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MICROWAVE OVEN

OWNER'S MANUAL & COOKING GUIDE

PLEASE READ THIS OWNER'S MANUAL
THOROUGHLY BEFORE OPERATING.

GMS-1020TW

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The serial number is found on the back of this unit. This number is unique to this unit and not available to others. You should record requested information here and retain this guide as a permanent record of your purchase.

Date of Purchase: _____

Dealer Purchase From: _____

Dealer Address: _____

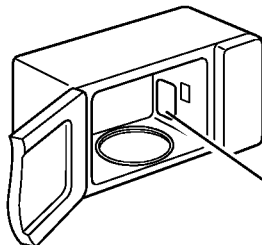
Dealer Phone No.: _____

Model No.: _____

Serial No.: _____

Important Notes:

DO NOT remove wave guide cover inside the oven.



The wave guide cover

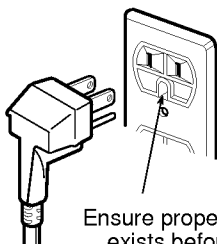
SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- **Do not attempt to operate this oven with the door open**, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- **Do not place any object between the oven front face and the 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:
 - door (bent),
 - hinges and latches (broken or loosened),
 - door seals and sealing surfaces.
- **The oven should not be adjusted or repaired** by anyone except properly qualified service personnel.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.



Ensure proper ground exists before use

⚠ WARNING ⚠

Improper grounding can result in a risk of electric shock. Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either:

1. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall

be equal to or greater than the electrical rating of the appliance, or . . .

2. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

NOTES:

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 extension cord must be a grounding-type 3-wire cord, and (3) 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.

SAFETY

IMPORTANT SAFETY INSTRUCTIONS

The safety instructions below will tell you how to use your oven to avoid harm to yourself or damage to your oven.

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons, 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 3 of this manual.
3. This appliance must be grounded. Connect only to properly grounded outlet. See **GROUNDING INSTRUCTIONS** found on page 3 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.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over the edge of a table or counter.
15. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
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 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 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. Uneven heating may occur and could cause personal injury.
18. Avoid heating small-necked containers such as syrup bottles.
19. Avoid using corrosive and vapors, such as sulfide and chloride.
20. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become over-heated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (instant coffee, etc.), resulting in harm to the oven and possible injury. In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between reheatings.

SAVE THESE INSTRUCTIONS

UNDERSTANDING YOUR MICROWAVE OVEN

SPECIFICATIONS

MODEL	GMS-1020TW
Power Supply	120 V AC, 60 Hz
Rated Power Consumption	1400 W
Microwave Output	*1000 W
Frequency	2450 MHz
Overall Dimensions (WxHxD)	20 ¹ / ₈ x 12 x 15 ⁵ / ₁₆
Oven Cavity Dimensions (WxHxD)	13 ⁷ / ₈ x 9 ⁵ / ₁₆ x 14 ³ / ₁₆
Capacity of Oven Cavity	1.0 Cu.ft.

*IEC 60705 RATING STANDARD

Specifications subject to change without prior notice.

INSTALLATION

A. Circuits

For safety purposes this oven must be plugged into a 15 or 20 Amp circuit. No other electrical appliances or lighting circuits should be on this line. If in doubt, consult a licensed electrician.

B. Voltage Warning

The voltage used at the wall receptacle must be the same as specified on the oven name plate located on the back or on the side of the control panel of the oven. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing oven damage. Low voltage will cause slow cooking. In case your microwave oven does not perform normally in spite of proper voltage, remove and reinsert the plug.

C. 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. Allow at least 4 inches of space at the top, sides, and back of the oven for proper ventilation.

D. Do not block the 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 sufficiently.

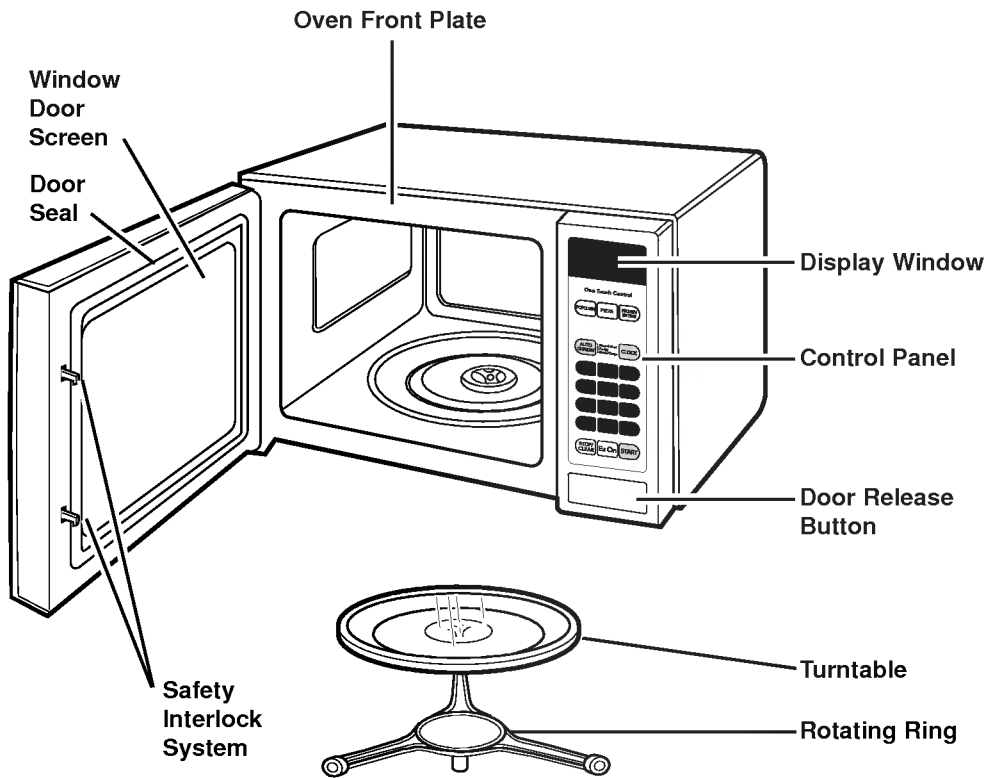
E. Radio interference

1. Microwave oven operation may interfere with TV or radio reception.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - a. Clean the door and the sealing surfaces of the oven.
 - b. Reorient the receiving antenna of radio or television.
 - c. Relocate the microwave oven in relation to the TV or radio.
 - 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

