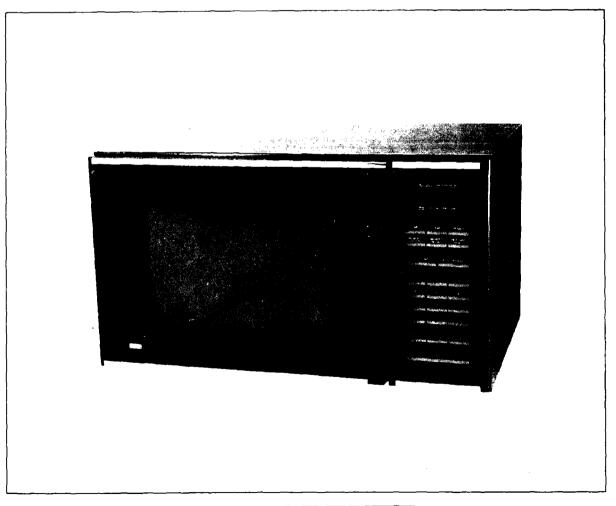
OWNER'S GUIDE BOOK

Microwave Oven Model: MW557

OPERATING MANUAL





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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 close properly and that there is no damage to the:
 - (1) door (bent),
 - (2) hinges and latches (broken or loosened),
 - (3) door seals and sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

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.
- **"PRECAUTIONS TO AVOID POSSIBLE** 2 Read and follow the specific EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 3 of this manual.
- 3. This appliance must be grounded. Connect only to properly earthed outlet.

GROUNDING INSTRUCTIONS" found on page 4 of this manual. See

- 4 Install or locate this appliance only in accordance with the provided installation instructions. 5. Some products such as whole eggs and sealed containers - for example, closed glass jars - may
- explode and should not be heated in this oven
- 6. Use this appliance only for its intended use as described in this manual. Do not use for drying linens, newspaper, or any other non food items,
- 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 nearest authorized service facility for examination repair or adjustment.
- 10. Do not cover or block any openings on the appliance.
- 11. Do not use outdoors.
- 12. Do not immerse cord or plug in water
- 13. Keep cord away from heated surfaces.
- 14. Do not let cord hang over edge of table or counter.
- 15. When cleaning surfaces of door and oven at the point where they come together on closing the door, use only mild, non-abrasive soaps or detergents. Apply with a sponge or soft cloth.
- To reduce the risk of fire in the oven cavity.
 - a Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should ignite, KEEP OVEN DOOR CLOSED, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- 17. Use only cooking utensils or accessories of the type or types, described in the cookbook related to this appliance

SAVE THESE INSTRUCTIONS

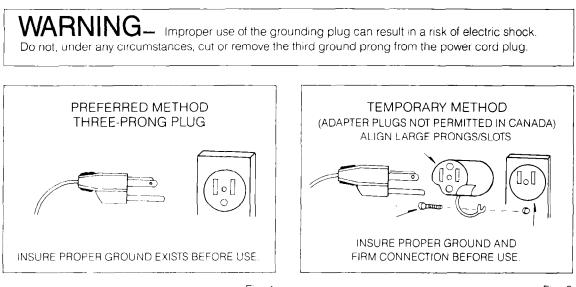
Installations

a. GROUNDING INSTRUCTIONS:

For personal safety, this appliance must be properly 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. The power cord of this appliance is equipped with a three-prong (grounding) plug (Fig. 1) to minimize the possibility of electric shock hazard from this appliance.

The plug must be plugged into an outlet that is properly installed and grounded.







The consumer should have it checked by a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong wall receptacle.

1. Usage situations where appliance's power cord will be disconnected infrequently: Because of potential safety hazards under certain conditions, we strongly recommend against the use of an adapter plug.

However, if you still elect to use an adapter, where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of an UL listed adapter which is available at most local hardware stores (Fig. 2).

The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide polarity in the connection of the power cord.

CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring.

