



# MICROWAVE OVEN

## OWNER'S MANUAL

**MODEL : MC-1043ACS  
MC-1043ACSL**

Please read this manual carefully before using this product.  
Retain this manual for future reference.

P/NO.: 3828W5A4571

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Do not attempt to operate the oven with the door open, since open door operation can 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 oven door, or allow soil or cleaner residue to accumulate on sealing surfaces.

Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## WARNING

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

## WARNING

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 boiling 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 their temperature before consumption to avoid burns (especially, contents of feeding bottles and baby food jars).

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING** - To reduce the risk of burns, electric shock, fire, personal injuries or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.

2. Read and follow the specific **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY”** found on page 2 of this manual.

3. This appliance must be grounded. Connect only to properly grounded outlet.

See **“GROUNDING INSTRUCTIONS”** found on page 5 of this manual.

4. Install or locate this appliance only in accordance with the provided installation instructions.

5. Some products such as whole eggs and sealed containers; for example, closed glass jars, may explode and should not be heated in this oven.

6. Use this appliance only for its intended use as described in the 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 or laboratory use.

7. As with any appliance, close supervision is necessary when used by children.

8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.

10. Do not cover or block any openings on the appliance.

11. Do not store this appliance outdoors. Do not use this product near water; for example, near a kitchen sink, in a wet basement, or near a swimming pool and the like.

12. Do not immerse cord or plug in water nor allow them to get wet.

13. Keep cord away from heated surfaces.

14. Do not let cord hang over the edge of table or counter where the microwave oven is located.

15. Either-(a) When cleaning door surfaces and oven that comes together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth; or when separate cleaning instructions apply, (b) See door surface cleaning instruction on specific page or section to be included in this manual.

16. To reduce the risk of fire in the oven cavity:

a. Do not overcook food. Carefully attend appliance if 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 oven cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

17. Do not heat any type of baby bottles or baby food containers. Uneven heating may occur and could cause personal injury.

18. Avoid heating small-necked containers such as syrup bottles.

19. Avoid using corrosive and vapors, such as sulfide and chloride.

20. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become over-heated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (instant coffee, etc.) resulting in harm to the oven and possible injury. In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between reheatings.

## SAVE THESE INSTRUCTIONS

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## TECHNICAL SPECIFICATIONS

MODEL		MC-1043ACS/MC-1043ACSL
Power Supply		120 V AC, 60 Hz
Rated Power Consumption	Microwave	1,400 W
	Convection	1,350 W
Power Output	Microwave	1,000W*
	Convection	1,350W
Frequency		2,450 MHz
Rated Current	Microwave	12.5 A
	Convection	11 A
Overall Dimensions (WxHxD)		510 mm x 310 mm x 490 mm
Oven Cavity Dimensions (WxHxD)		360 mm x 220 mm x 350 mm
Capacity of Oven Cavity		1.0 Cu. Ft.

\*IEC 60705 RATING STANDARD

Specifications subject to change without prior notice.



# INSTALLATION

## A. GROUNDING INSTRUCTIONS

For personal safety, this appliance must be properly grounded.

In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape route for the electric current.

The power cord of this appliance is equipped with a grounded three prong plug to minimize the possibility of electric shock hazard from this appliance.

The plug must be plugged into an outlet that is properly installed and grounded.

The consumer should have it checked by a qualified

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

electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

**Caution:** Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal and not insulated, and the wall receptacle is grounded through the house wiring.

- Usage situations where the appliance power cord will be unplugged frequently, it is recommended not to use an adapter plug in these situations, because unplugging of the power cord causes undue strain on the adapter and leads to eventual failure of the adapter ground terminal.

### NOTE:

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 a long cord or extension cord is used. (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

# INSTALLATION

## B. CIRCUITS

For safety purposes this oven must be plugged into above 15 Amp for 120V, 60Hz and above 10 Amp for 220V, 60Hz circuit. No other electrical appliances or lighting circuits should be on this line. If in doubt, consult a licensed electrician.

## C. VOLTAGE WARNING

The voltage used at the wall receptacle must be the same as specified on the oven serial plate located on the back or on the side of the oven control panel. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing damage to the oven.

Low voltage will cause slow cooking. In case your microwave oven does not perform normal operation in accordance with AC power source and voltage, unplug the power cord and then plug it back again.

## D. DO NOT BLOCK AIR VENTS

All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. In this case a sensitive thermal safety device automatically turns the oven off. The oven will be inoperable until it has cooled down sufficiently.

## E. PLACEMENT OF THE OVEN

Your microwave oven can be placed easily in your kitchen, family room, or anywhere else in your home. Place the oven on a flat surface such as a kitchen countertop or a specially designed microwave oven cart. Do not place oven above a gas or electric range. Free air flow around the oven is important.

## F. RADIO INTERFERENCE

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
  - a. Clean door and sealing surfaces of the oven
  - b. Reorient the receiving antenna of radio or television.
  - c. Relocate the microwave oven with respect to the receiver.
  - d. Move the microwave oven away from the receiver.
  - e. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.



# INTRODUCTION

## How the Microwave Oven Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Ordinarily, 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 the 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 cook your food.

## Getting The Best Results From Your Microwave Oven

**Keeping an eye on things.** The recipes in this book have been formulated with great care, but your success in preparing them depends, of course, 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 recipe. 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 cooking times.** To check the wattage of your oven, refer to the specifications at the beginning of this book. 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 undercooked food may be cooked more, overcooked food could be ruined. Some of the recipes, particularly those for bread, cakes, and custards, recommend that food be removed from the oven when they are slightly under-cooked. This is not

a mistake. When allowed to stand, usually covered, this food 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. As you gain experience in using your microwave oven, you will become increasingly skillful in estimating both cooking and standing times for various foods.

## How Food Characteristics Affect Microwave Cooking

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

**Height of foods:** The upper portion of tall foods, particularly roasts, will cook more quickly than the lower portion. Therefore, it is wise to turn tall foods during cooking, sometimes several times.

**Moisture content of foods:** Since the heat generated from microwaves tends to evaporate moisture, relatively dry foods such as roasts and some vegetables should either be sprinkled with water prior to cooking or covered to moisture.

**Bone and fat content of foods:** Bones conduct heat and fat cooks more quickly than meat. Therefore, care must be taken when cooking bony or fatty cuts of meat that the meats do not cook unevenly and do not become overcooked.



# INTRODUCTION

**Quantity of foods:** 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 foods:** Microwaves penetrate only about 1 inch (2.5 cm) into food; the interior portion of thick food is cooked as the heat generated on the outside travels inward. In other words, only the outer edge of any food is actually cooked by microwave energy; the rest is cooked by convection. It follows then that the worst possible shape for food that is to be microwaved is a thick square. The corners will burn long before the center is even warm. Round, thin foods and ring shaped foods cook successfully in the microwave.

## Special Techniques In Microwave Cooking

**Browning:** Meats and poultry that are cooked fifteen minutes or longer will brown lightly in their own fat. Foods that are cooked for a shorter period of time may be brushed with a browning sauce to achieve an appetizing color. The most commonly used browning sauces are Worcestershire sauce, soya sauce and barbecue sauce. Since relatively small amounts of browning sauces are added to foods, the original flavors of recipes are not altered.

**Covering:** A cover traps heat and steam which causes food to cook more quickly. You may either use a lid or microwave clingfilm with the corners folded back to prevent splitting.

**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.

**Wrapping in greaseproof or paper towel:** Sandwiches and many other foods containing prebaked bread should be wrapped prior to microwaving to prevent drying out.

**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, 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 center, 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 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 foods, 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 food will cook evenly.

**Shielding:** Strips of aluminum foil, which block microwaves, are sometimes placed over the corners or edges of square and rectangular foods to prevent those portions from overcooking. Never use too much foil and make sure the foil is tightly secured to the dish or it may cause 'arcing' in the oven.

**Elevating:** Thick or dense foods are often elevated so that microwaves can be absorbed by the underside and center of the food.

**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 both yolks and whites of eggs, clams and oysters and many whole vegetables and fruits.

**Testing if cooked:** Because foods cook so quickly in a microwave oven, it is necessary to test food 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 5F° (3°C) and 15°F (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 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 flavors blend and develop.



# INTRODUCTION

## Microwave-Safe Utensils

**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 is a simple way to find out if it can be used in your microwave oven.

**Testing utensils for microwave use:** 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.

- 1. Dinner plates:** Many kinds of dinnerware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.
- 2. 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 food warms.

- 3. 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 color may run.
- 4. 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.
- 5. Plastic cooking bags:** These are microwave-safe, provided they are specially made for cooking. 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.
- 6. Plastic microwave cookware:** A variety of shapes and sizes of microwave cookware is available.
- 7. 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:** ITEMS WITH HIGH IRON CONTENT AND HIGH LEAD CONTENT ARE NOT SUITABLE FOR COOKING.

# UNDERSTANDING YOUR MICROWAVE OVEN

## COOKING COMPARISON GUIDE

Cooking with your new oven offers a wide variety of food preparation options: microwave cooking, convection cooking, and combination cooking.

