

# **Bravetti™**

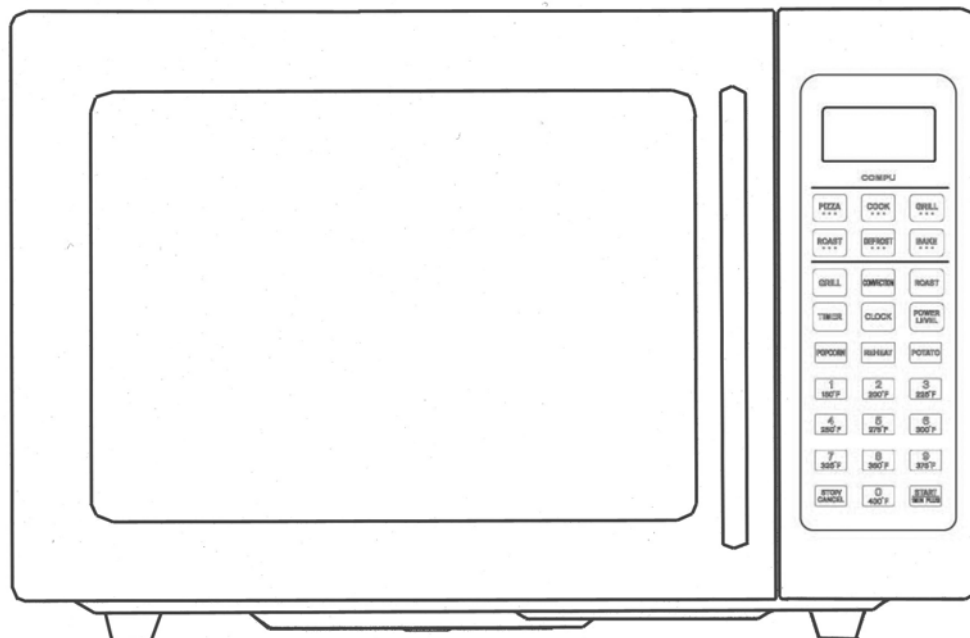
## **PLATINUM PRO**

# **Convection Microwave Oven**

## **OWNER'S MANUAL**

**Model K5345H**

**120V., 60Hz., 1450 Watts**



**EURO-PRO OPERATING LLC**  
**Boston, MA, 02465**  
1 (800) 798-7398

**EURO-PRO** 



# IMPORTANT SAFEGUARDS

**WARNING:** For your safety, the information in this manual must be followed to minimize the risk of fire, explosion, electric shock or to prevent property damage, personal injury or loss of life.

When using an electrical appliance, basic safety precautions should always be observed, 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"** found on page 3 of this manual.
3. This appliance must be grounded. Connect only to properly grounded outlet. See grounding instructions.
4. 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.
5. **Do not** operate the appliance in microwave mode when empty.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment.
7. Close supervision is necessary when any appliance is used by or near children.
8. **Do not** cover or block any openings on the appliance.
9. **Do not** store or use this appliance outdoors.
10. **Do not** place or use this appliance near water, i.e. near a kitchen sink, near a swimming pool, in a wet basement, etc.
11. **Never** immerse cord or plug in water or any other liquid.
12. Keep cord away from heated surfaces.
13. **Do not** let cord hang over edge of a table or counter.
14. To reduce the risk of fire in the oven cavity:
  - a. **Do not** over cook food. Carefully attended the appliance when heating food in plastic or paper containers.
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c. If materials inside the oven ignite, **KEEP OVEN DOOR CLOSED**, turn the oven "Off", and disconnect the power cord or shut off power from the fuse or circuit breaker panel.
  - d. **Never use the microwave for storage. Do not** place paper products, cooking utensils or food in the oven when not in use.
15. **Never** heat liquid or other food in sealed containers as they are liable to explode.
16. The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature should be checked on the inside of your wrist, before serving in order to avoid burns.
17. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (instant coffee, etc.), resulting in harm to the oven and possible injury. In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between re-heating.
18. Microwave heating of beverages can result in delayed eruptive boiling, care must be taken when handling the containers.
19. Liquids such as water, coffee, hot chocolate, or tea are able to be overheated beyond the boiling point. 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.**  
To Avoid this from occurring:
  - a. **Do not** over heat liquid.
  - b. Stir the liquid before and halfway through heating it.
  - c. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - d. Use extreme care when inserting a spoon or other utensil into the container.
  - e. **Do not** use straight-sided containers with narrow necks.
20. Do not fry food in the microwave oven. Hot oil can damage oven parts and utensils and even result in personal injuries.
21. Some products such as whole eggs and sealed containers should not be heated in the microwave oven. For example, heating eggs in their shells, whole hard-boiled eggs or closed glass jars can explode and should not be heated in the microwave oven.
22. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
23. Avoid heating small-necked containers like honey or syrup bottles.
24. Avoid using corrosive and vapors, such as sulfide and chloride.
25. Cooking containers may become hot because of heat transferred from the heated food. Use potholders to remove the containers from the microwave oven.
26. **Always** make sure that your cooking containers are microwave safe.
27. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.


