



MICROWAVE OVEN

OWNER'S MANUAL

MODEL : MS-3443AZ/MS-3443AB

PLEASE READ THIS OWNER'S MANUAL
THOROUGHLY BEFORE OPERATING.

How to read the manufactured month and year from the label
stuck on the back of the product.

Ex) 2 0 5 TA ?? 0 0 0 1

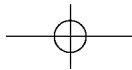
Serial No.

Algorithm

Product code

Month

Year (The last digit of year)



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.

CLEANING

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

The oven should be cleaned regularly and any food deposits removed

INTERIOR

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

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

REMOVABLE PARTS

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

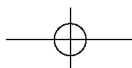
- The turntable may be cleaned at the sink. Be careful not to chip or scratch the edges as this may cause the turntable to break during use.
- The rotating ring should be cleaned regularly.

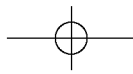
DOOR

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

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

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation





Precautions

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).

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.

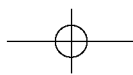
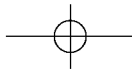


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Technical Specifications

	MS-3443AZ	MS-3443AB
Power Input	220V AC~50 / 60Hz	127V AC~60Hz
Output	1,100 W	1,100 W
Microwave Frequency	2,450 MHz	
Outside Dimensions	533 mm(W) X 305 mm(H) X 432 mm(D)	
Cavity Dimensions	356 mm(W) X 229 mm(H) X 381 mm(D)	
Power Consumption	1,650 W	1,600 W
Net weight	Approx. 16.5 Kg	
Shipping Weight	Approx. 17.9 Kg	



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 EARTHED

IMPORTANT

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

Blue or White	-	Neutral
Brown or Black	-	Live
Green & Yellow or Green	-	Earth

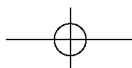
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows :

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

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

The wire which is coloured green & yellow or green must be connected to the terminal which is marked with the letter E or \perp .

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.



Introduction

How the Microwave Oven Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Ordinarily, microwaves spread outwards as they travel through the atmosphere and disappear without effect.

Microwave ovens, however, have a magnetron which is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to create microwave energy. These microwaves enter the cooking area through openings inside the oven. A turntable or tray is located at the bottom of the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, the materials out of which microwave-safe cooking dishes are constructed. Microwaves do not heat the cookware, though cooking vessels will eventually get hot from the heat generated by the food.

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

Getting The Best Results From Your Microwave Oven

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

Factors affecting cooking times. To check the wattage of your oven, refer to the specifications at the beginning of this book. Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times.

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

How Food Characteristics Affect Microwave Cooking

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

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

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

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

Introduction

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

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

Special Techniques In Microwave Cooking

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

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

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

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

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

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

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

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

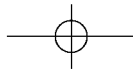
Shielding: Strips of aluminum foil, which block microwaves, are sometimes placed over the corners or edges of square and rectangular foods to prevent those portions from overcooking. Never use too much foil and make sure the foil is tightly secured to the dish or it may cause 'arcing' in the oven.

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

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

Testing if cooked: Because foods cook so quickly in a microwave oven, it is necessary to test food frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, are removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5°F(3°C) and 15°F(8°C) during standing time.

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



Introduction

Microwave-Safe Utensils

Never use metal or metal trimmed utensils in your microwave oven. Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.

Most heat resistant non metallic cooking utensils are safe for use in your microwave oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in your microwave oven.

Testing utensils for microwave use: Place the utensil in question next to a glass bowl filled with water in the microwave oven.

Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe. However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in the microwave oven. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in your microwave oven. Just read through the following checklist.

1. Dinner plates: Many kinds of dinner-ware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.

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

3. Paper: Paper plates and containers are convenient and safe to use in your microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid coloured paper products as the colour may run.

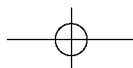
4. Plastic storage containers: These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

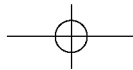
5. Plastic cooking bags: These are microwave-safe, provided they are specially made for cooking. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in your microwave oven, as they will melt and rupture.

