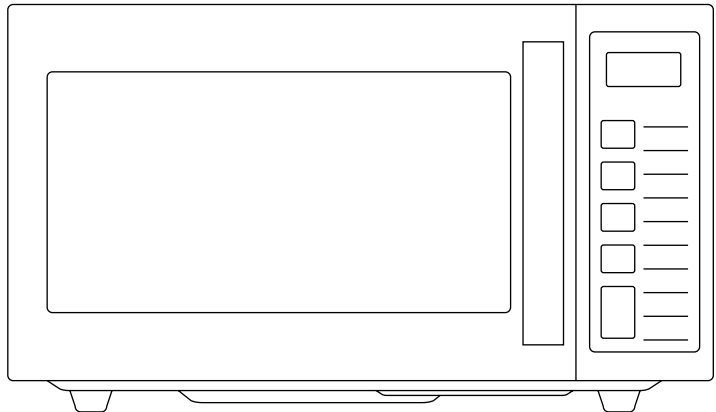




Commercial Microwave Oven

User's Manual



Model MCCM910ST

**PLEASE READ THIS MANUAL CAREFULLY BEFORE USING YOUR COMMERCIAL
MICROWAVE OVEN AND KEEP IT FOR FUTURE REFERENCE.**



PRODUCT REGISTRATION

Thank you for purchasing a Magic Chef Commercial product. The first step to protect your new product is to complete the product registration on our website: www.mcappliance.com/register. The benefits of registering your product include the following:

1. Registering your product will allow us to contact you regarding a safety notification or product update.
2. Registering your product will allow for more efficient warranty service processing when warranty service is required.
3. Registering your product could act as your proof of purchase in the event of insurance loss.

Once again, thank you for purchasing a Magic Chef Commercial product.

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IMPORTANT SAFETY PRECAUTIONS

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 objects between the oven front face and the door or allow food, dirt, 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 closes 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 other than a qualified service technician.

IMPORTANT SAFETY INSTRUCTIONS

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

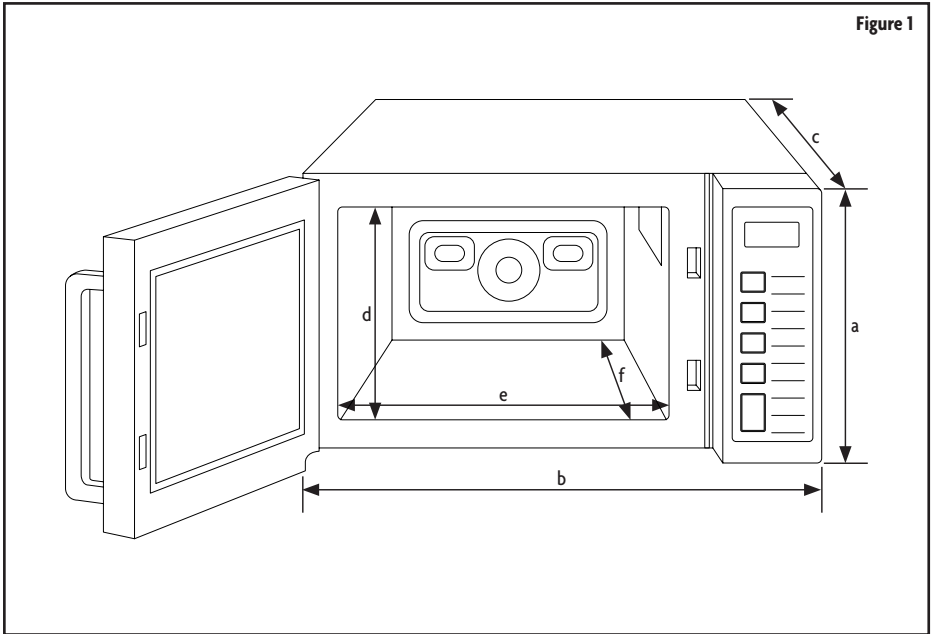
▲ WARNING: To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

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 4.
3. This appliance must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” on page 9.
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 — have the potential 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.
7. As with any appliance, close supervision is necessary when used by children.
8. To reduce the risk of fire in the oven cavity:
 - a. DO NOT overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - d. DO NOT use the cavity for storage purposes. DO NOT leave paper products, cooking utensils or food in the cavity when not in use.
9. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. 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 A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to person:
 - a. DO NOT overheat the liquid.
 - b. Stir the liquid both before and halfway through heating it.
 - c. DO NOT use straight-sided containers with narrow necks.
 - d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - e. Use extreme care when inserting a spoon or other utensil into the heated container.
10. DO NOT heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.

