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PANASONIC NN-S244 Owner's Manual

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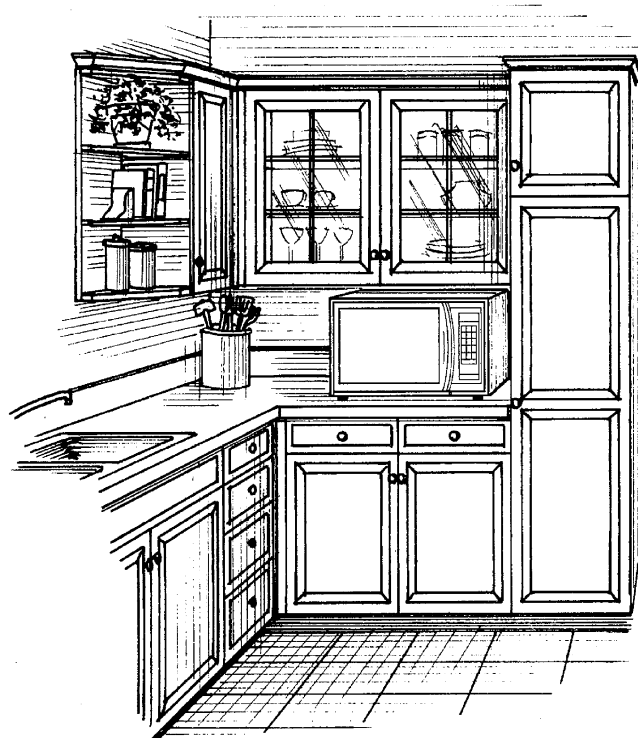


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----- Manual continues below -----

Operating Instructions

**Microwave Oven
Models NN-S244**



This manual contains Safety Instructions, Operating Instructions and Maintenance of the oven.

Before operating this oven, please read these instructions completely.

Antes de operar este producto, lea este instructivo en su totalidad.

El manual de instrucciones en español puede ser encontrada en la páginas 27-32

(Spanish Operating Instructions can be found on pages 27-32)

For assistance, please call :1-800-211-PANA(7262)
or send e-mail to :consumerproducts@panasonic.com
or visit us at www.panasonic.com

(U.S.A)

For assistance, please call : 787-750-4300
or visit us at www.panasonicpr.com

(Puerto Rico)

Thank you for purchasing the Panasonic Microwave Oven.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks. Under normal conditions oven will not operate with door open.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door 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.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Technical Specifications

	NN-S244
Power Source:	120 V, 60 Hz
Power Consumption:	13.5 Amps, 1550 W
Output:*	1000 W
Outside Dimensions (W x H x D):	29^{15/16}" x 16^{7/16}" x 15^{3/8}" (760 x 418 x 385 mm)
Oven Cavity Dimensions (W x H x D):	19^{7/8}" x 8^{15/16}" x 14^{3/16}" (505 x 227 x 360 mm)
Operating Frequency:	2,450 MHz
Uncrated Weight:	Approx. 52 lbs. (23.5 kg)

*IEC 60 705 Test procedure

Specifications subject to change without notice.

The serial number of this product may be found on the front side of the oven cavity. 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 _____

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IMPORTANT SAFETY INSTRUCTIONS

Your microwave oven is a cooking device and you should use as much care as you use with a stove or any other cooking device. When using this electric appliance, basic safety precautions should be followed, including the following:

WARNING—To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY,”** found on the inside front cover.
3. This appliance must be grounded. Connect only to properly grounded outlet. See **“GROUNDING INSTRUCTIONS”** found on page 6.
4. Install or locate this appliance only in accordance with the installation instructions found on page 5.
5. Do not cover or block any openings on this appliance.
6. Do not store or use 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 locations.
7. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals, vapors, or non-food products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance and may result in radiation leaks.
8. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
9. Do not allow children to use this appliance, unless closely supervised by an adult.
10. 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.
11. Do not immerse cord or plug in water.
12. Keep cord away from heated surfaces.
13. Do not let cord hang over edge of a table or counter.
14. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized servicer for examination, repair or adjustment.
15. Some products such as whole eggs, narrow neck bottles and sealed containers—for example, closed glass jars—are able to explode and should not be heated in this oven.
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; a) Do not overheat the liquid. b) Stir the liquid both before and halfway through heating it. c) Do not use straight-sided containers with narrow necks. Use a wide-mouthed container d) After heating, allow the container to stand in the microwave oven for a short time (30 seconds) before removing the container. e) Use extreme care when inserting a spoon or other utensil into the container.
18. This appliance is suitable for use above both gas and electric cooking equipment.
To reduce the risk of fire and electric shock, install at least 14 inches (35.5 cm), above a cooktop.
19. Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
20. Use care when cleaning the Grease filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
21. When flaming foods under the hood, turn the fan off.
The fan, if operating, may spread the flame. (For more information refer to page 6, under “The Hood”)

Glass Tray

1. **DO NOT** operate the oven without Rotating Ring and Glass Tray in place.
2. **DO NOT** operate the oven without the Glass Tray fully engaged on the drive hub. Improper cooking or damage to the oven could result. Verify that the Glass Tray is properly engaged and rotating by observing its rotation when you press **Start**.
3. Only use the Glass Tray specifically designed for this oven. Do not substitute any other glass tray.
4. If the Glass Tray is hot, allow to cool before cleaning or placing in water.
5. **DO NOT** cook directly on the Glass Tray. Always place food in a microwave-safe dish, or on a rack set in a microwave-safe dish.
6. If food or utensil on Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction. This is normal.
7. Glass Tray can turn in either direction.

Roller Ring

1. Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
2. Roller Ring must always be used for cooking along with Glass Tray.
3. Always replace Roller Ring and Glass Tray in their proper positions.

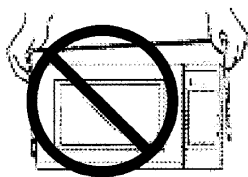
SAVE THESE INSTRUCTIONS

For proper use of your oven read remaining safety cautions and operating instructions.

IMPORTANT SAFETY INSTRUCTIONS

General Use

1. **DO NOT** tamper with or make any adjustments or repairs to door, Control Panel housing, safety interlock switches or any other part of the oven. **DO NOT** remove outer panel from oven. Repairs should only be done by a qualified service person.
2. **DO NOT** operate the oven empty. The microwave energy will reflect continuously throughout the oven causing overheating, if food or water is not present to absorb energy. This could damage the oven and result in the risk of a fire.
3. **DO NOT** dry clothes, newspapers or other materials in oven, or use newspapers or paper bags for cooking. Fire could result.



4. **DO NOT** use recycled paper products unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks, and result in fires when used.
5. **DO NOT** hit or strike Control Panel. Damage to controls may occur. Fire could result.
6. **POT HOLDERS** should always be used when removing items from the oven. Heat is transferred from the **HOT** food to the cooking container and from the cooking container to the Glass Tray. The Glass Tray can be very **HOT** after removing the cooking container from the oven.
7. **DO NOT** store flammable materials next to, on top of, or in the oven. These could be fire hazards.
8. When using **BOTH** the range and the microwave oven at the same time, take caution not to burn yourself when leaning over the range to reach into the microwave oven.

