

OPERATION

Preheating the Oven

Some recipes may call for preheating the oven before you cook with convection, combination, or broil cooking. To preheat the oven,

- 1 Press **Preheat, Combo** or **Broil**.
You can set a specific preheating temperature in convection mode. The temperature, allowed is 100°F ~ 450°F.
- 2 Press **START**.
When the oven reaches the desired temperature, it will chime and display shows "PREHEAT DONE, PLACE FOOD IN OVEN".
When the oven beeps, place the food inside and follow the directions for "Convection Baking", "Combination Cooking," or "Broiling."

PREHEAT

PREHEAT DONE, PLACE FOOD IN OVEN

Do not put anything in the oven in preheating.

Using the More or Less Button

The **More** or **Less** button allows you to adjust pre-set cooking times. It only works with **Auto Reheat, Auto Cook** the **Instant-cook** buttons. Use the **More** or **Less** button only after cooking has begun.

- 1 To ADD more time to an automatic cooking procedure, press the **9/More** button. The word "MORE" will appear in the display.

MORE

- 2 To REDUCE the time of an automatic cooking procedure, press the **1/Less** button. The word "LESS" will appear in the display.

LESS

- 3 To return to the NORMAL time set for an automatic cooking procedure, press the **9/More** or **1/Less** button until the word "NORMAL" appears in the display.

NORMAL

OPERATION

Adjusting the Volume

The Sound function on the microwave allows you to adjust the volume of the microwave's chime sound. The sound is initially set to its medium setting. To change the volume,

- 1 Press the **My Choice** button and then press **2**. The display shows "SOUND VOLUME CONTROLS"



SOUND VOLUME CONTROLS

- 2 Press the **My Choice** button repeatedly to select volume.
- 3 Press **Start**:
The display returns to the time of day.

Using the Kitchen Timer

- 1 Use the **Number** buttons to set the length of time you want the timer to run.
- 2 Press the **Kitchen Timer** button.
- 3 The display counts down and beeps when the time has elapsed.

Setting the Child Protection Lock

You can lock your microwave oven so it can't be used by unsupervised children.

- 1 Press the **My Choice** button and then Press the **4** button.
The display shows "CHILD LOCK ON/OFF"



CHILD LOCK ON/OFF

- 2 Press the **My Choice** button once to select the ON. Press again to select OFF.



CHILD LOCK ON

- 3 Press the **Start** button. The display returns to the time of day.

At this point, the microwave oven cannot be used until it is unlocked. To unlock it, repeat steps 1–3 above.

OPERATION

Demonstration Mode

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

- 1 Press the **My Choice** button and then Press **8**. The display shows "DEMO MODE ON/OFF"

DEMO MODE ON/OFF

- 2 Press the **My Choice** button once to select the ON. Press again to select OFF.

DEMO MODE ON

- 3 Press the **Start** button. The display returns to the time of day.

To turn demo mode off, repeat steps 1–3 above.

Setting the Remind End Signal

The Remind End signal can be set On or Off.

- 1 Press the **My Choice** button and then press **3**. The display shows "REMIND END SIGNAL ON/OFF".

REMIND END SIGNAL ON/OFF

- 2 Press the **My Choice** button to select "ON".

REMIND ON

- 3 Press the **START** button. The display returns to the time of day.

Setting the Word Prompting Speed

This set the scroll speed of the word display.

- 1 Press the **My Choice** button and then press **6**. The display shows "WORD PROMPT SPEED".

WORD PROMPT SPEED

- 2 Press the **My Choice** button to select the appropriate scroll speed.

- 3 Press the **START** button. The display returns to the time of day.

COOKING INSTRUCTIONS

Cooking Utensils

Recommended Use

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwave browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper** — Use as a cover to prevent spattering.
- **Paper towels and napkins** — Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups** — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers** — Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled “Microwave Safe.” If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic** — Use only if labeled “Microwave Safe.” Other plastics can melt.
- **Straw, wicker, and wood** — Use only for short-term heating, as they can be flammable.

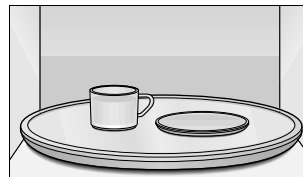
Not Recommended

- **Glass jars and bottles** — Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** — These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** — These can damage your oven. Remove all metal before cooking.

