

Rec. 1/91

How to get the best from **Your** **Microwave Oven**

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Use and Care of
model
MVH200E

The electric output
of this microwave oven
is 625 watts.

Part No. C89408-20
Printed in U.S.A.
©1990 Amana Refrigeration, Inc.
Amana, IA 52204

Amana
A Raytheon Company

Help us help you...

Before using your oven, read this book carefully.

It is intended to help you operate and maintain your new microwave oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, call our toll free consumer information line 1-800-843-0304

Write down the model, serial and manufacturing numbers.

You'll find them on a label inside the oven.

These numbers are also on the Consumer Product Ownership Registration Card that came with your microwave oven. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Manufacturing Number

Use these numbers in any correspondence or service calls concerning your microwave oven.

Be sure your microwave oven is registered.

It is important that we know the location of your microwave oven should a need occur for adjustments.

Your supplier is responsible for registering you as the owner.

Please check with your supplier to be sure he has done so; also send in your Consumer Product Ownership Registration Card. If you move, or if you are not the original purchaser, please write to us, stating model, serial, and manufacturing numbers.

This appliance must be registered. Please be certain that it is.

Write to:

Amana Refrigeration, Inc.
Customer Relations Dept.
Amana, IA 52204

If you received a damaged oven...

Immediately contact the dealer (or builder) that sold you the oven.

Save time and money.

Before you request service... check the Problem Solver on pages 21 and 22. It lists causes of minor operating problems that you can correct yourself.

This microwave oven is UL listed for installation over electric and gas ranges.

This microwave oven is specifically designed to heat or cook food, and is not intended for laboratory or industrial use.

Optional Accessories

available at extra cost from your Amana dealer.

MVHRK1 Recirculation Kit for non-vented installation.

MVHTK36 Trim Kit for installation in a 36 inch location.

All these things are normal with your microwave oven.

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in blower sound may occur while operating at power levels other than high.

• Dull thumping sound while oven is operating.

• Some TV-Radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.

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 soil 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.

READ AND SAVE THESE INSTRUCTIONS

⚠️ Recognize this symbol as a safety precaution 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 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" at right.
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 may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.

11. Do not use outdoors.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. See door cleaning instructions on page 19.
15. To reduce the risk of fire in the cavity:
 - a. Do not overcook food. Carefully attend appliance if 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 bags 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.

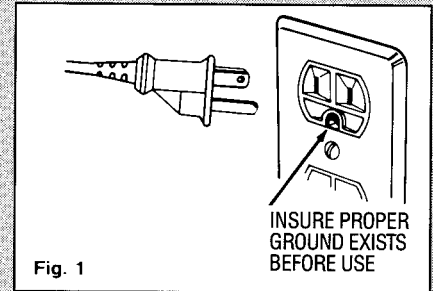
UNPACKING THE OVEN

Inspect the oven for any damage, such as dents or holes in the screen of the door or dents inside the oven cavity. Any dents or breakage should be reported to your Amana dealer immediately. You will be told if the unit will operate correctly.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electrical shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Do not use a two-prong adaptor.

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



Consult a qualified electrician or serviceperson if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. This oven should be plugged into a separate 120 volt, 15 amp, 60 hertz circuit. When a microwave oven is on a circuit with other appliances, an increase in cooking time may be required and fuses can be blown.

SAFETY INSTRUCTIONS

Read and follow these Rules for Safe Operation.

This microwave oven is designed to be safe and reliable. As with all appliances, there are certain rules to follow. Make sure everyone who cooks with this oven is familiar with this product's operation and with these precautions.

PRECAUTIONS

(a) **Always press RESET before programming the oven.**

(b) **⚠️ WARNING:** Liquids must be briskly stirred or poured (to mix in air) before being heated in a microwave oven. If air is not mixed into a liquid, the liquid can erupt in the oven or after removal from the oven.

(continued next page) →

IMPORTANT SAFETY INSTRUCTIONS (continued)

(c) **Home canning** must not be done in a microwave oven. Home canning is generally done with metal lids. Since metal lids reflect microwaves, you cannot be assured that the food product will be heated uniformly to 212 °F. or above, and there is a probability of deterioration of the food product. USDA extension specialists do not recommend home canning in microwave ovens.

(d) **Deep fat frying** must not be done in any microwave oven. The fat could overheat and be hazardous to handle.

(e) **⚠ WARNING:** Do not heat sealed containers in any microwave oven. Containers with restricted openings, such as syrup bottles, must not be used for cooking. Food or liquid could expand quickly and cause the container to break.

(f) **Regular cooking thermometers** must not be used in a microwave oven. Most cooking thermometers contain mercury and may cause "arcing", malfunction, and/or damage to the oven.

(g) **Plastic bags (and other airtight containers)** must always be pierced or opened before heating in a microwave oven. This is needed to allow steam to escape during cooking.

(h) **Metal or ceramic accessories** which have been specially designed to absorb microwave energy to provide heat ("active" accessories such as browning skillets) may be used with caution. Be sure to test any such device before use and to carefully read and follow manufacturer's instructions provided with the accessory. Any questions concerning these accessory

products should be referred to the accessory manufacturer. Amana Refrigeration, Inc., does not endorse any brand of accessory. Remember that all microwave accessories are not "top quality"; some may not be suitable for microwave cooking. Caution must be used when purchasing microwave accessories.

(i) **Newspapers** must never be used in a microwave oven since they may ignite.

(j) **Paper towels** which contain nylon or other synthetic fibers woven through them must not be used because the heated synthetics could melt and cause the paper to ignite.

(k) **Use only popcorn packages designed and labeled for microwave use.** Pop according to package directions, beginning with the minimum amount of time recommended. Pop until bag has expanded and there are one to two seconds between pops. Popcorn yields may vary. Do not continue to heat after popping has stopped, since popcorn will scorch or burn. Do not leave oven unattended.

(l) **If you're using a microwave popcorn popper,** use according to manufacturer's instructions. Do not continue to heat after popping has stopped, since popcorn will scorch or burn. Do not leave oven unattended.

THE EXHAUST HOOD:

(a) **Have it installed and properly grounded by a qualified installer.** See the special installation booklet packed with the microwave oven.

⚠ CAUTION—To avoid personal injury, turn power OFF before cleaning or servicing blower.

(b) This product is equipped with a thermostat which may start the blower automatically.

(c) **The exhaust fan in your oven will operate automatically under certain conditions (see Automatic Fan Feature, page 6). While the fan is operating, caution is required to prevent the starting and spreading of accidental cooking fires while the exhaust fan is in use. For this reason:**

—Never leave surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite and spread if exhaust fan is operating. To minimize automatic fan operation, use adequate-sized utensils and use high heat settings only when necessary.

—In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.

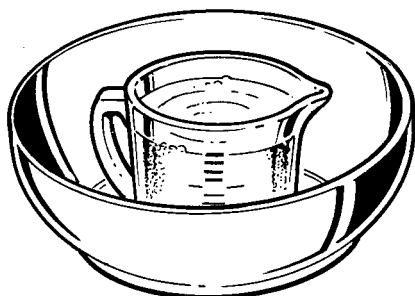
—Never flame foods under the oven with the exhaust fan operating because it may spread the flames.

—Keep hood and grease filters clean, according to instructions on pages 18 and 20, to maintain good venting and avoid grease fires.

SAVE THESE INSTRUCTIONS

Microwaving Tips

- **Make sure all cookware used in your microwave oven is suitable for microwaving.** Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled “suitable for microwaving.”



If you are not sure if a dish is microwave-safe, use this test: Place in the oven both the dish you are testing and a glass measuring cup filled with one cup water—set the measuring cup either in or next to the dish. Microwave 1 minute at high. If the dish heats, it should not be used for microwaving. If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.

- **Paper towels, wax paper and plastic wrap** can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.
- **Some microwaved foods require stirring, rotating or rearranging.** Check the cookbook.
- **Steam builds up pressure in foods which are tightly covered by a skin or membrane.** Pierce potatoes, egg yolks and chicken livers to prevent bursting.

