



LG

MICROWAVE OVEN

OWNER'S MANUAL & COOKING GUIDE

MODEL : MS-543XD

PLEASE READ THIS OWNER'S MANUAL
THOROUGHLY BEFORE OPERATING.

PRECAUTIONS

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.

- Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Therefore care has to be taken when handling the container.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave ovens since they may explode.

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).

PRECAUTIONS

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.

- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a trained person.
- **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection, against exposure to microwave energy.
- **WARNING:** Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

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INSTALLATION

Install your oven by following three simple steps:

1. Remove all packing materials and accessories.
2. Place the oven in the level location of your choice with more than 85cm height but make sure there is at least 10 cm of space on the top and 10cm at the rear for proper ventilation. The side of the oven should be kept clear so there is air flow for ventilation.

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

3. Plug your oven into a standard voltage household outlet. Be sure the electrical circuit is at least 13 amps and that your microwave oven is the only appliance on the circuit.

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

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

WARNING : THIS APPLIANCE MUST BE GROUNDED

IMPORTANT

The wires in the mains lead are coloured in accordance with the following codes :

Blue - Neutral
Brown - Live
Green and Yellow - Earth

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

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

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

The wire which is coloured green and yellow must be connected to the terminal which is marked with the earth symbol \perp or coloured green.

This utility article is provided with a mains cord of special performance, which in case it is damaged, must be replaced with a mains cord of the same type ; such a mains cord can be obtained from importer and be installed by a competent person.

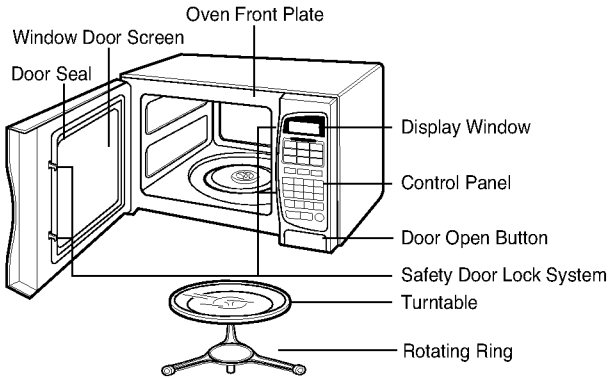
TECHNICAL SPECIFICATIONS

MODEL	MS-543XD
Power Supply	230 V AC, 50 Hz
Rated Power Consumption	1400 W
Microwave Output	*1000 W
Frequency	2450 MHz
Overall Dimensions(WxHxD)	607 X 344 X 488
Oven Cavity Dimensions(WxHxD)	434 X 263 X 465
Effective Capacity of Oven Cavity	54L

*IEC 705 RATING STANDARD

Specifications subject to change without prior notice.

FEATURE DIAGRAM

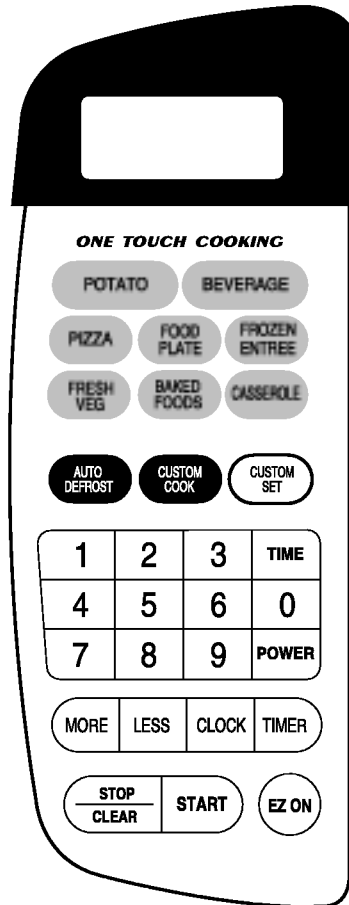


Your oven will be packed with the following materials:

- Glass Turntable 1 each
- Owner's Manual & Cooking Guide 1 each
- Rotating Ring 1 each

