

GoldStar

website: <http://www.lgservice.com>
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MICROWAVE OVEN

OWNER'S MANUAL & COOKING GUIDE

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

MS-177ZK

APPENDIX F. Owner's Manual with regard to FCC Instruction

SAFETY

- To avoid improperly cooking some foods.
 - Do not heat any types of baby bottles or baby food. Uneven heating may occur and possibly cause personal injury.
 - Do not heat small-necked containers, such as syrup bottles.
 - Do not deep-fat fry in your microwave oven.
 - Do not attempt home canning in your microwave oven.
 - Do not heat the following items in the microwave oven: whole eggs in the shell, water with oil or fat, sealed containers, or closed glass jars. These items may explode.
- Do not cover or block any openings in the oven.
- Use your oven only for the operations described in this manual.
- Do not run the oven empty, without food in it.
- Do not let cord hang over edge of table or counter.
- Preserve the oven floor:
 - Do not heat the oven floor excessively.
 - Do not allow the gray film on special microwave-cooking packages to touch the oven floor. Put the package on a microwavable dish.
 - Do not cook anything directly on the oven floor or turntable. Use a microwavable dish.
 - Keep a browning dish at least 3/16 inch above floor. Carefully read and follow the instructions for the browning dish. If you use a browning dish incorrectly, you could damage the oven floor.
- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.

SAVE THESE INSTRUCTIONS

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT (U.S.A. ONLY)

WARNING:

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

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

The manufacturer is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- **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.
- **Do not place any object between the oven front face and the door**, or allow soil or cleaner residue to accumulate on sealing surfaces.
- **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:
 - door (bent),
 - hinges and latches (broken or loosened),
 - door seals and sealing surfaces.
- **The oven should not be adjusted or repaired** by anyone except properly qualified service personnel.

Thank You for purchasing a GoldStar microwave oven.

Please record the model number and serial number of this unit for future reference. We also suggest you record the details of your contact with GoldStar (LG Electronics U.S.A., Inc.) concerning this unit.

Staple your receipt here for proof of retail purchase.

Model No: _____

Serial No: _____

Dealer: _____

Dealer Phone No: _____

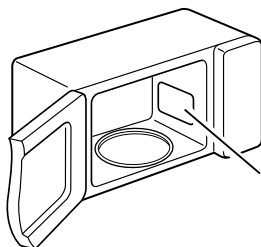
Customer Relations
LG Electronics U.S.A., Inc.
Service Division Bldg. #3
201 James Record Rd.
Huntsville, AL 35824-0126

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Important Notes:

DO NOT remove the wave guide cover inside the oven.



**The wave
guide cover**

1. SAFETY INFORMATION

Carefully read all of the safety information in this chapter.

CHILD SAFETY AND THE CHILD LOCK



WARNING - *Closely supervise children any time they operate the microwave oven. Never heat baby bottles or baby food in the microwave oven since uneven heating may occur and could cause personal injury.*

Child lock

The child lock is a unique safety feature that prevents unwanted use of the oven. While the child lock is set, the oven does not function and **LOCKED** displays when someone presses a key. Once the child lock is canceled the oven operates normally.

To set the child lock



Press and hold STOP/CLEAR until you see **LOCKED** in the display and hear two beeps.

The display returns to normal once you press another key.

To cancel the child lock



Press and hold STOP/CLEAR until **LOCKED** disappears from the display.

INSTALLATION

Circuits

For safety purposes this oven must be plugged into a 20 Amp circuit. No other electrical appliances or lighting circuits should be on this line. If in doubt, consult a licensed electrician.

Voltage Warning

The voltage used at the wall receptacle must be the same as specified on the oven name plate located on the back or on the side of the control panel of the oven. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing oven damage. Low voltage will cause slow cooking. In case your microwave oven does not perform normally in spite of proper voltage, remove and reinsert the plug.

Placement of the oven

Your microwave oven can be placed easily in your kitchen, family room, or anywhere else in your home. Place the oven on a flat surface such as a kitchen countertop or a specially designed microwave oven cart. Do not place oven above a gas or electric range. Free air flow around the oven is important. Allow at least 4 inches of space at the top, sides, and back of the oven for proper ventilation.

Do not block the air vents

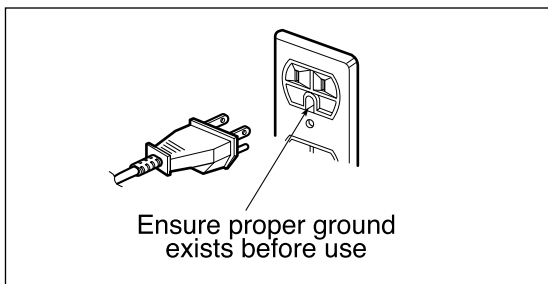
All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. In this case, a sensitive thermal safety device automatically turns the oven off. The oven will be inoperable until it has cooled sufficiently.

Radio interference

1. Microwave oven operation may interfere with TV or radio reception.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - a. Clean the door and the sealing surfaces of the oven.
 - b. Reorient the receiving antenna of radio or television.
 - c. Relocate the microwave oven in relation to the TV or radio.
 - d. Move the microwave oven away from the receiver.
 - e. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

GROUNDING INSTRUCTIONS

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



WARNING

Improper grounding can result in a risk of electric shock. Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either: If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

NOTES:

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

IMPORTANT SAFETY INSTRUCTIONS

The safety instructions below will tell you how to use your oven to avoid harm to yourself or damage to your oven.

