

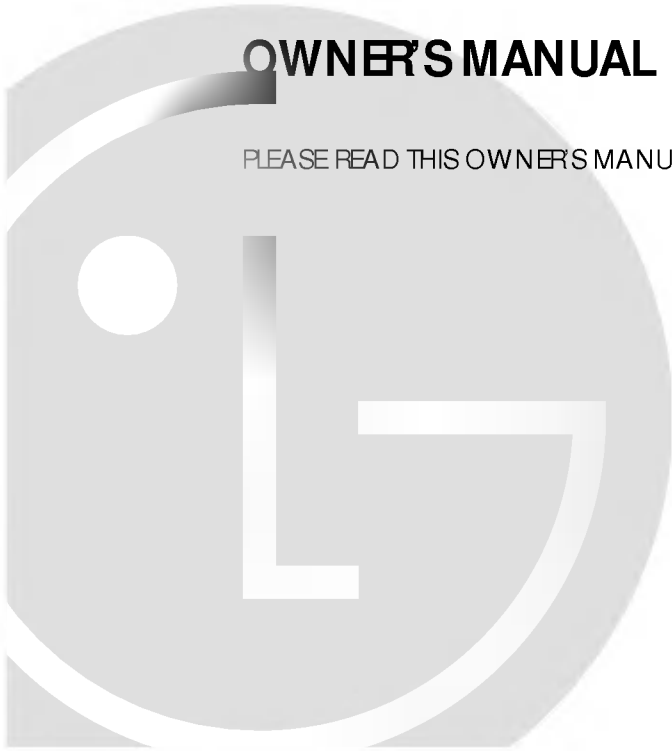


MICROWAVE OVEN

OWNER'S MANUAL

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

MS-1907C



Safety Instructions

Precautions to avoid possible exposure to excessive microwave energy.

You cannot operate your oven with the door open due to the safety interlocks built into door mechanism. These safety interlocks automatically switch off any cooking activity when the door is opened; which in the case of a microwave oven could result in harmful exposure to microwave energy.

It is important not to tamper with the safety interlocks.

Do not place any object between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.

Do not operate your oven if it is damaged. It is particularly important that the oven door closes 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.

Your oven should not be adjusted repaired by anyone except qualified service personnel.

Warning

Please ensure cooking times are correctly set as over cooking may result in the FOOD catching fire and subsequent damage to your oven.

When heating liquids, e. g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight sided containers with narrow necks.
2. Do not overheat.
3. Stir the liquid before placing the container in the oven and halfway through the heating time.
4. After heating, allow to stand in the oven for a short time, stir or shake them again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars).

Warning

Always allow food to stand after being cooked by microwaves and check the temperature of them before consumption. Especially contents of feeding bottles and baby food jars.

Contents

How the Microwave Oven Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect. Microwave ovens, however, have a magnetron which is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to create microwave energy.

These microwaves enter the cooking area through openings inside the oven. A turntable or tray is located at the bottom of the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, the materials out of which microwave-safe cooking dishes are constructed.

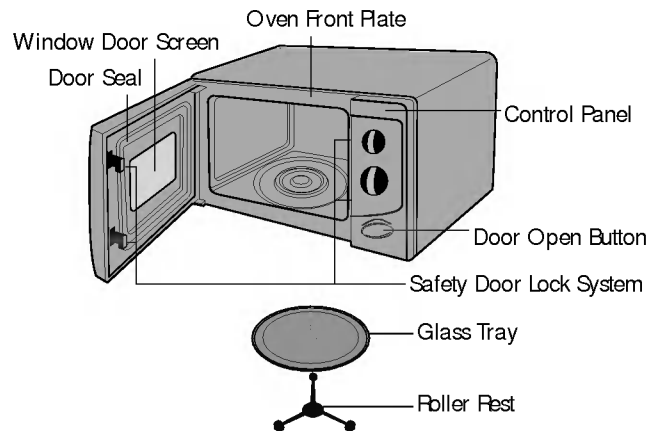
Microwaves do not heat cookware, though cooking vessels will eventually get hot from the heat generated by the food.

A very safe appliance

Your microwave oven is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.

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Features Diagram & Installation



Remove your oven and all material from the shipping carton. Your oven will be packed with the following material:

Glass turntable	1 Each
Roller rest	1 Each
Owner's manual	1 Each

This microwave oven is designed for household use only. It not recommended for commercial purposes.

Install your oven following simple step:

1. Remove all packing materials and accessories.
2. Place the oven in the level location of your choice but make sure there is at least 10 cm of space on the top and at the rear for proper ventilation. The side of the oven should be kept clear so there is air flow for ventilation.

An exhaust outlet is located on top or side of the oven. Blocking sure the outlet can damage the oven.

