

## Setting a Delayed Start

1



The start time can be delayed to start cooking at a later time. To do this, first press **Timer**.

2



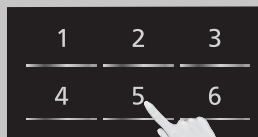
Enter the desired delay time (up to 99 minutes, 99 seconds) using the **Number** pads.

3



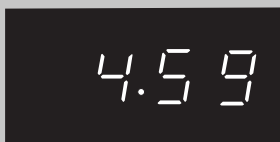
Press **Power Level** until the desired power level appears in the display. PL10 is the highest and PL1 is the lowest.

4



Set Cooking Time using the **Number** pads (see previous page for maximum times).

5



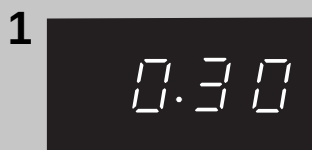
Press **Start**; the delay time will count down, then cooking will begin. At the end of cooking, five beeps will sound.

### NOTES:

1. When each stage finishes, the oven will beep twice. At the end of the program, the oven will beep five times.
2. If the oven door is opened during Stand Time, Kitchen Timer or Delay Time, the time on the display will continue to count down.
3. Stand Time and Delay start cannot be programmed before any automatic function. This is to prevent the starting temperature of food from rising.

## Quick 30

(Set or add cooking time in 30 seconds increments)



Press **Quick 30** until the desired cooking time (up to 5 minutes) appears in the display. Power Level is pre-set at PL10.



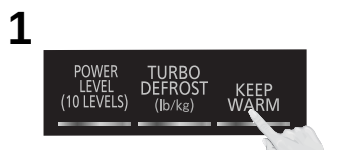
Press **Start**; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

### NOTES:

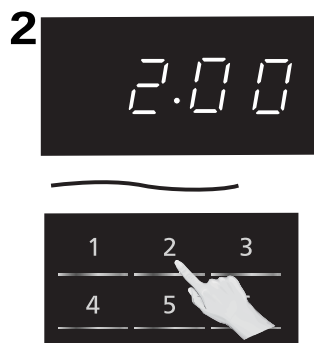
1. If desired, you can use other power levels. Select desired power level before pressing **Quick 30**.
2. After setting the time by Quick 30 pad, you cannot use the Number Pads.
3. Quick 30 pad can also be used to add more time during manual cooking.

## Keep Warm

(Will keep food warm for up to 30 minutes after cooking)



Press **Keep Warm**.



Set warming time using **Number** pads, up to 30 minutes. This example shows two minutes. At the end of warming, five beeps will sound.



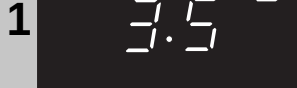
Press **Start**; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

### NOTES:

Keep Warm can be set as the final stage after cook time has been manually entered. It cannot be used with sensor or auto features.

## Popcorn

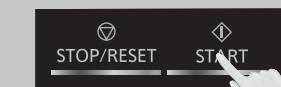
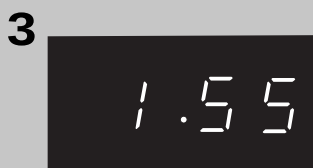
(Example: To pop 3.5 oz (100 g). of popcorn)



Press **Popcorn** until the desired size appears in the display. Once for 3.5 oz (100g), twice for oz 3.0 (85 g), or three times for 1.75 oz (50 g).



If desired, press **More** once to add 10 seconds or twice to add 20 seconds. Press **Less** once to subtract 10 seconds or twice to subtract 20 seconds.



Press **Start**; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

### NOTES:

1. Pop one bag at a time.
2. Place bag in oven according to manufacturers' directions.
3. Start with popcorn at room temperature.
4. Allow popped corn to sit unopened for a few minutes.
5. Open bag carefully to prevent burns, because steam will escape.
6. Do not reheat unpopped kernels or reuse bag.
7. If popcorn is of a different weight than listed, follow instructions on popcorn package.
8. **Never leave the oven unattended.**
9. **If popping slows to 2 to 3 seconds between pops, stop oven. Overcooking can burn popcorn or cause fire.**
10. When popping multiple bags one right after the other, the cooking time may vary slightly. This does not affect the popcorn results.