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** found on page 2 of this manual.
3. This appliance must be grounded. Connect only to properly grounded outlet.
See **GROUNDING INSTRUCTIONS** found on page 6 of this manual .
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products, such as whole eggs and sealed containers – for example, closed glass jars are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over the edge of a table or counter.
15. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven ignite, **KEEP OVEN DOOR CLOSED**, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons; 1) Do not overheat the liquid. 2) Stir the liquid both before and halfway through heating it. 3) Do not use straight-sided containers with narrow necks. 4) After heating, allow the container to stand in the microwave oven for a short time before removing the container. 5) Use extreme care when inserting a spoon or other utensil into the container.
18. Avoid heating small-necked containers such as syrup bottles.
19. Avoid using corrosive and vapors, such as sulfide and chloride.
20. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (instant coffee, etc.), resulting in harm to the oven and possible injury. In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between reheatings.

SAVE THESE INSTRUCTIONS

2. YOUR MICROWAVE OVEN

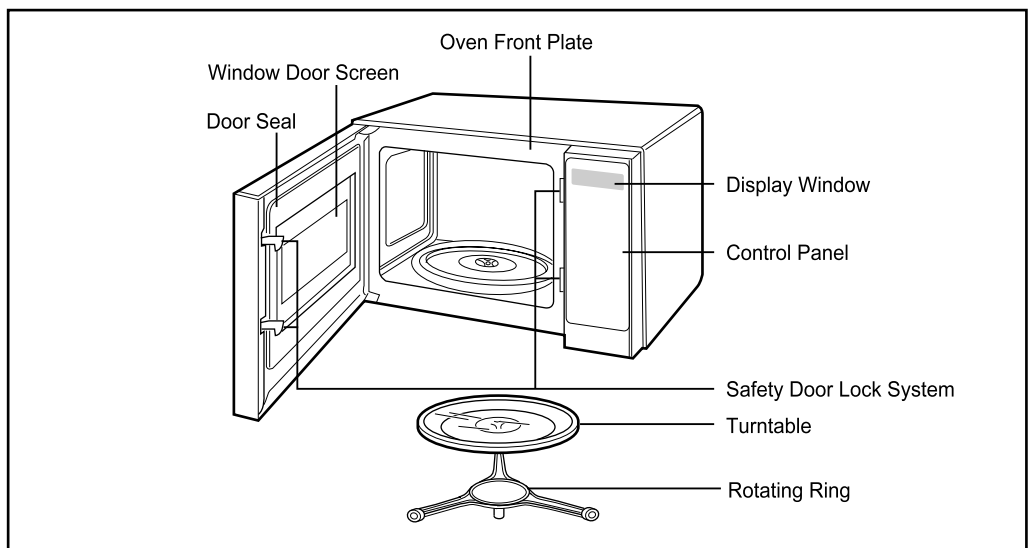
TECHNICAL SPECIFICATIONS

model	MA1720W/B
power supply	120 V AC, 60 Hz
rated power consumption	1600 W
microwave output	1200 W
Rated current	13.5 A
frequency	2450 MHz
overall dimensions (WxHxD)	23 7/8" x 13 9/16" x 19 13/16"
oven cavity dimensions (WxHxD)	10 9/32" x 16 9/16" x 16 11/16"
effective capacity of oven cavity	1.7 cubic feet
* Subject to change without prior notice.	
** IEC 60705 rating standard.	

FEATURES

The following diagram shows the oven's components.
Your oven is shipped with the following materials:

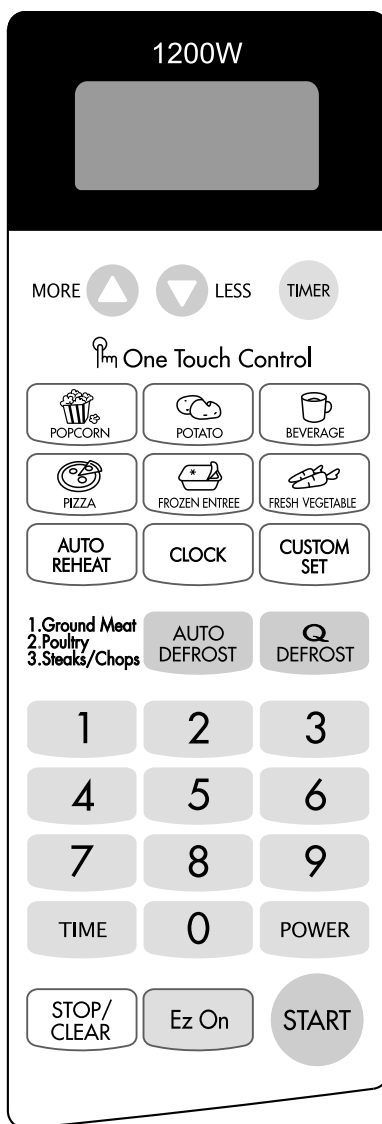
* Glass Turntable	1 each
* Owner's Manual & Cooking Guide	1 each
* Rotating Ring and Glass Tray	1 each



NOTE: This microwave oven is designed for household use only. It is not recommended for commercial use.

Control Panel

You should hear a beep each time you correctly press one of the keys on the control panel. Touch the center of each key securely and don't touch several keys at the same time. The control panel is shown below.



NOTE: A beep sounds when a pad on the control panel is touched to indicate a setting has been entered.



CAUTION - *Don't hit or strike the control panel with objects such as silverware, utensils, etc. or you may damage the oven.*

SETTING THE CLOCK AND OPTIONS

Setting the clock

Your microwave oven comes with a 12 hour clock. Follow these instructions to set the time:

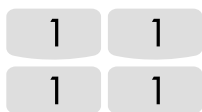
Example: To set 11:11 PM or AM



1. Press STOP/CLEAR.



2. Press CLOCK once.
The display shows: **ENTER TIME OF DAY**



3. Enter the time using the number keys;
in this case [1], [1], [1], [1].
The display shows: **TOUCH START**



4. Press START. The clock starts counting and the display shows: **11:11**

Using the Timer

Your microwave oven comes with a timer that you can use while cooking, or for purposes other than cooking food. The following example shows you how to set the timer.

