# MICROWAVE AIR FRYER OVEN INSTRUCTION MANUAL ML2-EC10SA(BS)



**TOSHIBA** 

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READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR MICROWAVE OVEN, AND KEEP IT CAREFULLY. NOTE IF YOU FOLLOW THE INSTRUCTIONS, YOUR OVEN WILL PROVIDE YOU WITH MANY YEARS OF GOOD SERVICE.

# IMPORTANT SAFETY INSTRUCTIONS



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

**WARNING** - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

- 1. Read all instructions before using the appliance.
- Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 5.
- 3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 6.
- 4. Install or locate this appliance only in accordance with the provided installation instructions.
- 5. Some products such as whole eggs and sealed containers for example, closed glass jars are able to explode and should not be heated in this oven.
- 6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- 7. As with any appliance, close supervision is necessary when used by children.
- 8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- 9. This appliance should be serviced only by qualified service personnel.
  - Contact nearest authorized service facility for examination, repair, or adjustment.

# IMPORTANT SAFETY INSTRUCTIONS



- 10. Do not cover or block any openings on the appliance.
- 11. Do not store this appliance outdoors. Do not use this product near water for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- 12. Do not immerse cord or plug in water.
- 13. Keep cord away from heated surface.
- 14. Do not let cord hang over edge of table or counter.
- 15. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.
- 16. To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attendappliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.



- 2). Remove wire twist-ties from paper or plastic bag before placing bag in oven.
- 3). If material inside of the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- 4). Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- 17. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling.Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

# IMPORTANT SAFETY INSTRUCTIONS



THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

- 1) Do not overheat the liquid.
- 2) Stir the liquid both before and halfway through heating it.
- 3) Do not use straight-sided containers with narrow necks.
- 4) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- 5) Use extreme care when inserting a spoon or other utensil into the container.
- 18. Oversized food or oversized metal utensils should not be inserted in a microwave/ toaster oven as they may create a fire or risk of electric shock.
- 19. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- 20. Do not use paper products when appliance is operated in the toaster mode.
- 21. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- 22. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

# SAVE THESE INSTRUCTIONS

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy.It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allows 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.

#### **SPECIFICATIONS**

Model:	ML2-EC10SA(BS)
Rated Voltage:	120V~ 60Hz
Rated Input Power(Microwave):	1500W
Rated Output Power(Microwave):	1000W
Rated Output Power(Grill):	1150W
Rated Input Power(Convection):	1800W
Oven Capacity:	1.0 cu.ft.
Net Weight:	Approx. 40.6 lbs
External Dimensions:	20.5 x 20.0 x 12.8 inch

# **GROUNDING INSTRUCTIONS**

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

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

#### **DANGER -** Flectric Shock Hazard

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

#### WARNING - Electric Shock Hazard

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

- 1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
- 3. If a long cord or extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  - 2) The extension cord must be a grounding-type 3-wire cord.
  - 3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

# RADIO INTERFERENCE

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

# **UTENSILS**

#### **CAUTION - Personal Injury Hazard**

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

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

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

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#### **Utensil Test:**

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

# **CLEANING**

- Be sure to unplug the appliance from the power supply.
- 1. Clean the cavity of the oven after using with a slightly damp cloth.
- 2. Clean the accessories in the usual way in soapy water.
- 3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
- 4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- 5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

## **MATERIALS YOU CAN USE IN MICROWAVE OVEN**

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

#### MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

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

Personal Injury Hazard. Use an oven mitt or tea towel when handling **CAUTION** containers and utensils that have been heated in the microwave. Use below table as a reference.

#### **MATERIALS TO BE AVOIDED IN VARIOUS MODES**

Cookware	Microwave	Grill	Convection	Combination
Glass plate, Turntable ring assembly and Turntable shaft (provided)	~	~	~	<b>~</b>
Heat-Resistant Glass	<b>~</b>	<b>/</b>	<b>~</b>	<b>~</b>
Non Heat-Resistant Glass	×	×	×	×
Heat-Resistant Ceramics	<b>~</b>	<b>/</b>	<b>~</b>	<b>~</b>
Microwave–Safe Plastic Dish	<b>~</b>	×	×	×
Kitchen Paper/Paper towel	<b>~</b>	×	×	×
Metal Tray/Tin	×	~	<b>~</b>	×
Metal Rack	×	~	<b>~</b>	×
Aluminum Foil & Foil Containe	r X	<b>/</b>	~	×

When using Convection / Grill mode only, containers /utensils must be heat resistant (Metal, Pirex or ceramic) , but cannot be plastic.