Your oven comes with the following accessories:

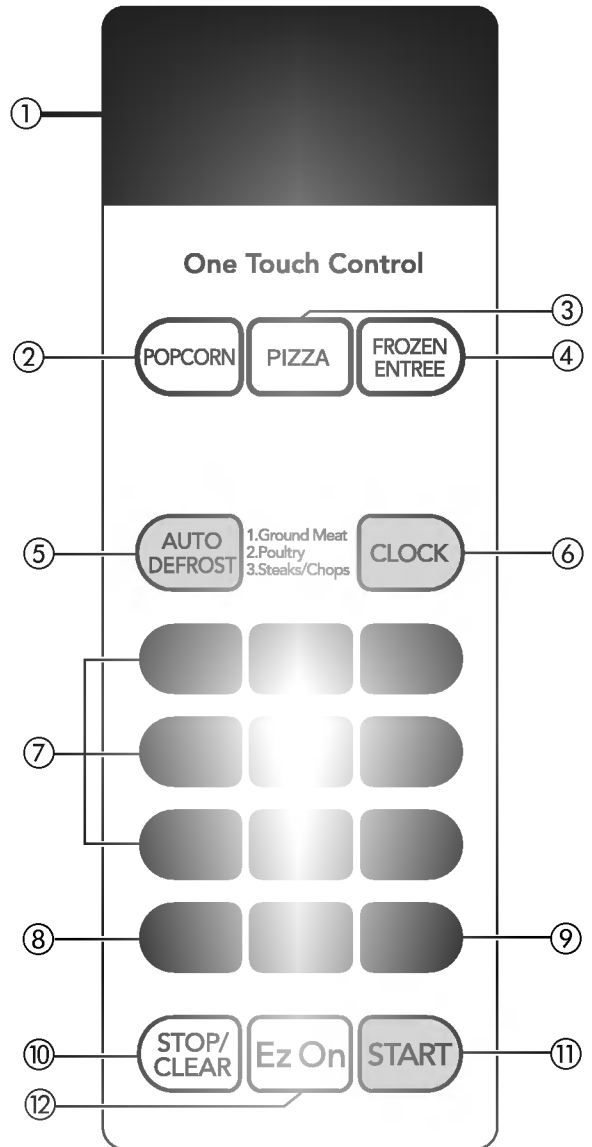
- 1 Use and Care Manual
- 1 Glass Turntable
- 1 Rotating Ring



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

CONTROL PANEL

1. **DISPLAY.** The display includes a clock and indicators that tell you time of day, cooking time settings, and cooking functions selected.
2. **ONE TOUCH POPCORN.** Touch this pad to pop a bag of microwave popcorn without entering a cook power or time.
3. **ONE TOUCH PIZZA:** Touch this pad to heat up to 3 slices of refrigerated pizza without entering a cook power or time.
4. **FROZEN ENTREE.** Touch this pad to cook a 10 oz. frozen entrée without entering a cook power or time.
5. **AUTO DEFROST.** Touch this pad to meat, poultry, or fish by entering a weight.
6. **CLOCK.** Touch this pad to enter the time of day.
7. **NUMBER PADS.** Touch number pads to enter cooking time, power level, quantities, or weights.
8. **TIME.** Touch this pad to set a cooking time.
9. **POWER.** Touch this pad to set a cooking power.
10. **STOP/CLEAR.** Touch this pad to stop the oven or clear entries.
11. **EZ ON.** Touch this pad to cook at 100% cook power for 30 seconds to 99 minutes, 59 seconds.
12. **START.** Touch this pad to start all entries (except the ONE TOUCH and EZ ON functions, which start automatically).



UNDERSTANDING YOUR MICROWAVE OVEN

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

UNDERSTANDING YOUR MICROWAVE OVEN

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.

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

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

SHIELDING

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

Always keep foil at least 1 inch from oven walls to prevent arcing.

PIERCING

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

UNDERSTANDING YOUR MICROWAVE OVEN

PRECAUTIONS

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

CLEANING

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

INTERIOR

Wipe the oven inside and outside with a soft cloth and a mild detergent solution. Then rinse and wipe dry. This should be done weekly or more often, if needed. Never use cleaning powders or rough pads. Excessive oil splatters on the inside top will be difficult to remove if left for many days. Wipe splatters with a wet paper towel, especially after cooking chicken or bacon.

REMOVABLE PARTS

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

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

DOOR

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



After cleaning the control panel, touch STOP/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.



SETTING THE CLOCK



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



Example: To set the clock for 11:11.

Touch: **Display Shows:**

1.  once. 

2.  once. 

3.  four times. 


4.  to start the clock. 



CHILD LOCK

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

To set CHILD LOCK:


Touch: **Display Shows:**

1.  once. Time of day.

2.  Hold until L appears in the display. 

To cancel CHILD LOCK:

Touch: **Display Shows:**

 Hold until L disappears from the display. Time of day.

EZ ON

This time-saving feature lets you cook at 100% power for up to 99 minutes, 59 seconds.

Example: To cook for 1 minutes.

Touch: **Display Shows:**

1.  twice.



(time counting down)

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 Chart on page 13 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.  once.




2.   
to set a cook time of
5 minutes, 30 seconds.



3.  once.



4.  to set a
cook
power of
80%.



5.  to start
oven.



(time counting down)

MULTI-STAGE COOKING


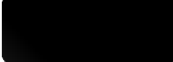
For best results, some recipes call for different cook powers during different stages of a cook cycle. You can program your oven to switch from one power level to another for up to 3 stages.

NOTE: If you are using the AUTO DEFROST feature as one of the cooking stages, it must be programmed as the first stage.



Example: To set a 2-stage cook cycle.