Example: To set the timer



1. Press STOP/CLEAR.



2. Press TIMER. The display shows:
ENTER TIME IN MIN AND SEC



3. Input the number of minutes and seconds. For example press [3], [0] and [0] to set the timer to 3 minutes and no seconds.
The display shows: **3:00 TOUCH START**



4. Press START.

Setting the microwave options

CUSTOM SET provides four modes that make using your microwave oven quite handy. These are listed in the following table. Note that when you first plug in the oven the default settings are used.

CUSTOM SET FUNCTION CHART

number	function	choices	default
1.	sound	on, off	on
2.	clock	on, off	on
3.	scroll speed	slow, normal, fast	normal
4.	lbs. / kg.	lbs., kg.	lbs.

The following examples show you how to set the sound and the units for your microwave.

Example: To set the sound



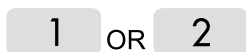
1. Press STOP/CLEAR.



2. Press CUSTOM SET once.
The four modes display repeatedly.



3. Press [1] to set the sound.
The display shows:
SOUND ON TOUCH1 OFF TOUCH2



4. Press [1] to turn on the sound or press [2] to turn off the sound.

Example: To set the units



1. Press STOP/CLEAR.



2. Press CUSTOM SET.
The four modes display repeatedly.



3. Press [4] to set the units.
The display shows: **LBS TOUCH1 KG TOUCH2**



4. Press [1] to select pounds or press [2] to select kilograms.

3. SUCCESSFUL COOKING

This chapter gives you helpful hints for cooking with your new microwave oven.

GETTING RESULTS

Follow these tips to get the best results from your microwave oven.

Keeping an eye on things

While microwave cooking doesn't require your undivided attention and you don't have to worry about burning things, always cook for less time than stated in the recipe. You can always cook the food longer, but overcooked and burned food is ruined forever. The instructions in this book have been formulated with great care, but your success in preparing them depends on how much attention you pay to the food as it cooks.

It is important that you watch your food while it cooks. Your microwave oven is equipped with a light that turns on automatically when the oven operates so that you can see inside and check the progress of your recipe. Think of the directions given in recipes as a minimum. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

Cooking times

Many factors affect cooking times. The temperature of the ingredients used in a recipe makes a big difference in cooking times. For example, a cake made with ice-cold butter, milk, and eggs takes considerably longer to bake than one made with ingredients that are at room temperature.

Most recipes give you a range of cooking times. In general, food remains undercooked at the lower end of the time range. You may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While undercooked food may always be cooked a bit more, overcooked food is ruined for good.

Some of the recipes, particularly those for bread, cakes, and custard, recommend that the food be removed from the oven when it is slightly undercooked. This is not a mistake. When allowed to stand covered, these foods continue to cook outside of the oven as the heat trapped within the outer portions of the foods gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions may become overcooked or even burned.

As you gain experience in using your microwave oven, you become increasingly skillful in estimating both cooking and standing times for various foods.

SPECIAL TECHNIQUES

Browning

Meats and poultry that are cooked fifteen minutes or longer brown lightly in their own fat. Foods that are cooked for a shorter period of time may be brushed with a browning sauce to achieve an appetizing color.

The most commonly used browning sauces are Worcestershire sauce, soy sauce, and barbecue sauce. Add relatively small amounts of browning sauces to foods so that you don't alter the original flavor of the recipes.

Covering with a lid or cling-film

A cover traps heat and steam and causes food to cook more quickly. You may either use a lid or microwave cling-film with a corner folded back to prevent splitting.

Covering with waxed paper

Waxed paper effectively prevents spattering and helps food retain some heat. Since it makes a looser cover than a lid or cling-film, it allows the food to dry out slightly.

Wrapping in waxed paper or paper towel

Sandwiches and many other foods containing pre-baked bread should be wrapped prior to cooking to prevent drying out.

Arranging and spacing

Individual foods such as baked potatoes, small cakes, and hors d'oeuvres heat more evenly if placed in the oven an equal distance apart, preferably in a circular pattern. Never stack foods on top of one another.

Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, you stir foods to blend them. You need to stir microwaved food to spread and redistribute heat. Always stir from the outside towards the center since the outside of the food heats first.

Turning over

Large foods such as roasts and whole chickens should be turned so that the top and bottom cook evenly. It is also a good idea to turn cut-up chicken and chops.

Placing thicker portions near the edge

Since microwaves are attracted to the outer portion of foods, it makes sense to place thicker portions of meat, poultry and fish near the outer edge of the baking dish. In this way, thicker portions receive the most microwave energy and the food cooks evenly.

Elevating

It is a good idea to elevate thick or dense food so that microwaves are absorbed by the underside and center of the food.

Piercing

Food that is enclosed in a shell, skin, or membrane is likely to burst in the oven unless it is pierced prior to cooking. Such foods include both egg yolks and egg whites, clams and oysters, and many whole vegetables and fruits.

Testing if cooked

Since food cooks so quickly in a microwave oven, it is necessary to test it frequently. While some types of food may be left in the microwave until it is completely cooked, most food, such as meats and poultry, should be removed from the oven while it is slightly undercooked to allow for cooking outside of the oven. The internal temperature of foods rises between 5 °F (3 °C) and 15 °F (8 °C) during standing time.

Allowing to stand

Foods are often allowed to stand for 3 to 10 minutes after being removed from the microwave oven. Usually the foods are covered during standing time to retain heat unless they are supposed to be dry in texture (such as some cakes and biscuits). Standing allows foods to finish cooking and also helps flavors to blend and develop.

