

Microwave

MWT4661D

MWT4661WW

Use and Care Manual

Caloric
A **Raytheon** Company

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Help us help you...

Before using your oven, read this book carefully.

It is intended to help you operate and maintain your new microwave oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help...or if service is required, contact an authorized Caloric service center in your area at:

New York City & Connecticut
800-631-0700

Northern New Jersey
201-288-1010

Southern New Jersey
800-523-2210

Maryland & Delaware
800-523-2210

Southeastern Pennsylvania
215-672-7440

Massachusetts & Rhode Island
800-822-0088

Chicago & Suburbs
708-860-2688

Los Angeles & Vicinity
213-531-1283 or 800-289-2266

In all other areas, contact your selling dealer, your local Yellow Pages or White Pages for an authorized Caloric service center, or contact Caloric Company, Consumer Relations Department at 215-682-4211.

Write down the model and serial numbers.

You'll find them on a label inside the oven.

These numbers are also on the Consumer Product Ownership Registration Card that came with your microwave oven. Before sending in this card, please write these numbers here:

Model Number _____

Serial Number _____

Use these numbers in any correspondence or service calls concerning your microwave oven.

Be sure your microwave oven is registered.

It is important that we know the location of your microwave oven should a need occur for adjustments.

Your supplier is responsible for registering you as the owner.

Please check with your supplier to be sure he has done so; also send in your Consumer Product Ownership Registration Card. If you move, or if you are not the original purchaser, please write to us, stating model and serial numbers.

This appliance must be registered. Please be certain that it is.

Write to:

Caloric Corporation
Consumer Relations Dept.
403 N. Main St.
Topton, PA 19562-1499

If you received a damaged oven...

Immediately contact the dealer (or builder) that sold you the oven.

Save time and money. Before you request service.

Check the Problem Solver in the back of this book. It lists causes of minor operating problems that you can correct yourself.

All these things are normal with your microwave oven

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

Microwave power output of this oven is 700 watts.*

*750 watts IEC-705 Test Procedure

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) **Do Not Attempt** to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) **Do Not Place** any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) **Do Not Operate** the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

- (1) door (bent)
- (2) hinges and latches (broken or loosened)
- (3) door seals and sealing surfaces.

(d) **The Oven Should Not** be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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:

- **Use this appliance only for its intended use as described in this manual.** Do not use corrosive chemicals or vapors in this appliance. This microwave is specifically designed to heat to cook food, and is not intended for laboratory or industrial use.
- **Read and follow** the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY."
- **This appliance must be grounded.** Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS."
- **For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.**
- **Installation of this microwave oven must conform with local codes and ordinances.**
- **Do not mount this appliance over a sink.** Install or locate this appliance only in accordance with the provided Installation Instructions.
- **Do not cover or block any openings on the appliance.**

- **Do not store this appliance outdoors.** Do not use this product near water—for example, in a wet basement, or near a swimming pool.

- **Do not immerse power cord or plug in water.**

- **Keep power cord away from heated surfaces.**

- **Do not let power cord hang over edge of table or counter.**

- **Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.**

- See door surface cleaning instructions in the Care and Cleaning section(s) of this book.

- **This appliance should be serviced only by qualified service personnel.** Contact nearest authorized service facility for examination, repair or adjustment.

- **As with any appliance, close supervision is necessary when used by children.**

- **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.

- Remove wire twist-ties** from paper or plastic bags before placing bags in oven.

- Do not use your microwave oven to dry newspapers.**

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

—**Do not use recycled paper products.** Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.

—**Do not pop popcorn in your microwave oven** unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.

—**Do not operate the oven while empty to avoid damage to the oven and the danger of fire.** If by accident the oven should run empty a minute or two, no harm is done. However, try to avoid operating the oven empty at all times—it saves energy and prolongs the life of the oven.

—**Do not overcook potatoes.** They could dehydrate and catch fire, causing damage to your oven.

—**Do not use the oven for storage purposes.** Do not leave paper products, cooking utensils, or food in the oven when not in use.

• **If materials inside oven should ignite,** keep oven door closed, turn oven off, and disconnect power cord, or shut off power at the fuse or circuit breaker panel.

• **Some products such as whole eggs and sealed containers**—for example, closed jars—will explode and should not be heated in this microwave oven. Such use of the microwave oven could result in injury.

• **Avoid heating baby food** in glass jars, even without their lids; especially meat and egg mixtures.

• **Don't defrost frozen beverages** in narrow necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.

• **Use metal only as directed in this book.** TV dinners may be microwaved in foil trays less than 3/4" high; remove top foil cover and return tray to box. When using metal in the microwave oven, **keep metal at least 1 inch away from sides of oven.**

• **Cookware may become hot** because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.

• **Sometimes, the oven floor can become too hot to touch.** Be careful touching the floor during and after cooking.

• **Foods cooked in liquids** (such as pasta) may tend to boil over more rapidly than foods containing less moisture. Should this occur, refer to the section on Care of Your Microwave Oven for instructions on how to clean the inside of the oven.

• **Thermometer**—Do not use a thermometer in food you are microwaving unless the thermometer is designed or recommended for use in the microwave oven.

• **Remove the temperature probe from the oven when not using it to cook with.** If you

leave the probe inside the oven without inserting it in food or liquid, and turn on microwave energy, it can create electrical arcing in the oven and damage oven walls.

• **Plastic cookware**—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite. For these reasons: 1) Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer's recommendations. 2) Do not subject empty cookware to microwaving. 3) Do not permit children to use plastic cookware without complete supervision.

• **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

• **Do not boil eggs in a microwave oven.** Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.

• **Foods with unbroken outer "skin"** such as potatoes, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks (see previous caution) should be pierced to allow steam to escape during cooking.

• **Not all plastic wrap is suitable for use in microwave ovens.** Check the package for proper use.

• **Spontaneous boiling**—Under certain special circumstances, liquids may start to boil during or shortly after removal from the microwave oven. To prevent burns from splashing liquid, stir the liquid briefly before removing the container from the microwave oven.

• **“Boilable” cooking pouches and tightly closed plastic bags** should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

• **Hot foods and steam can cause burns.** Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.

• **Use of the shelf accessory.**

—Remove the shelf from oven when not in use.

—Do not store or cook with shelf on floor of oven. Product damage may result.

—Use pot holders when handling the shelf and cookware. They may be hot.

—Do not use microwave browning dish on shelf. The shelf could overheat.

—Be sure that the shelf is positioned properly inside the oven to prevent product damage.

—Use the shelf only when cooking foods on 2 levels.

THE EXHAUST HOOD

• **Have it installed and properly grounded by a qualified installer.** See the special installation booklet packed with the microwave oven.

• **The exhaust fan in the oven will operate automatically under certain conditions (see Automatic Fan Feature).** While the fan is operating, caution is required to prevent the starting and spreading of accidental cooking fires while the exhaust fan is in use. For this reason:

—**Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may ignite and spread if exhaust fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat only when necessary.

—**In the event of a grease fire,** smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.

—**Never flame foods under the oven with the exhaust fan operating** because it may spread the flames.

—**Keep hood and grease filters clean,** according to instructions in the Exhaust Feature section, to maintain good venting and avoid grease fires.

SAVE THESE INSTRUCTIONS

Optional Accessories

Available at extra cost from your Caloric supplier.

KMW84 Charcoal Filter Kit for non-vented installation.

KMW81 Filler Kit for 36" installations (use with MWT4661D).

