

USING YOUR MICROWAVE OVEN

LEARN ABOUT YOUR MICROWAVE OVEN

This section discusses the concepts behind microwave cooking and introduces you to the basics you need to know to operate your microwave oven. Please read this information before using your oven.

CAUTION

To avoid risk of personal injury or property damage, do not run the oven empty.

To avoid risk of personal injury or property damage, do not use stoneware, large sheets of aluminum foil, metal utensils, or metal trimmed utensils in the oven. Keep aluminum foil at least 1 inch from the oven wall, metal rack and other pieces of foil.

AUDIBLE SIGNALS

Audible signals are available to guide you when setting and using your oven:

- A beep will sound each time you touch a button.
- 4 beeps signals the end of a cooking cycle.

INTERRUPTING COOKING

You can stop the oven during a cycle by opening the door. The oven stops heating and the fan stops, but the light stays on.

To restart cooking, close the door and touch START/Enter.

If you do not want to continue cooking, open the door and touch STOP/Clear.

GLASS TOUCH CONTROLLER

- Touch the middle of letter or number to activate.
- If you touch the button with a fingernail or fingertip, the controller may not sense it is being touched.
- If the controller or your hands are wet it may not sense your touch.
- Remove gloves prior to touching the controller.
- Use the child lock feature when cleaning the controller to avoid unintended activation.

CLOCK

When the oven is first plugged in or after a power failure, the display will show "PLEASE SET TIME OF DAY". If a time of day is not set, " : " will show on the display with beep.

Example: To set the clock for 8:00 am

1. Touch **Clock**.
2. Enter the time by using the number buttons.
3. Touch **START/Enter (or Clock)**
4. Enter **1** to set "am"
5. Touch **START/Enter**.

CHILD LOCK

Use this safety feature to lock the control panel when you are cleaning the oven, or so that children cannot use the oven unsupervised.

Example: To set the child lock.

1. Touch and hold **STOP/Clear** until you hear 2 beeps and "LOCKED" appears (approximately 4 seconds).

Example: To cancel the child lock.

1. Touch and hold **STOP/Clear** until "LOCKED" disappears (approximately 4 seconds).

LIGHT HI/LOW/OFF

This button on the controller controls the cooktop light.

Example: To set the Lamp for ON

1. Touch **Light Hi/Low/Off**.
To turn on, touch once. "Light" will flash in display, then stay on.
2. Touch **Light Hi/Low/Off**.
To turn off, touch button again. "Light" will disappear from the display.

ENERGY SAVING

The **Energy Saving** feature saves energy by turning off the display by pressing the Energy Saving button. The display will automatically turn off after 5 minutes of idleness.

1. Touch **Energy Saving** to turn the display off.
2. Touch **Energy Saving** to turn the display on.

TURNTABLE ON/OFF

For best cooking results, leave the turntable on. It can be turned off for large dishes. Touch **Turntable On/Off** button to turn the turntable on or off.

NOTES:

1. This option is not available in sensor cook, defrost, kids meal and soften/melt modes.
2. Sometimes the turntable can become hot to touch. Be careful when touching the turntable during and after cooking.
3. Do not run the oven when empty.

VENT ON/OFF

The vent removes steam and other vapors from the surface cooking area.

1. Touch **Vent On/Off**.
Touch once. "FAN SLOW" will scroll in the display. Fan will work on slow speed.
2. Touch **Vent On/Off**.
Fan will turn off. "FAN OFF" will scroll in display.

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NOTE: Turn the microwave's vent fan on whenever you use the oven range cooktop below it. The fan captures smoke, steam, and odors and also prevents the heat from the cooktop from damaging microwave components.

If the microwave is cooking, the vent fan turns on automatically if the sensors detect too much heat from the cooktop. This is normal, and is designed to prevent microwave component damage.

VENT 4 SPEED

When the fan is on, touch this button to toggle the fan speed. Fan speed will change in sequence from slow, low, high, turbo and back to slow.

ADD 30 SEC

A time-saving button, this simplified control lets you quickly set and start microwave cooking without the need to touch **START/Enter**.

Example: To set **ADD 30 SEC** for 2 minutes.

Touch **Add 30 Sec.** 4 times. The oven begins cooking and the display shows time counting down.

NOTE: If you continue to touch **Add 30 Sec.**, it will add 30 seconds up to 99 min 59 seconds.

COOKING AT HIGH COOK POWER

Example: To cook food for 8 minutes 30 seconds.

1. Enter the cook time.
2. Touch **START/Enter**.

When the cook time is over, you will hear four beeps and "**COOK END**" will scroll in display.

MICROWAVE POWER LEVELS

This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH (100%) power. Refer to the "Cooking Guide for Lower Power Levels" on page 13 for more information.

NOTE: If you do not select a power level, the oven will automatically cook at HIGH (100%) power.

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

1. Enter cook time.
2. Touch **Power Level**.
3. Enter the power level.
4. Touch **START/Enter**. When the cook time is over, four beeps will sound and "**COOK END**" will display.

CUSTOM SET

You can change the default values for beep sound, clock, display speed, and defrost weight.

See following chart for more information.

| No. | Function | No. | Result |
|-----|---------------------------------|-------------|------------------------------------------|
| 1 | Beep ON/ OFF control | 1 2 | Sound ON Sound OFF |
| 2 | Clock display control | 1 2 | Clock ON Clock OFF |
| 3 | Display | 1 2 3 | Slow speed Normal speed Fast speed |
| 4 | Defrost weight mode selected | 1 2 | Lbs. Kg. |

Example: To change defrost weight mode (from Lbs. to Kg).

1. Touch **Custom Set**.
2. Touch **4**.
3. Touch **2**.

MULTI-STAGE COOKING

For best results, some recipes call for different power levels during different stages of a cook cycle. You can program your oven to switch from one power to another for up to 2 stages. 3 stages can be programmed if the first stage is the defrost cycle.

Example: To cook food for 3 minutes at 100% power and then 70% power for 7 minutes 30 seconds.

