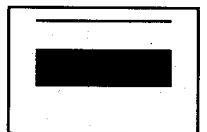


1000 watt micro

Amana[®]

**Combination Microwave and Wall Oven
Use & Care Manual**



**Models:
AOR27DE
AOR27DEW**

Amana[®]

Please Read Before Operating Oven

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Record in the space below the Model No., Manufacturing (Mfg.) No., and Serial No. recorded on the nameplate of your oven. To locate nameplate, open conventional oven door and look on the bottom of the oven door frame.

Model No. **AOR27DE or AOR27DEW** _____

Mfg. No. _____

Serial No. _____

Date Installed _____

Selling Dealer _____

Retain these numbers and your Sales Receipt for proof of purchase should warranty questions arise. Your Sales Receipt is required should warranty service be needed. Complete the registration card, which is included with the packet that comes with the oven. This must be filled out and returned to Amana Refrigeration, Amana, Iowa 52204.

IMPORTANT SAFETY INSTRUCTIONS



Recognize this symbol as a SAFETY message

WARNING

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD BE FOLLOWED TO REDUCE THE RISK OF BURNS, ELECTRICAL 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" found on page 5.
3. This appliance **MUST BE GROUNDED**. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 4.
4. Install or locate this appliance **ONLY** in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers — for example, closed glass jars — may explode and **SHOULD NOT** be HEATED in this oven.
6. Use this appliance **ONLY** for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, **CLOSE SUPERVISION** is necessary when used by **CHILDREN**.
8. **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** store this appliance outdoors. **DO NOT** use this product near water — for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.

TO REDUCE THE RISK OF FIRE IN THE OVEN 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 bag in oven.
- c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
IF THE DOOR IS OPENED THE FIRE MAY SPREAD!
- d. **DO NOT** use the cavity for storage purposes. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.

THIS APPLIANCE **MUST BE SERVICED ONLY BY QUALIFIED SERVICE PERSONNEL. CONTACT YOUR NEAREST AUTHORIZED SERVICE FACILITY FOR EXAMINATION, REPAIR OR ADJUSTMENT.**

SAVE THESE INSTRUCTIONS

FOR SAFETY'S SAKE

⚠ CAUTION

Do not touch heating elements or interior surfaces of oven — Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are oven vent openings and surfaces near those openings, oven door and window of oven door and oven racks.

IMPORTANT SAFETY INSTRUCTIONS

Use this appliance only for its intended purpose as described in this manual.

1. **Proper Installation** — Be sure your appliance is properly installed and grounded by a qualified technician.
2. **Never Use Your Appliance for Warming or Heating the Room.**
3. **Do Not Leave Children Alone** — Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. **Wear Proper Apparel** — Loose-fitting or hanging garments should never be worn while using the appliance.
5. **User Servicing** — Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. **Storage in the Appliance** — Flammable materials should not be stored in or near oven.
7. **Do Not Use Water on Grease Fires** — Smother fire or flame with a non-flammable lid, or use dry chemical or foam-type extinguisher.
8. **Use Only Dry Potholders** — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Ovens

1. **Use Care When Opening Door** — Let hot air or steam escape before removing or replacing food.
2. **Do Not Heat Unopened Food Containers** — Build-up of pressure may cause container to burst and result in injury.
3. **Keep Oven Vent Ducts Unobstructed.**

4. **Placement of Oven Racks** — Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Self-Cleaning Ovens

1. **Do not Clean Door Gasket** — The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. **Do Not Use Oven Cleaners** — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
3. **Clean Only Parts Listed in Manual.**
4. **Before Self-Cleaning the Oven** — Remove broiler pan, racks and other utensils.
5. **Listen For Fan** — A fan noise should be heard sometime during the cleaning cycle. If not, call a serviceman before self-cleaning again.

⚠ CAUTION

To Avoid the Risk of Burns, Personal Injury or Property Damage:

OVEN FIRES

Due to the nature of cooking, fires can occur as a result of overcooking, excessive grease, or component failure. Though a fire is unlikely, if one occurs proceed as follows:

1. If you see smoke from your oven, **do not open the door.**
2. Turn the oven controls OFF.
3. As an added precaution, turn off the power at the main circuit breaker or fuse box.
4. Allow food or grease to burn itself out in the oven.

OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.

If there is any damage to components, call your repair service before using the oven again. Remember, excessive grease is always a fire hazard. The best prevention is to keep your oven clean and free of excess grease build-up.

In case of grease fires:



NO!



YES!

IMPORTANT PRECAUTIONS

- Do not mix household cleaning products. Chemical mixtures may interact, with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They will stick and melt.

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: (a) Door (bent), (b) hinges and latches (broken or loosened), (c) door seals and sealing surfaces.
- (d) The oven should **NOT** be adjusted or repaired by anyone except properly qualified service personnel.

PRECAUTIONS

- (a) **Always press STOP/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.
- (c) **Eggs** must **NOT** be cooked or reheated in the shell, or with an unbroken yolk. To do so may result in a pressure build-up and eruption. Pierce the yolk with a fork or knife before cooking. Do **NOT** reheat previously cooked eggs in the microwave oven unless finely chopped or scrambled.
- (d) **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.
- (e) **Deep fat frying** must **NOT** be done in any microwave oven. The fat could overheat and be hazardous to handle.
- (f) **▲WARNING: Do not heat sealed containers in any microwave oven.** Containers with restricted openings such as syrup bottles or baby food jars must **NOT** be used for cooking. Food or liquid could expand quickly and cause the container to break.
- (g) **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.
- (h) **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.
- (i) **Metal or ceramic accessories** which have been specially designed to absorb microwave energy to provide heat ("active" accessories such as browning skilllets) 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.
- (j) **Newspapers** must **NEVER** be used in a microwave oven since they may ignite.
- (k) **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.
- (l) **Use only popcorn in 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. Use caution when handling the hot popcorn bag.
- (m) **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.
- (n) **Microwave convenience foods** are often packed in specially designed packaging. Special plates, lids, containers, or other unique packaging materials may be used. Susceptor packing material (a thin, metallized plastic film) is frequently used to help brown and crisp foods such as microwave pizzas, French fries or fish sticks. When using micro-

PRECAUTIONS CONT.

wave convenience foods with susceptor packaging or other special packaging materials, read and follow the instructions on the food package carefully. Any questions concerning microwave susceptor packaging or other special packaging materials should be referred to the manufacturer of the food product in question. Amana Refrigeration, Inc., does **NOT** endorse any brand of microwave convenience foods, or any particular type of microwave food packaging. Caution must be used when purchasing microwave convenience foods in special packaging.

- (o) **Pot Holders** may be needed for microwave cooking. Containers can become hot when heat is transferred from cooked food.
- (p) **Potatoes, tomatoes or other foods with a "skin"** must only be cooked in the microwave oven after the skin has been pierced. All foods with an outer skin or membrane must be pierced to allow steam to escape during cooking.
- (q) Do not leave the microwave oven unattended when drying **anything**. Foods or items being dried can become too dry and can ignite. If anything does ignite, keep the oven door

closed and disconnect the power, or shut off power at the fuse or circuit breaker panel. Open the oven door only after the fire ceases.

- (r) **Excess fat drippings** from meats and poultry should be removed during cooking to prevent spattering.
- (s) **We do not recommend operating the microwave oven when the oven is empty.** Damage to the oven can occur if the oven is operated empty for an extended period of time.
- (t) **All uncooked foods should be heated to a final internal temperature of at least 165°F.** For some foods, higher temperatures are recommended. The recommended temperatures for these foods kill most foodborne, disease causing organisms. Some common visual signs that indicate the cooking temperature **has** been reached:
 - Food steams throughout, not just around the edges.
 - Center bottom of dish is very hot to the touch.
- (u) **Closely supervise children** when they're cooking. Make sure they can read instructions and reach the controls. Never permit them to lean or swing on the door.

The California Safe Drinking Water and Toxic Enforcement Act of 1986 requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

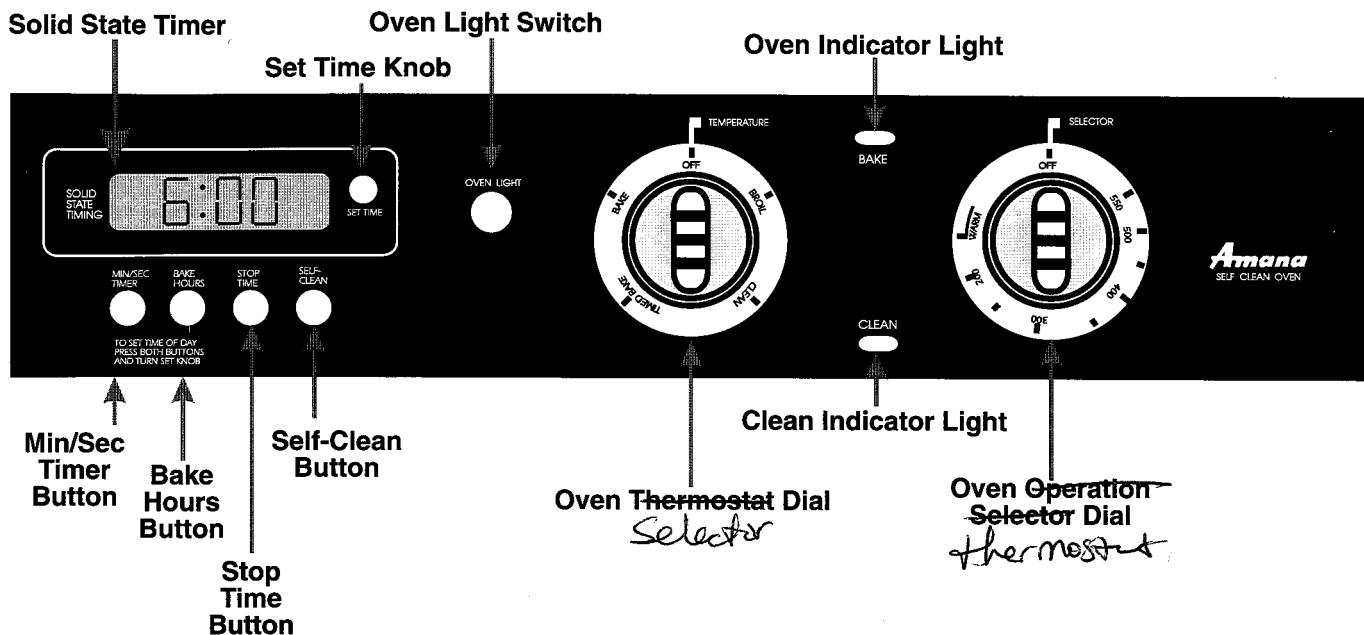
WARNING

The elimination of soil during self-cleaning generates some by-products which are on the list of substances known by the State of California to cause cancer, birth defects, or reproductive harm. To minimize exposure to these substances, always operate this appliance according to the instructions contained in this booklet, wipe up excess food spills prior to self-cleaning and provide good ventilation to the room during and immediately after self-cleaning the oven.

WARNING

To avoid the possibility of electrical shock disconnect the electrical supply before servicing this unit.

CONTROL PANEL FEATURES



Solid State Timer Control

The Solid State Timer is used to program and control all timing functions. The control has five display and programming modes that are activated by the four push buttons.

Time of day. The present time-of-day is displayed or programmed by pressing the minute/second timer button and bake hours button simultaneously. After programming, the display will show the present time-of-day. AM and PM are not indicated since this is a 12 hour clock.

Minute/second timer. Convenient for timing kitchen tasks. See page 9 for instructions on setting the timer.

Bake hours and stop time buttons allow you to bake automatically by starting and stopping the ovens for you. The stop time button can also be used to program your oven for a delayed self-clean cycle.

Self-clean button is used to set the self-clean cycle. The 3 hour cycle is already preprogrammed for you. See pages 14-16 for detailed instructions on the self-clean cycle.

Set time knob. Located just to the right of the electronic display, the set time knob is used to program desired times.

Oven Light Button: Turn on when you wish to check food without opening the oven door.

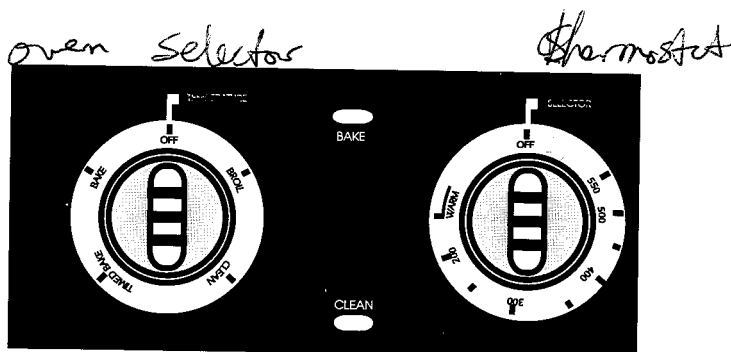
Clean Indicator Light: This light glows when the oven is programmed for the self-clean cycle. The oven door will lock when the oven reaches self-cleaning temperatures. Following the self-clean cycle, the lock light turns off after the oven temperature has dropped to a safe temperature.