When using Microwave /Convection/grill combo mode, container/utensil must be heat resistant, cannot be plastic, so can only be glass or ceramic.

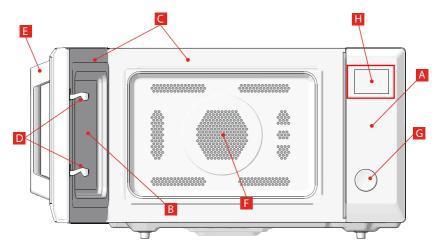
Never use in conjunction with any other Combination setting as these involve the Microwave function. Microwaving with the metal rack, tray, foil, etc. may cause arcing / sparks.

#### NAMES OF OVEN PARTS AND ACCESSORIES

Throughout this manual, features and appearance may vary from your model. Remove the oven and all materials from the carton and oven cavity. Your oven comes with the following accessories:

- Glass turntable x 1
- Turntable ring assembly x 1
- Turntable shaft x 1

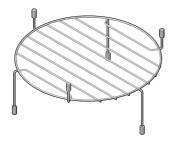
- Bake rack x 1
- Bake tray x 1
- Instruction manual x 1



- A Control panel The pads used to operate the oven are located on the control panel.
- B Observation window Allows cooking to be viewed while keeping microwaves confined in the oven.
- C Door seals and sealing surfaces The oven will not operate unless the door is securely closed.
- Safety interlock system The door must be securely latched for the oven to operate.
- Door handle
- Oven cavity
- Control Knob
- **II** LED Display

#### NAMES OF OVEN PARTS AND ACCESSORIES

You can use the bake rack, bake tray or any other accessories that have been included with the appliance. When using the appliance in combination with the microwave mode, If you use the bake rack or the bake tray, this may create sparks, which may damage the cooking compartment. These accessories are designed especially for use in the microwave oven for convection, fast bake, fast roast or broil cooking. DO NOT USE FOR MICROWAVE ONLY COOKING. Do not substitute similar types of racks for these specially designed ones. Always use oven gloves to remove or put in accessories or ovenware.



Bake Rack (Cannot be used in microwave function and must be placed on the glass turntable)



Bake Tray (Cannot be used in conjunction with microwave function and can be placed on the bake rack)

We suggest the bake rack placed on the bake tray for two-level cooking, such as layer cakes, muffins, etc. Bake tray placed on the turntable and use for roasting or broiling to allow juices to drain away from food.

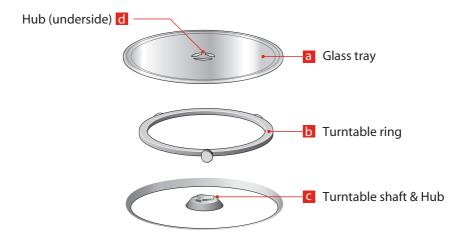
Only use the bake rack and bake tray when operating in grill or **CAUTION** convection cooking mode. Never use in conjunction with the microwave function as this may cause arcing / sparks.

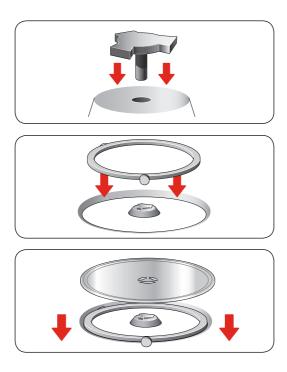
#### TURNTABLE INSTALLATION

Cleaning the cooking compartment and putting the turntable in place. For new installations, make sure all packaging and shipping tape has been removed from the turntable shaft. Before using the appliance to prepare food for the first time, you will need to put the turntable in place correctly. You must clean the cooking compartment and accessories.

