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# MICROWAVE OVEN

## OWNER'S MANUAL & COOKING GUIDE

MODEL : MS1949G

**PLEASE READ THIS OWNER'S MANUAL  
 THOROUGHLY BEFORE OPERATING.**

Warning

Warning

A very safe appliance

# OPERATING INSTRUCTIONS

## TIMED COOKING

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

**Example: To cook food on 80% Power (Power8) for 5 minutes 30 seconds**

1. Touch **STOP/CLEAR**.
2. Touch **TIME**.
3. Enter 5 minutes 30 seconds by touching **[5]**, **[3]**, and **[0]**.
4. Touch **POWER**. P-HI appears in the display. This is to tell you that the oven is set on HI unless a different power setting is chosen.
5. Touch **8**. To select power level 80%. Display shows **P-80**.
6. Touch **START**.

When cooking is complete, four short tones will sound. The word **End** shows in the display window. Then the oven shuts itself off.

### NOTE:

If you do not select the power level, the oven will operate at power HIGH. To set HI-POWER cooking, skip steps 4 & 5 above.

## 2 STAGE TIMED COOKING

For Two Stage cooking, repeat timed cooking steps 2 through 5 on the previous page before touching the **START** pad for additional Time and Power program you want to add.

Auto Weight Defrost can be programmed before the first stage to defrost first and then cook.

## MICROWAVE POWER LEVELS

Your microwave oven is equipped with ten power levels to give you maximum flexibility and control over cooking. The table below will give you some idea of which foods are prepared at each of the various power levels.

\*The table below shows the power level settings for your oven.

**MICROWAVE POWER LEVEL TABLE**

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

## QUESTION & ANSWERS

**Q What's wrong when the oven light will not glow?**

A There may be several reasons why the oven light will not glow.  
Light bulb has blown.  
Door is not closed.

- 1 Popcorn-popping utensils designed specifically for microwave cooking.
- 2 Prepackaged microwave popcorn that contains specific times and power outputs needed for an acceptable final product.

**Q Does microwave energy pass through the viewing screen in the door?**

A No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.

FOLLOW EXACT DIRECTIONS GIVEN BY EACH MANUFACTURER FOR THEIR POPCORN PRODUCT. DO NOT LEAVE THE OVEN UNATTENDED WHILE THE CORN IS BEING POPPED. IF CORN FAILS TO POP AFTER THE SUGGESTED TIMES, DISCONTINUE COOKING. OVERCOOKING COULD RESULT IN THE CORN CATCHING FIRE.

**Q Why does the beep tone sound when a pad on the Control Panel is touched?**

A The beep tone sounds to assure that the setting is being properly entered.

### CAUTION

NEVER USE A BROWN PAPER BAG FOR POPPING CORN. NEVER ATTEMPT TO POP LEFTOVER KERNELS.

**Q Will the microwave oven be damaged if it operates empty?**

A Yes. Never run it empty or without the glass tray.

**Q Why doesn't my oven always cook as fast as the cooking guide says?**

**Q Why do eggs sometimes pop?**

A When baking, frying, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. Never microwave eggs in the shell.

A Check your cooking guide again to make sure you've followed directions correctly, and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to a microwave oven. Variations in the size, shape, weight and dimensions of the food require longer cooking time. Use your own judgement along with the cooking guide suggestions to test food condition, just as you would do with a conventional cooker.

**Q Why is standing time recommended after microwave cooking is over?**

A After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. The amount of standing time depends on the density of the food.

**Q Is it possible to pop corn in a microwave oven?**

A Yes, if using one of the two methods described below: