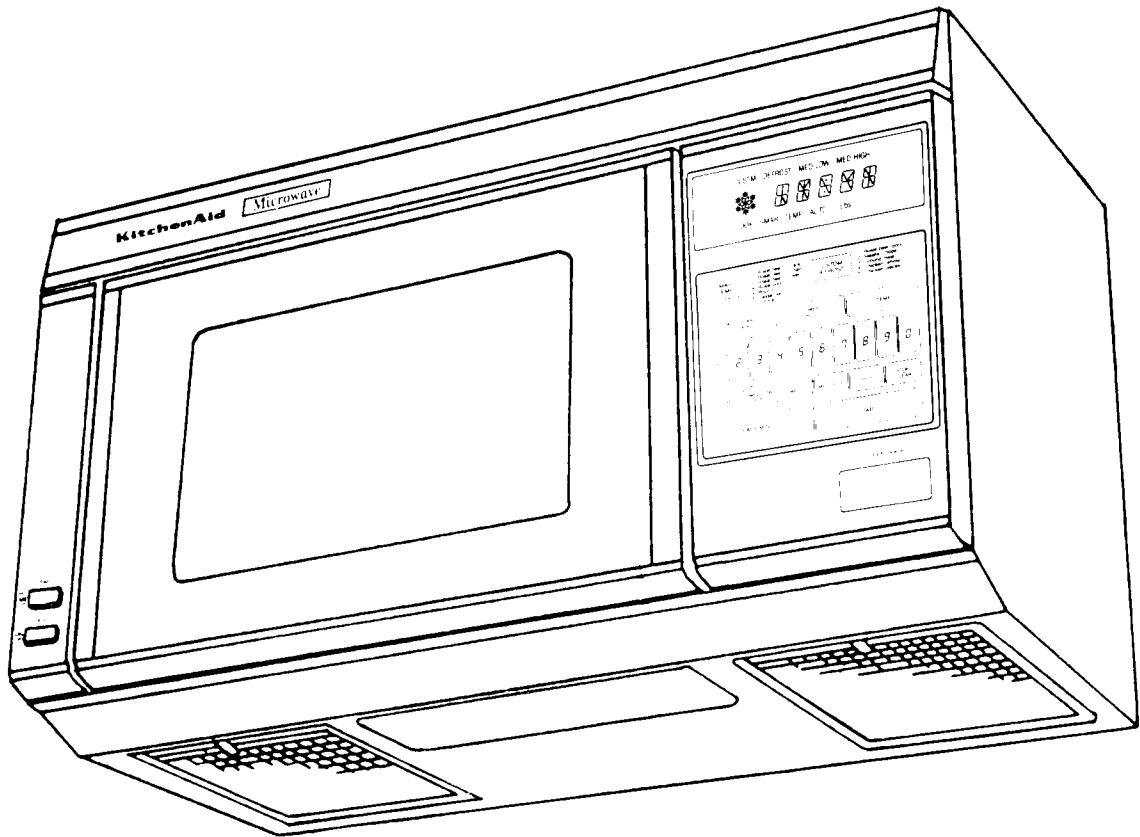


KitchenAid[®] 30" BUILT-IN MICROWAVE/HOOD

MODEL KHMS105



USE & CARE GUIDE

4174738

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Visual check after unpacking:
Remove all packing material from the oven cavity.
Check the oven for any damage, such as misaligned door, damaged gaskets around door or dents inside the oven cavity or on the door. If there is any damage, please do not operate the oven until it has been checked by an authorized KitchenAid servicer and any repairs made, if necessary.
3. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" page 4.
4. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 4.
5. Install or locate this appliance only in accordance with the provided installation instructions.
6. Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven.
7. Use this appliance only for its intended use as described in this manual.
8. As with any appliance, close supervision is necessary when used by children.
9. 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. Electric shock, microwave exposure, fire or other hazards may result.
10. This appliance should be serviced only by qualified service personnel. Contact an authorized KitchenAid servicing outlet.
11. Do not cover or block any openings on the appliance; fire could result.
12. Do not use outdoors; electric shock could result.
13. Do not immerse cord or plug in water; electric shock could result.
14. Keep cord away from heated surfaces; electric shock could result.
15. Do not let cord hang over edge of table or counter; electric shock could result.
16. See door surface cleaning instructions on page 33.
17. 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.
18. Do not use your conventional gas or electric range as a space heater when a KitchenAid Microwave Hood is installed above it. The intense heat produced may damage the microwave oven.

SAVE THESE INSTRUCTIONS

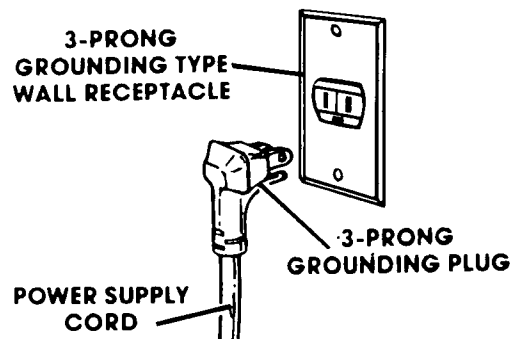
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
(1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- (e) Do not operate oven with the temperature probe caught between the oven front face and the door.

GROUNDING INSTRUCTIONS

WARNING: Improper use of the grounding plug can result in a risk of electrical shock. DO NOT UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING PRONG.

For your personal safety, this appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a polarized 3-prong grounding plug. It must be plugged into a



correct polarized mating 3-prong grounding type wall receptacle, properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. If a mating wall receptacle is not available, or if you are not sure if the wall receptacle is properly grounded and polarized, have it checked by a qualified technician.

It is the personal responsibility and obligation of the customer to have a properly grounded and correctly polarized 3-prong wall receptacle installed by a qualified electrician.

Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

CAUTIOUS REMINDERS FOR MICROWAVE COOKING

1. Do not operate the oven empty. Either food or water should always be in the oven during operation to absorb microwave energy.
2. Limit use of metal to those specific examples given in the utensil section of your Cookbook. Generally, metal should not be used during operation of microwave oven.
3. Do not cook eggs in the shell. Pressure will build up inside the shell and it will explode. Do not reheat cooked eggs unless they are scrambled or chopped. Puncture the egg yolk before cooking eggs.
4. Avoid canning in the microwave oven; harmful bacteria may not be destroyed.
5. Do not heat oil or fat for deep frying.
6. Pierce the "skin" of potatoes, whole squash, apples or any fruit or vegetable with a skin covering before cooking.
7. Popcorn should be cooked only in special microwave poppers carefully following manufacturer's recommendations. Do not pop popcorn in paper bags or glass utensils. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the popper manufacturer. Do not remove the turntable when popping corn or heat longer than recommended on instructions.
8. Do not use paper towels, plates or other utensils made from recycled paper for microwave cooking. Recycled paper products may contain impurities which could cause the paper to ignite during microwave cooking.

BEFORE YOU BEGIN COOKING

This Use and Care Guide is a supplement to your new Microwave Cookbook. Before you begin cooking, read the introductory section of your Cookbook. Topics discussed there include:

- What are microwaves?
- Microwave Utensils.
- Microwave Cooking Techniques.
- Learn While You Cook.

CONDENSATION

Occasionally some foods will cause the oven to "sweat." The humidity and moisture in food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Be sure that the front vent is not blocked.

Condensation is a normal part of microwave cooking.

The door seal is designed to prevent leakage of microwave energy during cooking. The door seal does not need to be airtight in order to accomplish this. Occasionally, moisture may appear around the oven door. You may be able to see some small areas of light or feel warm air movement around the oven door. None of these situations is abnormal or necessarily indicates the oven is leaking microwave energy.

OWNERSHIP REGISTRATION

Take a Minute . . .

Please fill out and mail your ownership registration card packed with the Use and Care Guide. It is a federal requirement that records be kept on locations of all microwave ovens. THIS CARD DOES NOT VERIFY YOUR WARRANTY.

If you move, please renew your registration by writing to us at:

KitchenAid Consumer Affairs
KitchenAid, Inc.
P.O. Box 558
St. Joseph, MI 49085-0558

If you are not the original owner of this appliance, please establish your ownership by writing to the above address.

Keep a copy of the sales receipt showing the date of purchase and/or date of installation. PROOF OF PURCHASE WILL INSURE YOU OF IN-WARRANTY SERVICE.

Write down the following information. You will need it if your oven ever requires service.

