



MICROWAVE OVEN

Use and Care Guide

HORNO DE MICROONDAS

Manual de uso y cuidado

Models/Modelos 721.66339



TrueCookPlus®

See page 10 for details



ENGLISH

ESPAÑOL

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.

P/No.: MFL47278401

www.sears.com

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WARRANTY

One Year Limited Warranty

When assembled, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material or workmanship within one year from the date of purchase, return it to any Sears store, Sears Parts & Repair Center or other Kenmore outlet for free repair.

If this appliance is used for other than private family purposes, this warranty applies for only 90 days from the date of purchase.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
2. A service technician to instruct the user in correct product installation, operation or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
6. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States and Canada.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Hoffman Estates, IL 60179

Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- DO NOT attempt to operate this oven with the door open, since open-door operation can result in harmful exposure to microwave energy. **It is important not to defeat or tamper with the safety interlocks.**
- DO NOT 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:
 - door (bent),
 - hinges and latches (broken or loosened),
 - door seals and sealing surfaces.
- DO NOT place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- THE OVEN should not be adjusted or repaired by anyone except properly qualified service personnel.

GROUNDING INSTRUCTIONS

This appliance must be grounded! If an electrical short circuit occurs, 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. Insert the plug into an outlet that is properly installed and grounded.

WARNING

If you use the grounding plug improperly, you risk electric shock.

Ask a qualified electrician or the Sears Service Department if you do not understand the grounding instructions or if you are not certain whether the appliance is properly grounded.

This appliance has a short power supply cord to reduce the risk of anyone tripping over or becoming entangled in the cord. You may use an extension cord if you are careful.

If you use an extension cord, be sure that:

- The extension cord has the same electrical rating as the appliance.
- The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.
- The extension cord is a grounding-type 3-wire cord.
- The extension cord does not drape over a countertop or tabletop, where it can be pulled on by children or tripped over accidentally.
- The electrical cord is dry and not pinched or crushed in any way.

NOTE: This oven draws 12.5 amperes at 120 volts, 60 hz.

ELECTRONIC INTERFERENCE

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. **Read all the instructions before using your microwave oven.**
2. **Do not allow children to use this oven without close supervision!**
3. Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on page 4.
4. **Do not tamper with the built-in safety switches on the oven door!** The oven has several built-in safety switches to make sure the power is off when the door is open.
5. **When cleaning the door and the surfaces that touch the door, use only mild, nonabrasive soaps or detergents and a sponge or soft cloth.**
6. **If your oven is dropped or damaged,** have it thoroughly checked by a qualified service technician before using it again.
7. **To avoid a fire hazard:**
 - a) **Do not overcook foods.** It can cause a fire in the oven.
 - b) **Do not use recycled paper products in your oven.** They can contain particles that can cause arcing or may ignite.
 - c) **Do not overcook potatoes.** Overcooking could cause a fire.
 - d) **Do not store combustible items** (bread, cookies, etc.) in the oven because if lightning strikes the power lines, it may cause the oven to turn ON.
 - e) **Do not use wire twist-ties in the oven.** Be sure to remove them before placing the item in the oven.
 - f) **Do not use the cavity for storage purposes.** Do not leave paper products, cooking utensils, or food in the cavity when not in use.
8. **If a fire should start:**
 - a) **Keep the oven door closed.**
 - b) **Turn the oven off.**
 - c) **Disconnect the power cord or shut off the power at the fuse or circuit breaker panel.**
9. **Do not use this oven for commercial purposes.** This microwave is made for household use only.
10. **Install or locate this appliance in accordance with the provided installation instructions.**
11. **To avoid electric shock:**
 - a) **This appliance must be grounded!** Connect it only to a properly grounded outlet. (See the Grounding Instructions on page 4.)
 - b) **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.
 - c) **Do not immerse the electrical cord or plug in water.**
 - d) **Keep the cord away from heated surfaces.**
 - e) **This appliance should be serviced only by qualified service personnel**
12. 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 THE CONTAINER IS DISTURBED OR WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:
 - 1) Do not overheat the liquid.
 - 2) Stir the liquid both before and halfway through heating it.
 - 3) Use extreme care when inserting a spoon or other utensil into the container once heating has begun.
 - 4) Do not use straight-sided containers with narrow necks.
 - 5) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
13. **Keep the glass tray and the turntable roller rest in the oven when you are cooking.**
14. **Do not use the oven outdoors. Do not store the oven outdoors.**
15. **Do not use this product near water.**
 - For example, near a kitchen sink, in a wet basement, near a swimming pool or similar location.
16. **Do not cover or block any openings in the oven.**
17. **Do not run the microwave oven empty.**
18. **Do not let the cord hang over the edge of a table or counter.**
19. **Do not heat glass turntable excessively.**
 - Do not cook bacon directly on the glass turntable.
 - Do not allow the gray film on special microwave cooking packages to touch the glass turntable. Put the package on a microwave-safe dish.
 - Keep a browning dish at least 3/16 in. (.5 cm) above the glass turntable. If you use the browning dish incorrectly, you could break the glass turntable.
20. **Be careful not to chip or scratch the edges of the turntable.** Chips or scratches may cause the turntable to break during use.
21. Some items (for example, whole eggs, sealed containers and closed glass jars) are able to explode and should not be heated in this oven.
22. **Use this appliance only for its intended use as described in this manual.** Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not intended for industrial or laboratory use.

SAVE THESE INSTRUCTIONS!

