



Emerson[®]

700W MICROWAVE OVEN

OWNER'S MANUAL
MW9712W/MW9712B

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UNAUTHORIZED MODIFICATIONS TO THIS DEVICE COULD VOID MANUFACTURER'S WARRANTY.

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 closes properly and that there is no damage to the : (1) door (panel), (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.

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should 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 this 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 a properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 5.
- 4 Install or locate this appliance only in accordance with the provided installation instructions.
- 5 Some products such as whole eggs and sealed containers, for example, closed glass jars, may explode and should not be heated in this oven.
- 6 Use this appliance only for its intended use as described in this 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 the nearest authorized service facility for examination, repair or adjustment.
- 10 Do not cover or block any openings on this appliance.
- 11 Do not store or use 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 location.
- 12 Do not immerse cord or plug in water.
- 13 Keep cord away from heated surfaces.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- 14 Do not let cord hang over edge of table or counter.
- 15 When cleaning surfaces of door and oven that come together when closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
- 16 To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully observe appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - (d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- 17 Do not use this microwave oven to heat corrosive chemicals (for example, sulfides and chlorides). Vapors from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.
- 18 Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
- 19 Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
- 20 Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. 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 A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
 - a) Do not overheat the liquid.
 - b) Stir the liquid both before and halfway through heating it.
 - c) Do not use straight-sided containers with narrow necks.
 - d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - e) Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

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SAFETY PRECAUTIONS

General Use

- 1 Do NOT attempt to tamper with or make any adjustments or repairs to door, control panel or any other part of the oven. Do NOT remove outer panel from oven. Repairs should only be done by qualified service personnel.
- 2 Do NOT operate the oven empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy.
- 3 If a fire occurs in the oven, touch the Cancel/Stop button and LEAVE THE DOOR CLOSED. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- 4 Do NOT attempt to dry clothes, newspapers or other materials in the oven. They may catch on fire.
- 5 Do NOT use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may ignite.
- 6 Some styrofoam trays (like those that meat is packaged in) have a thin strip of metal embedded on the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- 7 Avoid inserting nails, wire, etc. through any holes in the unit during operation. Never insert a wire, nail or any other metal object through the holes on the cavity or any other holes or gaps, because such objects may cause electric shock and microwave leakage.
- 8 **Utensils**
 - 1 METAL CONTAINERS or dishes with metallic rims should not be used. Arcing may occur.
 - 2 METAL TWIST-TIES may not be used in the microwave oven.
 - 3 Do NOT use SEALED JARS or NARROW NECK bottles for cooking or reheating. They may shatter.
 - 4 Do NOT use CONVENTIONAL THERMOMETERS in the microwave oven. They may cause arcing.
 - 5 Remove PLASTIC STORE WRAPS before cooking or defrosting foods in the oven.

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SAFETY PRECAUTIONS

Food

- 6 For FURTHER INFORMATION on proper cooking utensils, refer to the **COOKING GUIDE** on page 18.
- 1 Never use your microwave oven for HOME CANNING. The oven is not designed to permit proper canning. Improperly canned food may spoil and be dangerous to consume.
- 2 **COOKING TIMES** given in the cooking guide are approximate. Factors that may affect cooking are starting temperature, altitude, volume, size and shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
- 3 It is better to UNDERCOOK RATHER THAN OVERCOOK foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.
- 4 **SMALL QUANTITIES** of food or foods with **LOW MOISTURE** content can burn, dry out or catch on fire if cooked too long.
- 5 Do NOT boil eggs in their shell. Pressure may build up and the eggs may explode.
- 6 Potatoes, apples, egg yolks, whole acorn squash and sausage are some examples of food with **NONPOROUS SKINS**. These must be pierced before cooking to prevent bursting.
- 7 **POPCORN** must be popped in a microwave corn popper. Microwave popped corn produces a lower yield than conventional popping. Do not use over for popcorn unless popped in a microwave approved popcorn utensil or unless it's commercially packaged and recommended especially for microwave ovens. Do not use oil unless specified by the manufacturer.
- 8 Do NOT attempt to deep fry in your oven.
- 9 **HEATED LIQUIDS** can ERUPT if not mixed with air. Do not heat liquids in your microwave oven without first stirring.
- 10 Do NOT use paper towels to cover food as it can ignite.

