



BUILT-IN MICROWAVE - CONVECTION OVEN
MODEL NUMBER SERIES
FMWDR3093-30 | FMWDR3093-30BLK | FMWDR3093-30WHT

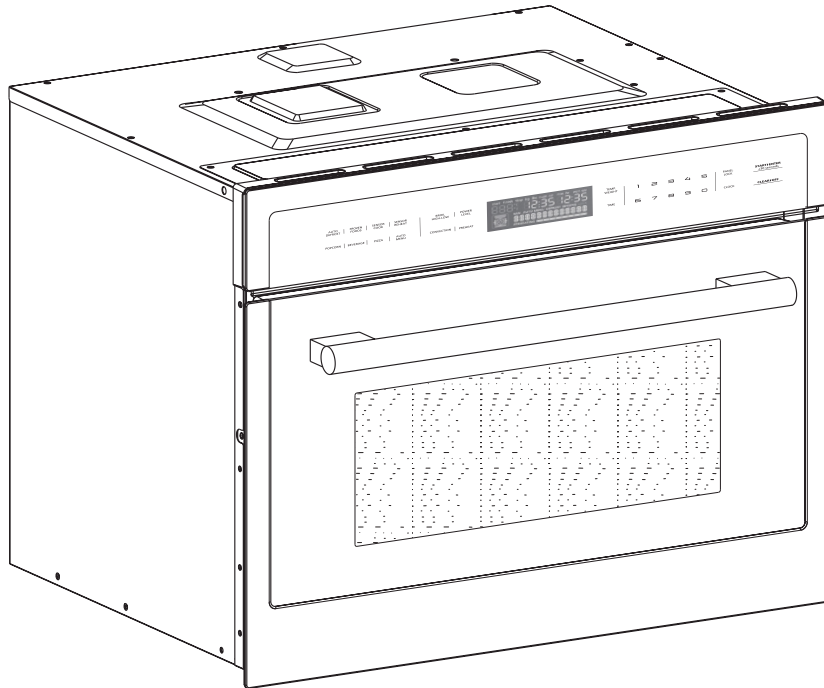
INSTRUCTION MANUAL

Read these instructions carefully before using your microwave, and keep it carefully.
If you follow the instructions, your microwave will provide you with many years of good service.

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Customer Care

Thank you for purchasing a Forno product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert, it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the date of purchase .

Product Information

Model Number : _____

Serial Number : _____

Date of Purchase : _____

Purchase Address And Phone : _____

Service Information

Use these numbers in any correspondence or services calls concerning your product.

If you received a damaged product, immediately contact Forno.

To save time and money, before you call for serviced, check the troubleshooting guide. It listed the causes of minor operation problems that you can correct yourself.



“Need some quick help? Simply scan the qr code and get access to our fast support form. We’re always here to assist you with any questions or concerns you may have. So, don’t hesitate to reach out!”

Services in Canada and Untied States

Keep the instruction manual handy to answer your questions. If you don’t understand something or need more assistance, please visit our website for fast support. Please provide us your name, number, address, serial number of the product that troubleshooting, proof of purchase, and a short description of the issue. A customer service representative will contact you as soon as possible. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.



WARNING
FOR YOUR SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) **DO NOT** attempt to operate this microwave with the door open since 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 microwave front face and the door or allows soil or cleaner residue to accumulate on sealing surfaces.

(c) **DO NOT** operate the microwave if it is damaged. It is particular important that the microwave 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 SURFACE

(d) The microwave should not be adjusted or repaired by anyone except properly qualified service personnel.

SPECIFICATIONS	
Model	FMWDR3093-30 FMWDR3093-30BLK FMWDR3093-30WHT
Rated Voltage	120 VAC, 60 Hz
Microwave Input	1750W
Microwave Output	1000W
Grill	1750W
Convection	1700W



WARNING : This product can expose you to chemicals including [Lead, lead and lead compound, which is [are] known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warning.ca.gov.

Important Safety Instructions

When using electrical appliances basic safety precautions should be followed, 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"
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS".
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 microwave.
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 microwave 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 or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact mysupport@forno.ca 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 location.
12. When cleaning surfaces of door and microwave that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.
13. To reduce the risk of fire in the microwave cavity
 - 1). **DO NOT** overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the microwave to facilitate cooking.
 - 2). Remove wire twist-ties from paper or plastic bag before placing bag in microwave.
 - 3). If material inside of the microwave ignite, keep microwave door closed, turn microwave off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - 4). **DO NOT** use the cavity for storage purposes. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.
14. 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 microwaves not always present. **THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.**

To reduce the risk of injury to persons:

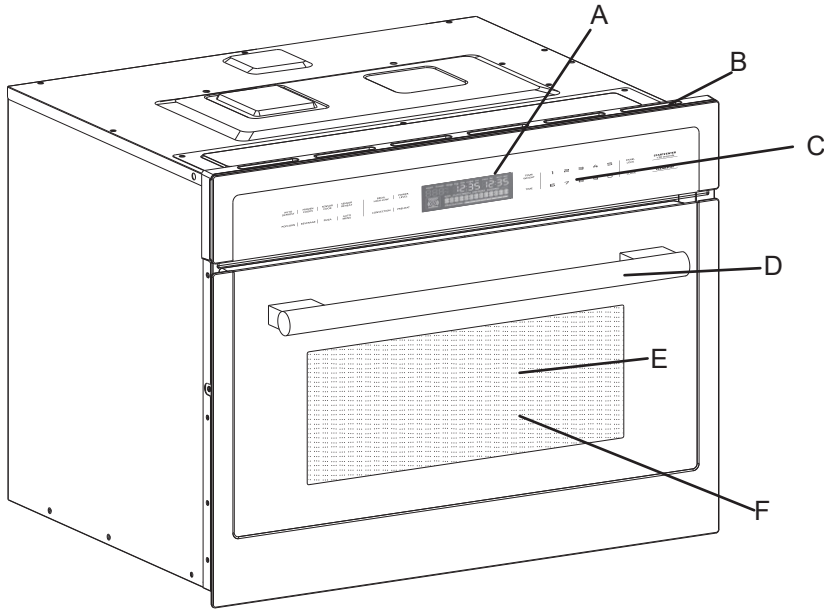
 - 1) **DO NOT** overheat the liquid.
 - 2) Stir the liquid both before and halfway through heating it.
 - 3) **DO NOT** use straight-sided containers with narrow necks.
 - 4) After heating, allow the container to stand in the microwave for a short time before removing the container.
 - 5) Use extreme care when inserting a spoon or other utensil into the container.
15. **DO NOT** operate any heating or cooking appliance beneath the appliance.
16. **DO NOT** mount unit over or near any portion of heating or cooking appliance.
17. Oversized food or oversized metal utensils should not be inserted in a microwave / toaster oven as they may create a fire or risk of electric shock.
18. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
19. Do not use paper products when appliance is operated in the toaster mode.
20. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
21. Do not cover racks or any other part of the oven with metal foil. This will cause over heating of the oven.
22. Do not immerse cord or plug in water.
23. Keep cord away from heated surface.
24. Do not let cord hang over edge of table or counter.
25. Do not mount over sink.
26. Do not store anything directly on top of the appliance surface when the appliance is in operation.



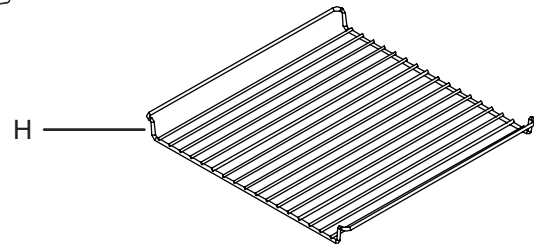
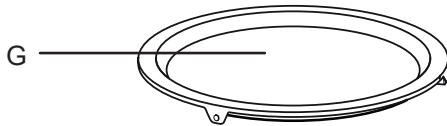
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

SAVE THESE INSTRUCTIONS

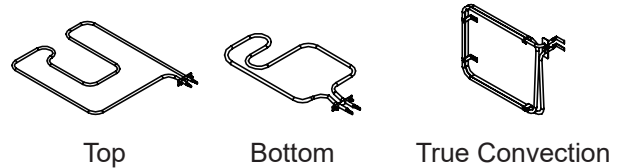
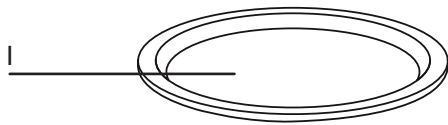
Names of Parts and Accessories



- A. Display
- B. Air vent
- C. Control panel
- D. Handle
- E. Window
- F. Frame



- The turntable can turn clockwise or counterclockwise.
- Place the turntable on the drive in the center of the cooking compartment. Ensure that it is properly fitted.
- Never use the microwave without the turntable.
- The turntable can withstand up to 11 pounds.
- The turntable must turn when using all types of heating.
- The turntable is made out of metal with porcelain coating.
- A reversible wire grill rack is included for maximum convection performance. For best results for baking or roasting, place rack face down for baking. For grilling, place the rack face up.



- The appliance also comes with a cordierite ceramic plate that can be placed on the turntable for stabler cooking.
- The appliance has 3 heating elements.

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



The rack can remain inside the microwave during the microwave function as long as it is placed properly in the rack holders.

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 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. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounded plug, and 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.

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. 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 a long cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord must be a grounding-type 3-wire cord.
 - 3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

****THIS DEVICE COMPLIES WITH PART 18 OF THE FCC RULES.**
(ONLY FOR USA)**

Radio Interference

1. Operation of the microwave may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - 1) Clean door and sealing surface of the microwave
 - 2) Reorient the receiving antenna of radio or television.
 - 3) Relocate the microwave with respect to the receiver.
 - 4) Move the microwave away from the receiver.
 - 5) Plug the microwave into a different outlet so that microwave and receiver are on different branch circuits.

This device complies with part 18 of the FCC Rules. FCC has the authority to regulate industrial, scientific, and medical equipment (ISM) that emits electromagnetic energy on frequencies within the radio frequency spectrum to prevent harmful interference to authorized radio communication services.

Kitchen Utensils

CAUTION - Personal Injury Hazard

Tightly-closed containers 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 and materials to avoided in microwave."

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

Kitchen Utensil Test:

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

MATERIALS YOU CAN USE IN MICROWAVE

Material	Instructions
Browning dish	Follow manufacturer* 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 glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Cooking bags	Follow manufacturer* 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 microwave unattended while cooking.
Paper towels	Use for short-term cooking/warming only. Do not leave microwave unattended while cooking.
Parchment paper	Use for short-term cooking/warming only. Do not leave microwave unattended while cooking.
Plastic	Microwave-safe only. Follow the manufacturer 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.

MATERIALS TO AVOIDED IN MICROWAVE

Material	Instructions
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 microwave.
Paper bags	May cause a fire in the microwave.
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 and may split or crack.

Causes of Damage

CAUTION!

- Creation of sparks: Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. 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.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. 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").
- Using the appliance door for standing on or placing objects on: 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 glass plate. The disc 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.
- 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.