KMW82WW Filler Kit for 36" installations (use with MWT4661WW).

This microwave oven is UL listed for installation over electric and gas ranges.

Your Touch Control Panel

The Touch Control Panel allows you to set the oven controls electronically with the touch of a finger. It's designed to be easy to use and understand.

When You Plug in the Oven

The display panel displays five 8's, 18 POWER and all of the oven functions. After 15 seconds, all lights disappear and "RESET" appears in the upper portion. Touch the CLEAR/OFF pad, set the CLOCK and oven is ready for use.

If power is disrupted at any time, the above sequence recurs, and you must reset CLOCK after touching the CLEAR/OFF pad.

"PROBE" Appears on the Display

- Probe has been forgotten when Temp Cook function is being used.

- Probe is not securely seated in oven wall receptacle.

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

2. TIME COOK 1 & 2. Microwave for a preset amount of time using automatic power level 10. (If desired, you may change power level after entering cooking time.)

3. TIME DEFROST. Gentle thawing at automatic power level 3 (Low). (If desired, you may change power level after entering defrosting time.)

4. TEMP COOK/HOLD. Use the temperature probe to cook by using a preset temperature. Once food reaches preset temperature, oven switches to HOLD setting and maintains that temperature until you touch the CLEAR/OFF pad.

5. COOK 'N WATCH. Use this pad for short-term cooking, which automatically turns off after 3 minutes.

6. ROASTMATIC. Insert probe, touch this pad and then number pad for desired code number to slow-cook or temperature cook meat with automatic preset program.

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

8. POWER LEVEL. Touch this pad before entering another power level number if you want to change from automatic power level 10 (High) for cooking or power level 3 (Low) for defrosting.

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

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

11. VENT. Press HI, LO or OFF for the different fan speeds.

12. NUMBER PADS. Touch these pads to enter cooking time, defrosting time, time of day, temperature or power level.

13. COOKING PROGRAM. Use this pad as a short-cut method for entering cooking time and power level.

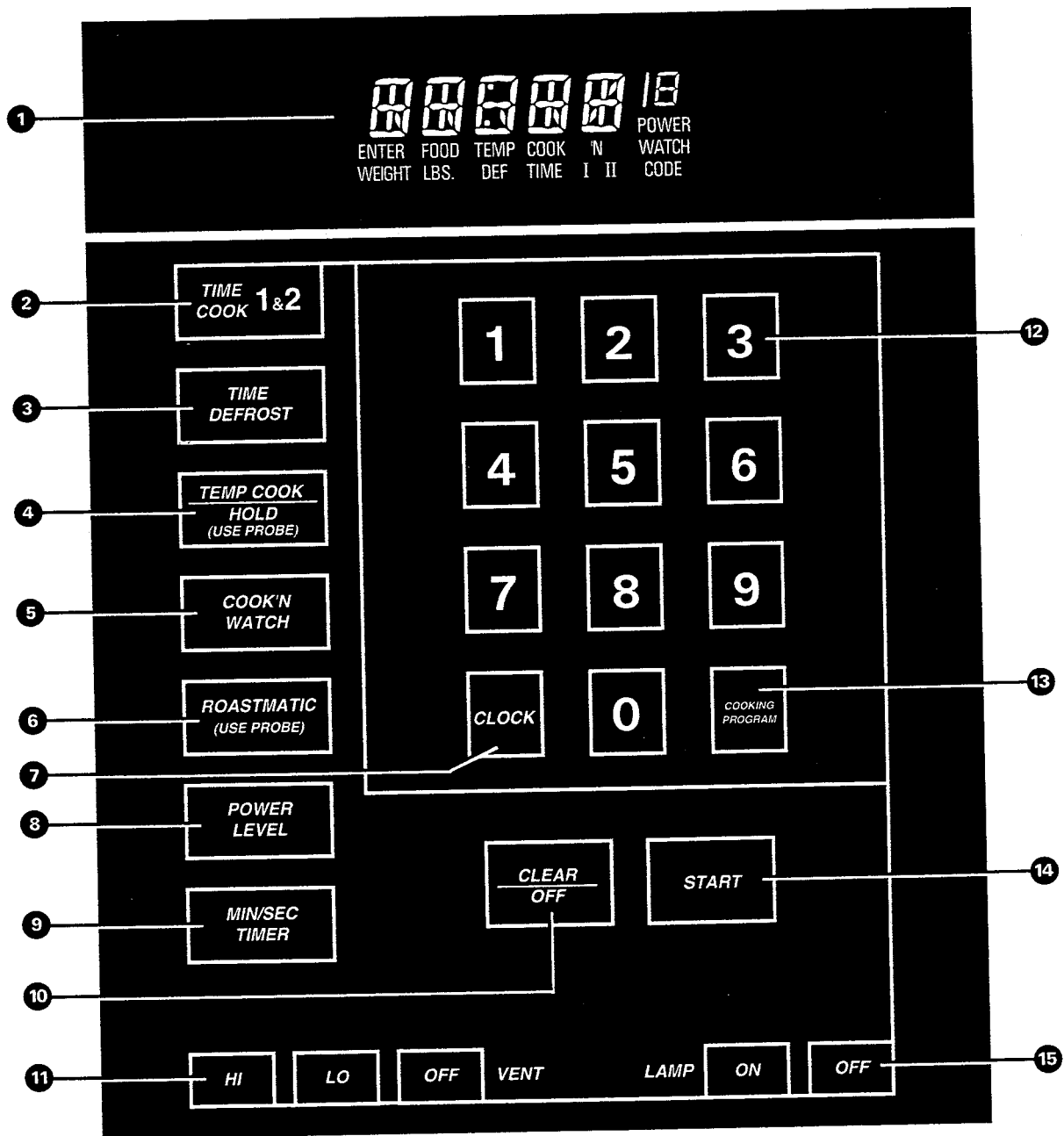
14. START. After all selections are made, touch this pad to start the oven.

15. LAMP. Touch ON to illuminate counter.

AUTOMATIC FAN FEATURE

Cooking appliances installed under the oven may, under some heavy usage conditions, cause temperatures high enough to overheat some internal parts of the microwave oven.

