

BASIC OPERATION GUIDE

This guide provides basic operational instructions pertaining to the components, devices, or equipment that may be installed on your motorhome. Please refer to the component manufacturer owner's manual for safety, troubleshooting, maintenance, and more detailed operating information.



Made to fit.

Microwave Oven

BASIC OPERATION

⚠ WARNING

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

- Pay particular attention to “Precautions to avoid possible exposure to excessive microwave energy,” listed in the manufacturer’s literature.
- Close supervision is necessary whenever children operate this appliance.
- If materials inside the oven ignite: 1. Keep the oven door closed, 2. Turn the oven off, 3. Unplug the appliance or turn off circuit breaker.
- Do not overcook food. Carefully attend the appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- Do not use oven cavity for storage purposes. Do not store combustible items inside the oven.
- Remove wire twist-ties and metal clips from paper or plastic containers before placing them in the oven.
- The oven must be connected to a grounded electrical outlet.
- Some products, such as whole eggs, sealed water with oil or fat, may explode due to steam pressure build-up. Do not heat such items in this oven.
- Use the appliance only for its intended purpose. Do not use corrosive chemicals in this appliance. It is designed for food preparation only.
- Do not cover or block any vents on the oven.
- Do not use this appliance outdoors or near water.
- This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for inspections, repairs, or adjustments.

⚠ CAUTION

Tightly closed lids could explode due to pressure build-up. Closed containers should be opened and plastic pouches or sealed containers should be pierced before cooking.

⚠ CAUTION

Only use microwave-safe utensils and cooking pans inside this appliance. Standard glass and ceramic can break due to uneven heating.

Do not use metal containers or utensils with this appliance. Always follow the manufacturer's food container recommendations when using convection-only food preparation.

Never use the microwave oven without the turntable ring and glass tray in place.

Typical microwave oven

NOTE: Refer to the manufacturer's owner's guide for details with programming and setting features of your appliances.



An essential part of any modern kitchen is the inclusion of a microwave oven. When used properly, the microwave oven, offers safe, convenient, and rapid food preparation for many types of cooking activities. For space-saving measures, while providing additional cooking options, some motorhome kitchens include a combination microwave/convection oven instead of a standard gas (LP) oven.

All microwave and microwave/convection ovens operate on 120 volt AC power, provided by the on-board generator or a shore power connection. Unlike your home, where power interruptions are rare, an RV is often disconnected from 120 volts AC power sources. Therefore, features such as clocks and programmable cooking modes may reset to factory settings whenever power is interrupted and will likely need to be reset or reprogrammed whenever 120 volts AC is re-established. Some appliance models may feature battery back-up for internal memory circuits. Please refer to the manufacturer's owner's manual for complete details regarding appliance features, settings, and operations.

For safe, reliable service from your appliance, please follow all safety instructions and guidelines provided by the manufacturer of the appliance.



IMPORTANT-PLEASE READ: This guide may include information for suggested customer purchased items, and component parts on some vehicles that may be optional or not available on your particular model. The inclusion of this information does not indicate or imply that the components or options were at any time available, or can be retrofitted to your vehicle, and is subject to change. If you, the purchaser, have any questions or concerns regarding this Basic Operation Guide, or information contained in the various individual appliance or component manufacturer's instructions, please contact your selling dealership or TMC Customer Care at (877) 855-2867 (EST-Indiana) for assistance. Component part and appliance manufacturers issue limited warranties covering portions of the vehicle not covered under the TMC Limited Warranty. Copyright Thor Motor Coach, Inc. © TMC 020023 Rev 201103

Microwave/Convection Oven



Typical combination microwave/
convection oven

Your motorhome's kitchen may be equipped with a microwave oven that includes convection heating. This feature adds the convenience of browning and baking to standard microwave oven functions. The oven can be used as a standard microwave, a convection oven, or a combination of both.

Some appliance models may include a grill or broil setting. Refer to the appliance manufacturer's owner's manual, included with TMC Owner's Packet, for important safety and operating information.

NOTICE

DO NOT use metal or utensils made of materials not approved for microwave oven use whenever the oven is used in microwave or in a combination of microwave/convection heating modes.

Metal pans can be used whenever the oven is operated in Convection Mode ONLY.

STANDARD MICROWAVE COOKING

In microwave oven mode, your microwave/convection oven operates as you would expect any microwave oven to do; with timer, power and other useful control settings. Cooking or warming food depends on the size and shape of the food item, its beginning temperature (frozen, cool, room temperature), and the power level of the microwave oven. Adjust microwave power and time accordingly to the food being prepared.

NOTE: Liquids, such as coffee, tea, or water are able to become super-heated, or hotter than boiling point, without visible bubbling. 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.

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

CONVECTION COOKING

Convection ovens use heated circulating air within the oven cavity to cook food. Therefore, it is important for consistent food preparation to always use a convection rack when operating the oven in convection or a combination of microwave/convection heating. This allows air to circulate around and underneath the item being cooked. A convection rack designed for your appliance should have been supplied with your oven.

Since the hot air is in constant circulation, food may cook faster at a given temperature, as compared to a standard oven. Adjustments to cooking time and temperature may be required in order to obtain desired cooking results.

MICROWAVE/CONVECTION OVEN COOKING TIPS

- Learn about your settings. Most microwave/convection ovens will allow you to cook with microwave radiation only (timed cooking), convection only (cooking with hot, circulating air, at a particular temperature), or both at the same time.
- Choose the microwave setting for things you would traditionally microwave, particularly for short periods of time. These foods might include microwave popcorn, reheated leftovers or quick steamed vegetables. When using the microwave setting, cover the food to retain moisture, and don't use any metal pans, racks or utensils.
- Choose the convection setting for baked goods or anything else that you want to have a crispy exterior, such as roast meat or vegetables. Elevate the food with a rack, so that hot air can circulate under the pan.
- Cook in a combination microwave/convection setting when you would like your food to finish especially quickly, with a well-done interior as well as a crispy exterior. The microwave energy penetrates thick foods, like whole birds, for quick cooking, while the convection heat give the outside a roasted texture.
- Be aware when you to cook in a convection oven that food may be done more quickly than it would in a conventional oven, even if you use the convection only setting. Use food thermometers and test foods earlier than you would expect, to avoid overcooking.
- For consistent and even cooking, always use a convection rack to elevate the pan when using the convection heating feature of this appliance.

IF THE MICROWAVE OVEN IS NOT OPERATING:

- The microwave door may not be completely closed or a previous cooking cycle, power setting, or timer needs to be cancelled.
- Check circuit breaker at RV's power load center. The 120VAC circuit breaker may be off or tripped.
- GFCI receptacle may be tripped and requires a reset.
- Microwave may be wired to the inverter power circuit. Check the circuit breaker on the inverter.
- If the oven doesn't seem to reach its set pre-heat temperature, then check to see that vents to the outside are not blocked or restricted. If the vents are un-restricted, then the temperature may need to be recalibrated. Refer to the appliance owner's manual for temperature calibration instructions.