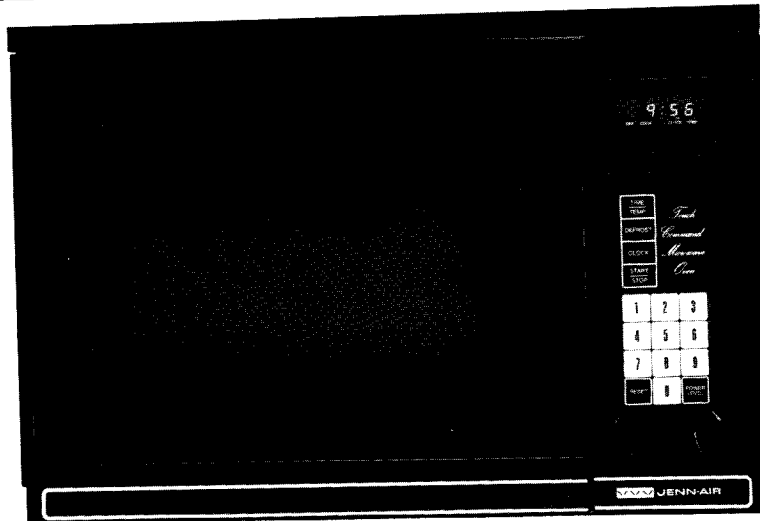


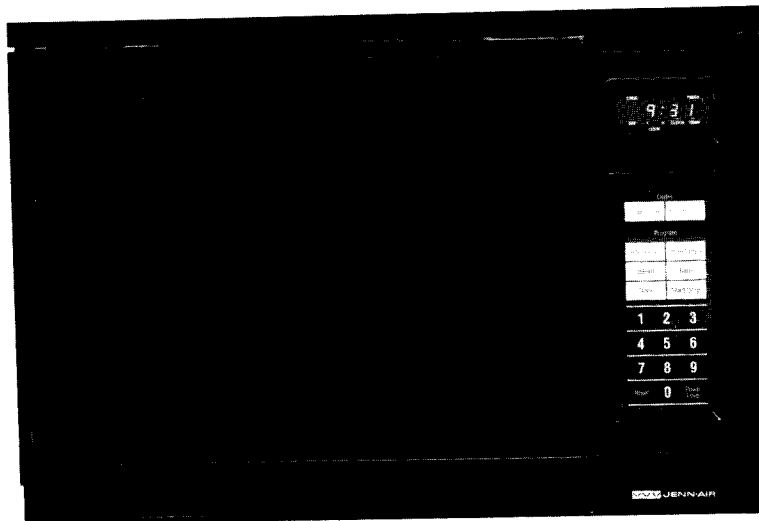


Use and Care Manual Microwave Ovens

MODELS M130, M166



MODEL M130



MODEL M166



IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on Page 6.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on Page 7.
4. Install or locate this appliance in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers — for example, closed glass jars — may explode and should not be heated in this oven. 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.
6. Use this appliance only for its intended use as described in this manual.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized Jenn-Air service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not use outdoors.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.

-
14. Do not let cord hang over edge of table or counter.
 15. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
 16. 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. Avoid using recycled paper products. Such products sometimes contain impurities which could ignite.
 - 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.
 - d. Do not use the oven for storage.
 - e. Do not pop popcorn except in a microwave approved popcorn popper or in a commercial package recommended especially for microwave ovens.
 17. Do not operate the oven when empty.
 18. Do not lean on the oven door. The door is designed to close tightly and seal properly for safe operation. Leaning on the door may warp or break the hinges.
 19. To avoid exposure to dangerous high voltage, DO NOT REMOVE THE OUTER CASE.
 20. Do not store metal oven rack in oven. Use the rack only when cooking more than one dish.
 21. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated, splash out with a loud noise. For best results, stir the liquid several times before heating. Always stir liquids several times between reheatings.
 22. Read and follow specific microwave oven preparation instructions on food packages or containers (especially baby food). Above all, this is a cooking appliance designed to prepare food.
 23. Use only cooking utensils and accessories made for use in the microwave and specifically described in this manual or cookbook.

SAVE THESE INSTRUCTIONS

Precautions To Avoid Possible Exposure To Excessive Microwave Energy

1. 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.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (a) door (bent), (b) hinges and latches (broken or loosened), (c) door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

REGISTRATION

Federal law requires registration of all microwave ovens. To comply with the law, please fill out the CUSTOMER REGISTRATION CARD packaged in the oven:

1. Check the model and serial numbers on the card to see that they match the numbers on the rating label. Rating label is located on the left inside wall of the oven cavity. If the numbers on the card are not the same as those on the rating label cross out the numbers on the card and write in the numbers as they appear on the rating label.

MODEL NO	SERIAL NO																																																																											
U.S. GOVERNMENT REGULATIONS REQUIRE THAT THIS JENN-AIR MICROWAVE OVEN BE REGISTERED	JENN-AIR MICROWAVE OVEN CUSTOMER REGISTRATION CARD FILL OUT AND MAIL TODAY! <small>Federal law requires that this information be kept in a permanent file.</small>																																																																											
<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> JENN-AIR																																																																												
TO HELP INSURE PROPER REGISTRATION PLEASE PRINT YOUR NAME AND ADDRESS CLEARLY AND LEGIBLY	PLEASE PRINT CLEARLY <small>PLEASE PRINT ONE LETTER PER SPACE</small>																																																																											
Fill out and mail today. No postage required.	<table border="1"> <tr> <td>ADDRESS</td> <td colspan="25"></td> </tr> <tr> <td>CITY</td> <td colspan="15"></td> <td>STATE</td> <td colspan="5"></td> <td>ZIP CODE</td> </tr> <tr> <td>DATE REGISTERED</td> <td colspan="25"></td> </tr> </table>	ADDRESS																										CITY																STATE						ZIP CODE	DATE REGISTERED																									
ADDRESS																																																																												
CITY																STATE						ZIP CODE																																																						
DATE REGISTERED																																																																												

2. Mail the card. The return address is included on the reverse side of card and postage is prepaid for mailing within the United States.

