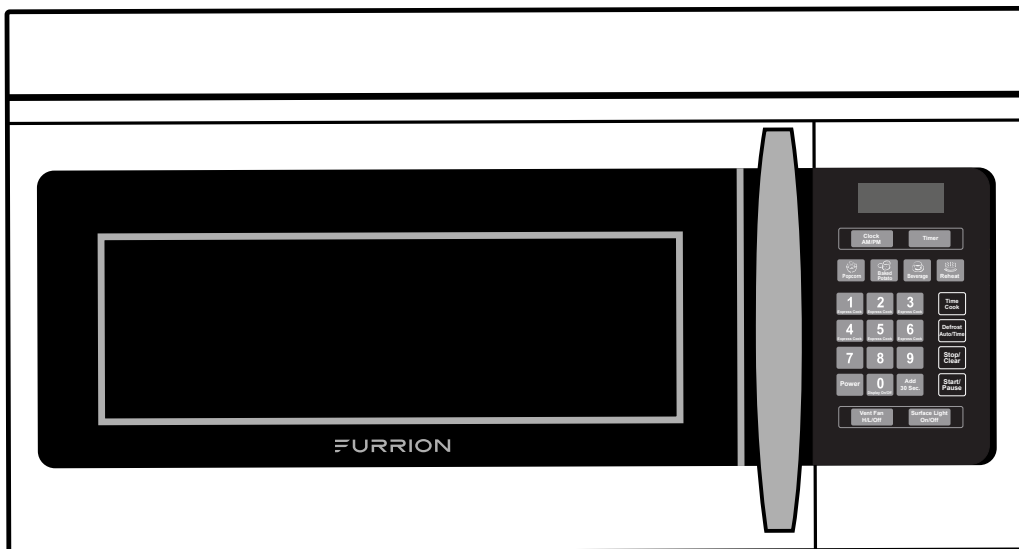


# FURRION

## Microwave Oven

*User Manual*

**Model: FMSMA15-SS**



\* Picture shown here is for reference only.



[https://furrion.com/  
collections/cooking](https://furrion.com/collections/cooking)

- \* To view the multi-language user manual, please access the link or scan the QR code.
- \* Pour obtenir le manuel d'utilisateur multilingue, accédez au lien ou scannez le QR code.
- \* Para ver el manual de usuario en otros idiomas, acceda al siguiente enlace o escanee el código QR.

Thank you for purchasing this Furrion® product. Before operating your new appliance, please read these instructions carefully. This instruction manual contains information for safe use, installation and maintenance of the appliance.

Please keep this instruction manual in a safe place for future reference. This will ensure safe use and reduce the risk of injury. Be sure to pass on this manual to new owners of this appliance.

The manufacturer does not accept responsibility for any damages due to not observing these instructions.

# Table of Contents

**Table of Contents** ..... 1

**Explanation of Symbols** ..... 2

**Important Safety Instructions** ..... 2

    Safety Precautions..... 2

    Grounding Instructions ..... 3

    Radio Interference..... 3

    PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY ..... 3

**Product Overview** ..... 4

    Microwave Oven ..... 4

    Control Panel ..... 4

**Before Using** ..... 5

    What's in the box ..... 5

    Unpacking Instructions ..... 5

    About Your Microwave Oven ..... 5

    About Food..... 5

    About Microwave Cooking ..... 5

    About Safety ..... 6

    About Utensils and Coverings ..... 6

    About Children and the Microwave ..... 6

**Operation**..... 7

    Clock Setting ..... 7

    Microwave Cooking..... 7

    Multi-stage Cooking..... 7

    Speedy Cooking..... 7

    Defrost Cooking ..... 7

    Hood Function..... 8

    Oven Lamp ..... 8

    Timer Function ..... 8

    Display On/Off Function..... 8

    Popcorn Menu..... 8

    Baked Potato Menu ..... 8

    Beverage Menu..... 8

    Reheat Menu..... 8

    Inquiring Function ..... 8

    Lock Function For Children..... 8

    Suggested power levels for cooking..... 9

    Suggestions for getting the best results ..... 9

**Care and Maintenance**..... 10

    Cleaning Suggestions ..... 11

    How to Clean the Inside ..... 11

    How to Clean the Outside..... 11

**Troubleshooting** ..... 12

**Specifications** ..... 13

## Explanation of Symbols

This manual has safety information and instructions to help you eliminate or reduce the risk of accidents and injuries. Always respect all safety warnings identified with these symbols. A signal word will identify safety messages and property damage messages, and will indicate the degree or level of hazard seriousness.

### WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

### CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

### DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

## Important Safety Instructions

### Safety Precautions

#### WARNING

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

1. Read all instructions before using the appliance.
2. Read and follow the specific "**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**" on page 5.
3. As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.
4. To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend the appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
  - If materials inside the oven ignite, keep the oven door closed. Turn the oven off, and unplug the appliance. Disconnect the power cord, shut off power at the fuse or circuit breaker panel.
  - Do not use the oven cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
5. This oven must be grounded. Connect only to properly grounded outlet. See "**GROUNDING INSTRUCTIONS**" found on page 4.
6. Install or locate this oven only in accordance with the installation instructions provided.
7. Some products such as whole eggs and sealed containers—for example, closed glass jars—are able to explode and should not be heated in the oven.
8. Use this appliance only for its intended uses as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat or cook or dry food. It is not designed for industrial or laboratory use.
9. As with any appliance, close supervision is necessary when used by children.
10. Do not operate this oven if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
11. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for examination, repair or adjustment.
12. Do not cover or block any openings on the oven.
13. Do not store or use this appliance outdoors.
14. Do not use this oven near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
15. Do not immerse cord or plug in water.
16. Keep cord away from heated surfaces.
17. Do not let cord hang over edge of table or counter.
18. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
19. 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 SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - Use extreme care when inserting a spoon or other utensil into the container.
20. Do not mount over sink.
21. Do not store anything directly on top of the appliance surface when the appliance is in operation.

**SAVE THESE INSTRUCTIONS**

## 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 of the appliance.

**DANGER** - Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death.

Do not disassemble this appliance.

**WARNING** - Electric Shock Hazard

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

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

## Radio Interference

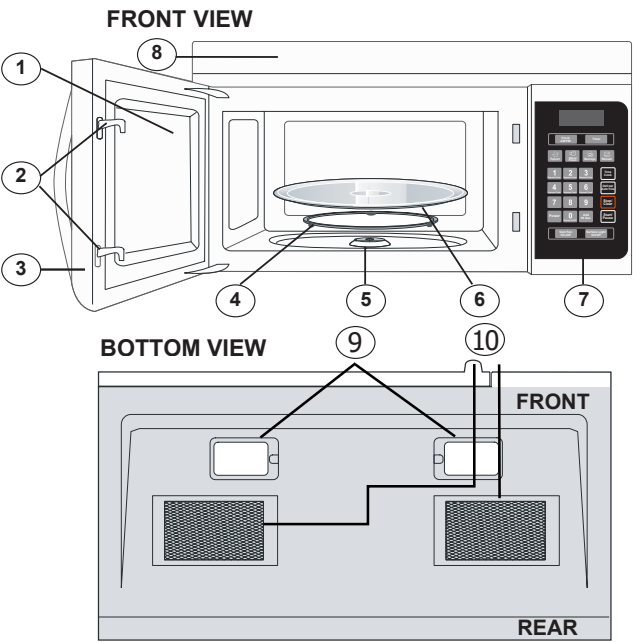
1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
  - 1) Clean door and sealing surface of the oven
  - 2) Reorient the receiving antenna of radio or television.
  - 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 is on different branch circuits.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow dirt or cleaner residue to accumulate on sealing surfaces.
- **Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the:**
  - (1) DOOR (bent)**
  - (2) HINGES AND LATCHES (broken or loosened)**
  - (3) DOOR SEALS AND SEALING SURFACE**
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

# Product Overview

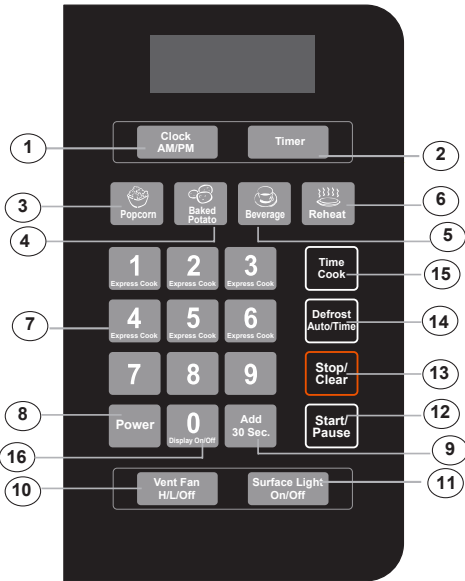
## Microwave Oven



| Item | Description             |
|------|-------------------------|
| ①    | Oven Window             |
| ②    | Door Safety Lock System |
| ③    | Door assembly           |
| ④    | Roller Ring             |
| ⑤    | Shaft                   |
| ⑥    | Glass Tray              |
| ⑦    | Control Panel           |
| ⑧    | Front Vent Grill        |
| ⑨    | Surface Lights          |
| ⑩    | Grease Filter           |

## Control Panel

Your microwave oven control panel lets you select the desires cooking function quickly and easily. All you have to do is press the necessary command pad. The following is a list of all the command and number pads located on the control panel. For more information on these features, see the operation section.



