

Use and Care Manual Half Time Oven[®]

34 Series

Like a Gas or Electric
Cooktop, Same Appearance and
In Half the Time

CONTENTS

CONTENTS

CONTENTS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.....2	PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.....2	PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.....2
SAFETY INSTRUCTIONS.....2-3	SAFETY INSTRUCTIONS.....2-3	SAFETY INSTRUCTIONS.....2-3
INSTALLATION-OVEN START-UP.....4	INSTALLATION-OVEN START-UP.....4	INSTALLATION-OVEN START-UP.....4
OVEN FEATURES-SPECIFICATIONS.....5	OVEN FEATURES-SPECIFICATIONS.....5	OVEN FEATURES-SPECIFICATIONS.....5
CONTROL PANEL.....6	CONTROL PANEL.....6	CONTROL PANEL.....6
SETTING THE CLOCK.....7	SETTING THE CLOCK.....7	SETTING THE CLOCK.....7

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

A. Do not attempt to operate this oven with the door open since open-door operation may result in harmful exposure to microwave energy. It is important not to defeat or tamper with the Door (hinge) interlocks, (3) door hinges and latches (one loosened), (3) door interlocks, and sealing surfaces.

A. Do not attempt to operate this oven with the door open since open-door operation may result in harmful exposure to microwave energy. It is important not to defeat or tamper with the Door (hinge) interlocks, (3) door hinges and latches (one loosened), (3) door interlocks, and sealing surfaces.

A. Do not attempt to operate this oven with the door open since open-door operation may result in harmful exposure to microwave energy. It is important not to defeat or tamper with the Door (hinge) interlocks, (3) door hinges and latches (one loosened), (3) door interlocks, and sealing surfaces.

B. Do not place any object between the oven and the door or allow soil or grease to accumulate on sealing surface. The oven should not be used or repaired by anyone except a qualified service personnel.

B. Do not place any object between the oven and the door or allow soil or grease to accumulate on sealing surface. The oven should not be used or repaired by anyone except a qualified service personnel.

B. Do not place any object between the oven and the door or allow soil or grease to accumulate on sealing surface. The oven should not be used or repaired by anyone except a qualified service personnel.

INSTRUCTIONS IMPORTANT INSTRUCTIONS IMPORTANT INSTRUCTIONS IMPORTANT

Use for dry cooking on the microwave. In the 1/2 Time. Complete. Use for dry cooking on the microwave. In the 1/2 Time. Complete. Use for dry cooking on the microwave. In the 1/2 Time. Complete. Use for dry cooking on the microwave. In the 1/2 Time. Complete.

Safe! In the microwave mode only in the microwave mode. Safe! In the microwave mode only in the microwave mode. Safe! In the microwave mode only in the microwave mode. Safe! In the microwave mode only in the microwave mode.

19. Do not use outdoors. 19. Do not use outdoors. 19. Do not use outdoors.

Do not pop popcorn in any outdoor microwave. Do not pop popcorn in any outdoor microwave. Do not pop popcorn in any outdoor microwave. Do not pop popcorn in any outdoor microwave.

bag labeled Microwave popper unless it is a special Convection mode Wave oven popper unless it is a special Convection mode Wave oven popper unless it is a special Convection mode Wave oven popper unless it is a special Convection mode.

20. Never use brown paper bags or other unsuitable containers. 20. Never use brown paper bags or other unsuitable containers. 20. Never use brown paper bags or other unsuitable containers.

INSTALLATION

INSTALLATION

INSTALLATION

IN

INSTALLATION

INSTALLATION

INSTALLATION

This oven was carefully packed and shipped in good condition. If you find shipping damages, notify the dealer immediately.

Remove all packing materials both outside and inside the oven before using it.

This Half Time Oven was designed for household use. It is not intended for commercial or industrial use.

The oven requires free movement of air for proper operation. **DO NOT BLOCK AIR VENTS** located on the underneath, or sides of the oven.

Do not remove the feet from the bottom of the oven.

will stop flashing and the clock has been set and will begin to keep current time.

The word "clock" and time of day will always show on the

This oven was carefully packed and shipped in good condition. If you find shipping damages, notify the dealer immediately.

Remove all packing materials both outside and inside the oven before using it.

This Half Time Oven was designed for household use. It is not intended for commercial or industrial use.

The oven requires free movement of air for proper operation. **DO NOT BLOCK AIR VENTS** located on the underneath, or sides of the oven.

Do not remove the feet from the bottom of the oven.

will stop flashing and the clock has been set and will begin to keep current time.

The word "clock" and time of day will always show on the

This oven was carefully packed and shipped in good condition. If you find shipping damages, notify the dealer immediately.

Remove all packing materials both outside and inside the oven before using it.

This Half Time Oven was designed for household use. It is not intended for commercial or industrial use.

