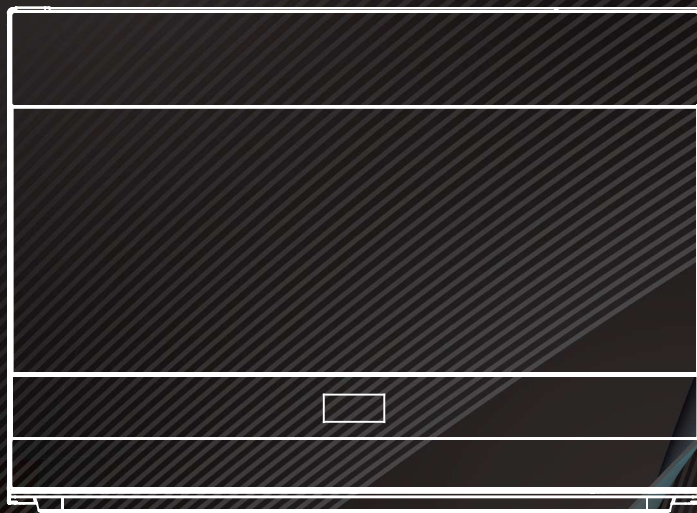


Galanz

User Manual

Model# GLOMJD13S2SW-10
GLOMJD13BKSW-10



Thank you for purchasing a Galanz product. Please read this manual carefully for correct usage and safety, and keep for future reference. For service, support and warranty information, call 1-800-562-0738.

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CONTENTS

Important Safety Instructions	1
Precautions to Avoid Possible Exposure to Excessive Microwave Technology	1
California Proposition 65 Warning.....	1
Warning	1
Unpacking Instructions	3
Grounding Instructions	3
Important You Need Know	4
Specifications	7
Features Diagram	8
Control Panel Features.....	9
Basic Controls.....	10
Caution	10
Function Description	10
Setting the Clock.....	10
Microwave Cooking.....	10
Multi Stage Cooking	11
Light Control.....	11
Vent Fan Control.....	12
Speed Defrost	12
Weight Defrost.....	12
Special Features	13
Sensor Cook	13
Sensor Heat	13
Soften/Melt	14
Other Convenient Features.....	15
Express Cooking.....	15
Setting the Timer	15
Child lock	15
Cleaning And Care	16
Limited Warranty	19
Warranty Registration	20

IMPORTANT SAFETY INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE TECHNOLOGY

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

CALIFORNIA PROPOSITION 65 WARNING

WARNING

Cancer and Reproductive Harm-WWW.P65Warnings.ca.gov.

WARNING

To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave technology:

- Read all instructions before using the appliance.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE TECHNOLOGY" on page 1.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS " on page 3.
- Do not operate the oven when empty.
- Install or locate this appliance only in accordance with the provided installation instructions.
- 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.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If materials inside the oven should ignite, keep oven door closed, turn oven off using the circuit breaker panel, and call

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

emergency services.

- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. 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 a spoon or other utensil is inserted into the liquid.
- To reduce the risk of injury to person:
 - 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.
- Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
- Do not cover or block any openings on the appliance.
- Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
- Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
- This appliance should be serviced only by qualified service personnel, contact nearest authorized service facility for examination, repair, or adjustment.
- 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.

- Oversized food or oversized metal utensils should not be inserted in a microwave as they may create a fire or risk of electric shock.
 - Do not store or use this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
 - Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
 - Do not use paper products when appliance is operated in the toaster mode.
 - Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
 - Do not cover turntables, pans or any other part of the oven with metal foil. This will cause overheating of the oven.
 - This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.
- CAUTION:** Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the product.
- This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

UNPACKING INSTRUCTIONS

Unpacking and Examining Your Oven

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

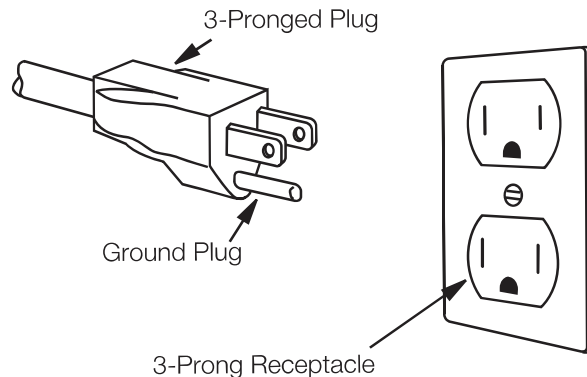
Remove:

- All packing materials from inside the oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the side in the oven cavity. Check to see that there are Installation Instructions, Wall Template, Top Cabinet Template, bag of Installation Hardware, Charcoal Filter and Exhaust Damper Assembly. Read enclosures and **SAVE** the Owner's Instructions.
- The feature sticker from the outside of the door, if there is one. Check the 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 Instruction for more details.

