



# MICROWAVE OVEN

## OWNER'S MANUAL

**MODEL : MD-1243KC**  
**MD-1243KCL**

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

# 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).

**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 overheated. 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**

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to person, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended by the manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surface.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Snap lid securely onto carafe before serving any beverages.
14. Scalding may occur if the lid is removed during the brewing cycle.
15. The glass carafe is designed for use with this appliance only. It must never be used on the range top.
16. Do not set a hot carafe on a wet or cold surface.
17. Do not use cracked carafe or a carafe having a loose or weakened handle.
18. Do not clean carafe or warming plate with cleansers, steel wool pads, or other abrasive materials.
19. **WARNING** : To reduce the risk of fire or electric shock, do not remove the base plate. No user serviceable parts are inside. Repair should be done only by authorized personnel.
20. Avoid contact with moving parts.
21. Do not pull out the water reservoir while brewing coffee.

**SAVE THESE INSTRUCTIONS!  
FOR HOUSEHOLD USE ONLY**

5	TECHNICAL SPECIFICATIONS
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Power Supply		120V AC, 60 Hz
Rated Power Consumption		1650W
Microwave Output	Microwave	*1200W
	Coffee Maker	750W / 90W (Dual)
Rated Current		13.8A(Microwave Oven) / 14.5A(Microwave Oven with Coffee Maker)
Overall Dimensions (WxHxD)"		23" x 12 <sup>1</sup> / <sub>2</sub> " x 17 <sup>1</sup> / <sub>8</sub> "
Oven Cavity Dimensions (WxHxD)"		14 <sup>11</sup> / <sub>16</sub> " x 9 <sup>5</sup> / <sub>8</sub> " x 15 <sup>5</sup> / <sub>8</sub> "
Capacity of Oven Cavity		1.2 cu.ft

\*IEC 60705 RATING STANDARD  
Specifications subject to change without prior notice.

## 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

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

properly installed and grounded.

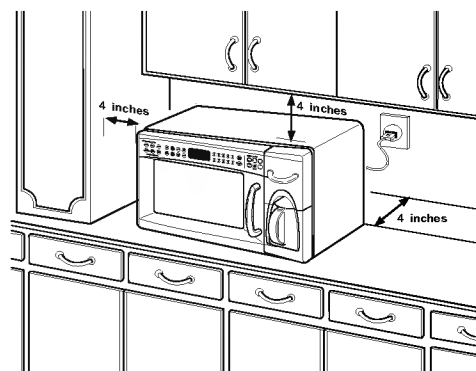
The consumer should have it checked by a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

**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.



Countertop

## **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.

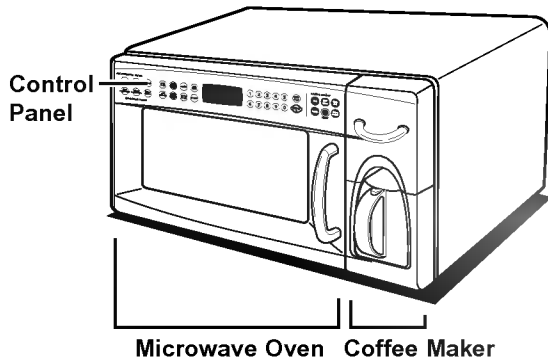
## **E. PLACEMENT OF THE OVEN**

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.

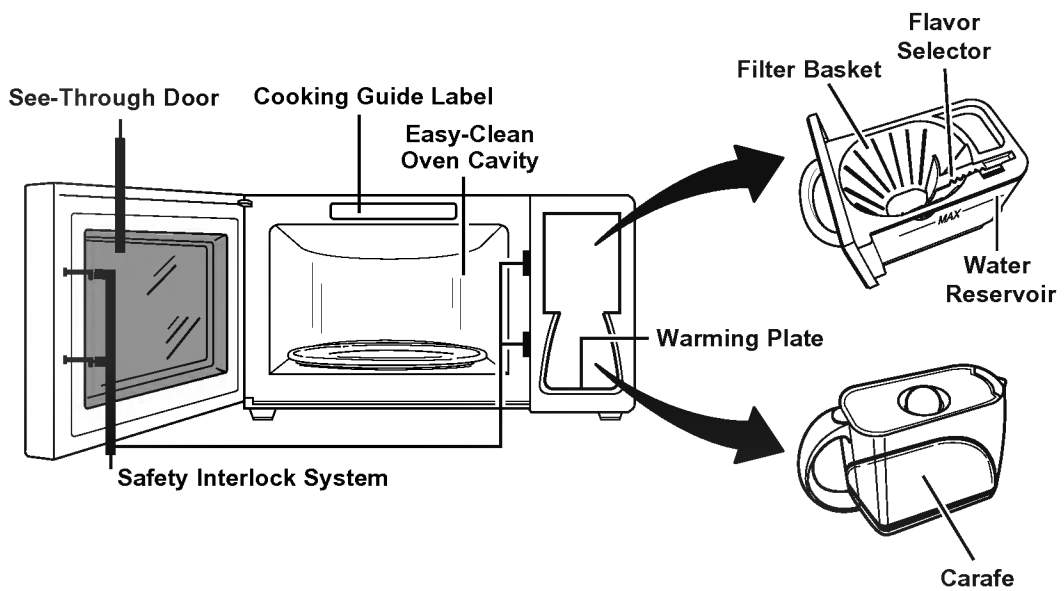
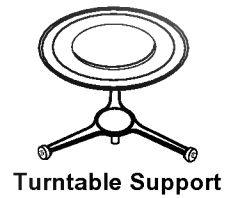
## **F. RADIO INTERFERENCE**

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.

