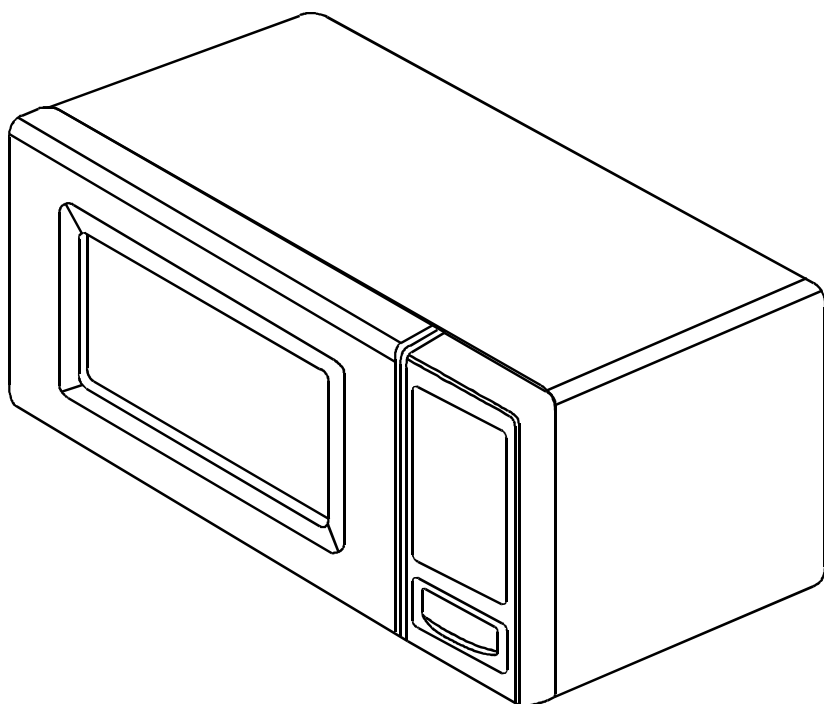


# **GoldStar**

## **Light Duty Commercial Microwave Oven Owner's Manual**

### **MM-1041XP**

Keep these instructions for future reference. If the oven changes ownership, be sure this manual accompanies oven.



## APPENDIX F. Owner's Manual with regard to FCC Instruction

### SAFETY

- To avoid improperly cooking some foods.
  - Do not heat any types of baby bottles or baby food. Uneven heating may occur and possibly cause personal injury.
  - Do not heat small-necked containers, such as syrup bottles.
  - Do not deep-fat fry in your microwave oven.
  - Do not attempt home canning in your microwave oven.
  - Do not heat the following items in the microwave oven: whole eggs in the shell, water with oil or fat, sealed containers, or closed glass jars. These items may explode.
- Do not cover or block any openings in the oven.
- Use your oven only for the operations described in this manual.
- Do not run the oven empty, without food in it.
- Do not let cord hang over edge of table or counter.
- Preserve the oven floor:
  - Do not heat the oven floor excessively.
  - Do not allow the gray film on special microwave-cooking packages to touch the oven floor. Put the package on a microwavable dish.
  - Do not cook anything directly on the oven floor or turntable. Use a microwavable dish.
  - Keep a browning dish at least 3/16 inch above floor. Carefully read and follow the instructions for the browning dish. If you use a browning dish incorrectly, you could damage the oven floor.
- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.

### SAVE THESE INSTRUCTIONS

### FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT ( U.S.A. ONLY)

#### WARNING:

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the Microwave Oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.

**The manufacturer** is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

# Contents

## Model Identification

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 1-319-622-5511 outside U.S.A.

When contacting Amana, provide product information. Product information is located on equipment serial plate. Record the following information:

Model Number: \_\_\_\_\_  
 Manufacturing Number: \_\_\_\_\_  
 Serial or S/N Number: \_\_\_\_\_  
 Date of purchase: \_\_\_\_\_  
 Dealer's name and address: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Keep a copy of sales receipt for future reference or in case warranty service is required.

## Service

Any questions or to locate an authorized servicer, call 1-800-843-0304 inside U.S.A. 1-319-622-5511 outside U.S.A. If an automated telephone system is reached, select Commercial Microwave Ovens category. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

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## Specifications

Product specifications can change at any time without notice.

Power Supply	120V AC, 60 Hz
Input Power	1500 W
Cooking Power	1000 W I.E.C. 705 of microwave power test.
Frequency	2450 MHz
Rated Current	12.9 A
Overall Dimensions (WxHxD) inches	20-7/8" x 12-3/8" x 15-1/2"
Oven Cavity Dimensions (WxHxD) inches	13-9/16" x 9-5/32" x 14-3/8"
Oven Cavity Capacity	1.0 Cu. ft.
Power Cord	5 ft.

# IMPORTANT SAFETY INSTRUCTIONS



## Recognize this symbol as a SAFETY message



### WARNING

When using electrical equipment, basic safety precautions should be followed to reduce the risk of burns, electrical shock, fire, or injury to persons.

1. READ all instructions before using equipment.
2. READ AND FOLLOW the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 4.
3. This equipment MUST BE GROUNDED. Connect only to properly GROUNDED outlet. See "GROUNDING INSTRUCTIONS" on page 7.
4. Install or locate this equipment ONLY in accordance with the installation instructions in this manual.
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 equipment ONLY for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this equipment. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use.
7. As with any equipment, CLOSE SUPERVISION is necessary when used by CHILDREN.
8. DO NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This equipment, including power cord, must be serviced ONLY by qualified service personnel. Special tools are required to service equipment. Contact nearest authorized service facility for examination, repair, or adjustment.
10. DO NOT cover or block filter or other openings on equipment.
11. DO NOT store this equipment 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 edge of table or counter.
15. See door cleaning instructions in "Cleaning" section of manual on page 16
16. For commercial use only.