Oven Indicator Light: This glows until the oven reaches the selected thermostat setting and will cycle off and on as the selected temperature is maintained.

The oven is used for baking, broiling and offers self-cleaning. It has two controls — a **thermostat dial** and a **selector dial**. These must both be set for the oven to operate.

Thermostat Dial: Set the **thermostat dial** for the oven temperature desired from WARM to 550°F. The temperatures from WARM (approximately 140°F-170°F) to 200°F, are "keep warm" temperatures and are convenient for holding cooked foods and warming foods for short periods of time.

Selector Dial: "CLEAN" and "TIMED BAKE" — Use "TIMED BAKE" for automatic operation controlled by the clock. Use "CLEAN" for the self-cleaning cycle only. During baking and self-cleaning, the broil element heats at one-fourth power. (Although the element is heating, it will not glow at this power.)



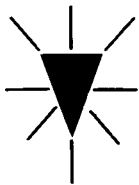
SYMBOL KEY

The symbols shown below are used in this Use and Care Manual and are a part of the clock/display on the oven control panel. To get the most from your oven, read through the following descriptions and become familiar with the symbols.



A solid arrow indicates which function (**timer, bake hours, stop time, or clean**) you are using. When you set the timer for one minute the solid arrow shows you that you are using the **minute/second timer** function.

DISPLAY WILL SHOW:



A flashing arrow shows you the functions you can check while you are using another function. Example: When you set timed bake for 2½ hours.

DISPLAY WILL SHOW:



To find out what the stop time is, push the button below the flashing arrow (**stop time button**).

DISPLAY WILL SHOW:



To return to the amount of cooking time remaining, push the button under the flashing arrow (**bake hours button**).

DISPLAY WILL SHOW:



If you want to check the time of day, push the **minute/second timer** and **bake hours** buttons at the same time.

DISPLAY WILL SHOW:



Both arrows will flash when you return to or check the time of day. This is to remind you that you have programmed your oven for **TIMED BAKED** or **CLEAN**.

You can check the **bake hours, stop time, or time of day** throughout the cooking time by following the steps given previously.



The heated casserole dish indicates that the oven is operating.



The "C" indicates the self-cleaning function has been programmed.

Throughout the rest of this manual, these control symbols will be used to help you program the oven control. The buttons and knobs which you will be instructed to use will be shaded.

HOW TO SET THE CLOCK

Immediately after your range is powered "88:88" will flash in the display until time of day is set.

To set the time of day: Push in and hold **minute/second timer** button and **bake hours** button at the same time while turning **set time** knob.

DISPLAY WILL SHOW:



The time of day is now set. To change the time of day, repeat the procedure given.

NOTE: Time of day cannot be changed when the "TIMED BAKE" or "CLEAN" functions have already been programmed. This is a 12-hour clock which does not distinguish between AM and PM.

To check the time of day (whenever another function has been programmed): Push in both the **minute/second timer** button and **bake hours** button at the same time.

HOW TO SET THE TIMER

The minute/second timer can be used by itself, as well as, when "BAKE," "TIMED BAKE," "BROIL," or "CLEAN" functions are being used.

To set the Minute/Second Timer: Push in and hold the **minute/second timer** button while turning **set time** knob to select length of time desired.

DISPLAY WILL SHOW:



NOTE: The solid arrow (▼) indicates you are using the timer function. The timer is shown as "minute:seconds" in the display.

OVEN HINTS

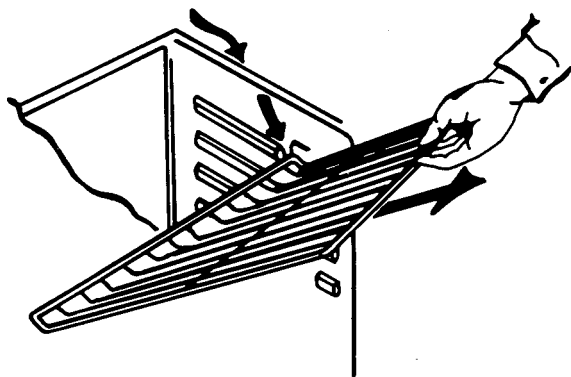
The Oven Racks

The oven racks are designed with stop-locks so that when placed **correctly** on the rack supports, they will stop before coming completely out from the oven, and will not tilt when removing food from or placing food on them.

Pulling out rack to stop-lock position is convenient when lifting heavy foods. It is also a precaution against burns from touching hot surfaces of door or oven walls.

TO REMOVE oven racks from the oven, pull rack to the front of the oven, lift front edge upward and lift rack out. Be certain that the oven racks are cool before touching.

TO REPLACE racks in oven, insert racks by holding front edge slightly upward while sliding rack toward rear of oven: it will slide into place. Note that the raised edge of the racks should be to the back of the oven.



The display will increase in one-second increments as you turn the set time knob for settings of up to one-minute; by ten-second increments for settings from one minute to ten minutes; and by one-minute increments for settings over ten minutes. The timer can be programmed for up to 99 minutes.

After you set the time, a lapse of approximately 4 seconds will occur before your entry actually begins to count down.

An intermittent tone will sound for 2 minutes when the time has elapsed. **To turn off the tone**, push the minute/second timer button once. The display will show 0:00 momentarily then return to time of day.

To change the timer: Turn the set time knob clockwise to increase the time or counterclockwise to decrease the time.

To cancel the timer: Turn the set time knob counterclockwise until "0:00" shows in the display. Time of day will return to display.

To check remaining time on the timer (when you also have another oven function programmed): Push in the minute/second timer and remaining time will show in the display.

Energy-Saving Tips

- Preheat the oven only when necessary. Some foods will cook satisfactorily without preheating. If preheating is necessary, as for most baked goods, keep an eye on the Oven Indicator Light, and put food in the oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door closed as much as possible. Use the oven light and check food through the oven window.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same amount of time.

NOTE:

Do not move the door lock lever to the "Clean" position (far right) for normal bake or broil operation. Moving the lever to the right may cause the lock mechanism to lock the door in the closed position at normal bake temperatures.

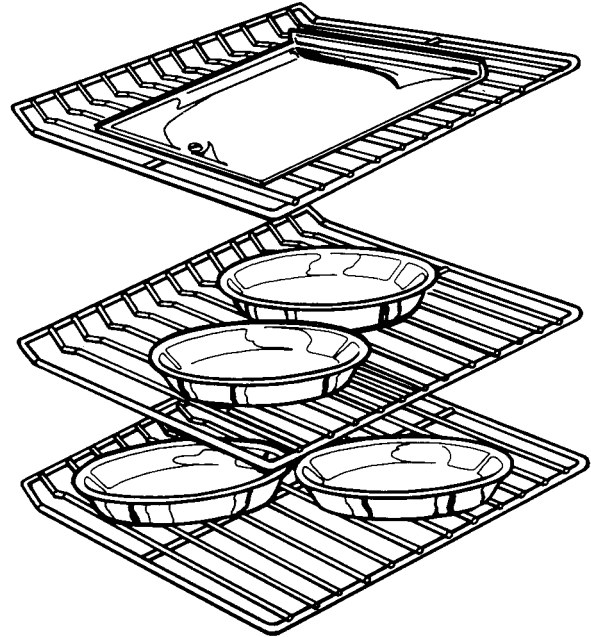
If the door lock lever is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the door lock lever.

Do not force the door lock lever as this may cause permanent damage to the door lock.

NOTE: The oven is vented through the vent grill area below the control panel so moisture from normal oven cooking may appear on the underside of the oven vent area.

Pan Placement

- When using a large, flat pan that covers most of the oven rack, use only one pan at a time, for best results.
- When using two racks and several pans, stagger the pans so no pan is directly above another. Place racks so that 1½ inches of air space are left above, below, and around all sides of each pan. Baking and browning evenly depend on proper air circulation in the oven; and proper circulation requires air space. If possible, place racks in bottom position and second-from-top position when baking on both racks.
- For mixes, prepackaged and frozen foods, follow label directions. Remember, however, that cooking times are approximate and can be adjusted to suit personal preferences.
- For possible pie or casserole overflow, cut a piece of aluminum foil slightly larger than the utensil, turn up edges and place on the rack below food item.



CAUTION

To Avoid the Risk of Fire:

Do not place aluminum foil directly on oven bottom, on oven heating element, or cover entire oven rack. Air circulation is needed for proper baking.

BAKING

Before baking, always slide racks into desired position while oven is cool. Use the minute timer to help make baking easier.

To use for regular baking:

1. Set the **thermostat dial** to the desired temperature.
2. Turn the **selector dial** to "BAKE".
3. When baking is completed turn the thermostat and selector dials to OFF.

Preheating the oven

For best results, always preheat the oven unless the recipe states otherwise. Set the **thermostat** and **selector dials** and allow the oven to heat until the oven indicator light goes out. A cold start — without preheat — may be used for meats, oven meals, clock-controlled operations and when the recipe specifies.

The Oven Indicator Light glows until the oven reaches the selected temperature and will cycle off and on as the selected temperature is maintained.

Do not slide the door lock lever to the right for normal baking. This is ONLY used during the self-clean cycle.

This is how oven operates during baking or roasting:

The air within the oven is heated by the bake element, located at the bottom of the oven and the broil element at the top of the oven. The heated air moves around the oven to heat the food within the pans.

Note: Only the bake element will glow red during baking.

Your new range may smoke for the first half hour of operation burning off light protective oil on some parts.

AUTOMATIC TIMED BAKING

You can program the oven to come on now, or automatically turn on later in the day and then turn off automatically.

CAUTION

To avoid the risk of fire or property damage: Never attempt to broil using the automatic setting. Inaccuracies in setting dials could result in overcooking. Broiling should NEVER be done unattended.

Planning Automatic Oven Meals

The suggestions below will give you an idea of the types of foods to use when planning an automatic oven meal. The different foods must cook in the same length of time and at one oven temperature.

Foods that work most successfully are those commonly done in the oven:

MEATS	Those usually baked or roasted.
BREADS	Those made with baking powder.
FRUITS	Those usually baked, such as pies or cobblers.
TOMATOES	Stuffed, breaded or scalloped.
POTATOES	Baked or scalloped.
VEGETABLES	Most yellow vegetables and beets work well. Use 1 cup of water, 1 Tbsp. butter in covered casserole for 1 lb. fresh or 1 pkg. frozen vegetables.

Foods to avoid: custards, cream fillings, cream sauces, yeast breads, vegetables of cabbage type (cabbage, cauliflower, broccoli, brussels sprouts).

CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins. Never hold meat, poultry, milk, eggs, or fish products more than 2 hours.

The safest foods to use are frozen casseroles and main dishes, or non-frozen soups or casseroles which do not contain meat, milk, eggs or fish.

Setting the automatic oven to start "now":

Recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork.

1. Place food in oven.
2. Check to see that clock is set at correct time of day. (See instructions on page 8).
3. Set controls as follows:
 - Push in and hold **bake hours** button while turning set time knob to the amount of time needed to cook your food. The display timer will increase in one-minute increments.
 - Turn **selector dial** to "TIMED BAKE".
 - Turn **thermostat dial** to correct cooking temperature.
 - The oven indicator light will glow.

NOTE: The solid arrow (▼) indicates you are using the bake function. The baking time is shown as "hours:minutes" in the display.

A stop time is automatically calculated for you. You may check it by pushing the **stop time** button.

- An intermittent tone will sound when time has elapsed. **To turn off the tone**, push either bake hours or stop time button once. The display will show 0:00 momentarily then return to time of day.
- **To check the amount of baking time remaining**, push the bake hours button.
- **To return to time of day**, push both minute/second timer and bake hours buttons at the same time.
- The length of the cooking time may be changed at any time by pushing in and holding the bake hours button while turning the set time knob to adjust cooking time.

Example:

If the time of day is 2:00 p.m., and the food is to be cooked 2½ hours at 325°F, here's what you do.

- Push in bake hour button while turning set time knob to 2:30 (2 hours and thirty minutes).
- Turn selector dial to "TIMED BAKE."
- Turn thermostat dial to 325°F.



DISPLAY WILL SHOW:

Here is what happens:

- The oven comes on and the oven indicator light will glow.
- When the selected temperature of 325°F is reached, the oven indicator light cycles off and on indicating oven temperature is being maintained.
- At 4:30 the oven turns off automatically, the oven indicator light turns off, and a tone sounds.
- Turn thermostat dial to "OFF".
- Turn selector dial to "OFF".

NOTE: Both arrows will flash until cooking time has elapsed.

Food should be removed when cooking time has expired or it will tend to overcook. When you remove the food, turn the **thermostat dial** to OFF and **selector dial** to OFF.

To stop or interrupt automatic oven cooking:

1. Push in and hold bake hours button while turning set time knob to "0:00". The display will return to time of day after a few seconds.
2. Turn thermostat dial to "OFF".
3. Turn selector dial to "OFF".

Setting automatic oven to start "later":

Recommended for cured or frozen meats and most fruits and vegetables.

