

MICROWAVE OVEN

OWNER'S MANUAL&COOLING GUIDE

PLEASE READ THIS OWENER'S MANUAL THOROUGHLY BEFORE OPERATNG.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGRY

- (a) 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.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surface.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) Door (bent);
 - (2) Hinges and lathes (broken or loosened);
 - (3) Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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TECHNICAL SPECIFICATIONS

Power Supply	120 V AC, 60 Hz
Rated Power Consumption	1150W
Microwave Output	700W
Frequency	2450 MHz
Rated Current	8.5A
Overall Dimensions	$18^{1/2} " \times 12^{1/4} " \times 11^{1/32} "$
Oven Cavity Dimensions	$12^{3/16} " \times 7^{31/32} " \times 11^{5/8} "$
Effective Capacity of Oven Cavity	0.6 Cu.Ft

IMPORTANT SAFETY INSTRUCTIONS

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 2 this manual.
3. This appliance must be grounded. Connect only to properly grounded outlet.
See **GROUNDING INSTRUCTIONS** found on page 5 of this manual.
4. Install or locate this appliance only in accordance with the provided 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.

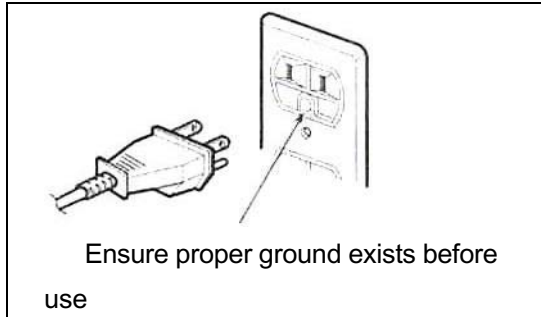
7. As with any appliance, close supervision necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest 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 surface.
14. Do not let cord hang over the edge of table or counter.
15. When cleaning surfaces of door and oven that comes 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 overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (instant coffee, etc.) , result in harm to 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

INSTALLATION

A. GROUDING INSTRUCTION

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



B. CIRCUITS

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

C. VOLTAGE WARNING

The voltage used at the wall receptacle must be the same as specified on the oven name plate located in 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 cause slow cooking. In case your microwave oven does not perform normally in spite of proper voltage, remove and reinsert the plug.

D. 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 in 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.

E. DO NOT BLOCK AIR VENTS

All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. In this case, a sensitive thermal safety device automatically turns the oven off. The oven will be inoperable until it has cooled sufficiently.

F. 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 follow measure:
 - 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 on relation to 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.

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 appliances, 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.

NOTE:

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of 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.

OTHER HELPFUL INFORMATION

PRECAUTIONS

- * Be certain to place the front surface of the door three inches away or more from the countertop edge to avoid accidental tipping of the appliance in normal usage.
- * Be careful when taking the cooking utensils out of the oven. Some dishes absorb heat from the cooked food and may be hot.
- * Do not rinse cooking utensils by immediately placing them into water just after cooking. This may cause breakage. Allow the turntable to cool.
- * Use only specific glass utensils. See cooking utensils section in this manual.

- * Do not operate the oven empty. Either food or water should always be in the oven during operation to absorb microwave energy.
- * Do not use your microwave oven to dry newspapers or clothes. They can catch fire.
- * Use only thermometers approved for microwave oven cooking.
- * Be certain the turntable is in place when you operate the oven.
- * Pierce the skin of potatoes, whole squash, apples, or any fruit or vegetable, which has a skin covering before cooking.
- * Never use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell causing it to burst.
- * Do not pop popcorn, except in a microwave-safe container or commercial package designed especially for microwave ovens. Never try to pop popcorn on a paper bag not designed for microwave oven use. Overcooking may result in smoke and fire. Do not repop unpopped kernels. Do not reuse popcorn bags.

GETTING THE BEST RESULTS FROM YOUR MICROWAVE OVEN

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

Factors affecting cooking times. Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times. For example, a dish made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature. All of the recipes in this book give a range of food remain under-cooked at the lower end of cooking times. In general, you will find that the food remains under-cooked at the lower end of the time range, and you may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While undercooked food may always be cooked a bit more, overcooked food is ruined for good. Some of the recipes, particularly those for casseroles and custard, recommend that food be removed from the oven when they are slightly undercooked. This is not mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the foods gradually travels inward. If the foods are left in the oven until they are

cooked all the way through, the outer portions will become overcooked or even burnt. As you gain experience in using your microwave oven, you will become increasingly skillful in estimating both cooking and standing times for various foods.

SPECIAL TECHNIQUES IN MICROWAVE COOKING

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

Covering with waxed paper: Waxed paper effectively prevents spattering and helps food retain some heat. Since it makes a looser cover than a lid or cling-film, it allows the food to dry out slightly.

