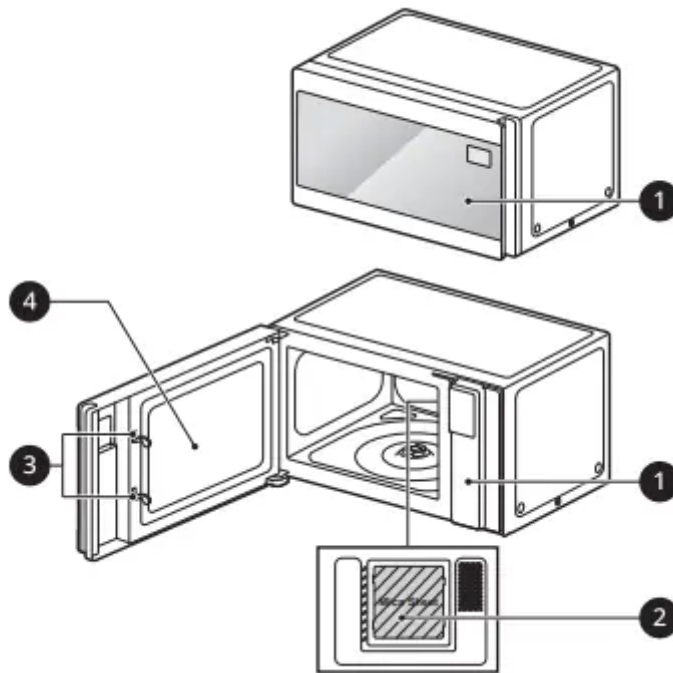


Product Overview

Front View

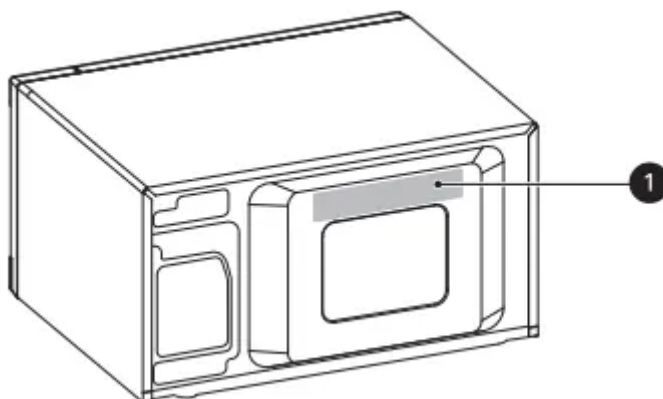


1. Control Panel
2. Mica Sheet
3. Safety Door Lock System
4. Window

NOTE

- Do not remove the mica sheet from the inside cavity of the oven. It is there to protect the microwave components from food spatters.

Back View



1. Location of Model Number

OPERATION

Control Panel

The actual control panel may differ from model to model.

Control Panel Features

1. **Display**

Shows the time of day, cooking time settings, and selected cooking functions.

2. **Sensor Operations**

Press the buttons to select preprogrammed cook and defrost settings for popular food items.

3. **Power Level**

Press Power Level to set a cooking power.

4. **Cook Time**

Press Cook Time to manually set a desired cook time.

5. **Timer**

Press Timer to use your microwave oven as a kitchen timer.

6. **More/Less**

Press the + or - button to set cooking time, power level, quantity, or weight.

7. **STOP/Clear/Lock**

- Press STOP/Clear to stop the oven or clear all entries.
- Press and hold STOP/Clear for 3 seconds to lock the control panel.

8. **START/Enter**

- Press START/Enter to start the oven or enter amounts.
- Press START/Enter to cook at 100% cook power for 30 seconds.

- Press START/Enter during cooking to increase cook time by 30 seconds. (Add up to 99 minutes and 59 seconds)

Using the Control Panel

Touch Buttons

To use the this buttons, press inside the text area.

Slide Touch

Use the this button to adjust the cooking time or defrost weight.

- **To increase the cooking time**
Press and slowly slide from left to right. Or, press button.
- **To decrease the cooking time**
Press and slowly slide from right to left. Or, press button.