If you move or are not the original owner of this oven, you must, by law, renew the registration. Send the renewal registration information to:

**Data Processing Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226-0901**

Renewal Registration information must provide: a) Your name and address and b) the microwave oven's model and serial numbers.

Grounding Instructions

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 cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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

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

Use of an extension cord is not recommended, but if it is absolutely necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

Where an electrical wall receptacle is encountered which will accept only a two-prong plug, **it is the personal responsibility and obligation of the owner to contact a qualified electrician and have the outlet replaced with a properly grounded and polarized receptacle for a three-prong, grounding plug.** Such receptacle must also meet local electrical codes, if applicable, and/or the National Electrical Code.

If local codes permit, a temporary connection may be made to a **properly** grounded and polarized, two-hole outlet using an adapter. Note, however, that attaching the adapter grounding terminal to the outlet cover screw **will not** ground the oven unless the outlet itself is grounded through the house wiring. **Proper grounding and polarization for the use of a temporary adapter are the personal responsibility and obligation of the owner.**

IMPORTANT

The above grounding instructions **must** be followed not only for your personal protection against shock and fire hazards, but also to insure satisfactory operation of the electronic controls. In addition to proper grounding, a polarity check of outlet should be made to insure that polarity is not reversed. Improper grounding or reversed polarity can damage the electronic control or cause it to operate erratically.

Installation Location

Mounting Above Wall Ovens

The M130 and M166 microwave ovens are approved for mounting directly over Jenn-Air Wall Ovens as follows:

- W100 Series using Jenn-Air A526 or A530 trim kit;
- W110 Series using Jenn-Air A424 trim kit;
- W120 Series using Jenn-Air A526 or A530 trim kit;
- W140 Series using Jenn-Air A526 or A530 trim kit; and
- W180 Series using Jenn-Air A526 or A530 trim kit.

Interference Note

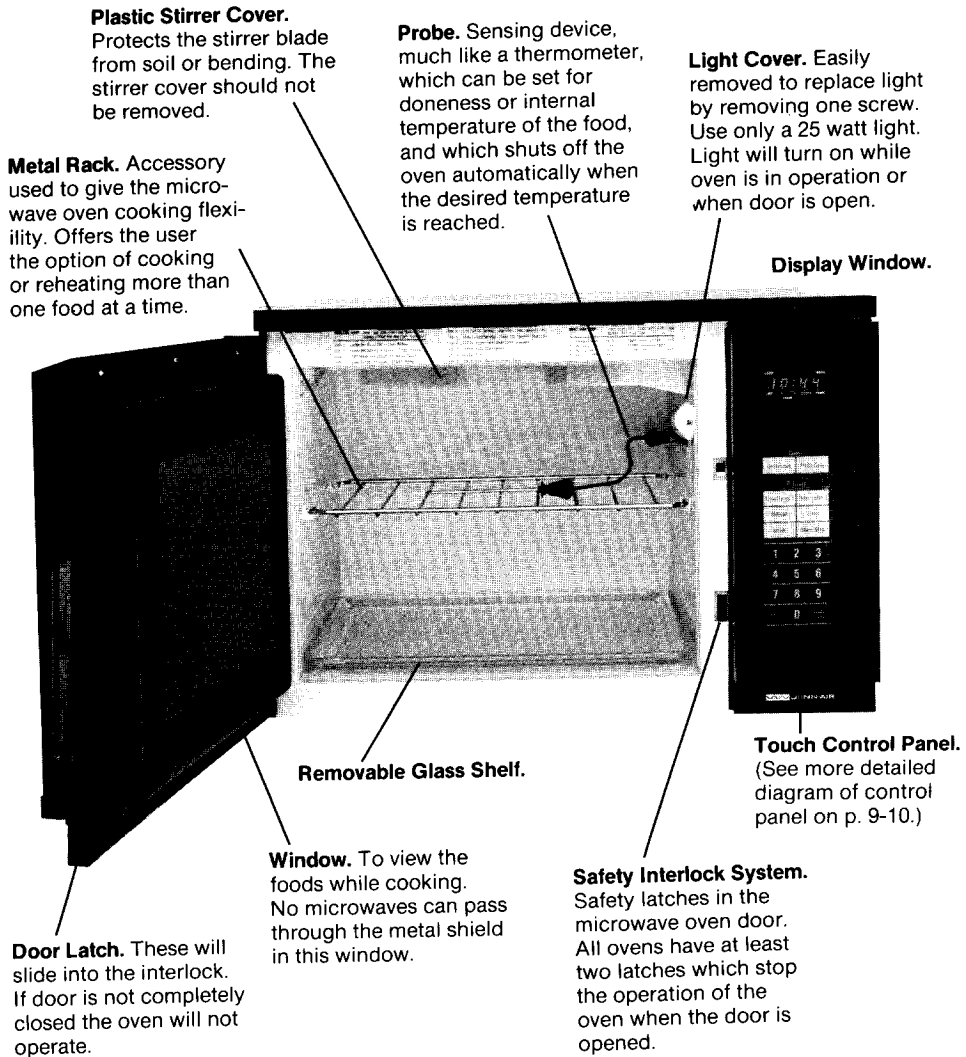
Microwave ovens generate radio frequency energy during operation, and if not installed properly may cause interference to radio and television reception. You can determine if this unit is causing interference by turning it on and off while the interference is occurring. If interference occurs it may be corrected by one or more of the following measures:

- reorient the receiving antenna;
- relocate the oven with respect to the receiver; and/or
- plug the oven into a different outlet so that it and the receiver are on different circuits.