COOKWARE GUIDE

Most heat-resistant, non-metallic cookware is safe for use in your microwave oven. However, to test cookware before using, follow these steps:

1. Place the empty cookware in the microwave oven.
2. Measure 1 cup of water in a glass measuring cup and place it in the oven beside the cookware.
3. Microwave on 100% power for 1 minute. If the dish is warm, it **should not** be used for microwave cooking.

USE	DO NOT USE
Ovenproof Glass • Glass treated for use in high-intensity heat includes utility dishes, bread dishes, pie plates, cake plates, liquid measuring cups, casseroles, and bowls without metallic trim. China • Bowls, cups, serving plates, and platters without metallic trim can be used in your oven. Plastic • When using plastic wrap as a cover, make sure that the dish is deep enough so the plastic wrap does not touch the food. As the food heats, it may melt the plastic wrap wherever the wrap touches the food. • Place plastic wrap loosely over the top of the dish and secure it by pressing the wrap to the sides of the dish. • Vent by turning back one corner of the plastic wrap. This will allow excess steam to escape. • Use plastic dishes, cups, semi-rigid freezer containers, and plastic bags only for short time cooking. Use these with care because the plastic may soften from the heat of the food. Paper • Microwave-safe paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design can be used in your oven. • Refer to the manufacturer's label for use of any paper product in the microwave oven.	Metal Utensil • Metal shields food from microwave energy and produces uneven cooking. Avoid metal skewers, thermometers, or foil trays. • Metal utensils can cause arcing, which is a discharge of electric current. Arcing can damage your microwave oven. Metal Decoration • Do not use metal-trimmed or metal-banded dinnerware, casserole dishes, etc. Centura™ Tableware • The Corning Company recommends that you do not use Centura tableware and some Corelle™ closed-handle cups for microwave cooking. Aluminum Foil • Avoid large sheets of aluminum foil because they hinder cooking and may cause arcing. • Use small pieces of foil to shield poultry legs and wings. • Keep all aluminum foil at least 1 inch from the walls and door of the oven. Wood • Wooden bowls, boards, and baskets will dry out and may split or crack when you use them in the microwave oven. Tightly Closed Containers • Tightly closed cookware can explode. Be sure to leave an opening for steam to escape from covered cookware. Brown Paper • Avoid using brown paper bags. They absorb heat and could burn. Metal Twist Ties • Always remove metal twist ties as they can become hot and cause a fire.

PRECAUTIONS

- Place the front surface of the door three inches or more from the countertop edge to avoid accidental tipping of the microwave oven during normal use.
- To program the oven, make sure you touch the center of each pad firmly since the areas between the pads will not activate the oven. A tone will sound each time a pad is touched correctly. Don't touch several pads at once.
- Do not strike the control panel with silverware, utensils, etc. Breakage may occur.
- Always use caution when taking the cooking utensils out of the oven. Some dishes absorb heat from the cooked food and may be hot. See Cookware Guide earlier in this section for more information.
- Do not rinse cooking utensils by placing them in water immediately after cooking. This may cause breakage. Also, always allow the turntable to cool before removing it from the oven.
- Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
- Do not use the oven to dry newspapers or clothes. They may catch fire.
- Use thermometers that have been approved for microwave oven cooking.
- The turntable must always be in place when you operate the oven.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- There are several precautions to follow when microwaving popcorn:
 - Do not pop popcorn, except in a microwave-safe container or commercial packages designed for microwave ovens.
 - Never try to pop popcorn in a paper bag that is not microwave-approved.
 - Overcooking may result in smoke and fire.
 - Do not repop unpopped kernels.
 - Do not reuse popcorn bags.
 - Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.
 - Do not leave microwave unattended while popping corn.
 - Follow directions on bag.

CLEANING

NOTE: Before cleaning the oven, unplug the power cord. If this is impossible, open the oven door to prevent an accidental oven start.

INTERIOR

Wipe the oven inside and outside with a soft cloth and a mild detergent solution. Then rinse and wipe dry. This should be done weekly or 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 turntable and rotating ring are removable. They should be hand-washed in warm (not hot) water with a mild detergent and a soft cloth. Once they are clean, rinse 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 rotating ring should be cleaned regularly.

DOOR

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

After cleaning the control panel, touch STOP/CLEAR to clear any entries that might have been entered accidentally while cleaning the panel. Also make sure that the turntable and rotating ring are in the right position.

4. MANUAL COOKING OPTIONS

This chapter describes the various manual cooking options available.



WARNING - *To avoid injury, never cook whole eggs since pressure can build up inside the shell, causing it to burst. Also, pierce the skin of fruits and vegetables.*



WARNING - *Stir liquids several times before heating. Liquid may overheat and loudly splash out during or after heating, or when adding ingredients such as instant coffee.*

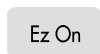
EZ ON

A time-saving option, this simplified control lets you quickly set and start microwave cooking without the need to press START.

Example: To set EZ ON



1. Press STOP/CLEAR.



2. Press EZ ON until the desired amount of time is reached. For example to cook for 2 minutes press EZ ON 4 times.

The oven begins cooking and the display shows the time counting down.

NOTE: *Each time you press EZ ON, it adds 30 seconds to the time. Once you reach 3 minutes 30 seconds, each press adds 1 minute. The maximum you can use is 99 minutes.*

TIMED COOKING

This function allows you to cook food for a desired time. In order to give you the best results, there are 10 power level settings in addition to HI-POWER because many foods need to be cooked more slowly (at less than HI-POWER).

Example: Timed Cooking



1. Press STOP/CLEAR.



2. Press TIME. The display scrolls:
ENTER COOKING TIME





3. To cook for 5 minutes, 30 seconds press [5], [3] and [0]. The display shows:
TOUCH START OR POWER



4. Press POWER.
The display shows:
ENTER POWER LEVEL 1 TO 10



5. To cook on 80% power press [8].
The display shows: ***P-80 TOUCH START***



6. Press START to begin cooking.

When cooking is complete, you hear four beeps, **END** displays, and the oven shuts itself off.