NOTE

- Do not use rubber gloves or disposable gloves when using the touch button.
- When wiping the control panel with a wet towel, dry off any remaining moisture from the control panel.
- If the setting does not increase or decrease when you press the More/Less buttons remove your finger and try again.
- Adjusting the time
 - 0 - 3 minutes: Set time will increase or decrease by 10 seconds.
 - 3 - 20 minutes: Set time will increase or decrease by 30 seconds.
 - 20 - 90 minutes: Set time will increase or decrease by 1 minute.
 - While oven is running: Remaining time will increase or decrease by 10 seconds.
- Defrost weight: Weight will increase or decrease by 0.1 kg.

Before Use

Setting the Clock

Set the current time to operate the microwave oven.

1. Open the oven door.
2. Press START/Enter to confirm the 12H clock display.
 - To switch between the 12-hour and 24-hour clock modes, press +.
3. Press + or - repeatedly to set the desired hour, and press START/Enter.
4. Press + or - repeatedly to set the desired minutes, and press START/Enter.

NOTE

- To reset the clock mode, unplug and reconnect the power cord.

- To keep the time of day from appearing in the display, press Stop/Clear after plugging in the oven.
- When the oven is not in use, the display turns off to save energy, unless the time of day is set to show in the display.

Child Lock

Use this safety feature to lock the control panel before cleaning the oven or to prevent children from unsupervised use of the oven.

Setting Child Lock to ON

1. Press STOP/Clear.
2. Press and hold STOP/Clear until Loc appears in the display (approximately 3 seconds).

Canceling Child Lock

Press and hold STOP/Clear until Loc disappears in the display (approximately 3 seconds).

NOTE

- If set, the time of day reappears in the display after 1 second.
- If the oven is locked, Loc appears in the display when any key is pressed.
- Unlock the oven to resume normal use.

Kitchen Timer

The Timer function serves as an extra kitchen timer. It chimes when the set time runs out. It does not start or stop cooking.

Setting Timer

1. Open the oven door. Press Timer.
2. Set the desired time by pressing + or – repeatedly until the time appears in the display. • Or close the oven door and use the slide touch button to rapidly increase the time.
3. Close the oven door. Press START/Enter.
 - The oven starts immediately and the time counts down in the display.

Canceling the Timer

Press Timer.

- The display returns to the time of day.

NOTE

- When the time is over a melody sounds and End displays. Press STOP/Clear.

Weight Conversion

Most food weights are given in pounds and ounces. If using pounds, food weights must be entered into auto defrost in pounds and tenths of pounds (decimals). Use the following equivalent weight in if necessary to convert food weights to decimals.

- 1.6 oz. = 0.1 lb
- 3.2 oz. = 0.2 lb
- 4.8 oz. = 0.3 lb
- 6.4 oz. = 0.4 lb
- 8.0 oz. = 0.5 lb One-Half Pound
- 9.6 oz. = 0.6 lb
- 11.2 oz. = 0.7 lb
- 12.8 oz. = 0.8 lb
- 14.4 oz. = 0.9 lb
- 16.0 oz. = 1.0 lb One Pound

Microwave Power Levels

This microwave oven is equipped with 10 power levels to give you maximum flexibility and control over cooking.

- When operating at 100 - 80 % power levels for prolonged periods, the output power will be reduced gradually to help prevent the unit from electrically overheating.

Quick Start and Stop

Using Quick Start

The Quick Start feature allows you to set 30- second intervals of High power cooking with each press of the Start/Enter button.

Cooking for 2 Minutes on High Power

1. Close the oven door. Press STOP/Clear.
2. Press START/Enter four times.
 - The oven starts immediately and the time counts down in the display.
 - Press START/Enter repeatedly to extend the cook time by 30 seconds every time the button is pressed.

Interrupting Cooking

- To stop the oven during a cycle, open the door.
- To restart cooking, close the door and press START/Enter.
- To stop cooking and clear the remaining cook time, open the door and press STOP/Clear.

Manual Cooking

Using Manual Cooking

When not using the auto cooking functions, the cooking time and power level are set manually.

Cooking for 5 Minutes, 30 Seconds at 80% Power

1. Open the oven door. Press STOP/Clear.
2. Press Cook Time, and press + or - repeatedly until the desired cooking time appears in the display (5:30).
3. Press Power Level, and press - repeatedly until the desired power level appears in the display (P-80).
 - The power decreases in 10-percent increments.
4. Close the oven door. Press START/Enter.
 - When cooking is complete, a chime sounds and End appears in the display window. End remains in the display and the chime repeats every minute until the door is opened, or any button is pressed.