### CAUTION

To reduce the risk of fire in the oven cavity:

- a. DO NOT overcook food. Carefully attend equipment 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. KEEP oven DOOR CLOSED, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel, if materials inside the oven should ignite. Fire may spread if door is opened.
- d. DO NOT use the cavity for storage. DO NOT leave paper products, cooking utensils, or food in the cavity when not in use.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS



## CAUTION

To avoid personal injury or property damage, observe the following:

1. Briskly stir or pour liquids before heating with microwave energy to prevent spontaneous boiling or eruption. Do not overheat. If air is not mixed into a liquid, liquid can erupt in oven or after removal from oven.
2. Do not deep fat fry in oven. Fat could overheat and be hazardous to handle.
3. Do not cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
4. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
5. Do not operate equipment without load or food in oven cavity.
6. Use only popcorn in packages designed and labeled for microwave use. Popping time varies depending on oven wattage. Do not continue to heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended.
7. Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
8. Do not heat baby bottles in oven.
9. Do not use metal utensils in oven.
10. Never use paper, plastic, or other combustible materials that are not intended for cooking.
11. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
12. Do not use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
13. Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.
14. To avoid pacemaker malfunction, consult physician or pacemaker manufacture about effects of microwave energy on pacemaker.

## ***PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY***

- a. DO NOT attempt to operate this oven with door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with safety interlocks.
- b. DO NOT place any object between oven front face and door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c. DO NOT operate oven if it is damaged. It is particularly important that oven door close properly and that there is no damage to: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- d. Oven should NOT be adjusted or repaired by anyone except properly qualified service personnel.

**SAVE THESE INSTRUCTIONS**

# MESURES DE SECURITE IMPORTANTES



Ce symbole signale un message de SECURITE



## DANGER

Lors de l'utilisation d'appareils électriques, prendre les précautions élémentaires suivantes pour réduire les risques de brûlures, d'électrocution, d'incendie ou de blessures.

1. **LIRE** la totalité des instructions avant d'utiliser le four.
2. **LIRE ET SUIVRE** les **PRECAUTIONS CONTRE LES RISQUES D'EXPOSITION A UN EXCES DE MICRO-ONDES**, page 6.
3. Ce four **DOIT ETRE MIS A LA TERRE**. Le brancher uniquement sur une prise correctement reliée à la terre. Voir les **INSTRUCTIONS DE MISE A LA TERRE**, page 7.
4. Mettre en service ou placer ce four **UNIQUEMENT** tel qu'indiqué dans les instructions de mise en service fournies dans ce manuel.
5. Certains aliments ou articles comme les oeufs et les récipients fermés hermétiquement tels que les bocaux, par exemple, peuvent exploser et **NE DOIVENT PAS ETRE UTILISES** dans ce four.
6. Utiliser ce four **UNIQUEMENT** pour les usages pour lesquels il est prévu, décrits dans ce manuel. Ne pas utiliser de vapeurs ni de produits chimiques corrosifs dans cet appareil. Ce type de four est spécifiquement conçu pour faire chauffer ou cuire les aliments. Il n'est pas prévu pour un usage industriel ou en laboratoire.
7. Comme pour tout autre appareil électrique, l'utilisation de cet appareil par les **ENFANTS** doit se faire **SOUS ETROITE SURVEILLANCE**.
8. **NE PAS** utiliser le four si la prise ou le cordon électrique est abîmé, si le four ne fonctionne pas correctement ou si l'appareil est tombé ou a été endommagé.
9. Cet appareil, cordon électrique compris, doit être réparé **UNIQUEMENT** par un technicien qualifié. Des outils spéciaux sont nécessaires à cette fin. Contacter le prestataire de service après-vente agréé le plus proche pour le faire examiner, réparer ou régler.
10. **NE PAS** couvrir ni boucher le filtre ni aucun orifice du four.
11. **NE PAS** placer cet appareil à l'extérieur. **NE PAS** l'utiliser près d'un endroit où il y a de l'eau, comme dans un sous-sol humide, près d'un évier ou d'une piscine ou en tout autre endroit similaire.
12. **NE PAS** plonger le cordon électrique ou la prise dans l'eau.
13. Garder le cordon électrique **A DISTANCE SURE** de surfaces **CHAUFFEES**.
14. **NE PAS** laisser le cordon pendre d'une table ou d'un comptoir.
15. Voir la marche à suivre pour l'entretien de la porte sous "*Entretien de l'extérieur du four*" dans la partie "*Entretien*" du manuel, page 16
16. **Pour usage commercial uniquement.**



## ATTENTION

Pour réduire les risques d'incendie à l'intérieur du four :

- a. **NE PAS** trop cuire les aliments. Surveiller attentivement la cuisson si du papier, du plastique ou tout autre matériau combustible est utilisé pour faciliter la cuisson.
- b. Enlever toute attache métallique servant à fermer les sacs en plastique ou en papier avant de placer le sac dans le four.
- c. Si le feu prend dans le four, **LAISSER LA PORTE** du four **FERMEE**, éteindre le four et le débrancher ou couper le courant au niveau du fusible ou du disjoncteur. Si la porte du four est ouverte, l'incendie peut se propager.
- d. **NE PAS** utiliser l'intérieur du four comme espace de rangement. **NE PAS** laisser d'articles en papier, de récipients, d'ustensiles de cuisson nid'aliments dans le four pendant qu'il n'est pas utilisé.