#### How to put the turntable in place

- 1. Place the roller ring b into the recess in the cooking compartment.
- 2. Place the glass tray a on the turntable ring. Fit the raised, curved lines in the center of the glass tray bottom between the three spokes of the shaft. Make sure that the turntable a engages in the turntable shaft c in the centre of the cooking compartment floor. The rollers on the shaft should fit inside the turntable bottom ridge.





Never use the appliance without the turntable.
 Make sure that it is properly engaged.
 The turntable can turn clockwise or anti-clockwise.

• Never place the glass tray upside down. The glass tray should never be restricted.

#### NOTE

- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food are always placed on the glass tray for cooking.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.
- Never restrict the movement of the turntable.

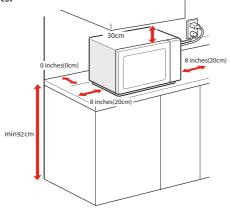
#### COUNTERTOP INSTALLATION

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

#### INSTALLATION

 Select a level surface that provide enough open space for the intake and/or outlet vents



A minimum clearance of 8 inches(20cm) is required between the oven and any adjacent walls.

- a. Leave a minimum clearance of 12 inches (30cm) above the oven.
- b. Do not remove the legs from the bottom of the oven.
- c. Blocking the intake and/or outlet openings can damage the oven.
- d. Place the oven as far away from radios and TV as possible.

  Operation of microwave oven may cause interference to your radio or TV reception.
- e. The minimum installation height is 3 ft (92 cm). (Information is under guidance of UL Standard for Safety for Microwave Cooking Appliances, UL 923 / 42.1 /)
- f. The rear surface of the appliance shall be placed against a wall.

- 2. Place the oven as far away from radios and television sets as possible. Operation of microwave oven may cause interference to your radio or TV reception.
- 3. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.



Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void. The oven is designed for bench-top use only and must not be placed in a cabinet.



The accessible surface may be hot during operation.

#### **CUSTOMER CARE AND SERVICE**

THANK YOU FOR MAKING OUR APPLIANCES A PART OF YOUR HOME.

We have created it to give you impeccable performance for many years, Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warning and Important Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur.

Common sense, caution and care must be exercised when installing, maintaining or operating a microwave. Always use original spare parts. Retain the instruction manual and installation instructions for future use or for subsequent owners.

#### **OPERATION**

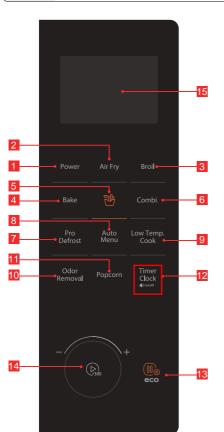
#### **Control Panel and Features**

In this chapter, we will explain the displays and controls. You will also find out about the various functions of your appliance.

In the control panel, you can use the various buttons and the Rotary Coding Switch to set the required function of the appliance. The current settings are shown on the display window.

NOTE

Depending on the appliance model, individual details and colours may differ.



- (1) Microwave
- (2) Air Fry Presets
- (3) Broil
- (4) Bake
- (5) Homefry
- (6) Combination Cooking
- (7) Pro Defrost
- (8) Auto Menu
- (9) Keep Warm
- (10) Odor Removal
- (11) Yummy Popcorn
- (12) Timer/Clock
- (13) Stop/Cancel

Lock(hold down for approx. 3 secs)/ECO

- (14) Rotary Coding Switch-----A rotary selector with a pressure point.
  - Turn the rotary selector clockwise and anti-clockwise to change the adjustment values shown in the display window.
  - 2. Touch to activate Start/+30Sec (Turn on selected function or add 30Sec. )
- (15) Display Window Shows the current settings of the appliance.

