



MICROWAVE OVEN

OWNER'S MANUAL

MODEL : MS-2642C

PLEASE READ THIS OWNER'S MANUAL
THOROUGHLY BEFORE OPERATING.

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 the 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 or 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 again 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).
5. The appliance is not intended for use by children and infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.

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.

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.

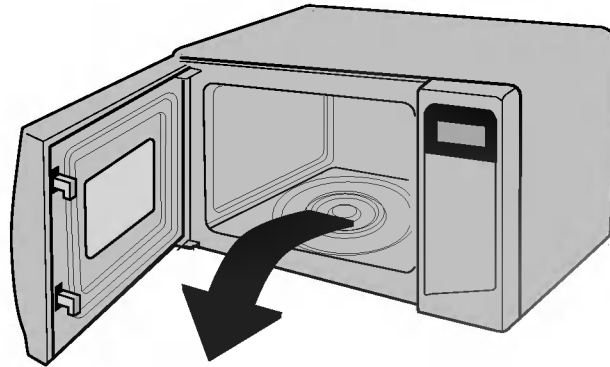
A very safe appliance

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.

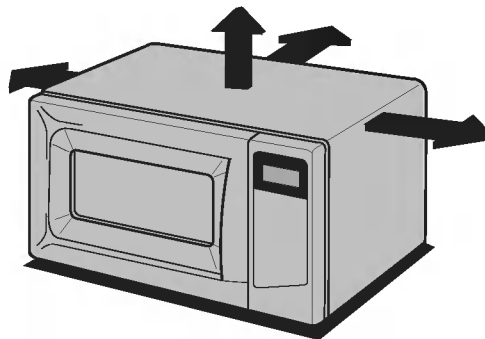
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By following the basic steps on these two pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidance on where to install your oven. When unpacking your oven make sure you remove all accessories and packing. Check to make sure that your oven has not been damaged during delivery.

- 1** Unpack your oven and place it on a flat level surface.



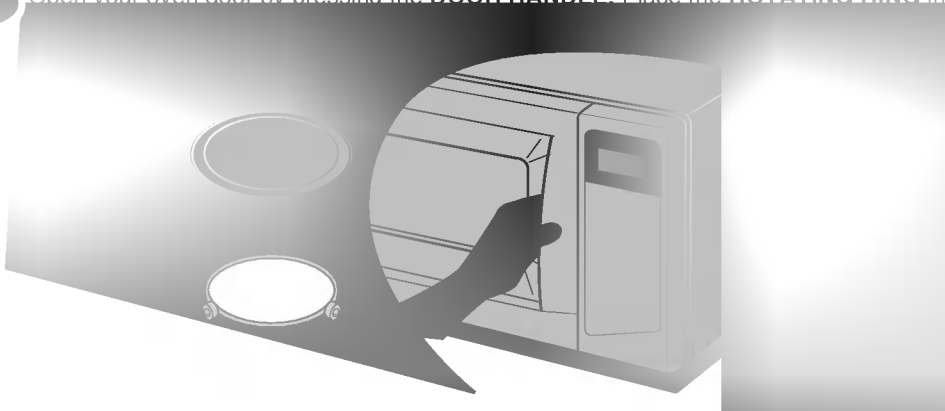
- 2** Place the oven in the level location of your choice with more than 85 cm height but make sure there is at least 10 cm of space on the top, rear and sides so there is air flow for ventilation. Exhaust outlets are located in the back and side of your oven. Blocking the outlets can damage your oven. THIS OVEN IS DESIGNED FOR BUILDING IN. (Not over a heat source)



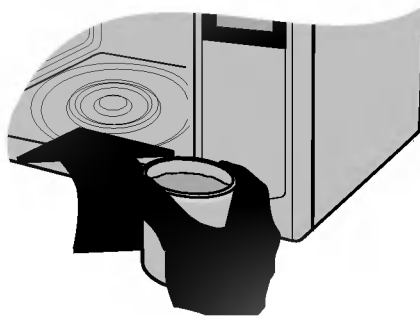
THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES

- 3** Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. **If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**

- 4** Open your oven door by pressing the **DOOR HANDLE**. Place the **ROTATING RING** inside the



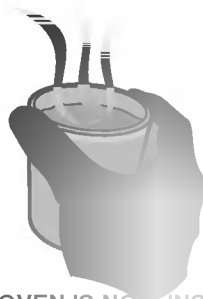
- 5** Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **GLASS TRAY** and close the oven door. If you have any doubts about what type of container to use please refer to page 21.