If the interference persists, you may want to consult an experienced radio/television technician for additional suggestions.

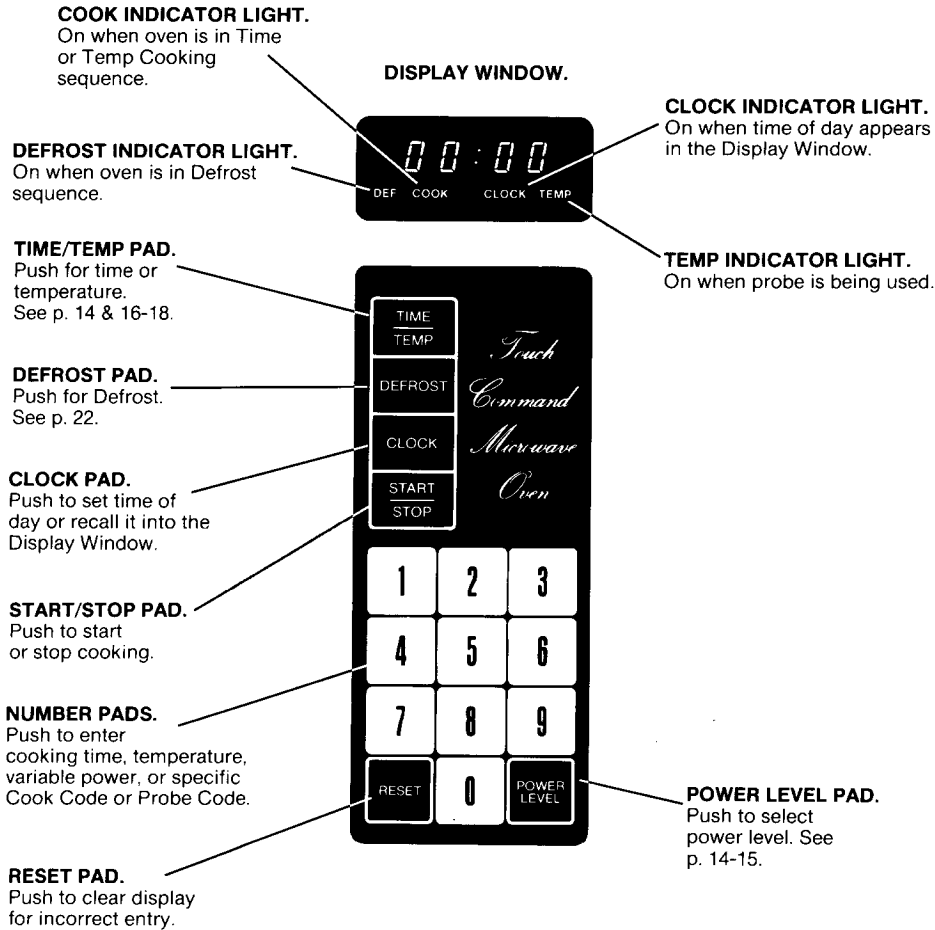


Oven Operation



M166

Touch Control Panel – M130



Touch Control Panel – M166

CODE INDICATOR LIGHT.
On when oven is in Cook Code or Probe Code sequence.

DEFROST INDICATOR LIGHT. On when oven is in Defrost sequence.

COOK 1 OR 2 INDICATOR LIGHT. Indicates number of Memory levels programmed or the Memory level being displayed.

COOK CODE PAD.
Push for Cook Code. See p. 20.

TIME/TEMP 1 PAD OR TIME/TEMP 2 PAD.
Push for time or temperature. See p. 14 & 16-18.

DEFROST PAD.
Push for Defrost. See p. 22.

CLOCK PAD.
Push to set time of day or recall it into the Display Window.

RESET PAD.
Push to clear display of incorrect entry.

DISPLAY WINDOW.



TIMER INDICATOR LIGHT.
On when timer is being used.

TEMP INDICATOR LIGHT.
On when probe is being used.

CLOCK INDICATOR LIGHT.
On when time of day appears in the Display Window.

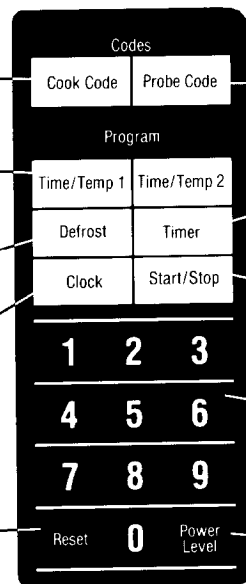
PROBE CODE PAD.
Push for Probe Code. See p. 21.

TIMER PAD.
Push to set the minute timer. See p. 13.

START/STOP PAD.
Push to start or stop cooking.

NUMBER PADS.
Push to enter cooking time, temperature, variable power, or specific Cook Code or Probe Code.

POWER LEVEL PAD.
Push to select power level. See p. 14-15.



Time of Day Clock

- After plugging in the oven or after a power outage, the Display will flash 4 zeros. Set clock using the following instructions.
- Time of Day clock is a 12 hour clock.
- If set, the time of day will always be displayed when no other cooking function is being used.
- To check the time of day when programming your oven or cooking push the **Clock Pad**. Time of day will be displayed for 3 seconds.