Your Touch Control Panel

The touch control panel allows you to set the oven controls electronically with the touch of a finger. It's designed to be easy to use and understand. With your microwave oven, you have the option of using your automatic cooking control pads for quick and easy convenience cooking. Or you may make your own programs to suit your individualized cooking style.

When You Plug in the Oven

The display panel displays five 8's, 18 POWER and all of the oven functions. After 15 seconds, all lights disappear and "RESET" appears in the upper portion. Touch the RESET/OFF pad, set the CLOCK and oven is ready for use.

If power is disrupted at any time, the above sequence recurs and you must reset CLOCK after touching RESET/OFF.

"Error" Appears on Display:

- When using Accu-Temp, you have entered a temperature less than 90°F. or more than 199°F.
- When using Auto Accu-Thaw, the food weight you entered did not correspond with the code number entered.

"Probe" Appears on Display:

- When probe has been forgotten when Auto Roast or Accu-Temp is being used.
- When probe is not securely seated in oven wall receptacle.

- 1. Display Panel.** Displays time of day, time or temperature during cooking functions, power level being used, cooking mode and instructions.
- 2. Program 1 and Program 2.** Microwave for a preset amount of time using automatic power level 10 or change power level after setting time. (See page 10.)
- 3. Delay Start.** Allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay. (See page 10.)
- 4. Clock.** Touch this pad to enter time of day or check time of day while microwaving. To set clock, first touch CLOCK pad and then enter time of day. For example, if time is 1:30, touch number pads 1, 3, and 0 and "1:30" will appear on display. "START" will flash on display, directing you to touch START, thus setting the clock. If you wish to reset or change time, simply repeat above process.
- 5. Number Pads.** Touch these pads to enter cook time, food temperature, power level, Auto Roast codes or Auto Accu-Thaw codes and food weight.

6. Reset/Off. When touched, it stops the oven and erases all settings except time of day.

7. Auto Roast. Insert probe, touch this pad, and desired number pad for code to slow-cook or temperature cook meat with automatic preset program. (See pages 14 and 15.)

8. Exhaust Fan. Press HI, LO or OFF for desired fan speed.

9. Accu-Thaw. Gentle thawing at automatic power level 3, or change power level after entering time. (See page 11.)

10. Accu-Temp. Use the temperature probe to cook by using a preset temperature. When internal food temperature reaches 90°F., oven shows temperature until preset temperature is reached and holds temperature for up to one hour. (See page 12.)

11. Timer. This feature uses no microwave energy while it functions as both a kitchen timer or as a holding period between defrost and time or temperature cooking. (See page 9.)

12. Cookmatic Level. Touch this pad before entering another power level number if you want to change from automatic power level 10 (High) for cooking or power level 3 (Low) for Accu-Thaw.

13. Start. Touch this pad to begin any function.

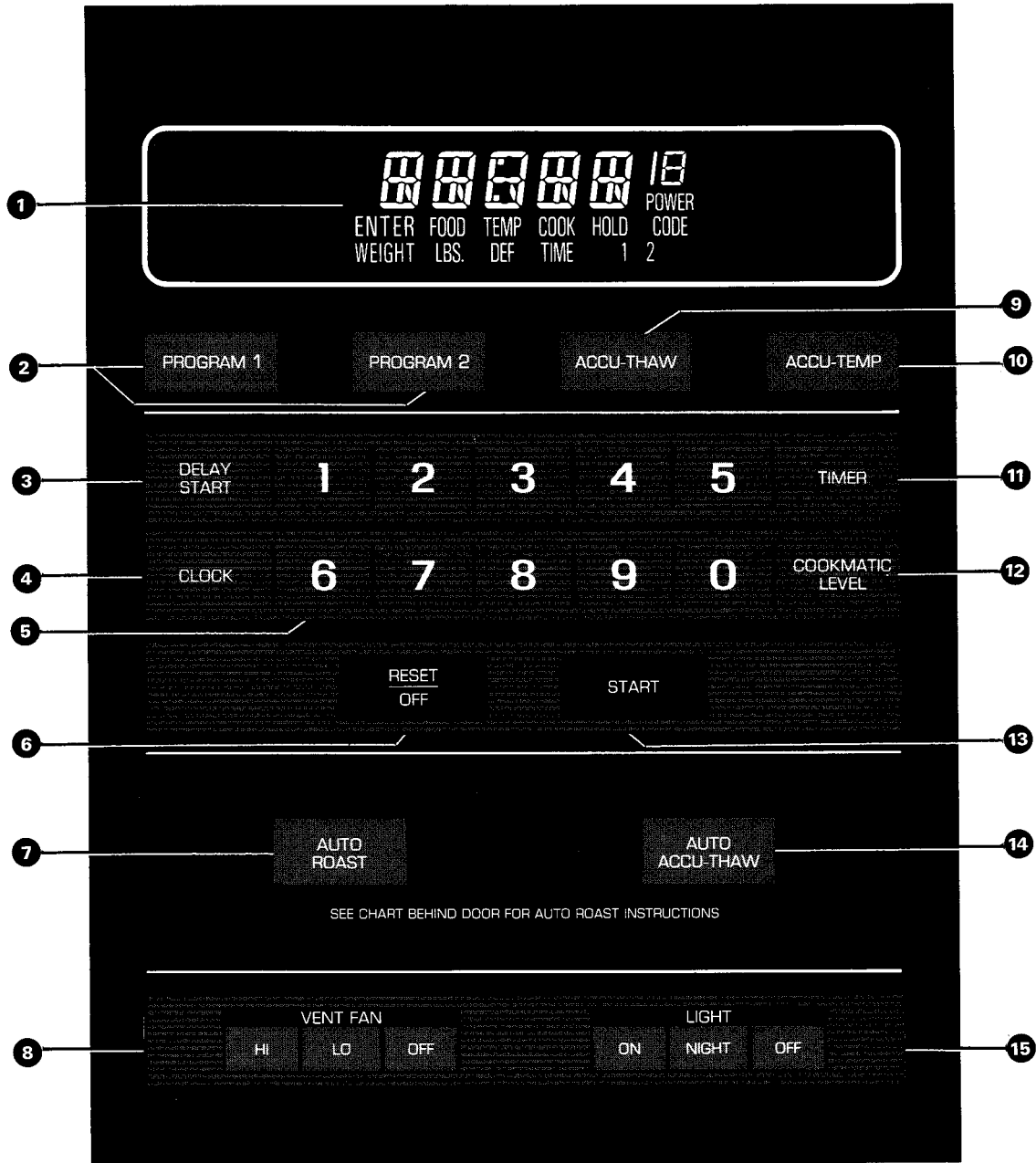
14. Auto Accu-Thaw. Touch this pad, then code number and food weight. The oven automatically sets power levels and defrosting time. (See page 13.)

15. Light. Touch desired pad to illuminate counter or to turn on night light.

AUTOMATIC FAN FEATURE

Cooking appliances installed under the oven might, under some heavy usage conditions, cause temperatures high enough to overheat some internal parts of the microwave oven.

To prevent overheating from taking place, the exhaust fan is designed to automatically turn on at low speed if excessive temperatures occur. Should this happen, the fan cannot be manually turned off, but it will automatically turn off when the internal parts have cooled. The fan may stay on up to approximately 30 minutes after the range and microwave oven controls have been turned off.



