



**RETRO .9 CU. FT.
MICROWAVE OVEN**
User Guide

Item: 773056

*Recipes
Inside!*



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Thank you for purchasing this Ginny's Brand Retro .9 Cu. Ft. Microwave Oven. Let this eye-catching gem take center stage on your kitchen counter! A microwave oven is one of the most used appliances in every kitchen, and you'll love that this one is easy on the eye, easy on the budget and easy to use. 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. Dispose of the packaging materials via the appropriate recycling system.
- Wash all removable parts and wipe down the inside of the oven before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop, where it can be pulled on or tripped over. DO NOT cover cord with a rug.
- 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. 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 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 should not be heated in this oven, as they may explode.
- DO NOT heat oil or fat in large quantities (like for deep frying) in this microwave!

(continued on next page)

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.
- Pierce foods with heavy skins, such as whole potatoes or whole squash, before cooking, as they may explode.
- 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. Consult an experienced radio/TV technician for help.
- DO NOT use outdoors. DO NOT use this product near water.
- 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.
- Appliances/tools contain valuable materials that can be recycled. Dispose of your old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

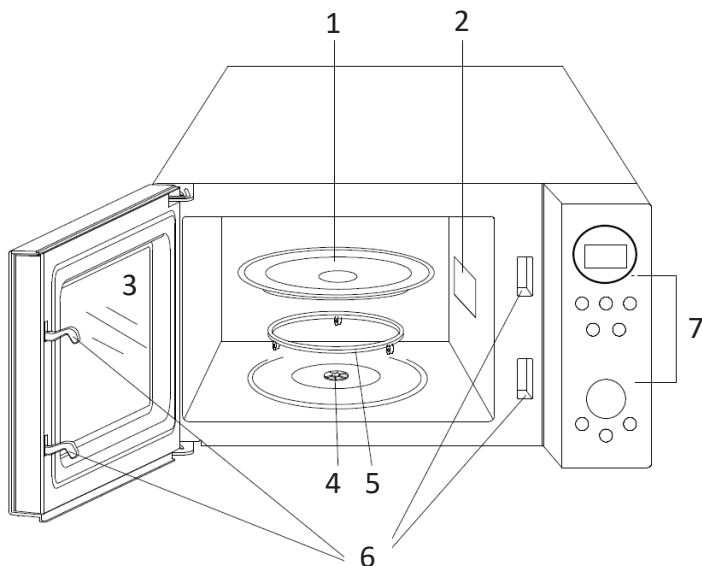
ELECTRICAL SAFETY

This appliance is equipped with a 3-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

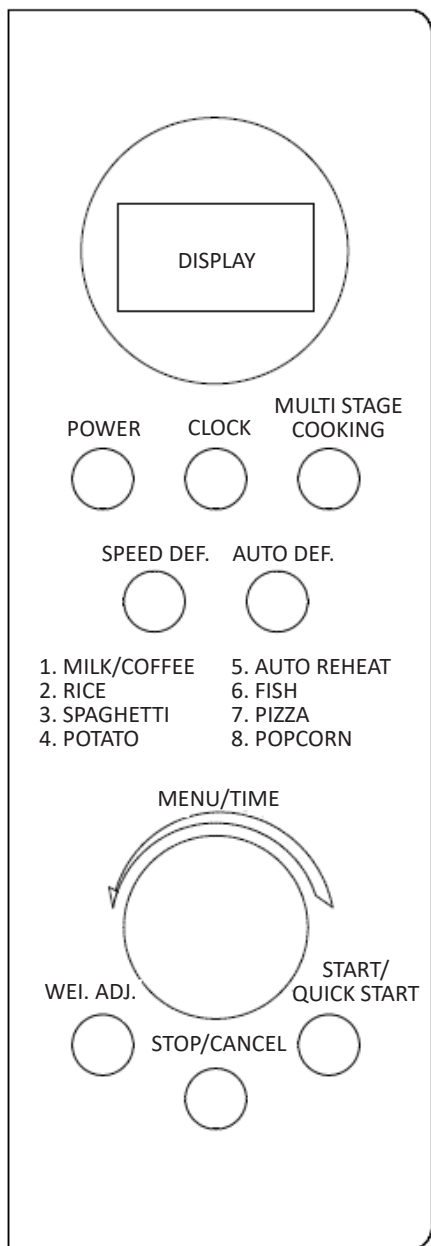
OUTPUT REQUIREMENTS	120V/60 Hz/900W
POWER RATING <i>INPUT</i>	120V/60 Hz/1350W
CAPACITY	.9 CU FT
CORD LENGTH	36"
OUTSIDE DIMENSIONS	19" W x 11" H x 15" D
INSIDE DIMENSIONS	8½" H x 13½" W x 12½" D
NET WEIGHT	APPROXIMATELY 32 LBS.
MODEL	RMW987-GB