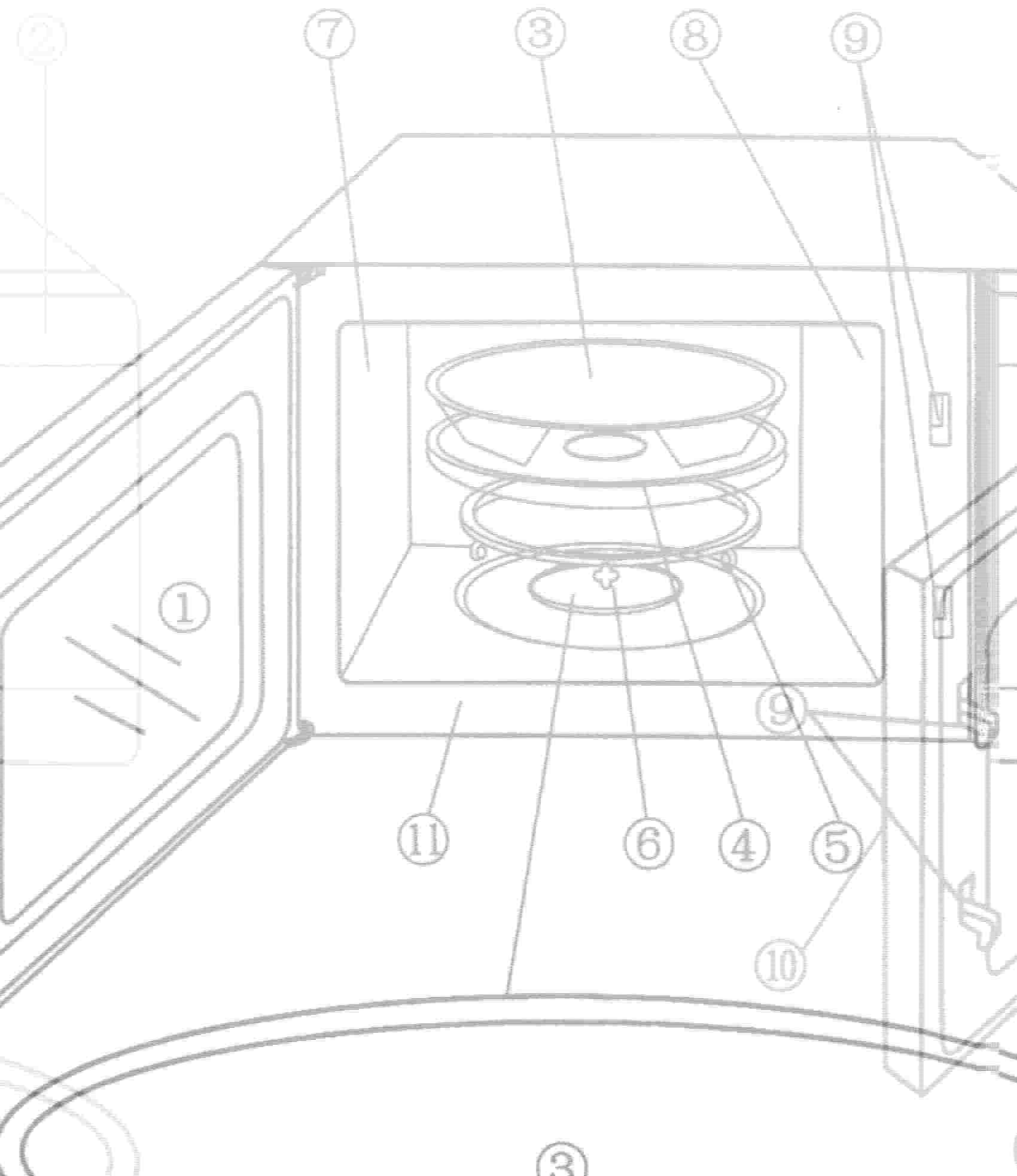
The oven requires free movement of air for proper operation. **DO NOT BLOCK AIR VENTS** located on the underneath, or sides of the oven.

Do not remove the feet from the bottom of the oven.

will stop flashing and the clock has been set and will begin to keep current time.

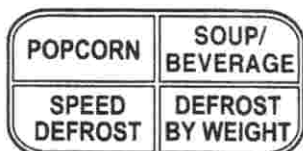
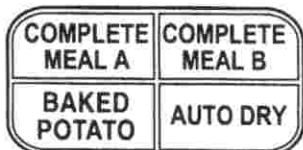
The word "clock" and time of day will always show on the

OVEN FEATURES



Quick Reference for Using the Control Panel

Each time you touch a control pad a beep will sound



- Step 1.
Select cooking mode
Example: Half Time
- Step 2.
Enter temperature
Same as gas/electric oven
- Step 3.
Enter 1/2 cooking time
- Step 4.
Press Start

DISPLAY

When set, displays Clock, Cook Time and Temperature with each step by step word prompting which tells you which pad to select next for easy oven setting.

HALF TIME PAD

Cooks and browns like a gas or electric oven in half the time. Use any cookbook or directions on any food package and simply cut the time in half. Uses convection heat and microwave simultaneously. Prompts you to set temperature, then set time and press START.

CONVECTION PAD

Cooks with convection heat. Prompts you to set temperature and time.

MICROWAVE PAD

Cooks with microwave energy. **NOTE: If none of the cooking mode pads are touched the oven operates in the microwave mode.**

COMPLETE MEAL A

Cooks meat poultry or fish pieces or filets and potatoes or rice and vegetables all at the same time. Cooks with convection and microwave energy simultaneously. Complete meals for 1, 2, 3, or 4 servings. No need to cook items separately.