Dimensions and Installation Requirements

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. Section: Dimensions and Cabinet Requirements
2. Move the appliance into place in front of the cabinet opening. Section: Removing Packaging
3. Remove packaging materials, leaving the bottom packaging on the appliance to avoid damage to the floor. Section: Removing Packaging
4. Team-lift the appliance directly into the cabinet cutout. Section: Install Appliance, "Mount to Cabinet"
5. Slide the appliance all the way into place. Section: Install Appliance, "Mount to Cabinet"
6. Fasten the appliance to the cabinet opening with the screws supplied. Section: Install Appliance, "Mount to Cabinet"

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

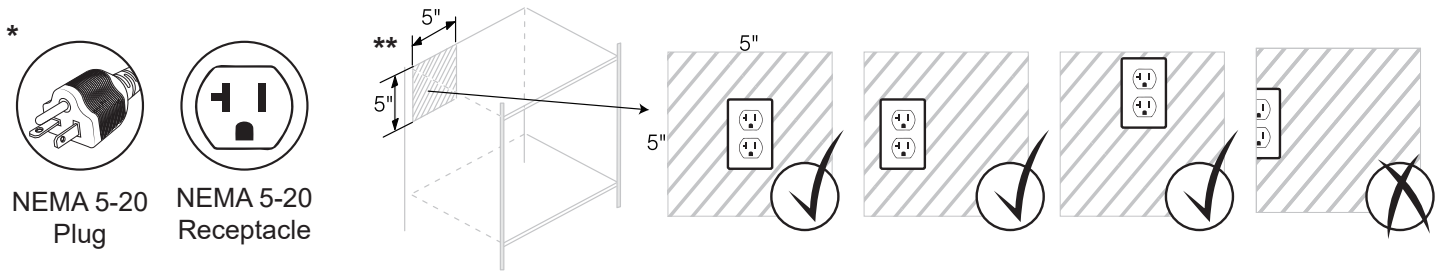
- A space of ¼" (6.4 mm) is required between the side of the appliance and an adjacent wall or cabinet door

when installed at the end of a cabinet run. The cabinet base must be flat and capable of supporting the weight of your appliance when in use. For combination units consult the section Cabinet Dimension Requirements in the installation manual of your combination appliance.

- The appliance door will overlap the furniture below by approx. 3/16" (5 mm) when opened. If necessary, you can elevate the appliance position by adding a panel in the required thickness on top of the supporting base. The supporting base must be level and securely fixed to the cabinet.

Outlet area for both wall and counter installation.

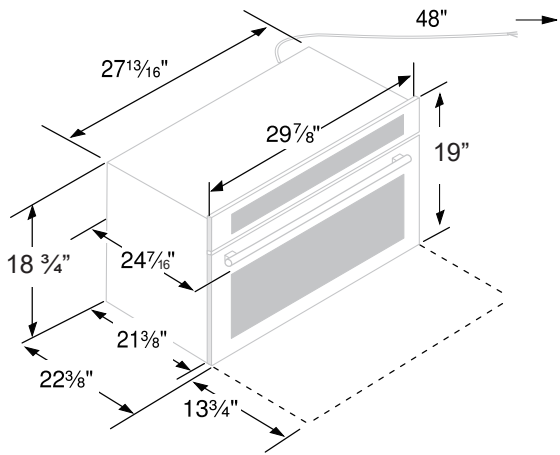
- *The unit comes with a **NEMA 5-20 plug**. Make sure the outlet has the **NEMA 5-20 receptacle**.
- **The outlet can be located anywhere within the shaded area.



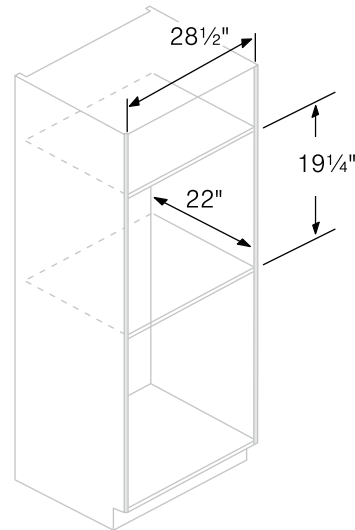
Electrical connection

The appliance is fitted with a plug and must only be connected to a properly installed grounded socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation. Fuse protection: see instructions for use-technical data.

Appliance Dimensions

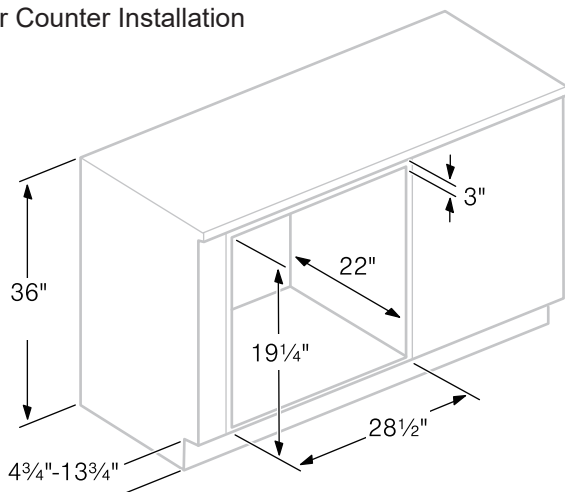


Cut Out For Wall Installation



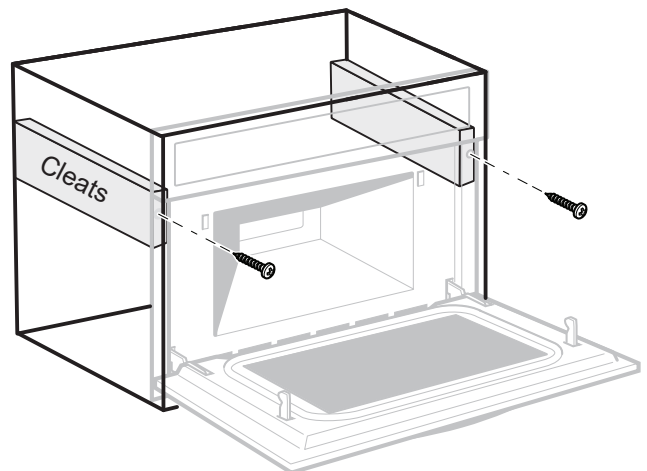
Notice: The cabinet base be flat and capable of supporting a weight of at 142 lbs (64.1kg)