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT

WARNING: This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception.

It has been type-tested and found to comply with limits for an ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- * Reorient the receiving antenna of radio or television.
- * Relocate the Microwave oven with respect to the receiver.
- * Move the microwave oven away from the receiver.
- * Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

THE MANUFACTURER is not responsible for any radio or TV interference caused by UNAUTHORIZED MODIFICATION to this microwave oven. It is the responsibility of the user to correct such interference.

ARCING

If you see arcing, press **START/STOP** button and correct the problem.

Arcing is the microwave term for sparks in the oven.

Arcing is caused by:

- * Metal or foil touching the side of the oven.
- * Foil not molded to food (upturned edges act like antennas).
- * Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- * Recycled paper towels containing small metal pieces being used in the microwave.

DO NOT LEAVE OVEN UNATTENDED WHILE COOKING!

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

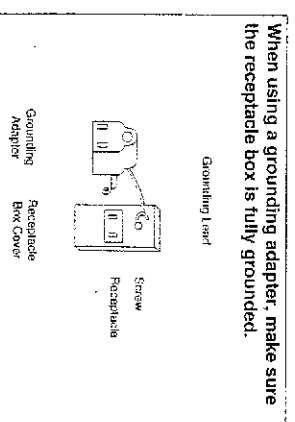
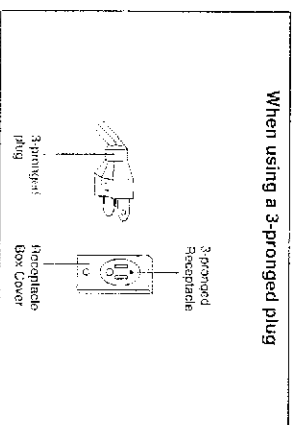
This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be inserted into an outlet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

WARNING: Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or service personnel if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

If it is necessary to use an extension cord, use only a three wire extension cord that has a three blade grounding plug, and a three slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

INSTALLATION

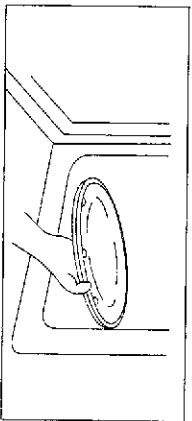
1. **Steady, flat location:** When positioning the microwave oven, it should be set on a steady, flat surface.
2. **Ventilation:** Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause oven failure. For proper ventilation, keep three inches of space between the oven's top, sides, rear and the area where the unit is to be installed.
3. **Radio and TV reception:** Poor television reception and radio interference may result if the oven is located close to a TV, radio, antenna, or antenna wire. Position the oven as far from them as possible.
4. **Temperature and moisture:** Keep the oven away from hot air, steam or splashing liquids when choosing a place to locate it; otherwise, the unit's operation may be adversely affected, causing it to break down.
5. **Power supply:**
 - Check your local power source. This microwave oven requires a 120V, 60Hz power supply.
 - Use a receptacle that will accept the ground prong.
 - A. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
 - B. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
 - C. If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
6. **Examine the oven for any damage such as:** Dents, a misaligned door, broken door or a dent in the cavity. If any of the above are visible, **DO NOT INSTALL THE UNIT.** Notify the dealer immediately.



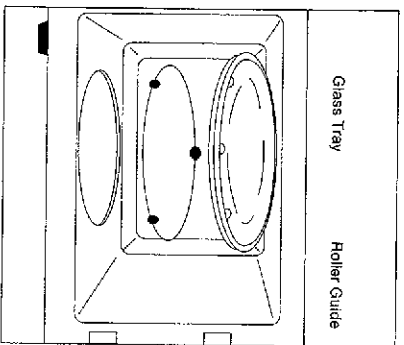
CARE OF YOUR MICROWAVE OVEN

- 1 Disconnect the AC plug from the outlet before cleaning.
- 2 Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
- 3 The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation slots.
- 4 If the Control Panel becomes dirty or wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel.
- 5 If steam accumulates on both sides of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and this is not an indication of a malfunction in the unit.