1. Enter the first cook time.
2. Touch **Cook Time**.
3. Enter the second cook time.
4. Touch **Power Level**.
5. Enter the power level.
6. Touch **START/Enter**.

When the cook time is over, four beeps will sound and "**COOK END**" will display.

+ / -

By using the More or Less buttons, all of the pre-programmed features like Cook can be adjusted to cook food for a longer or shorter time.

Touching **+** will add 10 seconds to the cooking time each time you touch it. Touching **-** will subtract 10 seconds from the cooking time each time you touch it.

CUSTOM COOK

CUSTOM COOK lets you to recall one cooking instruction previously placed in memory and begin cooking quickly.

Example: To memorize for 2 minutes.

1. Touch **Custom Cook**.
2. Enter the cook time.
3. Touch **START/Enter**.

Example: To recall the memory.

1. Touch **STOP/Clear**.
2. Touch **Custom Cook**.
3. Touch **START/Enter**.
When the cook time is over, you will hear four beeps and **END** will display.

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COOKING GUIDE FOR LOWER POWER LEVELS

The 10 power levels in addition to HIGH allow you to choose the best power level for the food you are cooking. Below are listed all the power levels, examples of foods best cooked at each level, and the amount of microwave power you are using.

| POWER LEVEL | MICROWAVE OUTPUT | USE |
|-------------|------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 10 High | 100% | <ul style="list-style-type: none"> • Boil water • Cook ground beef • Make candy • Cook fresh fruits and vegetables • Cook fish and poultry • Preheat browning dish • Reheat beverages • Cook bacon slices |
| 9 | 90% | <ul style="list-style-type: none"> • Reheat meat slices quickly • Saute onions, celery, and green pepper |
| 8 | 80% | <ul style="list-style-type: none"> • All reheating • Cook scrambled eggs |
| 7 | 70% | <ul style="list-style-type: none"> • Cook breads and cereal product • Cook cheese dishes, veal • Cook cakes, muffins, brownies, cupcakes |
| 6 | 60% | <ul style="list-style-type: none"> • Cook pasta |
| 5 | 50% | <ul style="list-style-type: none"> • Cook meats, whole poultry • Cook custard • Cook whole chicken, turkey, spare ribs, rib roast, sirloin roast |
| 4 | 40% | <ul style="list-style-type: none"> • Cook less tender cuts of meat • Reheat frozen convenience foods |
| 3 | 30% | <ul style="list-style-type: none"> • Thaw meat, poultry, and seafood • Cook small quantities of food • Finish cooking casseroles, stews, and some sauces |
| 2 | 20% | <ul style="list-style-type: none"> • Soften butter and cream cheese • Heat small amounts of food |
| 1 | 10% | <ul style="list-style-type: none"> • Soften ice cream • Raise yeast dough |
| 0 | 0 | <ul style="list-style-type: none"> • Standing time |

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SENSOR OPERATING INSTRUCTIONS

Used to cook foods without selecting cooking times and power levels. The display will indicate the sensor category during the initial sensing period. The oven automatically determines the required cooking time for each food item.

When the internal sensor detects a certain amount of humidity coming from the food, it will tell the oven how much longer to heat. The display will show the remaining heating time. For best results when cooking by Sensor, follow these recommendations:

1. Food cooked with the Sensor system should be at normal storage temperature.
2. The glass tray and the outside of the container should be dry to assure best cooking results.
3. Foods should always be covered loosely with microwavable plastic wrap, waxed paper, or a lid.
4. Do not open the door or touch **STOP/Clear** during the sensing time. When sensing time is over, the oven beeps twice and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn, or rearrange the food.

SENSOR COOKING GUIDE

Appropriate containers and coverings help to assure good Sensor cooking results.

1. Always use microwavable containers and cover them with lids or vented plastic wrap.
2. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
3. Match the amount to the size of the container. Fill containers at least half full for best results.
4. 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.
5. If the food is not as hot as you would like after using the sensor cook or reheat function, use Cook Time to continue heating. Do not repeat the sensor options in succession on the same food.

SENSOR POPCORN

Sensor **Popcorn** lets you pop 2.0, 3.0 and 3.5 ounce bags of commercially packaged microwave popcorn. Pop only one package at a time. If you are using a microwave popcorn popper, follow manufacturer's instructions.

Example: To pop popcorn.

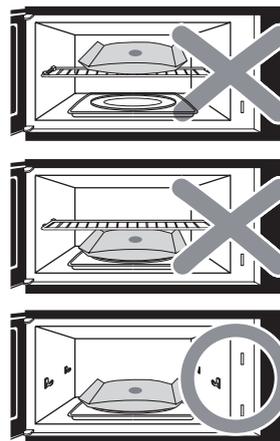
1. Touch **Popcorn**.
2. Touch **START/Enter**.
When the cook time is over, four beeps will sound and "**COOK END**" will display.

• Recommended amounts: 2.0 - 3.5 oz.

CAUTION

DO NOT leave the microwave oven unattended while popping corn.

When popping commercially packaged popcorn, remove the rack from the oven. Do not place the bag of microwave popcorn on the rack or under the rack.



SENSOR REHEAT

Reheat lets you heat foods without needing to program times and Power Levels.

Reheat has preset Power Levels for 6 categories. See the details in the cooking guide table.

Example: To reheat a Casserole.

1. Touch **Reheat**.
2. Touch **3** to choose casserole and cooking will start 3~4 second later.
See Cooking Guide for Sensor Reheat table below for info. When the cook time is over, you will hear four beeps and "**COOK END**" will display.

SENSOR COOK

Using **Cook** lets you heat common microwave prepared foods without needing to program times and Cook Powers. Sensor **Cook** has preset Power Levels for 13 food categories. See the details in the cooking guide table.

Example: To cook Rice.

1. Touch **Cook**.
2. Touch **6** to choose rice and cooking will start 3~4 second later.
See Cooking Guide for Sensor Cook on page 16. When the cook time is over, you will hear four beeps and "**COOK END**" will display.