BASIC INSTRUCTIONS

1. Push **Clock Pad** twice. Clock Indicator Light will come on and colon will be flashing in the display.
2. Set the time of day by pushing the appropriate numbers.
3. Push **Start/Stop Pad**. The Time of Day clock will not be activated until the **Start/Stop Pad** is pushed. Time will change in one minute increments.

Timer (Model M130 only)

The Timer feature of this oven has many uses. Use it to time a long distance phone call, standing times after microwave cooking, or mixing or beating times when preparing recipes. The timer can be programmed for 99 minutes and 99 seconds.

BASIC INSTRUCTIONS

1. Push the **Clock Pad**.
2. Enter desired time.
3. Push the **Power Level Pad**.
4. Push the "0". "00" will appear in the Display Window indicating that there is 0% power.
5. Push the **Start/Stop Pad**.

NOTE: When you press the **Start/Stop Pad** the oven light and the fan will come on. This is normal. To check the power level setting, touch the **Power Level Pad**. The Display Window will show "00". **Do NOT use the timer feature on any power level except "00"**.

NOTE: The door must be closed and left closed during the timer countdown.

Timer (Model M166 only)

The Timer feature of this oven has many uses. Use it to time a long distance phone call, standing times after microwave cooking, or mixing or beating times when preparing recipes. The timer can be programmed for 99 minutes and 99 seconds.

BASIC INSTRUCTIONS

1. Push the **Timer Pad**.
2. Enter desired time. If time is not entered within 3 seconds, the display will return to time of day.
3. Push the **Start/Stop Pad**.

- To stop timer once it has started, push **Timer Pad** and **Reset Pad**. Timer will return to time of day.
- The timer can be set while cooking. The time in the display is for what is cooking in the oven. To find out how much time is left on the timer, push **Timer Pad**. The timer will flash on the display for 3 seconds before returning to the cooking countdown.

Time Cooking

Consult your cookbook for the approximate cooking time for each recipe. Start with the shortest recommended time and add more if needed. Check the food as it cooks. The oven door can be opened any time during operation; the oven will automatically stop cooking and maintain the time setting for up to 5 minutes until the door is closed and the **Start/Stop Pad** is pushed. Remember, the cookbook is only a guide. Starting temperatures and density of the food can vary the cooking time required.

BASIC INSTRUCTIONS

1. Enter cooking time.*
2. Push the **Start/Stop Pad**.

NOTE*: Full power cooking is automatic. If you wish to use a variable power setting, follow the instructions below.

Example: To heat a cup of coffee for 1½ minutes, touch the numbers 1, 3, 0. Then push the **Start/Stop Pad**. The time you select will appear in the Display Window. The oven blower will come on and the oven will begin cooking. Time count down will begin. When the time is up, the microwave oven will beep four times and oven will stop cooking automatically.

Variable Power

As with conventional cooking methods, your microwave oven gives you the flexibility of choosing the cooking speed (microwave power) you need for each type of food. The Variable Power feature can be used when cooking with time or temperature.

BASIC INSTRUCTIONS

1. Enter cooking time.
2. Push the **Power Level Pad**.
3. Enter power level.*
4. Push the **Start/Stop Pad**.

*See page 15 for Power Level Guide

Example: If the recipe calls for cooking with 50% power for 3 minutes, you would touch: the number pads 3, 0, 0; then **Power Level Pad**; then 5 ("50" will appear in the Display Window); then **Start/Stop Pad**.

Power Level Guide*

Power Level	Power %	Suggested Uses
HI	100 High	For vegetables; beverages; quick reheating (observe closely to avoid overcooking); generally for quickest cooking.
9	90	Sautéing vegetables.
8	80	For whole poultry, cheese and egg dishes; cooking certain seafoods (clams, oysters or scallops).
7	70	For cakes, quick breads and muffins.
6	60	Reheating leftovers or for cooking recipes using precooked or canned ingredients.
5	50	Reheating larger amounts of leftovers; cooking roasts.
4	40	Stewing or developing flavor in main dishes, soups or sauces; cooking rice or pasta (after water is boiling).
3	30	Defrosting; tenderizing less tender cuts of meat in liquid; cooking dried beans, lentils or peas in water.
2	20	Softening cheese, butter or chocolate.
1	10	Keeping food(s) warm or taking chill off refrigerated foods before serving.

*Guide gives percentage of magnetron "on" time at different power levels and suggested uses.

To Check, Change or Cancel Variable Power While Cooking

To Check Variable Power Setting

1. Push **Power Level Pad**.

To Change Variable Power Setting

1. Push **Power Level Pad**.
2. Enter new power setting by pushing Number Pad.

To Change Time

1. Push **Start/Stop Pad**.
2. Push **Time/Temp 1 Pad** once.
3. Enter new time.
4. Push **Start/Stop Pad**.

To Cancel Variable Power

1. Push **Start/Stop Pad**.
2. Push **Reset Pad**.
All programming will cancel.

Temperature Probe

The special Temperature Probe takes the guesswork out of microwave cooking by allowing you to test doneness by the internal temperature of the food being prepared. This is particularly helpful when preparing meats, beverages, soups and sauces.

BASIC INSTRUCTIONS

1. Insert probe.
2. Push the **Time/Temp 1 Pad**.
3. Enter temperature.*
4. Push the **Power Level Pad.****
5. Enter power level.
6. Push **Start/Stop Pad**.