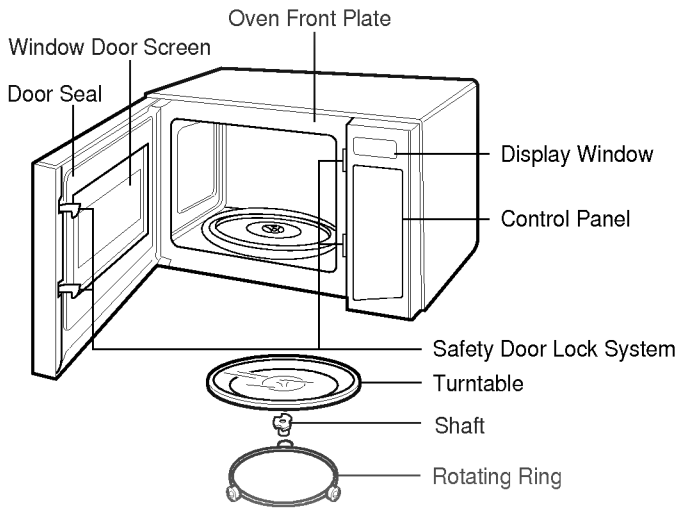
- 6** Enter the time by touching [3] and [0][0]. And touch **START**.



- 7** The **DISPLAY** will count down from 3 minutes. When it reaches 0 it will sound three BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be **HOT**. **Be careful when removing the container it may be hot.**



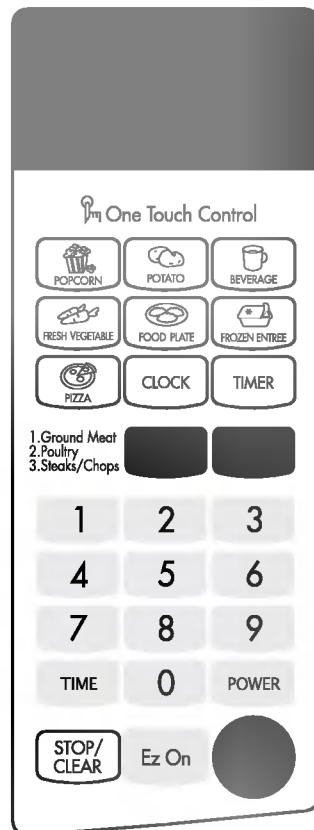
YOUR OVEN IS NOW INSTALLED



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

- Glass Turntable 1 each
- Owner's Manual..... 1 each
- Rotating Ring..... 1 each
- Shaft 1 each

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



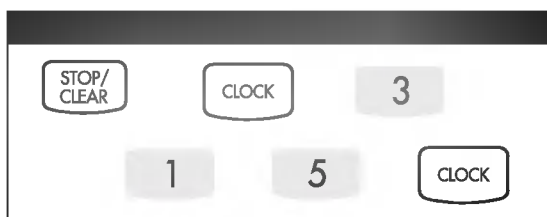
NOTE: A beep sounds when a pad on the control panel is touched to indicate a setting has been entered.

SETTING TIME OF DAY

When your oven is plugged in for the first time or when power resumes after a power interruption, the numbers in the display reset to 0.

To set time of day:

1. Touch **STOP/CLEAR**.
2. Touch **CLOCK**.
3. Enter the time by using the number key pads.
Example: To set 3:15, touch number key pads **[3]**, **[1]**, and **[5]**.
4. Touch **CLOCK**.
The clock starts counting.



NOTE:

If the clock (or display) shows any abnormality, unplug the oven from the AC outlet, plug it back in and then reset the clock.

TIMED COOKING

Many foods need slower cooking (at less than HI power) in order to give you the best results. In addition to HI-POWER, there are 10 multi-power settings.

EXAMPLE: If you want to cook food on 80% Power (Power 8) for 5 minutes 30 seconds.

1. Touch **STOP/CLEAR**.
2. Touch **TIME**. Display shows 0.
3. Enter 5 minutes 30 seconds by touching **[5]**, **[3]**, and **[0]**.
4. Touch **POWER**.
P-HI appears in the display.
This is to tell you that the oven is set on HI unless a different power setting is chosen.
5. Touch **[8]** to select power level 8.
6. Touch **START**.
Two short and one long tone sound and the word **End** shows in the display window when the cooking time is over. Then the oven shuts itself off.



NOTE :

If you do not select the power level, the oven will operate at power HIGH. To set HI-POWER cooking, skip steps 4, 5 above.

2 STAGE OR 3 STAGE TIMED COOKING

For Two or Three Stage cooking, repeat above step 2 through 5 before touching the START pad for every additional Time and Power program you want to add.

Ez On

Ez On allows you to cook for 30 seconds at 100% power by simply touching the Ez On pad. You can also extend cooking time in multiples of 30 seconds by repeatedly touching the Ez On pad during cooking.

EXAMPLE: To set cooking for 2 minutes with ADD 30 pad.

1. Touch **STOP/CLEAR**.
2. Touch **Ez On** 4 times. The oven begins cooking and display shows time counting down.



NOTE:

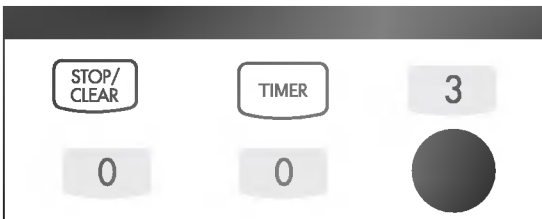
Maximum available time is 99 minutes 59 seconds.

