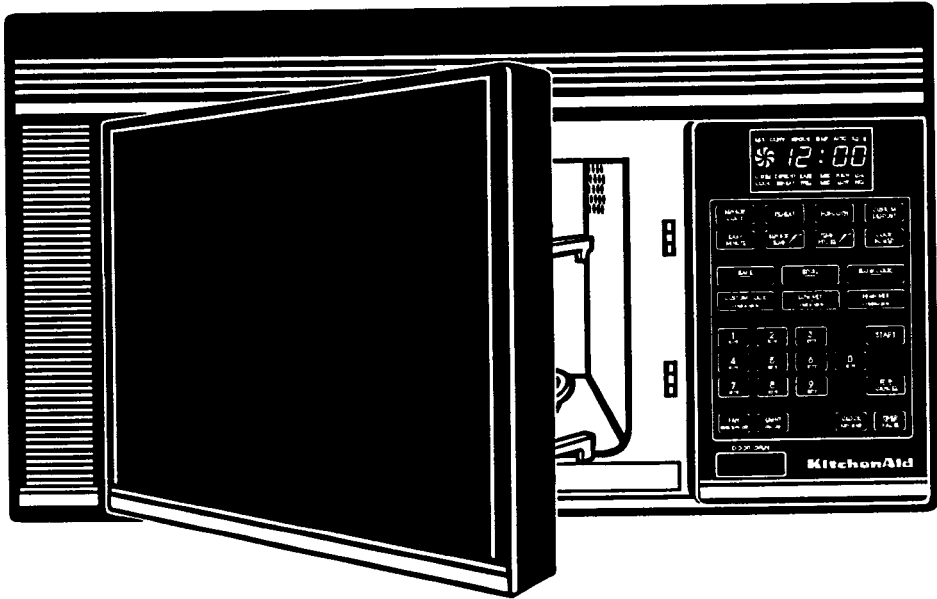


# KitchenAid®

## *Built-In Microwave-Convection Hood*

Model KHMC107Y



**USE and CARE GUIDE**

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# Registration

Please fill out and mail your Ownership Registration Card packed with the Literature Package. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. Return of this card is not necessary to validate your warranty.

You must provide proof of purchase or installation date for in-warranty service.

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

---

Model Number\*

---

Serial Number\*

---

Date Purchased

---

Date Installed

---

Builder's or Dealer's Name

---

Address

---

Phone

\*Model and serial numbers are located on a plate behind oven door on frame.

# IMPORTANT SAFETY INSTRUCTIONS

Microwave ovens have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are special installation and safety precautions which must be followed to ensure safe and satisfactory operation and prevent damage to the unit.

## **⚠ WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the microwave oven, follow basic precautions, including the following:

- Read all instructions before using the microwave oven.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 4.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found in the Installation Instructions.
- Install or locate this appliance only in accordance with the provided Installation Instructions.
- Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- 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. Electrical shock, fire or other hazards may result.
- This appliance should be serviced only by qualified service personnel. Call an authorized KitchenAid service company for examination, repair or adjustment.
- Do not cover or block any opening on the appliance. Fire may result.
- See door surface and interior cleaning instructions on page 37.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking. Paper can char or burn, and some plastics can melt if used when heating foods.
  - Do not deep fry in oven.
  - Test dinnerware or cookware before using. See page 44. Some dishes (melamine, etc.) absorb microwave energy, becoming too hot to handle and slowing cooking times. Remove wire twist-ties from paper or plastic bags before placing bag in oven. Cooking in metal containers not designed for microwave use can damage the oven, as can containers with hidden metal (twist-ties, foil lining, staples, metallic glaze or trim).
  - 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.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Read and follow "Operating Safety Precautions" starting on page 41.
- Because of the automatic exhaust fan feature, the following cautions must be observed:
  - a. Do not leave the area when using your cooktop at a high setting. Accidental fires from boilovers or spattering on the surface unit could spread, especially if the exhaust fan is operating.
  - b. Do not allow grease and soil to build up in the grease filter. Exhaust fan efficiency will decrease and fire may result. Clean often following the filter cleaning instructions on page 38.
  - c. Do not change the cooktop or oven lights without turning the power off at the main power supply (see page 39). Electrical shock may result.
  - d. Do not flame foods on a cooktop surface below this unit. The fan, if operating, may spread the flame and cause personal injury or property damage.

**– SAVE THESE INSTRUCTIONS –**

# You Are Responsible For

- Reading and carefully following the INSTALLATION INSTRUCTIONS packed with your oven.
- Installing the oven where it is protected from the elements. The microwave oven should be at a temperature above 50°F (10°C) for proper operation.
- Properly connecting the oven to electrical supply and grounding it.
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the microwave oven only as described in this manual.

## **⚠ WARNING**

### **Personal Injury Hazard**

Failure to follow the Installation Instructions could lead to product malfunction or personal injury.

## **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY...**

**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.**

**Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.**

**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.

**Do not operate the microwave oven if the door window is broken.**

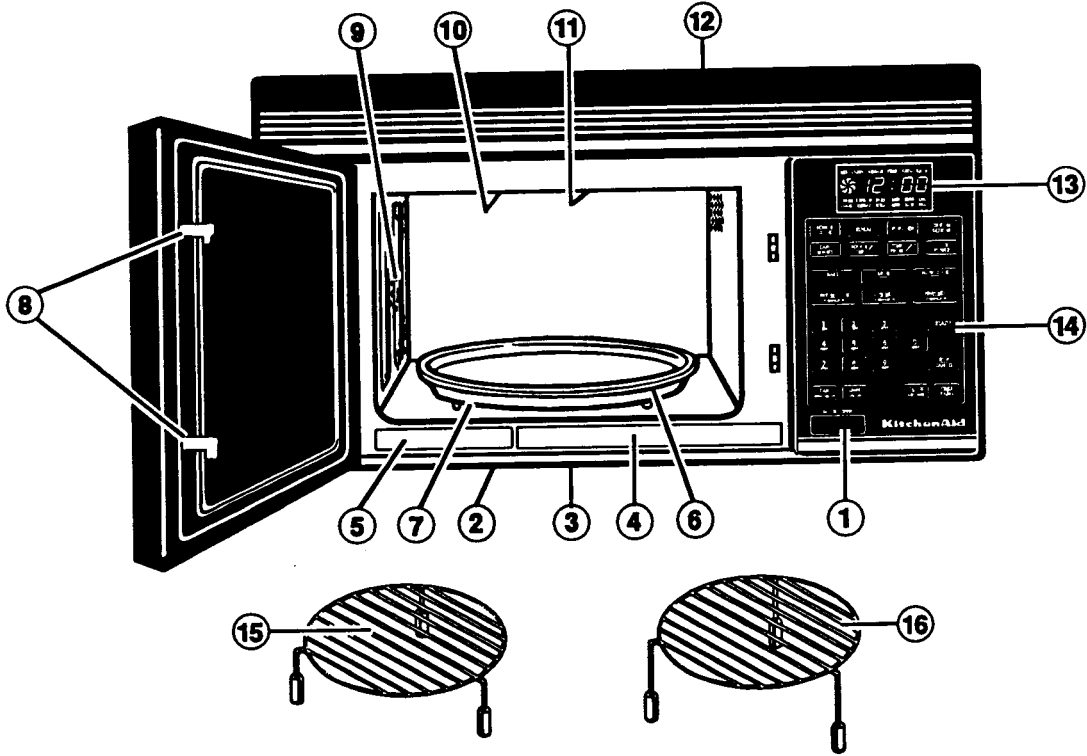
The microwave oven should be checked for microwave leakage by qualified service personnel after a repair is made.

The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

**Do not operate the microwave oven with the outer cabinet removed.**

# Getting Acquainted

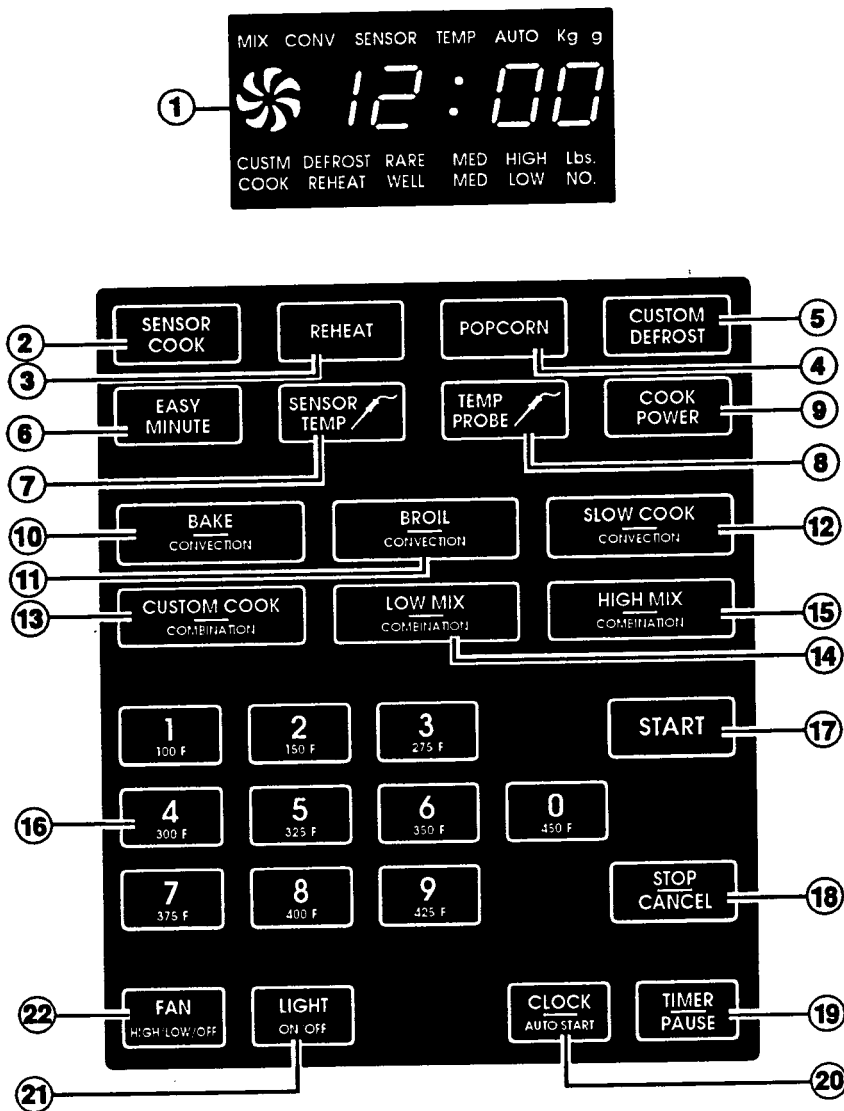
## Microwave oven features



Your microwave oven is designed to make your cooking experience as enjoyable and productive as possible. To help get you up and running quickly, the following is a list of the oven's basic features:

- 1. One-Touch Door Open Button.** Push to open door.
- 2. Grease Filters (under oven).** See page 38 for cleaning information.
- 3. Cooktop Light (under oven).** Use this light to light up the cooktop or counter below the oven. See page 39 for more information.
- 4. Quick Setting Guide Label.** Use this label as a quick how-to reference for REHEAT, CUSTOM DEFROST, SENSOR TEMP and CUSTOM COOK.
- 5. Model and Serial Number Plate.**
- 6. Turntable.** This turntable turns food as it cooks for more even cooking. It must be in oven during operation for best cooking results. See pages 37 and 43 for more information.
- 7. Removable Turntable Support (under turntable).**
- 8. Door Safety Lock System.** The oven will not operate unless the door is securely closed.
- 9. Convection Air Openings.** See page 26 for information on convection cooking.
- 10. Light (on oven ceiling).** Automatically turns on when door is opened or when oven is operating.
- 11. Temperature Probe Socket (top interior on oven ceiling).** Plug the Temperature Probe into this socket when using probe to cook to a specific temperature. See pages 20, 23 and 28 for more information.  
**IMPORTANT:** Do not store the Temperature Probe in the oven when probe is not being used. Store in a handy place.
- 12. External Oven Air Vents.**
- 13. Time and Indicator Display.**
- 14. Control Panel.** Touch pads on this panel to perform all functions. See pages 6 and 7 for more information.
- 15. Broiling Trivet.** Use this trivet for roasting or broiling to allow juices to drain away from food.
- 16. Baking Rack.** Use this rack for two-layer cooking, such as layer cakes, muffins, etc.