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. 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.

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, and 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.



SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

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 outlet properly installed and ground.

Power Cord

- A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- Longer cord sets or extension cords are available and may be used if care is exercised in their use.
- 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 countertop or tabletop where it can be pulled on by children or tripped over accidentally.

IMPORTANT YOU NEED TO KNOW

ABOUT YOUR OVEN

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

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 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.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- 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 FOOD

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetable	• Puncture egg yolks before cooking to prevent "explosion". • Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	• Cook egg in shells. • Reheat whole eggs.

FOOD	DO	DON'T
Popcorn	• Use specially bagged popcorn for the microwave oven. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Popcorn pad.	• Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.
Baby food	• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.	• Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	• Cut baked goods with filling after heating to release steam and avoid burns. • Stir liquids briskly before and after heating to avoid "eruption". • Use deep bowl, when cooking liquids or cereals, to prevent boilovers.	• Heat or cook in closed glass jars or airtight containers. • Can in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

ABOUT SAFETY

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

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

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

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

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

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.

IMPORTANT SAFETY INSTRUCTIONS

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. Galanz is not responsible for any damage to the oven when accessories are used

ABOUT CHILDREN AND THE MICROWAVE

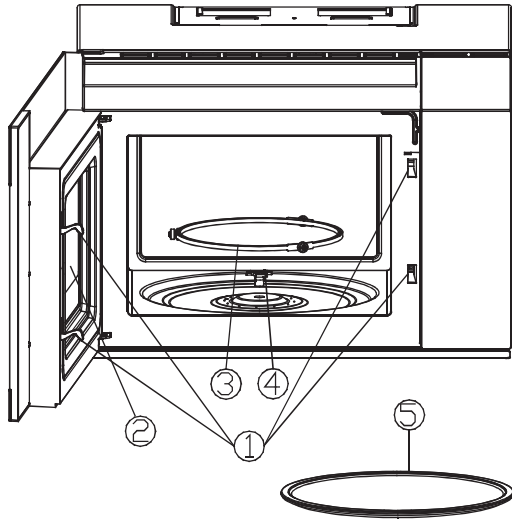
- Children below the age of 7 should use the microwave oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room.

- The children must be able to reach the oven comfortably; if not, he/she should stand on a sturdy 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.

SPECIFICATIONS

Power Supply		120V 20AC 60Hz
Microwave	Power Consumption	1500W
	Output Power	1000W
	Frequency	2450MHz
Outside Dimensions		17 1/2"(H) x23 7/8 "(W) x16 11/16"(D)
Cavity Dimensions		10 13/16"(H)× 15 5/16"(W) ×15 1/4"(D)
Oven Capacity		1.4 Cu.Ft.
Cooking Uniformity		Turntable
Weight		Approx. (net)51.6lb

FEATURES DIAGRAM



1. Door Safety Lock System
2. Oven Window
3. Roller Ring
4. Shaft
5. Glass Tray

CONTROL PANEL FEATURES



Display

Cooking time, power, indicators and clock time are displayed.

Sensor Cook

Instant settings to cook popular foods.

Sensor Reheat

Used to set sensor reheat program.

Vent 2 Speed

Press to change vent speed.

Timer

Press to set timer function.

Defrost

Used to set defrost program.

Soften Melt

Used to set soften melt program.

Light On/Off

Press to turn the light on or off.

Clock

Press to set the time of clock.

Number Pads (0-9)

Press to enter cooking time, power level or food weight.

Power Level

Press to set cooking power level.

MICRO

Used to set cooking time.

Stop/Cancel

Press to stop the oven.

Press and hold for 3 seconds to set child lock.

Start/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 cooking time.

BASIC CONTROLS

Learn about your microwave oven.

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 mental trimmed utensils in the microwave oven.

Function description:

- When the oven first plugged in, the display lights up for 2 seconds, then show "12:00" and ":" flashing.
- In the process of setting, broke about 1 minute the oven will return to standby mode.
- During cooking, if press **Stop/Cancel** pad once or open the door, the program will be paused, close the door, then press **Start** pad to resume. During pausing state, press **Stop/Cancel** pad once, the program will be canceled.
- After ending cooking, "END" will display and the system will sound beeps to remind user every two minutes until user press **Stop/Cancel** pad or open the door.