- 6 It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm, sudsy water or in a dishwasher.



- 7 The roller guide and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. The roller guide may be washed in mild, sudsy water or in the dishwasher.

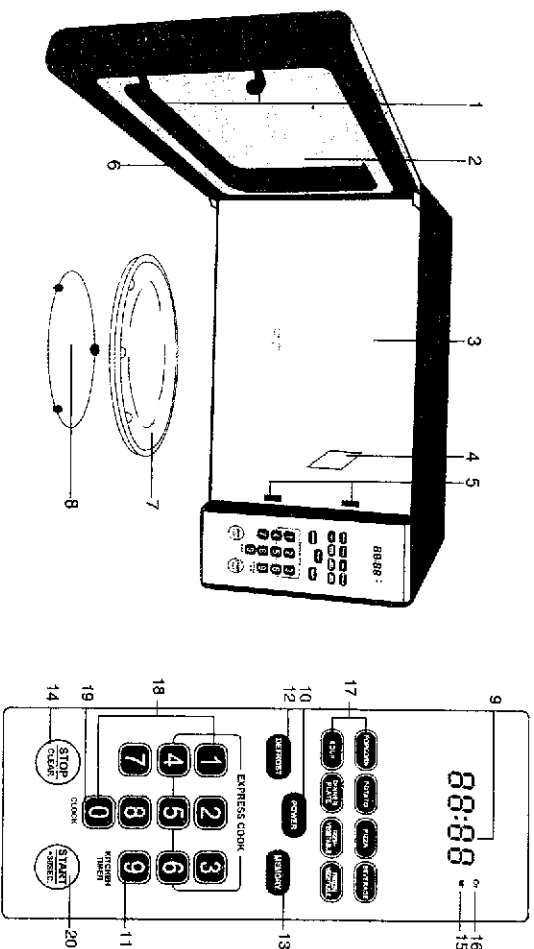


- ### Roller Guide
- 1 The ROLLER GUIDE and oven floor should be cleaned frequently to prevent excessive noise. The ROLLER GUIDE MUST ALWAYS be used for cooking together with the Glass Tray.
- ### Glass Tray
- 1 Do NOT operate the oven without the Glass Tray in place.
 - 2 Do NOT use any other Glass Tray with this oven.
 - 3 If the Glass Tray is hot, ALLOW IT TO COOL before cleaning it or placing it in water.
 - 4 Do NOT cook directly on the Glass Tray.

HOW TO USE YOUR MICROWAVE OVEN SAFELY

- Although your oven is provided with safety features, it is important to observe the following:
- a) It is important not to obstruct or tamper with safety interlocks.
 - b) Do not place any object between the oven face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and wipe dry. Never use abrasive powders or pads.
 - c) When opened, the door must not be subjected to strain, for example, a child hanging on an open door or any load which could cause the oven to fall forward and cause injury and damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a qualified person. It is particularly important that the oven door close properly and that there is no damage to the following:
 - i) Door (bent), ii) Hinges and Latches (broken or loosened), iii) Door seals and sealing surfaces.
 - d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