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

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

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

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

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

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

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

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

Standing time: Foods are often allowed to stand for 3 to 10 minutes after being removed from the microwave oven. Usually the foods are covered during standing time to retain

heat unless they are supposed to be dry in texture (some cakes and biscuits, for example). Standing allows foods to finish cooking and also helps flavors to blend and develop.

HOW FOOD CHARACTERISTICS AFFECT MICROWAVE COOKING

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

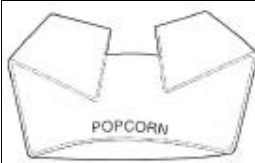
Height of foods: The upper portion of tall foods, particularly roasts, will cook more quickly than the lower portion. Therefore, it is wise to turn tall foods during cooking, sometimes several times.

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

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

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

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



When popping a popcorn;

Place carefully so the bag does not touch the oven walls. Fold each end of the bag in half toward the center top of the bag.

COOKING UTENSILES

MICROWAVE-SAFE UTENSILS

Never use metal or metal-trimmed utensils in your microwave oven: Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightening. Most heat-resistant non-metallic cooking utensils are safe for use in your microwave oven. However, some

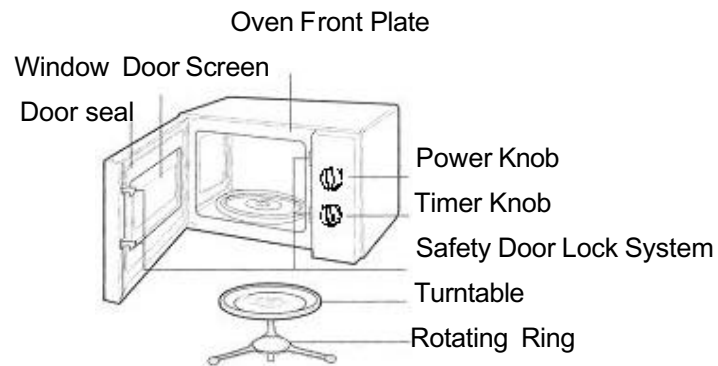
may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in your microwave oven.

Testing utensils for microwave use: Place the utensil in question next to a glass bowl filled with water in the microwave-safe. However, if the water does not change temperature but the utensils become warm, microwaves are being absorbed by the utensil and it is not safe for uses in the microwave oven. You probably have many items on hand in your kitchen that can be used as cooking equipment in your microwave oven. Just read through the following checklist.

1. **Dinner plates:** Many kinds of dinnerware are microwave-safe. If in doubt consult the manufacture's literature or perform the microwave test, above.
2. **Glassware:** Glassware that is heat-resistant is microwave-safe. This includes all brands of oven-tempered glass cookware. However, do not use delicate glassware, such as tumbler or wine glasses, as these might shatter as the food warms.
3. **Paper: Paper plates and containers are convenient and safe to use in your microwave oven, provided the cooking time is short and foods to be cooked are low in fat and moisture.** Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods, such as bacon, are cooked. In general, avoid colored paper products as the color may run.
4. **Plastic storage containers:** These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.
5. **Plastic cooking bags:** These are microwave-safe provided they are specially made for cooking. However, **be sure to make a slit in the bag** so that steam can escape. Never use ordinary plastic bags for cooking in your microwave oven, as they will melt and rupture.
6. **Plastic microwave cookware:** A variety of shaped and sized of microwave cookware is available. For the most part, you can probably cook with items you already have on hand rather than investing in new kitchen equipment.
7. **Pottery, stoneware, and ceramic:** Containers made of these materials are usually safe for use in your microwave oven, but they should be tested to be sure.

CAUTION: SOME ITEMS ARE NOT INTENDED FOR COOKING, INCLUDING SOME STONEWARE AND ITEMS WITH HIGH IRON OR LEAD CONTENTS.

FEATURE DIAGRAM



Your oven will be packed with the following materials:

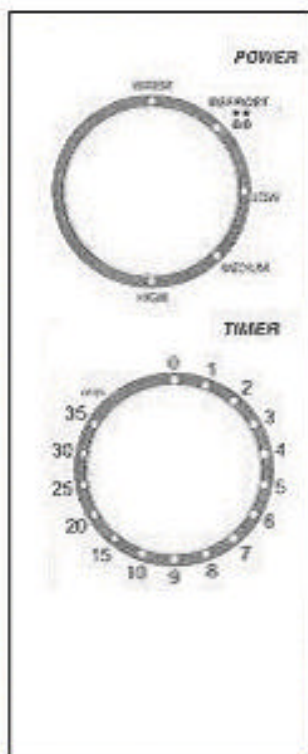
Glass Turntable.....1 each

Owner's Manual &Cooking Guide.....1 each

Rotating Ring.....1 each

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

CONTROL PANEL



OPERATION CHECK

After unpacking this appliance, examine the new oven for evidence of shipping damage. This is most important since a damaged oven may allow the escape of microwave energy. Make sure you remove all packing from the microwave cavity. Check the oven operation when unpacking the unit and any time the oven is not working properly.

