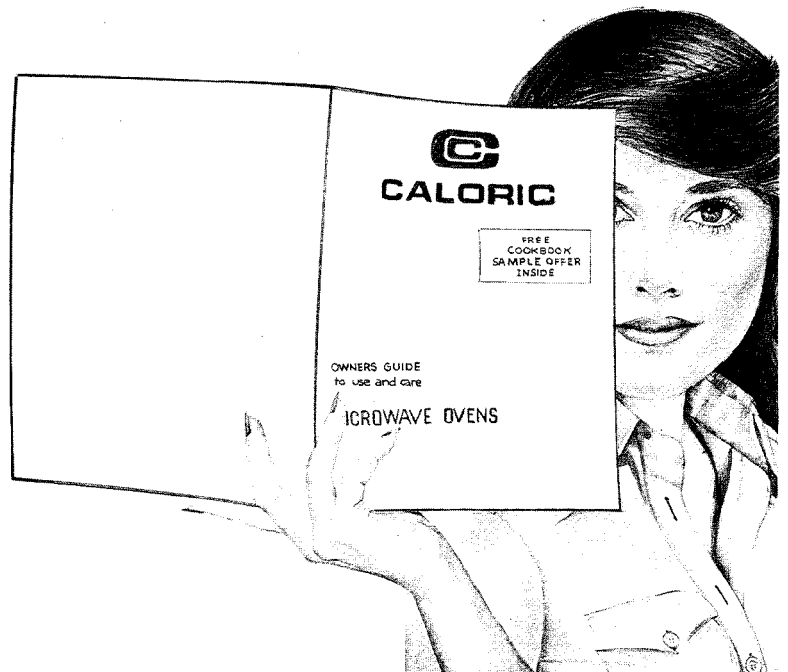


# CALORIC<sup>®</sup>

**FREE  
COOKBOOK  
SAMPLER OFFER  
INSIDE**



**OWNER'S GUIDE  
to use and care of**

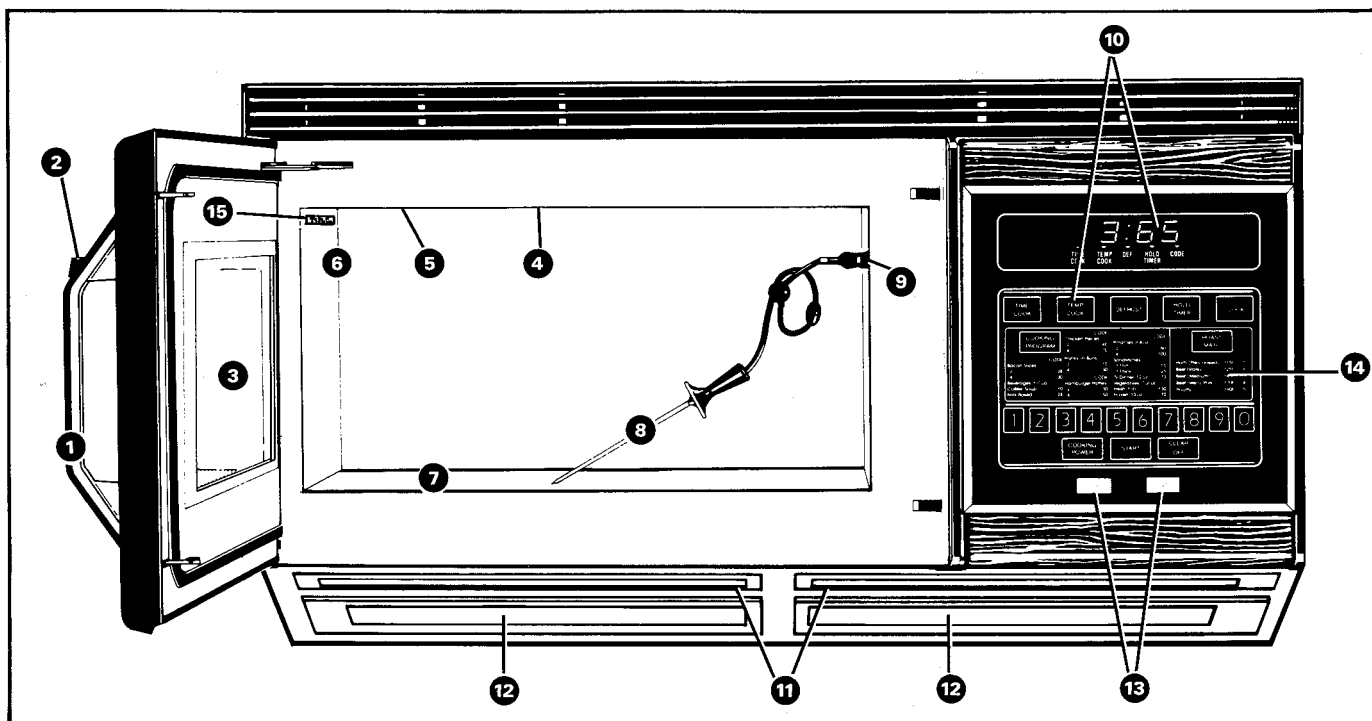
**MICROWAVE OVEN**  
**Model MWD365**

Write your Model and Serial Numbers here:

Model

Serial

# Introduction to Your Oven



**1. Door Handle.** Oven doesn't operate unless the door is securely latched.

**2. Door Latch.** Push in to open the door.

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

**4. Plastic Mode Stirrer Cover.** Protects the mode stirrer which distributes microwave energy into the oven.

**5. Oven Vent.**

**6. Oven Light.** Goes on when door is opened or when oven is operating in any function.

**7. Oven Floor.**

**8. Selectaprobe.** Use with Temperature Cook and Roast Matic functions only.

**9. Receptacle for Selectaprobe.**

**10. Touch Control Panel and Digital Readout Display.** For detailed information of each feature, see pages 6 and 7.

**11. Grease Filters.**

**12. Cooktop Light.**

**13. Hood Controls:**  
**Fan Switch.** Press once for high speed, twice for low speed. Press again for off.

**Lamp Switch.** Push and release for light.

**14. Cooking Chart.** Quick reference codes for many frequently-prepared foods.

**15. Model and Serial Numbers.** Located inside oven at top left side.

## Cooking Complete Reminder

for all ROAST MATIC codes (except Code 6), TIME COOK, DEFROST and COOKING PROGRAM cycles:

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

# Features of Your Microwave

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

## "EE EE" Appears On Display:

- When using TEMP COOK/HOLD function, you have entered a temperature less than 90° or more than 199°.
- When setting CLOCK, you have not entered a valid clock time.
- When using COOKING PROGRAM, you have not entered a valid Code. Code must be 2 or 3 digits.

**DISPLAY.** Displays time of day, time or temperature during cooking functions, power level being used, cooking mode and instructions.

**TIME COOK.** Microwave for a preset amount of time using automatic Power Level 10 (or change power level after entering cooking time. See page 8.)

