toaster /broil mode.

4) Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

5) Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

1.5 GROUNDING INSTRUCTIONS

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

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

WARNING - Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

DANGER - Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING - Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

1.6 RADIO INTERFERENCE

- Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
- When there is interference, it may be reduced or eliminated by taking the following measures:
  - Clean door and sealing surface of the oven.
  - Reorient the receiving antenna of radio or television.
  - Relocate the microwave oven with respect to the receiver.
  - Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.
  - This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

1. SAFETY WARNINGS

- 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 technician for help.

- Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

1.7 UTENSILS

CAUTION - Personal Injury Hazard

Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

- Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- Cook on maximum power for 1 minute.
- Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- Do not exceed 1 minute cooking time.

1.8 MATERIALS YOU CAN USE IN MICROWAVE OVEN

Utensils	Remarks
Browning dish	Follow manufacturer's instructions.The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short–term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

1. SAFETY WARNINGS

1.9 MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

1.10 CAUSES OF DAMAGE

Caution!

- Creation of sparks: E.g. Metal spoon in a glass, sparks could irreparably damage the glass on the inside of the door. Recommend using a wooden spoon to prevent liquid boiling over in a glass container. Sparks could irreparably damage the glass on the inside of the door.

- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.

- Moist food: Do not store moist food in the closed cooking compartment for long periods. Do not use the appliance to store food. This can lead to corrosion.

- Do not cool with the appliance door open. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.

- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.

- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").

1. SAFETY WARNINGS

- Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a ceramic plate. The plate may jump if overloaded.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

2. PRODUCT INSTALLATION

2.1 IMPORTANT INFORMATION

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

The appliance is fitted with a plug and must only be connected to a properly grounded socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable.

Supplied with a 5ft electrical cable, not hardwired. Plug directly into the socket.

The appliance must be protected using a fuse or breaker that is rated for 20AMP. The appliance must be disconnected from the power supply during all installation work.

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

2.2 BEFORE YOU BEGIN

Tools and parts needed

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

Parts included

- Microwave oven
- Philips head screws

Power Requirements

The outlet must be properly grounded in accordance with all applicable codes.
It can be installed in the back wall directly behind the appliance.

2. PRODUCT INSTALLATION

2.3 CHECKLIST FOR INSTALLATION

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

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

1. Before installing the appliance, be sure to verify the cabinet dimensions are correct for your appliance and that the required electrical connections are present. Make sure the electrical conduit provided on the appliance is able to reach to the point of connection.
2. Move the appliance into place in front of the cabinet opening.
3. Remove packaging materials, leaving the bottom packaging on the appliance to avoid damage to the floor.
4. Team-lift the appliance directly into the cabinet cutout.
5. Slide the appliance all the way into place.
6. Fasten the appliance to the cabinet opening with the screws supplied.

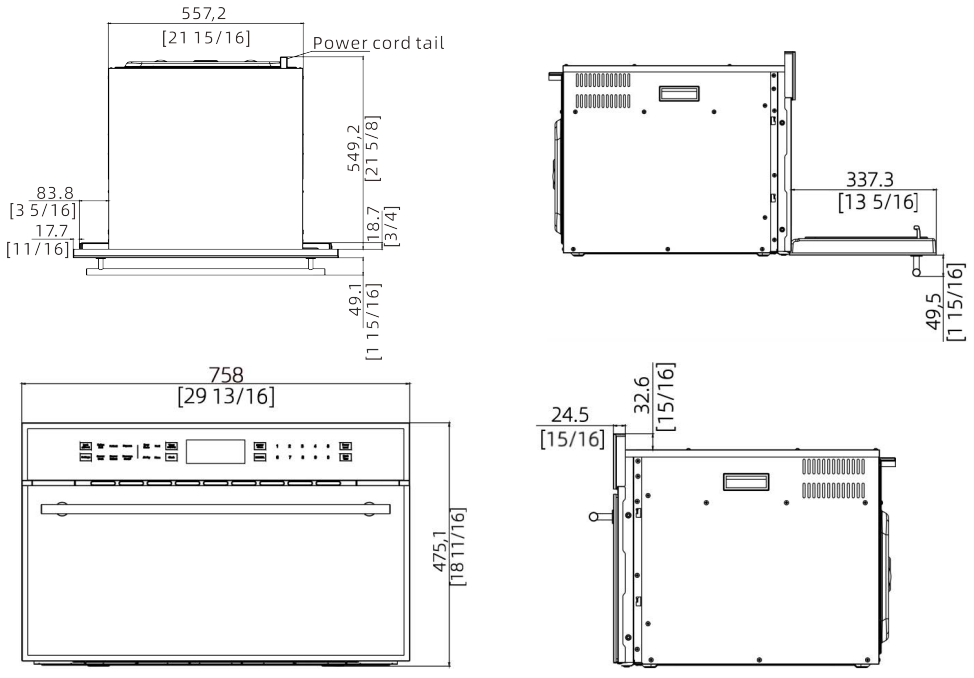
Always read and follow the complete installation instructions contained in this manual.