NOTE*: Temperatures can be set from 100° F. to 199° F. When the **Time/Temp 1 Pad** is pushed, the first digit is displayed. Therefore, just enter the last two digits.

NOTE**: If you wish to cook on HI, omit steps 4 and 5 and push **Start/Stop Pad**.

Automatic Hold

If the casserole or roast gets done before the rest of your meal is ready, the oven is equipped with an automatic hold. When the oven is programmed for a temperature of 140°F. or above, it will automatically hold that temperature until the **Start/Stop Pad** is pushed or the door is opened.

The oven will be off but the fan and light will stay on. The probe is continuing to monitor the internal temperature of the food. Should the temperature fall 2 degrees, the oven will turn itself on long enough to bring the food up to the programmed temperature.

NOTE: The oven will beep 4 times and automatically *shut off* when foods programmed to a temperature below 140°F. reach the programmed temperature.

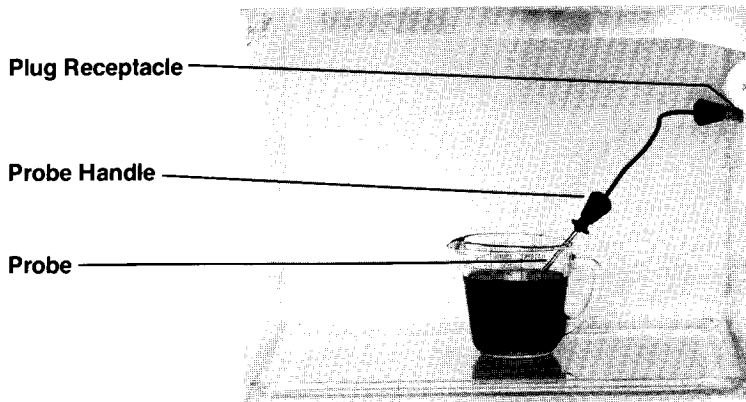
Example: To cook a beef roast to 120°F. on "60" power and then to 150°F. on "30" power, touch the following pads.

- 1) **Time/Temp 1 Pad**
- 2) 2; 0
- 3) **Power Level Pad**
- 4) 6
- 5) **Time/Temp 2 Pad**
- 6) 5; 0
- 7) **Power Level Pad**
- 8) 3
- 9) **Start/Stop Pad**

The indicator bar above Cook 1 will flash until 2 beeps are heard indicating that 120°F. has been reached. Then, the indicator bar above Cook 2 will flash. When 150°F. is reached, there will be 2 beeps and the word "Hold" will be displayed.

Probe Placement

- The first 1/2 inch of the sharp tip of the probe contains the temperature sensor. The probe should always be inserted into solid foods with this tip located as close to the center of the food as possible. For roasts or whole poultry, the probe's sharp tip should be placed into the thickest part of meat away from fatty portions and not touching any bone.
- It is usually better to place the sensor tip of the probe in food before inserting its plug end into the receptacle.
- The handle of the probe should face the glass door.



Probe Handling, Precautions and Suggestions

- To prevent harm to the oven, **do not leave the temperature probe in a dry utensil or operate the oven when probe is in a dry utensil.**
- After cooking is completed remove the probe from its receptacle. Then use a potholder to remove the probe from the food since the probe itself may be hot.
- Clean the probe in warm soapy water. Do **not** clean it in dishwasher.
- Do **not** store the probe in the oven when it is not in use.
- Do not defrost with the probe. It should be used only for cooking.
- Do not use the probe for conventional cooking with any other appliance. It was designed for use in this microwave oven only.

Cooking Tips

- Many of the same foods vary in shape, form and density, so the same results cannot be expected each time you microwave. For this reason, we do not recommend using the Temperature Probe with thin food items and foods that require tenderizing by simmering.
- In some cases, your microwave oven may turn off prematurely. When this happens, it indicates either that the Temperature Probe is not inserted properly or that it should not be used with the food you are preparing.

Temperature Guide

FOOD	TEMPERATURE SETTING*	TIPS
Appetizer Dips	130° F	Stir before serving.
Beverages	120-130° F	
Frozen & Convenience Frozen Foods	150° F	Defrost foods completely before inserting probe. Use setting "9".
Leftover & Canned Foods	150° F	
Main Dishes & Casseroles	150° F	Partially cover dish to speed cooking. Stir before serving.
Meats Boneless Bone-In	Beef, Veal & Lamb Rare—130° F Medium—150° F Well—160° F Ham Fully cooked—120° F Meatloaf—140° F Pork, fresh Ham—160° F Venison—160° F	Meat must be completely thawed. Place on a microwave roasting rack in a glass baking dish. During standing time, conduction of heat to the center will increase temperatures 5 to 10° F.
Poultry, whole	175° F	Whole poultry has many variables which affect doneness. Always use another conventional doneness test such as cutting near bone to check for pink.
Sandwiches	120° F	Place sandwich on paper plate or towel. For multiple sandwiches, place sensor in center sandwich.
Sauces	150° F	
Seafood	160-170° F	
Soups	150-160° F	If soup has additional solid ingredients, increase temperature setting.
Vegetable, canned or pre-cooked	150-170° F	Partially cover container to speed cooking.
Whole Meals	As specified for particular foods.	

*Recommended internal temperature settings since food will continue to cook during standing time and temperature will rise from 5° F. to 10° F.

Memories (Model M166 only)

The two Memories of this microwave oven let you program two sequential operations such as defrosting and cooking; cooking and standing; and cooking using two different power levels. Any combination of time, temperature, or variable power can be preprogrammed. The Memory feature automatically changes power settings, cooking time or temperature. Since a short audible tone will sound between Memories, it is also possible to divide cooking times. Then, the signal would serve as a reminder to add foods (separate dishes or add ingredients) and to obtain precisely the end results desired.