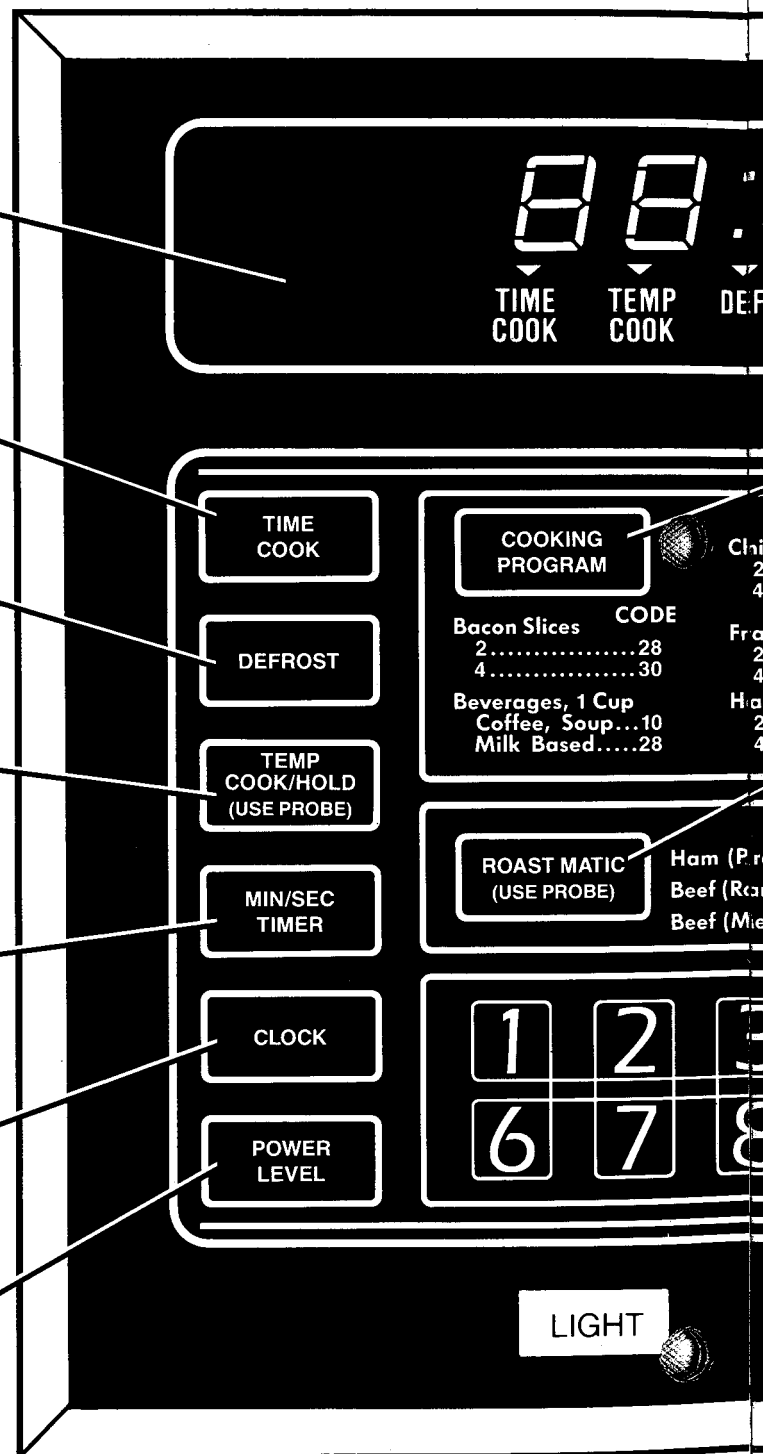
**DEFROST.** Gentle, generally uniform thawing at automatic Power Level 3, (or change power level after entering defrosting time.) (See page 15.)

**TEMP COOK/HOLD.** Use the temperature probe to cook by using a preset temperature. Once oven reaches preset temperature, it switches to HOLD setting and maintains that temperature until you touch the CLEAR/OFF pad. (See page 9.)

**MIN/SEC TIMER.** This feature uses no microwave energy. It functions as either a kitchen timer, as a holding period after defrost or as a delay timer before time or temperature cooking. (See page 16.)

**CLOCK.** Touch this pad to enter time of day or check time of day while microwaving. To set clock, first touch CLOCK pad and then enter time of day. For example, if time is 1:30, touch number pads 1, 3, and 0 and 1:30 will appear in display. Re-touch CLOCK pad. To reset or change time, simply repeat above process.

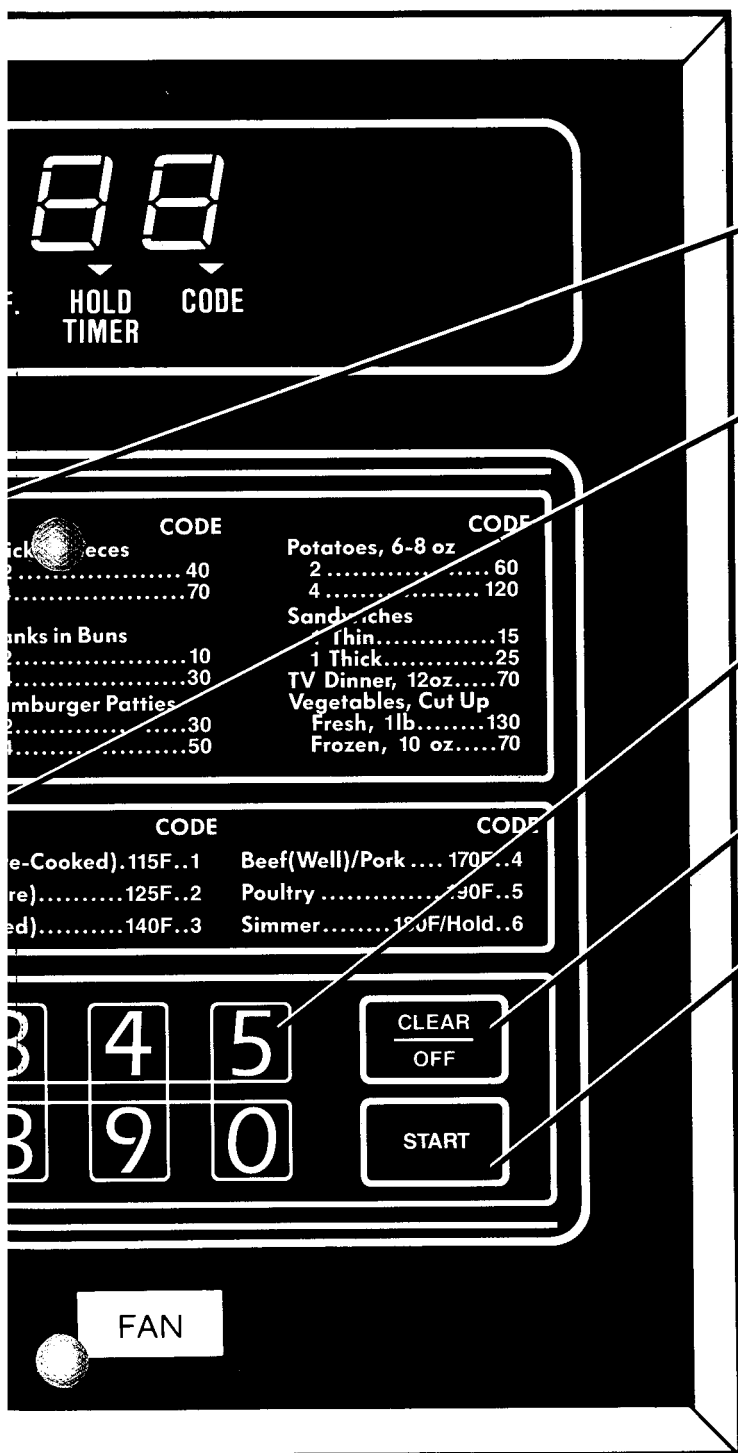
**POWER LEVEL.** Touch this pad before entering another power level number if you want to change from automatic Power Level 10 (HIGH) for cooking or Power Level 3 (LOW) for defrosting.



# Touch Control Panel

## "PR OB" Appears On Display:

- Probe has been forgotten when ROAST MATIC or TEMP COOK/HOLD functions are being used.
- Probe is not securely seated in oven wall receptacle.



**COOKING PROGRAM.** Use this pad as a short-cut method for entering cooking time and power level. (See page 12).

**ROAST MATIC.** Insert probe, touch this pad, and desired number pad for Code to slow-cook or temperature cook meat with automatic preset program. (See page 10.)

**NUMBER PADS.** Touch these pads to enter cooking, defrosting time, time of day, temperature, Power Level and COOKING PROGRAM codes.

**CLEAR/OFF.** When touched, it shuts off the oven and erases all settings (except time of day).

**START.** After all selections are made, touch this pad to start oven.

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

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

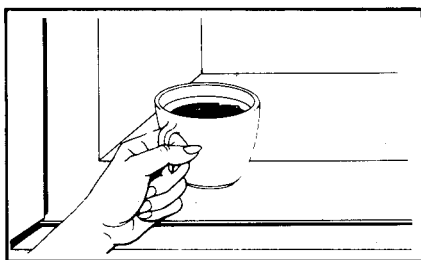
# How to Time Cook

The Time Cook feature allows you to preset the cooking time.

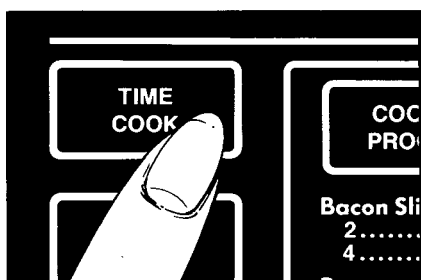
Power Level 10 is automatically set for time cooking, but you may change this for more flexibility. See your Cookbook.

When the oven completes Time Cooking, it automatically shuts off. It will then display "End" and beep once a minute until you either open the door or touch the CLEAR/OFF pad.