UNDERSTANDING YOUR MICROWAVE OVEN

SPECIFICATIONS

Power Supply	120V AC, 60 Hz
Rated Power Consumption	1650W
Microwave Output	*1200W
Rated Current	13.8A
Overall Dimensions(WxHxD)	21 ⁷ / ₈ "x12 ¹ / ₂ "x17 ¹ / ₈ "
Oven Cavity Dimensions(WxHxD)	14 ¹¹ / ₁₆ "x9 ⁵ / ₈ "x15 ⁵ / ₈ "
Capacity of Oven Cavity	1.2 cu.ft

*IEC 60705 RATING STANDARD

Specifications subject to change without prior notice.

INSTALLATION

Carefully remove your Kenmore microwave oven from the shipping carton. Be sure to remove all packing materials from the oven cavity before use.

A. Circuits

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

B. Placement of the Oven

Your microwave oven can be placed easily in your kitchen, family room, or anywhere else in your home. Place the oven on a flat surface such as a kitchen countertop or a specially designed microwave oven cart at least 39.4 in. (100 cm) from the floor. Do NOT place your microwave oven over a range, cooktop, or other heat-producing appliances. Free airflow around the oven is important. Allow at least 4 in. (10 cm) of space at the top, sides, and back of the oven for proper ventilation.

C. Turntable Installation

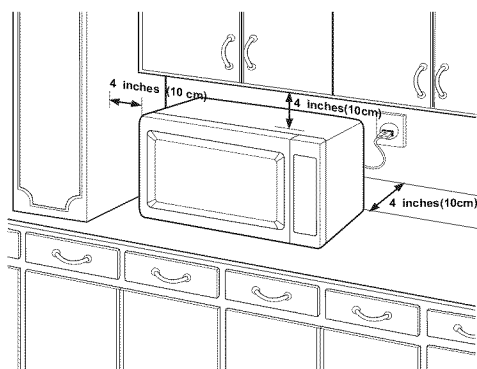
Place the turntable roller rest in the circle on the oven floor and then place the glass turntable on the turntable roller rest.

NOTES:

- Never place the glass turntable in the oven upside down. Blocking the air inlet and/or outlet openings can damage the oven.
- Never operate the oven without the turntable in place.

ENGLISH

INSTALLATION CLEARANCES

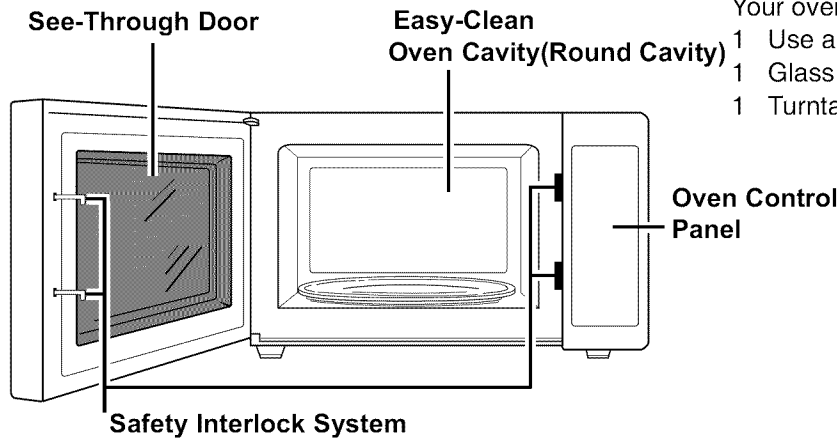


⚠ WARNING

To reduce the risk of fire or electric shock, do not install closer than 4 inches to side and back wall.

UNDERSTANDING YOUR MICROWAVE OVEN

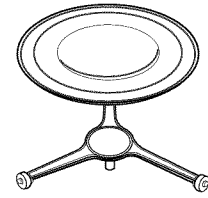
PARTS AND ACCESSORIES



Your oven comes with the following accessories:

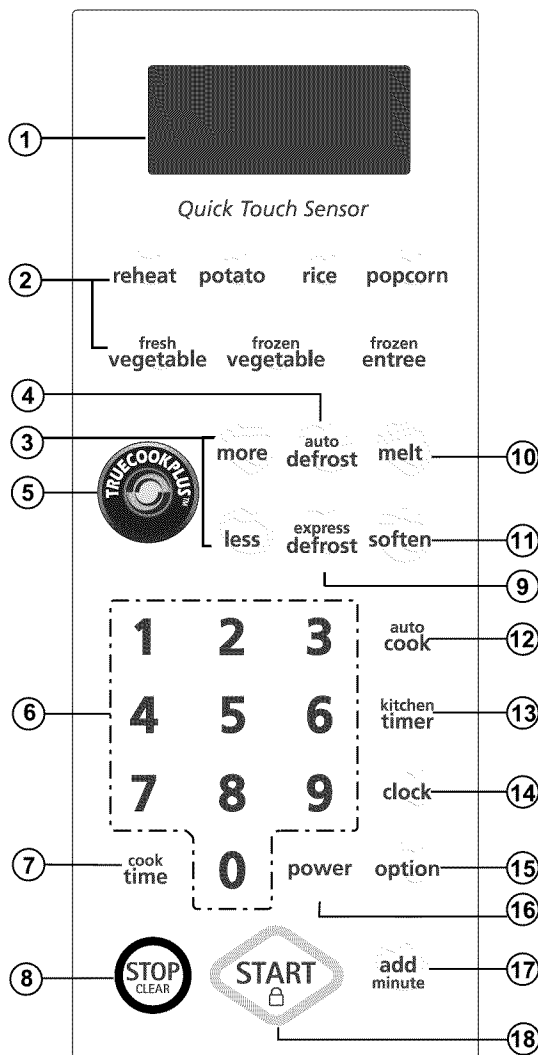
- 1 Use and Care Guide
- 1 Glass Turntable
- 1 Turntable Roller Rest