## Control panel features



Your microwave oven control panel lets you select the desired cooking function quickly and easily. All you have to do is touch the necessary Command Pad. The following is a list of all the Command and Number Pads located on the control panel. For more information, see pages 8-36.

Audible signals are available to guide you when setting and using your oven. A programming tone will sound each time you touch a pad. A single, long tone signals the end of a cooking or Kitchen Timer function. If you do not hear a tone, it is because of incorrectly entered instructions.

- 1. Display.** This display includes clock and indicators to tell you time of day, cooking time settings and cooking functions selected. See page 8 for more information.
- 2. SENSOR COOK.** Touch this pad followed by a setting selection to cook food by amount of moisture and humidity emitted by the food during cooking. See page 17 for more information.
- 3. REHEAT.** Touch this pad to reheat many of your favorite foods automatically without setting the time or Cook Power. See page 16 for more information.

4. **POPCORN.** Touch this pad when popping popcorn in your microwave oven. The oven will automatically heat for a preset time at a preset Cook Power. See page 19 for more information.
5. **CUSTOM DEFROST.** Touch this pad followed by a setting selection to thaw frozen food before cooking. See page 14 for more information.
6. **EASY MINUTE.** Touch this pad to cook for 1 minute at 100% Cook Power or to add a minute to cooking time. See page 10 for more information.
7. **SENSOR TEMP.** Touch this pad to use your Temperature Probe to cook foods to preprogrammed internal temperatures. See page 23 for more information.
8. **TEMP PROBE.** Touch this pad when using the Temperature Probe to cook to a specific temperature. Touch TEMP PROBE followed by Number Pads to set desired final temperature, and COOK POWER followed by Number Pads for the Cook Power you want. See pages 20-22 for more information.
9. **COOK POWER.** Touch this pad followed by a Number Pad to set the amount of microwave energy released to cook the food. The higher the number, the higher the power or "heat". See page 12 for more information. See Cookbook for specific Cook Powers to use for the food you are cooking.
10. **BAKE/CONVECTION.** Touch this pad to convection bake. See page 26 for more information.
11. **BROIL/CONVECTION.** Touch this pad to convection broil. See page 29 for more information.
12. **SLOW COOK/CONVECTION.** Touch this pad to convection cook foods slowly at low temperatures. See page 30 for more information.
13. **CUSTOM COOK/COMBINATION.** Touch this pad to convection cook at preprogrammed temperatures, Cook Powers and cooking times. See page 35 for more information.
14. **LOW MIX/COMBINATION.** Touch this pad to convection cook with 10% microwave energy. See page 32 for more information.
15. **HIGH MIX/COMBINATION.** Touch this pad to convection cook with 20% microwave energy. See page 32 for more information.
16. **Number Pads.** Touch Number Pads to enter cooking times, temperatures, Cook Powers, quantities or weights.
17. **START.** Touch this pad after setting a function on the microwave oven, to start the function. If you open the door, retouch START to continue cooking.
18. **STOP/CANCEL.** Touch this pad once to erase an incorrect command, cancel the Kitchen Timer or stop the oven temporarily during cooking. Touch it twice to cancel a program during cooking or to clear the Display. See page 10 for more information.
19. **TIMER/PAUSE.** Touch this pad to set the Kitchen Timer or to program the oven to stop (pause) between cooking stages. See pages 9 and 24 for more information.
20. **CLOCK/AUTO START.** Touch this pad to enter the correct time of day or to program your oven to begin cooking automatically at a designated time later in the day. See pages 9 and 25 for more information.
21. **LIGHT.** Touch this pad to control the cooktop light. See page 10 for more information.
22. **FAN.** Touch this pad once to turn the fan on at "High". Touch it twice for "Low". Touch it again for "Off". See page 10 for more information.

# Using Your Microwave-Convection Oven

## Microwave-convection oven controls

There are three parts in the control section:

- Display/Clock and Indicators
- Command Pads
- Number Pads

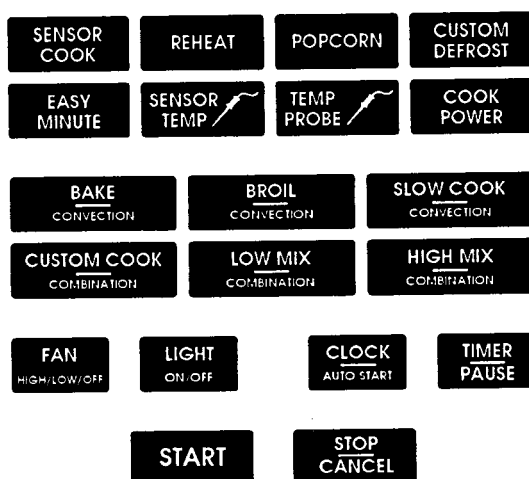
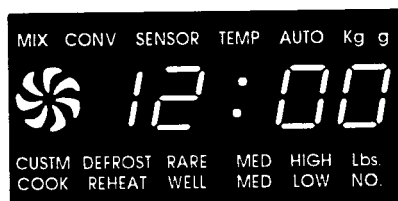
Instructions for each control are covered on the following pages. Read them carefully.

When you first plug in the oven, the Display will flash "88:88". Touch STOP/CANCEL and "1:00" will appear. If, after you set the Clock (page 9), the Display again shows all 8's, it means your electricity was off for a while. Reset the Clock.

### Display/clock and indicators

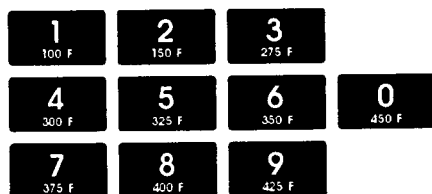
When you are not using the microwave oven, this is an accurate clock.

When you are using the microwave oven, it displays time settings, temperatures, cook powers, and Indicators.



### Command pads

- Touch Command Pads to tell the microwave oven what to do and in what order. A few examples:
  - CLOCK tells the oven you are going to set the clock.
  - START tells the oven to start.
- Each Command Pad (except START, STOP/CANCEL, CLOCK/AUTO START, TIMER/PAUSE, EASY MINUTE, FAN and LIGHT) causes an Indicator to light when you touch the Command Pad. While the oven is running, an Indicator (or Indicators) will be on to show what the oven is doing.
- If you touch two instructions into the same cycle, the second set of instructions will cancel the first.



### Number pads

Once you've touched a Command Pad to tell the oven what you want it to do, you'll touch Number Pads to tell it ...

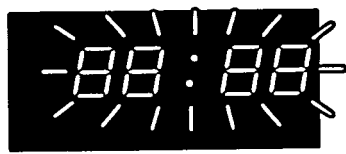
- a time,
- a Cook Power,
- a food temperature,
- a Sensor Cook Setting.

### Display messages

Messages will appear on the display to guide you with your cooking. If you attempt to enter unacceptable instructions, "ERROR" will appear on the Display. Touch STOP/CANCEL and re-enter the instructions.







STOP  
CANCEL

CLOCK  
AUTO START



3  
275 F

2  
150 F

5  
325 F



CLOCK  
AUTO START



## Setting the clock

When the oven is first plugged in, the Display flashes "88:88". If the electric power ever goes off, the Display will again flash all 8's when the power comes back on.

You can cook without setting the clock, but the Display will be blank after cooking.

1. Touch STOP/CANCEL. The Display will show "1:00". Touch CLOCK/AUTO START. The Display will show a "0".
2. Touch Number Pads for the correct time of day. The Display will show what numbers you touched in the order you touched them. This example shows 25 minutes after 3 o'clock.

3. Touch CLOCK/AUTO START. The Clock is set.

If you have touched in an incorrect time, such as 12:65, "ERROR" will show on the Display. Touch STOP/CANCEL, then touch CLOCK/AUTO START and start over.

**IMPORTANT:** To reset the clock, touch CLOCK/AUTO START. The Display will show "0". Continue to set the clock as shown above.

3  
275 F

0  
450 F

0  
450 F

TIMER  
PAUSE

## Using the Kitchen Timer

Your microwave oven can be used as a kitchen timer. Use the Kitchen Timer for timing up to 99 minutes, 99 seconds.

1. Touch Number Pads for the minutes and seconds you want. The Display will show the numbers you touched in the order you touched them. This example shows 3 minutes.
2. Touch TIMER/PAUSE. The Display will count down to show you how much time is left. During the countdown the oven will be dark and the fan will be off.
3. When the set time ends, a long tone will sound. The Display will then show the time of day.

### IMPORTANT:

- To see the time of day while the Kitchen Timer is counting down, touch CLOCK/AUTO START.
- If you want to use other Command Pads while the Kitchen Timer is counting down, touch STOP/CANCEL to cancel the Kitchen Timer.

STOP  
CANCEL

---

## Using STOP/CANCEL

Touch STOP/CANCEL once to:

- Erase instructions if you make a mistake during programming.
- Cancel the Kitchen Timer.
- Stop the oven temporarily during cooking.

Touch STOP/CANCEL twice to:

- Cancel a program during cooking.

**IMPORTANT:** The oven may also be stopped during a cycle by opening the door. Close the door and touch START to continue cooking.

EASY  
MINUTE

---

## Using EASY MINUTE

EASY MINUTE allows you to add an extra minute, at 100% Cook Power, to your cooking cycle. You can also use it to extend cooking time in multiples of one minute.

1. Make sure food is in the oven.
2. Touch EASY MINUTE.
3. To extend cooking time in multiples of one minute, touch EASY MINUTE repeatedly during cooking. When the cooking time ends, a long tone will sound. The Display will then show the time of day.

**IMPORTANT:** EASY MINUTE can only be entered after closing the door, after touching STOP/CANCEL, during cooking or within one minute after cooking with another function.