■ SIGNALS DURING OVEN SETTINGS

ONE SIGNAL: Oven accepts the entry.

TWO SIGNALS: Oven does not accept the entry, please check and try again.

Setting The Clock



This is a 12 or 24 hour clock. In standby mode, press **Clock** pad once to choose 12 hour clock and if you want to choose 24 hour clock, press **Clock** pad again.

Example: Suppose you want to set the clock for 8:09 am.

- 1** In standby mode, press **Clock** pad once or twice to select 12 or 24 hour clock.
- 2** Press number pads 8, 0 and 9, the display will show "08:09".
- 3** Press **Clock** to confirm.

NOTE:

- During cooking, you can press **Clock** pad to check the clock.
- "00:00" will display and two beeps will sound to remind user to re-enter the time, if you enter time is beyond the scope of clock when you set the clock.

Microwave Cooking



- 1** In standby mode, press **Micro** pad once.
- 2** Use the number pads to enter cooking time. The longest time is 99 minutes and 59 seconds.
- 3** Press **Power Level** pad once, and then use the number pads to enter power level.
- 4** Press **Start** pad to confirm.

BASIC CONTROLS

Use number pad to choose cooking power level

Number pad	Percent (Display)	Number pad	Percent (Display)
1,0	100% (PL10)	4	40% (PL-4)
9	90% (PL-9)	3	30% (PL-3)
8	80% (PL-8)	2	20% (PL-2)
7	70% (PL-7)	1	10% (PL-1)
6	60% (PL-6)	0	0% (PL-0)
5	50% (PL-5)		

NOTE:

During cooking, you can press **Power level** pad to check the power level, and you can adjust the power level by pressing number pads when the display shows the power level.

Multi Stage Cooking

Your oven can be programmed for up to 2 microwave cooking sequences. Suppose you want to set the following cooking program.

Microwave cooking



Microwave cooking

- 1 In standby mode, input the first stage of microwave cooking program. Do not press **Start** pad to start.
- 2 Input the second stage of microwave cooking program.
- 3 Press **Start** to start.

NOTE:

Sensor cook, sensor reheat, soften melt and weight defrost, speed defrost cannot set in multi stage cooking program.

Light Control



This feature is designed for the convenience of doing things outside the oven. To turn on the light at the bottom of the oven, press **Light On/Off** pad:

Press Light On/Off pad	Working Mode
Once	On
Twice	Off

BASIC CONTROLS

Vent Fan Control



Your oven can be used as a range hood. When it is turned on, the fan motor starts filtering out smoke, odors, and grease generated from cooking.

In standby mode, the vent fan is manual control, press **Vent 2 Speed** pad to select the vent speed:

Press Vent 2 Speed pad	Working Mode	Display
Once	Low speed	Vent.L
Twice	High speed	Vent.H
3 Times	Turn off	Put out

NOTE:

When cooking is started, the vent fan automatically works into a low wind gear. After cooking the fan auto stop working. If the fan high gear is set manually and then the microwave is started, If user switched the fan to high speed by manual, the vent fan will work at high wind for 18 minutes, after that work at low wind until finish cooking. When the microwave cooking is finished, the vent motor has been working, only press **Vent 2 Speed** pad to closed it.

Speed Defrost



The defrosting power is adjusted automatically once the cooking time is programmed.

- 1** In standby mode, press **Defrost** pad once, "00:00" and "Def." will display.
- 2** Press the number pads to enter defrosting time. The longest time is 99 minutes and 59 seconds.
- 3** Press **Start** pad to confirm.

NOTE:

During defrost, the oven will pause and sound beep to remind user to turn the food over, after that, press **Start** pad to resume.

Weight Defrost



The defrosting time and power level are automatically set once the food weight is programmed. The frozen food weight ranges is 1~96 oz.

- 1** In standby mode, press **Defrost** pad twice.
- 2** Press number pads enter the food weight.
- 3** Press **Start** pad to start.

NOTE:

During defrost, the oven will pause and sound beep to remind user to turn the food over, after that, press **Start** pad to resume.

SPECIAL FEATURES

Sensor Cook



For foods such as potato, pizza and so on, it is not necessary to program the time and the cooking power. It is sufficient to indicate the type of food that you want to cook as well as the weight or shares of this food.

