

MICROWAVE OVEN

USER MANUAL

TSK-M1702BME

PLEASE READ THIS MANUAL THOROUGHLY BEFORE OPERATING

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 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 surfaces.
- 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 latches (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.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

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 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS ” found on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs with / without shells and sealed containers – for example, closed glass jars – are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact 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 or similar locations.
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 surface door cleaning instructions on page 16.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance when 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 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. Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFETY INSTRUCTIONS

1. Oversize foods or oversize metal utensils should not be inserted in a microwave oven as they may create a fire or risk of electric shock.
2. Do not clean with metal scouring pads.
3. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.

WARNING: TO REDUCE THE RISK OF INJURY TO PERSONS:

1. Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling.
2. Do not use narrow necked containers to boil or reheat liquids.
3. To reduce the risk of injury, stir the liquid several times before heating.
4. The liquid may splash out during or after heating or when adding ingredients (instant coffee, etc) resulting in possible harm or injury to persons.
5. After heating, allow the container to stand in microwave oven for at least 40 seconds before removing the container.
6. Do not heat water and oil, or a fat together which may cause a violent eruption.

SHORT POWER-SUPPLY CORD

WARNING:

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used.
 - 1) The marked electrical rating of the detachable power-supply cord or

extension cord should be least as the electrical rating of the appliance.

2) If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord, and

3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over,

GROUNDING INSTRUCTIONS

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

WARNING – Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exist as to whether the appliance is properly grounded.

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

Testing Containers and Utensils

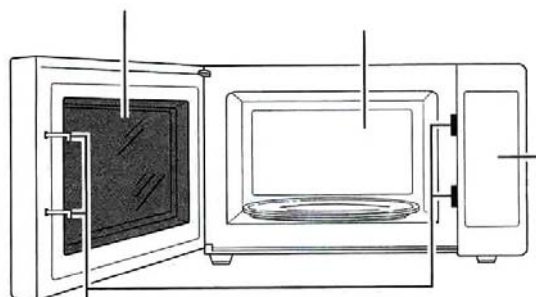
Some non-metallic containers and utensils become extremely hot when used in a microwave oven. To avoid risk of scalding, use the following procedure to determine if a container or utensil is safe for microwave use:

1. Fill a microwave-safe container with 1 cup (250 ml) of cold water. Place it in the microwave oven along with the container or utensil in question.
2. Turn the oven on maximum power for 1 minute. Do not exceed 1 minute cooking time.
3. Carefully feel the container. If the empty container is warm, do not use it for microwave cooking.

PARTS AND ACCESSORIES

See-through Door

Easy-clean Oven Cavity



Glass Turntable

Oven Control Panel



Turntable Roller

Rest

Safety Interlock System

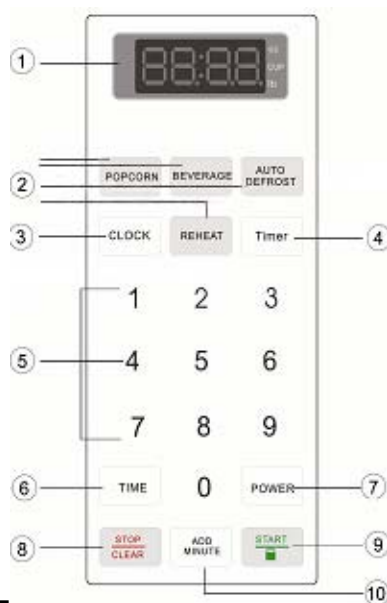
Your oven comes with the following accessories:

1 Use and care Guide

1 Glass Turntable

1 Turntable Roller Rest

Note: Always use glass turntable and 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. **QUICK TOUCH: POPCORN, BEVERAGE, AUTO DEFROST & REHEAT** The four pads allow you to heat most of your favorite foods without having to select cooking times and power levels.
3. **CLOCK.** Touch this pad to enter the time of day.
4. **TIMER.** Touch this pad to set kitchen timer.
5. **NUMBER PADS.** Touch number pads to enter cooking time, power level.