2.4 INSTALLATION INSTRUCTIONS

GENERAL CABINET REQUIREMENTS:

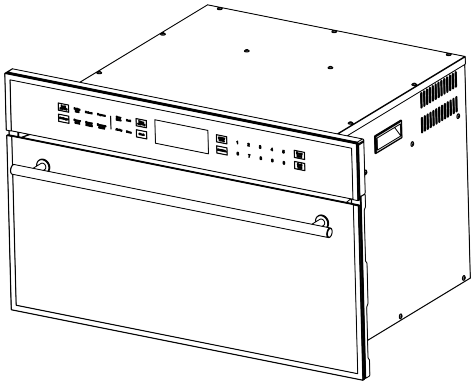
- 1⁄4" space is required between the side of the appliance and an adjacent wall or cabinet door when installed at the end of a cabinet run.
- The cabinet base must be flat and capable of supporting the weight (roughly 90 pounds) (41kg) of your appliance when in use.
- The appliance door will overlap the furniture below by approx 3/16" when opened.
- There must be an air gap of at least 1/4" between the appliance and the cabinet walls when the appliance is installed, i.e. 1/8" each side.

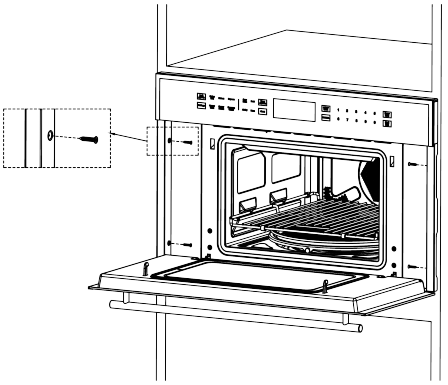
DIMENSIONS



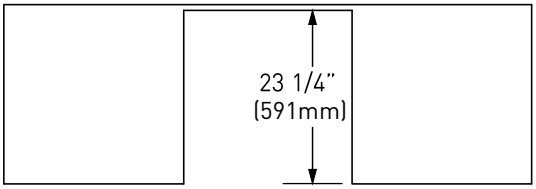
2. PRODUCT INSTALLATION

BUILT-IN

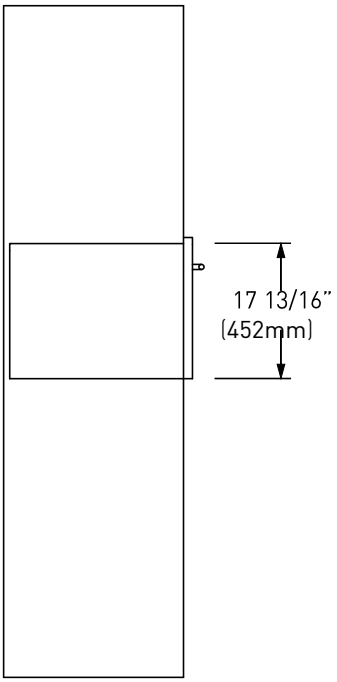




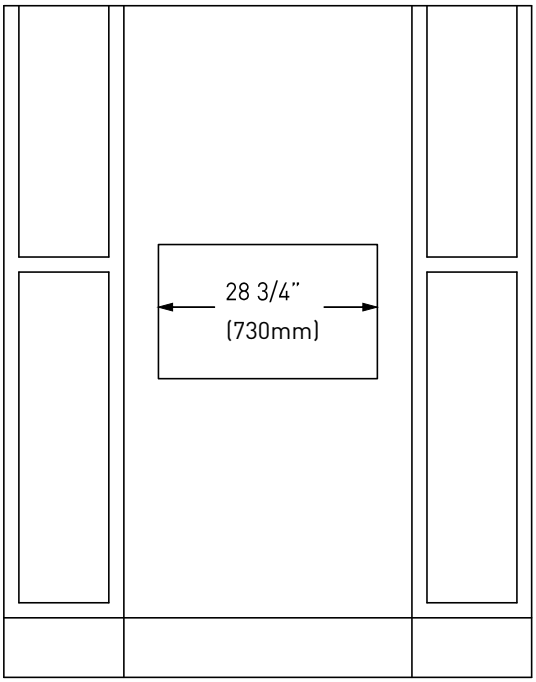
STANDARD INSTALLATION



Top view

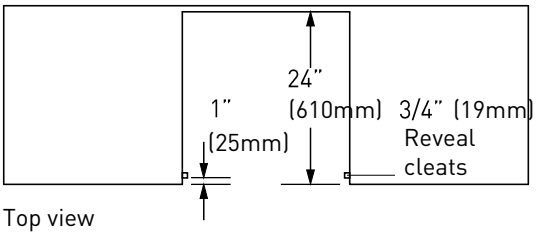


Side view

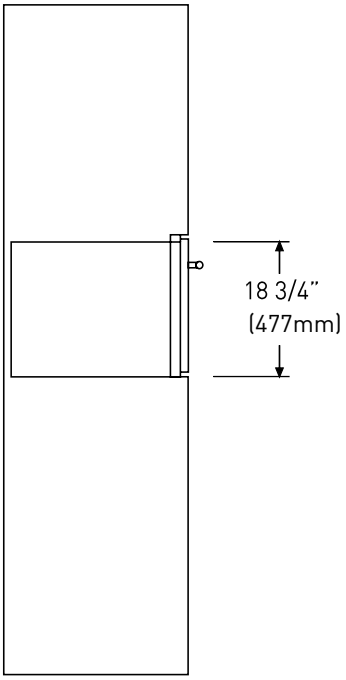


Front view

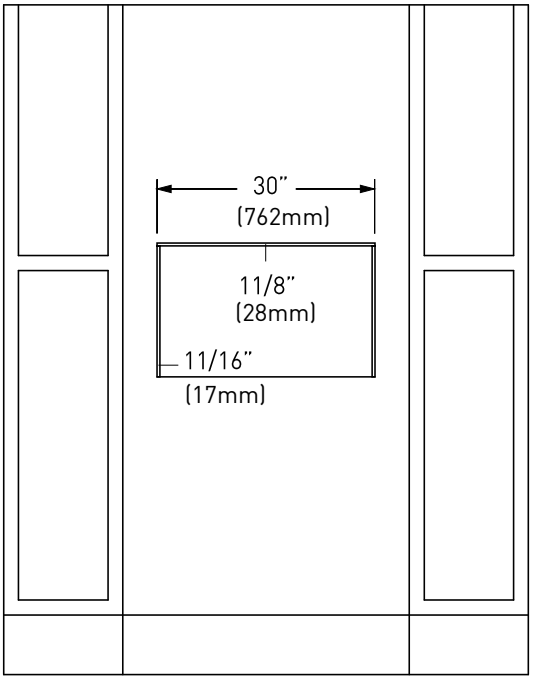
FLUSH INSTALLATION



Top view



Side view

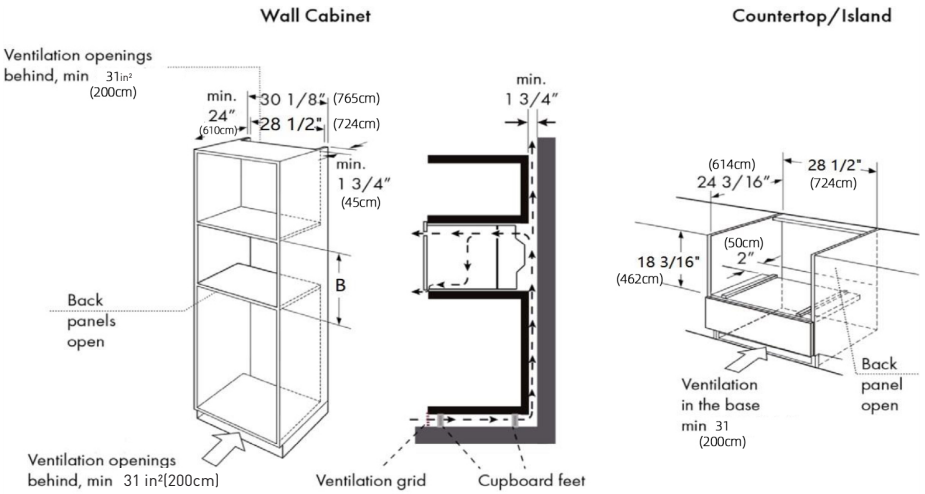


Front view

2. PRODUCT INSTALLATION

VENTILATED CABINET

- This appliance is intended to be installed in a kitchen cabinet. This appliance is not designed to be used as a tabletop appliance.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 1 3/4" (45mm) must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 31in² (200cm) in the base. To achieve this, cut back the base panel and fit a ventilation grill.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The cabinets into which the appliance is fitted must be heat-resistant up to 194°F/90℃.
- Note: There should be a minimum1/16" (1.5mm) gap above the oven.
- Note: The vent should not be directly against the enclosed space, such as ceiling mezzanine, sound insulation wall mezzanine.