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

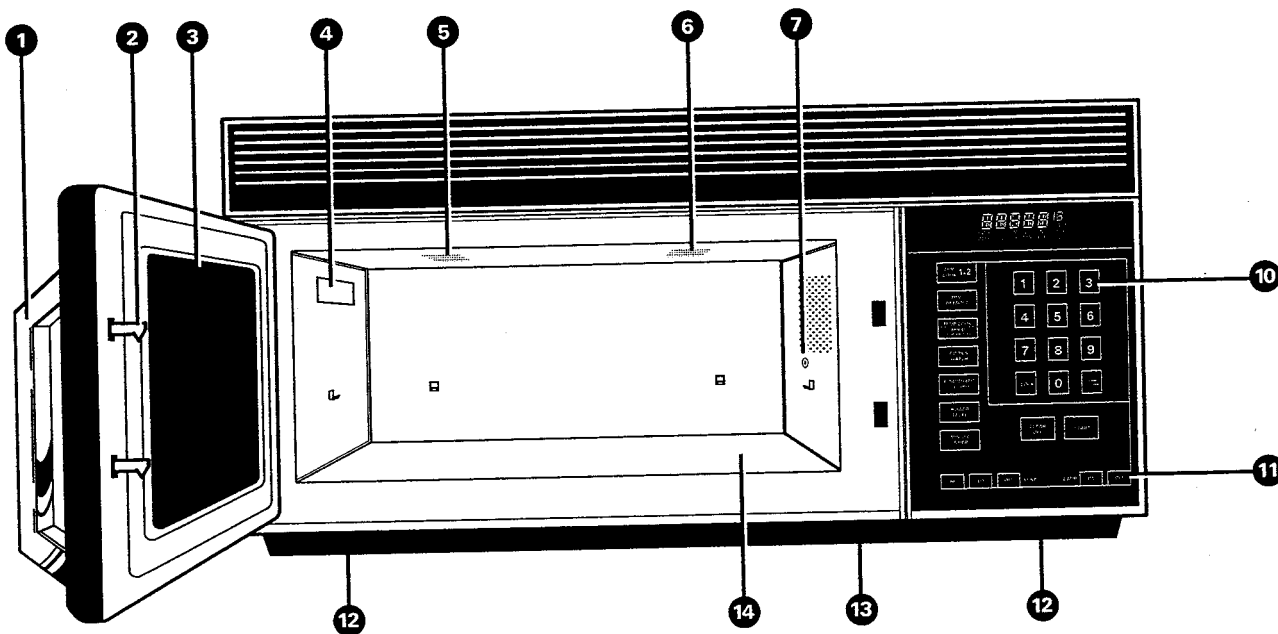
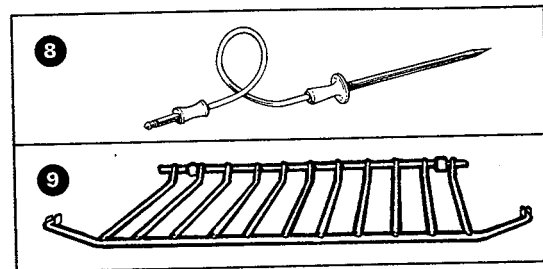


Features of Your Microwave Oven

Cooking Complete Reminder

(For all cooking features except Roast Code 4.)

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



**1.0 Cubic Foot
Oven Interior**

1. Door Handle. Pull to open door. Door must be securely latched for oven to operate.

2. Door Latches.

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

4. Model and Serial Numbers.

5. Oven Vent.

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

7. Receptacle for Temperature Probe. Probe must be securely inserted into receptacle before oven will start any temperature or Roastmatic cooking.

8. Temperature Probe. Use with Temp Cook/Hold and Roastmatic functions only.

9. Shelf. Doubles the oven capacity when reheating or cooking smaller food items. (For complete use of shelf, see Guide to Use of the Oven Shelf.) Use this shelf only when cooking foods on two levels.

10. Touch Control Panel and Digital Display. For detailed information on each feature, see the section on Your Touch Control Panel.

11. Hood Controls.
Fan. Press HI, LO or OFF.
Light. Press ON or OFF.

12. Grease Filters.

13. Cooktop Light.

14. Oven Floor.

This is to certify that this unit has been tested in conformance with AMCA Bulletin No. 210.	C.F.M. at 0.10 WG 215 Vert. 224 Hor.	SONES 6.3 Vert. 5.9 Hor.
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Cooking by Temperature

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

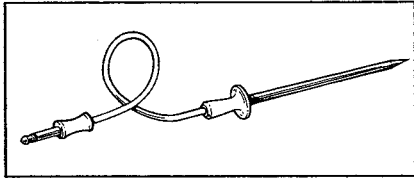
Use Temp Cook/Hold to cook a variety of foods to the desired finished food temperature.

The Time Cook 1 & 2 setting is recommended for batters, doughs, frozen foods and foods which are difficult to cook precisely with the probe.

Temp Cook/Hold takes the guesswork out of cooking, because the oven automatically switches to "Hold" setting after reaching the preset food temperature and maintains that temperature for up to one hour or until you touch the CLEAR/OFF pad.

Note: Oven automatically switches to "Hold" when preset food temperature is reached.

The Temperature Probe



The temperature probe is a food thermometer that gauges the internal temperature of your food. (Its appearance may vary from picture above.) The probe must be used when using Temp Cook/Hold or Roast Matic. To use the probe properly, follow directions in the How to Use Roast Matic section.

How to Temp Cook a Rolled Beef Rib Roast to Medium

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

Step 2: Touch TEMP COOK/HOLD pad.

Step 3: Touch 1, 6 and 0 for 160°F.

Step 4: Touch POWER LEVEL pad. "ENTER POWER" flashes. Touch 5 for medium power.

Step 5: Touch the START pad. If internal temperature of the roast is less than 90°F., display will show "COOL"; if temperature is 90°F. or above, display shows temperature counting up.

Step 6: When 160°F. is reached, the oven will sound and display "Hold." The oven will then hold the temperature.

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

Step 8: Remove probe and food from the oven.

Cooking Tips

- Use a lower power level; foods will heat more evenly though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Cover foods loosely for moisture control and quick, even heating.

Questions and Answers

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

A. Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc., soften rapidly at warm temperatures. Batters, doughs and frozen foods are also difficult to cook precisely with the probe. It's best to Time Cook these foods.

Q. Why did "PROBE" flash on the display after I touched the START pad?

A. "PROBE" will flash if you don't seat the cable end of the probe securely into the receptacle in the oven wall or if you touch the TEMP COOK/HOLD pad and forget to use the probe.

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

A. No, if it touches the oven wall, it may damage the oven.

Q. Can I Temp Cook different portions of food at different temperatures?

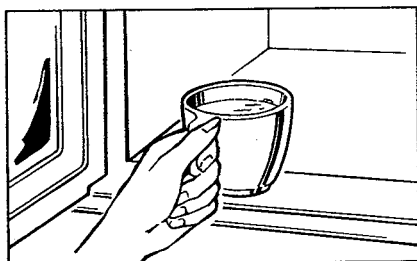
A. Yes. The temperature probe gives you the freedom to cook different portions of food at different temperatures to suit individual eating styles. Simply place probe in food and change temperature setting as needed.

Cooking by Time

Time Cook 1 & 2 allows you to microwave for a preset amount of time using automatic power level 10 (High), or change power level automatically.

Power level 10 (High) is recommended for most cooking, but you may change this for more flexibility. See the cookbook.

To become better acquainted with time cooking, make a cup of coffee by following the steps below.



Step 1: Fill a cup 2/3 full of water, add 1 teaspoon of instant coffee and stir to dissolve. Use a cup that has no metal decoration and is microwave-safe (refer to section on Microwaving Tips). Place cup in oven and close door.



Step 2: Touch TIME COOK 1 & 2.

Step 3: Select your time. Touch 1, 0 and 0 for one minute.

Because automatic power level 10 is recommended for this cup of coffee, there is no need to change the power level. (If power level 10 is not appropriate, see "How to Change Power Level" at right.)

Step 4: Touch START.

Step 5: When time is up, the oven signals and flashes "End." Oven, light and fan shut off.

Step 6: Open the door.

Using the Time Cook 2 Feature

The Time Cook 2 feature lets you set two time cooking functions within one program. This is ideal if you want to change power levels during your cooking operations. Here's how to do it.

Step 1: Place food in oven in microwave-safe container and close the door.

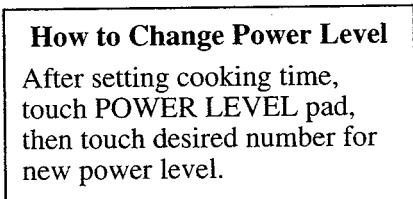


Step 2: Touch TIME COOK 1 & 2.

