



**.7 CU. FT.
MICROWAVE OVEN
User Guide**

Item: 779736

*Recipes
Inside!*



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Thank you for purchasing this Ginny's Brand .7 Cu. Ft. Microwave Oven. This compact oven will fit in the smallest of spaces but deliver big results! Preset buttons for popcorn, potatoes, pizza, beverages and frozen dinners make cooking easy. Check out our recipes in the back of this manual to get started. 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, protective film 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 corrosive chemicals in this oven. 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.
- 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.

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IMPORTANT SAFEGUARDS

- DO NOT heat oil or fat in large quantities in this microwave oven (like for deep frying).
- DO NOT heat baby bottles or baby foods in this oven.
- Only use dishes that are marked "microwave safe." Discontinue using any dish which becomes very hot when used in a microwave oven.
- After spills or splatters, wipe the waveguide with a damp cloth, followed by a dry cloth. Built-up food or grease may overheat and cause smoke or catch fire.
- 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 microwave oven is to be used freestanding (not in a cabinet).
- This oven generates, uses and can radiate radio frequency energy and may cause interference with TVs or radios. 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.
- THERE ARE 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 contain valuable materials that can be recycled. Dispose of old appliances using appropriate collection systems in accordance with federal and local regulations.

WARNING: ALWAYS USE OVEN MITTS WHEN HANDLING HOT FOOD!

ELECTRICAL SAFETY

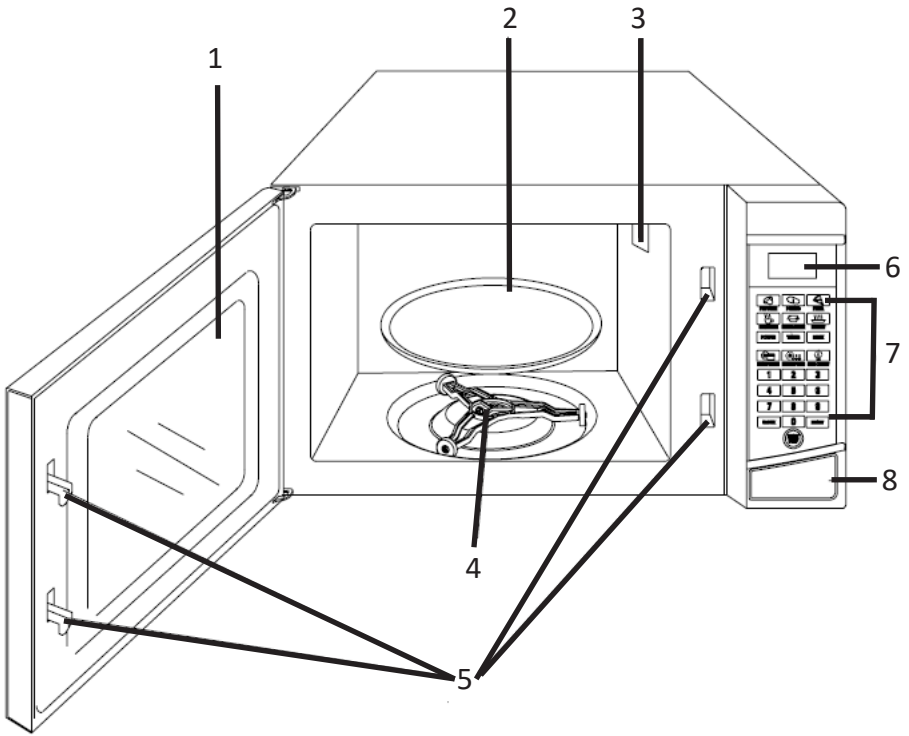
This appliance is equipped with a 3-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. DO NOT use an extension cord with this appliance. **It is recommended that an electrical outlet serving ONLY this appliance be used.** This outlet must be properly installed and 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/700W
POWER RATING <i>INPUT</i>	120V/60 Hz/1100W
CAPACITY	.7 CU FT
CORD LENGTH	40"
OUTSIDE DIMENSIONS	17¾" W × 10¼" H × 12¾" D
INSIDE DIMENSIONS	12½" W × 8¾" H × 11½" D
NET WEIGHT	APPROXIMATELY 25 LBS.
MODEL	RMW734-white-GB, RMW734-black-GB

GET TO KNOW YOUR APPLIANCE

(Actual appearance may vary slightly.)

