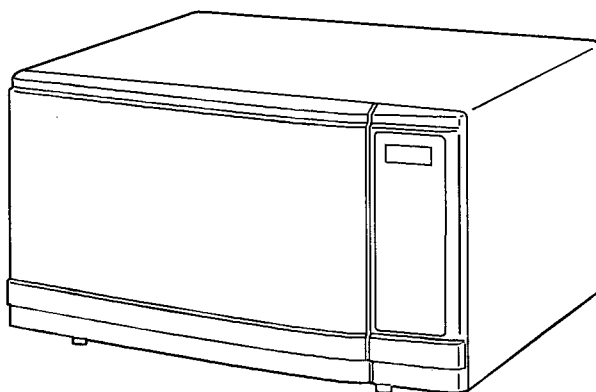


SANYO

INSTRUCTION MANUAL AND COOKING GUIDE

EM-P842T

Microwave Oven



Read these instructions carefully before using your microwave oven.
If you follow the instructions, your oven will provide you with many years of
good service.

SAVE THESE INSTRUCTIONS

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 (bent)
 - (2) HINGES AND LATCHES (broken or loosened)
 - (3) DOOR SEALS AND SEALING SURFACES
- (d) **The oven** should not be adjusted or repaired by anyone except properly qualified service personnel.

Please record your product's information

When you call to request service, you need to know your complete Model number and Serial number. Please fill in the information below. Please also record purchase date, price and where purchased.

Model Number: _____ (Located on the inner left side of the control panel)

Serial Number: _____ (Located on the inner left side of the control panel)

Date of Purchase: _____

Purchase Price: _____

Where Purchased: _____

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SAFETY

SET UP

OPERATION

COOKING GUIDE

MAINTENANCE

SAFETY

PROPER AND SAFE USE OF YOUR OVEN

- The oven must be level.
- The turntable and turntable roller rest must be in the oven during cooking.
- Place the cookware gently on the turntable and handle it carefully to avoid possible breakage.
- Incorrect use of browning dish may cause the turntable to break. See page 7.
- Use only the specified bag size when using Direct Access Popcorn.
- The oven has several built-in safety switches to ensure that the power remains off when the door is open. Do not tamper with these switches.
- Do not operate the microwave oven empty. Operating the oven with no food or food that is extremely low in moisture can cause fire, charring or sparking.
- Do not cook bacon directly on the turntable. Excessive local heating of the turntable may cause it to break.
- Do not heat baby bottles or baby food in the microwave oven. Uneven heating may occur and could cause physical injury.
- Do not heat narrow-necked containers, such as syrup bottles.
- Do not attempt to deep-fry in your microwave oven.
- Do not do home canning in this microwave oven as it is impossible to be sure all contents of the jar have reached boiling temperature.
- Do not use this microwave oven for commercial purposes. This microwave oven is made for household use only.
- To prevent delayed eruptive boiling of hot liquids and beverages or scalding, stir liquid before placing the container in the oven and again halfway through cooking time. Let stand in the oven for a short time and stir again before removing the container.

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 the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 2.
3. As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.
6. Some products such as whole eggs, water with oil or fat, sealed containers and closed glass jars may explode and therefore should not be heated in this oven.
7. Use this appliance only for its intended uses as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

If a fire should start:

- Keep the oven door closed
- Turn the oven off, and
- Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Keep in mind the following rules at all times:

- a. Do not overcook food. Carefully attend the appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Do not use the oven cavity for storage purposes. Do not store combustible items such as bread, cookies, paper products, etc. inside the oven. If lightning strikes the power line, the oven may turn on by itself.
 - c. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
4. This oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 6.
 5. Install or locate this oven only in accordance with the provided installation instructions.
 8. As with any appliance, close supervision is necessary when used by children.
 9. Do not operate this oven if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
 10. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for examination, repair or adjustment.
 11. Do not cover or block any vents on the oven.
 12. Do not store or use this appliance outdoors.
 13. Do not use this oven near water, near a kitchen sink, in a wet basement or near a swimming pool, and the like.
 14. Do not immerse cord or plug in water.
 15. Keep cord away from heated surfaces.
 16. Do not let cord hang over edge of table or counter.
 17. When cleaning door and oven surfaces that meet when door is closed, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. (See "Cleaning" instructions on page 30.)

SAFETY

SAVE THESE INSTRUCTIONS

ELECTRICAL GROUNDING INSTRUCTIONS



DANGER

Electric Shock Hazard

- Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.



WARNING

Electric Shock Hazard

- Improper use of the grounding plug can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. If there is 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 that has a grounding wire with a grounding plug. The oven must be plugged into an outlet that is properly installed and grounded.

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

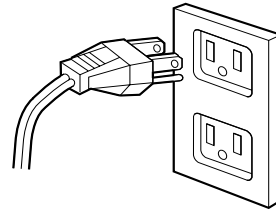
A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.

Longer cord sets or extension cords may be used with following precautions:

- The marked electrical rating of the cord set or extension cord should be equal to or higher than the electrical rating of the appliance.
- The extension cord must be a grounding-type 3- wire cord.
- A longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

The electrical power cord must be kept dry and must not be pinched or crushed in any way.

Properly polarized and grounded outlet



Three-pronged (grounding) plug

UTENSILS



CAUTION

Personal Injury Hazard

- Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches pierced before cooking.

See following page for further instructions "Materials you can use in microwave oven or to be avoided in microwave oven."

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250 mL) along with the utensil in question.
 2. Cook on **maximum** power (P100) for 1 minute.
 3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- Do not exceed 1 minute testing time.**

CAUTION:

1. Do not use plastic containers for testing.
2. Some containers and dishware may be warm (or hot) in only one area. Do not use a container that becomes warm anywhere.

SAFETY

Materials you can use in microwave oven

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least $\frac{3}{16}$ inch above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment paper	Use as a cover to prevent spattering or a wrap for steaming.
Plastic	Follow the manufacturer's instructions. Only use items labeled "Microwave Safe." Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and to retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam cups	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

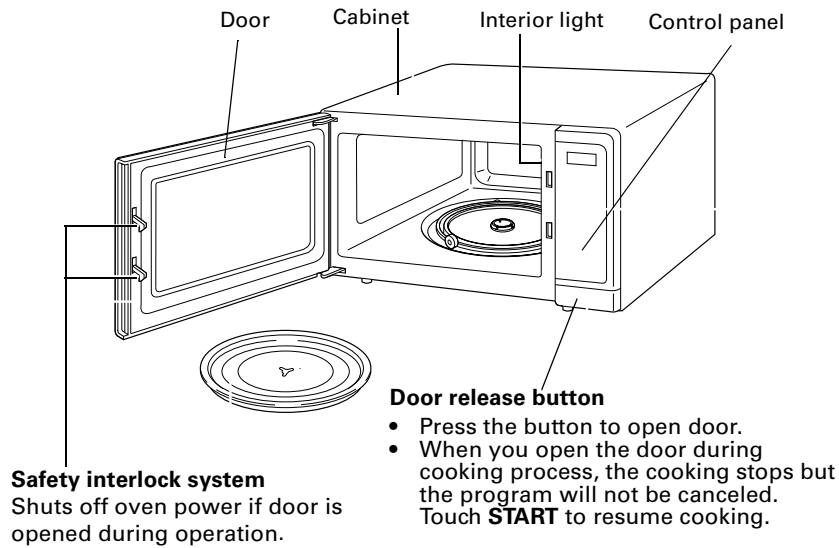
SET UP

NAMES OF OVEN PARTS AND ACCESSORIES

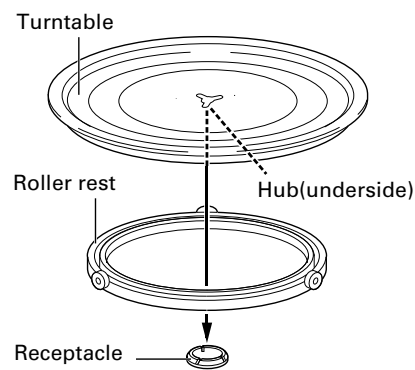
Remove the oven and all materials from the carton.