Glass Turntable



Turntable Roller Rest

CONTROL PANEL



1. **DISPLAY.** The display includes a clock and indicators that tell you time of day, cooking time settings, and cooking functions selected.
2. **QUICK TOUCH SENSOR.** These pads allow you to cook most of your favorite foods without having to select cooking times and power levels.
3. **MORE / LESS.** All of the one touch cook and Timed Cook can be adjusted to cook food for a longer or shorter time.
MORE ➡ Press MORE will add 10 seconds to the cooking time.
LESS ➡ Press LESS will subtract 10 seconds to the cooking time.
4. **AUTO DEFROST.** This pad is an accurate defrosting method for frozen meat, poultry and fish up to 6.0 lbs.
5. **TrueCookPlus®.** Touch this pad to cook food according to TrueCookPlus® code.
6. **NUMBER PADS.** Touch Number Pads to enter cooking time, power level, quantities, or food categories.
7. **COOK TIME.** Touch this pad to set a cooking time.
8. **STOP/CLEAR.** Touch this pad to stop the oven or clear entries.
9. **EXPRESS DEFROST.** This pad provides you with the quick defrosting method for 1.0 pound frozen foods.
10. **MELT.** Touch this pad to melt chocolate, cheese, butter, or marshmallows.
11. **SOFTEN.** Touch this pad to soften ice cream, cream cheese, butter, or frozen juice.
12. **AUTO COOK.** Touch this pad to select programming food items.
13. **KITCHEN TIMER.** Touch this pad to use your microwave oven as a kitchen timer.
14. **CLOCK.** Touch this pad to enter the time of day.
15. **OPTION.** Touch this pad to change the oven's default settings for sound, clock, scroll speed and weight.
16. **POWER.** Touch this pad to set a cooking power.
17. **ADD MINUTE.** Touch this pad to cook at 100% cook power for 1 minute to 99 minutes and 59 seconds.
18. **START.** Touch this pad to start all entries (except the Quick Touch Sensor, Express Defrost, Auto Cook and Add Minute function which start automatically) and to turn Child Lock on or off.

UNDERSTANDING YOUR MICROWAVE OVEN

COOKWARE GUIDE

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

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

USE	DO NOT USE
<p>Ovenproof Glass</p> <ul style="list-style-type: none"> • Glass treated for use in high-intensity heat includes utility dishes, bread dishes, pie plates, cake plates, liquid measuring cups, casseroles, and bowls without metallic trim. <p>China</p> <ul style="list-style-type: none"> • Bowls, cups, serving plates, and platters without metallic trim can be used in your oven. <p>Plastic</p> <ul style="list-style-type: none"> • When using plastic wrap as a cover, make sure that the dish is deep enough so the plastic wrap does not touch the food. As the food heats, it may melt the plastic wrap wherever the wrap touches the food. • Place plastic wrap loosely over the top of the dish and secure it by pressing the wrap to the sides of the dish. • Vent by turning back one corner of the plastic wrap. This will allow excess steam to escape. • Use plastic dishes, cups, semi-rigid freezer containers, and plastic bags only for short time cooking. Use these with care because the plastic may soften from the heat of the food. <p>Paper</p> <ul style="list-style-type: none"> • Microwave-safe paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design can be used in your oven. • Refer to the manufacturer's label for use of any paper product in the microwave oven. 	<p>Metal Utensils</p> <ul style="list-style-type: none"> • Metal shields food from microwave energy and produces uneven cooking. Avoid metal skewers, thermometers, or foil trays. • Metal utensils can cause arcing, which is a discharge of electric current. Arcing can damage your microwave oven. <p>Metal Decoration</p> <ul style="list-style-type: none"> • Do not use metal-trimmed or metal-banded dinnerware, casserole dishes, etc. <p>Centura™ Tableware</p> <ul style="list-style-type: none"> • The Corning Company recommends that you don't use Centura tableware and some Corelle™ closed-handle cups for microwave cooking. <p>Aluminum Foil</p> <ul style="list-style-type: none"> • Do not use large sheets of aluminum foil because they hinder cooking and may cause arcing. • Use small pieces of foil to shield poultry legs and wings. • Keep all aluminum foil at least 1 inch from the wall and door of the oven. <p>Wood</p> <ul style="list-style-type: none"> • Wooden bowls, boards, and baskets will dry out a may split or crack when you use them in the microwave oven. <p>Tightly Closed Containers</p> <ul style="list-style-type: none"> • Tightly closed cookware can explode. Be sure to leave an opening for steam to escape from covered cookware. <p>Brown Paper</p> <ul style="list-style-type: none"> • Avoid using brown paper bags. They absorb heat and could burn. <p>Metal Twist-Ties</p> <ul style="list-style-type: none"> • Always remove metal twist-ties as they can become hot and cause a fire.

UNDERSTANDING YOUR MICROWAVE OVEN

TIPS FOR MICROWAVE COOKING

BROWNING

Meat and poultry with high fat content that are cooked for 10 or 15 minutes or longer will brown lightly. Foods cooked a shorter time can be brushed with a browning agent, such as Worcestershire sauce, soy sauce, or barbecue sauce.

COVERING

A cover traps heat and steam and causes the food to cook more quickly. Use a lid or microwave-safe plastic wrap with one corner folded back to vent the excess steam. Lids on glass casseroles can become hot during cooking. Handle carefully. Waxed paper will prevent the food from splattering in the oven and help retain heat. When warming bread items, use waxed paper, napkins, or paper towels. To absorb extra moisture, wrap sandwiches and fatty foods in paper towels.

SPACING

Arrange individual foods, such as baked potatoes, cupcakes, and hors d'oeuvres in a circle and at least 1 inch apart. This will help the food cook more evenly.

STIRRING

Stirring blends flavors and redistributes the heat in foods. Always stir from the outside toward the center of the dish. Food at the outside of the dish heats first.