3. Plug your oven into a standard household outlet. Be sure the electrical circuit is at least 10 amps and that your microwave oven is the only appliance on the circuit.

NOTE: *fU* If your oven does not operate properly, unplug it from the household outlet and then plug it back in.

fU This appliance should not be used for commercial catering purposes.

The wires in this mains lead are coloured in accordance with the following codes
 BLUE ~ Neutral BROWN ~ Live GREEN & YELLOW ~ Earth

As the colors of the wires in the mains lead of this appliance may not correspond with the coloured markings on the terminals in your plug proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or Coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED.

The wire which is coloured GREEN & YELLOW or GREEN must be connected to the terminal which is marked with the letter E, \perp or Ground label attached.

Operating Check & Operating Procedure

After unpacking this appliance, examine the new oven for evidence of shipping damage. This is most important since a damaged oven may allow the escape of microwave energy. Make sure you remove all packing from the microwave cavity. Check the oven operation when unpacking the unit and any time the oven is not working properly.

1. Plug the power cord into an earthed electrical socket.
2. Place the turntable inside the oven cavity.
3. Place a cup water (at room temperature) inside the oven, on the turntable.
4. Close the door securely.
5. Turn the POWER SELECT KNOB to max.
6. Set the Timer for 3 to 4 minutes (note: the oven lamp turns ON and microwave activity starts).
7. When the cooking time has elapsed, the signal will sound (note: the oven lamp turns off and all microwave activity stops).
8. If the oven is operating normally the water will be hot.

This microwave oven is designed to be simple and easy to operate. Please follow these instructions carefully.

1. Place the food in a suitable cooking utensil.
Open the microwave oven door and place the utensil in the centre of the oven on the turntable.
2. Close the oven door.
3. Select the desired power level depending on the food to be cooked. For your information the settings provide the following power levels:

MS-1907C
90 Watt
defrost
360 Watt
600 Watt
max

(All figures are quoted as an approximate percentage of the full available power).

4. Turn the TIMER KNOB clockwise to set the cooking time.
NOTE: The oven starts cooking as soon as the timer knob is turned. Each number represents minutes. To ensure accurate timing, it is advisable to turn the timer knob slightly passed the desired cooking time and then back to the proposed setting.
5. When the TIMER reaches 0 (zero) the signal sounds and the oven will automatically shut off.
6. Open the door and remove the food from the oven.
7. To stop cooking before the timer reaches zero, either open the door or simply turn the to zero.
NOTE: The door can be opened during the cooking process by pushing the Door open button. The timer will stop and the microwave activity will cease. When the door is closed cooking will resume until the full cooking time has elapsed. After cooking has finished, the timer will be at zero.

Weight Defrost Guide & Microwave Power Levels

Defrosting frozen food is one of the benefits of a microwave oven. Microwave oven defrosting is much faster than refrigerator defrosting and safer than room temperature defrosting, since it does not promote the growth of harmful bacteria.

It is important to remember that defrosting takes longer than normal cooking. Check the food, turning it over at least once during defrosting.

1. Turn the power select knob to set the defrosting mode.
2. Turn the timer knob clockwise to set the weight of food.

NOTE: The oven starts working as soon as the timer knob is turned. Each number on the weight scale represents **kg**.

Power Level (Watts)	Use
MS-1907C	
max	<ul style="list-style-type: none"> fU Boil water. fU Brown minced beef. fU Cook fresh fruits & vegetables. fU Cook fish, meat & poultry. fU Preheat browning dish.
600	<ul style="list-style-type: none"> fU All reheating. fU Roast meat & poultry. fU Cook mushrooms & shellfish. fU Cook foods which contain cheese & eggs.
360	<ul style="list-style-type: none"> fU Bake cakes, scones. fU Prepare eggs. fU Cook meat, poultry. fU Cook custard. fU Prepare rice, soup.
☹☹ defrost	<ul style="list-style-type: none"> fU All thawing. fU Melt butter & chocolate. fU Cook less tender cuts of meats.
90	<ul style="list-style-type: none"> fU Soften butter & cheese. fU Soften ice cream. fU Raise yeast dough.

Microw a ve-safe

Utensil

Never use metal or metal trimmed utensils in your microwave oven.

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning. Most heat resistant non metallic cooking utensils are safe for use in your microwave oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in your microwave oven. Place the utensil in question next to a glass bowl filled with water in the microwave oven. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe. However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in the microwave oven. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in your microwave oven. Just read through the following checklist.

Dinner plates

Many kinds of dinner-ware are microwave-safe. If in doubt consult the manufacture's literature or perform the microwave test.

Glassware

Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass cookware. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the food warms.