TIMER

You can use the Timer of your oven for purposes other than food cooking.

Example: To count 3 minutes for an egg or telephone call.

1. Touch **STOP/CLEAR**.
2. Touch **TIMER**.
3. Touch numbers for time, [**3**], [**0**], [**0**].
4. Touch **START**.



CHILD LOCK

This is a unique safety feature that prevents accidental running of the oven. Once the child lock is set, no cooking can take place.

When the child lock is set, you can't input any key.

To set the child lock:

1. Touch **STOP/CLEAR**.
2. Touch and hold **0** until **L** appears in the display.
3. **L** remains in the display.



To cancel the child lock:

1. Touch and hold **0** until **L** disappears in the display.
2. The time of day returns to the display window.



ONE TOUCH CONTROL

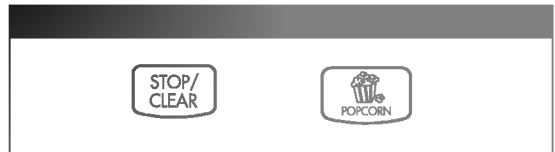
This function allows you to cook popcorn, potato, beverage, fresh vegetable, food plate, and frozen entree by touching the One Touch key pad.

Example:

To cook a 100g bag of microwave popcorn.

1. Touch **STOP/CLEAR**.
2. Touch **POPCORN** once.

The oven begins the cooking you selected without the need to touch **START**.



AUTOCOOK INSTRUCTIONS (One Touch Control Chart)

Menu	Weight Limit	Initial Temperature	Instructions	Standing Time (minutes)												
Potato Potatoes(whole)	1 - 4 ea (175 g per ea)	Room	Wash & pat potatoes dry with paper towel. Pierce each potato 3 times with a fork. Place potatoes around the outer edge of the turntable. After cooking potatoes should still be firm. Wrap in foil and stand.	1 ea = 3 2 ea = 5 3 ea = 5 4 ea = 7												
Frozen Entree	284 g	Frozen	Remove lasagna from package and loosen film covering on 3 sides of the container Leaving one of the short side still attached. Place on the turntable. After cooking stir well before serving.	3												
Fresh Vegetables Carrots, Broccoli, Cauliflower, Zucchini, Beans, Peas	1 - 4 cup 1=100 g 2=200 g 3=300 g 4=400 g	Room	Prepare vegetables. Cut vegetables into even size pieces. Wash the vegetables and arrange in microwave-safe dish just large enough to contain the vegetables so they are no more than 2-3 layers deep. Add 2 tablespoons of water. Cover with lid or plastic wrap loosely. If cooking more than 1 kind of vegetable, place the harder vegetables around the outer edge of the dish with the softer vegetables in the centre.	3												
Food Plate	1 - 2 serve	Refrigerated	<table border="1"> <thead> <tr> <th></th> <th>1 serve</th> <th>2 serve</th> </tr> </thead> <tbody> <tr> <td>Meat or chicken</td> <td>112g</td> <td>170g</td> </tr> <tr> <td>Mashed potato</td> <td>112g</td> <td>170g</td> </tr> <tr> <td>Vegetable, cooked</td> <td>65g</td> <td>100g</td> </tr> </tbody> </table> <p>Arrange the food on a microwave-safe plate. Cover loosely with plastic wrap. After reheating, allow to stand.</p>		1 serve	2 serve	Meat or chicken	112g	170g	Mashed potato	112g	170g	Vegetable, cooked	65g	100g	2
	1 serve	2 serve														
Meat or chicken	112g	170g														
Mashed potato	112g	170g														
Vegetable, cooked	65g	100g														
Beverage (1 cup=250 ml)	1- 2 cup	Room	Make sure the cup is microwave-safe. Place a wooden skewer or paddle pop stick into each cup to break the beverage surface. Heat uncovered. After heating stir well before serving.													
Popcorn	100g 85g 50g	Room	Remove plastic outer wrap and place directly on the turntable.													
Pizza (1 slices=125g)	1- 3 slices	Refrigerated	Place pizza onto a sheet of non-recycled paper towel directly on the turntable. Reheat uncovered. Note: The weight and thickness of pizza varies considerably, if pizza is not hot enough add extra time on 50% power.													

MICROWAVE POWER LEVELS

Your microwave oven is equipped with ten power levels (11 steps including 0) to give you maximum flexibility and control over cooking. When your cooking program is completed, a beep automatically sounds. The table below will give you some idea of which foods are prepared at each of the various power levels.