NOTE

- If a power level is not selected, the oven defaults to 100% power.

Cooking Mode

Cook your favorite foods without having to select cooking times and power levels.

Sensor/Auto Cook Mode

Sensor Cooking Bacon

This feature is only available on some models.

The Sensor system works by detecting built up steam. The oven automatically adjusts cooking times, the amount of food, and power levels.

1. Open the oven door. Press STOP/Clear.
2. Press Sensor Cook repeatedly until Sc-6 appears in the display.
 - Code: **Sc-1 to Sc-7**
3. Close the oven door. Press START/Enter.

NOTE

- Opening the door or pressing the STOP/Clear button before the steam is detected will stop the process and the oven.
- Appropriate containers and coverings help assure good sensor cooking results.
 - Always use microwavable containers and cover them with lids or vented plastic wrap.
 - Never use tight-sealing plastic covers. They can prevent steam from escaping and

cause food to overcook.

- Match the amount to the size of the container.
- Fill containers at least half full.
- Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

Auto Cooking Bacon

This feature is only available on some models.

Auto Cook has preprogrammed settings to automatically cook certain foods. Select the desired food item, and enter the amount. The oven automatically cooks the item.

1. Open the oven door. Press STOP/Clear.
2. Press Auto Cook repeatedly until Ac-1 appears in the display.
 - Code: Ac-1 to Ac-7
3. Press + until the correct amount appears in the display.
4. Close the oven door. Press START/Enter.

Sensor/Auto Cook Menu

Refer to the below to set the desired code and weight.

Sc-1 or Ac-1 Bacon (2 - 4 slices)

- Place bacon slices on a microwave bacon rack. Or use a dinner plate lined with paper towels.

Sc-2 or Ac-2 Fresh Vegetable (1 - 4 cups)

- Place in a microwaveable bowl or casserole. Add water and cover with vented plastic wrap.
 - 1-2 cups: add 2 tbsp water.
 - 3-4 cups: add 4 tbsp water.
- Standing time: 3 minutes

Sc-3 or Ac-3 Frozen Entree (10 - 40 oz.)

- Remove from outer display package. Slit cover. If not in microwave-safe container, place on a microwaveable plate and cover with vented plastic wrap.
- Standing time: 3 minutes

Sc-4 or Ac-4 Frozen Vegetable (1 - 4 cups)

- Place in a microwaveable bowl or casserole. Add water and cover with vented plastic wrap.
 - 1-2 cups: add 2 tbsp water.
 - 3-4 cups: add 4 tbsp water.

- Standing time: 3 minutes

Sc-5 or Ac-5 Oatmeal (1 - 2 servings)

- Combine water or milk, salt and oats in large microwave-safe bowl. Cover with vented plastic wrap. - 1 serving: 0.5 cup (40 g) oats, 1 cup (230 g) water or milk, dash of salt. - 2 servings: 1 cup (80 g) oats, 1.5 cup (345 g) water or milk, 1/8 tsp salt.
- Standing time: 3 minutes

Sc-6 or Ac-6 Potato (1 - 4 ea)

- Pierce skin with a fork and place on paper towel. Do not cover.
- Standing time: 5 minutes

Sc-7 or Ac-7 Rice (0.5 - 2 cups, 96 g - 384g)

- Use a large, deep microwave-safe bowl (3 qt./3 L).
- Combine 1 part rice to 2 parts water. Cover with vented plastic wrap.
- Standing time: 5 - 10 minutes.

Sensor/Auto Reheat Mode

This feature reheats single servings of previously cooked foods or a plate of leftovers.

Sensor Reheating a Beverage

1. Open the oven door. Press STOP/Clear.
2. Press Sensor Reheat once to select Sr-1.
 - Code: Sr-1 to Sr-5
3. Close the oven door. Press START/Enter.

Auto Reheating a Beverage

1. Open the oven door. Press STOP/Clear.
2. Press Auto Reheat once to select Ar-1.
 - Code: Ar-1 to Ar-5
3. Press + until the correct amount appears in the display.
4. Close the oven door. Press START/Enter.