## SAVE THESE INSTRUCTIONS For Household Use Only

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

## GROUNDING INSTRUCTIONS

This appliance must be grounded. If it should malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipment-grounding conductor and grounding plug. The plug must be inserted into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

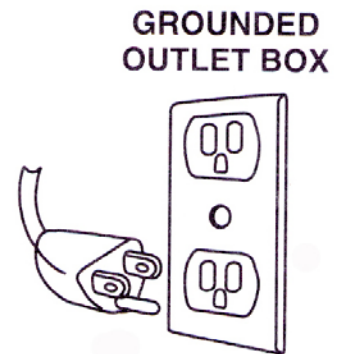
 **WARNING:** Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Consult with a qualified electrician or service person if you are in doubt as to whether the outlet is properly grounded. Do not modify the plug provided with the appliance - if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

This appliance is for use on a nominal 120-volt circuit, and has a grounding attachment plug that looks like the plug illustrated at right. Make sure that the appliance is connected to an outlet having the same configuration as the plug. No adaptor should be used with this appliance.

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 should be equal to or greater than the electrical rating of the appliance.

**OR**

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

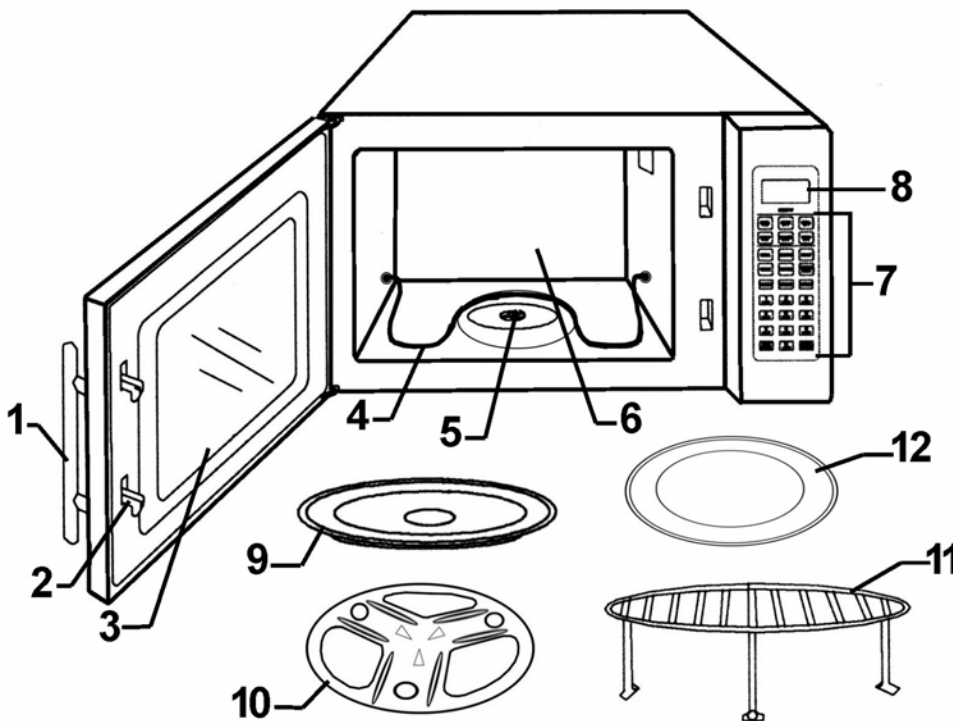


**GROUNDING BLADE IS LONGEST OF THE THREE BLADES**

Please Note:

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Extension cords 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, and (3) 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.

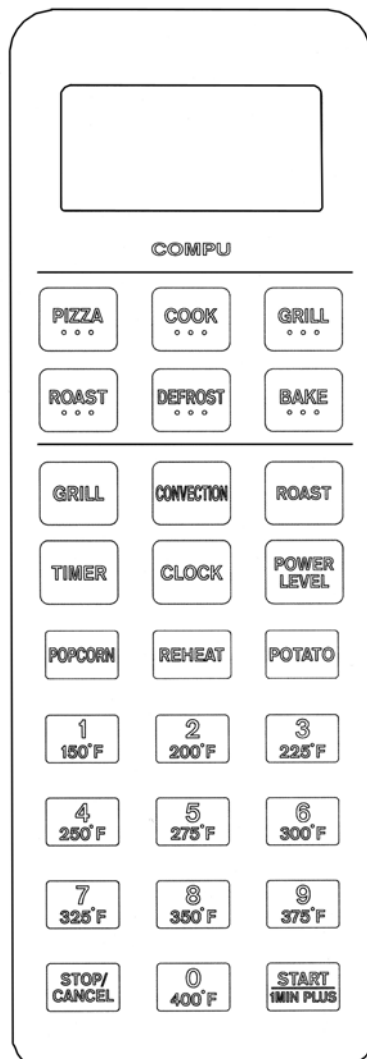
# GETTING TO KNOW YOUR MICROWAVE OVEN



1. Door Handle
2. Door Latches
3. See Through Door
4. Bottom Heating Element
5. Turntable Drive Shaft
6. Oven Cavity
7. Control Panel
8. Digital Display
9. Glass Turntable
10. Turntable Drive Plate
11. Metal Rack
12. Pizza Pan