14. DO NOT cover or block any openings on the appliance.
15. DO NOT store or use this appliance outdoors.
16. DO NOT use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
17. DO NOT operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
18. DO NOT immerse cord or plug in water. Keep cord away from heated surfaces. DO NOT let cord hang over edge of table or counter.
19. Use only thermometers that are specifically designed for use in microwave ovens.
20. DO NOT operate any heating or cooking appliance beneath this appliance.
21. If a glass tray and roller rings are included, make sure they are in place when you operate the oven.
22. This appliance should be serviced only by qualified service technicians.
23. To clean the surfaces of the door oven that come together when the door closes, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.
24. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - Reorient or relocate the receiving antenna.
 - Increase the separation between the equipment and receiver.
 - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 - Consult the dealer or an experienced radio/TV technician for help.

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY
SAVE THESE INSTRUCTIONS

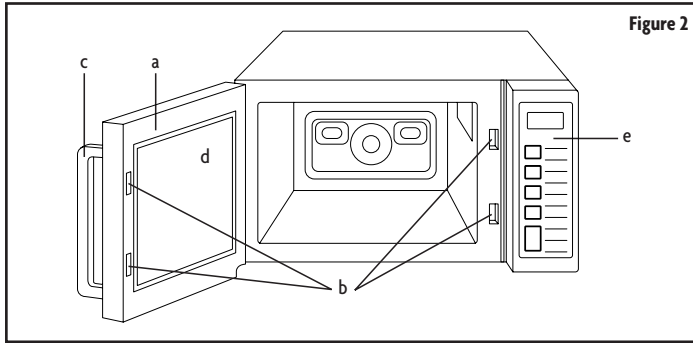
SPECIFICATIONS



Height (a)	12.3"
Width (b)	20.5"
Depth (c)	17.9"
Oven Cavity Height (d)	8.4"
Oven Cavity Width (e)	13.2"
Oven Cavity Depth (f)	14.3"
Oven Capacity	0.9 cu. ft.
Net Weight	39 Lbs.
Power Consumption	120V - 60Hz, 1450W
Output	1000W
Operation Frequency	2450 MHz

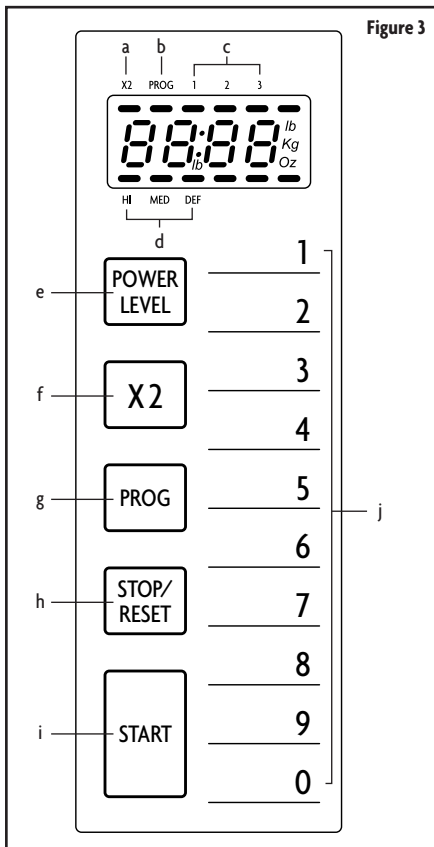
PARTS AND FEATURES

UNIT



- a. Door
- b. Door Safety Lock System
- c. Door Handle
- d. Oven Window
- e. Control Panel

DIGITAL DISPLAY ACTION INDICATORS AND CONTROL PANEL



- a. "X2" indicates cooking in X2 feature.
- b. "PROG" indicates programming.
- c. Numbers "1 - 2 - 3" indicate the cooking stage.
- d. "HI - MED - DEF" Indicates power level used in cooking.
- e. Power level pad
- f. X2 pad
- g. Program pad
- h. Stop/Reset pad
- i. Start pad
- j. Number/Memory pads

INSTALLATION INSTRUCTIONS

INSTALLATION INSTRUCTIONS

1. Make sure that all the packaging 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 and contact a qualified service technician.
3. This microwave oven must be placed on a flat, stable surface in order to be able to support its weight and the 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 on both sides. DO NOT cover or block any openings on the appliance. DO NOT remove feet on which the oven stands.
6. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
7. 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.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either:

1. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-prong grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.
2. DO NOT use an extension cord. If the power supply cord is too short, have a certified electrician or serviceman install an outlet near the appliance.