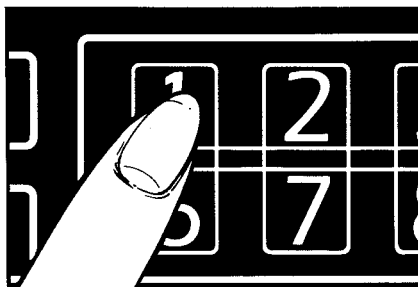
To become better acquainted with Time Cook function, make a cup of coffee by using the following steps.



**Step 1:** Fill a cup  $\frac{3}{4}$  full of water and add 1 teaspoon of freeze dried coffee. Use a cup that has no metal decoration. Place cup in oven and close door.

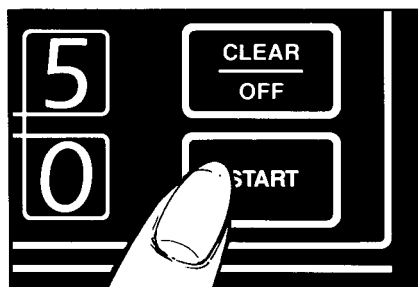


**Step 2:** Touch TIME COOK. The display shows :0. ENTER COOK TIME flashes. Power Level 10 is automatically set, but does not appear on display.



**Step 3:** Select your time. Touch 1, 2, and 0 for a minute and 20 seconds. TIME COOK and 1:20 are displayed.

If another Power Level is desired, touch POWER LEVEL and the number although Power Level 10 (HIGH) is preferred for this cup of coffee.



**Step 4:** Touch START. Time counting down shows on display.

**Step 5:** When time is up, the oven sounds, oven light and fan shut off. The display will show "End".

**Step 6:** Open the door or touch CLEAR/OFF pad.

## Questions and Answers

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

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

**Q. I want to cook on a Power Level other than HIGH, what do I need to do?**

**A.** To change the Power Level, touch the POWER LEVEL pad after entering desired cooking time. Enter the desired number and then touch START.

**Q. Can I interrupt my Time Cook function to check the food?**

**A.** Yes. To resume cooking, simply close the door and touch START. NOTE: Microwave power will not come on until you are ready. You must touch START for cooking to begin.

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

**A.** The TIME COOK pad must be touched before setting the number pads or else your oven will not begin cooking.

**Q. I tried to change Power Level but the display changed back to cooking time. Why?**

**A.** After touching Power Level pad you only have 4 seconds to enter the number. Try setting controls again.

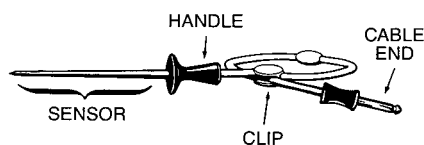
# How to Temp Cook

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

When temperature cooking, roasts or poultry are cooked to your preference. Heating or reheating foods accurately to a serving temperature you desire is simple and easy.

TEMP COOK takes the guesswork out of cooking because the oven shuts off automatically when the food is done.

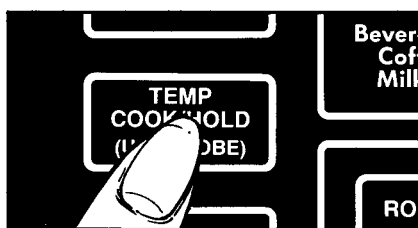
## The Selectaprobe



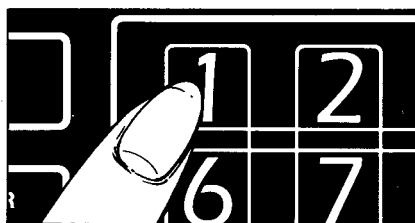
The Selectaprobe is a food thermometer that gauges the internal temperature of your food; it must be used when using TEMP COOK or ROAST Matic. To utilize your probe properly, follow the directions for use and insertion in this book in the section entitled "How to Use Roast Matic".

## How to Temp Cook a Rolled Beef Rib Roast to Medium

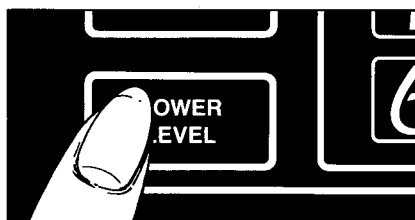
**Step 1:** Insert temperature probe as directed in Cookbook and attach probe securely in oven wall. Close the door.



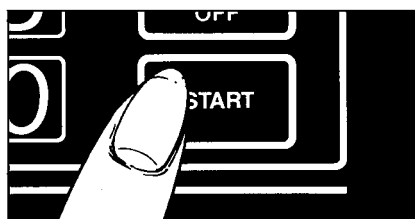
**Step 2:** Touch TEMP COOK/HOLD. ENTER TEMP COOK flashes and the digit portion of the display is blank.



**Step 3:** Touch 1, 3, 0 for 130°. 130 shows on display. Power Level 10 is automatically set in oven but does not appear on display.



**Step 4:** Touch POWER LEVEL pad. P-10 shows on display. Touch 5 for MEDIUM power. P-5 shows on display and then display reverts back to set finished temperature.



**Step 5:** Touch START. After food reaches 90°, display shows temperature of food counting up.

**Step 6:** When 130° is reached, the oven will sound and display HOLD. The oven will then hold the temperature.

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

**Step 8:** Remove probe and food from the oven.

## Cooking Tips

- Use a lower power level; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.

- Always insert probe into the center of meaty areas; take care not to touch the fat or the bone.
- Insert probe as horizontally as possible into foods. Make sure the handle does not touch the food.
- Use the clip to keep the probe in place while heating.
- Cover foods loosely for moisture control and quick, even heating.

## Questions and Answers

**Q. Are there any foods I can't Temp Cook?**

**A.** Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc., soften rapidly at warm temperatures. Batters and doughs as well as frozen foods are also difficult to cook precisely with the probe. It is best to TIME COOK these foods.

**Q. After I followed the steps and touched the Start pad, a signal sounded and oven did not start. What is wrong?**

**A.** If you set the temperature either below 80° or greater than 199° the oven will not start. To re-enter, touch CLEAR/OFF pad and begin steps again.

**Q. Oven sounded and would not start although I entered the temperature correctly. What is wrong?**

**A.** If you have not securely seated the end of the probe into the receptacle in the oven wall, if you touch TEMP COOK and have forgotten to use the probe or if the actual food temperature is higher than set temperature, oven will sound and not start.

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

**A.** No. If the probe is left inside the oven, touching the oven wall, and not inserted in food, you may damage the oven.

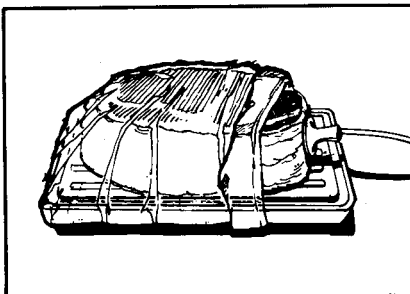
# How to Use Roast Matic

Roast Matic uses the temperature probe to cook food to the desired serving temperature.

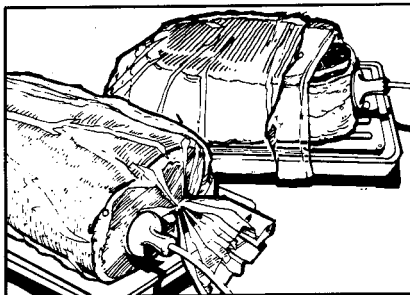
Unlike Temp Cook/Hold, which uses a single power level, Roast Matic uses up to 3 power settings which automatically switch during roasting, thus providing even tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be cooked by Roast Matic Control until specified internal temperatures are reached. Less tender roasts should be microwaved by time.

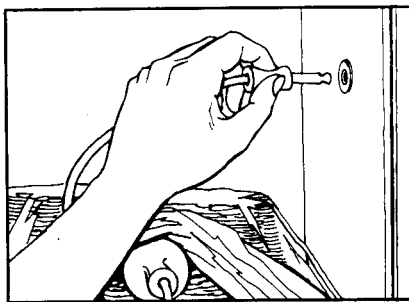
## Preparing Roasts for Roast Matic Cooking



Place tender beef roasts on trivet in microwave safe dish. Insert probe from front horizontally into center meaty area not touching bone or fat. Cover with wax paper.

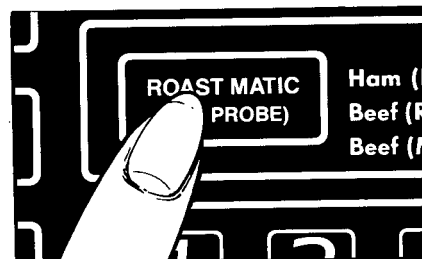


Poultry, pork or ham roasts need no trivet. Add 1/2 cup water to roast dish, cover with plastic wrap. (You may use cooking bag with slit close to tied area.) Insert probe into center meaty area.