INSTALLATION INSTRUCTIONS

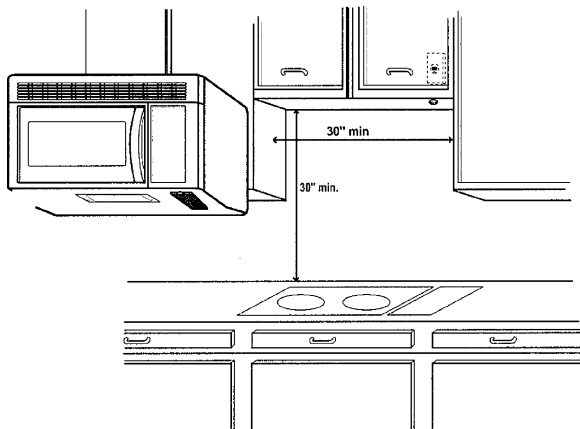
Examine Your Oven

Unpack oven, remove all packing material and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if oven is damaged. **DO NOT** install if oven is damaged.

5. This oven was manufactured for household use only.

Installation

1. This unit is designed for installation over a range in a standard 30" (76 cm) opening.
2. Be sure to install this appliance only in accordance with the installation instructions provided.
3. It is recommended that the product be mounted to a flush wall of 2" x 4" (5 x 10cm) stud and 3/8" (1cm) minimum thickness drywall or plaster/lath. For further information, please consult the installation instructions.
4. Make sure the bottom of the top cabinet is 66" (1.67 m) or more from the floor and 30" (76 cm) or more from the cooking surface.



GROUNDING INSTRUCTIONS

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

WARNING—Improper use of the grounding plug can result in a risk of electric shock.

Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a three wire extension cord that has a three blade grounding plug, and a three 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.

Power Supply

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 counter top or tabletop where it can be pulled on by children or tripped over accidentally.

Wiring Requirements

1. The oven must be on a SEPARATE CIRCUIT. No other appliance should share the circuit with the microwave oven. If it does, the branch circuit fuse may blow, the circuit breaker may trip, or the food may cook slower than the times recommended in this manual.
2. The VOLTAGE used must be the same as specified on this microwave oven (120 V, 60 Hz). Using a higher voltage is dangerous and may result in a fire or other incident causing oven damage. Using a lower voltage will cause slow cooking. Panasonic is **NOT** responsible for damage resulting from the use of the oven with other than the specified voltage.
3. The oven must be plugged into at least a 20 AMP, 120 VOLT, 60 Hz GROUNDED OUTLET. Where a standard two-prong outlet is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong outlet.



TV / Radio Interference

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - a. Clean door and sealing surfaces of the oven. (See Care of Your Microwave Oven)
 - b. Place the radio, TV, etc. away from the microwave oven as far as possible.
 - c. Use a properly installed antenna to obtain stronger signal reception.

The Hood

1. The blower fan in your oven will operate automatically under certain conditions. Caution is required to prevent the starting and spreading of accidental cooking fires while the vent fan is in operation.
2. Never leave surface units unattended at high heat setting. Boil over causes smoking and greasy spillovers that may ignite and spread if vent fan is operating. To minimize automatic fan operation, use adequate sized utensils and use high heat settings only when necessary.
3. In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.
4. Never flame foods under the oven with the vent fan operating because it may spread the flames.
5. Keep hood and grease filters clean, according to instructions on page 23, to maintain adequate venting and avoid grease fires.
6. To protect the automatic fan feature always keep the filter clean (see page 23). Should the fan require repair, do not operate microwave oven until it has been repaired.
7. Charcoal filter should be replaced periodically. It may be purchased from a local Panasonic dealer.

SAFETY PRECAUTIONS

Follow These Safety Precautions When Cooking in Your Oven.

IMPORTANT

Proper cooking depends upon the power, the time set and the quantity of food. If you use a smaller portion than recommended and cook at the time for the recommended portion, fire can result.

1) HOME CANNING / DRYING FOODS / SMALL QUANTITIES OF FOODS

- **DO NOT** use your oven for home canning, your oven cannot maintain the food at the proper canning temperature. Improperly canned food may spoil and be dangerous to consume.
- **DO NOT** dry meats, herbs, fruits or vegetables in your oven. Small quantities of food or foods with low moisture content can dry out, scorch or catch on fire if overheated.

2) POPCORN

Popcorn may be popped in a microwave oven corn popper. Microwave popcorn which pops in its own package is also available. Follow popcorn manufacturers' directions and use a brand suitable for the wattage of your microwave oven.

CAUTION: When using pre-packaged microwave popcorn, follow recommended package instructions. Check package weight before using the Popcorn pad (see Popcorn Pad section). Set the oven for the weight of the popcorn package.

If these instructions are not followed, the popcorn may not pop adequately or may ignite and cause a fire. Never leave oven unattended when popping popcorn. Allow the popcorn bag to cool before opening, always open the bag away from your face and body to prevent steam burns.

3) DEEP FAT FRYING

- **DO NOT** attempt to deep fat fry in your microwave oven. Cooking oils may burst into flames and may cause damage to the oven and perhaps result in burns. Microwave utensils may not be able to withstand the temperature of the hot oil, and could shatter or melt.

4) FOODS WITH NONPOROUS SKINS

- **Potatoes, apples, whole eggs, egg yolks, whole squash and sausages are examples of foods with nonporous skins.** These types of foods must be pierced before microwave cooking to prevent their bursting.
- Use fresh potatoes for baking and cook until just done. Use recommended weights for programmed cooking. Overcooking causes dehydration and may result in a fire.

5) LIQUIDS

- Liquids can become "superheated" in a microwave, and when the container is moved in any way, the **superheated liquids can "explode" out of the container.** "Superheated" water is hotter than boiling water, **EVEN THOUGH IT DOES NOT APPEAR TO BUBBLE.** To reduce the possibility of this occurrence:

Always make sure that liquids are stirred vigorously before heating to assure that the liquid is mixed with air. NEVER HEAT LIQUIDS FOR AN EXCESSIVE LENGTH OF TIME.

6) GLASS TRAY / COOKING UTENSILS / FOIL

- Cooking utensils get hot during microwaving. Heat is transferred from the **HOT** food to the container and the Glass Tray. Use potholders when removing utensils from the oven or when removing lids or plastic wrap covers from cooking utensils to avoid burns.
- The Glass Tray will get hot during cooking. It should be allowed to cool before handling or before paper products, such as paper plates or microwave popcorn bags, are placed in the oven for microwave cooking.
- When using foil, skewers, warming rack or utensils made of metal in the oven, allow at least 1-inch (2.5 cm) of space between metal material and interior oven walls. If arcing occurs (sparking), remove metal material (skewers etc.) and/or transfer to a non-metallic container.
- Dishes with metallic trim should **not** be used, as arcing may occur.
- If an entree is heated in a foil tray, maintain at least 1-inch (2.5 cm) spacing from the oven walls.