Model Number* _____

Serial Number* _____

Date Purchased _____

Date Installed _____

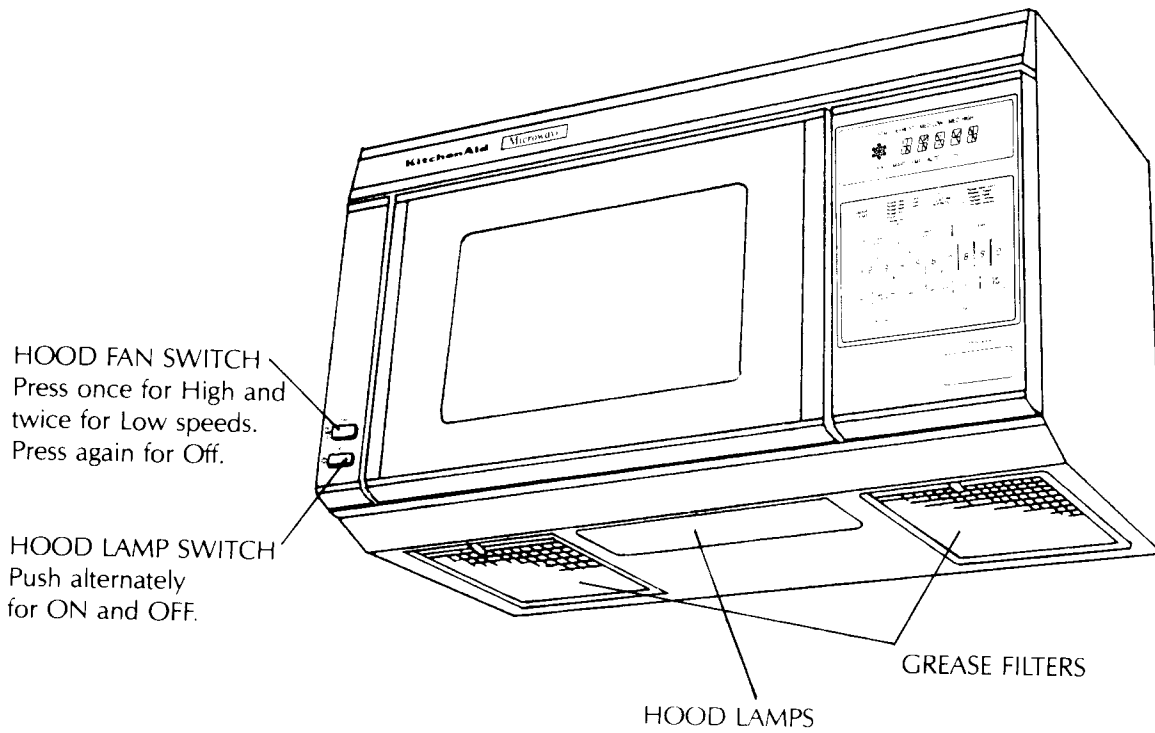
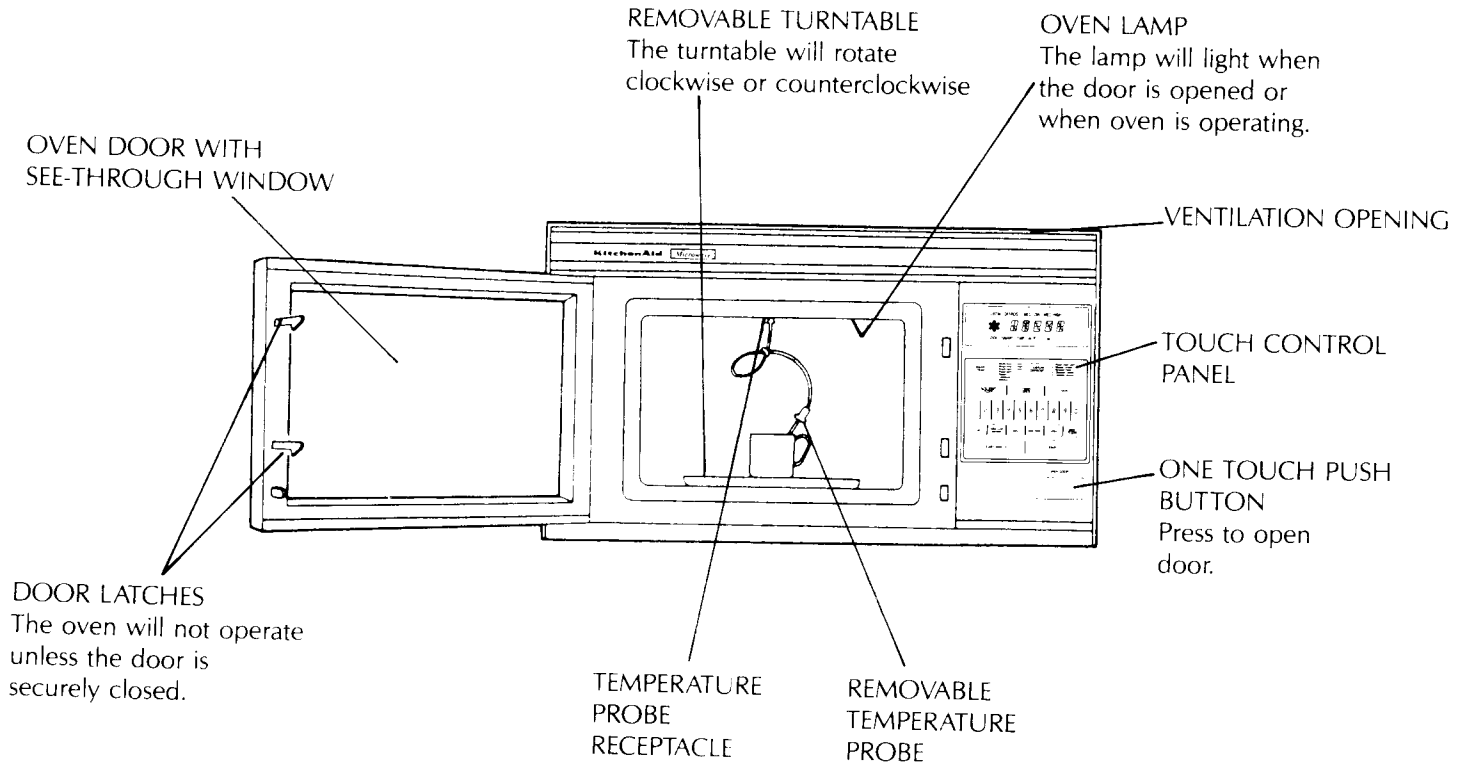
Dealer's Name _____

Address _____

Phone _____

*Model and serial numbers are located on left side of door opening.

MICROWAVE OVEN FEATURES



FEATURES AND BENEFITS

- Turntable system provides more uniform cooking than ever before possible. Automatically turns the food for even cooking.
- Over the range installation provides convenient space saving location for microwave oven plus ventilation and surface light.
- Smart Temp setting determines temperature and cooking program to automatically cook roasts, poultry, and casseroles to exact degree of doneness.
- Easy Minute for cooking for an extra minute at HIGH or adding extra time during cooking.
- Custom Defrost for automatic defrosting of meats and poultry.
- Auto Start for 12-hour delayed cooking.
- Microprocessor control panel for wide variety of cooking programs not achievable by conventional methods. Audible entry signal tone.
- Variable Cooking Control for choosing the rate of microwave cooking: HIGH, MEDIUM HIGH, MEDIUM, MEDIUM LOW/DEFROST and LOW.
- Three sequence programmable cooking.
- Minute Timer for timing up to 99 minutes, 99 seconds.
- Lighted digital display for accurate, precise time and temperature settings and cooking instructions.
- Oven light to view foods as they cook.
- Removable temperature probe for cooking by temperature.

ACCESSORIES:

1. Charcoal Filter Kit (307931). Filter is used for recirculating exhaust.

SPECIFICATIONS:

AC Line Voltage	Single phase 120V, 60 Hz, A.C. only
AC Power Required	1.54 kW
Output Power	650W (2000cc water load)
Frequency	2450 MHz
Outside Dimensions	29 ⁷ / ₈ " (W), 17" (H), 15" (D)
Cavity Dimensions	14 ¹ / ₈ " (W), 8 ⁷ / ₈ " (H), 14" (D)
Weight	Approx. 85 lbs.
Hood Lamp	2 lamps (40W x 2, incandescent lamp)
Hood Fan	Horizontal discharge 310 C.F.M. Minimum. Vertical discharge 300 C.F.M. Minimum.