## PARTS AND ACCESSORIES



Glass Turntable



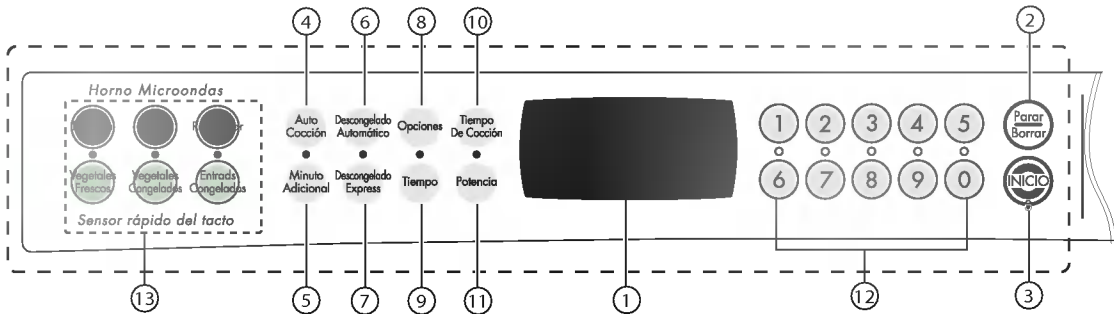
Your oven comes with the following accessories:

- 1 Use and Care Guide
- 1 Glass Turntable
- 1 Turntable Support
- 1 7 cup Water Reservoir
- 1 7 cup Carafe with lid



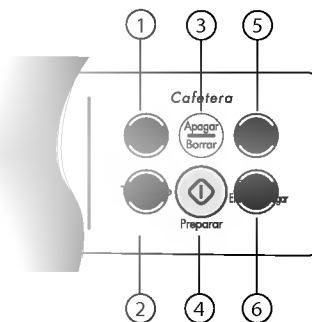
## CONTROL PANEL

### MICROWAVE CONTROL AREA



1. **DISPLAY.** The Display includes a clock and indicators that tell you time of day, cooking time settings, and cooking functions selected.
2. **STOP/CLEAR.** Touch this pad to stop the oven or clear entries. (microwave oven only)
3. **START.** Touch this pad to start all entries (except the Auto Cook and Add Minute function which start automatically) and to turn Child Lock on or off.
4. **AUTO COOK.** Touch this pad to select programmed food items.
5. **ADD MINUTE.** Touch this pad to cook at 100% cooking power for 1 minute to 99 minutes 59 seconds.
6. **AUTO DEFROST.** This pad is an accurate defrosting method for frozen meat, poultry and fish up to 6.0 lbs.
7. **EXPRESS DEFROST.** This pad provides you with the quick defrosting method for 1.0 pound of frozen foods.
8. **OPTION.** Touch this pad to change the oven's default settings for clock, sound, scroll speed and Lbs/Kg.
9. **KITCHEN TIMER.** Touch this pad to use your microwave oven as a kitchen timer.
10. **COOK TIME.** Touch this pad to set the cooking time.
11. **POWER.** Touch this pad to set the cooking power.
12. **NUMBER PADS.** Touch Number Pads to enter cooking time, power level, quantities, or weights.
13. **QUICK TOUCH SENSOR.** This pad allows you to cook most of your favorite foods without having to select cooking times and power levels.

### COFFEE MAKER CONTROL AREA



1. **1-4.** This pad is small batch function. This pad is used when you want to brew a small amount (1~4 cups) of coffee.
2. **TEMP.** This pad is used when you want to adjust the warming plate temperature of the coffee.
3. **OFF/CLEAR.** Touch this pad to stop the coffee maker or clear entries. (coffee maker only)
4. **BREW.** This pad is used when you want to brew more than 4 cups of coffee.
5. **TIME SET.** Touch this pad to change the default setting of the coffee maker for brew timer or warming plate timer.
6. **TIMER ON/OFF.** This pad is used when you want to turn the brew timer function On or Off.

## COOKWARE GUIDE

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.