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

CONTROL PANEL



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

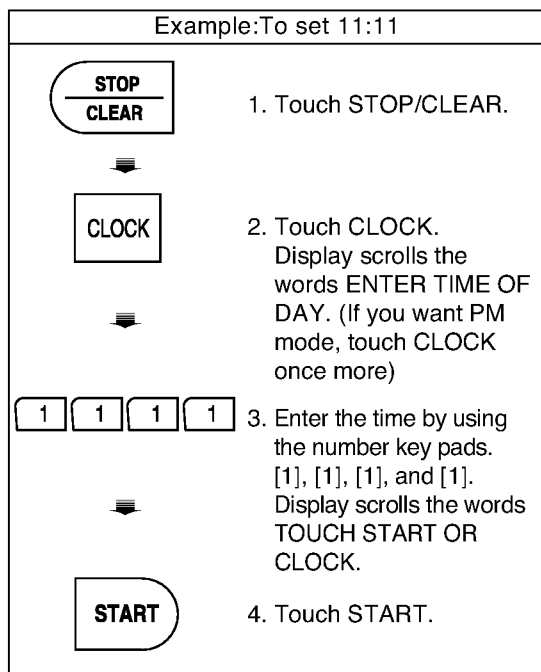
OPERATING INSTRUCTIONS

SETTING CLOCK

This is a 12 hour clock.

When your oven is plugged in for the first time or when power resumes after a power interruption, the word PLEASE SET TIME OF DAY in the display scrolls five times.

Example: To set 11:11



1. Touch STOP/CLEAR.

2. Touch CLOCK.
Display scrolls the words ENTER TIME OF DAY. (If you want PM mode, touch CLOCK once more)

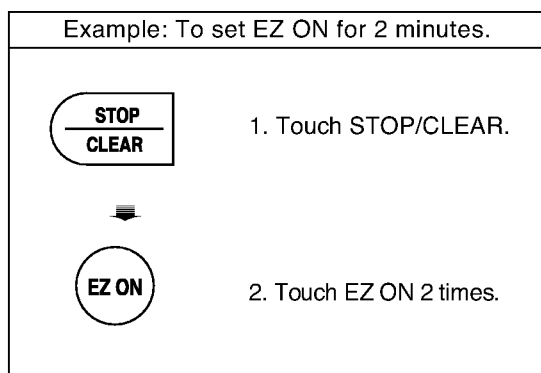
3. Enter the time by using the number key pads. [1], [1], [1], and [1].
Display scrolls the words TOUCH START OR CLOCK.

4. Touch START.

EZ ON

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

Example: To set EZ ON for 2 minutes.



1. Touch STOP/CLEAR.

2. Touch EZ ON 2 times.

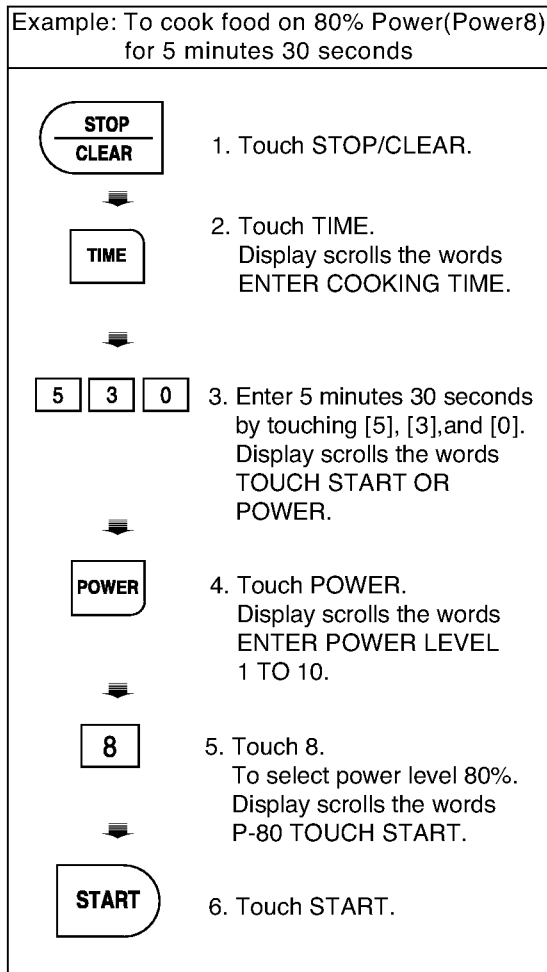
NOTE:

If you touch EZ ON, every touch will add 1 minute up to 99 min 59 seconds.

TIME COOK

This function allows you to cook food for a desired time. In order to give you the best results, there are 10 power level settings in addition to HI-POWER because many food need slower cooking (at less than HI-POWER).