TURNING

Large foods, such as roasts and whole poultry, should be turned so that the top and bottom cook evenly. Also turn over chicken pieces and chops.

CLEANING

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

REMOVABLE PARTS

The turntable and turntable roller rest are removable. They should be hand-washed in warm (not hot) water with a mild detergent and a soft cloth. Once they are clean, rinse well and dry with a soft cloth. Never use cleaning powders, steel wool, or rough pads.

ARRANGEMENT

Do not stack food. Arrange in a single layer in the dish for more even cooking. Because dense foods cook more slowly, place thicker portions of meat, poultry, fish, and vegetables toward the outside of the dish.

TESTING FOR DONENESS

Because foods cook quickly in a microwave oven, you need to test frequently for doneness.

STANDING TIME IN OVEN

Depending on density, food often needs to stand from 2 -15 minutes either in or outside the oven after cooking power shuts off. Outside of oven, you usually need to cover food during standing time to retain heat. Remove most foods when they are slightly undercooked and they will finish cooking during standing time. The internal temperature of food will rise about 10°F during standing time.

SHIELDING

To prevent some portions of rectangular or square dishes from overcooking, you may need to shield them with small strips of aluminum foil to block the microwaves. You can also cover poultry legs and wing tips with foil to keep them from overcooking.

Always keep foil at least 1 inch from oven walls to prevent arcing.

PIERCING

Pierce the shell, skin, or membrane of foods before cooking to prevent them from bursting. Foods that require piercing include yolks and whites of eggs, hot dogs, clams, oysters, and whole vegetables, such as potatoes and squash.

REMOVABLE PARTS CONTINUED

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

SPECIAL CARE

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

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

UNDERSTANDING TrueCookPlus®

HOW TO USE TrueCookPlus®

TrueCookPlus is a registered trademark of Microwave Science JV LLC. USA and world wide

WHAT IS TrueCookPlus® ?

TrueCookPlus® is the first ever way to microwave cook your food to perfection. Every time, in any size or power microwave oven anywhere in the world.

TrueCookPlus® SETUP

After you unpack and plug in your TrueCookPlus® oven, take a few moments to tell TrueCookPlus® your zip code.

Example : Setup your ZIP code



1. Press the **Stop / Clear** button



2. Press the **TrueCookPlus®** button three times

3. Enter your five digit U.S. Post Office zip code.



4. Press the **Start** button.

Once TrueCookPlus® knows your zip code, every time you enter a TrueCookPlus® code, TrueCookPlus® will automatically adjust for your elevation above sea level.

NOTE:

In case of a power failure, your zip code does not need to be reset. Your zip code is saved in the microwave oven's memory. If the microwave oven is moved into a new zip code, the oven must be set up for the new zip code.

EXAMPLE: USING TrueCookPlus®



1. Press the **Stop/Clear** Button



2. Find the simple TrueCookPlus® code on your favorite food package or at www.TrueCookPlus.com. On your food package, your TrueCookPlus® code will appear on the TCP logo.



3. Press the **TrueCookPlus®** button on your microwave oven keypad.

4. You will hear a tone, then enter the TrueCookPlus® code on your microwave oven keypad.

1 2 3 4

5. For example, enter **1 2 3 4**. The display shows:

`[1 2 3 4 TOUCH START`



6. Press the **Start** button
7. TrueCookPlus® now manages your microwave cooking automatically. When TrueCookPlus® is done, you will hear a tone to indicate the cooking is done.
8. Your oven relies on you to enter the TrueCookPlus® code exactly as it appears on the food package or at <http://www.TrueCookPlus.com> If you enter an invalid TrueCookPlus® code, your oven will display CODE ERROR.




If you make an error while entering the numeric code or fail to press the TrueCookPlus® button before entering the code, your food may undercook, overcook or even burn.

USING TrueCookPlus®

CUSTOMIZING TrueCookPlus®

You may find that you would prefer TrueCookPlus® to cook your food more or less.

TrueCookPlus® can adjust to your tastes—to cook your food hotter or cooler -- automatically.

Example	
	1. Press the Stop / Clear button
	2. Press the TrueCookPlus® button twice
1	3. If you want less cooking time when you enter a TrueCookPlus® code, press 1. This will decrease the time by 6%.
3 4 5	4. If you want more cooking time when you enter a TrueCookPlus® code, press 3 for 3% more cooking time. Press 4 for 6% more cooking time and 5 for 9% more cooking time.
2	5. Press 2 to reset TrueCookPlus® to factory setting default time.
	6. Press the Start button
Note : 1 : Shorter (6%) 2 : Normal (Default) 3 or 4 or 5 : Longer (3%, 6%, 9%)	





TrueCookPlus® is a registered trademark of Microwave Science JV LLC; and used herein under license from Microwave Science JV LLC under US patents 5,812,393, 5,883,801, 6,198,975, 6,249,710. Copyright 2008 Microwave Science JV LLC.

USING YOUR MICROWAVE OVEN

CLOCK

Example: To set the clock for 10:30 (AM).

Touch: **Display Shows:**

- | | |
|---|----------------------------------|
| 1.  | : |
| 2.  | : ENTER TIME OF DAY |
| 3. 1 0 3 0 | 10 : 30 TOUCH ENTER |
| 4.  | 10 : 30 AM TOUCH 1
PM TOUCH 2 |
| 5. 1 | AM 10 : 30 TOUCH
START |
| 6.  | AM 10 : 30 |



NOTE: This is a 12 hour clock. You can switch between AM and PM by touching 1 or 2 after step 4.

ADD MINUTE

A time-saving pad, this simplified control lets you quickly set and start microwave cooking at 100% power without the need to touch START.