| Item | Description | Function                              |
|------|-------------|---------------------------------------|
| ①    | Clock AM/PM | Used to set the time of clock.        |
| ②    | Timer       | Press to set timer function.          |
| ③    | Popcorn     | Press to set popcorn cooking program. |

| Item | Description          | Function                                                                                                                                                       |
|------|----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ④    | Baked Potato         | Press to set baked potato cooking program.                                                                                                                     |
| ⑤    | Beverage             | Press to set beverage cooking program.                                                                                                                         |
| ⑥    | Reheat               | Press to set reheat cooking program.                                                                                                                           |
| ⑦    | Number Buttons       | Press to enter cooking time, power level or food weight.                                                                                                       |
| ⑧    | Power                | Press to turn on/off the oven.                                                                                                                                 |
| ⑨    | Add 30 Sec.          | Press to start the oven. Simply press it a number of times to set cooking time and cook immediately at full power level. It is used to add 30sec cooking time. |
| ⑩    | Vent Fan H/L/Off     | Use to turn the vent fan on, off, or to adjust fan speed.                                                                                                      |
| ⑪    | Surface Light On/Off | Press to turn the surface light on or off.                                                                                                                     |
| ⑫    | Start/Pause          | Press to pause the oven. Press again to start the oven.                                                                                                        |
| ⑬    | Stop/Clear           | Press to stop the oven. Press and hold for 3 seconds to clear previous setting.                                                                                |
| ⑭    | Defrost Auto/Time    | Use to defrost food based on time enter.                                                                                                                       |
| ⑮    | Time Cook            | Press to set the cooking time.                                                                                                                                 |
| ⑯    | Display on/off       | Press to turn on/off the display.                                                                                                                              |

# Before Using

## What's in the box

Make sure you have the following listed items included in the packaging. If any item is damaged or missing, contact your dealer.

- Microwave Oven Body
- User Manual
- Installation Manual
- Warranty Manual
- Top Cabinet Template and Rear Wall Template
- Mounting Plate
- Exhaust Adapter
- Glass Tray with Roller Ring
- Grease Filter x 2
- Screws

## Unpacking Instructions

### Unpacking and Examining Your Oven

Carefully remove oven from carton. **SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.**

Remove:

1. All packing materials from inside the oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the side of microwave oven. Check to see that there are Installation Manual, Rear Wall Template, Top Cabinet Template, bag of Installation Hardware, Charcoal Filter and Exhaust Damper Assembly. Read enclosures and **SAVE** the User Manual.
2. The feature sticker from the outside of the door, if there is one.

Check the microwave oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer.

See Installation Manual for more details.

## About Your Microwave Oven

**NEVER** use the oven without the turntable and roller ring nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and counter clockwise.

**ALWAYS** have food in the oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you may hear the magnetron cycling on and off.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.

In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

## About Food

| FOOD                                 | DO                                                                                                                                                                                                                                                                                          | DON'T                                                                                                                                                                                                                                                         |
|--------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Eggs, sausages, fruits and vegetable | <ul style="list-style-type: none"><li>• Puncture egg yolks before cooking to prevent "explosion".</li><li>• Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.</li></ul>                                                                                | <ul style="list-style-type: none"><li>• Cook egg in shells.</li><li>• Reheat whole eggs.</li></ul>                                                                                                                                                            |
| Popcorn                              | <ul style="list-style-type: none"><li>• Use specially bagged popcorn for the microwave oven.</li><li>• Listen while popping corn for the popping to slow to 1 or 2 seconds or use special popcorn cooking functions listed on Page 9.</li></ul>                                             | <ul style="list-style-type: none"><li>• Pop popcorn in regular brown bags or glass bowls.</li><li>• Exceed maximum time on popcorn package.</li></ul>                                                                                                         |
| Baby food                            | <ul style="list-style-type: none"><li>• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving.</li><li>• Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.</li></ul>                                  | <ul style="list-style-type: none"><li>• Heat disposable bottles.</li><li>• Heat bottles with nipples on.</li><li>• Heat baby food in original jars.</li></ul>                                                                                                 |
| General                              | <ul style="list-style-type: none"><li>• Cut baked goods with filling after heating to release steam and avoid burns.</li><li>• Stir liquids briskly before and after heating to avoid "eruption".</li><li>• Use deep bowl, when cooking liquids or cereals, to prevent boilovers.</li></ul> | <ul style="list-style-type: none"><li>• Heat or cook in closed glass jars or airtight containers.</li><li>• Can in the microwave as harmful bacteria may not be destroyed.</li><li>• Deep fat fry.</li><li>• Dry wood, gourds, herbs or wet papers.</li></ul> |

## About Microwave Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time that allows the food to finish cooking without overcooking.

- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
- Doneness signs include:
  - Food steams throughout, not just at edge.
  - Center bottom of dish is very hot to the touch.
  - Poultry thigh joints move easily.
  - Meat and poultry show no pinkness.
  - Fish is opaque and flakes easily with a fork.