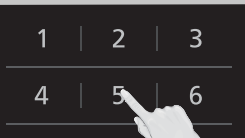
## Turbo Defrost

1



This feature allows you to defrost foods such as meat, poultry and seafood, simply by entering the weight. Press **TURBO DEFROST**.

2



“dEF” will appear briefly in the display, then a dash will appear next to the weight units. Enter weight of the food using the **Number** pads.

3



Press **START**. Defrosting will start. Larger weight foods will cause a signal midway through defrosting. If two beeps sound, turn over and/or rearrange foods.

### NOTE:

The maximum weight for Turbo Defrost is 6 lbs. (2.7 kg).

## Conversion

Follow the chart to convert ounces or hundredths of a pound into tenths of a pound. To use Turbo Defrost, enter the weight of the food in pounds (1.0) and tenths of a pound (0.1). If a piece of meat weighs 1.95 lbs or 1 lb 14 oz, enter 1.9 lbs.

| Ounces  | Hundredths of a Pound | Tenths of a Pound |
|---------|-----------------------|-------------------|
| 0       | .01 - .05             | 0.0               |
| 1 - 2   | .06 - .15             | 0.1               |
| 3 - 4   | .16 - .25             | 0.2               |
| 5       | .26 - .35             | 0.3               |
| 6 - 7   | .36 - .45             | 0.4               |
| 8       | .46 - .55             | 0.5               |
| 9 - 10  | .56 - .65             | 0.6               |
| 11 - 12 | .66 - .75             | 0.7               |
| 13      | .76 - .85             | 0.8               |
| 14 - 15 | .86 - .95             | 0.9               |

## Defrosting Tips & Techniques

### Preparation For Freezing:

1. Freeze meats, poultry, and fish in packages with only one or two layers of food. Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled “For Freezer”), or freezer paper.
3. Remove as much air as possible.
4. Seal securely, date, and label.

### To Defrost:

1. Remove wrapper. This helps moisture to evaporate. Juices from food can get hot and cook the food.
2. Set food in microwave safe dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. Select power and minimum time so that items will be under-defrosted.

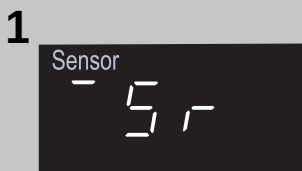
5. Drain liquids during defrosting.
6. Turn over (invert) items during defrosting.

### After Defrosting:

1. Large items may be icy in the center. Defrosting will complete during Standing Time.
2. Let stand, covered, following stand time directions on page 9.
3. Rinse foods indicated in the chart.
4. Items which have been layered should be rinsed separately or have a longer stand time.