Step 3: Select your first cook time. For example, touch 2, 1 and 5 for two minutes and 15 seconds.

Step 4: Touch TIME COOK 1 & 2.

Step 5: Set your second cook time.



Step 6: Touch START.

Step 7: At the end of "COOK TIME I," the second power level is displayed and "COOK TIME II" is shown counting down.

Step 8: When time is up, the oven signals and flashes "End." The oven, light and fan shut off.

Step 9: Open the door.

Cook 'N Watch

The Cook 'N Watch feature is a short-term cooking program which automatically turns the oven off after 3 minutes. It's ideal for melting cheese on food or other quick cooking operations where you want to stop cooking at just the right time.

To Use Cook 'N Watch



Step 1: Touch COOK 'N WATCH.

Step 2: Touch START pad. Power level 10 is automatically set in oven but another power level can be selected either during programming or during cooking.



Step 3: Open the door or touch the CLEAR/OFF pad to stop cooking. The oven will automatically signal, flash "End" and shut off at the end of 3 minutes.

Defrosting

Defrost is designed for speedy thawing of frozen food and is one of the great advantages of a microwave oven.

- Power level 3 is automatically set for defrosting, but you may change this for more flexibility.
- See the cookbook for defrosting help.

To become better acquainted with the defrost function, defrost frozen pork chops by following the steps below.

Step 1: Place package of frozen chops in the oven and close door. Be sure package contains no metal.



TIME
DEFROST

Step 2: Touch the TIME DEFROST pad.

Step 3: Select one half of the total defrosting time recommended in the cookbook. For example, touch 4, 0 and 0 for 4 minutes.

How to Change Power Level

After setting defrosting time, touch the POWER LEVEL pad, then touch desired number for new power level.



START

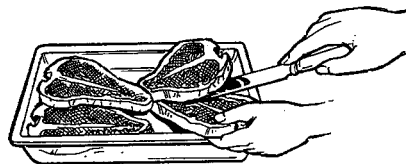
Step 4: Touch START. When cycle is completed, the oven signals and flashes "End," then automatically shuts off.

Step 5: Turn package over, close door, repeat Steps 2 and 3 to set remaining half of defrosting time and touch START.

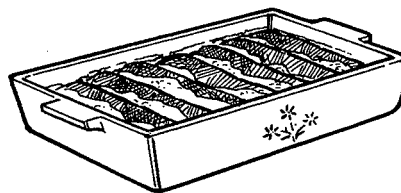
Step 6: When oven signals and flashes "End," open door, remove package and separate chops to finish defrosting.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.



- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.



- Family-size, pre-packaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Check the cookbook for other defrosting tips.

Questions and Answers

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

A. This sound is normal. It is letting you know the oven is using a power level lower than 10 (High).

Q. Can I defrost small items in a hurry?

A. Yes, but they will need more frequent attention than usual. Raise the power level after entering the time by touching the desired power level pad. Power level 7 cuts the total defrosting time in about 1/2; Power level 10 cuts the total defrosting time to approximately 1/3. During either, rotate or stir food frequently.

Q. Why don't the defrosting times in the cookbook seem right for my food?

A. These times are averages. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in the cookbook. If your food is still not completely thawed at the end of that time, reset your oven and adjust the time accordingly.

Q. Should all foods be completely thawed before cooking?

A. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly it is better to begin cooking while it is still slightly frozen.

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

A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START. The oven begins operating if time is left on timer. If not, reset timer.

How to Use Cooking Program

The Cooking Program provides a shortcut method for entering time and the power level on your microwave oven. Cooking Programs are only used for recipes which need little or no attention, and which require no change of power level during cooking. Recipes which require additional ingredients, attention or change of power level during microwaving should be cooked in the usual manner. Also, recipes with a cooking time of less than one minute or more than 99 minutes cannot use Cooking Programs.

To understand the Cooking Program, it is important to know what the numbers mean and what the sequence is. The first and second numbers, if setting a 3-digit Cooking Program, indicate the amount of time you desire; the last entry number is always the power level. For example, 125 means 12 minutes at power level 5.

NOTE: Your oven can only be programmed to 99 minutes when using the Cooking Program control, and the highest power level is 10, which is represented by "0." When setting a 2-digit Cooking Program, the first is time, the second is power level. For example, 50 means 5 minutes at power level 10.

On the following page, many frequently prepared foods and their Cooking Programs are shown. It's also easy to make Cooking Programs for many other recipes. Just select one or two digits representing the length of cooking time desired, and a final digit for the power level required. The Cooking Programs given on the guide represent the minimum time needed to avoid overcooking, which can dry out food and make it tasteless and tough. If you feel that more cooking is needed, add additional time by changing the

first digit of the Cooking Program. You cannot add seconds to the cycle time—Cooking Programs are for whole minutes only. If your recipe calls for power level changes or different amounts of time needed between addition of ingredients, you may set one Cooking Program for the first part of the recipe, then after completion, set another Cooking Program for that period of time and power level.

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

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

For Example:

COOKING PROGRAM 2-Digit	
5	0
Time in Minutes	Power Level High (10)

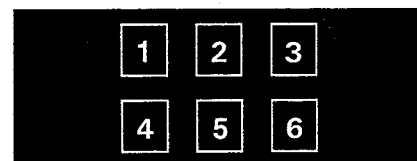
COOKING PROGRAM 3-Digit		
1	2	5
Time in Minutes	Power Level Med (5)	

How to Set COOKING PROGRAM

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



Step 1: Touch the COOKING PROGRAM pad.



Step 2: Enter the proper code. For example, a recipe calling for 12 minutes cooking time at power level 10 would be 120.



Step 3: Touch the START pad.

COOKING PROGRAM Control Guide

The Cooking Program feature gives you an easy, automatic way to accurately set microwave time for foods requiring only one power level and little attention during cooking. The guide below shows frequently prepared foods and the suggested codes to use with each. For specific information on stirring, turning or rotating, check the Microwave Guide and cookbook which comes with your microwave oven.

FOOD	COOKING PROGRAM
Appetizers (Warming)	
Dips (Cream Cheese)	
1/2 cup	25
1 cup	45
Dips (Sour Cream)	
1/2 cup	13
1 cup	23
Pastry Bites (Reheating)	
2 servings	17
4 servings	10
Breads and Desserts	
Apples (2)	60
Bran Muffins (5-6)	27
Brownies, Mix	60
Cakes, Mix (16 cups fluted mold)	110
Cheese Bread, Yeast (1 loaf)	105
Chocolate Chip Bars	50
Nut Bread Mix (1 loaf)	97
Pudding Mix (3-oz. pkg.)	60
Beverages	
Coffee, Soup (1 cup)	10
Milk Bases (1 cup)	28
Frozen Foods (Defrost)	
Note: Times given below are for entire defrost cycle. Usually food must be rotated, broken up or turned over while defrosting. Check cookbook for specific information.	
Cake, Whole Iced	23
Chicken, Cut-up (2½ -3½ lbs.)	123
Dessert Topping, Whipped	13
Doughnuts or Pastries (2-4)	13
Fish Fillets (1 lb.)	73
Hamburgers (2 lbs.)	113
Pie, Fruit Filling, Whole	63
Roast (4-5 lbs.)	323
Steak or Chops (2 lbs.)	83

Always use the microwave-safe containers and microwave techniques as described in the cookbook.

