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OVER-THE-RANGE MICROWAVE OVEN MODEL: XOOTR30LPS l worked really hard on this manual so please read it...

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# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open. Open-door operation can result in harmful exposure to microwave energy. Never defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow dirt or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
  (1) DOOR (bent)
  (2) HINGES AND LATCHES (broken or loosened)
  - (3) DOOR SEALS AND SEALING SURFACES
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

# Specifications

Model:	XOOTR30LPS
Rated Voltage:	120V~60Hz
Rated Input Power(Microwave):	1550W
Rated Output Power(Microwave):	1000W
Oven Capacity:	1.2 cu ft
Turntable Diameter:	Ø 11-11/16"
External Dimensions:	29-7/8" x 16-17/32" x 10-9/32"
Net Weight:	Approx. 51lbs

# IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions before using the appliance.

**2.** Read and follow the section: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on the preceeding page.

**3.** This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on the following page.

4. Install or locate this appliance only in accordance with the provided installation instructions.

**5.** 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.

**6.** Use this appliance only for its intended use as described in the manual. This type of oven is specifically designed for residential use only to heat, cook or dry food and cooking ventilation.

7. As with any appliance, close supervision is necessary when used by children.

**8.** 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.

**9.** This appliance should be serviced only by qualified service personnel. Contact XO to find your nearest authorized service for examination, repair, or adjustment.

**10.** Do not cover or block any openings on the appliance.

**11.** Do not store this appliance outdoors. Do not use this product near water - for example; near a sink, in a wet basement, near a swimming pool, or similar location.

**12.** Do not immerse cord or plug in water.

**13.** Keep cord away from heated surfaces.

**14.** Do not let cord hang over the edge of a table or counter.

**15.** When cleaning the contacting surfaces of door and oven use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.

**16.** To reduce the risk of fire in the oven cavity:

- 1). Do not overcook food. Carefully attendappliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- 2). Remove wire twist-ties from paper or plastic bag before placing bag in oven.
- 3). If material inside of the oven ignites, keep oven door closed, turn the oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- 4). Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

**17.** 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 LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

# IMPORTANT SAFETY INSTRUCTIONS

# **17.** CONTINUED:

TO REDUCE THE RISK OF PERSONAL INJURY:

- 1) Do not overheat liquids.
- 2) Stir the liquid both before and halfway through heating it.
- 3) Do not use straight-sided containers with narrow necks.
- 4) After heating, allow the container to stand undisturbed in the microwave for a short time.
- 5) Use extreme care when inserting a spoon or other utensil into the container.

**18.** Clean the ventilation hood frequently - Grease should not be allowed to accumulate in the hood or filters.

**19.** When cooking under the hood - the fan should always be turned on.

**20.** The ventilation mesh filters are dishwasher safe for cleaning - alternately - soak the filters in warm soapy water and rinse clean. Do not use corrosive or lye-based oven cleaners which may damage the filters.

**21.** This unit is suitable for use above both gas or electric cooking surfaces.

# RADIO INTERFERENCE

- 1. Operation of a microwave may cause interference to your radio, TV, or similar equipment
- When there is interference, it may be reduced or eliminated by taking the following measures:
   1) Clean door and sealing surface of the oven
  - 2) Reorient the receiving antenna of radio or television.
  - 3) Relocate the microwave oven with respect to the receiver.
  - 4) Move the microwave oven away from the receiver.
  - 5) Plug the microwave oven into a different outlet so that microwave oven and receiver are different branch circuits.

# SAVE AND FOLLOW THESE IMPORTANT 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 third prong grounding plug. The plug must be plugged into an outlet that has been properly installed and grounded by a qualified electrician.



**WARNING -** Improper grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exits as to whether the appliance is properly grounded.

This appliance was designed to be permanently installed and an extension cord should never be used in a permanent installation.

In the event that the unit is temporarily used in a non-permanent location, and If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounded plug, and a properly grounded 3-slot receptacle that will accept the plug on the appliance.

The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance.

If a longer/extension cord is used care must be taken to ensure it will not drape over the counter top or tabletop where it can be pulled by children or create a trip hazard.

# DANGER - Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

# WARNING - Electric Shock Hazard

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

The unit comes pre-wired with a short power supply cord designed for a permanent installation above a range or cooktop.