## About Safety

Check foods to see that they are cooked to the following recommended temperatures.

| TEMP  | FOOD                                                                                                        |
|-------|-------------------------------------------------------------------------------------------------------------|
| 160°F | ...For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food. |
| 165°F | ...For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food.                         |
| 170°F | ...White meat of poultry.                                                                                   |
| 180°F | ...Dark meat of poultry.                                                                                    |

- To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the cavity for storing cookbooks or other items.
- Select store and handle food carefully to preserve its high quality and minimize the spread of food borne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that utensil, your clothes or accessories do not touch the safety door latches.

## About Utensils and Coverings

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not touch the interior walls during cooking.

Use these utensils for safe microwave cooking and reheating

- Glass ceramic
- Heat-resistant glass
- Microwave-safe plastics
- Paper plates
- Microwave-safe pottery, stoneware and porcelain
- Browning dish

### DO NOT USE

- Metal pans and bake ware
- Dishes with metallic trim
- Non-heat-resistant glass
- Non-microwave-safe plastic
- Recycled paper bags
- Food storage bags
- Metal twist-ties
- Wood
- Straw
- Wicker

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

How to use aluminum foil in your microwave oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

**ACCESSORIES:** There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Furrion is not responsible for any damage to the oven when accessories are used.

## About Children and the Microwave

- Children below the age of 7 should use the microwave oven with a supervising person closely with them. Between the ages of 7 and 12, the supervising person should be in the same room.
- The children must be able to reach the oven comfortably; if not, he/she should stand on a sturdy step stool.
- At no time should anyone be allowed to lean or swing on the oven door.
- Children should be taught all safety precautions; use potholders, remove coverings carefully and pay special attention to packages that crisp food because they may be extra hot.
- Don't assume that because a child has mastered one cooking skill he/she can cook everything.
- Children need to learn that the microwave oven is not a toy.

# Operation

## ⚠ CAUTION

- To avoid risk of personal injury or property damage, do not operation the microwave oven empty.
- To avoid risk of personal injury or property damage, do not use stoneware, aluminum foil, metal utensils, or metal trimmed utensils in the microwave oven.

## Clock Setting

1. Press **"CLOCK"**, the unit enters the clock setting states. AM indicator will light. **"0:00"** flashes to remind you to input the time.
2. Press **"CLOCK"** again to select **AM** or **PM**. The responding AM or PM indicator will light.
3. Press the number keys and enter the correct time. For example, time is 10:12 now, please press **"1,0,1,2"** in turn.
4. Press **"CLOCK"** key finish setting the clock.

### NOTE:

- This is a 12 hour clock from 1:00 to 12:59. If the time set is not appropriate, press **"CLOCK"**.
- When current time change from 11:59 to 12:00, AM and PM will change automatically.

## Microwave Cooking

1. Press **"TIME COOK"** to select microwave cooking. **"0:00"** flash to remind you to input the cooking time.
2. Press the number keys to adjust the cooking time you need. For example, to cook the time for 10 minutes. Please press **"1,0,0,0"** in turn.

**NOTE:** The maximum cooking time is 99 minutes 99 seconds.

3. At the same time, you can choose the power by pressing **"POWER"**.
4. Press the number keys to select the power level.
5. Press **"START/PAUSE"** to start cooking. Time counts down.

### NOTE:

- If the power level you choose is 100% power, steps "3" and "4" can be skipped and go directly to the step "5".
- After cooking finished, buzzer sounds five times.
- During cooking process, press **"Add 30 Sec."** to add 30 seconds. The maximum time is 99 minutes 99 seconds. Ten power levels are available.

| Level | Power | Display |
|-------|-------|---------|
| 1     | 10%   | PL1     |
| 2     | 20%   | PL2     |
| 3     | 30%   | PL3     |
| 4     | 40%   | PL4     |
| 5     | 50%   | PL5     |

| Level | Power | Display |
|-------|-------|---------|
| 6     | 60%   | PL6     |
| 7     | 70%   | PL7     |
| 8     | 80%   | PL8     |
| 9     | 90%   | PL9     |
| 10    | 100%  | PL10    |

## Multi-stage Cooking

### At most two stages can be input.

For example: to cook the food with 100% microwave power for 10 minutes and then cook with 80% microwave power for 15 minutes. Do as following:

1. Press **"TIME COOK"** to choose microwave cooking.
2. Press **"1","0","0","0"** to input the cooking time.
3. Press **"POWER"** to choose 100% microwave power.
4. Press **"10"** to choose 100% microwave power.
5. Press **"TIME COOK"** to choose microwave cooking.
6. Press **"1","5","0","0"** to input cooking time.
7. Press **"POWER"** to select the microwave power.
8. Press **"8"** to choose 80% microwave power.
9. Press **"START"** to start cooking.