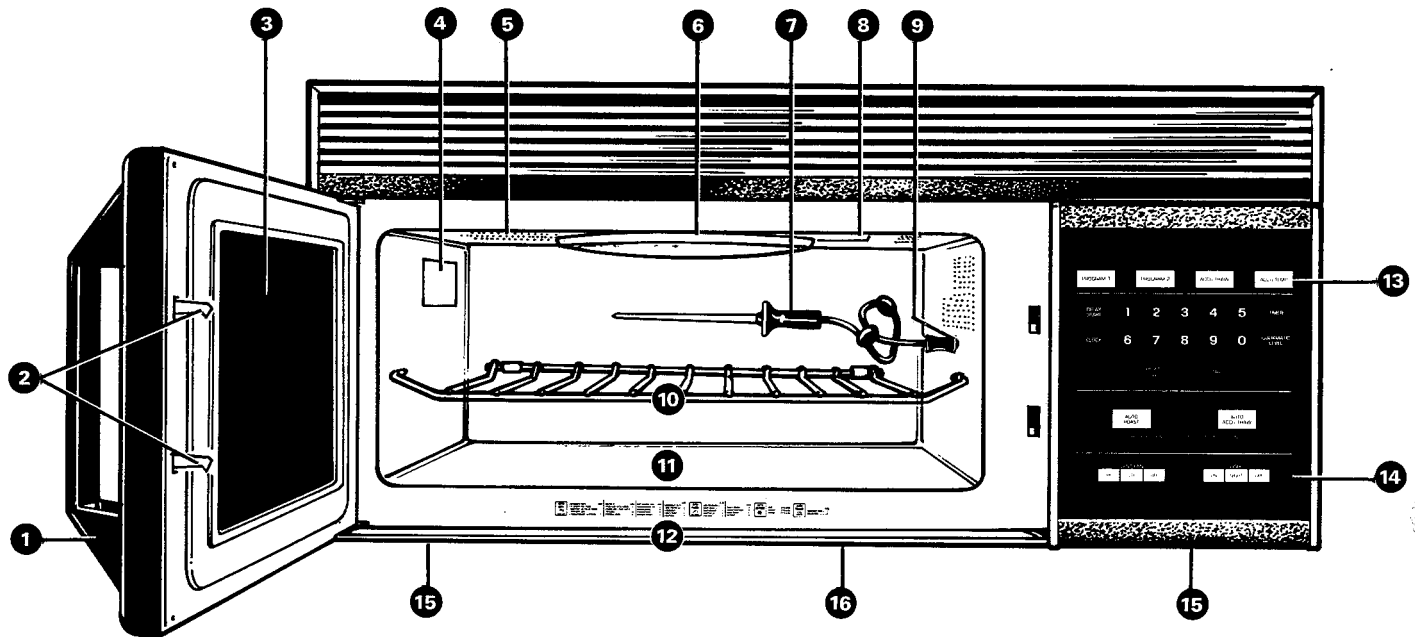
Your Touch Control Panel

Features of Your Microwave Oven

Cooking Complete Reminder

For time cooking (PROGRAM 1 and PROGRAM 2) and time defrosting (ACCU-THAW) cycles.

To remind you that you have food in the oven, the oven will display "End" and beep once a minute until you either open the oven door or touch the RESET/OFF pad.



1. Door Handle. Pull to open door. Door must be securely latched for oven to operate.

2. Door Latches.

3. Window with Metal Shield. Screen allows cooking to be viewed while keeping microwaves confined in oven.

4. Model, Serial and Manufacturing Numbers.

5. Oven Vent.

6. Splatter Shield. Protects the microwave energy distributing system. Do not remove the shield. You will damage the oven.

7. Temperature Probe. Use with Accu-Temp and Auto Roast functions only.

8. Oven Light. Light comes on when door is opened or when oven is operating in any function.

9. Receptacle for Temperature Probe. Probe must be securely inserted into receptacle before oven will start any temperature or Auto Roast cooking.

10. Two-Position Metal Rack. Doubles the oven capacity when reheating or cooking smaller food items. (For complete use of rack, see pages 16 and 17.)

11. Oven Floor.

12. Auto Roast & Auto Accu-Thaw Guide.

13. Touch Control Panel and Digital Display. For detailed information on each feature, see pages 6 and 7.

14. Hood Controls. Fan Pads. Press HI, LO or OFF. Light Pads. Press ON, NIGHT or OFF.

15. Grease Filters.

16. Cooktop Light.

This is to certify that this unit has been tested in conformance with AMCA Bulletin No. 210	C.F.M. at 0.10 WG 230 Vert. 237 Hor.	SONES 5.5 Vert. 6.7 Hor.
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How to Use the Timer

The **TIMER** has three timing functions:

- It operates as a minute timer.
- It can be set to delay cooking.
- It can be used as a hold setting after defrosting.

The **TIMER** operates without microwave energy.

How to Time a 3-Minute Phone Call

1. Touch **TIMER** pad. The display shows “: 0” and “ENTER TIME” flashes.
2. Touch number pads 3, 0 and 0 (for 3 minutes and no seconds). Display shows “3:00” and “TIME.”
3. Touch **START**. Display shows time counting down.
4. When time is up, oven signals, flashes “End,” and display shows time of day.

Programming a Holding Time

The Timer can also be used to program a holding time between microwave cooking functions. The time can range from one second to 99 minutes and 99 seconds. A holding or standing time may be requested in some of your own recipes or cookbook.

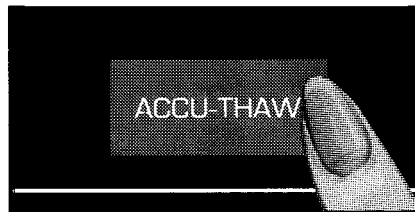
Programming Delayed Cooking

To delay cooking up to 99 minutes and 99 seconds, touch **PROGRAM 1** or **ACCU-TEMP** and enter cook time or temp. Touch **TIMER** and enter number of minutes to delay cooking. Touch **START**. Timer will count down to zero and cooking will begin. When delaying temperature cooking, be sure that probe is in food before pressing **START**.

How to Defrost, Hold and Cook

Let's say you want to defrost a frozen casserole for 15 minutes, hold for 10 minutes and then cook for 25 minutes. Here's how to do it:

Step 1: Take casserole from freezer and place in oven.

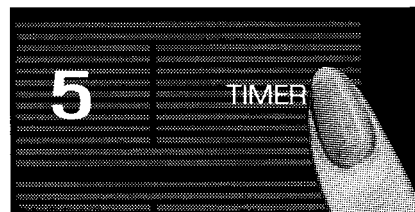


Step 2: Touch **ACCU-THAW** pad.



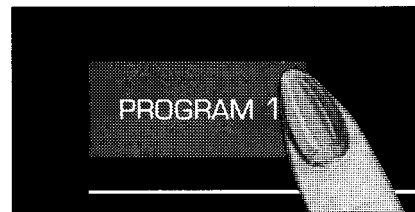
The display shows “: 0” and “POWER 3.” “ENTER DEF TIME” flashes.

Step 3: Touch pads 1, 5, 0 and 0 for 15 minutes defrosting time. “15:00” appears on display. (Defrosting is automatically set on power level 3 but can be changed by touching the **COOKMATIC LEVEL** pad and the desired power level.)



Step 4: Set holding or standing time by touching **TIMER**. The display shows “: 0” and “ENTER TIME” flashes.

Step 5: Touch 1, 0, 0 and 0 to hold for ten minutes. “10:00” appears on display and “TIME” flashes.



Step 6: Touch **PROGRAM 1** pad. The display shows “: 0” and “POWER 10.” “ENTER COOK TIME 1” flashes.

Step 7: Touch 2, 5, 0 and 0 for twenty-five minutes of cooking time. “COOK TIME 1” flashes, “25:00” and “POWER 10” appear on display.



Step 8: Touch **START**. “DEF TIME” and “15:00” counting down show on display. As each function is automatically performed, oven display shows instructions entered and the function.

Step 9: When time is up, the oven signals, flashes “End” and shuts off.

Questions and Answers

Q. What will happen if I accidentally reverse my defrost, hold and cook instructions?

A. The oven will automatically rearrange your program. Defrosting will always come first, then hold, and then the cooking function.

Q. Can I defrost and hold only?

A. Yes. Sometimes you may only want to defrost a food, hold it, and cook it later. All you need to do is program in Accu-Thaw and amount of time. Then program a holding time (example in steps 4 and 5 at left). Be sure to put the thawed dish in the refrigerator promptly.

NOTE: Let foods remain at room temperature only as long as safe. Times will vary.

Q. I programmed my oven for a specific defrosting time but it defrosted longer than necessary. What happened?

A. When instructions conflict, the oven carries out the last instruction. You may have set the oven to Defrost for 4 minutes, Hold/Time for 2 minutes, and then Defrost for 6 minutes. In this case, the oven would Defrost for 6 minutes and Hold/Time for 2 minutes.

