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## **WARRANTY**

**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 surface.

**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:

- 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! If an electrical short circuit occurs, 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 ground wire with a grounding plug.

Put the plug into an outlet that is properly installed and grounded.

## WARNING

**If you use the grounding plug improperly, you risk electric shock.**

Ask a qualified electrician or ? Service department if you do not understand the grounding instructions or if you wonder whether the appliance is properly grounded.

This appliance has a short power supply cord to reduce the risk of anyone's tripping over or becoming entangled in the cord. You may use an extension cord if you are careful.

**If you use an extension cord, be sure that:**

- The extension cord has the same electrical rating as the appliance.
- The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.
- The extension cord is a grounding-type 3-wire cord.
- The extension cord does not drape over a countertop or tabletop, where it can be pulled on by children or tripped over accidentally.
- The electrical cord is dry and not pinched or crushed in any way.

**Note: This oven draws 13 amperes at 120 volts, 60 Hz.**

## IMPORTANT SAFETY INSTRUCTIONS

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

#### "CAUTION:

Any changes or modifications not expressly approved by the grantee of this device could void the user's authority to operate this equipment"

## UNDERSTANDING YOUR MICROWAVE OVEN

### 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 <sup>1/2</sup> "	12 <sup>1/4</sup> "	11 <sup>1/32</sup> " (Model 8402)
	18 <sup>1/2</sup> "	12 <sup>7/16</sup> "	11 <sup>1/32</sup> " (Model 8401 & 8403)
Oven Cavity Dimensions	12 <sup>3/16</sup> "	7 <sup>31/32</sup> "	11 <sup>5/8</sup> "
Effective Capacity of Oven Cavity	0.6 Cu.Ft.		

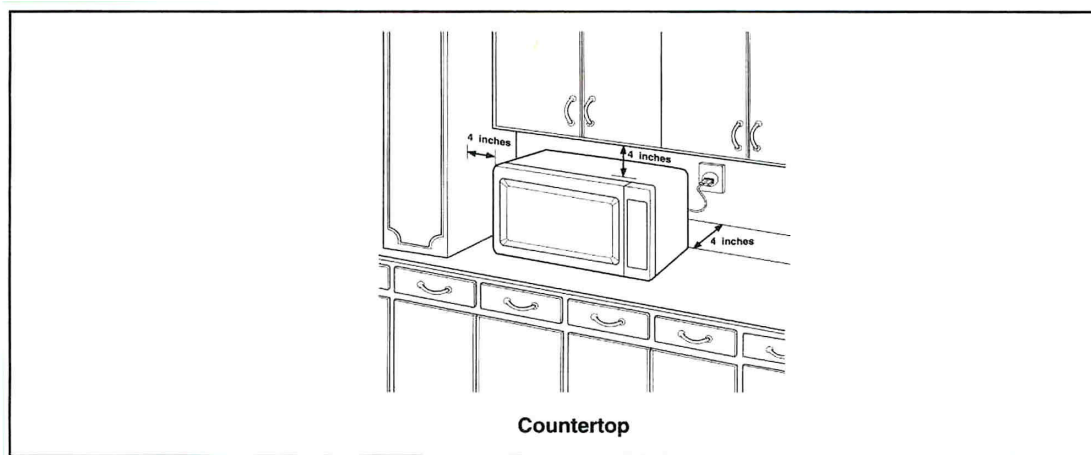
### INSTALLATION

1. Remove your microwave oven and all packing materials form the shipping carton.
2. Place the oven on a level surface that provide at the left, right, top, and rear sides for proper ventilation.

**Note:** Do not install your microwave oven over a range, cooktop or other heat-producing appliance. This oven is not designed for Built-In use.

3. Place the turntable roller rest in the circle in the oven floor and then place the glass turntable on the top of the turntable roller rest.