Touch:


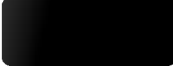
Display Shows:

1.  once. 



2.  to set a 3 minute cook time for the first stage. 



3.  once. 

4.  to set an 80% cook power for the first stage. 

5.  once. 

6.  to set a 7 minute cook time for second stage. 

7.  once. 

8.  to set a 50% cook power for the second stage. 

9.  to start the oven. 

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 chart below for suggestions:

Microwave Power Level Chart

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

USING YOUR MICROWAVE OVEN

ONE TOUCH CONTROL

Use this function to cook food without entering a cook time or power. Refer to the One Touch Control Chart below for more information.

Example: To cook a 3.5 oz. bag of microwave popcorn.

Touch:

1.  once.

Display Shows:



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

Example 2: To cook 1 pizza.

Touch:

1.  once.

Display Shows:



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

One Touch Control Chart

NOTE: No cover is needed for the ONE TOUCH foods listed in this chart unless called for in the directions.

Pad	Serving	Quantity	Directions
POPCORN	3.5 oz. 3.0 oz. 1.75 oz.	3.5 oz. 3.0 oz. 1.75 oz.	<ul style="list-style-type: none"> Follow package instructions. Use popcorn package which is made especially for microwave cooking. Do not try to pop unpopped kernels. Heat only 1 package at a time. Do not leave the microwave oven unattended while popping popcorn.
PIZZA	1 slice 2 slices 3 slices	5 oz. 10 oz. 15 oz.	<ul style="list-style-type: none"> Place the refrigerated pizza on the plate in the center of the microwave oven.
FROZEN ENTREE	10 oz.	10 oz.	<ul style="list-style-type: none"> Follow the package instructions. Example of one frozen entrée is Lasagna with Meat Sauce, Chicken with Rice, Sliced Turkey Breast with Rice and Vegetable.

AUTO DEFROST

AUTO DEFROST thaws frozen food without entering a cook time or cook power. Three defrost categories are preset in your oven: Ground Meat, Poultry, and Steaks/Chops. See the Auto Defrost Chart below.

NOTES:

- For added convenience, AUTO DEFROST has a built-in reminder tone to tell you when to check, turn over, separate, or rearrange food. The oven will sound a tone during the defrost cycle. At each tone, open the door and turn, separate, or rearrange food. Remove any portions that have thawed. Return frozen portion to the oven and touch START to resume the defrost cycle.
- You can defrost foods that weigh 0.1 to 6.0 lbs (0.1-4.0 kgs).

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.
- Shape ground meat into the form of a doughnut before freezing. When defrosting, remove thawed meat when the reminder tone 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.

Example: To defrost 1.2 lbs. of ground beef.

Touch:

1.  once.

Display Shows:



2.  to enter 1.2 lbs.



3.  to start the oven.

Time counting down.

Auto Defrost Chart

Category	Touch keypad	Food to be Defrosted	At Reminder Tone	Standing Time
GROUND MEAT	1 time	Beef		
		Ground beef	Turn over. Remove thawed portions and break apart. Return remainder to oven.	5 min.
		Cubes for stew	Turn over. Remove thawed portions with fork.	5 min.
		Hamburger patties	Turn over.	5 min.
		Pot roast	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Rib roast, Rump roast, Chuck roast	Same as above.	10-20 min. 10-20 min.
		Pork		
		Bacon, Hot dogs	Turn over.	2 min.
		Sausage links	Turn over.	5 min.
		Sausage patties	Turn over.	5 min.
		Ribs, Roast	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Lamb		
		Ribs	Turn over. Cover warm areas with aluminum foil.	10-20 min.
Roasts	Same as above.	10-20 min.		

Continued on next page

USING YOUR MICROWAVE OVEN

Auto Defrost Chart (continued)

Category	Touch keypad	Food to be Defrosted	At Reminder Tone	Standing Time
POULTRY	2 times	Poultry Whole Chicken	Turn over. Finish defrosting breast-side down. Cover warm areas with aluminum foil.	10-20 min. Rinse under cold running water.
		Chicken Pieces Cornish Hens: Whole, Split	Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	5-10 min. 10-20 min. Rinse under cold running water.
		Turkey Breast (under 6 lbs.)	Turn over and arrange.	10-20 min. Rinse under cold running water.
STEAKS/ CHOPS	3 times	Beef Steaks	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Pork Chops Lamp Chops	Same as above. Same as above.	10-20 min. 10-20 min.
		Fish	Turn over and rearrange. Cover head and tail with foil.	5 min.
		Steaks, whole fish fillets	Turn over. Separate fillets when partially thawed if possible.	5 min. Rinse with cold water to separate.
		Shellfish Crabmeat, Shrimp Lobster tails Scallops	Rearrange and break apart. Turn over and rearrange. Turn over and rearrange.	5 min. 5 min. 5 min.

USING YOUR MICROWAVE OVEN

WARNING: Do not use aluminum foil during cooking cycle.

COOKING TIPS

Meat

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

Meat Cooking Chart

Meat	Microwave Power	Cooking Time Per Pound
BEEF		
Standing/Rolled Rib		
– Rare	8	8 to 10 minutes
– Medium	8	9 to 11 minutes
– Well-done	8	10 to 13 minutes
Ground Beef (to brown for casserole)	HIGH(100%)	5½-8½ minutes
Hamburgers, Fresh or defrosted (4 oz. each)		
– 2 patties	HIGH(100%)	2 to 4 minutes
– 4 patties	HIGH(100%)	3 to 5 minutes
PORK		
Loin, Leg	8	12 to 16 minutes
Bacon		
– 4 slices	HIGH(100%)	2 to 3 minutes
– 6 slices	HIGH(100%)	3 to 4 minutes

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

Poultry

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

Poultry Cooking Chart

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

NOTES:

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

USING YOUR MICROWAVE OVEN

COOKING TIPS (continued)