Note: There should be a gap above the oven.

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

WARNING: The gap between the worktop and the appliance must not be closed by additional material (wood or metal strips).

MOUNT TO CABINET

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

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

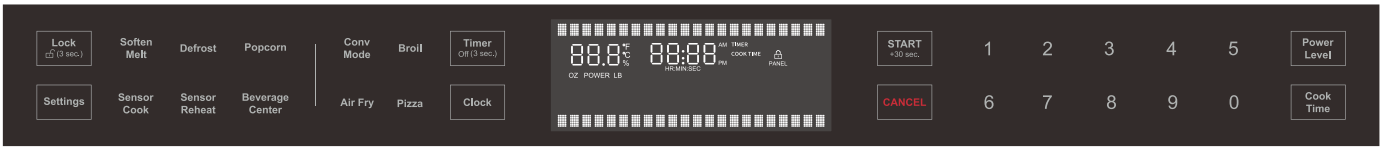
1. Fully insert the appliance and center it. Do not kink the electrical cable.
2. Screw the appliance into pre-drilled holes in the cabinetry.

3. PRODUCT OVERVIEW

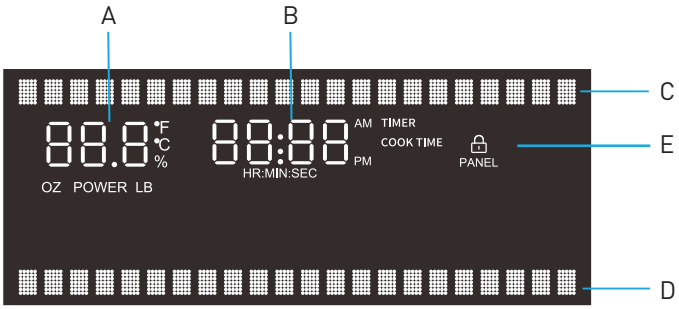
3.1 YOUR NEW APPLIANCE

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

3.2 CONTROL PANEL



3.3 DISPLAY SCREEN



A: Microwave cavity display B: Time of cooking / timer / clock display C: Function prompt area
D: Parameter setting prompt area E: Control lock display

3.4 TOUCH KEYS AND DISPLAY

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

Symbol	Function
Lock (3 sec.)	Activate/deactivate child lock
Settings	System settings
Soften/Melt	Select Soften/Melt programs
Sensor Cook	Select Sensor Cook programs
Defrost	Select Auto Defrost programs
Sensor Reheat	Select Sensor Reheat programs
Popcorn	Cook popcorn
Beverage Center	Heat beverages
Conv Mode	Select Convection modes
Air Fry	Select Airfry cook programs

3. PRODUCT OVERVIEW

Symbol	Function
Broil	Set Broil mode
Pizza	Select pizza programs
Timer/Off(3 sec.)	Set the time of timer
Clock	Set time of day
START/+30 sec.	Confirm entered values/Start cooking mode Add 30 seconds
CANCEL	Cancel the programs/turn the appliance off
0-9	Use the number keys to enter customized values
Power Level	Set power level for microwave operation
Cook Time	Set cooking time

3.5 PARAMETER ADJUSTMENT

Use the adjusting keys to set the parameters.

