

FISHER & PAYKEL

DRAWER MICROWAVE

PROFESSIONAL OMD24SPX1
MINIMAL/CONTEMPORARY OMD24SDB1

USER GUIDE
US CA
431252C / TINSEB620MRR0
08.23

CONTENTS

Safety and warnings	5
Before you begin	9
Control panel	10
First use	11
Setting the clock	12
Manual cook	13
Using sensor functions	15
Defrost	19
Extra functions	22
Settings	24
Key Lock	25
Multi-stage cooking	26
Care and cleaning	27
Troubleshooting	28
Warranty and service	29

Registration

To register your product visit our website: fisherpaykel.com/register

⚠ WARNING!



Electric Shock Hazard

Failure to follow this advice may result in electric shock or death.

- Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains electricity supply.
- This appliance must be electrically grounded in accordance with local codes.
- Alterations to the domestic wiring system must only be made by a qualified electrician.

⚠ WARNING!



Cut Hazard

Failure to use caution could result in injury.

- Take care - some edges are sharp.

⚠ WARNING!



Fire Hazard

Failure to follow this advice may result in overheating, burning and injury.

- Do not use adapters, reducers or branching devices to connect this appliance to the mains power supply.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this microwave with the door open. This can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the microwave oven and the door or allow soil or cleaner residue to accumulate.
- Do not operate the microwave oven if it is damaged. It is particularly important that the drawer closes properly and that there is no damage to the : (1) drawer (bent), (2) hinges and latches (broken or loosened), (3) drawer seals and sealing surfaces.
- Do not repair or replace any part of the appliance unless specifically recommended in this guide. All other servicing should be done by a Fisher & Paykel trained and supported service technician.

IMPORTANT SAFETY INSTRUCTIONS

WARNING!

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

- Read all instructions before using the appliance.
- Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on the following page.

GROUNDING INSTRUCTIONS

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

WARNING!

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

- Consult a qualified electrician or service technician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.
- Do not use an extension cord. If the power supply cord is too short, have a a Fisher & Paykel trained and supported service technician or qualified person install an outlet near the appliance.
- 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. Such use of the oven could result in injury.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- This appliance must only be serviced by a Fisher & Paykel trained and supported service technician.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not climb or sit on the appliance.
- Be sure that fingers or other objects or materials are not around the appliance opening when the appliance is closed.
- Be sure that the food and container are shorter than the drawer before closing it. You can refer to the height of the side walls of the drawer.
- Do not let cord hang over edge of table or counter.
- When cleaning surfaces that come together on closing the drawer, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
- 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 ignite, keep the drawer closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

SAFETY AND WARNINGS

- Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.**
- Do not operate any heating or cooking appliance beneath this appliance.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.

Do not store anything directly on top of the appliance surface when the appliance is in operation.

WARNING!

To reduce the risk of fire, electrical shock, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the instructions before use. Use only for its intended purpose as described in these instructions.

WARNING!

PACEMAKERS USERS: Most pacemakers are shielded from interference from electronic products, including microwaves. However, people with pacemakers may wish to consult their physicians if they have concerns.

Installation

- This oven is to be installed and connected to the electricity supply only by a Fisher & Paykel trained and supported service technician or qualified person.
- If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the socket cable section is suitable for the electricity drawn by the oven.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.

Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in this guide. All other servicing should be done by a Fisher & Paykel trained and supported service technician or qualified person.
- If the microwave oven light fails, contact a Fisher & Paykel trained and supported service technician or Customer Care.

General safety precautions

- Make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Do not use corrosive chemicals or vapors in this appliance.
- This oven is specifically designed to heat, dry or cook food and is not intended for laboratory or industrial use.
- This oven is not approved or tested for marine use.
- **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.**
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
- If smoke is observed, switch off or unplug the appliance and keep the drawer closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave ovens since they may explode.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- If the drawer or drawer seals are damaged, the oven must not be operated until it has been repaired by a Fisher & Paykel trained and supported service technician.
- 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.
- Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- Accessible parts may become hot during use. Young children should be kept away.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The oven must be cleaned periodically, and all food residues must be removed.
- Failure to keep the oven clean could cause deterioration of the surfaces that could reduce the life of the appliance and cause dangerous conditions.
- Do not use rough abrasives or sharp metal scrapers to clean the glass door of the oven, because they could scratch the surface and cause the glass to shatter.
- Do not operate the oven without the turntable in place. The turntable must be unrestricted so it can turn.
- During and after use, do not touch or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first.
- Do not use steam cleaners to clean the appliance.

SAFETY AND WARNINGS

Arcing

- Arcing is the microwave term for sparks in the oven.
- Arcing is caused by: metal or foil touching the side of the oven, metal cookware or the wire oven rack used during either speedcook or microwave cooking, metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the oven, or recycled paper towels containing small metal pieces being used in the oven.
- Arcing can occur during both speedcooking and microwave cooking. If you see arcing, press the CANCEL/OFF pad and correct the problem.

SAVE THESE INSTRUCTIONS

BEFORE YOU BEGIN

- Ensure the installer has completed the 'Final checklist' in the Installation instructions.
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all internal and external packaging and dispose of it responsibly. Recycle items that you can.

Dishware

Only use plates and crockery that are microwave safe.