In compliance with standards set by:

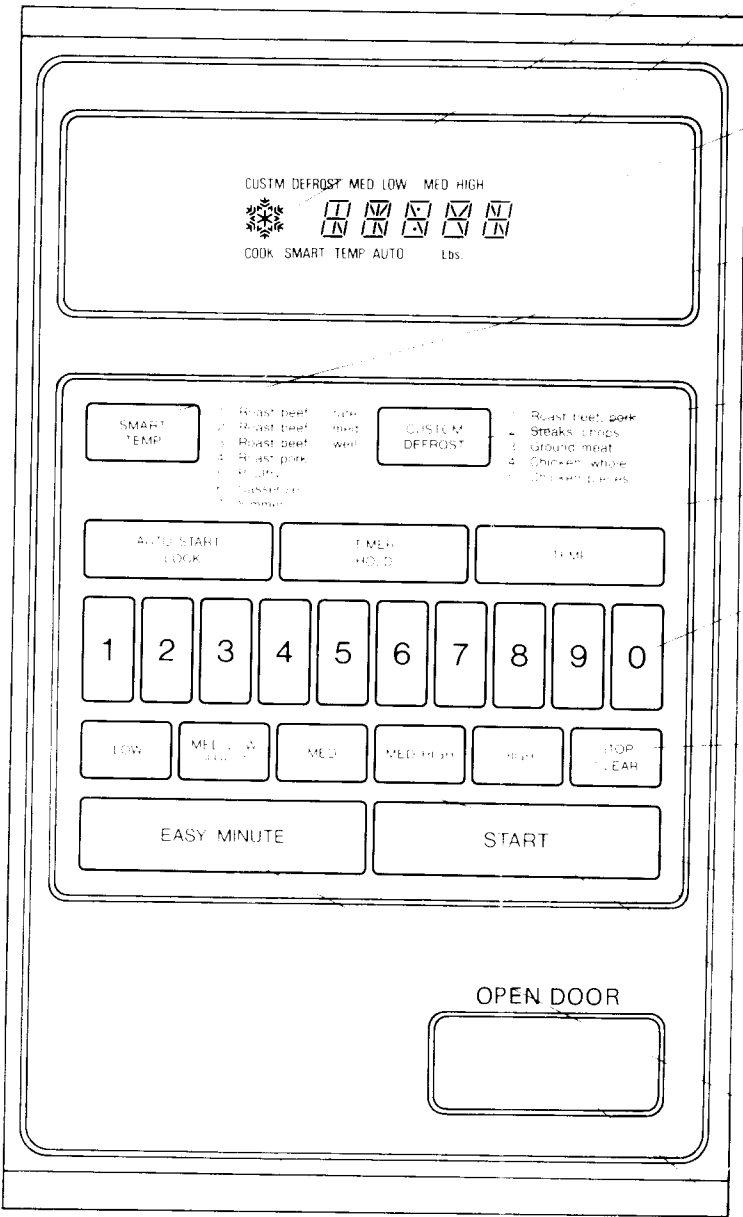
FCC —Federal Communications Commission Type Authorized.

DHHS —Complies with Department of Health and Human Services (DHHS) Rule, CFR, Title 21, Chapter I, Subchapter J.



— This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc.

TOUCH CONTROL PANEL



DEFROST SYMBOL

DISPLAY WINDOW

Indicator lights for Variable Cooking, Smart Temp, Custom Defrost, Auto Start, Cook and Lbs.

LIGHTED DIGITAL DISPLAY

Shows readout of cooking time, temperature, Smart Temp setting, Custom Defrost setting, cooking instructions, or time of day.

SMART TEMP PAD

Touch to select Smart Temp settings for roasting meats, poultry, casseroles or simmering. Temperature probe should be inserted.

CUSTOM DEFROST PAD

Touch to select Custom Defrost setting.

PROGRAM SELECTOR PADS

Touch to set clock, Auto Start, timer, hold or temperature.

NUMBER PADS

Touch to enter cooking times, Smart Temp settings, Custom Defrost setting, temperature settings or clock time.

STOP/CLEAR PAD

Touch to erase during programming. Touch once to stop operation of oven during cooking; touch twice to cancel cooking program.

VARIABLE COOKING CONTROL PADS

Touch to select power setting. If not touched, HIGH is automatically selected.

START PAD

Touch to start oven.

EASY MINUTE PAD

Touch to cook for 1 minute at HIGH, or increase 1 minute during cooking.

DOOR OPEN BUTTON

Push to open door.

TOUCH CONTROL PANEL OPERATION CHECK

A. CLOCK

1. Plug the power cord into a three-pronged electrical outlet (120V, 60Hz, 15 amp or more, A.C. only).
2. The digital display will show **88:88** and flash on and off every second and variable power indicators will light. Touch the STOP/CLEAR pad once and **1:00** will appear. The timer will begin counting up each minute. After one minute the display will show **1:01**.

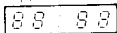

B. MICROWAVE

1. Place the turntable inside the oven cavity. When the door is opened, the oven light comes on automatically.
2. Place one cup of room temperature water in a glass measuring cup on the turntable. Do not attempt to operate the oven without the turntable in place.
3. Close the door securely. Oven light will go out.
4. Program the oven to cook three minutes on HIGH. Touch the number pads in the following sequence: **3 0 0**.
5. Touch the START pad to activate the oven. The cooling fan will start, the turntable will begin to rotate and the oven lamp will light.
6. After three minutes, an audible signal will sound and the oven will turn off.*
7. The water should be bubbling if oven is operating normally.

*When the door is opened or STOP/CLEAR pad is touched during the cooking process, the timer automatically stops. The timer starts again when the door is closed and START pad is touched.

STEPS FOR COOKING

Throughout your Microwave Cookbook you will find step by step directions for each recipe. Basic instructions follow:

1. Make sure the oven is plugged into a 3-pronged, grounded 115-120 volt, 15 amp household circuit. When oven is plugged in, the display will show  flashing on and off each second and variable power indicators will light. Touch the STOP/CLEAR pad:  will appear.
2. Always make certain the turntable is seated and in place. The oven should not be used without the turntable in place, and it should never be restricted so that it cannot rotate.
3. The Variable Cooking Control on your microwave oven allows you to select the amount of microwave energy and the rate of cooking or defrosting. There are five levels or settings for cooking: HIGH, MEDIUM HIGH, MEDIUM, MEDIUM LOW/DEFROST and LOW. Your Cookbook explains the use of this feature.
4. Be sure to select the recommended power level before beginning to cook. Refer to Operation of Touch Control Panel for proper procedure. If you do not touch a setting on the Variable Cooking Control Panel, the oven will automatically cook on HIGH. Each recipe in your Cookbook gives instructions for the setting best suited for that particular food category. As you become more familiar with the use of the Variable Cooking Control and microwave cooking, you will be able to judge which power level to use for various foods.
5. If food does not seem to be heating properly, check the indicator lights immediately above the lighted digital display. Be sure the Variable Cooking Control is on the proper setting.
6. The oven is programmed by touching the appropriate Touch pads. Read Operation of Touch Control Panel for complete instructions.

OPERATION OF TOUCH CONTROL PANEL

Your new Microwave Oven uses a microprocessor, the electronic brain that provides a wide variety of cooking programs which could not be achieved by conventional control methods. The operation of the oven is controlled by touching the appropriate pads arranged on the surface of the control panel. The lighted digital readout will display the cooking time, temperature, Smart Temp setting, Custom Defrost setting or time of day, and indicator lights show the Variable Cooking setting or cooking function you have programmed.

An audible entry signal tone should be heard each time you touch the control panel to make a correct entry. If you do not hear this sound:

1. you have not used enough pressure in touching the pad,
2. you have made more entries than the control panel will accept,
3. you have made an incorrect entry.

In addition to the entry signal tone, an audible signal will sound for approximately 2 seconds at the end of the cooking cycle. During Smart Temp cooking, the oven will signal four times to indicate when to turn over the food. During Custom Defrost, the oven will signal four times to let you rearrange or shield the food.

The following pages give complete instructions for using the Touch Control Panel. Please use these instructions and practice programming the oven step by step until you are thoroughly familiar with its operation.

In giving directions, examples of foods have been used so that you may become familiar with the practical uses for these features. However, we suggest that you first practice operating the oven with one cup of water, rather than food. Do not operate the oven empty.



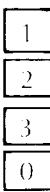
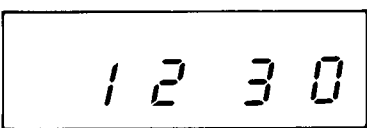

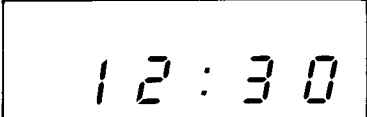
***You cannot program the oven if the door is not closed tightly.**

***During cooking, the program cannot be changed until the STOP/CLEAR pad is touched. All functions are locked in to prevent accidental changes.**

TO SET THE CLOCK

Your oven functions as a clock to keep the time of day. To set the clock, follow this procedure. When oven is plugged in, variable power indicators will light and **88:88** will flash on and off every second. Touch STOP/CLEAR pad; **1:00** will appear.

- Suppose you want to enter the correct time of day, 12:30 (A.M. or P.M.)

Step	Procedure	Pad Order	Display
1.	Touch AUTO START/CLOCK pad.		
2.	Enter the correct time of day by touching the numbers in sequence.		
3.	Touch AUTO START/CLOCK pad again.		