LOCATION OF CONTROLS



1. Door latch-When the door is closed, it will automatically lock shut. If the door is opened while the oven is operating, the magnetron will automatically shut off.
2. Door screen-Allows viewing of food. The screen is designed so that light can pass through, but not the microwaves.
3. Oven cavity
4. Spatter shield-Protects the microwave outlet from splashes of cooking foods.
5. Safety interlock system-Prevents the oven from operating while the door is opened.
6. Door seal-The door seal maintains the microwaves within the oven cavity and prevents microwave leakage.
7. Glass cooking tray-Made of special heat resistant glass. The tray must always be in proper position before operating the oven. Do not cook food directly on the tray.
8. Roller guide-Supports the glass cooking tray. Must always be in proper position before operating the oven.
9. Display
10. Power Level-Used to set a power level
11. Kitchen timer
12. Defrost Button-Used to set the oven to estimate the defrosting time by weight entered. Or used to set oven to defrost by a preset time.
13. Memory Function
14. Stop/Clear Button-Use to stop and/or cancel a cooking program.
15. Cup Indicator
16. Oz Indicator
17. Auto Cook Menu-Used to select an Auto Cook program.
18. Number 0-9
- 1-6 Minutes Express Cook Function
19. Clock Button-Used to set the clock.
20. Start/+30Sec. Button-Press to start a cooking program

OPERATION

Power

Ten power levels are available, to change the power level, press **POWER** repeatedly.

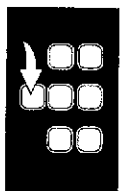
Level	10	9	8	7	6	5	4	3	2	1
Power	100%	90%	80%	70%	60%	50%	40%	30%	20%	10%

SETTING THE CLOCK

When the microwave oven is plugged into an outlet, the oven will display " 0:00 "



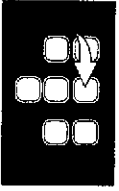
1. Press the **CLOCK** button; the hour digit will blink and the clock indicator will light.



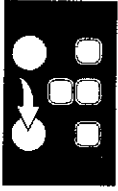
2. Press the number keys to set current hour.



3. Press the number keys to set current minute.



4. Press the **START/+30SEC.** button; the display will show the present time. After the clock has been set, the time will appear with blinking colon, unless the oven is cooking or defrosting.



NOTES:

- To reset the present time in the display window when the oven is off, press the **STOP/CLEAR** button and reset.
- If you make a mistake when setting the time, press the **STOP/CLEAR** button.
- To recall the actual time while the oven is cooking or defrosting, simply press the **CLOCK** button and the display will show the actual time for three seconds.

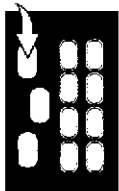
OPERATION(CONTINUED)

WEIGHT DEFROST

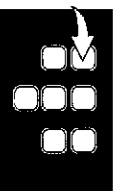
WEIGHT DEFROST lets you easily defrost foods by eliminating guesswork in determining defrosting time.

The minimum weight for Auto Weight Defrost is 4 Oz and maximum weight is 100 Oz. Follow the steps below for easy defrosting.

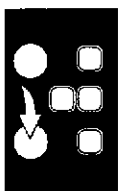
1. Press **DEFROST** button once, LED will display "DEF1".



2. Press the number keys to set desired weight;



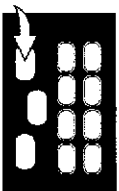
3. Press the **START/+30SEC.** button to start defrosting; the display will countdown the remaining defrosting time in minutes and seconds. It will beep five times when defrosting is completed.



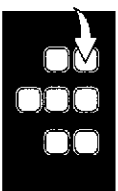
TIME DEFROST

TIME DEFROST will automatically set the oven to defrost at a time set by the user. The minimum time for Time Defrost is 1 second. The maximum time is 99 minutes and 99 seconds. Follow the steps below for easy defrosting.

1. Press **DEFROST** button twice, "DEF2" will appear in the display.

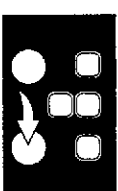


2. Press number keys to set the desired time.



Note: The default microwave power is power level 3. It cannot be changed.

3. Press the **START/+30SEC.** button to start defrosting; the display will show count down the remaining defrosting time in minutes and seconds. It will beep five times when defrosting is completed.

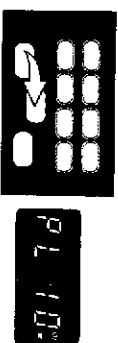


OPERATION(CONTINUED)

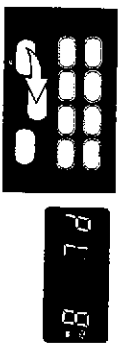
COOKING IN ONE STAGE

Set a cooking or other operational time/power as follows. The maximum cooking time is 99 minutes 99 seconds.