2. Usage situations where appliance's power cord will be disconnected frequently: Do not use an adapter plug in these situations because frequent disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

3. Use of extension cords: 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 should be equal to or greater than the electrical rating of the appliance.

b. CIRCUITS:

For safety purposes this oven must be plugged into a 15 Amp circuit, no other electrical appliances or lighting circuits should be on this line. A 20 Amp line can be used to permit additional outlets. If in doubt, consult a licensed electrician.

c. VOLTAGE WARNING:

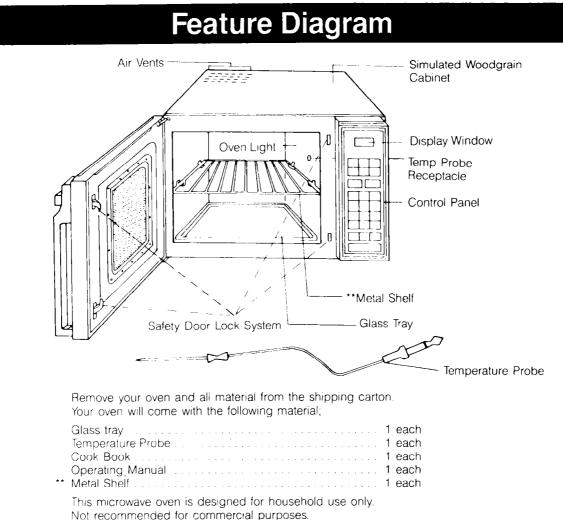
The voltage used at the wall receptacle must be the same as specified on the oven model and serial numbers plate located on the rear of the oven. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing oven damage. Low voltage will cause slow cooking. In case your microwave oven does not perform normal operation in accordance with AC power source and voltage, remove the power cord and then insert it again.

d. PLACEMENT OF THE OVEN:

Your microwave oven can easily be placed in your kitchen, family room or any other room in your home. Place the oven on a flat surface such as a kitchen counter top 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.

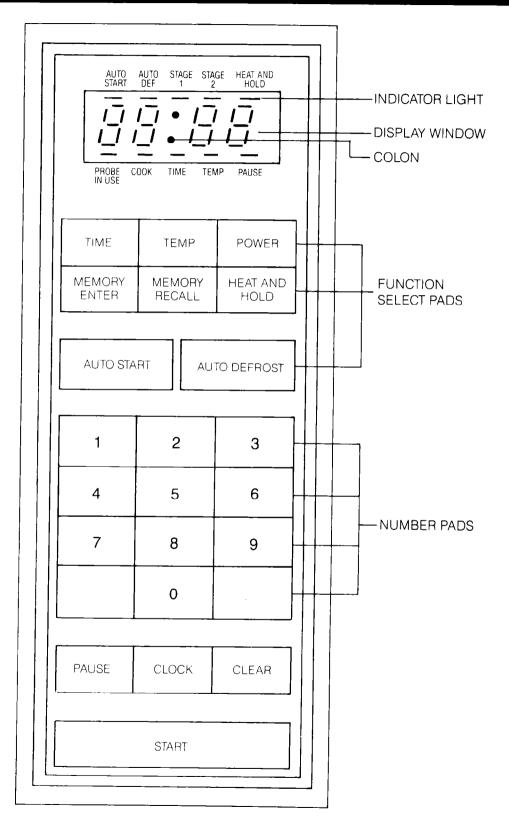
e. DO NOT BLOCK VENTS:

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



** For further details about shelf, refer to page 11

Control Panel



Controls

O TIME pad:

This pad is for selecting the cooking time with NUMBER pad. This pad can be used to select two cooking times with one pad. We call it the STAGE 1 and the STAGE 2. Each stage cooking time can be set up to 99 min. 99 sec.



O POWER pad:

This pad is for selecting the power level with NUMBER pad for output of stage 1, 2. The power level serves 11 steps from power level (0) to power level(10)

NOTE: If you not select the power level, the oven will operate at max. power.



O TEMP pad:

This pad is for selecting the cooking temperature with NUMBER pad. This pad can be used to select two cooking temperature with one pad (ie, STAGE 1 and STAGE 2). Each stage cooking temperature can be set up from 100°F to 200°F.



PAUSE

CLOCK

AUTO START

MEMORY

ENTER

O HEAT AND HOLD pad:

This pad is used to heat food and to keep the temperature to MAX. 99 min. 99 sec. The initial value of keeping time has programmed at 15 min. But you can change the keeping time by touching the NUMBER pads.