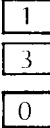
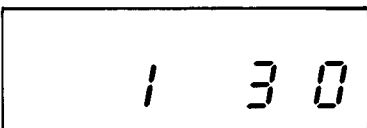

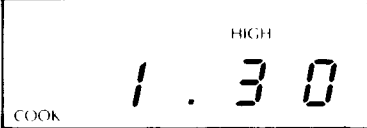
The clock is now set and will keep the time of day. If power to the unit is interrupted, all digital display and indicator lights will appear after the power is reinstated. To reset the clock, touch STOP/CLEAR pad and then repeat the steps above.

NOTE: This is a 12-hour clock. **ERROR** will appear in the readout if you attempt to enter an incorrect clock time. For example, if you attempt to enter 8:61 or 13:00, **ERROR** and the incorrect time will flash on the display repeatedly. To erase **ERROR**, touch the STOP/CLEAR pad. If you accidentally touch more than 4 number pads, the last 4 numbers you have touched will appear on the display.

TO COOK AT HIGH

Many foods are cooked at HIGH (100% power) for best results. The Variable Cooking Control allows you to select the rate of microwave cooking, but the oven will automatically operate at HIGH if no Variable Cooking Control pad is touched. If you wish to cook at HIGH, it is not necessary to touch the HIGH pad. For other Variable Cooking Control levels, the desired setting must be entered.

- Suppose you want to heat 2 cups of coffee for 1 minute 30 seconds at HIGH.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.		
2.	Touch START pad.		

The cooking time will count down to zero. When the timer reaches zero, the indicators will go out and an audible signal will sound. The time of day will reappear on the display. Microwave energy will stop.

VARIABLE COOKING CONTROL

This microwave oven has six preset power levels.

	Approximate percentage of microwave power
HIGH	100%
MED HIGH	70%
MED	50%
MED LOW DEFROST	30%
LOW	10%
HOLD	0%

Some foods give best results when cooked more slowly at a lower cooking power. Your Cookbook will indicate the recommended variable setting for each recipe. See your Microwave Cookbook for guidelines on how to use the Variable Cooking Control.

- Suppose you want to heat soup for 2 minutes 15 seconds at MEDIUM HIGH.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">2</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">5</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">2 15</div>
2.	Select desired Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">MED HIGH</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <small>MED HIGH</small> 2 . 15 </div>
3.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">START</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <small>MED HIGH</small> 2 . 15 <small>COOK</small> </div>

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: If you accidentally touch the wrong Variable Cooking Control pad, immediately touch the correct pad. The last pad touched will be the setting the oven accepts. For example, if you touch MED HIGH pad and then immediately touch MED pad, the oven will cook on MEDIUM.

MULTIPLE SEQUENCE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences switching from one variable power setting to another automatically. For example, you can program the oven to defrost on MEDIUM LOW/DEFROST, to cook on HIGH and then to cook on MEDIUM. Standing time (0% power) can also be programmed by touching TIMER/HOLD.

The oven can also switch from one temperature setting to another automatically, and it can maintain a specific temperature for up to 99 minutes.

Some of the sequences you might use in cooking include:

FIRST SEQUENCE	SECOND SEQUENCE	THIRD SEQUENCE
Defrost (MEDIUM LOW/DEFROST)	COOK by time 1st variable setting	COOK by time 2nd variable setting
Defrost (MEDIUM LOW/DEFROST)	HOLD (0% power)	COOK by time
Defrost (MEDIUM LOW/DEFROST)	COOK by time	HOLD (0% power)
COOK by time 1st variable setting	HOLD (0% power)	COOK by time 2nd variable setting
COOK by time 1st variable setting	COOK by time 2nd variable setting	COOK by time 3rd variable setting
TEMP 1st variable setting	Maintain temperature up to 99 minutes	
COOK by time 1st variable setting	TEMP 2nd variable setting	Maintain temperature up to 99 minutes
TEMP* 1st temperature and variable setting	TEMP 2nd temperature and variable setting	Maintain 2nd tem- perature up to 99 minutes
TEMP 1st temperature and variable setting	TEMP 2nd higher temperature and variable setting	TEMP 3rd higher temperature and variable setting

You are not limited to the above sequences, but they are the most practical.

*For example, you could program the oven to quickly begin cooking a stew to 150°F on HIGH (1st temperature and variable setting), then heat to 180°F on MEDIUM (2nd temperature and variable setting), followed by a "holding" time to maintain 180°F up to 99 minutes.

The oven can also be programmed to heat to 180°F on MEDIUM HIGH (1st temperature and variable setting) followed by a lower temperature (140°F for 30 minutes). The food would heat to 180°F, 30 minutes would appear in the readout and count down to zero. Microwave power would come on only if the food cooled below 140°F during this 30 minute period.

MULTIPLE SEQUENCE COOKING

Check the microwave recipe section of your Microwave Cookbook for ideas on when to use multiple sequence cooking.

- Suppose you want to roast beef for 5 minutes at HIGH, and then continue to cook for 30 minutes at MED HIGH.

Step	Procedure	Pad Order	Display
1.	Enter desired time for first cooking sequence.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">5</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">0</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">5 00</div>
2.	Select first Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">HIGH</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">5.00 <small>HIGH</small></div>
3.	Enter desired time for second cooking sequence.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">3</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">0</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">30 00</div>
4.	Select second Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">MED HIGH</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">30.00 <small>MED HIGH</small></div>
5.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">START</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <div style="display: flex; justify-content: space-between; align-items: center;"> COOK 5.00 HIGH </div> <p style="font-size: x-small; margin-top: 5px;">The timer begins to count down. When it reaches zero:</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <div style="display: flex; justify-content: space-between; align-items: center;"> COOK 30.00 MED HIGH </div> <p style="font-size: x-small; margin-top: 5px;">will appear on the display and begin counting down.</p> </div> </div>

When the timer reaches zero, all indicator lights will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: If HIGH is selected as the final sequence, it is not necessary to touch HIGH pad. If HIGH is programmed as the first or second sequence, HIGH pad must be touched. HOLD cannot be programmed as the first cooking sequence or used alone. If HOLD is used as the first sequence, oven will begin counting down as a minute timer.




TO USE CUSTOM DEFROST

Your Microwave Oven has special function keys to defrost meats and poultry faster and better. Custom Defrost 1 to 5 will automatically defrost roast beef, pork, steaks, chops, ground meat, whole chicken, and chicken pieces. Each key has 3 defrosting stages. Select the desired CUSTOM DEFROST setting, and enter the food weight by using the number pads.

Suppose you want to defrost a 2.0 lb. steak with Custom Defrost.

Step	Procedure	Pad Order	Display
1.	Touch CUSTOM DEFROST pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">CUSTOM DEFROST</div>	<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST</p> FOOD </div> <p>FOOD will flash and CUSTM DEFROST and defrost indicator will appear on display.</p>
2.	Select desired Custom Defrost setting. Touch 2 to defrost steak.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">2</div>	<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST</p> CD - 2 </div> <p>CD-2 will be displayed and Lbs. will flash on and off.</p>
3.	Touch number pads to enter weight.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 5px;">2</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">0</div>	<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST</p> 2.0 </div> <p>Lbs. will stop flashing and 2.0 will appear on display.</p>
4.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">START</div>	<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST MED HIGH</p> 7.33 </div> <p>COOK</p> <p>2.0 and Lbs. will go off and total defrosting time and variable control indicator will appear.</p> <p>The timer will begin to count down and Defrost indicator will start to flash changing its shape. When the 1st stage finishes, an audible signal will sound 4 times and the oven will stop. Defrost indicator will stop flashing and COOK indicator will go off.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST</p> TURN </div> <div style="border: 1px solid black; padding: 5px; margin-top: 5px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST</p> OVER </div> <div style="border: 1px solid black; padding: 5px; margin-top: 5px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST</p> COVER </div> <div style="border: 1px solid black; padding: 5px; margin-top: 5px;"> <p style="text-align: center; margin: 0;">CUSTM DEFROST</p> EDGE </div> <p>TURN, OVER and COVER, EDGE will be displayed repeatedly. Defrost symbol will stop flashing.</p>

When door is opened or STOP/CLEAR pad is touched, STAND will go out and the time of day will appear on the display.

- NOTES: 1. The weight can be entered in 0.1 lb. increments. Pounds must be rounded off to the nearest tenth of a pound. (Example: 1.75 lbs. should be rounded off to 1.8 lbs.)
2. Foods weighing more or less than the quantity listed in the chart should be defrosted following guidelines in the Cookbook. If an incorrect weight is entered and START pad is touched **ERROR** and incorrect weight will be displayed repeatedly. The STOP/CLEAR pad has to be touched to reprogram the oven.
3. Defrost indicator starts to flash, changing its shape repeatedly during defrosting.   
4. Elevate whole chicken or roast on a microwave safe roasting rack or inverted saucer set on a microwave safe utility dish.