1. Press the **POWER** button;
"PL 10" will light in the display.



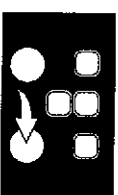
2. Press the **POWER** button different times to set the desired power; the display will show the percentage you chose.



3. Press number keys to set the desired cooking time.



4. Press the **START/+30SEC.** button to start cooking; the display will countdown the remaining cooking time in minutes and seconds. It will beep five times when cooking is completed.



OPERATION(CONTINUED)

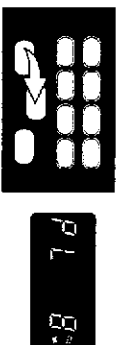
COOKING IN TWO STAGES

Set up to two cooking stages as follows:

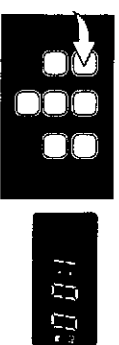
1. Press the **POWER** button;
and "PL 10" will light in the display.



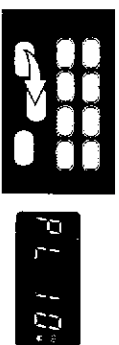
2. Press the **POWER** button different times to set the desired power; the display will show the level of power you chose.



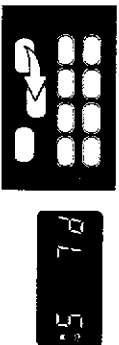
3. Press number keys to set the desired cooking time.
(up to 99 minutes 99 seconds).



4. Press the **POWER** button;
"PL 10" will light in the display.



5. Press the **POWER** button different times to set the desired power; the display will show the level of power you chose.



6. Press number keys to set the desired cooking time.
(up to 99 minutes 99 seconds).



7. Press the **START/+30SEC.** button to start cooking; the display will countdown the remaining cooking time in minutes and seconds and beep once between stages. It will beep five times when all the stages have completed cooking.



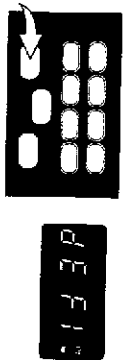
OPERATION(CONTINUED)

DEFROSTING/COOKING IN TWO STAGES

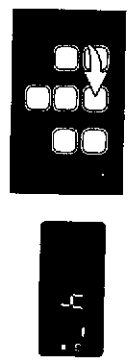
Set up weight defrosting and cooking in two stages as follows.

The minimum weight for Auto Weight Defrost is 4 oz. The maximum weight is 100 oz.

1. Press the **DEFROST** button;



2. Press number keys to set the desired cooking weight.



3. Follow the steps on the previous page (**COOKING IN ONE STAGE**) to set a second stage, then press the **START/+30SEC.** button to start cooking; the display will countdown the remaining time in minutes and seconds and beep once between stages. It will beep five times when all the stages have completed cooking.



QUICK COOK

The microwave can start cooking at the press of a button as follows:

1. Press the number keys 1-6 (express cook); the Microwave will immediately start cooking at high (100%) power for one to six minutes.



2. Repeatedly press the **START/+ 30SEC.** button to increase the cooking time in 30 second increments. (up to 99 minutes 99 seconds).



STOP/CLEAR BUTTON

To stop cooking or cancel a cooking program, simply press the **STOP/CLEAR** button once to stop cooking or twice to cancel a cooking program.

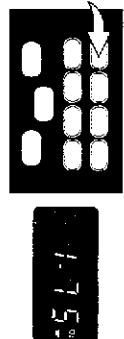
Always press the **STOP/CLEAR** button before opening the door.

OPERATION(CONTINUED)

AUTO COOK

Auto cook lets you easily cook items in the oven as it will automatically set the times and power levels to give better results than one power only cooking.

1. Press the desired **Auto Cook** button; weight/portion will light in the display (see chart on next page).



2. Repeatedly press the desired **Auto Cook** button to set the desired weight/portion. Each Auto Cook item will have the most popular weight/portion settings to choose from.