Under Counter Installation

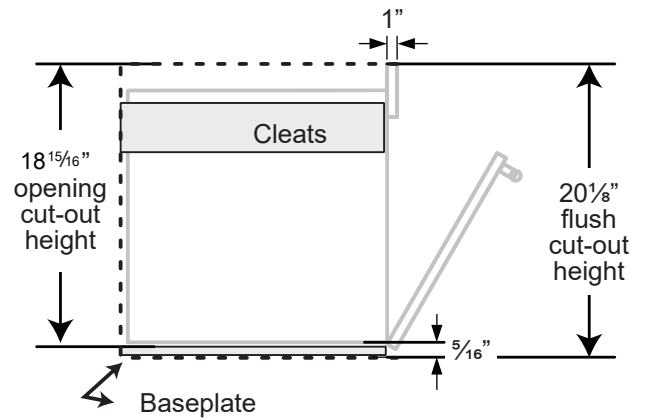


Flush Installation

- Screw in the 3/4" wood cleats into to the counter or cabinet frame.
- Place a 5/16" baseplate underneath the unit body.

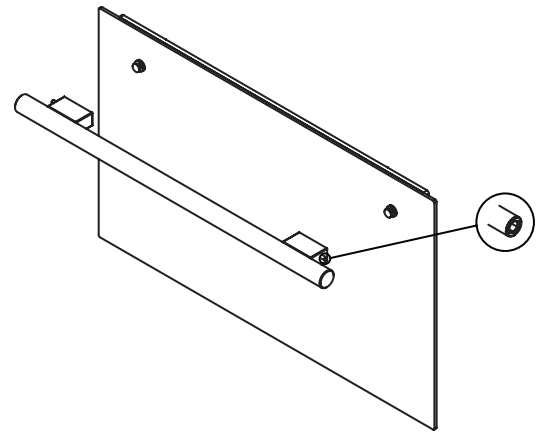


Note: The appliance is heavy. It best to install it with a second person. Before installing the appliance, be sure to verify the cabinet dimensions and electrical connections. Do not kink the electrical cable.






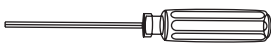





HANDLE INSTALLATION

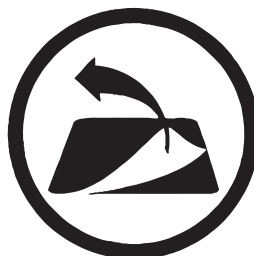
1. Locate the holes on the underside of each handle base.
2. Using a Allen/hex key, turn counter-clockwise to loosen both the left and right set screws.
3. Carefully remove the handle. If installing an handle, carefully place the new handle on the mounting studs. Then, using the Allen/hex key, tighten the left and right set screws in a clockwise motion until the handle is firmly in place.



Packing List

 Instruction Manual 1x	 Antique Brass Handle 1x	 Stainless Steel Handle 1x	 Screws (Handle) 2x	 Screws 2x
 Allen / hex key 1x	 Metal Turntable 1x	 Ceramic Turntable 1x	 Oven Rack	

Antique brass Handle/ Screws(handle) only for the White And Black Units



PEEL OFF ALL PROTECTION FILM AND TAPES BEFORE USE.

Key Functions

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
Auto Defrost	Select auto defrost programs
Frozen Foods	Select cooking programs for frozen convenience foods
Sensor Cook	Select sensor cook programs
Sensor Reheat	Select sensor reheat programs
Popcorn	Cook popcorn
Beverages	Heat beverages
Pizza	Select pizza programs
Auto Menu	Select auto menu programs

Symbol	Function
Broil	Set broil modes (high or low)
Power Level	Set power level for microwave operation
Convection	Select Bake Cook programs Select Roast Cook programs
Preheat	Select preheat programs
Temperature weight	Set temperature or weight of cooking
Time	Set a cooking time
Panel Lock	Activate / deactivate child lock
Clock	Set time of day
0-9	Use the number keys to enter customized values
Start / enter +30 seconds	Confirm entered values / Start cooking mode Add 30 seconds
Clear / Off	Clear entered value / turn appliance off

Use the adjusting keys to set the parameters.

Parameter	Function
Auto menu	Selecting 8 preset programs
Weight	Set the weight for cooking or defrosting
Time	Set the time for cooking

Operation

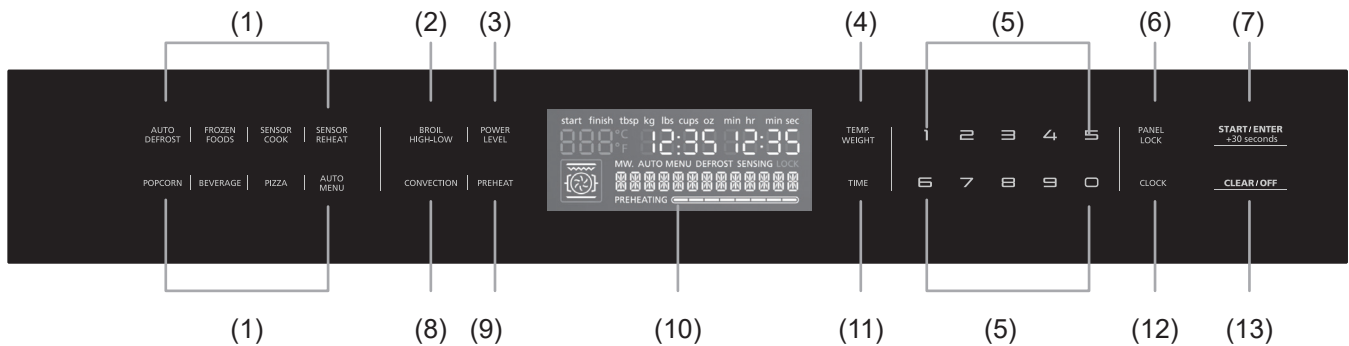
Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door. The cooling fan continues to run for a certain time after operation.