EASY MINUTE cannot be set:

- with POPCORN, REHEAT, SENSOR TEMP, CUSTOM COOK, SLOW COOK or CUSTOM DEFROST.
- to start the oven if any program is on the Display.
- if the oven door is open.

FAN  
HIGH/LOW/OFF

---

## Using the fan and the cooktop light

If the temperature gets too hot around the microwave oven, the exhaust fan will automatically turn on at the LOW setting to protect the oven. It may stay on up to an hour to cool the oven. When this occurs, you cannot turn the fan off by touching FAN. You can, however, touch FAN if you want to adjust the fan speed. Touch FAN once for "High", twice for "Low".

LIGHT  
ON/OFF

To provide lighting for your cooktop or countertop, touch LIGHT.

# Microwave Cooking

Be sure to read the Microwave-Convection Cookbook packed with the microwave oven. It contains information about:

- What microwave energy is.
- How food is cooked by microwave energy.
- What affects cooking speed and cooking evenness.
- Safety tips.
- Utensils to use when cooking in a microwave oven.
- Cooking times for different foods.

Although a new rating method\* rates this oven at 800 watts, you may use a reliable cookbook and recipes developed for microwave ovens previously rated at 700 watts.

**Important things to remember to get the best cooking results:**

- **ALWAYS** cook food for the minimum recommended cooking time. If necessary, touch **EASY MINUTE** (see page 10 for more information). Then check for doneness to avoid overcooking the food.
- Stir, turn over or rearrange the food being cooked about halfway through the cooking time for most even doneness with all recipes.
- If a glass cover is not available, use wax paper, paper towels or microwave-approved plastic wrap. Turn back a corner to vent steam during cooking.

\*IEC-705 Test Procedure. The IEC-705 Test Procedure is an internationally recognized method of rating microwave wattage output and does not represent an actual change to output power or cooking performance.

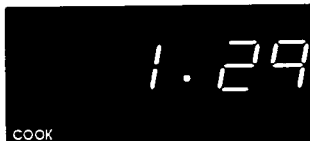
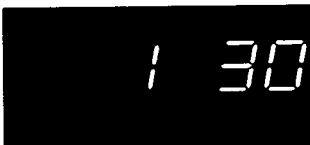
## Microwave cooking at high cook power

Follow these steps to cook at high power:

1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want. The Display will show the numbers you touched in the order you touched them. The example shows 1 minute, 30 seconds.

**IMPORTANT:** If programming more than one cycle, you must touch **COOK POWER** twice for full (100%) Cook Power. If programming only one cycle, you do not need to touch **COOK POWER** at all.

3. Touch **START**. The oven will automatically cook at high Cook Power. The **COOK** Indicator will come on to show that the oven is cooking. The Display counts down the time to show how much time is left in the cycle. When the cooking time ends, a long tone will sound. The Display will then show the time of day.



## Microwave cooking at lower cook powers

For best results, some recipes call for lower Cook Powers. The lower the Cook Power, the slower the cooking. Each Number Pad also stands for a different percentage of Cook Power. Many microwave cookbook recipes tell you by number, percent or name which Cook Power to use.

The following chart gives the percentage of Cook Power each Number Pad stands for, and Cook Power name usually used:

Automatic 100% of full power HIGH

9 = 90% of full power

8 = 80% of full power

7 = 70% of full power MED-HIGH

6 = 60% of full power

5 = 50% of full power MED

4 = 40% of full power

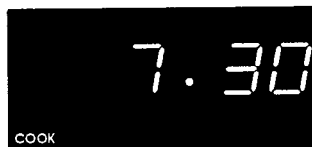
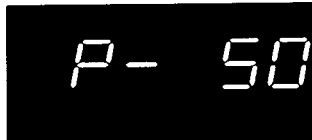
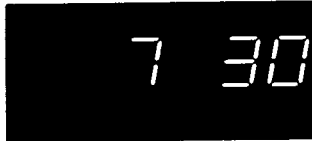
3 = 30% of full power MED-LOW

2 = 20% of full power

1 = 10% of full power LOW

0 = 0% of full power (fan and light will be on)

1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want. The Display will show the numbers you touched in the order you touched them. This example shows 7 minutes, 30 seconds.
3. Touch COOK POWER. The Display will show "P-".
4. Touch a Number Pad for the Cook Power you want. The Display will show what you touched. This example shows you touched Number Pad 5 for 50% of full power.
5. Touch START. The COOK Indicator will come on to show that the oven is cooking. The Display counts down the time to show how much cooking time is left in the cycle. When the cooking time ends, a long tone will sound. The Display will then show the time of day.



## Microwave cooking with more than one cook cycle

For best results, some recipes call for one Cook Power for a certain length of time, and another Cook Power for another length of time. Your oven can be set to change from one to another automatically.

1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want in the first cycle. The display will show the numbers you touched in the order you touched them. This example shows 7 minutes, 30 seconds.

7 3 0  
375 F 275 F 450 F

7 30

3. Select a Cook Power.

- To cook at full (100%) power, touch COOK POWER twice. The display will show "P-HI". This shows the oven is programmed to cook at full power.

- To select another Cook Power, touch COOK POWER once, followed by a Number Pad for the Cook Power you want in the first cycle. This example shows you touched Number Pad 5 for 50% of full power.

4. Touch Number Pads for the cooking time you want in the second cycle. The Display will show the numbers you touched in the order you touched them. This example shows 3 minutes, 25 seconds.

5. Select a Cook Power.

- To cook at full (100%) power, skip to Step 6.
- To cook at another Cook Power, touch COOK POWER once followed by a Number Pad for the Cook Power you want in the second cycle. This example shows you touched Number Pad 6 for 60% of full power.

6. Touch START. The Cook Indicator will come on and the Display counts down the time to show how much cooking time is left in each cycle. When the cooking time ends, a long tone will sound. The Display will then show the time of day.

### Changing or adding instructions

You can change times, Cook Powers or add cycles any time before or after touching START:

1. Touch STOP/CANCEL twice.
2. Enter your new instructions.

COOK  
POWER

P-HI

5  
325 F

P-50

3 2 5  
275 F 150 F 325 F

3 25

COOK  
POWER

P-

6  
350 F

P-60

START

7.30  
COOK

## Defrosting with microwave energy

Your microwave oven automatically defrosts a variety of common meats at preset cook powers for preset times. The 3-stage Custom Defrost Cycle is programmed for: Roast beef, pork; Steaks, chops, fish; Ground meat; Chicken, whole; and Chicken pieces. All you do is touch the Number Pad assigned to the desired category and enter the weight of the items being defrosted. Your microwave oven does the rest.

- Put frozen food in the oven and close the door.
- Touch CUSTOM DEFROST. The CUSTM DEFROST Indicator will come on and "FOOD" will flash on the Display.
- Select a Custom Defrost setting by touching the appropriate Number Pad. The Display will show CD (Computerized Defrosting) for the setting you selected and the "Lbs." Indicator will flash. This example shows an entry of "2" for Steaks, chops, fish.
- Touch Number Pads to enter the food's weight. The weight will appear on the Display. This example shows an entry of "2.0" for two pounds.  
**IMPORTANT:** If "ERROR" appears on the Display, touch STOP/CANCEL and start over. See the Custom Defrost Chart on page 15, for weight ranges available for each food category.
- Touch START. The COOK Indicator will come on to show that the oven is defrosting. The Display will count down the time to show how much defrosting time is left.
- After the first stage is completed, the oven will stop, 4 tones will sound, and directions will appear on the Display. Open the door, turn meat over and shield any warm portions. (The Displays shown are just examples of directions you will see, depending on the type of meat being thawed.) Close the door. "PRESS START" will appear.
- Touch START. The Display will continue to count down the second stage of the defrost cycle.

CUSTOM DEFROST



2  
150 F



2 0  
150 F 450 F



START



START



CHEK

COVER EDGE

PRESS START

START



COVER STAND

8. After the second stage is completed, the oven will stop, 4 tones will sound, and directions will appear on the Display. Open the door, shield any warm portions and close the door. "PRESS START" will appear.

9. Touch START to complete defrosting.

10. After defrosting, the oven will stop and directions will appear on the Display. Open the door or touch STOP/CANCEL. The Display will then show the time of day.

**IMPORTANT:**

- If you enter an amount not shown in the Custom Defrost Chart, "ERROR" will appear on the Display. Custom Defrost will only operate within the weight ranges shown in the chart. Round weights of food items to the nearest half pound.
- To defrost items not listed on the Custom Defrost Chart, use 30% Cook Power. See a reliable cookbook for defrosting information.

**Custom defrost chart**

SETTING	FOOD	QUANTITY	DISPLAY	PROCEDURE	COMMENT
1	Roast beef, pork	2.5 to 6.0 lbs	TURN OVER COVER EDGE  COOK COVER EDGE	<ul style="list-style-type: none"> <li>• After the 1st stage, turn over and shield the warm portions with aluminum foil.</li> <li>• After the 2nd stage, if there are warm portions, shield with aluminum foil.</li> </ul>	Let stand, covered, 30-45 minutes.
2	Steaks, chops, fish	0.5 to 4.0 lbs	TURN OVER COVER EDGE  COOK COVER EDGE	<ul style="list-style-type: none"> <li>• After the 1st stage, turn over and shield the warm portions with aluminum foil.</li> <li>• After the 2nd stage, if there are warm portions, shield with aluminum foil.</li> </ul>	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"> <li>• Remove any thawed pieces after each stage.</li> </ul>	Let stand, covered, 5-10 minutes.
4	Chicken, whole	2.5 to 6.0 lbs	TURN OVER COVER EDGE  COOK COVER EDGE	<ul style="list-style-type: none"> <li>• After the 1st stage, turn over and shield the warm portions with aluminum foil.</li> <li>• After the 2nd stage, if there are warm portions, shield with aluminum foil.</li> </ul>	Remove giblets before freezing poultry. Let stand, covered, 30-55 minutes.

**Microwave Cooking  
Continued**

**Custom defrost chart continued**

SETTING	FOOD	QUANTITY	DISPLAY	PROCEDURE	COMMENT
5	Chicken, pieces	0.5 to 3.0 lbs	PULL APART RE-ARRANGE RE-ARRANGE COVER EDGE	<ul style="list-style-type: none"> <li>• After the 2nd stage, if there are warm or thawed portions, rearrange or remove.</li> </ul>	Let stand, covered, 10-15 minutes.

**IMPORTANT:** Check foods when oven signals. After the final stage, small sections may still be icy. Let stand to continue thawing. Do not cook until all ice crystals are thawed.

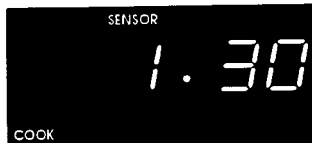
Shielding roasts and steaks prevents cooking from occurring before the center of the food is defrosted. Use small strips of aluminum foil to shield edges and thinner sections of the food.

## Using REHEAT

You can reheat many foods by touching just one pad. You do not need to calculate cooking time or Cook Power.