Your oven comes with the following accessories:

- 1 Turntable
- 1 Turntable roller rest
- 1 Instruction Manual



TURNTABLE INSTALLATION



1. Place the roller rest on the cavity bottom.
2. Place the turntable on top of the roller rest as shown in the diagram. Make sure the turntable hub is securely locked in the receptacle.

- **Never place the turntable upside down.** The turntable should never be restricted.
- Both turntable and roller rest must always be used during cooking.
- All food and containers of food are always placed on the turntable for cooking.
- **The turntable returns to its original starting position** when cooking is finished. The light and fan will remain on but microwave power is turned off.
- The turntable rotates clockwise and counterclockwise; this is normal.
- If turntable or roller rest cracks or breaks, contact your nearest authorized service center.

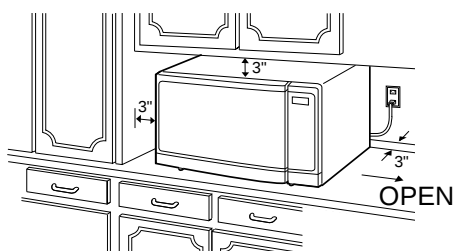
INSTALLATION

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

NOTE: This unit is not designed for 50 Hz or any circuit other than a 120-volt/60-Hz AC circuit. This oven is designed for countertop installation.

Countertop Installation

1. Select a level surface that provides enough open space for the intake and/or outlet vents.



A minimum clearance of 3 inches is required between the oven and any adjacent wall. One side must be open.

- Leave a minimum clearance of 3 inches above the oven.
 - Do not remove the legs from the bottom of the oven.
 - Blocking the intake and/or outlet openings can damage the oven.
 - Place the oven as far away from radios and T.V.'s as possible. Operation of microwave oven may cause interference to your radio or TV.
 - If the cabinet is covered with a protective film, remove the film.
2. Plug your oven into a standard 120-volt / 60-Hz household outlet. Be sure the electrical circuit is at least 15 amperes and that your microwave oven is the only appliance on the circuit.

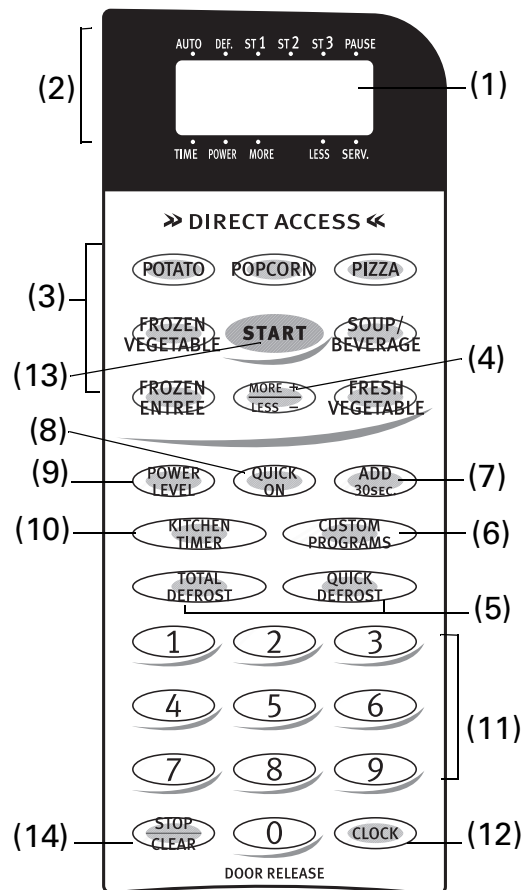
WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

SET UP

OPERATION

CONTROL PANEL AND FEATURES

EM-P842T



CONTROL PANEL AND FEATURES (CONT.)

(1) Display Window

Shows cooking time in seconds during cooking. Shows clock time when oven is not in use.

(2) Indicators

AUTO: Lights during Direct Access microwaving.

DEF.: Lights during Auto Defrost.

PAUSE: Flashes to alert you to rearrange food during Auto Defrost process.

ST1/ ST2/ ST3: Lights to indicate current cooking stage.

TIME: Flashes to prompt you to enter time and lights when time has been entered.

POWER: Lights to indicate the power level has been selected.

MORE/LESS: Lights to indicate MORE/LESS adjustment has been entered.

SERV.: Flashes to prompt you to enter number of serving for Direct Access microwaving.

LB/OZ: Flashes to prompt you to enter food weight for Auto Defrost. Lights when weight has been entered.

(3) Direct Access keypads (page 15)

(4) MORE/LESS

Adds or reduces cooking time for Direct Access menu keypads.

(5) Auto Defrost by Weight (page 16)

TOTAL DEFROST: Provides thorough defrosting results.

QUICK DEFROST: Provides faster defrosting when complete defrosting is less crucial. This defrost option is excellent for thawing items such as frozen ground meat for use in spaghetti sauce or for taco meat.

(6) CUSTOM PROGRAMS (page 19)

(7) ADD 30 SEC. (page 17)

(8) QUICK ON (page 18)

(9) POWER LEVEL (page 14)

(10) KITCHEN TIMER (page 13)

(11) Number keys

(12) CLOCK (page 12)

(13) START

(14) STOP/CLEAR

Clears all previous settings if pressed before cooking starts. During cooking, press once to stop oven. Press twice to stop and clear all entries.

Beep Sound

To confirm your key entry, a beep will sound when a keypad is pressed.

OPERATION

SETTING CLOCK

To set the correct time of day, follow the steps below.

Example: To set 3:15:

Step	Procedure	Keypad
1	Press CLOCK .	
2	Press 3 , 1 and 5 to enter time of day.	  
3	Press CLOCK . The clock starts counting.	

- Note:**
- If the clock (or display) shows any abnormality, unplug the oven from the AC outlet. Plug it in again and then reset the clock.
 - When your oven is plugged in for the first time or when power resumes after a power interruption, the numbers in the display reset to **0:00**.
 - This is a 12 hour clock.
 - You can use the oven without setting clock.

CHILD LOCK-OUT

The oven has a safety feature which prevents use by children. The feature locks the operation of the oven until canceled.

