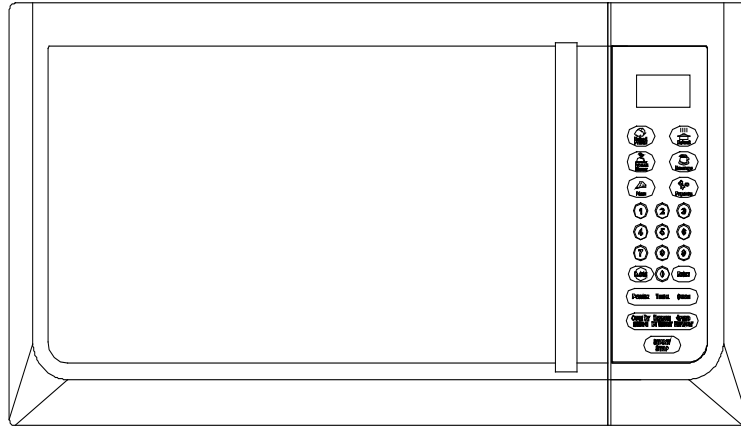




**MICROWAVE OVEN  
INSTRUCTION MANUAL  
MANUAL DE INSTRUCCIONES**



**Models / Modelos: MT110K3S / MT16K3S**

**BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.**

**La sección en español empieza en la página 18.**

Avanti has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

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[www.avantiproducts.com](http://www.avantiproducts.com)

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## HELP US HELP YOU...

### Read this guide carefully.

It is intended to help you operate and maintain your new microwave oven properly.

Keep it handy to answer your questions. If you don't understand something or you need more assistance, please call:

**Avanti Customer Service  
800-220-5570**

Keep proof of original purchase date (such as your sales slip) with this guide to establish the warranty period.

### Write down the model and serial numbers.

You'll find them on a label located on the rear wall of the microwave oven.

Please write these numbers here:

\_\_\_\_\_

Date of Purchase

\_\_\_\_\_

Model Number

\_\_\_\_\_

Serial Number

Use these numbers in any correspondence or service calls concerning your microwave oven.

If you received a damaged microwave oven, immediately contact the dealer (or builder) that sold you the microwave oven.

Save time and money. Before you call for service, check the Troubleshooting Guide. It lists causes of minor operating problems that you can correct yourself.

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## IF YOU NEED SERVICE

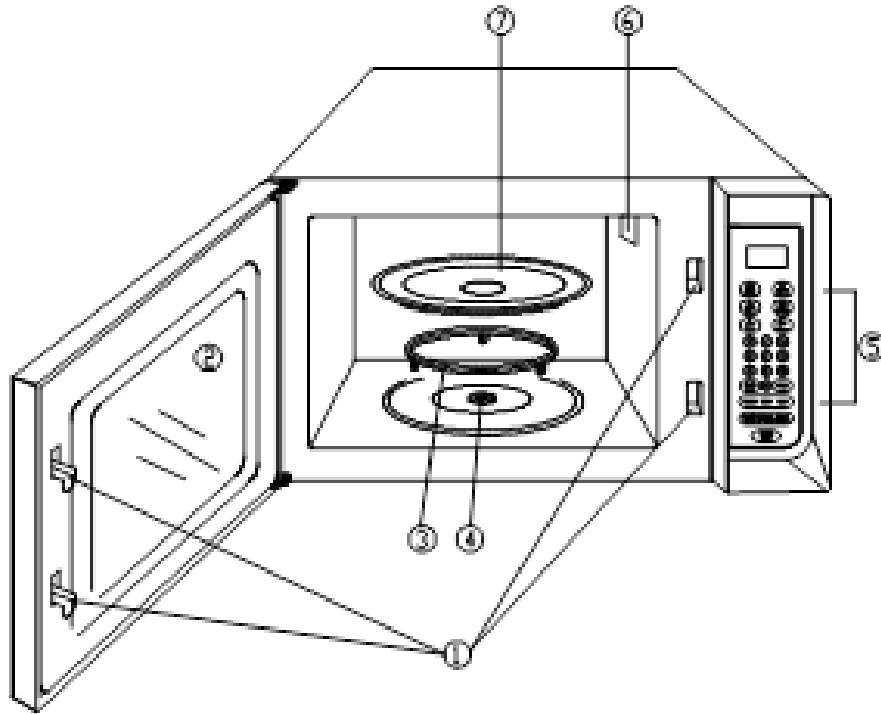
We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further assistance.

FIRST, contact the people who serviced your microwave oven. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details, including your telephone number, and send it to:

**Customer Service  
Avanti Products  
10880 NW 30 Street  
Miami, FL 33172 USA**

## Parts and Features



|   |                         |
|---|-------------------------|
| 1 | Door Safety Lock System |
| 2 | Oven Window             |
| 3 | Roller Ring             |
| 4 | Turntable Shaft         |
| 5 | Control Panel           |
| 6 | Wave Guide              |
| 7 | Glass Tray              |

# IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:



To reduce the risk of burns, electrical shock, fire, injury to persons, or exposure to excessive microwave energy when using your appliance, follow these basic precautions:

- Read all instructions before using the appliance.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 6.
- This appliance must be grounded. Connect only to properly grounded outlet. SEE GROUNDING INSTRUCTIONS found on page 8.
- Install or locate the appliance only in accordance with the provided installation instructions.
- When cleaning surfaces of door and oven that comes together on the closing door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.
- Some products such as whole eggs and sealed containers-(for example, closed glass jars) may explode and should not be heated in microwave oven.
- Use this microwave oven only for its intended use as described in this manual.
- Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate this microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend microwave oven if paper, plastic, or combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties from bags before placing bag in oven.
  - If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Only qualified service personnel should service this appliance. Contact the nearest authorized service facility for examination, repair or adjustment.
- Do not cover or block any openings on this appliance.
- Do not use this microwave oven to heat corrosive chemicals (for example, sulfides and chlorides). Vapors from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Do not store this appliance outdoors. Do not use this product near water – for example near a kitchen sink, in a wet basement, near a swimming pool, or similar locations

**-SAVE THESE INSTRUCTIONS-**

## INSTALLATION INSTRUCTIONS

### ➤ BEFORE USING YOUR MICROWAVE OVEN

- Remove the exterior and interior packing.
- Check to be sure you have all of the following parts:
  - Glass Tray
  - Turntable Roller Assembly (Roller or Roller Ring)
  - Instruction Manual
- Inspect the oven after unpacking for any visual damage such as:
  - Misaligned Door
  - Damaged Door
  - Dents or Holes in Door Window and Screen
  - Dents in Cavity

If any of the above is visible, DO NOT use the oven.

### ➤ INSTALLATION OF YOUR MICROWAVE OVEN

- When positioning the microwave oven, it should be set on a flat, steady surface.
- Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause oven failure.
- Poor television reception and radio interference may result if the oven is located close to a TV, radio, antenna, or antenna wire. Position the oven as far from them as possible.
- Clean the interior surface with lukewarm water using a soft cloth.
- Keep the oven away from hot air, steam or splashing liquids when choosing a place to locate it, otherwise, the unit's operation may be adversely affected, causing it to break down.
- Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption.
- Plug the appliance into an exclusive properly installed-grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and or grounding should be directed toward a certified electrician or an authorized Avanti Products service center.
- DO NOT place anything on the top of the oven.
- Keep the oven at least 5 inches away from both sidewalls and away from rear wall to ensure the proper ventilation.
- DO NOT remove the turn-table drive shaft.

### ➤ SAFETY PRECAUTIONS

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

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

## General Use

- DO NOT attempt to tamper with or make any adjustments or repairs to door, control panel or any other part of the oven. Do NOT remove outer panel from oven. Repairs should only be done by qualified service personnel.
- DO NOT operate the oven empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy.
- If a fire occurs in the oven, touch the START/STOP pad and LEAVE THE DOOR CLOSED. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- DO NOT attempt to dry clothes, newspapers or other materials in oven. They may catch on fire.
- DO NOT use recycled paper products, as they may contain impurities, which may cause sparks and/or fires when used.
- DO NOT hit or strike control panel. Damage to controls may occur.

## Utensils

- METAL CONTAINERS or dishes with metallic rims should not be used. Arcing may occur.
- METAL TWIST-TIES may not be used in the microwave oven.
- DO NOT use SEALED JARS or NARROW NECK bottles for cooking or reheating. They may shatter.
- DO NOT use CONVENTIONAL THERMOMETERS in the microwave oven. They may cause arcing. Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places.
- Remove PLASTIC STORE WRAPS before cooking or defrosting in the oven.  
RECOMMENDED
- Microwave browning dish – Use to brown exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- Microwaveable plastic wrap – Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- Paper towels and napkins – Use for short-term heating and covering; these absorb excess moisture and prevent splattering. Do not use recycled paper towels, which may contain metal and could ignite.

## Food

- Never use your microwave oven for HOME CANNING. The oven is not designed to permit proper canning. Improperly canned food may spoil and be dangerous to consume.
- COOKING TIMES are approximate. Factors that may affect cooking are starting temperature, altitude, volume, size and shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
- It is better to UNDERCOOK RATHER THAN OVERCOOK foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.
- SMALL QUANTITIES of food or foods with LOW MOISTURE content can burn, dry out or catch on fire if cooked too long.
- DO NOT boil eggs in their shell. Pressure may build up and the eggs will explode.
- Potatoes, apples, egg yolks, whole acorn squash and sausage are examples of food with NONPOROUS SKINS. These must be pierced before cooking to prevent bursting.
- POPCORN must be popped in a microwave corn popper. Microwave popped corn produces a lower yield than conventional popping. DO NOT use oven for popcorn unless popped in a microwave approved popcorn utensil or unless it's commercially packaged and recommended especially for microwave ovens. DO NOT use oil unless specified by the manufacturer.
- DO NOT attempt to deep fat fry in your oven.
- HEATED LIQUIDS can ERUPT if not mixed with air. DO NOT heat liquids in your microwave oven without first stirring.

## **GROUNDING INSTRUCTIONS**

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

### **⚡ Warning ⚡**

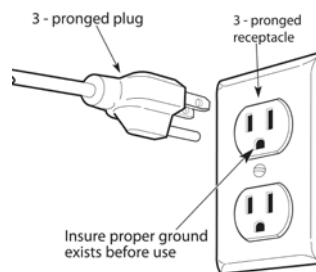
Improper use of the grounded plug can result in the risk of electrical shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

The power cord of this appliance is equipped with a three-prong plug which mates with standard three prong wall outlets to minimize the possibility of electrical shock.

Do not under any circumstances cut or remove the third ground prong from the power cord supplied.

Do not use the extension cord. If the power supply cord is too short, have a qualified electrician or serviceman to install an outlet near the appliance.

This appliance requires a standard 115/120 Volts A.C. ~/60Hz electrical outlet with three-prong ground.



The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury.