BASIC INSTRUCTIONS

1. Push **Time/Temp 1 Pad**.
2. Enter cooking time or temperature.
3. Push **Power Level Pad**.*
4. Enter power level.
5. Push **Time/Temp 2 Pad**.
6. Enter cooking time or temperature.
7. Push **Power Level Pad****
8. Enter power level.
9. Push **Start/Stop Pad**.

*If you wish to cook on HI, skip steps 3 & 4.

**If you wish to cook on HI, skip steps 7 & 8.

To Check, Change or Cancel Memories

To Check Set Time Or Temperature

1. Push the **Time/Temp Pad** for the memory to be checked.

To Change Time Or Temperature

1. Push **Start/Stop Pad**.
2. Push **Time/Temp Pad** for the memory to be changed.
3. Enter new time or temperature.
4. Push **Start/Stop Pad**.

To Check Variable Power Setting

1. Push **Time/Temp Pad** for the memory to be checked.
2. Push **Power Level Pad**.

To Change Variable Power Setting

1. Push **Time/Temp Pad** for the memory to be changed.
2. Push **Power Level Pad**.
3. Push number pad for new power level.

To Cancel Memories

1. Push **Start/Stop Pad**.
2. Push **Reset Pad**.

NOTE: Do NOT push the **Reset Pad** unless all memories are to be cancelled.

Cook Code (Model M166 only)

Below are 10 food categories that microwave owners cook most. These codes were developed to save time looking up foods, power levels and calculating cooking time for more than one item.

BASIC INSTRUCTIONS

1. Push **Cook Code Pad**.
2. Enter the food category code number.
3. Enter the quantity.
4. Push **Start/Stop Pad**.

Example: To cook 2 fresh pie slices, touch the **Cook Code Pad**; 3 (for food category); 2 (quantity); then **Start/Stop Pad**.

Tips

1. Fill utensils about two-thirds full.
2. Reheat items on a paper towel to absorb excess moisture. Avoid using paper products made from recycled paper. They contain small metal fragments that cause paper to ignite.
3. Frozen dinners are best if you remove the outer package and foil covering. Cover top with wax paper. Be careful that aluminum tray does not touch the side of the oven. If arcing is present remove from oven.
4. Pierce foods with heavy skins, such as potatoes and squash, before heating in the microwave oven. This allows built-up steam to escape and prevents food from rupturing.
5. Pierce microwavable plastic bags and pouches before heating, to prevent pouches from rupturing.

Cook Code Chart

Code	Food Item
0	Coffee/Broth — Tea, cocoa, coffee, cup of soup or broth, bouillon
1	Frozen Deli Reheats Stewart sandwiches, Swanson deli sandwiches, frozen burritos
2	Fresh Breads/Rolls Doughnuts, finger rolls, biscuits, dinner rolls, danish
3	Frozen Pastries and Fresh Pies Turnovers, dumplings, pie slices, waffles
4	6 oz. Canned Single Servings Vegetables, stews, spaghetti, chili, soups for one
5	10 oz. Canned Servings for 4 or more Soups, chili, spaghetti, vegetables
6	8-10 oz. Frozen Foods Single serving dinners, vegetables in pouch or box
7	15-17 oz. — Extra helping dinners
8	Potatoes (8 oz.)
9	10-3/4 oz. Frozen Microwave Dinners Le Menu, Maincourse, Classic, Entree

Probe Code (Model M166 only)

Probe Codes 1-5 are for tender roasts only. Each code will automatically change power levels to cook the meats to their optimum tenderness. The Display will monitor actual internal temperature of the meats as it cooks. Temperature rise will be shown in 5 degree increments.

BASIC INSTRUCTIONS

1. Insert probe into food and microwave oven.
2. Push **Probe Code Pad**.
3. Enter desired code number.
4. Push **Start/Stop Pad**.

NOTE: A -90°F. will appear in Display Window until the roast reaches 90°F.

NOTE: If you have programmed 3-6 and have reached the final temperature, the fan and light will stay on. The word "Hold" will appear in the Display Window.

Tips On Using the Probe Code

- Place tender roast on a trivet in a microwave safe dish. Insert probe horizontally into center of the meat. Be careful not to touch bone or fat.
- Most roasts do best if covered with plastic wrap or wax paper.
- For a juicy roast add ½ cup of liquid to the bottom of the microwave dish. For a browner roast, sprinkle the top with a browning agent such as dry onion soup gravy mix, beef bouillon, etc.
- Allow 5-10 minutes rest time after food has completed cooking. Meats are easier to slice when cool.

Probe Code Chart

1. Precooked meats	120°F
2. Beef (rare)	130°F
3. Beef (medium)	150°F
4. Beef, Pork (well)	160°F
5. Poultry (insert probe into meatiest area beside thigh)	175°F
6. Simmer Cook	180°F

NOTE: During the 5-10 minute standing time, the temperature will continue to rise — approximately 10°F.

Simmer Cook Code

Probe Code 6 is a unique setting. It allows you to simmer foods for long periods of time such as spaghetti sauces, chili, soups, etc. Probe Code 6 will automatically bring the food up to 180°F. then hold (slow simmer) until you touch **Start/Stop Pad** or open the door.

Defrosting

When defrosting frozen foods, a high Variable Power setting can be used initially to break down the ice crystals. But as they begin to melt, it is necessary to reduce the microwave power to keep the food from starting to cook before defrosting is complete. This process is done automatically when using separate **Defrost Pad**. It begins defrosting at 80% power, then gradually reduces power to 60%, 40% and 20%.