GET TO KNOW YOUR APPLIANCE



1. Glass Turntable
2. Wave Guide (Mica Plate)
3. Oven Window
4. Turntable Shaft
5. Turntable Ring
6. Door Safety Lock System
7. Control Panel (detail on page 6)

HOW TO OPERATE



SETTING THE CLOCK

1. Press CLOCK once to set a 12-hour clock. Press CLOCK twice to set a 24-hour clock.
2. Turn MENU/TIME to set the desired hour.
3. Press CLOCK.
4. Turn MENU/TIME to set desired minutes.
5. Press CLOCK again to finish.

COOKING

1. Place the food in the oven and press POWER to select a cooking level (1=100%, 2=80%, 3=60%, 4=40% and 5=20%).
2. Use the MENU/TIME dial to set desired cooking time (60 minutes maximum).
3. Press START/QUICK START to begin cooking.
4. When cooking time has expired, 4 beeps will sound.
5. Press STOP/CANCEL once to pause cooking or twice to cancel the program.

QUICK START COOKING

1. Place the food in the oven and press START/QUICK START to set cooking time at 100% power in 30-second increments (12 minutes maximum).
2. After a 2-second pause, cooking will start automatically.
3. When cooking time has expired, 4 beeps will sound.
4. Press STOP/CANCEL once to pause cooking or twice to cancel the program.

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.

AUTO COOK SETTINGS

1. Place the food in the oven and turn MENU/TIME dial to desired setting (1–8).
2. Press WEI. ADJ. (Weight Adjust) to select the number of items or number of ounces:
 - 1=MILK/COFFEE choose 1, 2 or 3 cups (6 oz./unit)
 - 2=RICE choose 5, 11, 16 or 21 oz.
 - 3=SPAGHETTI choose 4, 7 or 11 oz.
 - 4=POTATO choose 1, 2 or 3 potatoes (8 oz./unit)
 - 5=AUTO REHEAT choose 7, 11, 14, 18 or 21 oz.
 - 6=FISH choose 11, 14, 18 or 21 oz.
 - 7=PIZZA choose 5, 11 or 16 oz.
 - 8=POPCORN (3.5 oz. only)
3. Press START/QUICK START to begin cooking.
4. When cooking time has expired, 4 beeps will sound.
5. Press STOP/CANCEL once to pause cooking or twice to cancel the program.

Tip: When cooking is finished, the display will show “END” and a beep will sound every 2 minutes until STOP/CANCEL is pressed or the oven door is opened.

HOW TO OPERATE

SPEED DEF. (Speed Defrost: defrost by selecting time.)

1. Place the food in the oven and press SPEED DEF.
2. Turn MENU/TIME dial to desired setting (60 minute maximum).
3. Press START/QUICK START to begin defrosting.
4. When defrosting, the microwave oven will pause and sound to remind the user to turn food over. The display will flash with the remaining defrost time.
5. Turn the food and press START/QUICK START to resume defrosting.
6. When defrosting time has expired, 4 beeps will sound.
7. Press STOP/CANCEL once to pause defrosting or twice to cancel the program.

