



RED METALLIC 1.1 CU. FT. MICROWAVE OVEN

User Guide

Item: 740598

*Recipes
Inside!*



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Thank you for purchasing this Ginny’s Brand 1.1 Cu. Ft. Microwave Oven. This *unique* microwave oven will add a splash of color to your kitchen...and it’s a powerful, reliable tool that will stand up to the wear and tear of daily use. You’ll be pleased with this microwave oven for years to come — enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- **FOR HOUSEHOLD USE ONLY.** Do not use this appliance for other than its intended use.
- **REMOVE** all packaging materials and labels before first use.
- **WASH** all removable parts and wipe down the inside of the oven before first use. See Cleaning & Care on page 11.
- A **SHORT CORD** is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over.
- We do not recommend using an extension cord with this appliance. However, **IF AN EXTENSION CORD IS USED**, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- **CLOSE SUPERVISION** is necessary when using this appliance near **CHILDREN**.
- A **FIRE** may occur if this appliance is used near **FLAMMABLE MATERIALS**. **REMOVE TWIST TIES.** Do not **OVERCOOK FOOD**. **DO NOT** use aluminum foil, metal utensils, or styrofoam in this oven. Do not place the oven or its cord on or near a heated surface. **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 CIRCUIT BREAKER PANEL.**
- This appliance should always be used on a **STABLE, DRY, HEAT-RESISTANT SURFACE**.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all **MOVING PARTS**.
- Always use **OVEN MITTS** when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- **DO NOT ATTEMPT TO OPERATE THIS OVEN WITH THE DOOR OPEN.** Open-door operation can result in harmful exposure to microwave energy. **DO NOT TAMPER WITH THE DOOR SAFETY LOCKS. DO NOT ALLOW FOOD OR CLEANER RESIDUE TO BUILD-UP AROUND DOOR AREA.**
- Products such as whole eggs in the shell and sealed containers (closed glass jars, sealed plastic containers) should not be heated in this oven, as they may **EXPLODE** from built-up pressure.

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IMPORTANT SAFEGUARDS

- Liquids can 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 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.
- DO NOT HEAT OIL or fat in large quantities (like for deep frying) in this microwave!
- Pierce foods with heavy skins, such as whole potatoes or whole squash, before cooking, as they may EXPLODE from built-up pressure.
- Do not cover or block any openings on the appliance. Allow 4" for the back, 8" above and 2" on the sides between the oven and wall or cabinet.
- This oven generates, uses, and can radiate radio frequency energy and may cause interference to your TV or radio. Try to correct interference by increasing the separation between the equipment and the oven, or connect the equipment and oven to different outlets on different circuits. Consult an experienced radio/TV technician for help.
- Do not use outdoors. Do not use this product near water or in a location with high humidity.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

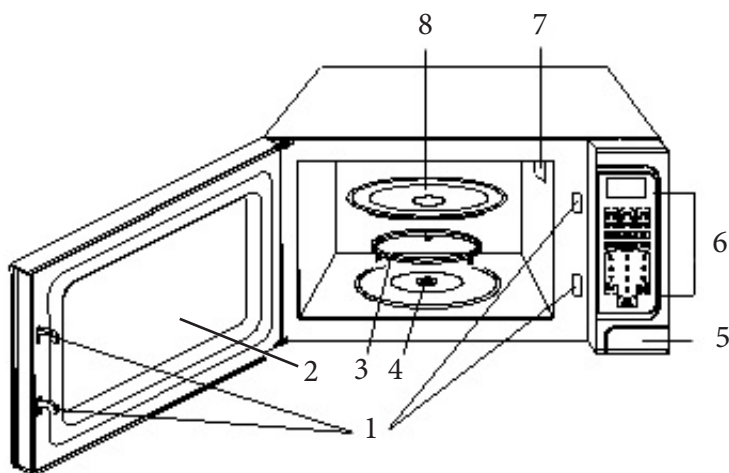
ELECTRICAL SAFETY

This appliance is equipped with a three-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

OUTPUT REQUIREMENTS	120 v/60 Hz/1000 W
POWER RATING INPUT	120 v/60 Hz/1500 W
CAPACITY	1.1 CU FT
CORD LENGTH	39"
OUTSIDE DIMENSIONS	11 13/16" H × 21 1/4" W × 16 1/8" D
INSIDE DIMENSIONS	9 7/16" H × 13 15/16" W × 14 1/8" D
NET WEIGHT	APPROXIMATELY 35.3 LBS.
MODEL	P100N30AP-S3

GET TO KNOW YOUR APPLIANCE



1. Door Safety Lock System
2. Oven Window
3. Turntable Ring
4. Turntable Shaft
5. Door Release Button
6. Display Window and Control Panel
7. Wave Guide (Mica Plate)
8. Glass Turntable

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GET TO KNOW YOUR APPLIANCE

DISPLAY WINDOW Shows current time, cooking time, power, and other indicators.