# CONSERVER CES INSTRUCTIONS

# MESURES DE SECURITE IMPORTANTES



## ATTENTION

Pour éviter tous dégâts matériels ou blessures, observer les consignes suivantes :

1. Pour éviter toute ébullition ou éruption spontanée, remuer vigoureusement ou verser les liquides avant de les chauffer au four à micro-ondes. Ne pas trop chauffer. Si de l'air n'a pas été incorporé dans le liquide, celui-ci peut déborder dans le four ou après en avoir été retiré.
2. Ne pas faire de friture dans le four. La graisse pourrait surchauffer et devenir dangereuse à manipuler.
3. Les oeufs ne doivent pas être chauffés ou réchauffés au four à micro-ondes dans leur coquille ou avec leur jaune intact ; cela pourrait provoquer une accumulation de pression et l'éclatement de l'oeuf. Percer le jaune avec une fourchette ou un couteau avant la cuisson.
4. Percer la peau des pommes de terre, tomates et aliments similaires avant de les cuire au four à micro-ondes. Lorsque la peau est percée, la vapeur peut s'échapper uniformément.
5. Ne pas faire fonctionner l'appareil sans nourriture à l'intérieur.
6. Pour faire du pop-corn, utiliser uniquement du maïs en paquet spécial micro-ondes (indiqué sur l'étiquette). Le temps nécessaire pour faire éclater le maïs varie en fonction de la puissance du four. Ne pas continuer à faire chauffer le maïs une fois qu'il a fini d'éclater, car il peut brûler ou s'enflammer. Ne pas laisser le four sans surveillance.
7. Ne pas utiliser de thermomètre de cuisson pour four traditionnel dans le four. La plupart des thermomètres de cuisson contiennent du mercure qui peut causer des arcs électriques ou le mauvais fonctionnement du four, ou encore endommager celui-ci.
8. Ne pas faire chauffer de biberon au four.
9. Ne pas utiliser d'ustensiles métalliques dans le four.
10. Ne jamais utiliser de papier, de plastique ni autre matériau combustible non prévu pour la cuisson.
11. Si la cuisson utilise du papier, du plastique ou autre matériau combustible, suivre les recommandations du fabricant concernant son utilisation.
12. Ne pas utiliser de serviettes en papier contenant du nylon ou autres fibres synthétiques. Ces fibres pourraient fondre et faire enflammer le papier.
13. Ne pas faire chauffer de récipients ni de sacs en plastique hermétiquement fermés dans le four. La nourriture ou le liquide pourrait gonfler rapidement et faire éclater le récipient ou le sachet. Percer ou ouvrir celui-ci avant de le faire chauffer.
14. Pour éviter toute défaillance de stimulateur cardiaque, prière de se renseigner auprès du médecin ou du fabricant du stimulateur au sujet des effets de l'énergie micro-ondes sur ce dispositif.

## **PRECAUTIONS CONTRE LES RISQUES D'EXPOSITION À UN EXCES DE MICRO-ONDES**

- a. **NE PAS** essayer de faire fonctionner le four avec la porte ouverte car cela peut entraîner une exposition dangereuse aux micro-ondes. Il est important de ne pas modifier les verrouillages de sécurité ni d'entraver leur fonctionnement.
- b. **NE PAS** placer d'objet entre le cadre avant du four et la porte ni laisser de saletés ou de résidus de produit nettoyant s'accumuler sur les surfaces formant joint.
- c. **NE PAS** utiliser le four s'il est endommagé. Il est particulièrement important que sa porte ferme correctement et que les éléments suivants ne soient pas endommagés : (1) porte (faussée), (2) charnières et dispositifs de verrouillage (cassés ou présentant du jeu), (3) joints de la porte et surfaces formant joint.
- d. Ce four ne doit **PAS** être réglé ni réparé par une personne autre qu'un technicien de service après-vente dûment qualifié.

## CONSERVER CES INSTRUCTIONS

## Mise à la terre

### DANGER

Pour éviter tout risque d'électrocution, voire de décès, cet appareil doit être relié à la terre.

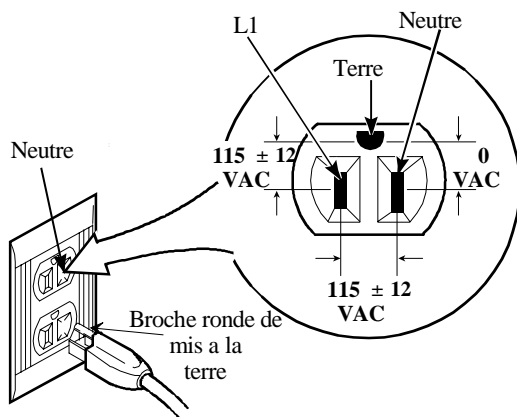
### DANGER

Pour éviter tout risque d'électrocution, voire de décès, ne pas modifier la fiche.