1. Put food in the oven and close the door.
2. Touch REHEAT. When the sensor detects the vapor emitted from the food, the remainder of the cooking time will appear (1 min, 30 sec in example). "RE-" and "HEAT" will flash on the Display.
3. When cooking is over, "COVER" and "STAND" will flash on the Display. Open the door or touch STOP/CANCEL. The Display will then show the time of day.
4. To continue with cooking, select a cooking time and Cook Power (see pages 11 and 12).

**IMPORTANT:** REHEAT can only be programmed within 1 minute after cooking, closing the door or touching STOP/CANCEL.



## Reheat sensor chart

FOOD	AMOUNT	PROCEDURE
Dinner plate	4 or more oz	Cover with wax paper. Stand, covered, 5 min.
Leftovers	4 or more oz	Put in casserole with lid or plastic wrap. Stand, covered, 5 min.
Canned entrees and vegetables	4-16 oz	Put in casserole with lid or plastic wrap. Stir before standing, covered, 5 min.

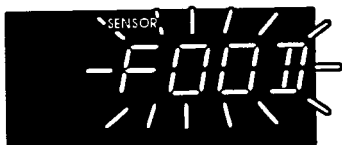


## Using SENSOR COOK

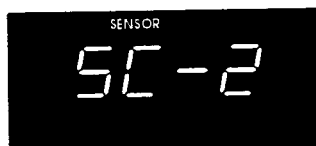
Cooking with Sensor Cook takes the guess work out of microwave cooking. The microwave oven automatically adjusts cooking times and powers by detecting the moisture and humidity emitted by the food as it heats.

1. Put food in oven and close the door.
2. Touch SENSOR COOK. The SENSOR Indicator will come on and "FOOD" will flash on the Display.
3. Select a Sensor Cook setting by touching the appropriate Number Pad. (See the Sensor Cook label located behind oven door on frame for setting information.) "SC" will show in the Display along with the setting you selected.  
**IMPORTANT:** If you touch the wrong Sensor setting, touch the correct setting. The selected setting will appear on the Display.
4. Touch START. The COOK Indicator will come on to show that the oven is operating in the Sensor Cook cycle. The sensor now detects the moisture and humidity emitted by the food.  
**IMPORTANT:** Do not open the door or touch STOP/CANCEL during this part of the cooking cycle. The measurement will be interrupted.  
If "ERROR" appears on the Display before cooking starts, touch STOP/CANCEL and start over. If "ERROR" appears after cooking has started, touch STOP/CANCEL and continue cooking using a timed cycle. See page 11 or 12.
5. When the Display shows the remaining cooking time, the door can be opened and the food stirred or seasoned.
6. After cooking, the oven will stop and directions will appear on the Display. Open the door or touch STOP/CANCEL. The Display will then show the time of day.

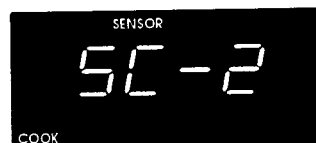
SENSOR  
COOK



2  
150 F



START



## Sensor cook chart

FOOD	SENSOR COOK SETTING	AMOUNT	PROCEDURE	COMMENTS
<b>Potatoes</b> Baked potatoes  Sweet potatoes	1	1-6 med  1-6 med	Prick; place on turntable.  Prick; place on turntable.	Stand, wrapped in foil, 5-10 min. Stand, wrapped in foil, 3 min.
<b>Fresh vegetables, soft</b> Broccoli Brussels sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini	2	½-2 lbs ½-2 lbs ½-3 lbs ½-2 cups 1 med ¼-1 lb ½-2 cups	Wash and place in casserole. Add 2 tablespoons of water. Cover with lid for tender vegetables. Use plastic wrap for tender, crisp vegetables. Stir before standing, if possible.	Stand, covered, 3-5 min.
<b>Baked apples</b>	2	2-4 med	Peel around top and remove core. Place sugar or cinnamon candies in core. Place in glass pie plate. Cover with plastic wrap.	
<b>Fresh vegetables, hard</b> Carrots, sliced Corn on cob Green beans Winter squash, diced halves	3	½-2 cups 2-4 cups ½-2 cups ½-2 cups 2	Place in casserole. Add ¼ to ½ cup of water. Cover with lid for tender vegetables. Use plastic wrap cover for tender, crisp vegetables. Stir before standing, if possible.	Stand, covered, 5 min.
<b>Sautéed vegetables</b>	4	½-2 cups	2 to 4 cup measure. Diced vegetables, 1 to 2 tablespoons butter. Cover with plastic wrap. Use a large container to cook mushrooms. Stir before standing.	Stand, covered, 5 min.
<b>Frozen vegetables</b>	5	¼-1 lb	Break up before cooking. Place in casserole. Cover with lid or plastic wrap. Stir before standing, if possible.	Stand, covered, 3-5 min.
<b>Soup, clear</b>	6	8-20 oz	Use mug, bowl or casserole. Cover with lid or plastic wrap. Stir before standing.	Stand, covered, 3-5 min.
<b>Soup, cream</b>	7	8-20 oz	Use mug, bowl or casserole. Cover with lid or plastic wrap. Stir before standing.	Stand, covered, 3-5 min.
<b>Hot dog with bun</b>	8	1-2	Wrap in two paper towels.	

Sensor cook chart continued

FOOD	SENSOR COOK SETTING	AMOUNT	PROCEDURE	COMMENTS
Bacon, slices	9	2-6 slices	Place bacon on paper plate, lined with paper towel. Bacon should not extend over rim of plate. Cover with paper towel. Put plate upside down on turntable. Place plate of bacon on top of overturned plate.	
Fish, seafood Fillet, steak, shrimp Scallops, fresh or frozen, thawed	0	¼-1 lb	Arrange in ring around shallow glass dish. (Roll fillet with edges underneath.) Cover with plastic wrap.	Stand, covered, 3 min.
Clams, fresh		¼-1 lb	Place in plastic bag. Secure end. Slit bag with knife.	Stand, covered, 3 min.

## Using POPCORN

POPCORN allows you to pop popcorn by touching just one pad. Before using POPCORN, be sure the time of day is showing on the Display. If the time of day is not on the Display, touch STOP/CANCEL once or twice.

1. Place bag in center of upside-down glass pie plate.
2. Touch POPCORN. "POP" and "CORN" will flash on the Display.

This setting works well with most 3.5 oz bags of microwave popcorn. Cooking performance may vary with brand. Try several brands to decide which gives best popping results. For best results, use fresh bags of popcorn. Do not try to repop unpopped kernels. Do not reuse popcorn bags.

**IMPORTANT:** POPCORN is designed for commercially bagged microwave popcorn. If you are using a microwave popcorn popper, follow instructions with the popper for cooking time.

3. When the sensor detects the vapor emitted from the food, the remainder of the cooking time will appear.

### IMPORTANT:

- Always touch STOP/CANCEL to clear the control before programming POPCORN.
- Use only 1 package at a time.
- Use only popcorn packages for microwave oven.

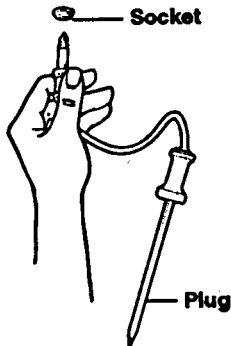
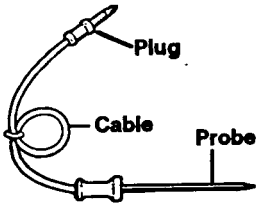
POPCORN

POP CORN

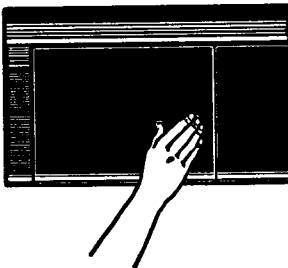
## Microwave cooking with the Temperature Probe

The Temperature Probe helps take the guess-work out of cooking roasts and larger casseroles. The probe is designed to turn off the oven when it senses the temperature you chose between 90°F and 200°F. See your Microwave-Convection Cookbook for helpful information on cooking different types of food.

1. Insert at least  $\frac{1}{3}$  of the Temperature Probe into the food. (See page 22.)



2. Place food in the oven and plug the probe into the socket on the oven ceiling.



3. Make sure the probe does not touch any part of the oven interior (including the turntable). Close the door.



4. Touch Number Pads for the food temperature you want.

5. Touch TEMP PROBE to select temperature cooking.

6. Touch COOK POWER followed by a Number Pad for the Cook Power you want.

START



7. Touch START. When the food temperature is lower than 90°F, the Display will show "LO F". When the food temperature reaches 90°F, the Display will show the actual temperature of the food as it increases to the desired temperature. When the probe detects the desired food temperature, the oven will shut off.

8. You can set the oven to maintain a food temperature from 90°F to 200°F for up to 99 minutes 99 seconds. After setting the Cook Power in Step 6 above, touch Number Pads for a holding time. Then touch START.
9. After cooking, open the door or touch STOP/CANCEL. The Display will then show the time of day.

#### IMPORTANT:

- If the Temperature Probe is not plugged in properly or is defective, the TEMP Indicator will flash. When you touch START, the TEMP Indicator will remain lit. "PROBE" will flash on the display, and the oven will not turn on.
- If you are in the process of cooking using the Temperature Probe and want to check the temperature you have programmed, touch TEMP PROBE. As long as you are touching TEMP PROBE, the programmed temperature will be displayed.

2	0	0	0
150 F	450 F	450 F	450 F

START

## Microwave Cooking Continued

### Temperature Probe cooking tips:

- Stir foods during cooking when recommended.
- Stir soups, casseroles and drinks before serving.
- Cover roasts with foil after cooking and let stand a few minutes after cooking. Remove foil if you decide to cook it longer.
- Remove the probe from the oven when not cooking by temperature.
- For casseroles, the tip of the probe should be in the center of the food. Stir foods when recommended. Replace the probe.
- For liquids, balance the probe on a wooden spoon or spatula so the tip of the probe is in the center of the liquid.
- For roasts, the tip of the probe should be in the center of the largest muscle, but not touching fat or bone.
- Casseroles cooked using the Temperature Probe should be made from precooked foods. Do not use raw meats, raw vegetables and cream sauces in casseroles.
- Dry casseroles do not work well.
- Thaw frozen casseroles and meats in the microwave-convection oven before inserting the probe.
- If you are simultaneously cooking individual servings, such as mugs of soup, check the probe setting in several of the items—all the mugs may not heat at the same rate.
- Dry meat loaf mixtures do not work well.
- Check poultry with thermometer in 2-3 places to ensure adequate doneness.
- Remember that roasts may vary in size, shape and composition. Use the Temperature Probe as a guide, along with the timings for minutes per pound found in the Microwave-Convection Cookbook.

### Don't ...

- let probe or probe cable touch any part of the oven interior (including the tray).
- let probe touch foil (if used). Foil can be kept away from probe with wooden toothpicks. Remove foil if arcing occurs.
- use paper, plastic wrap or plastic containers. They will be in the oven too long and might distort.
- force probe into frozen food.
- use probe for food that needs to simmer.
- plug the pointed end of the Temperature Probe into the socket.