| FOOD                                      | DEFROST<br>TIME at PL3<br>mins (per lb) | DURING DEFROSTING                                 | AFTER DEFROSTING   |       |
|-------------------------------------------|-----------------------------------------|---------------------------------------------------|--------------------|-------|
|                                           |                                         |                                                   | Stand Time         | Rinse |
| <b>Fish and Seafood</b>                   |                                         |                                                   |                    |       |
| Crabmeat<br>[up to 3 lbs. (1.4 kg)]       | 6                                       | Break apart/Rearrange                             | 5 min.             | YES   |
| Fish Steaks                               | 4 to 6                                  | Turn over                                         |                    |       |
| Fish Fillets                              | 4 to 6                                  | Turn over/Rearrange                               |                    |       |
| Sea Scallops                              | 4 to 6                                  | Break apart/<br>Remove defrosted pieces           |                    |       |
| Whole fish                                | 4 to 6                                  | Turn over                                         |                    |       |
| <b>Meat</b>                               |                                         |                                                   |                    |       |
| Ground Meat                               | 4 to 5                                  | Turn over/<br>Remove defrosted portion            | 10 min.            | NO    |
| Roasts<br>[2½-4 lbs. (1.1-1.8 kg)]        | 4 to 8                                  | Turn over                                         | 30 min. in fridge. |       |
| Chops/Steak                               | 6 to 8                                  | Turn over/Rearrange                               | 5 min.             |       |
| Ribs/T-bone                               | 6 to 8                                  | Turn over/Rearrange                               |                    |       |
| Stew Meat                                 | 4 to 8                                  | Break apart/<br>Remove defrosted pieces           |                    |       |
| Liver (thinly sliced)                     | 4 to 6                                  | Drain liquid/Turn over/<br>Separate pieces        |                    |       |
| Bacon (sliced)                            | 4                                       | Turn over                                         | ----               |       |
| <b>Poultry</b>                            |                                         |                                                   |                    |       |
| Chicken, Whole<br>[up to 3 lbs. (1.4 kg)] | 4 to 6                                  | Turn over                                         | 20 min. in fridge. | YES   |
| Cutlets                                   | 4 to 6                                  | Break apart/Turn over/<br>Remove defrosted Pieces | 5 min.             |       |
| Pieces                                    | 4 to 6                                  | Break apart/Turn over                             | 10 min.            |       |
| Cornish hens                              | 6 to 8                                  | Turn over                                         |                    |       |
| Turkey Breast<br>[5-6 lbs. (2.3-2.7 kg)]  | 6                                       | Turn over                                         | 20 min. in fridge. |       |

## Sensor Reheat



Press **Sensor Reheat**.



If desired, press **More** to add 20% more time than suggested. Press **Less** to subtract 20% cooking time.



Press **Start**. Reheating is complete when five beeps sound.

### NOTES:

1. After having used the Sensor Reheat feature a few times, you may decide you would prefer your food cooked to a different doneness – that is why you would utilize the More/Less pads.
2. When steam is detected by the Sensor, the remaining cooking time will appear in the display.

**Casseroles:** Add three to four tablespoons of liquid, cover with lid or vented plastic wrap. Stir when time appears in the display window.

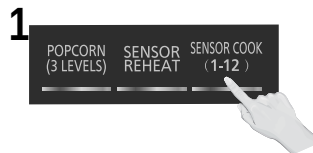
**Canned foods:** Empty contents into casserole dish or serving bowl, cover dish with lid or vented plastic wrap. After reheating, let stand for a few minutes.

**Plate of food:** Arrange food on plate; top with butter, gravy, etc. Cover with lid or vented plastic wrap. After reheating, let stand for a few minutes.

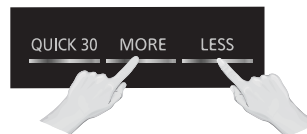
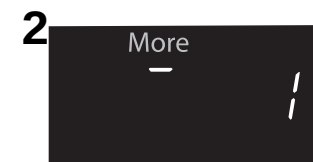
### DO NOT USE SENSOR REHEAT:

1. To reheat bread and pastry products. Use manual power and time for these foods.
2. For raw or uncooked foods.
3. If oven cavity is warm.
4. For beverages.
5. For frozen foods.

## Sensor Cook



Press **Sensor Cook** until the number corresponding to the desired food appears in the display (*see chart on the next page*).



If desired, press **More** to add 20% more time than suggested. Press **Less** to subtract 20% cooking time.

### 3



Press **Start**. Cooking is complete when five beeps sound.

### NOTES:

1. After having used the Sensor Cook feature a few times, you may decide you would prefer your food cooked to a different doneness – that is why you would utilize the More/Less pads.
2. When steam is detected by the Sensor, the remaining cooking time will appear in the display.
3. Automatic features are provided for your convenience. If results are not suitable to your individual preference, or if serving size is other than what is listed on page 14, please refer to manual cooking on page 9.