→ Pizza, Potato, and Popcorn

- 1 In standby mode, press **Sensor Cook** pad repeatedly to select menu code "A-1", "A-2" and "A-5".

Press Sensor Cook	Menu	Code	Weight Ranges
Once	Pizza	A-1	5~16 oz(150~450 g)
Twice	Potato	A-2	6~8 oz(170~230 g/serving)
5 times	Popcorn	A-5	3.2 oz

- 2 Press **Start** pad to start.

→ Meat and Veggies

- 1 In standby mode, press **Sensor Cook** pad repeatedly to select menu code "A-3" and "A-4".
- 2 Use number pads to select submenu.

Press Sensor Cook	Menu	Code	Press Number Pad	Submenu	Weight Ranges
3 times	Meat	A-3	1	Pork	5~24 oz(150~700 g)
			2	Chops	
			3	Ground Meat	
			4	Chicken Piece	
4 times	Veggies	A-4	1	Fresh Veggies	7~21 oz(200~600 g)
			2	Frozen Veggies	

- 3 Press **Start** pad to start.

Sensor Reheat



For food such as pasta, beverage and so on, it is not necessary to program the time and the cooking power. It is sufficient to indicate the type of food that you want to reheat as well as the weight or servings of this food.

→ Reheat

- 1 In standby mode, press **Sensor Reheat** pad once, the display will show "A-6".
- 2 Use the number pads (1~3) to select the food type.

Press Sensor Reheat	Menu	Code	Press Number Pad	Submenu	Weight Ranges
once	Reheat	A-6	1	Dinner Plate	5~24 oz(150~700g)
			2	Casserole	
			3	Pasta	

- 3 Press **Start** pad to start.

→ Beverage

- 1 In standby mode, press **Sensor Reheat** pad twice, the display will show "A-7".
- 2 Use number pads to select the food weight or servings.

Press Sensor Reheat	Menu	Code	Press Number Pad	Serving(Weight)
2 times	Beverage	A-7	1	1(8 oz)
			2	2(10 oz)
			3	3(12 oz)

- 3 Press **Start** pad to start.

SPECIAL FEATURES

Soften Melt



For foods such as Butter, Cheese, Ice cream and so on, it is not necessary to program the time and the cooking power. It is sufficient to indicate the type of food that you want to cook as well as the weight or servings of this food.

→ Cheese, Ice cream and Butter

1 In standby mode, press **Soften Melt** pad repeatedly to select menu code "A-8", "A-9" and "A-10".

2 Use number pads to select the food weight or servings.

Press Soften Melt	Menu	Code	Press Number Pad	Share(Weight)
Once	Cheese	A-8	1	1(4 oz)
			2	2(8 oz)
Twice	Ice cream	A-9	1	1(4 oz)
			2	2(8 oz)
3 times	Butter	A-10	1	1(4 oz)
			2	2(8 oz)

3 Press **Start** pad to start.

NOTE:

- For sensor menus(Pizza, Potato, Meat, Reheat and Veggies), After cooking for a period of time, the system will detect whether there is error, if there is error, for example, the sensor short circuit or open circuit, the system will stop automatically with the display showing "E-1", beeps sound every two seconds until press **Stop/Cancel** pad.
- If there is no error, the system will judge corresponding cooking time based on the steam generated by the food, after cooking for a period of time, the countdown will display on the screen.
- For sensor menus(Pizza, Potato, Meat, Reheat and Veggies), during cooking, if press **Stop/Cancel** pad once or open the door, the system will end and turn back to standby mode.
- During the longest sensor time, if the oven cannot test the cooking time according to the steam which produced by food in the oven, the cooking program will automatically end.

OTHER CONVENIENT FEATURES

Express Cooking



In standby mode, simply press the **Start** pad repeatedly to set cook time (each press for 30 seconds, and up to 99 minutes and 59 seconds), the oven will start cooking immediately at 100% power level.

NOTE:

During cooking (except sensor cook, sensor reheat, soften melt and defrost), you can also add cooking time by pressing the **Start** during cooking.

Setting the Timer



- 1** In standby mode or during cooking, press **Timer** pad once.
- 2** Use the number pads to enter time. The longest time is 99 minutes and 99 seconds.
- 3** Press **Timer** pad to confirm.

NOTE:

Once you have set the timer function, in standby mode or during cooking, you can check the countdown by press **Timer** pad and you can press **Stop/Cancel** to cancel the timer function when the display shows timer time.