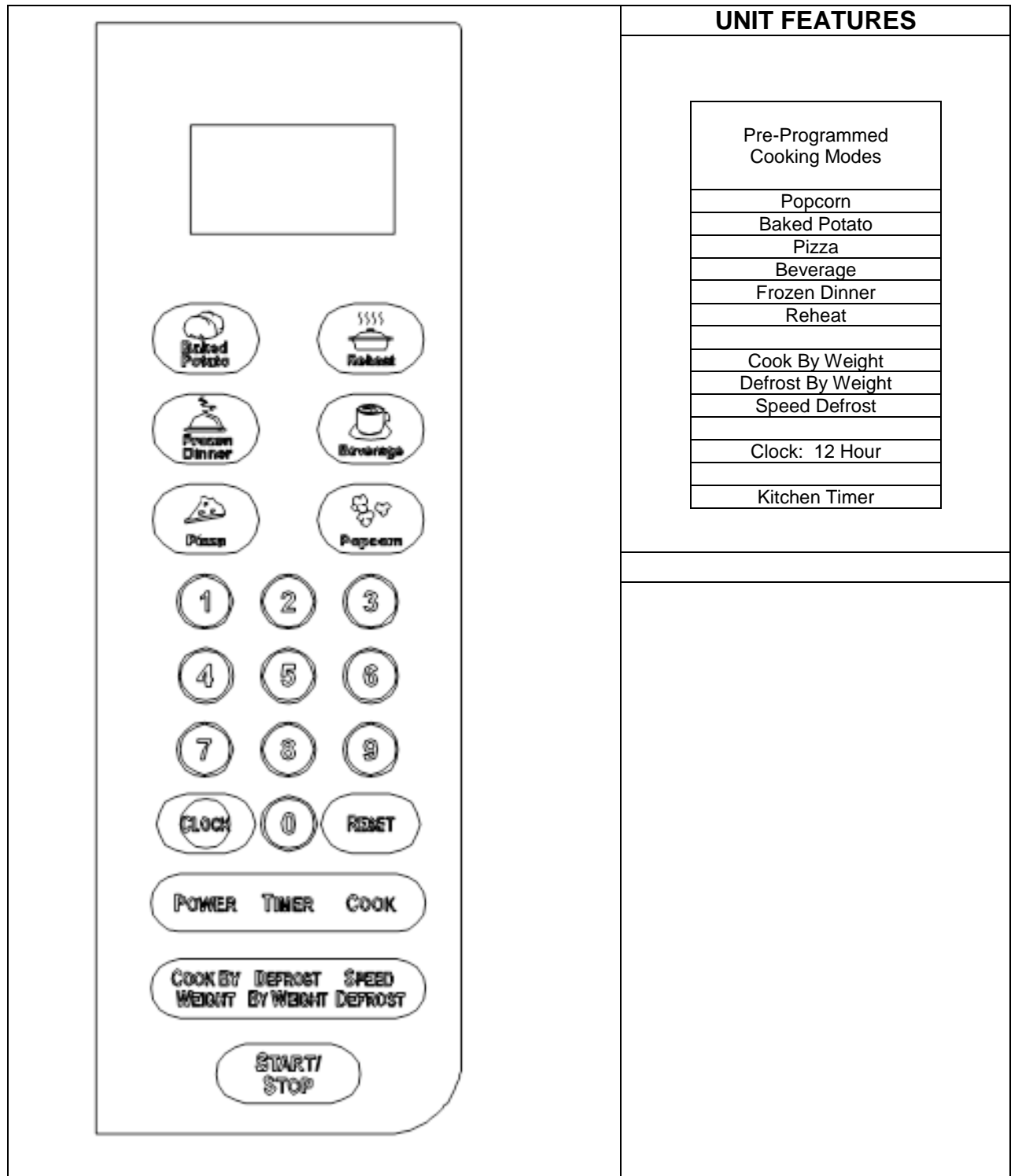
## **OPERATING YOUR MICROWAVE OVEN**

**Although your oven is provided with safety features, it is important to observe the following:**

- It is important not to defeat or tamper with safety interlocks.
- Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and wipe dry. Never use abrasive powders or pads.
- When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load which could cause the oven to fall forward and cause injury and damage the door. Do not operate the oven if it is damaged, until it has been repaired by a qualified service person. It is particularly important that the oven closes properly and that there is no damage to the:
  - Door (bent)
  - Hinges and latches (broken or loosened)
  - Door seals and sealing surfaces
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.



## CONTROL PANEL



| CONTROL PANEL FEATURE<br>DISPLAY | DESCRIPTION<br>Electronic display shows Cooking Time, Cooking Power, Time Remaining in Cooking Cycle, and the Present Time.   |                         |                                   |                     |
|----------------------------------|---|-------------------------|-----------------------------------|---------------------|
| PRE-PROGRAMMED COOKING MODES     | <table border="0" style="width: 100%;"> <tr> <td style="width: 33%;"><b>POPCORN BEVERAGE</b></td> <td style="width: 33%;"><b>BAKED POTATO FROZEN DINNER</b></td> <td style="width: 33%;"><b>PIZZA REHEAT</b></td> </tr> </table> Allow you to reheat or cook food automatically without entering power level or time. | <b>POPCORN BEVERAGE</b> | <b>BAKED POTATO FROZEN DINNER</b> | <b>PIZZA REHEAT</b> |
| <b>POPCORN BEVERAGE</b>          | <b>BAKED POTATO FROZEN DINNER</b>   | <b>PIZZA REHEAT</b>     |                                   |                     |
| POWER                            | Use to set power level  |                         |                                   |                     |
| COOK BY WEIGHT                   | Touch to set the weight of the food to be cooked. The oven automatically sets the cooking time and power level.   |                         |                                   |                     |
| DEFROST BY WEIGHT                | Touch to set the weight of the food to be defrosted. The oven automatically sets the defrosting time and power level.   |                         |                                   |                     |
| SPEED DEFROST                    | Touch to set defrosting time. The oven automatically divides the defrosting time into periods of alternating defrost and stand times by cycling on and off.   |                         |                                   |                     |
| TIMER                            | You can use the TIMER function independently, even while a cooking program is going on in the oven.   |                         |                                   |                     |
| NUMBER PADS (0-9)                | Touch to set times or amounts.  |                         |                                   |                     |
| CLOCK                            | Touch to set the clock.   |                         |                                   |                     |
| START / STOP                     | Touch to start the cooking cycle press again to stop the cooking cycle and clears all previous settings if touched before cooking starts.   |                         |                                   |                     |

➤ **OPERATION PROCEDURE:**

- **Plug the power supply cord into a standard 3-pronged 15 Amps, 120Volts A.C.~/60Hz.**
- **After placing the food in a suitable container, open the oven door and put it on the glass tray. The glass tray and roller guide must always be in place during cooking.**
- **Shut the door. Make sure that it is firmly closed.**
- The oven door can be opened at any time during operation by pulling on the door handle.
- The oven will automatically shut off. To restart the oven, close the door and then touch START/STOP.
- Each time a pad is touched, a BEEP will sound to acknowledge the touch. One of the function pads must be touched before the number pads. Two BEEPS indicates the oven does not accept the entry, check and try again.
- The oven automatically cooks on high power and defrosts on low power.
- When the oven is first plugged in the display will show a flashing “ : ”, if you prefer not to have the clock displayed, touch reset.
- When the START/STOP pad is touched during the oven operation, the oven stops cooking. If the oven door is opened during the oven operation, all information is retained.
- If the START/STOP pad is touched and the oven does not operate, check the area between the door and door seal for obstructions and make sure the door is closed securely. The oven will not start cooking until the door is completely closed and the program has been set.

➤ **SPECIAL OVEN FEATURES**

**SPEED DEFROST:** Used to defrost frozen foods by time.

This cycle starts at medium – high power, then automatically reduces to medium – low and then to low as the food thaws. DEFROST indicator light and cook indicator light will both come on during the defrost cycle.

**TIMER:** Use for timing things without oven function. A long beep will sound at the end of the elapsed time.

**AUTO TIMER:** After a DEFROST or COOK PROGRAM has completed, the oven will automatically continue to sound four beeps every two minutes until the oven door is opened or any pad is touched.

**CHILD PROOF LOCK:** Use to prevent unsupervised operation of the oven by children. The word **LOCK**

will be shown in the display and the oven cannot be operated while the CHILD PROOF LOCK is set.

**SETTING CHILD LOCK:** To set, press and hold RESET for 3 seconds. LOCK is indicated on the display. To cancel, press and hold RESET for 3 seconds. LOCK indication disappears.

**TOUCH NUMBERS PAD:** Use to set cooking time. Allows you to set up to 99 minutes and 99 seconds

**RESET:** Touch to cancel the selected power level, cook or defrost times previously programmed. The time of day clock is not cancelled.

**START/STOP:** Touch to start the defrost or cook programs. The cook indicator light and the oven light will come on and the cooling fan will operate.

**NOTE: END OF OPERATION- Display will show "END".**

- Four beeps will sound, the cook indicator light will go out and will show "END" on display window until the door is opened and the time of day will return to the display window. The oven light and cooking fan will turn off.
- The oven will automatically continue to sound four beeps every two minutes until the oven door is opened or any pad is touched.

**NOTE: TO INTERRUPT OPERATION –Open the oven door.**

- The oven immediately stops.
- If no further cooking is required, touch the RESET pad.
- To continue cooking, close the oven door and touch the START/STOP pad. The oven will restart.

| HOW TO SET THE OVEN CONTROLS                    |  |
|---|--|
| <b>AUDIBLE SIGNALS<br/>DURING OVEN SETTINGS</b> | ONE SIGNAL: Oven accepts the entry.<br>TWO SIGNALS: Oven does not accept the entry, check and try again. |

|   |  |
|---|--|
| <p><b>SETTING THE CLOCK</b></p> <ol style="list-style-type: none"> <li>1. Touch CLOCK pad. This is a 12 hour clock.</li> <li>2. Use the number pads to enter the correct time. If you selected 12 hour clock system, the digital clock allows you to set from 1:00 to 12:59. You must touch at least three numbers to set the clock (one for hour and two for minutes).</li> <li>3. Touch CLOCK pad again.</li> </ol> <p>NOTE: When the oven is first plugged in or when power resumes after a power interruption, the display will show "ENTER CLOCK TIME". If you prefer to not have the clock displayed, touch the RESET button.</p> <p>You can check the clock time while cooking is in progress by touching the CLOCK pad.</p> <p>NOTE: ONCE THE TIME HAS BEEN SET IT WILL CONTINUE TO SHOW UNTIL THE UNIT IS UNPLUGGED OR POWER LOST.</p> | <p><b>SETTING THE OVEN TIMER</b></p> <ol style="list-style-type: none"> <li>1. Touch TIMER.</li> <li>2. Enter the amount of time by touching the number pads. Digit time is in minutes and seconds and set left to right. Set one digit (a 5 for 5 seconds) or up to four digits (2405 for 24 minutes, 5 seconds).</li> <li>3. Touch the START / STOP button.</li> </ol> <p>NOTE: Time countdown can be seen in display for 3 seconds before clock or cooking time is returned to display.</p> <p>Touch TIMER and then touch RESET within 5 seconds to cancel TIMER during timing process.</p> |
|---|--|

## SETTING A COOKING PROGRAM

### A. One-stage Cooking

1. Use the number pads to set a cooking time. You can set a cooking time from one second to 99 minutes and 99 seconds.
2. If you want to set a power level other than 100% power, touch POWER, then use the number pads to enter the power level. You can set the power level from 0 to 9. Use single digits to set a cooking power level:

| Number pad | Cooking power |
|------------|---------------|
| 1,0        | 100%          |
| 9          | 90%           |
| 8          | 80%           |
| 7          | 70%           |
| 6          | 60%           |
| 5          | 50%           |
| 4          | 40%           |
| 3          | 30%           |
| 2          | 20%           |
| 1          | 10%           |
| 0          | 0%            |

3. Touch START / STOP to start cooking.

### B. Multi-stage Cooking

For added convenience your oven offers the ability to operate in a "Multi-Stage" cooking cycle. Each cycle or stage can be set with a separate cooking time and or power level.

- a) To set the oven in Multi-Stage cooking model, simply set the time and power level of the first stage (as described in Section One-Stage Cooking to the left).
- b) To set the second cooking stage, press the COOK key ("MEM" will appear in the display window).
- c) Select the desired cooking time and power level for the second stage.
- d) Press "START / STOP" to begin the cooking process.