**For the best results with the SENSOR, follow these recommendations:**

### BEFORE Reheating/Cooking:

1. The room temperature surrounding the oven should be below 95° F (35° C).
2. Food weight should exceed 4 oz. (113 g).
3. Be sure the glass tray, the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Residual beads of moisture turning into steam can mislead the sensor.
4. Cover food with lid, or with vented plastic wrap. Never use tightly sealed plastic containers—they can prevent steam from escaping and cause food to overcook.

### DURING Reheating/Cooking:

DO NOT open the oven door until two beeps sound and cooking time appears in the display. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity. Once the cooking time begins to count down, the oven door may be opened to stir, turn or rearrange foods.

### AFTER Reheating/Cooking:

All foods should have a standing time.

## Sensor Cook Chart

See the chart below for Sensor Cook categories.

| Recipe                          | Serving/Weight                                      | Hints                                                                                                                                                                                                                                                                                                           |
|---------------------------------|-----------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1. Potato</b>                | 1 - 4 potatoes<br>(6 - 8 oz. each)<br>(170 - 227 g) | Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined glass tray (Turntable), at least 1 inch (2.5 cm) apart. Do not cover. Turn over after 2 beeps. Let stand 5 minutes to complete cooking.                                            |
| <b>2. Fresh Vegetables</b>      | 4 - 16 oz.<br>(113 - 454 g)                         | All pieces should be the same size. Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. After 2 beeps, stir or rearrange. Re-cover and press START.                                                               |
| <b>3. Frozen Vegetables</b>     | 8 - 16 oz.<br>(227 - 454 g)                         | Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. (Not suitable for vegetables in butter or sauce.) After 2 beeps, stir or rearrange. Re-cover and press START.                                                 |
| <b>4. Frozen Pizza (single)</b> | 6 - 12 oz.<br>(170 - 340 g)                         | Follow manufacturers' directions for preparation. Add more time of cooking if needed.                                                                                                                                                                                                                           |
| <b>5. Frozen Entrées</b>        | 6 - 32 oz.<br>(170 - 907 g)                         | Follow manufacturers' directions for preparation. After 2 beeps, stir or rearrange. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually.                                                           |
| <b>6. Casserole</b>             | 16 - 32 oz.<br>(454 - 907 g)                        | Use appropriate amount of liquid. Cover with lid. After cooking, stand for 5 minutes. (See page 14 for casserole recipes.)                                                                                                                                                                                      |
| <b>7. Ground Meat</b>           | 8 - 24 oz.<br>(227 - 680 g)                         | Break apart in glass bowl or microwave-safe colander. Cover with lid or vented plastic wrap. After 2 beeps, stir. Re-cover and press START. Juices should be clear. Drain.                                                                                                                                      |
| <b>8. Frozen Lasagna</b>        | 6 - 32 oz.<br>(170 - 907 g)                         | Follow manufacturers' directions for preparation. After cooking, let stand for 2 minutes. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually.                                                     |
| <b>9. Soup</b>                  | 1 - 3 cups                                          | 1 cup of soup is 250ml. Pour soup into a microwave safe serving bowl. Cover with vented plastic wrap. Stir after cooking.                                                                                                                                                                                       |
| <b>10. Rice</b>                 | 0.5 - 1.5 cups                                      | Place rice with hot tap water in a microwave safe casserole dish. Cover with lid or vented plastic wrap. Let stand 5 to 10 minutes before serving. Add 1 1/2 parts water to 1 part rice.                                                                                                                        |
| <b>11. Pasta</b>                | 1.75 - 5.5 oz.<br>(50 - 155 g)                      | Place 1.75 oz. (50g) pasta with 3 cups (750 ml) hot tap water in a 2 qt microwave safe casserole, salt and oil, if desired, covered with lid or vented plastic wrap. For 4 oz. (113 g) pasta use 4 cups (1000 ml) hot tap water, for 5.5 oz. (155g) pasta use 6 cups (1500 ml) hot tap water in 3 qt casserole. |
| <b>12. Fish Fillets</b>         | 4 - 16 oz.<br>(113 - 454 g)                         | Arrange in a single layer. Cover with lid or vented plastic wrap.                                                                                                                                                                                                                                               |

## Setting the Timer

1



This feature allows you to program the oven as a kitchen timer. Press **Timer** once.