### NOTE:

- Microwave cooking can be set as two stages only. Defrost program and auto menu cannot be set here.
- When the first stage finish, buzzer sounds once and the second stage begins cooking.

## Speedy Cooking

1. Press number keys from **1** to **6** to start cooking with full microwave power for 1-6 minutes.
2. In waiting status, press **"ADD 30 SEC."** to start cooking 100% microwave power for 30 seconds.
3. During cooking states, 30 seconds can be increased for each pressing on **"ADD 30 SEC."**. The maximum cooking time is 99 minutes and 99 seconds.

## Defrost Cooking

### Defrost By Weight

1. Press **"DEFROST AUTO/TIME"** once to choose defrost by weight function. **0.0** will flash and **"lb"** indicator flash.
2. Press number keys from **0** to **9** to input the defrost weight. For example: the food weight is 1.2 Lbs, then **"1","2"** will be input. The maximum cooking weight is 6.0 Lbs. If the weight input is more than 6.0 Lbs, the unit will turn back to waiting status.
3. Press **"START/PAUSE"** to start defrosting. **"lb"** indicator will be off.

### Defrost By Time

1. Press **"DEFROST AUTO/TIME"** twice to choose defrost by time function. Defrost indicator will light.
2. Press number keys from **0** to **9** to input the defrost time. The maximum time can be input is 99 minutes and 99 seconds.
3. Press **"START/PAUSE"** to start defrosting.

**NOTE:** If half the defrost time passes, the buzzer will sound twice to remind you to turn the food over.

---

## Hood Function

---

1. When the exhaust fan is under off states, press **"VENT FAN/HI/LOW/OFF"** once to choose the fan with high speed.
2. Press **"VENT FAN/HI/LOW/OFF"** twice to choose the fan with low speed.
3. Press **"VENT FAN/HI/LOW/OFF"** three times to choose the fan to be off.

## Oven Lamp

---

1. Press **"SURFACE LIGHT ON/OFF"** once to turn on the lamp.
2. Press **"SURFACE LIGHT ON/OFF"** twice to turn off the lamp.

## Timer Function

---

1. Press **"TIMER"**, timer indicator will light.
2. Press number keys to input the cooking time you need.  
The maximum cooking time is 99 minutes and 99 seconds.
3. Press **"TIMER"**, time counts down.

**NOTE:** During timer states, hood and oven lamp can be activated. Others function will not be used.

## Display On/Off Function

---

1. Press **"DISPLAY ON/OFF"** three seconds, it sounds once.  
The system enters display off state.
2. Press any buttons except for 7,8,9,0, Start/Pause/Power buttons, it sounds once. The system backs to waiting states.

## Popcorn Menu

---

1. Press **"POPCORN"** repeatedly until the number you wish appears in the display.  
"1" SET: approximate 1.75 ounces  
"2" SET: approximate 3.0 ounces  
"3" SET: approximate 3.5 ounces  
For example, press **"POPCORN"** once, "3.5" appears in the LED.
2. Press **"START/PAUSE"** to cook.

## Baked Potato Menu

---

1. Press **"BAKED POTATO"** repeatedly until the number you wish appears in the display.  
"1" SET: 1 potato  
"2" SET: 2 potatoes  
"3" SET: 3 potatoes  
For example, press **"BAKED POTATO"** once, "1" appears in the LED.
2. Press **"START/PAUSE"** to cook.

---

## Beverage Menu

---

1. Press **"BEVERAGE"** repeatedly until the number you wish appears in the display.  
"1" SET: 1 cup  
"2" SET: 2 cups  
"3" SET: 3 cups  
For example, press **"BEVERAGE"** once, "1" appears in the LED.
2. Press **"START/PAUSE"** to cook.

## Reheat Menu

---

1. Press **"REHEAT"** repeatedly until the number you wish appears in the display.  
For example, press **"REHEAT"** once, "8.0" ounces appears in the LED.  
Press **"REHEAT"** twice, "16.0" ounces appears in the LED.  
Press **"REHEAT"** 3 times, "24.0" ounces appears in the LED.
2. Press **"START/PAUSE"** to cook.

## Inquiring Function

---

1. Under microwave cooking states, press **"POWER"** to check the power level.
2. During cooking states, press **"CLOCK"** to check the clock.

## Lock Function For Children

---

**Lock:** In waiting state, press **"STOP/CLEAR"** for 3 seconds, there will be two beeps denoting the entering into the children-lock state.

**Lock quitting:** In locked state, press **"STOP/CLEAR"** for 3 seconds, there will be two beeps denoting that lock is released.

## Suggested power levels for cooking

The 10 power levels available with this microwave will help you to adjust to the power output best suited for the food type you are preparing. As with any food preparation in the microwave, it is best to follow the microwave instructions that are printed on food packaging.