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

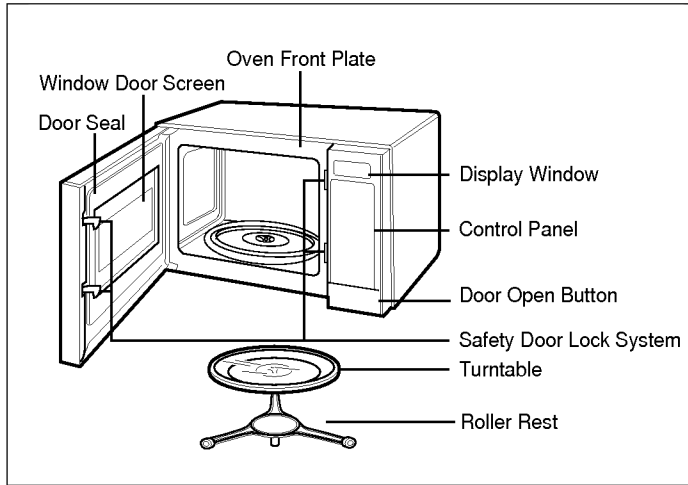
7. Pottery, stoneware and ceramic: Containers made of these materials are usually fine for use in your microwave oven, but they should be tested to be sure.

CAUTION: HIGH IRON CONTENT, HIGH LEAD CONTENT, SOME ITEMS NOT FOR COOKING.





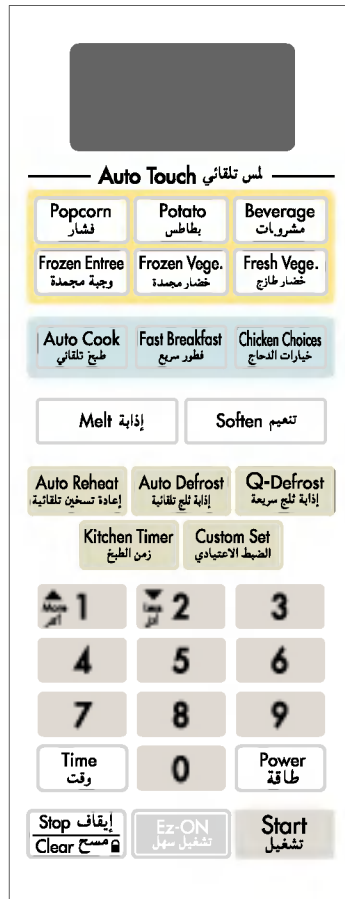
Feature Diagram / Control Panel



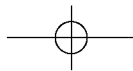
Your oven will be packed with the following materials:

- 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.



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



Using Your Microwave Oven

TIMED COOKING

This function allows you to cook food for a desired time. And 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**.
ENTER COOKING TIME shows in the display.
3. Enter 5 minutes 30 seconds by touching **[5]**, **[3]**, and **[0]**. *TOUCH START OR POWER* shows in the display.
4. Touch **POWER**.
ENTER POWER LEVEL 1 TO 10 shows in the display.
5. Touch **8**. To select power level 80%.
P-80 TOUCH START shows in the display.
6. Touch **START**.

2 STAGE TIMED COOKING

For Two 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 Weight 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 table below shows the power level settings for your oven.

MICROWAVE POWER LEVEL TABLE

Power Level	Use
10 (High)	*Boiling water. *Making candy. *Cooking poultry pieces, fish, & vegetables. *Cooking tender cuts of meat. *Whole poultry.
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.
2	*Taking chill out of fruit. *Softening butter.
1	*Keeping casseroles and main dishes warm. *Softening butter and cream cheese.
0	*Standing time. *Independent.

When cooking is complete, four short tones 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.

Using Your Microwave Oven

CHILD LOCK

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

To set the child lock



Touch and hold **STOP/CLEAR** until **LOCKED** appears in the display and two beeps are heard. If the time of day was already set, the time of day will return to the display window. After you touch another

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



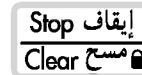
Touch and hold **STOP/CLEAR** pad until **LOCKED** disappears in the display.

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

KITCHEN TIMER

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

Example : To set the timer 3 minutes.



1. Touch **STOP/CLEAR**.



2. Touch **KITCHEN TIMER** pad. **ENTER TIME IN MIN AND SEC** shows in the display.



3. Touch **3, 0, 0**. **TOUCH START** shows in the display.



4. Touch **START** pad.

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 cooking 2 minutes.