2



Set desired amount of time using **Number** pads (up to 99 minutes, 99 seconds).

3



Press **Start**. The timer will count down without cooking and beep five times when done.

**Caution:** If oven lamp is lit while using the timer feature, the oven is **NOT** set properly; **STOP OVEN IMMEDIATELY** and re-read instructions.

## Microwave Recipes

### OMELET

#### Basic Omelet Recipe

1 Tablespoon butter or margarine

2 Eggs

2 Tablespoons milk

Salt and ground black pepper, if desired Heat butter in a microwave safe 8-inch round dish, 20 seconds at PL10, or until melted.

Turn the plate to coat the bottom with butter.

Meanwhile, combine the remaining ingredients

in a separate bowl, beat together and pour into the dish. Cook, covered with vented plastic wrap, cook 2 min at PL10. Let stand

2 minutes. With a spatula, loosen the edges of the omelet from the plate, fold into thirds to serve. **Always beat the eggs before making the omelet.**

**Yield:** 1 Serving

**NOTE:** Double ingredients for a 4-egg Omelet.

### Macaroni and Cheese

2 1/2 tablespoons butter

1 1/2 tablespoons chopped onion

1/2 clove minced garlic

4 tablespoons all-purpose flour

2/3 teaspoon dry mustard

2/3 teaspoon salt

1/8 teaspoon ground black pepper

1 1/2 cups milk

1 1/2 cups grated cheddar cheese

140 g (5 oz.) (dry weight) macaroni, cooked and drained

3 tablespoons bread crumbs

2/3 teaspoon paprika

In a 3-Qt casserole dish, melt the butter for 40 seconds at PL10, with cover with lid or vented plastic wrap. Add onion and garlic, cover the casserole dish with lid or vented plastic wrap, and cook for 1 minute at PL10. Stir in flour, mustard, salt and pepper, and gradually add the milk. Cover the casserole dish with lid or vented plastic wrap and cook for 3-4 minutes at PL10 until sauce thickens, stirring once. Add the cheddar cheese and the macaroni into the sauce and stir well.

Sprinkle the bread crumbs and paprika on the top of the dish.

Cover the casserole dish with lid or vented plastic wrap.

Cook with the "6. Casserole" Sensor Cook.

**Yield:** 4-6servings

### Beef and Macaroni Casserole

220g (1/2 pound)lean ground beef

1/2 small onion, chopped

1/4 green bell pepper, chopped

1/2 cup chopped celery

1 430 g (15 oz.)can tomato sauce

2/3 cup water

1/2 cup uncooked elbow macaroni

1/2 teaspoon parsley

1/4 teaspoon salt

1/8 teaspoon grounded back pepper

1/4 cup grated cheddar cheese

Crumble the ground beef in a 3-Qt. casserole dish. Cook for 5-7 minutes at P6 or until the meat is cooked, stirring twice. Stir in onion, peppers and celery. Cook for 3-4 minutes at P10. Stir in the remaining ingredients, except cheese. Cover with lid or vented plastic wrap. Cook with the "6. Casserole" Sensor Cook.Sprinkle with cheese. Cover and let stand 5 minutes.

**Yield:** 4-6 servings

## Food Characteristics

### Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.



### Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water, or fat and these centers attract microwaves (for example, jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.



### Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food decreases so does the cooking time. Overcooking will cause the moisture content in the food to decrease and a fire could result. Never leave microwave unattended while in use.



### Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.



### Size

Thin pieces cook more quickly than thick pieces.



### Starting Temperature

Foods that are at room temperature take less time to cook than if they are chilled, refrigerated or frozen.



## Cooking Techniques

### Piercing

Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch strip of skin peeled before cooking. Score sausages and frankfurters. Do not Cook/Reheat whole eggs, with or without the shell. Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.