#### NOTE:

After cooking stage 1 has elapsed, you will hear one "beep" sound, signaling the beginning of stage 2. After the total time (selected cooking times for both stages) has elapsed, 4 "beeps" will sound and "END" will appear in the display window. Touch the any button or open the oven door to clear or end the cooking program before starting another cooking function.

Speed defrost can only be set in the first stage. For speed defrost and one or two stage cooking, follow steps above. Before touching START/STOP pad, touch COOK pad, and enter time and power level.

### SPEED DEFROST

1. Touch SPEED DEFROST.
2. Enter desired defrosting time by touching correct number pads. Digital timer sets minutes and seconds from left to right so a single digit can be set (5 for 5 seconds ) or up to 4 digits (2405 for 24 minutes 5 seconds).
3. Touch START / STOP.

#### NOTE:

After setting SPEED DEFROST, oven can be programmed to automatically switch to one or two-stage cooking.

During defrosting program, the system will pause and sound beeps to remind user to turn food over, and then press START / STOP to resume the defrosting.

### DEFROST BY WEIGHT

1. Touch DEFROST BY WEIGHT pad.
2. Enter weight by touching number pads.
3. Touch START / STOP pad.

#### Note:

Weight must be in pounds and ounces.

Ounce weights less than 10 must be preceded by a 0. If label gives weight in pounds only, change the

### COOK BY WEIGHT

1. Touch COOK BY WEIGHT.
2. Enter the one digit code by touching the correct number 1~3 (*shown below*) pad .
3. Enter weight.
4. Touch START / STOP pad.

#### Cook By Weight Code Description

| CODE | TYPE   | MAX WEIGHT   |
|------|--------|--------------|
| 1    | Beef   | 5 lb. 16 oz. |
| 2    | Mutton | 5 lb. 16 oz. |
| 3    | Pork   | 5 lb. 4 oz.  |

#### Note:

Weight must be in pounds and ounces.

For weights less than 10 ounces you must precede the number with a 0. . If label gives weight in pounds only, change the fraction of a pound to ounces using the following chart (See page 14).

fraction of a pound to ounces using the following chart (See page 14).

### QUICK COOK (PRE-PROGRAMMED) SETTINGS

The QUICK COOK settings allow you to cook or reheat food automatically without entering power level or time.

For smaller portions, simply touch the applicable pad and start. For larger portions, push the pad twice. FROZEN DINNER, BAKED POTATO and BEVERAGE allow you to cook multiple amounts of the same food. Simply touch pad once, and ENTER AMOUNT

#### IMPORTANT INFORMATION ABOUT THE MICROWAVE POPCORN FEATURE

- In order for microwave popcorn to “POP” evenly and to avoid burning, the bag must be able to rotate freely inside the oven while cooking.
- Some brands of microwave popcorn bags are larger than others and these larger bags may get stuck inside the oven in one position even though the platter is turning properly. This will result in uneven cooking or burning of the popcorn.
- To avoid this, please watch the bag until popping is completed. If the bag gets stuck and does not rotate, open the door, reposition the bag and restart the oven.

**\*\* Caution \*\***

Use an oven mitt or pot holder when moving the bag, as the contents can be very hot.

\*\* The POPCORN touch button on this microwave is designed for use with three different sizes of popcorn bags. See instructions for proper use.

For best results, we recommend that you follow all instructions and cooking times as indicated on the packaging supplied with your popcorn.

\*\* DO NOT pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you are using popcorn specifically labeled for use in microwave ovens.

#### POPCORN

1. Touch POPCORN.
2. Press the POPCORN button once for the 3.5oz bag. For larger bags, press the POPCORN button again and enter the appropriate amount of time as indicated on the package.

| Entry | Bag Size             | Cooking Time   |
|-------|----------------------|----------------|
| 1     | 3.5 oz               | 2 min. 40 sec. |
| 2     | Enter the cook time. |                |

3. Touch START / STOP.

For best results we recommend that you follow all instructions and cooking times as indicated on the popcorn packaging.

#### BAKED POTATO

##### For 4 to 6 oz. potatoes:

1. Touch BAKED POTATO once.
2. Enter number of potatoes by touching number pads from 1 to 4. Cooking times for small-medium potatoes are as follows:

|            |                |
|------------|----------------|
| 1 potato   | 3 min.         |
| 2 potatoes | 4 min. 30 sec. |
| 3 potatoes | 6 min.         |
| 4 potatoes | 7 min. 30 sec. |

3. Touch START / STOP.

#### PIZZA

##### Reheating a slice (or two thin ones) of pizza:

1. Touch PIZZA once.
2. CODE and 1:30 (1 minute and 30 sec.) appears.
3. Touch START / STOP.

##### Heating a whole frozen pizza:

1. Touch PIZZA twice.
2. CODE and 2:30 (2 minutes and 30 seconds.) appears.

##### For the large 8 to 10 oz. potatoes:

1. Touch BAKED POTATO twice.
2. Enter number of potatoes by touching number pads from 1 to 4. Cooking times for large potatoes are as follows:

|            |                 |
|------------|-----------------|
| 1 potato   | 4 min. 30 sec.  |
| 2 potatoes | 7 min.          |
| 3 potatoes | 9 min. 30 sec.  |
| 4 potatoes | 11 min. 30 sec. |

3. Touch START / STOP.

| <p>3. Touch START / STOP.</p> <p><b>BEVERAGE</b><br/> <b>For 5 to 7 oz. coffee cups:</b></p> <ol style="list-style-type: none"> <li>1. Touch BEVERAGE once.</li> <li>2. Enter number of cups by touching number pads from 1 to 4. Cooking times are as follows:</li> </ol> <table border="1" data-bbox="297 365 690 493"> <tr><td>1 cup.</td><td>1 min. 10 sec</td></tr> <tr><td>2 cups.</td><td>1 min. 40 sec</td></tr> <tr><td>3 cups.</td><td>2 min. 10 sec</td></tr> <tr><td>4 cups.</td><td>2 min. 40 sec</td></tr> </table> <ol style="list-style-type: none"> <li>3. Touch START / STOP.</li> </ol> <p><b>For the larger 9 to 11 oz. coffee mugs:</b></p> <ol style="list-style-type: none"> <li>1. Touch BEVERAGE twice.</li> <li>2. Enter number of mugs by touching number pads from 1 to 4. Cooking times are as follows:</li> </ol> <table border="1" data-bbox="297 682 690 810"> <tr><td>1 mug</td><td>1 min. 40 sec.</td></tr> <tr><td>2 mugs</td><td>2 min. 20 sec.</td></tr> <tr><td>3 mugs</td><td>3 min. 00 sec.</td></tr> <tr><td>4 mugs</td><td>3 min. 50 sec.</td></tr> </table> <ol style="list-style-type: none"> <li>3. Touch START / STOP.</li> </ol> <p><b>REHEAT</b></p> <ol style="list-style-type: none"> <li>1. Touch REHEAT and</li> <li>2. CODE and 3:00 (3 minutes.00 sec) appears.</li> <li>3. Touch START / STOP.</li> </ol> <p>Note: place in dish or casserole slightly larger than the amount indicated. Continue to heat with variable power and time if at the end of sensor reheat the food is not sufficiently hot.</p> <p><b>NOTE:</b><br/> This setting lets you reheat a dinner plate of chilled leftovers with good results.</p> | 1 cup.          | 1 min. 10 sec | 2 cups. | 1 min. 40 sec | 3 cups. | 2 min. 10 sec | 4 cups. | 2 min. 40 sec | 1 mug | 1 min. 40 sec. | 2 mugs | 2 min. 20 sec. | 3 mugs | 3 min. 00 sec. | 4 mugs | 3 min. 50 sec. | <p><b>FROZEN DINNER</b><br/> <b>For one or two small (7-9 oz.) frozen dinners:</b></p> <ol style="list-style-type: none"> <li>1. Touch FROZEN DINNER once.</li> <li>2. For 1 entree, touch the number pad "1" and touch START/STOP.<br/> For 2 entrees, touch the number pad "2".<br/> Cooking times for small-size entrees are as follows:</li> </ol> <table border="1" data-bbox="927 457 1326 522"> <tr><td>1 entree</td><td>2 min. 00 sec.</td></tr> <tr><td>2 entrees</td><td>3 min. 30 sec.</td></tr> </table> <ol style="list-style-type: none"> <li>3. Touch START / STOP pad.</li> </ol> <p><b>Microwaving one large (10-12 oz.) frozen dinner :</b></p> <ol style="list-style-type: none"> <li>1. Touch FROZEN DINNER twice.</li> <li>2. For 1 entree, just touch START/STOP. For 2 entrees, touch the number pad "2". Cooking times for larger entrees are as follows:</li> </ol> <table border="1" data-bbox="922 795 1333 861"> <tr><td>1 entree</td><td>3 min. 00 sec.</td></tr> <tr><td>2 entrees</td><td>4 min. 30 sec.</td></tr> </table> <ol style="list-style-type: none"> <li>3. Touch START / STOP.</li> </ol> <p><b>Converting Fractions of a Pound to Ounces</b></p> <table border="1" data-bbox="854 926 1401 1581"> <thead> <tr> <th>Fractions of a pound</th> <th>Ounces</th> </tr> </thead> <tbody> <tr><td>Less than .03</td><td>0</td></tr> <tr><td>.03 to .09</td><td>1</td></tr> <tr><td>.10 to .15</td><td>2</td></tr> <tr><td>.16 to .21</td><td>3</td></tr> <tr><td>.22 to .27</td><td>4</td></tr> <tr><td>.28 to .34</td><td>5</td></tr> <tr><td>.35 to .40</td><td>6</td></tr> <tr><td>.41 to .46</td><td>7</td></tr> <tr><td>.47 to .53</td><td>8</td></tr> <tr><td>.54 to .59</td><td>9</td></tr> <tr><td>.60 to .65</td><td>10</td></tr> <tr><td>.66 to .71</td><td>11</td></tr> <tr><td>.72 to .78</td><td>12</td></tr> <tr><td>.79 to .84</td><td>13</td></tr> <tr><td>.85 to .90</td><td>14</td></tr> <tr><td>.91 to .97</td><td>15</td></tr> <tr><td>above .97</td><td>go to next even</td></tr> </tbody> </table> <p>Maximum weight for defrosting is 5 LB.16 OZ. Turn food over when oven signals twice. Touch START / STOP to resume defrosting.<br/> After total defrosting time, 4 signals sound and END appears in display. Touch any pad or open oven door to clear END before starting another cooking function.</p> | 1 entree | 2 min. 00 sec. | 2 entrees | 3 min. 30 sec. | 1 entree | 3 min. 00 sec. | 2 entrees | 4 min. 30 sec. | Fractions of a pound | Ounces | Less than .03 | 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 | .54 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 |
|---|-----------------|---------------|---------|---------------|---------|---------------|---------|---------------|-------|----------------|--------|----------------|--------|----------------|--------|----------------|---|----------|----------------|-----------|----------------|----------|----------------|-----------|----------------|----------------------|--------|---------------|---|------------|---|------------|---|------------|---|------------|---|------------|---|------------|---|------------|---|------------|---|------------|---|------------|----|------------|----|------------|----|------------|----|------------|----|------------|----|-----------|-----------------|
| 1 cup.  | 1 min. 10 sec   |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 2 cups.   | 1 min. 40 sec   |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 3 cups.   | 2 min. 10 sec   |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 4 cups.   | 2 min. 40 sec   |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 1 mug   | 1 min. 40 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 2 mugs  | 2 min. 20 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 3 mugs  | 3 min. 00 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 4 mugs  | 3 min. 50 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 1 entree  | 2 min. 00 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 2 entrees   | 3 min. 30 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 1 entree  | 3 min. 00 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| 2 entrees   | 4 min. 30 sec.  |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| Fractions of a pound  | Ounces          |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| Less than .03   | 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               |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |
| .54 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 |               |         |               |         |               |         |               |       |                |        |                |        |                |        |                |   |          |                |           |                |          |                |           |                |                      |        |               |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |   |            |    |            |    |            |    |            |    |            |    |            |    |           |                 |

## ➤ **COOKING TECHNIQUES**

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind.