Parameter	Function
Power Level	Set the microwave power level.
Cook Time	Set the time of cooking.

3.6 COOLING FAN

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door. The cooling fan continues to run for a certain time after operation.

Caution!

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

Notes

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

3.7 ACCESSORIES

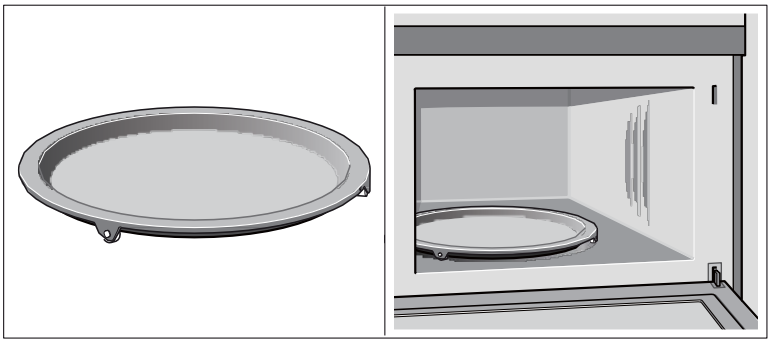
Turntable

As a surface for the wire rack.

Food which particularly requires a lot of heat from underneath can be prepared directly on the turntable. The turntable can turn clockwise or anti-clockwise.

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

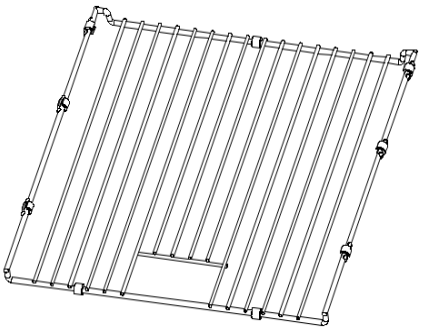
- Never use the microwave without the turntable.
- The turntable can withstand 11lbs(5kg).
- The turntable must turn when using all types of heating.



Baking rack

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

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

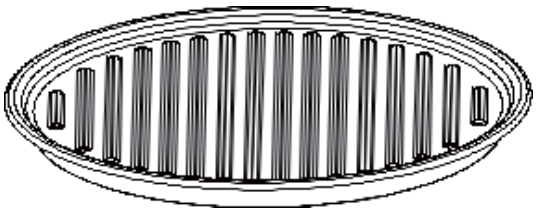


3. PRODUCT OVERVIEW

Ceramic Tray

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

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



Note:

Type and quantity of accessories is subject to actual demand.

4. OPERATION INSTRUCTIONS

4.1 BEFORE USING THE APPLIANCE FOR THE FIRST TIME

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

Setting the clock

When power is first supplied to the oven, the timer display will flash "12:00" and "Clock setting" will appear on the display. Enter the time by touching the number keypads. Then touch START to allow operation, proceed as follows:

1. Touch START to set clock or touch Clock,
2. Choose 12 or 24 hours system according to the prompts,
3. Enter the correct time using the number keys. Example: To set the clock to 12:30 type in 1 2 3 0,
4. Touch START to confirm the setting.

Note

When power is first supplied to the oven, you can directly press any key to enter the settings without setting the clock.

Heating up the oven

To remove the new oven smell, heat up the appliance when it is empty and closed. 30min with Convection at 350° F (180 °C) is ideal. Ensure that no packaging remnants have been left in the oven cavity.

1. Touch Conv Mode and then enter the numbers to select Baked goods.
2. Enter the numbers 3 5 0 with the number keys, and then press START to confirm temperature.
3. Enter the cooking time numbers 6 0 with the number keys,
4. Touch START to start cooking.

The oven light turns on and the appliance starts heating.

Cleaning the accessories

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

4.2 SETTING THE OVEN

Settings

The oven has additional settings which can be accessed and adjusted using the settings button. They remain in the control's memory until changed.

4. OPERATION INSTRUCTIONS

How to use:

1. Touch Settings. The oven display will scroll through the various options.
2. Touch the number keypad for the specific option to toggle the function setup. Use the following chart as a guide.

Option	Code	Function Description
Temp Units	1	Set temperature unit
Sound	2	Key sound switch
Error Code query	3	Query for error codes that have occurred
Version	4	Version information query
Display Mode	5	Set oven demo mode
Sabbath	6	Set sabbath mode. (The cooking time can be set for 74 hours) Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when the screen is pressed), Convection modes, Broil modes, Warm, Proof, and all time functions. Sabbath mode can only be used with traditional Bake. This feature conforms to Jewish Sabbath requirements. Default to Bake mode.
Factory Reset	7	Restore factory setting

Timer/Off (3 sec.)

The Timer can be set in minutes and seconds or hours and minutes and counts down the set time.