### Browning

Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine and brush on before cooking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before cooking.

### Spacing

Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

### Covering

As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels.

### Cooking Time

Cooking times will vary because of food shape variations, starting temperature, and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

### Stirring

Stirring is usually necessary during microwave cooking. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

### Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

### Turning

It is not possible to stir some foods to distribute the heat evenly. At times, microwave energy will concentrate in one area of the food. To help ensure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

### Standing Time

Most foods will continue to cook by conduction after the microwave oven is turned off. After cooking meat, the internal temperature will rise 5 °F to 15 °F (3 °C to 8 °C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

### Test for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean.

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.

| Temp   | Food                                                                                                     |
|--------|----------------------------------------------------------------------------------------------------------|
| 160 °F | For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food. |
| 165 °F | For leftover, ready-to-reheat refrigerated, and deli and carryout "fresh" food.                          |
| 170 °F | For white meat poultry.                                                                                  |
| 180 °F | For dark meat poultry.                                                                                   |

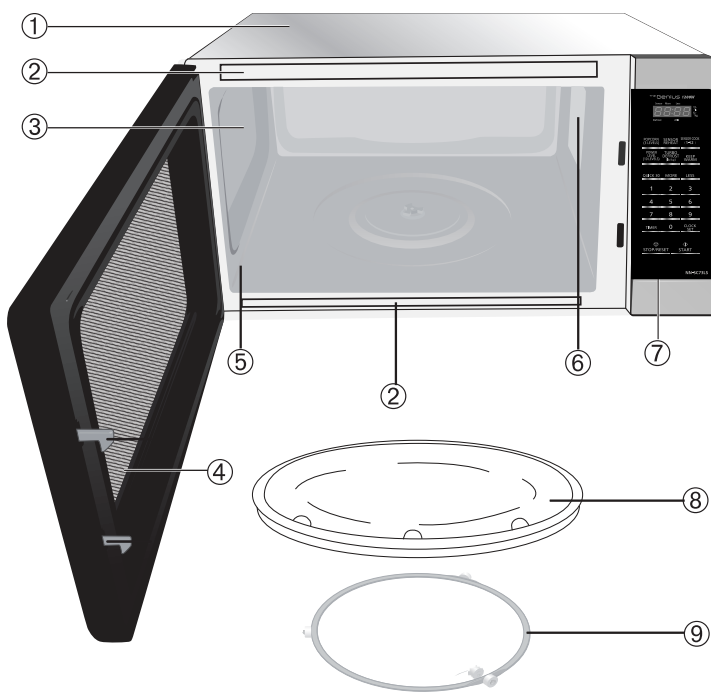
## Care and Cleaning of Your Microwave Oven

Please see below and the following page for particular cleaning instructions for each section of the oven.

**BEFORE CLEANING:** Unplug oven at wall outlet. If outlet is inaccessible, leave oven door open while cleaning.

**AFTER CLEANING:** Be sure to place the Roller Ring and the Glass Tray in the proper position and press Stop/Reset Button to clear the Display.

1. **Outside oven surfaces:** Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.
2. **Label:** Do not remove. Wipe with a damp cloth.
3. **Inside the Oven:** Wipe with a damp cloth after using. Mild detergent may be used if needed. Do not use harsh detergents or abrasives.
4. **Oven Door:** Wipe with a soft dry cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from the food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.) Inside surface is covered with a heat and vapor barrier film. **Do not remove.**
5. **Oven Cavity Floor:** Clean the bottom surface of the oven with mild detergent, water or window cleaner, and dry.
6. **Wave Guide Cover:** Do not remove Wave Guide Cover. **It is important to keep cover clean in the same manner as the inside of the oven.**
7. **Control Panel:** The Control Panel is covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film, so if this is the case, remove by applying masking or clear tape to an exposed corner and pull gently. If the Control Panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives.
8. **Glass Tray:** Remove and wash in warm soapy water or in a dishwasher.
9. **Roller Ring:** Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.



