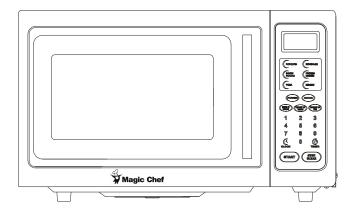
OWNER'S MANUAL



0.9 cu.ft Stainless Steel Microwave Oven

MCD990STG



- 1. READ these instructions carefully before installing and operating the oven. Keep them for further reference.
- 2. Record in the space below the SERIAL NO. found on the nameplate on your oven and retain this information for future reference.

SERIAL NO.:			

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.
- (b) Do not place any object between the oven front face and the door or allow food debris 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.

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, 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" on page 1.
- 3. This appliance must be grounded. Connect only to properly grounded outlet. See "grounding instructions" on page 4.
- 4. Install or locate this appliance only in accordance with the provided installation instructions.
- 5. Some products such as whole eggs and sealed containers -for example, closed glass jars- are able to explode and should not be heated in this oven.
- 6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- 7. As with any appliance, close supervision is necessary when used by children.
- 8. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully monitor 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 should ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - 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.
- 9. 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 person:

- 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.
- d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- e. Use extreme care when inserting a spoon or other utensil into the container.
- Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
- 11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
- 12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
- 13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
- 14. Do not cover or block any openings on the appliance.
- 15. 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.
- 16. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
- 17. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
- 18. Use only thermometers, which are specifically designed for use in microwave ovens.
- Do not operate any heating or cooking appliance beneath this appliance.
- 20. Be certain the glass tray and roller rings are in place when you operate the oven.
- 21. WARNING: It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy. If there is any damage, do not operate the oven and contact MC Appliance Corp. for service.
- 22. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.

INSTALLATION GUIDE

- 1. Make sure that all the packing materials are removed from the inside of the door.
- 2. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven but contact qualified service personnel.
- 3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
- 4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
- 5. For correct operation, the oven must have sufficient airflow. Allow 8 inches of

- space above the oven, 4 inches at back and 2 inches at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands.
- 6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
- 7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
- 8. The socket must be readily accessible so that it can be easily unplugged in an emergency.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

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

Electrical Requirements

The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. This unit is not designed for recreational vehicles.

Power Supply Cord

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

- 2. If long cord or extension cord is used:
 - a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b) The extension cord must be a grounding-type 3-wire cord, and The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Notes:

- 1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
- Neither MC Appliance Corp nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

UTENSILS GUIDE

This section lists which utensils can be used in the microwave, which ones have limited use for short periods, and which ones should not be used in the microwave.

Recommended

- Microwave browning dish Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- Microwaveable plastic wrap Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- Paper towels and napkins Use for short-term heating and covering; these
 absorb excess moisture and prevent spattering. Do not use recycled paper
 towels, which may contain metal and could ignite.
- Glass and glass-ceramic bowls and dishes Use for heating or cooking.
- Paper plates and cups Use for short-term heating at low temperatures. Do not use
 - recycled paper, which may contain metal and could ignite.
- Wax paper Use as a cover to prevent spattering.
- **Thermometers** Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

Limited Use

- Aluminum foil Use narrow strips of foil to prevent overcooking of exposed areas.
 Using too much foil can damage your oven, so be careful.
- •Ceramic, porcelain, and stoneware Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely.
- Plastic Use only if labeled "Microwave Safe". Other plastics can melt.
- Straw, wicker, and wood Use only for short-term heating, such as warming dinner rolls for a few seconds; baskets and bowls may be flammable.

Not Recommended

- Glass jars and bottles Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.
- Paper bags These are a fire hazard, except for popcorn bags that are designed for microwave use.
- •Styrofoam plates and cups These can melt and leave an unhealthy residue on food.
- •Plastic storage and food containers Containers such as margarine tubs can melt in the microwave.
- Metal utensils These can damage your oven. Remove all metal before cooking.

Note: Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

COOKING TECHNIQUES

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind:

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large foods such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal and test the temperature before serving.

Adding moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperse evenly. Add a small amount of water to dry food to help it cook.

BEFORE YOU CALL FOR SERVICE

If the oven fails to operate:

- A) Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it in again securely.
- B) Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another

appliance.

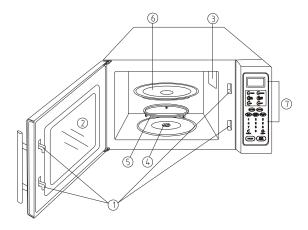
- C) Check to ensure that the control panel is programmed correctly and the timer is set.
- D) Check to ensure that the door is securely closed engaging the door safety lock system. Otherwise, the microwave energy will not flow into the oven.