Fish

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

Fresh Fish Cooking Chart

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

HEATING OR REHEATING GUIDE

To heat or reheat successfully in the microwave, it is important to follow several guidelines. Measure the amount of food in order to determine the time needed to reheat. Arrange the food in a circular pattern for best results. Room temperature food will heat faster than refrigerated food. Canned foods should be taken out of the can and placed in a microwavable container. The food will be heated more evenly if covered with a microwavable lid or plastic wrap and 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 pieces 1 breast 1 leg and thigh	2-3 1/2 minutes 1 1/2-3 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (6-8 oz.)	2-4 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagna 1 serving (10 1/2 oz.)	4-6 minutes	Place lasagna on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1-3 1/2 minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Casserole – cream or cheese 1 cup 4 cups	1 1/2-3 minutes 3 1/2-5 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sloppy Joe or Barbecued beef 1 sandwich (1/2 cup meat filling) without bun	1-2 1/2 minutes	Reheat filling and bun separately. Cook filling covered in microwavable casserole. Stir once. Heat bun as directed in chart below.
Mashed potatoes 1 cup 4 cups	1-3 minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Baked beans 1 cup	1 1/2-3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	2 1/2-4 minutes 7 1/2-11 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Rice 1 cup 4 cups	1 1/2-3 1/2 minutes 4-6 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sandwich roll or bun 1 roll	15-30 seconds	Wrap in paper towel and place on glass microwavable rack
Vegetables 1 cup 4 cups	1 1/2-2 1/2 minutes 4-6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Soup 1 serving (8 oz.)	1 1/2-2 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.

FRESH VEGETABLE CHART

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

TROUBLESHOOTING

Questions and Answers

Operation

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

Food

Question	Answer
What is wrong when baked foods have a hard, dry, brown spot?	A hard, dry, brown spot indicates overcooking. Shorten the cooking or reheating time.
Why do eggs sometimes pop?	When baking, frying, or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a wooden toothpick before cooking. CAUTION: Never microwave eggs in the shell.

TROUBLESHOOTING

Questions and Answers (continued)

Food

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

TROUBLESHOOTING

Before Calling for Service

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

If the microwave oven still does not work properly, contact the nearest LG Authorized Service Center.

LG Authorized Service Centers are fully equipped to handle your service requirements.

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

LG ELECTRONICS CANADA INC. AUTHORIZED SERVICE CENTERS LISTING

PROVINCE: ALTA

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
CALGARY	MICROTECH	2735 - 39 AVE. N.E. #100	403 250 7041	IS
CALGARY	NATIONAL ELECT. SERVICE ASC 2	4-6115 - 4TH STREET S.E.	403 252 6988	IS
CALGARY	THORNCLIFFE RADIO & TV LTD.	4519 -1ST ST. SOUTH EAST	403 243 0925	IS
EDMONTON	AMBASSADOR ELECTRONICS LTD.	15902 - 100A AVE.	403 484 5877	IS
EDMONTON	ELECTRONIC ANALYST	9006 - 51 AVE.	403 466 0662	IS
EDMONTON	NATIONAL ELECT. SERVICE ASC	10577 - 109 STREET	403 428 0248	IS
EDMONTON	STERLING T.V. AND VIDEO	15608 - 116 AVE.	403 455 8725	IS
EDMONTON	WOODWARDS CUSTOMER SERVICE (1)	3850 - 98TH STREET	403 463 2751	SSD
GRANDE PRAIRIE	T.V. KORNER	9827 - 97TH AVE.	403 539 6073	SD
LETHBRIDGE	FAITH ELECTRONICS LTD.	929 - 2 AVE. A NORTH	403 327 2977	SD
LETHBRIDGE	PRO TELEVISION SALES	1815 - 2ND AVENUE SOUTH	403 328 4977	IS
LLOYDMINSTER	BURRTRONICS LTD.	5905 - 44TH STREET	403 875 8884	IS
MEDICINE HAT	TEL-RAY TELEVISION	683 SOUTH RAILWAY STREET	403 526 4588	IS
RED DEER	R.D. CENTRAL TV LTD.	5130-47TH ST.	403 346 2101	SSD
RED DEER	TOWN & COUNTRY RADIO & TV	4A 4999-76 STREET	403 347 4388	IS
WESTLOCK	KYETECH INC.	BOX 2760	403 349 3933	IS
WETASKIWIN	IMPERIAL TV & STEREO CENTER	5210 - 50TH AVENUE	403 352 5975	IS

PROVINCE: BC

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
150 MILE HOUSE	TRIAC SYSTEM LTD.	BOX 470	604 296 4575	SD
BURNABY	AUDIO VIDEO ELECTRONICS	5097 CANADA WAY	604 524 4224	IS
BURANBY	CHROMA INDUSTRIES LTD.	5607 HASTINGS STREET	604 291 2242	IS
CAMPBELL RIVER	BILL & EDS TV	590 11TH AVENUE	604 287 9208	SD
CLEARBROOK	SYNTREX ELECTRONICS	#1-2826 LANGDON STREET	604 859 5712	IS
CRANBROOK	DANNYS HOME ENTERTAINMENT	37 - 9TH AVENUE SOUTH	604 426 7413	IS
KAMLOOPS	GIDDENS SERVICES LTD.	2345 TRANS CANADA HWY	604 372 8842	IS
KAMLOOPS	JOHNS ELECTRIC REPAIR CENTER	773 VICTORIA STREET	604 374 0388	IS
KELOWNA	TELTRONICS	1546 HARVEY AVENUE	604 860 9888	IS
KELOWNA	VALLET DIGITRONICS SERVICE LTD.	2453 HIGHWAY 97 NORTH	604 763 8366	IS
LANGLEY	FRASER VALLEY VIDEO REPAIR	21271- 40TH STREET	604 530 6094	IS
MAPLE RIDGE	HANEY TV & SOUND SERVICE	11969-224 STREET	604 467 4955	SD
NANAIMO	ELECTRONIC CLINIC LTD.	1609A BOWEN ROAD	604 754 6335	IS
NEW WESTMINSTER	WOODWARDS CUSTOMER SERVICE (2)	109 BRAID STREET	604 520 5811	SSD
PORT ALBERNI	QUALITY ELECTRONICS	3561 3RD AVE.	604 724 3422	IS
PORT MOODY	VILLAGE ELECTRONIC LTD.	3006A SPRING STREET	604 461 1313	IS
PRINCE GEORGE	ABC TV & STEREO	1-1839 1ST AVENUE	604 564 9081	IS
RICHMOND	MASTER TV SERVICE LTD.	5431 MINORU BLVD.	604 273 7247	IS
SARDIS	STARDUST AMUSEMENTS LTD.	7484 VEDDER ROAD	604 858 4622	IS
SURREY	A.A.A. TV SERVICE	#19 9316 194TH STREET	604 888 7777	IS
TERRACE	PRO TECH ELECTRONICS	4519 LAKELSE AVE.	604 635 5134	IS
VANCOUVER	NATIONAL ELECT. SERVICE ASC	1775 WEST 4TH AVE.	604 734 7606	IS
VERNON	JOHNSON' S TV SALES & SERVICE	2808A 48 AVE.	604 542 0311	SD
VERNON	WRIGHT & THORNBURN RADIO LTD.	3213 - 31ST AVENUE	604 545 1737	IS
VICTORIA	BC SOUND & RADIO SERVICE	931 FORT STREET	604 383 4731	IS
VICTORIA	Q-TEL SERVICE	627 DUNEDIN STREET	604 388 9333	IS
VICTORIA	RAC ELECTRONICS LTD	3385TENNYSOW AVE.	604 382 8141	IS
WILLIAMS LAKE	NYTECH ELECTRONIC SERVICE	BOX 4329	604 398 8146	IS