To set:

Step	Procedure	Keypad
1	Press START and hold for 4 seconds. L appears in the display.	

To cancel:

Step	Procedure	Keypad
1	Press START and hold for 4 seconds. L disappears from the display.	

KITCHEN TIMER

You can use the Kitchen Timer function independently, even while a cooking program is going on in the oven.

Example: To set timer for 3 minutes:

Step	Procedure	Keypad
1	Press KITCHEN TIMER .	
2	Press 3 , 0 and 0 to set 3 minutes. (up to 99 minutes 99 seconds)	  
3	Press START . The timer starts counting and beeps for 7 seconds at the end.	

- Note:**
- After pressing **KITCHEN TIMER**, you have 10 seconds to enter time or the setting will be cleared with a beep.
 - Press **STOP/CLEAR** to clear or change a Kitchen Timer setting.
 - When cooking or defrosting time appears with a flashing letter **K** in the display, this indicates that the Kitchen Timer is in operation.
 - A steady letter **K** in display indicates that only the Kitchen Timer is in use.
 - To check remaining time on Kitchen Timer during cooking/defrosting, press **KITCHEN TIMER**. The remaining time will appear in the display for 5 seconds.
 - To stop Kitchen Timer beeping, press **KITCHEN TIMER**.
 - If oven and Kitchen Timer stop at the same time, only the oven will beep.
 - If a cooking completes while you are setting the Kitchen Timer, all settings are cleared. Restart from step 1.
 - After entering time in step 2, Kitchen Timer will automatically begin after 5 seconds if **START** is not pressed.

OPERATION

TIME COOKING

This basic microwave cooking method allows you to cook food for a desired time. The oven can be programmed for 99 minutes 99 seconds. In addition to the **P100** (maximum) power level, you can select different microwave power from 10 levels, **P 0** to **P90** (0-90% of total power level).

Multistage Cooking:

You can program oven for 3 cooking stages. Each stage can be programmed with a different power level and time. To program 2-stage or 3-stage cooking, repeat the Time Cooking steps 1 and 2 and press **START**. The oven will automatically proceed to the end of cooking stages.

Delay Start Cooking:

You can delay the time when you want cooking to start. Cooking can be delayed up to 99 minutes and 99 seconds. To delay cooking, follow procedure for multistage cooking, but for stage1 use power level **P 0**.

Example: To cook at power level P80 for 40 seconds:

Step	Procedure	Keypad																								
1	Enter 40 seconds by pressing 4 and 0 .	4 0																								
2	Press POWER LEVEL until P80 appears in the display. <table><thead><tr><th>Power level</th><th>Press</th></tr></thead><tbody><tr><td>P100(100%)</td><td>once</td></tr><tr><td>P90(90%)</td><td>twice</td></tr><tr><td>P80(80%)</td><td>3 times</td></tr><tr><td>P70(70%) Medium High</td><td>4 times</td></tr><tr><td>P60(60%)</td><td>5 times</td></tr><tr><td>P50(50%) Medium</td><td>6 times</td></tr><tr><td>P40(40%)</td><td>7 times</td></tr><tr><td>P30(30%) Med Low/Defrost</td><td>8 times</td></tr><tr><td>P20(20%)</td><td>9 times</td></tr><tr><td>P10(10%)</td><td>10 times</td></tr><tr><td>P 0 (0%)</td><td>11 times</td></tr></tbody></table>	Power level	Press	P100(100%)	once	P90(90%)	twice	P80(80%)	3 times	P70(70%) Medium High	4 times	P60(60%)	5 times	P50(50%) Medium	6 times	P40(40%)	7 times	P30(30%) Med Low/Defrost	8 times	P20(20%)	9 times	P10(10%)	10 times	P 0 (0%)	11 times	POWER LEVEL
Power level	Press																									
P100(100%)	once																									
P90(90%)	twice																									
P80(80%)	3 times																									
P70(70%) Medium High	4 times																									
P60(60%)	5 times																									
P50(50%) Medium	6 times																									
P40(40%)	7 times																									
P30(30%) Med Low/Defrost	8 times																									
P20(20%)	9 times																									
P10(10%)	10 times																									
P 0 (0%)	11 times																									
3	Press START .	START																								

Note:

- If no power level is entered, the power level will always be **P100** (100%).
- Foods with high moisture content should be cooked on **P100** power.
- To check the power level during cooking, press **POWER LEVEL**.

POWER LEVEL SETTING GUIDE

P100	• Cooking poultry, vegetables, and most casseroles. Boiling water. • Preheating a browning dish.	P50	• Cooking custards and pasta. • Cooking rump roast, ham, veal, lamb.
P90	• Reheating rice and pasta.	P40	• Cooking less tender cuts of meat in liquid or slow-cooking dishes. • Completing the cooking cycle of less tender roasts.
P80	• Reheating precooked or prepared food quickly. • Cooking fish.	P30	• Completing the cooking cycle of casseroles, stews, sauces. • Manual defrosting.
P70	• Cooking cheese dishes.	P20	• Softening chocolate. • Clarifying butter. • Heating breads, rolls, pancakes, tacos, tortillas, French toast.
P60	• Cooking scrambled eggs. • Baking cakes.	P10	• Softening cream cheese, butter. • Keeping casseroles warm.

DIRECT ACCESS COOKING

Direct Access Cooking allows you to reheat or cook food automatically without entering power level or time. Choose the appropriate keypad and press 1 - 4 times, depending on the serving size/or weight, and press **START**.

Example: To heat 2 servings of soup:

Step	Procedure	Keypad
1	Press SOUP/ BEVERAGE twice.	
2	Press START . The time counts down in the display.	

Direct Access Cooking Serving sizes:

Food Keypad	Press Food Keypad			
	once	twice	3 times	4 times
POTATO	1 potato (6 oz)	2 potatoes (12 oz)	3 potatoes (18 oz)	-
PIZZA	1 slice (3 oz)	2 slices (6 oz)	3 slices (9 oz)	-
FROZEN VEGETABLE	5 oz	10 oz	16 oz	-
SOUP/BEVERAGE	1 serving (8 oz)	2 servings (16 oz)	3 servings (24 oz)	-
FRESH VEGETABLE	4 oz	8 oz	12 oz	-
FROZEN ENTREE	6 oz	9 oz	15 oz	20 oz
POPCORN	3.5 oz	3.0 oz	1.75 oz	-

OPERATION

MORE/LESS TIME ADJUSTMENT

The **MORE+/LESS** - keypad allows fine adjustments in Direct Access microwaving by either increasing or decreasing the preprogrammed cooking time.

You can change the cooking time by pressing **MORE/LESS** key once or twice.

To increase the time, press **MORE/LESS** once, and press **START**.

To decrease the time, press **MORE/LESS** twice, and press **START**.

AUTOMATIC DEFROST BY WEIGHT

Automatic Defrost allows you to easily defrost food. Power levels and times are automatically determined when the food weight is entered.

TOTAL DEFROST: Use for thorough defrosting of larger, dense frozen foods, when it is important to have the center section defrosted as well as the outside. Ideal for items such as roasts, whole chicken and steak.