1. Plug the power cord into an earthed electrical socket.
2. Place the glass tray inside the oven cavity.
3. Place a cup of water (at room temperature) inside the oven, on the glass tray.
4. Close the door securely.
5. Set the TIMER for 3 to 4 minutes (note: microwave activity starts).
6. When the cooking time has elapsed, the signal will sound (note: all microwave activity stops).
7. If the oven is operating normally, the water will be hot.

OPERATING INSTRUCTIONS

The microwave oven is designed to be simple and easy to operate. Please follow these instructions carefully.

1. Place the food in a suitable cooking utensil. Open the microwave oven door and place the utensil in the center of the oven on the glass tray.
2. Close the oven door.
3. Turn the TIMER KNOB clockwise to set the cooking time.

NOTE:

The oven starts as soon as the KNOB is turned. We recommend turning the KNOB past the time you want and then turn back to the desired setting.

4. When the TIMER reaches zero (0), the signal sounds and the oven will automatically shut off.
5. Open the door and remove the food from the oven.
6. To stop cooking before the TIMER reaches zero (0), either open the door or simply turn the TIMER to zero (0).

NOTE:

The door can be open during the cooking process by pushing the Door Open Button. The TIMER will stop and the microwave activity will cease. When the door is closed, cooking will resume until the full cooking time has elapsed. After cooking is finished, the TIMER will be at zero (0).

MICROWAVE POWER LEVELS

Your microwave oven is equipped with five power levels (5 steps) to give you flexibility and control over cooking. The table below will give you some idea of which foods are prepared at each of the various power.

MICROWAVE POWER LEVEL CHART

Power Level	Output (of watts)	Use
High	100%	<ul style="list-style-type: none">● Boil water.● Brown ground beef.● Cook fresh fruit & vegetable.● Make candy.● Cook fish, meat & poultry.● Preheat browning dish.
Medium	70%	<ul style="list-style-type: none">● All reheating
Low	55%	<ul style="list-style-type: none">● Bake cakes, muffins.

		<ul style="list-style-type: none"> ● Prepare eggs. ● Cook meat, poultry. ● Cook custard. ● Prepare rice, soup.
Defrost	33%	<ul style="list-style-type: none"> ● All defrosting
Warm	17%	<ul style="list-style-type: none"> ● Soften butter & cheese.

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.

Items	Cook time (at HIGH)	Special Instructions
Sliced meat 3 slices (1/4inch thick)	1 $\frac{1}{2}$ ~2 minutes	Place sliced meat on microwavable plate. Cover with plastic wrap and vent. * Note: Gravy or sauce helps to keep meat juicy.
Chicken piece 1 breast 1 leg and thigh 1 lb.	2~3 minutes 1 $\frac{1}{2}$ ~2 minutes 10~12 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (6~8 OZ.)	1 $\frac{1}{2}$ ~2 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagna 1 serving (10-1 $\frac{1}{2}$ OZ.)	5~7 minutes	Place lasagna on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1 $\frac{1}{2}$ ~3 minutes 5~7 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Casserole Cream or cheese 1 cup 4 cups	1 $\frac{1}{2}$ ~2 $\frac{1}{2}$ minutes 4~6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sloppy Joe or Barbecued beef		Reheat filling and bun separately.

1 sandwich (1/2 cup meat filling) without bun	1~2 $\frac{1}{2}$ minute	Cook filling covered in microwavable casserole. Stir once. Heat bun as directed in chart below.
Mashed potatoes 1 cup 4 cup	2~3 minutes 6~8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Baked beans 1 cup	2~3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cup	3~4 minutes 8~11 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Rice 1 cup 4 cup	1 $\frac{1}{2}$ ~2 minutes 4~6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sandwich roll or bun 1 roll	25~30 seconds	
Vegetables 1 cup 4 cup	1 $\frac{1}{2}$ ~3 $\frac{1}{3}$ minutes 4~6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Soup 1 serving (8 OZ.)	2~3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.