7) PAPER TOWELS / CLOTHS

- **DO NOT** use paper towels or cloths which contain a synthetic fiber woven into them. The synthetic fiber may cause the towel to ignite. Use paper toweling under supervision.

8) BROWNING DISHES / OVEN COOKING BAGS

- Browning dishes or grills are designed for microwave cooking only. Always follow instructions provided by the manufacturer. **DO NOT** preheat browning dish more than 6 minutes.
- If an oven cooking bag is used for microwave cooking, prepare according to package directions. **DO NOT** use a wire twist-tie to close bag, instead use plastic ties, cotton string or a strip cut from the open end of the bag.

9) THERMOMETERS

- **DO NOT** use a conventional meat thermometer in your oven. Arcing may occur. Microwave-safe thermometers are available for both meat and candy.

10) BABY FORMULA / FOOD

- **DO NOT** heat baby formula or food in the microwave oven. The glass jar or surface of the food may appear to be only warm while the interior can be so hot as to burn the infant's mouth and esophagus.

11) REHEATING PASTRY PRODUCTS

- When reheating pastry products, check temperatures of any fillings before eating. Some foods have fillings which heat faster and can be extremely hot, while the surface remains warm to the touch (ex. Jelly Donuts).

12) GENERAL OVEN USAGE GUIDELINES

- **DO NOT** use the oven for any reason other than the preparation of food.
- **DO NOT** leave oven unattended while in use.

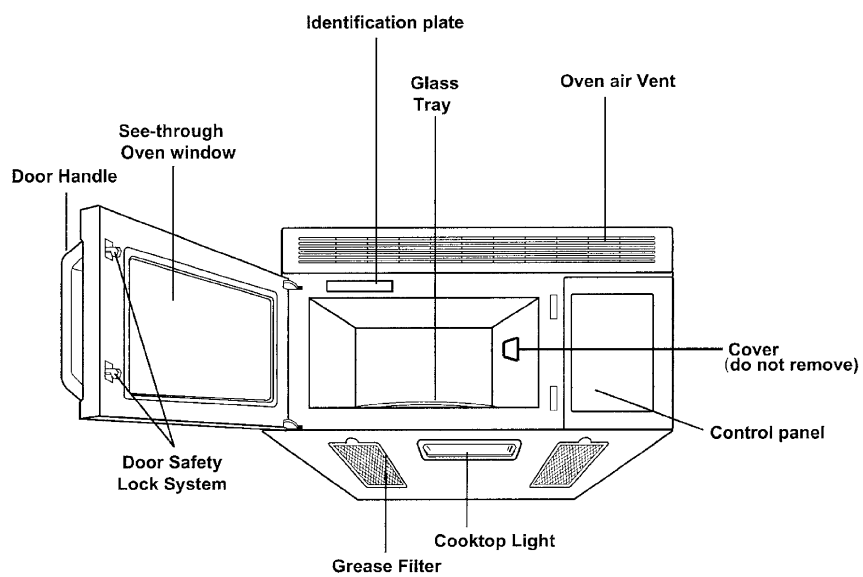
COOKWARE AND UTENSIL GUIDE

ITEM	MICROWAVE	COMMENTS
Aluminum Foil	Yes for Shielding only	Small strips of foil can be molded around thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven wall or if too much foil is used.
Browning Dish	Yes	Browning dishes are designed for microwave cooking only. Check browning dish information for instructions and heating chart. Do not preheat for more than 6 minutes.
Brown paper bags	No	May cause a fire in the oven.
Dinnerware Labeled "Microwave-Safe"	Yes	Check manufacturers' use and care directions for use in microwave heating. Some dinnerware may state on the back of the dish, "Oven-Microwave Safe".
Other Dinnerware	?	Use CONTAINER TEST below.
Disposable polyester Paperboard Dishes	Yes	Some frozen foods are packaged in these dishes. Can be purchased in grocery stores.
Fast Food Carton with Metal Handle	No	Metal handle may cause arcing.
Frozen Dinner Tray Metal	Yes	Frozen dinners may be heated in foil tray, if tray is less than 3/4-in. (2 cm) high. Place foil tray in center of oven. Leave at least 1-in. (2.5 cm) space between foil tray and oven walls. Heat only 1 foil tray in the oven at a time. For containers more than 3/4-inch (2 cm) deep, remove food and place in a similar size microwave-safe container.
Microwave-safe	Yes	
Glass Jars	Yes, use caution	Remove lid. Heat food until just warm, not HOT. Most glass jars are not heat resistant. Do not use for cooking.
Glassware Heat Resistant Oven Glassware & Ceramics	Yes	Ideal for microwave cooking and browning. (See CONTAINER TEST below)
Metal Bakeware	No	Not recommended for use in microwave ovens.
Metal Twist-Ties	No	May cause arcing which could cause a fire in the oven.
Oven Cooking Bag	Yes	Follow manufacturers' directions. Close bag with the nylon tie provided, a strip cut from the end of the bag, or a piece of cotton string. Do not close with a metal twist-tie. Make six 1/2-in. (1 cm) slits near the closure.
Paper Plates & Cups	Yes	Use to warm cooked foods, and to cook foods that require short cooking times such as hot dogs.
Paper Towels & Napkins	Yes	Use to warm rolls and sandwiches by microwave.
Parchment Paper	Yes	Use as a cover to prevent spattering. Safe for use in microwave, microwave/convection and conventional ovens.
Plastic Microwave-Safe Cookware	Yes	Should be labeled, "Suitable for Microwave Heating." Check manufacturers' directions for recommended uses.
Reheat & Storage	Yes, use caution	Some microwave-safe plastic dishes are not suitable for cooking foods with high fat or sugar content. The heat from hot food may cause the plastic to warp.
Melamine	No	This material absorbs microwave energy. Dishes get HOT!
Plastic Foam Cups	Yes, use caution	Plastic foam will melt if foods reach a high temperature. Use to bring foods to a low serving temperature.
Plastic Wrap	Yes	Use to cover food during cooking to retain moisture and prevent spattering. Should be labeled "Suitable for Microwave Heating". Check package directions.
Straw, Wicker, Wood	Yes	Use only for short term reheating and to bring food to a low serving temperature.
Thermometers Microwave-safe, only	Yes	Use only microwave-safe meat and candy thermometers. Not suitable for use in microwave oven, will cause sparks and get hot.
Conventional	No	
Wax paper	Yes	Use as a cover to prevent spattering and to retain moisture.