O PAUSE pad:

This pad is used to halt operation temporarily during operating the oven. If you program the PAUSE function within the cooking cycle, the oven will stop at the time automatically. If you touch the PAUSE pad during the time the oven is operating, the oven will stop, as if you had opened the door.

NOTE: After the PAUSE function is displayed, you must touch the START pad to start the next operation.

O CLOCK pad:

This pad is used to set time of day.

O AUTO START pad:

This pad is used to set the time that you want to start cooking. The AUTO START pad must always be used after the CLOCK is set.

O MEMORY ENTER pad:

You can memory your own recipes in the memory bank till four block. One block means one sequential cooking program (ie, combination of AUTO DEFROST, STAGE 1 and STAGE 2). The numbers for memory bank are 1, 2, 3 and 4.



O MEMORY RECALL pad:

Used to call the programs memoried.



AUTO DEFROST

O AUTO DEFROST pad:

This time can be set till 99 min. 99 sec. Output is fixed in proportion to the time as follows.

| Power level | 10: | 10% |
|-------------|-----|-----|
| Power level | 3: | 40% |
| Power level | 0. | 50% |



O CLEAR pad:

One touch stops and clears all cooking operations and programs except clock.



O START pad:

One touch begins cooking according to programs.

| 1 | 23 |
|---|-----|
| 4 | 5 6 |
| 7 | 89 |
| | 0 |

O NUMBER pads:

These pads are used when numbers are programmed to set the cooking time, the cooking temperature, power level or clock.

NOTE: 1. Beep Sound

The beep sound is activated under the following conditions.

| CONDITIONS | BEEP SOUND SIGNAL |
|-----------------------------------------------|-------------------|
| O When the control key pad is touched | |
| O When the cook cycle is changed. | |
| O When cooking is ended. | |
| When the error is marked. | |

2 Opening door

Opening the door during cooking will stop cooking progress without clearing program. Cooking resumes after the door is closed and START pad is touched. The oven light will turn on when the door is opened. When the door is closed, the oven light will turn off. During oven's operation the oven light will turn on

3. Description of INDICATOR LIGHT

O For AUTO START, AUTO DEFROST, STAGE 1, STAGE 2, and HEAT AND HOLD:

Each indicator light turns on when each function is programmed. Each indicator light blinks when each program is operated.

O For PROBE IN USE:

It turns on when using the TEMPERATURE PROBE

O For COOK:

It turns on when the oven is operating.

O For TIME:

It trans on when the cook cycle is operated by TIME COOK mode.

O For TEMP:

It turns on when the cook cycle is operated by TEMP COOK mode.

O For PAUSE:

It turns on when the previous function of PAUSE function is operated.

a. SUMMARIZED OPERATING INSTRUCTIONS.

O TIME COOK

| Step 1 | Touch | TIME pad. |
|--------|--------|---------------------------------------|
| Step 2 | Select | Cooking Time by using NUMBER KEY pad. |
| Step 3 | Touch | POWER pad. |
| Step 4 | Select | power level by using NUMBER KEY pad. |
| Step 5 | Touch | START pad. |

O TEMP COOK

| Step 1 | Touch | TEMP pad. |
|--------|--------|---------------------------------------|
| Step 2 | Select | cooking Temp by using NUMBER KEY pad. |
| Step 3 | Touch | POWER pad. |
| Step 4 | Select | power level by using NUMBER KEY pad. |
| Step 5 | Touch | START pad. |

Note: Insert TEMP PROBE into food and connect PLUG to OVEN RECEPTACLE.

O AUTO DEFROST

| Step 1 | Touch | AUTO DEFROST pad. |
|--------|--------|---------------------------------------|
| Step 2 | Select | cooking time by using NUMBER KEY pad. |
| Step 3 | Touch | START pad. |

O HEAT AND HOLD

| Step 1 | Touch | HEAT AND HOLD pad. |
|--------|--------|---------------------------------------|
| Step 2 | Select | cooking Temp by using NUMBER KEY pad. |
| Step 3 | Touch | HEAT AND HOLD pad again. |
| Step 4 | Select | keeping time by using NUMBER KEY pad. |
| Step 5 | Touch | START pad. |

Note: Insert TEMP PROBE into food and connect PLUG to OVEN RECEPTACLE.