# UTENSILS

# FOR MICROWAVE SAFE COOKING AND RE-HEATING USE:

Glass Ceramic (such as Corningware®) Heat Resistant Glass (such as Pyrex®) Microwave Safe Plastics Paper Plates Microwave Safe Stoneware / Pottery Browning Dishes (per mfrs instructions)

# NEVER USE IN YOUR MICROWAVE:

Metal Pans or Bakeware Dishes with Metalllic Edging Non-Microwave-Safe Plastics Food Storage Bags Metal Twist Ties Brown Paper or Recycled Bags

Utensils made of wood, straw or wicker may be used for short term re-heating with foods low in fat or sugar. Should you wish to check if a dish is safe for microwaving, place the empty dish in the microwave oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

Paper Towels, Wax Paper and Microwave-Safe Lids are excellent choices to cover food while cooking. Plastic Wrap may also be used but it should touch the food being heated and must be vented to allow steam to escape. Microwave Oven Cooking Bags are good for large meats but must be slit to allow steam to escape.

**FOOD SAFETY -** United States Department of Agriculture Recommended Temperatures

145°F (63°C)	Beef, Lamb, or Veal cut into steaks, chops, or roasts
160°F (71°C)	Pork, Ground Meat, Seafood, Eggs Dishes, or Frozen Prepared Foods
165°F (74°C)	Leftovers, Ready To Heat, Carry Out, Chicken, Turkey, or Ground Poultry

Cook whole poultry and stuffing separately - Stuffing should be cooked to 165 F. Temperature should be checked with a meat thermometer in a thick, dense area away from bone or fat. Never leave the thermometer in unless it is microwave approved.

# GENERAL SAFETY -

1. Always use pot holders when removing utensils from the microwave oven.

**2.** Avoid steam burns by lifting the farthest edge of a dish covering / open cooking bags away from the face and hands.

- 3. Do not leave the microwave operating unattended to prevent over cooking
- 4. Store and handle food carefully to minimize the spread of foodborne bacteria.
- 5. Keep the waveguide cover clean and free of debris which can cause arcing and fires.
- 6. Never store items in the microwaven oven when not in use.
- 7. Exercise care to avoid contacting the door latch while removing items from the oven.

**8.** Maintain at least 1" clearance from all sides and the top while cooking - nothing should contact the sides of the oven in operation.

9. Children should never be allowed to use the microwave oven without close supervision.

THE CONTROL PANEL

1	2	3	4	5	6	7	8		9		10	11	
POPCO SNACI MENU:		SENSOR REHEAT AUTO COOK	SENSOR COOK WEIGHT DEFROST	TIMER/ CLOCK TIME DEFROST	USER PREF TURNTABLE ON/OFF		POWER LEVEL COOK TIME	12 67	4 9	5 0	<u>Ş</u>	START +30SEC. STOP CLEAR	
12	2 13	14	15	16	17		18				19	20	
1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17	POPC POTA SENS SENS TIMEF USER DISPL POWI NUME VENT STAR SNAC MELT, AUTO WEIG TIME TURN	TO OR R OR C PRE AY V ER LE SER I FAN T/+30 K ME /SOF COC HT D DEFF	EHEA OOK F VIND EVEL NPUT I CON 0 SEC ENUS TEN OK EFRC ROST	ow - ITRO 2 DST									
18 19	COOF				)								
20	STOP,												

#### OPERATION

POWER LEVEL - 11 Power levels are available (Level 11 is at 0% power)

LEVEL	1	2	3	4	5	6	7	8	9	10
POWER	100%	90%	80%	70%	60%	50%	40%	30%	20%	10%
DISPLAY	PL-HI	PL-90	PL-80	PL-70	PL-60	PL-50	PL-40	PL-30	PL-20	PL-10

#### POWER ON

When the microwave oven is powered up, the screen will display "12:00 PRESS CLOCK ENTER TIME " . The buzzer will ring once. Press number keys to set clock or press "STOP/Cancel" to exit clock setting mode. If there is no input within 5 minutes, the oven will enter a waiting state.

CLOCK - The clock can be set for 12 hour or 24 hour mode

While in a waiting state, press "TIMER/CLOCK" twice.

The display will read: ENTER TIME 12:00

Press the number keys and enter the correct time. (ex. 1,0,1,2 = 10:12)

Press "START/+30 SEC" button to confirm setting.

### KITCHEN TIMER

Press **"TIMER/CLOCK"** once, "ENTER TIME" will blink in the display. Using the number keys, enter the timer setting (Maximum is 99 Minutes + 99 Seconds) Press "START/+30 SEC" to confirm setting - The timer will begin counting down.