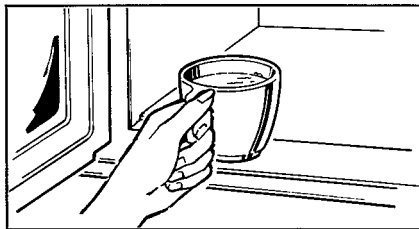
Cooking by Time

The **Program 1** feature allows you to preset the cooking time.

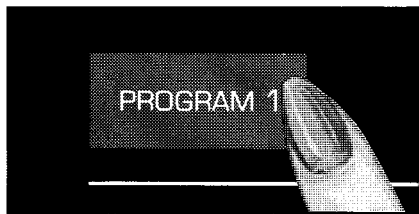
The oven shuts off automatically.

Power level 10 (High) is recommended for most cooking, but you may change this for more flexibility. See your cookbook.

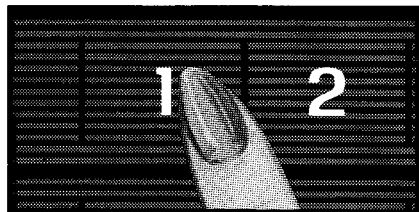
To become better acquainted with time cooking, make a cup of coffee by following the steps below.



Step 1: Fill a cup 2/3 full of water, add 1 teaspoon of instant coffee and stir to dissolve. Use a cup that has no metal decoration and is microwave-safe (see Microwaving Tips on page 5). Place cup in oven and close door.



Step 2: Touch PROGRAM 1. Display shows “: 0” and “POWER 10.” “ENTER COOK TIME 1” flashes.



Step 3: Select your time. Touch 1, 2 and 0 for a minute and 20 seconds. Display shows “1:20” and “POWER 10.” “COOK TIME 1” flashes.

Because automatic power level 10 is recommended for this cup of coffee, there is no need to change the power level. (If power level 10 is not appropriate, see “How to Change Power Level” at right.)

Step 4: Touch START. “COOK TIME 1,” “POWER 10,” and time counting down show on display.

Step 5: When time is up, the oven signals and flashes “End.” Oven, light and fan shut off.

Step 6: Open the door.

Using the Program 2 Feature

The Program 2 feature lets you set two time cooking functions within one program. This is ideal when you want to change power levels during your cooking operations. Here’s how to do it.

Step 1: Place food in oven in microwave-safe container and close the door.

Step 2: Touch PROGRAM 1 pad. Display shows “: 0” and “POWER 10.” “ENTER COOK TIME 1” flashes.

Step 3: Select your cooking time. For example, touch 2, 1 and 5 for two minutes and 15 seconds. Display shows “2:15” and “POWER 10.” “COOK TIME 1” flashes.

Step 4: Touch PROGRAM 2 pad.

Step 5: Set your cooking time.

How to Change Power Level

After setting cooking time, touch COOKMATIC LEVEL pad, then touch desired number for new power level.

Step 6: Touch START.

Step 7: “POWER 10” is displayed and Cook Time 1 is shown counting down.

Step 8: At the end of Cook Time 1, the second power level is displayed and Cook Time 2 is shown counting down.

Step 9: When time is up, the oven signals and flashes “End.” The oven, light and fan shut off.

Step 10: Open the door.

How to Use Delay Start

Delay Start allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay.

To Use Delay Start

Step 1: Enter your desired cooking program.

Step 2: Touch DELAY START pad (instead of START pad).

Step 3: Enter the time you want the oven to start. (Be sure your microwave oven clock shows the correct time of day.)

Step 4: Touch START pad. The oven will automatically start at the desired time.

Questions and Answers

Q. I set my oven for the time called for in the recipe, but at the end of the time allowed, my food wasn’t done. What happened?

A. Since house power varies due to time or location, many times cooking recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your food a little longer, if necessary.

Q. I touched the number pads and selected my power level. When I touched START, however, my oven didn’t come on. Why not?

A. The PROGRAM 1 or 2 pad must be touched before setting the number pads, or else your oven will not begin cooking.

Q. I want to cook on a power level other than High. What do I need to do?

A. To change the power level, touch the COOKMATIC LEVEL pad, then touch desired number for new power level.

Q. Can I interrupt a program to check the food?

A. Yes. To resume cooking, simply close the door and press the START pad. The timer must be reset for cooking to resume unless time is remaining on timer.

Defrosting by Time

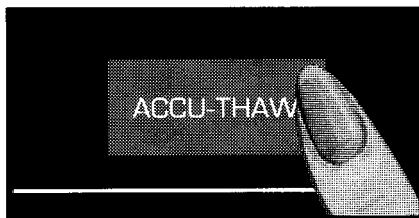
Accu-Thaw is designed for speedy thawing of frozen food and is one of the great advantages of a microwave oven.

Use Accu-Thaw to quickly thaw foods such as bread, rolls, vegetables, fruits and frozen dinners. Auto Accu-Thaw is preferred for meat and poultry because the oven sets the defrosting time and power levels for you.

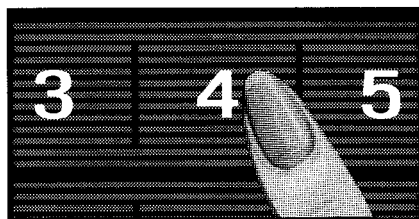
- Power level 3 is automatically set for defrosting, but you may change this for more flexibility.
- See your cookbook for defrosting help.

To become better acquainted with Accu-Thaw, defrost a 10-oz. package of frozen strawberries by following the steps below.

Step 1: Place package of frozen strawberries in the oven and close door. Be sure package contains no metal.



Step 2: Touch ACCU-THAW. Display shows “: 0” and “POWER 3.” “ENTER DEF TIME” flashes.



Step 3: Select one half of the total defrosting time recommended in your cookbook. For example, touch 4, 0 and 0 for 4 minutes. Display shows “4:00” and “POWER 3.” “DEF TIME” flashes.

How to Change Power Level

After setting defrosting time, touch COOKMATIC LEVEL pad, then touch desired number for new power level.



Step 4: Touch START. “DEF TIME” shows and time counts down on display. When cycle is completed, the oven signals and flashes “End,” then automatically shuts off.

Step 5: Turn package over, close door and repeat Steps 2 and 3 to set remaining half of defrosting time and touch START.

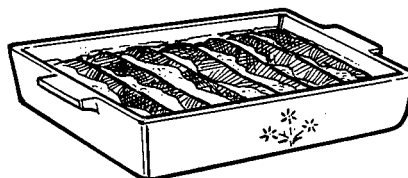
Step 6: When oven signals and flashes “End,” open door, remove package and separate strawberries to finish defrosting.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.



- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.



- Family-size pre-packaged frozen entrees can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Check your cookbook for other defrosting tips.

Questions and Answers

Q. When I press START, I hear a dull thumping noise. What is it?

A. This sound is normal. It is letting you know the oven is using a power level lower than 10 (High).

Q. Can I defrost small items in a hurry?

A. Yes, but they will need more frequent attention than usual. Raise the power level after entering the time by touching the cookmatic pad and the number pad for the desired power level. Power level 7 cuts the total defrosting time about in 1/2; power level 10 cuts the total defrosting time to approximately 1/3. During either, rotate or stir food frequently.

Q. Why don't the defrosting times in the cookbook seem right for my food?

A. Cookbook times are averages. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in your cookbook. If your food is still not completely thawed at the end of that time, reset your oven and adjust the time accordingly.

Q. Should all foods be completely thawed before cooking?

A. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly it is better to begin cooking while it is still slightly frozen.

Q. Can I open the door during Accu-Thaw to check on the progress of my food?

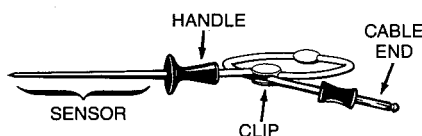
A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START. The oven begins operating if time is left on timer. If not, reset timer.