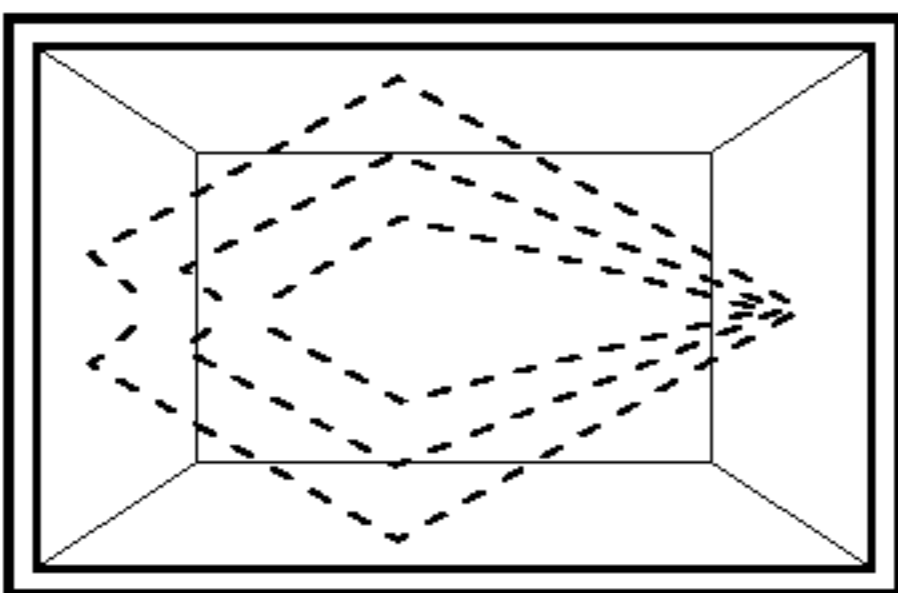
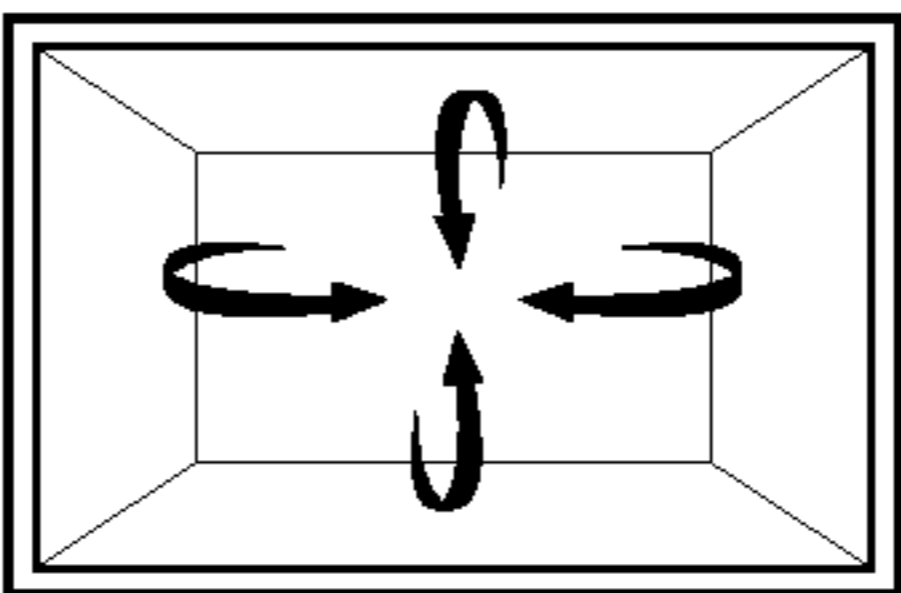
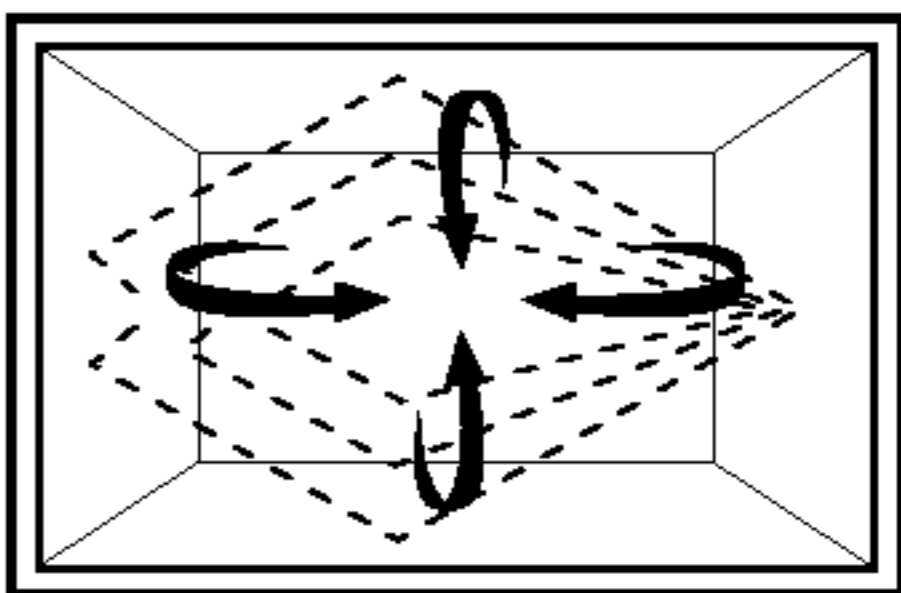
**Microwave cooking** uses very short, high-frequency radio waves. The movement of the microwaves through the food generates heat and cooks most foods faster than regular methods, while retaining their natural texture and moisture. Microwave cooking heats food directly, not the cookware or the interior of the oven. Reheating is easy and defrosting is particularly convenient because less time is spent in food preparation.

**Convection cooking** constantly circulates heated air around the food, creating even browning and sealed-in flavor by the constant motion of hot air over the food surfaces.

**Combination cooking** combines microwave energy with convection to cook with speed and accuracy, while browning and crisping to perfection.

You can use microwave cooking, convection cooking, or combination cooking to cook by time. Simply preset the length of cooking time desired and your oven turns off automatically.

The following guide shows at a glance the difference between microwave, convection, and combination cooking.

	MICROWAVE	CONVECTION	COMBINATION
<b>COOKING METHOD</b>	 <p>Microwave energy is distributed evenly throughout the oven for fast, thorough cooking of food.</p>	 <p>Hot air circulates around food to produce browned exteriors and sealed-in juices.</p>	 <p>Microwave energy and convection heat combine to cook foods in up to one-half the time of regular ovens, while browning and sealing in juices.</p>
<b>HEAT SOURCE</b>	Microwave energy.	Circulating heated air.	Microwave energy and circulating heated air.
<b>BENEFITS</b>	<ul style="list-style-type: none"> <li>• Fast, high efficiency cooking.</li> <li>• Oven and surroundings do not get hot.</li> <li>• Easy clean-up.</li> </ul>	<ul style="list-style-type: none"> <li>• Aids in browning and seals in flavor.</li> <li>• Cooks some foods faster than regular ovens.</li> </ul>	<ul style="list-style-type: none"> <li>• Shortened cooking time from microwave energy.</li> <li>• Browning and crisping from convection heat.</li> </ul>
<p>Read this guide to learn the many different things your Microwave/Convection/Combination Oven can do. You will find a wide variety of cooking methods and programs designed to suit your lifestyle.</p>			



# UNDERSTANDING YOUR MICROWAVE OVEN

## COOKWARE GUIDE

### Microwave Cooking

Most heat-resistant, non-metallic cookware is safe for use in your microwave oven.

However, to test cookware before using, follow these steps:

1. Place the empty cookware in the microwave oven.
2. Measure 1 cup of water in a glass measuring cup and place it in the oven beside the cookware.
3. Microwave on 100% power for 1 minute. If the dish is warm, it **should not** be used for microwave cooking.

### Convection Cooking

- Metal Pans are recommended for all types of baked products, but especially where browning or crusting is important.
- Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce a crisper crust.
- Shiny aluminum pans are better for cakes, cookies, or muffins because these pans reflect heat and help produce a light, tender crust.
- Glass or glass-ceramic casserole or baking dishes are best suited for egg and cheese recipes due to the cleanability of glass.

### Combination Cooking

- Glass or glass-ceramic baking containers are recommended. Be sure not to use items with metal trim as it may cause arcing (sparking) with oven wall or oven shelf, damaging the cookware, the shelf or the oven.
- Heat-resistant plastic microwave cookware (safe to 450°F) may be used, but is not recommended for foods that require crusting or all-around browning, because plastic is a poor conductor of heat.

COOKWARE	MICROWAVE	CONVECTION	COMBINATION
Heat-Resistant Glass, Ceramic Glass	Yes	Yes	Yes
Ceramics, China	Yes (Do not use china with gold or silver trim.)	Yes	Yes
Metal Cookware	No	Yes	No
Non Heat-Resistant Glass	No	No	No
Microwave-Safe Plastic	Yes	No	Yes*
Plastic Wrap, Wax Paper	Yes	No	No
Paper Products	Yes	No	No
Straw, Wicker, and Wood	Yes	No	No

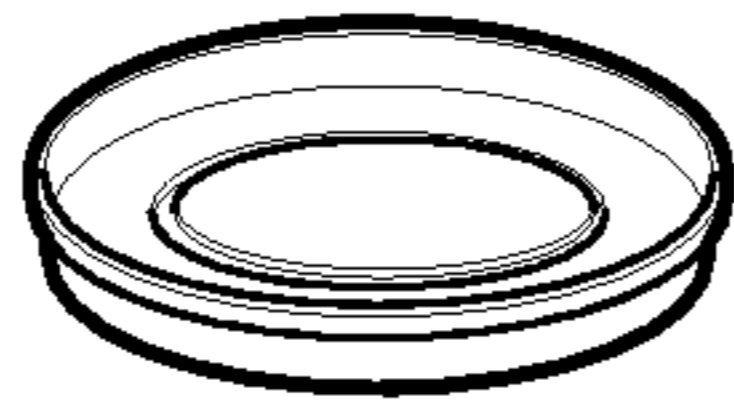
\* Use only microwave cookware that is safe to 450°F

# UNDERSTANDING YOUR MICROWAVE OVEN

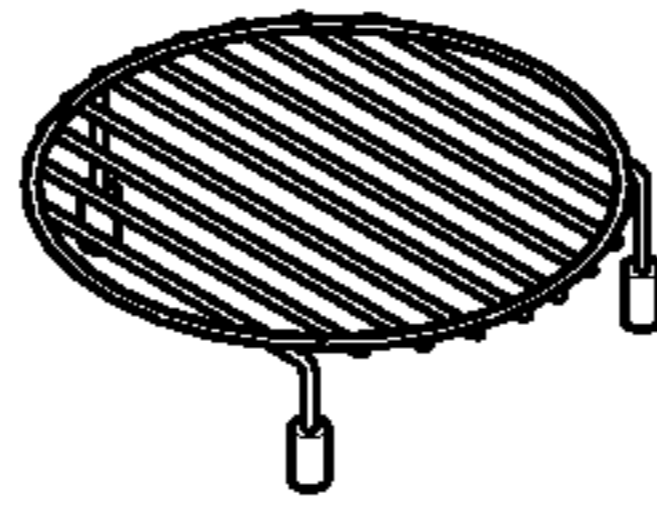
## HOW TO USE ACCESSORIES



Glass Turntable



Metal Tray



Metal Rack



Possible to use



Recommended method



Do not use

	MICROWAVE	CONVECTION	COMBINATION
	○	○	○
	X	○	○
	X	○	○
	X	○	X
	X	○	○

### Notes :

- Do not operate the oven when it is empty except preheating.