Child Lock



Use to prevent unsupervised operation of the oven by children.

To set: In standby mode, press and hold **Stop/Cancel** pad more than 3 seconds, then a beep will sound, the oven will auto enter child lock mode and the lock indicator light will turn on. In the lock state, all pads are disabled (except **Stop/Cancel** pad).

To cancel: Press and hold **Stop/Cancel** pad more than 3 seconds, then a beep will sound and the indicator light will come off and the oven can be operated.

CLEAN AND CARE

Exterior

The outside surface is pre-coated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

Control Panel

Care should be taken in cleaning the press control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and press **STOP/CANCEL**.

Interior

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.

Waveguide Cover The waveguide cover is on the right side of the cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food spatters from the

surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. **DO NOT REMOVE THE WAVEGUIDE COVER.**

Odor Removal

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

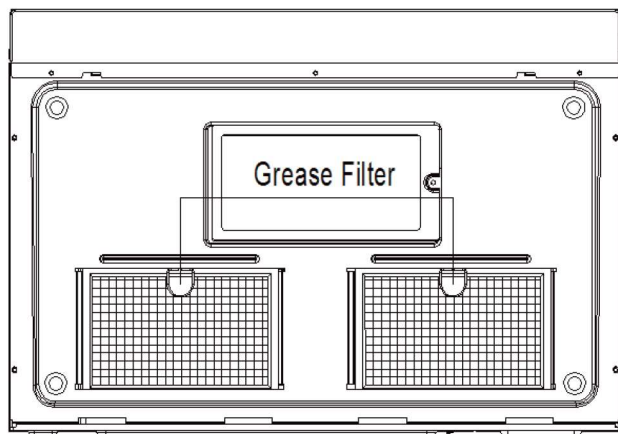
Turntable/Turntable Support

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge as described above. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

Grease Filters

Filters should be cleaned at least once a month. Never operate the fan or oven without the filters in place. Pull down slightly on the tab toward the front of the oven and remove the filter. Repeat for the other filter. Soak the filter in a sink or dish pan filled with hot water and detergent. **DO NOT** use ammonia or other alkali; they will react with the filter material and darken it. Agitate and scrub with a brush to remove embedded dirt. Rinse thoroughly and shake dry. Replace by fitting the filter back into the opening.

CLEAN AND CARE



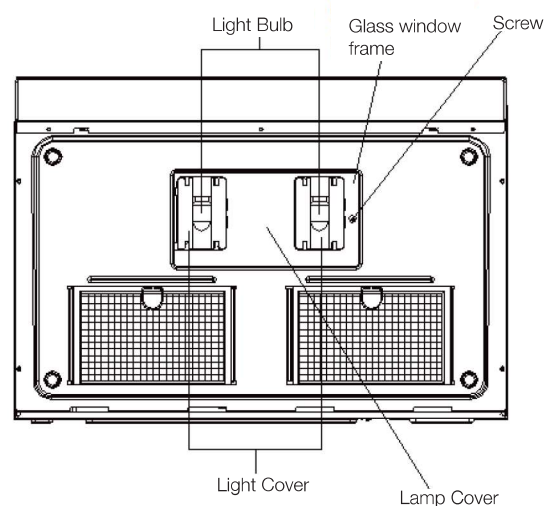
Light

- Unplug or Disconnect power.
- remove the screw on the glass window frame.
- Screw off the bulbs from the lamp sockets carefully and replace them .

DO NOT USE A BULB LARGER THAN 30 WATTS.

- Close glass window frame and secure with screw removed in step 2.