How to set timer:

1. Touch Timer/Off (3 sec.). The oven display will scroll through the various options.
2. Touch number keypad "1" to select HR:MIN or "2" to select MIN:SEC.
3. Touch number keypads to set a length of the timer.
4. Touch START.

   The oven display will count down the timer. If both cooking time and timer are set, only display the time of the cooking. If enabled, end-of-cycle tones will sound 5 beeps, it ends automatically in 1 minute. Hold Timer/Off (3sec.) for 3-5 seconds to clear the display and stop the reminder tones. END is displayed, clears after 1 minute. To clear display select Cancel.

NOTE: The Timer does not start or stop the oven.

4. OPERATION INSTRUCTIONS

Lock (3 sec)

To Lock Control:

Touch Lock (3 sec.) the oven control is locked, when a lock icon appears in the display.

To Unlock Control:

Hold Lock (3 sec.) for 3 seconds, 3-2-1 appears in the display, and then the oven is unlocked and the lock icon is removed.

NOTE: The Control Lock shuts down the control panel keypads to avoid unintended use of the oven. The Control Lock will remain set after a power failure, if set before the power failure occurs. When the control is locked, only the CANCEL, Lock (3 sec.) keypads will function.

4.3 COOKING MODE

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

Soften/Melt

Soften and Melt functions may be used to soften or melt your food. Times and cooking powers have been preset for a number of food types.

How to use Soften and Melt:

1. Touch Soften/Melt.The oven display will scroll through the various options.
2. Touch number keypad "1" to select soften function or "2" to select melt function.
3. Touch number keypad to select food type from the Soften Chart or Melt Chart.
4. Touch number keypad to enter quantity (weight or sticks).
5. Touch START to start cooking.
   The oven display will count down the soften or melt time.
   When the stop time is reached, the oven will shut off automatically and "Soften complete" or "Melt complete" will appear in the display.
   If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch CANCEL or open the door to clear the display and stop the reminder tones.

Soften Chart

Food	Code	Quantity	Preparation
Butter	1	0.5-2 Sticks	Unwrap and place in microwave-safe container.
Margarine	2	0.5-2 Sticks	
Ice cream	3	16, 32, 64 oz (454, 907 g, or 1.8 kg)	
Cream Cheese	4	3 or 8 oz (85 g or 227 g)	Unwrap and place in microwave-safe container.

4. OPERATION INSTRUCTIONS

Melt Chart

Food	Code	Quantity	Preparation
Butter	1	0.5-2 Sticks	Unwrap and place in microwave-safe container.
Margarine	2	0.5-2 Sticks	
Chocolate	3	2, 4, 6, 8 oz (57, 113, 170, 227 g)	Cut squares into small pieces or use chips. Place in microwave-safe container.
Cheese	4	8 or 16 oz (227 or 454 g)	Cut into small pieces and place in microwave-safe container.
Marshmall-ows	5	5 or 10 oz (142 or 283 g)	Place in microwave-safe container.

Sensor Cook

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

During the Sensor Cook function a sensor automatically adjusts for the cook time and power level. The microwave oven display will show the "Maximum Time Remaining"prompt and the time countdown once the sensor identifies the cooking duration.

If the microwave oven door is opened during a sensor function, the microwave oven will turn off, and any additional operations will be canceled.

How to use Sensor Cook:

1. Touch **Sensor Cook** . The oven display will scroll through the various options.
2. Touch number keypad to select food type from the Sensor Cook Chart.
3. Touch number keypad to enter quantity (weight or cups).
4. Touch **START** to start cooking.
   The oven display will count down the Sensor Cook time.
   When the stop time is reached, the oven will shut off automatically and "Sensor cooking complete" will appear in the display.
   If enable, end-of-cycle tones will sound, It ends automatically in one minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

4. OPERATION INSTRUCTIONS

Sensor Cook Chart

Food	Code	Quantity
Baked Potato Pierce skin with a fork. Do not cover. After cooking,allow to stand wrapped in foil for 5 minutes.	1	1–4 potatoes (8–32 oz)(0.5-2 lbs)
Ground Meat After cooking, allow to stand, covered, for 3-4 minutes.	2	8–24 oz (0.5-1.5 lbs)
Vegetable No water is needed if vegetables have just been washed. Add 2 tablespoons water per 8 ounces of fresh vegetables.	3	4–16 oz (0.25-1 lbs)
Fish/Seafood Roll thin edges underneath. Arrange in a ring around microwaveable dish.	4	8–20 oz (0.5-1.25 lbs)
Frozen Entree Follow package instructions for vent, cutting plastic film, etc.	5	10–20 oz (0.6-1.25lbs)

Sensor Reheat

The sensor reheat feature lets you reheat dinner plates or casseroles (227g-454g) (0.5-1 lbs) for your cooking convenience.

How to use Sensor Reheat:

1. Touch Sensor Reheat .
2. Touch START to start cooking.
   The oven display will count down the Reheat time.
   When the stop time is reached, the oven will shut off automatically and "Reheat complete" will appear in the display.
   If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch CANCEL or open the door to clear the display and stop the reminder tones.

Notes

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

4. OPERATION INSTRUCTIONS

Sensor Reheat Cooking Suggestions

Food	Directions	Quantity
Pasta	Cover plate with lid or vented plastic wrap. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Stir foods once before serving. Contents: ▪Pasta:Canned spaghetti and ravioli,refrigerated foods	1-4 servings

Defrost

The Defrost feature can be used, or the microwave oven can be manually set to defrost by using 30% cook power.