USE	DO NOT USE
<p><b>Ovenproof Glass</b></p> <ul style="list-style-type: none"> <li>• Glass treated for use in high-intensity heat includes utility dishes, bread dishes, pie plates, cake plates, liquid measuring cups, casseroles, and bowls without metallic trim.</li> </ul> <p><b>China</b></p> <ul style="list-style-type: none"> <li>• Bowls, cups, serving plates, and platters without metallic trim can be used in your oven.</li> </ul> <p><b>Plastic</b></p> <ul style="list-style-type: none"> <li>• When using plastic wrap as a cover, make sure that the dish is deep enough so the plastic wrap does not touch the food. As the food heats, it may melt the plastic wrap wherever the wrap touches the food.</li> <li>• Place plastic wrap loosely over the top of the dish and secure it by pressing the wrap to the sides of the dish.</li> <li>• Vent by turning back one corner of the plastic wrap. This will allow excess steam to escape.</li> <li>• Use plastic dishes, cups, semi-rigid freezer containers, and plastic bags <b>only for short time cooking. Use these with care because the plastic may soften from the heat of the food.</b></li> </ul> <p><b>Paper</b></p> <ul style="list-style-type: none"> <li>• Microwave-safe paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design can be used in your oven.</li> <li>• Refer to the paper manufacturer's label for use of any paper product in the microwave oven.</li> </ul>	<p><b>Metal Utensils</b></p> <ul style="list-style-type: none"> <li>• Metal shields food from microwave energy and produces uneven cooking. Avoid metal skewers, thermometers, or foil trays.</li> <li>• Metal utensils can cause arcing, which is a discharge of electric current. Arcing can damage your microwave oven.</li> </ul> <p><b>Metal Decoration</b></p> <ul style="list-style-type: none"> <li>• Do not use metal-trimmed or metal-banded dinnerware, casserole dishes, etc.</li> </ul> <p><b>Centura™ Tableware</b></p> <ul style="list-style-type: none"> <li>• The Corning Company recommends that you <b>do not use</b> Centura tableware and some Corelle™ closed-handle cups for microwave cooking.</li> </ul> <p><b>Aluminum Foil</b></p> <ul style="list-style-type: none"> <li>• <b>Do not use</b> large sheets of aluminum foil because they hinder cooking and may cause arcing. You may use small pieces of foil to shield poultry legs and wings.</li> <li>• Keep <b>all</b> aluminum foil at least 1 inch from the walls and door of the oven.</li> </ul> <p><b>Wood</b></p> <ul style="list-style-type: none"> <li>• Wooden bowls, boards, and baskets will dry out and may split or crack when you use them in the microwave oven.</li> </ul> <p><b>Tightly Closed Containers</b></p> <ul style="list-style-type: none"> <li>• Tightly closed cookware can explode. Be sure to leave an opening for steam to escape from covered cookware.</li> </ul> <p><b>Brown Paper</b></p> <ul style="list-style-type: none"> <li>• <b>Do not use</b> brown paper bags. They absorb heat and could burn.</li> </ul> <p><b>Metal Twist-Ties</b></p> <ul style="list-style-type: none"> <li>• Always remove metal twist-ties as they can become hot and cause a fire.</li> </ul>

## TIPS FOR MICROWAVE COOKING

### BROWNING

Meat and poultry with high fat content that are cooked for 10 or 15 minutes or longer 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 traps heat and steam and causes 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. 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.

## CLEANING

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 turntable support 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.

### 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

Because foods cook quickly in a microwave oven, you need to test frequently for doneness.

### STANDING TIME IN OVEN

Depending on density, food often needs to stand from 2 to 15 minutes either in or outside of the oven after cooking power shuts off. Outside of the oven, you usually 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.

- 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. Oven turntable may also be cleaned in a dishwasher.
- The turntable support rest should be cleaned regularly.

### SPECIAL CARE

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 STOP/CLEAR to clear any entries that might have been entered accidentally while cleaning the panel.

## OPTION

OPTION provides four modes which make using your microwave oven quite handy. You can select CLOCK, SOUND ON/OFF, SCROLL SPEED and LBS/KG.









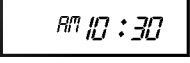
The clock must be set to program or set "Auto-On" brewing of coffee.

**Example: To turn off sound of beeper**

Touch:	Display Shows:
1. 	Time of day.
2. 	Four modes show in the display.
3. 	<i>SOUND ON TOUCH 1 OFF TOUCH 2</i>
4. 	<i>SOUND OFF</i>





**NOTE:** To turn beep sound back on, repeat steps 1~3 then touch number 1.

**Example: To set the clock for 10:30(AM).**

Touch:	Display Shows:
1. 	
2. 	Four modes show in the display.
3. 	<i>:ENTER TIME OF DAY</i>
4. 	<i>10 : 30 TOUCH START</i>
5. 	<i>10 : 30 AM TOUCH 1 PM TOUCH 2</i>
6. 	<i>AM 10 : 30 TOUCH START</i>
7. 	

**NOTE:** This is a 12 hour clock. You can switch between AM and PM by touching 1 or 2 after step 5.

## OPTION FUNCTION TABLE

NUMBER	OPTION	NUMBER	RESULT
	CLOCK		
	SOUND ON / OFF	1	Sound On
		2	Sound Off
	SCROLL SPEED	1	Slow speed
		2	Normal speed
		3	Fast speed
	LBS / KG	1	Lbs
		2	Kg

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

## QUICK TOUCH SENSOR OPERATION INSTRUCTION

Sensor touch cooking provides exciting new features to make microwaving easier. The Sensor Menu is preprogrammed with many popular food choices and helps you heat or reheat perfectly.

### Sensor Menu:

**Reheat, Potato**  
**Popcorn, Fresh Vegetable**  
**Frozen Vegetable, Frozen Entree**

For most Quick Touch Sensor Cooking programs, a table with specific food examples and cooking instructions is provided in the next few pages.

- The Sensor Touch system works by detecting a 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 STOP/CLEAR pad before the vapor is detected will abort the process. The oven will stop.
- Before using Quick Touch Sensor, make sure the exterior of the reheating container and the interior of the oven are dry, to assure the best results.
- Room temperature should not exceed 95°F.
- Oven should be plugged in at least 5 minutes before sensor cooking.

## POTATO (EXAMPLE)

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

**Example: To cook potato**

**Touch:**

**Display Shows:**



Time of day.



*POTATO*

## QUICK TOUCH SENSOR 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.	1~4 medium approx. 10 oz. each
Popcorn	Place bag of prepackaged microwave popcorn on the center of turntable	Regular sizes Use one fresh bag of popcorn
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.	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.	1~4 cups
Frozen Entrée	Remove from outer display package. Slit cover. If not in microwave-safe container, place on plate, cover with plastic wrap, and vent.	10~21 oz.