6. **TIME.** Touch this pad for 'Time function' before setting a cooking time.
7. **POWER.** Touch this pad for 'Time function' before setting a cooking power.
8. **STOP/CLEAR.** Touch this pad to stop the oven, clear the entries or cancel Child Lock.
9. **START.** Touch this pad to start all entries (except the popcorn, beverage, auto defrost, clock and reheat which start automatically) and to turn Child Lock on.
10. **ADD MINUTE.** Touch this pad to set for 1 minute to 10 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
Ovenproof Glass <ul style="list-style-type: none"> • Glass treated for use in high-intensity heat includes utility dishes, bread dishes, pie plates, cake plates, liquid measuring cups, casseroles, and bowls without metallic trim. 	Metal Utensil <ul style="list-style-type: none"> • 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.
China <ul style="list-style-type: none"> • Bowls, cups, serving plates, and platters without metallic trim can be used in your oven. 	Metal Decoration <ul style="list-style-type: none"> • Do not use metal-trimmed or metal-banded dinnerware, casserole dishes, etc.
Plastic <ul style="list-style-type: none"> • 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. • Place plastics wrap loosely over the top of the dish and secure it by pressing the wrap to the sides of the 	Centura™ Tableware <ul style="list-style-type: none"> • The Corning Company recommends that you do not use Centura tableware and some Corelle™ closed-handle cups for microwave cooking. Aluminum Foil <ul style="list-style-type: none"> • Avoid large sheets of aluminum foil because they hinder cooking and may cause arcing. • Use small pieces of foil to shield poultry legs and wings.

<p>dish.</p> <ul style="list-style-type: none"> • Vent by turning back one corner of the plastics wrap. This will allow excess steam to escape. • Use plastic dishes, cups, semi-rigid freezer, containers, and plastic bags only for short time cooking. Use these with care because the plastics may soften from the heat of the food. <p>Paper</p> <ul style="list-style-type: none"> • Microwave-safe paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design can be used in your oven. • Refer to the manufacturer's label for use of any paper product in the microwave oven. 	<ul style="list-style-type: none"> • Keep all aluminum foil at least 1 inch from the walls and door of the oven. <p>Wood</p> <ul style="list-style-type: none"> • wooden bowels, boards, and baskets will dry out and may split or crack when you use them in the microwave oven. <p>Tightly Closed Containers</p> <ul style="list-style-type: none"> • Tightly closed cookware can explode. Be sure to leave an opening for steam to escape from covered cookware. <p>Brown Paper</p> <ul style="list-style-type: none"> • Avoid using brown paper bags. They absorb heat and could burn. <p>Metal Twist Ties</p> <ul style="list-style-type: none"> • Always remove metal twist as they can become hot and cause a fire.
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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 browned 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°F during standing time.

SHIELDING

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

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

PIERCING

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

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 mild detergent and a soft cloth. Once they are clean, rinse well and dry with a soft cloth. Never use cleaning powders, steel wool, or rough pads.

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

The 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 mild detergent; then rinse and wipe dry. Never use cleaning powders or rough pads.

Before cleaning, unplug oven at wall outlet. If outlet is inaccessible, leave oven open while cleaning. 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

QUICK TOUCH

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

1. POPCORN & BEVERAGE

Example: To cook a 1.5 oz. bag of microwave popcorn:

Touch	Display shows
1.POPCORN	3.5 oz
2.The oven will start automatically	2:50

Time counting down.

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

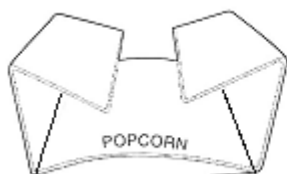
Directions: Follow package instructions

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;

Fold each end of the bag in half toward the center top of the bag.

Place carefully so the bag does not touch the oven walls.

2. AUTO DEFROST

The auto defrost feature provides you with the best defrosting method for frozen foods.

The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

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

- Available weight is 0.5~4.0 lbs.

Example: To defrost 1.5 lbs of ground beef.

Touch

1. AUTO DEFROST

3 times

Display shows

1.5 lb

2. This oven will start automatically

12:00

Time counting down.

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

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.

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.

QUICK TOUCH COOKING TABLE

CATEGORY	TOUCH	DISPLAY SHOWS SERVING SIZE	AFTER TOUCHING START, DISPLAY SHOWS TIME
POPCORN	1 time	3.5 oz	2:50
	2 time	3.0 oz.	2:40
	3 times	1.5 oz	1:40
BERVAGE	1 time	1 cup	2:15
	2 times	2 cup	3:45
	3 times	3 cup	5:15
AUTO DEFROST	1 time	0.5 lb	3:30
	2 times	1.0 lb	7:00
	3 times	1.5lb	10:30
	4 times	2.0 lb	14:00
	5 times	2.5 lb	17:30
	6 times	3.0 lb	21:00
	7 times	3.5 lb	24:30
	8 times	4.0 lb	28:00
REHEAT	1 time	SOUP	2:45
	2 times	CASS	4:00
	3 times	Sing	5:00

Note: CASS means casserole.

Sing means single.

CLOCK

Example: To set the clock for 11:30.

Touch

Display shows:

1.CLOCK

0: 00

2. 1 1 3 0

11: 30

3. START

NOTE: This is a 12-hour clock (01:00~12:59)

TIMER

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

Example: To set 15 minutes.

Touch**Display shows:**

1.Timer

0: 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" below for more information.