BASIC INSTRUCTIONS

1. Push **Defrost Pad**.
2. Enter defrosting time.*
3. Push **Start/Stop Pad**.

*See Defrosting Guide below.

Example: To defrost 2 lb. ground beef, you would touch **Defrost Pad**; then 1, 0, 0, 0; then **Start/Stop Pad**.

Important Defrosting Tips

- The chart is only a guide. Starting temperature, shape of the food, fat content and water content will affect defrosting time. Therefore, periodically check meat and fish during defrosting. To prevent cooking, shield warm areas with foil and turn the meat over.
- Remove frozen foods from package and place in a microwave safe dish to defrost.
- Food should still be somewhat icy in the center when removed from the oven because the edges of the food will begin cooking if microwaves thaw it completely.

Defrosting Guide

CUT AND WEIGHT	DEFROSTING TIME	STANDING TIME	SPECIAL TECHNIQUES
Ground Beef (bulk)	4 to 5 min. per lb.	15 to 30 min.	Reshape ground beef into a block before freezing. Break apart halfway through defrost cycle.
Pork Chops 1 to 3 lbs.	4 to 5 min. per lb.	15 to 30 min.	Break chops apart halfway through the defrost cycle.
Steaks	4 to 5 min. per lb.	15 to 30 min.	Break steaks apart halfway through defrost cycle. Shield warm areas.
Sausage Links uncooked, 1 lb.	4 min.	15 min.	Rotate halfway through defrost cycle.
Wieners ½ lb. 1 lb.	2 min. 4 min.	5 min. 5 min.	Rotate halfway through defrost cycle. Break apart during stand.
Fish Fillets 1 lb.	3½ to 5 min. per lb.	15 to 30 min.	Break apart halfway through defrost cycle. Carefully separate and rinse under cold running water to finish thawing.

Make-A-Meal

The microwave oven has been especially designed to cook up to three different foods together. An entire two or three dish meal can be prepared at the same time. The rack provides the additional space needed for preparing multiple dishes.

BASIC INSTRUCTIONS

1. Insert oven rack, if needed.
2. Place food in oven.
3. Enter cooking time.
4. Enter power level if appropriate.
5. Push **Start/Stop Pad**.

Placing Foods in the Oven

- In general, dense or long cooking foods are placed on the oven rack where they will receive the most microwave energy when several foods are cooking together.
- Foods that cook or heat quickly are placed on the floor where there is less energy and cooking is more gentle. (See chart)
- Stagger food in the oven whenever possible. It does not matter whether the long cooking item is on the right or the left of the rack as long as it is not placed directly over the item on the floor.
- If preparing a very fast cooking item, add it during the last one or two minutes of cooking.

Foods on the Rack:

ROASTS	BAKED POTATOES
POULTRY	CARROTS
CASSEROLES	SQUASH
CHOPS/RIBS	SOUP
MEATLOAF	POTATO CASSEROLES

Foods on the Floor:

CORN ON THE COB	(add ½ way through)
FROZEN VEGETABLES	SANDWICHES
CANNED VEGETABLES	SAUCES
BEVERAGES	TOPPINGS
CAKES	(add during last 1 to 2 minutes)
CUSTARDS	ROLLS
	BUNS
	DOUGHNUTS

Make-A-Meal Ideas Chart

FOOD	LOCATION IN OVEN	APPROX. TIME ON HIGH	SPECIAL INSTRUCTIONS
Bacon (8 slices) & Scrambled Eggs (6)	Rack Floor	7-11 minutes	Place bacon in 12" x 7" glass dish or bacon tray. Place eggs in 1 qt. casserole or bowl, cover with wax paper. Stir eggs and rotate bacon dish every three minutes.
Frozen Fish Sticks (9 oz.) & Frozen Potato Tots (16 oz.) & Frozen Vegetables (10 oz.)	Floor Rack (left) Rack (right)	13-19 minutes	Place fish sticks on dinner plate, potato tots in 8" x 8" glass dish and frozen vegetables in a small covered casserole. Rotate dishes halfway through cooking process.
Meatloaf (1½ lbs.) & Baked Potatoes (4-6 oz.)	Floor (center) Floor (around meatloaf)	15-25 minutes	Rotate meatloaf halfway through cooking process. Let meatloaf stand 5 minutes, covered with foil. Cook potatoes 5 minutes during stand, if necessary.
Quartered Chicken (1½ lbs.) & Baked Potatoes (4) & 10 oz. Frozen Vegetables	Rack (front) Rack (back) Floor	18-28 minutes	Chicken in 12" x 7" glass dish. Vegetables can be in pouch (slit) or 1 qt. casserole covered with lid or plastic wrap. Rotate dishes during cooking process. Let chicken stand 10 minutes covered with foil. Continue cooking vegetables and potatoes during stand time, if needed.

Cooking Time Guide

General Rule: When preparing to cook a meal including 2 to 3 foods, look at the individual cooking times of each food.

- If the longest cooking time is less than 15 minutes, add all the cooking times together for the total oven meal time.
- If the longest cooking time is between 15 and 35 minutes, add all the cooking times together and subtract 5 for the total oven meal time.
- If the longest cooking time is over 35 minutes, cook all foods for that longest cooking time.

NOTE: Check the meal while it is cooking. Stir, if needed, and add, remove, or rotate food as required for the best cooking results.