COMPLETE MEAL B ONLY ON SELECTED MODELS

Cooks meat roasts or whole poultry roast and potatoes or rice and vegetables or casseroles all at the same time. No need to cook items separately.

BAKED POTATO

Uses Convection and Microwave together. USE METAL TRAY. Press once for potatoes up to 7.9 oz. Press twice for potatoes 8 to 10 oz. Select quantity 1-4.

AUTO DRY

The heaters come on for 90 seconds to remove excess moisture from inside the oven cavity after microwave cooking

POPCORN

Press once for bags up to 3 oz. To select different times press twice and select time up to 3:30.

SOUP/BEVERAGE 9-11 oz.

Select number of cups or mugs from 1-4.

SPEED DEFROST

Select number of cups or mugs from 1-4. Divides input time into fourths and reduces the power level automatically from 60% to 40% to 30% to 20%.

DEFROST BY WEIGHT

Enter the weight of the food and the control automatically sets the proper defrosting time.

CLOCK

Touch the Clock Pad once, enter the time and press START. To reset the clock press Reset, then clock. Enter time and press START.

RESET

To reset a cooking or timing function while programming the oven, touch the reset pad and start over. To reset while a cooking function is in progress, the Start/Stop pad must be pressed first then the reset pad can be pressed to reprogram the oven.

POWER LEVEL

This pad controls the microwave power. The oven is automatically programmed or preset to HIGH power. To select lower power setting press POWER, enter number 0-9. Press twice to return to HIGH.

START/STOP

Press the pad to start or stop the oven.

Setting The Clock

1. When the oven is first plugged into a wall outlet touch the CLOCK pad once, the display will show "ENTER CLOCK TIME".
2. Enter the current time of day by touching the correct number pads. You must set at least 3 digits (one for hour(s) and two for minutes. For minutes less than 10, precede the "minutes" digit by a 0. Example for 5 minutes after 2, set 2:05. After the correct time of day has been set Press START to activate. The colon will become steady, the word CLOCK will remain in the display the updated clock time will be kept.
3. To recall the time of day while cooking, Press CLOCK and the current time of day will be displayed for 3 sec.
4. To reset the clock the oven must be in the Cleared State Press RESET , then CLOCK ,enter time, press START.

Using the Reset Pad

1. To reset cooking or timing function while programming the oven, touch the RESET pad and start over. The RESET will clear the oven back to the current Time of Day.
2. To reset while a cooking function is in progress, the START/STOP pad *must* be pressed first. Then the RESET pad can be pressed to reset the function.
3. To reset a clock time, press the CLOCK pad first and then RESET. Then follow the instructions for Setting the Clock.
4. SPECIAL NOTE: Resetting the Timer while a cooking function is in Progress cannot be done without also resetting the cooking function.

Using the START/STOP Pad

Touch START as the final step in setting the oven. If a cooking operation is in progress in any mode, ½ Time, Convection or Microwave, START/STOP must be Pressed or the oven door opened before a cooking

program can be cleared. Using the START/STOP pad will not stop a timing function.

To stop the oven open the door or press START/STOP Pad.

Half Time Cooking

½ Time cooking combines Microwave energy and Convection heat simultaneously to cook like a conventional Gas or Electric Oven, but in half the time. Use any cookbook or directions from any food package.

Set the same temperature as a gas or electric oven, then set half the recommended cooking time. If a range of time is recommended in the recipe use the middle time to get started. Gives you the same browning, taste and appearance as a conventional oven.

Preheat

Like conventional ovens this oven should be preheated if the cooking time is short and the oven is cold. The electronic Control will automatically add the pre-heat time if required. You enter ½ the cooking time in the recipe and when START is pressed the oven adds the preheat time if needed.

If the cooking time is 20:01 minutes or longer the oven will not add Preheat time. If the oven is already "hot" from a previous use and the cooking time is 20:00 or less, the oven will add a preheat time, but after 10 seconds the electronic control will sense the oven is already preheated and take the additional time away.

THE ELECTRONIC CONTROL WILL AUTOMATICALLY ADD PREHEATING IF THE OVEN IS COLD

PREHEATING TABLE	150	F-250 F	No Pre-heat	380 F - 400 F	5:00 Min.
	255	F-325 F	2:30 Min	405 F - 425 F	6:00 Min.
	330	F-350 F	3:00 Min	430 F - 450 F	7:00 Min
	355	F-375 F	4:00 Min	Settings over 20:01 Min	– no pre-heat

Using the Special Metal Tray

Foods can be placed directly on the metal cooking tray provided with the oven or they can be placed in Oven safe glass, ceramic, or metal pans and placed on the special metal tray for cooking.