MICROWAVE POWER LEVEL CHART

Power Level	Output (of watts)	Use
10 (High)	100%	<ul style="list-style-type: none"> • Boil water. • Brown ground beef. • Cook fresh fruits & vegetables. • Make candy. • Cook fish, meat & poultry. • Preheat browning dish.
9	90%	<ul style="list-style-type: none"> • Heat precooked food. • Saute onions, celery & green pepper.
8	80%	<ul style="list-style-type: none"> • All reheating
7	70%	<ul style="list-style-type: none"> • Roast meat & poultry. • Cook mushrooms & shellfish. • Cook foods which contain cheese & eggs.
6	60%	<ul style="list-style-type: none"> • Bake cakes, muffins. • Prepare eggs.
5	50%	<ul style="list-style-type: none"> • Cook meat, poultry. • Cook custard • Prepare rice, soup.
4	40%	<ul style="list-style-type: none"> • Melt butter & chocolate. • Cook less tender cuts of meat.
3	30%	<ul style="list-style-type: none"> • All defrosting
2	20%	<ul style="list-style-type: none"> • Soften butter & cheese.
1	10%	<ul style="list-style-type: none"> • Soften ice cream. • Raise yeast dough.
0	0	<ul style="list-style-type: none"> • Standing time. • Independent timer.

Q-DEFROST

The Q-DEFROST feature provides you with the quick defrosting method for 500g frozen foods. when the oven will sound - tone during time counting down, open the door and turn, separate or rearrange food.

AUTO DEFROST

Three defrost sequences are preset in the oven. The defrost feature provides you with the best defrosting method for frozen foods. The auto defrost guide will show you which defrost sequence is recommended for the food you are defrosting.

The oven automatically determines required defrosting times for each food item according to the weight you enter.

For added convenience, the Auto Defrost Feature contains a built-in beep mechanism that lets you check, turn over, separate or rearrange as recommended in the AUTO DEFROST GUIDE.

Three different defrosting levels are provided.

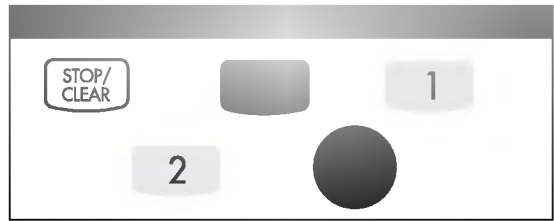
dEF1 GROUND MEAT

dEF2 POULTRY

dEF3 STEAKS/CHOPS

EXAMPLE: To defrost 1.2 kg of ground beef, touch AUTO DEFROST once. dEF1 appears in the display, and enter the weight.

1. Touch **STOP/CLEAR**.
2. Touch **AUTO DEFROST** once.
3. Enter the weight by touching **[1]** and **[2]**.
1.2 appears in the display.
4. Touch **START**.



The display changes to defrost time count down. The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate or rearrange the food.

Remove any portions that have thawed.

Return frozen portions to the oven and touch START to resume the defrost cycle. The oven will not STOP during the BEEP unless the door is opened.

- For best results, remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- Place foods in a shallow glass baking dish or microwave roasting rack to catch drippings.
- Food should still be somewhat icy in the center when removed from the oven.

AUTO DEFROST INSTRUCTIONS

Menu	Weight Limit	Initial Temperature	Instructions	Standing Time (minutes)
Meat	0.1-4.0 kg	Frozen	Remove the meat completely from it's wrapping. Place the mince onto a microwave-safe rack over a plate or shallow dish. During the program the oven will beep and display 'turn food over'. At this point remove the mince from the microwave, remove any defrosted mince to a plate, cover and set aside. Turn the frozen mince over and return to the microwave oven. Press start to continue. At the end of the program remove the mince from the microwave oven, cover with foil and allow to stand 5-20 minutes or until completely thawed.	5-20
Poultry	0.1-4.0 kg	Frozen	Remove the chicken completely from it's wrapping. Place a thin strip of foil down the centre of the breast. Place the chicken breast side down onto a microwave-safe rack over a plate or shallow dish. During the program the oven will beep and display 'turn food over'. At this point remove the chicken from the microwave oven and turn over. Press start to continue. At the end of the program remove the chicken from the microwave oven, cover with foil and allow to stand 5-40 minutes or until completely thawed.	5-40
Steak/Chops	0.1-4.0 kg	Frozen	Remove the steak/chops completely from it's wrapping. Place onto a microwave-safe rack over a plate or shallow dish. During the program the oven will beep and display 'turn food over'. At this point remove the fish from the microwave oven and turn over. Press start to continue. At the end of the program remove the steak/chops from the microwave oven, cover with foil and allow to stand 5-20 minutes or until completely thawed.	5-20

Q-DEFROST INSTRUCTIONS

Menu	Weight Limit	Initial Temperature	Instructions	Standing Time (minutes)
Ground Beef	0.5 kg	Frozen	Use this function to defrost quickly for minced meet. Remove the meat completely from it's wrapping. Place the mince onto a microwave-safe rack over a plate or shallow dish. During the program the oven will beep and display 'turn food over'. At this point remove the mince from the microwave oven, remove any defrosted mince to a plate, cover and set aside. Turn the frozen mince over and return to the microwave oven. Press start to continue. At the end of the program remove the mince from the microwave oven, cover with foil and allow to stand 5-20 minutes or until completely thawed.	5-20