Caution!

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

Notes

- The fan may still run 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.



- | | | | |
|-------------------------|-----------------------|--------------------------|-----------------|
| 1. Preset | 4. Temperature weight | 7. Start / enter +30sec. | 10. Display |
| 2. Broil (high or low) | 5. Number keys | 8. Convection. | 11. Time |
| 3. Power level | 6. Panel lock | 9. Preheat | 12. Clock |
| | | | 13. Clear / off |

1. Clock setting:

Once the appliance is connected to the power, "12:00" will be displayed as the time of day. To set the correct time, proceed as follows:

- Press Clock
- Enter the correct time using the number keys. Example: to the time to 12:41, type 1 2 4 1.
- Press Start / Enter +30 seconds to confirm.

Note: To remove the new oven smell, heat up the appliance when it is empty and closed. One hour Convection at 350°F (180°C) is ideal. Please ensure there is no packaging remnants have been left in the oven cavity.

- Press Convection once to enter bake mode.
- Enter the numbers 3 5 0 with the number keys.
- Touch TIME to adjust cooking time.
- Enter the numbers 6 0 0 0 with the number keys.
- Touch Start/Enter +30 Seconds to start cooking.

The oven light turns on and the appliance starts heating.

2. Setting the oven:

There are various ways in which you can use 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*.

Setting Convection mode: (Example: roast 350° F for 20 minutes)

- Press Convection twice to enter roast mode.
- Enter the numbers 3 5 0 with the number keys.
- Touch TIME to adjust cooking time.
- Enter the numbers 2 0 0 0 with the number keys.
- Touch Start/Enter +30 Seconds to start cooking.

Program	Touch Convection key	Temperature range
Bake	once	250~400 °F
Roast	twice	300~450 °F

Note: If you do not need to adjust the time, skip Step 3-4.

Preheating :

With the preheating, your oven will reach the set temperature particularly quickly. To ensure an oven cooking result, only put your food in the cooking compartment when the preheating phase is complete.

Operation (Continued)

- (1) Press the Preheat key
- (2) Enter the temperature setting with the number key. The input temperature should be within 100-450°F
- (3) Press the Start / Enter +30 seconds key.

The oven will begin to heat up. Once the preheating process is complete, a beep sound will notify you that you can place your food in the oven. Set the cooking mode you need.

To cancel the preheating, there are two ways to cancel.

- (1) Press clear / off key to cancel.
- (2) You can open the door to cancel the operation.

Note: Only when you can hear Alert alarm and preheating icon is blinking you can open the door and put food inside.

3. Power Level:

You can select from 11 different microwave power levels. If you do not set a power level, the microwave will automatically operate at the highest power level. The table below provides suggested power levels for various types of food that can be prepared in the microwave.

Power Level	Microwave Output	Function
PWR100	100%	Boiling water Cooking ground meat Making candy Cooking fresh fruit & vegetables Cooking fish & poultry Preheating browning dish Reheating beverages Cooking bacon slices
PWR90	90%	Reheating meat slices quickly Saute onions, celery & green peppers
PWR80	80%	All reheating Cooking scrambled eggs
PWR70	70%	Cooking breads & cereal products Cooking cheese dishes Cooking muffins, brownies & cupcakes Cooking whole poultry
PWR60	60%	Cooking pasta
PWR50	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sirloin roast

Power Level	Microwave Output	Function
PWR40	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
PWR30	30%	Thawing meat, poultry & seafood Cooking small quantities of food Finish cooking casseroles, stew & some sauces Melting chocolate
PWR20	20%	Softening butter & cream cheese
PWR10	10%	Softening ice cream Raise yeast dough
PWR0	0%	Work with fan for no power Remove the odour of the oven

Setting the microwave:

- (1) Enter the desired cook time with the number keys. The timer display will fill in from right to left. Example: To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0.
- (2) You can start microwave operation with the default power level PWR100 by touching Start / Enter +30 seconds, -or- you can set a different power level. Touch Power Level.
- (3) Enter the desired power level using the number keys.
- (4) Press Start / Enter +30 seconds to start microwave operation. The microwave timer will start to count down.

Speedy microwave cooking:

- (1) Use the key to quick-start your microwave at the highest power level. You can touch the key repeatedly to increase the microwave time in increments of 30 seconds.
- (2) Pressing this key during microwave operation will add 30 seconds to the remaining microwave time. The cooking time has elapsed.
- (3) A beep sound will notify you that the microwave operation has ended.

4. Express Cooking:

- (1) In standby, press number keys 1 to 9 to start 100% microwave cooking in 1 to 9 minutes.
- (2) If the door is closed, the oven will start to cook automatically after 2 seconds.

5. Multi-stage cooking:

- (1) Enter the desired cook time with the number keys. The timer display will fill in from right to left.
 - (2) Press Power Level.
 - (3) Enter the desired power level using the number keys.
 - (4) Press Power Level.
 - (5) Enter the desired power level using the number key.
 - (6) Press Start /Enter +30 seconds.
 - (7). Enter the desired cook time with the number keys.
 - (8) Press Start/Enter +30 seconds to start the microwave operation...
- You will be alert by sound 3 times when the first cooking stage is finished and enter the second stage.

6. Automatic programs:

- (1) Press Auto menu
- (2) Press repeatedly to scroll through all Auto menu
- (3) Touch number keys to adjust the weight of food.
- (4) Press Start / Enter +30 seconds to start cooking.