CUSTOM DEFROST CHART

Custom
Defrost
Setting

Food	Amount	Display	Procedure	Comments
1 Roast Beef Pork	2.5 to 6.0 lbs.	TURN OVER COVER EDGE LOOK COVER EDGE	<ul style="list-style-type: none"> After the 1st stage, turn over and shield the warm portions with aluminum foil. After the 2nd stage, if there are warm portions, shield with aluminum foil. 	Let stand, covered Top Sirloin 45-60 min. Eye Round 30-45 min. Bottom Round 30-45 min. Pork 15-20 min.
2 Steaks Chops Fish	0.5 to 4.0 lbs.	TURN OVER COVER EDGE LOOK COVER EDGE	<ul style="list-style-type: none"> After the 1st stage, turn over and shield the warm portions with aluminum foil. After the 2nd stage, if there are warm portions, shield with aluminum foil. 	Let stand, covered 10-15 minutes
3 Ground Meat	0.5 to 3.0 lbs.	PULL APART RE-MOVE	<ul style="list-style-type: none"> Remove any thawed pieces after each stage. 	Let stand, covered 5-10 minutes
4 Whole Chicken	2.5 to 6.0 lbs.	TURN OVER COVER EDGE LOOK COVER EDGE	<ul style="list-style-type: none"> After the 1st stage, turn over and shield the warm portions with aluminum foil. After the 2nd stage, if there are warm portions, shield with aluminum foil. 	Remove giblets before freezing chicken. Let stand, covered 30-55 minutes
5 Chicken pieces	0.5 to 3.0 lbs.	PULL APART RE-ARRNG RE-ARRNG COVER EDGE	<ul style="list-style-type: none"> After the 1st stage, turn over and rearrange. After the 2nd stage, if there are warm or thawed portions, rearrange or remove. 	Let stand, covered 10-15 minutes.

NOTE: Check foods when oven signals. After final stage, small sections may still be icy; let stand to continue thawing. Shielding roasts, steaks and whole chicken prevents cooking from occurring before the center of the food is defrosted. Use small strips of aluminum foil to cover edges and thinner sections of food. Make sure the foil does not come in contact with the oven walls.




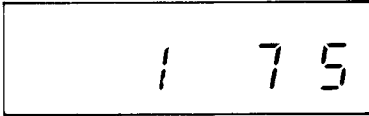
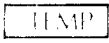
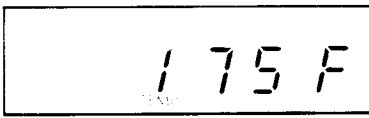

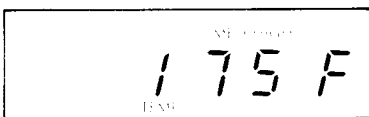
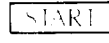
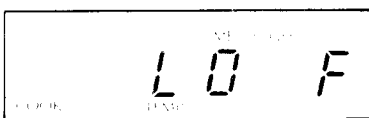
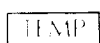
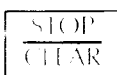
TO COOK BY TEMPERATURE

Your oven is equipped with a removable temperature probe which is plugged into the receptacle in the top center of the oven cavity when cooking by temperature. Directions for correct use of the temperature probe on page 28.

The internal temperature of the food will be displayed in the range of 90 F to 230 F. The maximum temperature for cooking which can be entered is 200 F. If a temperature setting above 200 F is entered, **ERROR** will appear on the display. STOP/CLEAR pad must be touched in order to reprogram the oven.

The display will show **LO F** until the temperature reaches 90 F. This indicates that the temperature is below 90 F.

- Suppose you want to roast a whole chicken to 175 F on MEDIUM HIGH.

Step	Procedure	Pad Order	Display
1.	Place probe in meat. Insert probe plug into the receptacle in the top center of the oven cavity. Enter desired temperature.	  	
2.	Touch TEMP pad to select temperature cooking.		
3.	Select Variable Cooking Control setting.		
4.	touch START pad.		<p>When food temperature is lower than 90 F:</p> 
5.	If you wish to now monitor the changes in temperature after cooking, touch TEMP pad.		The actual temperature will be displayed.
6.	To return to the time of day, touch STOP/CLEAR pad.		The time of day will appear on the display.

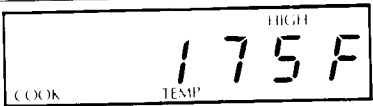
When the internal temperature reaches 90 F the readout will display the actual temperature of the food as it increases to 175 F. When it reaches 175 F as detected by the temperature probe, the oven will automatically turn off and the end of cooking signal will sound. All indicator lights will go out. The time of day will reappear on the display.

NOTE: if the temperature probe is not plugged in properly or is defective, TEMP indicator will flash on and off. When you touch START, TEMP will remain. **PROBE** will flash on the display and the oven will not turn on.

TO CHECK PROGRAMMED TEMPERATURE DURING COOKING

If you are in the process of cooking using the temperature probe and wish to check the temperature you have programmed, simply touch TEMP pad. As long as your finger is touching the TEMP pad, the final temperature will be displayed.

- Suppose you programmed temperature at 175°F on HIGH.

Step	Procedure	Pad Order	Display
1.	Touch TEMP pad.	TEMP	 <p>When your finger is removed, current temperature of the food will reappear on the display.</p>

TO MONITOR TEMPERATURE

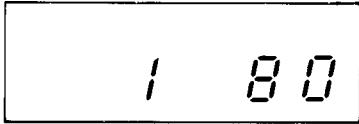





If the temperature probe is plugged into the top center of the oven cavity and the probe is placed in water or food, while you are not in the process of cooking, the temperature of the water or food can be monitored on the readout.

Step	Procedure	Pad Order	Display
1.	Touch TEMP pad.	TEMP	Temperature detected by temperature probe will appear on display. 90°F to 230°F will be displayed.
2.	To return to the time of day, touch STOP/CLEAR pad.	STOP CLEAR	The time of day will reappear on the display.

TEMPERATURE FOLLOWED BY TIME

Your oven can be programmed to maintain any temperature from 90°F to 200°F for up to 99 minutes, similar to the automatic thermostat on an electric skillet or on a conventional range. This feature can be used to keep food warm at the desired serving temperature until ready to eat, or food can be simmered at a specific temperature for up to 99 minutes.

- Suppose you want to heat a spaghetti sauce to 180°F on MED HIGH and then maintain exactly 180°F for 1 hour to blend the flavors and thicken the sauce.

Step	Procedure	Pad Order	Display
1.	Place probe in casserole of spaghetti sauce. Insert probe plug into the receptacle in the top center of the oven cavity. Enter desired temperature.	<div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; padding: 2px; margin: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; margin: 2px;">8</div> <div style="border: 1px solid black; padding: 2px; margin: 2px;">0</div> </div>	
2.	Touch HMP to select temperature cooking.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">TEMP</div>	
3.	Select desired Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">MED HIGH</div>	
4.	Enter desired cooking or "holding" time. To maintain 180°F for 1 hour, touch:	<div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; padding: 2px; margin: 2px;">6</div> <div style="border: 1px solid black; padding: 2px; margin: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; margin: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; margin: 2px;">0</div> </div>	
5.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">START</div>	<p>When food temperature is lower than 90°F:</p>  <p>When the internal temperature reaches 90°F, the readout will display the actual temperature of the food as it increases to 180°F.</p> <p>When it reaches 180°F:</p> 

The cooking time will count down to zero. When the timer reaches zero, all indicator lights will go out and an audible signal will sound.

The time of day will reappear on the display.






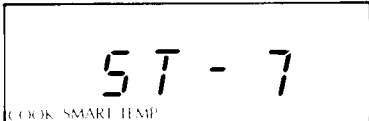
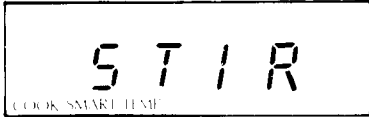

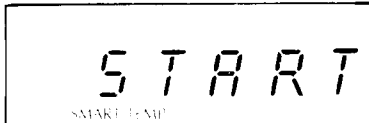

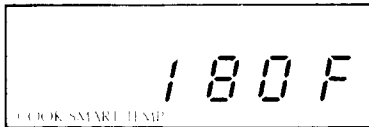
NOTE: In the above example, if the actual temperature drops below 180°F during the 60 minute "holding" time, microwave energy will come on long enough to boost the temperature back up to 180°F. The HIGH indicator will light momentarily while the microwave energy is on.

The programmed temperature can be checked during cooking or during the "holding" time by touching HMP pad. As soon as your finger is removed from TEMP pad, the display will resume counting down to zero.