To set Cooking Programs for many other foods or recipes refer to the How to Use Cooking Program section in this Use and Care book. Cooking Programs given are for minimum time. Check and add time if necessary to complete cooking.

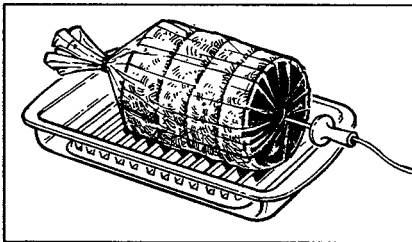
FOOD	COOKING PROGRAM
Meats/Main Dishes	
Bacon	
2 slices	20
4 slices	30
Chicken	
8-10 pieces	150
2 pieces	60
4 pieces	100
Chuck Roast (3 lbs.)	665
Eggs, Baked (2 Eggs)	25
Eggs, Scrambled (2 Eggs)	20
Entrees, Frozen	
8 oz.	50
16 oz.	110
2 lbs.	180
Fish Fillets (1 lb.)	60
Frank (in bun)	
2	10
4	30
Meatloaf (1½ lbs.)	217
Sausage (Raw)	
4 patties	30
4 links	20
Swiss Steak (2 lbs.)	706
Frozen TV Dinner (12 oz.)	97
Vegetables (Fresh)	
Beans, Green (1 lb.)	110
Broccoli (1¼ -1½ lbs.)	
Spears	127
Cut	90
Cauliflower, Head	137
Corn on Cob (4)	100
Potatoes (4)	160
Squash (1 lb.)	50
Zucchini (1 lb.)	50
Vegetables (Frozen)	
10-oz. pkg.	70

How to Use Roastmatic

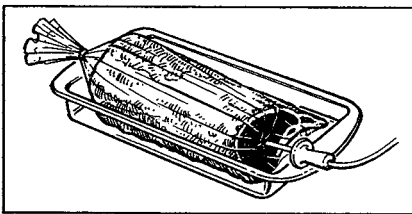
Roastmatic uses the temperature probe to cook to the desired serving temperature. Unlike Temp Cook/Hold, which uses a single power level, Roastmatic uses up to 3 power settings which automatically switch during roasting, thus providing even, tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the cookbook that comes with your oven.

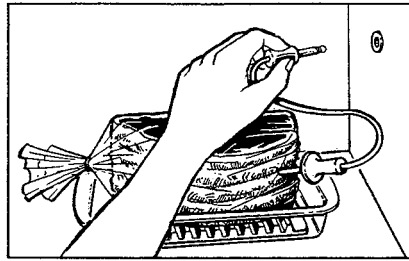
Preparing Roasts for Roastmatic Cooking



Place tender beef roast in cooking bag on trivet in microwave-safe dish. (Refer to package instructions for proper use of cooking bag.) Insert probe through cooking bag horizontally into the center meaty area not touching bone or fat. Make sure the handle does not touch the food or top or sides of the oven.



Place pork roast in cooking bag and place in microwave-safe dish.



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

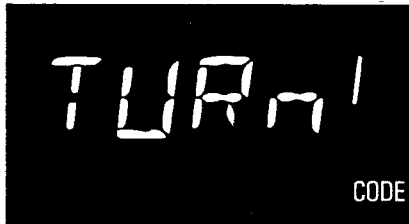
How to Roast Beef to Medium



1. Touch ROASTMATIC pad. Touch number pad 1. Touch START. (See the Roastmatic Guide section for complete list of recommended codes.)

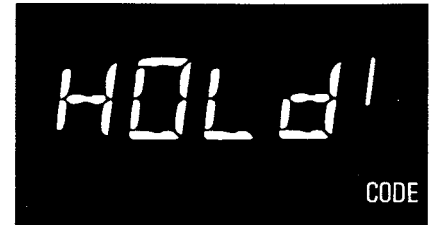


Note: By touching the ROASTMATIC pad during cooking, the meat's internal temperature will be displayed. ("COOL" will be displayed until meat reaches 90°F.) When pad is released, doneness code reappears on the display.

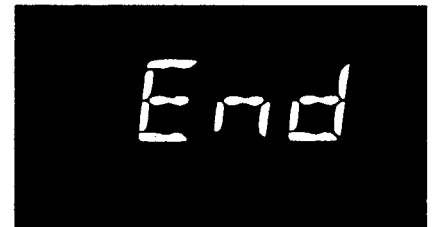


2. When you select Roastmatic codes 1 or 2, the oven signals with 4 beeps and "TURN" flashes on the display when it's time to turn the

roast over. After you turn the roast, close the door and touch START. (Note: Oven continues to cook after the signal whether or not roast is turned over.)



3. After a pre-programmed food temperature is reached, oven beeps 4 times and "HOLD" appears on the display.



4. Food will be held at this temperature for 60 minutes. The oven then beeps 4 times and "End" appears.

Roastmatic Guide

- Place meats in a cooking bag in microwave-safe dish. (Refer to package instructions for proper use of cooking bag.)
- Insert probe as described in the How to Use Roastmatic section.

Food	Code	Minimum End Temp.	Approx. Time (minutes per pound)	Hold* Minutes	Doneness Display
Beef (5 lb. max.)					
Tender Roast	1	160°F.	13-15	0	MED
Medium Well	2	170°F.	15-17	5-10	WELL
Pork (5 lb. max.)					
Loin Roast	2	170°F.	15-19	10	WELL
Poultry (6 lb. max.)					
Turkey Breast (Insert probe horizontally into meatiest area.)	3	185°F.	17-20	10-15	WELL

*Recommended standing time before serving.

Automatic Simmer Guide (Roastmatic Code 4)

Food	Final Temp.	Approx. Time/Hours	Doneness Display	Comments
Beef				
Pot Roast	180°F.	5-7	SIM	Add enough liquid to just cover meat. If adding vegetables make sure they are completely covered by liquid.
Chili	180°F.	5-8	SIM	Precook meat. Place probe 1 inch from top surface. Stir after 3 hours, if possible.
Chicken				
Stewing	180°F.	4-6	SIM	Add 4 cups liquid. Insert probe into meatiest area of inner thigh from below end and parallel to leg. Turn over after 1/2 of time.
Broiler/Fryer	180°F.	3-4	SIM	Same procedure as above.
Ham/Pork				
Roast	180°F.	4-6	SIM	Add 4 cups liquid.
Soup				
Stock/ Vegetable	180°F.	7-10	SIM	Make sure that vegetables and meat are covered by liquid. Stir every 3 hours.
Split Pea	180°F.	5-7	SIM	Add enough liquid to cover peas at least 2 inches. Stir after 3 hours.

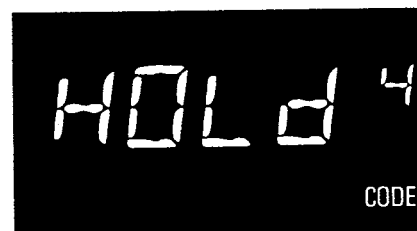
Automatic Simmer (Roastmatic Code 4)

Your cookbook has information on Automatic Simmering, including guides and recipes.

Total time includes time to bring food to 180°F., and hold at that temperature until done.



Set Auto Simmer like Roastmatic as explained in the How to Use Roastmatic section. Display shows "SIM" and "CODE 4."



Oven switches to Hold at 180°F., and continues holding at 180°F. until you remove food and turn off oven. If stirring is recommended, you can restart oven by touching the START pad again. Touch CLEAR/OFF pad after cooking.