1. Touch **STOP/CLEAR**.



2. Touch **Ez-ON** 4 times. The oven begins cooking and display shows time counting down.

NOTE:

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

MORE/LESS

By using the MORE or LESS keys, TIMED 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 Auto Touch (ex. popcorn 3.5 oz.) cooking time for a longer time, or for a shorter time



1. Touch **STOP/CLEAR**.



2. Touch **POPCORN**.
3.5 OZ TOUCH 1
3.0 OZ TOUCH 2
shows in the display.



3. Touch number **1**. then the oven will start automatically.



4. Touch **MORE** or **LESS**. Remaining time will increase or decrease by 10 seconds.

Using Your Microwave Oven

CUSTOM SET

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

Example 1 : To turn off Sound of beeper.

Stop إيقاف
Clear مسح

1. Touch **STOP/CLEAR**.



Custom Set
الضبط الاعتيادي

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



1

3. Touch **1. SOUND ON TOUCH 1 / OFF TOUCH 2** shows in the display.



2

4. Touch **2. SOUND OFF** shows in the display and the current time will be displayed.

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

Example 2 : To set the units.

Stop إيقاف
Clear مسح

1. Touch **STOP/CLEAR**.



Custom Set
الضبط الاعتيادي

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



5

3. Touch **5. LBS TOUCH 1 / KG TOUCH 2** shows in the display.



2

4. Touch **2. KG** shows in the display and the current time will be displayed.

CUSTOM SET FUNCTION TABLE

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

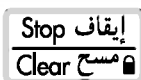
NOTE: When the power cord is first plugged in, the default setting are Sound ON, Clock ON, Normal Speed, LBS.

Using Your Microwave Oven

AUTO TOUCH

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

Example : Auto touch (popcorn 3.5 oz.)



1. Touch **STOP/CLEAR**.



2. Touch **POPCORN**.
3.5 OZ TOUCH 1
3.0 OZ TOUCH 2
shows in the display.



3. Touch number **1**, then the oven will start automatically.

AUTO TOUCH TABLE

Category	Direction	Amount
Popcorn	Popcorn lets you pop commercially packaged microwave popcorn. Pop only one package at a time. For best results, use fresh bag of popcorn. Place bag of prepackaged microwave popcorn on the center of turntable.	3.5 or 3.0 oz. package
Potato	Pierce each potato with a fork and place on the oven tray around the edge, at least one inch apart. After cooking, allow to stand for 5 minutes.	1, 2, 3 or 4 potatoes Medium size (approx. 8 to 10 oz. each)
Beverage	Use a wide-mouth mug. Do not cover. (Be careful! The beverage will be very hot! Sometimes liquids heated in cylindrical containers will splash out when the cup is moved.)	1 or 2 cups (240ml per cup)
Frozen Entree	Remove from outer display package. Vent the plastic film by piercing with a fork (3 times) If not in microwave safe container, place on a plate, cover with plastic wrap and vent. After cooking, allow to stand for 3 minutes.	10 oz.
Fresh Vegetable	Prepare as desired, wash and leave residual water on the vegetables. Place in an appropriately sized microwave container. Add amount of water according to the quantity (1~2 cups : 2 tablespoons, 3~4 cups : 4 tablespoons). Cover with plastic wrap and vent. After cooking, stir and allow to stand for 3 minutes.	1, 2, 3 or 4 cups
Frozen Vegetable	Remove from package, rinse off frost under running water. Place in an appropriately sized microwave container. Add amount of water according to the quantity (1~2 cups : 2 tablespoons, 3~4 cups : 4 tablespoons). Cover with plastic wrap and vent. After cooking, stir and allow to stand for 3 minutes.	1, 2, 3 or 4 cups

Using Your Microwave Oven

AUTO COOK

This feature allows to cook foods that you select by touching AUTO COOK pad. It has 4 foods categories.

Example : To cook 4 oz. of Pasta

1. Touch **STOP/CLEAR**.
2. Touch **AUTO COOK**, then *SELECT MENU 1 TO 4* --- *SEE COOKING GUIDE* shows in the display.
3. Touch number **1**. *PASTA TOUCH 1 TO 2* shows in the display.
4. Touch number **1**, then the oven will start automatically.

AUTO COOK TABLE

• First, touch AUTO COOK pad, then select food and amount.