O PAUSE

| Step 1 Touch PAUSE | E pad. |
|--------------------|--------|
|--------------------|--------|

Note: PAUSE FUNCTION operates only between Auto defrost and stage 1 or stage 1 and stage 2 or during the cooking.

O AUTO START

| Step 1 | Touch | AUTO START pad. |
|--------|--------|----------------------------------------------------|
| Step 2 | Select | the time to start cooking by using NUMBER KEY pad. |
| Step 3 | Touch | START pad. |

Note: AUTO START FUNCTION must be used after clock is set.

O MEMORY ENTER

| Step 1 | Touch | CLEAR Pad |
|--------|--------|--------------------------|
| Step 2 | Touch | input your own program |
| Step 3 | Touch | MEMORY ENTER Pad. |
| Step 4 | Select | number pad from #1 to #4 |
| Step 5 | Touch | MEMORY ENTER Pad |

O MEMORY RECALL

| • | | |
|---------|--------|--------------------------|
| Step 1 | Touch | CLEAR pad |
| Step 2 | Touch | MEMORY RECALL pad |
| Step 3 | Select | number pad from #1 to #4 |
| Step 4 | Touch | START pad |
| O CLEAR | | |
| Step 1 | Touch | CLEAR pad |
| O START | | |
| Step 1 | Touch | START pad |
| | | |

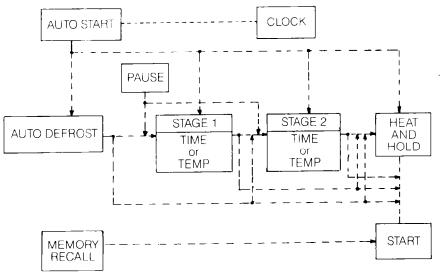
TO SET CLOCK

The supplied digital clock will operate as long as power is supplied to the oven. The time of day shall be set by touching the CLOCK pad and entering the time in hours and minutes, and touching the CLOCK pad again. For example, it is 12 38 (am or pm) now.

Let's enter the time and operate the clock.

| Step 1 | When oven is first plugged in the display window will show Zero (: 0) and the colon will blink | • | [····· |
|--------|-----------------------------------------------------------------------------------------------------------------------------|---------|--------|
| Step 2 | Touch the CLOCK pad colon will disappear. | | : 0 |
| Step 3 | Enter 1, 2, 3, 8 by touching the number pad. "1 2 3 8" will appear in the display window. | CLOCK | |
| Step 4 | Touch the CLOCK pad again. Colon will appear without blinking. To check the the time of during cooking sequence touch | 1 2 3 8 | 12 38 |
| | CLOCK pad. Display window will shows the time of day 3 seconds. | CLOCK | 12:38 |

b. **COOKING FLOW CHART.**



NOTE

1. O Must set the CLOCK function whenever you want to use the AUTO START function.

O Cooking procedure has four sequential programs (ie, AUTO DEFROST. STAGE 1, STAGE 2 and HEAT AND HOLD). And cooking procedure is operated according to the above FLOW CHART without regard to your setting sequence.

You can select cooking procedures of some combination among four programs.

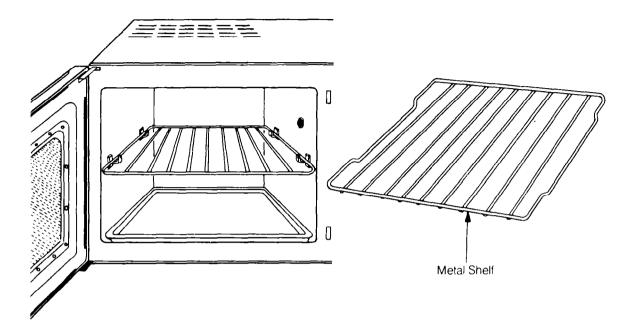
2. O If you want to know the cooking time or temp that you programmed during cooking, you can find each cooking time or temp by touching the proper Function Select pad (ie, TIME, TEMP, AUTO START, AUTO DEFROST and HEAT AND HOLD pad) REMARK: If you want to know the cooking time, cooking temp or power level that you programmed in

STAGE 1 or STAGE 2, touch the POWER pad with in 3 seconds touching the TIME pad or TEMP pad according to your setting sequence.

