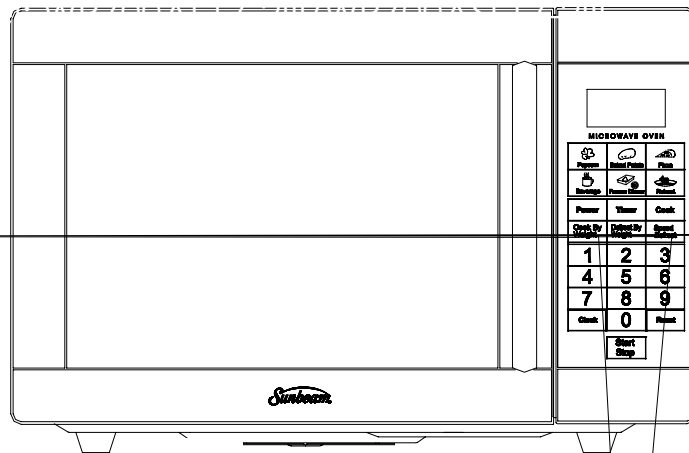




OWNER'S MANUAL

Microwave Oven

SMW777



Please read these instructions carefully before installing and operating the oven.

Record in the space below the SERIAL NO. found on the nameplate on your oven and retain this information for future reference.

SERIAL NO.:

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door-open since 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 or allow soil or cleaner residue to accumulate on sealing surfaces.
3. 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:
 - a. Door (bent),
 - b. Hinges and latches (broken or loosened),
 - c. Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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When using electrical appliances, basic safety precautions should be followed, including the following:

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 specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "grounding instructions" on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs, sealed containers and 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 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

SAVE THESE INSTRUCTIONS

- damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
17. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
 18. Use only thermometers, which are

specifically designed for use in microwave ovens.

19. Do not operate any heating or cooking appliance beneath this appliance.
20. Be certain the glass tray and roller rings are in place when you operate the oven.

INSTALLATION GUIDE

1. Make sure that all the packing materials are removed from the inside of the door.
2. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven but contact 800-968-9853.
3. This microwave oven 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. For correct operation, the oven must have sufficient airflow. Allow 8 inches of space above the oven, 4 inches at back and 2 inches at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

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

ELECTRICAL REQUIREMENTS

The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

SAVE THESE INSTRUCTIONS

EXTENSION CORD

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 microwave oven. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance, or
2. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

RADIO OR TV INTERFERENCE

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocated the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

Notes:

If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.

Neither Curtis nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

UTENSILS GUIDE

This section lists which utensils can be used in the microwave, which ones have limited use for short periods, and which ones should not be used in the microwave.



RECOMMENDED

Microwave browning dish — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.

Microwavable plastic wrap — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.

Paper towels and napkins — Use for short-term heating and covering; these absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and could ignite.

Glass and glass-ceramic bowls and dishes — Use for heating or cooking.

Paper plates and cups — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and could ignite.

Wax paper — Use as a cover to prevent spattering.

Thermometers — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

LIMITED USE

Aluminum foil — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful. You should keep distance of 1 inch (2.54cm) between aluminum foil and cavity.

Ceramic, porcelain, and stoneware — Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely. See "Note:" next page.

Plastic — Use only if labeled "Microwave Safe". Other plastics can melt.

✘ Not Recommended

Glass jars and bottles — Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.

Paper bags — These are a fire hazard, except for popcorn bags that are designed for microwave use.

Styrofoam plates and cups — These can melt and leave an unhealthy residue on food.

Plastic storage and food containers — Containers such as margarine tubs can melt in

the microwave.

Metal utensils — These can damage your oven. Remove all metal before cooking.

Note:

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

COOKING TECHNIQUES

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind:

STIRRING

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

ARRANGEMENT

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, toward the center of the turntable.

SHIELDING

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing tips, the ends of

poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

TURNING

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large foods such as roasts.

STANDING

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal and test the temperature before serving.