Example 1: To cook for 5minutes, 30 seconds at 80% power.

Touch**Display shows:**

1.Time

0: 00

2. 5 3 0

5:30

3. Power

P: HI

4. 8

P: 80

5 START

Time counting down

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

Time of day.

Example 2: To cook for 5minutes, 30 seconds at 100% power.

Touch**Display shows:**

1.Time

0: 00

<p>2. 5 3 0</p>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">5:30</div>
<p>3. Power</p>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">P: HI</div>
<p>4. START</p>	<p>Time counting down</p>
<p>5. At the end of cooking time 5 short tones will sound.</p>	<p>Time of day.</p>
<p>OR:</p>	
<p>Touch</p>	<p>Display shows:</p>
<p>1. Time</p>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">0: 00</div>
<p>2. 5 3 0</p>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">5:30</div>
<p>4. START</p>	<p>Time counting down</p>
<p>5. At the end of cooking time 5 short tones will sound.</p>	<p>Time of day.</p>

Microwave Power Levels

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

Microwave Power Level Table

Power Level	Use
10 (High)	To boil water. To make Candy. To reheat Rice & Pasta. To heat pre-cooked vegetables. To reheat prepared foods quickly.
9	To cook Poultry pieces & Ham To cook Vegetables.
8	To cook fish. To reheat Sandwiches.
7	To cook Egg, Milk, & Cheese dishes. To cook Cakes & Breads. To melt Chocolate. To melt refrigerated Butter.
6	To cook Puddings & Custard.
5	To soften Butter.
4	To thaw Meat, Poultry, & Seafood.

3	To soften Cream Cheese.
2	To take chill out of fruit.
1	To keep casseroles & Main Dishes warm.

Note: Use microwave directions on package for size of container, time and power levels for a 600 - 700 watts microwave.

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

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

1) 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 10 min.

Example: To cook for 2 minutes at high power.

Touch

Display shows:

1. ADD MINUTE Twice

2:00

2. START

Time counting down

2) While the timed cooking, if you touch ADD MINUTES, the cooking time will be added.

Example: When the oven is operating and the display shows the left cooking time 3:26, if you want to add 2 minutes:

Touch

Display shows:

	3:26	
1. ADD MINUTES	5:26	New left cooking time 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

TROUBLESHOOTING

Questions and Answers

Operation

Question	Answer
Why is the oven light not on during cooking?	There may be several reasons why the oven light is not on. Have you: <ul style="list-style-type: none"> • Set a cooking time? • Touched START?
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam.
Will the microwave oven be damaged if it operates empty?	Yes. Never operate the oven empty or without the glass turntable.
Does microwave energy pass through the viewing screen in the door?	No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.
Why does a tone sound when a pad on the control panel is	The tone tells you that the setting has been entered.

touched?	
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: <ul style="list-style-type: none"> • Eggs vary in size. • Eggs are at room temperature one time and at refrigerator temperature another time.
Is it possible to pop popcorn in a microwave oven?	Yes, if using one of the two methods described below: <ol style="list-style-type: none"> (1) microwave-popping devices designed specifically for microwave cooking (2) prepackaged commercial microwave popcorn that

	<p>is made for specific times and power output needed</p> <p>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.</p> <p>CAUTION:</p> <ul style="list-style-type: none"> • Never use a brown paper bag for popping corn or attempt to pop leftover kernels. • Do not pop prepackaged commercial microwave popcorn directly on the glass turntable, place the popcorn bag on a plate.
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>CAUTION: Do not overcook.</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 Westinghouse Authorized Service Center. Westinghouse Authorized Service Centers are fully equipped to handle your service requirements.

Problem	Possible Causes
Oven does not start	<ul style="list-style-type: none"> • Is the power cord plugged in? • Is the door closed? • Is the cooking time set?
Arcing or Sparking	<ul style="list-style-type: none"> • Are you using approved cookware?

	<ul style="list-style-type: none">• Is the oven empty?
Incorrect time of day	<ul style="list-style-type: none">• Have you tried to reset the time of the day?
Unevenly Cooked Foods	<ul style="list-style-type: none">• Are you using approved cookware?• Is the glass turntable in the oven?• Did you turn or stir the food while it was cooking?• Were the foods completely defrosted?• Was the time/cooking power level correct?
Overcooked Food	<ul style="list-style-type: none">• Was the time /cooking power level correct?
Undercooked Foods	<ul style="list-style-type: none">• Are you using approved cookware?• Were the foods completely defrosted?• Was the time/cooking power level correct?• Are the ventilation ports clear?
Improper Defrosting	<ul style="list-style-type: none">• Are you using approved cookware?• Was the time/cooking power level correct?• Did you turn or stir the food during the defrosting cycle?