The legs on the metal tray position the food to allow hot air to circulate all around the food, (top, bottom and sides) for optimum cooking results. **This tray must always be placed, on top of the glass tray when cooking in the Half Time, Complete Meal or Convection mode.**

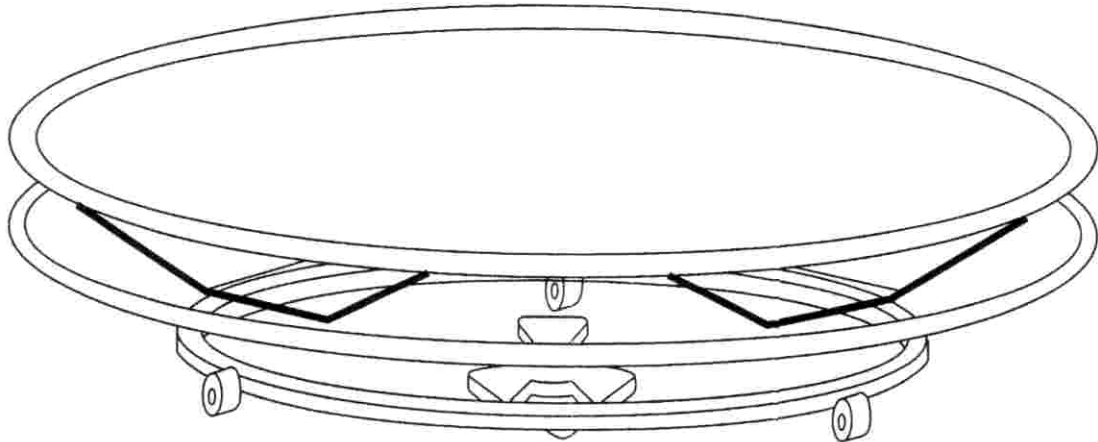
DO NOT USE this tray in the Microwave, Speed Defrost, Defrost by Weight, Popcorn or Beverage Pad Modes.

USE this tray in the Half Time, Convection, Baked Potato, Complete Meal A or Complete Meal B modes. Foods can be placed directly on the special metal tray.

To Set Half Time Cooking

1. Place food on the Special Metal Tray. Press the ½ TIME PAD. The word HALF TIME, ENTER TEMP will be lit in the Display. Enter desired Temperature from 150 F to 450 F. If the inputted temperature is not in a 5 increment, the oven will round the temp to the closest 5 increment. If an incorrect temp is entered an error beep will sound. When the 3 temp digits have been selected ENTER TIME will be lit in the display.
2. Enter Time in minutes and seconds. Allowable entries are up to 99 Min., 99 Sec. When the time has been correctly set, Press START. The Pre-heat time will be immediately added to the display. (See above).
3. The Oven will begin to cook. As the cooking time progresses you may hear the oven cycling. This is when the oven "thermostats" to maintain the set temperature. This function is just like your conventional Gas or Electric Oven.
4. When the oven has completed the cooking function, Beeps will sound. You can now remove the food from the oven. REMEMBER TO USE HOT PADS just as you would when removing food from a conventional oven.

**Half Time, Complete Meal and Convection Cooking
Place Metal Tray on Glass Tray
Place food or regular oven safe cookware
directly on the Metal Tray**



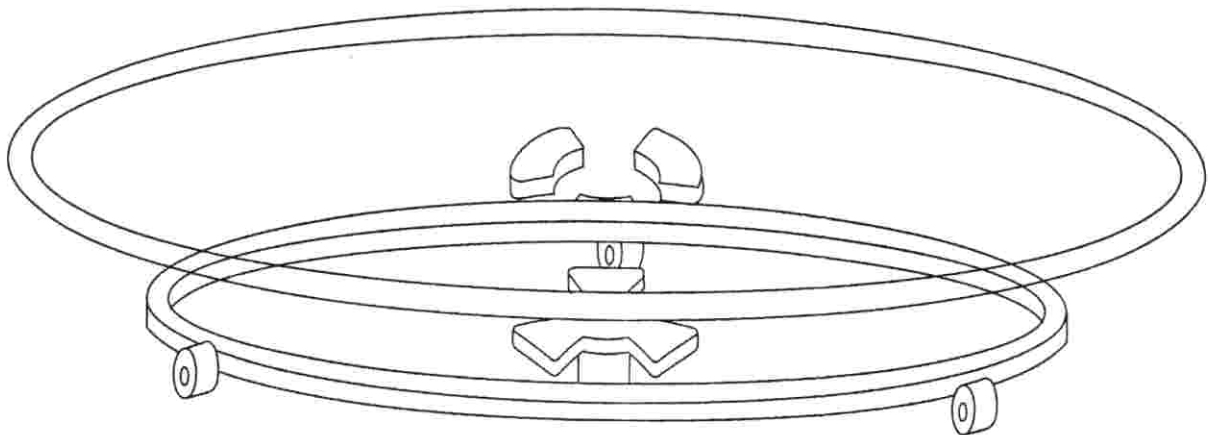
The metal tray must be used for every Half Time, Complete Meal and Convection function. NEVER use the metal tray during a Microwave only function.

The metal tray has a special easy to clean coating. Sharp knives and forks should never be used directly on the surface of the tray, as they could scratch the finish. To clean the tray, wash with any dishwashing soap and dry with a towel. To prolong the finish on your tray, do not place in the dishwasher.

Additional Glass or Metal Trays, or glass cookware for Complete Meal cooking can be ordered for \$20.00 each (including shipping and handling).