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

## 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 Reheat Table for more information.

**Example: To reheat casserole.**

**Touch:**



**Display Shows:**

Time of day.



*SELECT MENU 1 TO 3 -  
-SEE COOKING GUIDE*



*CASSEROLE*

The oven will reheat food automatically using the sensor system.

## REHEAT TABLE




Code	Category	Direction	Amount
1	<b>Dinner plate</b>	Place foods to be heated on dinner plate or similar dish. Cover with plastic wrap.	Approx. 8~16 oz.
2	<b>Soup/Sauce</b>	Place foods to be heated in an appropriately sized microwave container. Cover with plastic wrap.	1~4 cups
3	<b>Casserole</b>	Cover dish containing the casserole with plastic wrap.	1~4 cups

**NOTE:** Refer to the Cooking Guide located on the front of oven cavity for Reheat information.

## AUTO COOK

Use this function to cook food without entering a cook time or power. Refer to the "Auto Cook Table" below for more information.

**Example: To cook 4 slices of bacon.**



Touch:	Display Shows:
1. 	<i>SELECT MENU 1 TO 6 - -SEE COOKING GUIDE</i>
2. 	<i>BACON TOUCH 2 TO 6 SLICES</i>
3. 	Time counts down after <i>4 SLICES</i> scrolls in the display

**NOTE:** Refer to the Cooking Guide located on the front of oven cavity for Auto Cook information.

## ADD MINUTE







A time-saving pad, this simplified control lets you quickly set and start microwave cooking at 100% power without the need to touch START.

**Example: To cook for 2 minutes.**

Touch:	Display Shows:
1. 	Time of day.
2.  Twice	Time counting down and power 100

**NOTE:** Each time you touch **ADD MINUTE**, it will add 1 minute up to 99 minutes 59 seconds.






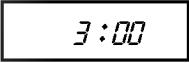
## AUTO COOK TABLE

CODE	CATEGORY	DIRECTION	AMOUNT
	Bacon	Place bacon strips on microwave bacon rack for best results. (Use dinner plate lined with paper towels if rack is not available).	2 to 6 slices
	Frozen Roll/Muffin	Remove from display package and place on plate. (If muffins are over 3 oz. each, count as two when entering quantity, heat no more than 3 at a time.)	1 to 6 pieces (2~3 oz. each)
	Fresh Roll/Muffin	Remove from display package and place on plate. (If muffins are over 3 oz. each, count as two when entering quantity, heat no more than 3 at a time.)	1 to 6 pieces (2~3 oz. each)
	Beverage	Remove from display package and place on plate. (Be careful! The beverage will be very hot! Sometimes liquids heated in cylindrical containers will splash out when the container is moved.)	1 to 2 cups
	Chicken Pieces	Place the chicken pieces in an appropriately sized microwaveable container, cover with plastic wrap, and vent.	0.5 to 2 lbs. (0.2 to 1.0 kg)
	Hot Cereal	Prepare as directed on package and cook. Stir and allow standing time before eating. Use only instant hot cereal.	1 to 6 servings

## KITCHEN TIMER

Your microwave oven can be used as a kitchen timer. You can set up to 99 minutes, 99 seconds.



**Example: To set 3 minutes.**

- | Touch:   | Display Shows:  |
|--|---|
| 1.    | : ENTER TIME IN MIN<br>AND SEC  |
| 2.    | 3 : 00 TOUCH START  |
| 3.    | <br>TIMER and time<br>counting down. |


## CHILD LOCK

You can use this safety feature to lock the control panel so that children cannot use the oven and coffee maker when you do not want them to and when you are cleaning the oven and coffee maker.

To set CHILD LOCK:

- | Touch:   | Display Shows:   |
|--|--|
| 1.  | Time of day.   |
| 2.  | Touch and hold until LOCKED appears in the display (approximately 4 seconds).<br><b>LOCKED</b> |

To cancel CHILD LOCK:

- | Touch:   | Display Shows:   |
|--|--|
| 1.  | Touch and hold until LOCKED disappears from the display (approximately 4 seconds).<br>Time of day. |








## AUTO DEFROST

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

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange the food to get best defrost results. Three different defrosting options are provided.

- 1 MEAT
- 2 POULTRY
- 3 FISH

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

Example: To defrost 1.2 lbs of ground beef.	
Touch:	Display Shows:
1. 	<i>MEAT TOUCH 1</i> <i>POULTRY TOUCH 2</i> <i>FISH TOUCH 3</i>
2. 	<i>0 . 0 Lbs ENTER</i> <i>WEIGHT</i>
3.  and  to enter the weight	<i>1 . 2 Lbs</i> <i>TOUCH START</i>
4. 	Time counting down and DEFROST.

### NOTE:

When you touch the START pad, the display changes to defrost time count down. The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and touch START to resume the defrost cycle.

### OPERATING TIPS

- 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.
- For best results, shape your ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.
- Food should still be somewhat icy in the center when removed from the oven.

## EXPRESS DEFROST

This feature should be used only when you defrost 1 pound of frozen ground beef.

Example: To defrost 1 lb ground beef.

Touch:	Display Shows:
1. 	Time of day.
2. 	Time counting down and EXPRESS DEFROST.