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

- 1 Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



- 2 Press the **One Minute+** button once to heat them for one minute at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

COOKING INSTRUCTIONS

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

COOKING INSTRUCTIONS

GUIDE for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time /Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	<i>Cooking Time:</i> 8-11 min. / lb. for 115° F - Rare 9-13 min. / lb. for 120° F - Medium 10-15 min. / lb. for 145° F - Well Done <i>Power Level: High(0) for first 5 min., then Medium(5).</i>	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	<i>Cooking Time:</i> 11-15 min. / lb. for 160° F Well Done <i>Power Level: High(0) for first 5 min., then Medium(5).</i>	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	<i>Cooking Time:</i> 2 slices: 1- 1 3/4 min. 4 slices: 3- 3 1/2 min. 6 slices: 4 1/2-5 1/2 min. <i>Power Level: High(0).</i>	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

GUIDE for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time /Power Level	Directions
Whole Chicken Up to 4 lbs.	<i>Cooking Time:</i> 5-8 min. / lb. 170° -180°F <i>Power Level: Medium High(7).</i>	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 11/2 lbs	<i>Cooking Time:</i> 5-8 min. / lb. 180°F dark meat 170°F light meat <i>Power Level: Medium High(7).</i>	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

COOKING INSTRUCTIONS

GUIDE for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- To avoid overcooking fish, check it at minimum cooking time.

Food	Cook Time /Power Level	Directions
Steaks Up to 1.5 lbs.	<i>Cooking Time:</i> 6-10 min. / lb. <i>Power Level:</i> Medium High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Fillets Up to 1.5 lbs.	<i>Cooking Time:</i> 3-7 min. / lb. <i>Power Level:</i> Medium High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over 1/2 inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 1 lbs.	<i>Cooking Time:</i> 3-5 1/2 min. / lb. <i>Power Level:</i> Medium High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

GUIDE for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-boiled eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

GUIDE for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about 1/4 cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over at half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish with the heads toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

COOKING INSTRUCTIONS

AUTO DEFROSTING GUIDE

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	<i>2.5-5.0 lbs.</i>	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	<i>0.5-3.0 lbs.</i>	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	<i>0.5-3.0 lbs.</i>	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5-10 minutes.
Whole Chicken	<i>2.5-6.0 lbs.</i>	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30-60 minutes in the refrigerator.
Chicken Pieces	<i>0.5-2.0 lbs.</i>	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Notes

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing.

Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

COOKING INSTRUCTIONS

Recipes

Beef and Barley Stew

- 1 1/2 lbs. beef stew cubes, cut into 1/2-inch pieces
- 1/2 cup chopped onion
- 2 Tbs. all-purpose flour
- 1 Tbs Worcestershire sauce
- 1 can (13.75-14.5 oz.) beef broth
- 2 medium carrots, cut into 1/2-inch slices (about 1 cup)
- 1/2 cup barley
- 1 bay leaf
- 1/4 tsp. pepper
- 1 pkg. (9-10 oz.) frozen peas, thawed

1. In a 2-quart casserole, combine beef, onion, flour, and Worcestershire; mix well. Cover with lid. Cook at High for 6 to 8 minutes until beef is no longer pink, stirring once.
2. Stir in beef broth, carrots, barley, bay leaf, and pepper. Cover with lid. Cook at Medium for 1 to 1 1/2 hours until carrots and beef are tender, stirring 2 to 3 times.
3. Stir in peas. Cover with lid. Cook at Medium for 10 minutes. Let stand for 10 minutes. Remove bay leaf before serving. *Makes 6 servings.*

Broccoli and Cheese Casserole

- 1/4 cup butter or margarine
- 1/4 cup chopped onion
- 1 1/2 Tbs. flour
- 1/2 tsp. salt
- 1/4 tsp. dry mustard
- 1/8 tsp. pepper
- 1 1/2 cups milk
- 1/4 cup chopped red pepper
- 8 oz. (2 cups) cheddar cheese, shredded
- 1 pkg. (9-10 oz.) frozen chopped broccoli, thawed
- 4 cups cooked spiral shaped pasta (8 oz. dry)