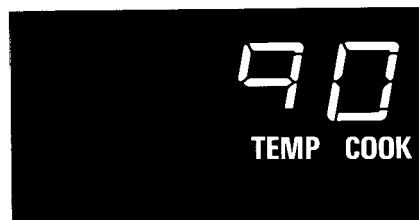


Place meat with probe in oven. Insert cable end of probe firmly into receptacle on oven wall.

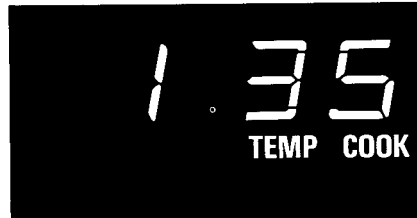
## How to Cook Beef to Medium



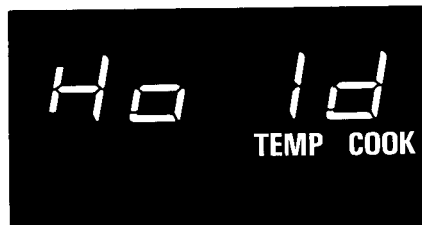
**Step 1:** Touch ROAST MATIC pad. Display flashes ENTER CODE. Touch number pad 3. "START" flashes. Touch START.



**Step 2:** Display shows internal food temperature counting up.



**Step 3:** Oven monitors internal food temperature, automatically switching to lower power as meat's temperature rises. This helps prevent toughening or overcooking.



**Step 4:** After temperature is reached, oven switches to HOLD for 1 hour and then shuts off. HOLD prevents overcooking while keeping meat warm.

**Step 5:** Display will show "End".

**Step 6:** Open door or touch CLEAR/OFF pad.

# Roast Matic Chart

- Use containers and coverings as directed at left. Place probe correctly in roast before cooking.
- Turn over when 80° (except pork) has been reached.

Food	Code	Turn Over Temp.	Final Temp.	Approx. Time (Min. per lb.)	Hold* (Minutes)
<b>Beef</b>					
Tender Roast					
Rare	2	80°	125°	12-14	5-10
Medium	3	80°	140°	14-16	10-15
Well done	4	80°	170°	17-18	30
Meatloaf (loaf or round)	4	No Turnover	170°	30-40 (total time)	5-10
<b>Pork</b>					
Loin Roast	4	120°	170°	18-20	20
Precooked Ham	1	80°	115°	17-19	5-10
<b>Poultry</b>					
Whole Chicken (3 lb.)	5	80°	190°	13-15	20
Turkey Breast (Insert probe into meatiest area.)	4	80°	170°	13-15	20

\*Recommended standing time before serving.

## Questions and Answers

**Q. Are there any particular trivets that work better than others?**

**A.** Yes, flat glass trivets such as lids or dish covers generally give more even cooking results than plastic trivets. Also, ceramic ridge-bottomed roasting dishes usually work well. Plastic trivets generally require meat to be turned over more frequently because the grid design and legs allow the bottom of the meat to stay cooler as it cooks, than glass trivets do.

**Q. Is it necessary to always cover foods during Roast Matic?**

**A.** No, but a loose covering helps prevent spattering and hold moisture in food.

**Q. Why was my roast not fully cooked even though the temperature on the readout was correct and Roast Matic completed?**

**A.** When cooking with Roast Matic, the temperature probe must be inserted properly. After turning meat over or rotating, the probe should be checked to make sure the probe hasn't slipped or changed position.

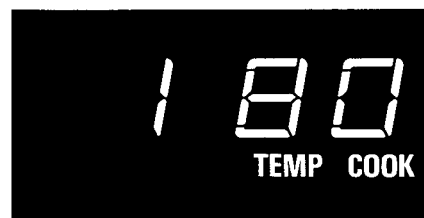
**Q. Last time I used Roast Matic I removed the roast from the oven to turn it over. When I replaced roast in oven and reconnected the meat probe, a lower temperature appeared. Why?**

**A.** The oven and roast may have cooled to below the temperature when you removed it, or probe may have been repositioned. Continue roasting and numbers will soon count upward again.

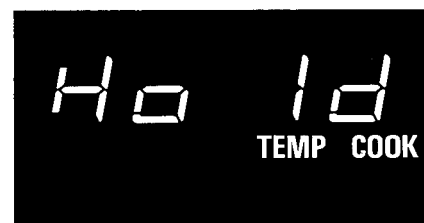
## Automatic Simmer

(Roast Matic Code 6)

Here's how to Automatic Simmer a few popular foods. See your Cookbook for more cooking charts, recipes and techniques.



Set Auto Simmer like you do Roast Matic except touch number pad 6. START flashes. Touch START and display shows temperature until food reaches 180°.



Oven switches to HOLD when food's internal temperature reaches 180° and maintains that temperature until food is done. If stirring is recommended, you can reset the oven by retouching START. Touch CLEAR/OFF when cooking is finished.

## Auto Simmer Chart

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

\*For frozen, add 2 to 3 hours.



# How to Use Cooking Program

Cooking Program provides a short-cut method for entering cooking time and power level on your microwave oven. Cooking Programs are only used for recipes which:

- need little or no attention, and
- require no change of power level during cooking.

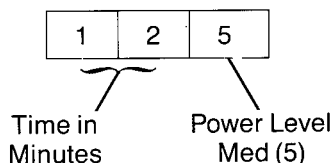
Recipes which require additional ingredients, attention or change of power level during microwaving should be cooked in the usual manner.

Also, recipes with cooking time of less than one minute or more than 99 minutes can not use Cooking Programs.

To understand the Cooking Program, it is important to know what the numbers mean and what the sequence is.

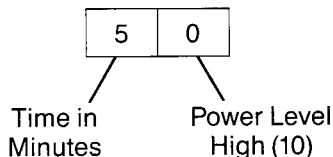
When setting a 3 digit Cooking Program, the first and second numbers indicate the amount of time you desire; the last entry number is always the Power Level. For example, 125 means 12 minutes at Power Level 5.

Example of  
3-Digit Cooking Program



When setting a 2 digit Cooking Program entry, the first is time, the second is Power Level. For example, 50 means 5 minutes at Power Level 10.

Example of  
2-Digit Cooking Program



*Note: the highest Power Level, 10, is represented by "0".*

The Guide on the following page gives Cooking Programs for many frequently prepared foods.

These Cooking Programs are for the minimum time needed, to avoid overcooking which can dry out food and make it tasteless and tough. If you feel that more cooking is needed, program additional cooking time and microwave again. You cannot add seconds to the cycle time—Cooking Programs are for whole minutes only.

If your recipe calls for Power Level changes or different amounts of time needed between addition of ingredients, you may set one Cooking Program for the first part of the recipe, then after completion, set another Cooking Program for that period of time and Power Level.

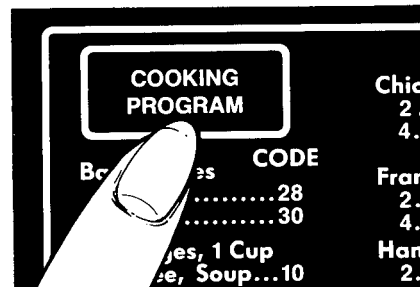
If you want Cooking Programs for other recipes, it's easy to make them yourself. Just select one or two digits representing the length of cooking time desired and a final digit for the Power Level required.

Remember that Cooking Programs are for microwaving by time only. If you are microwaving by temperature, you must use the Temp Cook or Roast Matic function.

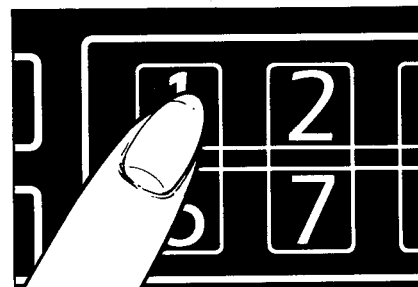
When the oven completes a Cooking Program, it automatically shuts off. It will then display "End" and beep once a minute until you either open the door or touch the CLEAR/OFF pad.

## How to Set Cooking Program

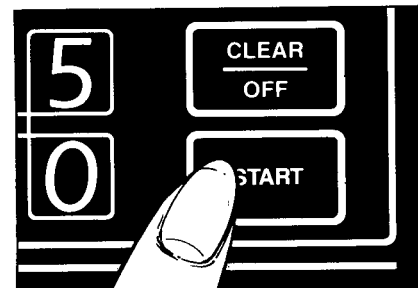
Programming your oven for Cooking Program operation is easy. Follow these simple steps.