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COOKING GUIDE FOR SENSOR REHEAT

| CODE | CATEGORY | RECOMMENDED AMOUNTS | DIRECTIONS |
|------|--------------|--------------------------------|-------------------------------------------------------------------------------------------------------------------|
| 1 | DINNER PLATE | 1 ~ 2 servings | Place food on a plate. Cover with vented plastic wrap. Let stand 3 minutes after heating. |
| 2 | SOUP/SAUCE | 1 ~ 4 cups | Place in shallow microwavable casserole. Cover with vented plastic wrap. Let stand 3 minutes after heating. |
| 3 | CASSEROLE | 1 ~ 4 cups | Place in a microwaveable bowl or casserole. Cover with vented plastic wrap. Let stand 3 minutes. |
| 4 | PIZZA | 1 ~ 3 slices | This is a reheat function for leftover pizza. Place on paper towel on a microwave safe plate. |
| 5 | BAKED GOODS | 1 ~ 4 ea. | Place on a paper towel. Do not cover. |
| 6 | TEA | 1 ~ 2 cups (240 ml per cup) | Use a mug or microwave-safe cup with no cover. Stir after reheating. |

COOKING GUIDE FOR SENSOR POPCORN

| CATEGORY | RECOMMENDED AMOUNTS | DIRECTIONS |
|----------|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POPCORN | 2.0 - 3.5 oz. | Sensor Popcorn lets you pop commercially packaged microwave popcorn. 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. |

COOKING GUIDE FOR SENSOR COOK

| CODE | CATEGORY | RECOMMENDED AMOUNTS | DIRECTIONS |
|------|------------------------|--------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 | FRESH VEGETABLE (Hard) | 1 ~ 4 cups | Place in a microwaveable bowl or casserole. Add water according to the quantity. * 1-2 cups: add 2 tbsp water. * 3-4 cups: add 4 tbsp water. |
| 2 | FRESH VEGETABLE (Soft) | 1 ~ 4 cups | Cover with vented plastic wrap. Let stand 3 minutes after cooking. Hard vegetables : Carrot, Beet etc. Soft vegetables : Cauliflower, Broccoli, Spinach etc. |
| 3 | FROZEN VEGETABLE | 1 ~ 4 cups | Place in a microwaveable bowl or casserole. * 1-2 cups: add 2 tbsp water. * 3-4 cups: add 4 tbsp water. Cover with vented plastic wrap. Let stand 3 minutes. |
| 4 | CANNED VEGETABLE | 1 ~ 4 cups | Transfer vegetables from the can to a microwaveable bowl or casserole . Cover with vented plastic wrap. Stir thoroughly after cooking. |
| 5 | BAKED POTATO | 1 ~ 4 ea (approx.8 - 10 oz. each) | Pierce skin with a fork and place on paper towel. Do not cover. Let stand 5 minutes after cooking. |
| 6 | RICE | ½ ~ 2 cups | Add twice as much water as you have rice (add 2 cups of water to 1 cup of rice). Place in a microwaveable bowl large enough to prevent the water boiling over. Cover with vented plastic wrap. Remove from microwave. After cooking uncover, stir, then recover and let stand 5 minutes. |

USING YOUR MICROWAVE OVEN

COOKING GUIDE FOR SENSOR COOK

| CODE | CATEGORY | RECOMMENDED AMOUNTS | DIRECTIONS |
|------|----------------|--------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 7 | FROZEN LASAGNA | 10 ~ 21 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. After cooking, let stand in microwave oven 3 minutes. |
| 8 | FISH FILLET | 4 ~ 16 oz. | Place thawed chicken pieces in single layer and cover with vented plastic wrap. After cooking, let stand 5 minutes. |
| 9 | SHRIMP | 4 ~ 16 oz. | Place thawed shrimp in single layer and cover with vented plastic wrap. After cooking, let stand 2 minutes. |
| 10 | CHICKEN PIECES | 16 ~ 32 oz. | Place thawed chicken pieces in single layer and cover with vented plastic wrap. After cooking, let stand 5 minutes. |
| 11 | GROUND MEAT | 4 ~ 16 oz. | Pack meat loosely into a bowl. Cover with plastic wrap. Stir thoroughly after cooking. |
| 12 | CASSEROLE | 1 ~ 4 cups | Place in a microwaveable bowl or casserole. Cover with vented plastic wrap. Let stand 3 minutes after cooking. |
| 13 | BOILING WATER | 1 ~ 2 cups (240 ml per cup) | Use a wide-mouth mug. Do not cover. (Be careful! The beverage will be very hot! Sometimes liquids heated in cylindrical containers will splash out unexpectedly when the cup is moved.) |

TIMER

You can use your microwave oven as a timer. Use the Timer for timing up to 99 minutes, 99 seconds.

Example: To count 3 minutes.

1. Touch **Timer**.
2. Enter the time by using the number buttons.
3. Touch **START/Enter**.
When the time is over, the oven will beep 7 times.

NOTE: To turn off the Timer while it is still running, touch the **Timer** button.

SOFTEN

The oven uses low power to soften foods (butter, ice cream, cream cheese, and frozen juice.) See the following table.

Example: To soften quart of ice cream.

1. Touch **Soften/Melt**.
2. Choose menu.Touch **2** to ice cream.
3. Touch **2** to choose amount.
4. Touch **START/Enter**.

SOFTEN TABLE

| Category | Code | Touch button number | | |
|--------------|------|---------------------|----------|-------------|
| | | 1 | 2 | 3 |
| Butter | 1 | 1 stick | 2 sticks | 3 sticks |
| Ice Cream | 2 | Pint | Quart | Half gallon |
| Cream Cheese | 3 | 3 oz. | 8 oz. | — |
| Frozen Juice | 4 | 6 oz. | 12 oz. | 16 oz. |

MELT

The oven uses low power to melt foods (butter or margarine, chocolate, marshmallows, or processed cheese food.) See the following table.

Example: To melt 8 oz. chocolate.

1. Touch **Soften/Melt** twice.
2. Choose menu.Touch **2** to chocolate.
3. Touch **2** to choose amount.
4. Touch **START/Enter**.