**Note:** Always leave the turntable drive plate and the glass turntable in the oven.

## CONTROL PANEL



### Digital Display

The digital display includes a clock and indicators that tell you the time of day, the set cooking time, and the cooking function that you have selected.

### Compu Cooking

Preset cooking functions such as pizza, defrost, bake, grill, roast and cook.

### Grill

Press to select the upper heating element, lower heating element or both.

### Convection

Select this feature to cook foods on convection mode.

### Roast

Select this feature and select the temperature you desire to cook roasts.

### Timer

Use this button as a kitchen timer without using the microwave oven.

### Clock

Use this button to set the time of day.

### Power Level

Press the power level button and then the numbers on the keypad to select the microwave cooking power level you desire.

### Popcorn

Press this button to cook popcorn automatically.

### Reheat

The reheat button has been pre-set to 4 minutes and 10 seconds.

### Potato

Press the potato button and enter the number of potatoes you are going to cook and the microwave will adjust the cooking time automatically.

### Keypad/Convection Temperature Entry

Use the keypad to set the cooking time, enter the weight of the item to be cooked, number of servings, or select the convection temperature.

### Stop/Cancel

Press this button to stop the cooking or to cancel all previous settings before cooking starts.

### Start/1 Min Plus

Press this button to start cooking or to add additional cooking time.

# GETTING TO KNOW YOUR MICROWAVE OVEN

## Cooking Comparison Guide

Cooking with your new convection microwave oven offers a wide variety of food preparation options such as microwave cooking, convection cooking and combination cooking.

**Microwave cooking** uses high-frequency electromagnetic radiation. Microwave cooking heats the food directly, not the cookware or the interior of the oven. Reheating is simple and defrosting is convenient because less time is spent in food preparation and food does not stay out on a counter to defrost where it can spoil.

**Convection cooking** use hot air movement by means of a fan to provide faster cooking. The fan gently sends air to every area of the food, quickly browning, crisping and sealing in moisture and flavor. It produces more even temperature all around the food by air movement, so that food cooks evenly.

**Combination cooking** combines the microwave energy with the convection to cook with speed and accuracy, while browning and crisping to perfection.

The following guide shows the difference and the advantages for each type of cooking.

	MICROWAVE	CONVECTION	COMBINATION
<b>COOKING METHOD</b>	Microwave energy is distributed evenly throughout the oven for fast thorough cooking.	Hot air circulates around the food to brown the food and seal in the juices.	A combination of microwave energy and convection heat combine to shorten the cooking time while browning and sealing in the juices of the food at the same time.
<b>HEAT SOURCE</b>	Microwave energy.	Circulating heated air.	Microwave and circulating heated air.
<b>BENEFITS</b>	<ul style="list-style-type: none"> <li>• Fast, efficient cooking.</li> <li>• Oven and cookware does not get hot.</li> <li>• Easy clean-up.</li> </ul>	<ul style="list-style-type: none"> <li>• Browns and seals in the flavor of foods.</li> <li>• Cooks food faster than conventional ovens.</li> </ul>	<ul style="list-style-type: none"> <li>• Shortened cooking times from microwave energy.</li> <li>• Browning from convection heat.</li> </ul>

## Cookware Guide

**Microwave cooking:** Most heat-resistant, non-metallic cookware is safe for your microwave oven. However, to test the cookware before using, place the empty cookware into the microwave with a glass measuring cup filled with water next to it. Microwave on 100% power for 1 minute. If the cookware is warm, then it should not be used for microwave cooking.

**Convection cooking:** Metal pans are recommended for all types of baked products, but especially if browning and crusting is important. Dark or dull finished metal pans are best for breads and pies because they absorb heat and produce a crisper crust. Shiny aluminum pans are best for cakes, cookies or muffins because these pans reflect heat and help produce a light, tender crust. You can also use oven safe glass or ceramic cookware.

**Combination cooking:** Glass or glass-ceramic bake ware is recommended. Be sure not use items with metal trim as it may cause arcing (sparking) with the oven wall or oven shelf., damaging the oven wall, shelf or oven. Heat-resistant plastic microwave cookware (safe to 450°F) may be used, but it is not recommended for foods that require crusting or all around browning.