**IT IS IMPORTANT TO KEEP THE OVEN CLEAN AND DRY. FOOD RESIDUE AND CONDENSATION MAY CAUSE RUSTING OR ARCING AND DAMAGE TO THE OVEN. AFTER USE, WIPE DRY ALL SURFACES, INCLUDING VENT OPENINGS, OVEN SEAMS, AND UNDER GLASS TRAY.**

## Shop Accessories

Purchase Parts, Accessories and Instruction Books online for all Panasonic Products by visiting our Web Site at:

<http://www.panasonic.ca/english/support>

### Parts Available to Order:

|                                           |                |
|-------------------------------------------|----------------|
| Instructions/Operating Manual (this book) | 16170000A88910 |
| Glass Tray                                | 12570000001005 |
| Roller Ring Assembly                      | 12170000004310 |

## Before Requesting Service

See below before calling for service, as most problems can easily be remedied by following these simple solutions:

|                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The oven causes TV interference.                                                                                                                | Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.                                                                                                                                                                                                         |
| Steam accumulates on oven door and warm air comes from the oven vents.                                                                          | During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. After use, the oven should be wiped dry (see page 15).                                                                                                                                     |
| Oven will not turn on.                                                                                                                          | <p>The oven is not plugged in securely or needs to be reset; remove plug from outlet, wait ten seconds and re-insert.</p> <p>Main circuit breaker or main fuse is tripped; reset main circuit breaker or replace main fuse.</p> <p>There is a problem with the outlet; plug another appliance into the outlet to check if it is working.</p>                                                                                                                    |
| Oven will not start cooking.                                                                                                                    | <p>The door is not completely closed; close the oven door securely.</p> <p><b>Start</b> was not pressed after programming; press <b>Start</b>.</p> <p>Another program is already entered into the oven; press <b>Stop/Reset</b> to cancel the previous program and enter new program.</p> <p>The program is not correct; program again according to the Operating Instructions.</p> <p><b>Stop/Reset</b> has been pressed accidentally; program oven again.</p> |
| The Glass Tray wobbles.                                                                                                                         | The Glass Tray is not positioned properly on the Roller Ring or there is food under the Roller Ring; take out Glass Tray and Roller Ring. Wipe with a damp cloth and reset Roller Ring and Glass Tray properly.                                                                                                                                                                                                                                                 |
| When the oven is operating, there is noise coming from the Glass Tray.                                                                          | The Roller Ring and oven bottom are dirty; clean these parts according to <b>Care and Cleaning of Your Microwave Oven</b> (see page 15).                                                                                                                                                                                                                                                                                                                        |
| "  " appears in the display. | The CHILD SAFETY LOCK was activated by pressing <b>Start</b> three times; Deactivate CHILD SAFETY LOCK by pressing <b>Stop/Reset</b> three times.                                                                                                                                                                                                                                                                                                               |

## Limited Warranty (Only for U.S.A.)

### Panasonic Products Limited Warranty

#### Limited Warranty Coverage (For USA Only)

If your product does not work properly because of a defect in materials or workmanship, Panasonic Consumer Electronics Corporation (referred to as "the warrantor") will, for the length of the period indicated on the chart below, which starts with the date of original purchase ("warranty period"), at its option either (a) repair your product with new or refurbished parts, (b) replace it with a new or a refurbished equivalent value product, or (c) refund your purchase price. The decision to repair, replace or refund will be made by the warrantor.

| Product or Part Name                     | Labor | Parts |
|------------------------------------------|-------|-------|
| <b>ALL PARTS</b> (EXCEPT MAGNETRON TUBE) | 1 yr. | 1 yr. |
| <b>MAGNETRON TUBE</b>                    | 1 yr. | 5 yr. |

During the "Labor" warranty period there will be no charge for labor. During the "Parts" warranty period, there will be no charge for parts.

This warranty only applies to products purchased and serviced in the United States. This warranty is extended only to the original purchaser of a new product which was not sold "as is".