Never turn microwave on without food in it unless testing dishware. Never heat food covered in tin foil.

CONTROL PANEL



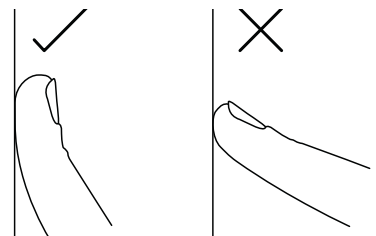
*Contemporary/Minimal model illustrated.

Features

- | | |
|--------------------|-------------------|
| ① Control panel | ⑦ Extra Functions |
| ② Sensor Functions | ⑧ OPEN/CLOSE |
| ③ Power Level | ⑨ STOP/CLEAR |
| ④ START/+30 SEC | ⑩ Display |
| ⑤ Timer Settings | ⑪ Number pad |
| ⑥ Defrost | |

Using the touch controls

Your oven is operated using a touch keypad and display. To use the keypad to navigate between functions and settings, use the ball of your finger, not its tip. The controls respond to touch, so pressure is not needed.



FIRST USE

STOP/CLEAR

The microwave displays a welcome message the first time it is powered on. Press **STOP/CLEAR** to clear this message.

You can also press **STOP/CLEAR** to:

- Clear the settings if you make a mistake.
- Cancel the timer.
- Stop the microwave temporarily during timed cooking.
- Clear the display so the clock shows again.
- Cancel a program during cooking. Press twice for timed cooking. After pressing twice, you will need to open the drawer to clear the display.

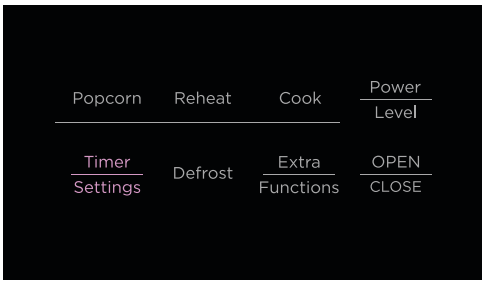
OPEN/CLOSE

Press **OPEN/CLOSE** to open or close the drawer. You can also close the drawer by pushing gently on it.

Do not pull the drawer open, unless in an emergency such as a power failure. If necessary, push or pull slowly.

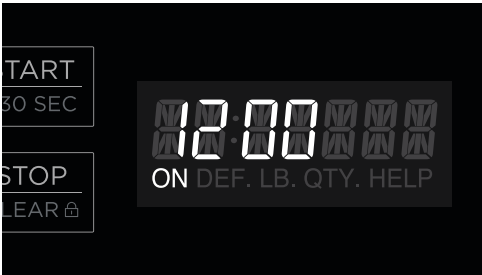
SETTING THE CLOCK

1



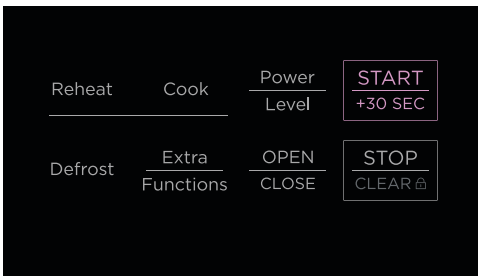
Press **TIMER SETTINGS** twice to open clock settings.

2



Use the number pad to enter the time in 12-hour format.

3



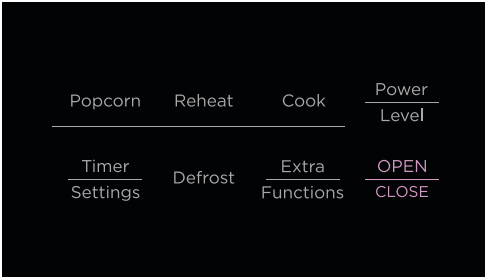
Press **START/+30 SEC** to confirm.

4



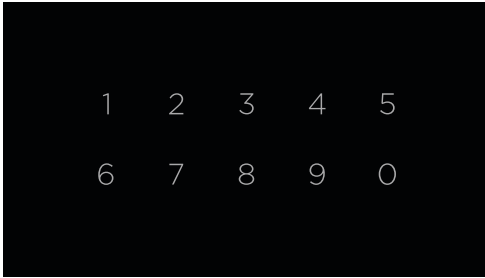
ERROR will display if format is incorrect.
Press **STOP/CLEAR** to reset and re-enter time.

1



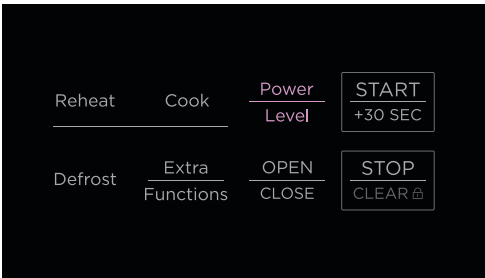
Press **OPEN/CLOSE** to open the drawer before carefully placing your item inside. Press again to close the drawer.

2



Enter your cook time in minutes using the number pad.

3

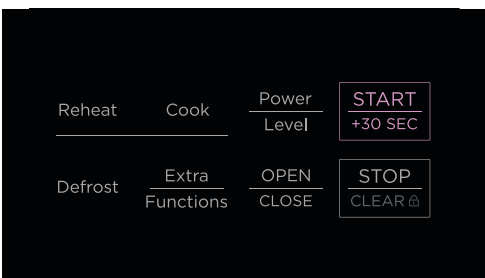


Press **POWER LEVEL** to cycle through the power level options.