Cookware	Microwave	Convection/Grill	Combination
Heat-Resistant Glass	Yes	Yes	Yes
Non-Heat Resistant Glass	No	No	No
Heat Resistant Ceramic	Yes	Yes	Yes
Microwave-Safe Plastic	Yes	No	No
Platic Wrap, Wax Paper	Yes	No	No
Metal Cookware	No	Yes	No
Paper Products	Yes	No	No
Aluminum Foil, Aluminum Pans	No	Yes	No

\* Combination: applicable for both "microwave + grill, and "microwave + convection" cooking

# GETTING TO KNOW YOUR MICROWAVE OVEN

## Using Your Accessories



Turntable Drive Plate

A



Glass Turntable

B



Pizza Pan

C



Metal Rack

D

✓ Possible Use  
✗ Do Not Use

	MICROWAVE	CONVECTION/GRILL	COMBINATION
<p>A + B*</p>	✓	✓	✓
<p>A + B + C</p>	✗	✓	✗
<p>A + B + D</p>	✗	✓	✗
<p>A + B + D + C</p>	✗	✓	✗
<p>A + B + C + D</p>	✗	✓	✗

\* **NOTE:** Turntable Drive Plate (A) and Glass Turntable (B) must always be placed in the unit.

# USING YOUR MICROWAVE OVEN

## Installation

1. Make sure that all packaging materials are removed from the oven.
2. **WARNING:** Check your oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges, loose latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven. Contact customer service at 1 (800) 798-7398.
3. The microwave must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture or high humidity are generated or near combustible materials.
5. Allow at least 4 inches (10 cm) of space at the top, sides and back of the oven for proper ventilation. Do **not** cover or block any openings on the appliance. Do **not** remove the feet of the microwave.
6. For safety purposes this microwave oven must be plugged into a 20 Amp circuit. No other electrical appliance or lighting circuits should be on this line. If in doubt, consult a licensed electrician.
7. The voltage used at the wall receptacle must be the same as specified on the oven rating plate. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing oven damage. Low voltage will cause slow cooking. In case your microwave oven does not perform normally in spite of correct voltage, remove and reinsert the plug. If problem continues, try another outlet or call customer service at 1 (800) 798-7398.
8. Do **not** operate the microwave oven without the glass turntable or turntable drive plate in their proper positions. **Never** place the glass turntable upside down in the microwave.
9. Make sure that the power supply cord is undamaged and does not run underneath the microwave oven or over any hot or sharp surface.
10. Microwave oven operation may interfere with TV or radio reception. If there is interference, it may be reduced or eliminated by:
  - a. Clean door and sealing surface of the oven.
  - b. Reorient the receiving antenna of the radio or the TV.
  - c. Plug the microwave into a different outlet so that the microwave oven and the receiver are on different branch circuits.
  - d. Relocate the radio or the TV.
11. This microwave should not be built into cabinetry or mounted on a shelf above an electric or gas range.
12. Wash all removable parts such as the glass turntable, turntable drive plate, pizza pan and metal rack before using and let dry completely before placing back into the microwave.

## Child Lock

This is a safety feature that prevents unwanted oven operation such as used by children. Once the child lock is set, no cooking can be done. To set the child lock, press and hold the "Stop/Cancel" button until "Lock" appears on the display. To cancel the child lock, press and hold the "Stop/Cancel" button until the word "Lock" disappears from the display. You can now set the oven to cook.

## Setting the Clock

The clock works in a 12-hour cycle. To set the clock:

1. Press the "Clock" button on the control panel.
2. Press the numbers on the keypad to enter the clock time.
3. Press the "Clock" button again to confirm.

## Microwave Cooking

Microwave cooking allows you to cook food for a desired amount of time.

1. Press the "Power Level" button on the keypad. By repeatedly pressing on the "Power Level" button, you can select the desired power level. For example:

Press	Power	Description	Suggested Use
Once	P100 ( 100%)	High	Boiling water, cooking chicken, making candy
Twice	P 90 (90%)		Reheating rice, pasta & vegetables
3 Times	P 80 (80%)		Reheating sandwiches
4 Times	P 70 (70%)	Medium High	Cooking cakes, breads, melting chocolate
5 Times	P 60 (60%)		Cooking puddings, custards, whole fish & veal
6 Times	P 50 (50%)	Medium	Cooking rib roast & sirloin tip
7 Times	P 40 (40%)		Defrosting meat, poultry, seafood
8 Times	P 30 (30%)	Medium Low/Defrost	Cooking less tender meats, defrosting fish
9 Times	P 20 (20%)		Softening butter
10 Times	P 10 (10%)	Low	Keeping meals warm, softening butter & cream cheese

2. After you have selected the desired power level, press the keypad to enter the amount of time that you want to cook. (i.e. 5:00.)
3. Press the start button to begin cooking.
4. When cooking is complete, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
5. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you want to temporarily stop the cooking process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel. You can also stop the cooking process by opening the door. To restart the cooking process, close the door and press the "Start" button.