The table below provides suggested power levels for various types of food that you can prepare in the microwave.

| Power Level | Microwave output | Use to prepare when                                                                                                                                                                                    |
|-------------|------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 10<br>High  | 100%             | Boiling water.<br>Cooking ground beef.<br>Making candy.<br>Cooking fresh fruits & vegetables.<br>Cooking fish & poultry.<br>Preheating browning dish.<br>Reheating beverages.<br>Cooking bacon slices. |
| 9           | 90%              | Reheating meat slices quickly.<br>Saute onions, celery & green peppers.                                                                                                                                |
| 8           | 80%              | All reheating.<br>Cooking scrambled eggs.                                                                                                                                                              |
| 7           | 70%              | Cooking breads & cereal products.<br>Cooking cheese dishes & veal.<br>Cakes, muffins, brownies & cupcakes.                                                                                             |
| 6           | 60%              | Cooking pasta.                                                                                                                                                                                         |
| 5           | 50%              | Cooking meats & whole poultry.<br>Cooking custard.<br>Cooking spare ribs, rib roast & sirloin roast.                                                                                                   |
| 4           | 40%              | Cooking less tender cuts of meat.<br>Reheating frozen packaged foods.                                                                                                                                  |
| 3           | 30%              | Thawing meat, poultry & seafood.<br>Cooking small quantities of food.<br>Finish cooking casseroles, stew & some sauces.                                                                                |
| 2           | 20%              | Softening butter & cream cheese.<br>Heating small amounts of food.                                                                                                                                     |
| 1           | 10%              | Softening ice cream.<br>Raise yeast dough.                                                                                                                                                             |

## Suggestions for getting the best results

To help you achieve the best possible results from your microwave oven, read the following suggestions below:

### Storage Temperature

Foods taken from the freezer or refrigerator take longer to cook than the same foods would at room temperature.

### Size

Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.

### Natural Moisture

Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.

### Stirring

Stir foods such as casseroles and vegetable from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. Constant stirring is not necessary.

### Turn Over Items

Turn over foods such as pork chops, roasts or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.

### Food Placement

Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.

### Food Arrangement

Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.

### Let the Food Stand

After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish in the center and avoids overcooking the out edges. The length of stand time depends on the density and surface area of the food items.

### Wrapping in paper towels or waxed paper

Sandwiches and many other food types containing pre-baked bread should be wrapped prior to placing in the microwave to help prevent the food items from drying out while heating.

# Care and Maintenance

## ⚠ WARNING

### ELECTRIC SHOCK HAZARD



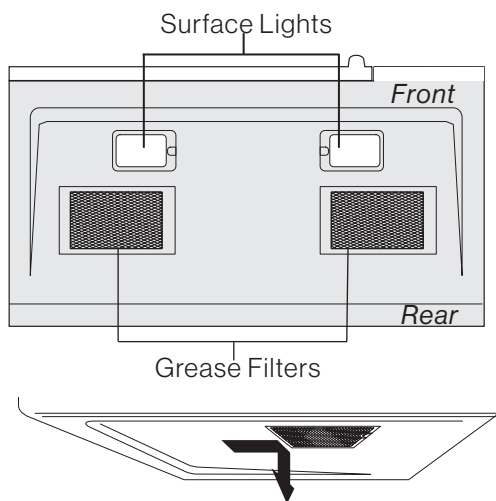
- Disconnect electrical power before servicing.
- Replace all parts and panels before operating.
- Failure to do so can result in death or electric shock.

## Grease Filters

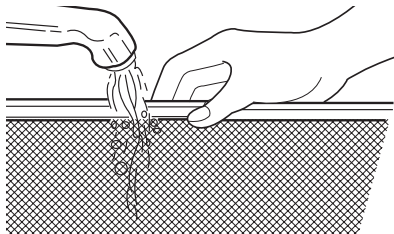
The oven ventilation exhaust filters should be removed and cleaned often; generally at least once every month.

## ⚠ CAUTION

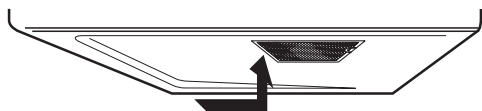
To avoid risk of personal injury or property damage, do not operate oven hood without filters properly in place.



1. To remove the exhaust ventilation filters, slide the filter to the rear. Then pull filter downward and push to the other side. The filter will drop out. Repeat for the 2nd filter.



2. Soak the ventilation filters in hot water using a mild detergent. Rinse well and shake to dry or wash in a dishwasher. **Do not use ammonia. The aluminum on the filter will corrode and darken.**



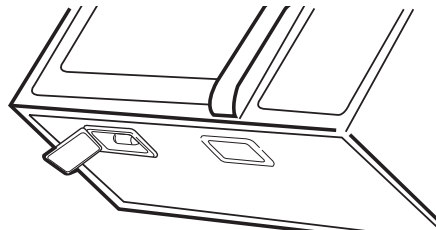
3. To reinstall the exhaust ventilation filter, slide it into the side slot, then push up and toward oven to lock. Reinstall the 2nd filter using the same procedure.