NOTE : If you don't select the power level, the oven operates at HIGH power. To use HIGH-POWER cooking, skip steps 4 & 5 above.

Microwave power levels

Your microwave oven is equipped with ten power levels to give you maximum flexibility and control over cooking. Refer to the table below to learn which foods you can prepare at each of power level.

POWER LEVELS

power level	use
10 (high)	*Boiling water. *Making candy. *Cooking poultry, fish, & vegetables. *Cooking tender cuts of meat.
9	*Reheating rice, pasta, & vegetables.
8	*Reheating prepared foods quickly. *Reheating sandwiches.
7	*Cooking egg, milk and cheese dishes. *Cooking cakes, breads. *Melting chocolate.
6	*Cooking veal and whole fish. *Cooking puddings and custard.
5	*Cooking ham, whole poultry, lamb. *Cooking rib roast, sirloin tip.
4	*Thawing meat, poultry and seafood.
3	*Cooking less tender cuts of meat. *Cooking pork chops, roast.
2	*Taking the chill out of fruit. * Softening butter.
1	*Keeping casseroles and main dishes warm. *Softening butter and cream cheese.
0	*Standing time. *Independent.

USING THE MORE AND LESS KEYS

By using the MORE and LESS keys, the TIMED COOK program can be adjusted to cook food for a longer or shorter time. Pressing MORE adds 10 seconds to the cooking time each time you press it. Pressing LESS subtracts 10 seconds of cooking time each time you press it.

Example: To use the MORE and LESS keys



1. Press STOP/CLEAR.



2. Press POPCORN. The display scrolls:

1.75 OZ TOUCH1
3.0 OZ TOUCH2
3.5 OZ TOUCH3



3. Press [3] to select 3.5 oz.



4. Use the MORE key to add 10 seconds or the LESS key to subtract 10 seconds.



CAUTION - *Don't attempt to reheat or re-cook any unpopped kernels.*

Don't use popping devices in the microwave oven with this feature, especially those that concentrate microwave energy. Use ONLY microwave-safe containers or bags. Using other bags may result in smoke and fire. Do not re-use popcorn bags.

Q DEFROST

Use this function to thaw only 1 lb. of ground meat very quickly.

NOTE: *The oven beeps during the defrost cycle. After it beeps, open the door and turn over, separate, or rearrange the food. Q DEFROST provides just enough defrosting so that the food can be used in recipes or for cooking. Some ice crystals remain.*

Example: Q Defrost



1. Press STOP/CLEAR.



2. Press Q DEFROST. The display scrolls:

1.0 LBS

AUTO REHEAT

This feature allows you to reheat pre-cooked room-temperature or refrigerated foods without having to select the cooking time and power level. This feature has 3 categories: dinner plate, soup/sauce, and casserole.

Example: Auto Reheat



1. Press STOP/CLEAR.



2. Press AUTO REHEAT. The display scrolls:
SELECT MENU 1 TO 3 - - SEE COOKING GUIDE



3. Press [3] to select 'casserole' and the food reheats.

REHEATING

code & category	directions	amount
1: dinner plate	Place food on a dinner plate and cover with plastic wrap.	approximately 1-2 servings
2: soup / sauce	Place food in an appropriate sized container and cover with plastic wrap.	1-4 cups (2 oz. each)
3: casserole	Cover the casserole dish with plastic wrap.	1-4 cups

ONE TOUCH CONTROL

Use this function to cook food without entering a cook time or power. Refer to the one touch control chart below more information.

Example: One Touch Control



1. Press STOP/CLEAR.



2. Press POPCORN. The display scrolls:

1.75 OZ TOUCH1
3.0 OZ TOUCH2
3.5 OZ TOUCH3



3. Press [3] to select 3.5 oz.

ONE TOUCH CONTROL

category	direction	amount
1: Potato	Pierce each potato with a fork and place on the oven tray around the edge, at least one inch apart.	1-4 medium. 10 oz. each (approx.)
2: Fresh Vegetable	Prepare as desired, wash, and leave residual water on the vegetables. Place in an appropriately-sized container. Cover with plastic wrap and vent.	1-4 cups
3: Popcorn	Use only bag of fresh popcorn and place it on the center of turntable.	1.75 to 3.5 oz.
4: Frozen Entrée	Remove from the outer display package. Slit the cover. If it is not in a microwave safe container, place on a plate, cover with plastic wrap and vent.	10 oz.
5: Beverage	Pour the beverage into a cup or other container. Be especially careful when heating beverages since they get very hot! Sometimes liquids heated in cylindrical containers splash out when the cup is moved.	1-2 cups
6: Pizza	Follow the package directions. Use only frozen pizza made for microwave use. After cooking, remove from oven and place on a wire rack so the crust crisps further.	1 - 3 slices

AUTO DEFROST

The defrost feature provides you with the best defrosting method for frozen foods. Refer to the Auto Defrost table to determine the defrost sequence that is recommended for the food you are defrosting.

With the Auto Defrost feature, the oven automatically sets the defrosting time and power levels and determines the required defrosting times for each food item according to the weight you enter (0.1-6.0 lbs).

Three different defrosting levels are provided. These are: ground meat, poultry, and steaks/chops.

Example: Auto Defrost



1. Press STOP/CLEAR.



2. Press AUTO DEFROST. The display scrolls:

DEF-1 TOUCH1
DEF-2 TOUCH2
DEF-3 TOUCH3



3. Press [1] and the display shows: *ENTER WEIGHT*



4. Enter the weight. For example to enter 1.2 lbs press [1] and [2]. The display shows:
1.2 LBS TOUCH START



5. Press START to begin defrosting.

NOTE: When you press **START**, the display shows the time count down. The oven beeps during the **DEFROST** cycle. At this time, open the door and turn, separate, or rearrange the food and remove any portions that have thawed. Return the frozen portions to the oven and press **START** to resume the defrost cycle.