QUICK DEFROST: Use to assist separation of frozen pieces of chicken or fish that need preparation prior to cooking. Excellent for defrosting ground meat for use in spaghetti sauce or taco meat.

Example: To thoroughly defrost a 2.5 lb Whole Chicken:

Step	Procedure	Keypad																				
1	Press TOTAL DEFROST .																					
2	Enter the weight of food. Weight must be converted to pounds and tenths (0.1) of a pound. Example: 2 lb. 8 oz. = 2.5 lbs Conversion Chart: <table><thead><tr><th>Ounces</th><th>Tenths of a Pound</th></tr></thead><tbody><tr><td>1 - 2</td><td>0.1</td></tr><tr><td>3 - 4</td><td>0.2</td></tr><tr><td>5</td><td>0.3</td></tr><tr><td>6 - 7</td><td>0.4</td></tr><tr><td>8</td><td>0.5</td></tr><tr><td>9 - 10</td><td>0.6</td></tr><tr><td>11 - 12</td><td>0.7</td></tr><tr><td>13</td><td>0.8</td></tr><tr><td>14 - 15</td><td>0.9</td></tr></tbody></table>	Ounces	Tenths of a Pound	1 - 2	0.1	3 - 4	0.2	5	0.3	6 - 7	0.4	8	0.5	9 - 10	0.6	11 - 12	0.7	13	0.8	14 - 15	0.9	
Ounces	Tenths of a Pound																					
1 - 2	0.1																					
3 - 4	0.2																					
5	0.3																					
6 - 7	0.4																					
8	0.5																					
9 - 10	0.6																					
11 - 12	0.7																					
13	0.8																					
14 - 15	0.9																					
3	Press START . Total defrost time appears in the display.																					

Defrosting Techniques:

- Remove freezer paper, plastic wrap or foil wrap. Place food in a microwave-safe dish.
- To prevent thin parts and edges from becoming too warm and cooking before center of food is defrosted, shield with small pieces of aluminum foil.
- Because some foods will still be icy in the center, it is necessary to have a standing time after defrosting the food in the oven. Food should be taken out of the oven to complete defrosting. A longer standing time might be required for denser foods such as roasts.
- The total defrost includes preset standing time.
- **Time Defrosting:** Use power level **P30** (Medium Low). For most frozen foods, allow approximately 5 minutes per pound. To speed up the defrosting of dense foods over 1 lb, you may start on **P100 for 2 minutes**. Then reduce to the power level **P30** and enter remaining time.

- Note:**
- Maximum weight for defrosting is 5.9 lbs.
 - The oven selects 1 lb if a weight is not entered.
 - **Beep tone sounds 5 times during the defrosting cycle to signal that food should be rearranged to improve defrosting performance.** The oven continues the defrosting cycle to the end if you do not open the door.
 - Food can be defrosted in a styrofoam package.

DEFROSTING CHART

Item	During Defrosting
Ground Meat (Beef, Poultry)	Turn over. Remove defrosted portions.
Steaks/Chops/Ribs/Roasts/Whole Chicken/Meat Pieces such as Chicken Pieces, Liver, Stew Meat, Bacon, Fish or Seafood	Turn over and rearrange. Shield warm or defrosted portions with small pieces of aluminum foil. Break apart pieces and remove any meat or fish that is almost thawed. Some ice crystals should remain. Rinse chicken pieces, Cornish hens and fish fillets in cold water to separate after defrosting.

ADD 30 SECONDS

This feature provides 2 functions:

- Allows you to cook for only 30 seconds.
- Allows you to extend a cooking time by 30 seconds without pressing **START**.
You can repeat this option up to 3 times during Time Cooking.

Example: To set 30-second cooking:

1	Press ADD 30 SEC. once.	
2	Press START . The display shows time countdown.	

Note: This feature cannot be used during Direct Access Cooking or Auto Defrost by weight.

OPERATION

QUICK-ON COOKING

A time-saving feature, Quick-On control allows you to cook at 100% power without pressing **START**.

Example: To set Quick-On cooking for 2 minutes:

Step	Procedure	Keypad						
1	Press QUICK ON .							
2	Press 2. The display shows time counting down. <table border="1"><thead><tr><th>Press</th><th>Cooking time</th></tr></thead><tbody><tr><td>0</td><td>30 seconds</td></tr><tr><td>1 - 9</td><td>1 - 9 minutes</td></tr></tbody></table>	Press	Cooking time	0	30 seconds	1 - 9	1 - 9 minutes	
Press	Cooking time							
0	30 seconds							
1 - 9	1 - 9 minutes							

Note: Quick-On can not be used with other special features.

QUICK-ON REHEATING AND COOKING CHART

Reheating	Amount	Time	Special Notes
Meat			
Chili, stews	2 cups	3 - 4 min.	Place in microwave-safe dish. Cover. Stir halfway through cooking time.
Hamburgers, meat loaf slices	1 serving 2 servings	1/2 - 1 min. 1 - 2 min.	Place on microwave-safe plate. Cover with paper towel. Turn over once.
Poultry			
Chicken pieces	2 4	1 - 2 min. 2 - 3 min.	Heat on microwave-safe plate. Cover with wax paper. If fried, cover with paper towel.
Chicken, turkey, sliced	3 - 5 oz	1 - 2 min.	Heat on microwave-safe plate. Cover with wax paper.
Seafood			
Shrimp, crab, or scallops in sauce, frozen	6 1/2 oz	3 - 5 min.	Pierce pouch and place on microwave-safe plate. Flex pouch to mix halfway through cooking time.
Cooked rice, pasta	1 cup (250 mL) 2 cups (500 mL)	1 - 2 min. 2 - 3 min.	Heat in microwave-safe casserole, covered with plastic wrap.
Canned vegetable	8 oz 15 oz	1 - 2 min. 2 - 3 min.	Use microwave-safe casserole, covered. Stir once.
Cooking	Amount	Time	Special Notes
Mashed potatoes instant	4 servings	3 - 5 min.	Follow package directions. Reduce liquid by 1 tbsp (15 mL).
Pudding and pie filling mix	3 1/4 oz	4 - 6 min.	Follow package directions. Stir once.
Cereals			
Cream of wheat (regular)	1/4 cup (50 mL)	1 - 2 min.	Add 3/4 cup (175 mL) of water. Cook uncovered. Stir once. Let stand for 1 minute.

CUSTOM PROGRAMS

For food/recipes prepared most often, you can easily custom program your own sequences or cooking stages (power levels/cooking times). You can set 3 different custom programs (C1, C2 and C3). Each program may have 1 - 3 cooking stages.

For example, you frequently cook 1 cup long-grain rice. For Stage 1 you use 100% power for 5 minutes to bring water to a boil. You then add rice, salt and butter and for Stage 2 you use 30% power for 20 minutes to cook rice. To set these 2 cooking sequences in the first Custom Program (C1):

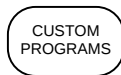
Stage 1 for 5 minutes at P100 (100% power)

Stage 2 for 20 minutes at P30 (30% power)

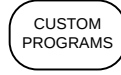
1	Press CUSTOM PROGRAMS once. C-1 appears in the display.	
2	Press 5 , 0 and 0 to enter 5 minutes.	  
3	Press POWER LEVEL once to select P100.	
4	Press 2 , 0 , 0 and 0 to enter 20 minutes.	   
5	Press POWER LEVEL repeatedly until P30 appears in display.	
6	Press CUSTOM PROGRAMS once. The Custom Program C1 is now programmed into the microwave memory.	

