# **INSTALLATION GUIDE**

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- 1. Make sure that all the packing materials are removed from the inside of the door.
- 2. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, 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 but contact qualified service personnel.
- This microwave oven must be placed 3. on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
- Do not place the oven where heat, moisture, or high humiditv are generated, or near combustible materials.

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- 5. For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands.
- 6. The appliance shall be only used on a countertop over 3 feet above the floor.
- 7. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
- 8. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
- 9. The socket must be readily accessible so that it can be easily unplugged in an emergency.

# **GROUNDING INSTRUCTIONS**

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

WARNING Improper use of the grounding plug can result in a risk of electric shock.

Consult a gualified electrician or serviceman the grounding instructions if are not completely understood, or if doubt exists as whether the appliance is to properly grounded, and either:

1) If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 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, or 2) Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

## ELECTRICAL REQUIREMENTS

The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

**Power Supply Cord** 

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 long cord or extension cord is used:

a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

b) The extension cord must be a grounding-type 3-wire cord, and The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.

Neither RCA nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

#### Radio or TV Interference

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocated the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

Notes:

# **UTENSILS GUIDE**

This section lists which utensils can be used in the microwave, which ones have limited use for short periods, and which ones should not be used in the microwave.



# RECOMMENDED

**Microwave browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.

**Microwaveable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.

**Paper towels and napkins** — Use for short-term heating and covering; these absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and could ignite.

Glass and glass-ceramic bowls and dishes — Use for heating or cooking.

Paper plates and cups — Use for short-term

heating at low temperatures. Do not use recycled paper, which may contain metal and could ignite.

**Wax paper** — Use as a cover to prevent spattering.

**Thermometers** — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

# arLambda limited use

Aluminum foil — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful. You should keep distance of 1 inch (2.54cm) between aluminum foil and cavity.

**Ceramic, porcelain, and stoneware**— Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely.

**Plastic** — Use only if labeled "Microwave Safe". Other plastics can melt.

# \* NOT RECOMMENDED

**Glass jars and bottles** — Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.

**Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.

Styrofoam plates and cups - These can

melt and leave an unhealthy residue on food.

**Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.

Metal utensils — These can damage your oven. Remove all metal before cooking.

#### Note:

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.

# **COOKING TECHNIQUES**

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

# STIRRING

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

## ARRANGEMENT

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

## SHIELDING

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

## TURNING

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

## STANDING

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

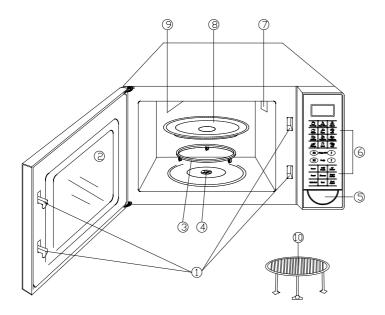
## ADDING MOISTURE

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

# SPECIFICATIONS

Power Consumption:	120V~60Hz, 1500W (Microwave)
	1050W (Grill)
Output:	1000W
Operation Frequency:	2450MHz
Outside Dimensions(H×W×D):	11.8×21.2×15.7 in.
Oven Cavity Dimensions(H×W×D):	9.4×13.9×14.1 in.
Oven Capacity:	1.1 cu.ft
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 36.2 lb.





- 1. Door Safety Lock System
- 2. Oven Window
- 3. Roller Ring
- 4. Shaft
- 5. Door release button
- 6. Control Panel
- 7. Wave Guide
- 8. Glass Tray
- 9. Grill Heater
- 10. Metal Rack

DO NOT REMOVE THE CARDBOARD OVEN AIR VENT COVER THAT IS INSIDE THE MICROWAVE!