### **Stirring**

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

### **Arrangement**

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, toward the center of the turntable.

### **Turning**

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large foods such as roasts.

### **Standing**

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal and test the temperature before serving.

### **Adding Moisture**

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help them cook.

## **CARE AND MAINTENANCE**

### ➤ **CLEANING YOUR APPLIANCE**

- Turn the oven off and remove the power plug from the wall socket before cleaning.
- Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
- The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- Do not allow the control panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the control panel. When cleaning the control Panel, leave oven door open to prevent oven from accidentally turning on.
- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
- It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent, water or window cleaner and dry. The roller ring may be washed in mild sudsy water or dishwasher. Cooking vapors collect during repeated use but in no way affect the bottom surface or roller ring wheels. When removing the roller ring from cavity floor for cleaning, be sure to replace it in the proper position.
- Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwavable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

## PROBLEMS WITH YOUR APPLIANCE?

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

### TROUBLESHOOTING GUIDE

| PROBLEM                     | POSSIBLE CAUSE  |
|-----------------------------|---|
| Appliance does not operate. | Not plugged in.<br>The circuit breaker tripped or a blown fuse.<br>The door is not closed properly.   |
| The light does not work.    | The circuit breaker tripped or a blown fuse.<br>The appliance is unplugged.<br>The bulb has burned out (see the maintenance section for the replacement procedure). |
| Vibrations.                 | Check to assure that the appliance is level.  |

### SERVICE FOR YOUR APPLIANCE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Avanti appliances. With the purchase of your Avanti appliance, you can be confident that if you ever need additional information or assistance, the Avanti Products Customer Service team will be here for you. Just call us toll-free.

### AVANTI PRODUCTS CUSTOMER SERVICES

|  |  |
|--|--|
| Product Information<br>800-323-5029    | Whatever your questions are about our products, help is available.   |
| Part Orders<br>800-220-5570            | You may order parts and accessories that will be delivered directly to your home by personal check, money order, Master Card, or Visa.   |
| In-Home Repair Service<br>800-220-5570 | An Avanti Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained servicers know your appliance inside and out. |



|   |  |
|---|--|
| <p align="center"><b>YOUR AVANTI PRODUCTS<br/>WARRANTY</b></p>  | <p>Staple your sales receipt here. Proof of original purchase date is needed to obtain service under warranty.</p>   |
| <p><b><u>WHAT IS COVERED – LIMITED ONE-YEAR WARRANTY</u></b><br/> Avanti Products warrants that the product is free from defects in materials and/or workmanship for a period of twelve (12) months from the date of purchase by the original owner. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended for any reason whatsoever unless described in detail in the warranty document. For one year from the date of purchase by the original owner, Avanti products will, at its option, repair or replace any part of the product which proves to be defective in material or workmanship under normal use. Avanti Products will provide you with a reasonably similar product that is either new or factory refurbished. During this period Avanti Products will provide all parts and labor necessary to correct such defects free of charge, so long as the product has been installed and operated in accordance with the written instructions in this manual. In rental or commercial use, the warranty period is 90 days. All Avanti appliances of 3.5 cubic feet capacity or less must be brought/sent to the appliance service center for repair.</p> |  |
| <p><b><u>LIMITED TWO YEAR WARRANTY</u></b><br/> During the second year of use, Avanti Products will furnish, as needed a replacement part at no charge in exchange for any original part, which fails due to a defect in material or workmanship. All labor and transportation charges are the responsibility of the consumer.</p>  |  |
| <p><b><u>LIMITED SEVEN YEAR WARRANTY</u></b><br/> For an additional 6-year period beyond the first year of the general coverage of this warranty, Avanti Products will replace a magnetron tube, which fails due to a defect in material or workmanship. All labor and transportation charges are the responsibility of the consumer.</p>   |  |
| <p><b><u>WARRANTY EXCLUSIONS / WHAT IS NOT COVERED:</u></b><br/> The warranty coverage described herein excludes all defects or damage that are not the direct fault of Avanti Products, including without limitation, one or more of the following:</p>  |  |
| <ul style="list-style-type: none"> <li>● A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.</li> <li>● Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.</li> <li>● Content losses of food or other content due to spoilage.</li> <li>● Incidental or consequential damages</li> <li>● Parts and labor costs for the following will not be considered as warranty: <ul style="list-style-type: none"> <li>● Light bulbs and/or plastic housing.</li> <li>● Plastic cabinet liners.</li> </ul> </li> </ul>   | <ul style="list-style-type: none"> <li>● Shipping and handling costs associated with the replacement of the unit.</li> <li>● Repairs performed by unauthorized servicers.</li> <li>● Service calls that are related to external problems, such as abuse, misuse, inadequate electrical power, accidents, fire, floods, or any other acts of God.</li> <li>● Failure of the product if it is used for other than its intended purpose.</li> <li>● The warranty does not apply outside the Continental USA.</li> <li>● Surcharges including but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas.</li> </ul> |
| <p>In no event shall Avanti Products have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures and/or objects around the product. Also excluded from this warranty are scratches, nicks, minor dents, and other cosmetic damages on external surfaces and exposed parts; Products on which the serial numbers have been altered, defaced or removed; service visits for customer education, or visits where there is nothing wrong with the product; correction of installation problems (you are solely responsible for any structure and setting for the product, including all electrical, plumbing and/or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving etc., as well as the resetting of breakers or fuses.</p>   |  |
| <p><b><u>OUT OF WARRANTY PRODUCT</u></b><br/> Avanti Products is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or product replacement, once this warranty has expired.</p>   |  |

## INSTRUCCIONES EN ESPAÑOL

### PRECAUCION

PARA REDUCIR EL RIESGO DE INCENDIO, DESCARGA ELECTRICA, O DAÑO CUANDO ESTE USANDO SU HORNO MICROONDAS, SIGA ESTAS INDICACIONES.

- LEA TODAS LAS INSTRUCCIONES ANTES DE USAR SU HORNO MICROONDAS.
- ALGUNOS PRODUCTOS TALES COMO HUEVOS ENTEROS Y ENVASES SELLADOS (POR EJEMPLO, FRASCOS DE VIDRIO) PUEDEN EXPLOTAR, POR LO QUE NO DEBEN SER CALENTADOS EN SU HORNO MICROONDAS.
- USE SU HORNO MICROONDAS SOLAMENTE PARA LO QUE SE INDICA EN ESTE MANUAL.
- NO USE SUSTANCIAS QUIMICAS CORROSIVAS O GASES EN ESTE HORNO. ESTE TIPO DE HORNO MICROONDAS ESTA DISEÑADO ESPECIFICAMENTE PARA CALENTAR, COCINAR, Y DESHIDRATAR ALIMENTOS, NO ESTA DISEÑADO PARA USO INDUSTRIAL O DE LABORATORIO.
- COMO CON TODO ELECTRODOMESTICO, ES NECESARIA LA SUPERVISION DE UNA PERSONA ADULTA CUANDO SEA OPERADO POR NIÑOS.
- NO USE SU HORNO MICROONDAS SI TIENE EL CORDON O EL ENCHUFE DAÑADOS, SI NO ESTA FUNCIONANDO APROPIADAMENTE, O SI ESTE SUFRIO UN GOLPE O UNA CAIDA.
- PARA REDUCIR EL RIESGO DE CHISPAS O FUEGO EN EL INTERIOR DEL HORNO MICROONDAS:
  - NO RECOCINE ALIMENTOS. ESTE PENDIENTE DE SU HORNO MICROONDAS CUANDO COCINE ALIMENTOS QUE VENGAN CON ALGUN TIPO DE ENVOLTURA COMO: PAPEL, PLASTICO, O MATERIAL QUE PUEDA SERVIR COMO COMBUSTIBLE, PODRIA INICIAR UN INCENDIO.
  - RETIRE EL ALAMBRE METALICO QUE SE UTILIZA PARA CERRAR LAS BOLSAS ANTES DE COLOCAR EL ALIMENTO DENTRO DEL HORNO.
  - SI ALGUNO DE LOS MATERIALES QUE ESTAN DENTRO DEL HORNO SE INCENDIAN, MANTENGA LA PUERTA DEL HORNO MICROONDAS BIEN CERRADA, DESCONECTELO O APAGUE LA LLAVE GENERAL DE ELECTRICIDAD.
  - NO ALMACENE OBJETOS, NI DEJE PAPELES, UTENSILIOS DE COCINA, O ALIMENTOS DENTRO DE SU HORNO MICROONDAS.
- SOLO PERSONAL DE SERVICIO AUTORIZADO PUEDE BRINDAR SERVICIO TECNICO A SU HORNO MICROONDAS. COMUNIQUESE CON EL SERVICIO TECNICO AUTORIZADO MAS CERCANO PARA EXAMINAR, O REPARAR SU HORNO MICROONDAS.
- NO CUBRA NI OBSTRUYA NINGUN TIPO DE VENTILACION DE SU HORNO.
- NO USE SU HORNO MICROONDAS PARA CALENTAR SUSTANCIAS QUIMICAS CORROSIVAS (POR EJEMPLO, SULFUROS Y CLORUROS), EL GAS DE DICHOS QUIMICOS PUEDE INTERACTUAR CON LOS CONTACTOS Y RESORTES DE LA LLAVE DE SEGURIDAD, DEJANDOLA INOPERABLE.
- NO SUMERJA EL CORDON NI EL ENCHUFE DENTRO DEL AGUA.
- MANTENGA SU HORNO MICROONDAS ALEJADO DE SUPERFICIES CALIENTES.
- NO DEJE EL CORDON COLGANDO EN EL BORDE DE MESAS O MOSTRADORES.
- NO LIMPIE SU HORNO MICROONDAS CON LIQUIDOS INFLAMABLES. LOS GASES QUE ESTOS EMITEN PUEDEN OCASIONAR UNA EXPLOSION Y/O INCENDIO.
- NO ALMACENAR NI USAR GASOLINA, NINGUN TIPO DE GAS O LIQUIDO INFLAMABLE CERCA DE SU HORNO MICROONDAS O DE OTROS ELECTRODOMESTICOS, YA QUE PUEDEN PRODUCIR UN INCENDIO Y DESENCADENAR UNA EXPLOSION.

GUARDE LAS INSTRUCCIONES CERCA DE SU ALCANCE.

## INDICACIONES PARA LA INSTALACION

### ANTES DE USAR SU HORNO MICROONDAS

- RETIRE LA ENVOLTURA EXTERIOR E INTERIOR
- VERIFIQUE QUE TENGA LAS SIGUIENTES PARTES:
  - PLATO DE VIDRIO
  - ARO GIRATORIO
  - MANUAL DE USO
- VERIFICAR QUE EL HORNO MICROONDAS NO TENGA LOS SIGUIENTES DAÑOS:
  - PUERTA MAL ALINEADA O DESCUADRADA
  - PUERTA DAÑADA
  - ABOLLADURAS O AGUJEROS EN LA PUERTA Y/O PANTALLA.
  - ABOLLADURAS DENTRO DEL HORNO.