## Light

## ⚠ CAUTION

Light cover may become very hot. Do not touch glass when light is on.

1. Unplug the microwave oven or turn off power at the main circuit breaker.
2. Remove the bulb cover mounting screws at both light positions under the microwave.

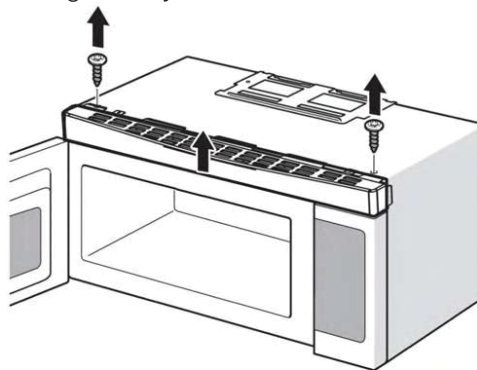


3. Replace bulb with 120V, 20W x 2, type: T22.
4. Re-install bulb cover and mounting screw.
5. Plug the microwave back into the power supply or turn the power back on at the main circuit breaker.

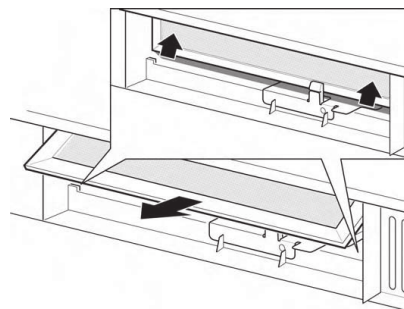
## Charcoal Filter

Charcoal Filter installed in your microwave oven, is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

1. Disconnect power to the microwave oven at the circuit breaker panel or by unplugging.
2. Remove the vent grill mounting screws.
3. Pull the vent grill away from the unit.



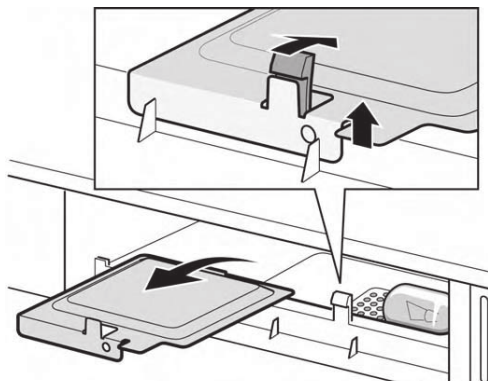
4. Remove the charcoal filter by pushing it inwards, then turn and pull it away from the unit.



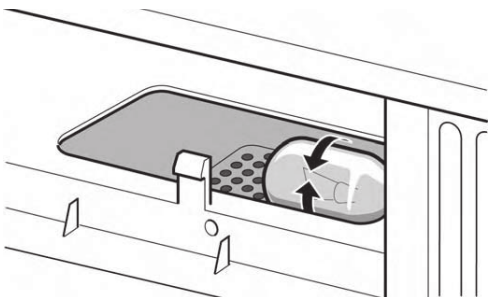
## Oven Light

Remove the vent grill per instructions 1-4 above and charcoal filter, if used.

1. Open light cover located behind filter mounting by carefully pulling up on the front edge.



2. Remove old light bulb and replace the bulb with 120V, 30W x 1, type: T25 x 55mm).



**NOTE: DO NOT USE BULB LARGER THAN 30 WATTS.**

3. Replace the microwave oven light cover by carefully pushing into place. Replace the charcoal filter. Push the vent grill back into place (engaging both the bottom and top tabs) and replace the vent grill mounting screws.

## Cleaning Suggestions

For best performance and for safety reasons, keep the oven clean inside and outside. Take special care to keep the inner door panel and oven front frame free of food and grease build-up.

Never use rough scouring powder or pads on the microwave. Wipe the microwave oven inside and out with a soft cloth and warm (not hot) mild detergent solution. Then rinse and wipe completely dry.

Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.

Clean your microwave oven weekly or more often, if needed.

**Follow these instructions to clean and care for your microwave oven:**

- Keep the inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp, clean cloth and mild soap. DO NOT use harsh detergents or abrasive cleaners.
- To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to

- keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.
- Remove the glass turntable tray from the oven when cleaning the oven cavity or tray. To prevent the glass turntable from breaking, handle with care and do not put it in water immediately after cooking. Wash the turntable tray in warm sudsy water or in the dishwasher.
- Clean the outside surface of the microwave with soap and a clean damp cloth. Dry with a clean soft cloth. To prevent damage to the operating parts of the oven, do not let water seep into any vents or openings.
- Wash the oven door window with very mild soap and water. Be sure to use a soft clean cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in the oven cavity; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.