AUTO DEF. (Auto Defrost: defrost by selecting weight.)

1. Place the food in the oven and press AUTO DEF.
2. Turn MENU/TIME dial to desired weight setting (1 oz.–64 oz.).
3. Press START/QUICK START to begin defrosting.
4. When defrosting, the microwave oven will pause and sound to remind the user to turn food over. The display will flash with the remaining defrost time.
5. Turn the food and press START/QUICK START to resume defrosting.
6. When defrosting time has expired, 4 beeps will sound.
7. Press STOP/CANCEL once to pause defrosting or twice to cancel the program.

HOW TO OPERATE

MULTI STAGE COOKING (Set 2 or 3 cooking sequences at once.)

1. Place the food in the oven and input SPEED DEFROST program (see page 8) but DO NOT press START/QUICK START.
2. Press MULTI STAGE COOKING.
3. Set a cooking program (see page 6) but DO NOT press START/QUICK START.
4. Press MULTI STAGE COOKING.
5. Set another cooking program (see page 6).
6. Touch START/QUICK START button.
7. When cooking time has expired, 4 beeps will sound.
8. Press STOP/CANCEL once to pause cooking or twice to cancel the program.

Note: SPEED DEFROST can be only set in the first stage of the program. AUTO DEFROST and AUTO COOK settings cannot be used with multi stage cooking programs.

CHILD LOCK (Locks the control panel.)

1. To set, press and hold STOP/CANCEL for 3 seconds. A lock icon will appear on the display.
2. To cancel, press and hold STOP/CANCEL for 3 seconds. The lock icon will disappear.

CLEANING & CARE

1. Turn off and unplug 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 buildup 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 hand washed in warm, soapy water or in a dishwasher (ring on top rack only).
7. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep bowl; microwave on HIGH for 5 minutes. Wipe the interior thoroughly and dry with a soft cloth.
8. 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.
9. Wipe the door window on both sides with a damp cloth to remove any spills or splatters.
10. 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.
11. DO NOT immerse any electrical appliance, cord or plug into water.

RECIPES

Scrambled Eggs

3 eggs
2 Tbsp. milk

salt & pepper, to taste

1. Stir all ingredients together in a microwave-safe bowl or mug.
2. Cover with a paper towel and microwave on HIGH 45 seconds. Stir and microwave another 45 seconds.
3. Let sit for 30 seconds and serve.

Serves 1–2

Meatloaf in a Mug

1 slice of bread, chopped
1 egg
¼ lb. lean ground beef

2 Tbsp. onion, minced
salt & pepper
ketchup

1. Mix the bread, egg, beef and onion in a medium mixing bowl. Add salt & pepper, to taste.
2. Press the mixture into a large, microwave-safe mug. Top with a thin layer of ketchup, cover with a paper towel and microwave at 70% for 6–7 minutes.

Serves 1

Single Serving Mac & Cheese

½ cup elbow macaroni
½ cup water

½ cup shredded cheddar cheese
2 tsp. milk

1. Combine the macaroni and water in a microwave-safe bowl. Cook on HIGH 6 minutes, stopping to stir every 2 minutes.
2. Add the shredded cheese and microwave on HIGH 45 seconds. Stir in the milk until smooth and serve.

Serves 1

RECIPES

Pork Ribs

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

1. Cut ribs to fit your microwave-safe dish with cover (like 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 internal temperature is 170°F. (If additional time is needed, add in 5-minute increments.)
7. Add more salt and pepper to taste.

Serves 2

Easy Peas-y

2 Tbsp. butter	¼ lb. mushrooms, sliced
½ small onion, diced	2 (10 oz.) pkgs. frozen peas
2 cloves garlic, minced	salt & pepper, to taste

1. Place butter in glass casserole dish. Cover and cook on HIGH for 45 seconds or until melted.
2. Add onion, garlic and mushrooms. Stir well. Cover and cook on HIGH 2 minutes.
3. Add frozen peas. Cover and cook on HIGH for 7–8 minutes, or until peas are hot, stirring occasionally.