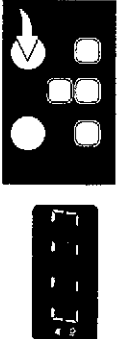
3. Press the **START/+30SEC.** button to start cooking; the display will countdown the remaining cooking time in minutes and seconds. It will beep five times when cooking is completed.



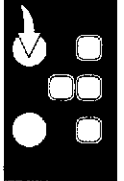
CHILD LOCK

The **CHILD LOCK** prevents unwanted oven operation by small children. The oven can be set so that the control panel is deactivated or locked.

1. To activate, press and hold the **STOP/CLEAR** button for three seconds, the display will appear as shown at the right and no buttons can be pressed.



2. To deactivate, press and hold the **STOP/CLEAR** button for three seconds, the display will return to the time.



OPERATION(CONTINUED)

Auto Cook Menu Chart

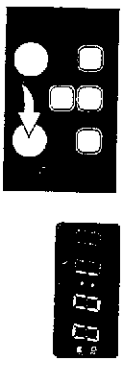
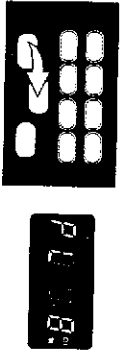
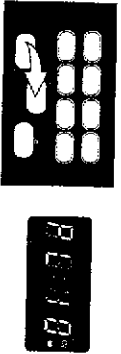
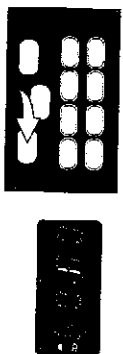
Menu	Press Times	Weight/Portion	Display	Cooking Time
POPCORN	Once	1.75 Oz	1:15	1'50"
	Twice	3.0 Oz	2:0	2'30"
	Thrice	3.5 Oz	3:5	2'35"
POTATO	Once	1 PCS	1:1	7'00"
	Twice	2 PCS	2:1	9'00"
	Thrice	3 PCS	3:1	12'00"
PIZZA	Once	1 Slice(3 Oz)	1:1	0'40"
	Twice	2 Slices(6 Oz)	2:1	1'20"
	Thrice	3 Slices(9 Oz)	3:1	1'50"
BEVERAGE	Once	1 Cup	1:1	1'40"
	Twice	2 Cups	2:1	3'10"
	Thrice	3 Cups	3:1	4'50"
SOUP	Once	4.0 Oz	4:0	1'30"
	Twice	8.0 Oz	5:0	2'50"
	Thrice	12.0 Oz	6:0	4'10"
DINNER PLATE	4 times	16.0 Oz	7:0	5'30"
	Once	9.0 Oz	8:0	3'00"
	Twice	12.0 Oz	9:0	4'00"
FRESH VEGETABLE	Thrice	18.0 Oz	10:0	6'20"
	Once	4.0 Oz	4:0	2'30"
	Twice	8.0 Oz	8:0	4'00"
FROZEN VEGETABLE	Thrice	16.0 Oz	15:0	7'40"
	Once	4.0 Oz	4:0	4'20"
	Twice	8.0 Oz	8:0	7'00"
	Thrice	16.0 Oz	15:0	12'00"

OPERATION(CONTINUED)

MEMORY

Memory lets you cook items in your own special style. A total of 3 memory settings are available in this model. Set a memory setting as follows:

1. Press the **MEMORY** button repeatedly to select 1-3 memory.
2. Press the **POWER** button; and "PL10" will light in the display.
3. Press the **POWER** button different times to set the desired power; the display will show the percentage you chose.
4. Press number keys to set the desired cooking time.
5. Press the **MEMORY** button to save your settings onto the chip. Or press the **START/+30SEC.** button to start cooking this will also save your settings onto the chip. The display will countdown the remaining cooking time in minutes and seconds. It will beep five times when cooking is completed. Remember above settings for future use.
6. Press the **MEMORY** button repeatedly to choose the memory setting in order to cook the desired item.