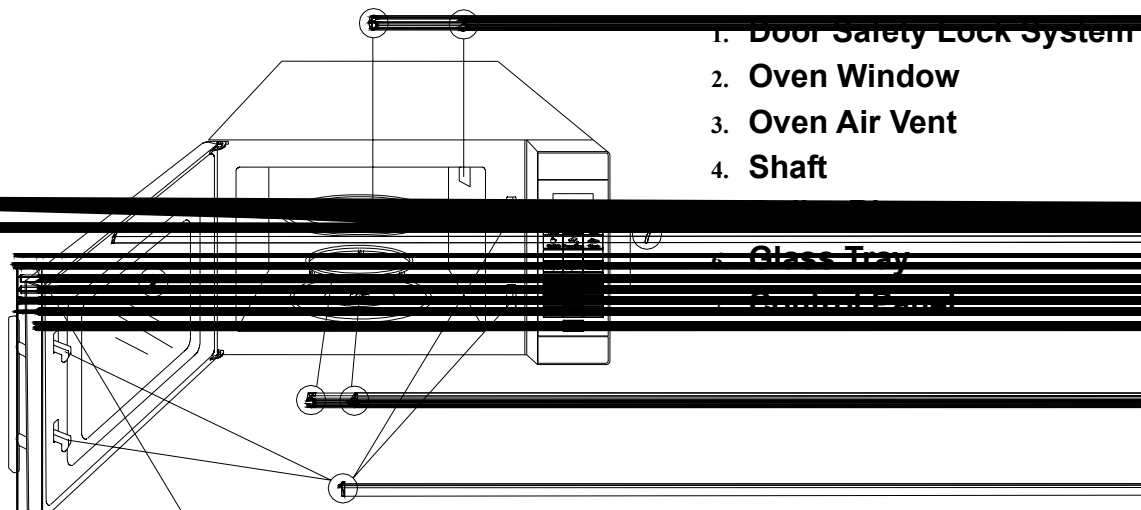
ADDING MOISTURE

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

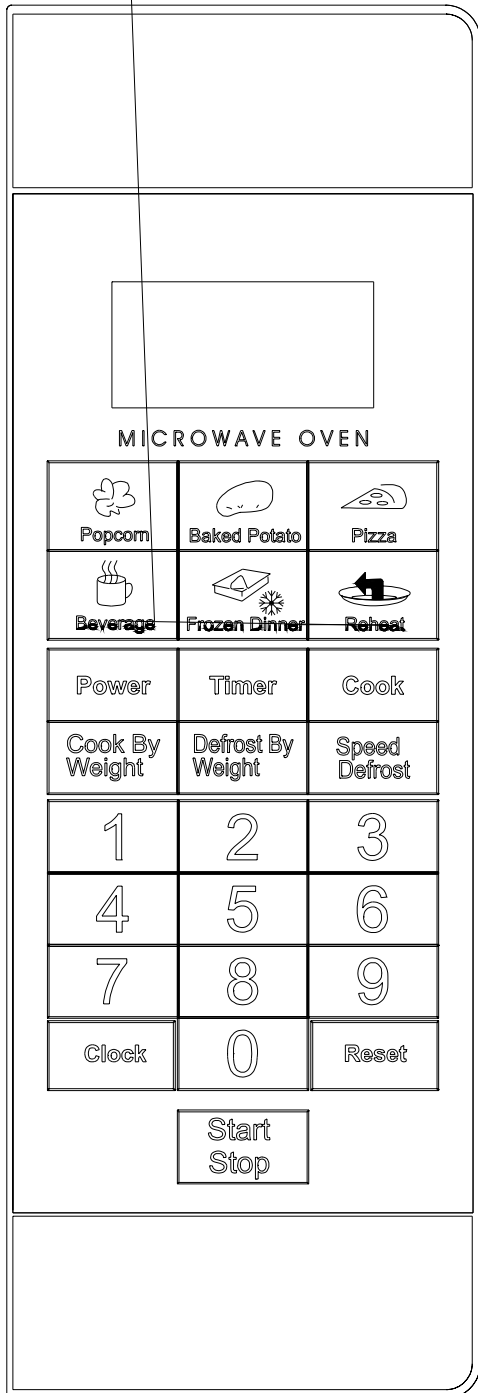
SPECIFICATIONS

Power Consumption:	120V~60Hz, 1200W (MICROW. VE)
Output:	700W
Operation Frequency:	2450MHz
Outside Dimensions (H×W×D):	11-5/8 x 18 x 14-15/16 in.
Oven Cavity Dimensions (H×W ×D):	8-1/8 x 11-13/16 x 11-3/16 in.
Oven Capacity:	0.7 cu. ft
Cooking Uniformity:	Turntable System (Φ10-5/8")
Net Weight:	Approx. 30.2 lbs.

PART NAMES



CONTROL PANEL



- **MENU ACTION SCREEN**

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

- **QUICK COOK BUTTONS**

Instant settings to cook popular foods

- **POWER**

Use to set power levels other than high.

- **TIMER**

Timer functions independently, even while a cooking program is in process.

- **COOK**

Use for multi-stage cooking. Enables cooking at multiple power and time settings automatically.

- **COOK BY WEIGHT**

Programmed cooking based on weight of foods cooked.

- **DEFROST BY WEIGHT**

Programmed defrosting based on the weight of the foods to be defrosted.

- **SPEED DEFROST**

Quick defrost function that alternates defrost and stand times to quickly and effectively defrost foods.

- **NUMBER PADS (0-9)**

Touch to set time or amount.