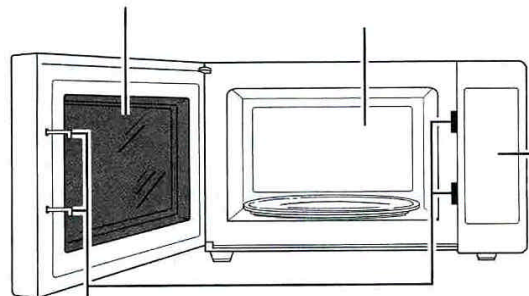
**Note:** Never place the glass turntable in the oven upside down. Blocking the inlet and/or outlet opening can damage the oven.



## PARTS AND ACCESSORIES

See-Through Door

Easy-clean Oven Cavity



Oven Control Panel

Glass Turntable



Turntable Roller Rest

Safety Interlock System

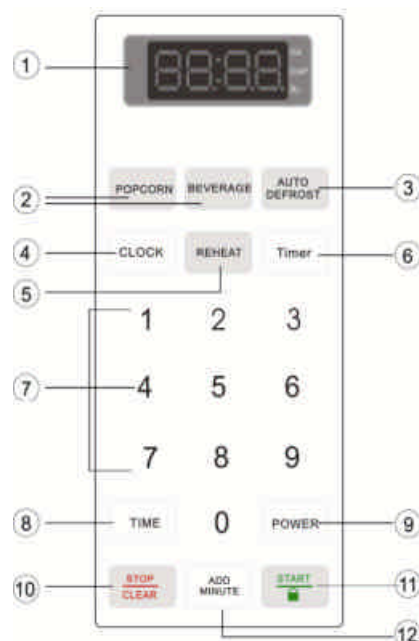
Your oven comes with the following accessories:

1 Use and care Guide

1 Glass Turntable

1 Turntable Roller Rest

## 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. **POPCORN & BEVERAGE.** The two pads allow you to cook popcorn and beverage without having to select cooking times and power levels.
3. **AUTO DEFROST.** This pad is an accurate defrosting method for frozen meat, poultry and fish up to 6.0 lbs.
4. **CLOCK.** Touch this pad to enter the time of day.
5. **REHEAT.** This pad allows you to reheat can, rice and soap quickly without having to select cooking times and power levels.
6. **TIMER.** Touch this pad to set time, not a cooking time.

- 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. START.** Touch this pad to start all entries (except the popcorn, beverage, auto defrost, clock and reheat which start automatically) and to turn Child Clock on or off.
- 12. ADD MINUTE.** Touch this pad to cook for 1 minute to 99 minute.

## 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:

Place the empty cookware in the microwave oven.

Measure 1 cup of water in a glass measuring cup and place it in the oven beside the cookware.

Microwave on 100% power for 1 minute. If the dish is warm, it should not be used for microwave cooking.

USE	DO NOT USE
<b>Ovenproof Glass</b> . 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.	<b>Metal Utensil</b> . Metal shields food microwave energy and products 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.
<b>China</b> . Bowls, cups, serving plates, and platters without metallic trim can be used in your oven.	<b>Metal Decoration</b> . Do not use metal-trimmed or metal-banded dinnerware, casserole dishes, etc.
<b>Plastic</b> . When using plastic wrap as a cover, make sure that the dish is deep enough so the plastics wrap does not touch the food. As the food heats, it may melt the plastics wrap wherever the wrap touch the food.	<b>Centura™ Tableware</b> . The Corning Company recommends that you <b>do not use</b> Centura tableware and some Corelle™ closed-handle cups for microwave cooking.
	<b>Aluminum Foil</b>