**Step 1:** Touch COOKING PROGRAM. ENTER CODE flashes.



**Step 2:** Enter the proper numbers. For example, a recipe calling for 12 minutes cooking time at Power Level 10 would be 120. 120 appears on the display panel.



**Step 3:** Touch START. Display will show COOK TIME and time counting down.

# Cooking Program Guide

Detach and tape to inside cabinet door or other prominent place.

The Cooking Program feature gives you an easy automatic way to accurately set microwave time for foods requiring only one power level and little attention during cooking. The chart below shows frequently prepared foods and the suggested Cooking Programs to use with each.

FOOD	COOKING PROGRAM
------	-----------------

## Appetizers (Warming)

Dip (Cream Cheese)	
1/2 cup	25
1 cup	45

Dips (Sour Cream)	
1/2 cup	13
1 cup	43

Pastry Bites (Reheating)	
2 servings	17
4 servings	10

## Breads and Desserts

Apples — 2	40
Bran Muffins — 5-6	37
Brownies (Mix)	60
Cakes (Mix) — 16-cup fluted mold	110
Cheese Bread, Yeast — 1 loaf	105
Chocolate Chip Bars	50
Nut Bread (Mix) — 1 loaf	97
Pudding Mix — 3-oz. pkg.	60

## Beverages

Coffee, Soup — 1 cup	10
Milk Based — 1 cup	28

## Frozen Foods (Defrost)

Note: Times given below are for entire defrost cycle. Usually food must be rotated, broken up or turned over while defrosting.

Cake, Whole Iced	23
Chicken, Cut-Up — 2 1/2-3 1/2 lbs.	143
Dessert Topping, Whipped	13
Doughnuts or Pastries — 2-4	13
Fish Fillets — 1 lb.	83
Hamburgers — 2 lbs.	123
Pie, Fruit Filling — Whole	83
Roast — 4-5 lbs.	403
Steak or Chops — 2 lbs.	83

To set Cooking Programs for many other foods or recipes refer to page 12 in this *Use and Care Book*. Cooking Programs given are for minimum time. Check and add time if necessary to complete cooking.

Always use microwave-safe containers.

FOOD	COOKING PROGRAM
------	-----------------

## Meats/Main Dishes

Bacon	
2 slices	28
4 slices	48

Beef Stew — 2 lbs.	607
--------------------	-----

Chicken	
8-10 pieces	150
2 pieces	40
4 pieces	70

Chuck Roast — 3 lbs.	605
----------------------	-----

Eggs, Baked — 2 Eggs	25
----------------------	----

Eggs, Scrambled — 2 Eggs	20
--------------------------	----

Entrees, Frozen	
8 oz.	50
16 oz.	110
2 lbs.	200

Fish Fillets — 1 lb.	60
----------------------	----

Franks (in bun)	
2	10
4	30

Meat Loaf — 1 1/2 lbs.	150
------------------------	-----

Sausage (Raw)	
4 Patties	30
4 Links	20

Swiss Steak — 2 lbs.	706
----------------------	-----

Frozen TV Dinner — 10 oz.	107
---------------------------	-----

## Vegetables (Fresh)

Beans, Green — 1 lb.	150
----------------------	-----

Broccoli — 1 1/4-1 1/2 lbs.	
Spears	157
Cut	120

Cauliflower, Head	137
-------------------	-----

Corn on Cob — 4	120
-----------------	-----

Potatoes — 4	120
--------------	-----

Squash — 1 lb.	100
----------------	-----

Zucchini — 1 lb.	100
------------------	-----

## Vegetables (Frozen)

10-oz. pkg.	70
-------------	----

Cut along dotted line

# How to Use Defrost

## Defrosting

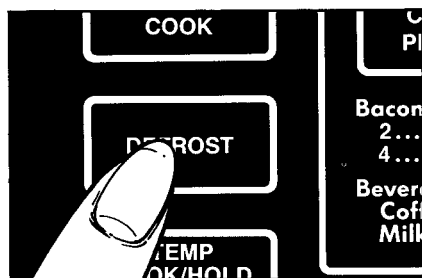
The Defrost setting is designed for even thawing necessary for large amounts of food and is one of the most important advantages of a microwave oven.

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

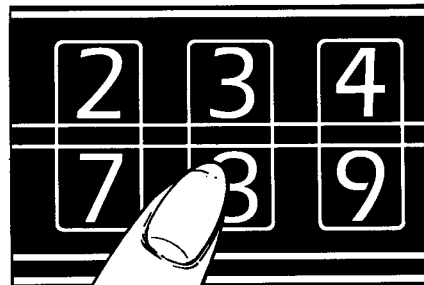
When the oven completes Defrosting, it automatically shuts off. It will then display "End" and beep once a minute until you either open the door or touch the CLEAR/OFF pad.

To become better acquainted with the defrost functions, defrost frozen pork chops using the following steps.

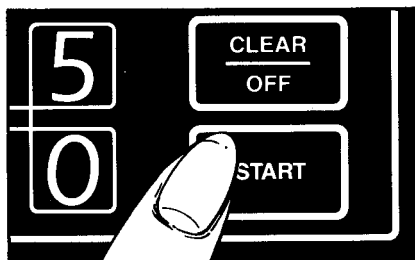
**Step 1:** Place package of frozen chops in the oven and close door.



**Step 2:** Touch DEFROST. Display reads :0 and Power Level 3 is automatically set in the oven but does not appear on display. ENTER DEF. TIME flashes.



**Step 3:** Touch 8, 0 and 0 for 8 minutes. DEF. TIME and 8:00 are displayed. If you wish to change Power Level, touch POWER LEVEL pad and then new number.



**Step 4:** Touch START. Time counts down on display. When cycle is completed, the oven signals and automatically shuts off.

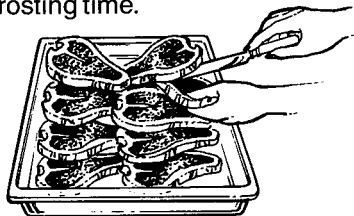
**Step 5:** Turn package over, close door and repeat Steps 2, 3 and 4.

**Step 6:** When oven signals and shuts off, display will show "End."

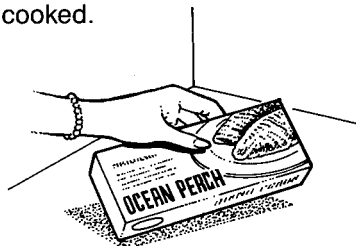
**Step 7:** Open door or touch CLEAR/OFF pad. Remove package and separate chops to finish defrosting.

## Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.
- For even defrosting, many foods need to be broken up or separated part of the way through the defrosting time.



- Homemade dinners can be frozen in shallow foil trays and heated for later use. Select foods which microwave well.
- Pre-packaged frozen dinners can be defrosted and microwave cooked.



## Questions and Answers

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

**A.** This sound is normal. It's letting you know the oven is using a Power Level lower than HIGH.

**Q.** Can I defrost small items in a hurry?

**A.** Yes, but they will need more frequent attention than usual. Raise the Power Level after entering the time by touching POWER LEVEL pad and number pads 7 or 10. Power Level 7 cuts the time about in half. Power Level 10 cuts the time to approximately a third. Whichever you choose, rotate or stir food frequently.

**Q.** Can I open the door during DEFROST to check on the progress of my food?

**A.** Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press the START pad.

**Q.** Can I select a Power Level other than automatic POWER LEVEL 3 for defrosting?

**A.** Yes. Some smaller foods may be defrosted quicker on higher Power Levels but for even, carefree defrosting, POWER LEVEL 3 is suggested.

# How to Use the Minute/Second Timer

The MIN/SEC TIMER has three timing functions:

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

The MIN/SEC TIMER operates without microwave energy.

## How to Time a 3-Minute Phone Call

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

## Programming a HOLD Time

The Minute/Second Timer can also be used to program "hold time" between microwave cooking functions. The time can range from one second to 99 minutes and 99 seconds. A HOLD, or "standing" time may be found in some of your own recipes or Cookbook.

To set the oven to delay cooking up to 99 minutes follow Steps 1 and 2 to enter hold time. Then touch TIME COOK pad and enter time before pressing START.