SI SU HORNO MICROONDAS MUESTRA ALGUNA DE LAS CARACTERISTICAS ARRIBA MENCIONADAS, NO LO USE.

### INSTALACION DE SU HORNO MICROONDAS

- DEBE UBICAR SU HORNO MICROONDAS EN UNA SUPERFICIE PLANA Y ESTABLE.
- NO OBSTRUYA NINGUN TIPO DE VENTILACION. SI ESTO SUCEDE MIENTRAS USTED OPERA SU HORNO MICROONDAS OCASIONARA QUE ESTE SE RECALIENTE Y QUE EVENTUALMENTE SE MALOGRE.
- COLOCAR EL HORNO MICROONDAS CERCA A SU TELEVISOR, RADIO, ANTENA O CABLES DE LA ANTENA, PODRIA OCASIONAR MALA SEÑAL EN LA TELEVISION E INTERFERENCIA EN LA RADIO. POR LO TANTO RECOMENDAMOS UBICAR SU HORNO MICROONDAS LO MAS ALEJADO POSIBLE DE ESTOS ARTEFACTOS.
- LIMPIE LA SUPERFICIE INTERIOR DEL HORNO MICROONDAS CON UN TRAPO SUAVE HUMEDECIDO CON UN POCO DE AGUA TIBIA.
- MANTENGA SU HORNO MICROONDAS ALEJADO DEL AIRE CALIENTE, VAPOR O DE LAS SALPICADURAS DE LIQUIDOS CUANDO ESCOJA UN LUGAR DONDE UBICARLO, DE NO HACERLO SU FUNCIONAMIENTO PODRIA SER AFECTADO.
- LOS RAYOS SOLARES DIRECTOS PODRIAN AFECTAR EL REVESTIMIENTO ACRILICO Y LAS FUENTES DE CALOR PODRIAN INCREMENTAR EL CONSUMO ELECTRICO.
- CONECTE SU HORNO MICROONDAS A UN TOMACORRIENTE DE PARED EXCLUSIVO Y APROPIADO. BAJO NINGUNA RAZON SE DEBE RETIRAR LA TERCERA PUNTA (CABLE DE TIERRA) DEL ENCHUFE. CUALQUIER CONSULTA RESPECTO A LA CORRIENTE ELECTRICA Y/O EL CABLE DE TIERRA, DEBE SER DIRIGIDA A UN ELECTRICISTA CERTIFICADO O A UN CENTRO DE SERVICIOS AUTORIZADO POR AVANTI PRODUCTS.
- NO COLOQUE OBJETOS SOBRE SU HORNO MICROONDAS.
- PARA ASEGURAR UNA VENTILACION APROPIADA MANTENGA SU HORNO MICROONDAS A POR LO MENOS 5 PULGADAS DE LA PARED.
- NO REMUEVA EL EJE DEL MOTOR GIRATORIO.

## MEDIDAS DE PRECAUCION

### USO GENERAL

- NO INTENTE MANIPULAR, AJUSTAR O REPARAR LA PUERTA, EL PANEL DE CONTROL O CUALQUIER PARTE DE SU HORNO MICROONDAS. NO REMUEVA EL PANEL DE CONTROL DEL HORNO. LAS REPARACIONES DEBERAN SER REALIZADAS POR PERSONAL DE SERVICIO CALIFICADO.
- NO UTILICE EL HORNO CUANDO ESTE VACIO. SI NO HAY ALIMENTOS O AGUA DENTRO DEL HORNO MICROONDAS, QUE PUEDAN ABSORBER TODA LA ENERGIA DE LAS MICROONDAS, ESTA SE REFLEJARA CONTINUAMENTE DENTRO DEL HORNO.
- DE SUCEDER UN INCENDIO, PRESIONE LA TECLA STOP/RESET EN EL PANEL DE CONTROL Y DEJE LA PUERTA CERRADA. DESCONECTE EL ENCHUFE O DESCONECTELO DE LA CAJA GENERAL DE LA ELECTRICIDAD.
- NO INTENTE SECAR ROPA, PERIODICOS, U OTRO TIPO DE MATERIALES EN EL HORNO. ESTOS PODRIAN INCENDIARSE.
- NO USE PRODUCTOS DE PAPEL RECICLADO, ESTOS CONTIENEN IMPUREZAS QUE PUEDEN CAUSAR CHISPAS Y FUEGOS CUANDO SON USADOS.

**NO GOLPEE EL PANEL DE CONTROL, PODRIA DAÑAR LOS CONTROLES.**

### UTENSILIOS

- NO USE ENVASES DE METAL O PLATOS CON BORDES METALICOS, PODRIAN OCASIONAR CHISPAS.
- NO USE ALAMBRES METALICOS PARA CERRAR BOLSAS EN SU HORNO MICROONDAS.
- NO USE FRASCOS SELLADOS O BOTELLAS DE CUELLO ESTRECHO PARA COCINAR O RECALENTAR. PODRIAN ROMPERSE.
- NO USE TERMOMETROS CONVENCIONALES EN EL MICROONDAS. SOLO USE LOS LLAMADOS "MICROWAVE SAFE" (PARA USO EN MICROONDAS) SIGUIENDO SUS INSTRUCCIONES.

**RETIRE LAS ENVOLTURAS PLASTICAS DE LOS ALIMENTOS ANTES DE COCINARLOS O DESCONGELARLOS.**

### CONEXION ELECTRICA

ESTA UNIDAD DEBE SER CONECTADA A TIERRA. EN EL CASO QUE OCURRA UN CORTO CIRCUITO, LA CONEXION A TIERRA REDUCIRA EL RIESGO DE RECIBIR UNA DESCARGA ELECTRICA POR TENER UN ALAMBRE PARA EL ESCAPE DE LA CORRIENTE ELECTRICA. ESTE HORNO MICROONDAS ESTA EQUIPADO CON UN ENCHUFE QUE POSEE UN CABLE DE TIERRA. EL CABLE DEBE SER CONECTADO EN UN TOMACORRIENTE QUE ESTE APROPIADAMENTE INSTALADO Y QUE POSEA UN RECEPTOR PARA CABLE DE TIERRA.

### ADVERTENCIA

EL USO INAPROPIADO DEL CABLE DE TIERRA PUEDE RESULTAR EN UNA DESCARGA ELECTRICA. CONSULTE A UN ELECTRICISTA O PERSONAL DE SERVICIO CALIFICADO SI TIENE ALGUNA DUDA SOBRE LAS INSTRUCCIONES DE INSTALACION DEL CABLE DE TIERRA.

EL CORDON DEL HORNO MICROONDAS ESTA EQUIPADO CON UN ENCHUFE DE TRES PUNTAS EL CUAL ENCAJA PERFECTAMENTE EN UN TOMACORRIENTE DE PARED DE TRES PUNTAS ESTANDAR PARA REDUCIR EL RIESGO DE UNA DESCARGA ELECTRICA.

BAJO NINGUNA CIRCUNSTANCIA CORTE O RETIRE LA TERCERA PUNTA DEL ENCHUFE YA QUE ESTA ES LA CONEXION A TIERRA.

NO USE UNA EXTENSION ELECTRICA.

LA CORRIENTE ELECTRICA DE ESTE HORNO MICROONDAS ES DE 115 A 120 VOLTIOS, TIENE UNA SALIDA ELECTRICA DE 60 HZ Y UN ENCHUFE DE TIERRA DE TRES PUNTAS QUE VA CONECTADO AL TOMACORRIENTE DE PARED.

## **OPERANDO SU HORNO MICROONDAS**

AUNQUE SU HORNO MICROONDAS ESTE EQUIPADO CON CARACTERISTICAS DE SEGURIDAD, ES IMPORTANTE TOMAR NOTA DE LO SIGUIENTE:

- NO TRABE O FUERZE LOS SEGUROS INTERNOS.
- NO DEJE NINGUN OBJETO ENTRE LA CARA FRONTAL DEL HORNO Y LA PUERTA. NO DEJE QUE SE ACUMULEN RESIDUOS EN LAS SUPERFICIES SELLADAS. LIMPIE DICHAS SUPERFICIES FRECUENTEMENTE CON UN DETERGENTE SUAVE, ENJUAGUE Y SEQUELO. NUNCA USE DETERGENTE EN POLVO O ESPONJAS ABRASIVAS.
- CUANDO LA PUERTA ESTE ABIERTA NO LA FUERZE DEMASIADO, POR EJEMPLO UN NIÑO COLGANDOSE DE ELLA O UNA CARGA QUE CAUSE QUE EL HORNO SE CAIGA HACIA DELANTE Y DE ESTA MANERA DAÑE LA PUERTA
- SI SU HORNO MICROONDAS ESTA MALOGRADO NO LO USE HASTA QUE HAYA SIDO REPARADO POR PERSONAL DE SERVICIO CALIFICADO. ES IMPORTANTE QUE SU HORNO MICROONDAS CIERRE APROPIADAMENTE Y QUE NO TENGA DAÑOS EN:
  - PUERTA (DOBLADA)
  - BISAGRAS Y MANIJAS (ROTAS O SUELTAS)
  - SELLOS DE LAS PUERTAS Y SUPERFICIES SELLADAS

SU HORNO MICROONDAS DEBE SER REPARADO SOLO POR PERSONAL DE SERVICIO DEBIDAMENTE CALIFICADO

## **OPERACION**

- CONECTE EL ENCHUFE A UN TOMACORRIENTE ESTANDAR DE 3 PUNTAS (120V AC 60 HZ, 15 AMP).
- CUANDO EL HORNO SE CONECTA POR PRIMERA VEZ LA PANTALLA DEL PANEL DE CONTROL MOSTRARA EL MENSAJE "ENTER CLOCK TIME" (ENTRE LA HORA DEL RELOJ), SI NO DESEA QUE SE MUESTRE LA HORA DEL RELOJ PRESIONE LA TECLA RESET.
- LUEGO DE COLOCAR LA COMIDA EN UN ENVASE ADECUADO. ABRA LA PUERTA DEL HORNO Y PONGALA SOBRE EL PLATO DE VIDRIO (ESTE Y EL ARO GIRATORIO DEBEN ESTAR SIEMPRE EN SU LUGAR CUANDO EL HORNO ESTE TRABAJANDO).
- CIERRE LA PUERTA.
- SI PRESIONA LA TECLA START/STOP Y EL HORNO NO COCINA, ASEGURESE QUE LA PUERTA ESTE BIEN CERRADA Y VERIFIQUE QUE NO TENGA OBSTRUCCIONES. EL HORNO NO COMENZARA A COCINAR HASTA QUE LA PUERTA ESTE COMPLETAMENTE CERRADA Y EL HORNO SE HAYA PROGRAMADO CORRECTAMENTE.
- CADA VEZ QUE UNA TECLA DEL PANEL DE CONTROL SEA MARCADA USTED ESCUCHARA EL SONIDO DE UN TIMBRE (BEEP). USTED DEBERA MARCAR ALGUNA DE LAS TECLAS DE FUNCIONES ANTES DE HACERLO CON LAS TECLAS NUMERICAS. DOS BEEP INDICARAN QUE EL HORNO NO ACEPTA LA INDICACION DIGITADA, POR FAVOR VERIFIQUELA Y VUELVA A INTENTARLO.
- EL HORNO COCINA AUTOMATICAMENTE CON LA POTENCIA MAS ALTA Y DESCONGELA CON LA MAS BAJA.
- LA PUERTA DEL HORNO PUEDE ABRIRSE EN CUALQUIER MOMENTO AUNQUE ESTE EN FUNCIONAMIENTO, EL HORNO SE APAGARA AUTOMATICAMENTE PERO TODA LA INFORMACION QUEDARA RETENIDA. PARA REINICIAR SU FUNCIONAMIENTO CIERRE LA PUERTA DEL HORNO Y PRESIONE LA TECLA START/STOP EN EL PANEL DE CONTROL.