Cooking by Temperature

Internal temperature is the best test of doneness for many foods.

Accu-Temp takes the guesswork out of cooking because the oven automatically switches to Hold setting after reaching the preset food temperature and maintains that temperature for up to one hour or until you touch the RESET/OFF pad.

The Temperature Probe



The temperature probe is a food thermometer that gauges the internal temperature of the food; it must be used when using Accu-Temp or Auto Roast. To utilize the probe properly, follow directions for use and insertion in this book in the Automatic Roasting section.

How to Cook a Rolled Beef Rib Roast to Medium Using Accu-Temp

Step 1: Insert temperature probe and attach probe securely in oven wall. Close the door.

Step 2: Touch ACCU-TEMP. The display panel shows "F" and "POWER 10." "ENTER TEMP" flashes.

Step 3: Touch 1, 2, 5 for 125°F. "TEMP COOK" flashes. "125F" and "POWER 10" show on display.

Step 4: Touch COOKMATIC LEVEL pad. "ENTER POWER" flashes. Touch 5 for medium power. "TEMP COOK," "125F" and "POWER 5" show on display.

Step 5: Touch START. If internal temperature of the roast is less than 90°F., display will show "COOL" or if temperature is 90°F. or above, display shows temperature counting up.

Step 6: When 125°F. is reached, the oven will sound and display "HOLD". The oven will then hold the temperature.

Step 7: Touch the RESET/OFF pad to stop the cycle.

Step 8: Remove probe and food from the oven.

Cooking Tips

- Use a lower power level; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Use the clip to keep the probe in place while heating.
- Cover foods loosely for moisture control and quick, even heating.

Questions and Answers

Q. After I followed the steps and touched the START pad, "ERROR" flashed in the display and a signal sounded. What's wrong?

A. "ERROR" flashes if you set the temperature either below 90°F. or above 199°F. The oven tells you, between the flashing of "ERROR," what incorrect entry was made. To re-enter, touch RESET/OFF pad and begin again.

Q. Are there any foods I can't cook using Accu-Temp?

A. Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc. soften rapidly at warm temperatures. Batters, doughs and frozen foods are also difficult to cook precisely with the probe. It's best to time cook these foods.

Q. Why did "PROBE" flash on the display after I touched the START pad?

A. "PROBE" will flash if you don't seat the cable end of the probe securely into the receptacle in the oven wall or if you touch the ACCU-TEMP pad and forget to use the probe.

Q. Can I leave my probe in the oven if it's not inserted in food?

A. No, if it touches the oven wall, you may damage the oven.

Q. Can I cook different portions of food at different temperatures using Accu-Temp?

A. Yes. The temperature probe gives you the freedom to cook different portions of food at different temperatures to suit individual eating styles. Simply place probe in food and change temperature setting as needed.

Automatic Defrosting with Auto Accu-Thaw

With the Auto Accu-Thaw feature, the oven automatically sets the defrosting time and power levels for you. You choose the appropriate code number from 1 to 6 for the food you are defrosting, then enter the food weight in pounds and tenths of a pound (See Conversion Guide below) and touch START. The oven calculates the defrosting time and changes power levels during defrosting to give even defrosting results.

When the oven reaches approximately half of the total defrosting time, the display flashes "TURN," telling you to turn food over and will not continue defrosting until door is opened and START is touched again.

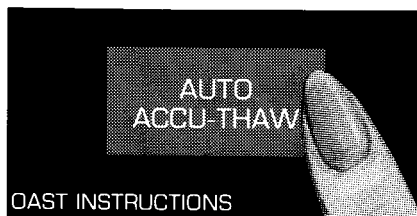
After defrosting time is complete, the oven automatically goes into a holding period as shown on the Automatic Accu-Thaw Guide on this page. This holding period is necessary to finish the defrosting of the interior of the food.

How to Set Auto Accu-Thaw

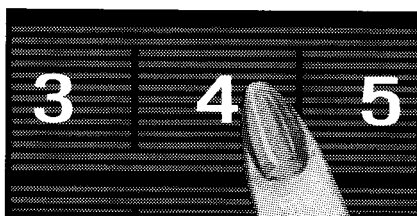
NOTE: Before you begin, check the Auto Accu-Thaw code guide located at the bottom of the oven when you open the door. This guide shows minimum and maximum food weights for each code number. You will need to know your food weight and corresponding code before beginning.

NOTE: If "ERROR" appears after entering food weight, check the Auto Accu-Thaw code guide to make sure that weight corresponds to the code number entered.

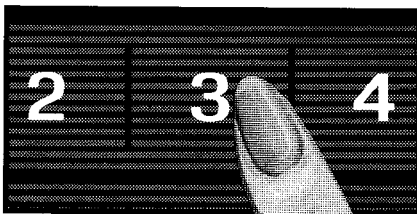
Step 1: Remove frozen meat from package and place in microwave-safe dish. Place in oven and close door.



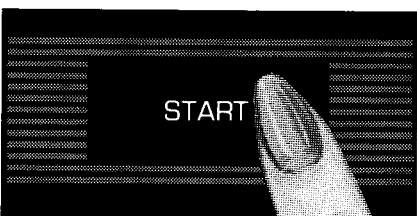
Step 2: Touch AUTO ACCU-THAW pad. "ENTER CODE" flashes on display.



Step 3: Touch number pad 4. "CODE 4" and "LBS." shows on display. "ENTER WEIGHT" flashes.



Step 4: Touch number pad 3 and 0 for weight of 3 lbs. Display shows "3.0," "CODE 4" and "START" flashes.



Step 5: Touch START pad. Defrost time begins counting down on display.



Step 6: When 1/2 the defrosting time is completed, the oven signals and "TURN" flashes on display instead of time counting down. Open door and turn package over.

Step 7: Close door and touch the START pad. Display shows remaining defrosting time counting down.



Step 8: When defrosting time is completed, oven automatically switches to a hold period of 20 minutes for code 4. Hold time counting down shows on display. When holding time is finished oven signals, "End" flashes, and oven turns off.

Conversion Guide

If the weight is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Ounces	Pounds
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

Automatic Accu-Thaw Guide

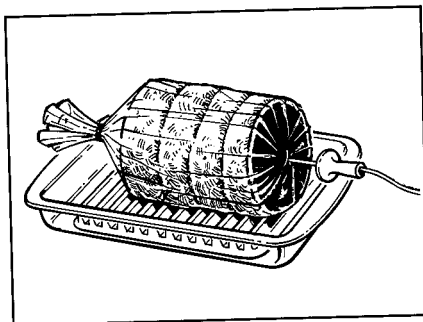
CODE	MIN.-MAX. WEIGHT	HOLD TIME*	RECOMMENDED FOOD	
1	.5-4.9 lbs.	none	Chicken pieces	* In Auto Accu-Thaw, it is necessary to allow the meat to stand during holding time. You may take the meat out of the oven if you prefer.
2	.5-3.9 lbs.	none	Fish	
3	.5-5.9 lbs.	none	Ground Beef	
4	3.0-5.9 lbs.	20 min.	Roasts, Bone-in	
5	3.0-5.9 lbs.	20 min.	Roasts, Boneless	
6	.5-3.9 lbs.	none	Steaks and Chops	

Automatic Roasting

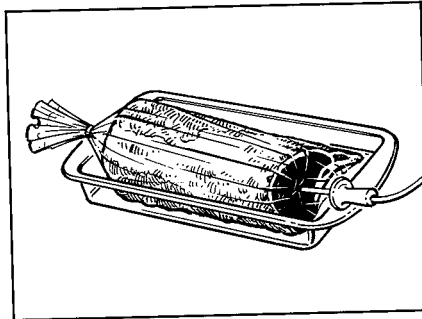
Auto Roast uses the temperature probe to cook to the desired serving temperature. Unlike Accu-Temp, which uses a single power level, Auto Roast uses up to 3 power settings which automatically switch during roasting, thus providing even, tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be Auto Roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the cookbook which comes with your oven.