1. In a 2-quart casserole, cook butter and onion at High for 1 to 2 minutes until onion is soft, stirring once.
2. Add flour, salt, mustard, and pepper; mix well. Cook at High for 30 to 60 seconds until mixture boils. Stir in milk until smooth.
3. Stir in red pepper. Cook at High for 2 to 3 minutes until mixture boils and thickens slightly, stirring twice. Stir in cheese until melted.
4. Add broccoli and pasta, mix well. Cover with lid. Cook at High for 4 to 6 minutes until heated through, stirring once. Stir before serving. *Makes 6 servings.*

COOKING INSTRUCTIONS

Recipes

Warm Potato Salad

2 lbs. small red potatoes, cut into 1/2-inch pieces
4 slices bacon (uncooked), cut into 1/2-inch pieces
1/4 cup chopped onion
2 tsp. sugar
1 tsp. salt
1 tsp. flour
1/2 tsp. celery seed
1/8 tsp. pepper
2 1/2 Tbs. apple cider vinegar

1. In a 2-quart casserole, combine potatoes and 1/4 cup water. Cover with lid. Cook at High until potatoes are tender (7-10 min.); stir twice. Drain and set aside to cool slightly.
2. In a medium bowl, cook bacon at High until crisp (21/2-31/2 min.); stir once. Place bacon on a paper towel. Reserve 1 Tbs. drippings.
3. Combine drippings and onion. Cover with plastic wrap; turn back a corner to vent steam. Cook at High until tender (11/2-21/2 min.); stir once.
4. Stir in sugar, salt, flour, celery seed, and pepper. Cook at High until mixture boils (30-40 sec.). Stir in vinegar and 1/2 cup water. Cook at High until liquid boils and thickens slightly (1-2 min.); stir once. Add bacon to dressing. Pour dressing over potatoes. Stir well. *Makes 6 servings.*

Black Bean Soup

1 cup chopped onion
1 clove garlic, minced
2 cans (15 oz. each) black beans, drained
1 can (14-16 oz.) stewed tomatoes, chopped
1 can (13.75-14.5 oz.) chicken broth
1 can (7-8.5 oz.) corn
1 can (4 oz.) chopped green chilies
1-2 tsp. ground cumin, or to taste

1. Place onion and garlic in a 3-quart casserole. Cover with lid. Cook at High for 2 to 4 minutes until tender.
2. Add one can of beans, mash beans with a fork. Add remaining ingredients; mix well.
3. Cook uncovered, at High for 10 minutes; stir. Reduce power to Medium and cook for 5 minutes. Stir before serving. *Makes about 2 quarts.*

COOKING INSTRUCTIONS

CONVECTION BAKING GUIDE

- Always use the short rack for convection baking. Remove all racks from the oven when microwaving.
- Preheat oven for all convection baking.
- Use a round metal pizza pan as a "cookie sheet".

FOOD	COOK TIME	PROCEDURE
BREADS <u>YEAST</u>	Pan : Glass or metal loaf pan Temperature : 350°F Time : 40-50 min.	Shield top of loaf with foil if too dark during baking. Cool 10 minutes before slicing.
<u>QUICK</u>	Pan : Glass or metal loaf pan Temperature : 350°F Time : 45-55 min.	Cool on rack 15 minutes before removing from pan.
BISCUITS	Pan : 9" round or metal pizza pan Temperature : 375°F Time : 11-15 min.	Grease pan. Remove from pan immediately when cooked.
CAKE <u>ANGEL FOOD</u>	Pan : Metal tube pan Temperature : 350°F Time : 40-45 min.	Do not grease pan. Hang upside down (on narrow necked bottle) for 1 1/2 hours to cool before removing from pan.
<u>BUNDT</u>	Pan : 12 cup Bundt pan Temperature : 350°F Time : 40-45 min.	Grease pan. Remove from pan after 10-15 minutes standing time.
<u>LAYER</u>	Pan : 8-9" round or square Temperature : 350°F Time : 32-37 min.	Grease pan. Cake is done when toothpick comes out clean.
COOKIES <u>DROP</u>	Pan : Round pizza pan. Temperature : 350°F Time : 10-12 min.	Drop dough onto ungreased pan. Remove from oven when centers of cookies are still soft. Let stand on pan 1 minute before removing to cooling rack.
<u>BAR</u>	Pan : 8" or 9" round or square pan Temperature : 350°F Time : 25-30 min.	Grease pan. Remove from oven when toothpick placed between edge and center comes out clean.
CUPCAKES/ MUFFINS	Pan : Six portion cupcake pan Temperature : 350°F Time : 10-12 min.	Grease cups or use paper liners. Done when toothpick comes out clean.
PIES	Pan : Metal or glass pie dish. Temperature : 350°F Time : 45-55 min.	Remove from oven when filling is set and crust browned.
ROLLS	Pan : 8-9" round pan or 12" pizza pan. Remove from pan immediately Temperature : 375°F Time : 15-19 min.	