PROVINCE: MAN

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
BRANDON	PEMBINA ELECTRONICS	1433 PRINCESS AVE.	204 728 8318	IS
PORTAGE LA PRAIRIE	REEVES SERVICES	446 TUPPER STREET NORTH	204 857 7223	IS
WINNIPEG	ADVANCE ELECTRONICS	575 WALL STREET	204 786 5533	SSD
WINNIPEG	AUTEK LAB LTD.	488 ST. ANNES ROAO	204 256 4048	IS
WINNIPEG	JAPAN AUDIO	1037 ERIN STREET	204 775 0494	IS
WINNIPEG	MM ELECTRONICS SYSTEMS LTD.	9-2166 NOTRE DAME AVE	204 632 4483	IS
WINNIPEG	NATIONAL ELECT. SERVICE ASC 1	1580 ERIN STREET	204 783 6185	IS
WINNIPEG	RVW ELECTRONICS SERVICE	1245 INKSTER BLVD.	204 633 3772	IS
WINNIPEG	THE VIDEO RE-FIT SHOP	931 ST. MARYS RD.	204 257 7555	IS

PROVINCE: NB

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
BATHURST	NORTHCOAST ELECTRONICS	2045 ST. PETER AVE.	506 546 2336	SSD
EDMUNSTDN	DATA ELECTRONICS	25 HILL STREET	506 735 4073	IS
FREDERICTDN	LYNNCO SOUND LTD .	108 PROSPECT STREET	506 452 6776	SSD
MONCTON	B.J.W. ELECTRONICS LTD.	10 LESLIE STREET	506 857 2118	IS
MONCTON	CHAMPLAIN ELECTRONICS LTD.	47 SHEDIAC ROAD	506 854 6665	IS
MONCTON	SOUNDS FANTASTIC	48 RUE BONACCORD STREET	506 857 0000	SSD
SACKVILLE	TANTRAMAR ELECTRONICS	72 WEST MAIN STREET	506 536 3953	IS
ST. JOHN	COX RADIO & TV	843 FAIRVILLE BLVD.	506 635 8207	SSD
ST. GEORGE	BALDWIN ELECTRONICS	700 OLD ST. ANDREW ROAD	506 755 6166	IS
WOODSTOCK	MACMILLAN TV & SATELLITE	PO. BOX 1793	506 328 8021	SSD

PROVINCE: NFLD

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
BAY ROBERTS	COHENS FURNITURE LTD.	P.O. BOX 350	709 489 6431	IS
CORNERBROOK	A-1 ELECTRONICS	98 WEST STREET	709 634 1581	IS
GOOSE BAY	LABRADOR BARGAIN STORE	167 HAMILTON RIVER ROAD	709 896 5525	SSD
ST. JOHNS	KELLYS (DOUGS STEREO LTD)	470 TOPSAIL ROAD	709 363 7737	SD
ST. JOHNS	SMITHS ELECTRONICS	P.O. BOX 8141	709 726 0709	IS

PROVINCE: NS

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
DARTMOUTH (HALIFAX)	C A. MUNRO LTD.	10 MORRIS DRIVE SUITE 19	902 465 4991	IS
FLORENCE	FLORENCE TV SERVICE	BOX 9	902 736 8751	SSD
HALIFAX	ARGYLE TV SALES & SERVICE	2063 GOTTI NGEN STREET	902 422 5930	SSD
LUNENBURG COUNTY	CALVINS TV SALES AND SERVICE	RR #1 CHESTER BASIN	902 275 4366	SD
LUNENBURY	EDDY'S T.V.	RR #1 ITALY CROSS	902 543 8772	IS
NEW MINAS	VIDEO W.	1009 KENTUCKY COURT	902 678 7577	SSD
NEW WATERFORD	BURKES TV & APPLIANCES	487 HEELAN STREET	902 862 6416	IS
PICTOU	BESTWAY TV	RR #2 SCOTSBURN	902 485 6655	IS
SHUBENACADIE	F. W. PREISS & SON LTD.	P.O. BOX 122	902 758 2922	SSD
TRURO	ALPHA ELECTRONICS LTD.	1298A EAST PRINCE STREET	902 895 9254	IS
TRURO	SCHNEIDER ENT LTD.	914-920 PRINCE STREET	902 895 0588	SSD