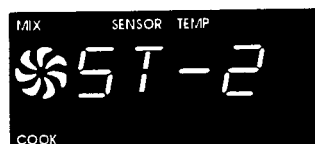
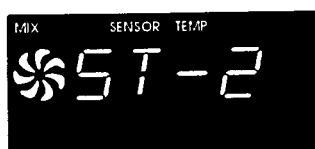
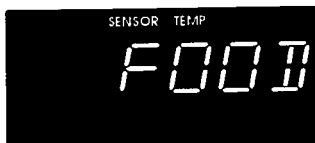
### Removing and cleaning the Temperature Probe:

1. After oven has shut off, unplug the Temperature Probe using an oven mitt or hot pad.
2. Wipe probe with a hot, sudsy cloth and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods.
3. Probe may be placed in the silverware basket of a dishwasher.

## Using SENSOR TEMP

Sensor Temp 1-6 automatically cooks roasts, poultry and casseroles to an exact internal doneness. The finished temperatures are already calculated. Sensor Temp 7 is used for slow cooking. It will bring the food quickly up to temperature and maintain it for up to 4 hours.

1. Insert at least 1/3 of the Temperature Probe into the food. Place food in the oven and plug the probe into the socket on the oven ceiling. Close the door. Touch SENSOR TEMP.
2. Touch a Number Pad for the Sensor Temp setting you want.
3. Touch START. When the food temperature reaches 100°F, the Display will show the actual temperature of the food as it increases to the desired temperature. When the probe detects the desired food temperature, the oven will shut off. "COVER" and "STAND" will flash on the Display.
4. Open the door or touch STOP/CANCEL. The Display will then show the time of day.



## Sensor temp chart

Place roasts and turkey breasts on broiling trivet. Place shallow glass baking dish under meat if you want to save drippings for gravy. Using small strips of aluminum foil, shield edges of roasts from beginning to ensure perfect results. Foil strips should not touch probe or rack. Select Sensor Temp setting. Oven will signal when final temperature is reached. Reposition probe and reprogram. If the temperature is low, cooking will continue until temperature is reached. If the temperature is correct, the oven will shut off.

FOOD	SETTING	INTERNAL TEMPERATURE	COMMENTS	COOKING MODE
Roast beef (rare)	1	120°F	Stand, covered, 10 min.	HIGH MIX 325°F
Roast beef (medium)	2	130°F	Stand, covered, 10 min.	HIGH MIX 325°F
Roast beef (well-done)	3	150°F	Stand, covered, 15 min.	HIGH MIX 325°F
Roast pork	4	170°F	Stand, covered, 10 min.	HIGH MIX 325°F
Turkey breast	5	170°F	Stand, covered, 10 min.	HIGH MIX 325°F
Casserole with cooked ingredients	6	160°F	Cover with lid or plastic wrap.	MICROWAVE
Simmer (sauces, stews)	7	180°F	Hold for maximum of 4 hrs*.	MICROWAVE

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



## Using PAUSE

PAUSE allows you to stop the oven between cooking cycles to stir, turn food over or add ingredients during the cooking process.

1. Put food in the oven and close the door.
2. Touch in instructions for the first cooking cycle. (See pages 11-12.)
3. Touch **COOK POWER** twice for full (100%) Cook Power or touch **COOK POWER** once followed by a Number Pad for the Cook Power you want in the first cycle.

**IMPORTANT:** The **COOK POWER** Command Pad must be touched between cycles.

4. Touch **TIMER/PAUSE**.
5. Touch in instructions for the second cooking cycle. (See pages 11-12.)
6. Touch **START**. The Display will count down the time in the first cycle.
7. When the first cycle is over, 4 tones will sound and "PAUSE" will show in the Display. Open the door and stir the food. Close the door and touch **START** for the second cooking cycle. When the cooking time ends, a long tone will sound. The Display will then show the time of day.



## Using AUTO START

AUTO START lets you program your oven to begin cooking automatically at a designated time of day. You can touch in up to 99 minutes, 99 seconds of delay.

1. Put in food and close the door.
2. Make sure the clock is set to the correct time of day.
3. Touch Number Pads to enter the desired start time. This example shows a 4:30 start time.
4. Touch CLOCK/AUTO START.
5. Touch Number Pads to enter the amount of cooking time you want.
6. Touch COOK POWER twice to cook at full (100%) power or touch COOK POWER once followed by a Number Pad for the Cook Power you want.
7. Touch START. The oven will start at the time you set and the Display will count down the cooking time you have selected.
8. When the cooking time ends, a long tone will sound. The Display will then show the time of day.

**IMPORTANT:** If you hear the fan start when you touch START, you have not set the oven properly. Touch STOP/CANCEL twice and start over.

AUTO START cannot be used with EASY MINUTE or CUSTOM DEFROST.



### **! WARNING**

To avoid sickness and food waste when using Auto Start:

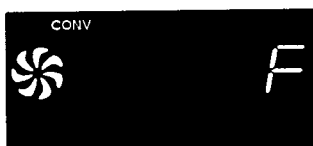
- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- Do not use foods containing baking powder or yeast when using Auto Start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

# Convection Cooking

Convection cooking circulates hot air through the oven cavity with a fan. The constantly moving air surrounds the food to heat the outer portion quickly. This oven uses convection cooking whenever Bake/Convection, Broil/Convection and Slow Cook/Convection are programmed. **DO NOT USE THE OVEN WITHOUT THE TURNTABLE IN PLACE.**

## Helpful hints for convection cooking:

1. Food may be cooked either directly on the turntable or with the rack or trivet on the turntable.
2. Do not cover turntable, broiling trivet or baking rack with aluminum foil. It interferes with the flow of air that cooks the food.
3. Round pizza pans are excellent cooking vessels for many convection-only items. Choose pans that do not have extended handles.
4. Hot dogs cooked on the broiling trivet may be turned over to give an even, grilled appearance.
5. You may remove the turntable when preheating the oven and when preparing food to be cooked directly on the turntable.



## ⚠ WARNING

### Burn Hazard

- **USE OVEN MITTS TO REMOVE HOT COOKING UTENSILS AND HOT OVEN RACKS TO PREVENT BURNS.** In convection cooking, the circulated hot air heats the interior surfaces of the oven to very high temperatures.
- **Use care to prevent burns whenever oven is in operation.** The oven vent openings and surfaces near these openings, the oven door glass, door trim, etc. and interior oven surfaces can become hot enough to burn. Do not touch, or allow clothing or other flammable materials to contact these surfaces during or after use, until they have had time to cool.
- **Use cooking utensils that will not melt or burn in the hot oven.** Do not use light plastic containers, plastic wraps or paper products during any convection combination cycle.

## Convection baking without preheating

1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want. The Display will show the numbers you touched in the order you touched them. This example shows 20 minutes.
3. Touch BAKE/CONVECTION.
4. Touch the Number Pad displaying the temperature you want to bake at. This example shows you touched Number Pad 6 for a temperature of 350°F.

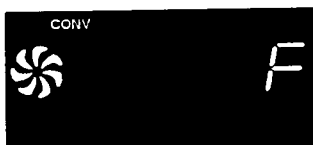
START



- Touch START. The COOK Indicator will come on to show that the oven is cooking. The Display counts down the time to show how much cooking time is left in the cycle. When the cooking time ends, a long tone will sound and "End" will flash on the Display until the door is opened or you touch STOP/CANCEL. The Display will then show the time of day.

**IMPORTANT:** If you want to check the selected temperature after cooking has started, touch BAKE/CONVECTION. The temperature will be displayed as long as you are touching the pad.

BAKE  
CONVECTION



## Convection baking with preheating

- Touch BAKE/CONVECTION.

5  
325 F



- Touch the Number Pad displaying the temperature you want to preheat at.

2 150 F	0 450 F
0 450 F	0 450 F



- Touch Number Pads for the cooking time you want. The Display will show the numbers you touched in the order you touched them. This example shows 20 minutes.

START



- Touch START. The Convection Fan Symbol will flash. When the oven reaches the programmed temperature, the Convection Fan Symbol will stop flashing and begin rotating. Four tones will sound and "PRE-", "HEAT" and "OVER" will flash.

START



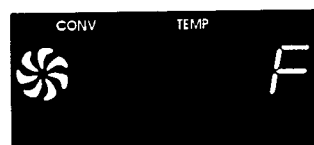
- Open the door, put food in the oven, close the door and touch START. The time will count down in the Display. If you do not perform this step, the oven will hold the preheated temperature for 15 minutes. After that time has elapsed, a tone will sound, the oven will shut off and the Display will show the time of day. The fan will continue to run until oven components have cooled.

**IMPORTANT:** The set temperature can be checked by touching BAKE/CONVECTION.

## Convection baking with the Temperature Probe

The Temperature Probe can be used during convection or automatic mix cooking to cook food to an internal temperature of 90°F-299°F.

1. Insert at least 1/3 of the Temperature Probe into the food. Place food in the oven and plug the probe into the socket on the oven ceiling. Close the door.
2. Touch Number Pads for the food temperature you want.



3. Touch TEMP PROBE to select temperature cooking.

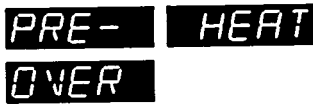
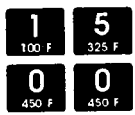
4. Touch BAKE/CONVECTION.

5. Touch the Number Pad displaying the oven temperature you want.

6. Touch START. When the food temperature is lower than 90°F, the Display will show "LO F". When the food temperature reaches 90°F, the Display will show the actual temperature of the food as it increases to the desired temperature. When the probe detects the desired food temperature, the oven will shut off and the Display will show the time of day. The fan will continue to run until oven components have cooled.

## Convection broiling

Preheating is automatic when you use the Broil/Convection setting. Use BROIL/CONVECTION for steaks, chops, chicken pieces and many other foods. See your Microwave-Convection Cookbook for suggestions and broiling times.



1. Touch Number Pads for the broiling time you want. The Display will show the numbers you touched in the order you touched them. This example shows 15 minutes.
2. Touch BROIL/CONVECTION.
3. Touch START. The Convection Fan Symbol and "PRE-" and "HEAT" will flash. When the oven reaches the preprogrammed broil temperature, the Convection Fan Symbol will stop flashing and begin rotating. Four tones will sound and "PRE-", "HEAT" and "OVER" will flash.
4. Open the door, put food in the oven, close the door and touch START. If you do not perform this step, the oven will hold the preheated temperature for 15 minutes. After that time has elapsed, a tone will sound, the oven will shut off and the Display will show the time of day. The fan will continue to run until oven components have cooled.

**IMPORTANT:** Although the timer is set for the maximum broiling time you selected, check food at the minimum time recommended in the broiling chart in the Cookbook. This will save you from needing to reprogram the oven for additional broiling time. After checking food, close the door and touch START to continue.

## Convection Cooking Continued

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SLOW COOK  
CONVECTION



3  
275 F



START



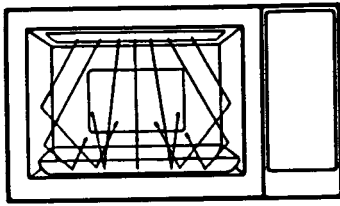
## Using SLOW COOK

The Slow Cook/Convection setting is preset for 300°F for 4 hours. It is designed for foods, such as baked beans or stews, which cook longer than 99 minutes 99 seconds at 300°F or less.