AUTO DEFROST CHART

Category	Touch keypad	Food to be Defrosted	At Reminder Tone	Standig Time
GROUND MEAT	1 time	Beef Ground beef	Turn over. Remove thawed portions and break apart. Return remainder to oven.	5 min.
		Cubes for stew	Turn over. Remove thawed portions with fork.	5 min.
		Hamburger patties	Turn over.	5 min.
		Pot roast	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Rib roast, Rump roast, Chuck roast	Same as above.	10-20 min.
		Pork Bacon, Hot dogs	Turn over.	2 min.
		Sausage links	Turn over.	5 min.
		Sausage patties	Turn over.	5 min.
		Ribs, Roast	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Lamb Ribs	Turn over. Cover warm areas with aluminum foil.	10-20 min.
Roasts	Same as above.	10-20 min.		
POULTRY	2 times	Poultry Whole Chicken	Turn over. Finish defrosting breast-side down. Cover warm areas with aluminum foil.	10-20 min. Rinse under cold running water.
		Chicken Pieces Cornish Hens: Whole, Split	Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	5-10 min. 10-20 min. Rinse under cold running water.
		Turkey Breast (under 6 lbs.)	Turn over and arrange.	10-20 min. Rinse under cold running water.
STEAKS/ CHOPS	3 times	Beef Steaks	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Pork Chops	Same as above.	10-20 min.
		Lamp Chops	Same as above.	10-20 min.
		Fish Steaks, whole fish fillets	Turn over and rearrange. Cover head and tail with foil. Turn over. Separate fillets when partially thawed if possible.	5 min. 5 min. Rinse with cold water to separate.
		Shellfish Crabmeat, Shrimp Lobster tails Scallops	Rearrange and break apart. Turn over and rearrange. Turn over and rearrange.	5 min. 5 min. 5 min.

WARNING: Do not use aluminum foil during cooking cycle.

COOKING TIPS

Meat

1. No special techniques are required. Meat should be prepared as with conventional cooking. Season if desired. Always thoroughly defrost meat before cooking.
2. Place the meat on a microwave roasting rack or microwave-proof plate and place on the turntable.
3. Cook according to the Meat Cooking Chart (below). Use the longer time for large meats and the shorter time for smaller meats. For thicker chops, use the longer time.
4. Turn the meat once halfway through the cooking time.
5. **Let stand** for 5-10 minutes wrapped in foil after cooking. The standing time is very important as it completes the cooking process.
6. Make sure meat, especially pork, is thoroughly cooked before eating.

Meat Cooking Chart

Meat	Microwave Power	Cooking Time Per 0.5 kg
BEEF		
Standing/Rolled Rib		
– Rare	8	8 to 10 minutes
– Medium	8	9 to 11 minutes
– Well-done	8	10 to 13 minutes
Ground Beef (to brown for casserole)	HIGH(100%)	5 1/2-8 1/2 minutes
Hamburgers, Fresh or defrosted (112 g each)		
– 2 patties	HIGH(100%)	2 to 4 minutes
– 4 patties	HIGH(100%)	3 to 5 minutes
PORK		
Loin, Leg	8	12 to 16 minutes
Bacon		
– 4 slices	HIGH(100%)	2 to 3 minutes
– 6 slices	HIGH(100%)	3 to 4 minutes

NOTE: The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.

Poultry

1. No special techniques are required. Poultry should be prepared as with conventional cooking. Season if desired.
2. Poultry should be thoroughly defrosted. Remove giblets and any metal clamps.
3. Prick the skin and brush lightly with vegetable oil unless the poultry is self-basting.
4. All poultry should be placed on a microwave roasting rack or a microwave-proof plate and placed on the turntable.
5. Cook according to the instructions in the Poultry Cooking Chart below. Turn over halfway through the cooking time. Because of its shape, poultry has a tendency to cook unevenly, especially in very bony parts. Turning during roasting helps to cook these areas evenly.
6. **Let stand** for 5-10 minutes wrapped in foil after cooking before carving. The standing time is very important, as it completes the cooking process.
7. Make sure poultry is thoroughly cooked before eating. Whole poultry is completely cooked when the juices run clear from the inside thigh when it is pierced with a sharp knife. Poultry pieces should be pierced with a sharp knife through the thickest part to ensure that the juices are clear and the flesh is firm.

Poultry Cooking Chart

Poultry	Microwave Power	Cooking Time Per 0.5 kg
CHICKEN		
Whole	8	10 to 14 minutes
Breast (boned)	8	9 to 13 minutes
Portions	8	10 to 16 minutes
TURKEY		
Whole	8	10 to 14 minutes

NOTES:

- The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.
- If whole poultry is stuffed, the weight of the stuffed bird should be used when calculating the cooking time.

DEFROSTING TIPS

Defrosting meats tips & techniques

“WARNING: Do not use aluminium foil during cooking cycle.”