Example: To cook for 2 minutes.

Touch: **Display Shows:**

- | | |
|--|--|
| 1.  | Time of day. |
| 2.  Twice | Time counting down and
POWER 100 |



NOTE: If you touch **ADD MINUTE**, it will add 1 minute up to 99 minutes 59 seconds.

KITCHEN TIMER

Your microwave oven can be used as a kitchen timer. You can set up to 99 minutes and 99 seconds.

Example: To set 3 minutes.

Touch: **Display Shows:**



- | | |
|---|---|
| 1.  | : ENTER TIME IN MIN
AND SEC |
| 2. 3 0 0 | 3 : 00 TOUCH START |
| 3.  | 3 : 00
TIMER and time
counting down. |

CHILD LOCK

You can use this safety feature to lock the control panel so that children cannot use the oven when you do not want them to and when you are cleaning the oven.


To set **CHILD LOCK**:

Touch: **Display Shows:**

- | | |
|---|--|
| 1.  | Time of day. |
| 2.  | Touch and hold until LOCKED appears in the display (approximately 4 seconds). |

To cancel **CHILD LOCK**:

Touch: **Display Shows:**

- | | |
|---|---|
| 1.  | Touch and hold until LOCKED disappears from the display (approximately 4 seconds).
Time of day. |
|---|---|

USING YOUR MICROWAVE OVEN

QUICK TOUCH SENSOR OPERATION INSTRUCTION

Sensor touch cooking provides exciting new features to make microwaving easier. Sensor menu with all the popular food choices, helps you to reheat perfectly because it has been pre-programmed and can tell how long to reheat food items.

Categories:

Reheat, Potato, Rice
Popcorn, Fresh Vegetable
Frozen Vegetable, Frozen Entree

For most Quick Touch Sensor Cooking programs, a table with specific food examples and cooking instructions is provided in the next a few pages.

- The Sensor Touch system works by detecting a build-up of vapor.
- Make sure the door remains closed.
- Once the vapor is detected, two beeps will sound.
- Opening the door or touching the STOP/CLEAR pad before the vapor is detected will abort the process. The oven will stop.
- Before using Quick Touch Sensor, make sure the exterior of the reheating container and the interior of the oven are dry, to assure the best results.
- Room temperature should not exceed 95°F.
- Oven should be plugged in at least 5 minutes before sensor cooking.

POTATO (EXAMPLE)

SENSOR COOK allows you to cook most of your favorite foods without having to select cooking times and power levels. This oven automatically determines required cooking times for each food item.

Example: To cook potato

Touch:

Display Shows:



Time of day.

2. 

POTATO

QUICK TOUCH SENSOR TABLE

CATEGORY	DIRECTION	AMOUNT
Potato	Pierce each potato with a fork and place on the oven tray around the edge, at least one inch apart.	1~4 medium approx. 10 oz. each
Rice	Place rice and twice as much liquid (water or chicken or vegetable stock) in a 2-quart microwavable dish. Cover with plastic wrap. When cooking is complete, allow 10 minutes standing time. Stir for fluffier rice.	1~2 cups Use medium or long grain rice. Cook instant rice according to directions on the package.
Popcorn	Place only bag of prepackaged microwave popcorn on the center of turntable	Regular size Use one fresh bag of popcorn
Fresh Vegetable	Prepare as desired, wash, and leave residual water on the vegetables. Place in an appropriately-sized microwave container, cover with plastic wrap and vent.	1~4 cups
Frozen Vegetable	Remove from package, rinse off frost under running water. Place in an appropriately-sized microwave container, cover with plastic wrap and vent.	1~4 cups
Frozen Entrée	Remove from outer display package. Slit cover. If not in microwave-safe container, place on plate, cover with plastic wrap, and vent.	10~21 oz.

NOTE: If you open the door or press STOP during sensing, the process will be canceled.



USING YOUR MICROWAVE OVEN

REHEAT

This feature allows you to reheat precooked room-temperature or refrigerated foods without selecting cooking times and power levels. This feature has 3 categories : dinner plate, soup/sauce, casserole. See the table below for more information.

Example : To reheat casserole.

Touch: **Display Shows:**

1.  Time of day.
2.  SELECT MENU 1 TO 3
3. **3** CASSEPOLE

The oven will reheat food automatically by sensor system.

REHEAT TABLE




Code	Category	Direction	Amount
1	Dinner plate	Place foods to be heated on dinner plate or similar dish. Cover with plastic wrap.	Approx. 8~16 oz.
2	Soup/ Sauce	Place foods to be heated in an appropriately sized microwave container. Cover with plastic wrap.	1~4 cups
3	Casse- role	Cover dish containing the casserole with plastic wrap.	1~4 cups

MORE/LESS


By using the more or less key, all of the **Soft** , **Melt**, **Time Cook**, **Sensor Cook** programs can be adjusted to cook food for a longer or shorter period of time. Pressing the more key will add 10 seconds to the cooking time each time the key is used. Pressing the less key will subtract 10 seconds of cooking time each time the key is used. However, you can adjust the cook time only after the cook time is displayed during Sensor cooking.

Example: To adjust the cooking time.

Touch: **Display Shows:**

1.  Time of day.
2. **1 0 0** 1:00
TOUCH START OR
POWER LEVEL
3.  1:00
POWER 100
4.  Remaining time will be increased by 10 seconds.

NOTE:

 Remaining time will be decreased by 10 seconds.

USING YOUR MICROWAVE OVEN

AUTO COOK

Use this function to cook food without entering a cook time or power. Refer to the "Auto Cook Table" below for more information.

Example: To cook 4 Slices of bacon.

Touch:

Display Shows:

1. 