#### Mail-In Service – Online Repair Request

##### Online Repair Request

To submit a new repair request, and for quick repair status visit our Web Site at: <http://shop.panasonic.com/support>

When shipping the unit, carefully pack and send it in the original (or supplied) carton. Include a letter detailing the complaint along with the bill of sales and provide a daytime phone number where you can be reached. A valid registered receipt is required under the Limited Warranty.

When shipping Lithium Ion batteries please visit our web site at <http://shop.panasonic.com/support> as Panasonic is committed to providing the most up to date information.

**IF REPAIR IS NEEDED DURING THE WARRANTY PERIOD, THE PURCHASER WILL BE REQUIRED TO FURNISH A SALES RECEIPT/PROOF OF PURCHASE INDICATING DATE OF PURCHASE, AMOUNT PAID AND PLACE OF PURCHASE. CUSTOMER WILL BE CHARGED FOR THE REPAIR OF ANY UNIT RECEIVED WITHOUT SUCH PROOF OF PURCHASE.**

#### Limited Warranty Limits And Exclusions

This warranty ONLY COVERS failures due to defects in materials or workmanship, and DOES NOT COVER glass, plastic parts, temperature probes (if included) and normal wear and tear or cosmetic damage. The warranty ALSO DOES NOT COVER damages which occurred in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accidents, misuse, abuse, neglect, bug infestation, mishandling, misapplication, alteration, faulty installation, set-up adjustments, maladjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, or commercial use (such as in a hotel, office, restaurant, or other business), rental use of the product, service by anyone other than a Factory Service center or other Authorized Servicer, or damage that is attributable to acts of God.

**THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED UNDER "LIMITED WARRANTY COVERAGE".**

**THE WARRANTOR IS NOT LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS WARRANTY.**

(As examples, this excludes damages for lost time, travel to and from the servicer, loss of or damage to media or images, data or other memory or recorded content. The items listed are not exclusive, but for illustration only.)

**ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the 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. If a problem with this product develops during or after the warranty period, you may contact your dealer or Service Center. If the problem is not handled to your satisfaction, then write to:

Panasonic Corporation of North America  
Consumer Affairs Department 8th Fl.  
Two Riverfront Plaza  
Newark NJ 07102-5490

**PARTS AND SERVICE, WHICH ARE NOT COVERED BY THIS LIMITED WARRANTY, ARE YOUR RESPONSIBILITY.**

Product registration is not mandatory. Failure to complete the form does not affect the consumer's warranty rights.

## **Shop** **Accessories!**

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Go to

<http://shop.panasonic.com/support>

Get everything you need to get the most out of  
your Panasonic products  
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products, TV, Computers & Networking, Personal  
Care, Home Appliances, Headphones, Batteries,  
Backup Chargers & more...

### **Customer Services Directory**

For Product Information, Operating Assistance,  
Parts, Owner's Manuals, Dealer and Service info  
go to <http://shop.panasonic.com/support>

For the hearing or speech impaired TTY: 1- 877-833-8855

As of October 15 2021

## Specifications

|                                         |                                                     |
|-----------------------------------------|-----------------------------------------------------|
| Power Source.....                       | 120V, 60Hz                                          |
| Power Consumption.....                  | 12 Amps, 1,400 W                                    |
| Cooking Power*.....                     | 1,200 W                                             |
| Outside Dimensions (W x H x D) .....    | 21.8" x 12.8" x 17.7"<br>(553 mm x 326 mm x 450 mm) |
| Oven Cavity Dimensions (W x H x D)..... | 15.5" x 10.2" x 17.1"<br>(394 mm x 260 mm x 433 mm) |
| Operating Frequency.....                | 2,450 MHz                                           |
| Net Weight.....                         | Approx. 28.7 lbs (13 kg)                            |

\*IEC Test procedure

Specifications subject to change without notice.

## User's Record

The serial number of this product may be found on the back side of the oven or on the left side of the control panel. You should note the model number and the serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_



**Scan this code for special  
instructions and features**