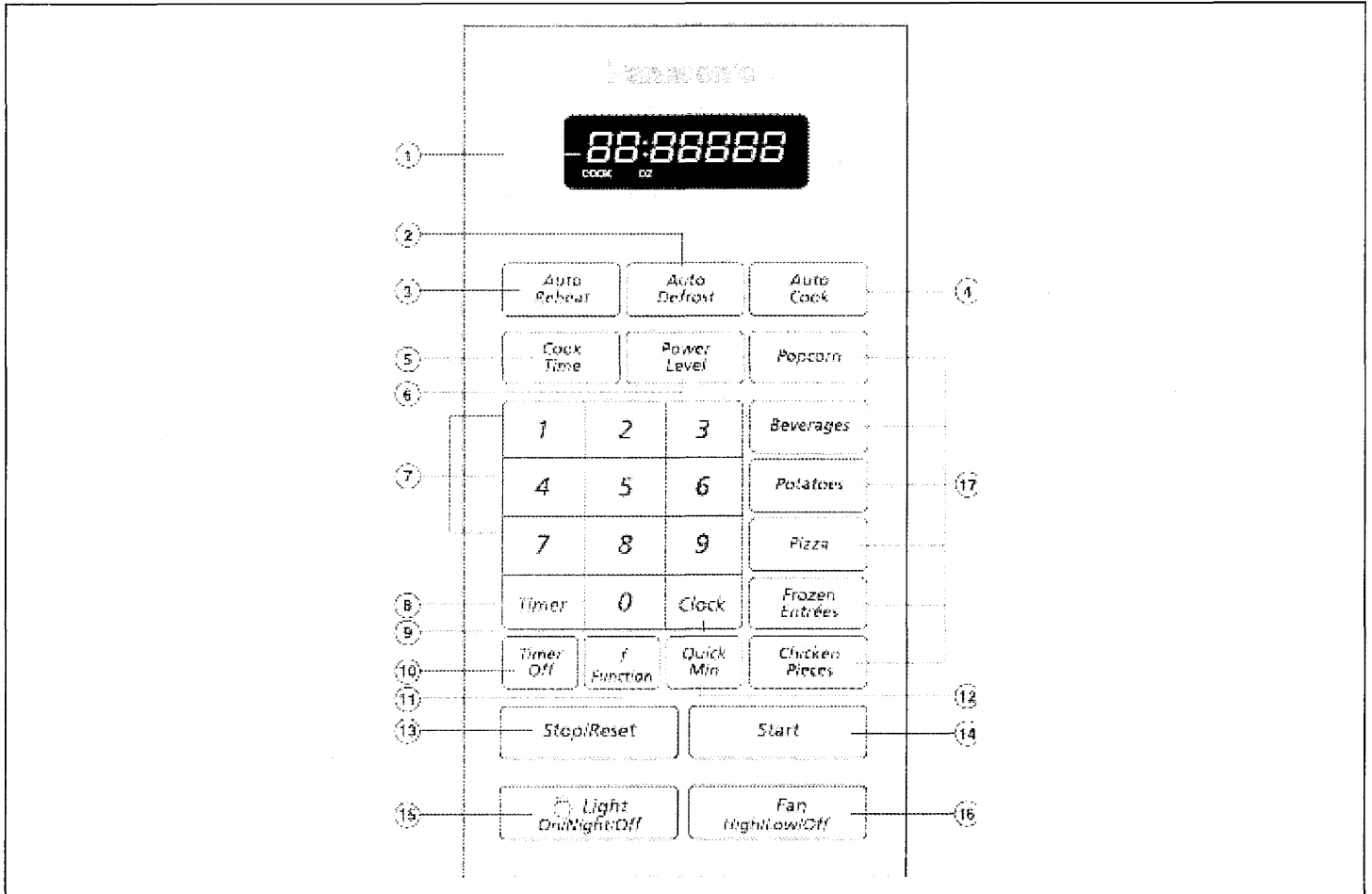
CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a 1-cup glass measure with water and place it in the microwave oven along with the container to be tested; **heat one (1) minute at P10 (HIGH)**. If the container is microwave oven-safe (transparent to microwave energy), the container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

FEATURE DIAGRAM



CONTROL PANEL



1. **Display Window** : The Display includes a clock and indicators to tell you time of day, cooking time settings and cooking functions selected.

2. **Auto Defrost Pad** : Meat, poultry, fish. Touch on pad to select food type and defrost food by weight.

3. **Auto Reheat Pad** : Touch this pad to reheat dinner plate, soup/sause, casserole, roll/muffin.

4. **Auto Cook Pad** : Touch this pad to cook vegetables, rice, or casseroles.

5. **Cook Time Pad** : Touch this pad to set a cooking time.

6. **Power Level Pad** : Touch this pad to select a cooking power level.

7. **Number Pads** : Touch number pads to enter cooking time, power level, quantitles or weights.

8. **Timer Pad** : Touch this pad to set the kitchen timer.

9. **Clock Pad** : Touch this pad to enter the time of day.

10. **Timer Off Pad** : Touch this pad to stop timer function.

11. **Function Pad** : Touch this pad to change the oven's default settings for sound, clock, display speed, defrost weight, and demo mode operations.

12. **Quick Min Pad** : Touch this pad to set and start quickly at 100% power level.

13. **Stop/Reset Pad** : Touch this pad to stop oven or clear all entries.

14. **Start Pad** : Touch this pad to start a function. If you open the door after oven begins to cook, retouch START.

15. **Light On/Night/Off Pad** : Touch this pad to turn on the cooktop/countertop light.

16. **Fan High/Low/Off Pad** : Touch this pad to turn the fan on or off.

17. **Menu Pads**

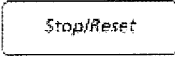

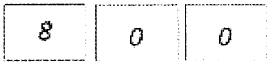

OPERATION

LEARN ABOUT YOUR MICROWAVE OVEN

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

Clock Setting

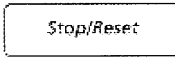


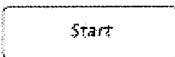
Example: To set 8:00 AM.

1. Touch **Stop/Reset**.

2. Touch **Clock**.

3. Enter the time by using the number key pad.

4. Touch **Clock**. (or **Start**)


Timer Setting

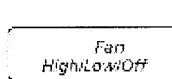
You can use your microwave oven as a timer. Use the Timer for timing up to 99 minutes, 99seconds.

Example: To count 3 minutes.

1. Touch **Stop/Reset**.

2. Touch **Timer**.

3. Enter the time by using the number key pad.

4. Touch **Start**.

When the time is over, you will hear seven beeps and **END** will display.

*To cancel the set time, Touch Timer Off

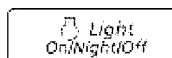
Fan High / Low / Off



The FAN moves steam and other vapors from the surface cooking. Touch FAN once for High fan speed, twice for Low fan speed, or a three times to turn the fan off.