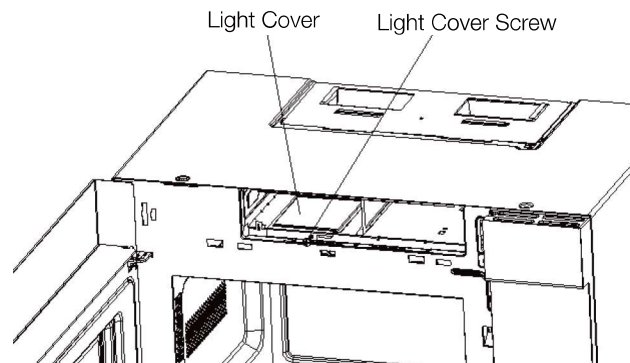
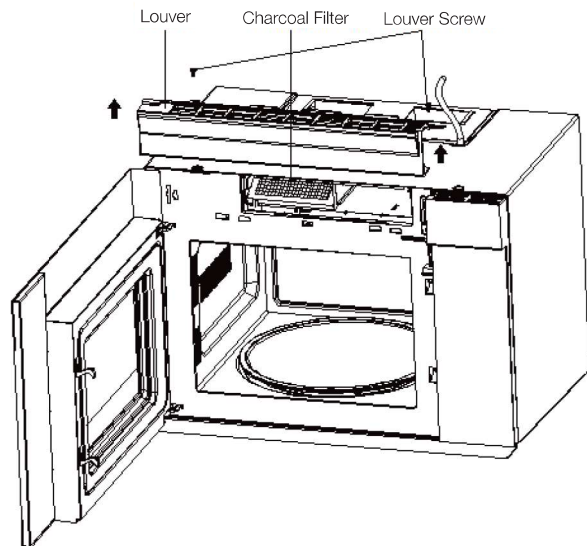
CAUTION: The light cover maybe very hot and please Do not touch the lamp cover when light is on.



Charcoal Filter Charcoal filter is used in a non-vented(recirculating) installation. The filter should be changed every 6 to 12 months depending on use.

- Unplug or Disconnect power.
- Using a Phillips screwdriver to remove the two screws from the shell top and panel.
- Open the door so you can lift the louver up to separate it from the oven.
- Change the charcoal filter.
- Carefully push the louver back into place and replace the screw remove in step 2.

CLEAN AND CARE



DO NOT USE A BULB LARGER THAN 30 WATTS.

- Replace the light cover, screw and the charcoal filter. Push the louver back into place and replace the louver mounting screws.

Oven Light

- According to the 1-3 step of changing charcoal filter ,then take the filter out of the oven.
- Using a Phillips screwdriver to remove the light cover screw , then lift the cover up and take it out carefully.
- Screw off the bulb from the lamp socket carefully and replace it .

LIMITED WARRANTY

IN-HOME SERVICE FULL ONE YEAR WARRANTY

For 12 months from the date of original retail purchase, Galanz will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship. Galanz may replace or repair at their sole discretion any part or sub system including the entire product. Product must be accessible, without encumbrance and installed properly to receive warranty repair service.

LIMITED WARRANTY

NOTE: This warranty commences on the date the item was purchased, or ownership assumed from a builder and the original purchase receipt must be presented to the authorized service representative before warranty repairs are rendered.

Exceptions: Commercial Use Warranty

90 days labor from date of original purchase

90 days parts from date of original purchase

No other warranty applies.

FOR WARRANTY SERVICE

All service must be performed by a Galanz authorized service. For service, please call 1-800-562-0738. Before calling please have available the following information: (a) Model number and serial number of your appliance. (b) The name and address of the dealer you purchased the unit from and the date of purchase. (c) A clear description of the problem. (d) A proof of purchase (sales receipt).

This warranty covers home appliance services within the contiguous United States and where available in Alaska, Hawaii and Puerto Rico.

What is not covered by this warranty:

— Replacement or repair of household fuses, circuit breakers, wiring or plumbing. A product whose original serial number has been removed or altered. Any service charges not specifically identified as normal such as normal service area or hours.

- Replacement of light bulbs.
- Damage to clothing.
- Damage incurred in shipping.
- Damage caused by improper installation or maintenance.
- Damage from misuse, abuse accident, fire, flood, or acts of nature.
- Damage from service other than an authorized Galanz dealer or service center.
- Damage from incorrect electrical current, voltage or supply.
- Damage resulting from any product modification, alteration or adjustment not authorized by Galanz.
- Adjustment of consumer operated controls as identified in the owner's manual.
- Hoses, knobs, lint trays and all attachments, accessories and disposable parts.
- Labor, service transportation, and shipping charges for the removal and replacement of defective parts beyond the initial 12-month period.
- Damage from other than normal household use.
- Any transportation and shipping charges.

THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies.

This warranty does not cover incidental or consequential damages, so the above limitations may not apply to you.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

WARRANTY REGISTRATION

Please mail this warranty card to the address below within 30 days of purchase.

Galanz Americas, 55 Challenger Road, Suite 503, Ridgefield Park, NJ 07660.

PLEASE PRINT CLEARLY.

Name_____

Address_____

City_____ State_____ ZIP_____

Phone_____ Email_____

Model Number_____ Serial Number_____

Purchase Location_____

You must attach a copy of your purchase receipt to validate your registration.

Galanz