Power Level

Oven meals cook on HI because the increased quantity of foods decreases the microwave energy available to each food. If foods contain a number of sensitive ingredients, or are foods that pop or are less tender (such as certain cuts of meat), you may need to lower the setting to "8".

Determining When Food Is Done

Since foods cook at slightly different rates when more than one dish is being prepared, one food may need to cook a few extra minutes after others have been removed. Check foods for doneness at the minimum recommended cook time. Remove those that are done and continue to cook others at the same Variable Power setting.

Important Reminders

- **The rack should not be used when cooking a single item.** Always remove the rack from the oven after cooking multiple dishes. Operating the oven with the rack still in place and no food in the oven could result in damage to the oven or rack.
- Meat items, like roast and poultry should always be in a container on the rack — not directly on the rack itself. When cooking instructions specify placing meat or poultry on a rack or trivet, they are referring to a microwave cooking accessory which is placed in a dish to keep the food above fats and juices. The oven rack is not designed for that purpose.



Care and Cleaning

Cleaning the Microwave Oven

A minimum of maintenance is needed to keep the microwave oven clean and trouble free. Stirrer cover and the oven itself should be cleaned after each use with a damp cloth to keep it free from grease and soil buildup. Stubborn soils can be removed with a plastic scrub pad. When cleaning interior surfaces and surfaces of door and oven that come together when the door is closed, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

Odors can be eliminated from the inside of the oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the oven for 5-7 minutes. This also helps loosen any dried soil in the oven. Be very careful not to scratch the door and interior surface. Wipe out excess moisture after every use.

DO NOT USE abrasive cleaners, oven cleaners, abrasive cleaning pads or steel wool, as they can scratch or dull oven surfaces or remove lettering on oven door.

DO NOT REMOVE OR INSERT KNIFE around stirrer cover to clean, as it may damage the cover or affect the cooking performance of your oven.

Cleaning the Glass Shelf

The glass shelf can be removed for easy cleaning. Wash with warm soapy water; rinse; and dry completely. DO NOT USE abrasive cleaners or cleaning pads.

Cleaning the Temperature Probe

Remove the Temperature Probe from the receptacle. Wipe food or liquid from the probe with a damp cloth. Do not submerge probe in water. Dry completely after use and washing.

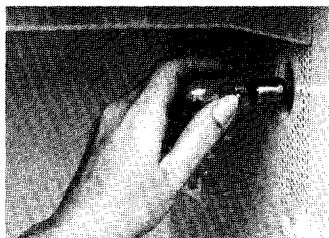
DO NOT clean Temperature Probe in the dishwasher.

Cleaning the Oven Rack

Wash the oven rack with a mild soap and a soft or nylon scrub brush. Be sure to dry completely after washing.

Replacing Light Bulb

Unplug the oven. Loosen hex nut with $\frac{1}{4}$ " nut driver. Remove old bulb and replace with a similar 25 watt bayonet base bulb. Refasten light cover, and plug the oven in.





Answers To Questions About Your Microwave Oven

Q. When I push the Start/Stop Pad, the oven makes a buzzing sound. What causes this?

A. This is normal and indicates that the oven is working properly.

Q. Why does the Display sometimes count down after pushing the Start/Stop Pad, but the oven doesn't start cooking?

A. The door is not completely closed. Open the door and re-close firmly. Push the **Start/Stop Pad** and the oven will start cooking.

Q. When using the Temperature Probe, why does the oven Display Window show -90° F then go blank and immediately stop operating?

A. The food in which you have inserted the Temperature Probe is probably semi-frozen or very cold. The Temperature Probe does not operate properly with those conditions. Remove the probe from the food and oven. Time cook the food for five to ten minutes or until warm enough to use the probe to complete cooking.

Q. Can I open the door when the oven is operating?

A. The door can be opened any time during the cooking operation; the oven will automatically stop cooking and the time setting will maintain until the door is closed and the **Start/Stop Pad** is pushed.

Q. What causes the oven interior light and display to dim when using a Variable Power Level?

A. This is normal and indicates the oven is operating and cycling properly.

Q. Why does steam and/or vapor escape around the door and moisture droplets form on the inside oven door?

A. This is a normal occurrence — as food cooks, steam is given off.

Q. What do the various beeps mean?

A. Long (3 second) beep = timer has completed its countdown.
Short beep = correct entry.
Two short beeps = incorrect entry.
Two long beeps = between cooking stages.
Four short beeps = end of cooking (microwave will turn off).



Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual as well as reviewing additional information on items to check, may prevent an unneeded service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.
- check that controls are set properly.

If the oven interior light does not work:

- the light bulb is loose or defective.

If oven will not cook:

- check that control panel was programmed correctly.
- check that door is firmly closed.

If oven takes longer than normal to cook or cooks too rapidly:

- be sure the **Power Level** is programmed properly.
- check instructions on food density, etc.

If the time of day clock does not always keep correct time:

- check that the power cord is fully inserted into the outlet receptacle.
- check that the oven is properly grounded.
- be sure the oven is the only appliance on the electrical circuit.

If oven floor is hot:

- this is normal. The floor is absorbing heat from the food.

If interior of oven collects moisture:

- this is normal. Food gives off moisture when cooking and the steam collects on the door and the oven surface. Wipe excess moisture from oven after each use.

If food cooks unevenly:

- refer to your cookbook for proper cooking procedures.

If You Need Service

- Call the authorized Jenn-Air Service Contractor listed in the Yellow Pages or the dealer from whom your appliance was purchased.
- Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.

NOTE: Complete service and parts literature are available from any authorized Jenn-Air Parts Distributor.

All specifications subject to change by manufacturer without notice.