Category	Direction	Amount
Pasta	Add boiling water to the pasta in a microwave container large enough. 4 oz. - 3 cups of boiling water, 8 oz. - 4 cups of boiling water. Drain, add sauce, cheese, or whatever and serve.	4 or 8 oz.
Rice	Add twice the amount of water to the rice. Use a microwave container large enough to prevent water from boiling over dish. Cover with plastic wrap or lid. After cooking, allow to stand for 10 minutes. Stir for fluffier rice.	1 or 2 cups
Ground Meat	Place in an appropriate sized container and cover with plastic wrap. At beep, pull apart or stir, inside to outside and continue cooking.	8, 16, 24 or 32 oz.
Hot Water	Use this function for tea, hot chocolate or other recipes. Pour measured water into microwave container which is 2 times larger than amount of water. (Be careful! The water will be very hot! Sometimes liquids heated in cylindrical containers will splash out when the cup is moved.)	1 or 2 cups

If you open the door or press STOP during cooking, the process will be canceled.

AUTO REHEAT

This feature allows you to reheat pre-cooked room-temperature or refrigerated foods without having to select the cooking time and power level. This feature has 4 categories: dinner plate, pizza, soup/sauce and casserole.

Example : To Reheat 3 cups of Casserole

1. Touch **STOP/CLEAR**.
2. Touch **AUTO REHEAT**. The display scrolls: *SELECT MENU 1 TO 4* --- *SEE COOKING GUIDE*
3. Touch number **4**. *CASSEROLE TOUCH 1 TO 4 CUPS* shows in the display.
4. Touch number **3**, then the oven will start automatically.

AUTO REHEAT TABLE

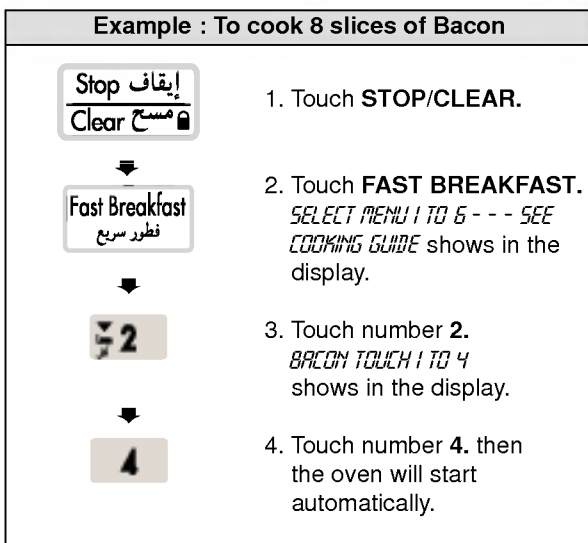
Category	Direction	Amount
Dinner Plate	Place foods to be heated on dinner plate or similar dish. Cover with plastic wrap and vent. After cooking, allow to stand for 3 minutes.	1 or 2 servings
Pizza	This is reheat function for a leftover pizza. Place on paper towel on a microwave safe plate.	1, 2 or 3 slices (5 oz. each)
Soup/ Sauce	Place foods to be heated in an appropriately sized microwave container. Cover with plastic wrap and vent. After cooking, allow to stand for 3 minutes.	1, 2, 3 or 4 cups
Casserole	Cover dish containing the casserole with plastic wrap and vent. After cooking, allow to stand for 3 minutes.	1, 2, 3 or 4 cups

Using Your Microwave Oven

FAST BREAKFAST

FAST BREAKFAST has 6 food categories of preset cooking time and power level.

Example : To cook 8 slices of Bacon



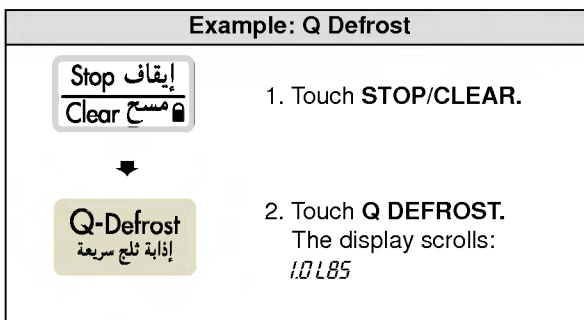
1. Touch **STOP/CLEAR**.
2. Touch **FAST BREAKFAST**.
SELECT MENU 1 TO 6 --- SEE COOKING GUIDE shows in the display.
3. Touch number **2**.
BACON TOUCH 1 TO 4 shows in the display.
4. Touch number **4**, then the oven will start automatically.