**CUANDO PRESIONE LA TECLA START/STOP MIENTRAS EL HORNO MICROONDAS OPERA, ESTE DEJARA DE COCINAR.**

## **PANEL DE CONTROL (VEA PAGINA 9)**

A CONTINUACION LE INDICAMOS LAS INSTRUCCIONES PARA EL MANEJO DE LOS COMANDOS DEL PANEL DE CONTROL:

### **POWER (POTENCIA)**

SE USA PARA SELECCIONAR EL NIVEL DE POTENCIA

### **TIMER (MEDIDOR DE TIEMPO) PARA COMIDAS EXTERNAS**

USTED PUEDE USAR ESTA FUNCION INDEPENDIEMENTE, AUN CUANDO EL HORNO ESTE EN USO.

### **COOK (COCINAR)**

SE USA PARA COCINAR EN ETAPAS Y POTENCIAS DISTINTAS. USTED PODRA COCINAR A UNA POTENCIA POR UN PERIODO DE TIEMPO, LUEGO EL HORNO CAMBIARA AUTOMATICAMENTE LA POTENCIA PARA EL RESTO DE LA COCCION (SEGUN HAYA SIDO PROGRAMADO POR USTED)

### **COOK BY WEIGHT (COCINAR SEGUN EL PESO)**

CON SOLO DIGITAR EL PESO Y EL TIPO DE LA CARNE, EL HORNO FIJA AUTOMATICAMENTE EL TIEMPO DE COCCION Y EL NIVEL DE POTENCIA

### **DEFROST BY WEIGHT (DESCONGELAR SEGUN EL PESO)**

USTED SOLO DEBE INGRESAR EL PESO DE LA COMIDA A SER DESCONGELADA, SEGUIDAMENTE EL HORNO DIVIDIRA Y FIJARA AUTOMATICAMENTE, EL TIEMPO E INTERVALOS CON LOS QUE DESCONGELARA LOS ALIMENTOS, ALTERNANDO ETAPAS DE COCCION (ENCENDIDO) Y REPOSO (APAGADO).

### **NUMBER PADS (0-9) (TECLADO NUMERICO)**

EL TECLADO DE NUMEROS SIRVE PARA INGRESAR TIEMPOS Y CANTIDADES.

### **CLOCK (RELOJ)**

SE USA PARA INGRESAR LA HORA ACTUAL EN EL RELOJ.

### **RESET (REINICIO)**

REINICIA TODAS LAS PROGRAMACIONES SI SE MARCA ANTES DE COMENZAR A COCINAR.

### **START/STOP (COMENZAR/AGREGAR UN MINUTO)**

SE USA PARA INICIAR, O AGREGAR UN MINUTO AL FUNCIONAMIENTO DEL HORNO.

**POP CORN (PALOMITAS DE MAIZ), BAKED POTATO (PAPA HORNEADA), PIZZA, BEVERAGE (BEBIDAS), FROZEN DINNER (COMIDAS CONGELADAS), REHEAT (RECALENTAR) SON FUNCIONES PRE-PROGRAMADAS. ESTAS OPCIONES LE PERMITIRAN COCINAR O RECALENTAR ALIMENTOS AUTOMATICAMENTE SIN NECESIDAD DE INGRESAR LA POTENCIA O EL TIEMPO DE COCCION.**

**TIMER (MEDIDOR DE TIEMPO)**

- SE USA PARA PROGRAMAR EL TIEMPO DE COCINADO PERMITE PROGRAMAR HASTA 99 MINUTOS Y 99 SEGUNDOS

**STOP/RESET (TERMINAR/REINICIAR)**

- CANCELA EL NIVEL DE POTENCIA, EL TIEMPO DE COCCION Y DESCONGELADO PREVIAMENTE PROGRAMADOS. LA HORA DEL RELOJ NO PUEDE SER CANCELADA.

**START/STOP (INICIAR/AGREGAR UN MINUTO)**

- INICIA, O AGREGA UN MINUTO A TODOS LOS PROGRAMAS.
- LA LUZ INDICADORA DE COCCION Y LA DEL HORNO SE ENCENDERAN Y EL VENTILADOR DE REFRIGERACION EMPEZARA A FUNCIONAR.

**NOTA : AL TERMINO DE UNA FUNCION - LA PANTALLA MOSTRARA EL MENSAJE "END"**

- CUANDO ALGUNA FUNCION LLEGUE A SU TERMINO, SU HORNO MICROONDAS LE AVISARA DE LA SIGUIENTE MANERA:
- ESCUCHARA TRES VECES EL SONIDO BEEP, LA LUZ INDICADORA DE COCCION SE APAGARA Y DESPUES DE ABRIR LA PUERTA LA PANTALLA MOSTRARA NUEVAMENTE LA HORA.
- LA LUZ DEL HORNO Y EL VENTILADOR DE REFRIGERACION SE APAGARAN
- EL HORNO EMITIRA AUTOMATICAMENTE, Y CADA DOS MINUTOS, TRES VECES EL SONIDO BEEP HASTA QUE LA PUERTA DEL HORNO SE ABRA O SE TOQUE LA TECLA RESET

**NOTA: INTERRUPCION DE UNA FUNCION - ABRA LA PUERTA DEL HORNO**

- EL HORNO SE DETENDRA INMEDIATAMENTE.
- SI NO NECESITA SEGUIR COCINANDO PRESIONE LA TECLA STOP/RESET. PARA CONTINUAR COCINANDO CIERRE LA PUERTA DEL HORNO Y PRESIONE LA TECLA START/STOP. EL HORNO SEGUIRA COCINANDO.

**SPEED DEFROST (DESCONGELADO RAPIDO)**

- ESTA FUNCION SIRVE PARA DESCONGELAR COMIDA.
  - ESTE CICLO COMIENZA CON UNA POTENCIA ALTA-MEDIA, LUEGO SE REDUCE A MEDIA-BAJA AUTOMATICAMENTE, Y TERMINA EN LA POTENCIA MAS BAJA MIENTRAS LA COMIDA TERMINA DE DESCONGELARSE.
- LA LUZ INDICADORA DE DESCONGELAMIENTO RAPIDO Y LA DE COCCION ESTARAN PRENDIDAS DURANTE TODO EL CICLO.

**CARACTERISTICAS ESPECIALES DE SU HORNO MICROONDAS****MINUTE TIMER (MEDIDOR DE TIEMPO POR MINUTOS)**

SE USA PARA TOMAR EL TIEMPO A COSAS QUE SE HACEN FUERA DEL HORNO. CUANDO EL TIEMPO PROGRAMADO HAYA TRANSCURRIDO EL HORNO EMITIRA CUATRO VECES EL SONIDO BEEP. LA LUZ DEL HORNO Y EL VENTILADOR DE REFRIGERACION ESTARAN ENCENDIDOS MIENTRAS EL MEDIDOR DE TIEMPO ESTE ACTIVO.

**AUTO TIMER (MEDIDOR DE TIEMPO AUTOMATICO)**

LUEGO DE TERMINAR LOS PROGRAMAS DE COCINADO O DESCONGELADO, EL HORNO EMITIRA CUATRO VECES EL SONIDO BEEP CADA DOS MINUTOS HASTA QUE SE ABRA LA PUERTA O SE PRESIONE LA TECLA STOP/RESET.

**CHILD PROOF LOCK (SEGURO PARA PREVENIR ACCIDENTES) PROVOCADOS POR NIÑOS**  
SU HORNO MICROONDAS CUENTA CON UNA FUNCION QUE PERMITE BLOQUEARLO, DE ESTA MANERA EVITARA EL USO INDEBIDO Y ACCIDENTAL DEL MISMO. MIENTRAS ESTE PROGRAMADO, EL INDICADOR CHILD PROOF LOCK ESTARA ENCENDIDO Y EL HORNO NO PODRA OPERARSE.

**PROGRAMANDO PARA PREVENIR EL USO DE ESTE MICROONDAS POR NIÑOS**

ESTE SEGURO PREVIENE ACCIDENTES POR OPERACIONES INDEBIDAS PROVOCADAS POR NIÑOS. PARA PROGRAMARLO MANTENGA PRESIONADA LA TECLA STOP/RESET POR 3 SEGUNDOS.

EL MENSAJE LOCK (BLOQUEADO) APARECERA EN LA PANTALLA.

PARA CANCELAR LA FUNCION MANTENGA PRESIONADA LA TECLA STOP/RESET POR 3 SEGUNDOS, EL MENSAJE LOCK (BLOQUEADO) DESAPARECERA DE LA PANTALLA.

**PROGRAMAR EL RELOJ**

1. OPRIME LA TECLA MARCADA **CLOCK** PARA UN RELOJ DE 12 HORAS.
2. USE LAS TECLAS CON NUMEROS PARA PROGRAMAR LA HORA CORRECTA, EL SISTEMA LE PERMITIRA UNA SELECCION DE 1:00 AM HASTA 12:59 PM.
3. OPRIMA LA TECLA MARCADA **CLOCK** DE NUEVO.

NOTA: CUANDO EL HORNO EST CONECTADO POR PRIMERA VEZ O CUANDO LA CORRIENTE RETORNE LUEGO DE UNA INTERRUPCION, LA PANTALLA MOSTRARA EL MENSAJE "ENTER CLOCK TIME" (PROGRAME LA HORA). SI NO DESEA PROGRAMARLA OPRIME STOP / RESET. USTED PUEDE VER LA HORA DEL RELOJ MIENTRAS COCINA OPRIMIENDO LA TECLA **CLOCK**.

**PROGRAMAR EL MEDIDOR DE TIEMPO**

1. OPRIME LA TECLA **TIMER**.
2. PROGRAME EL TIEMPO USANDO LAS TECLAS CON NUMEROS. EL TIEMPO ESTA EXPRESADO EN MINUTOS Y SEGUNDOS Y SE LEE DE IZQUIERDA A DERECHA. PUEDE OPRIMIR DE UNO HASTA CUATRO NUMEROS (2405 PARA 24 MINUTOS, 5 SEGUNDOS).
3. OPRIME LA TECLA **START/STOP** PARA INICIAR EL MEDIDOR DE TIEMPO

NOTA: LA CUENTA REGRESIVE SE PRODRA VER EN LA PANTALLA POR TRES SEGUNDOS ANTES QUE EL RELOJ O EL TIEMPO DE COCCION RETORNEN A LA PANTALLA. OPRIME LA TECLA **TIMER** Y LUEGO LA TECLA **RESET** PARA CANCELAR EL MEDIDOR DE TIEMPO CUANDO ESTE ACTIVADO.