Cet appareil **DOIT** être relié à la terre. En cas de court-circuit, la mise à la terre réduit les risques d'électrocution en permettant au courant électrique de passer par un fil. Ce four est muni d'un cordon équipé d'un fil de mise à la terre avec une fiche de mise à la terre. La fiche doit être branchée dans une prise correctement installée et mise à la terre.

Consulter un électricien ou un prestataire de service qualifié si les instructions de mise à la terre ne sont pas bien comprises ou si un doute subsiste quant à la mise à la terre correcte de l'équipement.

Ne pas utiliser de rallonge. Si le cordon d'alimentation de l'appareil est trop court, demander à un électricien d'installer une prise de courant à trois trous. Ce four doit être branché sur un circuit indépendant de 60 Hz dont la puissance nominale est indiquée sur l'illustration correspondante. Ce modèle nécessite une tension d'alimentation de 120V. Lorsqu'un four à micro-ondes est branché sur un circuit avec d'autres appareils, les temps de cuisson pourront être prolongés et des fusibles pourraient sauter.



NEMA 5-15P/5-15R  
120V-15AMP

Fiche de mise à la terre

## Grounding Instructions

### WARNING

To avoid risk of electrical shock or death, this equipment must be grounded.

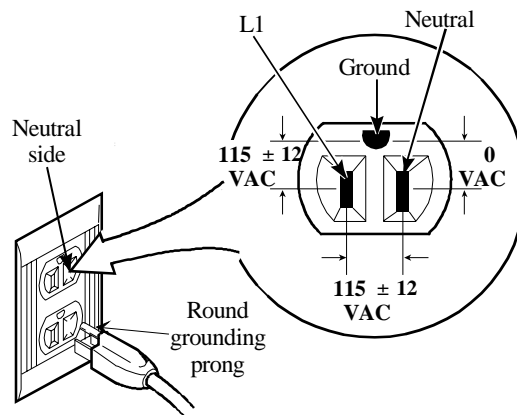
### WARNING

To avoid risk of electrical shock or death, do not alter the plug.

This equipment **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 oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the equipment is properly grounded.

Do not use an extension cord. If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate 60 hertz circuit with the electrical rating as shown in the appropriate drawing. This model requires a 120 supply voltage. When a microwave oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.



NEMA 5-15P/5-15R  
120V-15AMP

Grounded Receptacle and Plug



# Installation

## Unpacking Equipment

- Inspect equipment for damage such as dents in door or dents inside oven cavity.
- Report any dents or breakage to source of purchase immediately. Do not attempt to use oven if damaged.
- Remove all materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.

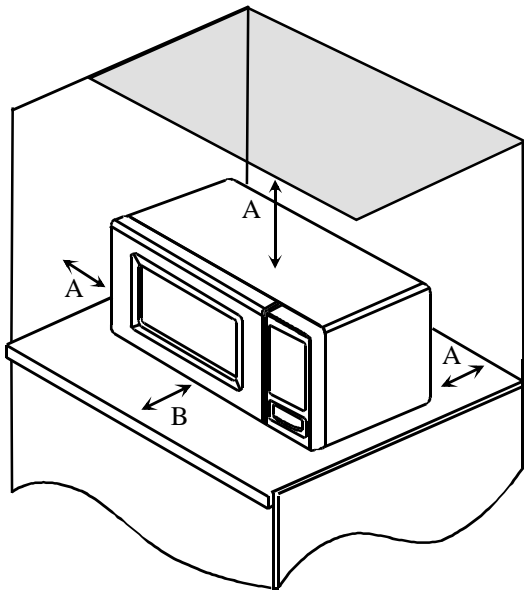
## Radio Interference

Microwave operation may cause interference to radio, television, or similar equipment. Reduce or eliminate interference by doing the following:

- Clean door and sealing surfaces of oven according to instructions in "Care and Cleaning" section.
- Place radio, television, etc. as far as possible from oven.
- Use a properly installed antenna on radio, television, etc. to obtain stronger signal reception.

## Equipment Placement

- Do not install equipment next to or above source of heat, such as a deep fat fryer. This could cause microwave oven to operate improperly and could shorten life of electrical parts.
- Do not block or obstruct oven filter. Allow access for cleaning.
- Install oven on level countertop surface.



A—Allow at least 1½ inches (3.81 centimeters) of clearance around top and sides of equipment. Proper air flow around equipment cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.

B—Allow at least 3 inches from door front to edge of countertop to avoid accidental tipping of oven.

Oven Clearances

# Cooking Guidelines

The Amana Microwave Oven can make your job easier. You'll cook ahead and pre-portion more. You'll also spend less time preparing special-order dishes.

To be sure of consistently good results, remember a few simple guidelines.

## How Microwave Ovens Heat Food

All food and liquid molecules have positive and negative particles which are in constant, but slow, motion. (Positive and negatives attract and repel each other like magnets.) In microwave cooking this molecular action is then accelerated. The instant microwaves bombard food they agitate the molecules. Agitation causes friction as molecules rub and bump into each other at a increased rate. Friction results in heat that cooks food and boils water.

Once the microwaves stop, this friction action continues by itself, eventually tapering off and returning to normal molecular action.

Microwaves penetrate food to a depth of ¾" to 1½". As cooking begins, heat is spread by conduction to the interior portion of the food just as in conventional cooking methods. Your microwave oven features variable power settings that allow you to choose the speed at which food cooks.

## Food Variables

Microwave cooking can be directly affected by different food variables.