### TIMED COOKING

Press "COOK TIME", the display will read: "ENTER COOK TIME". Press "POWER LEVEL" repeatedly to select power level (Default is PL-HI, 100%) Press "START/+30 SEC" to start cooking.

### **OPERATION - continued**

#### POPCORN

Press "POPCORN", "3.3 oz" and the "Press agin for options" icon are displayed. Press "POPCORN" again and it will display "3.0 oz" To select either size, Press "START/+30SEC" when that option is displayed.

#### ΡΟΤΑΤΟ

Press "POTATO" Press "START/+30SEC".

#### SENSOR COOK

Press "SENSOR COOK" until your section is displayed.

1x	"BACON" is displayed, to select, press "START/+30SEC".
	Select 1 - 3 Slices - Press "START/+30SEC" again.
2x	"FROZEN DINNER" is displayed, to select, press "START/+30SEC".
	Select 10oz or 20oz - Press "START/+30SEC" again.
Зx	"RICE" is displayed, to select, press "START/+30SEC".
	Select 1 or 2 Cups - Press "START/+30SEC" again.
4x	"FROZEN BREAKFAST" is displayed, to select, press "START/+30SEC".
	Select 8oz or 12oz - Press "START/+30SEC" again.
5x	"FRESH VEGGIES" is displayed, to select, press "START/+30SEC".
	Select 1 - 4 cups - Press "START/+30SEC" again.
6x	"FROZEN VEGGIES" is displayed, to select, press "START/+30SEC".
	Select 1 - 4 cups - Press "START/+30SEC" again.

#### SENSOR REHEAT

Press "SENSOR COOK" until your section is displayed.

1x	"BEVERAGE" is displayed, to select, press "START/+30SEC".
	Select 1 - 3 cups - Press "START/+30SEC" again.
2x	"SOUP/SAUCE" is displayed, to select, press "START/+30SEC".
	1 cup - Press "START/+30SEC" again.
Зx	"DINNER PLATE" is displayed, to select, press "START/+30SEC".
	Select 1 or 2 plates - Press "START/+30SEC" again.
4x	"CASSEROLE/LASANGNA" is displayed, to select, press "START/+30SEC".
	Select 8oz or 12oz - Press "START/+30SEC" again.
5x	"ROLL/MUFFIN" is displayed, to select, press "START/+30SEC".
	Select quantity 1 - 3 - Press "START/+30SEC" again.

### **OPERATION - continued**

### MELT/SOFTEN

	<b>,</b>	
	Press "MELT	/SOFTEN" until your section is displayed.
	1x	"MELT BUTTER" is displayed, to select, press "START/+30SEC".
		Select 1 or 2 sticks - Press "START/+30SEC" again.
	2x	"MELT CHOCOLATE" is displayed, to select, press "START/+30SEC".
		Select 2, 4 or 8oz - Press "START/+30SEC" again.
	Зx	"SOFTEN ICE CREAM" is displayed, to select, press "START/+30SEC".
_		Select Pint or 1.5 Quarts - Press "START/+30SEC" again.
	4x	"SOFTEN CREAM CHEESE" is displayed, to select, press "START/+30SEC".
		Select 3oz or 8oz - Press "START/+30SEC" again.

### SNACK MENU

Press "SNACK MENU" until your section is displayed.

1x	"HOT DOGS" is displayed, to select, press "START/+30SEC".
	Select 1 - 6 - Press "START/+30SEC" again.
2x	"MEAL IN A CUP" is displayed, to select, press "START/+30SEC".
	2.9oz - Press "START/+30SEC" again.
Зx	"FROZEN KIDS MEAL" is displayed, to select, press "START/+30SEC".
	8.8oz - Press "START/+30SEC" again.

### MUTI-STAGE COOK

Multi-stage cooking is only available when defrosting first, then cooking.

Enter "COOK TIME" using the number keys, ex: "130" is 1 min 30 sec, press "START/+30SEC". "POWER LEVEL" is at 100% "P-HI", press "START/+30SEC".

Press "POWER LEVEL" twice or press 2 on the control panel.

Power level "P-20" will be displayed.

Press "WEIGHT DEFROST", "ENTER WEIGHT" will be displayed.