- You can defrost meats in their original wrapping as long as no metal is present. Remove any metal rings, twist ties, wire or foil.
- Place meat in a shallow baking dish to catch juices.
- Defrost meats only as long as necessary. Separate items like chops, sausages and bacon as soon as possible. Remove defrosted portions and continue to defrost remaining pieces.
- Whole pieces of meat are ready for standing time as soon as a fork can be pushed into the centre of the meat using moderate pressure. The centre will still be icy. Allow to stand until completely thawed.
- Defrost meat on defrost mode.
- Defrost using MEDIUM LOW/DEFROST POWER Level (30% or 40%)

MEAT & POULTRY DEFROSTING TABLE

Food	Weight	Defrosting time (minutes)	Standing time (minutes)	Remark
BEEF				
Frankfurter	450g	4-5	5-10	Turn over after half the time. Turn over after two thirds of the time, remove thawed portion. Turn over after half the time. Separate. Turn over after half the time. Shield as needed. Turn over after half the time.
Minced beef	500g	7-8	5-10	
Steak, sirloin	450g	5-7	5-10	
Roast, loin(boneless)	1000g	10-15	10-15	
Patties	4ea (114g)	5-8	5-10	
PORK				
Mince	500g	7-9	5-10	Turn over after two thirds of the time, remove thawed portion. Separate and turn over once. Turn over after half the time. Shield as needed.
Chops	450g	5-6	5-10	
Roast, loin(boneless)	1000g	10-15	10-15	
POULTRY				
Whole Chicken	1000g	18-22	10-15	Separate and rearrange once. Shield as needed. Separate and rearrange once. Separate and rearrange once. Separate and rearrange once. Separate and rearrange once.
Breasts (with bone)	450g	5-7	5-10	
Drumsticks	450g	8-9	5-10	
Thighs	450g	8-9	5-10	
Wings	450g	6-8	5-10	
FISH & SEAFOOD				
Whole fish	450g	6-8	5-10	Turn over after half the time. Shield as needed. Separate and rearrange once. Separate and rearrange once.
Fish filelts	500g	7-9	5-10	
Shrimp	250g	4-6	5-10	

COOKING TIPS (continued)

Fish

1. Arrange fish in a large shallow non-metallic dish or casserole.
2. Cover with pierced microwave plastic wrap or casserole lid.
3. Place the dish on the turntable.
4. Cook according to the instructions in the Fresh Fish Cooking Chart below. Flakes of butter can be added to the fish if desired.
5. Let stand as directed in the Cooking Chart before serving.
6. After standing time, check to see that the fish is thoroughly cooked. The fish should be opaque and flake easily.

Fresh Fish Cooking Chart

Fish	Microwave Power	Cooking Time Per 0.5 kg	Butter	Standing Time
Fish Fillets	HIGH	4 to 7 minutes	Add 15 to 30 ml (1 to 2 tbsp.) lemon juice	2 to 3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4 to 7 minutes	–	3 to 4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5 to 8 minutes	–	3 to 4 minutes
Salmon Steaks	HIGH	5 to 7 minutes	Add 15 to 30 ml (1 to 2 tbsp.) lemon juice	3 to 4 minutes

To heat or reheat successfully in the microwave, it is important to follow several guidelines. Measure the amount of food in order to determine the time needed to reheat. Arrange the food in a circular pattern for best results. Room temperature food will heat faster than refrigerated food. Canned foods should be taken out of the can and placed in a microwavable container. The food will be heated more evenly if covered with a microwavable lid or plastic wrap, vented. Remove cover carefully to prevent steam burns. Use the following chart as a guide for reheating cooked food.

Items	Cook time (at HIGH)	Special Instructions
Sliced meat 3 slices (0.5 cm thick)	1½~2 minutes	Place sliced meat on microwavable plate. Cover with plastic wrap and vent. * Note: Gravy or sauce helps to keep meat juicy.
Chicken pieces 1 breast 1 leg and thigh	2½~3½ minutes 2~3 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (170~230g)	2~4 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagna 1 serving (300g)	4½~6 minutes	Place lasagna on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	2~4 minutes 12~14 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Casserole cream or cheese 1 cup 4 cups	2~3 minutes 4~5 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sloppy Joe or Barbecued beef 1 sandwich (½ cup meat filling) without bun	1½ ~2½ minutes	Reheat filling and bun separately. Cook filling covered in microwavable casserole. Stir once. Heat bun as directed in chart below.
Mashed potatoes 1 cup 4 cups	2~3 minutes 6~8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Baked beans 1 cup	2~3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	3~4 minutes 8~11 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Rice 1 cup 4 cups	2~3½ minutes 4~6½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sandwich roll or bun 1 roll	15~30 seconds	Wrap in paper towel and place on glass microwavable rack.
Vegetables 1 cup 4 cups	2~4 minutes 6~8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Soup 1 serving(230g)	1½~2½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.