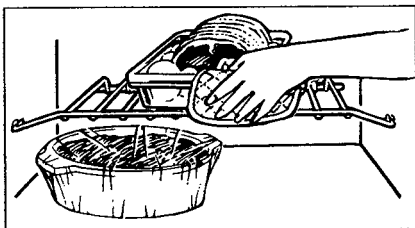
Guide to Use of the Oven Shelf

- Use the shelf only when cooking food on 2 levels.
- Do not store or cook with metal shelf on floor of oven. Product damage may result.
- Use pot holders when handling metal shelf and cookware. They may be hot.
- Do not store microwave browning dish on metal shelf.

The two-position wire shelf is specifically designed for added capacity heating and reheating in your microwave oven. Now more than one food may be heated or reheated and ready to serve at the same time.

When microwaving with the oven shelf, some techniques will differ from the Cookbook that came with your oven. It is important to arrange foods properly (shown on the next page). Cookware size is important; select from among the suggestions at right. Also, food size should be considered; foods over 3½ inches high, or 3 pounds are not recommended for shelf cooking.

Batters and dough foods and also uncooked foods which need to be prepared from scratch should be cooked without the oven shelf, following cookbook directions.

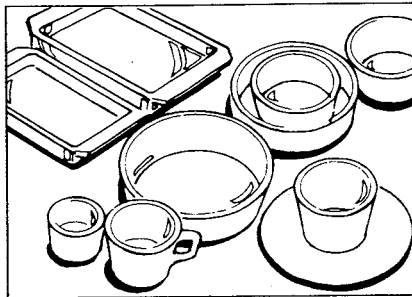


Use pot holders when handling foods heated together with your oven shelf, especially when heating larger amounts of food in 8-inch square or other 2-quart size casseroles.

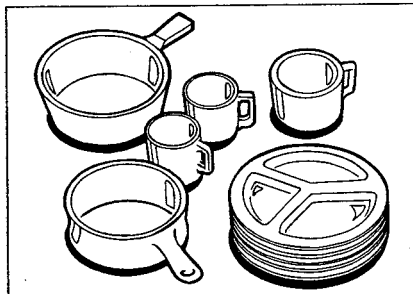
Extra steam generated from multiple food cooking may make cookware hotter than with regular microwaving.

Cookware for Shelf Heating and Reheating

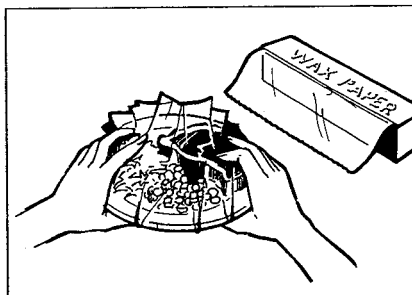
Before placing food in the dishes, check to see that they will fit together on or under the shelf. Also, be sure cookware is microwave safe.



Cookware for heating or reheating include 1 cup measuring cup, 8x4x3-inch loaf dishes, 9x5x3-inch loaf dishes or 9-inch pie plates.

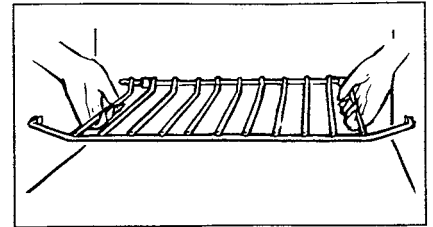


Leftovers may be placed in small individual ceramic or plastic bowls or divided plates.

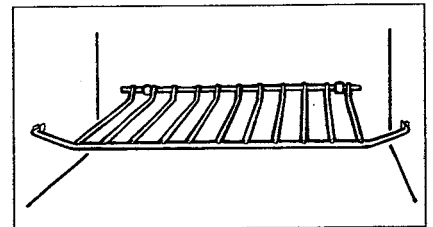


Use wax paper or plastic wrap instead of lids on casseroles. Lids may add too much height to dish.

Positioning the Shelf



To insert shelf, tip the back slightly and fit the shelf support guides **onto** the support guides located on each side of the oven in the rear.

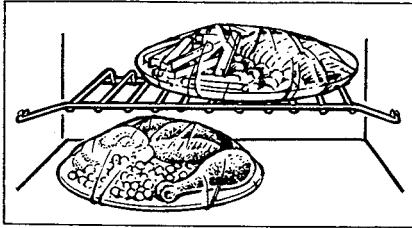


Next, lower the front until the shelf support guides fit **onto** the support guides located at each side of the oven in the front.

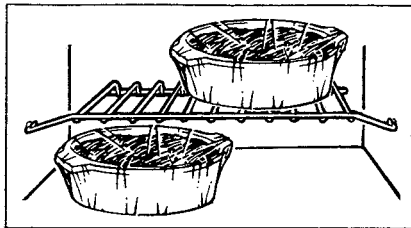
When properly positioned, the shelf should fit snugly in place, be level and not touch the back or side wall of the oven.

If arcing occurs when using the shelf to cook more than one food at the same time, turn the oven off. Make sure the shelf is positioned right-side-up on all four shelf supports and not touching oven walls. To prevent arcing, remove the shelf when you are not using it.

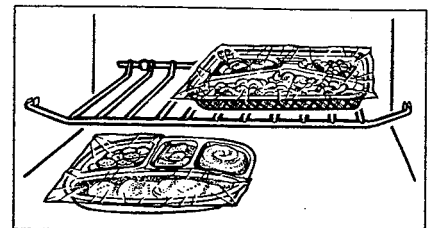
How to Heat or Reheat Similar Types of Food



Two plates of leftovers may be reheated together. Arrange thick or dense foods to outside edges of plate and cover with plastic wrap. Microwave at High (10) for 2 to 3 minutes. Reverse position of plates (top to bottom) and rotate 1/2 turn. Continue microwaving at High (10) for 2 to 3 minutes. Continue heating, if necessary, until hot.



Reheating two casseroles (height should be less than 3 1/2 inches) is possible. Cover with plastic wrap. Use staggered arrangements of food, placing food on right side of shelf and left side of floor. Refer to Heating or Reheating Guide in cookbook for suggested microwave time per casserole and add the times together. Microwave at High (10) reversing position of foods (top to bottom) after half of time. Several small bowls of leftovers may be heated in the same way, stirring and reversing positions after half of time.



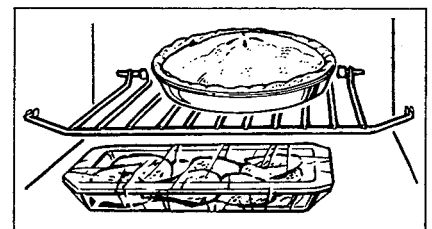
Two frozen individual entrees (5 to 7 oz. each) or two TV dinners (10 to 12 oz. each) are both ready to serve at the same time. Remove trays of food from their boxes and turn back one corner of the plastic cover to vent. If there are foil covers, remove them and return the trays of food to their boxes. Place in oven with one TV dinner on right shelf and the second dinner on left floor. Microwave at High (10) for 7 minutes. Reverse positions (top to bottom) and rotate foods 1/2 turn. Continue microwaving at High (10) for 7 minutes. Check dinners for heating. If one dinner seems less done than desired, return it to the box and continue heating on floor 1 to 2 more minutes.

How to Reheat Several Different Types of Foods Together

When heating several different types of food together, foods which should be served hot must be placed on the oven floor, while foods which need only to be warmed should be placed on the shelf. This is because microwave energy enters the oven from the bottom only. Also, it is important to remember that foods absorb microwave energy at different rates. Rates can be affected by the size of the food, and its starting temperature.