Q Defrost

Use this function to thaw only 1 lb. of ground meat very quickly.

NOTE: The oven beeps during the defrost cycle. After it beeps, open the door and turn over, separate, or rearrange the food. Q DEFROST provides just enough defrosting so that the food can be used in recipes or for cooking. Some ice crystals remain.

Example: Q Defrost



1. Touch **STOP/CLEAR**.
2. Touch **Q DEFROST**.
The display scrolls: *1.0 LBS*

FAST BREAKFAST TABLE

Category	Direction	Amount
Oatmeal	Prepare as directed on package and stir before serving. Use only instant hot cereal.	1, 2, 3 or 4 servings
Bacon	Lay on microwave bacon rack or other similar dish or a dinner plate covered with a paper towel and cover with a paper towel.	2, 4, 6 or 8 slices Regular sliced bacon
Scrambled Egg	Beat eggs in a coffee mug or cereal bowl and cover with plastic wrap. Stir at beep, and continue cooking. Stir before serving. (Optional: Add 1 tbsp of milk and 1 tsp of butter per one egg.)	2, 4, 6 or 8 eggs
French Toast	Stack in 2-slice portions on an appropriate sized plate. Before serving, add butter, syrup, fruit jam, or whatever suits your taste. Note: Heat toppings for 20 ~ 30 seconds before adding to toast.	2, 4 or 6 slices Frozen
Pancake	Place in stacks of three pancakes on an appropriate sized plate.	3 or 6 cakes Frozen
Roll/Muffin	Place on oven tray or a plate.	1, 2, 3 or 4 pieces (2 ~ 3 oz. each)

Using Your Microwave Oven

CHICKEN CHOICES

CHICKEN CHOICES has 4 food categories of preset cooking time and power level.

Example : To cook 12 oz. of Chicken Wings



1. Touch **STOP/CLEAR**.



2. Touch **CHICKEN CHOICES**.
SELECT MENU 1 TO 4 - - - SEE COOKING GUIDE shows in the display.



3. Touch number **1**.
CHICKEN WINGS TOUCH 1 TO 2 shows in the display.



4. Touch number **2**, then the oven will start automatically.

CHICKEN CHOICES TABLE

Category	Direction	Amount
Chicken Wings	Place in a single layer around the edge of a dinner plate or serving platter.	6 or 12 oz. Frozen, Precooked
Chicken Nuggets	Place in a single layer around the edge of a dinner plate.	4 or 8 oz. Frozen, Precooked
Spicy Chicken	See recipe guide on the right.	2 or 4 servings
Mexican Chicken	See recipe guide on the right.	2 or 4 servings

SPICY CHICKEN

- 2 servings (double the ingredients for 4 servings)

- 1 ½ pounds skinless, chicken pieces
- ½ teaspoon cayenne pepper
- 1 tablespoon paprika
- ½ teaspoon pepper
- ¼ cup hot sauce or 1 tablespoon Tabasco sauce
- ½ cup barbecue sauce of choice

Mix everything in an 8 X 8 inch – glass dish or similar dish and cover with plastic wrap.

Cook on 'Spicy Chicken'. Stir and serve as is or place under a broiler for a few minutes for additional browning.

MEXICAN CHICKEN

- 2 servings (double the ingredients for 4 servings)

- ½ medium onion, chopped
- ½ green bell pepper, diced
- ½ cup frozen peas
- ½ cup long grain rice
- 1 cup water
- ½ cup salsa
- 1 ½ pounds skinless, chicken pieces, legs, thighs, breasts, wings, or combination of all
- 1 teaspoon cumin
- Salt and pepper to taste
- ½ cup green olives w/pimentos

Place onions and peppers in an 8 X 8-inch glass dish or similar container and microwave for 3-minutes.

Add peas, rice, water, salsa, chicken, and cumin. Season with salt and pepper.

Cover with plastic wrap and cook on 'Mexican Chicken'. Stir in the olives and serve as is or place under a broiler for a few minutes to add additional browning.

Using Your Microwave Oven

MELT

The oven uses low power to melt foods (butter, chocolate, marshmallows and cheese). See the following table.

Example : To Melt 8 oz. Chocolate.