Serves 4

RECIPES

Salmon Patties

1 can (15 oz.) salmon, drained	6 green onions, sliced
3 eggs, beaten	1 tsp. dry mustard
½ cup seasoned bread crumbs	2 oz. cheddar cheese, shredded

1. Place the salmon in a medium-size mixing bowl. Add eggs, bread crumbs, onions and mustard. Mix well.
2. Divide the salmon mixture into four balls. Flatten each into a patty ½–¾" thick and arrange patties in a circle on a microwave-safe plate.
3. Cover with a paper towel and microwave patties on HIGH for four minutes. Using a spatula, carefully flip each patty. Sprinkle each one with cheddar cheese, and microwave on HIGH another minute. Patties should be firm on the outside, but still moist on the inside.
4. Serve hot with tartar sauce or hot sauce.

Serves 4

Mashed Potatoes

1½ cups instant potato flakes	¼ tsp. salt
1½ cups water	1 green onion, chopped
½ cup milk	1 Tbsp. butter, softened
4 oz. cream cheese, softened	

1. In a microwave-safe bowl, mix the first 3 ingredients. Stir.
2. Add the cream cheese (cut into dots first), salt and onion. Stir.
3. Dot the butter on top, cover and cook on HIGH for 5–6 minutes or until heated through.
4. Stir well before serving.

Serves 4

RECIPES

Peanut Brittle

- | | |
|-------------------------|------------------------|
| 1 Tbsp. butter, divided | 1 tsp. vanilla |
| 1 cup sugar | 1 cup cocktail peanuts |
| ½ cup light corn syrup | 1 tsp. baking soda |

1. Put a piece of parchment paper (about 10" x 13") onto a cookie pan. Lightly rub the parchment paper with butter (you'll use just a little of the butter).
2. Combine the sugar and syrup in a microwave-safe bowl. Stir well and cook on HIGH for 5 minutes.
3. Carefully add the remaining butter, vanilla and peanuts to the bowl and stir. Cook on HIGH 1½ minutes.
4. Remove the bowl from the oven with an oven mitt and quickly stir in the baking soda. Pour the mixture over the prepared parchment paper. Spread with a spatula.
5. Cool for 1 hour, then break into pieces for serving.

Microwave Apple Crisp

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

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

Serves 4

RECIPES

Caramel Pecan Lovelies

This recipe needs your microwave oven, regular oven and stovetop, but it's worth the effort—Enjoy!

1¼ cup flour	½ cup brown sugar
¼ cup sugar	¼ cup heavy whipping cream
¾ tsp. salt, divided	¼ cup corn syrup
12 Tbsp. butter, divided	½ cup pecans, chopped
7 oz. sweetened condensed milk	6 oz. semisweet chocolate chips

1. Preheat your regular oven to 350° F.
2. In a medium bowl, mix the flour, sugar and ½ tsp. salt.
3. Melt 8 Tbsp. butter in a microwave-safe dish (cover with a paper towel or other lid) by heating on HIGH in 30-second increments.
4. Stir the melted butter into the dry ingredients until mixture is crumbly and well blended.
5. Press the mixture into the bottom of a buttered 8" round cake pan to form a short bread crust. Bake in the oven for 20 minutes or until edges begin to brown. Let cool completely.
6. In a medium saucepan, on a stovetop over medium-high heat, stir together 4 Tbsp. butter, sweetened condensed milk, brown sugar, cream, corn syrup and ¼ tsp. salt. Stir constantly for 15–20 minutes, until a candy thermometer reads 235° F.
7. Remove from heat and stir in pecans. Pour mixture over the crust and cool for 1–2 hours.
8. Melt the chocolate in the microwave oven on HIGH in 10-second increments, stirring often until melted. Spread over the top of the caramel and sprinkle on a few more pecans. Refrigerate for 20 minutes or until chocolate is set.

Makes about 20 lovely triangle bars

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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