- For optimal results, food should be 0°F (-18°C) or colder when defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of the cycle for more even defrosting.
- Foods left outside the freezer for more than 20 minutes or frozen ready-made food should not be defrosted using the Defrost feature, but should be defrosted manually.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, and fish tails.**(Only if using Defrost feature)**
- Times and cooking powers have been preset for defrosting a number of food types. defrosting.
- Manual Defrost requires that a cook time and power level be entered if using other than 30% cook power.

How to use Defrost:

1. Touch **Defrost**,The oven display will scroll through the various options.
2. Touch number keypad to select food type from the Defrost Chart (Except Manual Defrost).
3. Touch number keypad to enter weight.
4. Touch START to start cooking.
   The oven display will count down the Defrost time. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected. When the stop time is reached, the oven will shut off automatically and "Defrost complete" will appear in the display.
   If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

4. OPERATION INSTRUCTIONS

How to use Manual Defrost:

1. Touch **Defrost** .The oven display will scroll through the various options
2. Touch number keypad "6" to select Manual Defrost.
3. Press the COOK TIME button to set a time
4. Touch number keypad to set a length of time to defrost. Time can be set up to 99 minutes and 99 seconds.
5. The default power level is 30%. To change power level, touch **Power Level** and then enter the desired power level. See the Power Level Chart.
6. Touch **START** to start cooking.
   The oven display will count down the Defrost time. For better results, a preset standing time is included in the defrosting time.
   When the stop time is reached, the oven will shut off automatically and "Defrost complete" will appear in the display.
   If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

Defrost Chart

Food	Code	Weight
Poultry*	1	0.1 – 6.6 lbs (45 g – 3 kg)
Meats*	2	0.1 – 6.6 lbs (45 g – 3 kg)
Fish*	3	0.1 – 6.6 lbs (45 g – 3 kg)
Bread	4	0.1 – 2.0 lbs (45 g – 907 g)
Juice	5	6, 12, or 16 oz (177, 355, or 473 ml)
Manual	6	Default power level 30%)

*See the Defrost Preparation Chart at end of “Defrost · section for cuts, sizes, and instructions.

4. OPERATION INSTRUCTIONS

Defrost Preparation Chart

Poultry	
Chicken: whole and cut up	Place in microwave-safe baking dish, chicken breast side up. Remove giblets from whole chicken.
Cornish hens	
Turkey: breast	
Meats	
Beef: ground, steaks, roast, stew	The narrow or fatty areas of irregular shaped cuts should be shielded with foil before defrosting. Do not defrost less than ¼ lb (113 g) or two 4 oz (113 g) patties. Place all meats in microwave-safe baking dish.
Lamb: stew and chops	
Pork: chops, ribs, roasts, sausage	
Fish	
Fillets, Steaks, Whole, Shellfish	Place in microwave-safe baking dish.

Popcorn

⚠CAUTION

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

How to use popcorn mode:

The appliance must be turned off.

1. Touch **Popcorn**. The oven display will scroll through the various options.
2. Touch number keypad to select the weight code from popcorn chart.
3. Touch **START** to start cooking.

The oven display will count down the popcorn time.

When the stop time is reached, the oven will shut off automatically and "Popcorn complete" will appear in the display.
If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

NOTE: Follow the instructions provided by the microwave popcorn manufacturer.

Popcorn Chart

Code	Weight
1	1.5 oz (42.5g)
2	2.5 oz (71g)
3	3.5 oz (99g)

4. OPERATION INSTRUCTIONS

Beverage Center

The beverage feature heats 0.5 to 2 cup (125ml-500ml) of a beverage.

How to use Beverage Center:

1. Touch **Beverage Center**. The oven display will scroll through the various options.
2. Touch number keypad to select the weight code from beverage center chart. 3.

Touch **START** to start cooking.

The oven display will count down the Beverage Center time.
When the stop time is reached, the oven will shut off automatically and "Cooking complete" will appear in the display.
If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

Beverage Center Chart

Code	Weight
1	0.5 Cups (125ml)
2	1.0 Cups (250ml)
3	1.5 Cups (375ml)
4	2.0 Cups (500ml)

Conv Mode

Convection cooking uses the convection element, the broil element and the fan. Hot air is circulated throughout the oven cavity by the fan. The constantly moving air surrounds the food to heat the outer portion quickly.

- The convection function may be used to cook small amounts of food on a single rack.
- Always use the convection grid placed on turntable or baking tray.
- Do not cover turntable or convection grid or baking tray with aluminum foil.
- Do not use light plastic containers, plastic wrap, or paper products. All heatproof cookware or metal utensils can be used in convection cooking. Round pizza pans are excellent for convection cooking.
- Use convection cooking for items such as souffles, breads, cookies, angel food cakes, pizza, and most meats and fish.
- All Convection Mode functions require preheating before use. Place food in microwave oven after preheating is complete.

How to use Convection Mode:

1. Touch **Conv Mode**. The oven display will scroll through the various options.
2. Touch number keypad to select food type from the Convection Mode Chart.

4. OPERATION INSTRUCTIONS

3. Touch number keypad to enter temperature.
4. Touch number keypad to set a length of time to Convection cooking.
5. Touch START to start cooking.

   The oven starts to preheat until preheat is complete, a beep will sound and the oven display will count down for the Convection Mode time.

   When the stop time is reached, the oven will shut off automatically and "Cooking complete" will appear in the display.