3 O PAUSE FUNCTION can be entered between each program or during cooking. If PAUSE is touched during cooking, cooking programs is stopped until START pad is touched. User can set another program at this time.

Two Level Cooking Shelf

Use the metal two level cooking shelf when cooking is more than one container. Cooking shelf is specially designed for added capacity heating and reheating.



SHELF INSTALLATION & HOW TO OPERATE

- 1. Insert the shelf securely into the shelf holders on the side walls of the oven.
- 2. Do put food in containers, then place containers on shelf.
- 3. Use staggered arrangements of food, placing food on the right side of shelf and left side of floor.

CAUTION

- 1. Do not store shelf in oven.
- 2. Do not operate the oven with the metal shelf stored on the floor of the oven. Damage to the interior finish will result.
- 3. Do use only when cooking foods in more than one container.
- 4. Do not use with browning dish.
- 5. Do not cook foods directly on shelf without putting then in containers first.
- 6. The Metal Shelf may get hot during cooking. Pot holders may be needed to remove shelf after cooking.
- 7. Do not use foil or metal containers on the Metal Shelf.
- 8. Do not operate the oven empty with the metal shelf.

CLEANING THE SHELF

- 1. Wash by hand with a mild detergent and a soft or nylon scrub brush. Dry completely.
- 2. Do not use abrasive scrubbers or cleansers.

The descriptions about Metal Shelf on this manual are not applicable to models not provided with Metal Shelf and Shelf Holder in cavity, as the installation of shelf optional.

Digital Programmer Circuit Test Procedure

Let's program all functions on the oven.

| STEP | REMARK | TOUCH KEY PAD | DISPLAY WINDOW |
|------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|-------------------|
| 1. | Connect the power supply cord plug to the wall receptacle and place a beaker of water in the oven. — Display window will show (:0) and the COLON will blink. Put the TEMPERATURE PROBE in a beaker of water and connect the probe jack to the oven wall receptacle. — PROBE IN USE indicator light turns on. | | |
| | TIME COOK | | |
| 2. | Select time cook mode by pressing "TIME" pad. | TIME | |
| З. | Select desired cook time, e.g. 1 min 30 secs | 1 3 0 | |
| 4. | Select power level by pressing "POWER" pad. | POWER | |
| 5. | O Select desired power level, e.g. 8 | 8 | |
| | ТЕМР СООК | | |
| 6. | Select temp cook mode by pressing "TEMP" pad. | TEMP | |
| 7. | ○ Select desired temperature e.g. 130°F | 1 3 0 | |
| 8. | ○ Select power level by pressing "POWER" pad. | POWER | |
| 9. | Select desired power level, e.g. 5 | [] | |
| | NOTE Temperature probe must be connected to probe plug in oven wall and inserted in beaker of water. | 5 | |

| 10. Select heat and h "HEAT AND HOLD | _J Iold mode by pressing | | |
|-----------------------------------------|---------------------------------------------------------------------------------------------|------------------|---------------------------------------|
| | | | |
| | | HEAT AND HOLD | [|
| 11. O Select desired te | nperature, e.g. 150°F. | 1 5 0 | <u>/5,5</u> |
| 12. O Select hold time pad. | by pressing "HEAT AND HOLD" | HEAT AND HOLD | []]] [] [] [] [] [] [] [] [|
| 13. O Select hold time, | e.g. 1.00 minutes. | | |
| NOTE: If you war select hold time. | t ''15 min'', you need not | | |
| | | | |
| AUTO DEFROST | | | |
| 14. O Select defrost mo pad. | de by pressing ''AUTO DEFROST'' | AUTO DEFROST | |
| 15. C Select desired de | frost time, e.g. 1.00 minutes. | 1 0 0 | , , , , , , , , , , , , , , , , , , , |
| PAUSE | | | |
| pad. Oven will sto | on temporary, press "PAUSE" op functioning. By pressing on will continue to function. | PAUSE | _ _ _ _ _ |
| CLOCK | | | |
| | e by pressing ''CLOCK'' pad. | CLOCK | |
| 18. C Set CLOCK, e.g. | 3.20 for AM or PM. | 8 2 0 | |
| 19. O Press "CLOCK" | oad to start clock function. | CLOCK | 171. 7171 171. 1717 171. 1717 |