## AUTO DEFROST TABLE

Category	Food to be Defrosted
<b>1</b> <b>MEAT</b>	<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</b> <b>POULTRY</b>	<b>Poultry</b> Whole (under 4 lbs.), Cut-up, Breasts (boneless) <b>Cornish Hens</b> Whole <b>Turkey</b> Breast
<b>3</b> <b>FISH</b>	<b>Steaks/Chops</b> Round beef steak, Tenderloin steak Lamb chops (1-inch thick) Pork chops (1/2-inch thick) Veal cutlets (1 lb., 1/2-inch thick) <b>Fish</b> Fillets, Whole Steaks <b>Shellfish</b> Crab meat, Lobster tails, Shrimp, Scallops

## TIMED COOKING






This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH power (100%). Refer to the "Microwave Power Level Table" on page 18 for more information.

**NOTE:** If you do not select a power level, the oven will automatically cook at HIGH (100%) power.

**Example: To cook for 5 minutes, 30 seconds at 80% power.**

**Touch:**

**Display Shows:**

1.  : ENTER COOKING TIME
2.  5 : 30 TOUCH START OR POWER
3.  ENTER POWER LEVEL 1 TO 10
4.  5 : 30 POWER 80 TOUCH START
5.  Time counting down and POWER 80.










## 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 for 2 stages, so that it will switch from one power level to another during the cook cycle.

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

**Touch:**

**Display Shows:**

1.  : ENTER COOKING TIME
2.  3 : 00 TOUCH START OR POWER  
to set a 3 minute cook time for first stage.
3.  3 : 00 ENTER POWER LEVEL 1 TO 10
4.  8 to set an 80% cook power for the first stage. 3 : 00 POWER 80 TOUCH START
5.  : ENTER COOKING TIME
6.  7 : 00 TOUCH START OR POWER  
to set a 7 minute cook time for second stage.
7.  7 : 00 ENTER POWER LEVEL 1 TO 10
8.  5 to set a 50% cook power for the second stage. 7 : 00 POWER 50 TOUCH START
9.  Time counting down and POWER 80.
10. 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 has 10 cook power levels to let you cook or heat a wide variety of foods. Refer to the table below for suggestions:

### Microwave Power Level Table

Power Level	Use
10 (High)	<ul style="list-style-type: none"> <li>Boiling water.</li> <li>Making candy.</li> <li>Cooking poultry pieces, fish, and vegetables.</li> <li>Cooking tender cuts of meat.</li> <li>Whole poultry.</li> </ul>
9	<ul style="list-style-type: none"> <li>Reheating rice, pasta, and vegetables.</li> </ul>
8	<ul style="list-style-type: none"> <li>Reheating prepared foods quickly.</li> <li>Reheating sandwiches.</li> </ul>
7	<ul style="list-style-type: none"> <li>Cooking egg, milk, and cheese dishes.</li> <li>Cooking cakes, breads.</li> <li>Melting chocolate.</li> </ul>
6	<ul style="list-style-type: none"> <li>Cooking veal.</li> <li>Cooking whole fish.</li> <li>Cooking puddings and custard.</li> </ul>
5	<ul style="list-style-type: none"> <li>Cooking ham, whole poultry, and lamb.</li> <li>Cooking rib roast, sirloin tip.</li> </ul>
4	<ul style="list-style-type: none"> <li>Thawing meat, poultry, and seafood.</li> </ul>
3	<ul style="list-style-type: none"> <li>Cooking less tender cuts of meat.</li> <li>Cooking pork chops, roast.</li> </ul>
2	<ul style="list-style-type: none"> <li>Taking chill out of fruit.</li> <li>Softening butter.</li> </ul>
1	<ul style="list-style-type: none"> <li>Keeping casseroles and main dishes warm.</li> <li>Softening butter and cream cheese.</li> </ul>
0	<ul style="list-style-type: none"> <li>Standing time.</li> </ul>

**NOTE:** You may program standing time as the second stage in multi-stage cooking.

**WARNING: Do not use large sheets of aluminum foil because they hinder cooking and may cause arcing. You may use small pieces of foil to shield poultry legs and wings. Keep all aluminum foil at least 1 inch from the walls and door of the oven.**

## COOKING TIPS

### Meat

1. No special techniques are required. Meat should be prepared as with conventional cooking. Season if desired. Always thoroughly defrost meat before cooking.
2. Place the meat on a microwave roasting rack or microwave-proof plate and place on the turntable.
3. Cook according to the Meat Cooking Table (below). Use the longer time for large cuts of meats and the shorter time for small cuts of meats. For thicker chops, use the longer time.
4. Turn the meat over once halfway through the cooking time.
5. After cook time has finished, allow for 5~10 minutes of standing time to complete the cooking process. If you remove meat for standing time, wrap it in foil.
6. Make sure meat, especially pork, is thoroughly cooked before eating.

### Meat Cooking Table

Meat	Microwave Power	Cooking Time Per Pound
<b>BEEF</b> Standing/Rolled Rib – Medium – Well-done Ground Beef (to brown for casserole) Hamburgers, Fresh or defrosted (4 oz. each) – 2 patties – 4 patties	8 8 HIGH (100%)  HIGH (100%) HIGH (100%)	9½ to 11½ minutes 11½ to 14 minutes 6½ to 9½ minutes  2½ to 4½ minutes 3½ to 5½ minutes
<b>PORK</b> Loin, Leg Bacon – 4 slices – 6 slices	8  HIGH (100%) HIGH (100%)	12½ to 16½ minutes  2½ to 3½ minutes 3½ to 4½ minutes

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

### Poultry

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

### Poultry Cooking Table

Poultry	Microwave Power	Cooking Time Per Pound
<b>CHICKEN</b> Whole Breast (boned) Portions	8 8 8	11 to 15 minutes 10 to 14 minutes 11 to 17 minutes
<b>TURKEY</b> Whole	8	11 to 15 minutes