   If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch CANCEL or open the door to clear the display and stop the reminder tones.

Tips: You can touch START directly without entering the time of cooking, after setting the cooking temperature.
The oven will work for the maximum safe time, at which time the cooking time not be displayed.

Convection Mode Chart

Option	Code	Food	Cook Time	Oven Temp
Baked goods	1	Biscuits, Breads: quick and yeast, Cakes and Cookies Casseroles: including frozen entrées and soufflés, Fish	0:01-10:00 hr	175-450°F (80-230°C)
Meats	2	Baked potatoes Chicken: whole and pieces, Meat loaf, Roasts: pork, beef, and ham *Turkey and large poultry are not included because their cook times vary.	0:01-10:00 hr	175-450°F (80-230°C)
Other foods	3	Convenience foods: french fries, nuggets, fish sticks, pizza, Pies: fruit and custard	0:01-10:00 hr	175-450°F (80-230°C)

Air Fry

Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking.

- Only use broil safe cookware when using Air Fry mode.
- A dark sheet pan is recommended. A dark pan promotes better browning and crisping.
- Oven baking baskets and baking grids can also be used. A sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.

4. OPERATION INSTRUCTIONS

How to use Air Fry:

1. Touch **Air Fry**.
2. Touch number keypad to enter temperature. The temperature can be set between 175 °F and 450°F (80-230°C).
3. Touch number keypad to set a length of time to Air fryer. Time can be set from 1 minute to 10 hours.
4. Touch **START** to start cooking.

   The oven display will count down the Air Fry time. When the stop time is reached, the oven will shut off automatically and "Cooking complete" will appear in the display. If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

Tips:

- You can touch START directly without entering the time of cooking, after setting the cooking temperature. The oven will work for the maximum safe time, at which time, the cooking time will not be displayed.
- For cooking fresh or homemade foods, spread the oil more evenly over a larger area, helping to crisp up the food more effectively.

Broil

When the ceramic tray is used with microwave, it is like using a frying pan or griddle, ideal for French toast, eggs, stir- frying, and sautéing. The default temperature is 400°F (204°C), the default cooking time is 3 hours. The oven temperature and cook time can not be set.

How to use Broil:

1. Touch **Broil.** Screen shows "Broil" function. temperature display is "Lo"(actual temp 400°F)
2. Touch **START** to start cooking.

   The oven display will count down the Broil time, but not display.
   When the stop time is reached, the oven will shut off automatically and "Cooking complete" will appear in the display.
   If enabled, end-of-cycle tones will sound, It ends automatically in one minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

Pizza

- Check pizza before minimum time, pizza may cook faster compared to a traditional oven.
- For fresh pizza use a pizza paddle for sliding the pizza on and from the metal turntable.
- If using a pizza paddle, sprinkle the paddle liberally with flour for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches (300mm) for fresh and frozen pizzas.
- Avoid using a pizza stone as it can damage the oven.
- The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.

4. OPERATION INSTRUCTIONS

How to use Pizza:

1. Touch Pizza.
2. Touch number keypad to enter temperature. The temperature can be set between 175°F and 450°F (80-230°C). Default temp is 425°F.

   Touch number keypad to set a length of time to cooking. Time can be set from 1 minute to 10 hours.

   Touch START to start cooking.

   The oven start to preheat until preheat complete, a beep will sound and the oven display willcount down the Pizza time if you set .

   When the stop time is reached, the oven will shut off automatically and "Cooking complete" will appear in the display. If enabled, end-of-cycle tones will sound, It ends automatically in 1 minute, or touch CANCEL or open the door to clear the display and stop the reminder tones.

Tips: You can touch START directly without entering the time of cooking, after setting the cooking temperature. The oven will work for the maximum safe time, at which time the cooking time will not be displayed.

4.4 MICROWAVE SETTINGS

START/+30 sec.

The START/+ 30 sec. keypad controls 2 separate functions for the built-in microwave: Start and Add 30 seconds.

Power Level

Many recipes for microwave cooking specify which cooking power to use by percent, name, or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

How to use Power Level:

1. Touch Power Level.
2. Touch number keypad to enter power level from microwave cooking power chart.
3. Touch number keypad to set a length of time to microwave cooking. Time can be from 1 minute to 99 minutes.
4. Touch START to start cooking.

   The oven display will count down the Microwave cooking time.

   When the stop time is reached, the oven will shut off automatically and "Cooking complete" will appear in the display. If enabled, end-of-cycle tones will sound, It ends automatically in 1 minute, or touch CANCEL or open the door to clear the display and stop the reminder tones.

Microwave Cooking Power Chart

Percent	Number	Use
100%, High Default Setting	10	Quick heating convenience foods and foods with high water content, such as soups, beverages, and most vegetables.
90%	9	Cooking small, tender pieces of meat, ground meat, poultry pieces, and fish fillets. Heating cream soups.

Percent	Number	Use
80%	8	Heating rice, pasta, or casseroles. Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf.
70%, Medium-High	7	Reheating a single serving of food.
60%	6	Cooking sensitive foods such as cheese and egg dishes, pudding, and custards. Cooking non-stirrable casseroles, such as lasagna.
50%, Medium	5	Cooking ham, whole poultry, and pot roasts. Simmering stews.
40%	4	Melting chocolate. Heating bread, rolls, and pastries.
30%, Medium-Low, Defrost	3	Defrosting bread, fish, meats, poultry, and precooked foods.
20%	2	Softening butter, cheese, and ice cream.
10%, Low	1	Taking chill out of fruit.