# USING YOUR MICROWAVE OVEN

## Timer

You can use the "Timer" of your convection microwave oven for purposes other than food cooking. To set the timer:

1. Press the "Timer" key on the control panel.
2. Enter the time by pressing the number keys on the keypad.
3. Press the "Start" button to start the timer.
4. Once the time has elapsed you will hear one long beep.

## Grill

Grill cooking is useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. You can also use it to make hot sandwiches and au gratin dishes. You have the option of using the lower heating element, upper heating element or both heating elements. To select:

1. Press the "Grill" button on the lower part of the keypad. Press once for the upper element, twice for both elements and three times for the lower element.
2. Select the cooking time by pressing the numbers on the keypad.
3. Press the "Start" button to start cooking.
4. Once the cooking process has been completed, the unit will beep 4 times and it will display "END".
5. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** Grill cooking power is set for P100 automatically by the oven. The maximum cooking time that you can program is 99:99 (99 minutes and 99 seconds). The timer will start to count down when the Start button is pressed.

## Convection Cooking

Convection cooking circulates hot air through the oven cavity with a fan. The constantly moving air surrounds the food that is cooking which heats the outer portion of the food quickly to brown and make the food crisp quickly and evenly. You can program the oven to cook with 10 different pre-set temperatures.

To cook with convection, press the "Convection" button on the control panel once and then select the desired oven temperature by pressing on one of the numbered keys. Then enter the time that you want to cook the food. For example, if you want to cook something for 30 minutes at 350°, press the following:

1. Press "Convection" button once.
2. Select the temperature that you want. In this case it would be the "8" (350°F). (Fig. 1)
3. Enter the time that you want it to cook for. Press 3 0 0 0 for 30 minutes. (Fig. 2) The maximum cooking time that you can program is 99:99 (99 minutes and 99 seconds). The timer will start to count down when the Start button is pressed.
4. Press the "Start" button to begin cooking.

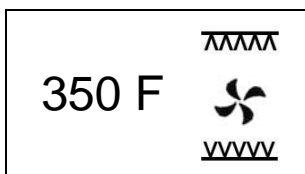


Fig. 1



Fig. 2

**Note:** If you want to check the temperature during the cooking cycle, press the "Convection" button once and the digital display will show you the selected temperature.

5. When cooking is complete, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
6. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you want to temporarily stop the cooking process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

## To Preheat and Cook with Convection

Your oven can be set to combine preheating with convection cooking. If you wish to preheat the oven to 200°F before cooking:

1. Press "Convection" button once.
2. Press the "2" on the keypad to indicate the convection temperature of 200°F.
3. Press the "Start" button. The digital display will show alternately "PH" and "200°F". The oven will beep 4 times when the selected temperature is reached and the digital display will say "PLACE FOOD"..
4. Open the oven door and place the food inside to cook on the center of the glass turntable.
5. Use the keypad to enter the cooking time. The oven will now continue to cook at the temperature that was previously set.

## Tips for Convection Cooking

1. Do **not** cover the glass turntable, metal rack, pizza pan or any other container with aluminum foil. It interferes with the flow of air that cooks the food.
2. Round pizza pans are excellent cooking utensils for many convection-only items.
3. When baking cakes, cookies, breads, rolls or other baked foods, most recipes call for preheating. Preheat the oven just as you do a regular oven.
4. All heatproof cookware can be used in convection cooking.
5. Always use oven gloves when removing food and cookware from the oven.
6. Do **not** use lightweight plastic containers or paper products during any convection cooking cycle.

# USING YOUR MICROWAVE OVEN

## Roast

The convection microwave oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave so that meats can be made juicy and tender with just the right amount of browning and crispness. To use the "Roast" feature:

1. Press "Roast" button once.
2. Select the pre-programmed setting that you wish to use by pressing the number keys "1-4".

Keypad	Program	Temperature °F
1	Comb1	300°F
2	Comb2	350°F
3	Comb3	400°F
4	Comb4	450°F

3. Using the number, enter the cooking time.
4. Press "Start" to begin cooking.

**Note:** The maximum cooking time that you can program is 99:99 (99 minutes and 99 seconds). The timer will start to count down when the "Start" button is pressed.

**Note:** If you want to check the temperature during the cooking cycle, press the "Roast" button once and the digital display will show you the selected temperature.

5. When cooking is complete, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
6. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you want to temporarily stop the cooking process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

## Popcorn

This feature has been preset to cook a regular bag of popcorn (100 grams or .22 lb.) automatically without having to select the power level or the cooking time. To make popcorn:

1. Press the "Popcorn" button once. The microwave oven will default automatically to the default time and the digital display will show 2:40.

2. Press the "Start" button.

**Note:** If the cooking time is not acceptable or you are making a bigger batch of popcorn, you can change the cooking time by:

3. Press the "Popcorn" button twice.
4. Use the keypad to enter a desired cooking time.
5. Press "start" to begin.
6. When cooking is complete, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
7. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** The new popcorn time that you programmed will remain whenever you use the "Popcorn" feature until you reset it again. To reset the programmed time, you can do it as described above or unplug the microwave oven and re-insert the plug back into the electrical outlet. This will reset to the default factory setting.