NOTE: If the temperature gets too hot around the microwave oven, the fan in the vent hood will automatically turn on at the LOW setting to cool the oven. It may stay on up to an hour to cool the oven. When this occurs, **you can not turn the fan off manually.**

Light On/Night/Off

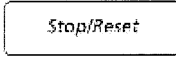
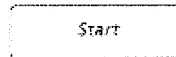


Touch LIGHT once for bright light, twice for the night light or three times to turn the light off.

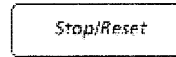
Child Safety Lock

You may lock the control panel to prevent the microwave from being accidentally started or used by children.

Example: To set the child lock.

1. Touch **Stop/Reset**.

2. Touch and hold **Start** more than 4 seconds. **Locked** will appear in the display window with two beeps.


Example: To cancel the child lock.

1. Touch and hold **Stop/Reset** more than 4 seconds. **Locked** will disappear and you hear two beeps. At this time the oven is ready.


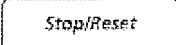



OPERATION

Function

You can change the default values for beep sound, clock, scroll speed, defrost weight, and demo mode operations. See following chart for more information.

NUMBER	CUSTOM SET	NUMBER	RESULT
1	Sound ON/OFF control	1	Sound ON
		2	Sound OFF
2	Clock display control	1	Clock ON
		2	Clock OFF
3	Scroll	1	Slow speed
		2	Normal speed
		3	Fast speed
4	Defrost weight mode select	1	Lbs
		2	Kg
5	Demo mode select	1	Demo ON
		2	Demo OFF

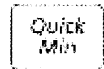
Example: To change defrost weight mode. (from lbs to kg)

1. Touch **Stop/Reset**.

2. Touch **Function**.

3. Touch number **4**.

4. Touch number **2**.


Quick Min

A time-saving pad, this simplified control lets you quickly set and start microwave cooking without the need to touch **Start**.

Example: To cook for 2 minutes.



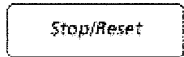
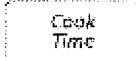



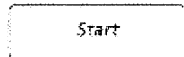
Touch **Quick Min** 2 times.
The oven begins cooking and display shows time counting down.

NOTE:

It will add 1 minutes up to 29 min 59 seconds.

Cook Time

Example: To cook for 2 minutes.

1. Touch **Stop/Reset**.

2. Touch **Cook Time**.

3. Enter the cook time
  
4. Touch **Start**.


OPERATION

COOKING AT HIGH COOK POWER

Example: To cook food for 8 minutes 30 seconds.

Stop/Reset	1. Touch Stop/ Reset .
8	2. Enter the cook time.
3	
0	3. Touch Start . When the cook time is over, you will hear four beeps and END will display.
Start	

COOKING AT LOWER POWER LEVELS

HIGH power cooking does not always give you the best results with foods that need slower cooking, such as roasts, baked goods, or custards. Your oven has 9 power settings in addition to "HIGH".

Example: To cook food for 5 minutes 30 seconds at 70% power.

Stop/Reset	1. Touch Stop/ Reset .
5	2. Enter the cook time.
3	
0	3. Touch Power Level .
Power Level!	
7	4. Enter the power level.
Start	5. Touch Start . When the cook time is over, you will hear four beeps and END will display.

COOKING GUIDE FOR "LOWER POWER LEVELS"

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

POWER LEVEL	USE
10 (High)	<ul style="list-style-type: none"> • Boiling water. • Making candy. • Cooking poultry pieces, fish, & vegetables. • Cooking tender cuts of meat. • Whole poultry.
9	<ul style="list-style-type: none"> • Reheating rice, pasta, & vegetables.
8	<ul style="list-style-type: none"> • Reheating prepared foods quickly. • Reheating sandwiches.
7	<ul style="list-style-type: none"> • Cooking egg, milk, & cheese dishes. • Cooking cakes, breads. • Melting chocolate.
6	<ul style="list-style-type: none"> • Cooking veal. • Cooking whole fish. • Cooking puddings & custard.
5	<ul style="list-style-type: none"> • Cooking ham, whole poultry, & lamb. • Cooking rib roast, sirloin tip.
4	<ul style="list-style-type: none"> • Thawing meat, poultry, & seafood.
3	<ul style="list-style-type: none"> • Cooking less tender cuts of meat. • Cooking pork chops, roast.
2	<ul style="list-style-type: none"> • Taking chill out of fruit. • Softening butter.
1	<ul style="list-style-type: none"> • Keeping casseroles & main dishes warm. • Softening butter & cream cheese.
0	<ul style="list-style-type: none"> • Standing time.

OPERATION

Menu Pads

Popcorn

Popcorn lets you pop 1.75, 3.0, and 3.5 ounce bags of commercially packaged microwave popcorn. Pop only one package at a time. If you are using a microwave popcorn popper, follow manufacturer's instructions.

To correctly set your microwave oven, follow this chart:

Bag Size-ounces	1.75	3.0	3.5
Touch NUMBER	1	2	3

Example: To pop a 3.0 oz. bag.

Stop/Reset	1. Touch Stop/ Reset.
Popcorn	2. Touch Popcorn.
2	3. Touch number 2. When the cook time is over, you will hear four beeps and END will display.

CAUTION: Do not leave microwave unattended while popping popcorn.

Q. Can I pop popcorn in my microwave oven? How do I get the best results?

A. Yes. Pop packaged microwave popcorn following manufacture's guidelines or use the preprogrammed Popcorn pad.

Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every one or two seconds. Do not try to repop unpopped kernels. You can also use special microwave poppers. When using a popper. You can also use special microwave popers. When using a popper, be sure to follow manufacturer's directions. Do not pop popcorn in glass utensils.

Pizza

Pizza lets you reheat up to 3 slices pizza. A slice is based on a 5 ounce slice.

NOTE:

- Place on a low plate & paper towel.
- Do not cover.

Example: To reheat 2 slices of pizza.

Stop/Reset	1. Touch Stop/ Reset.
Pizza	2. Touch Pizza.
2	3. Touch number 2. When the cook time is over, you will hear four beeps and END will display.

Potatoes

Potatoes pad lets you cook potatoes with the preset times and cook powers. You can choose from 1 to 4 potatoes.

NOTE:

- Cooking times based on an average 8 ounce potato.
- Before baking, pierce potato with fork several times.
- After baking, let stand for 5 minutes.

Example: To cook 2 Potatoes.

Stop/Reset	1. Touch Stop/ Reset.
Potatoes	2. Touch Potatoes.
2	3. Touch number 2. When the cook time is over, you will hear four beeps and END will display.

Beverages

Beverage lets you heat up to 2 cups.

NOTE:

- Reheat times based on an 8 ounce cup.
- Beverage may be very hot: remove from oven with care.

Example: To reheat one cup of Beverage.

Stop/Reset	1. Touch Stop/ Reset.
Beverages	2. Touch Beverages.
1	3. Touch number 1. When the cook time is over, you will hear four beeps and END will display.

OPERATION

Frozen Entrées

This pad lets you cook up to 20 oz frozen entrée.

NOTE:

- Remove from package.
- Loosen cover on 3 sides.