1. Place food in oven.
2. Check that clock is set at correct time of day. (See instructions on page 8).
3. Set controls as follows.
 - Push in and hold **bake hours** button while turning **set time** knob to the amount of time needed to cook your food. The display timer will increase in one-minute increments.
 - Push in and hold **stop time** button while turning **set time** knob to the time of day you wish the food to stop cooking.
 - Turn **selector dial** to "TIMED BAKE".
 - Turn **thermostat dial** to correct cooking temperature.
 - The start time for the delayed baking is automatically calculated for you. The oven will turn on when the start time is reached, bake for the selected length of time, and then shut off automatically when the selected stop time is reached.
 - An intermittent tone will sound when the time has elapsed. **To turn off the tone**, push either bake hours or stop time button once. The display will show "0:00" momentarily then return to time of day.
 - **To check the amount of baking time remaining**, push the bake hours button.
 - **To check the stop time**, push stop time button.
 - **To return to time of day**, push both minute/second timer and bake hours buttons at the same time. Both arrows will flash until baking time has elapsed.

Note: The oven control can be set for delayed automatic cooking up to twelve hours only.

Example:

If the time of day is 3:00 p.m., and food is to be cooked at 350°F for 2 hours and should be ready to serve at 6:00 p.m. — here's what to do:

- Push in and hold **bake hours** button while turning **set time** knob to "2:00" (two hours).
- Push in and hold **stop time** button while turning **set time** knob to 6:00 (six o'clock).
- Turn **selector dial** to "TIMED BAKE."
- Turn **thermostat dial** to 350°F.

DISPLAY WILL SHOW:



Here is what happens:

- At 4:00 p.m., start time setting will turn oven on and the oven indicator light will glow.
- When the selected temperature at 350°F is reached, the oven indicator light begins cycling on and off indicating that temperature is being maintained.
- At 6:00 p.m. the oven will turn off automatically, the oven indicator light will turn off and a tone sounds.
- Turn **thermostat dial** to "OFF".
- Turn **selector dial** to "OFF".

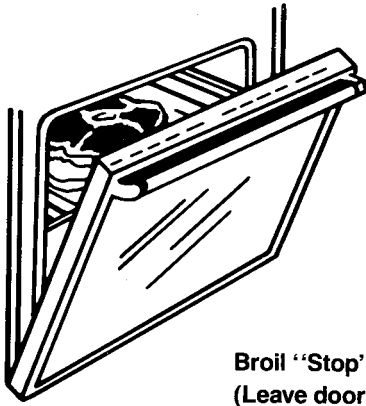
Food should be removed when cooking time has expired, or it will tend to overcook. When you remove the food, turn the **thermostat dial** to OFF and the **selector dial** to OFF.

To stop or interrupt automatic oven cooking:

1. Push in and hold **bake hours** button while turning **set time** knob to "0:00". The display will return to time of day after a few seconds.
2. Turn **thermostat dial** to "OFF".
3. Turn **selector dial** to "OFF".

Note: The fan will automatically come on when a delayed baking function has been set. This is a safety feature designed to keep the electrical components cool.

BROILING



Broil "Stop" Position
(Leave door ajar as shown
for all oven broiling.)

To use the oven for broiling:

1. Slide oven rack into correct position. Place food on grid of broiler pan and set broiler pan on oven rack.
2. Turn **thermostat dial** to desired temperature.
3. Turn **selector dial** to "BROIL".
4. Open door to broil "stop" position.
5. When broiling is completed, turn **thermostat dial** to "OFF" and **selector dial** to "OFF".

To use the oven for preheated broiling:

Most foods do not need preheated broiling. However, if broiling instructions indicate preheating, set oven control dials as described in steps 2 and 3. Close oven door and allow oven to preheat. Oven Indicator Light will shut off when oven is preheated. Place broiler pan with food on oven rack and leave door open to broil "stop" position.

NOTE: Do not use abrasive cleaners to clean the broiler pan or grid since these may scratch the finish.

Helpful hints

Always use grid with broiler pan as it allows fat to drain away from meat as it cooks. A small amount of water ($\frac{1}{3}$ to $\frac{1}{2}$ cup) placed in the broiler pan (under the grid) also helps to reduce spattering and smoking.

- For best results, use recommended rack position. Use second-from-top rack for most broiling.
- For even cooking on both sides, always start meat on a cold broiler grid.
- Trim outer layer of fat from steaks and chops. To keep meat from curling, slit fatty edge.
- Allow approximately $\frac{1}{2}$ - $\frac{2}{3}$ of the recommended time for first side, then turn the food. It is not always necessary to turn fish.
- To retain juices, avoid piercing meat with fork or knife, use tongs instead. Also, season foods after broiling since salt, etc. can dry out the meat by drawing juices from the meat.
- Broiler element (upper oven element) operates alone for broiling.
- Brush food with butter or margarine, if desired. Brush top of chicken or fish several times as it broils. When broiling fish, spray broiler grid with non-stick cooking spray to avoid troublesome sticking.
- When broiling is completed, remove broiler pan from oven... if pan and grid are left in heated oven they will be more difficult to clean.

CAUTION

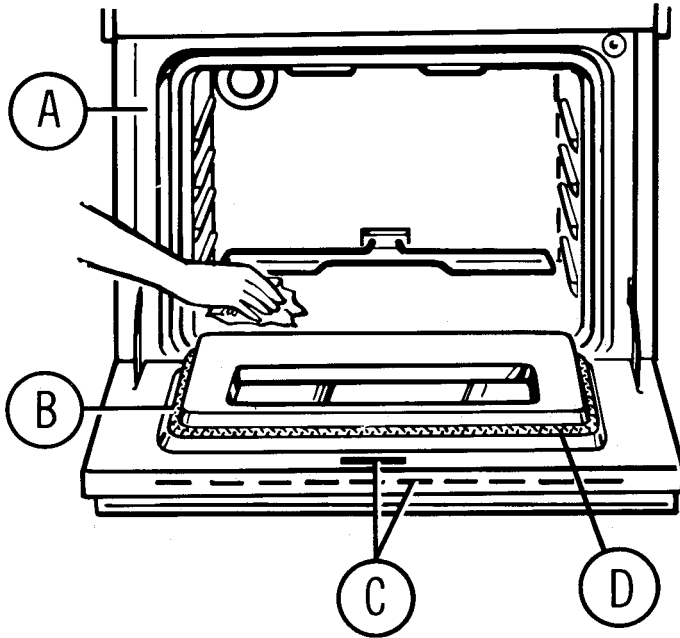
To Avoid the Risk of Fire, Never Place Foil Over the Broiler Grid.

To minimize clean-ups, the broiler pan may be lined with foil, but foil should NEVER be placed to cover the top of the grid during broiling; it will trap grease near the heating element and may cause it to smoke or catch fire.

OVEN CARE AND CLEANING

The self-clean feature is designed to eliminate the necessity for scrubbing and scouring soil baked onto the oven interior. Food soils on the oven walls become harder and harder to remove with each heating in the normal range of oven temperature (150°F-550°F). The self-clean cycle heats these soils to a much higher temperature (860°-900°F), where soil is incinerated or "burned-off". (See self-cleaning instructions on pages 15-16).

Do not use commercial oven cleaners on the self-cleaning oven since this could damage the porcelain finish. All surfaces can be washed safely with detergent and hot water (except heating elements.). This can be done to minimize over-all cleaning. To retain the original appearance, rinse and wipe the surfaces dry after washing.



- (A) Oven Front Frame
- (B) Oven Door Outside of Gasket
- (C) Vent Openings in Door
- (D) Oven Door Gasket (Do not clean.)

CAUTION - TO AVOID DAMAGE TO THE OVEN:

Do not use chemical oven cleaners in the oven. If cleaners are not entirely removed (they are not always visible), they may have a reaction with oven interior at the high temperature of the self-cleaning cycle, causing etching of oven interior.

Before operating self-cleaning cycle:

1. Remove all articles in oven.

Remove all pots, pans, broiler pans and anything else that may be stored in the oven.

Remove oven racks. If the oven racks are left in the oven during self-cleaning, they will permanently discolor and warp.

2. Wipe up large spillovers and excessive grease.

Wipe excessive grease and spillovers from bottom of oven. Heavy spillovers that can be readily wiped up should be removed from the oven before the cleaning cycle is started. These thick spillovers keep the cleaning heat from reaching the bottom of the spillover and could leave small dark uncleaned spots. Removing the heavy spillovers also helps eliminate excessive smoking during the self-cleaning cycle. The heating element lifts up for ease in removing these spillovers.

3. Wipe soil from oven frame and oven door surrounding gasket while the oven is cool.

The oven front frame and the edge of the oven door that is outside the door seal may not be cleaned by the heat. Do not scrub or clean oven door gasket (D). Clean spatters or spills on oven front frame (A) and oven door surrounding the gasket (B) using a cloth dampened with detergent and hot water. Also clean just inside the oven cavity (about 2 inches) where the door will rest inside the oven. Rinse well, being careful not to allow water to run into openings in top of door (C). (See diagram at left.) It's easiest to clean these areas before the self-clean cycle. Use detergent and hot water or a non-scratch scouring pad, and rinse well. Never use a commercial oven cleaner on or around the self-clean oven.

Wipe entire surface even though it may not appear dirty. The reason is that heat will sometimes cause unnoticeable soil and spatters to bake on and they will be more difficult to remove after the self-cleaning cycle.

IMPORTANT: Do not clean the broiler pan, broiler grid or cooking utensils in the oven self-clean cycle. Heavy grease buildup on these items can produce smoke and fumes which can be discharged into the kitchen. Also, high cleaning temperatures can cause damage to cooking utensils.

Oven self-cleaning hints:

- A convenient time to self-clean the oven is the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. **Excessive** smoke may indicate excessive spillovers have not been wiped up or there may be a faulty gasket which should be checked by an authorized service person.
- The oven should be cleaned before it gets "excessively dirty" — which means something different to every cook! If the oven is not clean after one cycle, repeat cleaning cycle, or increase the length of clean time in the next cycle.
- If oven racks do not glide easily after the self-clean cycle, lightly wipe sides of oven racks with cooking oil after cleaning cycle is completed. This helps racks slide easily and avoids damaging the porcelain oven interior. Use only a small amount of oil, too much can soil the oven.

HOW TO START THE SELF-CLEAN CYCLE

To Start Self-Clean Cycle Now

Read previous section "Before You Start the Self-Clean Cycle," before proceeding. Check that the clock is set to correct time of day.

1. Close oven door.
2. **To start cleaning now:** Push **self-clean** button once.
3. Turn **selector dial** to "CLEAN".
4. Turn **thermostat dial** to "OFF".
5. Lock the oven door by moving the **Door Lock Lever** as far to the right as it will go. The oven door must be locked in order for self-cleaning to take place.

DISPLAY WILL SHOW:



(right arrow)

NOTE: The solid arrow indicates you are using the self-clean function. The cleaning time is shown as "hours:minutes" in the display.

A three-hour self-cleaning cycle has automatically been programmed for you. The length of time can be changed, if you desire, by turning the **set time** knob to the length of time desired. Recommended cleaning time is 2-4 hours depending on the amount of soil in the oven. Adjust cleaning time by turning time set knob to select desired time.

NOTE: The maximum length of time for self-cleaning is 4 hours.

The oven is now set for self-cleaning. The lock indicator light will glow. When cleaning is finished or interrupted, the lock indicator light will turn off.

To check the amount of cleaning time remaining, push self-clean button ONCE. (IF SELF-CLEAN BUTTON IS PUSHED MORE THAN ONCE, THE FUNCTION WILL BE CANCELLED.)

To check the stop time, push the stop time button.

To return to time of day, push in and hold both minute/second timer and bake hours buttons.

NOTE: ^{one (left)} Both arrows will flash until cleaning time has elapsed.

Exterior surfaces of the wall oven will become hot during the self-clean cycle. Care should be taken to prevent burns.

See page 16 for further self-clean information.

To Start Self-Clean Cycle Later

Read previous section "Before You Start the Self-Clean Cycle," before proceeding. Check that clock is set to correct time of day.

1. Close oven door.
2. Lock oven door by moving the **Door Lock Lever** as far to the right as it will go. The oven door must be locked in order for self-clean cycle to operate.
3. Turn **selector dial** to "CLEAN".
4. Turn **thermostat dial** to "OFF".
5. **For delayed start:** Push **self-clean** button once. If cleaning time other than 3 hours is desired, turn set time knob to desired clean time. (Recommended cleaning time is 2-4 hours depending on the amount of soil in the oven.)
6. Push in and hold **stop time** button while turning **set time** knob to time of day you want the self-clean cycle to stop. For example, if you want the self-clean cycle to finish at 8 o'clock, turn set time knob until "8:00" appears in display. (the self-clean cycle can be delayed up to twelve hours.)



(right arrow)

NOTE: The solid arrow indicates you are using the self-clean function. The cleaning time is shown as "hours:minutes" in the display.

A three-hour self-cleaning cycle has automatically been programmed for you. The length of time can be changed, if you desire, by turning the **set time** knob to the length of time desired. Recommended cleaning time is 2-4 hours depending on the amount of soil in the oven. Adjust cleaning time by turning time set knob to select desired time.

NOTE: The maximum length of time for self-cleaning is 4 hours.