MELT TABLE

| Category | Code | Touch button number | | |
|------------------|------|---------------------|----------|----------|
| | | 1 | 2 | 3 |
| Butter/Margarine | 1 | 1 stick | 2 sticks | 3 sticks |
| Chocolate | 2 | 4 oz. | 8 oz. | — |
| Cheese | 3 | 8 oz. | 16 oz. | — |
| Marshmallows | 4 | 5 oz. | 10 oz. | — |

KIDS MEAL

Using KIDS MEAL lets you heat common microwave-prepared foods without needing to program times and cook power. Mac & Cheese, Hot dog, Chicken Nuggets.

Example: To heat 4 ea Hot dogs.

1. Touch **Kids Meal**.
2. Touch **2** choose **Hot dog**.
3. Touch **2**.
4. Touch **START/Enter**.

NOTE: When the cook time is over, you will hear four beeps and “**COOK END**” will display.

KIDS MEAL TABLE

| Category | Touch button number | |
|-----------------|---------------------|--------|
| | 1 | 2 |
| Mac & Cheese | 6 oz. | 12 oz. |
| Hot dog | 2 ea | 4 ea |
| Chicken Nuggets | 4 oz. | 8 oz. |

USING YOUR MICROWAVE OVEN

SOFTEN TABLE

| CODE | CATEGORY | START TEMP. | DIRECTION | AMOUNT |
|------|-----------------|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|
| 1 | Butter | Refrigerated | Unwrap and place in a microwave safe dish on the rack over the glass tray. Butter will be at room temperature and ready for use in a recipe. | 1, 2 or 3 sticks (4 oz. / 1 stick) |
| 2 | Ice Cream | Frozen | Place in a microwave safe dish on the rack over the glass tray. Ice cream will be soft enough to make scooping easier. | Pint, Quart, Half gallon |
| 3 | Cream Cheese | Refrigerated | Unwrap and place in a microwave safe dish on the rack over the glass tray. Cream cheese will be at room temperature and ready for use in a recipe. | 3 or 8 oz. |
| 4 | Frozen Juice | Frozen | Remove top. Place in oven. Frozen juice will be soft enough to mix easily with water. | 6, 12 or 16 oz. |

MELT TABLE

| CODE | CATEGORY | START TEMP. | DIRECTION | AMOUNT |
|------|---------------------------|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|
| 1 | Butter or Margarine | Refrigerated | Unwrap and place in a microwave safe dish on the rack over the glass tray. No need to cover butter. Stir at the end of cooking to complete melting. | 1, 2 or 3 sticks (4 oz. / 1 stick) |
| 2 | Chocolate | Room Temp. | Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in a microwave safe dish on the rack over the glass tray. Stir at the end of cycle to complete melting. | 4 or 8 oz. |
| 3 | Cheese | Refrigerated | Use processed cheese food only. Cut into cubes. Place in a single layer in a microwave safe dish on the rack over the glass tray. Stir at the end of cooking to complete melting. | 8 or 16 oz. |
| 4 | Marshmallows | Room Temp. | Large or miniature marshmallows may be used. Place in a microwave safe dish on the rack over the glass tray. Stir at the end of cycle to complete melting. | 5 or 10 oz. |

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DEFROST

Four defrost choices are preset in the oven. The Defrost feature provides you with the best defrosting method for frozen foods, because the oven automatically sets the defrosting times for each food item according to the weight you enter. For added convenience, the Defrost feature includes a built-in tone mechanism that reminds you to check, turn over, separate, or rearrange the food during the defrost cycle. Four different defrosting presets are provided.

1. **Meat**
2. **Poultry**
3. **Fish**
4. **Bread**

Touch **Defrost** and choose menu. Then enter weight. Available weight ranges for Meat, Poultry, and Fish are 0.1 to 6.0 lbs. The available weight range for Bread is 0.1 to 1.0 lb.

Example : To defrost 1.2 lbs. of meat.

1. Touch **Defrost** once to choose the Meat category.
2. Touch **1** to choose meat.
3. Enter the weight.
4. Touch **START/Enter**.

NOTE: After you touch **START/Enter**, the display counts down the defrost time. The oven will beep once during the defrost cycle. At this time, open the door and turn, separate, or rearrange the food as needed. Remove any portions that have thawed, then return the frozen portions to the oven and touch **START/Enter** to resume the defrost cycle.

For best results:

- Remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- Form the meat into the shape of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Place foods in a shallow glass baking dish or a on a microwave roasting rack to catch drippings.
- Foods should still be somewhat icy in the center when removed from the oven.

DEFROST TABLE

| CATEGORY | FOOD |
|---------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Meat 0.1 to 6.0 lbs. (45g to 2.7 kg) | Beef Ground beef, Round steak, Cubes for stew, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty. Lamb Chops (1-inch thick), Rolled roast Pork Chops (1/2-inch thick), Hot dogs, Spareribs, Country-style ribs. Rolled roast, Sausage. |
| 2. Poultry 0.1 to 6.0 lbs. (45g to 2.7 kg) | Poultry Whole (under 4 lbs.), Cut up, Breasts (boneless) Cornish hens Whole Turkey Breast (under 6 lbs.) |
| 3. Fish 0.1 to 6.0 lbs. (45g to 2.7 kg) | Fish Fillets, Whole Steaks Shellfish Crab meat, Lobster tails, Shrimp, Scallops |
| 4. Bread 0.1 to 1.0 lb. (45g to 454g) | Muffins Roll cake |

QUICK DEFROST

This is a quick defrost feature that allows you to choose a preset 1.0 lbs. defrost cycle.

Example: To defrost for 1.0 lbs.

1. Touch **Defrost** twice.
2. Touch **START/Enter**.
3. Halfway through the cycle, the oven will beep. Open the door, turn the meat over, Close the door, and touch **START/Enter** to resume defrosting until the cycle ends.

When the defrost time is over, four beeps will sound and **"COOK END"** will display.