| STEP | REMARK | TOUCH KEY PAD | DISPLAY WINDOW |
|------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|-------------------|
| 20. | AUTO START Select auto start mode by pressing "AUTO START" pad. Select desired start time, e.g. 8.23 | AUTO START 8 2 3 | |
| 22. | Memory Entry and Recall Touch the CLEAR pad. Input program Touch the MEMORY ENTER pad again. Select the appropriate Number pad (EX: To select Memory #3) Touch the MEMORY ENTER pad: Touch the MEMORY RECALL pad Select the Memory Number pad. (EX: Memory recipe Number #3) | CLEAR MEMORY ENTER 3 MEMORY ENTER MEMORY RECALL 3 | |
| 23 | ○ Press ''START'' pad to functions. | START | |

REMARK: O The oven will operate from (AM or PM) 8:23.

- PAUS will show in the display window, after finishing AUTO DEFROST function. At this time, you must touch the START pad in order to operate the oven again.
- C COOL may show in display window, when the water in the oven is less than 100°F.
- C END will show in the display window and beep sound, when the oven finish all functions.
- C The time of day is displayed and goes on.

Caution

- 1. Do not attempt to tamper with or make any adjustments or repairs to door, control panel, safety interlock switches or any other part of the oven. Repairs should only be made by a qualified service personnel.
- 2. Be certain to place the front surface of the door three inches or more from edge of the countertop to avoid accidental tipping of the appliance in normal usage.
- 3. For the most accurate programming of the unit, touch the center of each pad securely. Do not touch several pads at one time or touch in between pads. A beep sound should be heard with each touch when correct pad is touched.
- 4. Do not hit or strike the control panel with objects such as silverware, utensils, etc. as breakage may occur. In case the panel breakage, consult an Authorized Service-center.
- 5. Be careful when taking utensils or glass trays out of the oven. Some dishes absorb heat from the cooked food and may be too hot to touch.
- 6. Do not cool the glass tray by placing it into water immediately after cooking. This may cause breakage or damage.
- 7. Do not continue to cook with metal utensils if sparking occurs. See cooking utensils section in the cookbook.
- 8. Do not operate the oven empty. Either food or water should always be in the oven during operation to absorb microwave energy.
- 9. Do not heat unopened food containers in the oven. Pressure can cause the container to burst, and may result in injury.
- 10. Do not use your microwave oven to dry newspapers or clothes. If overheated, they can catch fire.
- 11. Do not use any thermometer in the microwave oven unless that thermometer is recommended for use in the microwave oven.
- 12. Be certain the glass tray is in place when you operate the oven.
- 13. Pierce the skin of potatoes, whole squash, apples or any fruit or vegetable which has a skin covering, before cooking.
- 14. Cooking eggs in the shell is not recommended for microwave cooking. Pressure can build up inside egg yolk and may cause it to burst.
- 15. Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or in a package labeled for microwave ovens. Because of the heat generated, without these precautions, the container could catch fire.
- 16. Do not store items in the microwave oven when not in use.

NOTE:

- **CAUTION**.... When CLEAR Pad is touched an interval of 1 second must be allowed prior to touching another key pad.
- 1. If you want to know the cooking time that you program during cooking, you can find this by one touching the proper Function Select Pad.
 - (i.e. TIME, AUTO START, AUTO DEFROST pad.)

"The cooking times of stage 1 and stage 2 show alternately when the "TIME" pad is touched. Blinking of Indicator Light shows the present cooking procedure.

2. If you want to know the power level that you have programmed in stage 1 and stage 2 during cooking, touch the "POWER" pad within 3 seconds after touching the "TIME" pad.

First touch shows the power level of stage 1. Second touch shows the power level of stage 2.

The power level of stage 1 and stage 2 show alternately when you touch the "POWER" pad after touching the "TIME" pad.

Other Helpful Cooking Instructions

For Best Results:

1. When determining time for a particular food, begin by using minimum time and check occasionally for desired doneness.

2. Small quantities of food or foods with low water content may burn, dry out, or become hard if cooked too long.

3. Do not cook eggs in the shell. They may burst.

4. Foods with non-porous skin or membrane (Le apples, potatoes, eggs) should be pierced when heated whole to prevent bursting.