NOTE

- Do not use recycled paper products in the microwave oven. They sometimes contain impurities that cause arcing and sparking.

Sensor Reheat Menu

Refer to the below to set the desired code and weight.

Sr-1 or Ar-1 Beverage (1 - 2 cups, 240 ml per cup)

- Use a mug or microwave-safe cup. Do not cover.
- Stir after reheating. (Be careful! The beverage will be very hot. Sometimes liquids heated in cylindrical containers will splash out unexpectedly when the cup is moved.)

Sr-2 or Ar-2 Casserole (10 - 20 oz)

- Place food in a bowl or casserole or on a plate. Cover with vented plastic wrap.
- Standing time: 3 minutes

Sr-3 or Ar-3 Dinner Plate (1 serving)

- Place food in a bowl or casserole or on a plate. Cover with vented plastic wrap.
- Standing time: 3 minutes

Sr-4 or Ar-4 Pie (10 - 20 oz)

- Cut leftover pie into pieces. Place food on a microwave-safe dish.

Sr-5 or Ar-5 Pizza (1 - 3 slices)

- Place on paper towel on a microwave safe plate.
- This is a reheat function for leftover pizza. Do not use to cook pizza.

Popcorn Mode

Prepare microwave popcorn simply and easily, one bag at a time.

- Sensor Popcorn only uses HI (100%) power.
- The popping time counts down in the display.
- When the countdown ends, a melody sounds and End appears in the display. The oven turns off automatically.
- Place one bag only (50 - 100g) of prepackaged microwave popcorn on a microwave-safe / oven-safe dish on the turntable. The package should be at room temperature.

1. Open the oven door. Press STOP/Clear.
2. Press Popcorn once.
3. Close the oven door. Press START/Enter.

CAUTION

- Never use a brown paper bag for popping corn or attempt to pop leftover kernels.
- Do not pop popcorn, except in a microwave-safe container or commercial packages designed for microwave ovens.
- Never try to pop popcorn in a paper bag that is not microwave-approved.
- Overcooking may result in the popcorn being burnt and smoking badly.
- Do not repop unpopped kernels in the microwave.

- Do not reuse popcorn bags.
- Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.
- Do not leave microwave unattended while popping corn.
- Follow directions on bag.

NOTE

- When popping prepackaged popcorn, place the bag carefully in the oven so it does not touch the walls as it rotates. Fold the ends of the bag up and toward the center of the bag.
- If popcorn bag size is not known, follow manufacturer's instructions and do not use this feature.
- Do not use Popcorn button in combination with any other feature buttons.
- Do not attempt to reheat or cook any unpopped kernels.
- Do not reuse bag. Overcooking can result in an oven fire.
- Prepare only one bag at a time.
- Do not use popcorn popping devices in microwave oven with this feature.
- Do not leave microwave unattended while cooking popcorn.

Popcorn Menu

Refer to the below to set the desired code and weight.

Pop Popcorn (3.5 oz.)

- Pop only one package at a time. For best results, use a fresh bag of popcorn. Place a bag of prepackaged microwave popcorn on the center of the glass tray.

Defrost Mode

The oven has 4 preset defrost cycles. The Defrost Menu shows the suggested defrost cycle for various foods. This defrost function conveniently chimes during the cycle to remind you to check, turn over, separate, or rearrange the food.

Cooking 1.2 Lb of Ground Beef

1. Open the oven door. Press STOP/Clear.
2. Press Defrost once to select dEF1.
3. Press + until display shows 1.2 lbs.
4. Close the oven door. Press START/Enter.
 - At the chime, open the oven door and turn the food over. Remove any food that has thawed. Return the items which are still frozen to the oven and press Start/Enter to complete the defrost cycle.

NOTE

- The countdown appears in the display after Start/Enter is pressed. The oven chimes once during the defrost cycle.
- When using this defrost function, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).