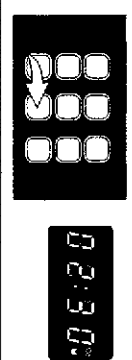
OPERATION(CONTINUED)

KITCHEN TIMER

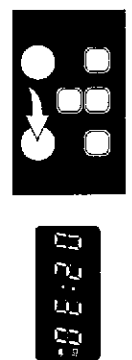
1. Press " KITCHEN TIMER "



2. Press the number keys to enter the desired alarm time, for example press 0-2-3-0 for 2 minutes 30 seconds (the maximum alarm time is 99 minutes and 99 seconds.)



3. Press " START/+30SEC. " to confirm setting.



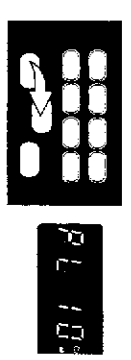
4. When the time on the alarm has expired the clock indicator will go out and the buzzer will ring 5 times.



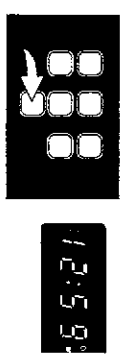
OPERATION(CONTINUED)

INQUIRY

• Press the **POWER** button during cooking; the display will show current power level for 3 seconds.



• Press **CLOCK** button during cooking; the display will show the time for 3 seconds.



THE PRINCIPLES OF MICROWAVE COOKING

Microwaves are a form of high frequency radio waves similar to those used by a radio including AM, FM and CB. Electricity is converted into microwave energy by the magnetron tube. From the magnetron tube, microwave energy is transmitted to the oven where it is reflected, transmitted and absorbed by the food.

Reflection

Microwaves are reflected by metal just as a ball is bounced off of a wall. For this reason, metal utensils are not suitable for use in the microwave. A combination of stationary interior walls and a rotating metal turntable or stirrer fan helps assure that the microwaves are well distributed within the oven cavity to produce even cooking.

Transmission

Microwaves pass through some materials such as paper, glass and plastic much like sunlight shining through a window. Because these substances do not absorb or reflect the microwave energy, they are ideal materials for microwave oven cooking containers.

Absorption

During cooking, microwaves will be absorbed by food. They penetrate to a depth of about 3/4 to 1 1/2 inches. Microwave energy activates the molecules in the food (especially water, fat and sugar), and heat is produced, if you vigorously rub your hands together, you will feel heat produced by friction. The internal cooking of larger foods is done by conduction as the heat which is produced by friction is conducted to the middle of the food. Foods also continue to cook by conduction during standing time.

MOD CHARACTERISTICS

Amount: The amount of food placed in a microwave oven has a direct effect on the cooking time. Small amounts of food or liquid require less cooking time than larger amounts of the same substance. As quantity increases, concentration decreases.

Size: Small pieces cook faster than large ones. To speed cooking, cut pieces smaller than two inches (5 cm), so microwaves can penetrate to the middle from all sides. Pieces which are similar in size and shape cook more evenly.

Shape: Many foods are uneven, like a chicken, ribs or broccoli. The thin parts will cook faster than the thick parts, while uniformly thick foods cook evenly. To compensate for irregular shapes, place thin pieces toward the center of the dish and thicker pieces toward the edge of the dish.

Roasting Temperature: Frozen or refrigerated foods take longer to cook than foods at room temperature.

Lean and Fat: Because bones conduct heat, the side of the meat the bone is on will cook first, while boneless cuts cook slowly but more evenly. Fat attracts microwaves. The middle of these foods are cooked by heat conduction.

Stirring: Microwaves are attracted by moisture. Naturally moist foods absorb microwaves better than dry ones. Add a minimum of liquid to moist foods, as excess water slows cooking.

Density: The density of food determines how easily the microwaves can penetrate and how quickly it will cook. Porous foods, like chopped beef or mashed potatoes, microwave faster than dense ones like steak or whole potatoes.

Sealing: Steam builds up pressure in foods which are tightly covered by a skin or membrane. Pierce potatoes, egg yolks and chicken livers to prevent bursting.