#### NOTES:

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

## COOKING TIPS (continued)

### Fish

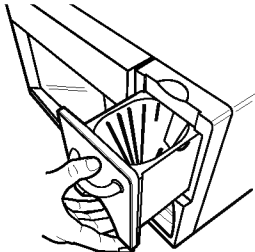
1. Arrange fish in a large shallow non-metallic dish or casserole.
2. Cover with pierced microwave plastic wrap or casserole lid.
3. Place the dish on the turntable.
4. Cook according to the instructions in the Fresh Fish Cooking Table below. Flakes of butter can be added to the fish if desired.
5. Let stand as directed in the Cooking Table 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 Table

Fish	Microwave Power	Cooking Time Per Pound	Butter	Standing Time
Fish Fillets	HIGH	4½ to 8 minutes	Add 15 to 30 ml (1 to 2 tbsp lemon juice)	2 to 3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4½ to 8 minutes	–	3 to 4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5½ to 9 minutes	–	3 to 4 minutes
Salmon Steaks	HIGH	5½ to 8 minutes	Add 15 to 30 ml (1 to 2 tbsp lemon juice)	3 to 4 minutes

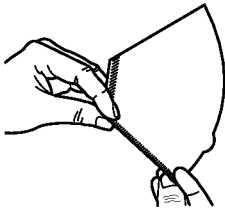
## PREPARING COFFEE

1. Pull out the water reservoir. (Remove the water reservoir, lift it slightly)

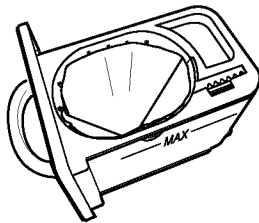


<Fig. 1>

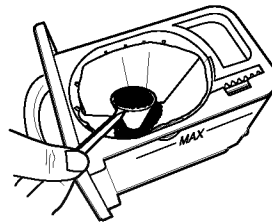
2. Place a #2 size paper coffee filter in the filter basket (Fig. 2, 3). Add coffee for the amount to be brewed (Fig. 4) (usually one heaping tablespoon (6g) for every two coffee cups; adjust to suit your taste).



<Fig. 2>



<Fig. 3>

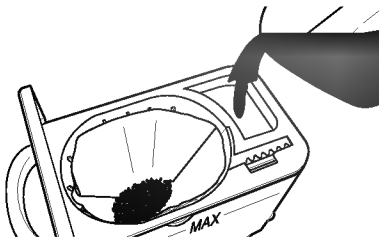


<Fig. 4>

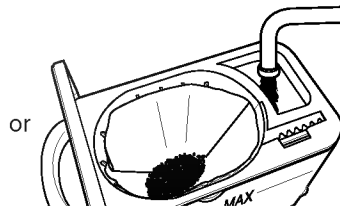
3. **Fill the Water Reservoir.**

Fill with the water through the hole of the reservoir to the desired cup level. (Fig. 5, 6)

Do not exceed the MAX line. (Maximum : 7 coffee cups, 1 coffee cup is approximately 5 oz, or 140 cc)



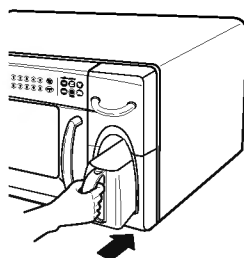
<Fig. 5>



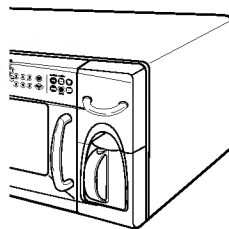
<Fig. 6>

4. Push the filled Reservoir back into the Coffee maker to the end.

Make sure you have replaced the Carafe in its position on the warming plate. (Fig. 7, 8)



<Fig. 7>



<Fig. 8>

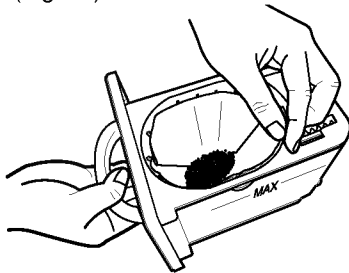
## BREW STRENGTH CONTROL

### Pre-selecting the taste (flavor selector)

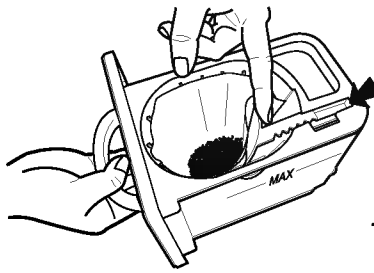
The flavor selector (Fig. 9) allows you to adjust the flavor of your coffee to suit your personal tastes. It helps ensure a full, rich flavor, while allowing you to select a milder flavor without bitter aftertaste, or a strong, robust taste.

If you prefer a milder coffee, without bitter aftertaste, pull the flavor selector toward the center of the filter basket (Fig. 10).

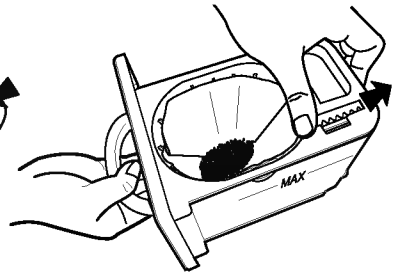
If you prefer a strong, robust flavor, push the flavor selector in to the side of the filter basket (Fig. 11).