<p>. Place plastics wrap loosely over the top of the dish and secure it by pressing the wrap to the sides of the dish.</p> <p>. Vent by turning back one corner of the plastics wrap. This will allow excess steam to escape.</p> <p>. Use plastic dishes, cups, semi-rigid freezer, containers, and plastic bags only for short time cooking. Use these with care because the plastics may soften from the heat of the food.</p> <p><b>Paper</b></p> <p>. Microwave-safe paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design can be used in your oven.</p> <p>. Refer to the manufacturer's label for use of any paper product in the microwave oven.</p>	<p>. Avoid large sheets of aluminum foil because they hinder cooking and may cause arcing.</p> <p>. Use small pieces of foil to shield poultry legs and wings.</p> <p>. Keep <b>all</b> aluminum foil at least 1 inch from the walls and door of the oven.</p> <p><b>Wood</b></p> <p>. wooden bowels, boards, and baskets will dry out and may split or crack when you use them in the microwave oven.</p> <p><b>Tightly Closed Containers</b></p> <p>. Tightly closed cookware can explode. Be sure to leave an opening for steam to escape from covered cookware.</p> <p><b>Brown Paper</b></p> <p>. Avoid using brown paper bags. They absorb heat and could burn.</p> <p><b>Metal Twist Ties</b></p> <p>. Always remove metal twist as they can become hot and cause a fire.</p>
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## 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 covering traps heat and steam and cause 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**

Depending on density, 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° 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.

## CLEANING

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

## REMOVABLE PARTS

The turntable and turntable roller rest 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. 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 turntable roller rest should be cleaned regularly.

## SPECIAL CARE

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

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

## USING YOUR MICROWAVE OVEN

### BEVERAGE and POPCORN

Use the function to cook beverage and popcorn without entering a cook time or power. Refer to **QUICK TOUCH COOKING TABLE** below for more information.

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

Touch	Display shows
1. POPCORN	3.5 oz
After 5 seconds,	02:20
2. The oven will start Automatically	Time counting down.
3. At the end of cooking time 5 short tones will sound.	Time of day.

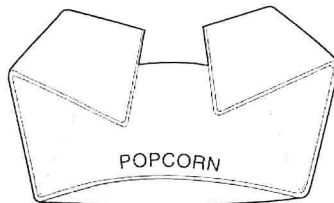
**Directions:** Follow package instructions

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.



When popping prepackaged 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.

**QUICK TOUCH COOKING TABLE**

CATEGORY	TOUCH	DISPLAY SHOWS SERVING SIZE	AFTER 5 SECONDS, DISPLAY SHOWS
BEVERAGE	1 time	1 cup	1:20
	2 times	2 cup	2:40
	3 times	3 cup	4:00
	4 times	Go back to 1 cup	1:20
POPCORN	1 time	3.5 oz.	2:20
	2 times	3.0 oz.	2:10
	3 times	1.8 oz.	1:20
	4 times	Go back to 3.5 oz.	2:20

**AUTO DEFROST**

The auto defrost feature provide you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange to get beat defrost result.

- Available weight is 0.5~6.0 lbs.

**Example: To defrost 1.5 lbs of ground beef.**

**Touch**

1. AUTO DEFROST

3 times

After 5 seconds,

2. The oven will start Automatically

3. At the end of cooking time 5 short tones will sound.

**Display shows**

1.5 lb

10:30

Time counting down.

Time of day.

**Note:** The oven will beep (5 short tones) during the DEFROST cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven to resume the defrost cycle.

**AUTO DEFROST TABLE**

Touch	Display Shows Serving Size	After 5 seconds, Display Shows
1 time	0.5 lbs	3:30
2 times	1.0 lbs	7:00
3 times	1.5 lbs	10:30
⋮	⋮	⋮
11 times	5.5 lbs	38:30
12 times	6.0 lbs	42:00

**OPERATING TIPS**

For best results, remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.

For best results, shape your ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.

Place foods in a shallow container or on a microwave roasting rack to catch drippings.

Food should still be somewhat icy in the center when removed from the oven.

## CLOCK

Example: To set the clock for 11:30.

### Touch

1.CLOCK

### Display shows:

Time of day

2. 1 1 3 0

11: 30

**NOTE:** This is a 24-hour clock (00:00~23:59)

## REHEAT

You can use this feature to reheat can, prepared foods, soup:

Touch	Display shows:	After 5 seconds	Display shows:
1.REHEAT 1 time	C:an		03:00
2 times	Di:np		02:55
3 times	So:up		03:00
2.The oven will start automatically.	Time counting down.		
<b>NOTE:</b>	Di:np	means prepared food.	
	02:55	means 2 minutes, 55 seconds.	