CONTROL PANEL BUTTONS

QUICK COOK BUTTONS (6) Allow you to cook or reheat food without entering power level or time (see pages 7-8 for more information).

POWER BUTTON Use to set power levels other than HIGH/100% (see page 9 for instructions). You can press POWER any time during cooking to check the current power level.

COOK BUTTON Use for multi-stage cooking. It enables cooking at multiple power and time settings (see page 9 for instructions).

TIMER BUTTON The timer functions independently, even while a cooking program is in process (see page 8 for instructions).

NUMBER PAD BUTTONS (0-9) Touch to set time or amount.

CLOCK BUTTON Use to set the clock (see page 8 for instructions).

RESET BUTTON Clears all previous settings before setting another function and is used to set the Child Lock (see page 10 for instructions).

COOK BY WEIGHT BUTTON Sets cook time automatically when weight of food is entered (see instructions on page 10).

DEFROST BY WEIGHT BUTTON Sets defrost time automatically when weight of food is entered (see instructions on page 10).

SPEED DEFROST BUTTON Allows you to defrost by entering desired time (see instructions on page 10).

START/STOP BUTTON Touch to start or stop cooking.

HOW TO OPERATE

WARNING: ALWAYS USE OVEN MITTS WHEN HANDLING HOT FOOD!

Tip: Only use dishes that are marked “*microwave safe*”. Discontinue using any dish which becomes very hot when used in a microwave oven.

SETTING THE QUICK COOK BUTTONS

POTATO BUTTON

1. Touch POTATO once for **4 - 6 oz.** potatoes. Touch POTATO twice for **8-10 oz.** potatoes.
2. Enter number of potatoes from 1 to 4.
3. Touch START/STOP.

POPCORN BUTTON

1. Touch POPCORN once for a 3.5oz. bag of microwave popcorn.
2. Touch START/STOP.

Note: To change the default time, touch POPCORN twice. Use the number pad to enter desired minutes and seconds between :01 - 99:99. Touch START/STOP. *THIS NEW COOKING TIME WILL REMAIN THE DEFAULT WHENEVER YOU USE THE POPCORN BUTTON (UNLESS THE POWER IS CUT OFF, OR THE OVEN IS UNPLUGGED - THEN IT WILL NEED TO BE SET AGAIN).*

PIZZA BUTTON

1. Touch PIZZA once to reheat a slice of pizza (a cover is recommended). Touch PIZZA twice to cook a whole microwaveable frozen pizza (5-6 oz.). Deep dish pizzas may require more time.
2. Touch START/STOP.

BEVERAGE BUTTON

1. Touch BEVERAGE once for **5-7 oz.**, touch BEVERAGE twice for **9-11 oz.**
2. Use the number pad to enter number of cups from 1 to 4.
3. Touch START/STOP.

(continued on page 8)

HOW TO OPERATE

FROZEN FOOD BUTTON

1. Touch FROZEN FOOD once for a small (6-7oz.) frozen dinner. Touch FROZEN FOOD twice for a larger (10-11oz.) dinner.
2. Use the number pad to enter number of dinners you are cooking at one time from 1-2 (we recommend cooking only 1 at a time for best results).
3. Touch START/STOP.

REHEAT BUTTON

1. Touch REHEAT once to reheat a plate of food (a cover is recommended).
2. Touch START/STOP.

SETTING THE CLOCK

1. Touch CLOCK.
2. Use the number pad to enter the correct time.
3. Touch CLOCK again.

Note: This is a 12 hour clock. When the oven is first plugged in or when power resumes after a power interruption, the display will show ENTER CLOCK TIME. If you prefer to not have the clock displayed, simply touch RESET to enable cooking settings.

SETTING THE TIMER

1. Touch TIMER.
2. Use the number pad to enter the amount of time between :01- 99:99.
3. Touch START/STOP.
4. The time countdown can be seen in the display window for five seconds before clock or cooking time is returned to display.
5. Touch TIMER and then touch RESET to cancel the timer.