## How to Defrost, Hold and Time Cook

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

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

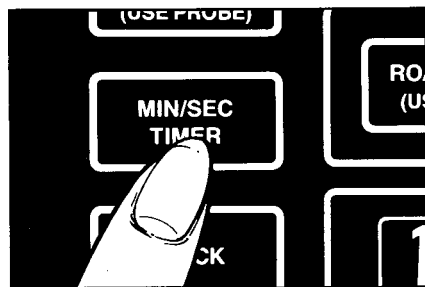


**Step 2:** Touch DEFROST pad.



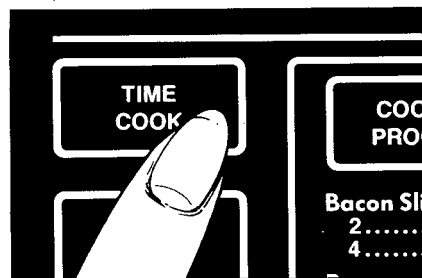
The display shows :0 and ENTER DEF. TIME flashes.

**Step 3:** Touch pads 1, 5, 0 and 0 for 15 minutes defrosting time: 15:00 appears on display. (Defrosting is automatically set on Power Level 3 but can be changed by touching POWER LEVEL pad and the new Power Level.)



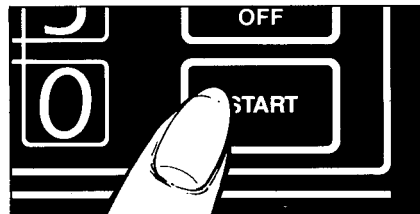
**Step 4:** Set standing or hold time by touching MIN/SEC TIMER. :0 appears on display and ENTER TIME flashes.

**Step 5:** Touch 1, 0, 0 and 0 to hold for ten minutes. 10:00 appears on display.



**Step 6:** Touch TIME COOK pad. The display shows :0 and ENTER COOK TIME flashes.

**Step 7:** Touch 2, 5, 0 and 0 for twenty-five minutes of cooking time. 25:00 appears on display.



**Step 8:** Touch START. 15:00 counting down shows on display. As each function is automatically performed oven display shows instructions entered and the function. While cooking, you may touch appropriate pad to recall times you set.

**Step 9:** When time is up, the oven sounds, oven light and fan shut off. The display will show "End".

**Step 10:** Open the door or touch CLEAR/OFF pad.

## Questions and Answers

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

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

**Q. Can I defrost and hold only?**

**A.** Yes. Sometimes you may only want to defrost a food, hold it, and cook it later. All you need to do is program Defrost and amount of time. Then program Hold and the amount of time. Be sure to put the thawed dish in the refrigerator promptly.

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

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

**A.** When instructions conflict, the oven carries out the last instruction. You may have set the oven to defrost for 4 minutes, hold for 2 minutes, and then defrost for 6 minutes. In this case, the oven would defrost for 6 minutes and hold for 2 minutes and ignore your first defrost instruction.

# Care for Your Microwave Oven

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

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

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps "air-out" the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The inside and outside oven walls can be scratched. The control panel can be damaged.
- **Don't remove the cover over the "stirrer" at the top of the oven** (microwave feature 4 on page 5). You will damage the oven.



## How to Clean the Inside

### Walls, floor and plastic cover.

Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse and dry. Do not use abrasive cleaners on oven wall. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

**Door (inside).** Glass: Wipe up spatters daily, wash when soiled, with a minimum of sudsy warm water. Rinse thoroughly and dry.

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

**Special note when using Brown-ing Dish:** High heat generated on bottom of dish can cause scorched appearing stains to bake onto the oven floor if grease is present. These may be removed with Bar Keepers Friend® Cleanser by SerVaas Laboratories, Inc.

After using Bar Keepers Friend® Cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bar Keepers Friend® Cleanser on the painted surfaces such as the walls. It may scratch the paint.

Bar Keepers Friend® Cleanser is sold in many grocery, hardware, and department stores.

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

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

## How to Clean the Outside

**Case.** Clean the outside of your oven with soap and water, then rinse and dry. The outer pane of the window is glass. Just wipe clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

**Control Panel.** Clean only with lightly dampened cloth. **DO NOT USE** cleaning sprays or large amounts of soap and water—they can cause problems with the control mechanisms.

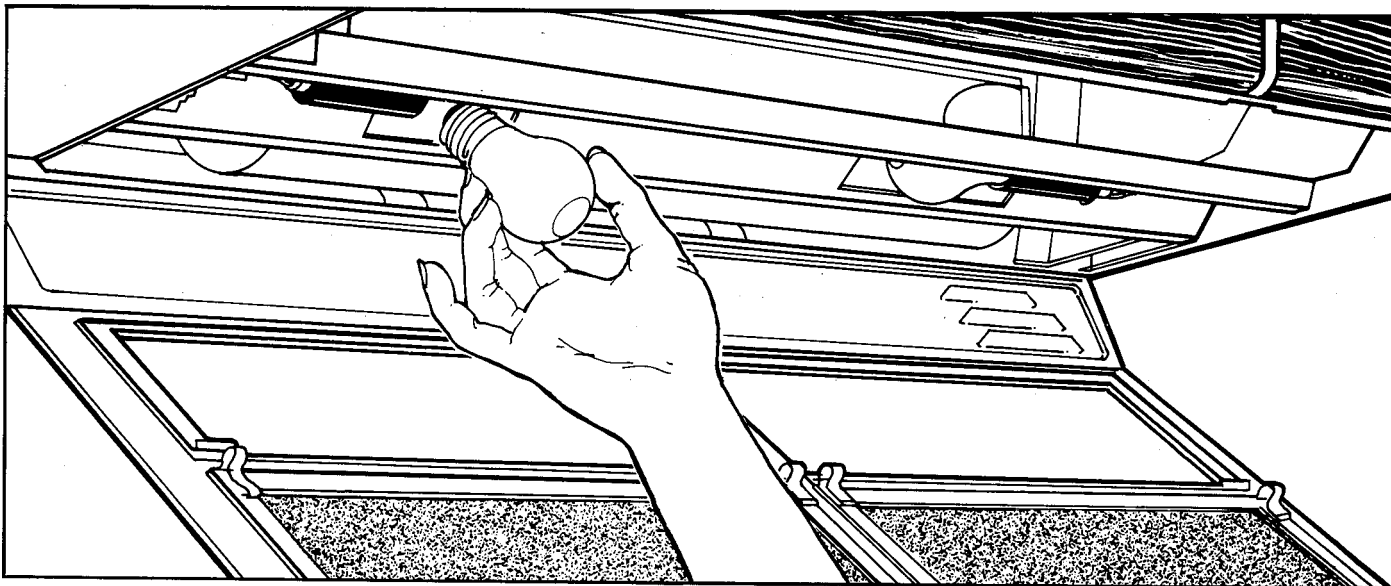
**Door Surface.** When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

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

## Oven Lamp Replacement

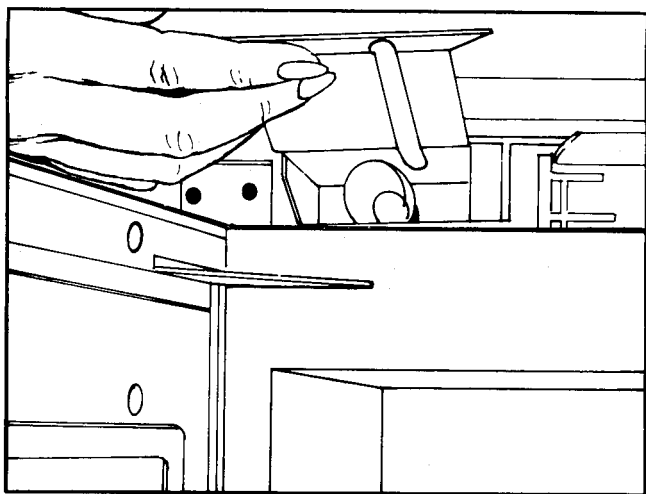
First, unplug the oven. Then remove lamp compartment cover by removing screw which holds cover in place. Cover is located at the rear of outer case.

Replace with 40 watt appliance bulb. (It is available in drug and hardware stores.) Replace compartment cover. Plug in the oven.



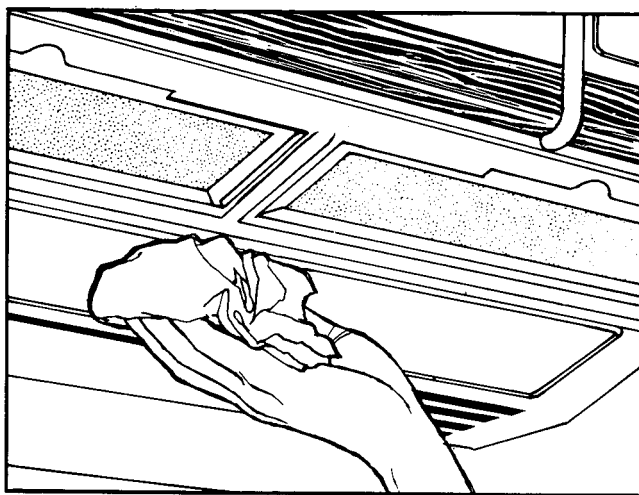
**To replace hood lamp, first disconnect power at main fuse or circuit breaker panel or pull plug.** Remove 2 screws from each side of lower panel and 3 screws from front edge. Lower panel until it rests on range below. Be sure bulb to be replaced is cool

before removing. Remove bulb or bulbs and replace with 40 watt appliance bulbs. Raise lower panel and replace screws. Connect electrical power to microwave oven.