Plastic storage containers

These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

Paper

Paper plates and containers are convenient and safe to use in your microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid colored paper products as the colour may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in the microwave oven.

Plastic cooking bags

Stirring is one of the most important of all microwaving techniques. In conventional cooking, foods are stirred for the purpose of blending. Microwaved foods, however, are stirred in order to spread and redistribute heat. Always stir from the outside towards the centre as the outside of the heats food heats first.

Plastic microwave cookware

A variety of shapes and sizes of microwave cookware are available. For the most part, you can probably use items you already have on rather than investing in new kitchen equipment.

Pottery, stoneware and ceramic

Containers made of these materials are usually fine for use in your microwave oven, but they should be tested to be sure.

CAUTION

Some items with high lead or iron content are not suitable for cooking utensils.

Food characteristics & Microwave cooking

Keeping an eye on things

The recipes in this book have been formulated with great care, but your success in preparing them depends on how much attention you pay to the food as it cooks. Always watch your food while it cooks. Your microwave oven is equipped with a light that turns on automatically when the oven is in operation so that you can see inside and check the progress of your food. Directions given in recipes to elevate, stir, and the like should be thought of as the minimum steps recommended. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

Factors affecting microwave cooking times

Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times. For example a cake made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature. All of the recipes in this book give a range of cooking times. In general, you will find that the food remains undercooked at the lower end of the time range, and you may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While overcooked food is ruined for good. Some of the recipes, particularly those for bread, cake, and custards, recommend that food be removed from the oven when they are slightly undercooked. This is not a mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. You will become increasingly skilful in estimating both cooking and standing times for various foods.

Density of food.

Light, porous food such as cakes and bread cook more quickly than heavy, dense foods such as roasts and casseroles. You must take care when microwaving porous food that the outer edges do not become dry and brittle.

Height of food

The upper portion of tall food, particularly roasts, will cook more quickly than the lower portion. Therefore, it is to run tall food during cooking, sometimes several times.

Moisture content of food

Since the heat generated from microwaves tends to evaporate moisture, relatively dry food such as roast and some vegetables should either be sprinkled with water prior to cooking or covered to retain moisture.

Bone and fat content of food

Bones conduct heat and fat cooks more quickly than meat. Care must be taken when cooking bony or fatty cuts of meat that they do not cook unevenly and do not become overcooked.

Quantity of food

The number of microwaves in your oven remains constant regardless of how much food is being cooked. Therefore, the more food you place in the oven, the longer the cooking time. Remember to decrease cooking times by at least one least one third when halving a recipe.

Shape of food

Microwaves penetrate only about 2.5 cm into food, the interior portion of thick foods are cooked as the heat generated on the outside travels inward. Only the outer edge of food is cooked by microwave energy, the rest is cooked by conduction. The worst possible shape for a food that is to be microwaved is a thick square. The corners will burn long before the centre is even warm. Round thin foods and ring shaped foods cook successfully in the microwave.

Covering

A cover traps heat and steam which causes food to cook more quickly. Use a lid or microwave cling film with a corner back to prevent splitting.

Browning

Meat and poultry that are cooked fifteen minutes or longer will brown lightly in their own fat. Food that is cooked for a shorter period of time may be brushed with a browning sauce such as Worcestershire sauce, soy sauce or barbecue sauce to achieve an appetizing colour. Since relatively small amounts of browning sauce is added to food, the original flavor of the recipe is not altered.

Covering with greaseproof paper

Greaseproofing effectively prevents spattering and helps food retain some heat. But because it makes a looser cover than a lid or clingfilm, it allows the food to dry out slightly.

Arranging and spacing

Individual foods such as baked potatoes, small cakes and hors d'oeuvres will heat more evenly if placed in the oven an equal distance apart, preferably in a circular pattern. Never stack foods on top of one another.

Food characteristics & Microwave cooking

Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, food is stirred for the purpose of blending. Microwave food, however, is stirred in order to spread and redistribute heat. Always stir from the outside towards the centre as the outside of the food heats first.

Turning over

Large, tall foods such as roasts and whole chickens should be turned so that the top and bottom will cook evenly. It is also a good idea to turn out chicken and chops.

Placing thicker portions facing outward

Since microwaves are attracted to the outside portion of food, it makes sense to place thicker portions of meat, poultry and fish to the outer edge of baking dish. This way thicker portions will receive the most microwave energy and the food will cook evenly.

Shielding

Strips of aluminium foil (which block microwaves) can be placed over the corners or edges of square and rectangular food to prevent those portions from overcooking. Never use too much foil and make sure the foil is secured to the dish or it may cause arcing in the oven.

Elevating

Thick or dense foods can be elevated so that microwaves can be absorbed by the underside and centre of the foods.