Example: To cook food on 80% Power(Power8) for 5 minutes 30 seconds



1. Touch STOP/CLEAR.

2. Touch TIME.
Display scrolls the words ENTER COOKING TIME.

3. Enter 5 minutes 30 seconds by touching [5], [3], and [0].
Display scrolls the words TOUCH START OR POWER.

4. Touch POWER.
Display scrolls the words ENTER POWER LEVEL 1 TO 10.

5. Touch 8.
To select power level 80%.
Display scrolls the words P-80 TOUCH START.

6. Touch START.

When cooking is complete, two short tones and one long tone will sound. The word END shows in the display window. 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.

OPERATING INSTRUCTIONS

MULTI - STAGE TIME COOK

For Multi-Stage cooking, repeat timed cooking steps 2 through 5 on the previous page before touching the START pad for additional Time and Power program you want to add.

Auto Defrost can be programmed before the first stage to defrost first and then cook.

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 chart below shows the power level settings for your oven.

MICROWAVE POWER LEVEL CHART


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

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	
	1. Touch STOP/CLEAR.
	2. Touch and hold 0 until LOCKED display and two beeps are heard.




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 0 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.

ONE TOUCH COOK

One touch Cook made easy! Your oven's menu has been preprogrammed to cook food automatically. Tell the oven what you want. Then let your microwave oven cook your selections.

Example: To cook pizza, simply follow the step below	
	1. Touch STOP/CLEAR.
	* Place pizza in the oven and close the door. 2. Touch PIZZA. Display scrolls the words TOUCH 1 TO 3 SLICES.
	3. Touch 1. The oven begins the cooking you selected without the need to touch START. Be sure to close the door before selecting categories.

OPERATING INSTRUCTIONS

ONE TOUCH COOK CHART

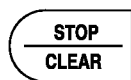
Key	Touch keypad	Serving size	Directions	Cover
PIZZA	1 Button 2 Button 3 Button	1 slice (5 oz.) 2 slices (10 oz.) 3 slices (15 oz.)	* Place the refrigerated pizza on the plate in the center of the microwave oven.	None
BEVERAGE	1 Button 2 Button	1 cup 2 cups	* Use mug or microwave-safe cup. * Stir after reheating.	None
FROZEN ENTREE		10 oz.	* Follow the package instructions. * Example of one frozen entree is Lasagna with meat sauce, Chicken with Rice, and Sliced Turkey Breast with Rice and Vegetable.	None
FOOD PLATE	1 Time 2 Times	1 serv (8 oz.) 2 servs (16 oz.)	* Arrange food on microwave plate. * Place meaty portions and bulky vegetables to outside of plate. * Cover with plastic wrap vented. * After cooking, let stand for 2 minutes.	Plastic wrap
POTATO	1 Button 2 Button 3 Button 4 Button	1 EA (8 oz.) 2 EA (16 oz.) 3 EA (24 oz.) 4 EA (32 oz.)	* Place in center of the oven on paper towel. * Pierce potato several times with fork. * After cooking, let stand for 5 minutes.	None
FRESH VEGETABLE	1 Button 2 Button 3 Button 4 Button	1 cup 2 cups 3 cups 4 cups	* Prepare vegetable (wash, cut-up vegetable into 1/2-inch slices or pieces). * Most vegetables need 2 minutes or 3 minutes standing time after cooking. 1 cup - Add 2 tablespoon water 2 cups - Add 1/4 cup water 3 cups - Add 1/3 cup water 4 cups - Add 1/2 cup water	Plastic wrap
BAKED GOODS	1 Button 2 Button 3 Button 4 Button	1 EA 2 EA 3 EA 4 EA	* Place in the center of the oven on paper towel.	None
CASSEROLE	1 Button 2 Button 3 Button 4 Button	1 cup 2 cups 3 cups 4 cups	* Place in center of the oven.	Plastic wrap

OPERATING INSTRUCTIONS

CUSTOM SET

CUSTOM SET provides five modes which make using your microwave oven quite handy. You can select SOUND ON/OFF, CLOCK ON/OFF, SCROLL SPEED, LBS/KG, AND DEMO MODE.

Example 1: To turn off Sound of beeper.



1. Touch STOP/CLEAR.



2. Touch CUSTOM SET.
Five modes show in the display repeatedly. You can set them according to your intention:



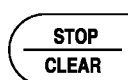
3. Touch 1.
Display scrolls the words
SOUND ON TOUCH 1
OFF TOUCH 2.