POWER LEVEL OPTIONS

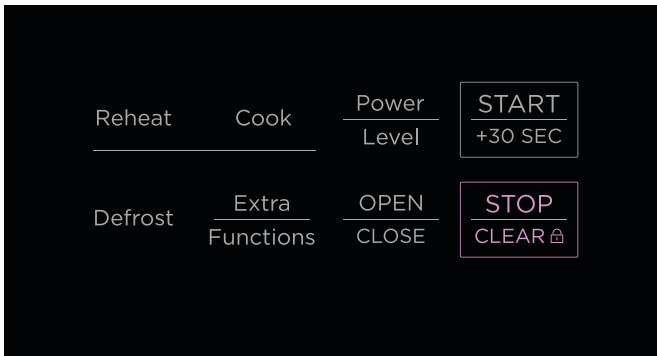
Press x 1	100%	High	Press x 7	40%
Press x 2	90%		Press x 8	30% Medium low/defrost
Press x 3	80%	Medium high	Press x 9	20%
Press x 4	70%		Press x 10	10% Low
Press x 5	60%		Press x 11	0%
Press x 6	50%	Medium		

4



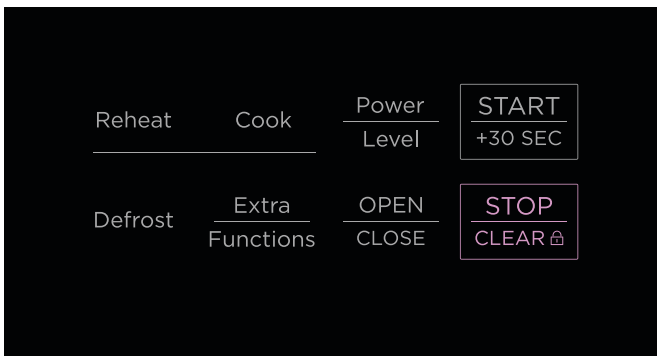
Press **START/+30 SEC** to begin cooking. Press again to extend cook time in 30-second increments.

Pausing a manual cook



Press **STOP/CLEAR** once to pause cooking. The drawer can be opened and closed while paused.

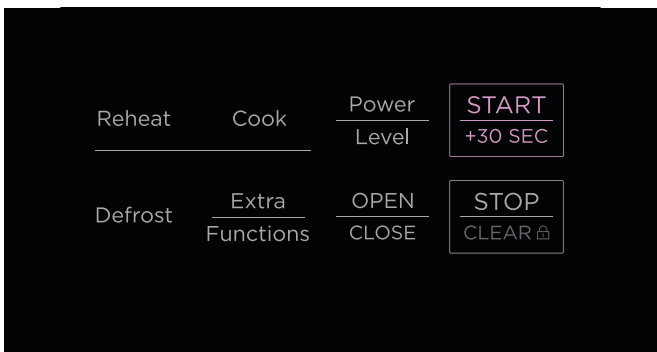
Cancelling a manual cook



Press **STOP/CLEAR** twice to cancel cooking.

Quick Cook

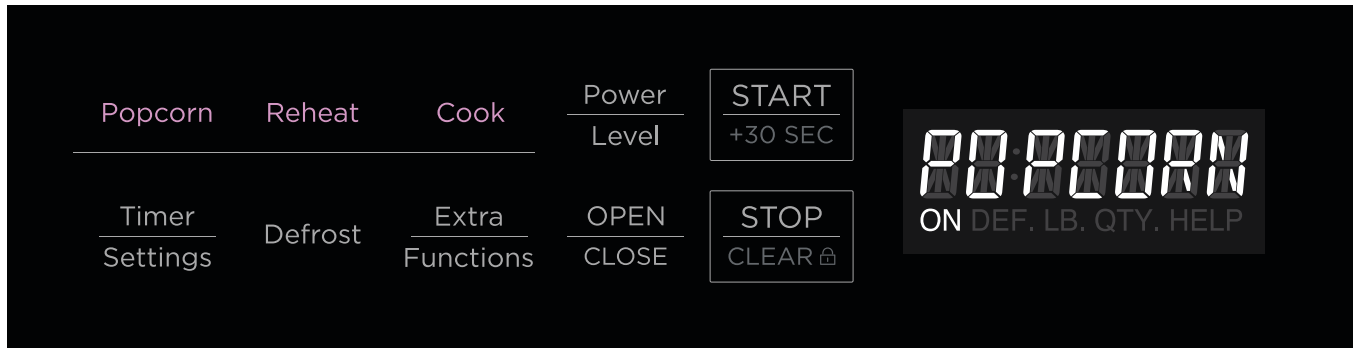
Quick Cook lets you cook in 30-second increments at full power. It cannot be used with Sensor settings, **REHEAT** or **DEFROST**.



Press **START/+30 SEC** as desired to start cooking.