OPERATION

To use a Custom Program:

1	Once programming is completed, you can call up any of your Custom Programs (C1, C2 or C3) by pressing the CUSTOM PROGRAMS keypad once, twice or 3 times.	
2	Press START .	

To delete a Custom Program:

1	Call up the Custom Programs (C1, C2 or C3) you want to delete by pressing CUSTOM PROGRAMS .	
2	Press 0 and then CUSTOM PROGRAMS .	 

Note:

- For custom programming, only Time Cooking can be used.
- For more details, see page 13 for multi-stage cooking.

COOKING GUIDE

COOKING PRINCIPLES AND TECHNIQUES

Advantages of microwave cooking are speed and efficiency. For warming, heating, and defrosting, nothing compares. There are a few tips that will make microwaving easier and more enjoyable.

Microwave Cooking Principles

Because microwave cooking requires only one-quarter to one-third the time of conventional cooking, the same cooking principles become even more important.

Quantity

In microwave cooking, the cooking time is dependent on the amount of food in the oven. If you double the recipe, plan on doubling the cooking time.

Density

Dense foods, such as potatoes, need more cooking time as they take longer for microwave energy to penetrate and the heat to conduct through them.

Shape and Size

Cut food into uniform shapes and sizes for even cooking in the microwave. When cooking irregular shapes (such as chicken pieces), place the thicker parts to the outer edge of the dish.

Moisture, Sugar and Fat

Food high in moisture, sugar or fat cook faster. Add a minimum of liquid to moisten foods.

An excess amount of water slows cooking.

Starting Temperature

Frozen or refrigerated foods take longer to microwave than food at room temperature.

Delicate Ingredients

Delicate foods such as eggs, cheese, mayonnaise, etc., cook very quickly, and should be watched carefully.

Microwave Cooking Techniques

Arranging: Arrange food in a circular pattern, with denser, thicker items at the edge of the dish.

Piercing: Pierce the membrane of foods such as eggs, oysters, snails, sausages, livers, clams and whole vegetables, so they do not burst.

Reheating: Cooked food reheats extremely well by using a low level of microwave energy. Place denser foods near the outer edge of the dish when reheating.

Covering: Most foods will cook and reheat better when covered. Pierce plastic wrap to vent steam.

Stirring: To help food cook more quickly and evenly.

Turning Over: To promote more even cooking, turn larger solid items such as roasts or baked potatoes over halfway through the cooking time.

Shielding: Use small, smooth strips of aluminum foil to prevent corners, thin or bony areas from overcooking.

Standing Time: Foods continue cooking even after removal from the oven. Standing time is necessary to allow foods to complete cooking/defrosting.

Converting Recipes

Microwave recipes will likely call for less liquid and cooking time.

Microwave Thermometers

For best results, a microwave-safe thermometer can be carefully and properly inserted into the food. The guide below gives suggested thermometer readings for meat and poultry. Keep in mind that standing time is essential for most food to reach its proper serving temperature.

Guide to Internal Temperatures

140°F (60°C)	Rare beef
150°F (66°C)	Vegetables, hot drinks, soups, casseroles
160°F (71°C)	Medium beef, lamb, veal
165°F (74°C)	Well-done beef, lamb
170°F (77°C)	Whole fish
185°F (85°C)	Well-done pork, poultry pieces or roasted bird

DIRECT ACCESS COOKING

COOKING/REHEATING TIPS

POTATO

- Arrange in a circular pattern with heavier ends pointing toward the outer edge of the turntable.
- Do not place potato in the center of oven when cooking.

FROZEN VEGETABLE

- **Frozen vegetables in a pouch:** Remove frozen vegetables from package and place them in a microwave-safe casserole or dish.

SOUP/BEVERAGE

- When cooking canned soups, remove soup from can and place in a microwave-safe dish. Add milk or water as directed on can. Cover.

FRESH VEGETABLE

- Place in a bowl or dish. Add 1 tablespoon water per serving. Cover.
- Weight shown is for washed, prepared vegetables.

FROZEN ENTREE

- Special packaging to "crisp" foods such as pizzas, French fries and pocket-type sandwiches should be cooked according to manufacturer's directions.

- If entrée contains a sauce that may bubble over (such as pot pies or macaroni and cheese), place container on a microwave-safe plate to catch spills.

POPCORN

- Do not use this feature if popcorn bag size is not 3.5 oz, 3.0 oz or 1.75 oz.
- Do not leave the oven unattended when popping popcorn.
- Supervise children closely.

CAUTION:

- 1) Pop only one bag at a time.
- 2) Do not reheat unpopped kernels or reuse bag. Overcooking can result in an oven fire.
- 3) Never use a brown paper bag for popping corn.
- 4) After popping, open bag carefully as popcorn and steam are extremely hot.

Direct Access Cooking/Reheating Guide

Item/ Amount	Press keypad	Special Notes	Starting Temp.
Potatoes, white, baking 1 potato (6 oz)	POTATO (1 - 3 potatoes)	Pierce skin. Pierce with fork. Place on a paper towel. Let stand 3 -5 minutes after cooking.	Room
Cooked pizza 1 slice (3 oz)	PIZZA (1 - 3 slices)	Place on paper towel or paper plate or leave in uncovered cardboard box, points toward center. CAUTION: Be careful when eating pizza. The pizza surface and sauce can be very hot.	Room/ Refridge.

Item/ Amount	Press keypad	Special Notes	Starting Temp.
Broccoli, Brussels sprouts, Carrots, Corn, Cauliflower, Green beans, Peas, Spinach, or a mixture of these.	FROZEN VEGETABLE (5, 10, 16 oz)	Follow package directions for adding water, piercing pouch, cooking in a dish, venting package, etc.	Frozen
Coffee/Tea 1 serving (8 oz)	SOUP/ BEVERAGE (1 - 3 servings)	No cover. Stir after reheating.	Room/ Refridge.
Soup 1 serving (8 oz)		Cover. Stir after reheating.	
Milk 1 serving (8 oz)		No cover. Stir after reheating. For hot chocolate, etc.	
Artichokes, Beans, Broccoli, Brussels sprouts, Cabbage, Carrots, Corn, Cauliflower, Eggplant, Mushrooms, Onion, Okra, Peas, Spinach, Squash, Zucchini, or a mixture of these.	FRESH VEGETABLE (4, 8, 12 oz)	Wash. Prepare and cut into slices, cubes, wedges, or julienne strips. Place in a bowl or dish. Add 1 tablespoon water per serving. Cover.	Room/ Refridge.
Frozen entrees, such as Lasagna, Macaroni and Cheese or other types.	FROZEN ENTREE (6, 9, 15, 20 oz)	Follow package directions for removing or venting cover, piercing pouch, replacing foil, covering with plastic wrap, etc.	Frozen
Popcorn	POPCORN (3.5 oz, 3.0 oz, 1.75 oz)	Unfold the bag and place in oven according to directions.	Room