Vegetable	Amount	Cook time at HIGH	Instructions	Standing Time
Artichokes (230g. each)	2 medium 4 medium	6~8 11~13	Trim. Add 2 tsp water and 2 tsp juice. Cover.	2-3 minutes
Asparagus, Fresh, Spears	450g	4~7	Add 1/2 cup water. Cover.	2-3 minutes
Beans, Green & Wax	450g	9~12	Add 1/2 cup water in 1- 1/2 qt. casserole. Stir halfway through cooking.	2-3 minutes
Beets, Fresh	450g	15~18	Add 1/2 cup water in 1- 1/2 qt. covered casserole. Rearrange halfway through cooking.	2-3 minutes
Broccoli, Fresh, Spears	450g	6~9	Place broccoli in baking dish. Add 1/2 cup water. Cover.	2-3 minutes
Cabbage, Fresh, Chopped	450g	7~8	Add 1/2 cup water in 1- 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Carrots, Fresh, Sliced	2 cups	4~6	Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Cauliflower, Fresh, Whole	450g	8~10	Trim. Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Fresh, Flowerettes Celery, Fresh, Sliced	2 cups 4 cups	4~5 8~9	Slice. Add 1/2 cup water in 1-1/2qt. covered casserole. Stir halfway through cooking	2-3 minutes
Corn, Fresh	2 ears	6~9	Husk. Add 2 tbsp water in 1-1/2 qt. baking dish. Cover.	2-3 minutes
Mushrooms, Fresh, Sliced	220g	2~3	Place mushrooms in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Parsnips, Fresh, Sliced	450g	5~8	Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Peas, Green, Fresh	4 cups	8~10	Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3minutes
Sweet Potatoes Whole Baking (170~230g each)	2 medium 4 medium	6~10 8~13	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2-3 minutes 2-3 minutes
White potatoes, Whole Baking (170~230g each)	2 potatoes 4 potatoes	5~7 12~15	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking	2-3 minutes 2-3 minutes
Spinach, Fresh, Leaf	450g	6~8	Add 1/2 cup water in 2 qt. covered casserole.	2-3 minutes
Squash, Acorn or Butternut, Fresh	1 medium	8~9	Cut squash in half. Remove seeds. Place in 8X8-inch baking dish. Cover.	2-3 minutes
Zucchini, Fresh, Sliced	450g	6~8	Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Zucchini, Fresh, Whole	450g	8~10	Pierce. Place on 2 paper towels. Turn zucchini over and rearrange halfway through cooking.	2-3 minutes

QUESTIONS AND ANSWERS

Operation

Question	Answer
Why is the oven light not on during cooking?	There may be several reasons why the oven light is not on. Have you: <ul style="list-style-type: none"> • Set a cooking time? • Touched START?
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam.
Will the microwave oven be damaged if it operates empty?	Yes. Never operate the oven empty or without the glass turntable.
Does microwave energy pass through the viewing screen in the door?	No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.
Why does a tone sound when a pad on the control panel is touched?	The tone tells you that the setting has been entered.
Can my microwave oven be damaged if food is cooked for too long?	Like any other cooking appliance, it is possible to overcook food to the point that the food creates smoke and even possibly fire and damage to the inside of the oven. It is always best to be near the oven while you are cooking.
When the oven is plugged into wall outlet for the first time, it might not work properly. What is wrong?	The microcomputer controlling your oven may temporarily become scrambled and fail to function as programmed when you plug in for the first time or when power resumes after a power interruption. Unplug the oven from the 120-volt household outlet and then plug it back in to reset the microcomputer.
Why do I see light reflection around the outer case?	This light is from the oven light which is located between the oven cavity and the outer wall of the oven.
What are the various sounds I hear when the microwave oven is operating?	The clicking sound is caused by a mechanical switch turning the microwave oven's magnetron ON and OFF. The heavy hum and clunk is from the change in power the magnetron draws as it is turned ON and OFF by a mechanical switch. The change in blower speed is from the change in line voltage caused by the magnetron being turned ON and OFF.

Food

Question	Answer
What is wrong when baked foods have a hard, dry, brown spot?	A hard, dry, brown spot indicates overcooking. Shorten the cooking or reheating time.
Why do eggs sometimes pop?	When baking, frying, 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 wooden toothpick before cooking. CAUTION: Never microwave eggs in the shell.

Before cleaning the oven, unplug the power supply cord of the oven. If impossible, open the oven door to prevent an accidental oven start.

INSIDE OF THE OVEN

Use a damp cloth to wipe out crumbs and spillovers. It is important to keep the area between door and cavity front clean to assure a tight seal. Remove greasy spatters with a sudsy cloth, then rinse and dry.

Do not use harsh detergent or abrasive cleaners.

GLASS TRAY

The glass tray can be washed by hand or in dishwasher.

CONTROL PANEL

Wipe with a damp cloth followed immediately by a dry cloth.

DOOR

If steam accumulates inside or around the outside of the oven door, wipe the panel 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.