1. Touch **STOP/CLEAR**.
 2. Touch **MELT**.
SELECT MENU 1 TO 4 - - - SEE COOKING GUIDE shows in the display.
 3. Touch number **2**.
CHOCOLATE TOUCH 1 TO 2 shows in the display.
 4. Touch number **2**, then the oven will start automatically.

When the cook time is over, you will hear four beeps and **END** will be displayed.

SOFTEN

The oven uses low power to soften foods (butter, ice cream, cream cheese, and frozen juice) See the following table.

Example : To Soften 8 oz. Cream Cheese.

1. Touch **STOP/CLEAR**.
 2. Touch **SOFTEN**.
SELECT MENU 1 TO 4 - - - SEE COOKING GUIDE shows in the display.
 3. Touch number **3**.
CREAM CHEESE TOUCH 1 TO 2 shows in the display.
 4. Touch number **2**, then the oven will start automatically.

When the cook time is over, you will hear four beeps and **END** will be displayed.

MELT TABLE

Category	Direction	Amount
Butter	Unwrap and place in microwavable container. No need to cover butter. Stir at the end of cooking to complete melting.	1, 2 or 3 sticks
Chocolate	Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in microwavable container. Stir at the end of cycle to complete melting.	4 or 8 oz.
Cheese	Use processed cheese food only. Cut into cubes. Place in a single layer in microwavable container. Stir at the end of cooking to complete melting.	8 or 16 oz.
Marshmallows	Large or miniature marshmallows may be used. Place in microwavable container. Stir at the end of cycle to complete melting.	5 or 10 oz.

SOFTEN TABLE

Category	Direction	Amount
Butter	Unwrap and place in microwavable container. No need to cover butter. Butter will be at room temperature and ready for use in recipe.	1, 2 or 3 sticks
Ice Cream	Place container in oven. Ice cream will be soft enough to make scooping easier.	Pint, Quart, Half gallon
Cream Cheese	Unwrap and place in microwavable container. Cream cheese will be at room temperature and ready for use in recipe.	3 or 8 oz.
Frozen Juice	Remove top. Place in oven. Frozen juice will be soft enough to easily mix with water.	6, 12 or 16 oz.

Using Your Microwave Oven

AUTO DEFROST

Four 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.

1 MEAT

2 POULTRY

3 FISH

4 BREAD

* Available weight is 0.1~6.0 lbs.
(Bread weight is 0.1~1.0 lbs.)

Example: To defrost 1.2 lbs of meat

	1. Touch STOP/CLEAR .
	2. Touch AUTO DEFROST . <i>DEF-1 TOUCH 1 DEF-2 TOUCH 2</i> <i>DEF-3 TOUCH 3 DEF-4 TOUCH 4</i> will be shows in the display.
	3. Touch 1 . <i>ENTER WEIGHT</i> shows in the display.
	4. Enter the weight by touching [1] and [2] . <i>1.2 LBS TOUCH START</i> shows in the display.
	5. Touch START pad. Defrosting starts.

NOTE:

When you touch the START pad, the display changes to defrost time count down. The oven will beep once during the DEFROST cycle.

At 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.

*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.

AUTO DEFROST SEQUENCE LIST

Sequence	Food
1 MEAT	BEEF Ground beef, Round steak, Cubes for stew, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty. LAMB Chops (1 inch thick), Rolled roast VEAL Cutlets (1 lbs, 1/2 inch thick)
2 POULTRY	POULTRY Whole (under 4 lbs.), C ut-up, Breasts (boneless) CORNISH HENS Whole TURKEY Breast(under 6 lbs.)
3 FISH	STEAKS/CHOPS Round beef steak, Tenderloin steak Lamb chops (1 inch thick) Veal cutlets (1 lbs, 1/2 inch thick) FISH Fillets, Whole Steaks SHELLFISH Crab meat, Lobster tails, Shrimp, Scallops
4 BREAD	Bagel Dinner Roll Muffin Hamburger Hot Dog Bun Slices of Bread Loaf of Bread

Using Your Microwave Oven

AUTO DEFROST TABLE

Meat setting

FOOD	SETTING	ATBEEP	SPECIAL INSTRUCTIONS
BEEF			Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of a defrost sequence.
Ground Beef, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Do not defrost less than 1/4 lb. Freeze in doughnut shape.
Ground Beef, Patties	MEAT	Separate and rearrange.	Do not defrost less than 2 oz. patties. Depress center when freezing.
Round Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Tenderloin Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Stew Beef	MEAT	Remove thawed portions with fork. Separate remainder. Return remainder to oven.	Place in a microwavable baking dish.
Pot Roast, Chuck Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Rib Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Rolled Rump Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
LAMB Cubes for Stew	MEAT	Remove thawed portions with fork. Return remainder to oven.	Place in a microwavable baking dish.
Chops (1 inch thick)	MEAT	Separate and rearrange.	Place on a microwavable roasting rack.