## Reheat

The "Reheat" feature allows you to reheat any meal.

1. Press the "Reheat" button once and the digital display will show the default cooking time of 4:10.
2. Press the "Start" button.
3. When reheating is complete, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
4. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you want to temporarily stop the cooking process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

## Potato

The "Potato" feature is pre-programmed to cook potatoes.

1. Press the "Potato" button once to select the size of the potatoes. Press once for small potatoes approximately 4-5 ounces or twice for larger potatoes approximately 6-7 ounces.
2. Using the keypad, enter the quantity of potatoes that you are cooking up to four (4) at a time.

Press Potato	Quantity	Cooking Time
Once	1	3:50
Once	2	7:10
Once	3	11:00
Once	4	14:00
Twice	1	5:40
Twice	2	10:00
Twice	3	15:00
Twice	4	19:00

3. Press the "Start" button.
4. When the set time is finished, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
5. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.
6. After the cooking program has finished, let the potatoes stand in the oven for 5-10 minutes.

**Note:** If you want to temporarily stop the cooking process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

# USING YOUR MICROWAVE OVEN

## Using the “COMPU” Settings

### Compu Defrost

The convection microwave oven has five different settings that will automatically be set to defrost depending on the weight or quantity of the food that you select.

Press “Defrost”	Category	Weight/Quantity
Once	Ground meat	0.5 – 3.0 lb
Twice	Steaks, chops, fish	0.4 – 4.0 lb
3 Times	Poultry pieces	0.5 – 3.0 lb
4 Times	Roasts	2.0 – 4.0 lb
5 Times	Casseroles	2 – 6 cups

1. Press the “Defrost” button up to 4 times to select the type of food that you want to defrost. See chart above for descriptions.
2. Use the keypad to enter the weight of the food that you have placed in the oven to defrost.
3. Press the “Start” button to begin.
4. When defrosting is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show “END”.
5. Before starting another cooking session, press the “Stop/Cancel” button to clear the display and reset the system.

### To defrost casseroles:

1. Press the “Defrost” button 5 times.
2. Use the keypad to enter how many cups, (2 – 6 cups).
3. Press the “Start” button to begin.
4. When defrosting is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show “END”.
5. Before starting another cooking session, press the “Stop/Cancel” button to clear the display and reset the system.

**Note:** If you enter a weight or quantity above or below the amounts allowed, the digital display will clear to 0.0 and then you must re-enter the correct amount. To set the defrost manually, use 30% power and enter the defrosting time that you desire.

**Note:** If you want to temporarily stop the defrost process, press the “Stop/Cancel” button on the control panel once to stop it and then press the “Start” button to restart. If you want to cancel a cooking process, press the “Stop/Cancel” button twice to cancel.

### Compu Cook

The convection microwave oven has five different settings that will automatically be set to various foods depending on the program that you choose.

Press “Cook”	Type of Food	Quantity
Once	Baked potato	1 – 4 medium
Twice	Fresh vegetables	1 – 4 cups
3 Times	Frozen vegetables	1 – 4 cups
4 Times	Ground meat	0.3 – 1.5 lb
5 Times	Seafood, fish	0.3 – 1.5 lb

1. Press the “Cook” button up to 5 times to select the type of food that you want to cook. See chart above for descriptions.
2. Use the keypad to enter the quantity or the weight of the food that you have placed in the oven to cook.
3. Press the “Start” button to begin.
4. When cooking ground meat or fish or seafood, the convection microwave oven will stop halfway through and beep once and the digital display will show “Turn Food” so that you can turn the food over for uniform cooking. After you have turned the food over, press the “start” button again to continue cooking.
5. When the cooking is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show “END”.
6. Before starting another cooking session, press the “Stop/Cancel” button to clear the display and reset the system.

**Note:** If you enter a weight or quantity above or below the amounts allowed, the digital display will clear to 0.0 and then you must re-enter the correct amount.

**Note:** If you want to temporarily stop the cooking process, press the “Stop/Cancel” button on the control panel once to stop it and then press the “Start” button to restart. If you want to cancel a cooking process, press the “Stop/Cancel” button twice to cancel.

# USING YOUR MICROWAVE OVEN

## Compu Pizza

The convection microwave oven has five different settings that will automatically be set to cook different types of pizza.

Press "Pizza"	Type	Quantity
Once	Frozen pizza with regular crust	1
Twice	Frozen pizza with rising crust	1
3 Times	Unfrozen pizza	1
4 Times	Microwave pizza	1
5 Times	Reheat pizza slices	1 – 6 slices

1. Press the "Pizza" button up to 4 times.
2. Press the "Start" button to begin.
3. When the preset cooking time has elapsed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".