Defrost Menu

Refer to the below to set the desired code and weight.

dEF1 Meat (0.1 - 6.0 lbs)

- Beef: Ground beef, round steak, stew cubes, tenderloin steak, pot roast, rib roast, rump roast, chuck roast, hamburger patties
- Lamb: Chops, rolled roast
- Pork: Chops, hot dogs, spareribs, country-style ribs, rolled roast, sausage
- Veal: Cutlets (1 lb., ½ inch thick)
- Turn food over at beep
- Standing time: 5-15 minutes

dEF2 Poultry (0.1 - 6.0 lbs)

- Poultry: Whole, cut-up, breast (boneless)
- Cornish Hens: Whole
- Turkey: Breast
- Rinse chicken with tap water and let stand for 60 minutes after cooking for better results.
- Turn food over at beep.
- Standing time: 60 minutes

dEF3 Fish (0.1 - 4.0 lbs)

- Fish: Fillets, whole steaks
- Shellfish: Crab meat, lobster tails, shrimp, scallops
- Turn food over at beep.
- Standing time: 5-10 minutes

dEF4 Bread (0.1 - 2.0 lbs)

- Sliced bread, buns, baguettes, etc.
- Separate slices and place between paper towels or on flat plate. Turn food over at beep.
- Standing time: 1-2 minutes

Cookware Guide

Microwave-Safe Cookware

Use microwavable cookware.

- **Ovenproof Glass**

- Ovenproof glassware that is treated for high intensity heat so it is heat-resistant is microwave-safe.
- Use utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metal rims.
- Do not use delicate glassware, such as tumblers or wine glasses, as these might shatter when heated.

- **China**

- Use bowls, cups, serving plates, pottery, stoneware, ceramic, and platters without metal rims or handles. Many containers made of these materials are microwave-safe, but test them before use.

- **Plastic**

- **Plastic Storage Containers:** Use plastic dishes, cups, semi-rigid freezer containers and plastic bags only for short cooking times. Do not use them when cooking food for long periods or at high power levels, as the hot food will eventually warp or melt the plastic.
- **Plastic wrap (as a cover):** Lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. As the food heats it may melt the plastic wrap wherever the wrap touches the food.
- **Plastic Cooking Bags:** Provided they are specially made for cooking, cooking bags are microwave safe. Remember to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in the microwave oven, as they will melt and rupture.
- **Plastic Microwave Cookware:** A variety of shapes and sizes of microwave cookware are available. You may be able to use items you already have on hand rather than investing in new kitchen equipment.

- **Paper**

- Use paper towels, waxed paper, paper napkins, and paper plates with no metal rims or design. Look for the manufacturer's label for use in the microwave oven.
- Paper plates and containers are convenient and safe to use in the microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked.
- Avoid colored paper products as the color may run. Do not use recycled paper products

in the microwave oven. They may contain impurities which could cause arcing or fires when used in the microwave.

- **Tableware**

- Many containers made of pottery, stoneware and ceramic are also microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.
- Do not put plates with painted decoration in the oven, as the paint may contain metal and cause arcing.

Microwave-Unsafe Cookware

- **Metal Containers/Metal Decoration**

- Never use metal or metal-rimmed cookware in the microwave oven.
- Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.
- Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, foil trays, metal-rimmed or metal-banded dinnerware, casserole dishes, etc. The metal rim interferes with normal cooking and may damage the oven.

- **Aluminum Foil**

- Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing.
- Use small pieces of foil to shield poultry legs and wings.
- Keep ALL aluminum foil at least 1 inch from the side walls and door of the oven.
- **Wood**
- Wood bowls and boards will dry out and may split or crack when you use them in the microwave oven.
- Baskets react in the same way.

- **Tightly Covered Cookware**

- Be sure to leave openings for steam to escape from covered containers.
- Pierce plastic pouches of vegetables or other food items before cooking.
- Tightly closed pouches could explode.

- **Brown Paper**

- Avoid using brown paper bags.
- They absorb too much heat and could burn.

- **Flawed or Chipped Cookware**

- Any container that is cracked, flawed, or chipped may break in the oven.

- **Metal Twist Ties**

- Remove metal twist ties from plastic or paper bags.
- They become hot and could cause a fire.

Testing Cookware before Use

Most heat resistant and non-metallic cookware is safe for use in your oven. However, some cookware may contain materials that are not suitable for microwave use. Follow the steps below to find out if cookware can be used in the microwave.

1. Place the container in question and a glass measuring cup filled with water next to each other inside the oven.
2. Heat the container and glass measuring cup for 1 minute at HIGH power.
 - If the water heats up but the container remains cool to the touch, the container is microwave-safe.
 - If the temperature of the water does not change but the container becomes warm, it is not safe for use in the microwave oven.