The **shape** of foods can greatly affect the amount of cooking time. Foods that are flat and thin heat faster than foods which are chunky. For example, a casserole will cook faster in a flat dish, rather than if heaped in a small dish. Foods cut into small pieces will cook faster than large-shaped foods. Pieces should be of a uniform size and shape for more uniform cooking, or the smaller pieces will cook faster. The greatest amount of heating takes place within ¾" of the food's surface. The interior of large food items, or dense foods, is heated by the heat conducted from the outer food layer. The most uniform heating occurs in flat, doughnut-shaped foods. For best results, cook foods together which have similar sizes and shapes.

---

The **quantity** or volume of a food can affect the amount of cooking time. As the volume of the food is increased, the time required to cook or heat the item increases almost proportionately. If twice the amount of food is placed in the oven, it will take almost twice as long to cook. To determine the time for larger quantities, multiply the individual serving time by the increased amount, then reduce the total heating time by about 20%.

The **density** of foods can greatly affect the amount of cooking time. Porous foods, such as breads, cakes or pastries, will heat much more quickly than dense meats of the same size. Porous foods absorb microwaves quickly throughout. Meats absorb microwaves mostly at the exterior surface, and the interior is heated by conduction, increasing the cooking time. Meats can be cooked in a sauce, if desired. Due to the moisture content, a sauce will heat rapidly. The heat will transfer to the meat, so the meat will heat faster due to heat by conduction as well as by microwaves.

The **starting temperature** of foods affects the amount of cooking time. Each temperature degree that the food item is to raise must be supplied with a definite amount of energy. Lower initial starting temperatures require more energy and more time to cook. Therefore, refrigerator temperature foods require a longer cooking time than do room temperature foods. Foods already slightly warm will heat very quickly in the oven.

The **moisture content** of foods affects the amount of cooking time. The higher the moisture content is in a food the longer the amount of cooking time.

The **fat and sugar content** of foods affects the amount of cooking time. Foods containing high fat and sugar levels heat very quickly and may reach much higher temperatures than foods having low fat and sugar levels. Foods having lower fat and sugar levels require longer cooking times.

The **arrangement** of food within a microwave oven cavity affects the way in which the food cooks. A "round" arrangement is best. Use round utensils whenever possible. Also, arrange foods such as baked potatoes in a circle, rather than in rows, for cooking. When only one food item is being cooked, place it in the center of the oven glass shelf for cooking.

## Manipulation of Foods

Sometimes recipes suggest manipulating or moving food during cooking. There are several forms of manipulation:

**Stirring** is required less often in microwave cooking than in conventional cooking. In conventional cooking, you use a spoon to move food up from the bottom of a pan to evenly distribute the heat. In microwave cooking, you still stir to redistribute the heat within some foods, but you need to stir from the outside of a dish toward the inside or center. If a recipe states to stir once or twice during cooking, stir at approximately even intervals. For example, in a 12-minute cooking period, if a recipe states to stir twice, stir after 4 minutes of cooking and again, after 8 minutes of cooking. However, it is not necessary to be precise. Stir only when necessary. When using lower power levels or settings, less stirring is required. Some examples of foods which may require stirring are puddings, some casseroles, some sauces, some soups, and some egg dishes. Some foods can't be stirred. These foods are rearranged or turned.

Some foods can't be stirred and should be **repositioned or rearranged** during cooking. Some examples include baked potatoes, cupcakes (in custard cups), and chicken pieces. Rearranging allows for more even cooking of foods. Foods which are cooked, covered or which are cooked using lower power levels, usually require little rearranging.

There are actually **two types of turning**. Turning is done when foods cannot be stirred. Foods which are cooked, covered or which are cooked at lower power levels usually require little turning.

**Turning foods over:** Turning foods over is done to distribute heat. Meat and poultry are two types of foods which are sometimes "turned over." Examples include roasts, turkeys and whole chickens. Small meat items such as poultry pieces may need to be turned over when in casseroles, or when in a browning skillet.

---

## Microwave Utensils



### CAUTION

To avoid burns, use protective gloves or pads when removing dishes from oven. Some utensils become hot while cooking.

Never use cooking containers or covers with any metal content. This includes all metal and enameled metal-core ware, foil, and metal-trimmed containers. Suitable heating containers include those made of paper products, glass, china, cloth, and wicker baskets.

Recommended	Not Recommended
Glass/ceramic	Aluminum foil
Natural fiber cloth	Grocery bags
Non-recycled paper	Recycled paper
Plastic	Lead crystal
Wood	Newspapers
	Metal
	Metallic trimmed china

## Cooking Hints

**Cover foods for faster, more even heating.** Glass lids, plastic wrap, plate covers or other paper products may be used. Do not seal. Instead, allow for steam-venting at all times.

**Pierce pouches, plastic wrap covers and all foods** with a thin skin or membrane, such as potatoes, squash, tomatoes, eggs, etc. This prevents an eruption in the oven and allows for expansion and/or the escape of steam.

**Foods should be carefully arranged.** For best results, arrange food such as vegetables or casserole-type items evenly around the edge of the plate with slightly less depth in the center. The edges of food items should not overlap or overhang the rim of the container. Cover meats with gravy or au jus and moisten all dry foods other than bread or pastry items.

**Do not stack food or plated dishes in your oven.** Instead, when heating more than one serving or platters, all plates should be placed at the same level in the oven, with space between all containers.