PROVINCE: ONT

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
AJAX	DUNBARTON RADIO & TV LTD.	29 HARWOOD AVE. SOUTH #3	416 683 5880	IS
BARRIE	SPECTRONICS AND VIDED LOGIC	44 WOODORST RD.	705 722 0440	SD
BARRIE	TRIPLE D ELECTRONICS	376 YONGE STREET	705 737 3256	SD
BELLEVILLE	HOME ENTERTAINMENT SERVICE	256 COLEWN STREET	613 968 6791	IS
BELLEVILLE	MILLER ELECTRONICS SERVICING	P.O. BO X 750	613 968 7687	IS
BRAMFTON	ACCURATE ELECTRONICS	42 REGM RODA #4	416 840 1722	IS
BRAMPTON	BRAMPTON COLOUR & SOUND	160 MAIN STREET SOUTH	416 453 4455	SD
BRANTFORD	BRANT STEREO	44 MARKET STREET	519 752 1783	SSD
BRANTFORD	PARSONS RADIO ELECTRIC	230 COLBORN STREET	519 752 4329	SD
CAMBRIDGE	CAMBRIDGE TV	415 HEDPETER ROAD	519 622 1621	IS
COBOURG	UNITED TELEVISION COBOURG LTD.	66 KING STREET EAST	416 372 6832	SSD
CORNWALL	GLOBE TV	410 PITT STREET	613 938 8736	IS
DON MILLS	SK AUDIO	9 CLINTWOOD GATE	416 447 9391	SD
ELLIOT LAKE	KOOB ELECTRONICS	80 DIEPPE AVE	705 848 2366	IS
ETOBICOKE	THE ELECTRONICS & TV SERVICE	110 MIMICO AVE.	416 251 1214	IS
GEORGETOWN	MILLIERE TV	14 WESLEYAN STREET	416 877 3405	SSD
GUELPH	ALLTEK RADIO AND TV	84 NORFOLK	519 767 2331	SD
GUELPH	SHORTREED TV LTD.	82 NORFOLK STREET	519 837 1061	SD
HAMILTON	BRANKOS AUDIO & VIDEO	1384 BARTON AVE.	416 545 8952	IS
HAMILTON	IRWIN ALLEN	1365 MAIN STREET EAST	416 528 8531	SSD
HAMILTON	MOBIUS AUDIO SYSTEMS	119 JOHN STREET NORTH	416 528 1368	IS
HAMILTON	N MURRAY TV	70 NEBO RO #3	416 575 3486	IS
HUNTSVILLE	COKER ELECTRONICS SERVICING	437 ASPEN ROAD	705 789 5397	IS
KANATA	NATIONAL VIDEO SPECIALTIES	150 KATMARK ROAD	613 592 9402	IS
KAPUSXASING	MICHEL T.V. SERVICE	110 BRUNELLE NORTH	705 335 5223	IS
KINGSTON	EASTERN ONTARIO DESCRAM INC.	877 DIVISION STREET	613 542 7242	IS
KINGSTON	MONTGOMERY ELECTRONICS	3079 PRIENCESS STREET PR #3	613 389 2846	IS
KITCHENER	TOP TECH ELECTRONICS LTD.	907 FREDRICK STREET	519 578 7600	IS