HOW TO OPERATE

SETTING A COOKING PROGRAM

A. ONE-STAGE COOKING

1. Use the number pad to set a cooking time between :01- 99:99.
2. If you want to set a power level other than HIGH/100%, touch POWER, then use the number pad to enter the power level:

NUMBER	POWER LEVEL
9	90%
8	80%
7	70%
6	60%
5	50%
4	40%
3	30%
2	20%
1	10%

B. TWO-STAGE COOKING: Some recipes require different stages of cooking at different temperatures. Most two-stage recipes use *lower* power for stage two.

1. Set stage one - Follow steps above in ONE-STAGE COOKING. DO NOT TOUCH START/STOP.
2. Set stage two - Touch COOK, then use the number pad to set the stage two cooking time between :01- 99:99. Touch POWER, then use the number pad to enter the power level.
3. Touch START/STOP.
4. The microwave oven will beep one time when it switches from stage one to stage two, and will continue cooking until stage two is finished.

HOW TO OPERATE

SETTING COOK BY WEIGHT

1. Touch COOK BY WEIGHT once.
2. Using the number pad, enter the weight of the food in pounds 1-3 (you will need to enter the number twice so it shows in the display window).
3. Touch START/STOP.

SETTING DEFROST BY WEIGHT

1. Touch DEFROST BY WEIGHT once.
2. Using the number pad, enter the weight of the food in pounds 1-5.
3. Touch START/STOP.
4. While defrosting, the microwave oven will beep to remind you to turn food over. After turning the food, press START/STOP to resume cooking.

SETTING SPEED DEFROST

1. Touch SPEED DEFROST once.
2. Using the number pad, enter desired time from :01 - 99:99.
3. Touch START/STOP.
4. While defrosting, the microwave oven will NOT beep to remind you to turn food over. Press START/STOP to resume cooking.

SETTING THE CHILD LOCK This lock prevents unsupervised operation by children.

1. To set, press and hold RESET for 3 seconds. LOCK is indicated on the display window.
2. To cancel, press and hold RESET for 3 seconds. LOCK indication disappears.

CLEANING & CARE

1. Turn off the microwave oven.
2. Always allow the appliance to cool completely before cleaning.
3. The oven should be cleaned regularly. **Failure to maintain the oven in a clean condition could affect the life of the appliance and/or result in a hazardous situation (health hazard or fire hazard).**
4. When food splatters, or spilled liquids adhere to oven walls, wipe with a damp cloth. A mild detergent may be used if the oven gets very dirty. **Do not use abrasive brushes or pads.**
5. It is important to keep the wave guide clean. Excessive build-up of splattered food could prevent the microwaves from passing through to cook/heat food. **DO NOT REMOVE THE WAVE GUIDE.**
6. The glass turntable and turntable ring may be washed in mild, soapy water, or in a dishwasher (ring on top rack only).
7. The exterior 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.
8. Wipe the window on both sides with a damp cloth to remove any spills or splatters.
9. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave the oven door open to prevent accidentally turning on the oven.
10. Do not immerse any electrical appliance, its cord or plug, into water.

Italian Chicken Breasts

½ c. seasoned bread crumbs	2 chicken breasts, skinned
¼ c. Parmesan cheese, grated	1 c. pasta sauce
1 egg	2 oz. mozzarella cheese, grated

1. Mix the bread crumbs and Parmesan in a shallow bowl.
2. Beat the egg in another shallow bowl.
3. Dip the chicken in the egg, then roll in the bread crumb mixture to coat fully.
4. Place the coated chicken in the bottom of a microwave-safe dish with cover (I used a glass casserole dish).
5. Cover and microwave at full power for 5 minutes. Turn the chicken with tongs. Pour the sauce over the chicken.
6. Cover and cook another 4 minutes at full power.
7. Add the mozzarella to the top of the chicken and sauce. Cover and cook 1 more minute or until the cheese is melted.
8. Let stand, covered, about 3 minutes. Chicken should reach 165° F when done.
9. Serve over cooked pasta.