Note: Opening the appliance door during operation will interrupt the current mode. Close the appliance door and press Start / Enter +30 seconds to resume operation.

Cancel operation:

Touch Clear/Off to cancel the operation.

The cooling fans may continue to run for a while and then switch off automatically

Program	Weight range	Cooking method
1- Chicken breasts	0.5 - 3.0 lbs	Wire rack facing down
2- Chicken thigh	0.5 - 3.0 lbs	Wire rack facing down
3- Whole poultry	1.5 - 4.5 lbs	Turntable
4- Beef roast	0.5 - 3.25 lbs	Turntable
5- Pork tenderloin	1.0 - 3.0 lbs	Wire rack facing down
6- Pork chops	0.5 - 3.0 lbs	Wire rack facing down
7- Meatloaf	1.0 - 3.25 lbs	Turntable
8- Fish Fillets	0.5 - 2.0 lbs	Wire rack facing down

7. Defrosting programs:

You can use the 2 defrosting programs to defrost ground meat and meat pieces.

- (1) Press Auto Defrost once or twice to choose "GROUND MEAT" or "MEAT PIECES".
- (2) Enter the weight of the food you want to defrost using the number keys.
- (3) Press Start / Enter +30 seconds to start defrosting.

■ Preparing food

Take the food you wish to defrost from the freezer and remove all packaging. Place the food onto the scale and weigh it or read label on package. Knowing the weight of your frozen food will help you set the program and cooking method you need. Once the defrost has been completed, there will be liquid in the tray. Make sure to drain out the liquid. DO NOT allow the liquid to come into contact with other foods.

■ **Ovenware**

Place the food in a microwaveable shallow dish. Use a ceramic or glass plate DO NOT attach the cover. During defrosting, you will get an audio notification on two occasions to indicate that the food needs to be turned.

■ **Resting time**

Once the food is defrosted, let it sit for an additional 10 to 30 minutes until it reaches room temperature. The Larger the portions of meat are, the longer the standing time will be. Meats that are minced or in pieces should be separated apart to allow the meat to reach room temperature faster. Keep in mind, the thicker the piece of meat is, it may still be frozen in the middle.

Program	Defrost	Weight range
1	Ground meat	0.5~2.0 lbs
2	Meat pieces	0.5~3.0 lbs

8. Popcorn

The popcorn feature lets you pop 3 different bag sizes of commercially packaged microwave popcorn. Use the following table to determine the setting to use: Setting Popcorn mode

Bag Size	Popcorn key
1.2 oz / 34g.	Press 1x
2.5 oz / .71g	Press 2x
3.5 oz / .99g	Press 3x

- (1) Press Popcorn key
- (2) Then press the number of times (1-3) to choose the desired weigh
- (3) Press Start / Enter +30 seconds

The microwave timer starts counting down. When the microwave time has elapsed, a beep will sound.

CAUTION Do not leave the oven unattended while it's in process. Popcorn may ignite and cause fire.

9. Beverage

The beverage feature heats 0.5 to 2 cups of a beverage. Use the table below to determine the setting to use. Setting Beverage mode

Amount	Beverage key
0.5 cups (about 4 oz 0.11L)	Press 1x
1 cup (about 8 oz 0.23L)	Press 2x
1.5 cups (about 12 oz 0.35L)	Press 3x
2 cups (about 16 oz 0.47L)	Press 4x

- (1) Press Beverage key
- (2) Then press the number of times (1-4) to choose the desired weigh
- (3) Press Start / Enter +30 seconds

The microwave timer starts counting down. When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock will reappear.

10. Frozen foods

Use the Frozen Foods feature to prepare frozen convenience foods, like chicken nuggets, French fries, fish sticks, using bottom heat and Convection. Place the food you want to cook directly on the metal tray turntable. You can set a temperature range from 200 to 450° F (100 to 230°C).

11. Pizza

You can use the Pizza mode to bake three different types of pizza:

Mode no.	Pizza type	Bake on
1	Frozen pizza	Metal tray
2	Fresh pizza	Metal tray
3	Microwave pizza	Ceramic tray

Pizza tips

- 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 cornmeal for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches 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.

Setting Pizza mode for fresh or frozen pizza

You can set a temperature range from 375 to 450° F (190 to 230°C) for fresh and frozen pizza modes.

You can bake fresh or frozen pizza directly on the metal tray turntable.

1. Touch **Pizza**.
2. Touch **Pizza** repeatedly to scroll through all pizza modes.
3. Touch **Start/Enter +30 Seconds**.
4. You can change the temperature by using the number keys. And you also can change the cooking time by touching **TIME** and then touching number keys.
5. Touch **Start/Enter +30 Seconds** to confirm.

The appliance starts preheating.

The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter +30 Seconds** to resume operation.

Setting Pizza mode for microwave pizza

Place the microwave pizza on the ceramic tray and put it in the oven following package directions.

1. Touch **Pizza**.
2. Touch **Pizza** repeatedly until **"MICROWAVE PIZZA"** is displayed.
3. Touch **Start/Enter +30 Seconds** The appliance starts sensing.
4. When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Note: Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter +30 Seconds** to resume operation.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter +30 Seconds** to resume operation.

12. Sensor cooking

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.

For best results for cooking by sensor, follow these recommendations:

- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, ceramic tray and outside of container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper or lid.
- Do not open the door or touch **Clear/Off** key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. **At this time you can open the door to stir, turn or rearrange the food.**

Sensor Reheat

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-16 oz.) for your cooking convenience.

Setting Sensor Reheat

1. Touch **Sensor Reheat**.
2. Touch **Start/Enter +30 Seconds**.

sensing is displayed. The microwave operates during sensing.

3. When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Note: Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter +30 Seconds** to resume operation.

When sensor reheat is finished, a beep will sound.