Enter the weight of the item to be defrosted to the closest 1/10 of a lb. (ex: 1 lb 8oz = 1.5 lbs) Press "START/+30SEC"

# MUTI-STAGE COOK

Press "WEIGHT DEFROST", "ENTER WEIGHT" will be displayed. Enter the weight of the item to be defrosted to the closest 1/10 of a lb. (ex: 1 lb 8oz = 1.5 lbs) Press "START/+30SEC"

#### **OPERATION - continued**

#### TIME DEFROST

Press "TIME DEFROST", "ENTER TIME" will be displayed. Enter the time to be defrosted in minutes and seconds. Press "START/+30SEC"

#### OPERATING TIPS:

For best results remove seafood, meat, or poultry from its original paper or plastic packaging before microwaving.

Roll ground meat into a ball before freezing. During the defrost cycle, the microwave will signal signal when it is time to remove any excess frost, turn the meat over and continue defrosting. Place foods in a shallow container or on a microwave safe roasting rack to catch drippings.

### WEIGHT CONVERSION TABLE

To convert ounces to a decimal equivilent use this handy table. If the weight lies between two decimal weights - use the lower of the two.

OUNCES	DECIMAL WEIGHT	OUNCES	DECIMAL WEIGHT
1.6	.10	9.6	.60
3.2	.20	11.2	.70
4.0	.25 (quarter lb)	12.0	.75 (three quarter lb)
4.8	.30	12.8	.80
6.4	.40	14.4	.90
8.0	.50 (half lb)	16.0	1.0 (one lb)

# **OPERATION - continued**

### AUTO COOK

Press "AUT	O COOK" until your section is displayed.
1x	"SCRAMBLED EGGS" is displayed, to select, press "START/+30SEC".
	Select 1 - 6 eggs - Press "START/+30SEC" again.
2x	"HOT CEREAL" is displayed, to select, press "START/+30SEC".
	Select 1 - 3 servings - Press "START/+30SEC" again.
Зx	"FROZEN PIZZA" is displayed, to select, press "START/+30SEC".
	Select 1 - 3 (4 oz) pieces - Press "START/+30SEC" again.
4x	"FUDGE BROWNIES" is displayed, to select, press "START/+30SEC".
	Select 1 - 3 (4 oz) pieces - Press "START/+30SEC" again.
5x	"GARLIC SHRIMP" is displayed, to select, press "START/+30SEC".
	Per recipe - Press "START/+30SEC" again.
6x	"STUFFED MUSHROOMS" is displayed, to select, press "START/+30SEC".
	Per recipe - Press "START/+30SEC" again.
7x	"ASIAGO RED POTATOES" is displayed, to select, press "START/+30SEC".
	Per recipe - Press "START/+30SEC" again.
8x	"ROASTED VEGETABLE MEDLEY" is displayed, to select, press "START/+30SEC".
	Per recipe - Press "START/+30SEC" again.
9x	"LEMON SHRIMP RISOTTO" is displayed, to select, press "START/+30SEC".
	Per recipe - Press "START/+30SEC" again.

### SPEED COOKING

Press the number pads "1 - 9" to begin cooking at maximum power (100% P - HI) The oven door must be opened and closed within 5 minutes before Speed Cooking. After you have entered the number of minutes desired, Press "START/+30SEC".

#### **OPERATION - continued**

#### **USER PREF**

Press "USER PREF" until your section is displayed.

- 1x "VOLUME" is displayed, allowing you to control the volume.
   Select "VOLUME LOW", "VOLUME MED", "VOLUME HIGH" and "VOLUME OFF" After selecting, press "START/+30SEC".
- 2x "LB/KG" is displayed, allowing you to select between pounds or grams After selecting, press "START/+30SEC".
- 3x "CLOCK DISPLAY ON/OFF" is displayed, allowing the clock display to be turned on or off. After selecting, press "START/+30SEC".
- 4x "DEMO MODE" is displayed, allowing demo mode to be turned on or off. After selecting, press "START/+30SEC".

#### CHILD LOCK

To activate the "CHILD LOCK", press and hold the "STOP/CANCEL" button for 3 seconds. To release the "CHILD LOCK", press and hold the "STOP/CANCEL" button for 3 seconds.

### ECO MODE

"ECO MODE" shuts the display screen off and places it in standby.

To activate "ECO MODE", press the "STOP/CANCEL" button when the microwave is idle. To release "ECO MODE", open the door or press any keys.