PROVINCE: ONT

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
LAMBETH	WICKHAMS TV	101 MEDOWBROOK PLAZA	519 652 2125	SD
LEAMINGTON	STAR RADIO	33 TALBOT STREET EAST	519 326 6321	SD
LINDSAY	THOR ELECTRONICS	RR #5	705 324 0441	IS
LISKEARD	CARLEA ELECTRONICS	HIGHWAY 118 BOX 1565	705 647 5666	SD
LISTOWEL	MERWOOD C. SMITH LTD.	RR #2	519 291 3810	IS
LONDON	DYN-ARC ELECTRONICS	681 ADELAIDE STREET NORTH	519 659 8258	SD
LONDON	REX SERVICE INC.	605 NEWBOLD STREET	519 686 8123	IS
MARKHAM	MULTI ELECTRONICS SERVICE	190 DON PARK ROAD UNIT #5	416 475 5068	IS
MIDLAND	THONG'S TV REPAIR	539 BAY STREET	705 526 8038	SD
MISSISSAUGA	GOLDSTAR CANADA LTD. SERVICE	7391 PACIFIC CIRCLE	416 670 0650	IS
MISSISSAUGA	KODAN ELECTRONICS	980 DUNDAS STREET EAST	416 625 5613	IS
MISSISSAUGA	MALSBECK CAMFORD ELECTRONICS	225 TRAOERS BLVD. EAST #2	416 890 0273	IS
NEPEAN	TELE SERVICE ELECTRONICS LTD.	1891 MERIVALE ROAD	613 224 7748	IS
NIAGRA FALLS	BECKERS TV & APPLIANCES	455 QUEEN STREET	416 354 2721	IS
NIAGRA FALLS	SWALMS ELECTRONICS LTD.	5859 FERRY STREET	416 354 9275	IS
NORTH BAY	J. E. F. ELECTRONICS LTD.	431 MAIN STREET	705 476 2644	IS
NORTH BAY	R. J. E. ELECTRONICS	34 MARSHALL AVE.	705 474 0830	IS
OSHAWA	HOLDCROFT ELECTRONICS CENTRE	500 RALEIGH AVE. UNIT 12	416 579 4030	IS
OTTAWA	B & K ELECTRONICS	850 INDUSTRIAL AVE. #17	613 738 0048	IS
OTTAWA	HOME ELECTRONICS CENTER LTD.	20-5370 CANOTEK ROAD	613 746 7700	IS
OTTAWA	K. ELECTRONICS	368 CHURCHILL AVE.	613 725 2036	IS
OTTAWA	NATIONAL ELECT. SERVICE ASC 3	2285 ST. LAURENT BLVD.	613 526 3701	IS
OWEN SOUND	HOME ELECTRONICS REPAIR	1342 2ND AVE. EAST	519 371 3808	IS
OWEN SOUND	ROBERTS RADIO & ELECTRIC	945-2ND AVE. EAST	519 376 6870	SD
PEMBROKE	JIMS TV & STEREO	938 PEMBROKE STREET EAST	613 732 4090	IS
PETERBOROUGH	BILL HAYES RADIO & TV	213 HUNTER STREET	705 742 0056	IS
PRESCOTT	LAMBS ELECTRONICS	RR #1	613 925 2232	IS
PRESCOTT	W. L. PETERS APPLIANCE CO. LTD.	152 KING STREET WEST	613 925 2257	SD
RICHMOND HILL	GERALYN ELECTRONICS	10235 YONGE STREET	416 883 0810	IS
RIDGWAY	E & A ELECTRONICS	3711 DOMINION RD. BOX 719	416 894 3013	IS
SARNIA	DUAL ELECTRONICS	493 N. CHRISTINA STREET	519 344 2323	IS
SARNIA	JERRYS TV	116 EAST ST. N	519 337 7086	IS
SARNIA	KEELANS SERVICENTRE	190 MAXWELL STREET	519 337 7557	SD
SAULT ST. MARIE	BRYMORE AUDIO VIDEO SERVICE	490 QUEEN STREET EAST	705 256 7437	IS
SAULT ST MARIE	JOHN'S TV	360 BRUCE STREET	519 253 7291	SD
SIMCOE	JOHNS ELECTRONICS	RR #1	519 4281066	IS
SIMCOE	SIMCOE MAGNAVOX	462 NORFOLK STREET SOUTH	519 426 3583	SSD
SMITH FALLS	S & S ELECTRONICS	3 WINNIFRED STREET	613 283 0441	IS
ST. MARY	CLAUDE ELECTRIC LTD.	127 QUEEN STREET	519 284 1350	SD
ST. CATHARINES	VIDEO WORLD	224 GLENRIDGE AVE.	416 685 7611	SD
ST. THOMAS	D J CONSUMER ELECTRONICS	280 EDWARD STREET	519 663 8874	IS
STRATHROY	STATHROY AUDIO	15 FRONT STREET WEST	519 245 2534	IS
SUDBURY	A.C. ELECTRONICS	1879 PARIS STREET	705 522 9190	IS
SUDBURY	CUOMO ELECTRONICS INC.	1060 LORNE STREET UNIT #2	705 674 3450	SD
SUDBURY	KINGSWAY ELECTRONICS LTD.	1106 KINGSWAY ROAD	705 566 9290	IS
THUNDER BAY	SOUND STEREO SERVICE	189 SOUTH ALGOMA STREET	807 344 6763	IS
TIMMINS	CONRAD TV & AUDIO CENTRE LTD.	219 WILSON AVE.	705 267 6494	SSD
TORONTO	ALL STAR ELECTRONICS INC.	3801 DUNDAS ST. W.	416 762 3211	SD
TORONTO (CENTRAL)	ANDY MANGOS TELEVISION	926 PAPE AVENUE	416 421 2112	SD
TORONTO (CENTRAL)	HOWARD TV STEREO & VID CENTRE	3893 BATHURST STREET	416 636 4822	SD
TORONTO (CENTRAL)	RADIO SERVICE LABORATORY	3377 YONGE STREET	416 485 8066	IS
TORONTO (CENTRAL)	RAYJAC ELECTRONICS	980 ALNESS STREET. UNIT 8	416 661 5237	IS
TORONTO (EAST)	DIGITAL VIDEO AUDIO	50 SILVER STAR BLVO. #239	416 293 1614	IS
TORONTO (EAST)	HITRONIX TECHNICAL SERVICES	50 WEYBRIGHT CRESCENT	416 299 6863	IS
TORONTO (EAST)	NATIONAL ELECT. SERVICE ASC 5	24 PROGRESS ROAD	416 292 3334	IS
TORONTO (EAST)	TOWN & COUNTRY TELEVISION	882 KINGSTON ROAD	416 691 2000	IS
TORONTO (EAST)	TRIPOLE ELECTRONICS LTD.	744 MARKHAM ROAD	416 431 5216	SD
TORONTO (WEST)	CANADIAN HOME SERVICE	74 ROYAL YORK ROAD	416 251 3169	IS
TORONTO (WEST)	VIDEO 2000	50 FASKEN DRIVE UNIT #1C	416 6741396	IS
TORONTO (WEST)	YOUNG'S ELECTRONICS	723 OSSINGTON AVE.	416 533 2355	SD
TRENTON	WORTHING T. V. LTD.	RR #4 HWY 2	613 392 5000	SSD
WATERLOO	DONALD CHOI CANADA LTD.	627 COLBY ORIVE	519 886 5010	X
WHITBY	VIEWCOM ELECTRONICS INC.	133-1/2 BROCK ST. NORTH	416 430 0954	IS
WINDSOR	BONDY TV & APPLIANCES LTD.	7960 CLAIRVIEW AVE.	519 974 6282	IS
WINDSOR	CRESCENT TELEVISION LTD.	3033 MARENTETTE AVENUE	519 9691622	SDPROVINCE:

PROVINCE: PEI

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
CHARLETTETOWN	GALLANT ELECTRONICS	96 MOUNT EDWARD ROAD	902 892 3100	IS
WELLINGTON	L. P. TV & STEREO	DAY'S CORNER	902 854 2290	IS