Cook Time

How to use Cook Time:

1. Touch **Cook Time**.The default power level is 100%. If you need another power level, you can touch Power Level to set.

2. Touch number keypad to set a length of time to microwave cooking. Time can from 1 minute up to 99 minutes.

3. Touch **START** to start cooking.
   The oven display will count down the Microwave cooking time.
   When the stop time is reached, the oven will shut off automatically and "Cooking complete" will appear in the display. If enabled, end-of-cycle tones will sound, it ends automatically in 1 minute, or touch **CANCEL** or open the door to clear the display and stop the reminder tones.

4. OPERATION INSTRUCTIONS

After enough data has been entered and the door is closed, "Press START to confirm " will appear on the oven display as a reminder. If the Start keypad is not touched within 30 seconds after touching another keypad, the oven display will return to the inactive mode and the programmed function will be canceled.

If cooking is interrupted by opening the door, touching **START/+ 30 sec**. after the door is closed again will resume the preset cycle.

+30 sec.

Touching START/+ 30 sec. when the microwave oven is off will start 30 seconds of cook time at 100% power. Touching START/+ 30 sec. while the microwave oven is operating will add cook time to the current cycle by 30 seconds. Multiple seconds can be added by repeatedly touching **START/+ 30 sec**. (manually enter cooking time modes only).

Update Temperature

1. Touch number keypad to update temperature.
2. Touch **START** to start cooking with the new settings.

Update Cooking Time

1. Touch **Cook Time**.
2. Touch number keypad to update the time of cooking.
3. Touch **START** to start cooking with the new settings.

Update Power Level

1. Touch **Power Level**.
2. Touch number keypad to update the power level of cooking.
3. Touch **START** to start cooking with the new settings.

Heating Food

⚠ Risk of scalding!

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

5. CLEANING AND CARE

5.1 CARE AND CLEANING

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

⚠ Risk of electric shock!

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

⚠ Risk of burns!

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

⚠ Risk of serious damage to health!

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

NOTE:

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

Cleaning agents

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

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

Wash new sponge cloths thoroughly before use.

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

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.

5. CLEANING AND CARE

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

5.2 CLEANING AND MAINTENANCE

⚠ WARNING

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

Cleaning Guide

- For best performance and for safety reasons, keep the oven clean inside and outside. Take special care to keep the inner door panel and oven front frame free of food and grease build–up.
- Never use abrasive scouring powder or pads on the microwave. Wipe the microwave oven inside and out with a soft cloth and warm (not hot) mild detergent solution. Then rinse and wipe completely dry.
- Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.
- Clean your microwave oven weekly or more often, if needed.

5. CLEANING AND CARE

- Never operate the microwave oven without food in the oven cavity, unless pre-heating with Convection, Pizza, Frozen Foods and Keep Warm mode; this can damage the magnetron tube or ceramic tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.

Part	Recommendations
Oven cavity	Keep inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently. Wipe up spills immediately. Use a damp, clean cloth and mild soap. DO NOT use harsh detergents or abrasive cleaners. To help loosen baked–on food particles or liquids, heat 2 cups (475ml) of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes. For baked-on grease spatters, wash with hot, soapy water, rinse and dry.
Wire rack	Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. The wire rack can also be washed in the dishwasher.
Metal turntable tray	Remove metal turntable tray from the oven when cleaning the oven cavity and tray. Wash the metal turntable tray in warm sudsy water or in the dishwasher.
Ceramic tray	Clean with warm, soapy water or in the dishwasher.
Door seal	Wipe with damp cloth.
Door glass	Wash with soap and water or glass cleaner. Apply cleaner to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners. If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
Painted surfaces	Clean with hot soapy water or apply cleaner product to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Stainless steel surfaces and/exterior surfaces	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with cleaner spray on a paper towel. Protect and polish with Stainless Steel Magic ®and a soft cloth. Remove water spots with a cloth dampened with white vinegar.
Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Printed areas (words &numbers)	Do not use abrasive cleaners or petroleum based solvents.

6. TROUBLESHOOTING

6.1 MALFUNCTION TABLE

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

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

⚠ Risk of electric shock!

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

Error Code

Error Code	Error Description
F3E1	The temperature sensor in the oven has an open or short circuit fault.
F3E8	The communication of the oven humidity sensor is faulty.
F3E9	The oven humidity sensor module is faulty.
F6E5	The safety protector is disconnected.
F1E1	The communication between the display board and the power supply board is faulty.
F1E4	The communication between the display board and the left touch pad is faulty.
F1E5	The communication between the display board and the right touch pad is faulty.

NOTE

Press "CANCEL", then restart the oven. If the problem persists, disconnect all power to your oven for at least 30 seconds, then reconnect the power. If this does not solve the problem, call for service.

6. TROUBLESHOOTING

6.3 ENERGY AND ENVIRONMENT TIPS

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

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

WARRANTY INFORMATION

Porter & Charles Appliances are designed and manufactured to the highest standards. Each appliance is covered by a comprehensive 2-year parts and labour warranty. Refer to product warranty policy for complete terms and conditions.

FOR PARTS & SERVICE

Euro-Parts & Service
39822 Belgrave Road, Belgrave, ON. N0G 1E0 1-866-722-2262
www.euro-parts.ca • parts@euro-parts.ca • service@euro-parts.ca

Porter & Charles appliances are imported and distributed in North America by Euro-Line Appliances Inc. For more information, please visit one of our showrooms or www.ela.ca / www.elawest.ca

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