Using Your Microwave Oven

AUTO DEFROST TABLE (CONT.)

Poultry setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
CHICKEN Whole	POULTRY	Turn over (finish defrosting breast-side down). Cover warm areas with aluminum foil.	Place chicken breast-side up on a microwavable roasting rack. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted.
Cut-up		Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
CORNISH HENS Whole	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
TURKEY Breast	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.

Fish setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
FISH Fillets	FISH	Turn over. Separate fillets when partially thawed if possible.	Place in a microwavable baking dish. Carefully separate fillets under cold water.
Steaks	FISH	Separate and rearrange.	Place in a microwavable baking dish. Run cold water over to finish defrosting.
Whole	FISH	Turn over.	Place in a microwavable baking dish. Cover head and tail with foil; do not let foil touch sides of microwave. Finish defrosting by immersing in cold water.
SHELLFISH Crabmeat	FISH	Break apart. Turn over.	Place in a microwavable baking dish.
Lobster tails	FISH	Turn over and rearrange.	Place in a microwavable baking dish.
Shrimp	FISH	Separate and rearrange.	Place in a microwavable baking dish.
Scallops	FISH	Separate and rearrange.	Place in a microwavable baking dish.

Bread setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
Bagel Dinner Roll Muffin Hamburger Hot Dog Bun Slices of Bread Loaf of Bread	BREAD	Turn over and rearrange.	Place on 3 sheets of paper towel.

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 (8oz. each)	2 medium 4 medium	5~8minutes 10~13minutes	Trim. Add 2 tsp water and 2 tsp juice. Cover.	2-3 minutes
Asparagus, Fresh, Spears	1lb.	3~7minutes	Add $\frac{1}{2}$ cup water. Cover.	2-3 minutes
Beans, Green & Wax	1 lb.	8~12minutes	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 minutes	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Rearrange halfway through cooking.	2-3 minutes
Broccoli, Fresh, Spears	1lb.	5~9 minutes	Place broccoli in baking dish. Add $\frac{1}{2}$ cup water.	2-3 minutes
Cabbage, Fresh, Chopped	1lb.	6~8 minutes	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 minutes	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 minutes	Trim. Add $\frac{1}{4}$ cup water in 1qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Fresh, Flowerettes	2 cups	3~5minutes	Slice. Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole.	2-3 minutes
Celery, Fresh, Sliced	4 cups	7~9minutes	Stir halfway through cooking	
Corn, Fresh	2 ears	5~9minutes	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 $\frac{1}{2}$ minutes	Place mushrooms in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Parsnips, Fresh, Sliced	1lb.	4~8 minutes	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 minutes	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking.	2-3minutes
Sweet Potatoes Whole Baking (6-8 oz. each)	2 medium 4 medium	5~10minutes 7~13minutes	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	5~8minutes 9~15minutes	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	1lb.	5~8 minutes	Add $\frac{1}{2}$ cup water in 2 qt. covered casserole.	2-3 minutes
Squash, Acorn or Butternut, Fresh	1 medium	7~9 minutes	Cut squash in half. Remove seeds. Place in 8X8-inch baking dish. Cover.	2-3 minutes
Zucchini, Fresh, Sliced	1lb.	5~8 minutes	Add $\frac{1}{2}$ cup water in 1- $\frac{1}{2}$ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Zucchini, Fresh, Whole	1lb.	7~10 minutes	Pierce. Place on 2 paper towels. Turn zucchini over and rearrange halfway through cooking.	2-3 minutes

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.

Questions And Answers

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

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

- Light bulb has blown.
- Door is not closed.

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

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

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

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

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

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

Q Why do eggs sometimes pop?

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

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

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

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

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

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

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

CAUTION

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

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

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