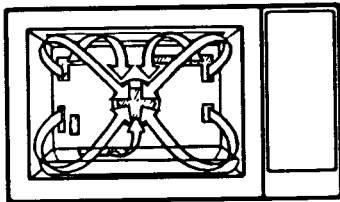
1. Put food in the oven and close the door.
2. Touch SLOW COOK/CONVECTION.
3. If you want to cook at a temperature different than the preprogrammed slow cook temperature, touch the Number Pad displaying the temperature you want. You cannot set a temperature higher than 300°F.
4. Touch START. The Convection Fan Symbol will begin rotating. After four hours, four tones will sound and the time of day will be displayed. To cancel the cycle, open the door or touch STOP/CANCEL.

**IMPORTANT:** If you need to open the door to check food, you must repeat Steps 1-4 to reprogram the oven.

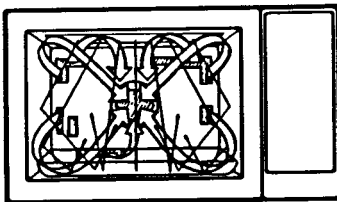
# Combination Cooking



Microwave



Convection



Combination microwave/convection

Sometimes combination microwave-convection cooking is suggested to achieve the proper cooking results. It shortens the cooking time for foods that normally require a long time to cook. This cooking process also leaves meats juicy on the inside and crispy on the outside. In combination cooking, the convection heat and microwave energy alternate automatically.

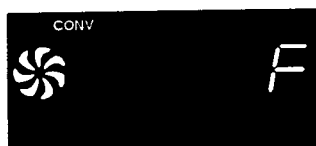
This oven has two preprogrammed settings that make it easy to cook with both convection heat and microwave energy automatically. You can also program the oven yourself for combination microwave-convection cooking at the temperature and Cook Power of your choice. This section discusses all the options available to you. Please read it carefully to make your combination cooking the best possible.

## Helpful hints for combination cooking:

1. Meats may be roasted directly on the broiling trivet or in a shallow roasting pan on the trivet on the turntable.
2. Less tender cuts of beef can be roasted and tenderized using oven cooking bags.
3. When baking, check for doneness after time has elapsed. If not completely done, let stand in oven for a few minutes to complete cooking.

**IMPORTANT:** During mix baking, some baking utensils may cause arcing when they come in contact with the turntable, oven walls or metal accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal. If arcing occurs, place a heat-resistant dish between the pan and the turntable or trivet. If arcing occurs with other baking utensils, discontinue their use for combination cooking.

## Combination Cooking Continued



## Automatic mix cooking without preheating

1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want.
3. Touch LOW MIX/COMBINATION for 10% microwave energy or HIGH MIX/COMBINATION for 20% microwave energy.
4. If you want to cook at a temperature different than the preprogrammed temperature, touch the Number Pad displaying the temperature you want to cook at.
5. Touch START.

## Automatic mix cooking with preheating

1. Touch BAKE/CONVECTION.
2. Touch the Number Pad displaying the temperature you want to preheat to.
3. Touch Number Pads for the cooking time you want. The Display will show the numbers you touched in the order you touched them. This example shows 20 minutes.
4. Touch LOW MIX/COMBINATION for 10% microwave energy or HIGH MIX/COMBINATION for 20% microwave energy.



START

PRE- HEAT  
OVER

START

CONV  
20.00  
COOK

5. Touch START. The Convection Fan Symbol and "PRE-" and "HEAT" will flash. When the oven reaches the programmed temperature, the Convection Fan Symbol will stop flashing and begin rotating. Four tones will sound and "PRE-", "HEAT" and "OVER" will flash.
6. Open the door, put food in the oven, close the door and touch START. If you do not perform this step, the oven will hold the preheated temperature for 15 minutes. After that time has elapsed, a tone will sound, the oven will shut off and the Display will show the time of day. The fan will continue to run until oven components have cooled.

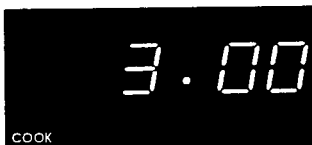
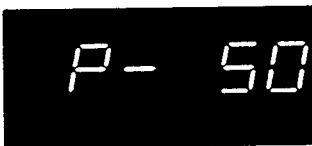
## Sequence cooking with automatic mix

Your oven can be programmed for up to four cooking sequences. See the two Automatic Mix Cooking sections on pages 32-33 for programming instructions. Touch START only after all sequences have been programmed.

## Automatic mix cooking with the Temperature Probe

If you want to automatic mix cook with the Temperature Probe, see "Convection baking with the Temperature Probe" on page 28. Touch HIGH MIX/COMBINATION or LOW MIX/COMBINATION instead of programming a convection temperature with BAKE/CONVECTION and a Number Pad.

## Combination Cooking Continued



## Manual combination cooking

If you want to combine microwave cooking with convection cooking, you can also do so without Automatic Mix.

1. Put food in the oven and close the door.  
2. Touch Number Pads for the convection cooking time you want. The Display will show the numbers you touched in the order you touched them. This example shows 15 minutes.

3. Touch BAKE/CONVECTION.

4. Touch the Number Pad displaying the temperature you want to convection bake at.

5. Touch Number Pads for the microwave cooking time you want.

6. Touch COOK POWER followed by a Number Pad for the Cook Power you want. The Display will show what you touched. This example shows you touched Number Pad 5 for 50% of full power.

7. Touch START. The timer begins to count down the convection cooking time to zero.

When it reaches zero, the display changes to the microwave cooking time. The timer will then count down the microwave cooking time to zero.

**CUSTOM COOK**  
COMBINATION



## Using CUSTOM COOK

Custom Cook will automatically compute the oven temperature, microwave power and cooking time for baking, roasting, and broiling. It is based on specific foods and the quantity or weight of the food.

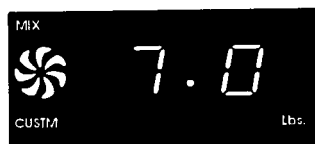
1. Put food in the oven and close the door.
2. Touch CUSTOM COOK/COMBINATION.

**3**  
275 F



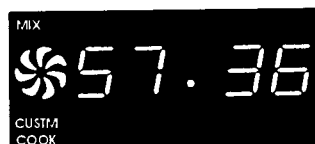
3. Touch a Number Pad for the food category you want. (See "Custom cook chart" on page 36.)

**7 0**  
375 F 450 F



4. Touch Number Pads to enter the weight of the food.

**START**



5. Touch START. The Convection Fan Symbol will begin to rotate.

After cooking, "COVER" and "STAND" will flash on the Display. Open the door or touch STOP/CANCEL. The Display will then show the time of day.

If the cooking time for any Custom Cook food is more than one hour, "1H" and the minutes will appear on the Display. When the countdown reaches one hour, minutes and seconds will appear on the Display and continue to count down.

**Combination Cooking  
Continued**

**IMPORTANT:**

- Use foods listed in the Quick Setting Guide Label on the oven frame.
- Custom Cook works with foods at normal storage temperature. For example, chicken would be at refrigerator temperature and cakes and bread would be at room temperature.
- Foods weighing more or less than the quantity listed in the chart below should be cooked following guidelines in the Cookbook. If you enter an incorrect quantity and touch START, "ERROR" and the incorrect quantity will appear alternately on the Display.
- The weight or quantity can be entered for each Custom Cook setting. The unit, pounds ("Lbs.") or quantity ("NO.") will appear on the Display. For example, turkey would be calculated in pounds and hamburger or patties would be quantity.
- Pounds must be rounded off to the nearest tenth of a pound. (Example: 5.45 lbs should be rounded off to 5.5 lbs.)
- Preheat is automatic with CC-1 (hamburgers, broiled) and CC-2 (chicken, broiled). When the oven reaches the desired temperature, four tones will sound. Place food in the oven and touch START.
- All foods can be seasoned, as desired, before cooking begins.
- If the door is opened during Custom Cook, shut door and touch START to resume cooking.

**Custom cook chart**

FOOD	CUSTOM COOK SETTING	AMOUNT	UNIT	PROCEDURE	COMMENTS
Hamburgers, broiled	1	2-8 pieces	Number of patties	Season, as desired. Place on broiling trivet.	Patties should be ¼ lb each, ½-inch thick.
Chicken, broiled	2	0.5-3.5 lbs	Pounds	Season, as desired. Place on broiling trivet.	Chicken next to bone should no longer be pink.
Chicken, roasted	3	2.5-7.5 lbs	Pounds	Season, as desired. Place on broiling trivet.	Let stand, covered with foil, 10-15 minutes.
Turkey	4	6.5-9.0 lbs	Pounds	Season, as desired. If stuffed, add 1-2 lbs for stuffing, depending on size of bird. Place on broiling trivet.	Let stand, covered with foil, 10-15 minutes.
Cake layers	5	1-2 layers	Number of layers	One or two 9-inch round metal cake pans, greased.	Cool 10 minutes in pan on wire rack; remove from pan. Complete cooling on wire rack.
Bread loaves	6	1-2 loaves	Number of loaves	One or two 9 x 5-inch metal loaf pans, greased.	Remove from pans immediately. Cool on wire racks.

# Caring For Your Microwave-Convection Oven

## Cleaning the microwave-convection oven

Wipe often with warm, sudsy water and a sponge or paper towel. The turntable may be removed for cleaning; however, this oven is designed to operate with the turntable in place. Do not operate the microwave oven when turntable is removed for cleaning. See page 43 for further information about the turntable.

For stubborn soil, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the soil.

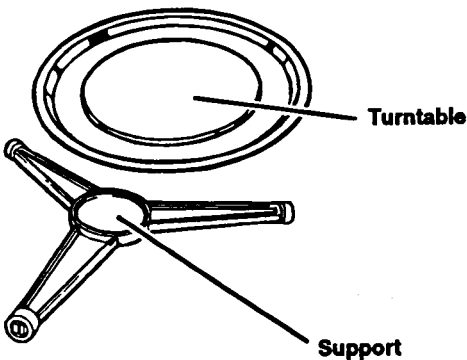
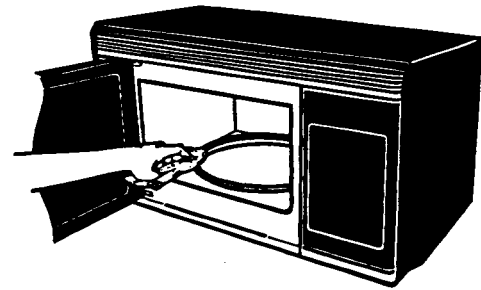
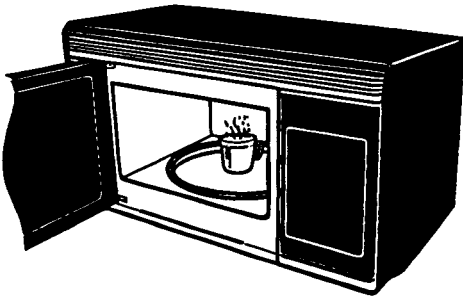
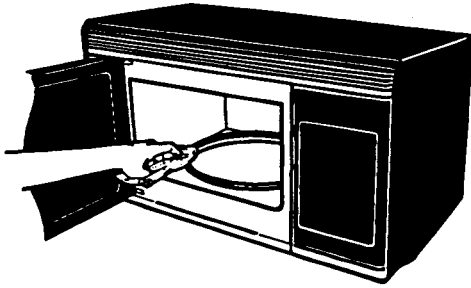
Be sure to keep the areas clean where the door and oven frame touch when closed. Use only mild, nonabrasive soaps or detergents applied with a sponge or paper towel when cleaning surfaces. Rinse well.