FRESH VEGETABLE CHART

Vegetable	Amount	Cook time at HIGH	Instructions	Standing Time
Artichokes (80oz. Each)	2medium 4medium	8~9 13~15	Trim. Add 2 tsp water and 2 tsp juice. Cover.	2-3 minutes
Asparagus,	1 lb.	9~10	Add 1/2 cup water. Cover.	2-3

Fresh, spears				minutes
Beans, green & wax	1 lb.	10~12	Add 1/2 cup water in 1-1/2 qt. casserole. Stir halfway through cooking.	2-3 minutes
Beets, Fresh	1 lb.	15~18	Add 1/2 cup water in 1-1/2 qt. covered casserole. Rearrange halfway through cooking.	2-3 minutes
Broccoli, Fresh, spears	1 lb.	8~10	Place broccoli in baking dish. Add 1/2 cup water.	2-3 minutes
Cabbage, Fresh, chopped	1 lb.	7~9	Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Carrots, Fresh, sliced	2 cups	6~8	Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Cauliflower, Fresh, whole	1 lb.	8~10	Trim. Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Fresh, flowerettes	2 cups	6~8	Slice. Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Celery, Fresh, sliced	4 cups	8~9		
Corn, Fresh	2 ears	9~11	Husk. Add 1/2 cup water in q qt. baking dish. Cover.	2-3 minutes
Mushrooms, Fresh, sliced	1/2 lb.	4~5	Place mushrooms in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Parsnips, Fresh, sliced	1 lb.	8~10	Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Peas, Green, Fresh	4 cups	8~10	Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Sweet Potatoes	2medium	9~12	Pierce potatoes several times with fork.	2-3 minutes
Whole Baking (6-8 oz. Each)	4medium	13~16	Place on 2 paper towels. Turn over halfway through cooking.	2-3 minutes
White Potatoes	2	10~12	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2-3 minutes
Whole Baking (6-8 oz. Each)	potatoes	14~16		2-3 minutes
	4 potatoes			2-3 minutes
Spinach, Fresh, leaf	1 lb.	7~8	Add 1/2 cup water in 2 qt. covered casserole.	2-3 minutes
Squash, Acorn or butternut,	1 medium	8~9	Cut squash in half. Remove seeds. Place 8 × 8 inch baking dish. Cover.	2-3 minutes

Fresh				
Zucchini, Fresh, sliced	1 lb.	6~8	Add 1/2 cup water in 1-1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Zucchini, Fresh, whole	1 lb.	7~9	Pierce. Place on 2 paper towels. Turn zucchini over and over and rearrange halfway through cooking	2-3 minutes

CLEANING

Before cleaning the oven, unplug the power supply cord of the oven. If impossible, open the oven door of the door to prevent an accidental oven start.

INSIDE OF THE OVEN

Use a damp cloth to wipe out crumbs and spillovers. It is important to keep the area between door and cavity front clean to assure a tight seal. Remove greasy spatters with a sudsy cloth, then rinse and dry.

Do not use harsh detergent or abrasive cleaners.

GLASS TRAY

The glass tray can be washed by hand or in dishwasher.

CONTROL PANEL

Wipe with a damp cloth followed immediately by a dry cloth.

DOOR

If steam accumulates inside or around the outside of the oven door, wipe the panel with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.

OUTSIDE OVEN SURFACE

Clean with damp cloth. To prevent damage to the operating parts inside the oven, the eater should not be allowed to seep into the ventilation opening.

After cleaning the oven, be sure that the rotating ring and the glass tray are in the right position. And turn the TIMER to zero (0).

BEFORE CALLING FOR SERVICE

Please check your problem by using the guide below and try solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service

center.

OVEN WILL NOT START AT ALL

- * Electrical cord for oven is not plugged in.
 - Plug into the outlet.
- * Door is open.
 - Close the door open and try again.
- * Wrong operation is set.
 - Check operation instruction.

ARCING OR SPARKING

- * Materials to be avoided in microwave oven are used.
 - Use microwave-safe cookware only.
- * The oven is operated when empty.
 - Do not operate with oven empty.
- * Food refuse remains in the cavity or inside the cavity is uncleaned.
 - Clean cavity with wet towel.

UNEVEN COOKING OR POOR DEFROSTING

- * Materials to be avoided in microwave oven are used.
 - Use microwave-safe cookware only.
- * Cooking time/Cooking power level is not suitable.
 - Use correct time/Cooking power level.
- * Food is not turned or stirred.
 - Turn or stir food.

OVERCOOKED FOODS

- * Cooking time/Cooking power level is not suitable.
 - Use correct time/Cooking power level.

UNDERCOOKED FOODS

- * Materials to be avoided in microwave oven are used.
 - Use microwave-safe cookware only.
- * Food is not defrosted completely.
 - Completely defrost food.
- * Oven ventilation ports are restricted.
 - Check to see that oven ventilation ports are not restricted.
- * Cooking time/Cooking power level is not suitable.
 - Use correct time/Cooking power level.

ALL THESE THINGS ARE NORMAL

- * Dull thumping sound during oven operation.
- * Steam or vapor escaping from around the door.
- * Light reflection around door or outer wrapper.
- * Dimming oven light and change in blower sound during oven operation at power levels other than high.
- * Some radio and TV interference might occur during operations. It is similar to the interference caused by other small appliances such as mixer, blow dryer, etc.