4. Touch 2.
SOUND OFF and the
current time will be
displayed.

NOTE: To turn sound back on, repeat steps 1-4.

Example 2: To turn off clock.



1. Touch STOP/CLEAR.



2. Touch CUSTOM SET.
Five modes show in the
display repeatedly. You can
set them according to your
intention.



3. Touch 2.
Display scrolls the words
CLOCK ON TOUCH 1
OFF TOUCH 2.



4. Touch 2.
CLOCK OFF and the current
time will be disappeared.

Note: To turn on clock, repeat steps 1-4.

CONTROL SET-UP FUNCTION CHART

NO	FUNCTION	CHOICE
1	SOUND ON / OFF	Sound On or Sound Off
2	CLOCK ON / OFF	Clock On or Clock Off
3	SCROLL SPEED	Slow, Normal, or Fast
4	LBS / KG	Lbs or Kg
5	DEMO ON / OFF	Demo On or Demo Off



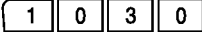



NOTE: When the power cord is first plugged in, the default setting are Sound ON, Clock ON, Normal Speed, LBS and DEMO OFF.

OPERATING INSTRUCTIONS

CUSTOM COOK

This feature allows you to set and execute a frequently used single stage program. Once the cooking program is set, you can use it by pressing the CUSTOM COOK.

Example: To set cooking program, 10 minutes 30 seconds at power level 80%.

	1. Touch STOP/CLEAR.
↓	
	2. Touch CUSTOM COOK. Display scrolls the words TOUCH START OR ENTER NEW TIME.
↓	
	3. Enter 10 minutes and 30 seconds. Display scrolls the words TOUCH START OR POWER.
↓	
	4. Touch POWER. Display scrolls the words ENTER POWER LEVEL 1 TO 10.
↓	
	5. Touch 8. Display scrolls the words P-80 TOUCH START.
↓	
	6. Touch START.

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.





* The CUSTOM COOK will retain its program until you reset it.

MORE/LESS

By using the MORE or LESS keys, all of the ONE TOUCH COOK, TIME COOK, EZ ON, AND CUSTOM COOK program can be adjusted to cook food for a longer or shorter time.

Pressing MORE will add 10 seconds to the cooking time each time you press it. Pressing LESS will subtract 10 seconds of cooking time each time you press it.



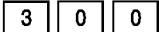

To adjust the one touch cook (pizza) cooking time for a longer time

	1. Touch STOP/CLEAR.
↓	
	2. Touch PIZZA. Display scrolls the words TOUCH 1 TO 3 SLICES.
↓	
	3. Touch 1.
↓	
	4. Touch MORE.
	NOTE: Press the MORE or LESS pad during time countdown.

TIMER

You can use the timer function of your oven for purpose other than cooking.

Example: To count 3 minutes

	1. Touch STOP/CLEAR.
↓	
	2. Touch TIMER. Display scrolls the words ENTER TIME.
↓	
	3. Touch [3],[0], and [0]. Display scrolls the words TOUCH START.
↓	
	4. Touch START.

OPERATING INSTRUCTIONS

AUTO DEFROST

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

With the Auto Defrost feature, the oven automatically sets the defrosting time and power levels for you.

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

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange as recommended in the Auto Defrosting AUTO DEFROST GUIDE.

Three different defrosting levels are provided.

- 1 GROUND MEAT
- 2 POULTRY
- 3 STEAKS/CHOPS

* Available weight is 0.1~6.0 lbs (0.1~4.0 kgs).

NOTE:

When you touch the START pad, the display changes to defrost time count down. The oven will beep twice during the DEFROST cycle. At each beep, 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 on a microwave roasting rack to catch drippings.

* Food should still be somewhat icy in the center when removed from the oven.