### ⚠ CAUTION

#### Product Damage Hazard

Abrasive cleansers, steel-wool pads, gritty wash cloths, etc., can damage the control panel and interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to paper towel; do not spray directly on oven.

To clean turntable and support, wash in mild, sudsy water; for heavily soiled areas use a mild cleanser and scouring sponge. The turntable and turntable support are dishwasher-safe.



## Caring for the filters

The grease filters should be removed and cleaned often, at least once a month.

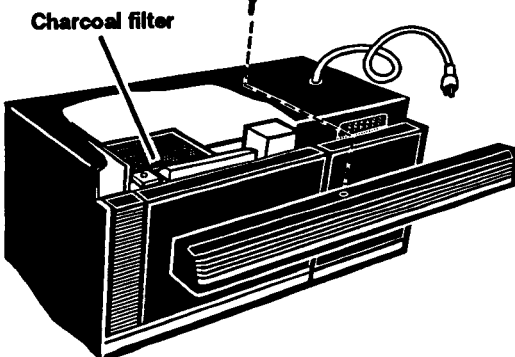
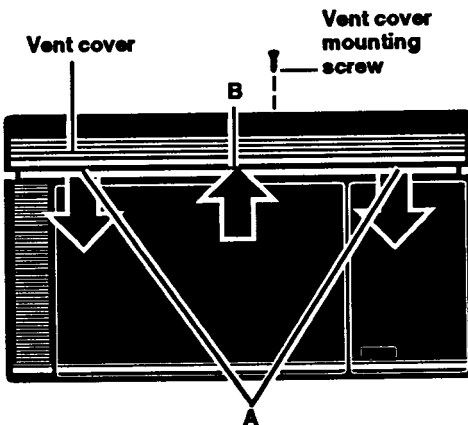
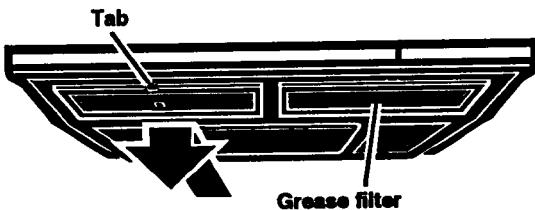
**IMPORTANT:** If your microwave-convection hood is installed to recirculate air, the charcoal filter (Part No. 4158313) should be replaced every 6-12 months. The charcoal filter cannot be cleaned.

### **⚠ WARNING**

#### **Electrical Shock Hazard**

Before replacing grease and charcoal filters, turn off power at the main power supply.

Failure to do so could result in electrical shock.



#### **Cleaning grease filters:**

1. To remove grease filters, pull the tab toward the front of the oven and down slightly. Pull filter all the way out.
2. Soak grease filters in hot water and a mild detergent. Scrub and swish to remove embedded dirt and grease. Rinse well and shake to dry. Do not use ammonia or place in a dishwasher. The aluminum will darken.
3. To replace grease filters, fit filter back into the opening. Push back and up into place.

#### **Replacing charcoal filters:**

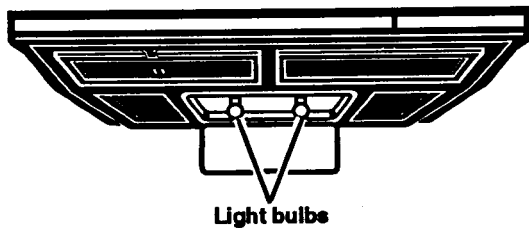
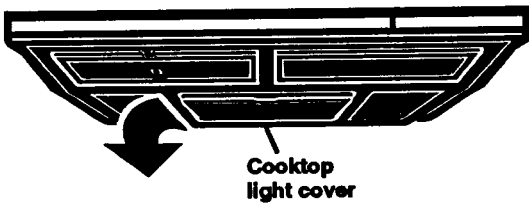
1. Remove the vent cover mounting screw from top center of cabinet.
2. Push down at two positions (A) and up at position (B) to unhook vent cover from oven.
3. Lift the back of the charcoal filter and slide straight out.

4. Slide a new charcoal filter into place.
  5. Snap vent cover back in place and replace screw.
  6. Turn power back on at the main power supply.
- IMPORTANT:** Do not operate the hood without the filters in place.

## Replacing the cooktop and oven lights

### **⚠ WARNING**

**Electrical Shock and Fire Hazard**  
 Before replacing light bulbs, turn off power at the main power supply. Failure to do so could result in electrical shock.  
 Use a 40-watt maximum bulb for the cooktop light and a 30-watt maximum bulb for the oven light. Failure to do so could result in fire.



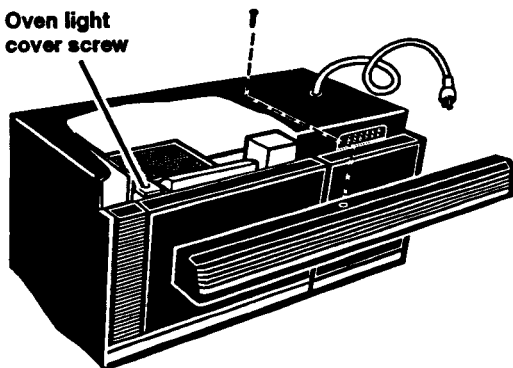
#### The cooktop light:

1. Push the cover by hand, sliding it toward the back and opening the front side.
2. We recommend replacing bulb(s) with candelabra-base 40-watt bulb(s) available from your authorized KitchenAid servicer (Part No. 4158432).

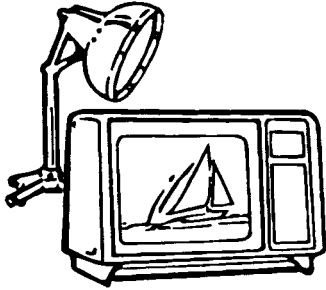
3. Slide cover back into place. Do not touch the glass while cooktop light is in use—it may be hot. Do not use cooktop light for long-term use.
4. Turn power back on at the main power supply.

#### The oven light:

1. Remove the vent cover. See Step 2 under "Replacing charcoal filters" on page 38.
2. Remove and save one Phillips head screw from oven light cover.
3. We recommend replacing bulb(s) with candelabra-base 30-watt bulb available from your authorized KitchenAid servicer (Part No. 4158432).
4. Replace oven light cover and Phillips head screw. Snap vent cover back in place and replace mounting screw.
5. Turn power back on at the main power supply.

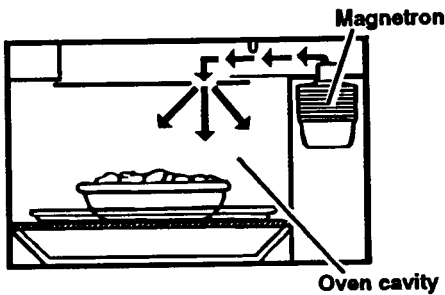


# How Your Microwave Oven Works

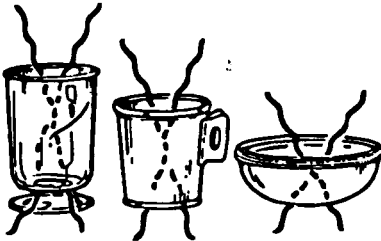


Microwave ovens are safe. Microwave energy is not hot. It causes food to make its own heat, and it's this heat that cooks the food.

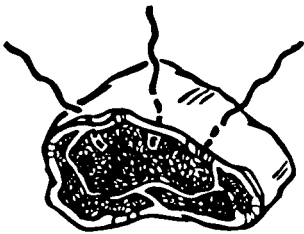
Microwaves are like TV waves or light waves. You cannot see them, but you can see what they do.



A magnetron in the microwave oven produces microwaves. The microwaves move into the oven where they contact food as it turns on the turntable.



Microwaves pass through most glass, paper and plastics without heating them so food absorbs the energy. Microwaves bounce off metal pans so food does not absorb the energy.



Microwaves may not reach the center of a roast. The heat around the outside is what cooks the roast all the way through. This is one of the reasons for letting some foods (roasts, baked potatoes) stand for a while after cooking, or for stirring some foods during the cooking time.

The microwaves disturb water molecules in the food. As the molecules bounce around bumping into each other, heat is made, like rubbing your hands together. This is the heat that does the cooking.



# Operating Safety Precautions

## **⚠ WARNING**

To reduce the risk of burns, fire, electrical shock, injury to persons, or damage when using the microwave oven, follow the precautions on pages 41-44.

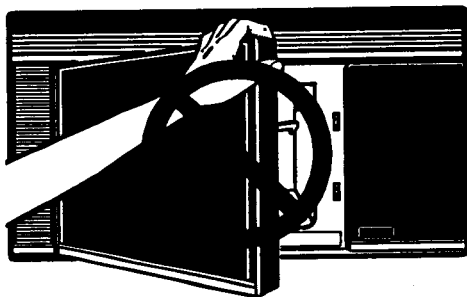


**Never cook or reheat a whole egg.** Steam build-up in whole eggs may cause them to burst and burn you, and possibly damage the oven. Slice hard-boiled eggs before heating. In rare instances, poached eggs have been known to explode. Cover poached eggs and allow a standing time of one minute before cutting into them.

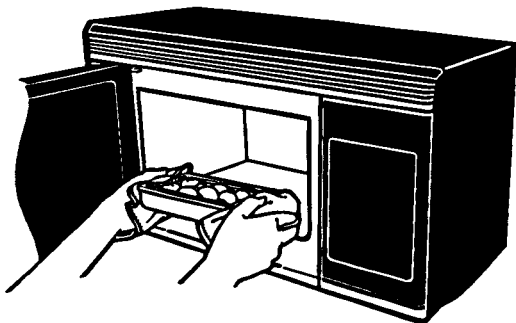


**Stir before heating**

**For best results, stir any liquid several times before heating or reheating.** Liquids heated in certain containers (especially cylindrical-shaped containers) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (coffee, etc.) resulting in harm to the oven and possible personal injury.

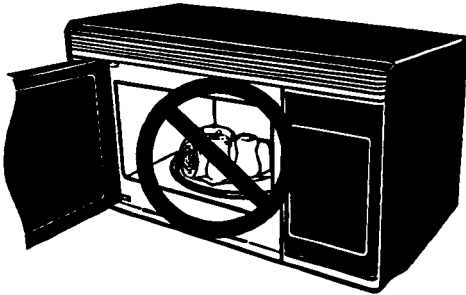


**Never lean on the door or allow a child to swing on it when the door is open.** Injury could result.



**Use hot pads.** Microwave energy does not heat containers, but the hot food does.

**Operating Safety Precautions  
Continued**



**Do not do canning of foods in the oven.** Closed glass jars may explode resulting in damage to the oven or possible personal injury.