### If you wish to reheat pizza slices:

4. Press the "Pizza" button 5 times.
5. Select the amount of slices that you want to reheat (1 – 6 slices). The microwave will automatically set the time.
6. When the preset cooking time has elapsed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
7. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you want to temporarily stop the cooking process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

## Compu Grill

The convection microwave oven has five different settings that will automatically be set to grill different types of food.

Press "Grill"	Type	Quantity
Once	Hamburgers	1 – 7 patties (0.25 lb each)
Twice	Steaks	0.5 – 2 lb
3 Times	Fish steaks	0.5 – 2 lb
4 Times	Boneless poultry	0.5 – 2 lb
5 Times	Chicken pieces	0.5 – 3 lb

### To grill hamburgers:

1. Press the "Grill" button once.
2. Using the keypad, select the amount of hamburger patties that you want to grill.  
i.e. 1 patty = 19 minutes  
4 patties = 22 minutes, 30 seconds  
7 patties = 25 minutes
3. Press the "Start" button to begin.

4. The convection microwave oven will stop halfway through the cooking process and beep once. The digital display will show "Turn Food" so that you can turn the food over for uniform cooking. After you have turned the food over, press the "Start" button again to continue cooking.
5. When the cooking is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".

### For grilling steaks, fish and poultry:

7. Press the "Grill" button 2 to 5 times depending on what you wish to grill. (See chart)
8. Using the keypad, enter the weight of the food that you wish to grill. The oven will automatically set the required time need to grill.  
i.e. 0.5 lb steak = 18 minutes  
0.5 lb fish steak = 12 minutes  
0.5 lbs boneless chicken = 16 minutes, 10 seconds  
0.5 lb chicken pieces = 14 minutes, 32 seconds
9. The convection microwave oven will stop halfway through the cooking process and beep once. The digital display will show "Turn Food" so that you can turn the food over for uniform cooking. After you have turned the food over, press the "Start" button again to continue cooking.
10. When the cooking is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
11. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you enter a weight or quantity above or below the amounts allowed, the digital display will clear to 0.0 and then you must re-enter the correct amount.

**Note:** If you want to temporarily stop the grill process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

# USING YOUR MICROWAVE OVEN

## Compu Roast

The convection microwave oven has five different settings that will automatically be set to roast different types of meat.

Press "Roast"	Type	Quantity
Once	Whole chicken or turkey	2.5 – 7 lb
Twice	Pork loin	2 – 3.5 lb
3 Times	Turkey breast	3 – 6 lb
4 Times	Beef eye of round	2 – 4 lb
5 Times	Cornish hens	1 – 6.5 lb

1. Press the "Roast" button from 1 to 5 times depending what type of meat you wish to roast.
2. Using the keypad, enter the weight of the meat that you are cooking.  
i.e. 2.5 lb chicken = 32 minutes, 58 seconds  
2 lb pork loin = 24 minutes  
3 lb turkey breast = 41 minutes, 30 seconds  
2 lb beef eye of round = 22 minutes  
1 lb Cornish hen = 21 minutes, 40 seconds
3. Press the "Start" button to begin.
4. The convection microwave oven will stop halfway through the cooking process and beep once. The digital display will show "Turn Food" so that you can turn the food over for uniform cooking. After you have turned the food over, press the "Start" button again to continue cooking.
5. When the cooking is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
6. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you want to temporarily stop the roast process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

## Compu Bake

The convection microwave oven has five different settings that will automatically be set to bake different types of food.

Press "Bake"	Type	Quantity
Once	Frozen French fries	0.3 lb – 1 lb
Twice	Convenience foods (Frozen/Pre-cooked meals)	2 – 3.5 lb
3 Times	Brownies	8" x 8" x 2
4 Times	Snack cakes	8" x 8" x 2
5 Times	Cookies	8 – 10 cookies (pre-packaged cookie dough)

### To make French Fries:

1. Press the "Bake" button from once.
2. Using the keypad, enter the amount of frozen French fries that you want to make.  
i.e. 0.3 lb = 17 minutes  
0.5 lb = 19 minutes

3. Press the "Start" button to begin.
4. The convection microwave oven will stop halfway through the cooking process and beep once. The digital display will show "Turn Food" so that you can turn the food over for uniform cooking. After you have turned the food over, press the "Start" button again to continue cooking.
5. When the cooking is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".

### To bake convenience foods:

6. Press the "Bake" button 2 times.
7. Press the "Start" button
8. When the cooking is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".