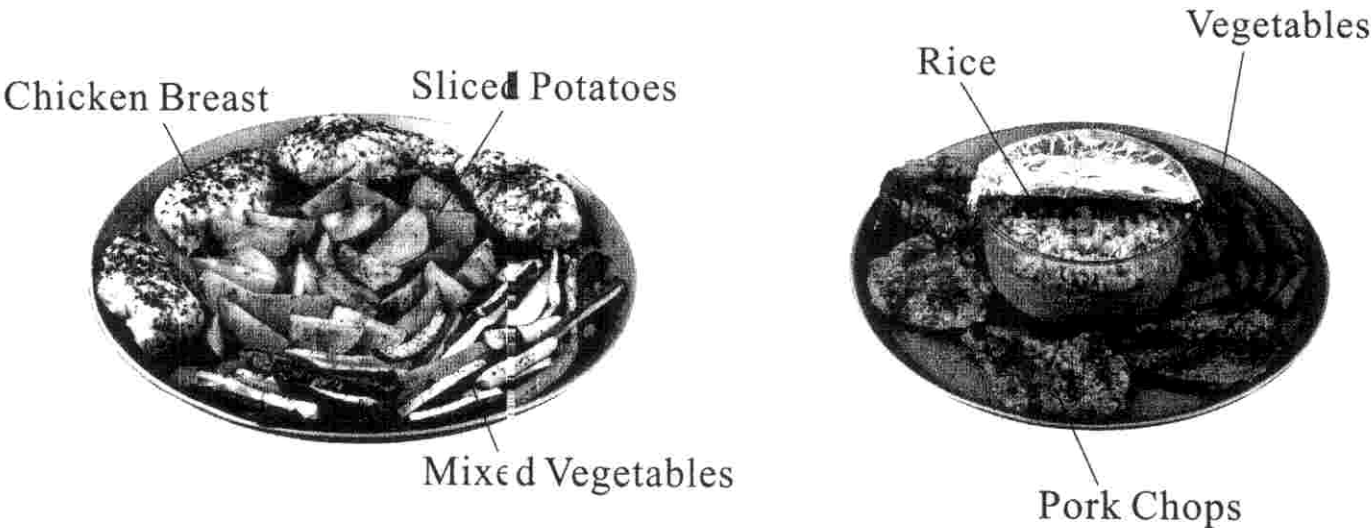
Send check to: Apollo Worldwide of Alabama, P. O. Box 6066, West Palm Beach, FL 33405, or call 800-330-9707.

**Microwave Cooking
Place food or microwave safe cookware directly on
the Glass Tray**



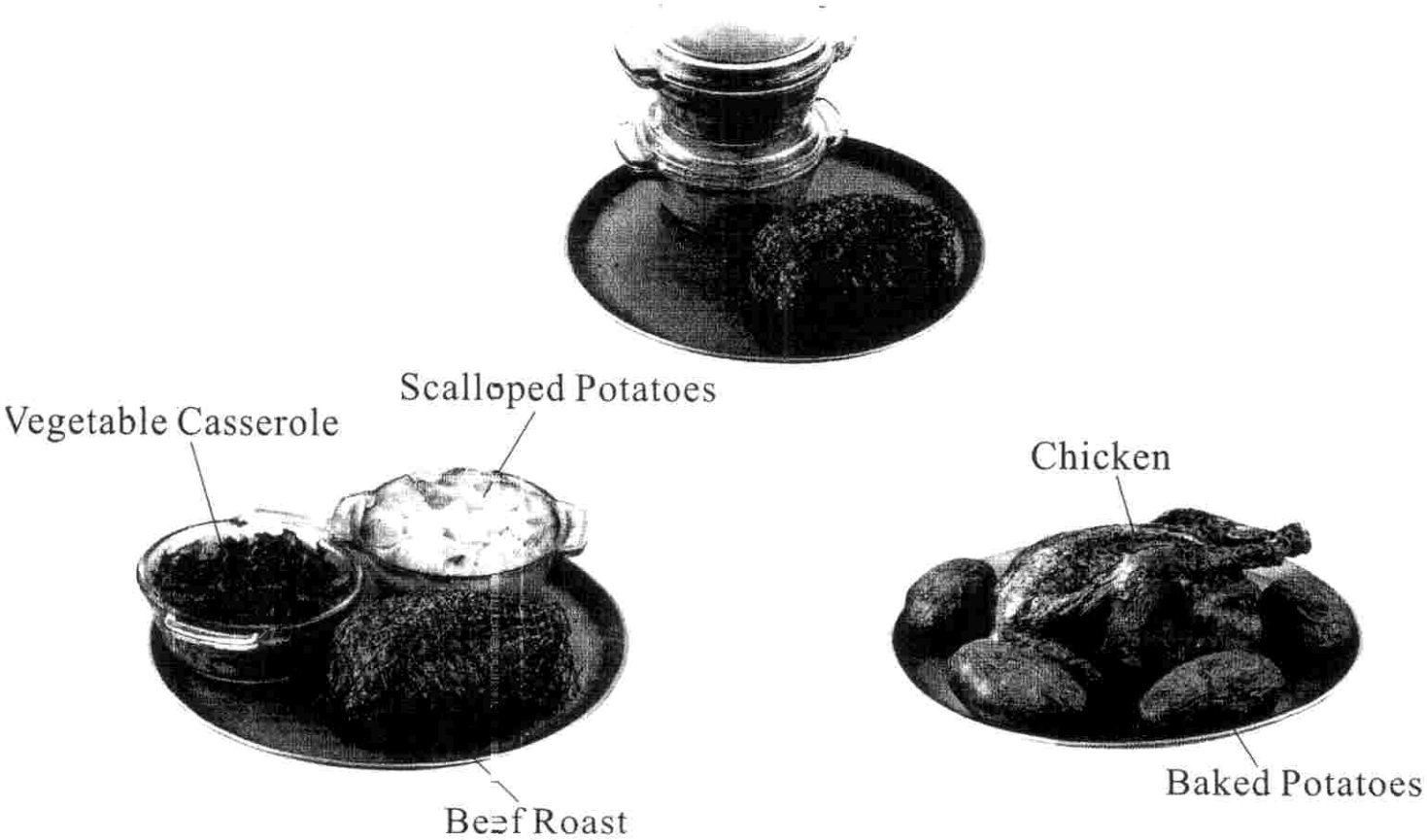
The Glass Tray included with the oven should remain in place during every cooking function. NEVER USE THE METAL TRAY DURING A MICROWAVE ONLY FUNCTION.