CAUTION

- Some items with high lead or iron content are not suitable for microwave cooking.
- Cookware should be checked to ensure that it is suitable for use in the microwave.
- Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot.

Cooking Guide

Cooking Tips

Carefully monitor the food in the microwave oven while it is cooking. Directions given in recipes to elevate, stir, etc., are the minimum steps recommended. If food is overcooked (dry), undercooked, or unevenly cooked, make adjustments before or during cooking to correct the problem.

- **Overcooked or Dry Food**
 - **Sprinkling:** Sprinkle low-moisture foods such as roasts and vegetables with water before cooking, or cover them to retain moisture.
 - **Density:** Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles.
 - **Shielding:** Cover the corners of square dishes with small strips of aluminum foil to prevent overcooking. Don't use too much foil, and secure the foil to the dish. Foil can cause arcing if it gets too close to the oven walls during cooking.
 - **Bones and Fat:** Bones conduct heat, and fat cooks more quickly than meat. Take care with bony or fatty cuts of meat.
- **Undercooked Food**
 - **Covering:** Cover food with a microwave-safe lid, parchment paper (not waxed paper), or plastic wrap to trap heat and steam and cook food more quickly.
 - **Standing Time:** Let food stand for several minutes after being removed from the oven to allow it to finish cooking and help flavors blend and develop.
 - **Quantity:** The more food you place in the oven, the longer the required cooking time.
 - **Temperature:** Ice-cold ingredients take much longer to cook than room temperature ingredients.

- **Unevenly Cooked Food - Stirring:** Stir food from the outside toward the center during cooking, as food at the outside of the dish heats more quickly.
 - Arranging: Turn food over several times during cooking. The upper portion of thick foods cooks more quickly than the lower portion.
 - Shaping: Place the thickest portions of foods like meat, poultry or fish toward the outside of the cookware to help them cook more evenly. If possible, shape foods into thin rounds or rings.
- **Foods with Skin, Shell or Membrane**
 - Skin or Membrane: Pierce the outsides of foods like potatoes, sausages, or egg whites or yolks before cooking.
 - Shell: Pierce or remove the shells from eggs, clams, oysters, or other shelled foods before cooking.
- **Defrosting Tips**
 - Remove fish, shellfish, meat, and poultry from its original wrapping paper or plastic package. Otherwise, the wrap close to the foods will hold steam and heat, which can cause the outer surface of the foods to be cooked.
 - Remove any metal twist ties.
 - Always slit or pierce plastic pouches or packaging.
 - Open containers such as cartons before they are placed in the oven.
 - If food is foil wrapped, remove foil and place the food in a suitable container. - The length of defrosting time varies depending on the shape of the food and on how solidly the food is frozen.
 - As food begins to defrost, separate the food into pieces so that they can defrost more easily.
 - Turn over food during defrosting or standing time. Separate into pieces and remove food as required
 - Let food stand after defrosting. Food should still be somewhat icy in the center when removed from the oven.

Precautions

WARNING

- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
- Place the front surface of the door three inches or more from the edge of a countertop to avoid accidental tipping of the microwave oven during normal use.
- To program the oven, press the center of each button firmly. When a button is pressed correctly, a beep sounds and the oven is activated. Do not press several buttons at once.

- Do not strike the control panel with silverware, utensils, etc. It may be damaged or broken.
- Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot. See the Cookware Guide section for more information.
- To avoid breakage, allow cookware to cool before rinsing or submerging in water. Always allow the turntable to cool before removing it from the oven.
- Do not use the oven to dry newspapers or clothes. They may catch fire.
- Use thermometers that have been approved for microwave oven cooking.
- The turntable must always be in place when you operate the oven.

MAINTENANCE

Cleaning

Cleaning the Interior

1. Use a damp cloth to clean the surfaces of the door and wipe out crumbs between the door and the frame.
2. Remove greasy spatters with a soapy cloth then rinse and dry.
 - Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon.
 - If steam accumulates inside or outside of the oven door, wipe the panels with a soft cloth.