TO COOK WITH SMART TEMP 7 (Simmer)

SMART TEMP 7 is used for slow cooking. Sauces, stews or meats that benefit from slow cooking can be done very easily. SMART TEMP 7 will bring the food quickly up to temperature and maintain it for up to 4 hours.

- Suppose you want to cook Beet Stew with Smart Temp 7 (Simmer).

Step	Procedure	Pad Order	Display
1.	Place probe in casserole. Insert probe plug into the receptacle in the top of the oven cavity. Close the door. Touch SMART TEMP pad.		 FOOD will be flashing and SMART TEMP will appear.
2.	Touch 7 to simmer stew.		
3.	Touch START pad. When stew reaches 180 F, stew should be stirred. At that time, an audible signal will sound four times.		  STIR will be displayed.
4.	Open the door and stir stew. Close the door.		 and  PRESS, START will be displayed repeatedly.
5.	Touch START pad.		 180 F will be displayed for up to 4 hours.*












*If you want to simmer food for less than 4 hours, stop oven after desired simmer time.

NOTE: You cannot select a setting higher than 7. If you touch the wrong Smart Temp setting, retouch the correct setting.

TO COOK WITH SMART TEMP 7 (Simmer)

SMART TEMP 7 is used for slow cooking. Sauces, stews or meats that benefit from slow cooking can be done very easily. SMART TEMP 7 will bring the food quickly up to temperature and maintain it for up to 4 hours.

- Suppose you want to cook Beef Stew with Smart Temp 7 (Simmer).

Step	Procedure	Pad Order	Display
1.	Place probe in casserole. Insert probe plug into the receptacle in the top of the oven cavity. Close the door. Touch SMART TEMP pad.		 FOOD will be flashing and SMART TEMP will appear.
2.	Touch 7 to simmer stew.		 STIR will be displayed.
3.	Touch START pad. When stew reaches 180°F, stew should be stirred. At that time, an audible signal will sound four times.		 COOK SMART TEMP  COOK SMART TEMP STIR will be displayed.
4.	Open the door and stir stew. Close the door.		 SMART TEMP and  SMART TEMP PRESS, START will be displayed repeatedly.
5.	Touch START pad.		 COOK SMART TEMP 180°F will be displayed for up to 4 hours.*

*If you want to simmer food for less than 4 hours, stop oven after desired simmer time.

NOTE: You cannot select a setting higher than 7. If you touch the wrong Smart Temp setting, retouch the correct setting.

SMART TEMP CHART


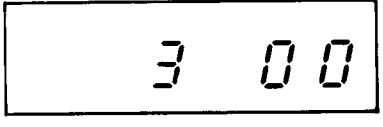

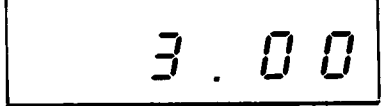
Place food on roasting rack in a baking dish, casserole or on turntable and select Smart Temp setting. Microwave roasts and poultry uncovered. Cover casseroles and simmered foods. Oven will signal four times to turn over roasts and poultry. Oven will signal again when final temperature is reached. Let stand 10 minutes, covered with foil.

Food	Smart Temp Setting	Internal Temperature	Comments
Roast beef (rare)	1	120°F	Stand, covered, 10 min.
Roast beef (medium)	2	135°F	Stand, covered, 10 min.
Roast beef (well)	3	160°F	Stand, covered, 10 min.
Roast pork	4	175°F	Stand, covered, 10 min.
Poultry	5	175°F	Stand, covered, 10 min.
Casserole	6	160°F	Cover with lid or plastic wrap. Stand, covered, 10 min.
Simmer	7	180°F	Hold for a maximum of 4 hours.

MINUTE TIMER

The Touch Control Panel can be used as a timer for timing up to 99 minutes, 99 seconds. There is no cooking involved.

- Suppose you want to time a 3-minute long distance phone call.

Step	Procedure	Pad Order	Display
1.	Enter desired time.		
2.	Touch TIMER pad.		

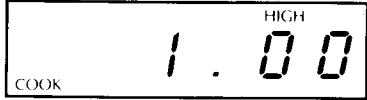
The timer will begin counting down to zero. When the timer reaches zero, the signal will sound. The time of day will reappear on the display.

To cancel the minute timer during operation, simply touch STOP/CLEAR pad and the time of day will reappear.

TO USE EASY MINUTE

The Easy Minute system allows you to cook for an extra minute at HIGH by simply touching the pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the Easy Minute pad during a cooking program.

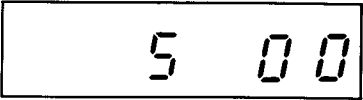
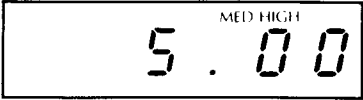
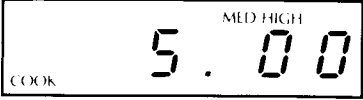
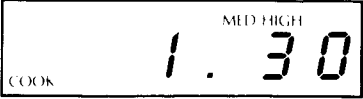
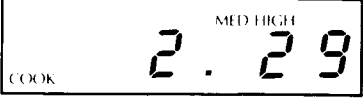
- Suppose you want to heat a cup of soup for one minute.

Step	Procedure	Pad Order	Display
1.	Touch EASY MINUTE pad.	EASY MINUTE	 <p>The timer begins to count down.</p>

When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: Easy Minute can only be entered within 1 minute after cooking, closing the door, or touching STOP/CLEAR or during cooking. Easy Minute cannot be used to start the oven if any program is on display.

- Suppose you want to add 1 minute during cooking.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	5 0 0	
2.	Select desired Variable Cooking Control setting.	MED HIGH	
3.	Touch START pad.	START	 <p>The timer begins to count down.</p> 
4.	Touch EASY MINUTE pad.	EASY MINUTE	 <p>The cooking time is increased 1 minute and continues to count down.</p>

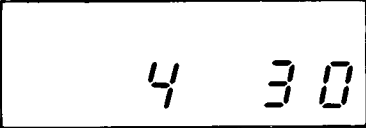
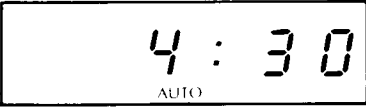


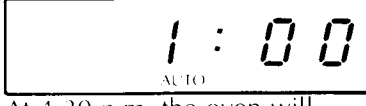
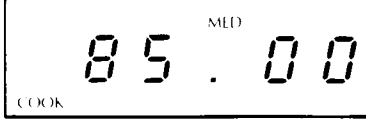
When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: Cooking time can be increased in multiples of 1 minute by repeatedly touching the EASY MINUTE pad during the cooking program.

AUTO START

If you wish to program your oven to automatically begin cooking at a designated time of day, follow this procedure:

- Suppose you want to start cooking a stew for 85 minutes on MED at 4:30 this afternoon. Before setting, check to make sure the clock is showing the correct time of day.

Step	Procedure	Pad Order	Display
1.	Enter the desired start time.	<div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; padding: 2px 5px;">4</div> <div style="border: 1px solid black; padding: 2px 5px;">3</div> <div style="border: 1px solid black; padding: 2px 5px;">0</div> </div>	
2.	Touch AUTO START pad.	<div style="border: 1px solid black; padding: 5px; text-align: center;"> AUTO START CLOCK </div>	 <p>The colon(:) will flash on and off.</p>
3.	Enter the desired cooking time.	<div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; padding: 2px 5px;">8</div> <div style="border: 1px solid black; padding: 2px 5px;">5</div> <div style="border: 1px solid black; padding: 2px 5px;">0</div> <div style="border: 1px solid black; padding: 2px 5px;">0</div> </div>	
4.	Select desired Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 5px; text-align: center;">MED</div>	
5.	Touch START pad.	<div style="border: 1px solid black; padding: 5px; text-align: center;">START</div>	<p>Display will return to the actual time of day. Suppose the correct time is 1:00 p.m.:</p>  <p>At 4:30 p.m. the oven will come on.</p> 

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

The Auto Start feature can be used for any of the programs described on the previous pages, including:



- 1) cooking by time using the Variable Cooking Control
- 2) two or three step cooking (up to three sequences)
- 3) defrosting
- 4) cooking by temperature
- 5) temperature followed by time
- 6) Smart Temp settings

Auto Start cannot be used with Custom Defrost settings or Easy Minute.

TO CHECK AUTO START TIME

Once you have correctly programmed the oven for Auto Start, the correct time of day (not the Auto Start time) will appear on the display. To check the time of day you have programmed the oven to begin cooking, follow these steps:

- Suppose you have already set the Auto Start time at 4:30 p.m.

Step	Procedure	Pad Order	Display
1.	Touch AUTO START pad.		 The colon(:) will flash on and off.

NOTE: Checking the Auto Start time will not interfere with the operation of the oven. The oven will still start at the designated time of day and perform the cooking sequences you have programmed.