# UNDERSTANDING YOUR MICROWAVE OVEN

## TIPS FOR MICROWAVE COOKING

### BROWNING

Meat and poultry with high fat content cooked for at least 10 to 15 minutes will brown lightly. Foods cooked a shorter time can be brushed with a browning agent, such as Worcestershire sauce, soy sauce, or barbecue sauce.

### COVERING

A cover will trap heat and steam and cause the food to cook more quickly. Use a lid or microwave-safe plastic wrap with one corner folded back to vent the excess steam. Lids on glass casseroles can become hot during cooking; always handle carefully. Waxed paper will prevent the food from splattering in the oven and help retain heat. When warming bread items, use waxed paper, napkins, or paper towels. To absorb extra moisture, wrap sandwiches and fatty foods in paper towels.

### SPACING

Arrange individual foods, such as baked potatoes, cupcakes, and hors d'oeuvres in a circle and at least 1 inch apart. This will help the food cook more evenly.

### STIRRING

Stirring blends flavors and redistributes the heat in foods. Always stir from the outside toward the center of the dish. Food at the outside of the dish heats first.

### TURNING

Large foods, such as roasts and whole poultry, should be turned so that the top and bottom cook evenly. Also turn over chicken pieces and chops.

### ARRANGEMENT

Do not stack food. Arrange in a single layer in the dish for more even cooking. Because dense foods cook more slowly, place thicker portions of meat, poultry, fish, and vegetables toward the outside of the dish.

### TESTING FOR DONENESS

Foods cook quickly in a microwave oven; test frequently for doneness.

### STANDING TIME

Food often needs to stand from 2 to 15 minutes after being removed from the oven. Usually, you need to cover food during standing time to retain heat. Remove most foods when they are slightly undercooked and they will finish cooking during standing time. The internal temperature of food will rise about 10°F during standing time.

### SHIELDING

To prevent some portions of rectangular or square dishes from overcooking, you may need to shield them with small strips of aluminum foil to block the microwaves. You can also cover poultry legs and wing tips with foil to keep them from overcooking. **Always keep foil at least 1 inch from oven walls** to prevent arcing.

### PIERCING

Pierce the shell, skin, or membrane of foods before cooking to prevent them from bursting. Foods that require piercing include yolks and whites of eggs, hot dogs, clams, oysters, and whole vegetables, such as potatoes and squash.

# UNDERSTANDING YOUR MICROWAVE OVEN

## PRECAUTIONS

- Place the front surface of the door three inches or more from the countertop edge to avoid accidental tipping of the microwave oven during normal use.
- To program the oven, make sure you touch the center of each pad firmly since the areas between the pads will not activate the oven. A tone will sound each time a pad is touched correctly. Do not touch several pads at once.
- Do not strike the control panel with silverware, cookware, etc. Breakage may occur.
- Always use caution when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot. See the "Cookware Guide" earlier in this section for more information.
- Do not rinse cookware immediately after cooking. This may cause breakage. Also, always allow the turntable to cool before removing it from the oven.
- Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
- Do not use the oven to dry newspapers or clothes. They may catch fire.
- Use thermometers that have been approved for microwave oven cooking.
- The turntable must always be in place when you operate the oven.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- There are several precautions to follow when microwaving popcorn:
  - Do not pop popcorn, except in a microwave-safe container or commercial packages designed for microwave ovens.
  - Never try to pop popcorn in a paper bag that is not microwave-approved.
  - Overcooking may result in smoke and fire.
  - Do not repop unpopped kernels.
  - Do not reuse popcorn bags.
  - Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.
  - Do not leave microwave unattended while popping corn.
  - Follow directions on bag.

## CLEANING

**NOTE:** Before cleaning the oven, unplug the power cord. If this is impossible, open the oven door to prevent an accidental oven start.

### INTERIOR

Wipe the oven inside and outside with a soft cloth and a mild detergent solution. Then rinse and wipe dry. This should be done weekly or more often, if needed. Never use cleaning powders or rough pads.

Excessive oil splatters on the inside top will be difficult to remove if left for many days. Wipe splatters with a wet paper towel, especially after cooking chicken or bacon.

### REMOVABLE PARTS

The turntable and rotating ring are removable. They should be hand-washed in warm (not hot) water with a mild detergent and a soft cloth. Once they are clean, rinse well and dry with a soft cloth. Never use cleaning powders, steel wool, or rough pads.

- The turntable may be cleaned at the sink. Be careful not to chip or scratch the edges as this may cause the turntable to break during use.
- The rotating ring should be cleaned regularly.

### DOOR

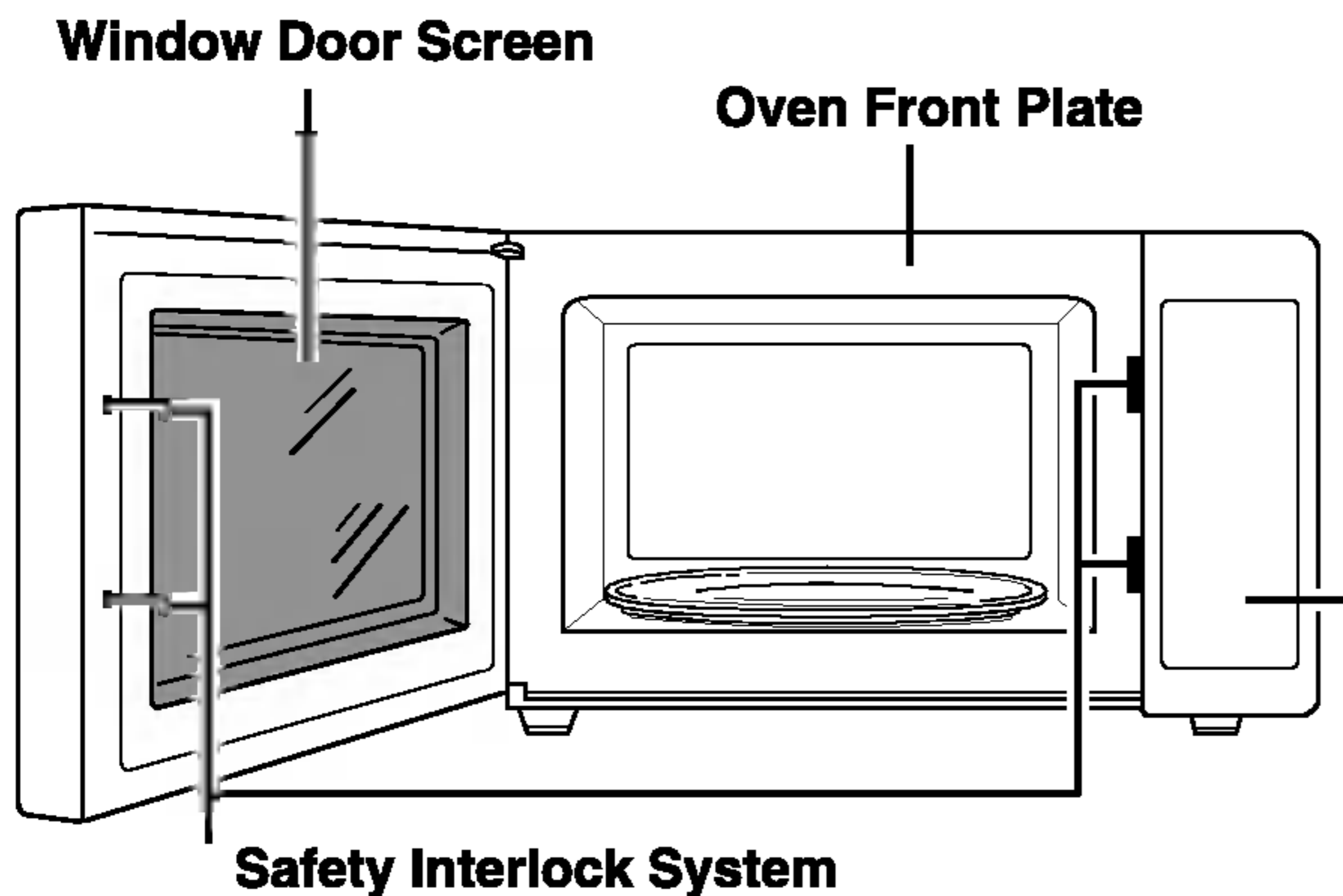
For best performance and safety, the inner door panel and the oven front frame should be free of food or grease buildup. Wipe often with a mild detergent; then rinse and wipe dry. Never use cleaning powders or rough pads.

After cleaning the control panel, touch CLEAR to clear any entries that might have been entered accidentally while cleaning the panel. Also make sure that the turntable and rotating ring are in the right position.