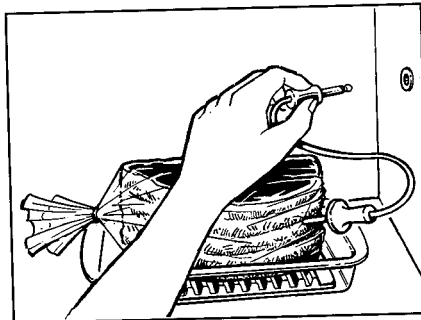
Preparing Roasts for Auto Roasting



Place tender beef roast in cooking bag on trivet in microwave-safe dish. (Refer to package instructions for proper use of cooking bag.) Insert probe through cooking bag horizontally into the center meaty area not touching bone or fat. Make sure the handle does not touch the food or top or sides of the oven.



Place pork roast in cooking bag and place in microwave-safe dish.

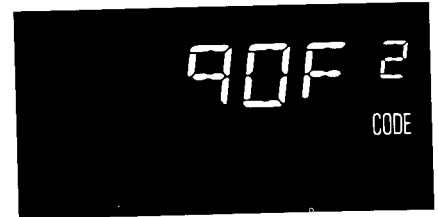


Place meat in oven with probe to the right. Insert cable end of probe firmly into receptacle on oven wall.

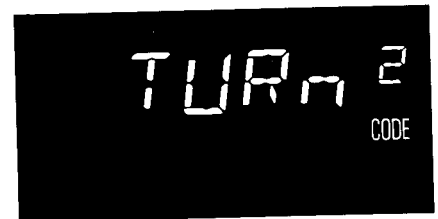
How to Auto Roast Beef to Medium



1. Touch AUTO ROAST pad. "AUTO" appears on display and "ENTER CODE" flashes. Touch number pad 2. "CODE 2" appears on display and "START" flashes. Touch START. Display shows temperature and "CODE 2"



2. At 90°F., display switches to show meat's internal temperature.



3. Twice during cooking program oven will signal and "TURN" will flash if codes 1 through 5 have been selected. Open the door and turn the meat over. The probe may be disconnected from the receptacle for easier turning of the meat without interrupting the program. (Remember to re-insert the probe.)



4. Close door and touch START. The temperature will return on display. Oven monitors internal food temperature; automatically switching to lower power as meat's temperature rises. This helps prevent toughening or overcooking.



5. After final temperature is reached, oven switches to Hold temp for up to 1 hour, then shuts off.

Auto Roast Guide

- Use containers and coverings as directed at left. Place probe correctly in roast before cooking.
- When oven beeps and flashes "TURN," turn meat over.
- Recommended codes are also shown inside oven on Auto Roast Guide.

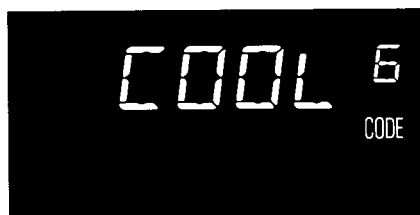
Food	Code	Final Temp	Approx. Time (Min. per lb.)	Hold* Minutes
Beef				
Tender Roast				
Rare	1	130°	12-14	5-10
Medium	2	140°	14-16	10-15
Well	3	165°	17-18	30
Pork				
Loin Roast	4	175°	18-20	20
Poultry				
Whole Chicken (3 lbs.)	5	190°	13-15	20
Turkey Breast (Insert probe horizontally into meatiest area.)	4	175°	13-15	20

*Recommended standing time before serving.

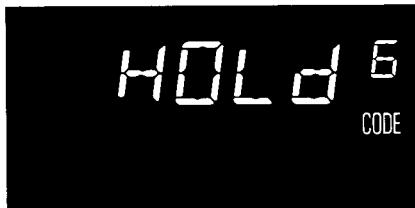
Automatic Simmer (Auto Roast code 6)

Your cookbook has information on automatic simmering, including guides and recipes.

Total time includes time to bring food to 180°F. and hold at that temperature until done.



Set Automatic Simmer like Auto Roast, example at left. Display shows "COOL" until food is 90°F., then switches to show food temperature until 180°F.



Oven switches to Hold at 180°F., until you remove food and turn off oven. If stirring is recommended, you can reset oven by retouching START. Touch RESET/OFF after cooking.

Automatic Simmer (Auto Roast code 6)

Food	Approx. Time/Hrs.
Beef	
Pot Roast*	6-8
Stew	6-8
Chili	11-13
Chicken*	
Stewing	11-12
Broiler/Fryer	4-6
Ham or Pork	
Roast	4-6
Soup	
Stock/Vegetable	3-6
Split Pea	13-15

*For frozen, add 2 to 3 hours.

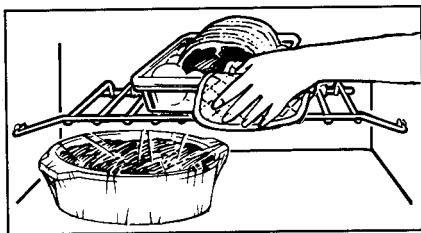
Guide to Use of the Oven Rack

- Do not store or cook with metal rack on floor of oven. Product damage may result.
- Use pot holders when handling metal rack and cookware. They may be hot.
- Do not store or use microwave browning dish on metal rack.

The two position wire rack is specifically designed for added capacity heating and reheating in your microwave oven. More than one food may be heated or reheated and ready to serve at the same time.

When microwaving with the oven rack, some techniques will differ from the cookbook that came with your oven. It is important to arrange foods properly, and this is shown on the next page. Cookware size is important; select from among the suggestions at right. Also, food size should be considered; foods over 3½ inches high or 3 pounds are not recommended for rack cooking.

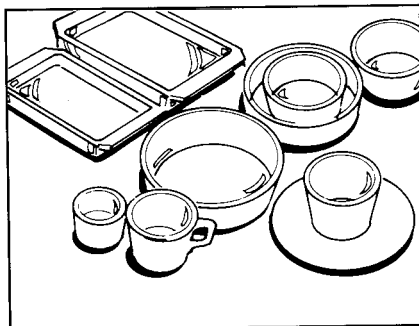
Batters and dough foods and also uncooked foods which need to be prepared from scratch should be cooked without the oven rack, following cookbook directions.



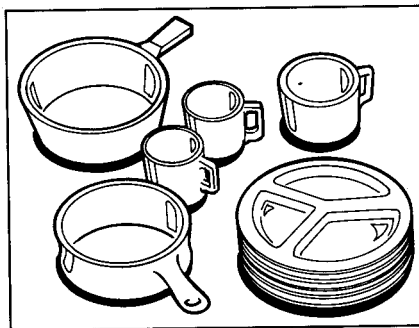
Use pot holders when handling foods heated together with your oven rack, especially when heating larger amounts of food in 8-inch square or other 2-quart size casseroles. Extra steam generated from multiple food cooking may make cookware hotter than with regular microwaving.

Cookware for Rack Heating and Reheating

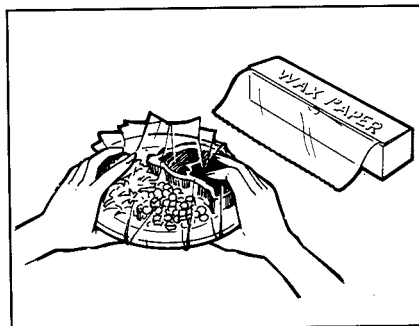
Before placing food in the dishes, check to see that they will fit together on or under the rack. Also, be sure cookware is microwave-safe.



Cookware for heating or reheating includes 1 cup measuring cup, 8x4x3-inch loaf dishes, 9x5x3-inch loaf dishes or 9-inch pie plates.

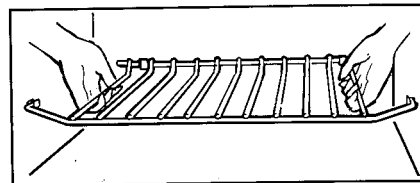


Leftovers may be placed in small individual ceramic or plastic bowls or divided plates.



Use wax paper or plastic wrap instead of lids on casseroles. Lids may add too much height to dish.