The oven is now set for delayed self-cleaning. The oven control automatically calculates the time of day when the oven will turn on. At this time, the light will glow and the self-clean cycle will operate for the selected length of time and then automatically turn off at the stop time you selected.

To check the amount of cleaning time remaining, push self-clean button ONCE. (IF SELF-CLEAN BUTTON IS PUSHED MORE THAN ONCE, THE FUNCTION WILL BE CANCELLED.)

To check the stop time, push the stop time button.

To return to time of day, push in and hold both minute/second timer and bake hours buttons.

NOTE: ^{one (left)} Both arrows will flash until cleaning time has elapsed.

Exterior surfaces of the wall oven will become hot during the self-clean cycle. Care should be taken to prevent burns.

See page 16 for further self-clean information.

What happens during the self-clean cycle

- When this procedure for self-cleaning has been followed, the "Clean" and "Oven" lights will light indicating that the heating elements are in operation and the oven is in "Clean". For delayed start, indicator lights will turn on when calculated start time is reached. As the temperature increases, the door will automatically lock and the lock lever will not be able to be moved. This is a safety measure which prevents the oven door from being opened under high temperature conditions.
- Both the upper and lower oven elements are on during cleaning.
- The temperature will continue to rise to about 900°F where it will stay for the remainder of the cleaning time. (**Note:** The first few times the self-cleaning system is used, there may be minor smoking and a slight odor as the oven insulation "cures." This will disappear after the first few cleaning cycles.)
- The vapor and smoke generated during the self-cleaning cycle is catalytically cleaned before being discharged into the room.
- The oven vent exhausts vapor and warm air during self-cleaning cycle. It should always be left unobstructed.
- You may notice some wisps of smoke from around the door or oven vent at the beginning of the cleaning cycle.

The "Oven" light will turn off as soon as the self-cleaning time has elapsed (indicating that the oven elements are no longer on).

To interrupt self-cleaning cycle: (while "Clean" light is on)

1. Push **self-clean** button **once**. Display will return to the time of day after a few seconds. Or push **self-clean** button while turning **set time** knob to "0:00". Display will return to time of day after a few seconds.

2. Allow oven to cool **before** attempting to open door.
3. Turn **thermostat dial** to "OFF".
4. Turn **selector dial** to "OFF".

After self-cleaning cycle:

1. Approximately one hour after self-cleaning, the oven temperature will fall to about broiling temperature and the door latch can be moved to the left to open the door. If the Door Lock Lever does not move, allow an additional 10 minutes cooling time.
2. Turn **selector dial** to "OFF".
3. Leave door ajar to finish cooling oven.
4. Remove any ash from bottom of oven with a damp paper towel. If small, dark burned-on spots remain inside the door or oven they may require some manual cleaning.

If there are white spots in the interior of the oven, they should be removed with a non-scratching, scouring pad before the oven is used again. These spots are a salt residue which cannot be removed during the self-clean cycle.
5. Remove any baked-on soil from around oven door and oven frame with damp cloth and cleanser.

Remember:

Oven door cannot be unlocked while **clean light** is on.

CARE AND CLEANING OF OTHER PARTS

Wash all surfaces frequently with detergent and hot water to minimize overall cleaning. To preserve the original appearance, rinse and wipe the surfaces dry after washing.

Several different materials have been used in the construction of your oven. Each material is well-suited to its specific purpose, but care and cleaning of these materials differ. Some materials are harmed by cleaning agents that work well on others.

Material or Finish	Oven Part	To Remove Soil
Porcelain Enamel	Broiler Pan	<ul style="list-style-type: none">• Detergent and hot water.• Use non-abrasive plastic/nylon scouring pads.
Chrome	Oven Racks Broiler Grid	<ul style="list-style-type: none">• Detergent and hot water.• Cleaners recommended for use with chrome.• All removable chrome parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons water to loosen the soil.
Painted and Brushed Aluminum	Vent Trim Control Panel Trim Door Trim Oven Frame	<ul style="list-style-type: none">• Detergent and hot water.• Never allow commercial oven cleaners to contact aluminum parts. The aluminum will become permanently dulled or darkened by these products.
Glass, Plastic	Control Dials and Buttons Control Panel Oven Door	<ul style="list-style-type: none">• To remove control knobs and buttons, pull off of control shaft.• Detergent and hot water only. Avoid getting liquid into openings. Dry thoroughly before replacing.

SPECIAL INFORMATION

To replace oven light bulb



CAUTION

To avoid the risk of burns or electrical shock: *Disconnect electrical current to the appliance at the wall outlet fuse or breaker box.

*Wait until the oven and light are cool.

- Make sure the oven is cool before starting.
- Wear a glove.
- Unscrew the bulb cover counterclockwise.
- Unscrew the bulb counterclockwise.
- Replace the bulb with a 40 watt appliance bulb.
- Replace the bulb cover. Do not over-tighten the cover. A cover that has been over-tightened will be difficult to remove.

Oven vent fan

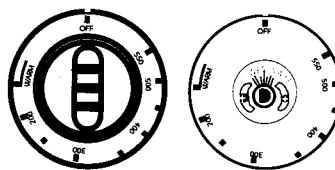
A small fan is located above the oven behind the oven vent. The fan is thermostatically controlled and will come on automatically after the oven has been operating. The oven vent fan will remain on while the oven is turned on and will continue to operate.

Anytime the oven is in the bake, clean and broil cycles, the fan will run at low speed.

When the temperature gets above 150°F the fan will run on high speed.

The purpose of the fan is to keep a flow of air passing over and around the control components, providing for a longer life expectancy of these parts.

Oven Temperature Adjustment



1. Remove Thermostat Knob.
2. See Factory Set Position.
3. Loosen Screws and adjust one line.

After using the conventional oven for a period of time, you believe foods are consistently underdone or overdone, make the following adjustments:

1. Gently pull off the Thermostat Knob.
2. Under the knob you will find a pointer plate. Loosen the screws on the pointer plate and **adjust the pointer only one line.** Turning the pointer to the left will raise the temperature and to the right will lower the temperature. Each line represents 10°F.
3. Tighten the screws and replace the thermostat knob.
4. Use the oven for a period of time, and repeat the above procedure if necessary. **Move the pointer plate only one line each time.**

Oven Door

You may wish to remove the oven door to better allow you to clean up a large spill. Use care when following these instructions.

Removing oven door:

Use caution as oven door is heavy.

1. Open door to broil (first stop) position.
2. Grasp the door firmly at each side and lift upward and off.

To Replace oven door:

1. Align door with hinge arms.
2. Slide door down and into place. Be sure door is all the way down on hinges before closing, to prevent the possibility of chipping porcelain.

MICROWAVE OPERATING INSTRUCTIONS

CHANGING OVEN SIGNAL

Your oven features an entry signal and an end-of-cycle signal that are programmed to be on, but can be deactivated, if you choose. The entry signal is set to "beep" whenever a pad is pressed. It confirms the oven has "read" and accepted your instructions. The end-of-cycle signal is set to "beep" at the end of the cooking time or when food has reached a set temperature.

Follow these instructions, to cancel the entry signal or end-of-cycle signal:

1. Press and hold **MEMORY SET** for 5 seconds or until "OP:10" or "OP:11" is displayed. (See chart for definition of signal options.)
2. To change the signal option, press **0** if you wish to deactivate the entry signal. Press **1** if you wish to activate the entry signal.
3. Press **MEMORY SET**. "OP:20" or "OP:21" will be displayed. You are now ready to change the signal option for the end-of-cycle signal, if desired.
4. To exit the signal option mode, press **STOP/RESET** once.

SIGNAL OPTIONS

Option Number	Option Function
OP:10	Prevents a beep signal from sounding when a pad is pressed.
OP:11*	Allows a beep signal to sound when a pad is pressed.
OP:20	Prevents the end-of-cycle signal from sounding when heating time is over. **
OP:21*	Allows a signal to sound at the end of the heating time and timer cycle.

*As shipped from factory

**It also prevents the end of timer signal from sounding.

CHECKING OVEN OPERATION

A. Oven Light

The oven light will come on when the door is opened. It will also come on when the oven is operating.

B. Set the Clock

1. Press **CLOCK**. "CLOCK" will be displayed.
2. Enter the time of day. For example, if it is 10:35 (a.m. or p.m.) press **1,0,3,5**, in that order.

C. Check operation of the interlock systems. The **START** and **STOP/RESET** turn the oven on and off. Microwave energy is generated only when the door is closed, cooking time, weight or temperature has been set and **START** has been pressed. In addition, the oven has interlock switches to assure no microwave energy is generated when the door is open. To check or remove food before the cooking time has elapsed, you may either press **STOP/RESET** or open the oven door to turn the oven off. Before the oven door opens, hidden interlock switches sense the motion of the door handle and automatically turn the oven off.

Here is how you may check the operation of **START**, **STOP/RESET** and the interlock switches:

1. Place a glass of water in oven and close oven door.

3. Press **CLOCK** again. The clock is now set. If oven power is interrupted (for example, if the supply circuit is disconnected, or if there is a power failure), all programming instructions will be erased. When power is reconnected dashes will appear in the display. You must then reset the clock as indicated above.

2. Press **TIME ENTRY**.

3. Press **5**, then **0**.

4. Press **START**. The oven should operate and the oven light should come on.

5. Press **STOP**. The oven should shut off immediately and the sound of the motor should cease. The oven light should go out.

6. Open oven door fully. The oven light should come on when the door is opened.

7. Press **STOP/RESET**.

If under any of the preceding conditions the oven does not operate as stated, do not use it. Call your Amana dealer or authorized service agency.

THE CONTROL PANEL

READOUT DISPLAY — Normally shows time of day.

- Shows remaining time when cooking by time or using the Timer.
- Shows actual or set temperature when cooking to temperature.

MEMORY SET — Used to change the preset time for each of the preprogrammed pads. See page 20. Oven signal options may also be changed as described on page 18.

TIME ENTRY — Used when changing the time for the preprogrammed food pads or to program the oven for a time not in the oven memory. See page 20.

ACCU-TEMP — Used to cook by temperature. Press after first inserting the probe into the probe plug on the interior oven wall. See page 27.

MEAT, POULTRY, FISH — Programs the oven to defrost each specific item by weight. See page 26.

ACCU-THAW — Programs the oven to defrost food by time. See page 21.

COOKMATIC LEVEL — Programs cooking power level lower than full power. See page 20.

STOP/RESET

- Press once to stop the oven when operating.
- Press twice to cancel mistakes.

START — Starts oven operation.

TIMER — Lets you time a separate task, even if the oven is cooking. See page 21.

LOCK

- Programs the oven to lock all key pads so they can not be used.
- Programs the custom lock function so only one pad of your choice can be used. See page 29.

NUMBERS

- Press after Time Entry when programming the oven to heat by time.
- Press one number pad, after Accu-Temp, that represents the desired end heating temperature.



REHEAT 1 — Programmed to heat for 10 seconds.

REHEAT 2 — Programmed to heat for 30 seconds.

REHEAT 3 — Programmed to heat for 1:30.

FROZEN VEG. PAD — Programmed to heat a 9-10 oz. package of frozen vegetables for 4:00.

MINI MEAL PAD — Programmed to heat one 7½-8½ oz. single serving lunch meal for 1:00. This pad can heat up to four mini meals at one time.

SOUP PAD — Programmed to heat a 10½-11 oz. size serving of soup for 1:45. This pad can heat up to four servings of soup at one time.

POTATO PAD — Programmed to cook one 6-7 oz. size baking potato for 3:00. This pad can cook up to eight potatoes at one time.

HOT DRINK PAD — Programmed to heat one cup of your favorite beverage for 1:15. This pad can heat up to four individual cups of liquid at one time.

POPCORN PAD — Programmed to pop one 3.5 oz. package of microwave popcorn for 2:45.

PIZZA PAD — Programmed to heat one single serving microwave pizza for 2:45.

CLOCK — Sets time of day. See page 18.

IF YOU MAKE A MISTAKE

- If the oven is not operating yet, press **STOP/RESET**. This cancels everything. You must program the oven again.
- If the oven is operating, and it appears to be doing something you don't want it to do, press **STOP/RESET** once to stop the oven. Press **STOP/RESET** a second time to cancel everything. You may now program the oven again.

THE ERROR SIGNAL

- The oven will sound an Error Signal (a short tone) when you attempt to program something illogical:
- If you attempt to program a Cookmatic Level with Accu-Thaw.
 - If you attempt to enter or exit a lock mode and an incorrect sequence of digits is entered.
 - If you attempt to enter an invalid clock time.

USING THE PREPROGRAMMED FOOD PADS

1. Place the food in the oven and close the oven door.
2. Press **STOP/RESET** to clear the display.
3. Press the desired preprogrammed pad. The preprogrammed time and "MICRO" will be displayed.
NOTE: If you press any of the multiple food pads, MINI MEAL, SOUP, POTATO OR HOT DRINK, a "1" and two letters representing the pad name will be displayed. For example, if you press pad **5**, "LU" (for Lunch) will be displayed.