To cancel Auto Start, simply touch STOP/CLEAR pad twice.

USE THE STOP/CLEAR PAD TO:

1. Erase if you make a mistake during programming.
2. Cancel minute timer.
3. Stop the oven temporarily during cooking.

TO CANCEL A PROGRAM DURING COOKING

If you are in the process of cooking and wish to stop the oven and cancel the entire cooking program, follow either of the steps below:

1. Open oven door.
 2. Close door.
 3. Touch STOP/CLEAR pad.
- or
1. Touch STOP/CLEAR pad twice.

ELECTRICAL POWER INTERRUPTIONS

If the electrical power supply to your microwave oven should be interrupted, the digital display and variable power indicator lights will appear after the power is reinstated. If this occurs during cooking, your cooking program and the time of day will be erased.

Simply reset the clock for the correct time of day.

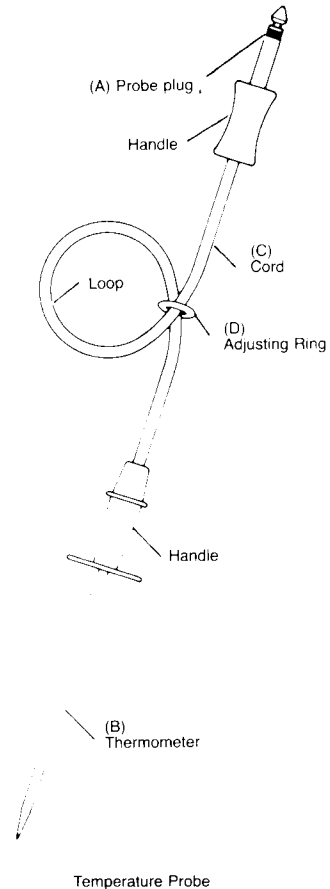
TEMPERATURE PROBE

Your Microwave Oven is equipped with a removable temperature probe. Procedure for programming the oven for cooking by temperature using the probe is given in the OPERATION OF TOUCH CONTROL PANEL.

Suggested cooking and serving temperatures are given throughout the Cookbook. Please refer to the beginning of each chapter and to individual recipes for temperature guidelines.

To Use the Temperature Probe

1. Insert the pointed metal thermometer portion (B) of the temperature probe into the food. It is easier to position the probe correctly if this is done while the food is outside the oven. Be sure to insert the probe at least 2/3 length of thermometer portion (B) into the food.
For casseroles, place the thermometer in the center of the food. When cooking meats, insert in the center and fleshy portion, away from bone or fatty sections. For poultry, insert between the inner thigh and body of the bird.
2. Place the food on the turntable inside the oven.
3. Insert the probe plug (A) into the receptacle in the top center of the oven cavity (ceiling of oven). Be sure the probe is securely inserted. This portion rotates as the food turns on the turntable.
4. Shorten or lengthen the cord loop by moving the adjusting ring (D). Avoid placing the rubber cord (C) directly on or in the food. By using the adjusting ring it is easy to place the probe at the desired angle.
5. Program oven for Cooking by Temperature as explained on page 19.
6. When the food reaches the programmed temperature, the oven will turn off automatically. The time of day will reappear on the display. If you wish to check the temperature during the standing time, leave the food in the oven with the probe in place. You can monitor any changes in temperature by simply touching TEMP pad.
7. Remove the probe plug from the receptacle before removing the food from the oven.



Use and Care of Temperature Probe

1. DO NOT OPERATE THE OVEN EMPTY WITH THE TEMPERATURE PROBE INSIDE. TO AVOID THIS POSSIBILITY, DO NOT LEAVE THE PROBE IN THE OVEN WHEN NOT IN USE.
2. The temperature probe should be unplugged and removed from the oven when not in use. Store the probe in a safe, convenient place outside the oven.
3. Carefully wash the temperature probe in warm sudsy water and wipe dry. It is immersible, but should not be soaked. Do not wash in dishwasher.
4. Insert the thermometer portion of the probe at least 2/3 length of the thermometer portion (B) into the food.
5. The temperature probe should never be allowed to touch the interior walls or door of the oven.
6. Do not use the temperature probe when using a browning dish.

7. The temperature probe is designed specifically for use in this microwave oven. Do not substitute any other probe for this one. The probe cannot be used in conventional cooking or in other microwave ovens.
8. Avoid harsh treatment of the probe. Do not drop the probe. It is a thermometer; handle it carefully.
9. Pot holders may be needed when removing the temperature probe.
10. Do not remove the probe from the receptacle or from the food by pulling on the cord. Use the insulated handles.
11. Do not try to force the temperature probe into solidly frozen food.
12. Temperatures are displayed in the range of 90°F to 230°F. The maximum temperature which can be entered is 200°F.
13. Temperature readings are given for some recipes which should be cooked covered. If you wish to use the probe, cover the food with clear plastic wrap and insert the probe through the plastic wrap.
14. You will often notice a change in the temperature readout after stirring. This is normal and occurs in conventional cooking also.
15. Recommended cooking or serving temperatures are given for those recipes in your Cookbook where cooking by temperature is appropriate. You may choose to cook by either time or temperature.
16. Do not let the temperature probe touch foil; arcing could occur.

TEMPERATURE CHART

For more complete information see your Microwave Cookbook.

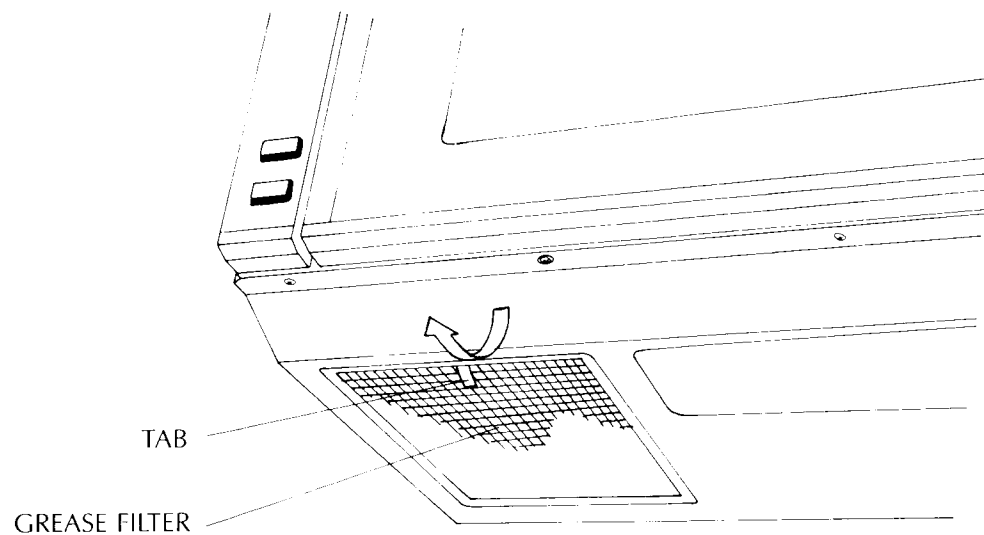
Food	Internal Temperature at End of Cooking Time	Internal Temperature After 10 to 15 Minutes Standing Time
Beverages Water base Milk base	150-160°F 140-150°F	
Casseroles	140-160°F	
Chicken Whole Baked or Parts	175°F	185°F
Cornish Hen	175°F	185°F
Lamb Medium Well Done	135°F 150°F	145°F 160°F
Leftovers	140-160°F	
Meat Loaf	150°F	155-160°F
Pork Loin Roast Fresh Ham Precooked Ham	175°F 175°F 130°F	185°F 185°F 135-140°F
Soups	140-160°F	
Tender Beef Rolled Rib or Standing Rib Roast Rare Medium Well Done	120°F 135°F 160°F	140°F 150°F 170°F
Turkey Boneless Roasts Whole Turkey	175°F 175°F	180-185°F 185°F
Veal	160°F	165-170°F

CARE AND CLEANING

Grease Filters:

Filters should be cleaned at least once a month. Never operate your hood without the filters in place.

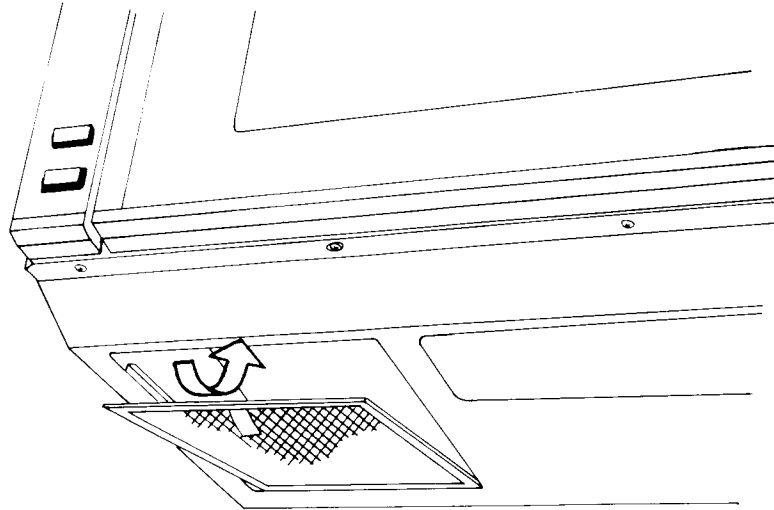
1. Pull back on the tab, down slightly, and then out toward front. The filter will come out.