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

ELECTRICAL REQUIREMENTS

The electrical requirements are a 120 volt 60 Hz, AC only, 20 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.

POWER SUPPLY CORD

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If long cord or extension cord is used:
 - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b. The extension cord must be a grounding-type 3-wire cord, and the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

▲ NOTE: If you have any questions about the grounding or electrical instructions, consult a certified electrician or service person.

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

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, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

BEFORE USE

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.
- **Microwaveable 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.
- **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.

OPERATING INSTRUCTIONS

COOKING TECHNIQUES

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

1. **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.
2. **Arrangement:** Arrange unevenly shaped foods properly in the microwave so that they all cook through. Foods that are thicker and meatier like chicken pieces or chops should be placed away from the center where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, toward the center of the oven.
3. **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.
4. **Turning:** Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large foods such as roasts.
5. **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.
6. **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.

HOW TO SET THE OVEN CONTROLS

TIME AND POWER LEVEL COOKING

To set a cooking program. Select a cooking power level and then use the number pads to set cooking time before touching the START pad. The longest cooking time is 99 minutes 99 seconds.

POWER LEVEL pad	Power Description
Press once	HI
Press twice	MED
Press three times	DEF

MULTIPLE STAGES COOKING

Food may require different periods/stages of cooking with different power levels and cooking times. You can set up to 3 stages of cooking manually.

- **For Stage 1 Cooking:** Set the first stage cooking by selecting the power level, then the time and press start. For a single stage cooking, here is an example of how to set the cooking power on HI and cook for 3 minutes:
 1. Touch POWER LEVEL pad once.
 2. Touch number pads 3, 0, 0.
 3. Touch START pad.

- For Stage 2 Cooking: Set the second stage cooking program to cook using a different power level and time. To set the second stage cooking, first select your stage 1 cooking but do not press START. Then select the power level, the time and START. For example, to set a single stage cooking on HI power for 3 minutes and then a second stage power set at medium and cook for 5 minutes:
 1. Touch POWER LEVEL pad once.
 2. Touch number pads 3, 0, 0.
 3. Touch POWER LEVEL pad twice.
 4. Touch number pads 5,0,0.
 5. Touch START pad.
- For Stage 3 Cooking: Set the third stage cooking program to cook using three different power levels and times. To set the third stage cooking, first select stage 1 and 2 cooking but do not press START. Then select the power level, the time, and START. For example, to set a single stage cooking on HI power for 3 minutes, a second stage power set at medium and cook for 5 minutes, and a third stage power set at HI for 4 minutes:
 1. Touch POWER LEVEL pad once.
 2. Touch number pads 3, 0, 0.
 3. Touch POWER LEVEL pad twice.
 4. Touch number pads 5,0,0.
 5. Touch POWER LEVEL pad once.
 6. Touch number pads 4,0,0.
 7. Touch START pad.

SAVE A COOKING PROGRAM TO A NUMBER KEY

For frequently used cooking programs, you can save it to a number key and conveniently activate it by touching the number key and then the START pad. Each of the number keys is pre-set with a cooking program. In waiting mode, touch any of the ten number pads to select a cooking program, then press START pad to start the preset program. The following are default settings for each of the number keys:

Number/Memory Pads	1	2	3	4	5	6	7	8	9	0
Preset Cooking Time	00:10	00:20	00:30	00:45	01:00	01:30	02:00	02:30	03:00	03:30

The user is free to reset the cooking program stored under each of the ten number keys anytime. In order to set a cooking program, which may contain up to 3 stages of consecutive cooking periods with differing power levels, and to designate a number key to this program, see the example below.

To set medium power cooking level for 8 min. and save it to number pad 5:

1. Touch PROGRAM once.
2. Press number pad 5.
3. Press POWER LEVEL twice to select MED.
4. Touch number pads 8, 0, 0.
5. Press PROGRAM to save.

You can set a two or three stages cooking program by repeating the steps 3-4 once or twice. After finished, press STOP/RESET to return to waiting mode.

▲ NOTE: If you want the oven to start immediately after touching any of the number keys instead of after you

touch the START pad, press and hold down STOP/RESET for 5 sec until “P L” appears on display; now you don’t need to press START pad after selecting a cooking program by touching any of the number keys.