Because of the varying rates, you may need to start reheating a large or dense food a few minutes ahead of time, then add other smaller or less dense foods. Alternately, if one of the foods you are heating seems undercooked but the others are heated satisfactorily, let the underheated food continue cooking.

Heat or reheat different types of food at High (10). To determine heating times, add times for all foods together. (See heating in cookbook.) After half of time, stir or rearrange foods (do not reverse positions). Check foods (especially those on the oven floor) after 3/4 of total time and remove any which are done. Continue cooking others.



Place on the floor larger or more dense foods, which need the most heating, such as leftover fried chicken, casseroles of canned or leftover vegetables, rice or pasta. Place on the oven shelf those foods which need only be warmed, such as bakery pies, rolls, muffins or breads.

How to Use the Minute/Second Timer

The Minute/Second Timer has three timing functions:

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

The Minute/Second Timer operates without microwave energy.

How to Time a 3-Minute Phone Call

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

Using a Holding Time

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

How to Defrost, Hold and Time Cook

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

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



Step 2: Touch TIME DEFROST pad.

Step 3: Touch pads 1, 5, 0 and 0 for 15 minutes defrosting time. (Defrosting is automatically set on power level 3 but can be changed by touching the POWER LEVEL pad and the desired power level.)



Step 4: Set standing or hold time by touching MIN/SEC TIMER pad.

Step 5: Touch 1, 0, 0 and 0 to hold for 10 minutes.



Step 6: Touch TIME COOK 1 & 2 pad.

Step 7: Touch 2, 5, 0 and 0 for 25 minutes of cooking time.



Step 8: Touch START pad. As each function is automatically performed, oven display shows instructions entered and the function.

Step 9: When time is up, the oven signals and flashes "End."

Questions and Answers

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

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

Q. Can I defrost and hold only?

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

NOTE: Foods that are highly perishable, such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.

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

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

Care of Your Microwave Oven



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

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps air out the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The inside and outside oven walls can be scratched and the control panel can be damaged.

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

How to Clean the Inside

Walls and floor. Some spatters can be removed with a paper towel, while others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners on oven walls. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

Door (inside). Window: Wipe up spatters daily and wash when soiled with a damp cloth. Rinse thoroughly and dry.

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

Special note when using

Brown 'N Sear dish: If grease is present, high heat generated on bottom of a Brown 'N Sear dish may cause the grease to burn onto the oven floor. This may be removed with a cleanser such as Bon Ami® brand cleanser.

After using Bon Ami® brand cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bon Ami® brand cleanser on the painted surfaces such as the walls. It may scratch the paint.

Automatic Temperature Probe.

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

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. The probe can also be washed in the dishwasher.

Shelf. Your shelf accessory is designed for use in a microwave oven only; do not use in a conventional oven. Do not use a browning dish with the shelf. Arcing could occur.

Clean shelf with mild soap and water or in the dishwasher. **Do not clean shelf in a self-cleaning oven.**

How to Clean the Outside

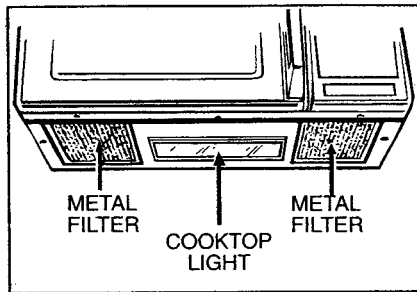
Case. Clean the outside of your oven with soap and a damp cloth, rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it.

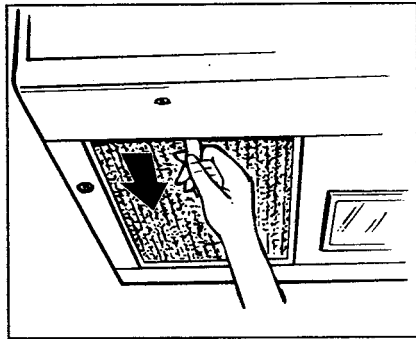
Door Surface. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

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

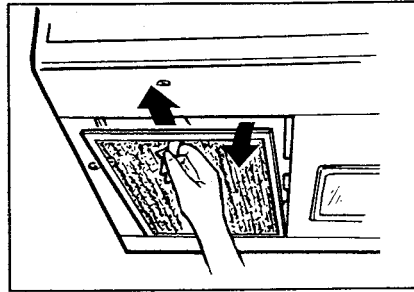
The Exhaust Feature



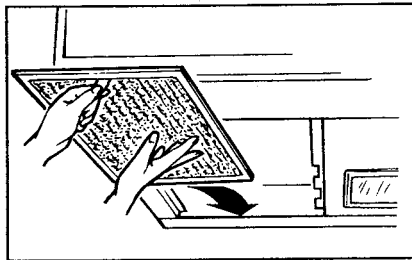
The exhaust hood feature on your microwave oven is equipped with two metal filters which collect grease. When the fan is operated, air is drawn up through the filters and is then discharged through the provided venting to the outside. The hood also has a light for illuminating the counter space.



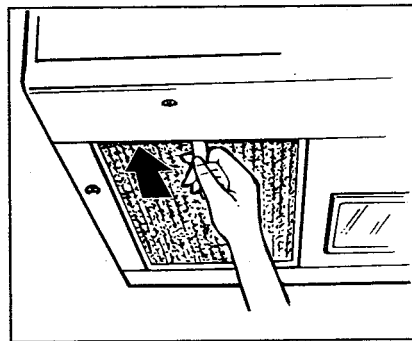
To remove grease filter, grasp the "finger hold" on the filter and slide to the rear.



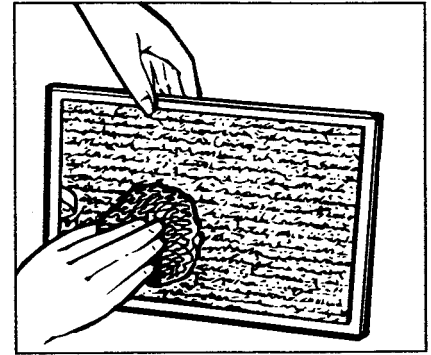
Then pull filter downward and to the front. The filter will drop out.



To replace grease filter, slide the filter in the frame slot on the back of the opening.



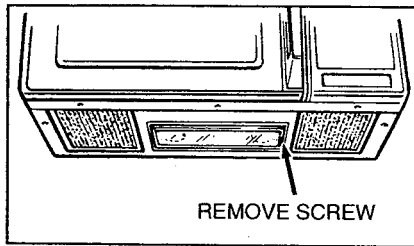
Pull filter upward and to the front to lock into place.



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

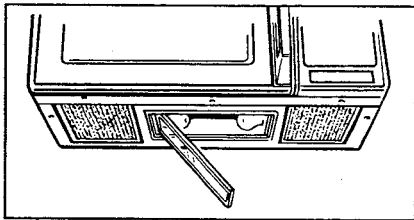
Light Bulb Replacement

Cooktop Light



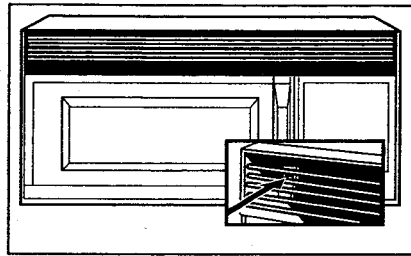
To replace cooktop light, first **disconnect power at main fuse or circuit breaker panel or pull plug.**

Remove screw on right side of light compartment cover and lower cover until it stops.