OUTSIDE OVEN SURFACE

Clean with damp cloth. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings.

After cleaning the oven, be sure that the rotating ring and the glass tray are in the right position. Press the STOP/CLEAR pad twice to reset any accidental key setting.

Please check your problem by using the guide below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service center.

OVEN WILL NOT START AT ALL

- * Electrical cord for oven is not plugged in.
 - Plug into the outlet.
- * Door is open.
 - Close the door open and try again.
- * Wrong operation is set.
 - Check operation instruction.

ARCING OR SPARKING

- * Materials to be avoided in microwave oven are used.
 - Use microwave-safe cookware only.
- * The oven is operated when empty.
 - Do not operate with oven empty.
- * Food refuse remains in the cavity or inside the cavity is uncleaned.
 - Clean cavity with wet towel.

UNEVEN COOKING OR POOR DEFROSTING

- * Materials to be avoided in microwave oven are used.
 - Use microwave-safe cookware only.
- * Cooking time/Cooking power level is not suitable.

- Use correct time/Cooking power level.
- * Food is not turned or stirred.
 - Turn or stir food.

OVERCOOKED FOODS

- * Cooking time/Cooking power level is not suitable.
 - Use correct time/cooking power level.

UNDERCOOKED FOODS

- * Materials to be avoided in microwave oven are used.
 - Use microwave-safe cookware only.
- * Food is not defrosted completely.
 - Completely defrost food.
- * Oven ventilation ports are restricted.
 - Check to see that oven ventilation ports are not restricted.
- * Cooking time/Cooking power level is not suitable.
 - Use correct time/Cooking power level.

ALL THESE THINGS ARE NORMAL

- * Dull thumping sound during oven operation.
- * Steam or vapor escaping from around the door.
- * Light reflection around door or outer wrapper.
- * Dimming oven light and change in blower sound during oven operation at power levels other than high.
- * Some radio and TV interference might occur during operations. It is similar to the interference caused by other small appliances such as mixers, blow dryer, etc.

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 manufacturer'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

Provided they are made specially for cooking, cooking bags are microwave safe. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in your microwave oven, as they will melt and rupture.

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 hand 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.

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 under-cooked 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 wise to turn 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 roasts 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 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 folded back to prevent splitting.

Browning

Meats 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 flavour 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.

Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, food is stirred for the purpose of blending. Microwaved 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 cut up chicken and chops.

Placing thicker portions facing outwards

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 the 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 3°C and 8°C 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 foods 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 only 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.

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 only 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 use the oven for the purpose of dehumidification. It can be the cause of serious damage of safety. (ex. Operating the microwave oven with the wet newspapers, clothes, toys, pet or portable electric devices, etc.)
- 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 recycled 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 any 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.

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

A There may be several reasons why the oven light will not glow.
Light bulb has blown.
Door is not closed.

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

A No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.

Q Why does the beep tone sound when a pad on the Control Panel is touched?

A The beep tone sounds to assure that the setting is being properly entered.

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

A Yes. Never run it empty or without the glass tray.

Q Why do eggs sometimes pop?

A When baking, frying, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. Never microwave eggs in the shell.

Q Why is standing time recommended after microwave cooking is over?

A After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. The amount of standing time depends on the density of the food.

Q Is it possible to pop corn in a microwave oven?

A Yes, if using one of the two methods described below:

- 1 Popcorn-popping utensils designed specifically for microwave cooking.
- 2 Prepackaged commercial microwave popcorn that contains specific times and power outputs needed for an acceptable final product.

FOLLOW EXACT DIRECTIONS GIVEN BY EACH MANUFACTURER FOR THEIR POPCORN PRODUCT. DO NOT LEAVE THE OVEN UNATTENDED WHILE THE CORN IS BEING POPPED. IF CORN FAILS TO POP AFTER THE SUGGESTED TIMES, DISCONTINUE COOKING. OVERCOOKING COULD RESULT IN THE CORN CATCHING FIRE.

CAUTION

NEVER USE A BROWN PAPER BAG FOR POPPING CORN. NEVER ATTEMPT TO POP LEFTOVER KERNELS.

Q Why doesn't my oven always cook as fast as the cooking guide says?

A Check your cooking guide again to make sure you've followed directions correctly, and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to a microwave oven. Variations in the size, shape, weight and dimensions of the food require longer cooking time. Use your own judgement along with the cooking guide suggestions to test food condition, just as you would do with a conventional cooker.

MODEL	MS-2642C
Power Supply	220 V~ 50 Hz
Rated Power Consumption	1300 W
Microwave Output	*900 W
Frequency	2450 MHz
Overall Dimensions(WXHXD)	512 X 301 X 410 (mm)
Oven Cavity Dimensions(WXHXD)	360 X 238 X 373 (mm)
NET WEIGHT	16.5 Kg
SHIPPING WEIGHT	17.9 Kg

*IEC 60705 RATING STANDARD

Specifications subject to change without prior notice.



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