### **OPERATION - continued**

#### AUTO DEFROST TABLES

**NOTE:** Irregular shaped and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of the defrost sequence..

		Ground Beef (bulk)	Remove thawed portions, turn and return to oven.	Do not defrost less than 1/4lb. Freeze in ball shape.
		Ground Beef (patties)	Separate and rearrange.	Do not defrost less than 2oz patties. Freeze in ball shape.
		Round Steak	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish.
	BEEF	Tenderloin Steak	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish.
	PORK LAMB	Stew Beef	Remove thawed portions, separate the remainder.	Place in microwave safe dish.
		Pot Roast (chuck)	Return the remainder to oven.	Place in microwave safe dish.
ŋ		Rib Roast	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish.
SETTING		Rolled Rump Roast	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish.
		Cubes for Stew	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish.
MEAT		Chops (1" thick)	Remove thawed portions, Return the remainder to oven.	Place in microwave safe dish.
		Chops (1/2" thick)	Separate and rearrange.	Place in microwave safe dish.
		Hot Dogs	Separate and rearrange.	Place in microwave safe dish.
		Ribs (Country Style)	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish.
		Sausage (links)	Separate and rearrange.	Place in microwave safe dish.
		Sausage (bulk)	Remove thawed portions, turn and return to oven.	Place in microwave safe dish.
		Loin Roast (boneless)	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish.

#### **OPERATION - continued**

### AUTO DEFROST TABLES

POULTRY SETTING	Chicken (w	Turn over, breast side down cover warm areas with aluminum foil.	Place chicken breast side up in a microwave safe dish initially. Finish defrosting by immersing in cold water. Remove giblets when partially defrosted.
	Chicken (p	Separate and rearrange. Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish. Finish defrosting by immersing in cold water.
	Cornish her	Turn over, breast side down cover warm areas with aluminum foil.	Place in microwave safe dish. Finish defrosting by immersing in cold water.
	Turkey brea (up to 6lbs	Turn over, cover warm areas with aluminum foil.	Place in microwave safe dish. Finish defrosting by immersing in cold water.

### **DEFROSTING TIPS - IMPORTANT**

Using Auto Defrost - enter the weight in pounds and tenths of a pound minus the container. Remove all metal twist ties and replace them with ruber bands or string.

Open cartons before placing them in the oven.

Slit or pierce plastic pouches or packaging.

Remove any foli wrapping and place in a microwave safe container.

Slit the skin of skinned food, such as sausage.

Bend plastic pouches of food to ensure even defrosting.

Undersetimate defrosting time - you can always return it to the oven for more defrosting.

Time required will depend on how solidly the food is frozen.

Shallow packages will defrost faster that thisck blocks.

As food defrostss, separate pieces. This will make defrosting easier.

Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to warm up rapidly.

Do not allow the foil to touch the sides, top or bottom or the oven - damage to the lining may occur. For better results, let food stand after defrosting.

Turn food over durning defrosting - separate or remove thawed food as required.

### **OPERATION - ventilation + lights**

### **12.** VENTILATION FAN

Your ventilation fan will move 300 CFM at HIGH speed and 105 CFM at LOW speed and may installed to vent outside or to recirculate the exhaust back into the kitchen.

- 1) Press "VENT-HI-LO-OFF" once. The screen will display "HIGH"
- 2) Press "VENT-HI-LO-OFF" twice. The screen will display "LOW"
- 3) Press "VENT-HI-LO-OFF" three times. The screen will display "OFF"

The oven will return to standby mode after 2 seconds.

### **13.** COOKTOP ILLUMINATION

Your Over-The-Range Microwave Oven is equipped with two level LED lighting to illuminate the cooking surface below brilliantly.

- 1) Press "LIGHT ON/OFF" once. Lighting will be set for "HIGH"
- 2) Press "LIGHT ON/OFF" twice. Lighting will be set for "LOW"
- 3) Press "LIGHT ON/OFF" three times. The light will be turned "OFF"

# **14.** TURNTABLE ON/OFF

For best results leave the turntable on during cooking.

For large dishes, to turn the turntable off and back on:

- 1) Press "TURNTABLE ON/OFF" once. The screen will display "OFF" for 2 seconds.
- 2) Press "TURNTABLE ON/OFF" again. The screen will display "ON" for 2 seconds.

### **15.** INFORMATION

During cooking, Press "CLOCK" and the current time will be displayed for 2 seconds. During cooking, Press "POWER LEVEL" and the power level will be displayed for 2 seconds.