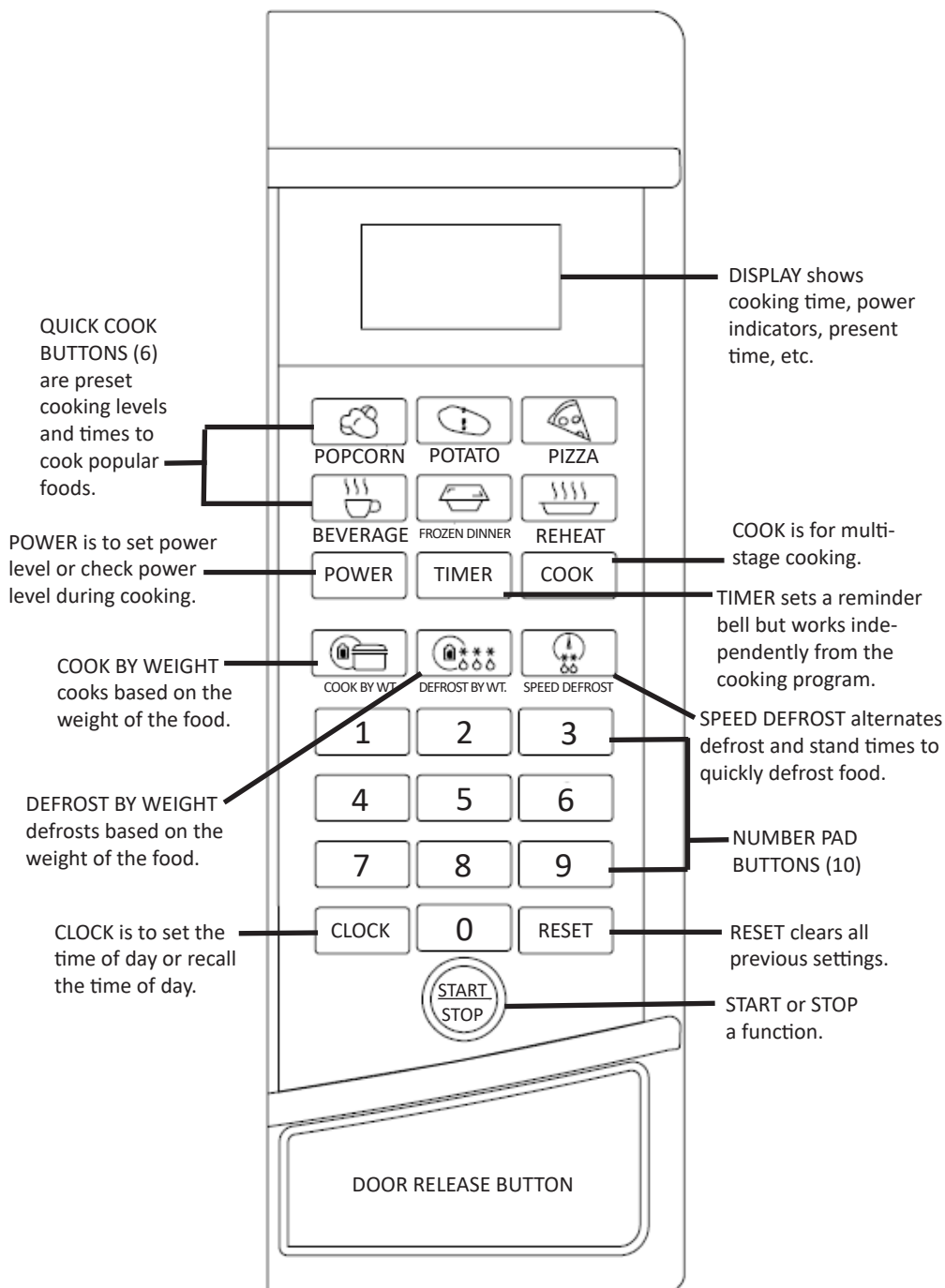


1. Door with Window
2. Glass Turntable
3. Wave Guide (Mica Plate)
4. Turntable Shaft/Roller
5. Door Latches
6. Display Window
7. Control Panel (detail on page 7)
8. Door Release Button

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GET TO KNOW YOUR APPLIANCE

Control Panel



HOW TO OPERATE

SET THE CLOCK

Touch CLOCK, enter the correct time of day and touch CLOCK again.

SET THE TIMER

1. Touch TIMER, enter the amount of time (:01–99:99). Touch START/STOP.
2. The countdown will display for 5 seconds before clock or cooking time returns to display.
3. 1 beep will sound when done.
4. Touch TIMER and touch RESET to cancel before time has elapsed.

SET A COOKING PROGRAM

A. 1-stage cooking

1. Enter cooking time (:01–99:99).
2. If you want to set a power level other than 100%, touch POWER and enter the power level (9=90%, 8=80%, 7=70%, etc.).
3. Touch START/STOP to start.