SELECT MENU 1 TO 6

2. 1

BACON
TOUCH 1 TO 5

3. 3

4 SLICES
TOUCH START

4.



Time counting down and

BACON

AUTO COOK TABLE

CODE	CATEGORY	DIRECTION	AMOUNT
1	Bacon	Place bacon strips on microwave bacon rack for best results. (Use dinner plate lined with paper towels if rack is not available).	2 to 6 slices
2	Frozen Roll/Muffin	Remove from display package and place on plate. (If muffins are over 3 oz. each, count as two when entering quantity.)	1 to 6 pieces (2~3 oz. each)
3	Fresh Roll/Muffin	Remove from display package and place on plate. (If muffins are over 3 oz. each, count as two when entering quantity.)	1 to 6 pieces (2~3 oz. each)
4	Beverage	Remove from display package and place on plate. (Be careful! The beverage will be very hot! Sometimes liquids heated in cylindrical containers will splash out when the cup is moved.)	1 to 2 cups
5	Chicken Pieces	Place the chicken pieces in an appropriately sized microwaveable container, cover with plastic wrap, and vent.	0.5 to 2 lbs.
6	Hot Cereal	Prepare as directed on package and cook. Stir and allow standing time before eating. Use only instant hot cereal.	1 to 6 servings

USING YOUR MICROWAVE OVEN

OPTION

OPTION provides four modes which make using your microwave oven quite handy. You can select SOUND ON/OFF, CLOCK ON/OFF, SCROLL SPEED and LBS/KG.

Example: To turn off Sound of beeper

Touch:

Display Shows:



Time of day.

2.  option

Four modes show in the display.

3. 1

*SOUND ON TOUCH 1
OFF TOUCH 2*

4. 2

SOUND OFF

Time of day.

NOTE: To turn beep sound back on, repeat steps 1~3 then touch number 1.

Example: To select Kg unit:

Touch:

Display Shows:



Time of day.

2.  option

Four modes show in the display.

3. 4

*LBS TOUCH 1
KG TOUCH 2*

4. 2

KG

Time of day.

NOTE: To change to LBS, repeat steps 1~3 then touch number 1

OPTION FUNCTION TABLE

NUMBER	OPTION	NUMBER	RESULT
1	SOUND ON / OFF	1	Sound On
		2	Sound Off
2	CLOCK ON / OFF	1	Clock On
		2	Clock Off
3	SCROLL SPEED	1	Slow speed
		2	Normal speed
		3	Fast speed
4	LBS / KG	1	Lbs
		2	Kg

NOTE: When the power cord is first plugged in, the default settings are Sound On, Clock On, Normal Speed and LBS.




USING YOUR MICROWAVE OVEN

MELT

The oven uses low power to melt foods (butter, chocolate, marshmallows and cheese). See the following table.

Example: To Melt 8 oz. Chocolate.

Touch: **Display Shows:**

1.  Time of day.
2.  SELECT MENU 1 TO 4
3. 2 CHOCOLATE TOUCH 1 TO 2
4. 2 Touch number 2
8 OZ TOUCH START
5.  Time counting down and
CHOCOLATE

MELT TABLE




Code	Category	Direction	Amount
1	Butter/Margarine	Unwrap and place in microwavable container. No need to cover butter. Stir at the end of cooking to complete melting.	1, 2 or 3 sticks
2	Chocolate	Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in microwavable container. Stir at the end of cycle to complete melting.	4 or 8 oz.
3	Cheese	Use processed cheese food only. Cut into cubes. Place in a single layer in microwavable container. Stir at the end of cooking to complete melting.	8 or 16 oz.
4	Marshmallows	Large or miniature marshmallows may be used. Place in microwavable container. Stir at the end of cycle to complete melting.	5 or 10 oz.

SOFTEN

The oven uses low power to soften foods (butter, ice cream, cream cheese, and frozen juice) See the following table.

Example: To Soften 8 oz. Ice Cream.

Touch: **Display Shows:**

1.  Time of day.
2.  SELECT MENU 1 TO 4
3. 2 ICE CREAM
TOUCH 1 TO 3
4. 2 Touch number 2
QUART TOUCH START
5.  Time counting down and
ICE CREAM

SOFTEN TABLE

Code	Category	Direction	Amount
1	Butter	Unwrap and place in microwavable container. No need to cover butter. Butter will be at room temperature and ready for use in recipe.	1, 2 or 3 sticks
2	Ice Cream	Place container in oven. Ice cream will be soft enough to make scooping easier.	Pint, Quart, Half gallon
3	Cream Cheese	Unwrap and place in microwavable container. Cream cheese will be at room temperature and ready for use in recipe.	3 or 8 oz.
4	Frozen Juice	Remove top. Place in oven. Frozen juice will be soft enough to easily mix with water.	6, 12 or 16 oz.

USING YOUR MICROWAVE OVEN

AUTO DEFROST


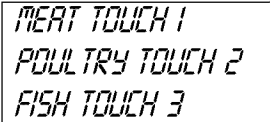

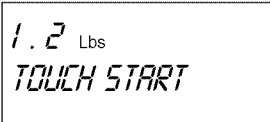


Three defrost sequences are preset in the oven. The auto defrost feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange to get best defrost results. Three different defrosting levels are provided.

- 1 MEAT
- 2 POULTRY
- 3 FISH

*Available weight is 0.1~6.0 lbs.

Example: To defrost 1.2 lbs of ground beef.

Touch:	Display Shows:
1. 	
2. 1	
3. 1 and 2 to enter the weight	
4. 	Time counting down and 

NOTE:

When you touch the START pad, the display changes to defrost time count down. The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and touch START to resume the defrost cycle.