Notes

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

Reheat cooking suggestions

Food	Directions	Quantity
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Contents: <ul style="list-style-type: none">• 3-4 oz. meat, poultry or fish (up to 6 oz. with bone)• 1/2 cup starch (potatoes, pasta, rice, etc.)• 1/2 cup of vegetables (about 3-4 oz.)	1 serving (1 plate)
Casserole, 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: <ul style="list-style-type: none">• Casserole: refrigerated foods (such as beef stew or lasagna)• Pasta: Canned spaghetti and ravioli, refrigerated foods	1 to 4 servings

Sensor Cook

Sensor Cook 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.

Setting Sensor Cook

Example: Set Sensor Cook for Ground Meat.

1. Touch **Sensor Cook**.
2. Touch **Sensor Cook** repeatedly to select Ground Meat.
3. Touch **Start/Enter +30 Seconds**.

The program will start sensing with the microwave operating.

When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Note: Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.

+30 seconds

When sensor cook is finished a beep will sound.

Sensor Cook programs

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

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter +30 Seconds** to resume operation.

Cancel operation

Touch **Clear/Off** to cancel the active oven mode.

The cooling fans may continue to run for awhile and then switch off automatically.

13. Broil

The Broil feature uses intense heat radiated from the upper element.

You can set two intensity levels:

- Broil high
- Broil low

Setting Broil mode

The appliance must be turned off.

1. Touch **Broil HIGH-LOW**.
2. Touch **Broil HIGH-LOW** again, to change to Broil low mode.
3. Enter the desired cooking time with the number keys.
4. Touch **Start/Enter +30 Seconds** to start operation.

Note: Always use a broil pan when cooking in Broil mode (see optional accessories).

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter +30 Seconds** to resume operation.

Cancel operation

Touch **Clear/Off** to cancel the operation.

The cooling fans may continue to run for awhile and then switch off automatically.

14. Setting the time-setting options

Your oven has various time-setting options. You can use the **Clock** key to call up the menu and switch between the individual functions.

Setting the cooking time

The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

The oven starts. The cooking time counts down in the display.

The cooking time has elapsed

An audible signal sounds. The oven stops heating.

Setting the clock

1. Touch **Clock**.
2. Enter the correct time using the number keys.
Example: To set the clock to 12:41 type in 1 2 4 1.
3. Touch **Start/Enter +30 Seconds** to confirm.

Changing the clock

1. Touch **Clock** in standby mode.
2. Enter the correct time using the number keys.
3. Touch **Start/Enter +30 Seconds** to confirm.

15. Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

Switching on the childproof lock

Requirement: No cooking time should be set .

Touch and hold the **Panel lock** key for approx. 3 seconds.

The lock symbol appears in the display. The childproof lock is activated.

Switching off the childproof lock

Touch and hold the **Panel lock** key for approx. 3 seconds.

The lock symbol on the display goes out. The childproof lock is deactivated.

Childproof lock with other cooking operations

When other cooking programmes have been set, the childproof lock is not operational.

Care and cleaning

With careful care and cleaning your microwave oven will retain its looks and remain good 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.

Notes

- 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 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.
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.

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.

Malfunction table

Problem	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work.  appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
 is in the display panel.	Power cut	Reset the clock.
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected microwave power level is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
Turntable grates or grinds.	Dirt or debris in the area around the turntable drive.	Clean the rollers under the turntable and the recess in the oven floor thoroughly.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	Moisture in the control panel.	Allow the control panel to dry.
 appears in the display panel.	Rapid heating has failed.	Call the after-sales service.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips,

toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits Oven chips	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190 °C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

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.



This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Expert Cooking Guide

The charts can be used as a guide. Follow package or recipe directions.

Broil

Place pan of food on the wire rack with the recess facing up.

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Hamburgers, 3/4" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. High fat meat causes more spattering.
Lamb chops, 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Sausage, fresh	High	Side 1: 9 - 11 Side 2: 8 - 10	160°F (71°C)	Use pan that allows fat to drain away from the food.
Steaks, 3/4" to 1", medium rare	High	Side 1: 9 - 11 Side 2: 10 - 12	145°F (63°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Steaks, 3/4" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Toasting bread	Low	3 - 5	-	Check at minimum time.
Top browning casseroles	Low	3 - 5	-	Use only metal or glass ceramic dishes such as Corning Ware®

Convection Broil

Place pans of food on the wire rack with the recess facing up.

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Chicken breasts, bone-in	Low	Side 1: 9 - 11 Side 2: 10 - 12	170°F (76°C)	Start breast side down.
Fish filets, 3/4" to 1"	Low	11 - 15	145°F (63°C)	No turning of fish. Turn thin ends under. Brush with olive oil or butter to prevent sticking.

Convection

Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize

loss of heat. Place pans of food on the wire rack with the recess facing down.

Food	Oven temperature	Cooking time (minutes)	Cooking tip / Procedure
Biscuits	350°F (175°C)	13 - 20	A dark or dull baking sheet will result in a browner, crisper crust.
Cake, 13"x9"	350°F (175°C)	23 - 28	For a tender, light golden brown crust, use light, shiny metal bakeware.
Cookies	350 - 375°F (175 - 190°C)	8 - 14	A dark or dull baking sheet will result in a browner, crisper crust.
Cornbread	425 - 450°F (220 - 230°C)	25 - 30	Use a square baking pan.
Cupcakes	350°F (175°C)	18 - 21	Ideal for ready-made mixes. Prepare according to package directions.
Dinner rolls	400°F (205°C)	12 - 18	Use with fresh or frozen dinner rolls.
Fresh fruit pie	375°F (190°C)	50 - 60	A dark or dull baking pie pan will result in a browner, crisper crust.
Muffins	400°F (205°C)	10 - 18	Ideal for ready-made mixes. Prepare according to package directions.
Roasted vegetables	425 - 450°F (220 - 230°C)	15 - 20	Use dark or dull metal pan. Stir once.
Shortcakes	450°F (230°C)	10 - 18	Best for individual shortcakes. Use dark coated pan.