# **OPERATION**

#### **Menu format:**

Power	AirFry / Bake	Auto Menu
1 P100	1 100F	1 Beverage
2 P90	2 150F	2 Dinner Plate
3 P80	3 250F	3 Soup
4 P70	4 275F	4 Potato
5 P60	5 300F	5 Vegetables
6 P50	6 325F	6 Oatmeal
7 P40	7 350F	7 Pizza
8 P30	8 375F	8 Cake
9 P20	9 400F	9 Cookie
10 P10	10 425F	10 Roast Chicken
Low Temp. Cook	Pro Defrost	HomeFry
1 Yogurt	1 DEF1 Vegetables	1 Frozen French Fries
2 Proofing	2 DEF2 Fruit	2 Frozen onion rings
3 Keep warm	3 DEF3 Chicken	3 Frozen chicken nuggets
4 Slow Cook	4 DEF4 Fish	4 Fresh chicken wings
	5 DEF5 Meat	5 Frozen chicken legs
1		
Combi	6 DEF6 Broth	6 Escalope
Combi.	6 DEF6 Broth	7 Frozen Shrimps
1 C-1	6 DEF6 Broth	7 Frozen Shrimps 8 Fish Sticks
	6 DEF6 Broth	7 Frozen Shrimps

Refer to the menu label for quick references.

# **OPERATION**

# **Heating Functions: Specials**

Heating f	unction display	Application
	Microwave	Microwave heating creates the heat directly in the food. You can use the microwave to cook, heat up or defrost food quickly. To heat pre-prepared meals. To cook vegetables and fish. The microwave can be used on its own, or in combination with a type of heating.
M	Grill	The Grill function is useful for cooking thin slices of meat, steak, chops, kebabs, sausages and pieces of chicken. It is also suitable for toasting sandwiches, grilling vegetables and melting cheese on toast.
	Conventional Cooking	During Convection cooking, hot air is circulated throughout the oven cavity to brown and crisp foods quickly. The Convection function is useful for cooking, roasting and baking, similar to the cooking results of a traditional domestic oven.
*	Defrost	Creates the heat directly in the food. To defrost frozen fruit, vegetables, poultry, meat, fish and baked items.
<del>(</del>	Child Lock	You can activate this function to enable the oven use. When the Child Lock is on, the control panel is locked and no settings can be made. The oven cannot be activated accidentally. Once it activated, Child Lock sign appears on the display. You may lock the control panel to prevent the oven from being accidentally started or used by children.
A	Auto Menu	Contains a list of automatic programmes.
<b>(</b>	Timer Settings	Contains a list of clock functions.
Oz	Ounce	
	Temperature Indicator Bar	Flashes before it reaches the temperature, and it will always be on after it reaches the temperature.

# This oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.

• Before operating your new microwave oven make sure you read and understand this Use and Care Guide completely. The Microwave Oven is for food preparation only. ALWAYS have food in the Microwave Oven when it is on to absorb the microwave energy. Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.

#### Follow these procedures:

Plug in the oven. Close the door. The oven display will show 0:00, Oven goes into standby mode.

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#### 1.Clock Setting

 Suppose you want to enter the correct time of day 12min 30sec.

## Procedure Touch/Display Step 1. Touch Timer/Clock twice. leftmost "00" flashing 2. Enter the correct time of 00:00 day by turning the 12:00 to adjust the hour figures, The input time should be within 1--12 (12-hour). Input "12" at this step. 3. Touch **Timer/Clock** again. the minute figures will flash. 4. Turn to adjust the 12:30 minute figures. The input time should be within 0--59. Input "30" at this step. Confirm with Timer/Clock.



Your Microwave Oven can be programmed with the door open except for **Start**/ +30Sec and Odor Removal. If you enter an incorrect clock time, simply touch **Stop**/ **Cancel** and re-enter the the correct time of day. Electrical power supply to your Microwave Oven should not be interrupted. If this occurs during cooking, the program will be erased. The time of day will also be erased. In the process of setting the hour figures, if you do not turn rotary coding switch, it will switch to the kitchen timer function and the clock setting will be invalid.

#### 2. Stop/Clear

Touch the **STOP/CANCEL** to:

- 1. Erase if you make a mistake during programming.
- 2. Cancel timer.
- 3. Stop the oven temporarily during cooking.
- 4. Return the time of day to the display.
- 5. Cancel a program during cooking, touch twice.



# **NOTE**

In the process of setting, if the 'Stop/Cancel' is touched or after a period of inactivity for 1 minute, the oven will revert to the former setting automatically.

#### 3. Kitchen Timer

To set the length of an operation. To set a countdown. It will automatically monitors how long the function operates.