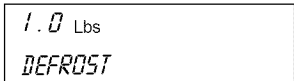
OPERATING TIPS

- For best results, remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- For best results, shape your ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.
- Food should still be somewhat icy in the center when removed from the oven.

EXPRESS DEFROST

This feature should be used only when you defrost 1 pound of frozen ground beef.

Example: To defrost 1 lb Ground beef.

Touch:	Display Shows:
1. 	Time of day.
2. 	Time counting down and 

USING YOUR MICROWAVE OVEN

AUTO DEFROST TABLE

Category	Food to be Defrosted
1 MEAT	Beef Ground beef, Round steak, Cubes for stew, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty Lamb Chops (1-inch thick), Rolled roast Pork Chops (½-inch thick), Hot dogs, Spareribs, Country-style ribs. Rolled roast, Sausage Veal Cutlets (1 lb., ½-inch thick)
2 POULTRY	Poultry Whole (under 4 lbs.), Cut-up, Breasts (boneless) Cornish Hens Whole Turkey Breast
3 FISH	Steaks/Chops Round beef steak, Tenderloin steak Lamb chops (1-inch thick) Pork chops (½-inch thick) Veal cutlets (1 lbs, ½-inch thick) Fish Fillets, Whole Steaks Shellfish Crab meat, Lobster tails, Shrimp, Scallops

EQUIVALENT WEIGHT TABLE

Ounces	Decimal Weight
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

TIMED COOK





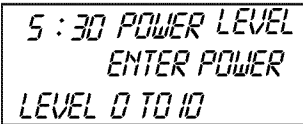
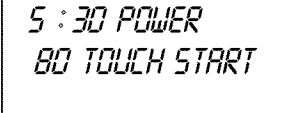

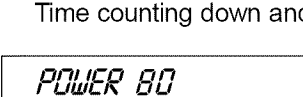
This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH power (100%). Refer to the "Microwave Power Level Table" on page 20 for more information.

NOTE: If you do not select a power level, the oven will automatically cook at HIGH (100%) power.

Example: To cook for 5 minutes, 30 seconds at 80% power.

Touch:

Display Shows:

1.  **5 : 30** 
2. **5 3 0** 
3.  **8** 
4. **8** 
5.  **START** 

USING YOUR MICROWAVE OVEN


MULTI-STAGE COOKING

For best results, some recipes call for different cook powers during different stages of a cook cycle. You can program your oven to switch from one power level to another.


Example: To set a 2-stage cook cycle.

Touch:


Display Shows:

1.  **cook time** : ENTER COOKING TIME


2. **3 0 0** 3 : 00 TOUCH START
OR POWER LEVEL
to set a 3 minute cook time for first stage.

3.  **power** 3 : 00 POWER 100
ENTER POWER
LEVEL 0 TO 10


4. **8** to set an 80% cook power for the first stage. 3 : 00 POWER 80
TOUCH START

5.  **cook time** : ENTER COOKING TIME

6. **7 0 0** 7 : 00 TOUCH START
OR POWER LEVEL
to set a 7 minute cook time for second stage.

7.  **power** 7 : 00 POWER 100
ENTER POWER
LEVEL 0 TO 10

8. **5** to set an 50% cook power for the second stage. 7 : 00 POWER 50
TOUCH START

9.  **START** Time counting down and
POWER 80

10. When the first stage is over, you will hear two short tones as the oven begins the second cook stage.

MICROWAVE POWER LEVELS

Your microwave oven has 10 cook power levels to let you cook or heat a wide variety of foods. Refer to the table below for suggestions:

Microwave Power Level Table

Power Level	Use
10 (High)	<ul style="list-style-type: none"> Boiling water. Making candy. Cooking poultry pieces, fish, and vegetables. Cooking tender cuts of meat. Whole poultry.
9	<ul style="list-style-type: none"> Reheating rice, pasta, and vegetables.
8	<ul style="list-style-type: none"> Reheating prepared foods quickly. Reheating sandwiches.
7	<ul style="list-style-type: none"> Cooking egg, milk, and cheese dishes. Cooking cakes, breads. Melting chocolate.
6	<ul style="list-style-type: none"> Cooking veal. Cooking whole fish. Cooking puddings and custard.
5	<ul style="list-style-type: none"> Cooking ham, whole poultry, and lamb. Cooking rib roast, sirloin tip.
4	<ul style="list-style-type: none"> Thawing meat, poultry, and 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 and main dishes warm. Softening butter and cream cheese.
0	<ul style="list-style-type: none"> Standing time in or out the oven.

USING YOUR MICROWAVE OVEN

WARNING: Do not use aluminum foil during cooking cycle.

COOKING TIPS

Meat

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

Meat Cooking Table

Meat	Microwave Power	Cooking Time Per Pound
BEEF		
Standing/Rolled Rib		
– Medium	8	9½ to 11½ minutes
– Well-done	8	11½ to 14 minutes
Ground Beef (to brown for casserole)	HIGH (100%)	6½ to 9½ minutes
Hamburgers, Fresh or defrosted (4 oz. each)		
– 2 patties	HIGH (100%)	2½ to 4½ minutes
– 4 patties	HIGH (100%)	3½ to 5½ minutes
PORK		
Loin, Leg	8	12½ to 16½ minutes
Bacon		
– 4 slices	HIGH (100%)	2½ to 3½ minutes
– 6 slices	HIGH (100%)	3½ to 4½ minutes

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

Poultry

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

Poultry Cooking Table

Poultry	Microwave Power	Cooking Time Per Pound
CHICKEN		
Whole	8	11 to 15 minutes
Breast (boned)	8	10 to 14 minutes
Portions	8	11 to 17 minutes
TURKEY		
Whole	8	11 to 15 minutes

NOTES:

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

USING YOUR MICROWAVE OVEN

COOKING TIPS (continued)