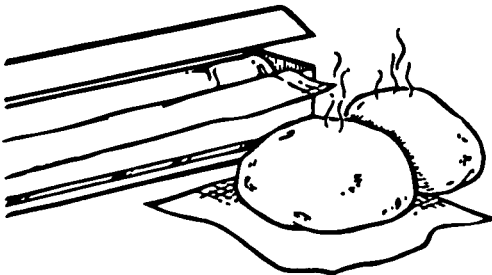
**Do not use the oven to sterilize objects** (baby bottles, etc.). It is difficult to maintain the high temperature required for safe sterilization.

**Do not deep fry in the oven.** Microwavable utensils are not suitable and it is difficult to maintain appropriate deep frying temperatures.

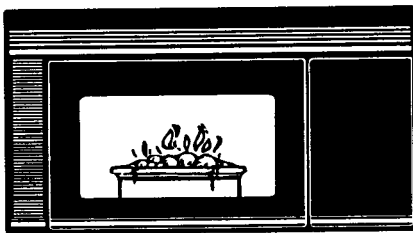
**Do not use the oven for storage.** Do not leave paper products, books or cooking utensils in the oven when not in use. Fire may result if someone accidentally starts the oven.

**Do not let food or container touch the top or sides of the oven.**

**Do not heat, store or use flammable materials in or near the oven.** Fumes can create a fire hazard or explosion.

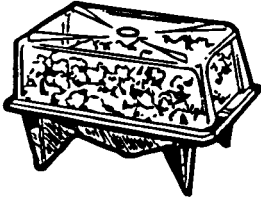


**Do not overcook potatoes.** Fire could result. At the end of the recommended cooking time potatoes should be slightly firm because they will continue cooking during standing time. After microwaving, wrap potatoes in foil and set aside for 5 minutes. They will finish cooking while standing.



If a fire should start in the oven cavity:

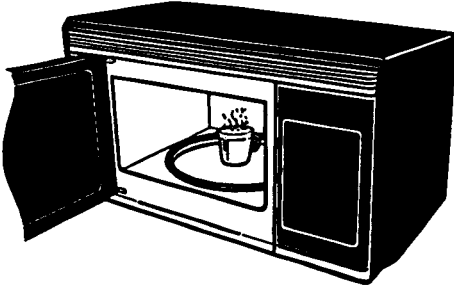
- **Do not open the oven door.**
- **Touch STOP/CANCEL to turn oven off.**
- **Turn off the power at the main power supply.**



**Do not pop popcorn, except in a microwave-approved popcorn popper or commercial package designed especially for microwave ovens.**

**Never try to pop popcorn in a paper bag not designed for microwave oven use. Overcooking may result in smoke and fire. For microwaving bags of popcorn, see page 19 for instructions on using the Popcorn feature.**

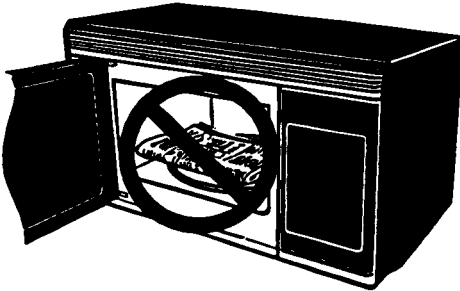
**Do not repop unpopped kernels.  
Do not reuse popcorn bags.**



**Starting a microwave oven when it is empty is not recommended. Product life may be shortened.**

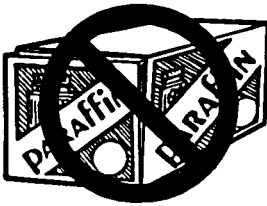
**If you practice programming the oven, put a container of water in the oven.**

**It is normal for the oven door to look wavy after the oven has been running for a while.**

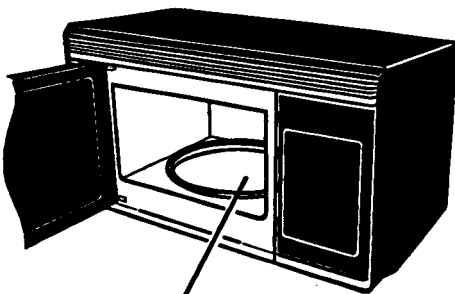


**Do not use newspaper or other printed paper in the oven. Fire could result.**

**Do not dry flowers, fruit, herbs, wood, paper, gourds or clothes in the oven. Fire could result.**



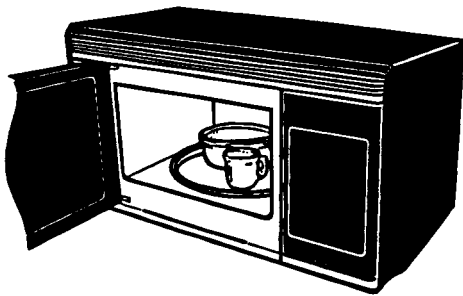
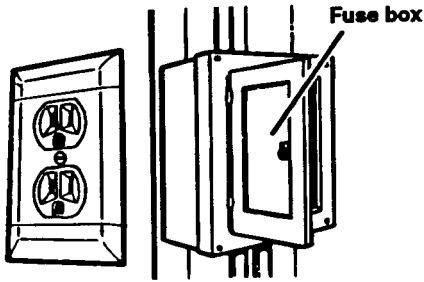
**Do not try to melt paraffin wax in the oven. Paraffin wax will not melt in a microwave oven because it allows microwaves to pass through it.**



**Turntable**

**Do not operate the microwave oven unless the turntable is securely in place and can rotate freely. The turntable can rotate in either direction.**

**Make sure the turntable is correct-side up in oven.**



## General information

If your electric power line or outlet voltage is less than the normal 120 volts, cooking times may be longer.

**To test a dish for safe use**, put it into the oven with a cup of water beside it. Cook on 100% Cook Power for one minute. If the dish gets hot and water stays cool, do not use it. Some dishes (melamine, etc.) absorb microwave energy, becoming too hot to handle and slowing cooking times.

### **⚠ CAUTION**

#### **Product Damage Hazard**

Remove wire twist-ties from paper or plastic bags before placing bag in oven. Cooking in metal containers not designed for microwave use can damage the oven, as can containers with hidden metal (twist-ties, foil lining, staples, metallic glaze or trim).

# Questions And Answers

QUESTIONS	ANSWERS
Can I operate my microwave oven without the turntable or turn the turntable over to accommodate a large dish?	No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.
Can I use a rack in my microwave oven so that I may reheat or cook on two levels at a time?	No. When you place a rack on the turntable, cooking results will be uneven and unpredictable. However, racks can be used when convection cooking.
Can I use either metal or aluminum pans in my microwave oven?	Useable metal includes aluminum foil for shielding, (use small, flat pieces), small skewers and shallow foil trays (if tray is ¼ inch deep and filled with food to absorb microwave energy). Never allow metal to touch walls or door.
Is it normal for the turntable to turn in either direction?	Yes. The turntable rotates clockwise or counter-clockwise, depending on the rotation of the motor when the cooking cycle begins.
Sometimes the door of my microwave oven appears wavy. Is this normal?	This appearance is normal and does not affect the operation of your oven.
What are the humming noises that I hear when my microwave oven is operating?	You hear the sound of the magnetron tube cycling on and off when cooking at less than 100% power.
Why does the dish become hot when I microwave food in it? I thought that this should not happen.	As the food becomes hot it will conduct the heat to the dish. Be prepared to use hot pads to remove food after cooking.
What does "standing time" mean?	"Standing time" means that food should be taken out of the oven and covered for additional time after cooking. This process allows the cooking to finish, saves energy and frees the oven for another purpose.
Can I pop popcorn in my microwave oven? How do I get the best results?	Yes. Pop packaged microwave popcorn following manufacturer's guidelines or use the POPCORN pad. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every one or two seconds. Do not try to repop unpopped kernels. Use only special microwave poppers, being sure to follow manufacturer's directions. Do not pop popcorn in glass utensils.

# If You Need Service Or Assistance ...

## We suggest you follow these steps:

### 1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind.

#### If nothing operates:

- Is the oven correctly wired into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Have you checked the electric company for a power failure?

#### If the microwave oven will not run:

- Is the oven being used as a timer?
- If the Temperature Probe is being used, is it plugged tightly into its socket?
- Is the door firmly closed and latched?
- Did you touch START?
- Did you follow the directions exactly?
- Did you touch STOP/CANCEL twice to cancel previous programming?

#### If the microwave cooking times seem too long:

- Is the electric supply to your home or wall outlets low or lower than normal? Your electric company can tell you if the line voltage is low. Your electrician or service technician can tell you if the outlet voltage is low.
- Is the Cook Power at the recommended setting?
- Are you allowing for more time when cooking more food at one time?

#### If foods undercook during convection and combination cooking:

- Follow reliable recipes exactly for ingredients, utensils, cooking time and proper rack position.
- Make sure foods are prepared and ready to place in the oven. This reduces heat loss due to door being open.

#### If the Display shows a time counting down but the oven is not cooking:

- Is the oven door closed completely?
- Have you set the controls as a kitchen timer?

#### If you do not hear the Programming Tone:

- Is the command correct?

#### If the fan seems to be running slower than usual:

- Has the oven been stored in a cold area? The fan will run slower until the oven warms up to normal room temperature.

#### If smoke is coming from the back of the oven during broiling:

- This is normal, just as in conventional broiling.

#### If the fan keeps running after convection cooking:

- It is normal for the fan to keep running after convection cooking. The fan will even run when the door is open. The fan will automatically shut off when the oven components have cooled down.

#### If there has been a power interruption, the Display will flash "88:88". Reset the clock. (See page 9.)

#### If the microwave oven turns off too soon or not soon enough when using the Temperature Probe:

- Is at least 1/3 of the probe in the food?
- Is the probe tip in the center of the food?
- Have you allowed roasts to stand for a few minutes after cooking?
- Is the probe plugged tightly into its socket?
- Is the Cook Power set correctly?
- Is the probe temperature set correctly?

**2. If the problem is not due to one of the above items:\***

- Call KitchenAid Consumer Assistance Center, TOLL-FREE: **1-800-422-1230** and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory service from your appliance or, if service is necessary, recommend a qualified service company in your area.
- If you prefer, write to:  
 Consumer Assistance Center  
 KitchenAid  
 P.O. Box 558  
 St. Joseph, MI 49085-0558  
 Please include a daytime phone number in your correspondence.

**3. If you need service:\***

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our service assistance number (see Step 2).

**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 MACAP only when the dealer, authorized service and KitchenAid 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.

\*When requesting assistance, please provide: Model Number, Serial Number, Date of Purchase and a complete description of the problem. This information is needed to respond properly to your request.

# KitchenAid<sup>®</sup>

## *Microwave Hood Warranty*

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

**KITCHENAID 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.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our Consumer Assistance Center telephone number, 1-800-422-1230, from anywhere in the U.S.

KitchenAid  
St Joseph, Michigan, U.S.A. 49085

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