TIME DEFROST

Time defrost feature allows you to enter time to defrost.

Example: defrost 2 minutes

1. Touch **Defrost** 3 times.
2. Enter time to defrost.
3. Touch **START/Enter**.

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DEFROSTING TIPS

- **When using** Defrost Weight/Time, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- **Before starting**, make sure you have removed any of the metal twist-ties which often come with frozen food bags, and replace them with strings or elastic bands.
- **Open containers** such as cartons before they are placed in the oven.
- **Always slit** or pierce plastic pouches or packaging.
- **If food is foil wrapped**, remove foil and place food in a suitable container.
- **Slit** the skins, if any, of frozen food such as sausage.
- **Bend** plastic pouches of food to ensure even defrosting.
- **Always underestimate** defrosting time. If defrosted food is still icy in the center, return it to the microwave oven for more defrosting.
- **The length** of defrosting time varies according to how solidly the food is frozen.
- **The shape of the package** affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
- **As food begins to defrost**, separate the pieces. Separated pieces defrost more easily.
- **Use small pieces of aluminum foil** to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven. The foil can damage the oven lining.

- **For better results**, let food stand after defrosting. (For more information on standing time, see the "Microwave Cooking Tips" section.)
- Turn food over during defrosting or standing time. Break apart and remove food as required.

METAL RACK

CAUTION

To avoid risk of property damage:

Do not use the rack to pop popcorn.

The rack must be on the four plastic supports when used.

Use the rack only when cooking food on the rack position.

Do not cook with the rack on the floor of the oven.

The metal rack gives you extra space when cooking in more than one container at the same time.

To use the rack:

1. Place the rack securely in the four plastic supports.
- The rack **MUST NOT** touch the metal walls or back of the microwave oven.
2. Place equal amounts of food both **ABOVE AND BELOW** the rack.
- The amount of food must be approximately the same to balance out the cooking energy.

COOKING TIPS

GETTING THE BEST COOKING RESULTS

To get the best results from your microwave oven, read and follow the guidelines below.

- **Storage Temperature:** Foods taken from the freezer or refrigerator take longer to cook than the same foods at room temperature. The time for recipes in this book is based on the normal storage temperature of the food.
- **Size:** Small pieces of food cook faster than large ones, pieces similar in size and shape cook more evenly. For even cooking, reduce the power when cooking large pieces of food.
- **Natural Moisture:** Very moist foods cook more evenly because microwave energy is attracted to water molecules.
- **Stir** foods such as casseroles and vegetables from the outside to the center to distribute the heat evenly and speed cooking. Constant stirring is not necessary.
- **Turn over** foods like pork chops, baking potatoes, roasts, or whole cauliflower halfway through the cooking time to expose all sides equally to microwave energy.
- **Place** delicate areas of foods, such as asparagus tips, toward the center of the dish.
- **Arrange** unevenly shaped foods, such as chicken pieces or salmon steaks, with the thicker, meatier parts toward the outside of the dish.
- **Shield**, with **small** pieces of aluminum foil, parts of food that may cook quickly, such as wing tips and leg ends of poultry.

COOKING TIPS

• **Let It Stand:** After you remove the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking in the center and avoid overcooking the outer edges. The length of standing time depends on the density and surface area of the food.

• **Wrapping in waxed paper or paper towel:** Sandwiches and many other foods containing prebaked bread should be wrapped prior to microwaving to prevent them from drying out.

FISH & SHELLFISH

Cooking Fish and Shellfish: General Directions

- Prepare the fish for cooking.
 - Completely defrost the fish or shellfish.
 - Arrange unevenly shaped pieces with thicker parts toward the outside of the dish. Arrange shellfish in a single layer for even cooking.
 - The type of cover you use depends on how you cook. Poached fish needs a microwavable lid or **vented** plastic wrap.
 - Baked fish, coated fish, or fish in sauce needs to be covered lightly with waxed paper to keep the coating crisp and the sauce from getting watery.
- Always set the shortest cooking time. Fish is done when it turns opaque and the thickest part begins to flake. Shellfish is done when the shell turns from pink to red and the flesh is opaque and firm.
- The Fish and Shellfish Cooking Table below provides specific directions with Power Level and Cooking Time settings for most types of fish and shellfish.

FISH AND SHELLFISH COOKING TABLE

| FISH | POWER LEVEL | COOKING TIME | DIRECTIONS |
|-----------------|-------------|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Fish fillets | HI | 3 1/2-4 1/2 minutes | Arrange fish in a single layer with thickest portion toward outside edge of 1 1/2 quart microwavable baking dish. Brush with melted butter and season, if desired. Cook covered with vented plastic wrap. Let stand covered 2 minutes. If you are cooking more than 1 lb. of fish, turn the fish halfway through cooking. |
| Fish steaks | HI | 4 1/2-5 1/2 minutes | |
| Whole fish | 7 | 4 1/2-6 minutes | |
| Scallops | HI | 3 1/2-5 minutes | Arrange in a single layer. Prepare as directed above, except stir instead of turning the shellfish. |
| Shrimp, shelled | HI | 3 1/2-5 minutes | |

APPETIZERS/SAUCES/SOUPS

Cooking Appetizers: Tips and Techniques

Recommended

- Crisp crackers, such as melba toast, shredded wheat and crisp rye crackers are best for microwave use. Wait until party time to add the spreads. Place a paper towel under the crackers while they cook in the microwave oven to absorb extra moisture.
- Arrange individual appetizers in a circle for even cooking.
- Stir dips to distribute heat and shorten cooking time.

Cooking Sauces: Tips and Techniques

- Use a microwavable casserole or glass measuring cup that is at least two or three times the volume of the sauce.
- Sauces made with cornstarch thicken more rapidly than those made with flour.

- Cook sauces made with cornstarch or flour uncovered so you may stir them two or three times during cooking for a smooth consistency.
- To adapt a conventional sauce or gravy recipe, reduce the amount of liquid slightly.