For best results:

- * Remove fish, shellfish, meat, and poultry from its original paper or plastic package or the wrap holds steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- * Shape ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- * Place foods in a shallow container or on a microwave roasting rack to catch drippings.
- * Ensure that the food is still somewhat icy in the center when removed from the oven.

AUTO DEFROST CHART

Category	Touch keypad	Food to be Defrosted	At Reminder Tone	Standing Time
GROUND MEAT (DEF-1)	1 time	Beef Ground beef	Turn over. Remove thawed portions and break apart. Return remainder to oven.	5 min.
		Cubes for stew	Turn over. Remove thawed portions with fork.	5 min.
		Hamburger patties	Turn over.	5 min.
		Pot roast	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Rib roast, Rump roast, Chuck roast	Same as above.	10-20 min.
		Pork Bacon, Hot dogs	Turn over.	2 min.
		Sausage links	Turn over.	5 min.
		Sausage patties	Turn over.	5 min.
		Ribs, Roast	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Lamb Ribs	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Roasts	Same as above.	10-20 min.
POULTRY (DEF-2)	2 times	Poultry Whole Chicken	Turn over. Finish defrosting breast-side down. Cover warm areas with aluminum foil.	10-20 min. Rinse under cold running water.
		Chicken Pieces Cornish Hens: Whole, Split	Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	5-10 min. 10-20 min. Rinse under cold running water.
		Turkey Breast (under 6 lbs.)	Turn over and arrange.	10-20 min. Rinse under cold running water.
STEAKS/ CHOPS (DEF-3)	3 times	Beef Steaks	Turn over. Cover warm areas with aluminum foil.	10-20 min.
		Pork Chops	Same as above.	10-20 min.
		Lamp Chops	Same as above.	10-20 min.
		Fish	Turn over and rearrange. Cover head and tail with foil.	5 min.
		Steaks, whole fish fillets	Turn over. Separate fillets when partially thawed if possible.	5 min. Rinse with cold water to separate.
		Shellfish Crabmeat, Shrimp Lobster tails Scallops	Rearrange and break apart. Turn over and rearrange. Turn over and rearrange.	5 min. 5 min. 5 min.

5. COOKING RECIPES



WARNING - *Do not use aluminum foil during cooking cycle.*

MEAT

1. No special techniques are required. Meat should be prepared as with conventional cooking. Season if desired. Always thoroughly defrost meat before cooking.
2. Place the meat on a microwave roasting rack or microwave-proof plate and place on the turntable.
3. Cook according to the Meat Cooking Chart (below). Use the longer time for large meats and the shorter time for smaller meats. For thicker chops, use the longer time.
4. Turn the meat once halfway through the cooking time.
5. **Let stand** for 5-10 minutes wrapped in foil after cooking. The standing time is very important as it completes the cooking process.
6. Make sure meat, especially pork, is thoroughly cooked before eating.

Meat Cooking Chart

Meat	Microwave Power	Cooking Time Per Pound
BEEF		
Standing/Rolled Rib		
– Rare	8	8 to 10 minutes
– Medium	8	9 to 11 minutes
– Well-done	8	10 to 13 minutes
Ground Beef (to brown for casserole)	HIGH(100%)	5½ to 8½ minutes
Hamburgers, Fresh or defrosted (4 oz. each)		
– 2 patties	HIGH(100%)	2 to 4 minutes
– 4 patties	HIGH(100%)	3 to 5 minutes
PORK		
Loin, Leg	8	11 to 15 minutes
Bacon		
– 4 slices	HIGH(100%)	2 to 3 minutes
– 6 slices	HIGH(100%)	3 to 4 minutes

NOTE: The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.

POULTRY

1. No special techniques are required. Poultry should be prepared as with conventional cooking. Season if desired.
2. Poultry should be thoroughly defrosted. Remove giblets and any metal clamps.
3. Prick the skin and brush lightly with vegetable oil unless the poultry is self-basting.
4. All poultry should be placed on a microwave roasting rack or a microwave-proof plate and placed on the turntable.
5. Cook according to the instructions in the Poultry Cooking Chart below. Turn over halfway through the cooking time. Because of its shape, poultry has a tendency to cook unevenly, especially in very bony parts. Turning during roasting helps to cook these areas evenly.
6. **Let stand** for 5-10 minutes wrapped in foil after cooking before carving. The standing time is very important, as it completes the cooking process.
7. Make sure poultry is thoroughly cooked before eating. Whole poultry is completely cooked when the juices run clear from the inside thigh when it is pierced with a sharp knife. Poultry pieces should be pierced with a sharp knife through the thickest part to ensure that the juices are clear and the flesh is firm.

Poultry Cooking Chart

Poultry	Microwave Power	Cooking Time Per Pound
CHICKEN		
Whole	8	10 to 14 minutes
Breast (boned)	8	9 to 13 minutes
Portions	8	10 to 16 minutes
TURKEY		
Whole	8	10 to 14 minutes

NOTES:

- The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.
- If whole poultry is stuffed, the weight of the stuffed bird should be used when calculating the cooking time.

FISH

1. Arrange fish in a large shallow non-metallic dish or casserole.
2. Cover with pierced microwave plastic wrap or casserole lid.
3. Place the dish on the turntable.
4. Cook according to the instructions in the Fresh Fish Cooking Chart below. Flakes of butter can be added to the fish if desired.
5. Let stand as directed in the Cooking Chart before serving.
6. After standing time, check to see that the fish is thoroughly cooked. The fish should be opaque and flake easily.