HOW TO USE THE X2 PAD

More cooking programs can be stored under the number keys by using the X2 function. In waiting mode, press X2, any of the number keys, and the START pad, you can recall a preset cooking program as follows:

Number/Memory Pads	1	2	3	4	5	6	7	8	9	0
Preset Cooking Time	00:20	00:40	01:00	01:30	02:00	03:00	04:00	05:30	06:00	07:00

X2 function can only program one stage cooking. After setting is finished, press STOP/RESET to return to waiting mode. The oven will start after you touching X2, any of the number keys and then the START pad.

For example, to use the X2 function, and save a program of high power and 3 minutes cooking to number pad 8.

1. Touch PROGRAM once.
2. Touch X2 pad once.
3. Press number pad 8.
4. Press POWER LEVEL once.
5. Touch number pads 3, 0, 0.
6. Press PROGRAM to save.

COUNT OF OPERATIONS

You can read the count of how many times the oven has been used. To do this:

1. In waiting mode, press and hold down STOP/RESET.
2. Touch POWER LEVEL pad. The number on display shows how many times the oven has been used.

This function is for the user to analyze the usage of the oven and the traffic flow at a particular location where the oven is being used commercially.

CHILD LOCK

In waiting mode, press and hold PROGRAM for 5 seconds. The oven is locked. To release child lock, press and hold PROGRAM for 5 seconds, the oven goes to normal.

RETURN TO FACTORY SETTING

If you want the oven return to the default factory setting, you can press Start pad and plug in the oven until “00:00” shows on the screen, then press the following pads one by one : 1, 2, 3, 4, 5, 6, 7, 8, 9, 0, POWER LEVEL, X2, PROGRAM, STOP/RESET and START. And the screen will show “00:15”; open and close the door, then open it again. BEEP will be heard to signal that the oven has reverted back to factory setting.

CARE AND MAINTENANCE

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 oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent.
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, consult a dealer to have it replaced.
11. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
12. DO NOT dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities.



LIMITED WARRANTY

MC Appliance Corporation warrants each new Commercial Microwave Oven to be free from defects in material and workmanship, and agrees to remedy any such defect or to furnish a new part(s), at the company's option, for any part(s) of the unit that has failed during the warranty period. Parts and labor expenses are covered on this unit for a period of one year from the date of purchase. A copy of the dated sales receipt or invoice is required to receive warranty service, replacement or refund.

In addition, MC Appliance Corporation warrants the magnetron (parts only) to be free from defects in material and workmanship for a period of eight years. The consumer is responsible for all labor and transportation expenses related to the diagnosis and replacement of the magnetron after the initial one-year warranty expires. In the event the unit requires replacement or refund under the terms of this warranty, the consumer is responsible for all transportation expenses to return the unit to our factory prior to receiving a replacement unit or refund. A copy of the dated sales receipt/invoice is required to receive warranty service, replacement or refund. A refund or replacement will be issued at the discretion of MC Appliance Corporation.

This warranty covers appliances in use within the contiguous United States, Alaska, Hawaii and Puerto Rico. This warranty does not cover the following:

- Damages due to shipping damage or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Inside components such as turntable, roller guide, light bulbs, etc.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instructions on proper use of the product or improper installation.
- Replacement or resetting of house fuses or circuit breakers.
- Failure of this product if used for other purposes than its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery/installation costs incurred as the result of a unit that fails to perform as specified.
- Expenses for travel and transportation for product service if your appliance is located in a remote area where service by an authorized service technician is not available.
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
- Refunds for non repairable products are limited to the price paid for the unit per the sales receipt.
- This warranty is non transferable. This warranty applies only to the original purchaser and does not extend to any subsequent owner(s).

LIMITATIONS OF REMEDIES AND EXCLUSIONS:

Product repair in accordance with the terms herein, is your sole and exclusive remedy under this limited warranty. Any and all implied warranties including merchantability and fitness for a particular purpose are hereby limited to one year or the shortest period allowed by law. MC Appliance Corporation is not liable for incidental or consequential damages and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without the prior written consent of MC Appliance Corporation.

Some states prohibit the exclusion or limitation of incidental or consequential damages, or limitations on implied warranties. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Model	Parts & Labor	Magnetron (Parts Only)	Type of Service
MCCM910ST	One Year	Five Years	Carry In

For Service or Assistance please call 888-775-0202 or visit us on the web at www.mcappliance.com to request warranty service or order parts.