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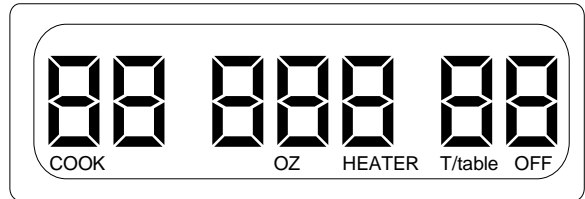
## Oven Features

- A—Window Door Screen
- B—Splatter Shields
- C—Electronic Control
- D—Door Open Button
- E—Safety Door Lock System

## Control Panel

## Display

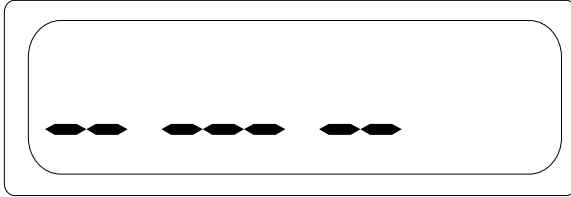
Some items in display can be seen but will not glow.



## Pads

TIME ENTRY	Use to enter heating time without changing preprogrammed number pads.
Pads 1-0	Use to begin heating with preprogrammed times and power levels or to enter times for "Manual Time Entry" cooking.
HOLD 0%, DEFROST 20%, MEDUIM 50%, MED-HI 70%	Use to select power level. Oven can heat at full or reduced power. If oven power level is set to 0% oven does not heat for programmed time. If no power level is selected, oven operates at 100% power.
STOP/RESET	Use to exit programming mode and stop cooking during cooking cycle.
START	Use to start "Manual Time Entry" program or restart interrupted cooking cycle. Use to advance to next user option. Use to save times and power levels when programming pads.

## Cooking Displays



Shows when power is connected to oven. Open and close door to clear.



READY shows when oven control will accept entries. Appears after oven door is opened and closed.



00:00 shows heating time. When more than 1 heating stage is programmed, total time for all stages displays.

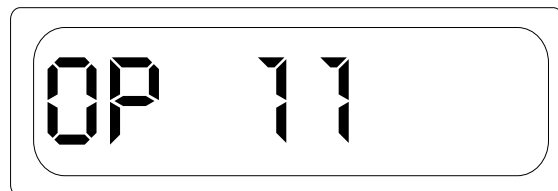
COOK shows when oven is operating.

20 indicates the microwave power level used. If power level does not show, oven is heating at 100% power.

## Programming Displays



Indicates programming mode. See "Programming" section of manual for programming procedure.



Indicates programming user options mode. See "User Options" section of manual for programming procedure.

# Operation



## CAUTION

To avoid damaging oven, only heat in microwave oven when turntable is in place.



## CAUTION

To avoid fire, do not dry newspapers or clothes in microwave oven.

### Interrupting Operation

- Open oven door to interrupt operation. Oven fan continues to operate. Close door and press *START* pad to resume oven operation.
- Press *STOP/RESET* pad to interrupt operation. Display continues to show countdown time. Press *START* pad to resume oven operation and countdown timing.

### Canceling Mistakes

- If oven is operating, press *STOP/RESET* pad once to stop oven, then again to clear display.
- If oven door is open and time shows in display, close oven door and press *STOP/RESET* pad to clear display.

### Operating Preprogrammed Pads

Oven has 10 preprogrammed number pads. Instructions are written for factory programmed ovens. Ovens that are reprogrammed can respond differently than described below.

1. Open oven door, place food in oven, and close oven door.
  - If pad is not pressed in 30 seconds, open and close oven door again.
2. Press desired number pad.
  - Oven operates and time counts down.
3. Oven stops heating and oven signal sounds when heating timing elapses.

### Preprogrammed Times and Cook Level

All preprogrammed pads arrive set at full power.

Pads	Heating Times
1	10 sec.
2	20 sec.
3	30 sec.
4	45 sec.
5	1 min.
6	1:30 min.
7	2 min.
8	3 min.
9	4 min.
0	5 min.

### Manual Time Entry

Manual Time Entry feature allows the operator to enter time and power levels, and heat without changing the preprogrammed pads.

1. Open oven door, place food in oven, and close door.
  - Display shows "READY".
  - If pad is not pressed in 30 seconds, open and close oven door again.
2. Press *TIME ENTRY* pad.
  - Display shows "0000".
3. Press number pads to enter desired cooking time.
  - For example, to heat for 2 minutes 30 seconds, press *2, 3, and 0* pads.
4. Press desired power level pad to change power level.
  - If a power level pad is not pressed, oven defaults to 100% power.
  - For example, pressing *MEDIUM 50%* pad sets oven to 50% power.
  - Display shows current power level if other than 100 percent power.
5. Press *START* pad.
  - Oven operates and time counts down.
6. Oven stops heating and oven signal sounds when heating timing elapses.

# Programming

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## Preprogrammed Number Pads

Oven has 10 preprogrammed number pads. Follow instructions below to program heating times and power levels for customized cooking.