If none of the above rectify the situation. Please visit our website at www.magicchef-ewave.com to request service or contact our customer support dept. at (888) 775-0202.

SPECIFICATIONS

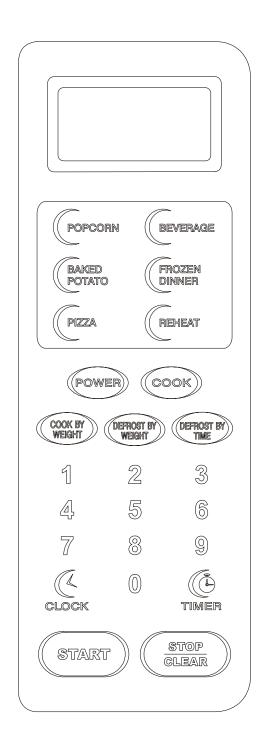
Power Consumption:	120V, 60Hz, 1350W (Microwave)			
Rated Microwave Output:	900W			
Operation Frequency:	2450MHz			
Outside Dimensions:	12"(H)×20 "(W)×16.7"(D)			
Oven Cavity Dimensions:	8.5"(H)×13.8"(W)×13"(D)			
Actual Cavity Dimension:	0.9 cu.ft			
Net Weight:	Approx. 34.4lbs			

PART NAMES



- Door Safety Lock System
- 2. Oven Window
- 3. Oven Air Vent
- 4. Shaft
- 5. Roller Ring
- 6. Glass Trav
- 7. Control Panel

CONTROL PANEL



(Please see the following pages for more detail)

DISPLAY SCREEN

Cooking time, power, indicators and present time are displayed.

QUICK COOK

POPCORN BEVERAGE
BAKED POTATO FROZEN DINNER

PIZZA REHEAT

Allow you to reheat or cook food automatically without entering power level or time.

POWER

Use to set power level.

COOK

Cook at one power level for a period of time, then the oven automatically switches to another power level for the rest of cooking time.

DEFROST BY WEIGHT

Touch to set the weight of the food to be defrosted; the oven automatically sets the defrosting time and power level.

COOK BY WEIGHT

Touch to enter weight of meat accurately. The oven automatically sets the cooking time and power level.

DEFROST BY TIME

Touch to set defrosting time; the oven automatically divides the defrosting time into periods of alternating defrost and stand times by cycling on and off.

TIMER

You can use the TIMER function independently, even while a cooking program is going on in the oven.

NUMBER PADS(0-9)

Touch to set times or amounts.

CLOCK

Touch to set the clock.

STOP/CLEAR

Touch to stop cooking program or clear all previous settings before cooking starts

START

Press to start cooking.

HOW TO SET THE OVEN CONTROLS

BEEPS DURING OVEN SETTINGS

- ONE BEEP: Oven accepts the entry.
- TWO BEEPS: Oven does not accept the entry. Please check and try again.

SETTING THE CLOCK

When the oven is first plugged in, the display will briefly show "ENTER CLOCK TIME", you can set the clock time now or later. To set the clock time later,

CLOCK

1. Press CLOCK pad.

NOTE: The clock works in 12-hour cycle.

- Use the numeric pads (in the natural sequence of time) to enter clock time.
- The display stops blinking, and the colon starts blinking. This digital clock allows you to set from 1:00 to 12:59.

3. Press CLOCK to confirm.

MICROWAVE COOKING

A. One-stage Cooking

- Press number pads to enter cooking time until the correct cooking time is displayed.
- The display will show entered cooking time.

2. Press POWER pad.

The "COOK" indicator lights

POWER

(Select the desired power level by touch the numeric pads.)

The display will show the entered power level.

3. Press START pad.

NOTE: If steps 2 is omitted, the oven will cook at full power.

NOTE: You oven can be programmed for 99 minutes 99 seconds. (99:99)

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Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the POWER pad and numeric pads (see the table below). Then you set the cooking time using the numeric pads, before pressing the START pad.

NOTE: If you want to temporarily stop a cooking session, press the STOP/CLEAR pad once and then you can start the cooking again by press START; or press the STOP/CLEAR twice to cancel the cooking program altogether.

Press Number pads to select cooking power							
Press	Power	Description					
Power	100%(100)	High					
9	90%(90)						
8	80%(80)						
7	70%(70)	Medium High					
6	60%(60)						
5	50%(50)	Medium					
4	40%(40)						
3	30%(30)	Med. Low / Defrost					
2	20%(20)						
1	10%(10)	Low					

B. Two-stage Cooking

Some recipes require different stages of cooking at different cooking powers.