**CONFIGURANDO UN PROGRAMA DE COCCION****A. One-stage Cooking (COCCION EN UNA SOLO ETAPA)**

1. USE LAS TECLAS NUMERICAS PARA PROGRAMAR EL TIEMPO DE COCCION. SE PUEDE PROGRAMAR TIEMPOS DE COCCION ENTRE 01 SEGUNDO(S) Y 99 MINUTOS CON 99 SEGUNDOS.
2. SI DESEA PROGRAMAR UN NIVEL DE POTENCIA DISTINTO DE 100% OPRIME **POWER** LUEGO OPRIME LA TECLA NUMERICA PARA SELECCIONAR EL NIVEL DE POTENCIA (DE 0 A 9), USE SOLO UN DIGITO PARA SELECCIONAR EL NIVEL DE POTENCIA.

| Number pad | Cooking power |
|------------|---------------|
| 1,0        | 100%          |
| 9          | 90%           |
| 8          | 80%           |
| 7          | 70%           |
| 6          | 60%           |
| 5          | 50%           |
| 4          | 40%           |
| 3          | 30%           |
| 2          | 20%           |
| 1          | 10%           |
| 0          | 0%            |

3. OPRIME **START / MINUTE PLUS** PARA INICIAR.

**B. Multi-stage Cooking (COCCION EN DOS ETAPAS)**

ESTA FUNCION ES IDEAL PARA LAS RECETAS QUE REQUIEREN ETAPAS DE COCCION A DISTINTAS TEMPERATURAS:

- a) PROGRAMANDO LA ETAPA #1, SIGA LOS PASOS 1 Y 2 DE "COCCION EN UNA SOLO ETAPA", NO OPRIME **START/STOP**.
- b) PROGRAMANDO LA ETAPA #2, OPRIME LA TECLA **COOK** (LA PANTALLA MOSTRARA "MEM" – MEMORIA) E INGRESE EL TIEMPO DE COCCION ADECUADO Y EL NUEVO NIVEL DE POTENCIA ( LA MAYORIA DE LAS RECETAS USAN EL NIVEL DE COCCION MAS BAJO PARA LA SEGUNDA ETAPA.
- c) OPRIME LA TECLA **START/STOP** PARA INICIAR EL PROGRAMA.

**NOTA:**

CUANDO EL TIEMPO DE COCCION HAYA FINALIZADO, EL HORNO EMITIRA CUATRO VECES EL SONIDO BEEP Y EL MENSAJE "END" (FIN) MOSTRARA EN LA PANTALLA. OPRIME CUALQUIER O ABRA LA PUERTA DEL HORNO PARA QUE EL MENSAJE "END" DESAPAREZCA ANTES DE INICIAR OTRA COCCION.



**SPEED DEFROST****(DESCONGELADO RAPIDO)**

4. OPRIME LA TECLA SPEED DEFROST
5. INGRESE EL TIEMPO DE DESCONGELAMIENTO OPRIMIENDO LAS TECLAS NUMERICAS. USTED DEBERA MARCAR EL TIEMPO EN MINUTOS Y SEGUNDOS, DE IZQUIERDA A DERECHA.  
PUEDE DIGITAR DE UNO (MARQUE 5 PARA 5 SEGUNDOS) HASTA CUATRO DIGITOS (2405 PARA 24 MINUTOS, 5 SEGUNDOS).
6. OPRIME START / MINUTE PLUS

**NOTA:**

CUANDO EL TIEMPO DE COCCION HAYA FINALIZADO, EL HORNO EMITIRA CUATRO VECES EL SONIDO BEEP Y EL MENSAJE "END" (FIN) MOSTRARA EN LA PANTALLA. OPRIME STOP/RESET O ABRA LA PUERTA DEL HORNO PARA QUE EL MENSAJE "END" DESAPAREZCA ANTES DE INICIAR OTRA COCCION.

DESPUES DE FIJAR EN EL HORNO LA FUNCION DE DESCONGELADO-RAPIDO USTED PUEDE PROGRAMARLO PARA INTERCALARLA CON LAS FUNCIONES DE COCCION EN UNA O DOS ETAPAS.

PARA USAR CONJUNTAMENTE LAS FUNCIONES DE DESCONGELADO-RAPIDO Y COCCION EN UNA SOLA ETAPA, SIGA ESTAS INSTRUCCIONES:

1. SIGA LOS PASOS 1 Y 2 DE LA FUNCION DESCONGELADO-RAPIDO.
2. PRESIONE LA TECLA COOK E INGRESE EL TIEMPO DE COCCION Y NIVEL DE POTENCIA.
3. PRESIONE LA TECLA START/STOP.

PARA USAR LA FUNCION DE DESCONGELADO-RAPIDO Y COCCION EN DOS ETAPAS, SIGA ESTAS INSTRUCCIONES:

1. SIGA LOS PASOS 1 Y 2 DE LA FUNCION DESCONGELADO-RAPIDO.
2. PRESIONE LA TECLA COOK E INGRESE EL TIEMPO DE COCCION Y NIVEL DE POTENCIA.
3. INGRESE LA PROGRAMACION PARA COCCION EN DOS ETAPAS PRESIONE LA TECLA START/STOP.

**DESCONGELAMIENTO POR PESO (DEFROST BY WEIGHT)**

1. PRESIONE LA TECLA DEFROST BY WEIGHT.
2. INGRESE EL PESO USANDO EL TECLADO NUMERICO.
3. PRESIONE LA TECLA START/STOP

LOS PESOS MENORES A 10 ONZAS DEBEN SER PROGRAMADOS ANTEPONIENDO UN CERO. SI LA ETIQUETA DE LA COMIDA SOLO MUESTRA EL PESO EN LIBRAS, CONVIERTA LAS FRACCIONES (DE HABERLAS) A ONZAS USANDO LA TABLA DE CONVERSION.

DELE LA VUELTA A LA CARNE CUANDO EL HORNO HAGA EL SONIDO BEEP DOS VECES, OPRIMA LA TECLA START/STOP PARA CONTINUAR COCINANDO.

CUANDO EL TIEMPO DE COCCION HAYA FINALIZADO, EL HORNO HARA CUATRO VECES EL SONIDO BEEP Y EL MENSAJE END (FIN) APARECERA EN LA PANTALLA. PRESIONE RESET O ABRA LA PUERTA DEL HORNO PARA QUE EL MENSAJE END DESAPAREZCA ANTES DE INICIAR OTRA COCCION.

**CONVIERTIENDO FRACCIONES DE LIBRAS A ONZAS.**

| FRACCIONES DE LIBRA | ONZAS                  |
|---------------------|------------------------|
| .01 HASTA .02       | 0                      |
| .03 HASTA .09       | 1                      |
| .10 HASTA .15       | 2                      |
| .16 HASTA .21       | 3                      |
| .22 HASTA .27       | 4                      |
| .28 HASTA .34       | 5                      |
| .35 HASTA .40       | 6                      |
| .41 HASTA .46       | 7                      |
| .47 HASTA .53       | 8                      |
| .54 HASTA .59       | 9                      |
| .60 HASTA .65       | 10                     |
| .66 HASTA .71       | 11                     |
| .72 HASTA .78       | 12                     |
| .79 HASTA .84       | 13                     |
| .85 HASTA .90       | 14                     |
| .91 HASTA .97       | 15                     |
| .98 HASTA .99       | AUMENTAR UNA LIBRA MAS |

## PROGRAMACION DE LA FUNCION COCCION RAPIDA

ESTA FUNCION LE PERMITIRA COCINAR O RECALENTAR COMIDAS AUTOMATICAMENTE SIN NECESIDAD DE INGRESAR EL NIVEL DE POTENCIA O EL TIEMPO DE COCCION. PARA PORCIONES PEQUEÑAS, SIMPLEMENTE PRESIONE LA TECLA QUE APLIQUE PARA EL TIPO DE COMIDA Y SEGUIDAMENTE LA TECLA START/STOP. PARA PORCIONES MAS GRANDES, PRESIONE LA MISMA TECLA DOS VECES. LAS TECLAS FROZEN DINNER (COMIDAS CONGELADAS), POTATO (PAPA AL HORNO) Y BEVERAGE (BEBIDAS) LE PERMITEN COCINAR MUCHAS CANTIDADES DE LA MISMA COMIDA. SIMPLEMENTE PRESIONE UNA VEZ LA TECLA APROPIADA PARA EL TIPO DE ALIMENTO, APARECERA EL MENSAJE ENTER AMT (INGRESE LA CANTIDAD) EN LA PANTALLA. INGRESE EL NUMERO DE PORCIONES PRESIONE CON LAS TECLAS NUMERICAS, LUEGO PRESIONE START/STOP.

### TECLA PALOMITAS DE MAIZ (POPCORN)

1. OPRIMIR LA TECLA POPCORN
2. PARA LA BOLSA DE 3.5 OZ OPRIME EL BOTON "1", LUEGO OPRIME START/STOP.
3. PARA LAS BOLSAS MAS GRANDE OPRIME EL BOTON "2" E INGRESE EL TIEMPO DE COCCION DE ACUERDO CON LAS INSTRUCCIONES MARCADAS EN LA BOLSA.
4. OPRIMIR EL BOTON START/STOP

|   | Tamaño de bolsa               | Tiempo de cocción |
|---|-------------------------------|-------------------|
| 1 | 3.5 oz                        | 2 min. 40 sec.    |
| 2 | INGRESE EL TIEMPO MANUALMENTE |                   |

#### NOTA:

PARA MEJORES RESULTADOS, RECOMENDAMOS QUE SIGA TODAS LAS INSTRUCCIONES Y LOS TIEMPOS DE COCCION MARCADOS EN EL PAQUETE DE PALOMITAS DE MAIZ (POPCORN).

### TECLA PAPA AL HORNO (BAKED POTATO)

PARA PAPAS DE 4 A 6 ONZAS:

1. PRESIONE LA TECLA POTATO UNA VEZ
2. INGRESE EL NUMERO DE PAPAS, DE 1 A 4, USANDO LAS TECLAS NUMERICAS. LOS TIEMPOS DE COCINADO PARA PAPAS DE TAMAÑO PEQUEÑO-MEDIANO SON LOS SIGUIENTES:
3. PRESIONE START/STOP

| CANTIDADES | TIEMPO DE COCCION |
|------------|-------------------|
| 1 PAPA     | 3 MIN. 00 SEC.    |
| 2 PAPAS    | 4 MIN. 30 SEC.    |
| 3 PAPAS    | 6 MIN. 00 SEC.    |
| 4 PAPAS    | 7 MIN. 30 SEC.    |

### PIZZAS

RECALENTANDO UNA TAJADA DE PIZZA:

1. PRESIONE LA TECLA PIZZA UNA VEZ. LOS MENSAJES CODE (CODIGO) Y 1:40 (1 MINUTO Y 40 SEGUNDOS) APARECERAN EN LA PANTALLA.
2. PRESIONE START/STOP

CALENTANDO UNA PIZZA CONGELADA COMPLETA

1. PRESIONE LA TECLA PIZZA DOS VECES. LOS MENSAJES CODE (CODIGO) Y 2:30 (2 MINUTOS Y 30 SEGUNDOS) APARECERAN EN LA PANTALLA.
2. PRESIONE START/STOP

PARA PAPAS DE 8 A 10 ONZAS:

1. PRESIONE LA TECLA POTATO DOS VECES
2. INGRESE EL NUMERO DE PAPAS, DE 1 A 4, USANDO LAS TECLAS NUMERICAS. LOS TIEMPOS DE COCINADO PARA PAPAS DE TAMAÑO GRANDE SON LOS SIGUIENTES:

| CANTIDADES | TIEMPO DE COCCION |
|------------|-------------------|
| 1 PAPA     | 4 MIN. 30 SEC.    |
| 2 PAPAS    | 7 MIN. 00 SEC.    |
| 3 PAPAS    | 9 MIN. 30 SEC.    |
| 4 PAPAS    | 11 MIN. 30 SEC.   |

3. PRESIONE START/STOP

### **BEBIDAS (BEVERAGE)**

PARA ENVASES DE 5 A 7 ONZAS.