B. 2-stage cooking

1. Set stage 1: follow steps 1 and 2 in 1-stage cooking above.
2. Set stage 2: Touch COOK and enter cooking time and second power level.
3. Touch START/STOP. 1 beep will sound when stage 1 ends and stage 2 begins. When done, 4 beeps sound and END displays.

COOK BY WEIGHT

1. Touch COOK BY WEIGHT.
2. Enter code for type of meat (1=beef, 2=mutton and 3=pork).
3. Enter weight in pounds and ounces (maximum 5 lbs., 16 oz.).
4. Touch START/STOP.
5. During cooking, the oven will pause and beep twice so food can be turned. Touch START/STOP to resume cooking.
6. When done, 4 beeps sound and END displays.

DEFROST BY WEIGHT

1. Touch DEFROST BY WEIGHT.
2. Enter weight in pounds and ounces (maximum 5 lbs., 16 oz.).
3. Touch START/STOP.
4. When defrosting, the oven will pause and beep twice so food can be

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HOW TO OPERATE

- turned. Touch START/STOP to resume defrosting.
5. When done, 4 beeps sound and END displays.

SPEED DEFROST

1. Touch SPEED DEFROST.
2. Enter defrosting time.
3. Touch START/STOP.
4. When defrosting, the oven will pause and beep twice so food can be turned. Touch START/STOP to resume defrosting.
5. When done, 4 beeps sound and END displays.

SET THE CHILD LOCK

Touch and hold RESET for 3 seconds. LOCK shows on the display. To cancel, touch and hold RESET for 3 seconds. LOCK disappears from display.

QUICK COOK BUTTONS

1. Touch **POPCORN** and START/STOP to cook a 3.5 oz. bag of microwave popcorn.

Note: To change the *preset time* for POPCORN, touch POPCORN twice. Enter desired minutes and seconds. Touch START/STOP.

2. Touch **POTATO** (once for 4–6 oz. potatoes or twice for 8–10 oz. potatoes) and enter number of potatoes (1–4). Touch START/STOP.
3. Touch **PIZZA** (once to reheat a slice or twice to reheat a whole pizza) and touch START/STOP.
4. Touch **BEVERAGE** (once for 5–7 oz. or twice for 9–11 oz. beverages). Enter number of beverages (1–4) and touch START/STOP.
5. Touch **FROZEN DINNER** (once for 7–9 oz. or twice for 10–12 oz. dinners). Enter number of dinners (1–2) and touch START/STOP.
6. Touch **REHEAT** and START/STOP to warm chilled leftovers.

Tips:

- Place thicker parts of food to the outside of the microwave-safe dish, and thinner parts toward the center. DO NOT overlap foods if possible.
- Turn meat at least once during cooking.
- Stir soft food at least once during cooking.

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 or floor, wipe with a damp cloth. A mild detergent may be used if the oven gets very dirty.
5. DO NOT use abrasive brushes or pads.
6. 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.
7. The glass turntable and turntable shaft/roller (if removable) may be hand washed in warm, soapy water. The glass turntable is also dishwasher safe.
8. 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. Afterward, wipe the interior thoroughly and dry with a soft cloth.
9. 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.
10. Wipe the door window on both sides with a damp cloth to remove any spills or splatters.
11. 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.
12. DO NOT immerse any cord, plug or electrical appliance into water.

RECIPES

Scrambled Eggs

3 eggs
2 Tbsp. milk

salt & pepper, to taste

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Stir all ingredients together in a microwave-safe bowl or mug.
3. Cover with a paper towel and cook on HIGH 45 seconds. Stir and cook another 45 seconds. 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. To avoid cross contamination, wash hands and utensils after touching raw eggs or meat.
2. Mix the bread, egg, beef and onion in a medium mixing bowl. Add salt & pepper to taste.
3. Press the mixture into a large, microwave-safe mug. Top with a thin layer of ketchup, cover with a paper towel and cook at 70% for 6–7 minutes. Meatloaf is done when it has an internal temperature of 160° F.

Serves 1

Single Serving Mac & Cheese

½ cup elbow macaroni
½ cup water

½ cup cheddar cheese, shredded
2 tsp. milk

1. Combine the macaroni and water in a microwave-safe bowl. Cook on HIGH 6–7 minutes, stirring every 2 minutes until macaroni is tender.
2. Add the shredded cheese and microwave on HIGH 45 seconds. Stir in the milk until smooth and serve.