TIME COOKING - APPETIZERS AND SNACKS

Reheating Guide - Convenience Appetizers and Snacks

Item	Power	Reheating Time	Special Notes
Bagel Dogs Frozen: 1 Room temp: 1	P100 P100	1½ min. 1 min.	Place on paper towel. Let stand for 1 minute after heating.
Corn Dogs Frozen: 1	P100	1 min.	Remove from wrapper and wrap in paper towel. Let stand for 1 minute after heating.
Burritos Frozen: 1 Room temp: 1	P100 P100	2 min. 1 min.	Place on paper plate or microwave-safe dish. Turn over halfway through cooking. Let stand for 1 minute after heating.
Taquitos Frozen: 3 6	P100 P100	1 min. 2 min.	Place on microwave-safe plate. Let stand for 1 minute after heating.
Mini Pizza, Pocket Snacks Frozen: 6	P100	1 min.	Place in a circle on microwave-safe plate. Let stand for 1 minute after heating.
Mini Egg Rolls Frozen: 6 12	P100 P100	1 min. 2 min.	Place egg rolls in circle on paper towel. Let stand for 1 minute after heating.
Chicken or Turkey Nuggets Frozen: 3 6	P100 P100	1 min. 2 min.	Remove nuggets from bag and place on paper towel. Let stand for 1 minute after heating.
Meatballs Frozen: 6 10	P100 P100	1 min. 2 min.	Use microwave-safe plate lined with paper towels. Place meatballs in circle. Let stand for 1 minute after heating.
Nacho Cheese Sauce Room temp: 16 oz.	P100	1 min.	Place sauce in microwave-safe dish. Stir halfway through heating and after heating. CAUTION: Sauce may be very hot after heating.

COOKING GUIDE

TIME COOKING - RICE

Cooking Guide - Rice

Use a 3-quart (3 L) microwave-safe casserole. Heat water 4 to 7 minutes to boil. Add rice, salt and butter or margarine. Cover tightly. Set cooking time and power level according to chart. Let stand for 5 minutes after cooking.

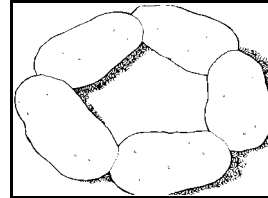
Rice	Water	Power	Cooking Time
Long Grain, 1 cup (250 mL)	1¾ cups (425 mL)	P30	20 - 25 min.
Short Grain, 1 cup (250 mL)	1½ cups (375 mL)	P30	22 - 27 min.

TIME COOKING - VEGETABLES

Fresh Vegetables

Spread out cut vegetables in a shallow microwave-safe dish. Add water as recommended in chart. Add salt to water or salt after cooking. Cook covered. Whole vegetables such as potatoes, squash or eggplant should be pierced and arranged in a circular pattern with heavier ends pointing towards the outer edge of dish.

Halfway through cooking, stir, rearrange and/or turn vegetables over. Let stand, covered. Whole vegetables should stand 10 minutes and cut vegetables 5 minutes.



Fresh Vegetable Cooking Chart

Cook on P100 power. All weights in this chart are weights after peeling and trimming.

Vegetable	Amount	Water	Approx. Cooking Time
Asparagus, spears	1 lb (450 g)	2 tbsp (30 mL)	3 - 4 min.
Beans, green or wax, cut in pieces	1 lb (450 g)	$\frac{1}{4}$ cup (50 mL)	5 - 7 min.
Broccoli, cut in pieces	1 lb (450 g)	$\frac{1}{4}$ cup (50 mL)	3 - 5 min.
Brussels sprouts	10 oz. (280 g)	$\frac{1}{4}$ cup (50 mL)	3 - 5 min.
Cabbage shredded	1 lb (450 g)	$\frac{1}{4}$ cup (50 mL)	5 - 6 min.
Carrots, sliced or diced	1 lb (450 g)	2 tbsp (30 mL)	5 - 7 min.
Cauliflower, chopped	1 medium	$\frac{1}{4}$ cup (50 mL)	3 - 5 min.
Corn, on the cob	1 ear 2 ears 4 ears	none none none	2 - 5 min. 5 - 8 min. 10 - 13 min.
Mushrooms, sliced	$\frac{1}{2}$ lb (230 g)	2 tbsp (30 mL)	2 - 4 min.
Peas, green, shelled	1 lb (450 g)	$\frac{1}{4}$ cup (50 mL)	5 - 7 min.
Potatoes, white, baking, 6 - 8 oz. (170 - 230 g) each. Pierce skin.	1 2 4	none none none	3 $\frac{1}{2}$ - 6 min. 6 - 8 min. 8 - 11 min.
Potatoes, red, boiling	3	$\frac{1}{4}$ cup (50 mL)	7 - 9 min.
Spinach, leaf	1 lb (450 g)	none	3 - 5 min.
Squash, pierce with fork	1 $\frac{1}{2}$ lb (680 g)	none	7 - 9 min.
Zucchini, sliced	1 lb (450 g)	$\frac{1}{4}$ cup (50 mL)	5 - 7 min.

TIME COOKING - MEATS, POULTRY AND FISH

PREPARATION

- Use a microwave-safe dish.
- Defrost frozen food completely.
- Wash poultry and fish in cool water.
- Arrange small items in a single layer in dish, avoid overlapping edges of food.
- Place thick sections toward edge of the dish.
- Use a rack in the dish to elevate meat out of the juices.
- Use spices, seasonings as desired.
- Add salt after cooking if necessary.
- Aluminum foils can be used to cover thin parts of meat or poultry wings and legs to prevent overcooking.
- Foils should be applied toward the end of cooking time.
- Place meat fat side down.

COOKING

- Use wax paper or plastic wrap to stop splattering.
- Turn over or rearrange meat, poultry and fish halfway through cooking time.

CHECKING DONENESS

Beef: The color inside meat indicates doneness. Rare roast should be red inside. Medium is pink and gray indicates well done.

Pork: Cooked pork meat should be gray with clear juice.

Poultry: Juices should be clear yellow when cooked. Legs should move freely.

Fish and Seafood: Should be opaque in color and flake easily.

To check internal temperature of various meats and poultry, use a microwave or conventional meat thermometer after removing meat from the oven. Insert the thermometer avoiding bone or fat. Lower temperatures are found in the center of the roast or in the muscle close to a large bone. **Never use a conventional meat thermometer in the microwave oven.**

Return undercooked food to oven for a short period of time at the recommended power level. Let stand as recommended in chart. Cover roasts and whole poultry during stand time.

Food	Power	Cooking Time	Stand Time	Special Notes
Beef				
4 oz each				
Hamburgers, refrigerated	2 P100	2 - 4 min.	2 min.	Place in a shallow dish and cover loosely with wax paper. Turn over halfway through cooking.
4	P100	4 - 6 min.	2 min.	
Hamburgers, frozen				Defrost frozen patties just enough to easily separated. Turn over halfway through cooking.
2	P100	4 - 6 min.	3 min.	
4	P100	7 - 9 min.	3 min.	
Roasts, tender				
1 lb	P50	10 - 13 min.	10 - 15 min.	Cover with wax paper. Shield halfway through cooking and turn roast over if necessary. Stand tented with foil.