4. Press **START**. The oven will operate and the time will count down. "MICRO" and "POWER" will be displayed.
5. The oven will stop and sound a signal at the end of the cooking time.
NOTE: To stop the oven, press **STOP/RESET** once. To clear the display, press **STOP/RESET** twice.

USING THE PREPROGRAMMED CONVENIENCE FOOD PADS

Your oven features ten preprogrammed number pads specifically designed to cook some of the more popular microwaveable foods fast and easy using full power. The chart below outlines each preprogrammed pad in detail.

Pad Number	Pad Name	Preprogrammed Time	Uses	Instructions										
1	REHEAT	10 seconds	Reheat a cinnamon roll or soften butter.											
2	REHEAT	30 seconds	Reheat a slice of pizza or cook a scrambled egg.											
3	REHEAT	1 min., 30 sec.	Reheat a plate of food or a cheese spread.											
4	FROZEN VEG.	4:00 minutes	Designed to cook a 9-10 oz. package of frozen vegetables to serving temperature. Follow these guidelines to reprogram the pad to cook other package sizes of frozen vegetables. <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>Package Size</th> <th>Time</th> </tr> </thead> <tbody> <tr> <td>4-5 oz.</td> <td>2:00-2:30</td> </tr> <tr> <td>6-8 oz.</td> <td>2:00-3:00</td> </tr> <tr> <td>12-16 oz.</td> <td>4:30-6:00</td> </tr> <tr> <td>28-32 oz.</td> <td>9:00-11:00</td> </tr> </tbody> </table>	Package Size	Time	4-5 oz.	2:00-2:30	6-8 oz.	2:00-3:00	12-16 oz.	4:30-6:00	28-32 oz.	9:00-11:00	Empty the contents of the package into a 1-1½ quart casserole dish. Heat, covered. Stir halfway through the cooking time. Note: If heating vegetables in a pouch, pierce pouch before heating.
Package Size	Time													
4-5 oz.	2:00-2:30													
6-8 oz.	2:00-3:00													
12-16 oz.	4:30-6:00													
28-32 oz.	9:00-11:00													
5	MINI MEALS	1 minute	Designed to heat a 7½-8½ oz. (room temperature) lunch sized serving mini meal, such as Hormel Micro Cup™, Chef Boyardee® Microwave Meals and Lunch Buckets, to serving temperature. Up to four individual meals can be heated at one time. See page 20 for instructions. Follow these guidelines to reprogram the pad to heat other single serving meals. <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>Package Size</th> <th>Time*</th> </tr> </thead> <tbody> <tr> <td>7½-8½ oz. (refrigerated temperature)</td> <td>1:35-1:50</td> </tr> <tr> <td>10½ oz. (room temperature)</td> <td>1:35-1:50</td> </tr> <tr> <td>10½ oz. (refrigerated temperature)</td> <td>2:10-2:20</td> </tr> </tbody> </table>	Package Size	Time*	7½-8½ oz. (refrigerated temperature)	1:35-1:50	10½ oz. (room temperature)	1:35-1:50	10½ oz. (refrigerated temperature)	2:10-2:20	Prepare the mini meal for heating per the package instructions. Stir soups before heating to prevent boil overs. Stir all mini meals before serving.		
Package Size	Time*													
7½-8½ oz. (refrigerated temperature)	1:35-1:50													
10½ oz. (room temperature)	1:35-1:50													
10½ oz. (refrigerated temperature)	2:10-2:20													
6	SOUP	1 min., 45 sec.	Designed to heat a 10½-11 oz. can of ready-to-eat soup to serving temperature. Up to four individual servings of soup can be heated at one time. See page 20 for instructions.	Stir soup vigorously or pour from the can into the serving bowl before reheating to prevent boil overs. Cover with vented plastic wrap, for faster more even heating.										
7	POTATO	3 minutes	Designed to cook a 6-7 oz. baking potato. Up to 8 potatoes can be cooked at one time. Follow these guidelines to reprogram the pad to cook other sizes of potatoes. <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>Weight</th> <th>Time*</th> </tr> </thead> <tbody> <tr> <td>5-6 oz.</td> <td>2:45-3:00</td> </tr> <tr> <td>9-10 oz.</td> <td>3:15-3:30</td> </tr> <tr> <td>11-12 oz.</td> <td>3:30-4:00</td> </tr> </tbody> </table>	Weight	Time*	5-6 oz.	2:45-3:00	9-10 oz.	3:15-3:30	11-12 oz.	3:30-4:00	Pierce the skin of the potato with a fork to allow steam to escape during cooking. Place in the oven on a microwave-safe paper towel. Turn over halfway through the cooking time. Let stand 2 minutes before serving. Note: If cooking more than one potato, arrange in a circular pattern on the microwave-safe paper towel.		
Weight	Time*													
5-6 oz.	2:45-3:00													
9-10 oz.	3:15-3:30													
11-12 oz.	3:30-4:00													
8	HOT DRINK	1 min., 15 sec.	Designed to heat a room temperature 6-8 oz. cup of your favorite hot drink, i.e. coffee, tea or cider. Up to four individual cups can be heated at one time. See page 20 for instructions.	Note: To prevent boil overs when heating cocoa, heat the water before adding the cocoa mix.										
9	POPCORN	2 min., 45 sec.	Designed to pop most 3.5 oz. packages of microwave popcorn. Specialty popcorn, i.e. cheese, caramel or toffee flavors may take less time to pop. Follow these guidelines to reprogram the pad to pop different size bags of popcorn. <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>Weight</th> <th>Time</th> </tr> </thead> <tbody> <tr> <td>1.5-1.75 oz.</td> <td>1:50-2:10</td> </tr> <tr> <td>7 oz.</td> <td>4:20-4:35</td> </tr> </tbody> </table>	Weight	Time	1.5-1.75 oz.	1:50-2:10	7 oz.	4:20-4:35	Follow package directions for popping.				
Weight	Time													
1.5-1.75 oz.	1:50-2:10													
7 oz.	4:20-4:35													
0	PIZZA	2 min., 45 sec.	Designed to cook a single serving 7" round or 4½" deep dish pizza or a 7"x3"x3½" french bread pizza. For best results, choose pizzas which have packaging that enhances crispness and browning.	Prepare the pizza for cooking per the package instructions. Turn the pizza a quarter-turn halfway through the cooking time.										

*NOTE: To cook multiple items, reprogram the oven for the time recommended for one serving. The oven will automatically calculate the time for cooking more than one serving. See page 21.

USING THE PREPROGRAMMED FOOD PADS TO COOK MULTIPLE FOOD ITEMS

For added convenience and quickness, the MINI MEAL, SOUP and HOT DRINK pads will calculate the time to heat up to four individual servings automatically. The POTATO pad can calculate the time to heat up to 8 potatoes automatically.

1. Place the food in the oven and close the door.
2. Press **STOP/RESET** to clear the display.
3. Press **MINI MEAL, SOUP, POTATO** or **HOT DRINK** the number of times equal to the number of individual servings you plan to cook at one time.

The number and two letters representing the pad name will be displayed. For example, to heat three individual bowls of soup, press **SOUP** three times. A "3" and "SP" will be displayed.

4. Press **START**. The oven will operate and the time will countdown. "MICRO" and "POWER" will be displayed.
5. The oven will stop and sound a signal at the end of the cooking time.
NOTE: To stop the oven, press **STOP/RESET** once. To clear the display, press **STOP/RESET** twice.

HOW TO CHANGE TIME AND COOKMATIC POWER LEVELS FOR PREPROGRAMMED FOOD PADS

The preprogrammed food pads are designed to cook specific amounts of each of the listed foods (see page 19) to serving temperature. However, you may find it necessary to change the preprogrammed time on one or more of the pads to better fit your family's needs. For example, you may cook a 16 oz. package of vegetables more often than the 10 oz. Or, you may pop 7 oz. large bags of popcorn more often than the regular 3.5 oz. bags.

Any of the ten pads can be reprogrammed to meet your needs. **NOTE:** When reprogramming one of the multiple program pads, MINI MEAL, SOUP, POTATO, or HOT DRINK, reprogram the oven for the time recommended to cook one serving. The oven will automatically calculate the time for cooking more than one serving.

1. Press **STOP/RESET** to clear the display.
2. Press **MEMORY SET**. A "P" will be displayed.
3. Press pad number **0-9** that you would like to change. The current heating time, Cookmatic level, and "MICRO" will be displayed.
4. Press **TIME ENTRY**. "0" will appear in the display.
5. Enter the new heating time. The new time will appear in the display.

6. To cook on a power level other than full power, press **COOKMATIC LEVEL**. "COOK LEVEL" will be displayed.
7. Enter the desired Cookmatic power level. For example, to cook on Cook Level 5, press 5. The new power level will be displayed.
8. Press **MEMORY SET** to lock the new instructions into the preprogrammed pad. A "P" will be displayed.
NOTE: If the cooking time and/or Cookmatic power level is changed on the MINI MEAL, SOUP, POTATO, or HOT DRINK pads, the change will be for one serving only. The oven will automatically calculate the change for servings 2, 3, 4 and so on. For example, if you decide to change the time for one potato from 3:00 to 2:30, the oven will calculate the amount of time to cook 8 potatoes.
9. To change other preprogrammed pads, return to step 3.
10. To exit this mode, press **STOP/RESET**. The time of day will be displayed.

The oven memory will retain your preferred times if power is interrupted.

COOKING WITH FULL POWER

1. Place food in the oven and close the door.
2. Press **STOP/RESET** to clear the display.
3. Press **TIME ENTRY**. "MICRO" and a "0" will be displayed.
4. Press numbers for cooking time. (To cook 1 minute and 10 seconds, press **1,1,0**.) The display will show the time you

have set. If you make a mistake, press **STOP/RESET** once and return to step 3.

5. Press **START** and the oven will begin to operate. "MICRO" and "POWER" will be displayed to indicate the oven is cooking.
6. The oven will stop and sound a signal at the end of the cooking time.

COOKING WITH DIFFERENT COOKMATIC POWER LEVELS

Just as some foods cook better conventionally at lower rather than higher oven temperatures, some foods cook better at lower rather than higher microwave power levels. This oven has 10 power levels, each well-suited for different types of foods. When no power level is programmed, the oven operates at Full Power.

1. Place food or water in oven and close oven door.
2. Press **STOP/RESET** to clear display.
3. Press **TIME ENTRY**. "MICRO" and "0" will be displayed.
4. Enter numbers for the cooking time. The time will appear in the display.
5. Press **COOKMATIC LEVEL**. "Cook Level" will appear in the display.

6. Press the number for the desired Cookmatic level. The number will appear in the display. For example, to cook at level 8, press **8**, which is 80% of full power.
7. Press **START** and the oven will operate. The display will show "MICRO," and the power level selected (for example, "8 COOK LEVEL" for Level 8). The magnetron tube cycles on and off to cook at lower power levels, so "POWER" flashes on and off accordingly as microwave energy is produced.
8. To change a power level, press **STOP/RESET** once to stop the oven. Press **COOKMATIC LEVEL** and then the new power level.
9. The oven will stop and sound a signal at the end of the cooking time.

USING THE INDEPENDENT TIMER

You can use the oven like an independent timer to time mixing or other kitchen functions.

1. Press **TIMER**. "TIMER" will be displayed.
2. Enter digits for the amount of time desired.
3. Press **TIMER**. The display will count down and show "TIMER" indicating the timer function is being used.
4. A signal will sound when the time has elapsed.

To erase the time from the display before the time has elapsed.

1. Press **TIMER**.
2. Press **0**. "0" will be displayed.
3. Press **TIMER**. The clock will be displayed.

DEFROSTING BY TIME WITH ACCU-THAW

Most frozen foods can be defrosted quickly by using Accu-Thaw, which automatically selects various power levels for optimum defrosting results, without much of the premature cooking that occurs with many ordinary microwave oven defrost cycles. It pulses microwave energy on and off at the proper power levels. During the "on" periods, the exterior of the food is heated. During the "off" periods, heat is conducted to the interior of the food, allowing uniform defrosting with little or no cooking on the exterior. **Note:** Most foods must be defrosted completely before cooking. If ice crystals remain inside of foods, cooking will be uneven because the outside of the food will be done, but the inside will be underdone. Consult the charts on the following pages when using Accu-Thaw.

To defrost using **ACCU-THAW**:

1. Place frozen food inside the oven and close the door. If food is inside a plastic bag, slit the bag to allow steam to escape.
2. Press **STOP/RESET** to clear the display.
3. Press **ACCU-THAW**. "0" and "DEFR" will be displayed.
4. Enter the desired defrosting time. Start with short amounts of time and increase as needed.
5. Press **START** and the oven will operate. "DEFR" will be displayed indicating the oven is programmed to defrost. Microwave power cycles on and off automatically, as indicated by "POWER" flashing on and off.
6. The oven will stop and sound a signal at the end of the defrosting time.

ACCU-THAW DEFROSTING GUIDE

The number of frozen convenience foods available in today's market is endless. This makes it almost impossible to include preparation instructions for all of them in this guide! Since most frozen convenience foods packages include microwave preparation instructions, you should follow those package instructions when defrosting and heating frozen convenience foods in your microwave oven.