CROWDING TECHNIQUES

Stirring: Stir foods from outside to center of dish once or twice during cooking to equalize heat and speed microwaving. Stir will not burn or stick, so there's no need to stir constantly as you do in conventional cooking.

Arrangement: Arrange foods with thin or delicate ends, like drumsticks or asparagus spears, with the thick or tougher parts to the outside of the dish. The parts which need more cooking will receive more energy, so food will microwave evenly.

Spacing: Individual foods, such as baked potatoes and cupcakes will cook more evenly if placed in the oven an equal distance apart. When possible, arrange foods in a circular pattern. Similarly, when placing foods in a baking dish, arrange them on the outside of the dish, not lined up next to each other. Food should not be stacked on top of each other.

Orientation: Rearrange overlapping areas, like tails of long fish filets, from top to bottom, and closely packed pieces, like kebabs, from the outside to the center of the dish.

Standing Time: Standing time is especially important in microwave cooking. Microwave energy creates heat in the outer layers of the food. As a result of normal conduction, the food continues to cook for a few minutes after removal from the oven. Toasting, large whole vegetables, casseroles and cakes stand to finish cooking allows the middles to cook completely and avoid overcooking, drying or toughening the outsides.

COOKING GUIDE (CONTINUED)

Covering: Covering speeds cooking time, retains moisture, tenderizes, insures even cooking and prevents spattering. Casserole lids or plastic wrap are used for a tighter seal. Vent plastic by turning back one edge at the side of dish to form a narrow slot where excess steam can escape. Various degrees of moisture retention are also obtained by using microwaveable cover.

Browning: Microwave energy cooks some foods so quickly that the fats and sugars within the food do not have time to caramelize and give a "browned" appearance. Browning agents do not affect the quality of microwaved foods, but can add color and flavor. For meats and poultry, use sauce diluted with water or melted butter, soy. Worcestershire, barbecue or steak sauce, a sprinkling of paprika or dry gray mix, jelly glaze or crumb coating. Frosting and topping finish cakes and breads. Top casseroles at the end of microwaving with grated cheese or crumbs.

Some Foods Do Not Microwave Well

Eggs in Shells and hard boiled eggs can burst.

Pancakes do not crust, but they reheat well. Fully-prepared, frozen pancakes are available for microwaving.

Deep Fat Frying can cause burns.

Bottles with narrow necks may shatter if heated.

Popcorn only in special microwave poppers. Do not use oil unless specified by the manufacturer, or heat longer than recommended. Never pop popcorn in paper bags or glass utensils or directly on the glass tray.

HOT SNACKS AND APPETIZERS

Hot hors d'oeuvres and appetizers can be prepared very quickly in the oven by the hostess, or individual servings may be prepared by guests.

Many appetizers may be cooked on the serving platter, provided the platter does not have metal trim. A time saving tip - prepare these foods ahead of time, refrigerate or freeze, and reheat in the oven at serving time. A plate of appetizers will take only seconds to prepare or reheat.

Cheese melts very rapidly and will toughen if overcooked, so watch foods combined with cheese closely so that overcooking will not occur. As soon as cheese starts to bubble, cooking is completed.

Appetizers that have a crisp pastry exterior are best prepared in a conventional oven.

To prepare appetizers wrapped in bacon, it will be necessary to precook the bacon and then wrap around the foods. Oysters wrapped in bacon are easier to prepare in the broiler of your conventional range.

Seafood mixtures can be prepared in serving shells as microwave energy will pass through the seafood shells without heating. Aluminum foil should not be used for shells.

If spreads are placed on crackers, care should be taken not to overcook as moisture from the food will cause crackers to become soggy. Crackers used for spreads should be very dry and crisp. This helps avoid sogginess. Heat only until spread is at serving temperature.

The time required to heat all appetizers will depend on the amount of food, and the number and the type of dish selected. Remember the food will become very hot even if the dish is cool. Cheese mixtures retain heat longer when heated with microwave energy.