Food	Power	Cooking Time	Stand Time	Special Notes
Beef Meat loaf, 1 ¹ / ₂ lb	P50	15 - 20 min.	5 min.	Arrange in loaf dish. Cover with wax paper.
Pork Chops, loin 1 ¹ / ₂ inch thick, 7 oz each	1 P100 2 P100 4 P100	3 - 5 min. 6 - 8 min. 9 - 11 min.	2 min. 3 min. 3 min.	Place in a shallow dish. Cover loosely with wax paper. Turn over halfway through cooking .
Pork roast, 1 lb	P50	12 - 15 min.	10 - 15 min.	Cover with wax paper. Shield halfway through cooking and turn roast over if necessary. *Approx. temp. after stand 170°F to 175°F (77°C to 79°C)
Ham, slice 1 inch thick, 1 lb	P100	7 - 9 min.	5 min.	Cover with wax paper. Turn over halfway through cooking.
Sausage links, Wieners, fresh 1 - 2 oz each	2 P100 4 P100	1 ¹ / ₂ - 2 min. 1 - 3 min.	1 min. 1 min.	Score or pierce before cooking. Cover with wax paper. Turn over once.
Bacon, slices	2 P100 4 P100	1 ¹ / ₂ - 2 min. 2 ¹ / ₂ - 4 min.	1 min. 1 min.	Cook on bacon rack and cover with a paper towel, or place bacon between two sheets of paper towel on dish. Do not turn bacon over.
Lamb Chops, shoulder 1 ¹ / ₂ inch thick	1 P100 2 P100	2 - 4 min. 4 - 6 min.	2 min. 5 min.	Cover loosely with wax paper.
Poultry Chickens, whole, up to 4 lb 1 lb Cornish hens 1 lb	P100 P100	6 - 9 min. 5 - 8 min.	10 min. 10 min.	Place breast-side down on a roasting rack in a dish. Cover with plastic wrap or wax paper. Turn over halfway through cooking. Stand tented with foil. When cooked, internal temperature should be 185°F (85°C) and juices should run clear.

*Check with conventional thermometer.

Food	Power	Cooking Time	Stand Time	Special Notes
Poultry Chicken pieces, up to 2 lb 1 lb	P100	5 - 8 min.	5 min.	Arrange skin-side up in a baking dish halfway through cooking, meatier portions toward edge of dish. Cover with plastic wrap or lid.
Fish and Seafood Fish fillets, $\frac{3}{4}$ lb Fish steaks 2, 6 oz each Scallops 1 lb Shrimp, medium size, shelled and cleaned, 1 lb Whole fish, stuffed or unstuffed, $1\frac{1}{2}$ to $1\frac{3}{4}$ lb	P100 P50 P70 P70 P100	4 - 6 min. 6 - 9 min. 4 - 7 min. 4 - 7 min. 7 - 10 min.	3 min. 5 min. 3 min. 3 min. 5 min.	Arrange in a single layer in dish. Cover with wax paper. Rearrange or stir shrimp or scallops halfway through cooking.

TIME COOKING - EGGS

SCRAMBLED EGGS

Break eggs into a microwave-safe glass measure.

Add 1 tablespoon milk and 1 teaspoon butter for each egg.

Beat with a fork.

Cook at **Power Level P60** according to time in the chart. Stir at least once during cooking time.

Stir after cooking, and let stand for 1 minute.

Eggs	Cooking Time
1	$\frac{3}{4}$ - $1\frac{1}{2}$ min.
2	$1\frac{1}{2}$ - $2\frac{1}{2}$ min.
3	$2\frac{1}{4}$ - 4 min.
4	$3\frac{1}{4}$ - 5 min.

POACHED EGGS

Use 6-ounce (170 mL) microwave-safe custard cup with $\frac{1}{4}$ cup (50 mL) water for 1 to 3 eggs.

Use 1-quart (1 L) microwave-safe dish with 1 cup (250 mL) water for 4 eggs.

Heat at **P100 POWER** to bring water to a boil with $\frac{1}{8}$ teaspoon salt and up to $\frac{1}{4}$ teaspoon vinegar. Break egg carefully into hot water.

Pierce egg several times lightly with toothpick.

Cover with wax paper.

Cook at **Power Level P50** according to time in the chart. Let stand, covered, 1 minute before serving.

Eggs	Cooking Time
1	$\frac{3}{4}$ - $1\frac{1}{2}$ min.
2	$1\frac{1}{2}$ - 3 min.
3	2 - $3\frac{1}{2}$ min.
4	3 - 5 min.

TIME COOKING - BAKED GOODS AND DESSERTS

Converting Recipes

When adapting quick bread recipes, you will find it necessary to reduce the amount of leavening (baking powder or soda) by about one-quarter the normal amount. A bitter aftertaste is apparent if too much leavening is used in biscuits or muffins. Since food rises higher in the microwave oven, you will not see a loss in volume from the reduction of soda or baking powder.

If a recipe contains buttermilk or sour cream, do not change the amount of soda, since it serves to counteract the sour taste and does not act only as a leavening agent.

When using a mix where leavening cannot be reduced, allow the dough to stand about 10 minutes before cooking in order for some of the gas to be lost.

Breads and rolls should be reheated only until they are warm to the touch. Overheating or overcooking makes bread tough and rubbery.

Cooking/Reheating Guide

Item	Power	Cooking Time	Special Notes
French bread, Frozen: 1 lb Room temp: 1 lb	P80 P80	1 - 2 min. 20 - 30 sec.	Place on paper plate or towel.
Whole coffee cake, Frozen: 10 - 13 oz Room temp: 10 - 13 oz	P80 P80	1 - 2 min. 1/2 - 1 min.	Place on paper plate or towel. Let stand for 5 - 10 minutes before serving.
Butter cake 2 1/4 cups (550 mL) batter 1st stage 2nd stage	P50 P100	5 - 7 min. 1 - 2 min.	Place on inverted pie plate.
Brownies 2 cups (500 mL) batter	P50	8 - 11 min.	Cover with wax paper. Place on inverted pie plate.
Muffins, 1/4 cup (50 mL) batter each 2 6	P70 P70	1 - 1 1/2 min. 3 - 4 min.	