PROVINCE: QUE

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
BL,ACK LAKE	BINETTE ET FRERES	124 ST. DESIRE	418 423 4893	SSD
CAP DE LA MADELEINE	GUY ELECTRONIQUE ENR	112 GILLET	819 371 8429	IS
CAP DE LA MADELEN	CLAUDE TRUDEL TV	295 THIBEAU	819 375 5436	SSD
CHARLESBOURG	CENTRE DE SERVICE SAUCIER	840 BOUVIER	418 622 2655	IS
CHICOUTIMI	CLAUDE SIRARD TV	786 ST. PAUL	418 549 8767	IS
CHOMEDY LAVAL	B K AUDIO SERVICE	2025 BOUL FORTIN	514 667 0491	IS
DRUMMONDVILLE	CENTRE AUDIO VIDEO LANGLAIS	1290 BOUL ST. JOSEPH	819 472 1166	SSD
DRUMMONDVILLE	ROSS ELECTRONIQUE INC.	985 JEAN BREBEUR	819 477 1522	IS
GATINEAU	COSMO-TECH SERVICES INC.	183 ACHEBAR STREET	819 663 4496	IS
GRANBY	LA CLINQUE DU SON INC.	78 ASSOMPTION	514 375 2323	IS
ILE PERROT	NORVIC TV	59-146 AVE. NOTRE DAME	514 453 7050	IS
JOLIETTE	B.G. ELECTRONIQUE	150 ST. PIERRE SUD	514 759 3091	IS
LA SARRE	AMISON INC.	77 2S RUE EST	819 333 5419	SD
LACHENAIE	B.H. ELECTRONIQUE INC.	1306 DES ANGLAIS	514 471 5525	IS
LACHINE	MPE ELECTRONICS	1445 NOTRE DAME	514 634 8244	IS
LES CEDRES	JACQUES DOL T.V.	1343 CH. ST. DOMINIQUE	514 452 4511	IS
MONT LAURIER	CENTRE DU STEREO INC.	344 BOULEVARD A PAQUETTE	819 623 1330	IS
MONTREAL	ACADIEN ELECTRONICS SERV. C.	7711 BLVD. ST. LAURENT	514 270 1105	IS
MONTREAL	ATLANTIQUE SERVICE	6245 METROPOLITAN EST	514 328 1000	SSD
MONTREAL	BC ELECTRONICS	7321 HENRI BOURASSA EAST	514 327 2382	IS
MONTREAL	DUPONT ELECTRONICS CORP.	305 BOULEVARD DECARIE	514 748 7378	IS
MONTREAL	ELECTRONIQUE R. ROY LTEE	4567 JARRY EST	514 725 6477	IS
MONTREAL	MASSON RADIO TV ENRG.	2641 MASSON STREET	514 7281122	IS
MT. ROYAL	SOLACMAR INC.	5787 PARE STREET	514 341 1431	IS
MT. ST. HILLAIRE	LA GUADRA-SON INC.	320 RUE HUGO	514 464 4576	IS
PLESSISVILLE	ELECTROCENTRE 2000 INC.	1685 AVE. ST. LOUIS	819 362 2456	IS
QUEBEC CITY	ASTRO-SERVICE ELECTRONIQUE	2665 BLVD. PERE LELIEVRE	418 687 2787	IS
QUEBEC CITY	LES ENTREPRISES ELECTRONICS	193 RUE MADEN	514 373 5466	IS
RIMOUSKI	M.S.P ELECTRONIQUE INC	389 HUPE	418 722 8373	IS
ROUYN-NORANDA	LES ENR. B. CHOUINARD INC.	85 GAMBLE QUEST	819 762 9668	IS
SAINT-TIMOTHEE	PAQUETTE AUDIOTRONIQUE ENR.	5670 BOULEVARD HEBERT	514 371 5553	IS
SHERBROOKE	PRIMO SERVICE	2304 KINS STREET WEST	819 564 1548	SD
SHERBROOKE	VIDEO SON ENR.	1020 BOUL QUEEN NORD	819 564 0505	IS
ST. GEORGES EST	DIMESION ELECTRONIQUE INC.	17100 BOULEVARD LACROIX	418 227 0988	IS
ST. HYACINTHE	SALON DE LELECTRONIQUE INC.	2783 NICHOLS	514 774 7896	SSD
ST. JEROME	POIRIER RADIO SERVICE	506 RUE ST. GEORGES	514 438 3375	IS
ST. PIERRE DE SOREL	GAETAN BERGERON INC.	1815 MARIE VICTROIN	514 742 4511	IS
ST. THOMAS D'AQUIN	DANIEL RADIO TV ENR	400 PRINCIPALE	514 796 3416	SSD
ST. JACQUES	MIGUE TV SERVICE	39 RUE ST-LACQUES	418 839 2549	IS
ST.-LAURENT	VICAM ELECTRONIC INC.	4455 BOUL. PORIIER	514 331 6513	IS
ST. DAVIDS. LEVIS	SELECTROTEC	563 TRANS CANADA	418 835 3966	IS
ST. HYACINTHE	JACQUES BOUSQUET TELEVISION	2410 CARTIER	514 773 1364	SSD
ST. LEONARD	L'ATELIER DU VIDEO S.Y.K. INC.	6020 METROPOLITAIN EAST	514 253 1387	IS
STE THERESE	CENTRE DE SERVICE AUDIO VIDEO	238 TURGEON	514 437 5495	SD
STE-FOY	CLINIQUE ELECTRONIQUE (NESA)	3187-A CHEMIN STE-FOY	418 653 5220	IS
THETFORD-MINES	CARON RADIO & TV	1185 SIMONEAU	418 338 8173	IS
THETFORD-MINES	CENTRE ELECTRONIQUE ENR	785 ST ALPHONSE	819 623 1330	IS
TROIS RIVIERES	VIDEO ELECTRONIQUE C.G. (922)	1800 LAVERENDRYE	819 376 1541	IS
VALLEYFIELD	ANDRE BELLEMARD RADIO TV INC.	30 AVE. GRANDE ILE	514 373 6058	SD
VERDUN	ROBICHAUD TV	4349 WELLINGTON	514 761 4713	SD
VILLE ST-LAURENT	LES SERVICE CONYSTEL LTD.	668 DESLLAURIERS	514 331 5720	IS

PROVINCE: SASK

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
KINISTINO	TOM'S TV & RADIO SERVICE	BOX 472	306 864 2244	IS
NORTH BATTLEFORD	TWIN CITY TV & RADIO LTD.	1922-100TH STREET	306 446 2322	IS
REGINA	EL-MEC-TRONICS LTD.	1809 McARA STREET	306 352 4030	SD
REGINA	PROFESSIONAL ELECTRONIC SVC	1355 McINTYRE STREET	306 359 3356	SD
SASKATOON	TRICOM ELECTRONICS	1926 ALBERTA AVENUE	306 653 3913	IS

PROVINCE: YUKON

LOCATION	SERVICER	ADDRESS	TELEPHONE	CODE
WHITEHORSE	AARO TECH LTD.	406C OGILVIE ST. BOX 109	403 668 2035	IS