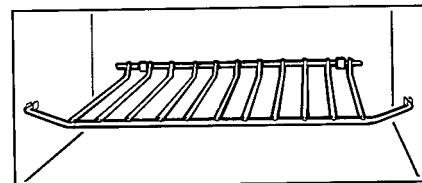
Positioning the Rack



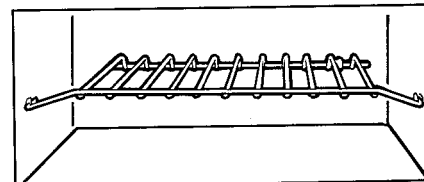
To insert rack, tip the back slightly, and fit the rack support guides **onto** the support guides located on each side of rear oven wall.

Next, lower the front until the rack support guides fit **onto** the support guides located at each side of the oven in the front.

When properly positioned, the rack should fit snugly in place.



Rack has two positions. Use in low position when heating two casseroles or reheating frozen TV dinners or entrees.

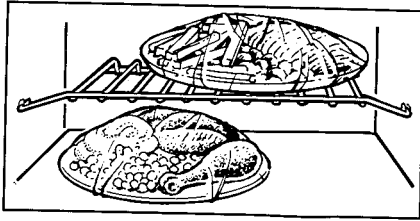


The high rack position more evenly spaces the area above and below the rack. Use this position for heating plates of leftovers.

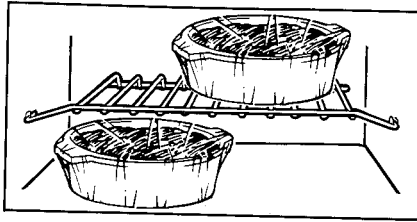
When properly positioned, the rack should fit snugly in place, be level and not touch the back wall of the oven.

If arcing occurs when using the rack to cook more than one food at the same time, turn the oven off. Make sure the rack is positioned securely on all four rack supports and not touching oven walls. To prevent arcing, remove the shelf when you are not using it.

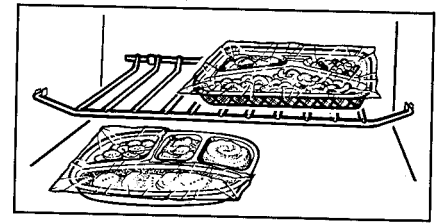
How to Heat or Reheat Similar Types of Food



Two plates of leftovers may be reheated together. Arrange thick or dense foods to outside edges of plate and cover with plastic wrap. Microwave at High (10) for 2 to 3 minutes. Reverse position of plates (top to bottom) and rotate 1/2 turn. Continue microwaving at High (10) for 2 to 3 minutes. Continue heating, if necessary, until hot.



Reheating two casseroles (height should be less than 3 1/2 inches) is possible. Cover with plastic wrap. Use staggered arrangements of food, placing food on right side of rack and left side of floor. Refer to Heating or Reheating Guide in cookbook for suggested microwave time per casserole and add the times together. Microwave at High (10) reversing position of foods (top to bottom) after half of time. Also, heat several small bowls of leftovers this way, stirring and reversing positions after half of time.



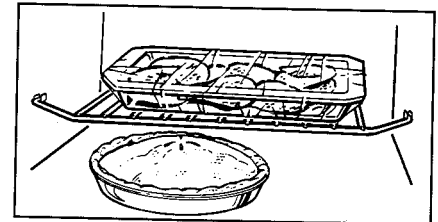
Two frozen individual entrees (5 to 7 oz. each) or two TV dinners (10 to 12 oz. each) are both ready to serve at the same time. Remove trays of food from their boxes and turn back one corner of the plastic cover to vent. If there are any foil covers, remove them and return the trays of food to their boxes. Place in oven with one TV dinner on right rack and the second dinner on left floor. Microwave at High (10) for 7 minutes. Reverse positions (top to bottom) and rotate foods 1/2 turn. Continue microwaving at High (10) for 7 minutes. Check dinners for heating. If one dinner seems less done than desired, return it to the box and continue heating on rack, 1 to 2 more minutes.

How to Reheat Several Different Types of Foods Together

When heating several different types of food together, foods which should be served hot must be placed on the oven rack, while foods which are only warmed should be placed on the floor. This is because microwave energy enters the oven from the top only. Also, it is important to remember that foods absorb microwave energy at different rates. Rates can be affected by the size of the food and its starting temperature.

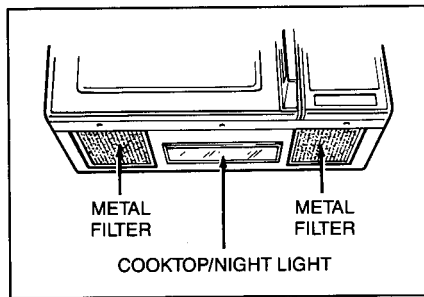
Because of the varying rates, you may need to start reheating a large or dense food a few minutes ahead of time, then add other smaller or less dense foods. Alternately, if one of the foods you are heating seems undercooked but the others are heated satisfactorily, let the underheated food continue cooking.

Heat or reheat different types of food at High (10). To determine heating times, add times for all foods together. (See heating guide in cookbook.) After half of time, stir or rearrange foods (do not reverse positions). Check foods (top rack especially) after 3/4 of total time and remove any that are done. Continue cooking others.



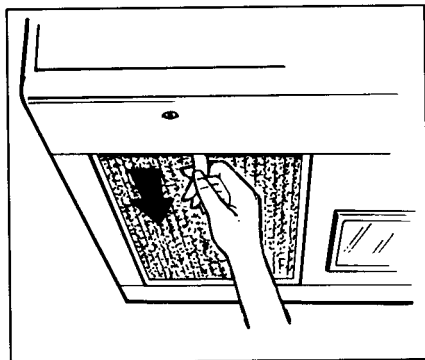
Place on rack large or dense foods, which need the most heating, such as leftover fried chicken, casseroles of canned or leftover vegetables, rice or pasta. Place on oven floor those foods that need only be warmed, such as bakery pies, rolls, muffins or breads.

The Exhaust Feature

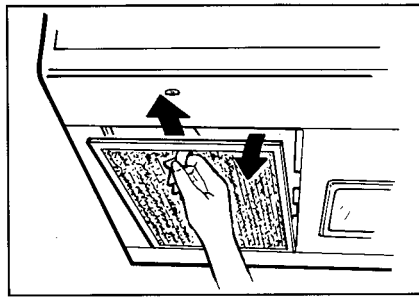


The exhaust hood feature on your microwave oven is equipped with two metal filters which collect grease. When the fan is operated, air is drawn up through the filters and is then discharged through the provided venting to the outside. The hood also has a light for illuminating the counter space.

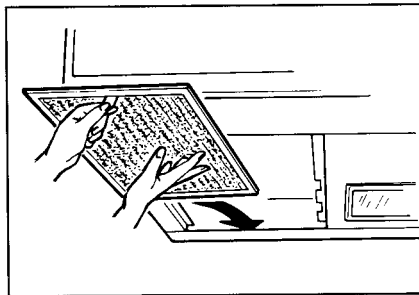
When the NIGHT LIGHT pad is touched, the hood light operates at a lower intensity for use as a night light.



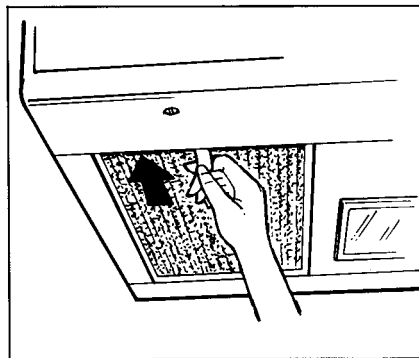
To remove grease filter, grasp the "finger hold" on the filter and slide to the rear.



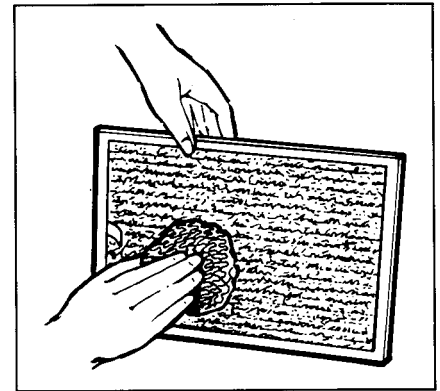
Then pull filter downward and to the front. The filter will drop out.