1. SET STAGE 1:

Follow steps 1 and 2 in "One-stage Cooking".

NOTE: Do not touch STOP/CLEAR PAD.

2. SET STAGE 2:

Touch COOK pad then enter proper cooking time and (lower) power level.

3. Press START pad.

NOTE: Most 2-stage recipes use lower power

SETTING "COOK BY WEIGHT"

COOK BY WEIGHT

1. Press COOK BY WEIGHT.

"ENTER","CODE" indicators light.

2. Enter the one-digit code by touching the correct number pad.

Cook by Weight Code Description							
	Code	Type	Max Weight				
		D 0	7.11 4.6				

Code	Type	Max Weight
1	Beef	5 lb. 16 oz.
2	Mutton	5 lb. 16 oz.
3	Pork	5 lb. 4 oz.

3. Press number pads to enter weight.

The display shows entered weight.

4. Touch START Pad.

The display counts down the cooking time.

Converting Fractions of a Pound to Ounces

Fractions of a pound	Ounces
Less than .03	0
.03 to .09	1
.10 to .15	2
.16 to .21	3
.22 to .27	4
.28 to .34	5
.35 to .40	6
.41 to .46	7
.47 to .53	8
.54 to 59	9
.60 to .65	10
.66 to .71	11
.72 to .78	12
.79 to .84	13
.85 to .90	14
.91 to .97	15
Above .97	Go to next even

NOTE:

- 1.Meat must be defrosted and at refrigerated temperature.
- 2.Weight must be in pounds and ounces.
- 3.Ounce weights less than 10 must be preceded by a 0. If label gives weight in pounds only, change the fraction of a pound to ounces using the left chart.
- 4. Turn meat over when oven signals twice. Touch START to resume cooking.
- 5. After total cooking time, 4 signals sound and END appears in display. Touch STOP/CLEAR or open oven door to clear END before starting another cooking function.
- 6. Let meat stand few minutes before carving.

SETTING "DEFROST BY WEIGHT"

1. Touch DEFROST BY WEIGHT pad.

"ENTER","LB" indicator light and " 0 " is displayed.

2. Press number pads to enter weight.

The display shows entered weight.

3. Touch START pad.

NOTE:

- 1. Weight must be in pounds and ounces. Ounce weights less than 10 must be preceded by a 0. If label gives weight in pounds only, change the fraction of a pound to ounces using the chart on this page.
- 2. Turn food over when oven beep twice. Touch START pad to resume defrosting.
- 3. After total defrosting time, 4 beeps sound and END appears in display. Touch STOP/CLEAR or open oven door to clear END before starting another cooking function.

SETTING "DEFROST BY TIME"

Touch DEFROST BY TIME pad. "ENTER" \ "DEF" \ "TIME" indicators light and ": " is displayed.

2. Press number pads to enter time. The display shows the entered time.

3. Touch START pad.

NOTE:

- 1.After time has elapsed four beeps sound and END appears in display. Touch RESET pad or open door to clear END before starting another cooking function.
- 2.After setting DEFROST BY TIME, oven can be programmed to automatically switch to one or two-Stage cooking.
- A. For defrost by time and one stage cooking, follow steps above. Before touching START pad, touch COOK pad, enter time and power level. Then touch START pad.
- B. For defrost by time and two stage cooking, follow steps above. Before touching START pad, enter two-stage cooking programs.

SPECIAL FEATURES

In this special feature section, you can find easy settings to cooking popular food.

POPCORN

This feature allows a regular sized bag (99g or approximately 3.5oz) of popcorn to be popped.

1.Press POPCORN pad once.

POPCORN

"CODE" indicator lights and

preprogrammed cooking time "2:50" is

displayed.

2.Press START pad.

Cooking time is counted down.

NOTE: 1.Popping time can vary from 2~4 minutes according to brand of popcorn.

2.To reset POPCORN time: 1) Tap POPCORN pad twice. 2) Touch number pads to enter minutes and seconds.3) Touch START pad. This new cooking time will remain whenever you touch the POPCORN pad until you reset it.

CAUTION: Do not place bag directly on the turntable tray, place bag on microwavable dish when cooking.

BAKED POTATO

1. Touch BAKED POTATO pad.

"ENTER","AMT" indicators lights

POTATO

 Enter number of potatos by number pads1~4. (For 7 oz per entries) The display will show the entered deals.

3. Press START pad.

Cooking time is counted down.