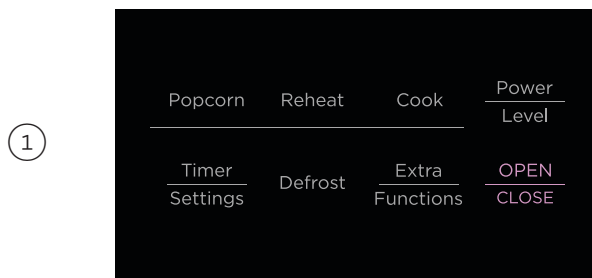
USING SENSOR FUNCTIONS

Sensor functions automatically set the power and cooking time based on food type and moisture level. There are three sensor functions: **POPCORN**, **REHEAT** and **COOK**. Remove any excess moisture in the drawer or on cookware before using sensor functions.

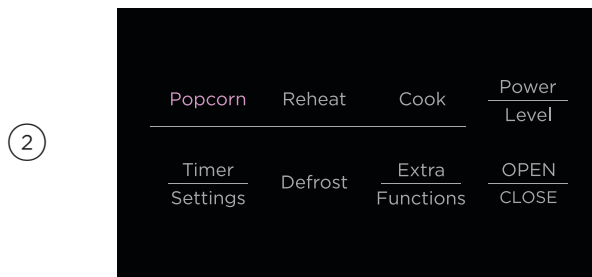


Popcorn

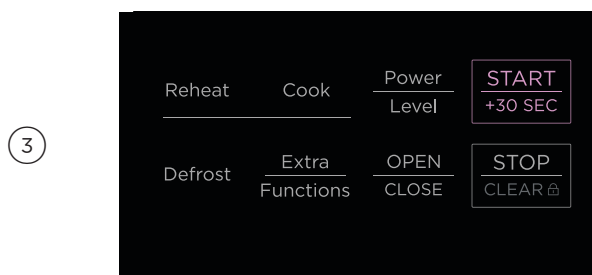
Follow the directions on the microwave popcorn package and only cook one package at a time. Once cooked, open carefully to allow steam to escape.



Press **OPEN/CLOSE** to open the drawer before carefully placing item inside. Press again to close the drawer. Only cook one popcorn package at a time.



Press **POPCORN** once to select a regular serving size 2.85-3.5oz (80-100g) or twice to select a Mini/Snack serving size 1.2-1.75oz (35-50g).



Press **START/+30 SEC** to begin. If further cooking is required after sensor cooking, add manual cook time.

USING SENSOR FUNCTIONS

Reheat

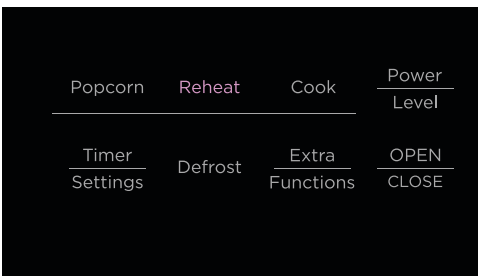
Use microwave-safe cookware and cover with a lid, plastic wrap or wax paper. Always leave a small vent for steam/moisture to escape from the food during reheating.

①



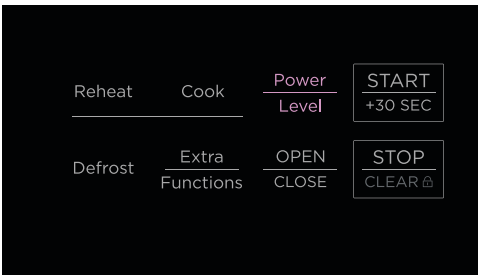
Press **OPEN/CLOSE** to open the drawer before carefully placing item inside. Press again to close the drawer.

②



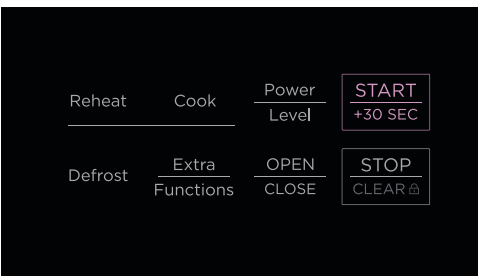
Press **REHEAT**.

③



Press **POWER LEVEL** once for extra time or twice for less time.

④



Press **START/+30 SEC** to begin.

If further reheating is required after sensor reheating, add manual time.

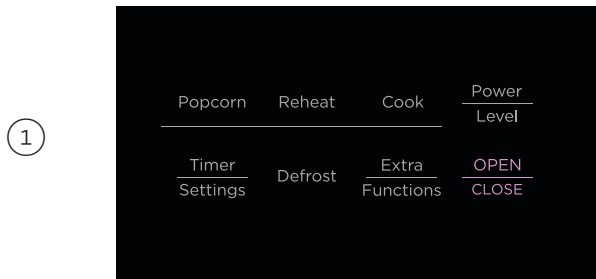
Once heated, stir food and replace cover. Allow to stand for 2-3 minutes.

USING SENSOR FUNCTIONS

DEFROST	SENSOR COOK		EXTRA FUNCTIONS	
1 Ground Meat	1 Baked Potatoes	7 Longer Fresh Vegetables	Melt 1 Butter	7 Beverage Reheat
2 Steaks/Chops	2 Sweet Potatoes	8 Frozen Vegetables	2 Chocolate	8 Hot Water
3 Boneless Poultry	3 Fish/Seafood	9 Ground Meat	3 Ice Cream	9 Hot Cereal
4 Bone-in Poultry	4 Brown Rice	10 Frozen Entrees	4 Cream Cheese	
5 Roast	5 White Rice		5 Syrup	
6 Casserole or Soup	6 Quick Fresh Vegetables		6 Dessert Topping	

TLAB-BZZZMRRO

Cook



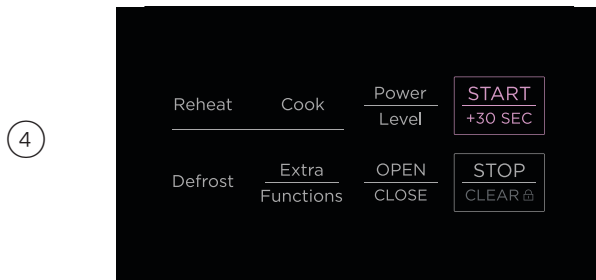
Press **OPEN/CLOSE** to open the drawer before carefully placing item inside, and again to close the drawer.



Press **COOK**.



Refer to the Sensor Cook label on the microwave and select desired food type using the number pad. If food type is not listed on the Cook Chart or the amounts do not match, use manual cook.



Press **START/+30 SEC** to begin.

If further cooking is required after sensor cooking, add manual cook time.

Pausing or canceling sensor cook

When cook time is displayed, press **STOP/CLEAR** once to pause and twice to cancel. The drawer may be opened and closed while paused. Press **START/+30 SEC** to resume.

If you pause or cancel while food name or function is displayed, it will show an **ERROR** and the function will be canceled.

USING SENSOR FUNCTIONS

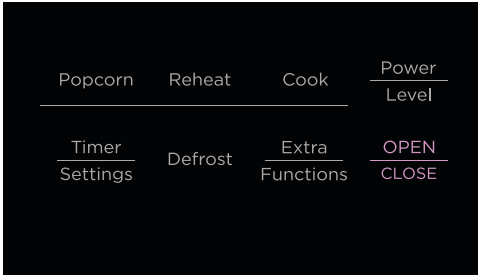
COOK CHART

FOOD	AMOUNT	PROCEDURE
① Baked potatoes	1-6 med	Pierce potatoes at least 3 times each on top, bottom and sides. This allows steam to escape. Place in drawer on a paper towel. After cooking, cover and stand for 5-10 minutes.
② Sweet potatoes	1-6 med	
③ Fish/seafood	0.25-2.0 lb	Arrange in a ring around a shallow glass dish. (Roll fillet with edges underneath.) Cover with vented plastic wrap. After cooking, cover and stand for 3 minutes.
④ Brown rice	0.5-2.0 cups	Place in a deep dish and add double the quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and stand for 3-5 minutes or until liquid is absorbed.
⑤ White rice	0.5-2.0 cups	
⑥ Quick fresh vegetables		Wash and place in casserole dish. Do not add water if vegetables have just been washed. Cover with lid for tender vegetables or plastic wrap for tender-crisp vegetables. After cooking, stir, cover and stand for 2-5 minutes.
<ul style="list-style-type: none"> • Broccoli • Brussels sprouts • Cabbage • Cauliflower (flowerets) • Cauliflower (whole) • Spinach • Zucchini • Baked apples 	<ul style="list-style-type: none"> 0.25-2.0 lb 0.25-2.0 lb 0.25-2.0 lb 0.25-2.0 lb 1 medium 0.25-1.0 lb 0.25-2.0 lb 2-4 medium 	
⑦ Longer fresh vegetables		Place in casserole dish. Add 1-4 tablespoons of water. Cover with lid for tender vegetables or plastic wrap for tender-crisp vegetables. After cooking, stir, cover and stand for 2-5 minutes.
<ul style="list-style-type: none"> • Carrots, sliced • Corn on the cob • Green beans • Winter squash, diced • Winter squash, halves 	<ul style="list-style-type: none"> 0.25-1.5 lb 2-4 0.25-.5 lb 0.25-1.5 lb 1-2 	
⑨ Frozen vegetables	0.25-1.25 lb	Do not add water. Cover with lid or plastic wrap. After cooking, stir, cover and stand for 3 minutes.
⑩ Ground meat	0.25-2.0 lb	Place ground meat in a casserole dish and cover with wax paper or plastic wrap. For ground meat patties, place on a microwave-safe dish and cover with wax paper. Turn or stir meat when microwave pauses to break up large pieces. Re-cover and press START/+30 SEC . After cooking, cover and stand for 2-3 minutes.
⑪ Frozen entree	6-17 oz	Remove from outer packaging cover according to directions on package. After cooking, cover and stand for 1-3 minutes.

DEFROST

Automatic defrost

1



Press **OPEN/CLOSE** to open the drawer before carefully placing item inside.

2



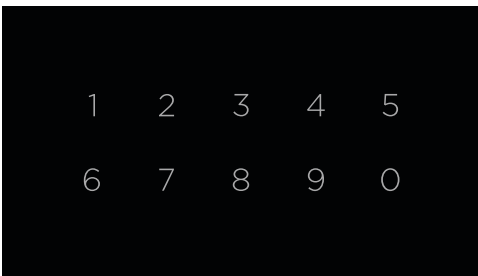
Press **DEFROST**.