COOKING INSTRUCTIONS

BROILING GUIDE

- Always use the high rack which has been sprayed with vegetable oil spray. Set the rack on the glass turntable. Place the food directly on the rack.
- Foods may be brushed with butter or marinade if desired.
- An 8" or 9" pie plate may be placed on the turntable directly under the rack to catch any drippings.

FOOD	COOK TIME	PROCEDURE
BEEF Steaks Hamburgers	<u>Broiling time :</u> 15-17 min.- Rare 19-21 min.- Medium 22-24 min.- Well done <u>Broiling time :</u> 14-16 min.- Rare 18-20 min.- Medium 21-23 min.- Well done	Place steak directly on the high rack. Turn steak over after half the cooking time.
PORK Pork chops Ham steak	<u>Broiling time :</u> 21-23 min.- Well done <u>Broiling time :</u> 17-19 min.- Well done	
POULTRY Chicken pieces	<u>Broiling time :</u> 35-40 min.- Well done	Place chicken pieces directly on the high rack. Thicker pieces of chicken, such as bone-in breast, may take longer to become fully cooked than small ones. Turn chicken over after half the cooking time.
FISH Steaks, thick fillets Thin fillets (less than 1/2" thick)	<u>Broiling time :</u> 11-13 min. <u>Broiling time :</u> 5-6 min.	Place fish directly on the high rack. Broil until fish just flakes. Turn over after half the cooking time. Place fish directly on the high rack. Broil until fish just flakes. Turn over after half the cooking time.
APPETIZERS Open face snacks	<u>Broiling time :</u> 6-8 min.	Place appetizers on a round cooking sheet which should be placed directly on the rack. Broil until browned and bubbly.

COOKING INSTRUCTIONS

COMBINATION COOKING GUIDE

- When roasting meats and poultry, place meat directly on the low rack, which has been placed on the glass turntable and sprayed with vegetable cooking spray.
- When using Combination cooking, multiply the weight of the meat by the minutes per pound, factor in the table below. After half the cooking time, turn the meat over, remove any accumulated drippings, return to the oven, and press Start.
- Temperatures given below are removal temperatures. The meat continues to cook after removal from the oven and the temperatures will rise.

FOOD	COOK TIME	PROCEDURE
BEEF Roasts	<u>Roasting time :</u> 13-15 min./lb. for 115°F-Rare 15-17 min./lb. for 125°F-Medium 17-19 min./lb. for 145-150°F-Well done	Place the food directly on low rack which has been sprayed with vegetable cooking spray.
POULTRY Whole chicken	<u>Roasting time :</u> 12-17 min./lb. for 170°F-white meat 185°F-dark meat	
PORK Boneless roast	<u>Roasting time :</u> 23-26 min./lb. for 160° F	
Smoked ham	<u>Roasting time :</u> 12-15 min./lb. for 130° F	
CASSEROLE	<u>Baking time :</u> 35-40 min.	

APPENDIX

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press **Cancel** twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display "SAMSUNG SO SIMPLE" Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

**If you have a problem you cannot solve,
please call our service line:
1-800-SAMSUNG
(1-800-726-7864)**

APPENDIX

Specifications.