To replace grease filter, slide the filter in the frame slot on the back of the opening.



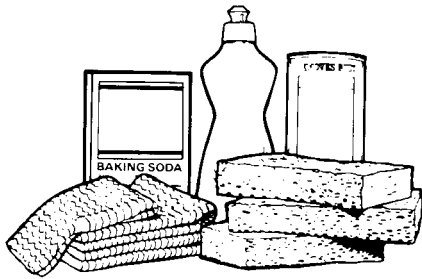
Pull filter upward and to the front to lock into place.



To clean grease filter, soak, then agitate filter in solution of hot water and detergent. Don't use ammonia or other alkali because they will darken metal. Light brushing can be used to remove embedded dirt. Rinse, shake and remove moisture before replacing. Filters should be cleaned at least once a month.

Never operate your hood without the filter in place. In situations where flaming might occur on surfaces below hood, filter will retard entry of flames into the unit.

Care and Cleaning



Your new microwave oven is a valuable appliance. Protect it from misuse by following these rules:

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps air out the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The inside and outside oven walls can be scratched. The control panel can be damaged.
- **Don't remove the splatter shield** at the top of the oven (microwave feature 6 on page 8). You will damage the oven.

BE CERTAIN POWER IS OFF BEFORE CLEANING ANY PART OF THIS OVEN.

How to Clean the Inside

Walls, floor and splatter shield.

Some food soils can be removed with a paper towel, others may require a damp cloth. Remove greasy food soils with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners on oven walls. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

Door (inside). Window: Wipe up food soils daily and wash when soiled with a damp cloth. Rinse thoroughly and dry.

Metal and plastic parts on door: Wipe frequently with a damp cloth to remove all soil. **DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE.**

Special note when using browning dish: If grease is present, high heat generated on bottom of a browning dish may cause the grease to burn onto the oven floor. This may be removed with a cleanser such as Bon Ami® brand cleanser.

After using this cleanser, rinse and dry thoroughly, following instructions on can. Do not use it on the painted surfaces such as the walls—it may scratch the paint.

Automatic Temperature Probe. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry or wash in dishwasher.

Rack Accessory. Your rack accessory is designed for use in a microwave oven only; do not use in a conventional oven. Do not use a browning dish with the rack. Arcing could occur.

Clean rack with mild soap and water or in the dishwasher. **Do not clean in a self-cleaning oven.**

How to Clean the Outside

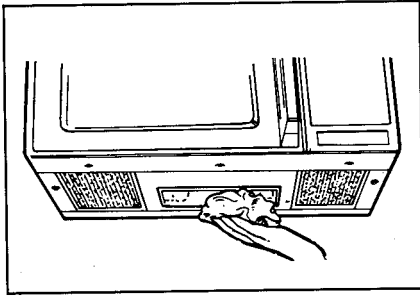
Case. Clean the outside of your oven with soap and damp cloth, rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel—they can damage it.

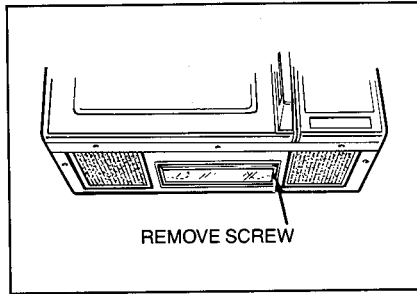
Door Surface. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

Power Cord. If the cord becomes soiled, unplug and wash with damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

Cooktop Light/Night Light



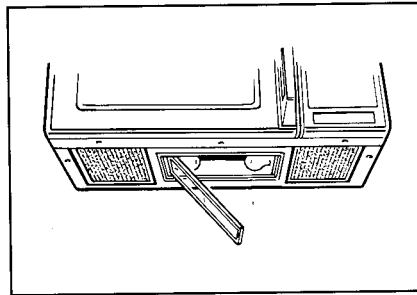
Clean off the grease and dust on hood surfaces often. Use a warm detergent solution. About 1 tablespoon of ammonia may be added to the water. Take care not to touch the filters and enameled surfaces with this. Ammonia will tend to darken metal.



REMOVE SCREW

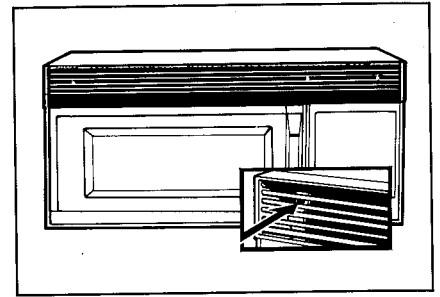
⚠ WARNING—To avoid the risk of electrical shock, disconnect the power before removing bulb.

To replace combination cooktop light/night light, first **disconnect power at main fuse or circuit breaker panel or pull plug.** Remove screw on right side of light compartment cover and lower cover until it stops.



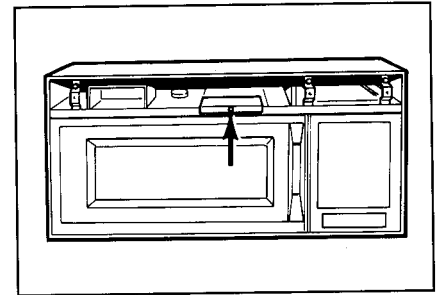
Be sure bulbs to be replaced are cool before removing. Break the adhesive seal by gently unscrewing the bulbs. High intensity 40-watt bulbs (40S11N/1) which are available in supermarkets and hardware stores may be used for replacements. Raise light compartment cover and replace screw. Connect electrical power to microwave oven.

Oven Light



⚠ WARNING—To avoid the risk of electrical shock, disconnect the power before removing bulb.

To replace your oven light, first **disconnect power at main fuse or circuit breaker or pull plug.** Remove the top grill by taking off 3 screws which hold it in place.



Next, remove the single screw located above door near center of oven that secures light housing. Replace burned-out bulb with 30-watt incandescent bulb (R0712011) available from your Amana dealer. Secure light housing with screw.

Before You Call For Service

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT COME ON	<ul style="list-style-type: none"> • A fuse in your home may be blown or the circuit breaker tripped. Replace fuse or reset circuit breaker. • Unplug your microwave oven, then plug it back in. • Make sure 3-prong plug on oven is fully inserted into wall receptacle.
CONTROL PANEL LIGHTED, YET OVEN WILL NOT START	<ul style="list-style-type: none"> • Door not securely closed. • START must be touched after entering cooking selection. • Another selection entered already in oven and RESET/OFF not touched to cancel it. • Make sure you have entered cooking time after touching PROGRAM 1 or 2. • RESET/OFF was touched accidentally. Reset cooking program and touch START. • Temperature probe not inserted properly or not being used during Auto Roast or Accu-Temp. • Make sure you have entered a desired finished temperature after touching ACCU-TEMP. • Make sure you entered a code number after touching AUTO functions.
FOODS ARE EITHER OVERCOOKED OR UNDERCOOKED	<ul style="list-style-type: none"> • Cooking times may vary because of starting food temperature, food density or amount of foods in oven. Touch PROGRAM 1 and additional cooking time for completion. • Incorrect power level entered. Check cookbook for recommended power level or changing levels during cooking if necessary. • Dish was not rotated, turned or stirred. Some dishes require specific instructions. Check cookbook or recipe for these instructions. • Too many dishes in oven at same time. Cooking time must be increased. Check cookbook for recommendation on increasing time. • Probe not inserted properly into meat or dish when using Accu-Temp or Auto Roast functions. Check cookbook or Auto Roast section of this book for specific instructions.
"ERROR" APPEARS ON DISPLAY	<ul style="list-style-type: none"> • When using Accu-Temp, a temperature less than 90°F. or more than 199°F. has been entered. • Weight is incorrect for Auto Accu-Thaw code on guide. It is necessary to reset oven. • When using Clock, you have not entered a valid clock time.

(continued next page) 