Complete Meal Cooking Type A



Complete Meal Cooking Type B Only On Selected Models

Dishes for Rice, Vegetables or Casseroles can be stacked to make room for a Roast and Baked Potatoes



Setting Complete Meal Type A

Complete Meal A

Cooks meat, poultry or fish pieces or filets and potatoes Or rice and vegetables all at the same time. Cooks With convection and microwave energy simultaneously. Complete meals for 1, 2, 3 or 4 servings. No need to cook items separately. See charts on page 20

Foods such as quick cooking rice or canned foods can be cooked in a small covered dish, placed on the Metal Tray. Place dish directly on the tray with the other foods.

1. To set Complete Meal Press COMPLETE MEAL A Pad. 350 will show in the temp display and The words "ENTER" "QTY" will light in the display.
2. Select a quantity from 1-4. Press the START/STOP Pad
3. The Preheat Times apply to this function. (settings 1 or 2) because the setting for 3 or 4 is over 20:01 no Preheat is added.
4. Remember to use your Hot Pads when removing the finished Complete meals from the Oven.

Setting Complete Meal Type B Only On Selected Models

Complete Meal B

Cooks meat or poultry roast and potatoes or rice and vegetables or casseroles all at the same time. No need to cook items separately. See chart on page 21.

1. Press Complete Meal B Pad
2. Enter the cooking temperature for the meat or poultry roast. USE CHARTS & TABLE ON PAGE 22.
3. Enter the cooking time based on the weight of the meat Or poultry roast. USE TABLE ON PAGE 22.
4. Press START
The Electronic Control will automatically add 5 minutes to the cooking time you have entered in order to properly cook all the Food at the same time.

Setting Convection

The Convection Mode Setting cooks similar to your Gas or Electric Oven. Use the same Temperature settings as you would in your gas or electric oven.

Convection cooks with forced hot air which allows the foods to brown evenly on all sides. See cooking charts on pages 23-26.

All foods must be cooked on the Special Metal Tray. Which is sitting on top of the glass tray. Oven Safe Glass, Ceramic or Metal baking dishes can be placed on the Special Metal Tray or foods can be placed directly on the Special Metal tray.

1. To use Press the CONVECTION pad. The "Time Display will blank. The words "Enter" "Temp" will be lit in the display. Enter the temperature (from 150 F to 450 F. When 3 digits have been entered the words "Enter" "Time" will be lit in the display.
2. Enter Time up to 99 Min., 99 Sec. Press Start. "CONV" will remain lit in the display and the oven will start to cook.
3. As the cooking time progresses you may hear the oven cycling or thermostating to maintain the set temperature.

Setting Microwave Cook and Power

QUICK AND EASY SET

1. To cook at "HI" Power, simply set cook time by touching number pads. For example to set 3 minutes, touch 3-0-0 and START. You do not have to touch MICROWAVE pad before setting time.

TO COOK AT LOWER POWER LEVEL

1. After Setting Microwave time, touch POWER pad then a single digit representing the power level desired. Touch START. Since the oven automatically assumes "HI" Power, you Must select a lower power level, if desired, after setting microwave Cook Time.

USE THESE SINGLE DIGITS TO REPRESENT POWER LEVELS

Digit	% of Power	
9	90	
8	80	
7	70	Med Hi
6	60	
5	50	Med
4	40	
3	30	Lo
2	20	
1	10	Warm

If you are cooking at a lower power level and wish to return to HI power press the POWER pad twice

Stage Cooking

As you become more familiar with your new oven you may want to experiment by combining cooking functions. Such as cook by ½ Time and then finish with Convection. To Combine ½ Time and Convection follow these steps.