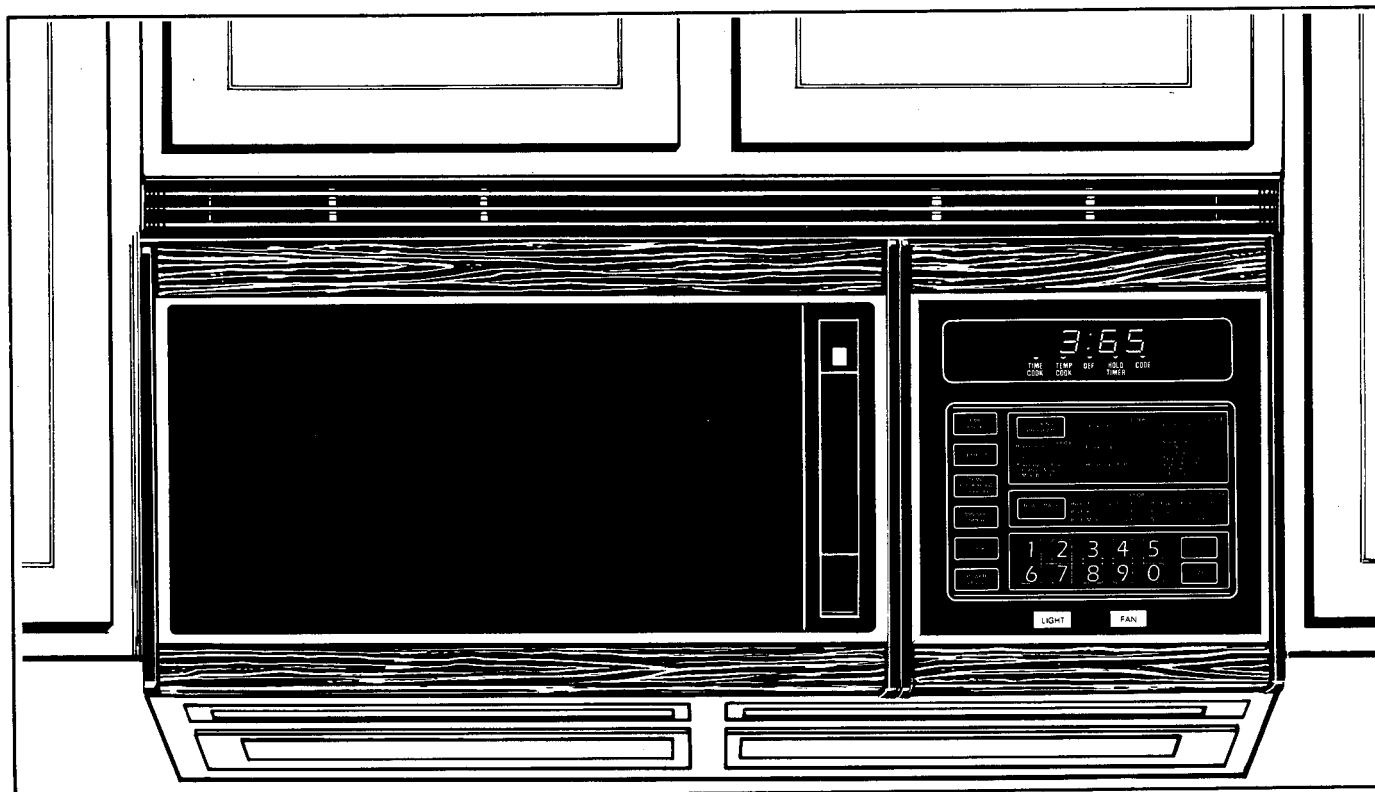
**To replace your oven lamp, first disconnect power at main fuse or circuit breaker or pull plug.** Remove the top grill by taking off 2 screws which hold it in place. Next, remove the single screw on top left that secures lamp housing. (On models so equipped.) Open oven door for easier removal of the lamp housing assembly. Then grasp tab and pull out and up to clear door hinge and front lip of oven. To remove bulb, push it inward gently and turn to left, then pull outward from socket. Replace with Lamp #25T8DC.

**Do not attempt to operate the oven unless the grill is in place.**



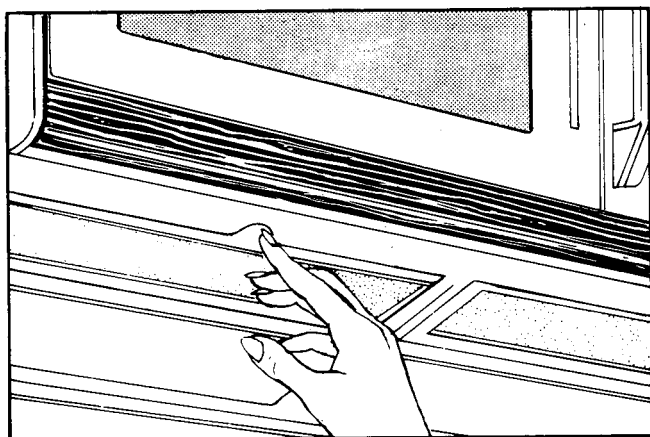
**Clean off the grease and dust on hood surfaces often.** Use a warm detergent solution. About 1 table-spoon of ammonia may be added to the water. Take care not to touch the filters and enameled surfaces with this. Ammonia will tend to darken metal.

# The Exhaust Feature



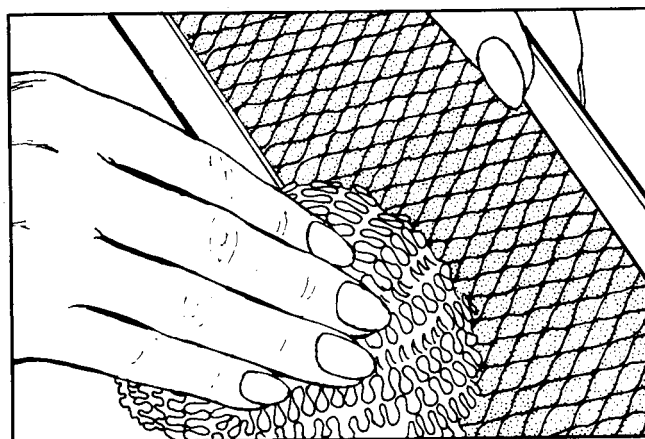
**The exhaust hood** feature on your microwave oven is equipped with a metal filter which collects grease. When the fan is operated, air is drawn up through the

filter and is then discharged through provided venting to the outside. The hood also has a light for illuminating the counter surface.



**To remove grease filter**, grasp the "finger hold" on the filter and push to the rear. The filter will drop out.

**To replace grease filter**, insert the filter in the **top** frame slot on the back of the opening. Push to the rear and upward to snap into place.



**Soak, then agitate filter in hot detergent solution.**

Don't use ammonia or other alkali because it will darken metal. Light brushing can be used to remove embedded dirt. Rinse, shake and remove moisture before replacing. **Filters should be cleaned at least once a month. Never operate your hood without the filter in place.** In situations where flaming might occur on surfaces below hood, filter will retard entry of flames into the unit.

# The Problem Solver

If you have a problem, it may be minor. You may be able to correct it yourself. Just use this Problem Solver to locate your problem and then follow the suggested recommendations.