5. Do not use narrow neck bottles in the microwave oven. They may shatter.

Defrosting Frozen Foods:

1. Foods that have been frozen in non-metallic wrapping can be placed directly in the oven for thawing.

2. If some portions of the foods thaw faster than other areas, cover the thawed portions with small pieces of aluminum foil. This helps slow down or stop the defrosting process in the shielded areas



Browning:

There are some foods which are not cooked long enough in the microwave oven to brown and for more eye appeal may need additional color.

Coating mixes such as SHAKE & BAKE[®], paprika, steak sauce or browning sauce such as Kitchen Bouquet[®] or Worcestershire may be used on chops, meat patties or chicken parts. Roasts and poultry (cooked for 15 minutes or longer) brown nicely without anything added.

Browning Dish:

Micro browning dishes may be used to achieve a brown surface on small items such as steaks, chops, pancakes, etc. Follow instructions provided with Micro browning dish. The Micro browning dishes are designed only for use in microwave ovens. Do not use in conventional oven or range top.

DO NOT PREHEAT THE BROWNING DISH ON THE GLASS TRAY MORE THAN 8 MINUTES.

Time Variations:

Foods available vary throughout the country and may cause cooking times to differ from those given in the cookbook. For this reason, cooking times given are approximate. Factors that may affect cooking time include starting temperature, volume, size and shape of foods and utensils used. As you become more familiar with the oven, you will be able to adjust the timing to these factors.

Cooking Utensils:

1. Most glass, glass ceramic, and heat resistant glassware utensils are excellent. Those with metallic trim should not be used in the microwave oven.

2. Paper napkins, towels, plates, cups, cartons, freezer wrap and cardboard are great convenient utensils. Some recycled paper products may contain impurities which when combined with hot fat could cause sparking (arcing) or fires when used for cooking in the microwave oven. Do not use. (CONSULT COOKBOOK FOR CORRECT USE OF THESE PRODUCTS.)

3. Plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow Manufacturer's instructions of information given in Cookbook when using plastics in the microwave oven.

4. Metal utensils and utensils with metallic trim should not be used in the microwave oven. For more instructions on the proper use of metal in your oven, please read the Introduction section in the Cookbook.

When using foil, skewers, or utensils made of metal in the oven allow at least one inch of space between metal material and interior oven walls. If arcing (sparking) appears, remove metal material (skewer, etc) and transfer to a non-metallic container.

5. Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave oven. Because of the heat generated, without these precautions, the container could catch fire.

Care of Your Microwave Oven

1. Keep the inside of the oven clean. Food spatters or spilled liquids stick to oven walls and between seal and door surface. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers wili attract microwave energy and lengthen cooking time. Use a damp cloth to wipe up crumbs that fall between the door and the frame.

It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a sudsy cloth, then rinse and dry. Do not use harsh detergents or abrasive cleaners.

The glass tray can be washed by hand or in the dishwasher.

2. Keep the outside of the oven clean. Clean the outside of your oven with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven the water should not be allowed to sweep into the ventilation openings.

To clean touch control panel, open the door to prevent oven from accidentally starting, and wipe with a damp cloth, followed immediately by a dry cloth. Touch Clear pad after cleaning.

3. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and does not indicates malfunction of the unit.

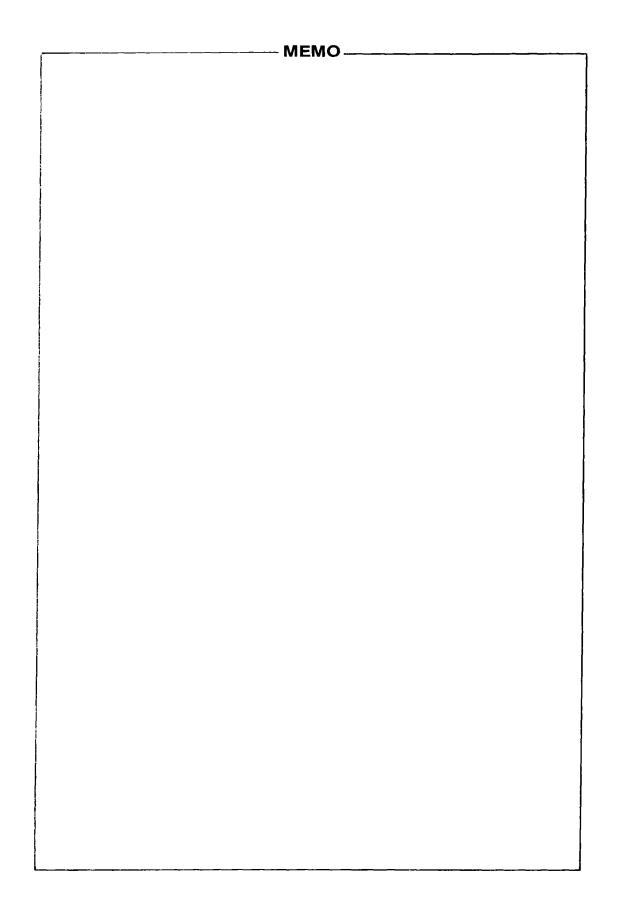
4. Air from vent may become very warm during cooking. This is normal.