- **CLOCK**

Sets current time.

- **RESET**

Clears all previous settings.

- **START/STOP**

Touch to start or stop cooking.

OPERATION INSTRUCTIONS

SIGNALS DURING OVEN SETTINGS

ONE SIGNAL: Oven accepts the entry.

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

SETTING THE CLOCK

1. Touch CLOCK pad.
2. Use the number pads to enter the correct time. You must touch at least three numbers to set the clock (one for hour and two for minutes).
3. Touch CLOCK pad again.

NOTE:

·This is a 12-hour clock. When the oven is first plugged in or when power resumes after a power interruption, the display will show ENTER CLOCK TIME. If you prefer to not have the clock displayed, touch RESET.

·You can check the clock time while cooking is in progress by touching the CLOCK pad.

SETTING THE OVER TIMER

1. Touch TIMER.
2. Enter the amount of time by touching the number pads. Digit time is in minutes and seconds and set left to right. Set one digit (a 5 for 5 seconds) or up to four digits (2405 for 24 minutes, 5 seconds).
3. Touch START/STOP.

NOTE:

·Time countdown can be seen in display for 3 seconds before clock or cooking time is returned to display.

·Touch TIMER and then touch RESET to cancel TIMER during timing process.

SETTING A COOKING PROGRAM

A. One-stage Cooking

1. Use the number pads to set a cooking time. You can set a cooking time from one second to 99 minutes and 99 seconds.
2. If you want to set a power level other than 100% power, touch POWER, then use the number pads to enter the power level. You can set the power level from 1 to 9.
3. Touch START/STOP to start cooking.

Use single digits to set a cooking power level:

Number pad	Cooking power
9	90%
8	80%
7	70%
6	60%
5	50%
4	40%
3	30%
2	20%
1	10%

B. Two-stage Cooking

Some recipes require different stages of cooking at different temperatures.

1. SET STAGE 1:

Follow steps 1 and 2 in "One-stage Cooking". DO NOT TOUCH START/STOP.

2. SET STAGE 2:

Touch COOK then enter proper cooking time and

(lower) power level. (Most 2-stage recipes use lower power for second stage.)

3. Touch START/STOP.

NOTE:

-After total time has elapsed, 4 signals sound and END appears in display. Touch RESET or open oven door to clear END before starting another cooking function.

SPEED DEFROST

1. Touch SPEED DEFROST.
2. Enter desired defrosting time by touching correct number pads.

Digital timer sets minutes and seconds from left to right so a single digit can be set (5 for 5 seconds) or up to 4 digits (2405 for 24 minutes 5 seconds).

3. Touch START/STOP.

NOTE:

-After time has elapsed four signals sound and END appears in display. Touch RESET pad or open door to clear END before starting another cooking function.

-After setting SPEED DEFROST, oven can be programmed to automatically switch to one or two-stage cooking.

-For speed defrost and one stage cooking, follow steps above. Before touching START, touch COOK, enter time and power level. Then touch START/STOP.

-For speed defrost and two stage cooking, follow steps above. Before touching START/STOP, enter two-stage cooking programs.

COOK BY WEIGHT

1. Touch COOK BY WEIGHT.
2. Enter the one digit code by touching the correct number pad.
3. Enter weight.
4. Touch START/STOP.

Cook By Weight Code Description

CODE	TYPE	MAX WEIGHT
1	Beef	5 lb. 16 oz.
2	Mutton	5 lb. 16 oz.
3	Pork	5 lb. 4 oz.

Note:

- Meat must be defrosted and at refrigerated temperature.

-Weight must be in pounds and ounces.

-Ounce weights less than 10 must be preceded by a 0. If label gives weight in pounds only, change the fraction of a pound to ounces using the following chart.

Converting Fractions of a Pound to Ounces

Fractions of a pound	Ounces
Less than .03	0
.03 to .09	1
.10 to .15	2
.16 to .21	3
.22 to .27	4
.28 to .34	5
.35 to .40	6
.41 to .46	7
.47 to .53	8
.54 to .59	9
.60 to .65	10
.66 to .71	11
.72 to .78	12
.79 to .84	13
.85 to .90	14
.91 to .97	15
above .97	16

-Turn meat over when oven signals twice. Touch START to resume cooking.

-After total cooking time, 4 signals sound and END appears in display. Touch RESET or open oven door to clear END before starting another cooking function.

-Let meat stand few minutes before carving.

DEFROST BY WEIGHT

1. Touch DEFROST BY WEIGHT pad.
2. Enter weight.
3. Touch START/STOP pad.

NOTE:

·Weight must be in pounds and ounces. Ounce weights less than 10 must be preceded by a 0. If label gives weight in pounds only, change the fraction of a pound to ounces using the chart given on page 9.