Cooking Soups: Tips and Techniques

- Cook soups in a microwavable dish which holds double the volume of the recipe ingredients to prevent boil-over, especially if you use cream or milk in the soup.
- Generally, cover microwaved soups with VENTED plastic wrap or a microwavable lid.
- Cover foods to retain moisture. Uncover foods to retain crispness.

COOKING TIPS

- Avoid overcooking by using the minimum suggested time. Add more time, if necessary, only after checking the food.
- Stirring occasionally will help blend flavors, distribute heat evenly, and may even shorten the cooking time.
- When converting a conventional soup recipe to cook in the microwave, reduce the liquid, salt, and strong seasonings.

Not Recommended

- Appetizers with a crisp coating or puff pastry are best done in a conventional oven with dry heat.
- Breaded products can be warmed in the microwave oven but will not come out crisp.

MEAT

Cooking Meat: General Directions

- Prepare the meat for cooking.
 - Defrost completely.
 - Trim off excess fat to avoid splattering.
 - Place the meat, fat side down, on a microwavable rack in a microwavable dish.

- Use oven cooking bag for less tender cuts of meat.
- Arrange the meat so that thicker portions are toward the outside of the dish.
- Cover the meat with waxed paper to prevent splattering.
- Tend the meat as it cooks.
 - Drain juices as they accumulate to reduce splattering and keep from overcooking the bottom of the meat.
 - Shield thin or bony portions with strips of foil to prevent overcooking.

NOTE: Keep the foil **at least 1 inch** from the oven walls, and do not cover more than one-third of the meat with foil at any one time.

- Let the meat stand covered with foil 10-15 minutes after you remove it from the oven. The internal temperature of the meat may rise from 5-10°F during standing time.

The Meat Cooking Table on the next page provides detailed directions, Power Level, and Cooking Time settings for most cuts of meat.

MEAT COOKING TABLE

| MEAT | POWER LEVEL | COOKING TIME | DIRECTIONS |
|---------------------------------------------------------------------------------------------------|-------------|---------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| BEEF Hamburgers, Fresh or defrosted (4 oz. each) 1 patty 2 patties 4 patties | HI | 1-1½ minutes 1½-2 minutes 2½-3½ minutes | Form patties with depression in center of each. Place on microwavable roast rack. Brush with browning agent, if desired. Cover with waxed paper. Turn over halfway through cooking. Let stand covered 1 minute after cooking. |
| Sirloin tip roast (3-4 lbs.) | 5 | 8-10 minutes per pound RARE(135°F) 11-13 minutes per pound MEDIUM(155°F) | Place roast fat side down on microwavable roasting rack. Add desired seasonings and cover with waxed paper. Turn meat over halfway through cooking and shield if necessary. Remove roast from microwave oven when desired temperature is reached. Let stand covered with foil 15 minutes.(Temperature may rise about 10°F). |
| LAMB Lamb roast, rolled boneless (3-4 lbs.) | 5 | 11-12 minutes per pound RARE(135°F) 12-13 minutes per pound MEDIUM(145°F) 13-14 minutes per pound WELL(155°F) | Place roast fat side down on microwavable roasting rack. Brush lamb with marinade or desired seasonings such as rosemary, thyme or marjoram. Cover with waxed paper. Turn roast over after 15 minutes, and again after 30 minutes. Shield if necessary. Remove roast from microwave when desired temperature is reached. Let stand covered with foil 15 minutes (Temperature may rise about 10°F). |
| PORK Bacon slices 2 slices 4 slices 6 slices 10 slices | HI | 1½-2 minutes 2-3 minutes 4-5 minutes 7-8 minutes | Place bacon slices on microwavable roasting rack. Cover with paper towels. After cooking, let stand 1 minute. |

COOKING TIPS

MEAT COOKING TABLE

| MEAT | POWER LEVEL | COOKING TIME | DIRECTIONS |
|-----------------------------------------------------------------------------------------------------------------------------------|-------------|------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Chops (5-7 oz. each) 2 chops 4 chops | 3 | 18-20 minutes per pound 15-17 minutes per pound | Place chops in microwavable baking dish. Add desired seasonings and cover with vented plastic wrap. Cook until no longer pink or until internal temperature reaches 170°F. Turn chops over halfway through cooking. Let stand covered 5 minutes after cooking. (Temperature may rise about 10°F). |
| Loin Roast, rolled, boneless (3 1/2- 4 1/2 lbs.) | 3 | 25-27 minutes per pound (165°F) | Place roast in cooking bag in microwavable dish. Add seasonings and browning agent if desired. Close bag loosely with microwavable closure or string. After cooking, let stand in bag 15 minutes. (Temperature may rise about 10°F.) Internal temperature of pork should reach 170°F before serving. |
| Sausage links, Fresh or frozen defrosted (1-2 oz. each) 2 links 4 links 6 links 10 links (8 oz. pkg.) | HI | 45-60 seconds 1-1 1/2 minutes 1 1/2-2 minutes 1 3/4-2 minutes | Pierce links and place on microwavable roasting rack. Cover with waxed paper or paper towel. Turn over halfway through cooking. After cooking, let stand covered 1 minute. |

POULTRY

Cooking Poultry: General Directions

- Prepare the poultry for cooking.
 - Defrost completely.
 - Arrange poultry pieces with thicker pieces at the outside edge of the baking dish. When cooking legs, arrange them like the spokes of a wheel.
 - Cover the baking dish with waxed paper to reduce splattering.
 - Use a browning agent or cook with a sauce to give a browned appearance.
- Tend the poultry as it cooks.
 - Drain and discard juices as they accumulate.
 - Shield thin or bony pieces with small strips of aluminum foil to prevent overcooking. Keep foil **at least 1 inch** from the oven walls and other pieces of foil.
- The poultry is done when it is no longer pink and the juices run clear. When done, the temperature in the thigh meat should be 180-185°F.
- Let the poultry stand covered with foil after cooking for 10 minutes.

The Poultry Cooking Table below provides detailed directions, Power Level, and Cooking Time settings for most cuts and types of poultry.