3



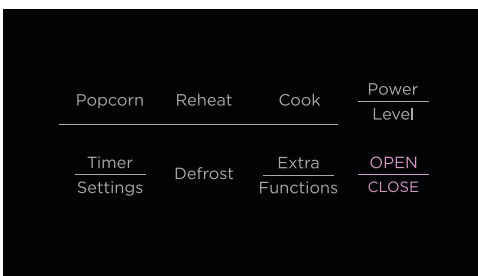
Refer to the Defrost label on the microwave and select desired food type using the number pad.

4



Use the number pad to enter the food weight/volume in pounds/cups.

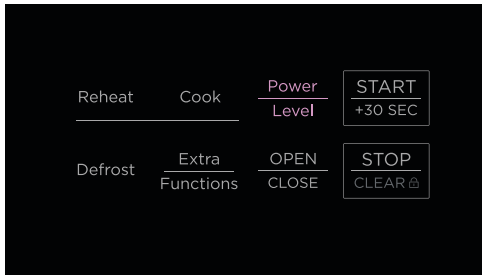
5



Press **OPEN/CLOSE** to close the drawer.

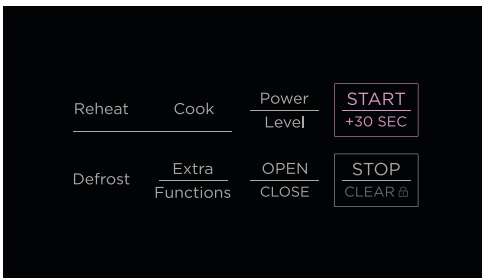
DEFROST

6



Press **POWER LEVEL** once for extra time and twice for less time.

7



Press **START/+30 SEC** to begin.

Turn food when the tone sounds and leave it to stand when the Defrost cycle ends. Refer to 'Defrost Chart' for standing times.

DEFROST CHART

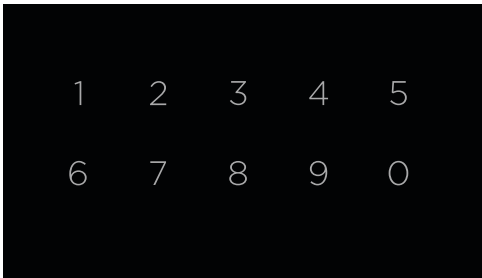
	FOOD	AMOUNT	AT EACH SIGNAL	AFTER COOKING
①	Ground meat	0.5-2.0 lb	Remove any thawed pieces and press START/+30 SEC .	Cover and stand for 5-10 minutes.
②	Steaks/chops	0.5-3.0 lb	Turn food and press START/+30 SEC .	Cover and stand for 10-20 minutes.
③	Boneless poultry	0.5-2.0 lb	Turn food and press START/+30 SEC .	Cover and stand for 10-20 minutes.
④	Bone-in poultry	0.5-3.0 lb	Turn food and press START/+30 SEC .	Cover and stand for 10-20 minutes.
⑤	Roast	2.0-4.0 lb	Turn food and press START/+30 SEC .	Cover and stand for 30-50 minutes.
⑥	Casserole Soup	2-6 cups 1-6 cups	Break apart and remove defrosted part.	Stir well, cover and stand for 5-10 minutes.

DEFROST

Manual defrost

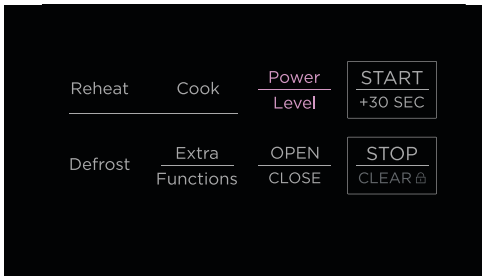
If food type is not listed on the Defrost Chart or the amounts do not match, you can defrost any frozen food manually. As a general guide, defrosting time is 4 minutes per pound of frozen food.

①



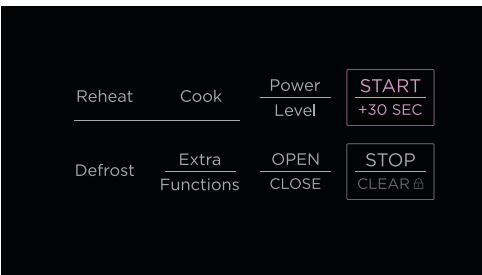
Use number pad to enter defrost time.

②



Press **POWER LEVEL** eight times to set power to 30%.

③



Press **START/+30 SEC** to begin.

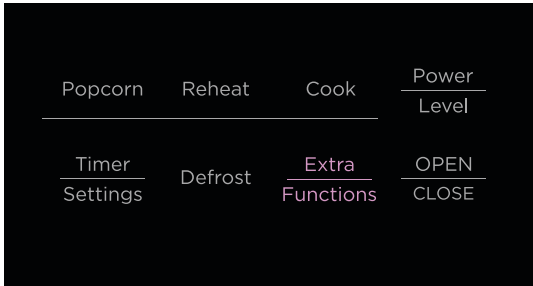
- Stop the microwave periodically to remove or separate defrosted portions.
- If food needs further defrosting, continue in one-minute increments.
- When using plastic containers from the freezer, defrost only long enough to remove plastic and place food in a microwave-safe dish.