Remember these general hints when defrosting:

1. Be sure foods are completely defrosted before cooking, to

prevent uneven heating.

2. Use foods immediately after they are completely defrosted and ice crystals have disappeared.
3. Do not refreeze defrosted foods.

This defrosting guide includes several instructions for defrosting meat, poultry, and fish by time. If you would prefer to defrost these foods by weight, see "Defrosting by Weight Using Automatic Programs," page 26. Use the defrost times in this section as a guideline for how long it will take to defrost by weight.

ACCU-THAW FROZEN BEVERAGE DEFROSTING CHART

TYPE OF BEVERAGE	CARTON OR CAN SIZE	UTENSIL*	DEFROSTING TIME	SPECIAL INSTRUCTIONS
Frozen Juice Concentrate	6 oz. can	1-quart casserole or glass measure	30 sec. to 1 min., 15 sec.	Place frozen juice concentrate in utensil. After defrosting, stir until mixture is melted and smooth.
	12 oz. can	2-quart casserole or glass measure	1 min., 30 sec. to 2 min.	
	16 oz. can	2½-quart casserole	1 min., 30 sec. to 2 min., 30 sec.	
Frozen Non-Dairy Creamer	1 pint carton	Defrost in carton	8 to 10 min.	Open carton. Defrost according to time and setting, or until defrosted. Shake or stir occasionally during defrosting time.

*Frozen juice concentrate can be placed directly in the serving pitcher and heated in the microwave oven. Be certain the pitcher is microwave oven-safe and fits inside the microwave oven.

ACCU-THAW FROZEN CONVENIENCE BREAD DEFROSTING CHART

BREAD TYPE	PKG. SIZE	DEFROSTING TIME*	SPECIAL INSTRUCTIONS
Frozen Bread Dough	1 lb. loaf	3 to 5 min.	Wrap dough loosely in plastic wrap. Turn over and turn quarter turn halfway through defrosting time. Bake bread dough conventionally.
Frozen Cinnamon Roll Dough	25 to 27 oz.	4 to 6 min.	Place rolls in greased 9 x 2-inch round dish. Cover loosely with waxed paper. Turn quarter turn halfway through defrost time.
Frozen Dinner Roll Dough	15 oz.	4 to 6 min.	Place rolls in greased 9 x 2-inch round dish. Cover loosely with waxed paper. Turn quarter turn halfway through defrost time.
Frozen Coffee Cakes	11 to 12 oz.	2 min., 30 sec. to 3 min., 30 sec.	Remove from container, if metal. Place on plastic rack or paper plate. Cover with paper towel.
Frozen Croissants	6 to 9 oz.	2 to 3 min.	Remove from container, if metal. Place on plastic rack or paper plate. Cover with paper towel.
Frozen Donuts	2 donuts 4 donuts	50 sec. to 1 min., 15 sec. 1 to 2 min.	Place donuts on plastic rack or paper plate. Cover with paper towel. Turn quarter turn halfway through defrost time.
Frozen French or Vienna Bread	1 lb. loaf	3 min., 30 sec. to 4 min., 30 sec.	Remove twist tie or remove from metal wrap. Turn over halfway through defrost time.
Frozen French Toast (4 slices)	6 oz. pkg.	3 to 4 min.	Place slices on plastic rack, paper plate or paper towel. Cover with paper towel.
Frozen Jelly Donuts	2 donuts 4 donuts	2 to 3 min. 4 to 5 min.	Place donuts on plastic rack or paper plate. Cover with paper towel. Turn quarter turn halfway through defrost time.
Frozen Sandwich Bread Loaf	1½ lb. loaf	4 min., 30 sec. to 5 min., 30 sec.	Remove twist tie. Turn over halfway through defrost time.
Frozen Sweet Rolls	2 individual rolls	1 min., 15 sec. to 1 min., 45 sec.	Place rolls on plastic rack or paper plate. Cover with paper towel.

*For more information regarding defrosting, see page 21.

General Instructions for Defrosting Frozen Convenience Breads

1. Read the "Special Instructions" on the chart before defrosting frozen convenience bread.
2. If defrosting only, not reheating bread loaves, defrost until still cold in center. Allow to stand until defrosted. Reheat only as much bread as is needed at each meal.

ACCU-THAW FROZEN FISH AND SEAFOOD DEFROSTING CHART

TYPE	PKG. SIZE	DEFROSTING TIME*	SPECIAL INSTRUCTIONS
Crab Claws or Legs	16 oz.	10 to 12 min.	Rearrange halfway through defrosting time.
Crab Meat	6 oz.	4 to 5 min.	Stir halfway through defrosting time.
Fillets, Flounder, Cod, Sole, Haddock, etc.	16 oz.	9 to 12 min.	Turn fillets over halfway through defrosting time.
Lobster Tail	16 oz.	9 to 12 min.	Wrap in plastic wrap or waxed paper. Turn over halfway through defrosting time.
Shrimp	16 oz.	9 to 11 min.	Rearrange halfway through defrosting time.

*For more information regarding defrosting, see page 21.

General Instructions for Defrosting Fish and Seafood

1. Read the "Special Instructions" on the chart before defrosting frozen fish and seafood.
2. Place frozen seafood in glass casserole or utility dish. Cover loosely with plastic wrap or waxed paper.
3. Defrosted seafood should stand for approximately 5 minutes before cooking to be certain the seafood is totally defrosted. Larger seafood pieces can be held under cold running water, if necessary, to finish the defrosting process, or to allow still-frozen fillets to be separated. Fish and seafood should be totally defrosted before cooking, so that cooking will be done evenly.

ACCU-THAW FROZEN FRUIT DEFROSTING CHART

PACKAGE SIZE	UTENSIL	DEFROSTING TIME*
10 oz.	1-quart casserole	3 to 5 min.
20 oz.	1½-quart casserole	8 to 10 min.

*For more information regarding defrosting, see page 22.

General Instructions for Defrosting Fruit

1. Place the fruit in the utensil recommended on the chart. Cover the fruit with a glass lid or plastic wrap.
 2. Defrost, according to the time recommended on the chart. Stir the fruit halfway through the defrost time to break the fruit apart and rearrange.
-

ACCU-THAW FROZEN SMALL SIZE MEAT DEFROSTING CHART

MEAT TYPE	WEIGHT	DEFROSTING TIME*	SPECIAL INSTRUCTIONS
Bacon	16 oz.	3 to 5 min.	Turn over and turn quarter turn halfway through defrosting time.
Bratwurst	16 oz.	6 to 9 min.	Turn over and turn quarter turn halfway through defrosting time.
Chops	16 oz.	6 to 10 min.	Turn over and turn quarter turn halfway through defrosting time.
Frankfurters	16 oz.	4 to 7 min.	Turn over and turn quarter turn halfway through defrosting time.
Ground Beef, Pork, or Lamb			
Bulk	16 oz.	6 to 8 min.	Break apart and remove defrosted portions half through defrosting time.
Patties	16 oz.	6 to 8 min.	Arrange in circle. Turn over halfway through defrosting time.
Sausage	12 oz.	3 to 5 min.	Break apart and remove defrosted portions half through defrosting time.
Steaks (beef)	16 oz.	6 to 9 min.	Turn over and turn quarter turn halfway through defrosting time.

*For more information regarding defrosting, see page 22.

General Instructions for Defrosting Small Size Meat

1. Read the "Special Instructions" on the chart before defrosting frozen small meat items.
2. Defrost, according to the time recommended on the chart. Allow thicker meat cuts to stand 5 minutes to finish defrosting.

ACCU-THAW FROZEN ROAST DEFROSTING CHART*

WEIGHT	DEFROSTING TIME**	SPECIAL INSTRUCTIONS
Under 3 lbs.	6 to 10 min./lb.	Turn over halfway through defrosting time.
3 to 6 lbs.	6 to 10 min./lb.	Turn over after 5 minutes and halfway through remaining defrosting time. Let stand to finish defrosting if not completely defrosted.

*The "Frozen Roast Defrosting Chart" lists defrosting times for roasts, in terms of minutes-per-pound.

**For more information regarding defrosting, see page 22.

General Instructions for Defrosting Roasts or Large Cuts of Meat

1. Read the "Special Instructions" on the chart before defrosting frozen roasts.
2. Place meat on plastic rack and cover with plastic wrap or place in heavy-duty plastic roasting bag in 2-quart utility dish.
3. Defrost, according to the time recommended on the chart. For example, if a roast weighs 2 pounds, defrost it for 6 minutes per pound, or for 12 minutes on the defrost setting.

$$2 \text{ lbs.} \times 6 \text{ min./lb.} = 12 \text{ minutes}$$

4. Thicker cuts of meat weighing between 2 to 3 pounds should be defrosted for 10 minutes per pound, rather than 6 minutes per pound.
 5. Larger roasts may need a standing time before cooking to allow completion of the defrosting process.
-

ACCU-THAW FROZEN MAIN DISH DEFROSTING AND COOKING CHART

DISH SIZE	DEFROSTING TIME*	COOKING TIME** ON FULL POWER
1-quart	15 to 20 min.	3 to 5 min.
1 $\frac{1}{2}$ -quart	18 to 25 min.	4 to 6 min.
2-quart	28 min. to 32 min.	5 to 7 min.
3-quart	45 min. to 1 hr.	5 to 8 min.

*For more information regarding defrosting, see page 22.

**When heating casseroles on Full Power, stir halfway through the cooking time.

General Instructions for Defrosting and Cooking Frozen Main Dishes

1. Select the defrosting and cooking instructions, according to the size of dish in which your frozen main dish is being cooked. Cover the dish with a glass lid or plastic wrap.
2. Defrost and cook, according to the times recommended on the chart.
3. Stir and break apart 2 to 3 times during defrost time.
4. After defrosting, you may wish to cook the main dish to 150°F using the Automatic Temperature Control System. You will not need to set an amount of cooking time since the Automatic Temperature Control System will determine when the main dish has finished cooking. Insert the temperature probe into the center of the main dish. Cover the dish with a glass lid or plastic wrap. Cook in the microwave oven on Full Power to the final temperature of 150°F. Stir halfway through the cooking time. For more information about the Automatic Temperature Control System, see page 26.

ACCU-THAW FROZEN POULTRY DEFROSTING CHART*

WEIGHT & SIZE OF POULTRY	DEFROSTING TIME**	SPECIAL INSTRUCTIONS
Pieces 1 lb. or more	6 to 10 min./lb.	Turn over halfway through defrosting time.
Whole 1 to 5 lbs.	6 to 10 min./lb.	Turn over halfway through defrosting time.
5 to 8 lbs.	6 to 10 min./lb.	Turn over after 5 minutes and halfway through the remaining defrosting time. Soak in cool water if not completely defrosted.
8 to 10 lbs.	6 to 10 min./lb.	Turn over every 5 minutes during the first 15 minutes and twice during the remaining defrosting time. Soak in cool water if not completely defrosted.
10 to 15 lbs.	6 to 10 min./lb.	Turn over every 5 minutes during the first 20 minutes and 3 times during the remaining defrosting time.

*The "Frozen Poultry Defrosting Chart" lists defrosting times for all types of poultry, in terms of minutes-per-pound. The chart applies to Cornish hens, capon, duck and individual poultry pieces, as well as to whole chicken and turkey. For best results when defrosting, be sure to consider the general hints.

**For more information regarding defrosting, see page 22.

General Instructions for Defrosting Poultry

1. Read the "Special Instructions" on the chart before defrosting frozen poultry.
2. Place the frozen poultry on a plate or plastic rack. Cover with plastic wrap. Remove all metal pieces, if possible.
3. You may wish to cover the wing tips, the narrow part of the legs, and the high point of the breast bone and back with small strips of foil to prevent them from dehydrating and cooking.

ACCU-THAW FROZEN CONVENIENCE CAKE DEFROSTING CHART

CAKE TYPE	SIZE	DEFROSTING TIME*
Cake	12 to 14 oz.	1 min., 30 sec. to 3 min.
	16 to 18 oz.	2 min., 30 sec. to 3 min., 30 sec.
Pound Cake	10 to 11 oz.	2 to 3 min.

*For more information regarding defrosting, see page 22.

General Instructions for Defrosting Frozen Cakes

1. Remove the cake from the container, if metal. Place on a plastic rack or a paper plate. Cover with a paper towel, if not frosted.
2. Defrost, according to the time recommended on the chart. Do not melt the frosting.

ACCU-THAW FROZEN BAKED PIE DEFROSTING CHART

SIZE OF PIE	DEFROSTING TIME*
8-inch (20 to 30 oz.)	6 to 11 min.
9-inch (30 to 40 oz.)	10 to 15 min.

*For more information regarding defrosting, see page 22.

General Instructions for Defrosting Frozen Baked Pies

1. Pies need to be cooked before freezing. In all recipes, the bottom crust needs to be cooked before the filling is added. This is necessary to achieve a completely cooked flaky bottom crust. Purchased frozen pies are usually unbaked. For good results, bake these pies conventionally and then freeze. Later the frozen pies can be transferred to glass pie plates and quickly defrosted in the microwave oven. When baking pies "from scratch" bake them in glass pie plates and then freeze. Or, bake two pies, eat one and freeze the other for later use.
2. Place cooked frozen pie in glass pie plate. Do not cover. Defrost, according to the time recommended on the chart.