1. Press the ½ Time pad. The word "HALF TIME" will show in the display with the words "ENTER" "TEMP". Select the desired temp. Next the words "ENTER" "TIME" will be lit in the display. Select the time you desire.
2. Next press the CONVECTION pad. The word "CONV" and MEM (memory) will light in the display with the words "ENTER" "TEMP". When the 3 digit temperature is entered the words "ENTER" "TIME" will appear in the display. Enter the time.
3. Press START. The time will begin counting down, first in the ½ TIME mode and then in the Convection mode. at the completion of the ½ Time mode the words "MEM" and "HALF TIME" will disappear from the display. The word "CONV" will appear the oven will start cooking in the Convection mode.

Two-Stage Cooking

Two-stage MICROWAVE function lets you cook a food at Two different power levels with one-time settings. Some recipes and package directions use two cooking steps.

For example, rice should be cooked in two stages. Stage 1 starts rice at HI for 5 min.; Stage 2 completes cooking 10-12 minutes at "5"

SET STAGE 1

Assuming "HI" Power, just touch number pads for easy set time. (Most 2-stage recipes start with "HI", but you can also switch power levels after setting cook time)

DO NOT TOUCH START until you have completed Stage 2 setting

SET STAGE 2

Touch MICROWAVE pad then enter proper cooking time. Press POWER pad and enter the lower power level desired for second stage. MEM will show in the display. Touch START. As cooking is complete in the first stage the control will sound a single beep, the word MEM will disappear from the display and the second stage Microwave time will appear in the display.

Setting Speed Defrost

Speed Defrost automatically sets microwave oven power for quickest thawing of small to medium foods. Speed Defrost works in conjunction with the Timer so you much know how must time to set. A defrost chart is in the back of this book to guide you.

Speed Defrost thawing times are usually fast enough that you can stay close to the oven and can attend to the food as it is defrosting. Many foods benefit from being turned over, rearranged or broken apart if separate pieces are frozen together. This attention makes defrosting faster and more even.

“How do I know whether to set Speed Defrost or Defrost by Weight?”

This is determined by the type of food being defrosted and the amount of attention that must be paid to the food. The automatically-coded Defrost by Weight program is specifically designed for large, dense meat roasts which must thaw slowly for even defrosting. Defrost by Weight requires only one turn-over of the meat.

To Set SPEED Defrost:

1. Touch SPEED DEFROST. Display will prompt to enter Time
2. Enter desired Speed Defrost time by touching correct number pads
3. Touch START. DEF shows in the display and time begins counting down. After time has elapsed the control will sound multiple beeps and END will appear in the display

Instant Action Pads

BAKED POTATO

This METAL TRAY MUST BE USED place on top of glass tray. Uses microwave energy and convection heat simultaneously.

To: set

1. Press BAKED POTATO. The display will show a blinking “1” in the middle position of the temperature display for potatoes less than 8 oz. . Press the BAKED POTATO pad again for potatoes 8-10 oz. The number 2 will appear in the middle position of the temperature display.
2. The words “ENTER” “QTY” will appear in the display. Select a quantity from 1 to 4. These numbers will appear in the time display. Once the quantity is selected the control will start the oven after 3 seconds. If no quantity is selected the control will assume a quantity of 1 and start counting down after 3 sec. The control will sound multiple beeps at the end of the cycle and the word “END” will appear in the display

POPCORN

This is a Microwave only function

Popcorn is a favorite snack. POPCORN control automatically sets the correct time for a 3-3½ bag of Microwave Popcorn. Place popcorn on glass turn tray and Press POPCORN pad.

YOU CAN CHANGE THE POPCORN SETTING TO “REMEMBER” A DIFFERENT COOK TIME for your favorite brand or size of POPCORN. Press POPCORN twice. “ENTER” “TIME” appears in the display. Enter your desired time up to 3:30. When you press START the control will start counting down the new time and remember it. Next time, just press POPCORN twice to get the new setting. If you want to Reset it again repeat the above steps.

BEVERAGE or SOUP

This is a microwave only function.

Up to 4 large cups or mugs of beverage (coffee, tea, cocoa, cider, etc.) can be heated at once.

Press BEVERAGE the words “ENTER” “QTY” will be lit in the display. Select 1-4 using the number pads. If no quantity has been selected after 3 seconds the control will assume a quantity of one and start counting down.

Defrost By Weight

Set DEFROST BY WEIGHT for any weight up to 6 pounds. Because it is a more gentle defrost setting than "SPEED DEFROST", it is especially good for meats which are dense in the center but vulnerable to overcooking of the edges. For meats

As small as a pound of hamburger or delicate shrimp, choosing DEFROST BY WEIGHT will give more evenly thawed results than SPEED DEFROST setting. Choose DEFROST BY WEIGHT for large Meat roasts.

1. Check weight of meat. It must be in pounds and ounces. If the label gives weight in pounds only, (EX: 3.28 pounds) Use the chart on this page to convert to ounces.

Unwrap meat before defrosting.

Touch DEFROST BY WEIGHT pad, ENTER Lbs. (pounds) and Oz.(ounces). For example, to defrost an item that weighs 1 LB, 6 OZ, enter 106. An item that weighs 8 ounces, enter 8. An item that weighs 3 pounds, enter 300. Numbers to the left of the colon represent pounds, number to the right of the colon represent ounces..

Ounce weights less than 10 must be preceded by a 0.

2. Press START. The timer will start counting down and Lb and oz will disappear from the display. The word Def will remain lit.
3. Part way through the Defrosting the oven will sound two long beeps and pause. At this point you must open the door and turn over or rearrange the food to insure complete defrosting. After closing the door press START again the program and countdown will resume
4. At the end of the cycle the control will sound 4 long beeps and the word END will appear in the display. When the door is open the display will go back to the current TIME of DAY.

CONVERTING FRACTIONS OF A POUND TO OUNCES

Most meat packages show weight in pounds only. Less than a pound weights are given in fractions of a pound (EX: 3/8 lb) rather than ounces. Convert fractions of a pound (numbers after the decimal point) to ounces for DEFROST BY WEIGHT by using the chart below: Above example would be 3 lb, 5 oz.

FRACTION OF A POUND	OUNCES
Less than .30	0
.03 to .09	1
.10 to .15	2
.16 to .21	3
.22 to .27	4
.28 to .34	5
.35 to .40	6
.41 to .46	7
.47 to .53	8
.53 to .59	9
.60 to .65	10
.66 to .71	11
.72 to .78	12
.79 to .84	13
.85 to .90	14
.91 to .97	15
above .97	go to next even pound

Special Tips for Defrost by Weight

Allow enough time for defrosting because it is slower than SPEED DEFROST. With DEFROST BY WEIGHT, low power microwaving is interspersed with "resting" or "standing" periods where no microwaves enter the oven. These no microwave periods allow meat to equalize in temperature before the next period of defrosting automatically comes on.

With DEFROST BY WEIGHT there's no need to guess how long to defrost, "DEFROST BY WEIGHT" automatically sets the correct thawing time, but you must enter the food weight

accurately. Weight must be in pounds and ounces. See Conversion Chart above.

Automatic DEFROST BY WEIGHT times are based on meat that is solidly frozen at 0 degrees F. If meat has been partially defrosted remove from oven before the total time has elapsed.

Place meat on microwave-safe rack or in microwave roasting dish on the rotating glass tray for best results. Place meats fat-side down and poultry breast-side-down.

Care and Maintenance

CLEANING

IMPORTANT: ALWAYS UNPLUG OVEN AND BE SURE OVEN IS COOL BEFORE CLEANING.

To maintain the appearance of your oven, never use abrasive cleaning agents (such as cleansing powders, scouring pads or Steel wool pads.) Also, never use commercial oven cleaners on Any part of your ½ Time Oven. Easy Off Oven Cleaner CAN BE USED.

Some liquid cleaners can remove the shiny surface on plastic or vinyl. Therefore, never spray or pour liquid cleaners directly onto a surface. Spray or pour cleaner onto a cloth or sponge and then clean.

Clean up splatters or spills in your Stainless Steel cavity as quickly as possible. Once the spills have baked on they are harder to get off. Use any good dish detergent with a soft cloth or sponge. For hard to clean soiled areas, oven cleaners such As 'Easy Off' can be used. Be careful not to spray these cleaners into any of the holes punched in the cavity back or side walls. Do not spray on or in the light bulb area. The Spray can cause the light bulb to fail.

OUTSIDE SURFACES.

Wrapper – Clean the outside of the oven with a glass or all surface cleaner. Be careful when cleaning around louvers. Rinse and Dry.

To clean the viewing window use a liquid or glass cleaning agent and a sponge or soft cloth. To prevent scratching the plastic surface do not use paper toweling.

POWER CORD.

Be sure oven is unplugged. Wipe cord with a damp sudsy cloth, rinse and dry thoroughly before plugging cord back into outlet.

LIGHT BULB.

This bulb is to be replaced by properly qualified service personnel.

Service

BEFORE CALLING SERVICE CHECK THE FOLLOWING

- Oven does not operate.**
 - Is power cord plugged into wall outlet?
 - Is house fuse blown or circuit breaker tripped?
 - Is oven correctly programmed?
 - Is oven door closed securely?
 - Was START-STOP pad pressed once to turn Oven on?
- Food is Under cooked.**
 - Was the metal tray used in the ½ Time, Complete Meal or Convection setting?
 - Was the amount of food more than called for in the recipe/
 - Was the cooking time too short for the amount of food?
 - Was the set oven temperature too low, or if in Microwave was the power level too low?
 - Was the household voltage too low?
 - Is there another appliance on the same circuit as the food being cooked?
 - Was the food placed in a dish that was too small for the amount of food being cooked?
 - Was the food completely defrosted before cooking?
- Food is overcooked.**
 - Was the amount of food less than called for in the recipe
 - Was the cooking time too long for the amount of food?
 - Was the oven temperature or microwave power level too high?
 - Was the food placed in a dish that was too large for the amount of food being cooked?
 - Was the initial temperature of the food higher than normal
- Oven light does not turn on.**
 - Is power cord plugged into wall outlet?
 - Is house fuse blown or circuit breaker tripped?
- Oven Light does not turn off.**
 - Try closing the door harder