<Fig. 9>



<Fig. 10>



<Fig. 11>

## CLEANING THE COFFEE MAKER

To clean the coffee maker after brewing, be sure the unit is OFF and has cooled. Discard the paper filter and grounds, and clean as follows:

The water reservoir, filter basket, carafe, and carafe lid are all top-rack dishwasher safe. They may also be hand-washed.

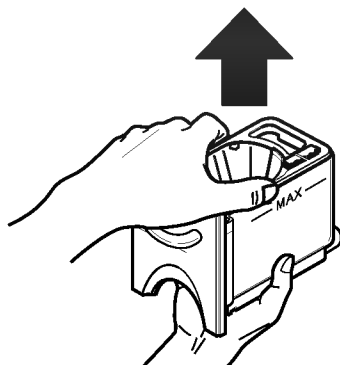
Warming plate may be cleaned with a soft damp cloth.

Do not use abrasive cleansers or scouring pads. Never immerse the Coffee Maker.

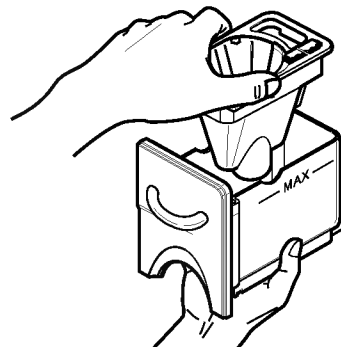
If you want to remove carafe lid, open and tilt the lid to one side.

If you want to separate filter basket from water reservoir, refer to Fig.12, 13.

Reassemble the filter basket and reservoir with opposite motion being careful to properly engage the reservoir's seal. Ensure the filter basket is fully seated to the reservoir to prevent leakage.



<Fig. 12>



<Fig. 13>

## SELF-CLEANING (HOT WATER TUBE)

1. To clean, fill the water reservoir to capacity with a mixture of  $\frac{1}{3}$  white vinegar and  $\frac{2}{3}$  water
2. Press the “**BREW**” button.  
One cycle should be sufficient to adequately clean the coffee maker.
3. Run at least two cycles of fresh cold water through the unit before using the unit again to brew coffee.

## IMPORTANT

1. Always use cold water to make coffee.  
Warm water or other liquids could cause damage to the coffee maker.
2. Before using the first time, or when the coffee maker has not been used for some time, fill the water reservoir to the maximum with cold water and without coffee grounds and without a paper filter.  
Turn on and allow the water to flow through, then discard and fill with clean water.
3. Never pull out the water reservoir during the brewing cycle.  
Extremely hot water or steam can cause injury.  
Always wait 5 minutes after coffee is brewed, before pulling out the water reservoir.
4. Do not detach the filter basket from the water reservoir when it is filled with water.
5. When you remove the water reservoir, lift it slightly.



## Brew

This pad is used when you want to brew more than 4 cups of coffee.

**Touch:**




**Display Shows:**


Time of the day.

 BREW/WARM-MED  
(Scroll)



 BREW END  
(Scroll 3 times &  
Beep 5 times)

↓ After  
scrolling  
stops.

 COFFEE/WARM-MED  
(Scroll)



WARM END  
(Scroll 3 times &  
Beep 3 times)

↓ After  
scrolling  
stops.

Time of the day.

## SMALL BATCH


This pad is used when you want to brew a small amount (1~4 cups) of coffee.

**Touch:**




**Display Shows:**


Time of the day.

 SMALL/BATCH/  
WARM-MED  
(Scroll)



 SMALL/BATCH/  
END  
(Scroll 3 times &  
Beep 5 times)

↓ After  
scrolling  
stops.

 COFFEE/WARM-MED



WARM END  
(Scroll 3 times &  
Beep 3 times)

↓ After  
scrolling  
stops.

Time of the day.

**NOTE:** When the brewing is completed, coffee maker enters KEEP WARM mode automatically.

- Warming temperature is set at medium when the unit is plugged in.  
User can adjust the temperature using temp touch pad. (See page 26)
- Warming time is set to 1 hour when the unit is plugged in.  
User can adjust warming time on the program touch pad. (See page 26)

## HOW TO SET THE BREW TIMER FOR AUTO-ON MODE

This pad enables you to enjoy freshly brewed coffee at any pre-set time within a 24-hour period.

**NOTE:** Time of Day must be set before setting Auto-On time.

**Example program: Auto-On, 7:20 A.M., Brew**

**Touch:**

**Display Shows:**



Time of the day.  
*BREW/TIMER/TOUCH 1/  
WARM/TIME/TOUCH 2*  
(Scroll)



Select Brew Timer.

*: ENTER/AUTO ON/  
TIME OF/DAY*  
(Scroll)



Setting Auto-On time 7:20.  
If you want to set 11:30,  
Touch 1,1,3,0 pad in order.

*7:20*  
*TOUCH/TIME SET*  
(Scroll)



*7:20*  
*AM/TOUCH 1/PM/TOUCH 2*  
(Scroll)



Select A.M.

*AM 7:20*  
*TOUCH/TIME SET*  
(Scroll)

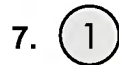


*AM 7:20*  
*BREW/TOUCH 1/  
SMALL/BATCH/TOUCH 2*  
(Scroll)

After scrolling stops.

**Touch:**

**Display Shows:**



Select Brew.

*AM 7:20*  
*BREW/TOUCH/TIME SET*  
(Scroll)



Program is set.  
- Mode : Brew  
- Time of day : 7:20 a.m.

*SET/BREW/TIMER*  
(Scroll once)



Activate Auto-On program.

*AM 7:20*  
*SET/AUTO ON*

After scrolling stops.  
Time of the day.