• Suppose you want to set timer for 5 minutes.

# Procedure Step Touch/Display 1. Touch Timer/Clock. 00:00 2. Fnter the correct time of day by turning the NS:NN

3. Confirm with Start/+30Sec.

input "5" at this step.



# **NOTE**

- 1. Your Microwave Oven can not be programmed during the operation of kitchen timer
- Your Microwave Oven can be pro-grammed from 5seconds to 95minutes. The kitchen time is different from 12-hour system. Kitchen Timer is countdown timer only and does not control or start any cooking modes. When the set time has elapsed, the unit will sound 5 times and the screen will return to standby or clock mode.

Your appliance has various operating modes which make your appliance easier to use. You can find more precise descriptions of these in the "Heating Functions: Specials" sections. The microwave function is useful for steaming, as well as the quick and convenient defrosting and reheating of foods. Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. There are ten preset power levels are available for Microwave cooking.

#### One Touch Start / Add 30 seconds

The +30S control instant switches on the microwave oven with maximum microwave power P100(see table below), and a duration of 30 second. Simply touching the **Start/+30Sec** repeatedly increases the duration in cooking. In standby mode, first turn the rotary coding switch to the left to display "0:05", then right-rotate to increase cooking time, touch **Start/+30Sec** to start.

NOTE

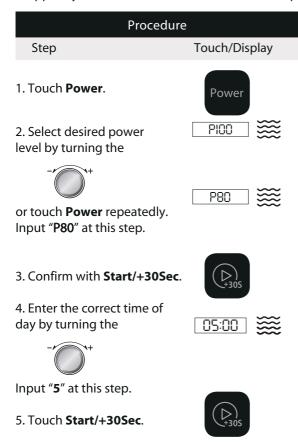
During Auto Menu, Low Temp. Cook Presets, Weight Defrost, Timer, Odor Removal functions lengthen the cooking time it's not available.

#### 4. Microwave Cooking

Touch Power pad once then touch Power	Approx. Percentage of power	Display	Use	
9	10%	P10	Defrosting meat, fish Defrosting cheese, cream, butter	
8	20%	P20	Defrosting cheese, cream, butter Defrosting fruit and cakes Defrosting bread	
7	30%	P30	Continuing to cook meals Cooking delicate food Heating baby food	
6	40%	P40	Simmering rice Heating delicate food Melting cheese, chocolate, butte	
5	50%	P50	Defrosting and heating frozen meals Heating one-plate meals Simmering stews	
4	60%	P60	Simmering stews Cooking egg dishes	
3	70%	P70	Heating liquids	
2	80%	P80	Heating liquids Searing at the start of the cooking process Cooking vegetables	
1	90%	P90		
0	100%(default)	P100		

Follow manufacturer's directions and the food will be cooked perfectly.

• Suppose you want to cook with 80% microwave power for 5 minutes.





For many heating type, the appliance specifies a default temperature or level. You can accept this value or you can use the rotate selector to change it manually. You can also use the rotate selector to scroll the menu list on the screen. In most menus, the beginning and the end of the menu are recyclable.

Cooking time may also be increased in 30 second increments by touching 'Start/+30Sec' repeatedly. When you touch the 'Start/+30Sec', the time is changed and adopted immediately.

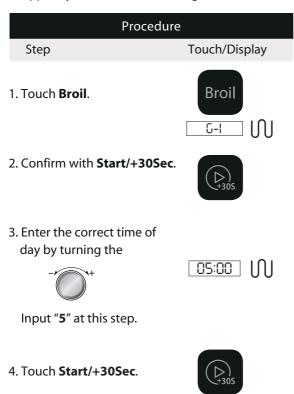
After starting the operation, the timer countdown is highlighted.

#### The cooking time has elapsed

The cooking compartment stops heating. 0 min 00 s appears on the display (Current time will display if the clock was previously set). The temperature indicator bar goes out. To remind you that the food is ready, the buzzer will beeps 5 times until you either open the oven door or touch the **Stop/Cancel** pad.

#### 5. Grill Cooking

• Suppose you want to cook with grill for 5 minutes.