Example: To cook 20 oz of Frozen Entrées.

Stop/Reset

Frozen
Entrées

2

1. Touch **Stop/ Reset**.
2. Touch **Frozen Entrées**.
3. Touch number **2**.
When the cook time is over,
you will hear four beeps and
END will display.

Chicken Pieces

This pad lets you cook from 6 oz to 24 oz chicken pieces.

Example: To cook 12 oz of chicken pieces.

Stop/Reset

Chicken
Pieces

2

1. Touch **Stop/ Reset**.
2. Touch **Chicken Pieces**.
3. Touch number **2**.
When the cook time is over,
you will hear four beeps and
END will display.

OPERATION

Auto Cook

Auto Cook provides four preset categories for cooking.

Example: To cook 2 cups of Casserole.

Stop/Reset

Auto Cook

3

1. Touch **Stop/ Reset.**

2. Touch **Auto Cook.**

3. Choose food category.

Category	Touch pad number
Fresh vegetables	1
Frozen vegetables	2
Casserole	3

2

4. Enter quantity/servings.

Category	Number of cups
Fresh vegetables	1-4 cups
Frozen vegetables	1-4 cups
Casserole	1-4 cups

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

COOKING GUIDE FOR “Auto Cook”

CODE	CATEGORY	QUANTITY	DIRECTIONS
1	FRESH VEGETABLES	1 cup Vegetables and 2 tbsp water	Place in a microwavable bowl or casserole. Add amount of water according to the quantity. Cover with vented plastic wrap. Let stand 5 minutes.
		2 cups Vegetables and 1/4 cup of water	
		3 cups Vegetables and 1/3 cup of water	
		4 cups Vegetables and 1/2 cup of water	
2	FROZEN VEGETABLES	1 cup	Place in a microwavable bowl or casserole. Cover with vented plastic wrap. Let stand 5 minutes.
		2 cups	
		3 cups	
		4 cups	
3	CASSEROLE	1 cup	Place in a microwavable bowl or casserole. Cover with vented plastic wrap.
		2 cups	
		3 cups	
		4 cups	

OPERATION

Auto Reheat

Auto Reheat provides four preset categories for reheating.

Example: To reheat 3 cups of Casserole.

1. Touch **Stop/ Reset**.
2. Touch **Auto Reheat**.
3. Choose food category.

Category	Touch pad number
Dinner Plate	1
Soup/Sauce	2
Casserole	3
Roll/Muffin	4

4. Enter quantity/servings.

Category	number of cups/items
Dinner Plate	1-2 servings
Soup/Sauce	1-4 cups
Casserole	1-4 cups
Roll/Muffin	1-4 pieces

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

COOKING GUIDE FOR "Auto Reheat"

CODE	CATEGORY	SERVING AMOUNT	DIRECTION
1	DINNER PLATE	1 serving	Place on a low plate. Cover with vented plastic wrap.
		2 servings	
2	SOUP/SAUCE	1 cup	Place in shallow microwavable casserole. Cover with vented plastic wrap.
		2 cups	
		3 cups	
		4 cups	
3	CASSEROLE	1 cup	Place in a microwavable bowl or casserole. Cover with plastic wrap.
		2 cups	
		3 cups	
		4 cups	
4	ROLL/MUFFIN	1 piece	Place on paper towel. Do not cover.
		2 pieces	
		3 pieces	
		4 pieces	

OPERATION

Auto Defrost

Your microwave oven is preset with three defrost sequences. Using AUTO DEFROST is the best way to defrost frozen foods. The Auto Defrost Sequence Table below provides some basic guidelines for using the three defrost sequences.

Example: To defrost 1.2 lbs of ground beef.

1. Touch **Stop/ Reset**.
2. Touch **Auto Defrost**.
3. Choose food category.

Category	Touch pad number
Meat	1
Poultry	2
Fish	3
4. Enter the weight.
5. Touch **Start**.
6. After 1/2 of the defrost time is over, The display will prompt you to turn over food. Open door, turn over food, and shield any warm portions.
7. Close the door and restart.
8. When the defrost time is over, you will hear four beeps and **END** will display.

NOTE: If you do not open the door, the display will resume the countdown.

However, in order to enter food weight in AUTO DEFROST, you must specify pounds and tenths of a pound. If the weight on the food package is in fractions of a pound, you can use the following chart to convert the weight to decimals.

EQUIVALENT OUNCE WEIGHT	NUMBER AFTER DECIMAL	
1.6	.10	
3.2	.20	
4.0	.25	One-Quarter Pound
4.8	.30	
6.4	.40	
8.0	.50	One- Half Pound
9.6	.60	
11.2	.70	
12.0	.75	Three-Quarters Pound
12.8	.80	
14.4	.90	
16.0	1.00	One Pound

DEFROSTING TIPS

- When using AUTO DEFROST the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- Only use AUTO DEFROST for raw food. AUTO DEFROST gives best results when food to be thawed is a minimum of 0°F (taken directly from a "true" freezer). If food has been stored in a refrigerator-freezer that does not maintain a temperature of 5°F or below, always program a lower food weight (for a shorter defrosting time) to prevent cooking the food.
- If the food is stored outside the freezer for up to 20 minutes, enter a lower food weight.
- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost. Separated pieces defrost more easily.
- You can use small pieces of aluminum foil to shield foods like chicken wings, leg tips, and fish tails, but the foil must not touch the side of the oven. Foil can damage the oven lining.
- Shield areas of food with small pieces of foil if they start to become warm.
- For better results, a preset standing time is included in the defrosting time.

NOTE : Food to be defrosted must be not more than 6.0 lbs. (4.0kg)

* Available weight is 0.1~6.0 lbs. (0.1~4.0kg)

Weight conversion chart

You are probably used to food weights as being in pounds and ounces that are fractions of a pound (for example 4 ounces equals 1/4 pound).

OPERATION

AUTO DEFROST CHART

Meat setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
BEEF			Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shield with foil at the beginning of a defrost sequence.
Ground beef (bulk)	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Do not defrost less than 1/4 lb. Freeze in doughnut shape.
Ground beef (patties)	MEAT	Separate and rearrange.	Do not defrost less than two oz patties. Depress center when freezing.
Round steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Tenderloin steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwavable baking dish.
Stew beef	MEAT	Remove thawed portions with fork. Separate remainder. Return remainder to oven.	Place on a microwavable roasting rack
Pot roast, chuck roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack
Rib roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack
Rolled rump roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack
LAMB			
Cubed stew	MEAT	Remove thawed portions with fork. Return remainder to oven.	Place in a microwavable baking dish.
Chops (1 inch thick)	MEAT	Separate and rearrange.	Place on a microwavable roasting rack
Pork			
Chops (1 inch thick)	MEAT	Separate and rearrange.	Place on a microwavable roasting rack
Hot dogs	MEAT	Separate and rearrange.	Place on a microwavable roasting rack
Spareribs Country style ribs	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack
Sausage, links	MEAT	Separate and rearrange.	Place on a microwavable roasting rack
Sausage, bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Place in a microwavable baking dish.
Loin roast, boneless	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack

OPERATION

AUTO DEFROST CHART(continued)

Poultry setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
CHICKEN Whole Cut-up	POULTRY	Turn over (finish defrosting breast-side down).Cover warm areas with aluminum foll. Turn over.Cover warm areas with saluminum foll.Separate pleges and rearrange.	Place chicken breast-side-up on a microwavable roast rack.Finish defrosting by immersing in cold water.Remove golets when chicken is partially defrosted. Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
CORNISH HENS Whole	POULTRY	Turn over.Cover warm bareas with aluminum foll	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
TURKEY Breast	POULTRY	Turn over .Cover warm bareas with aluminum foll.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.