*Auto BREW*

**NOTE:**

1. If "Auto-On" mode is set once, Coffee Maker can be activated everyday at that time you already pre-set .
2. To deactivate "Auto-On", touch "Timer On/Off". (Disappear 'Auto BREW')
3. If you activate "Auto-On" mode, touch "Timer On/Off" again.

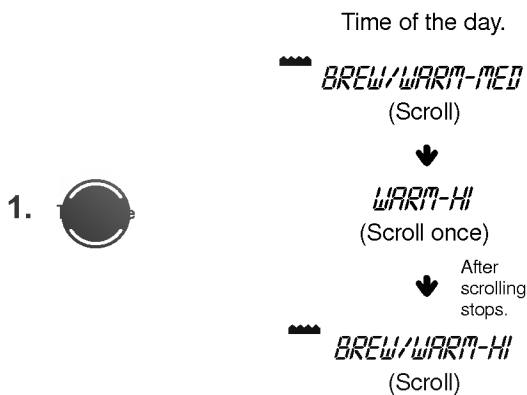
## ADJUST WARMING PLATE TEMP

Use this pad when you want to adjust the warming plate temperature of coffee after brewing (including small batches).  
This pad can be used during brewing (including small batches), or warming.

**Example: Setting to high during brewing**

**Touch:**

**Display Shows:**



**NOTE:**

1. Temperature of the coffee after brewing has choice of 3 levels - "HIGH", "MEDIUM", and "LOW".
2. Whenever you touch "Temp." key, the warm temperature level will be changed in sequence. ("LOW" → "MEDIUM" → "HIGH" → "LOW"...)
3. Warming plate temperature is set at MEDIUM when the unit is plugged in.

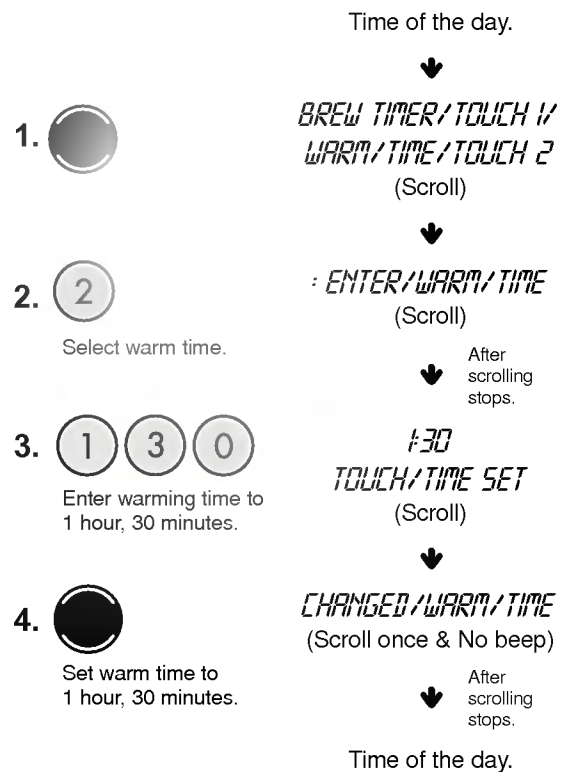
## ADJUST WARMING PLATE TIME

Use this pad when you want to change the warming time.

**Example : To set warm time for 1 hour 30 minutes.**

**Touch:**

**Display Shows:**



**NOTE:**

1. Warming time can be set from 10 min. up to 2 hrs.
2. Warming time is set to 1 hr. when you plug in.

## OTHER FUNCTIONS

### ■ “Auto-On” operation when other functions are in use.

- 1) Microwave cooking or programmed microwave cooking.
  - Will delay “Auto-on” brewing until 5 minutes after microwave cooking is finished.  
Auto-On start will not occur if the microwave is still operating for 30 minutes after the programmed Auto-On time is set to start.
- 2) Brewing or Small Batch Brewing is in use
  - “Auto-On” will not occur.
- 3) Warming plate function is in use
  - “Auto-On” will operate normally and warm function will be cancelled.

### ■ Simultaneous Operation

- 1) Basically, you can not use the Microwave Oven while the brew functions, such as ‘Brew’, ‘1-4’ are activated.  
Otherwise you can use all other Microwave functions, such as timer and clock.
- 2) You cannot operate Coffee Maker functions while Microwave Oven is operating.

### For Best Results:

1. When determining the cooking time for a particular food, begin by using the minimum time and checking occasionally for doneness. 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 to 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 it 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 vents may become warm during cooking. This is normal.

### Browning:

enough in the microwave oven to brown and may need additional color.

Coatings such as SHAKE & BAKE<sup>®</sup>, paprika, and browning agents such as KITCHEN BOUQUET<sup>®</sup> 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 excellent.
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 sudsy cloth then rinse and dry. Do not use harsh detergents 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 the control panel, open the door to prevent oven from accidentally starting, and wipe with a damp cloth followed immediately by a dry cloth. Press Pausa/Borrar 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.

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.

Q. What is wrong when the oven light will not glow?

A. There may be several reasons why the oven light will not glow.

■ Light bulb has blown.

■ Door is not closed.

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

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

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

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

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

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

Q. Why do eggs sometimes pop?

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

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

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

Q. Is it possible to pop popcorn in a microwave oven?

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

(1) Popcorn-popping utensils designed specifically for microwave cooking.

(2) Prepackaged commercial microwave popcorn that contains specific times and power outputs needed for an acceptable final product.

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

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

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

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