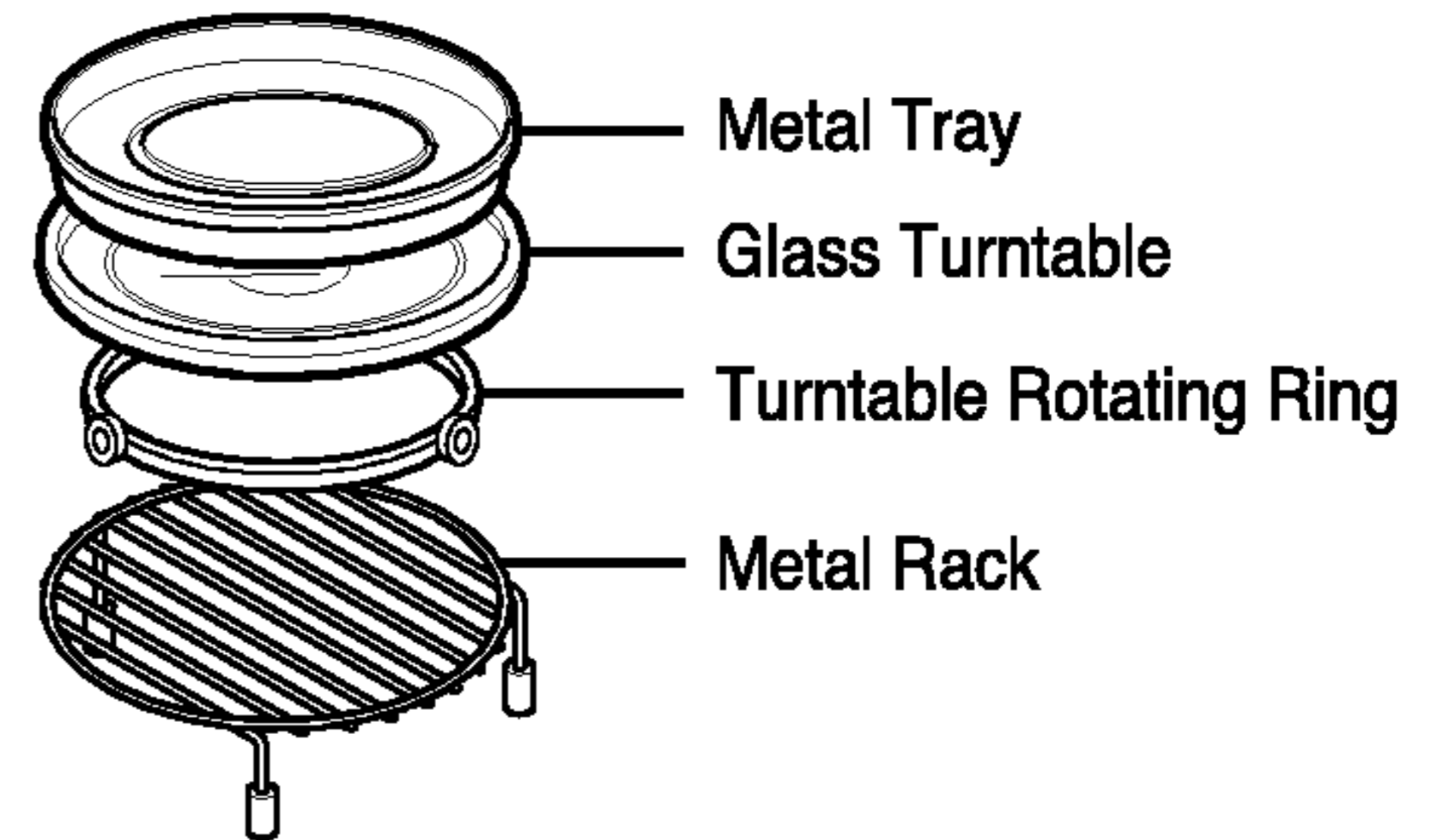
# UNDERSTANDING YOUR MICROWAVE OVEN

## PARTS AND ACCESSORIES

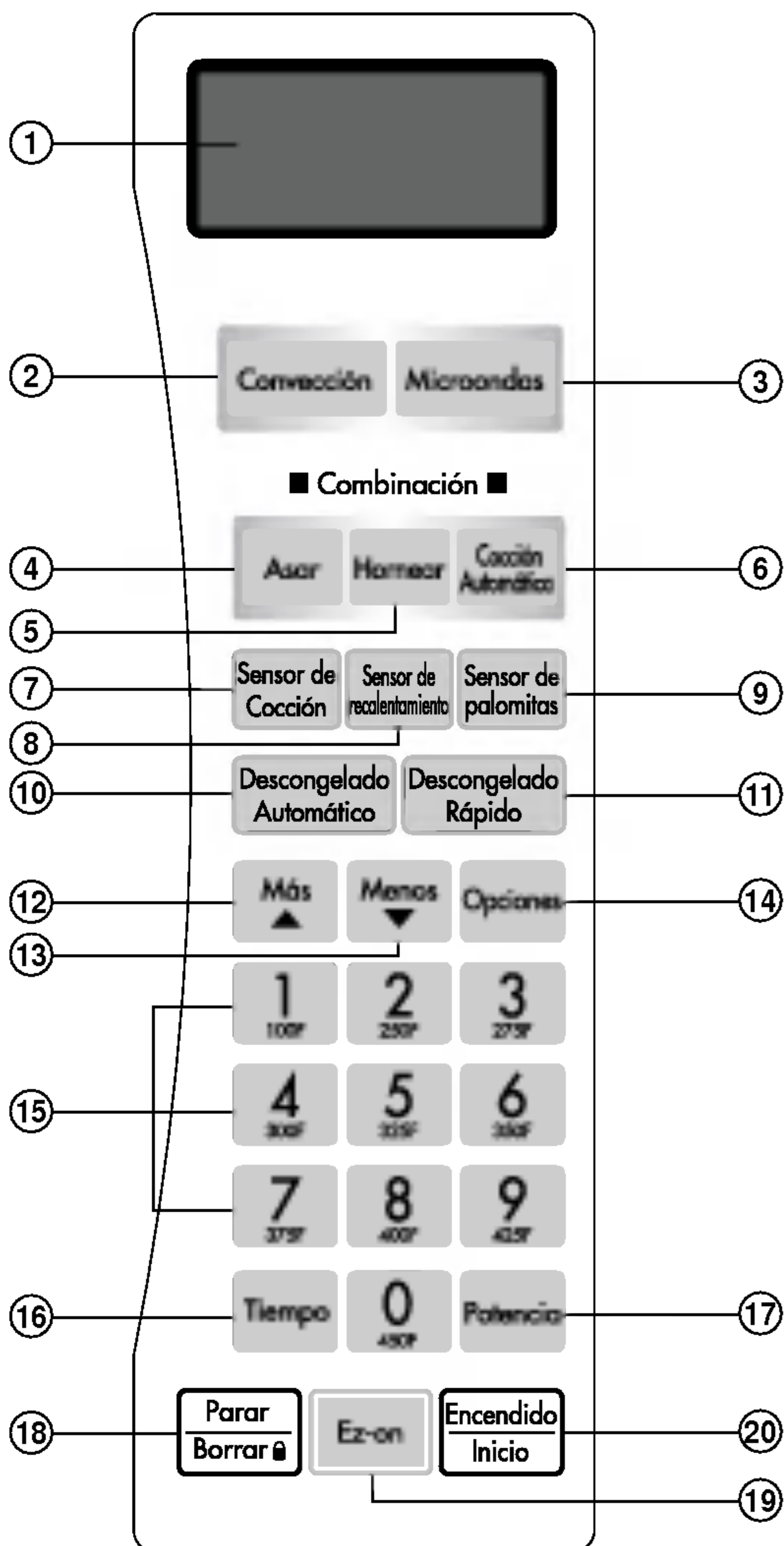


Your oven comes with the following accessories:

- 1 Use and Care Guide (Owner's Manual)
- 1 Glass Turntable
- 1 Turntable Rotating Ring
- 1 Metal Tray
- 1 Metal Rack



## CONTROL PANEL



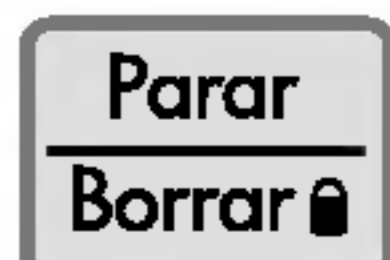
1. **DISPLAY.** The display includes a clock and indicators that tell you time of day, cooking time settings, and cooking functions selected.
2. **CONVECCIÓN (CONVECTION).** Touch this button to cook foods on convection mode.
3. **MICROONDAS (MICROWAVE).** Touch this button to cook foods on microwave mode, and to set cooking time and power level.
4. **ASAR (ROAST).** Touch this button to roast foods on combination mode.
5. **HORNEAR (BAKE).** Touch this button to bake foods on combination mode.
6. **COCCIÓN AUTOMÁTICA (AUTO COOK).** Touch this pad to cook foods automatically on combination mode.
7. **SENSOR DE COCCIÓN (SENSOR COOK).** Touch this button to cook most of your favorite foods without entering cooking time or power level.
8. **SENSOR DE RECALENTAMIENTO (SENSOR REHEAT).** Touch this button to reheat foods without entering cooking time and power level.
9. **SENSOR DE PALOMITAS (SENSOR POPCORN).** Touch this button to cook popcorn automatically.
10. **DESCONGELADO AUTOMÁTICO (AUTO DEFROST).** Meat, Poultry, Fish, Bread. Touch this pad to select food type and defrost food by weight.
11. **DESCONGELADO RÁPIDO (QUICK DEFROST).** This pad provides you with the rapid defrosting method for 1.0 pounds frozen foods.
12. **MÁS (MORE).** Touch this pad to add ten seconds of cooking time each time you press it.
13. **MENOS (LESS).** Touch this pad to subtract ten seconds of cooking time each time you press it.
14. **OPCIONES (CUSTOM SET).** Touch this button to change the oven's default settings for sound, clock, scroll speed, and Lbs/kg.
15. **NUMERAL.** Touch number pads to enter cooking time, power level, quantities, or weights.
16. **TIEMPO (KITCHEN TIMER).** Touch this button to use as a kitchen timer without operating the oven.
17. **POTENCIA (POWER).** Touch this pad to set a cook power.
18. **PARAR/BORRAR (STOP/CLEAR):** Touch this button to stop the oven or to clear entries and to engage or disengage the child lock.
19. **Ez-ON:** You can extend cooking time in multiples of 30 seconds by repeatedly touching this pad during cooking.
20. **ENCENDIDO/INICIO (ENTER/START).** Touch this button to start entries.

# USING YOUR MICROWAVE OVEN

## CHILD LOCK

This is a unique safety feature that prevents unwanted oven operation such as used by children. Once the CHILD LOCK is set, no cooking can take place.

### To set the Child Lock.



Touch and hold **PARAR/BORRAR** until **LOCKED** appears in the display and two beeps are heard. If the time of day was already set, the time of day will return to the display window.

If the CHILD LOCK was already set and you touched another cooking pad, the word locked shows in the display.

Then you can cancel the CHILD LOCK according to below procedure.

### To cancel the child lock



Touch and hold **PARAR/BORRAR** pad until **LOCKED** disappears in the display.

After the CHILD LOCK is turned off, the time of day will return to the display window. The oven will operate normally.