# A LITTLE TLC

### CLEANING + MAINTENANCE - ventilation

### GREASE FILTERS:

Your XO unit comes with aluminum mesh grease filters which should be cleaned often at least once a month as a general rule (more frequently if used heavily).

1) Using the metal ring tab - push the filter toward the back of the unit and pull down gently to remove.

2) Soak the filters in hot water with a mild detergent to loosen grease. Do not use ammonia or harsh chemicals.

- 3) Rinse clean with hot water and shake to remove the majority of water.
- 4) Allow to air dry before reinstalling.
- 5) Before replacing the filters, clean the underside of the unit with a degreasing cleaner.
- 6) Reinstall by inserting the back edge first and pressing gently up and in.



CHARCOAL FILTER (recirculating only)

Your unit comes with charcoal filters installed. If your XO is vented outside, this is not required. However if you are using your XO in a ventless, recirculating mode, this filter must be changed periodically at least every 6 months. More frequently if required by your style of cooking. It cannot be cleaned and must be replaced.

To change the charcoal filter:

Disconnect the power by unplugging or at the circuit breaker or fuse box.

Using a #1 phillips head screwdriver, remove the screws holding the Vent Grill Plates in place.

Remove the old Carbon Filter Elements, wipe the Vent Plates clean and install the new Carbon Filter Elements.

Replace the Vent Grill Plates and fasten in place using the screws removed in step 2.

Reconnect the power.

# A LITTLE TLC

### **CLEANING-** microwave oven

### EXTERIOR:

Clean the exterior of you XO microwave oven with mild soap and water, then rinse and dry with a soft cloth. Never use household or abrasive cleaners or scouring pads.

Diconnect the power first to prevent accidently activating different functions. Wipe the window on both sides with a soft cloth to remove any spills or food spatter. Metal parts are much easier to maintain if wiped clean frequently with a soft cloth. Do not use spray or harsh cleaners which may stain, streak or dull the finish. INTERIOR:

Because microwave interiors do heat up like a conventional oven spills and spatter do not get baked on making them easier to remove. Clean the interior by wiping down interior surfaces with a soft cloth and warm water. **Never use household or abrasive cleaners or scouring pads.** For heavier spills, use baking soda or a mild soap, taking care to rinse the area thoroughly afterwards with hot water on a soft cloth.

# WAVEGUIDE COVER: NOTE - NEVER REMOVE THE WAVEGUIDE COVER

The wave guide cover is made of mica, a naturally occuring mineral. Exercise care when cleaning as mica is fragile. Remove any food spatters as soon as they occur to ensure product safety and peak performance. Carefully wipe away any food splatters on the cover with a damp soft cloth.

# Excessive build up of material on the wave guide cover can smoke or catch fire. ODOR REMOVAL

For removal of persistent odors, mix 1 cup of water with the juice and peel of a lemon and several whole cloves. Boil at 100% power for several minutes and allow to cool. Then remove and wipe interior dry.

# TURNTABLE + TURNTABLE SUPPORT RING

These are easily removed for cleaning and dishwasher safe (top rack).

NOTE: The turntable motor shaft is not sealed. Wipe up spills immediately to prevent liquid from leaking down into the motor.

# WHY CHOOSE XO

### INNOVATION • TOP DESIGN • ADVANCED TECHNOLOGY CREATIVE THINKING • EXTRAORDINARY CUSTOMER SERVICE

More than a brand - XO is a customer experience

We decided to develop a new company with a goal of 100% customer satisfaction. From beginning to end, XO will deliver more. We will be here to help specify and design the right ventilation for your home. We are ventilation experts.

All XO quality products are backed by an unmatched, comprehensive warranty program.

Problems happen, they always do. It could be a dent while handling, a defective part or an improper installation.

Don't worry XO will be there to help resolve the issue. Your total satisfaction is our main concern.

Be believe in extraordinary customer service with a personal touch. We are putting into practice our vision of becoming the most innovative, customer oriented appliance company in the world.

# Your New XOOTR24BS is backed by

One Year Parts and Labor Warranty on our Performance Collection



PERFORMANCE COLLECTION



For 90 days, our products are backed by our unique Love It or Leave It Guarantee

and our unmatched, 90 Day Love It or Leave It Guarantee on all XO Ventilation

STILL HAVE QUESTIONS - OR -NEED WORLD CLASS SERVICE JUST CALL 973-403-8900 AND PUT DECADES OF EXPERIENCE TO WORK FOR YOU...



Take just a minute to record you model number and serial number here, just in case

M#

S#

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