POULTRY COOKING TABLE

| POULTRY | POWER LEVEL | COOKING TIME | DIRECTIONS |
|----------------------------------|-------------|--------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Chicken pieces (2 1/2-3 lbs.) | HI | 4 1/2-5 1/2 minutes per lb. | Wash pieces, shake the water off, and prepare for cooking. Place pieces in a single layer in a microwavable baking dish with thicker pieces to the outside. Brush with butter or browning agent and seasonings if desired. Cover with waxed paper. Cook until no longer pink and juices run clear. Let stand covered 5 minutes after cooking. |

COOKING TIPS

| POULTRY | POWER LEVEL | COOKING TIME | DIRECTIONS |
|-------------------------------------------|-------------|--------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Chicken whole (3-3½ lbs.) | HI | 12-13 minutes per lb. | Wash, shake the water off, and prepare for cooking. Place breast side down on a microwavable roasting rack. Brush with butter, or browning agent and seasoning if desired. Cover with waxed paper. Cook 1/3 of estimated time. Turn breast side up, brush with butter, or browning agent. Replace waxed paper. Cook 1/3 of estimated time again. Shield if necessary. Cook remaining 1/3 of estimated time or until no longer pink and juices run clear. Let stand covered with foil 10 minutes. (The temperature may rise about 10°F.) The temperature in the thigh should be 180° F-185°F when the poultry is done. |
| Cornish hens whole (1-1½ lbs. each) | HI | 6-7 minutes per lb. | Wash, shake the water off, and prepare for cooking. Tie wings to body of hen and the legs to tail. Place hens breast side down on microwavable rack. Cover with waxed paper. Turn breast side up halfway through cooking. Shield bone ends of drumsticks with foil. Remove and discard drippings. Brush with butter or browning agent and seasonings if desired. Cook until no longer pink and juices run clear. Remove hens from microwave when they reach desired temperature. Let stand covered with foil 5 minutes. (Temperature may rise about 10°F). Temperature in breast should be 170°F before serving. |

PASTA AND RICE

Microwave cooking and conventional cooking of pasta, rice, and cereal require about the same amount of time, but the microwave is a more convenient method because you can cook and serve in the same dish.

There is no stirring needed and leftover pasta tastes just like fresh cooked when reheated in the microwave oven.

Cooking Pasta and Rice: Tips and Techniques

- If you are planning to use rice or pasta in a casserole, undercook it so it is still firm.
- Allow for standing time with rice, but not for pasta.
- The Pasta and Rice Cooking Tables below provide specific directions, with Power Level and Cooking Time settings for most common types of pasta and rice.

PASTA COOKING TABLE

| TYPE OF PASTA | POWER LEVEL | COOKING TIME | DIRECTIONS |
|----------------------------------------------------------------|-------------|-------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Spaghetti 4 cups water. Add 8 oz. spaghetti. | HI 5 | 9 to 10 minutes 7½ to 8½ minutes | Begin with hot tap water, and salt if desired, in a 2-quart microwavable baking dish. If you are cooking spaghetti and lasagna noodles, cover the water with vented plastic wrap. For macaroni and egg noodles, use either vented plastic wrap or a microwavable lid. 1. Cook as directed in the chart or until the water boils. 2. Stir in the pasta; cook covered as directed in the chart or until tender. Drain in a colander. |
| Macaroni 3 cups water. Add 2 cups macaroni. | HI 5 | 6 to 7 minutes 5½ to 6½ minutes | |
| Lasagna noodles 4 cups water. Add 8 oz. lasagna noodles. | HI 5 | 7 to 8 minutes 11 to 12½ minutes | |
| Egg noodles 6 cups water. Add 4 cups noodles. | HI 5 | 8 to 10 minutes 5½ to 6½ minutes | |

COOKING TIPS

RICE COOKING TABLE

| TYPE OF RICE | POWER LEVEL | COOKING TIME | DIRECTIONS |
|---------------------------------------------------------------------|-------------|--------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Long grain 2 1/4 cups water. Add 1 cup rice. | HI 3 | 3 1/2 to 4 1/2 minutes 18 minutes | Combine hot tap water, and salt if desired, in a 2-quart microwavable casserole. Cover with a microwavable lid or vented plastic wrap. |
| Brown 2 1/2 cups water. Add 1 cup rice. | HI 5 | 4 1/2 to 5 1/2 minutes 28 minutes | 1. Cook as directed in the chart or until the water boils. 2. Stir in the rice and any seasonings. Cook covered as directed in the chart or until the water is absorbed and the rice is tender. Let stand covered 5 to 10 minutes. Fluff with a fork. |
| Long grain and wild rice mix 2 1/3 cups water. Add 6 oz. pkg. | HI 3 | 4 to 5 minutes 28 minutes | |
| Quick cooking 1 cup water. Add 1 cup rice. | HI | 2 to 3 minutes | Cook water until it boils. Stir rice into boiling water and let stand, covered 5 to 10 minutes or until water is absorbed and rice is tender. Fluff with a fork. |

MAINTENANCE

CARE AND CLEANING

For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up.

Never use abrasive powder or pads. Wipe the microwave oven inside and out, including the hood bottom cover, with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe dry.

Use a chrome cleaner and polish on chrome, metal and aluminum surfaces. Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon. Clean your oven weekly or more often, if needed.

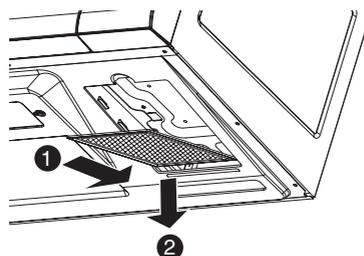
METAL RACK

Wash the metal rack with a mild soap and a soft or nylon scrub brush. Dry completely. Do not use abrasive scrubbers or cleaners to clean rack.

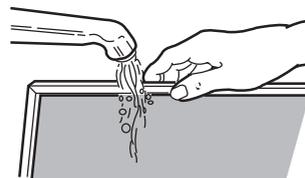
CLEANING THE GREASE FILTERS

The grease filters should be removed and cleaned often, at least once a month.