EXTRA FUNCTIONS

Extra Functions automatically sets the power and heating time for melting, softening or warming foods listed on the Extra Functions label. Refer to 'Melt/Soften/Warm Chart' and 'Beverage Reheat/Hot Water/Hot Cereal Chart' for food quantity.

Use manual cook settings for foods or quantities not listed.

①



Press **EXTRA FUNCTIONS**.

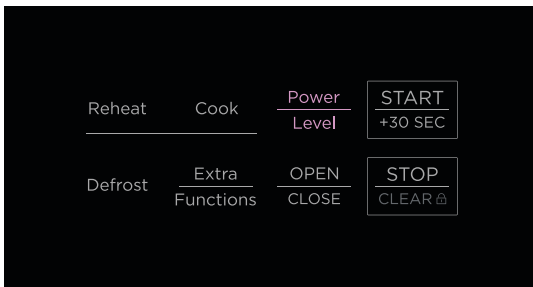
②



Refer to the Extra Functions label on the microwave and select desired food type using the number pad.

Press the food type number again and follow the onscreen instructions to select food quantity.

③



To adjust programmed time settings, press **POWER LEVEL** once for more time or twice for less.

④



Press **START/+30 SEC** to begin.

EXTRA FUNCTIONS

MELT/SOFTEN/WARM CHART

FOOD	AMOUNT	PROCEDURE
Melt		
① Butter	2 tbsp 8 tbsp	Cover with plastic wrap. Press EXTRA FUNCTIONS. Press 1 twice. Press EXTRA FUNCTIONS. Press 1 three times.
② Chocolate	1 cup chips 1 square	Press EXTRA FUNCTIONS. Press 2 twice. Press EXTRA FUNCTIONS. Press 2 three times.
Soften		
③ Ice cream	1 pint 1.5 qt	Do not cover Press EXTRA FUNCTIONS. Press 3 twice. Press EXTRA FUNCTIONS. Press 3 three times.
④ Cream cheese	3 oz 8 oz	Press EXTRA FUNCTIONS. Press 4 twice. Press EXTRA FUNCTIONS. Press 4 three times.
Warm		
⑤ Syrup	0.25 cup 0.5 cup	Do not cover Press EXTRA FUNCTIONS. Press 5 twice. Press EXTRA FUNCTIONS. Press 5 three times.
⑥ Dessert toppings	0.25 cup 0.5 cup	Press EXTRA FUNCTIONS. Press 6 twice. Press EXTRA FUNCTIONS. Press 6 three times.

BEVERAGE REHEAT/HOT WATER/HOT CEREAL CHART

FOOD	AMOUNT	PROCEDURE
⑦ Beverage reheat	0.5-2 cups	Press EXTRA FUNCTIONS. Press 7 for every 0.5 cup to be reheated.
⑧ Hot water	1-6 cups	Heat COLD TAP WATER to below boiling point. Press EXTRA FUNCTIONS. Press 8 for every 1 cup to be heated. Stir briskly before and after heating to avoid eruption.
⑨ Hot cereal (oatmeal, oat bran, cream of wheat, farina or wheatena)	1-6 servings	Use a large container to prevent boilovers. Follow directions on package for correct amount of water or milk. Press EXTRA FUNCTIONS. Press 9 for every serving to be cooked. If microwave stops, stir and press START/+30 SEC. After cooking, stir, cover and stand for 2 minutes.

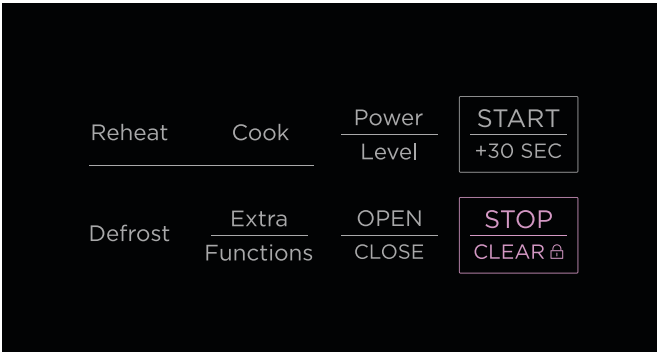
SETTINGS

CLOCK	Set the time in 12-hour format. Press TIMER SETTINGS twice. Refer to 'Setting the clock'.
TIMER	Keep track of cooking times. You can use it at any time, even if you are not using the oven. The timer does not turn the microwave off. Press TIMER SETTINGS three times. Refer to 'Setting the clock'.
SOUND ON/OFF	Turn on/off beep that sounds at end of timed cook. Press TIMER SETTINGS four times. Display will show SOUND ON or SOUND OFF . Press START/+30 SEC to confirm.
REMINDER SIGNAL ON/OFF	Turn on/off reminder signal at end of timed cook. After cooking, reminder beeps every 10 seconds for one minute, then every three minutes for an hour or until you press STOP/CLEAR . Press TIMER SETTINGS five times. Display will show REMIND SIGNAL OFF or REMIND SIGNAL ON . Press START/+30 SEC to confirm.
AUTO START	Set microwave to begin cooking at a specified time of day. Press TIMER SETTINGS six times and follow onscreen instructions.
DEMO MODE ON/OFF	Turn Demo Mode on/off. Microwave does not heat in Demo Mode and display counts down quickly. Press TIMER SETTINGS seven times. Press and hold START/+30 SEC for 3 seconds to turn on or press once to turn off.
+30 SEC	Press once to cook for 30 seconds at 100%. Press repeatedly to extend manual cooking time by multiples of 30 seconds. Can be used within 3 minutes of end of cooking, after closing the drawer or after pressing STOP/CLEAR . Cannot be used with Sensor settings, REHEAT or DEFROST .