Example: To defrost 1.2 lbs of ground beef, select Meat menu, enter the weight, and press START



1. Touch STOP/CLEAR.



2. Touch AUTO DEFROST.
Display scrolls the words
GROUND MEAT TOUCH 1
POULTRY TOUCH 2
STEAKS/CHOPS TOUCH 3.



3. Touch 1.
Display scrolls the words
ENTER WEIGHT.



4. Enter the weight by touching [1] and [2].
Display scrolls the words
1.2 LBS TOUCH START



5. Touch START.
Defrosting starts.

OPERATING INSTRUCTIONS

AUTO DEFROST SEQUENCE LIST

Sequence	Food	At Beep	Stand Time
GROUND MEAT	BEEP		
	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	Same as above.	10-20 min.
	Chuck roast	Same as above.	10-20 min.
	LAMB		
	Ribs	Turn over. Cover warm areas with aluminum foil.	10-20 min.
Roasts	Same as above.	10-20 min.	
POULTRY	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	Separate pieces and rearrange.	5-10 min.
	CORNISH HENS		
	Whole, Split	Turn over. Cover warm areas with aluminum foil.	10-20 min. Rinse under cold running water.
TURKEY			
	Breast (under 6 lbs.)	Turn over and rearrange.	10-20 min. Rinse under cold running water.
STEAKS/ CHOPS	BEEF STEAKS	Turn over. Cover warm areas with aluminum foil.	10-20 min.
	LAMB CHOPS	Same as above.	10-20 min.
	FISH		
	Steaks, Whole fish	Turn over and rearrange. Cover head and tail with foil.	5 min.
	Filletts	Turn over. Separate fillets when partially thawed if possible.	5 min. Rinse under cold water to separate.
	SHELLFISH		
	Crabmeat, Shrimp	Rearrange and break apart.	5 min.
	Lobster tails	Turn over and rearrange.	5 min.
	Scallops	Turn over and rearrange.	5 min.

OPERATING INSTRUCTIONS

WARNING : Do not use aluminum foil during cooking cycle.

MEAT

1. No special techniques are required. The roast should be prepared and seasoned (if desired) as for any other conventional method. Meat should be thoroughly defrosted before cooking.
2. Place the meat on a microwave roasting rack or ovenproof plate and place on the turntable.
3. Cook according to the cooking chart (below), using 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. STAND for 5-10 minutes wrapped in foil after cooking. The standing time is very important as it completes the cooking process.
6. Ensure meat is thoroughly cooked before eating.

MEAT COOKING CHART

Cut	Microwave power	Cooking time per pound
BEEF		
Standing/Rolled Rib		
-Rare	8	8 ¹ / ₂ ~10 ¹ / ₂ minutes
-Medium	8	9~11 minutes
-Well-done	8	11~13 ¹ / ₂ minutes
Ground Beef (to brown for casserole)	HIGH	6~9 minutes
Hamburgers, Fresh or defrosted (4 oz. each)		
-2 patties	HIGH	2~4 minutes
-4 patties	HIGH	3~5 minutes
LAMB		
Loin, Leg	8	12~16 minutes
ROAST LAMB		
-4 slices	HIGH	2~3 minutes
-6 slices	HIGH	3~4 minutes

NOTE:

The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the meat.

POULTRY

1. No special techniques are required. The poultry should be prepared as for any other conventional method. Season if desired.
2. Poultry should be thoroughly defrosted, ensuring giblets and any metal clamps are removed.
3. Prick the skin and brush lightly with vegetable oil unless 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 cooking chart (below), turning the bird over halfway through the cooking time. Poultry, because of its shape, has a tendency to cook unevenly, especially in very bony parts. Turning the bird during roasting helps to cook these areas evenly.
6. 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. Ensure 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 portions 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 pound
CHICKEN		
Whole	8	10~14 minutes
Breast(boned)	8	9~13 minutes
Portions	8	10~16 minutes
TURKEY		
Whole	8	10~14 minutes

NOTE:

* The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the food.

* If whole birds are stuffed, the weight of the stuffed bird should be used when calculating the cooking time.

OPERATING INSTRUCTIONS

FISH

1. Arrange fish in a large shallow non-metallic dish or casserole.
2. Cover with pierced microwave plastic film or casserole lid.
3. Place the dish on the turntable.
4. Cook according to the instructions in the 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 pound	Method	Standing Time
Fish Fillets	HIGH	4~7 minutes	Add 15~30 ml (1~2 tbsp.)milk	2~3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4~7 minutes	—	3~4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5~8 minutes	—	3~4 minutes
Salmon Steaks	HIGH	5~7 minutes	Add 15~30 ml (1~2 tbsp.)milk	3~4 minutes

HEATING OR REHEATING GUIDE

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 (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 pies 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 1/2~3 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 1/2~4 minutes 5~8 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 CHART

