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# ROYAL SOVEREIGN RCMW1000-25SS Owner's Manual

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## COMMERCIAL MICROWAVE OVEN

RCMW1000-25SS



**Royal Sovereign  
International, Inc.**

*Please read and retain these  
instructions. To register your product, please go to  
[www.royalsovereign.com](http://www.royalsovereign.com)*

Thank you for purchasing the Royal Sovereign Commercial Microwave - RCMW1000-25SS. This manual will provide you with safety information, instructions for optimal use, and proper care and maintenance for your product. Please read this manual carefully before operating.

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# SAFETY

## INSTRUCTIONS

When using this machine follow these basic safety precautions to reduce risk of fire, electric shock, c  
injury

### WARNING

1. Do not attempt to operate this oven with the door open, as operation can result in harmful exposure to microwave energy. It is important to not tamper with the safety interlocks.
2. Do not allow soil or cleaner residue to accumulate on the 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 a properly qualified service personnel.
5. This unit must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 5.
6. Install this appliance only in accordance with the provided installation instructions.
7. Some products such as eggs and sealed containers are able to explode and should not be heated in this oven.
8. 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 designed for industrial use.
9. As with any appliance, close supervision is necessary when used by children.
10. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
11. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving to avoid burns.
12. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
13. Do not block or cover any openings of the appliance.
14. Do not operate any heating or cooking appliance beneath this appliance.
15. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in the microwave oven.
16. Do not store or use this appliance outdoors. Do not use this product near water.
17. Do not operate this appliance if it has a damaged cord or plug, is not working properly, or has been damaged.
18. Keep the cord away from a heated surface and do not let the cord hang over the edge of a table or counter.
19. Use only thermometers, which are specifically designed for use in microwave ovens.

# SAFETY INSTRUCTIONS

(CONTINUED)

21. This appliance should be serviced only by a qualified service personnel.
22. Use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth when cleaning surfaces.
23. 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 the 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 or food in cavity when not in use.
24. Liquids such as water, coffee, or tea can 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:
  - 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 it.
  - e. Use extreme care when inserting a spoon or other utensil into the container.
25. 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 on and off, the user is encouraged to try to correct the interference by one or more of the following measures:
  - a. Reorient or relocate the receiving antenna.
  - b. Increase the separation between the equipment and the receiver.

## WARNING

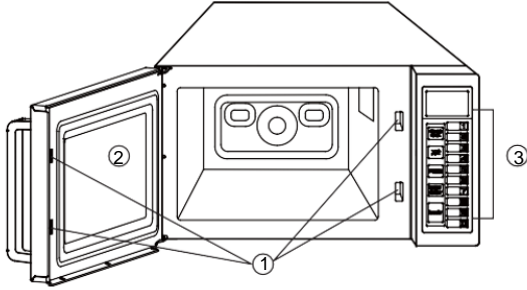
connected.

This product can expose you to chemicals such as Bisphenol-A and Styrene, which are known to the State of California to cause cancer and reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

Read & Fully Understand This Owner's Manual Before Using This Machine.

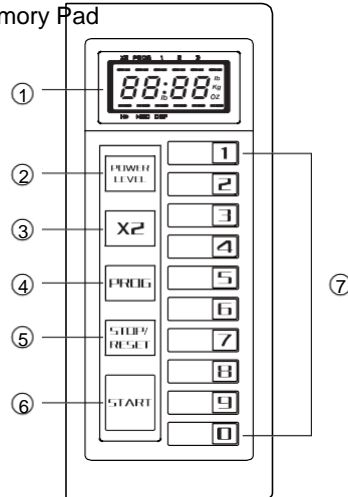
## PARTS

1. Door Safety Lock System
2. Oven Window
3. Control Panel



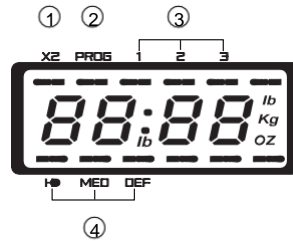
## CONTROL PANEL

1. Digital Display Window
2. Power Level Pad
3. X2 Pad
4. Program Pad
5. STOP/RESET Pad
6. START Pad
7. Number/Memory Pad



## DIGITAL DISPLAY WINDOW

1. X2 indicating cooking in X2 feature
2. PROG indicating programming a cooking
3. Numbers indicating the cooking stage
4. Indicating power level used in cooking



# 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 on the door. If there is any damage, do not operate the oven, but contact a qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight.
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 20 cm of space above the oven, 10 cm at the back and 5 cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands.
6. Make sure that the power supply cord is undamaged and does not run under the oven or any hot or sharp surface.
7. The socket must be readily accessible so that it can be easily unplugged in an emergency.