## KITCHEN TIMER

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

### Example : To set the timer 3 minutes.



1. Touch **PARAR/BORRAR**.



2. Touch **TIEMPO**.



3. Touch **[3], [0], [0]**.



4. Touch **ENCENDIDO/INICIO**.

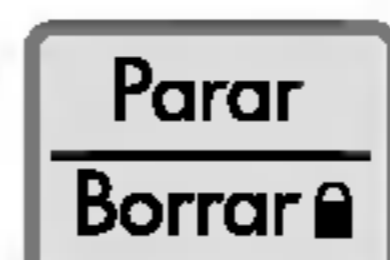
## EZ-ON

A time-saving pad, this simplified control lets you quickly set and start microwave cooking without the need to touch ENCENDIDO/INICIO.

### NOTE:

If you touch Ez-ON, it will add 30 seconds up to 3 minutes 30 seconds; after 3 minutes 30 seconds, every touch will add 1 minute up to 99 min 59 seconds.

### Example : To set Ez-ON cooking for 2 minutes.



1. Touch **PARAR/BORRAR**.



2. Touch **Ez-ON** 4 times.

## MORE/LESS

By using the MAS or MENOS keys, MICROWAVE program can be adjusted to cook food for a longer or shorter time. Pressing MAS will add 10 seconds to the cooking time each time you press it. Pressing MENOS will subtract 10 seconds of cooking time each time you press it.





# USING YOUR MICROWAVE OVEN


## MULTI-STAGE COOKING


For best results, some recipes call for different cook powers during different stages of a cook cycle. You can program your oven to switch from one power level to another for up to 2 stages.

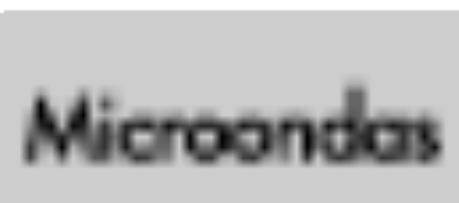
**Example : To set a 2-stage cook cycle.**


 1. Touch **MICROONDAS**.


 2. Touch **[3], [0], [0]**.  
to set a 3 minute cook time for first stage.


 3. Touch **POTENCIA**.


 4. Touch **[8]**.  
to set an 80% cook power for the first stage.

 5. Touch **MICROONDAS**.

 6. Touch **[7], [0], [0]**.  
to set a 7 minute cook time for second stage.

 7. Touch **POTENCIA**.

 8. Touch **[5]**.  
to set a 50% cook power for the second stage.

 9. Touch **ENCENDIDO/INICIO**.

When the first stage is over, you will hear two short tones as the oven begins the second cook stage.

## MICROWAVE POWER LEVELS

Your microwave oven is equipped with ten power levels to give you maximum flexibility and control over cooking. The table below will give you some idea of which foods are prepared at each of the various power levels.

\* The table below shows the power level settings for your oven.





**MICROWAVE POWER LEVEL TABLE**

Power Level	Use
<b>10 (High)</b>	*Boiling water. *Making candy. *Cooking poultry pieces, fish, & vegetables. *Cooking tender cuts of meat. *Whole poultry.
<b>9</b>	*Reheating rice, pasta, & vegetables.
<b>8</b>	*Reheating prepared foods quickly. *Reheating sandwiches.
<b>7</b>	*Cooking egg, milk and cheese dishes. *Cooking cakes and breads. *Melting chocolate.
<b>6</b>	*Cooking veal. *Cooking whole fish. *Cooking puddings and custard.
<b>5</b>	*Cooking ham, whole poultry and lamb. *Cooking rib roast and sirloin tip.
<b>4</b>	*Thawing meat, poultry and seafood.
<b>3</b>	*Cooking less tender cuts of meat. *Cooking pork chops and roast.
<b>2</b>	*Taking chill out of fruit. *Softening butter.
<b>1</b>	*Keeping casseroles and main dishes warm. *Softening butter and cream cheese.
<b>0</b>	* Standing time.

# USING YOUR MICROWAVE OVEN

## OPCIONES

You can change the default values for beep sound, clock, display speed and defrost weight. See following chart for more information.

Example : To change defrost weight mode (from Lbs. to Kg).	
	1. Touch <b>PARAR/BORRAR</b> .
	2. Touch <b>OPCIONES</b> .
	3. Touch <b>[5]</b> .
	4. Touch <b>[2]</b> .

## OPCIONES FUNCTION TABLE

NUMBER	FUNCTION	CHOICE
1	CLOCK SETTING	Enter Time of Day
2	SOUND ON / OFF	Sound On or Sound Off
3	CLOCK ON / OFF	Clock On or Clock Off
4	SCROLL SPEED	Slow, Normal, or Fast
5	LBS / KG	Lbs or Kg

**NOTE:** When the power cord is first plugged in, the default setting are Sound ON, Clock ON, Normal Speed and LBS.



# USING YOUR MICROWAVE OVEN

## SENSOR COOKING OPERATION INSTRUCTION

A sensor detects steam from the food and automatically adjusts cook time for the best cooking results. It's easy and convenient—the oven will guide you, step by step, to cook or reheat foods. The Sensor Menu, with many popular food choices, is preprogrammed to cook or reheat food perfectly everytime.

For more information about Sensor Cooking Programs, see the Sensor Reheat & Cook Tables on pages 19 & 20. These tables provide specific instructions for cooking and heating a variety of foods.




- The Sensor Cooking system works by detecting build-up of vapor.
- Make sure the door remains closed.
- Once the vapor is detected, two beeps will sound.
- Opening the door or touching the PARAR/BORRAR before the vapor is detected will abort the process. The oven will stop.
- Before using Sensor Cooking, make sure the glass turntable is dry, to assure the best results.

### Categories:

Sensor Cook  
Sensor Reheat  
Sensor Popcorn

## SENSOR COOK

SENSOR COOK allows you to cook most of your favorite foods without having to select cooking times and power levels. The oven automatically determines required cooking times for each food item. SENSOR COOK has 5 food categories.

Example :To cook frozen entrée.	
	1. Touch <b>PARAR/BORRAR</b> .
	2. Touch <b>SENSOR DE COCCIÓN</b> .
	3. Touch <b>[3]</b> .
The oven will cook food automatically by sensor system.	

## SENSOR COOK TABLE

CATEGORY	DIRECTION	AMOUNT
Potato	Pierce each potato with a fork and place on the oven tray around the edge, at least one inch apart. After cooking, allow to stand for 5 minutes.	1~4 medium approx. 8 to 10 oz. each
Rice	Place rice and twice as much liquid (water or chicken or vegetable stock) in a 2-quart microwavable dish. Cover with plastic wrap. When cooking is complete, allow 10 minutes standing time. Stir for fluffier rice.	1/2~2 cups Use medium or long grain rice. Cook instant rice according to directions on the package.
Frozen Entrée	Remove from outer display package. Slit cover. If not in microwave-safe container, place on plate, cover with plastic wrap, and vent. After cooking, allow to stand for 5 minutes.	10 to 21 oz.
Fresh Vegetable	Prepare as desired, wash, and leave residual water on the vegetables. Place in an appropriately-sized microwave container, cover with plastic wrap and vent. After cooking, allow to stand for 5 minutes.	1~4 cups
Frozen Vegetable	Remove from package, rinse off frost under running water. Place in an appropriately-sized microwave container, cover with plastic wrap and vent. After cooking, allow to stand for 5 minutes.	1~4 cups




**NOTE:** If you open the door or press PARAR/BORRAR during sensing, the process will be canceled.

# USING YOUR MICROWAVE OVEN

## SENSOR REHEAT

This feature allows you to reheat precooked room-temperature or refrigerated foods without selecting cooking times and power levels. This feature has 3 categories: Dinner Plate, Soup/Sauce, Casserole. See the table below for more information.

**Example :To reheat casserole.**

1. Touch **PARAR/BORRAR.**
2. Touch **SENSOR DE RECALENTAMIENTO.**
3. Touch **[3].**

The oven will reheat food automatically by sensor system.

## SENSOR REHEAT TABLE

Category	Direction	Amount
<b>Dinner plate</b>	Place foods to be heated on dinner plate or similar dish. Cover with plastic wrap and vent. After cooking, allow to stand for 3 minutes.	Approx. 1/2 -1lbs
<b>Soup/Sauce</b>	Place foods to be heated in an appropriately sized microwave container. Cover with plastic wrap and vent. After cooking, stir and allow to stand for 3 minutes.	1-4 cups
<b>Casserole</b>	Cover dish containing the casserole with plastic wrap and vent. After cooking, stir and allow to stand for 3 minutes.	1-4 cups



## SENSOR POPCORN

SENSOR POPCORN lets you pop commercially packaged microwave popcorn (3.0 or 3.5 oz.).

### For best results:

- Use fresh popcorn.
- Place only one bag of prepackaged microwave popcorn on the center of turntable.

**Example :To pop 3.5 oz.**

1. Touch **PARAR/BORRAR.**
2. Touch **SENSOR DE PALOMITAS.**

The oven will cook food automatically by sensor system.




### NOTES:

- Do not attempt to reheat or cook any unpopped kernels.
- Do not use popcorn popping devices in microwave oven with this feature.
- If you use a microwave popper, test it on sensor. There are many such devices available and their results may vary.
- IN NO CASE should you use a popper that concentrates the microwave energy.

## Quick Defrost

One express defrost sequence is preset in the oven, The Express Defrost feature provides you with the quick defrosting method for 1.0 pound "GROUND BEEF" only.

**Example: To defrost 1lb of Ground beef**

1. Touch **PARAR/BORRAR.**
2. Touch **DESCONGELADO RÁPIDO.**
3. Touch **ENCENDIDO/INICIO.**







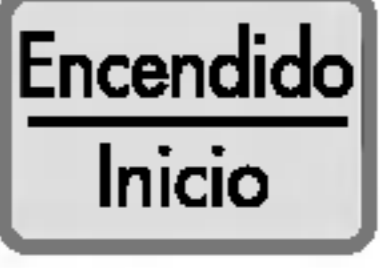
# USING YOUR MICROWAVE OVEN

## AUTO DEFROST

Four defrost choices are preset in the oven. The defrost feature provides you with the best defrosting method for frozen foods, because the oven automatically sets the defrosting times for each food item according to the weight you enter. For added convenience, the AUTO DEFROST includes a built-in tone mechanism that reminds you to check, turn over, separate, or rearrange the food during the defrost cycle. Four different defrosting options are provided.