## TIMER

This feature lets you set the time, not cooking time.

Example: To set 15 minutes.

### Touch

1.Timer

### Display shows:

00: 00

2. 1 5 0 0

15: 00

3. START

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. Refer to “Microwave Power Level table” on page ? for more information.

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

<b>Touch</b>	<b>Display shows:</b>
<b>1.</b> Time	00: 00
<b>2.</b> 0 5 3 0	05:30
<b>3.</b> Power	P: HI
<b>4.</b> 8	P: 80
<b>5</b> START	Time counting down
<b>6.</b> At the end of cooking time 5 short tones will sound.	Time of day.

## Microwave Power Levels

Your microwave oven has 10 cook power levels to let you cook heat a wide variety of foods. Refer to the table below for suggestions:

**Microwave Power Level Table**

<b>Power Level</b>	<b>Use</b>
<b>10 (High)</b>	Boiling water. Making candy. Cooking poultry pieces, fish, & vegetables. Cooking tender cuts of meat. Whole poultry.
<b>9</b>	Reheating rice, pasta, & vegetables.
<b>8</b>	Reheating prepared foods quickly. Reheating sandwiches.
<b>7</b>	Cooking egg, milk, & cheese dishes. Cooking cakes, breads. Melting chocolate.
<b>6</b>	Cooking veal. Cooking whole fish. Cooking puddings & custard.
<b>5</b>	Cooking ham, whole poultry, & lamb.

	Cooking rib roast, sirloin tip.
<b>4</b>	Thawing meat, poultry, & seafood.
<b>3</b>	Cooking less tender cuts of meat. Cooking pork chops, roast.
<b>2</b>	Taking chill out of fruit. Softening butter.
<b>1</b>	Keeping casseroles & main dishes warm. Softening butter & cream cheese.

## STOP/CLEAR

To stop the oven or clear entries or cancel lock:

When the oven is operating, at this time, display shows left time is 15:00:

**Touch**

**Display shows:**

**1. STOP/CLEAR**

15:00

or Oven stops

**2. START**

15:00

Oven starts Time counting down

**OR**

**Touch**

**Display shows:**

**1. STOP/CLEAR Twice**

Time of day Cancel oven operating

When the oven is in setting status:

**Touch**

**Display shows:**

**1. STOP/CLEAR**

Time of day Cancel setting

When the oven is locked:

**Touch**

**Display shows:**

**1. STOP/CLEAR 3 times**

Time of day Cancel child lock

## ADD MINUTE

This simplified control lets you quickly set and start microwave cooking without touching number pads. If you touch ADD MINUTE, it will add 1 minute up to 99 min.

**Example:** To cook for 2 minutes at 60% power.

**Touch**

**Display shows:**

**1. ADD MINUTE Twice**

02:00

**2. POWER**

P-HI

3. 6

P-H6

4. START

Time counting down

## 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. START 3 times

CH:Id

**WARNING: Do not use aluminum foil during cooking cycle.**

## COOKING TIPS

### Meat

No special techniques are required. Meat should be prepared as with conventional cooking.

Season if desired. Always thoroughly defrost meat before cooking.

Place the meat on a microwave roasting rack or microwave-proof plate and place on the turntable.

Cook according to the Meat Cooking Table (below). Use the longer time for large cuts of meats and the shorter time for small cuts of meats. For thicker chops, use the longer time.

Turn the meat once halfway through the cooking time.

Make sure meat, especially pork, is thoroughly cooked before eating.