**Save time and money. . . before you request service, check the following:**

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN DOES NOT COME ON	<ul style="list-style-type: none"> <li>• Main circuit breaker is tripped.</li> <li>• One of house fuses has blown.</li> <li>• 3-prong plug isn't fully inserted into wall receptacle.</li> </ul>
CONTROL PANEL LIGHTED, YET OVEN WILL NOT START	<ul style="list-style-type: none"> <li>• Make sure you touched START button.</li> <li>• Door is not securely closed.</li> <li>• You have already entered another program and not touched CLEAR/OFF to cancel it.</li> <li>• Temperature probe not inserted properly or not being used during Roast Matic or Temp Cook.</li> <li>• You have not entered numbers after Time Cook.</li> <li>• You have not entered desired finished temperature after Temp Cook.</li> <li>• CLEAR/OFF was touched accidentally.</li> <li>• After touching Cooking Program or Roast Matic pads, no code number was entered.</li> <li>• Be sure temperature set is higher than actual food temperature.</li> </ul>
FOODS ARE EITHER OVERCOOKED OR UNDERCOOKED	<ul style="list-style-type: none"> <li>• Not enough time set when using Time Cook function because of variance of starting food temperatures.</li> <li>• The density and amount of foods will vary and thus may need more time for completion.</li> <li>• Probe not inserted properly into meat or dish. Check Roast Matic section in this book for specific probe placement.</li> <li>• Incorrect Cooking Program numbers entered.</li> <li>• Incorrect Power Level entered.</li> <li>• Dish was not rotated, turned or stirred if these instructions were given in recipe.</li> <li>• Too many dishes in oven at same time.</li> <li>• You did not enter a different Power Level as suggested in recipe.</li> </ul>
"PF" APPEARS ON DISPLAY	<ul style="list-style-type: none"> <li>• When oven is first plugged in.</li> <li>• When power to oven has been interrupted, and then is resumed. Touching CLEAR/OFF erases "PF" and clock must be reset.</li> </ul>
"EE EE" APPEARS ON DISPLAY	<ul style="list-style-type: none"> <li>• When using Temp Cook/Hold, a temperature less than 90° or more than 199° has been entered.</li> <li>• When using Clock, you have not entered a valid clock time.</li> <li>• When using Cooking Program, you have not entered a valid Code. Code must be 2 or 3 digits.</li> </ul>
"PR OB" APPEARS ON DISPLAY	<ul style="list-style-type: none"> <li>• Probe has been forgotten or not seated properly in oven wall when using Roast Matic or Temp Cook/Hold functions.</li> </ul>

## All these things are normal on your Microwave Oven:

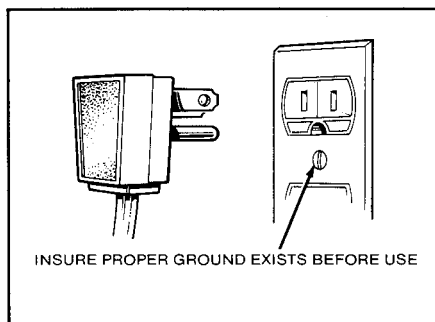
1. Steam or vapor escaping from around the door.
2. Light reflection around door or outer case.
3. Dimming oven light and change in blower sound may occur while operating at power levels other than high.
4. Dull thumping sound while operating at power levels other than high.
5. Some TV-radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.



## Grounding Instructions

**For personal safety, this appliance must be properly grounded.**

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall receptacle (see picture below). To minimize the possibility of severe or fatal electric shock hazard from this appliance, you should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.



Where a standard two-prong wall receptacle is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded three-prong wall receptacle.

**Do not under any circumstances cut or remove the third (ground) prong from the power cord.**

**Do not use an adapter plug with this appliance.**

**Do not use an extension cord with this appliance.**

## Quality, Reliability and Integrity

Your Caloric product was manufactured utilizing highly reliable and thoroughly tested componentry. However, due to highly complex assembly procedures, complicated circuitry integration, and the addition of consumer convenience and safety systems, all of today's home appliances are experiencing a higher service incidence ratio. If your product should require servicing, you can assure yourself of "good as new" performance if you insist that "genuine" Caloric replacement parts are to be used in the repair of your product. When you see the name "Caloric" on the wrapper, you know its backed by quality, reliability and integrity.

## Appliance Maintenance Agreement

Caloric offers an appliance maintenance agreement which makes it possible to protect yourself against future unexpected investments in functional replacement components and related labor costs on your products after the expiration of your existing new product warranty. The protection provided by this plan goes into effect the day that your original warranty expires or when your payment is processed. You can have months of peace of mind for only pennies a day.

Write today indicating model number, serial number, and the date the product was purchased, for an application for a Caloric Appliance Maintenance Agreement.

# CALORIC®

## MODEL MWD Built-In Microwave Oven LIMITED APPLIANCE PARTS WARRANTY

### LIMITED ONE YEAR WARRANTY ON ALL PARTS

Caloric warrants all PARTS of this Caloric appliance against defects in material and workmanship for a period of one (1) year from the date of initial delivery. Any replacement parts furnished at no cost to the purchaser in fulfillment of this warranty, are warranted only for the unexpired portion of the original warranty. Caloric's appliance parts warranty pertains only to the PARTS of the appliance, not the labor required for repair or replacement, which is the responsibility of the source from whom this appliance was purchased.

### EXTENDED LIMITED FOUR YEAR WARRANTY ON MAGNETRON TUBE

As a special extension of its PARTS WARRANTY, Caloric warrants the MAGNETRON TUBE in the microwave portion of this Caloric appliance against defects in material and workmanship for a period of five (5) years from the date of its initial delivery. Any replacement magnetron tube furnished at no cost to the purchaser in fulfillment of this warranty is warranted only for the unexpired portion of the original warranty. Caloric's EXTENDED LIMITED FOUR YEAR MAGNETRON TUBE WARRANTY pertains only to that PART of the appliance and not to any other part of the appliance or the total appliance.

### WARRANTY SERVICE

The selling dealer, builder, or utility from whom this appliance was purchased is responsible for advising the purchaser of the period of no charge warranty service labor coverage, and how and from whom warranty service is available. Replacement parts under the terms of this warranty must be furnished by a franchised Caloric dealer or authorized Caloric service agency.

### OWNERSHIP

This appliance PARTS warranty remains in force for one year from the initial delivery of the appliance, and continues in force even if relocated by the first or subsequent purchaser(s).

The EXTENDED LIMITED FOUR YEAR MAGNETRON TUBE WARRANTY stated above remains in force for five (5) years from the initial delivery of the appliance, and continues in force even if relocated by the first or subsequent purchaser(s).

### WARRANTY CONDITIONS

Caloric's LIMITED APPLIANCE PARTS WARRANTY DOES NOT apply to any appliance which has been subjected to alteration, misuse, abuse, accident, improper installation, delivery damage, or other than normal household use and service. OPERATING THE MICROWAVE OVEN WHEN EMPTY OR USING METAL UTENSILS IN THE OVEN WILL BE CONSTRUED AS APPLIANCE MISUSE AND ABUSE.

Caloric PARTS warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on us. TO THE EXTENT CONSISTENT WITH STATE AND FEDERAL LAWS: (1) ANY IMPLIED WARRANTIES SHALL BE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR CALORIC'S EXPRESSED WARRANTIES, AND (2) CALORIC SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES UNDER ANY EXPRESSED OR IMPLIED WARRANTIES RELATING TO THE CALORIC APPLIANCE.

Caloric's warranty obligation on appliances located outside the contiguous 48 U.S. states and the District of Columbia shall be LIMITED STRICTLY to furnishing replacement parts and shall EXCLUDE service labor.

### FEDERAL REGULATORY PROVISIONS

Some states do not allow limitations on how long an implied warranty lasts nor limitations or exclusions of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, as well as rights under Federal Laws.

### PURCHASER'S RESPONSIBILITIES

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, to correct an improper installation that the purchaser may have performed, or to correct malfunctions in the appliance created by operation of the appliance in a manner not prescribed by or cautioned against, in the Caloric Use and Care Instructions.

### PURCHASE REGISTRATION CARD

THE SELLING DEALER, BUILDER, OR UTILITY IS REQUIRED BY GOVERNMENT REGULATIONS TO REGISTER WITH CALORIC OR TO PRESERVE THEIR OWN RECORDS OF ALL FIRST PURCHASES OF MICROWAVE OVENS FOR PURPOSES OTHER THAN RESALE. To ensure that Caloric obtains information enabling it to identify the location of the total appliance for service and other related purposes, we URGE you to return the PURCHASE REGISTRATION CARD included in your Owner's Manual. Your warranty rights are not conditioned upon the return of the Purchase Registration Card.

### MODEL AND SERIAL NUMBERS

The appliance model and serial number can be found on a nameplate attached to the appliance. The purchaser should always use the model number and serial number when talking to or writing to the dealer, builder, or utility from whom this appliance was purchased, the local authorized service agency, or Caloric.

### FACTORY ASSISTANCE

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local servicing dealer or agency, write to: Caloric Corporation, Consumer Relations Department, Topton, Pennsylvania, 19562, or call AC215-682-4211.

# CALORIC®

Caloric Corporation • Topton, PA 19562

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