### To bake brownies, snack cakes or cookies:

9. Press the "Bake" button 3 to 5 times depending on what you wish to bake. The oven will automatically set the time and preheat the oven to the appropriate temperature. Once the preset preheating temperature has been reached, the oven will beep once and tell you to place the food in the oven to begin cooking.  
i.e. brownies = 25 minutes, preheat oven to 350°F  
snack cakes = 18 minutes, preheat oven to 350°F  
cookies = 10 minutes, preheat oven to 400°F
10. Press the "Start" button to begin.
11. The convection microwave oven will stop halfway through the cooking process and beep once. The digital display will show "Turn Food" so that you can turn the food over for uniform cooking. After you have turned the food over, press the "Start" button again to continue cooking.
12. When the cooking is completed, the microwave will beep 4 times to let you know that it has finished cooking and the display will show "END".
13. Before starting another cooking session, press the "Stop/Cancel" button to clear the display and reset the system.

**Note:** If you want to temporarily stop the bake process, press the "Stop/Cancel" button on the control panel once to stop it and then press the "Start" button to restart. If you want to cancel a cooking process, press the "Stop/Cancel" button twice to cancel.

# USING YOUR MICROWAVE OVEN

## Care & Maintenance

To clean your convection microwave oven:

1. Turn the convection microwave oven "Off" and remove the plug from the electrical outlet.
2. Let the oven cool completely before cleaning the inside.
3. Wipe the inside of the oven with a damp cloth. You can use a mild detergent if the oven gets very dirty. Do **not** use oven cleaning sprays or harsh cleansers as they may damage the surface of the microwave oven.
4. Wipe the outside surface of the convection microwave oven with a damp cloth. Do **not** allow any water to seep into the ventilation openings.
5. Wipe the door, window door seal and control panel with a damp cloth frequently to remove any spills or splatters. Do **not** use any abrasive cleanser as it will damage the finish.
6. Do **not** allow the control panel to become wet. When cleaning the control panel, leave the door open slightly to prevent the oven from turning on accidentally.
7. If steam accumulates inside or around the oven door, wipe with a dry, soft cloth. This may occur when the microwave is used under high humidity conditions.
8. Clean the glass turntable, turntable drive plate, pizza pan and metal rack in warm, soapy water or place in the dishwasher.
9. Clean the bottom of the oven with a damp cloth and a mild detergent.
10. To remove odors from your oven, place a cup of water with the juice of a lemon and the lemon rind in a deep microwaveable dish and microwave for 5 minutes. After the oven has cooled, wipe with a dry, soft cloth.

## Troubleshooting

1. **Oven does not start.**
  - a) Is the power cord plugged in?
  - b) Check fuse or circuit breaker in your home.
  - c) Is the door closed?
  - d) Is the cooking time set?
  - e) Press the "Start" button.
2. **Arcing or sparking.**
  - a) Are you using approved cookware?
  - b) Is the oven empty?
3. **Incorrect time of day.**
  - a) Have you tried to reset the time of day?
4. **Unevenly cooked foods.**
  - a) Are you using approved cookware?
  - b) Is the glass turntable in the oven?
  - c) Did you stir the food while it was cooking?
  - d) Were the foods completely defrosted?
  - e) Was the time/cooking power level correct?
5. **Overcooked foods.**
  - a) Was the time/cooking power level correct?
6. **Undercooked foods.**
  - a) Are you using approved cookware?
  - b) Were the foods completely defrosted?
  - c) Was the time/cooking power level correct?
  - d) Are the ventilation ports clear?
7. **Improper defrosting.**
  - a) Are you using approved cookware?
  - b) Was the time/cooking power level correct?
  - c) Did you turn or stir the food during the defrosting cycle?

## Questions & Answers

1. Will the microwave oven be damaged if it operates empty?

Never operate the oven empty or without the glass turntable when using the microwave mode. When using the pre-heat and/or the convection fan setting, then you can operate it empty.
2. Does microwave energy pass through the viewing screen of the door?

No. the screen bounces the energy back into the oven cavity. The holes allow only the light to pass through.
3. Can my microwave oven be damaged if the food is cooked for too long?

Like any other cooking appliance, it is possible to overcook food to the point that the food creates smoke and possibly even fire and damage the inside of the oven. It is always best to be near the oven when you are cooking. If the food that you are cooking catches fire, turn the oven "Off" and remove the plug from the electrical outlet. **DO NOT OPEN THE DOOR.**
4. Why do some baked foods have a dry, brown spot?

A hard, dry spot indicates overcooking. Shorten the cooking time.
5. Why do eggs sometimes pop?

When baking, frying or poaching eggs, the yolk may pop due to steam buildup inside the yolk. To prevent this, pierce the yolk before cooking. **Caution: Never microwave eggs in the shell.**
6. Why is standing time recommended after microwave cooking time is over?

Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle ends. The amount of standing time depends on the density of the foods. Follow the recipe suggestions.
7. Why is additional time required for cooking food that was stored in the refrigerator?

As in convention cooking, the initial temperature of the food affects the total cooking time.



### ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO Operating LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to

In U.S.: **EURO-PRO Operating LLC**, Boston, MA 02465

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If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$ 32.95 to cover the cost of return shipping and handling must be included. \*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states/provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

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

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



## OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO Operating LLC**, Boston, MA 02465

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