# **NOTE**

To speed cooking of such foods as chicken and hamburgers. Large items like roasts should be turned over at least once. Some food requires turning or stirring, etc., An audible signal will remind you the cooking time is halfway through. When oven stops, in order

to roast the food better. you should turn the food over, close the door, and then touch 'Start/+30Sec' to continue cooking. If there is no operation, the cooking process continues to run as normal. Increasing the time during the cooking process has no influence on the alarm clock.

#### Combination cooking

Various types of heating can be combined with the Microwave operating mode. The appliance heats up and the microwave is switched on at the same time. As a result, the food is ready in a much shorter time. The Combination function allows you to Microwave, Grill and Convection funtion in the same cooking session. You can select from two different combinations:

			Combinations		
Times (touch 'Combi.')	Display	Microwave Power	Grill Power	Convection Power	Suitable for:
1	C-1	•		•	This function has many uses and is suitable for re-heating pastries like sausage rolls and pies, roasting and baking crumbed foods.
2	C-2	•	•		This function is great for combining the speed of the microwave with the browning of a grill. It is suitable for sausages, chops, chicken nuggets, fish fingers, pasta bakes with cheese on top.

• Suppose you want to cook with combining the microwave with browning of a grill for 5 minutes.

5 1111141651	
Proced	ure
Step	Touch/Display
1. Touch <b>Combi.</b> twice .	Combi. □ [-2 ] []   <b>※</b>
2. Touch <b>Start/+30Sec</b> to	



You can also touch '**Combi.**' once. Set and change the Combination by turning the rotate selector until the desired setting is reached (see table above).

Touch 'Stop/Cancel' once to pause the unit and twice to cancel the operation.

confirm.



Enter the correct time of day by turning the



input "5" at this step.

4. Touch Start/+30Sec.



#### 6. Convection Cooking

The convection cooking can let you cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.

There are 10 different temperatures are available:

100°F, 150°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F.

#### A. To cook with preheat

\* Please **do not** put the food into the oven at the beginning. The oven needs to be preheated first.



confirm. Touch Start/ +30Sec again to start preheating.



After several minutes, when the recommended preheating temperature arrives, Temperature Indicator Bar normal on. The temperature scale and Conventional Cooking sign will flash (Operation continues to run). Once the temperature arrives, door must be opened and then place the food in the oven. Then proceed to step 4

Enter the correct time of day by turning the





Ex: 30 sec input "30" at this step.

5. Touch Start/+30Sec.



#### **B.** Without preheating function

\* Placing the food in the oven.

# Procedure Step Touch/Display

1. Touch Air Fry or Bake.



2. Select desired temperature by turning the





**Ex:** 250°F, input "**250°F**" at this step.

3. Touch **Start/+30Sec** to confirm.



Enter the correct time of day by turning the



00:30



Ex: 30 sec input "30" at this step.

5. Touch Start/+30Sec.



#### 7. Home Fry Presets

	Procedure
Step	Touch/Display

1. Touch Home Fry Presets.





2. Select desired Menu. by turning the





**Ex:**Frozen chicken wings, input "**H04**" at this step.

3. Touch Start/+30Sec.





An audible signal will remind you the cooking time is 2/3 passes. When oven stops, in order to roast the food better, you should turn the food over, close the door, and then touch "Start/+30Sec" to continue cooking. If there is no operation, the cooking process continues to run as normal.

#### **Home Fry Menu**

(Pre-Set Cooking temp. is 425°F)

PRE-PROGRAMMED MENU	DISPLA
Frozen French Fries	H01
Frozen onion Rings	H02
Frozen chicken nuggets	H03
Frozen chicken wings	H04
Frozen chicken legs	H05
Escalope	H06
Frozen Shrimps	H07
Fish Sticks	H08
Spring Rolls	H09
Mozzarella Sticks	H10

#### 8. Low Temp. Cook Presets

# Procedure Step Touch/Display

1. Touch Low Temp. Cook.



2. Select desired Menu. by turning the





Ex: Keep warm, input "L3" at this step.