- 1.MEAT
- 2.POULTRY
- 3.FISH
- 4.BREAD

After touching the AUTO DEFROST once, select the food category. Available weight ranges for Meat, Poultry and Fish are 0.1 to 6.0 lbs. The available weight range for Bread is 0.1 to 1.0 lb.

Example :To defrost 1.2 lbs of meat.	
	1. Touch <b>PARAR/BORRAR.</b>
	2. Touch <b>DESCONGELADO AUTOMÁTICO.</b>
	3. Touch <b>[1].</b>
	4. Touch <b>[1], [2].</b>
	5. Touch <b>ENCENDIDO/INICIO.</b>

### NOTE:

After you touch ENCENDIDO/INICIO button, the display counts down the defrost time. The oven will beep once during the Defrost cycle. At this time, open the door and turn, separate, or rearrange the food as needed.

Remove any portions that have thawed then return frozen portions to the oven and touch ENCENDIDO/INICIO button 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.
- Form the meat into the shape of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Place foods in a shallow glass baking dish or on a microwave roasting rack to catch drippings.
- Foods should still be somewhat icy in the center when removed from the oven.

## AUTO DEFROST TABLE

Category	Food
<b>1. MEAT</b> 0.1 to 6.0 lbs (0.1 to 4.0kg)	<b>BEEF</b> Ground beef, Round steak, Cubes for stew, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty. <b>LAMB</b> Chops (1-inch thick), Rolled roast <b>PORK</b> Chops (1/2-inch thick), Hot dogs, Spareribs, Country-style ribs. Rolled roast, Sausage. <b>VEAL</b> Cutlets (1 lb, 1/2-inch thick)
<b>2. POULTRY</b> 0.1 to 6.0 lbs (0.1 to 4.0kg)	<b>POULTRY</b> Whole (under 4 lbs), Cut up, Breasts (boneless) <b>CORNISH HENS</b> Whole <b>TURKEY</b> Breast (under 6 lbs)
<b>3. FISH</b> 0.1 to 6.0 lbs (0.1 to 4.0kg)	<b>FISH</b> Fillets, Whole Steaks <b>SHELLFISH</b> Crab meat, Lobster tails, Shrimp, Scallops
<b>4. BREAD</b> 0.1 to 1.0 lb (0.1 to 0.5kg)	<b>MUFFINS</b> <b>ROLL CAKE</b>

# USING YOUR CONVECTION OVEN

## TIPS FOR CONVECTION COOKING

This section gives you cooking instructions and procedures for operating each convection function. Please read these instructions carefully.

Convection cooking circulates hot air through the oven cavity with a fan. The constantly moving air surrounds the food to heat the outer portion quickly, creating even browning and sealed-in flavor by the constant motion of hot air over the food surfaces. Your oven uses convection cooking whenever you use the Convection Command Pads.

**DO NOT USE THE OVEN WITHOUT THE TURNTABLE IN PLACE.**

1. **You can cook** food with the Metal Cooking Rack on the turntable.
2. **Do not cover** turntable or metal rack with aluminum foil. It interferes with the flow of air that cooks the food.
3. **Round pizza pans** are excellent cooking utensils for many convection-only items.  
Choose pans that do not have extended handles.
4. **Use convection cooking** for items like soufflés, breads, cookies, angel food cakes, pizza, and for some meat and fish cooking.
5. **You do not need to use** any special techniques to adapt your favorite oven recipes to convection cooking; however, you may need to lower some temperatures or reduce some cooking times from the convection oven cooking directions. See examples in the charts in this section.
6. **When baking** cakes, cookies, breads, rolls, or other baked foods, most recipes call for preheating. Preheat the empty oven just as you do a regular oven. You can start heavier dense foods such as meats, casseroles, and poultry without preheating.
7. **All heatproof** cookware or metal utensils can be used in convection cooking.
8. **As in conventional cooking**, the distance of the food from the heat source affects cooking results. Refer to the charts in this Use and Care Guide.
9. **Use metal utensils** only for convection cooking. Never use for microwave or combination cooking since arcing and damage to the oven may occur.
10. **After preheating**, if you do not open the door, the oven will automatically hold at the preheated temperature for 30 minutes.

## PRECAUTIONS

- The oven cavity, door, turntable, rotating ring, metal racks, and cooking utensils will become very hot. USE THICK OVEN GLOVES when removing the food, cooking utensil, metal rack, and turntable from the oven after convection cooking.
- Do not use lightweight plastic containers, plastic wraps, or paper products during any convection cycle.



# USING YOUR CONVECTION OVEN

## CONVECTION

During convection cooking, a heating element is used to raise the temperature of the air inside the oven. Convection cooking temperature ranges from 225° F to 450° F and 100° F may be programmed.

It is best to preheat the oven when convection cooking. **Lower oven temperature by 25° F from package recommended temperature, instructions. The baking time may vary according to the food condition or individual preference. Check doneness at the minimum time and then adjust time.**

**Example: To set the convection cooking at 325° F for 45 minutes with preheating.**



1. Touch **PARAR/BORRAR**.



2. Touch **CONVECCIÓN**.



3. Touch **[5]**.



4. Touch **ENCENDIDO/INICIO**.



5. Touch **ENCENDIDO/INICIO**.

**NOTE:** After preheating display scrolls "PREHEAT END" with sound. Open the door, place food on the metal tray or rack, and close the door. Display scrolls "ENTER COOKING TIME"

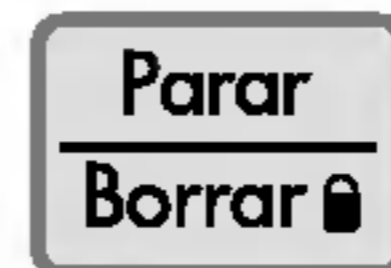


6. Touch **[4], [5], [0], [0]**.



7. Touch **ENCENDIDO/INICIO**.

**Example: To set the convection cooking at 375° F for 30 minutes without preheating.**



1. Touch **PARAR/BORRAR**.



2. Touch **CONVECCIÓN**.



3. Touch **[7]**.



4. Touch **ENCENDIDO/INICIO**.

**NOTE:** If you press the ENCENDIDO/INICIO button, it will operate.



5. Touch **[3], [0], [0], [0]**.



6. Touch **ENCENDIDO/INICIO**.

### NOTE:

- The temperature range has 10 steps.
- The default temperature is 350° F.

### NOTES:

- When the oven reaches the set preheat temperature, five tones will sound and the oven will automatically hold that temperature for 30 minutes.
- The oven temperature drops very quickly when the door is opened, however, this should not prevent food from being fully cooked during normal cooking time.

# USING YOUR CONVECTION OVEN

## CONVECTION COOKING GUIDE

1. Always use the metal rack when convection baking. place food directly on rack or place in metal tray and then place tray on rack.
2. Aluminum pans conduct heat quickly. For most convection baking, light, shiny finishes give best results because they prevent overbrowning in the time it takes to cook the center areas. Pans with dull (satin-finish) bottoms are recommended for cake pans and pie pans for best bottom browning.
3. Dark or non-shiny finishes, glass, and pyroceram absorb heat which may result in dry, crisp crusts.
4. Preheating the oven is recommended when baking foods by convection.
5. To prevent uneven heating and save energy, open the oven door to check food as little as possible.

FOOD		Oven Temp.	Time, Min.	Comments
<b>Breads</b>	Biscuits	375° F	14 to 16	Canned refrigerated biscuits take 2 to 4 minutes less time.
	Corn Bread	375° F	22 to 27	
	Muffins	375° F	28 to 32	Remove from pans immediately and cool slightly on wire rack.
	Popovers	325° F	45 to 55	Pierce each popover with a fork after removing from oven to allow steam to escape.
	Nut Bread or Fruit Bread	350° F	55 to 65	Interiors will be moist and tender.
	Yeast Bread	375° F	18 to 25	
	Plain or Sweet Rolls	350° F	13 to 16	Lightly grease baking sheet.
<b>Cakes</b>	Angel Food	325° F	53 to 63	Invert and cool in pan.
	Cheesecake	300° F	80 to 85	After cooking, turn oven off and let cheesecake stand in oven 30 minutes with door ajar.
	Coffee Cake	325° F	30 to 35	
	Cup Cakes	325° F	20 to 25	
	Fruit Cake (loaf)	275° F	90 to 100	Interior will be moist and tender.
	Gingerbread	325° F	42 to 47	
	Butter Cakes, Cake Mixes	325° F	35 to 45	
	Fluted Tube Cake	325° F	30 to 40	Grease and flour pan.
	Pound Cake	325° F	45 to 55	Cool in pan 10 minutes before inverting on wire rack.
<b>Cookies</b>	Bar	325° F	40 to 50	Use same time for bar cookies from a mix.
	Drop or Sliced	350° F	15 to 19	Use same time for sliced cookies from a mix.

### NOTES:

- The oven temperature indicated in the chart above is recommended over the package instruction temperature.
- The baking time in the chart above is only guidelines for your reference. You need to adjust time according to the food condition or your preference. Check doneness at the minimum time and then adjust time.