1. Open oven door.
  - If door is closed or *RESET* pad is pressed before finishing programming sequence, oven exits programming mode.
2. Press and hold pad *1* for approximately 5 seconds.
  - After 5 seconds, signal sounds. Display shows "PROGRAM" indicating program mode..
3. Press desired number pad.
  - Display shows heating time, "COOK LEVEL" and power level if other than 100 percent power.
4. Press number pads to enter desired cooking time.
  - For example, to heat for 2 minutes 30 seconds, press *2*, *3*, and *0* pads.
5. Press desired power level pad to change power level.
  - If a power level pad is not pressed, oven defaults to 100% power.
  - For example, pressing MEDIUM 50% pad sets oven to 50% power.
  - Display shows current power level if other than 100 percent power.
6. Press *START* pad to save new heating time and power level in oven memory.
  - Repeat step 3-6 to program additional pads.
7. Press *RESET* pad or close oven door to exit programming mode.

## Multiple Heating Stages

Follow instructions below to program oven to perform 3 consecutive heating cycles without interruption.

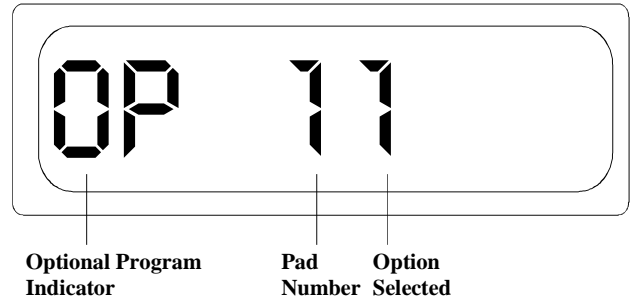
1. Open oven door.
  - If door is closed or *RESET* pad is pressed before finishing programming sequence, oven exits programming mode.
2. Press pad *1* for approximately 5 seconds.
  - After 5 seconds, signal sounds.
3. Press desired number pad.
  - Display shows heating time and preprogrammed number.
4. Press number pads to enter desired cooking time.
  - For example, to heat for 2 minutes 30 seconds,
5. Press desired power level pad to change power level.
  - If a power level pad is not pressed, oven defaults to 100% power.
  - For example, pressing MEDIUM 50% pad sets oven to 50% power.
  - Display shows current power level if other than 100 percent power.
6. Press *TIME ENTRY* pad.
  - Display briefly shows "STAGE 2" . Then cook time and power level for stage show in display.
  - Repeat steps 5-6 to create additional stages.
7. Press *START* pad to save new heating time and power level in oven memory.
8. Press *RESET* pad or close oven door to exit programming mode.

## User Options

Follow the instructions below to customized the microwave oven's operation. End-of-cycle signal, maximum heating time and other options can be changed to meeting your cooking needs.

1. Open oven door.
  - If door is closed or *RESET* pad is pressed before finishing programming sequence, oven exits programming mode.
2. Press and hold pad 2 for approximately 5 seconds.
  - After 5 seconds, signal sounds. Display shows "OPTION".
3. Press number pad that matches desired option.
  - "OP" represents optional program mode, first number represents option number and second number represents functions currently selected for option.

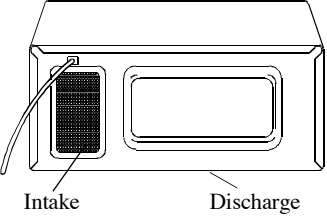
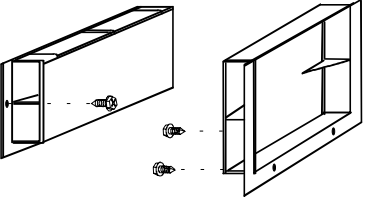
4. Press *START* pad to advance to next option. See table for options.
5. Press number pad (0,1-3) to change option.
6. Press *START* pad to save changes.
  - Repeat steps 4-6 to change additional options.
7. Press *STOP/RESET* pad or close oven door to exit programming mode.



Numbered Pads	Display	Options ( ) = Factory Setting
1 End of Cycle Beep	OP:10 OP:11 OP:12	3 second continuous beep (Continuous Beep until door is opened) 5 beeps bursts until door is opened
2 Speaker Volume	OP:20 OP:21 OP:22 OP:23	Eliminates beep Sets volume to low; 60-70dB Sets volume to medium; 70-80dB (Sets volume to high; 80-90dB)
3 Key Beep	OP:30 OP:31	Prevents signal when pad is pressed. (Allows signal when pad is pressed.)
4 Keyboard Enable Window	OP:40 OP:41	(30 seconds after oven door is opened, keyboard disabled) 2 minutes after oven door is opened, keyboard disabled
5 Add Time during Heating	OP:50 OP:51	(Prevents adding heating time while oven is heating.) Allows adding heating time while oven is heating.
6 Reset Door Open	OP:60 OP:61	(Cancels heating time count down after door is opened during cycle.) Allows oven to resume heating time countdown after door is opened during cycle.
7 Maximum Heating Time	OP:70 OP:71	Allows 10 minutes of heating time. (Allows 60 minutes of heating time.)
8 Manual Operation	OP:80 OP:81	Allows use of preprogrammed pads only. (Allows use of manual time entry and preprogrammed pads.)



# Cleaning

Part	Description
Interior, Exterior, and Door	<p>Clean microwave oven with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment. If desired, boil a cup of water in microwave oven to loosen soil before cleaning.</p> <p><b>Important:</b></p> <ul style="list-style-type: none"> <li>ï Do not use abrasive cleansers or cleaners containing ammonia. These could damage finish.</li> <li>ï Never pour water into microwave oven bottom.</li> <li>ï Do not use water pressure type cleaning systems.</li> </ul>
Discharge Air Vents 	<p>Check monthly for a buildup of cooking vapors along intake and discharge louvers on bottom and back of oven. Clean air vents with damp cloth to ensure proper airflow. Dry thoroughly.</p>
Control Panel	<p>Open oven door to deactivate oven timer. Clean with mild detergent in warm water using soft sponge or cloth.</p>
Splatter Shields 	<p>Splatter shields can be cleaned in place or removed. Clean with mild detergent in warm water using soft sponge or cloth.</p> <p>Splatter shields are held in place with (3) screws. If desired, remove splatter shields for cleaning by removing screws. Replace splatter shields before using oven.</p>

# Before Calling for Service

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Record all inspections and repair for future reference.