Piercing

Foods enclosed in a shell, skin or membrane are likely to burst in the oven unless they are pierced prior to cooking. Such foods include yolks and whites of eggs, clams and oysters and whole vegetables and fruits.

Testing if cooked

Food cooks so quickly in a microwave oven, it is necessary to test it frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, are removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5 °C (9 °F) and 15 °C (8 °F) during standing time.

Standing time

Foods are often allowed to stand for 3 to 10 minutes after being removed from the microwave oven. Usually the foods are covered during standing time to retain heat unless they are supposed to be dry in texture (some cakes and biscuits, for example). Standing allows food to finish cooking and also helps flavour blend and develop.

To Clean Your Oven

1. Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between seal and door surface. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. The glass tray can be washed by hand or in the dishwasher.

2. Keep the outside of the oven clean.

Clean the outside of your oven with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. To clean control panel, open the door to prevent oven from accidentally starting, and wipe a damp cloth followed immediately by a dry cloth. Press STOP after cleaning.

3. If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.

4. The door and door seals should be kept clean. Use oily warm, soapy water, rinse then dry thoroughly.

DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS.

Metal parts will be easier to maintain if wiped frequently with a damp cloth.

Precautions

WARNING

Please ensure cooking times are correctly set as over cooking may result in FIRE and subsequent DAMAGE to the OVEN.

1. Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven. Repairs should be undertaken by a qualified service technician.
2. Do not operate the oven when empty. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.
3. Do not dry clothes in the microwave oven, which may become carbonized or burned if heated too long.
4. Do not cook food wrapped in paper towels, unless your cook book contains instructions, for the food you are cooking.
5. Do not use newspaper in place of paper towels for cooking.
6. Do not use wooden containers. They may heat-up and char. Do not use ceramic containers which have metallic (e. g. gold or silver) inlays. Always remove metal twist ties. Metal objects in the oven may arc, which can cause serious damage.
7. Do not operate the oven with a kitchen towel, a napkin or any other obstruction between the door and the front edges of the oven, which may cause microwave energy leakage.
8. Do not use recycle paper products since they may contain impurities which may cause sparks and/ or fires when used in cooking.
9. Do not rinse the turntable by placing it in water just after cooking. This may cause breakage or damage.
10. Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
11. Be certain to place the oven so the front of the door is 8 cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping of the appliance.
12. Before cooking, pierce the skin of potatoes, apples or such fruit or vegetable.
13. Do not cook eggs in their shell. Pressure will build up inside the egg which will burst.
14. Do not attempt deep fat frying in your oven.
15. Remove the plastic wrapping from food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking.
16. If the oven door is damaged, the oven must not be operated until it has been repaired by a qualified service technician.
17. If smoke is observed keep the oven door closed and switch off or disconnect the oven from the power supply.
18. When food is heated or cooked in disposable containers of plastic, paper or other combustible materials look at the oven frequently to check if the food container is deteriorating.

Questions and Answers

Q What's wrong when the oven light will not glow?

A ; Ⓐ Light bulb has blown.
; Ⓑ Door is not closed.

Q Why is steam coming out of the air exhaust vent and / or why is water dripping from the bottom of the door?

A Steam is normally produced during cooking operations. The microwave has been made to vent this steam out of the side vent, occasionally this steam condenses on the floor and water then drips out at the bottom of the door. This is quite normal and safe.

Q Does microwave energy pass through the viewing screen in the door?

A No. The metal screen reflects the energy to the oven cavity. The holes, or pats are made to allow light to pass; they do not let microwave energy through.

Q Will the microwave oven be damaged if it operates while empty?

A When baking, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook wgs without piercing their shells.

Q Why is standing time recommended after the cooking operation has been completed?

A Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build-up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcook the outside.

Q Why does my oven not always cook as fast as the microwave cooking guide says?

A Check your cooking guide again, to make sure you've followed directions exactly; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent over-cooking ... the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer or shorter cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a convectional cooker.

Q Why do sparks and crackling (arcing) occur in the oven?

A There may be several reasons why sparks and crackling within cavity (arcing) happens.

- ; Ⓐ You are using dishes with metal parts or trim (silver or gold).
- ; Ⓑ You have left a fork or other metal utensil in the oven.
- ; Ⓒ You are using a large amount of metal foil.
- ; Ⓓ You are using a metal twist-tie.

Technical Specifications



	MS-1907C
Power Input	220 V AC, 50 Hz
Output (IEC705 RATING STANDARD)	800 Watts
Microwave Frequency	2450 MHz
Outside Dimensions (WXHXD mm)	483 mm(W) X 285 mm(H) X 334 mm(D)
Power Consumption	1100 Watts

fU Dimensions shown are approximate.

fU Because we continually strive to improve our products we may change specifications without prior notice.

Memo

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