3. Touch **Start/+30Sec** to confirm.



#### Low Temp. Cook Menu

PRE- PROGRAMMED MENU	DISPLAY SHOWING	PRE-SET COOKING TEMP.	PRE-SET COOKING TIME
Yogurt	L1	105°F	10min~ 12hour
Proofing	L2	105°F	10min~ 12hour
Keep warm	L3	140°F /160°F /175°F	5s~ 95min
Slow Cook	L4	195°F /230°F	10min~ 12hour

4. Select desired temperature by turning the



**Ex:** 160°F,

input "160°F" at this step.

5. Touch **Start/+30Sec** to confirm.



6. Enter the correct time of day by turning the



00:30



**Ex:** 30 sec

input "30" at this step.

7. Touch Start/+30Sec.



#### **Cooling fan**

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. After the cooking time has elapsed, the cooling fan can continue to operate until the oven cools down.

#### 9. Mute Function

Long touch " **Timer/Clock** " for 3 seconds to enable or disable mute mode, and the screen will show "On" or "OFF" for 3 seconds.

#### 10. Other Specification

- (1) a must be touched to continue cooking if the door is opened during cooking.
- (2) A single beep sounds to indicate that a pad is correctly touched. If pad is not correctly touched, no beep sounds.

#### 11. Custom Defrost Function

(1) Touch **Pro Defrost** pad, "dEF1" will appear in the display.

Turn the rotate selector or touch **Pro Defrost** repeatedly, "dEF1", "dEF2", "dEF3", "dEF4", "dEF5", "dEF6", "dEF7" will display in order. Confirm with 🕞 s

Display	dEF1	dEF2	dEF3	dEF4	dEF5	dEF6	dEF7
Menu	Vegetables	Fruit	Chicken	Fish	Meat	Broth	Time defrost

- (2) Use the rotate selector to enter the weight to be defrosted for 'dEF1' to 'dEF6'. Input the weight range between 4 to 100 Oz.
- (3) Touch ♠ to start defrosting and the cooking time remaining will be displayed .

  " \* , " ﷺ " indicator will flash.

#### 12. Time Defrost

- (1) Touch **Pro Defrost** once, and than touch **Pro Defrost** repeatedly, or turn the rotate selector until "dEF7" appears on the screen.

  Confirm with
- (2) Use the rotate selector to enter the time amount.
- (3) Touch ostart defrosting, the remaining defrost time will display.

NOTE

Power level cannot be check or change during defrosting. Touch (p) pad to add cooking time if desired.

#### 13. Popcorn

- (b) Touch ♠ to start cooking. "Oz" disappears. "♠ ", " ﷺ " flashes. and time countdown shows in the display.

#### 14. Auto Cook

- (a) Touch **Auto Menu**, "A01" and " (A) ", " (E) or both " will appear in the display.
- (b) Turn the rotate selector, "A01" to "A10" will display in order. Refer to the *Auto Menu Chart* below.
- (c) Confirm with  $\bigcirc$  . Use the rotate selector to select the weight or portion of food item.
- (d) Touch (3) to start cooking, menu"A08" and "A09" is starting to preheat "(A)"," (S) or (A) "flashes. The time countdown shows in the display.

Note: 1)Cake and Cookie menu is under convection cooking with 325°F -warm-up function, and you should preheat first, following the auto menu operation above. When the oven reaches the preheating temperature, it will stop working and sound to remind opening the door to put cake in, then simply touch " to start cooking."

2) When roast chicken is selected and 2/3 of the time has passed, it will sound twice to remind you to turn over the food. You can just leave it continue. For better result, turn the food over, close the door, and then touch " ... to continue cooking.

#### **Auto Menu Chart:**

Menu	Power	Display	Preheat	Weight
Beverage				4OZ
	Microwave 100%	A01	/	8OZ
				12OZ
			-	50Z
				8OZ
Dinner Plate	Microwave 100%	A02	/	12OZ
				15OZ
				21OZ
	Microwave 100%			8OZ
Soup		A03	/	16OZ
				24OZ
	Microwave 100%			8OZ
Potato		A04	/	16OZ
				24OZ
	Microwave 100%	A05	/	40Z
Vegetables				8OZ
				16OZ
Oatmeal	Micro 100% / 50%	A06	/	28OZ
5.	Microwave 100%	A07	/	10OZ
Pizza	400°F convection			140Z
Cake	Preheat to 325°F	A08	Yes	16OZ
Cookie	Preheat to 325°F	A09	Yes	60Z
Roast Chicken	Microwave 100%  400°F convection (2/3 time passes, the buzzer sound twice remind user to turn		/	16OZ
				24OZ
		A10		32OZ
				40OZ
	the food over)			48OZ

#### 15. Inquiring Function

For most cooking modes:

- (1) When oven is cooking, touch **Timer/Clock** for the time of day to appear for three seconds in the display.
- (2) When oven is cooking, touch **Power** pad for cooking power to appear for three seconds in the display.