DEFROSTING BY WEIGHT USING AUTOMATIC DEFROST PROGRAMS

This feature allows you to use the Meat, Poultry or Fish defrost pads to defrost each of the foods by weight. Each program is specially designed to defrost quickly with optimum results. The oven will automatically select the time and power levels to defrost the food. The microwave energy will cycle on and off to allow uniform defrosting with little or no cooking on the exterior. Meats, poultry, and fish need to be completely defrosted before cooking to prevent uneven cooking.

Follow this chart to convert ounces and hundredths of a pound.

PACKAGE WEIGHTS	
OUNCES	HUNDREDTHS OF A POUND
0 - 1/2	.00-.05
1 - 2	.06-.15
2 1/2 - 4	.16-.25
4 1/2 - 5 1/2	.26-.35
6 - 7	.36-.45
7 1/2 - 8 1/2	.46-.55
9 - 10	.56-.65
10 1/2 - 12	.66-.75
12 1/2 - 13 1/2	.76-.85
14 - 15 1/2	.86-.95

TO DEFROST BY WEIGHT

1. Place the food in the oven and close the door. If food is inside plastic bag, slit the bag to allow steam to escape.
2. Press **STOP/RESET** to clear display.
3. Press the desired weight defrost pad, **MEAT, POULTRY, or FISH**. A "P", "O" and "DEFR" will be displayed.
4. Enter the weight of the food in pounds and hundredths of pounds. (See chart on right to convert ounces to hundredths of pounds.) To enter 1.53 pounds, press **1,5,3**. 1P:53 and "DEFR" will be displayed.
5. Press **START** and the oven will operate. The calculated defrost time and "DEFR" will be displayed. "POWER" will flash on and off as microwave energy cycles on and off.
6. The oven will stop and sound a signal when the defrost time is complete.

The Weight Defrost can be used for food ranging in weight from 0.1 pounds to 9.99 pounds. (Refer to chart below.)

Food	Item	Max. Weight
MEAT	Ground meats, roast, ribs, stew meats, chops, steaks, frankfurters, ham	9.99 lbs.
POULTRY	Whole or cut-up chicken, whole cornish hens, whole turkey	9.99 lbs.
FISH	Shrimp, sea scallops, whole fish	9.99 lbs.

USING TWO COOKING PROGRAMS

Your oven can be programmed to first defrost a food product by time using ACCU-THAW or to defrost a meat, poultry or fish product

by weight. Second, the food can be programmed to cook, all with one set of instructions.

TO DEFROST BY WEIGHT, THEN COOK

1. Place the food in the oven and close the door. If food is inside a plastic bag, slit the bag to allow steam to escape.
2. Press **STOP/RESET** to clear the display.
3. Press the desired weight defrost pad **MEAT, POULTRY, or FISH**. A "P", "0", and "DEFR" will be displayed.
4. Enter the weight of the food in pounds and tenths of pounds. To enter 2.7 pounds, press **2, 7, 0**. 2P:70 and "DEFR" will be displayed.
5. Press **TIME ENTRY**. "MICRO" and "0" will be displayed.
6. Enter the desired cooking time. The cooking time will appear.
7. To cook at a Cookmatic power level other than full power, press **COOKMATIC LEVEL**.
8. Press the number for the desired Cookmatic level. The number will appear in the display. For example, to cook at cook level 4, press 4 which is 40% of full power.
9. Press **START** and the oven will operate beginning with the calculated defrost time. "DEFR" will be displayed. "POWER" will flash on and off as microwave energy cycles on and off. After the defrost program is completed, the oven will automatically begin cooking the food for the programmed cooking time.
10. The oven will stop and sound a signal when the cooking cycle is complete.

TO DEFROST BY TIME USING ACCU-THAW, THEN COOK

1. Place the food in the oven and close the door. If food is inside a plastic bag, slit the bag to allow steam to escape.
2. Press **STOP/RESET** to clear the display.
3. Press **ACCU-THAW**. "0" and "DEFR" will be displayed.
4. Enter the desired defrosting time. The defrost time will appear.
5. Press **TIME ENTRY**. "MICRO" and "0" will be displayed.
6. Enter the desired cooking time. The cooking time will appear in the display.
7. To cook at a Cookmatic power level other than full power press **COOKMATIC LEVEL**.
8. Press the number for the desired Cookmatic level. The number will appear in the display. For example, to cook at level 4, press 4 which is 40% of full power.
9. Press **START** and the oven will operate beginning with the defrost time. "DEFR" will be displayed. "POWER" will flash on and off as microwave energy cycles on and off. After the defrost program is completed, the oven will automatically begin cooking the food for the programmed cooking time.
10. The oven will stop and sound a signal when the cooking cycle is complete.

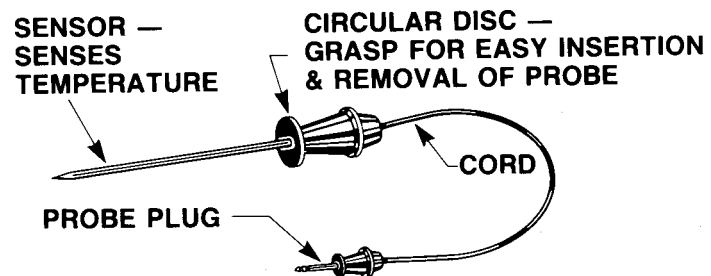
USING THE AUTOMATIC TEMPERATURE CONTROL SYSTEM

Read these special hints first.

Use the automatic temperature control system to cook foods, especially meats, to a precise temperature. It can also be used for reheating leftovers, warming soups and beverages and many other tasks. You can hold a casserole, fondue, meat or almost any other food at serving temperature for even the latest of the late-arrivals.

1. Do not use the temperature probe to cook candies. The highest temperature sensed by the probe is 190°F, while most candies require temperatures of 230°F or higher.
2. Insert the temperature probe as shown at right:
Meats — Insert probe sensor tip in the thickest lean section, halfway between the center and the exterior, but away from fat and bone.
Casseroles, Leftovers, Beverages — Insert probe sensor tip in center.
3. Be sure probe is securely inserted into food. If the probe accidentally falls out of food, air temperature will be sensed and food will not cook properly. The probe could become damaged.
4. Do not use the probe with foil or other metal. Arcing could result. If the recipe suggests using foil, do not use the probe.
5. Do not operate the oven if probe is caught in oven door.
6. Do not use the automatic temperature control system when cooking different foods at the same time. Different foods cook at different speeds, and the results may be unsatisfactory.
7. Do not force the temperature probe into frozen food. The sensor tip could be damaged or the probe could break.
8. Use a hot pad to remove the hot temperature probe. During cooking, the probe could become hot enough to burn you.

9. Always remove the probe after use. Do not store it in the oven. Keep it in a place where it won't become lost or damaged.
10. Wash the probe with hot, soapy water. Do not immerse the probe plug in water nor wash in an automatic dishwasher. Rinse and dry probe thoroughly.



COOKING TO TEMPERATURE OR HOLDING AT TEMPERATURE

The Temperature-Hold feature is designed to operate when the set temperature is 140°F or above. Food such as cooked meat, poultry or fish should be held at 140°F or above to prevent the growth of bacteria or the production of toxins. The temperature probe will sense temperatures between 95°F-190°F.

1. **Read the rules and hints on page 28.**
2. **Place food in oven. Insert temperature probe tip into food, insert probe plug into right oven interior wall near the back and close oven door.**
3. **Press STOP/RESET** to clear the display.
4. **Press ACCU-TEMP.** "MICRO," "F" and the current temperature of the food will be displayed. **Note:** If the actual temperature of the food is less than 95°F, 95°F will be displayed.
5. **Press the number pad corresponding with the desired end temperature you would like.** For example, if you want to cook a roast to 150°F, press pad **5**. "150F" and "MICRO" will be displayed. See chart for programmable temperatures.
6. **If you want to cook at a lower Cookmatic level, press COOKMATIC LEVEL** pad. "COOK LEVEL" will be displayed.
7. **Press the number pad for the desired Cookmatic power level.** For example, to cook on Cookmatic level 4, press the number 4. It will now be displayed.
8. **Press START** and the oven will operate. (You don't program cooking time because the oven will cook to temperature only.) "POWER" will be displayed. If a lower Cookmatic power level is chosen, "POWER" will flash on and off as microwave energy cycles on and off.

9. **When set temperature is reached, the oven will sound a signal.** If the set temperature is 139°F or lower, the oven will automatically stop when the temperature is reached. **AUTOMATIC HOLD** — If the set temperature is 140°F or higher, the oven will automatically "hold" food at that temperature for 60 minutes or until you press **STOP/RESET**. If you stop and restart the oven during the hold period, the timing of the 60 minutes will begin again.
10. When cooking is finished, **press STOP/RESET** twice to return to the time of day. Remove probe from the oven.

Each pad (1-9) is programmed to cook to each of these specific end temperatures.

Pad Number	Programmed Temperature
1	110°F
2	120°F
3	130°F
4	140°F
5	150°F
6	160°F
7	170°F
8	180°F
9	190°F

USING THE TEMPERATURE PROBE WITHOUT COOKING

You can use the temperature probe as a thermometer, even when the oven isn't cooking. For example, you may want to see if tap water is warm enough to soften dry yeast (105°F to 115°F), or if food is less than serving temperature (less than 140°F).

1. **Place food or water item in the oven.**
2. **Insert temperature probe tip into item and probe plug into oven cavity wall receptacle.**

3. **Press ACCU-TEMP.** The number displayed is the actual temperature of the item.
4. **Press STOP/RESET** then remove the probe. Time of day will again be displayed.

INSTANT REPLAY

Your oven has "instant replay" features that let you ask questions about what you've programmed.

When cooking by time and/or temperature:

1. **Press CLOCK** to see what time of day it is.
2. **Press CLOCK** again to display the remaining cooking time or temperature.

When using the timer while cooking by time or temperature:

1. **Press CLOCK** to see what time of day it is.
2. **Press CLOCK** again to display the remaining time or temperature.
3. **Press TIMER** to display remaining time on timer.
4. **Press TIMER** again to display remaining time, temperature or time of day if cooking is not occurring.

USING THE LOCKOUT AND CUSTOM LOCK FEATURE

The lockout feature can be easily programmed to disable the key pads so the microwave oven cannot be used. This feature can prevent small children from accidentally programming or starting the oven. The custom lock feature is designed to lock all of the key pads except one preprogrammed pad. For example, if you would like access to only the popcorn pad, the custom lock feature would disable the other pads from operating, allowing only the popcorn pad to operate.

To Program the Lockout Feature:

1. Press **LOCK**. "0" will be displayed.
2. Enter **1, 3, 5, 7** in that order.
3. Press **LOCK** again. "LOC" will be displayed for a few seconds. The time of day and a "L" (indicating the pads are in the lockout position) will then be displayed. If a pad is pressed while in the lockout mode, "LOC" will be displayed for a second.

To Exit the Lockout Mode:

1. Press **LOCK**. "0" will be displayed.
2. Enter **1, 3, 5, 7** in that order.
3. Press **LOCK** again. The time of day (if programmed) will be displayed.

To Program the Custom Lock Feature:

1. Press **LOCK**. "0" will be displayed.
2. Enter **2, 4, 6, 8** in that order.
3. Press the preprogrammed pad you would like to have access to. For example, if you would like to have access to the popcorn pad only, press 9. A "9" will be displayed.
4. Press **LOCK**. "LOC" will be displayed for a few seconds. Then, the time of day, the pad number you have access to, (in our example, pad 9) and "READY" will be displayed. This indicates that pad 9 is ready to be used. If a pad is pressed other than the pad you have access to, "LOC" will be displayed for a second.

To Exit the Custom Lock Mode:

1. Press **LOCK**. "0" will be displayed.
2. Enter **2, 4, 6, 8**. "READY" will be displayed.
3. Press **LOCK** again. The time of day (if programmed) will be displayed.

USING THE OVEN RACK

The oven rack may be used to double the amount of food placed in your oven. To install the rack in the oven, open the oven door as wide as possible and place the rack in the rack supports located on the left and right sides of the oven interior. To clean the rack, wipe it with a soft sponge or cloth dampened with mild, sudsy water, or hand-wash in sink. Do not wash in a dishwasher or use harsh, abrasive cleanser.

Placement of food

Dishes may be placed on the floor and rack. Space must be allowed between foods for proper cooking results.

The following dish sizes will fit together on either the oven rack or floor with the rack in place:

- 9 x 5 x 2-inch loaf dish and 1-quart utility dish
- 9 x 5 x 2-inch loaf dish and 1-quart covered casserole
- 1½-quart covered casserole
- 1½-quart round cake dish or pie plate

Do not use a browning skillet on the rack. Heat from the skillet could damage the rack and oven interior.

Reheating

Plates of food may be easily reheated in the oven. Leftovers taste as good as they did the first time! Place one plate above the other. Heat at Full Power and switch plate positions halfway through cooking time. For best results cover plates loosely with plastic wrap.