Serves 2

Easy Cheesy Cauliflower with Mustard

1 head cauliflower, rinsed, leaves trimmed
½ c. mayonnaise
1 T. prepared mustard
1 t. dry mustard
2-4 oz. cheddar cheese, shredded
salt & pepper to taste

(continued on page 13)

RECIPES

1. Place the cauliflower head in a microwave-safe dish with cover (I used a glass casserole), stem down.
2. Cover and cook on full power 7 minutes (cauliflower should be pretty tender, but not *mushy* – add more time if needed).
3. Mix mayonnaise and both mustards in a small bowl.
4. Using a pastry brush, coat the cauliflower with the mayonnaise mixture. Sprinkle the cheese on top.
5. Cover and cook for 1 more minute on high, or until the cheese is melted.
6. Add salt and pepper to taste.

Serves 4

Microwave Apple Crisp

- | | |
|----------------------------------|-----------------------|
| 1 can (24 oz.) apple pie filling | 2 T. brown sugar |
| ¼ c. Bisquick® | 3 T. butter, softened |
| ¼ c. quick oats | vanilla ice cream |
| ½ t. cinnamon | caramel syrup topping |

1. Using four small microwave-safe bowls or cups, split the apple pie filling evenly in each.
2. In a small mixing bowl, add the Bisquick®, oats, cinnamon, brown sugar and butter. Stir/mash with a fork until crumbly.
3. Sprinkle the crumbly topping over the apple pie filling (put even amounts in each bowl or cup).
4. Loosely cover each bowl or cup with a paper towel or wax paper. Place one or two in the microwave at once, and cook on HIGH four minutes, or until heated through.
5. Let stand uncovered for five minutes, then serve with vanilla ice cream and caramel syrup.

Serves 4

RECIPES

Pork Ribs

- | | |
|-----------------------|---|
| 2-3 lbs. pork ribs | 1 can (10-15 oz.) tomato sauce |
| 1 large onion, minced | 2-3 T. hot sauce (or more to taste) |
| 2 T. brown sugar | ½ t. salt (add more or less to taste) |
| 2 T. cider vinegar | ¼ t. pepper (add more or less to taste) |
| 1 t. prepared mustard | |

1. Cut ribs to fit your microwave-safe dish with cover (I used a glass casserole dish).
2. Mix remaining ingredients in a medium size bowl.
3. Dip ribs in sauce to fully coat, and put ribs in the microwave-safe dish. Pour remaining sauce over the top of the ribs.
4. Cover and cook on 50% power for 15 minutes.
5. Using tongs, turn rib pieces. Cover and cook on 50% power for another 15 minutes.
6. When done, meat should be tender and reach 170°. (If additional time is needed, add in 5 minute increments.)
7. Add more salt and pepper to taste.

Serves 2

Quick and Easy Microwave Fudge

- | | |
|---|-----------------------|
| 2 packs (8 squares each) semi-sweet chocolate | ¼ t. salt |
| 1 can (14 oz.) sweetened condensed milk | 1 c. walnuts, chopped |
| 2 t. vanilla extract | butter |

1. Place half the chocolate and half the milk in a microwave-safe bowl. Heat on HIGH for one minute, stir. Heat on HIGH for another minute. Repeat with second half of chocolate and milk.
2. Combine and stir chocolate mixture until completely smooth.
3. Mix in vanilla, salt and walnuts. When blended well, pour into a cake pan or cookie sheet that has been lightly greased with butter.
4. Refrigerate until firm (about 2 hours), then cut into approximately 30 pieces.

RECIPES

Twice Baked Potatoes

4 medium size baking potatoes	¼ t. garlic powder
3-4 green onions, sliced	2-3 T. cheddar cheese, grated
2 T. butter	2-3 T. Parmesan cheese, grated
½ c. milk, heated	pepper, to taste
½ t. salt (or more to taste)	paprika, to taste

1. Scrub potatoes well, then bake per instructions on page 7. Let cool until able to handle.
2. Cut potatoes in half, lengthwise. Using a tablespoon, scoop out the cooked potato and place it in a mixing bowl (take special care to keep the potato skins intact).
3. Mash the potatoes. Add the onions, butter, milk, salt and garlic powder. Whip potatoes until smooth (use a mixer if you have one to make this easier).
4. Spoon the potato mixture back into the potato skins and arrange on a microwave-safe plate. Cook on HIGH for 2 minutes.
5. Sprinkle the potatoes with both cheeses. Heat again on HIGH for another 2 minutes or until cheese is melted.
6. Sprinkle the potatoes with pepper and paprika. Let cool for a minute or 2.
7. Serve with sour cream, bacon bits, or your favorite toppings.

Serves 6-8

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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