# GROUNDING INSTRUCTIONS

The 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.

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 appliance.

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

## GROUNDING INSTRUCTIONS (CONTINUED)

### 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.

### 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 the position and signal of the receiving antenna.

### 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

**Note:** If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

# USAGE RECOMMENDATIONS

This section lists which kitchen items 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 splattering. 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 splattering.

**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 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.

## USAGE RECOMMENDATIONS

### (CONTINUED)

#### Limited Use (Continued)

**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 that 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.

## COOKING TECHNIQUES (CONTINUED)

### **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.

# 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 key. The longest cooking time is 99 minutes 99 seconds.

Touch POWER LEVEL	Power Description
Once	HI
Two Times	MED
Three Times	DEF

For single stage cooking, here is an example to set cooking power at full (HI) and cook for 3 minutes:

1. Touch POWER LEVEL pad once.
2. Touch number pads 3, 0, 0.
3. Touch START pad.

## MULTIPLE STAGES COOKING

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

### For Stage 1 cooking

Set the first stage cooking according to the steps specified above.

### For Stage 2 cooking

Set the second stage cooking programming different power level and time, for example, power set at medium; cooking time 5 minutes.

To set the second stage cooking of medium power and 5 minutes time, after the above steps 1,2, do not touch the START pad, but do the following.

1. Touch POWER LEVEL pad twice
2. Touch number pads 5,0,0.
3. Touch START pad.

## HOW TO SET THE OVEN CONTROLS (CONTINUED)

### 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 key.

Each of the number keys is pre-set with a cooking program. In waiting mode, touch any of the ten number pads, you are selecting a cooking program, then press the START key 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	:10	:20	:30	:45	1:0 0	1:3 0	2:0 0	2:3 0	3:0 0	3:3 0

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 consecutive cooking periods with different power levels, and to designate a number key to this program, see the example below:

*To set medium power cooking for 8 min. and save it as 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 touching the START pad, press and hold down STOP/RESET for 5 sec. until "P L" appears on the display; now you don't need to press START after selecting a cooking program by touching any of the number keys.

## HOW TO SET THE OVEN CONTROLS (CONTINUED)

### HOW TO SET THE X2 CONTROLS

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 key. 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	:20	:40	1:0 0	1:3 0	2:0 0	3:0 0	4:0 0	5:0 0	6:0 0	7:0 0

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 touching X2, any of the number keys, and then the START pad.

*For example, to save a program of 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.
7. Press STOP/RESET button

### 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.

# HOW TO SET THE OVEN CONTROLS

## (CONTINUED)

### CHILD LOCK

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

### RETURN TO FACTORY SETTINGS

If you want the oven return to the default factory setting, you can press the START key and plug in the oven until "00:00" shows on the screen, then press the following keys 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. You will hear a beep which means the oven has returned to factory settings.

### COOLING FEATURE

This microwave oven has a built in automatic cooling function which activates automatically when the cooking time is set above 2 minutes. After the cooking time is complete (above 2 minutes), the microwave oven fan will be on for about 3 minutes to help cool the unit. This automatic feature helps prolong the life of the microwave.

## 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.

## CLEANING AND CARE

### (CONTINUED)

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 get 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.
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.

## SPECIFICATION

Please do not dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities.

Model	RCMW1000-25SS
Power	120V~60Hz 1450W (microwave)
Output	1,000W
Operation Frequency	2450MHz
Outside Dimensions (H x W x D)	12.30 x 20.50 x 17.90 (in.)
Oven Cavity Dimensions (H x W x D)	8.40 x 13.20 x 14.30 (in.)
Oven Capacity	0.9 cubic ft.
Net Weight	39 lbs.

## 18 MONTH LIMITED WARRANTY

**Royal Sovereign International, Inc.** warrants this product to be free from defects in material and workmanship for a period of eighteen (18) months. This warranty is extended to the original purchaser only.

This warranty only covers products that are properly installed, properly maintained, and properly operated in accordance with the instructions provided. This limited warranty does not cover any failures or operating difficulties due to normal wear and tear, accident, abuse, misuse, alteration, misapplication, improper installation, or improper maintenance and service by you or any third party.

Returned product will not be accepted without a Return Authorization number. To request a Return Authorization number, please visit us at [www.royalsovereign.com](http://www.royalsovereign.com). All transportation costs for the return of damaged product or parts will be the responsibility of the purchaser. Return defective product, in original packaging, to the address below.

**Royal Sovereign International, Inc.** requires reasonable proof of your date of purchase from an authorized retailer or distributor. Therefore, you should keep your receipt, invoice, or canceled check from the original purchase. The limited warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service within the warranty period.

**Royal Sovereign International, Inc.** (and its affiliated companies) SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so the above exclusion and limitations may not apply to you.

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