Fish

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

Fish Cooking Table

Fish	Microwave Power	Cooking Time Per Pound	Butter	Standing Time
Fish Fillets	HIGH	4½ to 8 minutes	Add 1 to 2 tbsp lemon juice (15 to 30 ml)	2 to 3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4½ to 8 minutes	–	3 to 4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5½ to 9 minutes	–	3 to 4 minutes
Salmon Steaks	HIGH	5½ to 8 minutes	Add 1 to 2 tbsp lemon juice (15 to 30 ml)	3 to 4 minutes

TROUBLESHOOTING

Questions and Answers

Operation

Question	Answer
Why is the oven light not on during cooking?	There may be several reasons why the oven light is not on. Have you: <ul style="list-style-type: none"> • Set a cooking time? • Touched START?
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam.
Will the microwave oven be damaged if it operates empty?	Yes. Never operate the oven empty or without the glass turntable.
Does microwave energy pass through the viewing screen in the door?	No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.
Why does a tone sound when a pad on the control panel is touched?	The tone tells you that the setting has been entered.
Can my microwave oven be damaged if food is cooked for too long?	Like any other cooking appliance, it is possible to overcook food to the point that the food creates smoke, and even possibly fire and damage to the inside of the oven. It is always best to be near the oven while you are cooking.
When the oven is plugged into a wall outlet for the first time, it does not work properly. What is wrong?	The microcomputer controlling your oven may temporarily become scrambled and fail to function as programmed when you plug it in for the first time or when power resumes after a power interruption. Unplug the oven from the 120~ volt household outlet and then plug it back in to reset the microcomputer.
Why do I see light reflection around the outer case?	This light is from the oven light which is located between the oven cavity and the outer wall of the oven.
What are the various sounds I hear when the microwave oven is operating?	The clicking sound is caused by a mechanical switch turning the microwave oven's magnetron ON and OFF. The heavy hum and clunk is from the change in power the magnetron draws as it is turned ON and OFF by a mechanical switch. The change in blower speed is from the change in line voltage caused by the magnetron being turned ON and OFF.
What is the clock display blank or off?	Make sure the microwave oven is plugged into a working outlet. Check for a blown fuse or tripped circuit breaker.
Do I have to reset my zip code if I have a power failure?	No. The microwave oven stores your zip code in the oven's memory. The only time you have to reset your zip code is if you move to another zip code.

TROUBLESHOOTING

Questions and Answers (continued)

Food

Question	Answer
What is wrong when baked foods have a hard, dry, brown spot?	A hard, dry, brown spot indicates overcooking. Shorten the cooking or reheating time.
Why do eggs sometimes pop?	When baking, frying, or poaching eggs, the yolk may pop due to steam buildup inside the yolk membrane. To prevent this, simply pierce the yolk with a wooden toothpick before cooking. CAUTION: Never microwave eggs in the shell.
Why are scrambled eggs sometimes a little dry after cooking?	Eggs will dry out when they are overcooked, even if the same recipe is used each time. The cooking time may need to be varied for one of these reasons: <ul style="list-style-type: none"> • Eggs vary in size. • Eggs are at room temperature one time and at refrigerator temperature another time. • Eggs continue cooking during standing time.
Is it possible to pop popcorn in a microwave oven?	Yes, if using one of the two methods described below: <ol style="list-style-type: none"> (1) microwave-popping devices designed specifically for microwave cooking (2) prepackaged commercial microwave popcorn that is made for specific times and power output needed Follow exact directions given by each manufacturer for its popcorn popping product and do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested time, discontinue cooking. Overcooking could result in an oven fire. CAUTION: Never use a brown paper bag for popping corn or attempt to pop leftover kernels.
Why do baked apples sometimes burst during cooking?	The peel has not been removed from the top half of each apple to allow for expansion of the interior of the apple during cooking. As in conventional cooking methods, the interior of the apple expands during the cooking process.
Why do baked potatoes sometimes burn during cooking?	If the cooking time is too long, fire could result. At the end of the recommended cooking time, potatoes should be slightly firm. CAUTION: Do not overcook.
Why is a standing time recommended after microwave cooking time is over?	Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.
Why is additional time required for cooking food stored in the refrigerator?	As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.
What if TrueCookPlus® is not cooking my food properly?	Check to make sure you have entered the correct cooking code on your package or from the TrueCookPlus® website. You may need to adjust cooking time. See page 11 for instructions.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

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

If the microwave oven still does not work properly, contact a Sears Parts and Service Center.

Call 1-800-4-MY-HOME for location nearest you.

Problem	Possible Causes
Oven does not start	<ul style="list-style-type: none"> • Is the power cord plugged in? • Is the door closed? • Is the cooking time set?
Arcing or sparking	<ul style="list-style-type: none"> • Are you using approved cookware? • Is the oven empty?
Incorrect time of day	<ul style="list-style-type: none"> • Have you tried to reset the time of day?
Unevenly cooked foods	<ul style="list-style-type: none"> • Are you using approved cookware? • Is the glass turntable in the oven? • Did you turn or stir the food while it was cooking? • Were the foods completely defrosted? • Was the time/cooking power level correct?
Overcooked foods	<ul style="list-style-type: none"> • Was the time/cooking power level correct?
Undercooked foods	<ul style="list-style-type: none"> • Are you using approved cookware? • Were the foods completely defrosted? • Was the time/cooking power level correct? • Are the ventilation ports clear?
Improper defrosting	<ul style="list-style-type: none"> • Are you using approved cookware? • Was the time/cooking power level correct? • Did you turn or stir the food during the defrosting cycle?

ENGLISH

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

WARNING:

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

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

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

Get it fixed, at your home or ours!

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manage my home

www.managemyhome.com

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