Fish setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
FISH Fillets	FISH	Turn over .Separate fillets when partlally thawed if possible.	Place in a microwavable baking dish. Carefully separate fillets under cold water.
Steaks	FISH	Separate and rearrange.	Place in a microwavable baking dish. Run cold water over to finish defrosting.
Whole	FISH		Place in a microwavable baking dish. Cover head and tallwith foll.do not let fall touch sides of microwave.Finish defrosting by immersing in cold water.
SHELLFISH Crabmeat	FISH	Break apart.	Place in a microwavable baking dish.
Lobster talls	FISH	Rearrange.	Place in a microwavable baking dish.
Shrimp	FISH	Separate and rearrange.	Place in a microwavable baking dish.
Scallops	FISH	Separate and rearrange.	Place in a microwavable baking dish.

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 ex., 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 increases so does the cooking time. When cooking small amounts of food such as one or two potatoes, do not leave oven unattended. The moisture content in the food may decrease and a fire could result.

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

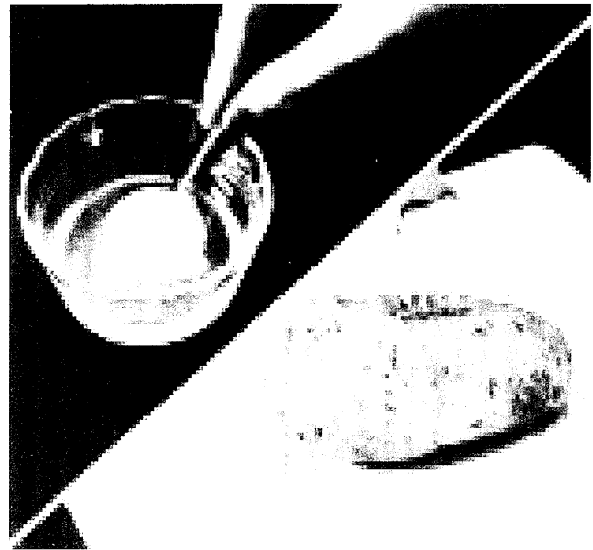
Thin pieces cook more quickly than thick pieces.

Starting Temperature

Foods that are room temperature take less time to cook than if they are chilled or 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 whole egg yolks and whites, 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.

Browning

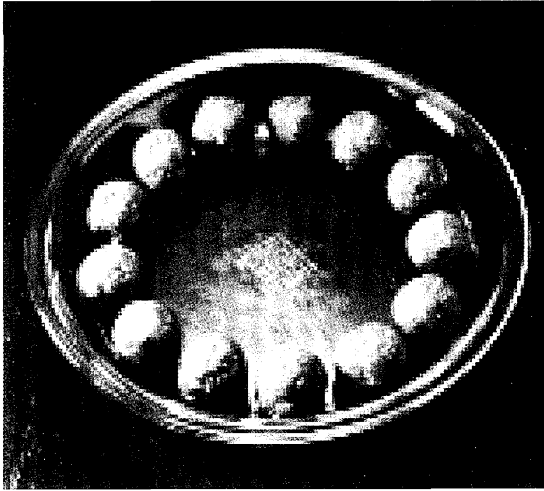


Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine; 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 baking.

Cooking Techniques

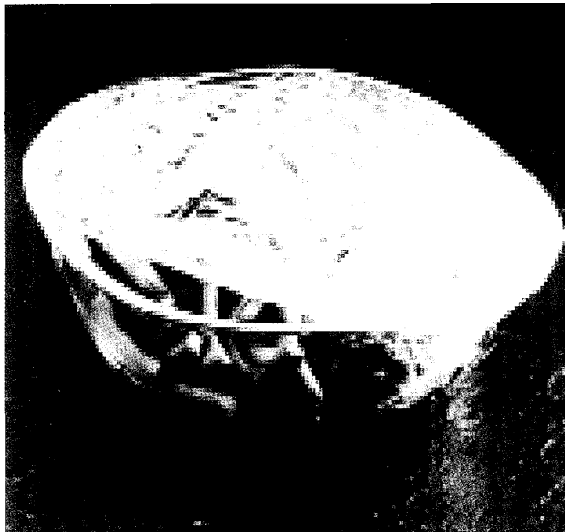
Cooking Techniques

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. However, unless specified, a recipe is cooked covered.

Shielding

Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place.

Timing

A range in cooking time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, 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. We have noted when stirring is helpful, using the words once, twice, frequently or occasionally to describe the amount of stirring necessary. 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 redistribute the heat. At times, microwave energy will concentrate in one area of a food. To help insure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Stand Time

Most foods will continue to cook by conduction after the microwave oven is turned off. In meat cookery, 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.

Testing 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. Candy is done when it reaches the proper temperature for each stage of crystallization.

CARE OF YOUR MICROWAVE OVEN

CARE AND CLEANING

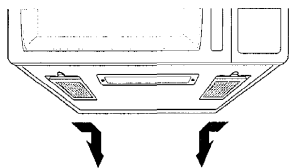
For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up.

Never use rough powder or pads. Wipe the microwave oven inside and out, including the hood bottom cover, with a soft cloth and a warm(not hot) mild detergent solution. Then rinse and wipe dry. Use a chrome cleaner and polish on chrome, metal and aluminum surfaces. Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon. Clean your oven weekly or more often, if needed.

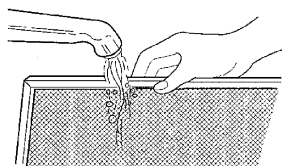
CLEANING THE GREASE FILTERS

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

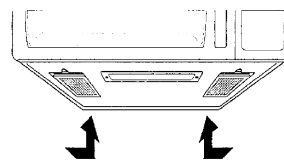
1. To remove grease filters, slide each filter to the side. Pull filters downward and push to the other side. The filter will drop out.



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



3. To reinstall the filters, slide it into the side slot, then push up and toward oven center to lock.

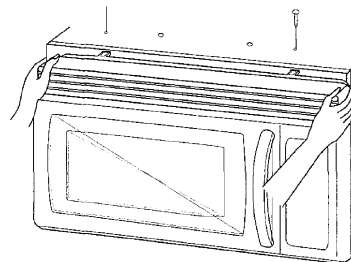


NOTE: Do not operate the hood without the filters in place.