### Meat Cooking Table

Meat	Microwave Power	Cooking Time Per Pound
<b>BEEF</b>		
Standing/Rolled Rib		
-Medium	8	10 to 12 minutes
-Well-done	8	12 to 14 minutes
Ground Beef (to brown for casserole)	HIGH (100%)	7 to 9 minutes
Hamburgers, Fresh or defrosted (4 oz. Each)		



-2 patties	HIGH (100%)	3 to 5 minutes
-4patties	HIGH (100%)	4 to 6 minutes
<b>PORK</b>		
Loin, Leg	8	13 to 16 minutes
Bacon		
-4 slices	HIGH (100%)	3 to 4 minutes
-6silces	HIGH (100%)	4 to 6 minutes

**NOTE:** The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also very 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-basing.
4. All poultry should be placed on a microwave roasting rack or a microwave-proof plate and placed on the turntable.
5. Cook according to the instructions in the Poultry Cooking Table below. Turn over halfway though 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. Make sure poultry is thoroughly cooked when the juices run clear from the inside thigh when it is pierced with a sharp knife through the thickest part to ensure that the juices are clear and the flesh is firm.
- 7.

### Poultry Cooking Table

Poultry	Microwave Power	Cooking Time Per Pound
<b>CHICKEN</b>		
Whole	8	12 to 14 minutes
Breast (boned)	8	10 to 12 minutes
Portions	8	11 t0 13 minutes
<b>TURKEY</b>		
Whole	8	13 to 15 minutes

### NOTES:

The times listed above are only a guide. Allow for difference in individual tastes and preferences.

The times may also vary due to the shape, cut, and composition of the food.

If whole poultry is stuffed, the weight of the stuffed bird should be used when calculating the cooking time.

## Fish

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

### Fresh Fish Cooking Table

Fish	Microwave Power	Cooking Time Per Pound	Butter
Fish Fillets	HIGH	5 to 7 minutes	Add 15 to 30 ml (1 to 2 tbsp lemon juice)
Whole Mackerel, Cleaned and Prepared	HIGH	5 to 7 minutes	-
Whole Trout, Cleaned and Prepared	HIGH	6 to 9 minutes	-
Salmon Steaks	HIGH	6 to 8 minutes	Add 15 to 30 ml (1 to 2 tbsp lemon juice)

## 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: Set a cooking time? Touched START?
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 be damaged if it operates empty?	Yes. Never operate the oven empty or without the glass turntable.
Does microwave energy	No. The metal screen bounces the energy back to the oven cavity. The

pass through the viewing screen in the door?	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 reflection around the outlet case?	The 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.
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: 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?	<p>Yes, if using one of the two methods described below:</p> <p>(1) microwave-popping devices designed specifically for microwave cooking</p> <p>(2) prepackaged commercial microwave popcorn that is made for specific times and power output needed</p> <p><b>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.</b></p> <p><b>CAUTION:</b></p> <ul style="list-style-type: none"> <li>· Never use a brown paper bag for popping corn or attempt to pop leftover kernels.</li> <li>· Do not pop prepackaged commercial microwave popcorn directly on the glass turntable, place the popcorn bag on a plate.</li> </ul>
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?	<p>If the cooking time is too long, fire could result. At the end of the recommended cooking time, potatoes should be slightly firm.</p> <p><b>CAUTION: Do not overcook.</b></p>
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.

## BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave oven fails to work 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 ? Authorized Service Center. ? Authorized Service Centers are fully equipped to handle your service requirements.

Problem	Possible Causes
Oven does not start	<p>Is the power cord plugged in?</p> <p>Is the door closed?</p>

	Is the cooking time set?
Arcing or Sparking	Are you using approved cookware? Is the oven empty?
Incorrect time of day	Have you tried to reset the time of the day?
Unevenly Cooked Foods	Are you using approved cookware? Is the glass turntable in the oven? Did you turn or stir the food while it was cooking? Where the foods completely defrosted? Was the time/cooking power level correct?
Overcooked Food	Was the time /cooking power level correct?
Undercooked Foods	Are you using approved cookware? Where the foods completely defrosted? Was the time/cooking power level correct? Are the ventilation ports clear?
Improper Defrosting	Are you using approved cookware? Was the time/cooking power level correct? Did you turn or stir the food during the defrosting cycle?