## WARNING

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only an authorized servicer should remove outer case.

Symptom	Check
If oven does not operate:	<ul style="list-style-type: none"><li>• Check fuse or circuit breaker.</li><li>• Confirm oven is plugged into dedicated circuit.</li><li>• Confirm oven is on grounded and polarized circuit. Contact electrician to confirm.</li></ul>
If oven light does not work:	<ul style="list-style-type: none"><li>• Oven light must be replaced by a servicer.</li></ul>
If oven operates intermittently:	<ul style="list-style-type: none"><li>• Check air discharge area for obstructions.</li></ul>
Oven operates, but does not heat food:	<ul style="list-style-type: none"><li>• Place one cup cool water in oven. Heat for one minute. If water temperature does not rise, oven is operating incorrectly and a servicer should be called.</li></ul>

Any questions or to locate an authorized servicer, call 1-800-843-0304 inside U.S.A. 1-319-622-5511 outside U.S.A. If an automated telephone system is reached, select Commercial Microwave Ovens category. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

# Warranty

## LG COMMERCIAL MICROWAVE OVEN

### 90 DAY WARRANTY

#### LIMITED ONE YEAR WARRANTY ON MAGNETRON TUBE

Applies to product used within the United States or in Canada.

#### 90 DAYS

Amana Appliances will replace any part, including labor, (f.o.b. Amana, Iowa) which is defective due to workmanship or materials when carried into an authorized Amana servicer.

#### ONE YEAR

Amana Appliances will replace any magnetron tube (f.o.b. Amana, Iowa), part only, which is defective due to workmanship or materials when carried into an authorized Amana servicer.

#### WARRANTY LIMITATIONS:

- Begins at date of original purchase.
- Applies to product used for NORMAL commercial food preparation.
- Service must be performed by an authorized Amana Appliances service technician.
- Damage due to shipping and handling is not covered by this warranty.
- V.A.T., duties, customs fees, and other related expenses are not covered by this warranty.

#### WARRANTY IS VOID IF:

- Serial plate is defaced.
- Product has a defect or damage due to product alteration, connection to an improper electrical supply, installation in a corrosive environment accident, fire, flood, lightning, or other condition beyond the control of Amana Appliances.
- Product is improperly installed, used, or maintained.

#### ITEMS NOT COVERED:

- Lost or broken glass turntable or rotating ring.
- Accessories.
- General rebuilding or refurbishing.
- Failures caused by:
  - Grease or other material buildup due to improper cleaning or maintenance.
  - Accidental or intentional damage.
  - Operating an empty oven.
  - Use of improper pans, containers, or accessories that cause damage to the product.

#### OWNER'S RESPONSIBILITIES:

- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and usage.
- Pay for service technician's travel expenses.

#### IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES

For answers to questions regarding the above, contact equipment supplier or:

Commercial Products Division  
Amana Appliances  
2800 220th Trail  
Amana, Iowa 52204  
USA  
Phone 1.319.622.5511 Worldwide  
Fax 1.319.622.8596 Worldwide



# Quick Reference Instructions

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Read "Important Safety Information" before using "Quick Reference Instructions". If there are unanswered questions, see detailed sections of this manual.

## Interrupting Operation

- Open oven door to interrupt operation. Oven fan continues to operate. Close door and press *START* pad to resume oven operation. Display continues to show countdown time. Press *START* pad to resume oven operation and countdown timing.

## Canceling Mistakes

- If oven is operating, press *STOP/RESET* pad once to stop oven, then again to clear display.
- If oven door is open and time shows in display, close oven door and press *STOP/RESET* pad to clear display.

## Operating Preprogrammed Pads

1. Open oven door, place food in oven, and close oven door.
2. Press desired number pad(s).
3. Oven stops heating and oven signal sounds when heating timing elapses.

## Manual Time Entry

1. Open oven door, place food in oven, and close door.
2. Press *TIME ENTRY* pad.
3. Press number pads to enter desired cooking time.
4. Press desired power level pad to change power level.
5. Press *START* pad.
6. Oven stops heating and oven signal sounds when heating timing elapses.

## Preprogrammed Number Pads

1. Open oven door.
2. Press and hold pad *1* for approximately 5 seconds.
3. Press desired number pad.
4. Press number pads to enter desired cooking time.
5. Press desired power level pad to change power level.
6. Press *START* pad to save new heating time and power level in oven memory.
7. Press *STOP/RESET* pad or close oven door to exit programming mode.

## Multiple Heating Stages

1. Open oven door.
2. Press pad *1* for approximately 5 seconds.
3. Press desired number pad.
4. Press number pads to enter desired cooking time.
5. Press desired power level pad to change power level.
6. Press *TIME ENTRY* pad.
7. Press *START* pad to save new heating time and power level in oven memory.
8. Press *STOP/RESET* pad or close oven door to exit programming mode.