# USING YOUR CONVECTION OVEN

## CONVECTION BAKING TABLE

FOOD		Oven Temp.	Time, Min.	Comments
<b>Fruits, Other Desserts</b>	Baked Apples or Pears	350°F	25 to 35	Bake in cookware with shallow sides.
	Bread Pudding	300°F	35 to 40	Pudding is done when knife inserted near center comes out clean.
	Cream Puffs	400°F	30 to 35	Puncture puffs twice with toothpick to release steam after 25 minutes of baking time.
	Custard (individual)	350°F	45 to 50	Set cups in baking dish. Pour boiling water around cups to a depth of 1 inch.
	Meringue Shells	300°F	30 to 35	When done, turn oven off and let shells stand in oven 1 hour to dry.
<b>Pies, Pastries</b>	Frozen	375°F	70 to 80	Follow package directions.
	Meringue-topped	450°F	9 to 11	Follow package directions.
	Two-crust	400°F	50 to 55	Follow package directions.
	Quiche	350°F	30 to 35	Let stand 5 minutes before cutting.
	Pastry Shell	400°F	10 to 16	Pierce pastry with fork to prevent shrinkage.
<b>Casseroles</b>	Meat, chicken, seafood combinations	350°F	20 to 40	Cook times vary with casserole size and ingredients.
	Pasta	350°F	25 to 45	Cook times vary with casserole size and ingredients.
	Potatoes, scalloped	350°F	55 to 60	Let stand 5 minutes before serving.
	Vegetable	350°F	25 to 35	Cook times vary with casserole size and ingredients.
<b>Convenience Foods</b>	Frozen Bread Dough	350°F	30 to 35	Follow package directions.
	Frozen Entrees	350°F	70 to 80	Follow package directions.
	Frozen Pizza Rolls, Egg Rolls	400°F	9 to 11	Follow package directions.
	Pizza	375°F	15 to 25	Follow package directions.
	Slice and Bake Cookies	375°F	13 to 15	Let stand a few minutes before removing from pan to cool.
<b>Main Dishes</b>	Meat Loaf	325°F	55 to 60	Let stand 5 minutes after cooking.
	Oven-Baked Stew	325°F	80 to 90	Brown meat before combining with liquid and vegetables.
	Swiss Steak	350°F	60 to 70	Let stand 2 minutes after cooking.
	Stuffed Peppers	350°F	40 to 45	Use green, red, or yellow peppers.
<b>Vegetables</b>	Acorn Squash Halves	375°F	55 to 60	Pierce skin several places. Add 1/4 cup water to dish. Turn squash halves cut side up after 30 minutes of cook time and cover.
	Baked Potatoes	425°F	50 to 60	Pierce skin with a fork before baking.
	Twice-Baked Potatoes	400°F	25 to 30	Pierce skin with fork before baking.

### NOTES:

- The oven temperature indicated in the chart above is recommended over the package instruction temperature.
- The baking time in the chart above is only guidelines for your reference. You need to adjust time according to the food condition or your preference. Check doneness at the minimum time and then adjust time.

# USING YOUR CONVECTION OVEN

## MEAT ROASTING TABLE FOR CONVECTION COOKING

MEATS		OVEN TEMPERATURE	MINUTES/POUND
<b>Beef</b>	Rib (2 to 4 lbs.)		
	Rare	300° F	42 to 47
	Medium	300° F	47 to 52
	Well	300° F	52 to 57
	Boneless Rib, Top Sirloin		
	Rare	300° F	50 to 55
	Medium	300° F	55 to 60
	Well	300° F	60 to 65
	Beef Tenderloin		
	Rare	300° F	25 to 29
Medium	300° F	29 to 33	
<b>Ham</b>	Pot Roast (2½ to 3 lbs.) Chuck, Rump	300° F	80 to 85
	Canned (3-lb. fully cooked)	325° F	20 to 25
	Butt (5-lb. fully cooked) Shank (5-lb. fully cooked)	325° F	20 to 25 17 to 20
<b>Lamb</b>	Bone-in (2 to 4 lbs.)		
	Medium	300° F	42 to 47
	Well	300° F	47 to 52
	Boneless (2 to 4 lbs.)		
	Medium	300° F	50 to 55
	Well	300° F	55 to 60
<b>Pork</b>	Bone-in (2 to 4 lbs.)	300° F	48 to 52
	Boneless (2 to 4 lbs.)	300° F	56 to 61
	Pork Chops (½ to 1-inch thick)		
	2 chops	325° F	42 to 45
	4 chops	325° F	45 to 48
	6 chops	325° F	48 to 55
<b>Poultry</b>	Whole Chicken (2½ to 3½ lbs.)	375° F	25 to 35
	Chicken Pieces (2½ to 3½ lbs.)	350° F	18 to 21
	Cornish Hens		
	Unstuffed (1 to 1½ lbs.)	375° F	10 to 15
	Stuffed (1 to 1½ lbs.)	375° F	15 to 20
	Duckling (4 to 5 lbs.)	375° F	19 to 21
	Turkey Breast (4 to 6 lbs.)	325° F	21 to 25
<b>Seafood</b>	Fish, whole (3 to 5 lbs.)	400° F	13 to 18
	Lobster Tails (6 to 8-oz. each)	350° F	12 to 17

### NOTES:

- The roasting time in the chart above is only guidelines for your reference. You need to adjust time according to the food condition or your preference. Check doneness at the minimum time and then adjust time.



# USING YOUR COMBINATION OVEN

## TIPS FOR COMBINATION COOKING

This section gives you instructions to operate each combination cooking function. Please read these instructions carefully. Sometimes combination microwave-convection cooking is suggested to get the best cooking results since it shortens the cooking time for foods that normally need a long time to cook. This cooking process also leaves meats juicy on the inside and crispy on the outside. In combination cooking, the convection heat and microwave energy alternate automatically. Your oven has three preprogrammed settings that make it easy to use combination cooking.

## HELPFUL HINTS FOR COMBINATION COOKING

1. **Meats** may be roasted directly on the metal rack or in a shallow roasting pan placed on the rack. When using the metal rack, please check your cooking guide for information on proper use.
2. Less tender cuts of beef can be roasted and tenderized using oven cooking bags.
3. When baking, check for doneness after cooking time is up. If not completely done, let stand in oven for a few minutes to complete cooking.

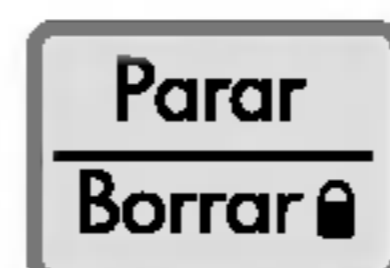
## PRECAUTIONS

1. All cookware used for combination cooking must be BOTH microwave-safe and ovenproof.
2. During combination baking, some baking cookware may cause arcing when it comes in contact with the oven walls or metal accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.
  - If arcing occurs, place a heatproof dish between the pan and the metal rack.
  - We recommend you use the metal tray applied with your oven. It has rubber feet that helps prevent arcing.
  - If arcing occurs with other baking cookware, do not use them for combination cooking.

## COMBINATION ROAST

	Oven Temperature	Microwave Power
Combination Roast	375°F	30%

Example: To roast with combination cooking for 45 minutes.



1. Touch **PARAR/BORRAR**.



2. Touch **ASAR**.



3. Touch **ENCENDIDO/INICIO**.



4. Touch **[4], [5], [0], [0]**.



5. Touch **ENCENDIDO/INICIO**.

### NOTES:

- By touch more/less key in combination cooking, you can set the desired temperature.

# USING YOUR COMBINATION OVEN

## COMBINATION ROAST COOKING GUIDE

MEATS		COMBINATION TEMPERATURE	MINUTES/POUND
<b>Beef</b>	Rib (2 to 4 lbs.) Rare	300°F	11 to 14
	Medium	300°F	14 to 17
	Well	300°F	17 to 20
	Boneless Rib, Top Sirloin Rare	300°F	11 to 14
	Medium	300°F	14 to 17
	Well	300°F	17 to 20
	Beef Tenderloin Rare	300°F	14 to 17
Medium	300°F	17 to 20	
Chuck, Rump or Pot Roast (2½ to 3 lbs.) (Use cooking bag for best results.) Turn over after half of cooking time.	275°F	30 to 40	
<b>Ham</b>	Canned (3-lb. fully cooked)	300°F	15 to 18
	Butt (5-lb. fully cooked)	300°F	15 to 18
	Shank (5-lb. fully cooked)	300°F	15 to 18
	Turn over after half of cooking time.		
<b>Lamb</b>	Bone-in (2 to 4 lbs.) Medium	300°F	13 to 18
	Well	300°F	18 to 23
	Boneless (2 to 4 lbs.) Medium	300°F	14 to 19
	Well	300°F	19 to 24
	Turn over after half of cooking time.		
<b>Pork</b>	Bone-in (2 to 4 lbs.)	300°F	23 to 26
	Boneless (2 to 4 lbs.)	300°F	25 to 28
	Pork Chops (¾ to 1-inch thick) 2 chops	350°F	10 to 13
	4 chops	350°F	13 to 16
	6 chops	350°F	16 to 19
	Turn over after half of cooking time.		
<b>Poultry</b>	Whole Chicken (2½ to 6 lbs.)	400°F	19 to 21
	Chicken Pieces (2½ to 6 lbs.)	375°F	15 to 18
	Cornish Hens Unstuffed	375°F	18 to 25
	Stuffed	375°F	23 to 30
	Duckling	375°F	15 to 18
	Turkey Breast (4 to 6 lbs.) Turn breast side up after half of cooking time.	300°F	11 to 15
<b>Seafood</b>	Fish 1-lb. fillets	350°F	7 to 10
	Lobster Tails (6 to 8-oz. each)	350°F	10 to 15
	Shrimp (1 to 2 lbs.)	350°F	9 to 14
	Scallops (1 to 2 lbs.)	350°F	8 to 13

### NOTES:

- The roasting time in the chart above is only guidelines for your reference. You need to adjust time according to the food condition or your preference. Check doneness at the minimum time and then adjust time.








# USING YOUR COMBINATION OVEN

## COMBINATION BAKE

	Oven Temperature	Microwave Power
Combination Bake	325°F	10%

**Example: To bake with combination cooking for 45 minutes.**

	1. Touch <b>PARAR/BORRAR</b> .
	2. Touch <b>HORNEAR</b> .
	3. Touch <b>ENCENDIDO/INICIO</b> .
	4. Touch <b>[4], [5], [0], [0]</b> .
	5. Touch <b>ENCENDIDO/INICIO</b> .

### NOTES:

- By touch more/less key in combination cooking, you can set the desired temperature.

## COMBINATION BAKE COOKING GUIDE

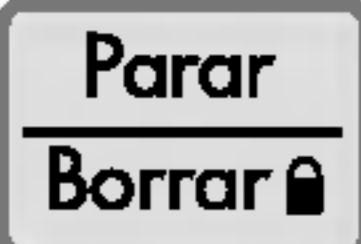



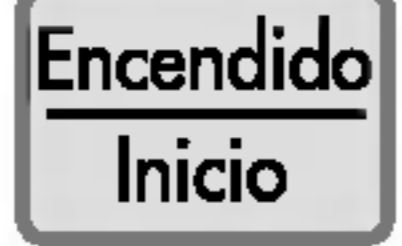
FOOD		Oven Temp	Time, in	Comments
<b>Breads</b>	Biscuits	400°F	13 to 15	Canned refrigerated biscuits take 1 to 3 minutes less time.
<b>Pies, Pastries</b>	Quiche	425°F	15 to 17	Let stand 5 minutes before cutting.
<b>Convenience Foods</b>	Frozen Entrée	375°F	39 to 43	Follow package directions for preparation.
	Frozen Pizza Rolls, Egg Rolls	450°F	4 to 6	Follow package directions for preparation.
	Pizza	450°F	23 to 26	Follow package directions for preparation.
<b>Vegetables</b>	Baked Potatoes	450°F	36 to 40	Pierce skin with a fork before baking.