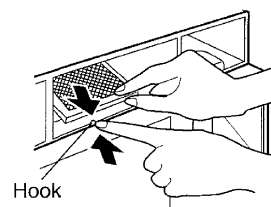
CHARCOAL FILTER REPLACEMENT

If your oven is vented inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact the Service Center.

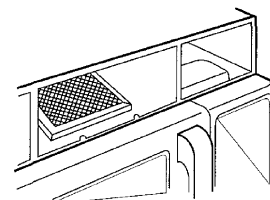
1. Remove the two vent grille mounting screws. (2 middle screws)
2. Tip the grille forward, then lift it out



3. Open the door.
4. Push the hook and remove old filter.



5. Slide a new charcoal filter into place and close the door. The filter should rest at the angle shown and set the clock.

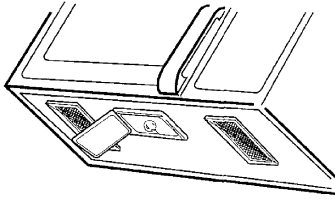


6. Slide the bottom of the vent cover into place. Push the top until it snaps into place. Replace the mounting screws. Turn the power back on at the main power supply and set the clock.

CARE OF YOUR MICROWAVE OVEN

COOKTOP/NIGHT LIGHT REPLACEMENT

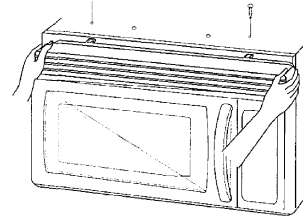
1. Unplug oven or turn off power at the main power supply.
2. Remove the bulb cover mounting screws.



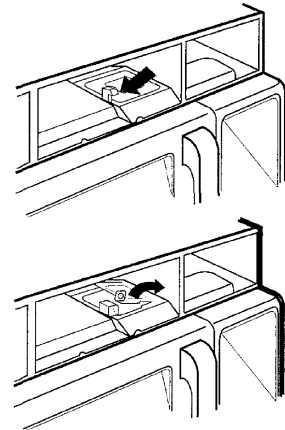
3. Replace bulb with 30 watt appliance bulb.
4. Replace bulb cover, and mount screw.
5. Turn the power back on at the main power supply.

OVEN LIGHT REPLACEMENT

1. Unplug oven or turn off power at the main power supply.
2. Remove the vent cover mounting screws. (2 middle screws)
3. Tip the cover forward, then lift out to remove.



4. Lift up the bulb holder.



5. Replace bulb with a 30 watt appliance bulb.
6. Replace the bulb holder.
7. Slide the top of the vent cover into place. Push the bottom until it snaps into place. Replace the mounting screws. Turn the power back on at the main power supply.

Before Requesting Service

All these things are normal:

The oven causes interference with my TV.

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.

The oven lights dim

When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light will dim and clicking noises can be heard when the oven cycles.

Steam accumulates on the 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.

I accidentally ran my microwave oven without any food in it.

Running the oven empty for a short time will not damage the oven. However, we do not recommend operating the microwave oven without any food in it.

PROBLEM		POSSIBLE CAUSE	REMEDY
Oven will not turn on.	→	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and reinsert.
		Circuit breaker or fuse is tripped or blown.	Reset circuit breaker or replace fuse.
		There is a problem with the outlet.	Plug another appliance into the outlet to check if it is working.
Oven will not start cooking.		The door is not closed completely.	Close the oven door securely.
		Start Pad was not pressed after programming.	Press Start Pad.
	→	Another program is already entered into the oven.	Press Stop/Reset Pad to cancel the previous program and enter new program.
		The program is not correct.	Program again according to the Operating Instructions.
		Stop/Reset Pad has been pressed accidentally.	Program oven again.
The Glass Tray wobbles.	→	The Glass Tray is not positioned properly on the Rotating Ring or there is food under the Rotating Ring.	Take out Glass Tray and Rotating Ring. Wipe with a damp cloth and reset Rotating Ring and Glass Tray properly.
When the oven is operating, there is noise coming from the Glass Tray.	→	The Rotating Ring and oven bottom are dirty.	Clean these parts according to Care of Your Microwave Oven.
The word "LOCKED" appears in the Display Window .	→	The CHILD LOCK was activated by pressing Start pad for 4 seconds .	Deactivate LOCK by pressing Stop/Reset pad for 4 seconds
The word " DEMO MODE " appear on the screen.	→	Function Pad was pressed and touched number 5.	Deactivate mode by pressing function pad, touching number 5 and selecting "DEMO OFF"

Warranty & Service

PANASONIC MICROWAVE OVEN LIMITED WARRANTY

Do not attempt to operate this Panasonic Consumer Electronics Company or Panasonic Sales Company (collectively referred to as "the warrantor") will repair this product with new or refurbished parts in exchange for defective parts, free of charge, in the USA or Puerto Rico from the date of original purchase in the event of a defect in materials or workmanship as follows (all time periods start from the date of original purchase):

Parts - one (1) year (except magnetron).

Magnetron Tube - five (5) years.

Labor - one (1) year on all parts (including, without limitations, magnetron tube). After the labor warranty has expired, the purchaser pays for all labor charges for removal and installation of parts (including, without limitation, magnetron tube).

In-home service in the USA can be obtained during the warranty period by contacting a Panasonic Services company (PASC) Factory Servicenter listed in the Servicenter Directory. Or call, toll free, **1-800-211-PANA(7262)** to locate a **PASC** authorized Servicenter.

The same warranty service in Puerto Rico can be obtained during the warranty period by contacting Panasonic Sales Company.

Tel. (787)750-4300

Fax. (787)768-2910

This warranty is extended only to the original purchaser. A purchase receipt or other proof of date of original purchase will be required before warranty service is rendered.

This warranty only covers failures due to defects in materials or workmanship which occur during normal use and does not cover glass, plastic parts, temperature probes (if included), and the exterior and interior finish.

The warranty does not cover damages which occur in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accident, misuse, abuse, neglect, mishandling, misapplication, faulty installation, improper set-up adjustments, operation and/or maintenance, or alteration, modification, power line surge, improper voltage supply, lightning damage, or commercial use such as hotel, office, restaurant or other business or rental use of the product, or service by anyone other than PANASONIC SERVICES COMPANY authorized repair facility, or damage that is attributable to acts of God.

LIMITS AND EXCLUSIONS

There are no express warranties except as listed above.

THE WARRANTOR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS WARRANTY. ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE WARRANTIES OF MERCHANTABILITY, AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE APPLICABLE WARRANTY PERIOD SET FORTH ABOVE.

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 above exclusions or limitations 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 you have a problem with this product that is not handled to your satisfaction, then write to the Consumer Affairs Department at the Company address indicated above.

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Atlanta, GA 30350

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