Fresh Fish Cooking Chart

Fish	Power	Cooking Time Per Pound	Method	Standing Time
Fish Fillets	HIGH	4 to 7 minutes	Add 15 to 30 ml (1 to 2 tbsp.) lemon juice	2 to 3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4 to 7 minutes	—	3 to 4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5 to 8 minutes	—	3 to 4 minutes
Salmon Steaks	HIGH	5 to 7 minutes	Add 15 to 30 ml (1 to 2 tbsp.) lemon juice	3 to 4 minutes

HEATING OR REHEATING GUIDE

To heat or reheat successfully in the microwave, it is important to follow several guidelines. Measure the amount of food in order to determine the time needed to reheat. Arrange the food in a circular pattern for best results. Room temperature food will heat faster than refrigerated food. Canned foods should be taken out of the can and placed in a microwavable container. The food will be heated more evenly if covered with a microwavable lid or plastic wrap and vented. Remove cover carefully to prevent steam burns. Use the following chart as a guide for reheating cooked food.

Items	Cook time (at HIGH)	Special Instructions
Sliced meat 3 slices (1/4-inch thick)	1-2 minutes	Place sliced meat on microwavable plate. Cover with plastic wrap and vent. * Note: Gravy or sauce helps to keep meat juicy.
Chicken pieces 1 breast 1 leg and thigh	2-1/2 minutes 1 1/2-3 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (6-8 oz.)	2-4 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagna 1 serving (10 1/2 oz.)	4-6 minutes	Place lasagna on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1-3 1/2 minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Casserole – cream or cheese 1 cup 4 cups	1 1/2-3 minutes 3 1/2-5 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sloppy Joe or Barbecued beef 1 sandwich (1/2 cup meat filling) without bun	1 -2 1/2 minutes	Reheat filling and bun separately. Cook filling covered in microwavable casserole. Stir once. Heat bun as directed in chart below.
Mashed potatoes 1 cup 4 cups	1-3 minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Baked beans 1 cup	1 1/2-3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	2 1/2-4 minutes 7 1/2-11 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Rice 1 cup 4 cups	1 1/2-3 1/2 minutes 4-6 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sandwich roll or bun 1 roll	15-30 seconds	Wrap in paper towel and place on glass microwavable rack
Vegetables 1 cup 4 cups	1 1/2-2 1/2 minutes 4-6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Soup 1 serving (8 oz.)	1 1/2-2 1/2 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.

FRESH VEGETABLE CHART

Vegetable	Amount	Cook time at HIGH	Instructions	Standing Time
Artichokes (8oz. each)	2 medium 4 medium	5-8 10-13	Trim. Add 2 tsp water and 2 tsp juice. Cover.	2-3 minutes
Asparagus, Fresh, Spears	1lb.	3-6	Add 1/2 cup water. Cover.	2-3 minutes
Beans, Green & Wax	1 lb.	7-11	Add 1/2 cup water in 1 1/2 qt. casserole. Stir halfway through cooking.	2-3 minutes
Beets, Fresh	1 lb.	12-16	Add 1/2 cup water in 1 1/2 qt. covered casserole. Rearrange halfway through cooking.	2-3 minutes
Broccoli, Fresh, Spears	1lb.	4-8	Place broccoli in baking dish. Add 1/2 cup water.	2-3 minutes
Cabbage, Fresh, Chopped	1lb.	4-7	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Carrots, Fresh, Sliced	2 cups	2-4	Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Cauliflower, Fresh, Whole	1lb.	7-11	Trim. Add 1/4 cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Flowerettes, Fresh	2 cups	2 1/2-4 1/2	Slice. Add 1/4 cup water in 1 1/2 qt. covered casserole.	2-3 minutes
Celery, Fresh, Sliced	4 cups	6-8	Stir halfway through cooking.	2-3 minutes
Corn, Fresh	2 ears	5-9	Husk. Add 2 tbsp water in 1 1/2 qt. baking dish. Cover.	2-3 minutes
Mushrooms, Fresh, Sliced	1/2 lb.	2-3 ^{1/2}	Place mushrooms in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Parsnips, Fresh, Sliced	1lb.	4-8	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Peas, Green, Fresh	4 cups	7-10	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Sweet Potatoes Whole Baking (6-8 oz. each)	2 medium 4 medium	5-10 7-13	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2-3 minutes 2-3 minutes
White Potatoes, Whole Baking (6-8 oz. each)	2 potatoes 4 potatoes	5-8 10-14	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2-3 minutes 2-3 minutes
Spinach, Fresh, Leaf	1lb.	4-7	Add 1/2 cup water in 2 qt. covered casserole.	2-3 minutes
Squash, Acorn or Butternut, Fresh	1 medium	6-8	Cut squash in half. Remove seeds. Place in 8 x 8-inch baking dish. Cover.	2-3 minutes
Zucchini, Fresh, Sliced	1lb.	4 1/2-7 1/2	Add 1/2 cup water in 1 1/2 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Zucchini, Fresh, Whole	1lb.	6-9	Pierce. Place on 2 paper towels. Turn zucchini over and rearrange halfway through cooking.	2-3 minutes

6. TROUBLESHOOTING

Questions and Answers

Operation

Question	Answer
Why is the oven light not on during cooking?	There may be several reasons why the oven light is not on. Have you: • Set a cooking time? • Touched START?
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam.
Will the microwave oven be damaged if it operates empty?	Yes. Never operate the oven empty or without the glass turntable.
Does microwave energy pass through the viewing screen in the door?	No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.
Why does a tone sound when a pad on the control panel is touched?	The tone tells you that the setting has been entered.
Can my microwave oven be damaged if food is cooked for too long?	Like any other cooking appliance, it is possible to overcook food to the point that the food creates smoke and even possibly fire and damage to the inside of the oven. It is always best to be near the oven while you are cooking.
When the oven is plugged into wall outlet for the first time, it might not work properly. What is wrong?	The microcomputer controlling your oven may temporarily become scrambled and fail to function as programmed when you plug in for the first time or when power resumes after a power interruption. Unplug the oven from the 120-volt household outlet and then plug it back in to reset the microcomputer.
Why do I see light reflection around the outer case?	This light is from the oven light which is located between the oven cavity and the outer wall of the oven.
What are the various sounds I hear when the microwave oven is operating?	The clicking sound is caused by a mechanical switch turning the microwave oven's magnetron ON and OFF. The heavy hum and clunk is from the change in power the magnetron draws as it is turned ON and OFF by a mechanical switch. The change in blower speed is from the change in line voltage caused by the magnetron being turned ON and OFF.