1. PRESIONE LA TECLA BEVERAGE UNA VEZ.
2. INGRESE EL NUMERO DE ENVASES, DE 1 A 4, USANDO LAS TECLAS NUMERICAS. LOS TIEMPOS DE COCCIONADO PARA BEBIDAS SON LOS SIGUIENTES:

| CANTIDADES | TIEMPO DE COCCION |
|------------|-------------------|
| 1 TAZA     | 1 MIN. 10 SEC.    |
| 2 TAZAS    | 1 MIN. 40 SEC.    |
| 3 TAZAS    | 2 MIN. 10 SEC.    |
| 4 TAZAS    | 2 MIN. 40 SEC.    |

3. PRESIONE START/STOP

PARA TAZAS DE CAFE DE 9 A 11 ONZAS:

1. PRESIONE LA TECLA BEVERAGE DOS VECES.
2. INGRESE EL NUMERO DE TAZAS, DE 1 A 4, USANDO LAS TECLAS NUMERICAS. LOS TIEMPOS DE COCCIONADO SON LOS SIGUIENTES:

| CANTIDADES | TIEMPO DE COCCION |
|------------|-------------------|
| 1 TAZA     | 1 MIN. 40 SEC.    |
| 2 TAZAS    | 2 MIN. 20 SEC.    |
| 3 TAZAS    | 3 MIN. 00 SEC.    |
| 4 TAZAS    | 3 MIN. 50 SEC.    |

3. PRESIONE START/STOP

### **COMIDAS CONGELADAS (FROZEN DINNER)**

PARA UNA O DOS COMIDAS CONGELADAS PEQUEÑAS (DE 7 A 9 ONZAS):

1. PRESIONE LA TECLA FROZEN DINNER UNA VEZ
2. PARA UNA PORCION, PRESIONE START/STOP. PARA 2 PORCIONES, PRESIONE EL "2" EN EL TECLADO NUMERICO.
3. LOS TIEMPOS DE COCCION PARA COMIDAS CONGELADAS PEQUEÑAS SON LOS SIGUIENTES:

| CANTIDADES  | TIEMPO DE COCCION |
|-------------|-------------------|
| 1 PORCION   | 2 MIN. 00 SEC.    |
| 2 PORCIONES | 3 MIN. 30 SEC.    |

4. PRESIONE START/STOP

PARA PORCIONES GRANDES (DE 10 A 12 ONZAS)

1. PRESIONE LA TECLA FROZEN DINNER DOS VECES.
2. PARA UNA PORCION, SOLO PRESIONE START/STOP. PARA 2 PORCIONES, OPRIMA EL "2" EN EL TECLADO NUMERICO.
3. LOS TIEMPOS DE COCCION PARA COMIDAS CONGELADAS GRANDES SON LOS SIGUIENTES:

| CANTIDADES  | TIEMPO DE COCCION |
|-------------|-------------------|
| 1 PORCION   | 3 MIN. 00 SEC.    |
| 2 PORCIONES | 4 MIN. 30 SEC.    |

4. PRESIONE START/STOP

NOTA: LA SEQUENCIAS DE TIEMPO MOSTRADA EN LA TABLA DE COCCION RAPIDA, PUDIERA HABER SIDO CAMBIADA O ACTUALIZADA, SI USTED PREFERE USE LOS TIEMPOS MOSTRADOS EN EL PANEL DE SU MICROONDAS COMO CORRECTOS.

**RECALENTAR (REHEAT)**

1. OPRIMA LA TECLA REHEAT
2. CODE Y 3:00 (3 MIN.00 SEC.) MOSTRARA EN LA PANTALLA
3. OPRIMA LA TECLA START / MINUTE PLUS

NOTA: USE PLATOS O CASEROLAS ALGO MAS GRANDE QUE LA INDICADA CONTINUE REPETIDAMENTE SI RECALENTAMIENTO NO ES SUFICIENTE.

**NOTA:**  
**ESTA SELECCION TE PERMITE RECALENTAR PLATOS DE COMIDAS FRIAS CON UN BUEN RESULTADO.**

**CONVIERTIENDO FRACCIONES DE LIBRAS A ONZAS**

| FRACCIONES DE LIBRA | ONZAS                  |
|---------------------|------------------------|
| MENOS DE            | 0                      |
| .01 HASTA .02       | 1                      |
| .03 HASTA .09       | 2                      |
| .10 HASTA .15       | 3                      |
| .16 HASTA .21       | 4                      |
| .22 HASTA .27       | 5                      |
| .28 HASTA .34       | 6                      |
| .35 HASTA .40       | 7                      |
| .41 HASTA .46       | 8                      |
| .47 HASTA .53       | 9                      |
| .54 HASTA .59       | 10                     |
| .60 HASTA .65       | 11                     |
| .66 HASTA .71       | 12                     |
| .72 HASTA .78       | 13                     |
| .79 HASTA .84       | 14                     |
| .85 HASTA .90       | 15                     |
| .91 HASTA .97       | AUMENTAR UNA LIBRA MAS |

## **CUIDADO Y MANTENIMIENTO**

### **LIMPIEZA DE SU HORNO MICROONDAS**

APAGUE Y DESCONECTE EL ENCHUFE DE PARED ANTES DE LIMPIAR SU HORNO. MANTENGA EL INTERIOR DE SU HORNO MICROONDAS LIMPIO. LOS ALIMENTOS SALPICAN O DERRAMAN PARTICULAS Y LIQUIDOS QUE SE ADHIEREN A LAS PAREDES DEL HORNO, ES RECOMENDABLE LIMPIARLAS CON UN PAÑO HUMEDO. PUEDE USAR UN DETERGENTE MUY SUAVE SI EL HORNO SE ENCUENTRA MUY SUCIO. NO RECOMENDAMOS EL USO DE DETERGENTES O ABRASIVOS FUERTES.

USTED DEBE LIMPIAR LAS PARTES EXTERNAS DE SU HORNO MICROONDAS CON UN PAÑO HUMEDO. PARA PREVENIR DAÑOS EN LAS PARTES INTERNAS DE SU HORNO, EL AGUA NO SE DEBE FILTRAR DENTRO DE LAS REJILLAS DE VENTILACION.

NO PERMITA QUE EL PANEL DE CONTROL SE MOJE. LIMPIELO CON UN PAÑO SUAVE Y HUMEDO. NO USE DETERGENTES, ABRASIVOS O LIMPIADORES EN SPRAY.

CUANDO LIMPIE EL PANEL DE CONTROL DEJE LA PUERTA DEL HORNO ABIERTA PARA PREVENIR QUE ESTE COMIENZE A FUNCIONAR ACCIDENTALMENTE.

SI SE ACUMULA VAPOR DE AGUA DENTRO O ALREDEDOR DE LA PUERTA DEL HORNO MICROONDAS LIMPIELA CON UN PAÑO SUAVE. ESTO PUEDE OCURRIR CUANDO SU HORNO MICROONDAS ESTA FUNCIONANDO DENTRO DE UN AMBIENTE HUMEDO, Y DE NINGUNA MANERA SE DEBE DE INTERPRETAR COMO UN MAL FUNCIONAMIENTO DEL HORNO.

OCASIONALMENTE ES NECESARIO RETIRAR EL PLATO GIRATORIO DE VIDRIO PARA LAVARLO. HAGALO CON AGUA TIBIA JABONOSA O EN LA LAVADORA DE PLATOS.

EL ARO GIRATORIO Y EL PISO INTERIOR DEL HORNO DEBEN SER LIMPIADOS REGULARMENTE PARA EVITAR EL RUIDO EXCESIVO. SIMPLEMENTE LIMPIE LA SUPERFICIE INFERIOR DE SU HORNO CON UN PAÑO, DETERGENTE SUAVE, UN POCO DE AGUA O CON LIQUIDO PARA LIMPIAR VIDRIOS Y LUEGO SEQUELO. EL ARO GIRATORIO PUEDE SER LAVADO EN AGUA LIGERAMENTE JABONOSA O EN LA LAVADORA DE PLATOS.

DEBIDO AL USO REPETIDO DEL HORNO, ESTE ACUMULA VAPORES DE COCINA, ESTO NO AFECTA EL PISO INTERIOR NI LAS RUEDAS DEL ARO GIRATORIO. CUANDO RETIRE EL ARO GIRATORIO DE LA CAVIDAD INFERIOR PARA LIMPIARLO, ASEGURESE DE COLOCARLA NUEVAMENTE EN LA POSICION APROPIADA.

SI SU HORNO MICROONDAS TIENE MAL OLOR, COMBINE EN UNA TAZA DE AGUA EL JUGO Y LA CASCARA DE UN LIMON. PONGA EN MARCHA SU HORNO MICROONDAS POR 5 MINUTOS. FROTE Y SEQUE COMPLETAMENTE TODO SU HORNO MICROONDAS CON UN PAÑO SUAVE. POR FAVOR VISITE A UN REPRESENTANTE AUTORIZADO PARA QUE EFECTUE EL REEMPLAZO DEL BOMBILLO CUANDO SEA NECESARIO.

### **PROBLEMAS CON SU HORNO MICROONDAS?**

USTED PUEDE RESOLVER MUCHOS PROBLEMAS COMUNES DE SU HORNO MICROONDAS, AHORRANDOLE EL GASTO DE UNA POSIBLE VISITA DEL SERVICIO TECNICO. PRUEBE LAS SIGUIENTES SUGERENCIAS PARA VERIFICAR SI USTED PUEDE RESOLVER EL PROBLEMA ANTES DE LLAMAR AL SERVICIO TECNICO.

| <b>GUIA PARA SOLUCIONAR PROBLEMAS</b> |  |
|---------------------------------------|--|
| <b>PROBLEMA</b>                       | <b>SOLUCION</b>  |
| SU MICROONDA NO FUNCIONA              | NO ESTA CONECTADO A LA CORRIENTE ELECTRICA.<br>EL INTERRUPTOR SALTO O SE QUEMO UN FUSIBLE<br>LA PUERTA NO ESTA CERRADA APROPIADAMENTE  |
| LA LUZ NO PRENDE                      | EL INTERRUPTOR SALTO O SE QUEMO UN FUSIBLE<br>EL MICROONDA ESTA DESCONECTADO<br>EL FOCO SE QUEMO (LEA LA PAGINA DE<br>MANTENIMIENTO PARA VER EL PROCEDIMIENTO DE<br>REEMPLAZO) |
| VIBRACIONES                           | ASEGURESE QUE EL HORNO MICROONDAS ESTE<br>UBICADO EN UN LUGAR TOTALMENTE PLANO.  |

## Registration Information

Thank you for purchasing this fine Avanti product. Please fill out this form and return it to the following address within 100 days from the date of purchase and receive these important benefits:

**Avanti Products, LLC.**  
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We will keep the model number and date of purchase of your new Avanti product on file to help you refer to this information in the event of an insurance claim such as fire or theft.

➤ **Promote better products:**

We value your input. Your responses will help us develop products designed to best meet your future needs.

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### Avanti Registration Card

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| Area Code   | Phone Number |     | Occupation  |                     |
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| <b>Reason for Choosing This Avanti Product:</b><br>Please indicate the most important factors<br>That influenced your decision to purchase this<br>product:   |              |     | <b>Your Age:</b><br><input type="checkbox"/> under 18 <input type="checkbox"/> 18-25 <input type="checkbox"/> 26-30<br><input type="checkbox"/> 31-35 <input type="checkbox"/> 36-50 <input type="checkbox"/> over 50 |                     |
| <input type="checkbox"/> Price<br><input type="checkbox"/> Product Features<br><input type="checkbox"/> Avanti Reputation<br><input type="checkbox"/> Product Quality<br><input type="checkbox"/> Salesperson Recommendation<br><input type="checkbox"/> Friend / Relative Recommendation<br><input type="checkbox"/> Warranty<br><input type="checkbox"/> Other: _____ |              |     | <b>Marital Status:</b><br><input type="checkbox"/> Married <input type="checkbox"/> Single  |                     |
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