KEY LOCK

Key Lock allows you to lock the drawer and deactivate the control panel to prevent unwanted use by children or while cleaning the microwave.

Locking



Press and hold **STOP/CLEAR** for three seconds.

Unlocking

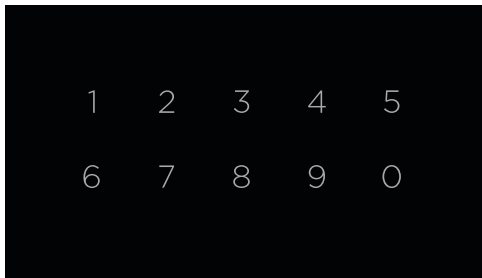


Press and hold **STOP/CLEAR** for three seconds.

MULTI-STAGE COOKING

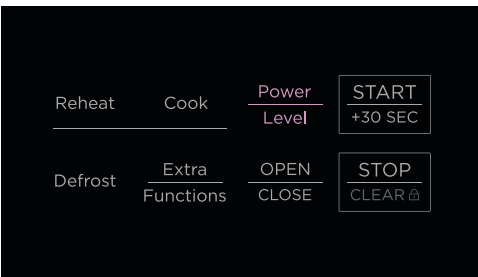
You can program up to four cooking stages with different power levels that change during the cooking process if cooking directions require it.

①



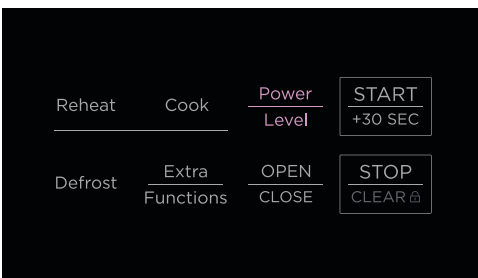
Use number pad to enter initial cooking time.

②



Press **POWER LEVEL** to cycle through the power level options and set initial desired power level.

③



To set second cooking stage, enter next cooking time and set next **POWER LEVEL**. Repeat as required up to four stages.

④



Press **START/+30 SEC** to begin. You can check current power level at any time during a cooking stage by pressing **POWER LEVEL**.

CARE AND CLEANING

General

Use a soft cloth to clean. Do not use scouring pads, abrasives or solvent cleaners.

We recommend cleaning any easy-to-reach spills or splatters after every use to prevent build up or burning.

Removing odors

Mix 1 cup of water, the peel and juice of one lemon, and several cloves in a large microwave-safe dish and heat at 100% power for several minutes. Allow to cool.

WHAT?	HOW?
Control Panel	Lock the control panel, then wipe with a soft damp cloth.
Exterior	Clean with mild soap and water and wipe dry with a soft cloth.
Stainless steel surface	Clean with a soft damp cloth, then polish with a soft dry cloth. If necessary, spray a suitable stainless steel cleaner onto a soft cloth, then wipe the surface. Always wipe in the direction of the grain.
Interior	Open and lock the automatic drawer. Wipe interior with a soft damp cloth.
Drawer guides	Remove food crumbs and clean with a soft dry cloth.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Microwave does not work	No power.	Check that the cord is connected to mains power supply and wall switch is turned on, the fuse has not tripped and there is no power outage in your area.
	It is in Demo Mode.	Disable Demo Mode. Refer to 'Settings'.
Food is not heated	No power.	Check that the cord is connected to mains power supply and wall switch is turned on, the fuse has not tripped and there is no power outage in your area.
	Controls not set correctly.	Check settings.
	It is in Demo Mode.	Disable Demo Mode. Refer to 'Settings'.
Control pad does not work	The control panel is locked.	Press and hold STOP/CLEAR for three seconds. See 'Key lock'.
Light does not work	The light bulb is loose or burned out.	Call Customer Care.
Display is flashing	Power failure.	Press STOP/CLEAR and reset the clock. See 'Setting the clock'.
Steam coming from vent	This is normal.	

WARRANTY AND SERVICE

Before you call for service or assistance

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- Your product is correctly installed.
- You are familiar with its normal operation.
- Model number
- Serial number
- Date of installation

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Service Centre, Customer Care, or contact us through our website www.fisherpaykel.com or email: customer.care@fisherpaykel.com.

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

City _____

State _____

Zip _____

Country _____

FISHERPAYKEL.COM

© Fisher & Paykel Appliances 2023. All rights reserved.

The models shown in this guide may not be available in all markets
and are subject to change at any time.

The product specifications in this guide apply to the specific products and
models described at the date of issue. Under our policy of continuous product
improvement, these specifications may change at any time.

For current details about model and specification availability in your country,
please go to our website or contact your local Fisher & Paykel dealer.

431252C / TINSEB620MRR0 08.23