Food

Question	Answer
What is wrong when baked foods have a hard, dry, brown spot?	A hard, dry, brown spot indicates overcooking. Shorten the cooking or reheating time.
Why do eggs sometimes pop?	When baking, frying, or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. CAUTION: Never microwave eggs in the shell.

Questions and Answers (continued)

Food

Question	Answer
Why are scrambled eggs sometimes a little dry after cooking?	Eggs will dry out when they are overcooked, even if the same recipe is used each time. The cooking time may need to be varied for one of these reasons: • Eggs vary in size. • Eggs are at room temperature one time and at refrigerator temperature another time. • Eggs continue cooking during standing time.
Is it possible to pop popcorn in a microwave oven?	Yes, if using one of the two methods described below: (1) microwave-popping devices designed specifically for microwave cooking (2) prepackaged commercial microwave popcorn that is made for specific times and power output needed Follow exact directions given by each manufacturer for its popcorn popping product and do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested time, discontinue cooking. Overcooking could result in an oven fire. CAUTION: • Never use a brown paper bag for popping corn or attempt to pop leftover kernels. • Do not pop prepackaged commercial microwave popcorn directly on the glass turntable. To avoid excessive heating of the glass turntable, place the popcorn bag on a plate. • Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops. • Do not leave microwave unattended while popping corn. • Follow directions on bag.
Why do baked apples sometimes burst during cooking?	The peel has not been removed from the top half of each apple to allow for expansion of the interior of the apple during cooking. As in conventional cooking methods, the interior of the apple expands during the cooking process.
Why do baked potatoes sometimes burn during cooking?	If the cooking time is too long, fire could result. At the end of the recommended cooking time, potatoes should be slightly firm. CAUTION: Do not overcook.
Why is a standing time recommended after microwave cooking time is over?	Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.
Why is additional time required for cooking food stored in the refrigerator?	As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.

Before Calling for Service

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the list below and try the solutions listed for each problem.

If the microwave oven still does not work properly, contact the nearest GoldStar Authorized Service Center. GoldStar Authorized Service Centers are fully equipped to handle your service requirements.

Problem	Possible Causes
Oven does not start	• Is the power cord plugged in? • Is the door closed? • Is the cooking time set?
Arcing or Sparking	• Are you using approved cookware? • Is the oven empty?
Incorrect time of day	• Have you tried to reset the time of day?
Unevenly Cooked Foods	• Are you using approved cookware? • Is the glass turntable in the oven? • Did you turn or stir the food while it was cooking? • Were the foods completely defrosted? • Was the time/cooking power level correct?
Overcooked Foods	• Was the time/cooking power level correct?
Undercooked Foods	• Are you using approved cookware? • Were the foods completely defrosted? • Was the time/cooking power level correct? • Are the ventilation ports clear?
Improper Defrosting	• Are you using approved cookware? • Was the time/cooking power level correct? • Did you turn or stir the food during the defrosting cycle?

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT

WARNING:

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

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

The manufacturer is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

LIMITED WARRANTY (USA) GOLDSTAR MICROWAVE OVEN

LG Electronics will repair or at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase. **This warranty is good only to the original purchaser of the product during the warranty period as long as it is in the United States, including Alaska, Hawaii, and US Territories.**

WARRANTY PERIOD

<u>MODEL #</u>	<u>LABOR</u>	<u>PARTS</u>	<u>HOW SERVICE IS HANDLED</u>
MA1720W	1 Year	1 Year	Call 1-800-243-0000 and choose the appropriate prompt. (24 hours a day, 7 days per week) Please have product type (Microwave) and ZIP Code ready.
MA1720B		<u>MAGNETRON</u> 8 Years	Model MA1720W receives carry-in service. Model MA1720B receives carry-in service.

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. LG ELECTRONICS USA, INC. SHALL NOT BE LIABLE FOR THE LOSS OF THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts; so these limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY TO:

1. Service trips to your home to deliver and pickup, install, instruct, or replace house fuses or correct wiring, or correction of unauthorized repairs.
2. Damage to the product caused by accident, vermin, fire, flood, alteration, misuse, abuse, improper installation, or acts of God.
3. Commercial use or use for other than the intended purpose.

Therefore, these costs are the responsibility of the consumer.

CUSTOMER ASSISTANCE NUMBERS:

To Prove Warranty Coverage:	→	Retain your Sales Receipt to prove date of purchase. A copy of your Sales Receipt must be submitted at the time warranty service is provided.
To Obtain Product, Customer, or Service Assistance by phone:	→	Call 1-800-243-0000 and choose the appropriate prompt. (Mon.~Fri. 7 a.m.~8 p.m. CT, Sat. 8 a.m.~5 p.m. CT)
or by Internet:	→	http://us.lgservice.com
To Obtain Nearest Authorized Service Center, Parts Distributor, or Sales Dealer by phone:	→	Call 1-800-243-0000 and choose the appropriate prompt. (24 hours a day, 7 days per week) Please have your product type (Microwave) and ZIP Code ready.
or by Internet:	→	http://us.lgservice.com



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