·Turn food over when oven signals twice. Touch START pad to resume defrosting.

·After total defrosting time, 4 signals sound and

END appears in display. Touch RESET or open oven door to clear END before starting another cooking function.

SETTING CHILD LOCK

The safety lock prevents unsupervised operation by children.

To set, press and hold RESET for 3 seconds. LOCK is indicated on the display.

To cancel, press and hold RESET for 3 seconds. LOCK indication disappears.

QUICK COOK SETTINGS

The QUICK COOK settings allow you to cook or reheat food automatically without entering power level or time.

For smaller portions, simply touch the applicable pad and start. For larger portions, push the pad twice.

FROZEN DINNER, BAKED POTATO and BEVERAGE allow you to cook multiple amounts of the same food. Simply touch pad once, and ENTER AMT appears in the display. Enter the amount of servings and start.

POPCORN

1. Touch POPCORN.
2. CODE and 2:50 (2 min. 50 sec.) appears in the display. POPCORN automatically sets the cooking time for a 3 to 3 1/2 oz. bag of microwave popcorn.
3. Touch START.

NOTE:

·To change the preset POPCORN time: Touch POPCORN twice. ENTER TIME appears in display. Touch number pads to enter minutes and

seconds. Touch START. This new cooking time will remain whenever you use the POPCORN setting.

BAKED POTATO

For 4 to 6 oz. potatoes:

1. Touch POTATO once.
2. Enter number of potatoes by touching number pads from 1 to 4. Cooking times for small-medium potatoes are as follows:

1 potato	4 min. 20 sec.
2 potatoes	8 min. 10 sec.
3 potatoes	12 min. 00 sec.
4 potatoes	16 min. 00 sec.

3. Touch START.

For the large 8 to 10 oz. potatoes:

1. Touch POTATO twice.
2. Enter number of potatoes by touching number pads from 1 to 4. Cooking times for

large potatoes are as follows:

1 potato	6 min. 25 sec.
2 potatoes	12 min. 00 sec.
3 potatoes	17 min. 00 sec.
4 potatoes	22 min. 00 sec.

3. Touch START.

PIZZA

Reheating a slice of pizza:

1. Touch PIZZA once. CODE and 1:20 (1 min. 20 sec.) appears.
2. Touch START.

Heating a whole frozen pizza:

1. Touch PIZZA twice. CODE and 6:30 (6 min. 30 sec.) appears.
2. Touch START/STOP.

BEVERAGE

For 6 to 8 oz. cups:

1. Touch BEVERAGE once.
2. Enter number of cups by touching number pads from 1 to 4. Cooking times are as follows:

1 cup	1 min. 30 sec
2 cups	2 min. 50 sec
3 cups	3 min. 40 sec
4 cups	5 min. 30 sec

3. Touch START/STOP.

For the larger 10 to 12 oz. coffee mugs:

1. Touch BEVERAGE twice.
2. Enter number of mugs by touching number pads from 1 to 4. Cooking times are as follows:

1 mug	2 min. 40 sec.
2 mugs	4 min. 30 sec.
3 mugs	6 min. 20 sec.
4 mugs	8 min. 10 sec.

3. Touch START/STOP.

FROZEN DINNER

For one or two small (7-9 oz.) frozen dinners:

1. Touch FROZEN DINNER once.
2. For 1 entree, just touch START/STOP. For 2 entrees, touch the number pad "2". Cooking times for small-size entrees are as follows:

1 entree	5 min. 55 sec.
2 entrees	11 min. 00 sec.

3. Touch START/STOP pad.

Microwaving one large (10-12 oz.) frozen dinner:

1. Touch FROZEN DINNER twice.
2. For 1 entree, just touch START/STOP. For 2 entrees, touch the number pad "2". Cooking times for larger entrees are as follows:

1 entree	12 min. 00 sec.
2 entrees	20 min. 00 sec. *

3. Touch START/STOP.

REHEAT

1. Touch REHEAT pad. CODE and 4:10 (4 min. 10 sec.) appears.
2. Touch START/STOP.

* NOTE: Due to continuous improvements, the cooking time on your display panel may not match the preset cooking times indicated in this manual. Follow the preset time on the display panel for correct timing.

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the window on both sides with a damp cloth to remove any spills or splatters.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions. In such case, it is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

BEFORE YOU CALL FOR SERVICE

IF THE OVEN FAILS TO OPERATE

1. Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
3. Check to ensure that the control panel is programmed correctly and the timer is set.
4. Check to ensure that the door is securely closed engaging the door safety lock system. Otherwise, the microwave energy will not flow into the oven.

IF NONE OF THE ABOVE RECTIFY THE SITUATION, THEN CONTACT 800-968-9853.

DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

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