# USING YOUR COMBINATION OVEN

## COMBINATION AUTO COOK

Use this function to cook food without entering cooking time or power level on combination mode.

AUTO COOK has 4 food categories. Refer to the following auto cook guide for more information.

Example: To cook 3.5 lbs whole chicken.	
	1. Touch <b>PARAR/BORRAR</b> .
	2. Touch <b>COCCIÓN AUTOMÁTICA</b> .
	3. Touch <b>[1]</b> .
	4. Touch <b>[3], [5]</b> .
	5. Touch <b>ENCENDIDO/INICIO</b> .

## COMBINATION AUTO COOKING GUIDE

Category	Direction	Amount
<b>Whole Chicken</b>	Thoroughly wash inside and outside of chicken with cold water. Pat chicken dry with paper towels, secure the legs with kitchen twine. Brush outside of chicken with melted butter or margarine. Place chicken breast side down on metal rack on metal tray. After cooking, loosely tent chicken with aluminum foil. Let stand for 10 minutes after cooking.	2.0~4.0 lbs (0.9~1.8 kg)
<b>Chicken Pieces</b>	Pat chicken pieces dry with paper towels. Brush chicken pieces with melted butter or margarine. Arrange chicken pieces on metal rack on metal tray.	0.4~2.0 lbs (0.2~0.9 kg)
<b>Baked Potato</b>	Pierce each potato several times with a fork and place on metal rack metal tray.	1~4 ea.
<b>Frozen Lasagna</b>	Remove from outer package. Remove film cover. If entrée is not in a ovenproof container, place it on a ovenproof dish. Place on metal rack on metal tray. Let stand for 5 minutes after cooking.	10 or 21 oz.



# HEATING/REHEATING GUIDE

To heat or reheat successfully in a microwave oven, 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 microwave-safe container. The food will heat more evenly if covered with a microwave-safe lid or vented plastic wrap. 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 (1/4-inch thick)	1-2 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	2-3 1/2 minutes 1 1/2-3 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (6-8 oz.)	2-4 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagna 1 serving (10 1/2 oz.)	4-6 minutes	Place lasagna on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1-3 1/2 minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Casserole – cream or cheese 1 cup 4 cups	1 1/2-3 minutes 3 1/2-5 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sloppy Joe or Barbecued Beef 1 sandwich (1/2 cup meat filling) without bun	1-2 1/2 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	1-3 minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Baked beans 1 cup	1 1/2-3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	2 1/2-4 minutes 7 1/2-11 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Rice 1 cup 4 cups	1 1/2-3 1/2 minutes 4-6 1/2 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	1 1/2-2 1/2 minutes 4-6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Soup 1 serving (8 oz.)	1 1/2-2 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.

# FRESH VEGETABLE GUIDE

Vegetable	Amount	Cook Time at High (Minute)	Instructions	Standing Time
Artichokes (8 oz. each)	2 medium 4 medium	5-8 10-13	Trim. Add 2 tsp water and 2 tsp juice. Cover.	2-3 minutes
Asparagus, Fresh, Spears	1 lb.	3-6	Add 1/2 cup water. Cover.	2-3 minutes
Beans, Green & Wax	1 lb.	7-11	Add 1/2 cup water in 1 1/2 qt. casserole. Stir halfway through cooking.	2-3 minutes
Beets, Fresh	1 lb.	12-16	Add 1/2 cup water in 1 1/2 qt. covered casserole. Rearrange halfway through cooking.	2-3 minutes
Broccoli, Fresh, Spears	1 lb.	4-8	Place broccoli in baking dish. Add 1/2 cup water.	2-3 minutes
Cabbage, Fresh, Chopped	1 lb.	4-7	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Carrots, Fresh, Sliced	2 cups	2-4	Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Cauliflower, Fresh, Whole	1 lb.	7-11	Trim. Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Flowerettes, Fresh Celery, Fresh, Sliced	2 cups 4 cups	2 1/2-4 1/2 6-8	Slice. Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Corn, Fresh	2 ears	5-9	Husk. Add 2 tbsp water in 1 1/2 qt. baking dish. Cover.	2-3 minutes
Mushrooms, Fresh, Sliced	1/2 lb.	2-3 1/2	Place mushrooms in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Parsnips, Fresh, Sliced	1 lb.	4-8	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Peas, Green, Fresh	4 cups	7-10	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Sweet Potatoes Whole Baking (6-8 oz. each)	2 medium 4 medium	5-10 7-13	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 (6-8 oz. each)	2 potatoes 4 potatoes	5-8 10-14	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	1 lb.	4-7	Add 1/2 cup water in 2 qt. covered casserole.	2-3 minutes
Squash, Acorn or Butternut, Fresh	1 medium	6-8	Cut squash in half. Remove seeds. Place in 8 x 8-inch baking dish. Cover.	2-3 minutes
Zucchini, Fresh, Sliced	1 lb.	4 1/2-7 1/2	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Zucchini, Fresh, Whole	1 lb.	6-9	Pierce. Place on 2 paper towels. Turn over and rearrange halfway through cooking.	2-3 minutes



# TROUBLESHOOTING

## 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"> <li>• Set a cook time?</li> <li>• Touched ENCENDIDO/INICIO?</li> </ul>
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 before cooking. <b>CAUTION:</b> Never microwave eggs in the shell.

# TROUBLESHOOTING

## Questions and Answers (continued)

### Food

Question	Answer
<p>Why are scrambled eggs sometimes a little dry after cooking?</p>	<p>Eggs will dry out when they are overcooked, even if the same recipe is used each time. The cooking time may need to be varied for one of these reasons:</p> <ul style="list-style-type: none"> <li>• Eggs vary in size.</li> <li>• Eggs are at room temperature one time and at refrigerator temperature another time.</li> <li>• Eggs continue cooking during standing time.</li> </ul>
<p>Is it possible to pop popcorn in a microwave oven?</p>	<p>Yes, if using one of the two methods described below:</p> <ol style="list-style-type: none"> <li>(1) microwave-popping devices designed specifically for microwave cooking</li> <li>(2) prepackaged commercial microwave popcorn that is made for specific times and power output needed</li> </ol> <p><b>Follow exact directions given by each manufacturer for its popcorn popping product and do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested time, discontinue cooking. Overcooking could result in an oven fire.</b></p> <p><b>CAUTION:</b></p> <ul style="list-style-type: none"> <li>• Never use a brown paper bag for popping corn or attempt to pop leftover kernels.</li> <li>• Do not pop prepackaged commercial microwave popcorn directly on the glass turntable. To avoid excessive heating of the glass turntable, place the popcorn bag on a plate.</li> <li>• Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.</li> <li>• Do not leave microwave unattended while popping corn.</li> <li>• Follow directions on bag.</li> </ul>
<p>Why do baked apples sometimes burst during cooking?</p>	<p>The peel has not been removed from the top half of each apple to allow for expansion of the interior of the apple during cooking. As in conventional cooking methods, the interior of the apple expands during the cooking process.</p>
<p>Why do baked potatoes sometimes burn during cooking?</p>	<p>If the cooking time is too long, fire could result. At the end of the recommended cooking time, potatoes should be slightly firm.</p> <p><b>CAUTION: Do not overcook.</b></p>
<p>Why is a standing time recommended after microwave cooking time is over?</p>	<p>Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.</p>
<p>Why is additional time required for cooking food stored in the refrigerator?</p>	<p>As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.</p>



# TROUBLESHOOTING

## Before Calling for Service

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the list below and try the solutions listed for each problem.

If the microwave oven still does not work properly, contact the nearest Authorized Service Center. Authorized Service Centers are fully equipped to handle your service requirements.

Problem	Possible Causes
Oven does not start	<ul style="list-style-type: none"><li>• Is the power cord plugged in?</li><li>• Is the door closed?</li><li>• Is the cooking time set?</li></ul>
Arcing or Sparking	<ul style="list-style-type: none"><li>• Are you using approved cookware?</li><li>• Is the oven empty?</li></ul>
Incorrect time of day	<ul style="list-style-type: none"><li>• Have you tried to reset the time of day?</li></ul>
Unevenly Cooked Foods	<ul style="list-style-type: none"><li>• Are you using approved cookware?</li><li>• Is the glass turntable in the oven?</li><li>• Did you turn or stir the food while it was cooking?</li><li>• Were the foods completely defrosted?</li><li>• Was the time/cooking power level correct?</li></ul>
Overcooked Foods	<ul style="list-style-type: none"><li>• Was the time/cooking power level correct?</li></ul>
Undercooked Foods	<ul style="list-style-type: none"><li>• Are you using approved cookware?</li><li>• Were the foods completely defrosted?</li><li>• Was the time/cooking power level correct?</li><li>• Are the ventilation ports clear?</li></ul>
Improper Defrosting	<ul style="list-style-type: none"><li>• Are you using approved cookware?</li><li>• Was the time/cooking power level correct?</li><li>• Did you turn or stir the food during the defrosting cycle?</li></ul>

# SAFETY PRECAUTIONS

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 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 metal containers or crockery containers which have metallic (e.g. gold or silver) inlays.  
Always remove metal twist ties.  
Metal objects in the oven may arcs, 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 that the front of the door is 8cm 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, as detailed in microwave cook books.
16. The oven must never be used if the door sealing is not in good working order.
17. When liquids are cooked in microwave units, they may be overheated above their boiling point without visible bubbling. When the container is removed, the shock may cause the sudden formation of steam bubbles. A fountain of hot liquid can spring up out of the container explosively.
18. If smoke is observed keep the oven door closed and switch off or disconnect the oven from the power supply.
19. 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.

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