2. Soak the filters in a sink or dish pan filled with hot water and detergent.

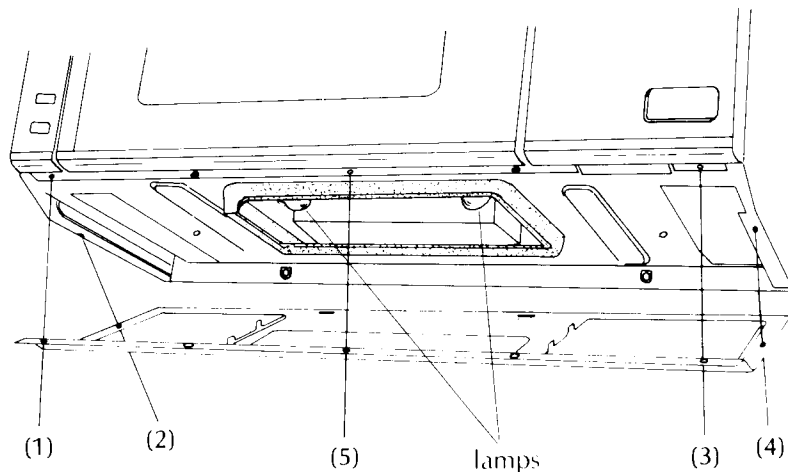
DO NOT use ammonia or other alkali. They will react with filter and darken it.

3. Agitate and scrub filters with a brush to remove embedded dirt.
4. Rinse thoroughly and shake dry.
5. Replace by fitting the filter into the back of the opening. Pull back and up into place.



Hood Lamps:

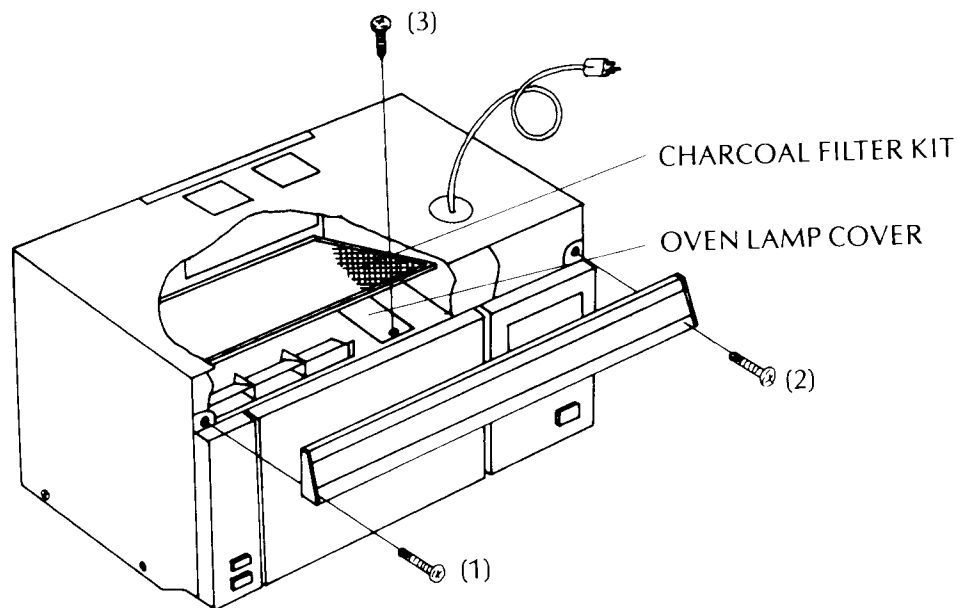
1. To replace hood lamps, first disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove screws (1, 2, 3, 4). Remove (5). Hold cover in place as you remove screws; when the last screws are removed, it will drop down.
3. Replace only with KitchenAid part no. 307919 or 40S11N or equivalent available in most hardware stores and lighting centers.
DO NOT USE A BULB LARGER THAN 40 WATTS.



4. Slide cover back into place and replace all screws.
The glass covering the hood lamps may become hot. Do not touch the glass while hood lamps are in use.
Do not use hood lamp for long term use.

Charcoal Filter Kit:

Charcoal Filter Kit 307931 is used for non-vented, recirculated installation and packed with product. The filter should be changed every 6 to 12 months, depending on use. Follow instructions included with kit. See your parts dealer.



Oven Lamp:

To replace oven lamp:

1. Disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove and save two Phillips head screws (1), (2).
3. Pull the louver firmly away from the unit.
4. Remove and save one Phillips head screw from oven lamp cover (3).
5. Replace only with KitchenAid part no. 307920 or 25T8N or equivalent available in most hardware stores and lighting centers. **DO NOT USE A BULB LARGER THAN 30 WATTS.**
6. Replace cover and louver. Secure with screws.

Hood Louver Installation Instructions:

Push the top silver line portion of the hood louver into the outer case cabinet carefully, starting at a position above the Phillips head screw (1). Continue to the right, pushing carefully at each position between the louver openings. Only a small amount of pressure is needed to secure the hood louver into place.

Hood:

Precautions for proper use:

1. Fan will automatically start when heat rises from surface units. (See Automatic Fan section below.)
2. DO NOT leave range unattended while using high temperatures. Automatic fan may start and produce excessive air to the surface units. This may cause spattering or boilover.
3. Avoid burning food.
4. Keep grease filters clean (See page 30).

Automatic Fan:

Fan will automatically start when heat rises from surface units. This protects the microwave oven from excessive temperature rise. Fan will stay on until heat decreases.

Fan starts automatically at low speed. You can select either HIGH or LOW speeds. Fan cannot be manually turned off at this time.

Exterior:

The outside surface is pre-coated painted metal and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Touch Control Panel:

Care should be taken in cleaning the Touch Control Panel. If the control panel becomes soiled, open the oven door before cleaning. This will inactivate the control panel. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Avoid the use of excess water.

Interior Walls:

Cleaning is easy because no heat is generated to the interior surfaces, baking and setting spills or causing spatters. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.

Turntable:

Occasionally it will be necessary to remove the turntable for cleaning or to clean the floor of the oven. Wash the turntable in mild, sudsy water. Dry with a soft cloth. The turntable is dishwasher-safe. Be sure to replace it before cooking.

The turntable motor shaft is sealed, but excess water or spills should not be allowed to stand in this area.

Door:

Wipe the window on both sides with a cloth dampened with mild soap and warm water. Metal parts will be easier to maintain if wiped frequently with a damp cloth.

IF YOU NEED SERVICE OR ASSISTANCE

1. If your oven should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

- When the door is opened, does the oven lamp light? _____ YES _____ NO
- Place one cup of water in a glass measuring cup into the oven and close the door securely. Oven light should go off if door is closed properly. Program the oven for three minutes on HIGH. Touch these pads:

3 0 0

START

- A. Does the oven lamp light? _____ YES _____ NO
- B. Does the cooling fan work? _____ YES _____ NO
(Put your hand over the top ventilation opening.)
- C. Does the turntable rotate? _____ YES _____ NO
- After three minutes did an audible signal sound? _____ YES _____ NO
- Is the water hot? _____ YES _____ NO

2. If you answered "NO" to any of the above questions, check to see if a fuse has blown or a circuit breaker is open. If fuse or circuit breaker is functioning, call your dealer or repair service he recommends.

- All service should be handled locally by the dealer from whom you purchased the oven or an authorized KitchenAid servicer.

3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Consumer Affairs, TOLL FREE: **800-422-1230**.

- A Consumer Affairs representative can recommend a qualified service company in your area. If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and a complete description of the problem. Write to:

KitchenAid Consumer Affairs
KitchenAid, Inc.
P.O. Box 558
St. Joseph, MI 49085-0558

4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicer or KitchenAid, Inc., have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.

KITCHENAID®

ELECTRIC BUILT-IN MICROWAVE/HOOD AND MICROWAVE-CONVECTION/HOOD WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION.	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION.	Replacement magnetron tube on microwave oven, if found to be defective in materials or workmanship.	B. Repairs when oven is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranty. E. Replacement parts or repair costs for units operated outside the United States. F. Pick up and delivery. This product is designed to be repaired in the home.

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation 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.

KITCHENAID, INC.
St. Joseph, Michigan USA 49085

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