#### 16. Lock Function

To lock the microwave so that it cannot be operated by children or other unintended users, touch pad for 3 seconds. You will hear a long beep.

If the clock has been set, the time of day and "Lock" will appear in the display. Otherwise, only "Lock" will appear.

To Unlock, touch of three seconds, you will hear a long beep and "Lock" will disappear.

#### 17. Energy Saver Mode

- (1) In standby mode, touch the once (less than 3 seconds to avoid starting the Lock function ) to enter the Energy Saver mode. (the screen is turned off).
- (2) Above operation is the only way to start the Energy Saver mode.
- (3) In screen off, you can touch any pad or open the oven door to turn on the screen, The first touch is to turn on the screen by default, and the second touch is to execution the cooking program itself.

#### 18. Turntable Reset Function

When cooking finished, if the turntable is not at the initial position, it will enter the turntable reset function. At this time, the lamp, fan and turntable are working. The oven stops working when the reset is complete.
 Touch key without releasing, and touch Combi. within 3 seconds to turn on or off the reset function of the turntable. The screen displays ON or OFF.

#### NOTE

- This function only works for one completed cooking. If pause or open the door during cooking, it cannot use the reset function.
- Under the reset status, opening the door or touching will back to standby mode.

#### **MAINTENANCE**

#### Troubleshooting

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service center.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY	
Oven will not start	a. Electrical cord for oven is not plugged in. b. Door is open. c. Wrong operation is set.	a. Plug into the outlet. b. Close the door and try again. c. Check instructions.	
Arcing or sparking	a. Materials to be avoided in microwave oven were used.     b. The oven is operated when empty.     c. Spilled food remains in the cavity.	a. Use microwave-safe cookware only. b. Do not operate with oven empty. c. Clean cavity with wet towel.	
Unevenly cooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time, power level is not suit ble. d. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Use correct cooking time, power level. d. Turn or stir food.	
Overcooked foods	Cooking time, power level is not suitable.	Use correct cooking time, power level.	
a. Materials to be avoided in microwave oven were used. b. Food is not defrosted complete. ly. c. Oven ventilation ports are restricted. d. Cooking time, power level is not suitable.		a. Use microwave-safe cookware only.     b. Completely defrost food.     c. Check to see that oven ventilation ports are not restricted.     d. Use correct cooking time, power level.	
Improper defrosting	a. Materials to be avoided in microwave oven were used.     b. Cooking time, power level is not suitable.     c. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Use correct cooking time, power level. c. Turn or stir food.	

# ONE YEAR LIMITED WARRANTY

This product carries a warranty stating that it will be free from defects in material and workmanship for a period of one year from the date of purchase. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep your original sales receipt.

#### IMPORTANT:

- 1. This warranty does not cover damages resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage. (Read directions carefully.)
- 2. This warranty is void if this product is ever used for other than private household purposes.
- 3. This warranty is void if this product is ever used outside of United State.

If service is required during the warranty period, properly pack your unit. We recommend using the original carton and packing materials.

If additional assistance is needed, please contact customer assistance at:

additional assistance is needed, please contact customer assistance

customercare@us.toshiba-lifestyle.com 855-204-5313 Midea America Corp 5 Sylvan Way,

Parsippany, NJ 07054

**Midea America Corp.** expressly disclaims all responsibility for consequential damages or incidental losses caused by use of the appliance. Some states do not allow this exclusion limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

The serial number can be found on the back cabinet. We suggest that you record the serial number of your unit in the space below for future reference

Model Number:	 	
Serial Number:	 	

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