Cleaning the Exterior

1. Clean the outside of the oven with soap and water.
2. Rinse with clean water and dry with a soft cloth or paper towel.
 - To prevent damage to the internal working parts of the oven, do not allow water to seep into the ventilation openings.
 - The door and door seals should be kept clean. Use warm, soapy water to clean. Rinse off soap residue and dry thoroughly.
 - Frequently wipe metal parts with a damp cloth.

Cleaning the Control Panel

1. Open the door to prevent the oven from accidentally starting.
2. Wipe with a damp cloth followed immediately by a dry cloth.
3. Press STOP after cleaning.

Cleaning the Accessories

Wash the glass tray and rotating ring in mild, sudsy water. For heavily soiled areas, use a mild cleanser and scouring sponge. Dry completely before use.

- The glass tray and rotating ring are dishwasher safe

TROUBLESHOOTING

FAQs

Frequently Asked Questions



Q	What's wrong when the oven light will not glow?	
A	There may be several reasons why the oven light will not glow. Either the light bulb has blown or the electric circuit has failed.	
Q	Does microwave energy pass through the viewing screen in the door?	
A	No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.	
Q	Why does the beep tone sound when a button on the control panel is touched?	
A	The beep tone sounds to assure that the setting is being properly entered	
Q	Will the microwave function be damaged if it operates empty?	
A	Yes. Never run it empty.	
Q	Why do eggs sometimes pop?	
A	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 before cooking. Never microwave eggs in the shell.	
Q	Why is standing time recommended after microwave cooking is over?	
A	After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. the amount of standing time depends on the density of the food	
Q	Why doesn't my oven always cook as fast as the cooking guide says?	
A	<ul style="list-style-type: none"> • Check your cooking guide again to make sure you have followed directions correctly, and to see what might cause variations in cooking time. • Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to this oven. • Variations in the size, shape, weight and dimensions of the food require longer cooking time. • Use your own judgment along with the cooking guide suggestions to test food conditions, just as you would do with a conventional cooker 	
Q	Why does the word 'cool' or remaining cooking time appear in the display with fan noise after microwave cooking is over?	

A	After cooking is complete, the fan may operate to cool the oven. The display will show Cool. If you open the door or press once STOP before the cooking time is complete, the remaining cooking time will show on the display. This is not a malfunction.	
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Before Calling for Service

Operation



Problem	Possible Cause & Solution
<p>Microwave oven does not start</p>	<p>Power cord is unplugged, door is open, or cooking time has not been set.</p> <ul style="list-style-type: none"> • Plug in power cord. • Close oven door. • Set cooking time. <p>A fuse in your home may be blown or the circuit breaker tripped. Or the appliance is connected to a GFCI (Ground Fault Circuit Interrupter) outlet, and the outlet's circuit breaker has tripped.</p> <ul style="list-style-type: none"> • Check the main electrical box and replace the fuse or reset the circuit breaker. Do not increase fuse capacity. If the problem is a circuit overload, have it corrected by a qualified electrician. • Reset the circuit breaker on the GFCI. If the problem persists, contact an electrician
<p>Arcing or Sparking</p>	<p>Cookware is not microwave safe, or the oven is being operated while it is empty.</p> <ul style="list-style-type: none"> • Use microwave-safe utensils. When in doubt, test utensils before use. • Do not operate oven while it is empty.
<p>Incorrect Time of Day</p>	<p>Power is interruption.</p> <ul style="list-style-type: none"> • Reset the time. See Setting the Clock section to reset time of day.
<p>Unevenly Cooked Foods</p>	<p>Cookware is not microwave safe, or cook settings were wrong.</p> <ul style="list-style-type: none"> • Test cookware to make sure it is microwave safe. • Do not cook without the glass tray. • Turn or stir food while cooking. • Defrost food completely before cooking. • Use correct cook time and power level.
<p>Overcooked Foods</p>	<p>Cooking settings and methods are wrong.</p> <ul style="list-style-type: none"> • Change cook time or power level.



Undercooked Foods	Cookware is not microwave safe, or cook settings were wrong. <ul style="list-style-type: none">• Test that cookware is microwave safe.• Defrost food completely before cooking.• Change cook time or power level.• Make sure that ventilation ports are not blocked.
Improper Defrosting	Cookware is not microwave safe, or cook settings were wrong. <ul style="list-style-type: none">• Test that cookware is microwave safe.• Change defrost time or weight.• Turn or stir food during defrost cycle.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