Cooking eggs in your microwave


- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.

Cooking vegetables in your microwave

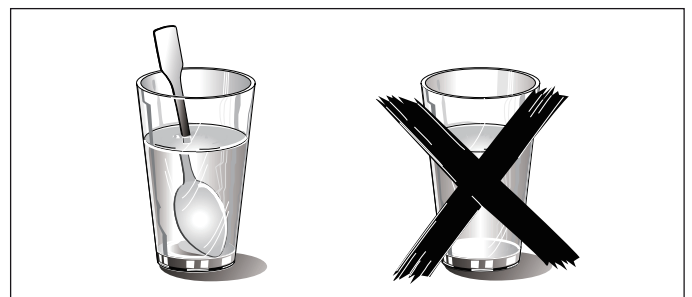
- Vegetables should be washed just before cooking. Rarely is extra water needed. If dense vegetables such as potatoes or carrots are being cooked, add about ¼ cup of water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger vegetables.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over halfway through cooking.

- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, sweet potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.
- Most of the time, the denser the food, the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately.

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 spoon in the container. This will prevent delayed boiling.



Cooking seafood in your microwave

Be sure to place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam

fish; a lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it for doneness at a minimum cooking time before cooking longer.

Seafood	Power level	Cook time	Directions
Fish steaks up to 1½ lbs	medium high (7)	7–11 min. /lb	Arrange fish on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3–5 mins.
Fish fillets up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2–3 mins.
Shrimp up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

Cleaning and Maintenance

9 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.
- 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 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.

Part	Recommendations
Door glass	<p>Wash with soap and water or glass cleaner. Apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p> <p>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.</p>
Painted surfaces	Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Stainless steel surfaces/exterior surfaces	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® 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.

Warranty

What this limited warranty covers:

The Warranty coverage provided by Forno Appliances in this statement applies exclusively to the original Forno appliance (“Product”) sold to the consumer (“Purchaser”) by an authorized Forno dealer/distributor/retailer, purchased and installed in the United States or Canada, and which has always remained within the original country of purchase (the United States or Canada). Warranty coverage is activated on the date of the Product’s original retail purchase and has a duration of two (2) years.

Warranty coverage is non-transferable. In the event of replacement of parts or of the entire product, the replacement Product (or parts) shall assume the remaining original Warranty activated with the original retail purchase document. This Warranty shall not be extended with respect to such replacement. Forno Appliances will repair or replace any component/part which fails or proves defective due to materials and/or workmanship within 2 years of the date of the original retail purchase and under conditions of ordinary residential, non-commercial use. Repair or replacement will be free of charge, including labor at standard rates and shipping expenses. Purchaser is responsible for making the Product reasonably accessible for service. Repair service must be performed by a Forno Authorized Service company during normal working hours.

Important

Retain proof of original purchase to establish warranty period. Forno’s liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the goods or service or part there of which has given rise to the claim.

30-Day Cosmetic Warranty

The Purchaser must inspect the product at the time of delivery. Forno warrants that the Product is free from manufacturing defects in materials and workmanship for a period of thirty (30) days from date of the original retail purchase of the Product.

This coverage includes:

- Paint blemishes
- Chips
- Macroscopic finish defects

Cosmetic warranty does NOT cover:

- Issues resulting from incorrect transport, handling and/or installation (e.g.: dents, broken, warped or deformed structures or components, cracked or otherwise damaged glass components);
- Slight color variations on painted/enameled components;
- Differences caused by natural or artificial lighting, location or other analogous factors; > stains/corrosion/discoloration caused by external substances and/or environmental factors; > labor costs, display, floor, B-stock, out- of-box, “as is” appliances and demo units.

How to receive service

To receive warranty services, the Purchaser must contact the Forno Support department in order to determine the problem and the required service procedures. Troubleshooting with a customer service representative will be necessary before moving forward with the service. Model number, serial number and date of original retail purchase will be requested.

Warranty (Continued)

Warranty Exclusions: What Is Not Covered.

- Use of the Product in any non-residential, commercial application.
- Use of the Product for anything other than its intended purpose.
- Repair services provided by anyone other than a Forno Authorized Service agency.
- Damages or repair services to correct services provided by unauthorized parties or the use of unauthorized parts.
- Installation not in accordance with local/state/city/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
- Defects or damage due to improper storage of the Product.
- Defects, damage or missing parts on products sold out of the original factory packaging or from displays.
 - > Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
- Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
- Replacement of parts/service calls to provide instructions and information on the use of the Product.
- Replacement of parts/service calls to correct issues arising from the product being used in a manner other than what is normal and customary for residential use.
- Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
- Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
- Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
- Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
- Defects and damages arising from external forces beyond the control of Forno Appliances, including
 - but not limited to wind, rain, sand, fires, floods, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
- Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE THAT SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTEE GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON FORNO. FORNO SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, TIME AWAY FROM WORK, MEALS, LOSS OF FOOD OR BEVERAGES, TRAVELING OR HOTEL EXPENSES, EXPENSES TO RENT OR PURCHASE APPLIANCES, REMODELING/CONSTRUCTION EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE UNDENIABLY CAUSED EXCLUSIVELY BY FORNO OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF FORNO HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST FORNO BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY FORNO AND CAUSING THE ALLEGED DAMAGE. WITHOUT PREJUDICE TO THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING FROM THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT SOLD BY FORNO THAT IS NOT A DIRECT RESULT OF NEGLIGENCE ON THE PART OF FORNO THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NON-TRANSFERABLE, AND STATES YOUR EXCLUSIVE REMEDY.



Customer Support: Call 1-866-231-8893 or email: info@forno.ca