Vegetable	Amount	Cook time at HIGH	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.	3~7	Add $\frac{1}{2}$ cup water. Cover.	2-3 minutes
Beans, Green & Wax	1 lb.	8~12	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. casserole. Stir halfway through cooking.	2-3 minutes
Beets, Fresh	1 lb.	14~18	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Rearrange halfway through cooking.	2-3 minutes
Broccoli, Fresh, Spears	1 lb.	5~9	Place broccoli in baking dish. Add $\frac{1}{2}$ cup water.	2-3 minutes
Cabbage, Fresh, Chopped	1 lb.	6~8	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Carrots, Fresh, Sliced	2 cups	3~6	Add $\frac{1}{4}$ cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Cauliflower, Fresh, Whole	1 lb.	7~11	Trim. Add $\frac{1}{4}$ cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Fresh, Flowerettes Celery, Fresh, Sliced	2 cups 4 cups	3~5 7~9	Slice. Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking	2-3 minutes
Corn, Fresh	2 ears	5~9	Husk. Add 2 tbsp water in 1- $\frac{1}{2}$ qt. baking dish. Cover.	2-3 minutes
Mushrooms, Fresh, Sliced	$\frac{1}{2}$ lb.	2~3 $\frac{1}{2}$	Place mushrooms in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Parsnips, Fresh, Sliced	1 lb.	4~8	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Peas, Green, Fresh	4 cups	7~10	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ 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 9~15	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	1 lb.	5~8	Add $\frac{1}{2}$ cup water in 2 qt. covered casserole.	2-3 minutes
Squash, Acorn or Butternut, Fresh	1 medium	7~9	Cut squash in half. Remove seeds. Place in 8 X 8-inch baking dish. Cover.	2-3 minutes
Zucchini, Fresh, Sliced	1 lb.	5~8	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Zucchini, Fresh, Whole	1 lb.	7~10	Pierce. Place on 2 paper towels. Turn zucchini over and rearrange halfway through cooking.	2-3 minutes

CLEANING

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 the 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.

BEFORE CALLING FOR SERVICE

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 instructions.

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 when you cook the same food.
- * Use the LESS pad, and cook time will be decreased 10 seconds per one touch.

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 when you cook the same food.
- * Use the MORE pad, and time will be increased per one time.

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.

OTHER HELPFUL INSTRUCTIONS

For Best Results:

1. When determining the time for a particular food, begin by using minimum time and checking condition occasionally. It is easy to overcook food because microwaves cook very quickly.
2. Small quantities of food or foods with low water content may dry out and become hard if cooked too long.
3. Do not use the oven for drying kitchen towels or paper products. They may burn.
4. Break eggs before cooking them in the microwave.
5. For food items such as apples, potatoes, egg yolks, chicken livers, etc., be sure to pierce the skin or membrane to prevent bursting of the food while cooking in the oven.

Defrosting Frozen Foods:

1. Foods that have been frozen can be placed directly in the oven for thawing. (Be certain to remove any metallic ties or wraps.)
2. Defrost according to the Defrost Guide found in this Manual.
3. For areas of the food thawing faster than others, shield if necessary.
This helps slow down or stop the defrosting process.
4. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly that it is sometimes better to begin cooking while still slightly frozen.
5. It may be necessary to increase or decrease the cooking time in some recipes, depending on the starting temperature of the foods.

NOTE:

Air from the vent may become warm during cooking. This is normal.

Browning:

There are a few foods which are not cooked long enough in the microwave oven to brown and may need additional colour.

Coatings such as **SHAKE & BAKE**, paprika, and browning agents such kitchen bouquet or Worcestershire sauce may be used on chops, meat patties or chicken parts.

Roasts, poultry or ham, cooked for 10-15 minutes or longer, will brown nicely without extra additives.

Cooking Utensils:

1. Most glass, ceramic glass and heat resistant glassware utensils are microwave-safe.
2. Most paper napkins, towels, plates, cups, cartons, and cardboard are convenient utensils. Some recycled paper products may contain impurities which could cause arcing or fires when used in the microwave oven.
3. Some plastic dishes, cups, containers, and wraps may be used in the microwave oven. Follow the manufacturer's instructions or information given in the cooking guide when using plastics in the microwave oven.
4. Metal utensils and utensils with metallic trim should not be used in the microwave oven.

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 with a damp cloth followed immediately by a dry cloth. Press **STOP/CLEAR** 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.

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 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 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 seal 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.