Technical Specifications

- Power input
- Output
- Microwave frequency
- Outer dimensions
- Cavity dimensions
- Power consumption
- Net weight
- Shipping weight

- : 120V, 60Hz, 12A, AC only 3-prong grounded
- : 0-700w (11 stage)
- : 2450MHz
- 241/4(W)×141/2(H)×171/5(D) inches (616×367×436mm approx.)
- $151/2(W) \times 97/8(H) \times 151/2(D)$ inches
- (394×250×396mm approx.)
- : 1350W
- : 65 lbs (approx.)
- 73 lbs (approx.)

Dimensions shown are approximate. Specifications subject to change without notice



| | LIMITED WARRANTY |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | Roper Corporation warrants to the original consumer Purchaser that this product is free from defects in materials and workmanship. Any parts which we find to be defective will be repaired or replaced at our option, including labor to repair or replace such parts, without chargs to the original purchaser. This warranty is subject to the following limitations. |
| (1) | Repair or replace during the first thirty (30) days from date of purchase any finishes (porcelain enamel or other) and glass parts which we find to be defective. |
| (2) | Repair or replace during the first (1st) year from date of purchase any other part except for the finish which we find to be defective. |
| (3) | Repair or replace during the first five (5) years from date of purchase any magnetron (on those units so equipped) which we find to be defective. Service on any magnetron under this warranty is limited to the first (1st) year from date of purchase. |
| (4) | Replacement parts furnished under the terms of this warranty are warranted only for the unexpired portion of the original warranty period and transportation charges relative to obtaining parts involved is the responsibility of the orginal consumer Purchaser. |
| (5) | This warranty applies only to products properly installed; adjusted and operated in accordance with instructions found in the product literature. This warranty does not apply to any product which has been subjected to alteration, misuse; abuse, improper installation or delivery damage. Nor does if apply to costs for any service requested for demonstration or to confirm proper operation of the appliance. |
| (6) | Purchaser must make any claim under this warranty through the dealer, builder or utility from whom this product was purchased and any warranty work must be performed by an authorized Ropel Dealer or Service Agency. |
| lf y | ou have any questions concerning this warranty, contact: |
| | National Service Manager — Roper Sales Corp. P. O. Drawer R — LaFayette, Georgia 30728 |
| | or call our consumer "We Care" toll free number 1-800-44-ROPER in Georgia call 1-800-826-6210 |
| givi ado | ng the model number, serial number and date of purchase of your product and the name and tress of the authorized Roper Dealer from whom it was purchased. |
| the last | der no circumstances shall Roper Corporation be liable under this warranty for any loss or for any dental or consequential damages and all IMPLIED WARRANTIES ARE LIMITED TO THE SAME IE PERIODS STATED HEREIN FOR ROPER EXPRESS WARRANTIES. Some Stages do not allow exclusion or limitation of consequential damages or limitations of how long an implied warranty may . so the above limitations or exclusions may not apply to you. This warranty gives you specific lega its, and you may have other rights which vary from State to State. |
| | S IS A LIMITED WARRANTY WITHIN THE MEANING OF THAT TERM AS DEFINED IN THE GNUSON MOSS ACT OF 1975. |
| | DIVISION OF ROPER CORPORATION |

P/NO. 4348441 (4B72055E)