Serves 1

RECIPES

Italian Chicken Breasts

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

1. To avoid cross contamination, wash hands and utensils after touching raw eggs or meat.
2. Mix the bread crumbs and Parmesan in a shallow bowl.
3. Beat the egg in another shallow bowl.
4. Dip the chicken in the egg, then roll in the bread crumb mixture to coat.
5. Place the coated chicken in the bottom of a microwave-safe dish with cover.
6. Cook on HIGH for 5 minutes. Turn the chicken and add the sauce.
7. Cover and cook another 4 minutes on HIGH.
8. Add the mozzarella to the top of the chicken and sauce. Cover and cook 1 more minute. Let stand, covered, about 3 minutes.
9. Chicken has an internal temperature of 165° F when done.

Serves 2

Easy Peas-y

2 Tbsp. butter	¼ lb. mushrooms, sliced
½ small onion, diced	20 oz. frozen peas
2 cloves garlic, minced	salt & pepper

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 7–8 minutes, or until peas are hot, stirring occasionally. Salt & pepper to taste.

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. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Place the salmon in a medium mixing bowl. Add eggs, bread crumbs, onions and mustard. Mix well.
3. 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.
4. Cover with a paper towel and cook patties on HIGH for 4 minutes.
5. Using a spatula, carefully flip each patty. Sprinkle each one with cheese and cook on HIGH another minute. Patties should be firm on the outside but still moist on the inside.
5. Serve hot with tartar sauce or hot sauce.

Serves 4

Garlic Mashed Cauliflower

1 head cauliflower	¼ cup low-fat sour cream
4 cloves garlic, smashed	salt & pepper, to taste

1. Cut/break the cauliflower into florets, rinse well with water and place in a microwave-safe dish. Add the garlic and cover.
2. Cook on HIGH for 5–10 minutes or until cauliflower is cooked through and very tender. Drain any excess water.
3. Pour the cooked cauliflower and garlic into a blender or food processor (or mash by hand with a potato masher). Add the remaining ingredients and process until cauliflower is smooth.

Serves 3–4

RECIPES

Baby Potato Salad

- | | |
|--------------------------------|---------------------------|
| 1 lb. baby potatoes | ½ English cucumber, diced |
| 1 tsp. Dijon mustard | ¼ onion, diced |
| 1 Tbsp. extra-virgin olive oil | ½ tsp. dried dill weed |
| 1 Tbsp. apple cider vinegar | salt & pepper, to taste |
| 1 Tbsp. mayonnaise | |

1. Wash the potatoes, poke them once with a fork and cook in a microwave oven on HIGH for about 5 minutes. Set aside to cool.
2. In a large bowl, whisk together the mustard, oil, vinegar and mayonnaise. Stir in the cucumber and onion.
3. When the potatoes are completely cooled, cut them in half and add to the sauce. Sprinkle on the dill weed and salt & pepper. Toss to coat all thoroughly.
4. Refrigerate until time to serve.

Serves 4

Easy Bread & Butter Pickles

- | | |
|------------------------------|-----------------------|
| 2 cucumbers, sliced ¼" thick | 1 cup sugar |
| 1 lg. onion, thinly sliced | 1 tsp. mustard seed |
| 2 tsp. salt | ½ tsp. celery seed |
| 1 cup white vinegar | ½ tsp. ground tumeric |

1. Mix all ingredients in a medium microwave-safe bowl. Cook on HIGH for 4 minutes.
2. Stir and cook for 2 minutes. Repeat as needed until onions are translucent (3–4 more times). Refrigerate until pickles are chilled.

Makes 4 cups of pickles and juice

RECIPES

Lemon Bars

Crust:

1 cup flour
3 Tbsp. powdered sugar
6 Tbsp. butter, melted
zest of 1 lemon

Filling:

1 cup sugar
zest of 2 lemons
3 eggs, at room temperature
 $\frac{1}{3}$ cup lemon juice
1 Tbsp. flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
powdered sugar

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Spray a 9" microwave-safe pan with cooking spray.
3. In a small bowl, mix the crust ingredients with a fork. When well blended, press the crust into the bottom of the pan.
4. Cook the crust on 70–80% power for 3½ minutes. The crust should be firm, but if it is not, add another 30 seconds of cooking time. Set crust aside.
5. Using a mixer, beat together the first 4 ingredients for the filling on LOW speed.
6. Add the flour, baking powder and salt, and beat on MEDIUM speed for 2–3 minutes until smooth.
7. Pour the filling over the crust and cook in the microwave oven at 70–80% power for 4–5 minutes. The center should be set, not runny.
8. Cover and refrigerate for at least 4 hours. Dust with powdered sugar before serving.

Makes 8–9 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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