## How to Clean the Inside

### Walls, Floor, Inside Window, Metal and Plastic Parts on the Door.

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, non-abrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

Never use a commercial oven cleaner on any part of your microwave.

### Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place.

## How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

### Case

Clean the outside of the microwave with a sudsy cloth. Rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth.

## Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

## Door Surface

It is important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

## Power Cord

If the cord becomes soiled, unplug and wash with a damp cloth.  
For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

## Stainless Steel

Do not use a steel-wool pad; it will scratch the surface. To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.  
If food soil remains, try a general kitchen cleaner, such as Fantastik®, Simple Green® or Formula 409®.  
For hard-to-clean soil, use a standard stainless-steel cleaner, such as Bon-Ami® or Cameo®.  
Apply cleaner with a damp sponge. Use a clean, hot, damp cloth to remove cleaner. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.  
After cleaning, use a stainless-steel polish, such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner® or Wenol All Purpose Metal Polish®. Follow the product instructions for cleaning the stainless-steel surface.

# 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   | 1. Electrical cord for oven is not plugged in.<br>2. Door is open.<br>3. Wrong operation is set.                                                                                             | 1. Plug into the outlet.<br>2. Close the door and try again.<br>3. Check instruction.                                                                                               |
| Arcing or sparking    | 1. Materials to be avoided in microwave oven are used.<br>2. The oven is operated when empty.<br>3. Spilled food remains in the cavity.                                                      | 1. Use microwave-safe cookware only.<br>2. Do not operate with oven empty.<br>3. Clean cavity with wet towel.                                                                       |
| Unevenly cooked foods | 1. Materials to be avoided in microwave oven are used.<br>2. Food is not defrosted completely.<br>3. Cooking time, power level is not suitable.<br>4. Food is not turned or stirred.         | 1. Use microwave-safe cookware only.<br>2. Completely defrost food.<br>3. Use correct cooking time, power level.<br>4. Turn or stir food.                                           |
| Overcooked foods      | Cooking time, power level is not suitable.                                                                                                                                                   | Use correct cooking time, power level.                                                                                                                                              |
| Undercooked foods     | 1. Materials to be avoided in microwave oven are used.<br>2. Food is not defrosted completely.<br>3. Oven ventilation ports are restricted.<br>4. Cooking time, power level is not suitable. | 1. Use microwave-safe cookware only.<br>2. Completely defrost food.<br>3. Check to see that oven ventilation ports are not restricted.<br>4. Use correct cooking time, power level. |
| Improper defrosting   | 1. Materials to be avoided in microwave oven are used.<br>2. Cooking time, power level is not suitable.<br>3. Food is not turned or stirred.                                                 | 1. Use microwave-safe cookware only.<br>2. Use correct cooking time, power level.<br>3. Turn or stir food.                                                                          |

# Specifications

| Specifications                     |                                                                                                       |
|------------------------------------|-------------------------------------------------------------------------------------------------------|
| Power Input                        | 120V, 60HZ, 15A Max                                                                                   |
| Max Rated Input Power              | 1550W                                                                                                 |
| Max Rated Output Power (Microwave) | 1000W                                                                                                 |
| Product Dimensions (W x H x D)     | 29 <sup>15</sup> / <sub>16</sub> " x 16 <sup>7</sup> / <sub>16</sub> " x 15"<br>759mm x 382mm x 417mm |
| Oven Capacity                      | 1.6 cu. ft.                                                                                           |
| Turntable Diameter                 | Ø13.6"                                                                                                |
| Net Weight (lbs/kg)                | Approx. 55.1 / 25.0                                                                                   |





The contents of this manual are proprietary and copyright protected by Lippert. Lippert prohibits the copying or dissemination of portions of this manual unless prior written consent for an authorized Lippert representation has been provided. Any unauthorized use shall void any applicable warranty. The information contained in this manual is subject to change without notice and at the sole discretion of Lippert. Revised editions are available for free download from [lippert.com](http://lippert.com).

Please recycle all obsolete materials.

For all concerns or questions, please contact Lippert  
PhL 432-LIPPERT (432-547-7378) | Web: [lippert.com](http://lippert.com) | E-mail: [customerservice@lci1.com](mailto:customerservice@lci1.com)

---



---

# This manual is provided courtesy of **RV Tech Cheat Sheet**



**Professional resources for the whole RV industry — free.**

We put manuals, wiring diagrams and hard-won tech knowledge in every technician's hands, so repairs get done right the first time, techs work faster, and RV owners everywhere get better service.

---



---

**[rvtechcheatsheet.com/manuals](https://rvtechcheatsheet.com/manuals)**

**Find thousands more RV manuals, wiring diagrams and parts lists**

**RV techs:** share fixes, ask questions and learn from each other.

**Join our free Facebook group →**

---



---

Follow proper safety practices. If in doubt, consult a professional RV technician.