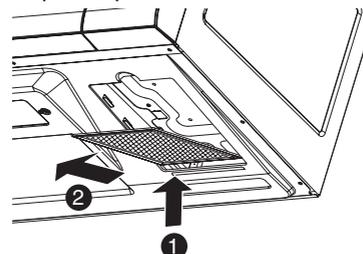
1. To remove the grease filters, slide each filter to the side, then pull the filters downward. The filters will drop out.



2. Soak grease filters in hot water and a mild detergent. Rinse well and shake to dry. **Do not use ammonia or place them in a dishwasher. The aluminum will darken.**



3. To reinstall the filters, slide them into the side slots, then push up and forward to lock.



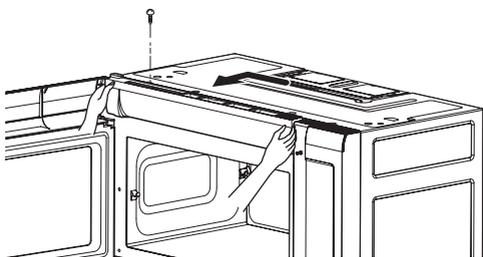
NOTE: Do not operate the hood without the filters in place.

MAINTENANCE

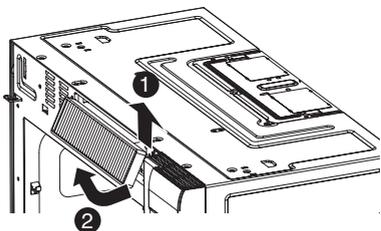
CHARCOAL FILTER REPLACEMENT

If your oven is vented inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, call 1-800-243-0000 or go to www.lg.com/us/support/parts-accessories.

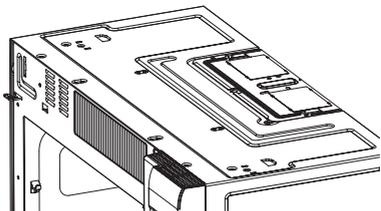
1. Turn the power off at the main power supply and wear gloves
2. Remove the one vent grille mounting screws. (2 outside screws)
3. After open door. Slide vent grille to left and tip it forward.



4. Remove the old filter.



5. Slide a new charcoal filter into place.

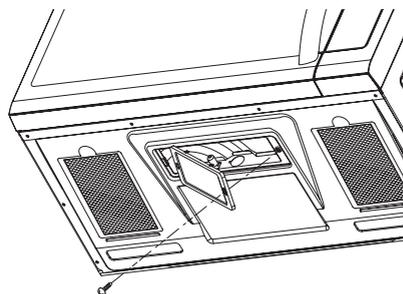


6. Slide in vent grille and replace the mounting screw. Turn the power back on at the main power supply and set the clock.

COOKTOP/NIGHT LIGHT REPLACEMENT

1. Unplug the oven or turn off power at the main power supply.

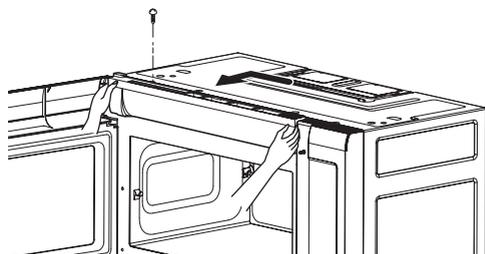
2. Remove the halogen lamp cover mounting screws.



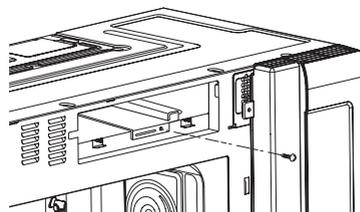
3. Replace the halogen lamp.
4. Replace the halogen lamp cover and mounting screws.
5. Turn the power back on at the main power supply.

OVEN LIGHT REPLACEMENT

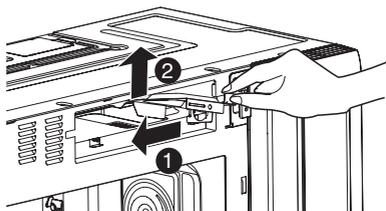
1. Unplug the oven or turn off power at the main power supply and wear gloves.
2. Remove the vent cover mounting screw. (1 outside screw)
3. Slide vent grille left, then lift out to remove.



4. Remove the cover screw slide the cover to left and then lift up the bulb holder.



MAINTENANCE



5. Replace the bulb with a 30 watt appliance bulb.
6. Replace the bulb holder and screw.
7. Slide in vent grille and replace the mounting screw. Replace the mounting screws. Turn the power back on at the main power supply.

COOKING UTENSILS

MICROWAVE UTENSIL GUIDE

| USE | DO NOT USE |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>OVENPROOF GLASS (treated for high intensity heat): Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim.</p> <p>CHINA: Bowls, cups, serving plates and platters without metallic trim.</p> <p>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. Use plastic dishes, cups, semirigid freezer containers and plastic bags only for short cooking time. Use these with care because the plastic may soften from the heat of the food.</p> <p>PAPER: Paper towels, waxed paper, paper napkins and paper plates with no metallic trim or design. Look for the manufacturer's label for use in the microwave oven.</p> | <p>METAL UTENSILS: Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.</p> <p>METAL DECORATION: Metal-trimmed or metal-banded dinnerware, casserole dishes, etc. The metal trim interferes with normal cooking and may damage the oven.</p> <p>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.</p> <p>WOOD: Wooden 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.</p> <p>TIGHTLY COVERED UTENSILS: Be sure to leave openings for steam to escape from covered utensils. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches could explode.</p> <p>BROWN PAPER: Avoid using brown paper bags. They absorb too much heat and could burn.</p> <p>FLAWED OR CHIPPED UTENSILS: Any utensil that is cracked, flawed or chipped may break in the oven.</p> <p>METAL TWIST TIES: Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.</p> |

Do not use recycled paper products in the microwave oven. They sometimes contain impurities that cause sparks to occur.