MAINTENANCE

TROUBLESHOOTING

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service center.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Oven will not start.	- Electrical cord for oven is not plugged in. - Door is open. - Wrong operation is set.	- Plug into the outlet. - Close the door and try again. - Check instructions, (pages 11-19)
Arcing or sparking.	- Materials to be avoided in microwave oven are used. - The oven is operated when empty. - Spilled food remains in the cavity.	- Use microwave-safe cookware only. (page 7) - Do not operate with oven empty. - Clean cavity with wet towel.
Unevenly cooked foods.	- Materials to be avoided in microwave oven are used. - Food is not defrosted completely. - Cooking time, power level is not suitable. - Food is not turned or stirred.	- Use microwave-safe cookware only. (page 7) - Completely defrost food. - Use correct cooking time, power level. - Turn or stir food.
Overcooked foods.	Cooking time, power level is not suitable.	Use correct cooking time, power level.
Undercooked foods.	- Materials to be avoided in microwave oven are used. - Food is not defrosted completely. - Oven ventilation ports are restricted. - Cooking time, power level is not suitable.	- Use microwave-safe cookware only. (page 7) - Completely defrost food. - Check to see that oven ventilation ports are not restricted. - Use correct cooking time, power level.
Improper defrosting.	- Materials to be avoided in microwave oven are used. - Cooking time, power level is not suitable. - Food is not turned or stirred.	- Use microwave-safe cookware only. (page 7) - Use correct cooking time, power level. - Turn or stir food.
E (error) message appears in the display.	Wrong operation is set.	Check instructions, (pages 11-19)

MAINTENANCE

QUESTIONS AND ANSWERS

Q. When the oven is plugged into a wall outlet for the first time, it does not work properly. What is wrong?

A. The microcomputer used in the oven control may temporarily become scrambled and fail to function as programmed. Unplug the oven from the wall outlet and then plug it back in. The microcomputer will then reset for proper functioning.

Q. Why is there noise coming from the turntable when the oven is turned on?

A. This noise occurs when the turntable roller rest and cavity bottom are dirty. Clean the turntable roller rest cavity bottom. Frequent cleaning of these parts should eliminate or reduce the noise.

Q. Why is there noise coming from the oven when reducing power?

A. When cooking with a power other than HI, the oven cycles to obtain the lower power level. The clicking noise can be heard when the oven cycles on and off. This is normal.

Q. Why is there steam coming out of the air exhaust vent?

A. Steam is produced during cooking. The microwave oven has been made to vent this steam.

Q. What is wrong when the oven light will not glow?

A. There may be several reasons why the oven light will not glow. The light bulb has burned out or **START** has not been pressed.

Q. Why do eggs sometimes pop?

A. The egg yolk may pop because of steam build-up inside the membrane. Pierce the membrane with a toothpick before cooking it. **Never microwave eggs in the shell since they may explode.**

Q. How are the boil-overs avoided?

A. Use a larger utensil than usual for cooking. If you open the oven door or touch **STOP/CLEAR**, the food will stop boiling.

CLEANING

Wipe the oven inside and outside with a soft cloth and a mild detergent solution. Then rinse and wipe dry. This should be done on a weekly basis, more often if needed. Never use cleaning powders or rough pads. Excessive oil splatters on the inside top will be difficult to remove if left for many days. Wipe splatters with a wet paper towel, especially after cooking chicken or bacon.

REMOVABLE PARTS

The following parts may be removed as described. They should be washed in warm (not hot) water with a mild detergent and a soft cloth. Once they are clean, rinse them well and dry with a soft cloth. Never use cleaning powders, steel wool or rough pads.

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

SPECIAL CARE

For best performance and safety, the inner door panel and the oven front frame should be free of food or grease buildup. Wipe them often with a mild detergent. Then rinse and wipe dry. Never use cleaning powders or rough pads.

After cleaning the control panel, press **STOP/CLEAR** to clear any entries that might have been entered accidentally while cleaning the panel.

SPECIFICATIONS

Model:	EM-P410/P415/P472/P672/P673/P842
Power Source:	AC 120 V, 60 Hz
Power Consumption:	1650W
Maximum Output:	1100W*
Oven Capacity:	1.9 cu. ft. (EM-P842)
Turntable Diameter:	10- ¹³ / ₁₆ " (EM-P410/P415/P472) 12- ⁵ / ₈ " (EM-P672/P673/P842)
Dimensions: (w x h x d)	23- ⁷ / ₁₆ " x 14- ¹ / ₄ " x 17- ¹⁵ / ₁₆ "
Weight: Approx.	44 lbs

Specifications subject to change without notice.

*According to IEC-705 test procedures. The IEC-705 test procedure is an internationally recognized method of rating microwave wattage output.

MAINTENANCE

SANYO MICROWAVE OVEN LIMITED WARRANTY

OBLIGATIONS

In order to obtain warranty service, the product must be delivered to and picked up from an Authorized Sanyo Factory Service Center at the user's expense, unless specifically stated otherwise in this warranty. The names and addresses of Authorized Sanyo Service Centers may be obtained by calling the toll-free number listed below.

For product operation, authorized service center referral,
service assistance or problem resolution, call

CUSTOMER INFORMATION 1 - 800 - 421 - 5013

Weekdays 8:00 AM - 5:00 PM Pacific Time

For accessories and/or parts not available from an authorized dealer, call

PARTS ORDER INFORMATION 1 - 800 - 726 - 9662

Weekdays 8:00 AM - 5:00 PM Pacific Time

THIS WARRANTY IS VALID ONLY ON SANYO PRODUCTS PURCHASED OR RENTED AND USED IN THE UNITED STATES OF AMERICA, EXCLUDING ALL U.S. TERRITORIES AND PROTECTORATES.

THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER, AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE, SALES SLIP OR RENTAL AGREEMENT MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

Subject to the OBLIGATIONS above and EXCLUSIONS on next page, SANYO FISHER COMPANY (SFC) warrants this Sanyo product against defects in materials and workmanship for the periods of LABOR and PARTS specified below. SFC will repair or replace (at its option) the product and any of its parts which fail to conform to this warranty. The warranty period commences on the date the product was first purchased or rented at retail.

LABOR	PARTS	MAGNETRON TUBE (Part only)
1 YEAR	1 YEAR	5 YEARS

SANYO MICROWAVE OVEN LIMITED WARRANTY (CONT.)

EXCLUSIONS

This warranty does not cover (A) the adjustment of customer-operated controls as explained in the appropriate model's instruction manual, or (B) the repair of any product whose serial number has been altered, defaced or removed.

This warranty shall not apply to the temperature probe, bottom tray, shelf, stirrer cover and any damage initiated by spark fires caused by using anything metal inside the oven, except those accessories approved by SFC.

This warranty does not apply to uncrating, setup, installation, removal of product for repair, or reinstallation of the product after repair.

This warranty does not apply to repairs or replacements necessitated by any cause beyond the control of SFC including, but not limited to, any malfunction, defect or failure caused by or resulting from unauthorized service or parts, improper maintenance, operation contrary to furnished instructions, shipping or transit accidents, modification or repair by the user, abuse, misuse, neglect, accident, incorrect line voltage, fire, flood or other Acts of God, or normal wear and tear.

The foregoing is in lieu of all other expressed warranties and SFC does not assume or authorize any party to assume for it any other obligation or liability.

THE DURATION OF ANY WARRANTIES WHICH MAY BE IMPLIED BY LAW (INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS) IS LIMITED TO THE TERM OF THIS WARRANTY. IN NO EVENT SHALL SFC BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM OWNERSHIP OR USE OF THIS PRODUCT, OR FOR ANY DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS AND/OR DO NOT ALLOW THE EXCLUSION OR LIMITATION OF CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS AND EXCLUSIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

MAINTENANCE