NOTE: After the cooking program have finished, let food stand in the oven for 5~10 minutes.

BEVERAGE

For 4.5 oz. coffee cups:

1. Touch BEVERAGE pad once.

"ENTER","AMT" indicators light.

BEVERAGE

 Enter number of cups by number pad 1~4. Display shows total cooking weight.

3. Press START pad.

Cooking time displayed and counted down the time remaining.

For 8 oz. coffee cups:

1. Touch BEVERAGE pad twice.

"ENTER","AMT" indicators light.

BEVERAGE

2.Enter number of cups by number pad

1~4.

Cooking time displayed and counted down the time remaining.

Display shows total cooking weight.

FROZEN DINNER

3. Press START pad.

For 8 oz. per entree:

1. Touch FROZENDINNER pad once.

FROZEN DINNER

2. Enter number of cups by number pad

1~2.

3. Press START pad.

"ENTER","AMT" indicators light.

The display will show the entered

weight.

Preprogrammed cooking time is

displayed and counted down.

For 12 oz. per entree:

1.Touch FROZENDINNER pad twice.

"ENTER","AMT" indicators light.

FROZEN DINNER

2.Enter number of cups by number pad

1~2.

3. Press START pad.

The display will show the entered

weight.

Preprogrammed cooking time is

displayed and counted down.

REHEAT

For 11~14 oz.

1. Press REHEAT pad

REHEAT

"CODE" indicator lights and preprogrammed cooking time "4:10" is displayed.

NOTE: Touch the reheat pad will allow the reheating of a chilled dinner plate.

2. Press START pad.

Preprogrammed cooking time is counted down.

OTHER CONVENIENT FEATURES

MINUTE TIMER

The timer works independently as a reminder and the time countdown ends in beeping.

1. Press TIMER pad.

"ENTER","TIMER","TIME" indicators light and ":" will be displayed.

TIMER

- 2. Use the numeric pads to enter the time to be counted down.
- 3. Press START pad.

The display will show the entered time.

CHILD SAFETY LOCK

STOP/CLEAR

The lock prevents unsupervised operation by little children. To set the lock: Press STOP/CLEAR pad for 3 seconds, then a beep will sound and the "LOCK" indicator light will come on. In the lock state, all pads are disabled.

To cancel the lock: Press STOP/CLEAR pad for 3 seconds, then a beep will sound and the indicator light will come off.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING

1. Press STOP/CLEAR pad.

STOP/CLEAR

NOTE: You can restart the oven by pressing START pad.

Touch STOP/CLEAR to erase all instructions.

2. Open the door.

NOTE: You can restart the oven by closing the door and pressing START pad.

CLEANING AND CARE

- 1. Turn off the oven and remove the power plug from the wall socket before cleaning.
- 2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
- 3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- 4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
- 5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
- 6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
- 7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- 8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
- 9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- 10. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- 11. Please do not dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities.



Microwave Oven Warranty

MC Appliance Corp. warrants each new Microwave Oven to be free from defects in material and workmanship and agrees to remedy any such defect or to furnish a new part(s) (at the company's option) for any part(s) of the unit that has failed during the warranty period. Parts and labor expenses are covered on this unit for a period of one year after the date of purchase. In addition, MC Appliance Corp. warrants the Magnetron (parts only) to be free from defects in material and workmanship for a period of 8 years. The consumer is responsible for all labor and transportation expenses related to the diagnosis and replacement of the magnetron after the initial one- year warranty has expired. If in the event the unit requires replacement or refund under the terms of this warranty the consumer is responsible for all transportation expenses to return the unit to our factory prior to receiving a replacement unit or refund. A copy of the dated sales receipt / invoice is required to receive warranty service, replacement unit or a refund.

This warranty covers appliances in use within the continental United States, Puerto Rico and Hawaii. The warranty does not cover the following:

- Damages due to shipping damage or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Inside components such as door panels, door shelves, racks, light bulbs etc...
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product, or improper installation.
- Replacement or resetting of house fuses or circuit breakers.
- Failure of this product if used for other than its intended purpose.
- Disposal costs of failed units not returned to our factory.
- Any delivery / installation costs incurred as the result of a unit that fails to perform as specified.

This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without prior written consent from MC Appliance Corp.

Model Pa		Pai	rts	Labor Magnetron (Part Only		Part Only)	Type of Service							
MCD990STG One- Year		- Year	One- Year	Eight Years		Carry In								
For	Service	or	Assistance	e please	call	888	775-0202	or	visit	us	on	the	web	at
wwv	www.magicchef-ewave.com													

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