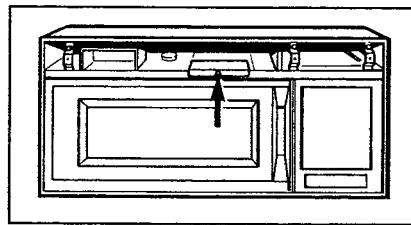


Be sure bulbs to be replaced are cool before removing. Break the adhesive seal by gently unscrewing the bulbs. Replace with 40-watt incandescent bulbs available from your supplier. High intensity 40-watt bulbs, which are available in supermarkets and hardware stores, may also be used for replacements. Raise light compartment cover and replace screw. Connect electrical power to microwave oven.

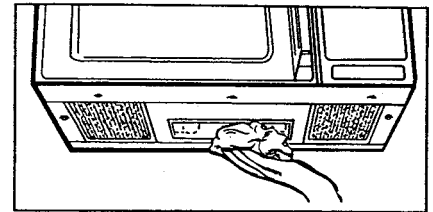
Oven Light



To replace your oven light, first **disconnect power at main fuse or circuit breaker panel or pull plug.** Remove the top grill by taking out the 2 screws that hold it in place.



Next, remove the single screw located above door near center of oven that secures light housing. Replace burned-out bulb with a 30-watt incandescent bulb, available from your supplier.

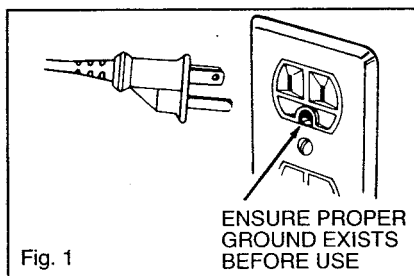


Clean off the grease and dust on hood surfaces often. Use a solution of warm water and detergent. About 1 tablespoon of ammonia may be added to the water. Take care not to touch the filters and enamel surfaces with this solution; ammonia will darken metal.

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 power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. (Fig. 1)

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



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

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

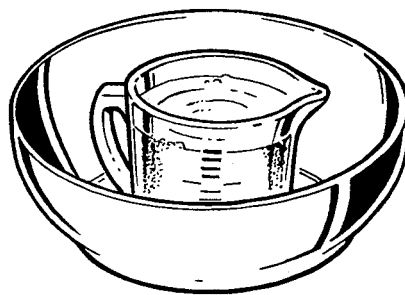
Do not under any circumstance cut or remove the third (ground) prong from the power cord.

Do not use an adapter plug with this appliance.

Do not use an extension cord with this appliance.

Microwaving Tips

• **Make sure all cookware used in your microwave oven is suitable for microwaving.** Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled "suitable for microwaving."



If you are not sure if a dish is microwave-safe, use this test:

Place in the oven both the dish you are testing and a glass measuring cup filled with one cup water—set the measuring cup either in or next to the dish. Microwave 1 minute at high. If the dish heats, it should not be used for microwaving. If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.

• **Paper towels, waxed paper and plastic wrap** can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.

• **Some microwaved foods require stirring, rotating or rearranging.** Check the cookbook.

• **Steam builds up pressure in foods which are tightly covered by a skin or membrane.** Pierce potatoes, egg yolks and chicken livers to prevent bursting.

Quality, Reliability and Integrity

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

Appliance Service Contract

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

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

The Problem Solver

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

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

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT COME ON	<ul style="list-style-type: none"> • A fuse in your home may be blown or the circuit breaker tripped. Replace fuse or reset circuit breaker. • Unplug your microwave oven, then plug it back in. • Make sure 3-prong plug on oven is fully inserted into wall receptacle.
CONTROL PANEL LIGHTED, YET OVEN WILL NOT START	<ul style="list-style-type: none"> • Door not securely closed. • START pad must be touched after entering cooking selection. • Another selection entered already in oven and CLEAR/OFF pad not touched to cancel it. • Make sure you have entered cooking time after touching TIME COOK 1 & 2 pad. • CLEAR/OFF pad was touched accidentally. Reset cooking program and touch START pad. • Make sure you have entered a temperature after touching TEMP COOK/HOLD pad. • Make sure you have entered a code number after touching ROASTMATIC or COOKING PROGRAM pad.
FOODS ARE EITHER OVERCOOKED OR UNDERCOOKED	<ul style="list-style-type: none"> • Cooking times may vary because of starting food temperature, food density or amount of foods in oven. Touch TIME COOK 1 & 2 pad and additional cooking time for completion. • Incorrect power level entered. Check cookbook for recommended power level. • Dish was not rotated, turned or stirred. Some dishes require specific instructions. Check cookbook or recipe for instructions. • Too many dishes in oven at same time. Cooking time must be increased when cooking more than one food item. Check cookbook time recommendations. • Incorrect Cook Codes set. • Probe not inserted properly into meat or dish when using Temp Cook function. Check cookbook for specific instructions.
"PROBE" APPEARS ON DISPLAY	<ul style="list-style-type: none"> • Probe has been forgotten or not seated properly in oven wall when using Temp Cook function.

All these things are normal on your Microwave Oven:

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

WARRANTY

MICROWAVE APPLIANCES—LIMITED APPLIANCE PARTS WARRANTY

PARTS WARRANTY

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

EXTENDED LIMITED FOUR YEAR WARRANTY ON MAGNETRON TUBE

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

WARRANTY SERVICE

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

WARRANTY LIMITATIONS

Caloric's product warranty DOES NOT apply to glass parts, light bulbs, or fluorescent lamps. We warrant only that these will be commercially acceptable at the time of delivery and allow you 30 days to report any malfunctions to the selling agency from whom the appliance was purchased or the authorized service agency as advised by your selling agency.

Caloric's product warranty DOES NOT apply to the porcelain enamel surfaces, ceramic surfaces, painted surfaces, and decorative finishes, nor does it cover normal deterioration of finishes, bright metal and other trim. We warrant that all of these surfaces and finishes will be commercially acceptable at the time of delivery and allow you ninety (90) days from the date of purchase to report otherwise.

OWNERSHIP

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

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

WARRANTY CONDITIONS

Caloric's LIMITED APPLIANCE PARTS WARRANTY DOES NOT apply to any appliance which has been subjected to alteration, misuse, abuse, accident, improper installation, delivery damage, or other than normal household use and service.

OPERATING THE MICROWAVE OVEN WHEN EMPTY OR USING METAL UTENSILS IN THE OVEN WILL BE CONSTRUED AS APPLIANCE MISUSE AND ABUSE. HOWEVER, USE OF METAL UTENSILS DURING SIMULTANEOUS CONVENTIONAL AND MICROWAVE COOKING IS PERMITTED.

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

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

FEDERAL REGULATORY PROVISIONS

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

PURCHASER'S RESPONSIBILITIES

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

PURCHASE REGISTRATION CARD

The purchaser should fill out and mail to Caloric the Purchase Registration Card included with the appliance. This will help Caloric expedite any future communications regarding the appliance. Your warranty rights are conditioned upon the return of the Purchase Registration Card.

MODEL AND SERIAL NUMBERS

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

FACTORY ASSISTANCE

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local servicing dealer or agency, write to: Caloric Corporation, Consumer Relations Department, Tipton, Pennsylvania 19562-1499 or call AC215-682-4211.

Caloric
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