Defrosting

Baked products may be defrosted on the rack. Donuts, breads, cakes and sandwiches may become soggy if placed on the oven floor while defrosting. Refer to the Accu-Thaw charts or the cooking guide in this manual for approximate defrosting times.

Cooking a Meal

To cook a meal, select foods which cook well at Full Power. Foods that have the longest cooking times should be placed on the rack. Arrange other food on the oven floor.

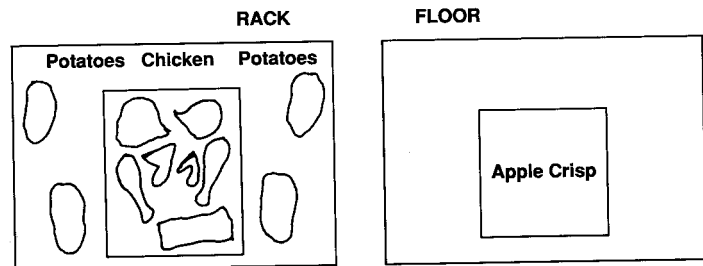
NOTE: Rack should not be in oven unless needed for the multiple meal concept.

To estimate total cooking time, add recommended times for each food from the cooking guide. Cook for half of total time. Reverse position of foods from rack to floor. Cook for remaining time, checking for doneness 3 to 5 minutes before end of estimated time.

Sample meal for four:

<u>Menu</u>	<u>Estimated Time</u>
Baked Chicken, covered	14 minutes
Bake potatoes, pierced	11 minutes
Apple crisp	11 minutes
Total Cooking Time	36 minutes

Food Placement:



Other Meats and Main dishes that may work well are Whole Chicken, Macaroni and Cheese, Turkey breasts or Sausages.

PRECAUTIONS

TO AVOID DAMAGE TO OVEN CAVITY FINISH:

- USE RACK ONLY ACCORDING TO INSTRUCTIONS IN THIS USE AND CARE MANUAL
- WHEN USING THE RACK, IT MUST BE FULLY ENGAGED IN RACK SUPPORTS BEFORE OPERATING OVEN
- WHEN INSTALLED, RACK MUST NOT TOUCH THE OVEN CAVITY WALLS
- **DO NOT** LAY RACK ON BOTTOM OF OVEN
- **DO NOT** STORE RACK IN OVEN. KEEP IT IN A PLACE WHERE IT WON'T BECOME LOST OR DAMAGED.

UTENSIL GUIDE

Your microwave oven will make it possible to use utensils that you have never used for cooking before. You will now be able to cook, as well as serve, on paper, glass, or china plates.

1. Most glass, glass ceramic, and heat resistant glassware utensils are excellent for use in a microwave oven, with the exception of those with metallic trim. Items with metallic trim should not be used in the microwave oven.
2. Most metal utensils should not be used in your microwave oven, unless designated as a microwave utensil. If sparks appear, remove metal material and transfer food to a nonmetallic container.
3. Browning dishes may be used to achieve a brown exterior on small items such as steaks, chops, and pancakes. Follow instructions provided with your browning dish. The browning dish is designed only for use in the microwave oven. **DO NOT** use in a conventional oven or on a range top.
4. Utensils generally remain cool to the touch. However, during long-term cooking, the food may heat the dish. You may wish to keep hot pads handy to aid in removing foods which have cooked for long periods of time.

Utensil Test: Use this test to determine when a glass-ceramic or ceramic or plastic utensil is satisfactory to use for microwave cooking.

1. Place a glass measure with 1 cup of water in the microwave.
2. Place empty utensil you wish to test next to the cup of water.
3. Heat on full power for 1 minute.
4. Press START.
5. After one minute, if the water is very warm and the dish is cool, the dish is safe to use. If the dish is slightly warm, it should be used for short term cooking only. If the dish is hot and the water cool, do not use the dish.

NOTE: DO NOT PREHEAT THE BROWNING DISH LONGER THAN RECOMMENDED BY THE DISH MANUFACTURER, SINCE THIS COULD CAUSE THE CERAMIC FLOOR TO CRACK.

MICROWAVE UTENSIL GUIDE

TYPE OF UTENSIL	MICROWAVE USES
Foil-lined Paper Bags, Boxes and Baking Trays, Metal or Part Metal Pots, Pans, Thermometers, Skewers, Lead Crystal, Newspapers, and Foil Trays.	Do not use. Foil or metal will reflect microwaves, thus preventing even heating. Arcing can occur if foil is closer than 1-in. to oven walls.
Boilable Hard and Soft Plastics, such as: Rubbermaid	Cooking ground beef (colander), defrosting, and heating.
Pottery, Porcelain, Stoneware	Cooking and heating.
Microwave Plastics such as: Anchor Hocking Microwave, Bangor Plastics, Mister Microwave, Nordic Ware, Republic, Tara, Wearever Nupac	Cooking.
Paper or Styrofoam Plates and Cups	Heating and serving foods and beverages. Styrofoam should be used for short-term heating at low temperatures and for serving.
Oven Glass such as: Anchor Hocking Fire King, Glassbake, Heller, Jena, Pyrex	Cooking and heating.
Regular Dinnerware such as: Corelle by Corning, Dansk Generation, Denby, El Camino, Franciscan, International Stoneware, Lenox, Temperware, Marsh, Mikasa, Pfaltzgraff	Heating and some cooking.
Unsuitable Dinnerware, such as: Corning Centura, Fitz and Floyd Oven-to-table Ware, Melamine, Dishes with metal trim.	Do not use in microwave oven.
Paper Towels and Napkins, Wax Paper	Cooking Bacon. Absorbing moisture and preventing splatters. Heating and serving sandwiches or appetizers. Light covering to hold in steam.
Glass-Ceramic (Pyroceram), such as: Corning Ware, Progression G by Noritake	Cooking and heating.
Plastic Wrap, Cooking Bags, Boil-in-bags, Storage Bags	Covering to hold in steam (wrap). Cooking (cooking and boil-in bags). Heating (storage bags).
Specialty Glass-Ceramic and Porcelain, such as: El Camino, F.B. Rogers, Heller, March Industries, Pfaltzgraff, Shafford	Recommended for microwave oven-to-table cooking.

MAINTENANCE — CLEANING THE MICROWAVE

To Clean The Oven and Door Interior

If the inside walls, floor, door and splatter shield at the top of the oven should become splattered, simply wipe them with a paper towel or clean with a mild detergent in warm water using a soft sponge or cloth. If desired, a cup of water can be boiled in the oven to loosen soil before cleaning. After boiling the water, allow the water vapor to settle on the oven walls and soften the soil for several minutes before you open the door.

Do not use an abrasive to clean the inside. It might damage the finish. Never pour water into the bottom of the oven.

To Clean The Splatter Shield Inside Oven

The splatter shield keeps the top of the oven and antenna from getting dirty. Normally, a damp cloth will remove any splatter from the shield. However, if you want to clean it more thoroughly, remove the splatter shield. Be careful not to bend the antenna when removing the splatter shield. The shield snaps into a lip in the front of the oven and three slots in the back wall. Place your thumbs in the two indentations in the front of the shield. Press lightly toward the back and carefully lower the shield away from the antenna. Pull the shield out of the back slots and out of the oven.

Wash the shield in hot soapy water. Do not wash in a dishwasher. Do not use harsh or abrasive cleansers. When replacing, again

be careful not to bend the antenna. To replace, fit shield tabs into the three slots at the top of the back. Lift front until shield snaps into place.

To check antenna operation, place a glass or cup of water in the unit, close the door and start the unit. A rotating shadow should be visible above the splatter shield.

To Clean The Temperature Probe, wash the metal probe in hot soapy water. Do not immerse the probe or wires in water. Do not wash probe in dishwasher.

To Clean The Oven Exterior, use a soft sponge or cloth dampened with mild, sudsy water. Do not use abrasive cleaners.

To Clean The Discharge Air Vents

There will be a slight buildup of cooking vapors along the discharge louvers in the back of the oven on the right hand side. Clean the air vent with a damp cloth.

Always Keep The Control Panel Clean

To clean the control panel, wipe with a damp cloth or sponge. If the time of day is accidentally erased from the control, **press**

STOP/RESET then set the correct time.

BEFORE CALLING FOR MICROWAVE OVEN SERVICE

Be sure you have read and followed the operating instructions. Avoid unnecessary service calls. The electronic control module used in this microwave oven is the finest in versatility, quality and reliability. In many cases, a customer call for module timer service is caused by conditions other than failure of the controls. That's why you should read the following before calling for service.



NOTE: A Power Interruption Signal (dash lines) will appear in the display whenever the oven is initially plugged into an electrical outlet. The lines will also appear whenever electrical power to the oven has been interrupted and then restored. When you see these lines, simply set the clock.

IF THE READOUT DISPLAY DOESN'T LIGHT UP:

- Is the oven plugged securely into the proper power outlet?
- Is a fuse blown or circuit breaker open?
- If the condition remains unchanged, perform the steps listed in the box on this page.

IF THE READOUT APPEARS WRONG:

- Did you remember to press **STOP/RESET** before programming the oven?
- Have you (or someone else) pressed the controls after cooking has started?
- If the condition remains unchanged, perform the steps listed in the box on this page.

IF THE CONTROL WILL NOT ACCEPT YOUR INSTRUCTIONS:

- For cooking to temperature, check to see if the probe jack is securely inserted into the oven receptacle. (Review explanation, page 27.)
- For cooking by time, if the condition remains unchanged, perform the steps listed in the box on this page.

IF ANOTHER FEATURE DOESN'T APPEAR TO BE OPERATING CORRECTLY:

- Have you followed the use and care instructions exactly? Review them to be sure.
- Did you press **STOP/RESET** twice before programming the oven? Improper installation can result in erratic operation.
- If the condition remains unchanged, perform the steps listed in the box on this page.

IF MICROWAVE POWER WON'T COME ON:

- Did you press **START**?
- Is the oven door securely closed?
- If the condition remains unchanged, perform the steps listed in the box on this page.

IF THE OVEN LIGHT PULSES DIMMER, THEN BRIGHTER:

- Is the line voltage to your home low or lower than usual? (The power company in your area should be able to tell you if there is low voltage to your home.)

If condition remains unchanged, please perform the following steps:

1. Check to see if a fuse or circuit breaker is open.
2. Unplug the oven.
3. Reconnect the oven to the wall outlet. Dash lines will appear in the display.
4. Press **STOP/RESET**. (Dash lines will disappear.)

YOUR OVEN MUST BE ON A GROUNDED, POLARIZED CIRCUIT.

IF ROOM LIGHTS DIM OR PULSE DIMMER, THEN BRIGHTER WHEN THE OVEN IS IN USE:

- Is the microwave oven on a separate circuit?

IF THE TEMPERATURE PROBE APPEARS NOT TO FUNCTION CORRECTLY:

- Is the probe jack securely inserted into the receptacle? This tells the oven that it is about to be set to cook to temperature.
- Is the food you're attempting to heat already hotter than the temperature you've programmed?
- Is the food completely defrosted?
- Has the probe been accidentally left in the oven when cooking by a method other than temperature cooking? The probe could be destroyed by leaving it in the oven when cooking by a method other than temperature cooking.

IF FOOD IS OVERCOOKED:

- Did you remember to program the correct cooking power level? (Review instructions, page 20.)

IF FOOD IS UNDERCOOKED:

- Are there other energy-consuming appliances on the same circuit as the microwave oven?
- Is the line voltage to your home low or lower than usual? (The power company in your area should be able to tell you if there is low voltage to your home.)
- Did you remember to program the correct cooking power level? (Review instructions, page 20.)

BEFORE CALLING FOR CONVENTIONAL OVEN SERVICE

Make sure you have followed instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a service person's travel expenses and labor, even though the product may be under warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: Oven racks, interior oven light, and control knobs which can be removed by pulling off the control shaft.

- If oven does not heat, check the power source (fuse and circuit breaker).
- Check the suspected defect a second time.
- Review the use and care instructions.
- If the oven does not come on, check to see that the oven selector dial is set properly.
- If the clock does not work properly do not use the self-clean cycle. Call your authorized service person for assistance.

WHEN SERVICE IS REQUIRED

Call nearest authorized Amana service agency. (The dealer from whom you purchased your microwave oven can give you the name of your authorized Service Center.) Help them give you prompt service by providing:

1. An accurate description of the trouble.
2. Complete model and serial numbers. (See page 2.)
3. Date of installation. (We also suggest you retain your sales receipt.)

Remember, repair by an unauthorized service person that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate shipped with the oven. Keep an accurate record of any service calls: what was done, who serviced the microwave oven and the date.

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally,

Write:
Consumer Affairs Department
AMANA REFRIGERATION, INC.
Amana, Iowa 52204

For quicker service, or for answers to questions concerning product usage, installation and warranty, call:

CONSUMER INFORMATION LINE

 **TOLL FREE**
1-800-843-0304

Canadian Residents Call
(319) 622-8006 Monday through Friday
(Normal Business Hours)

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Amana Refrigeration, Inc.
Consumer Affairs Department
Amana, IA 52204
1-800-843-0304
Monday through Friday
(Normal Business Hours)