Model Number	MC1015WB/BB/SB
Oven Cavity	1.3cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Output	950 Watts(MWO)
Power Consumption	1500 Watts(Mwo)/1600 Watts (Convection)
Outside Dimensions	21 ^{29/32} " (W) X 12 ^{23/32} " (H) X 21 ^{19/32} " (D)
Oven Cavity Dimensions	14^{1/2}" (W) X 9^{3/16}" (H) X 15^{13/32}" (D)
Net/Gross Weight	57.3/61.7 lbs

GUÍA DE CONSULTA RÁPIDA EN ESPAÑOL

Usando el Botón PAUSE/CANCEL

- Para pausar mientras está cocinando, oprima una vez al botón PAUSE/CANCEL.
- Para detener el horno y borrar las instrucciones para cocinar, oprima dos veces al botón PAUSE/CANCEL.
- Para corregir un error de programación, oprima una vez al botón PAUSE/CANCEL y vuelva a programar las instrucciones.
- Para cancelar un ajuste del cronómetro, oprima una vez al botón PAUSE/CANCEL.

Poniendo el Reloj

- Oprima una vez al botón CLOCK.
- Utilice los botones numéricos 0–9 para seleccionar la hora correcta.
- Oprima una vez más al botón CLOCK para fijar la hora.

Ajustando el Tiempo de Cocinar y Niveles de Potencia – Cocinando en una Etapa

- Utilice los botones numéricos 0–9 para ajustar el tiempo de cocinar.
- Oprima el botón POWER LEVEL, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Oprima el botón START para comenzar a cocinar.

Ajustando el Tiempo de Cocinar y Niveles de Potencia – Cocinando en Etapas Múltiples

- Utilice los botones numéricos 0–9 para ajustar el tiempo de cocinar.
- Oprima el botón POWER LEVEL, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Utilice los botones numéricos 0–9 para ajustar el segundo tiempo de cocinar.
- Oprima el botón POWER LEVEL, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Oprima el botón START para comenzar a cocinar.

Descongelado Automático

- Oprima repetidamente al botón AUTO DEFROST para ajustar el peso correcto de la comida que va descongelar.

GUÍA DE CONSULTA RÁPIDA EN ESPAÑOL

Recalentamiento Automático

- Oprima repetidamente al botón AUTO REHEAT para seleccionar el tipo de comida.
- Utilice los botones numéricos 0-4 para programar las porciones (si son más de una porción).
- Oprima el botón START para comenzar a cocinar.

Cocinando Con un Bóton

- Oprima el botón ONE MINUTE + una vez para cada minuto que desea cocinar.

Usando el Teclado de Cocina Instantánea

- Seleccione el botón "Instant-cook" (POPCORN, FROZEN DINNER, etc.) apropiado para el tipo de comida que desea cocinar, oprima este botón repetidamente para programar el tamaño de la porción.

Ajustando el Tiempo de Cocinado

- Si desea ajustar el tiempo de cocinado mientras el horno está en operación, oprima el botón MORE/LESS repetidamente hasta llegar al tiempo deseado.

Usando el Cronómetro

- Oprima los botones numéricos 0-9 para ajustar el tiempo, luego oprima el botón KITCHEN TIMER.

SAMSUNG MICROWAVE OVEN

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QUICK REFERENCE

Feature	Operation
Set Clock	<ol style="list-style-type: none"> 1. Press CLOCK. 2. Use number buttons to enter time. 3. Press CLOCK again.
One Stage Cooking	<ol style="list-style-type: none"> 1. Use number buttons to set cooking time. 2. Set power level or leave at high. 3. Press START.
One Minute+ Cooking	<ol style="list-style-type: none"> 1. Press the ONE MINUTE + button once for each minute of cooking. 2. The time will display and the oven will start.
Instant Cook Buttons	<ol style="list-style-type: none"> 1. Press button that corresponds to the food you are cooking (for example, POPCORN). 2. Press the button repeatedly to select serving size.
Auto Defrost	<ol style="list-style-type: none"> 1. Press AUTO DEFROST. 2. Enter weight of food by pressing AUTO DEFROST button repeatedly or using the number buttons. 3. When prompted by oven display, press PAUSE/CANCEL button and turn food over. Press START to resume defrosting cycle.
Auto Reheat	<ol style="list-style-type: none"> 1. Press AUTO REHEAT repeatedly to select type of dish to reheat. 2. To increase serving size, press the corresponding number button. 3. Press START to begin reheating cycle.
Set Cooking Time and Power Levels	<ol style="list-style-type: none"> 1. Use number buttons to set cooking time. 2. To set power level at other than HIGH, press POWER LEVEL and use the number buttons to enter the power level. 3. Press START to begin cooking.



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June, 2000
 Printed in Korea