

## The Quick Cook Feature

The Quick Cook feature is a short-cut method to set time for 1-5 minutes.



To Quick Cook your food or beverage:

Touch a number pad (from 1 to 5) for 1 to 5 minutes of cooking at Power Level 10. For example, touch the 2 pad for 2 minutes of cooking time. No need to touch START, the oven will start immediately.

The oven will signal and turn off automatically when finished.

## How to Use Auto Start

The Auto Start feature allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay.



Step 1: Touch AUTO START pad.

Step 2: Enter the time you want the oven to start. (Be sure your microwave oven clock shows the correct time of day.)

Step 3: Enter your desired cooking program.

Step 4: Touch START pad. The oven will automatically start at the desired time. The display will show the time you entered. The time of day may be displayed by touching the CLOCK pad.

## + 30 Seconds

The + 30 Seconds feature provides a convenient way to extend cooking time by 30 seconds while the oven timer is counting down. It will add 30 seconds to the time shown each time the pad is touched.

This pad may also be used as a quick cook for 30 seconds of cooking. No need to touch START, the oven will start immediately.

## POPCORN

**NOTE: Do NOT use the metal shelf with the Popcorn program.**

The Popcorn feature is designed to be used only with prepackaged microwave popcorn weighing 3.0 to 3.5 ounces.

Step 1: Remove the outer wrapper from the microwave popcorn.

Step 2: Open oven door and place package of popcorn in the center of the oven floor as directed by the package instructions. Close oven door.

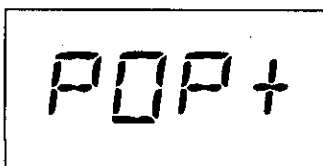
Step 3: Touch POPCORN pad. No need to touch START, the oven will start immediately.

## How to Adjust the Popcorn Program to Provide a Shorter or Longer Cook Time

If your favorite popcorn is not completely popped, there is a simple adjustment you can make.

Touch the POPCORN pad. (The oven will start immediately.) Then touch number pad 9. A plus sign will appear on the display beside the word "POP".

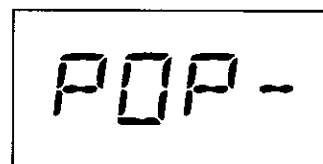
The plus sign indicates 20 seconds more cooking time is being provided.



If your favorite popcorn is overcooked, there is a simple adjustment you can make.

Touch the POPCORN pad. (The oven will start immediately.) Then touch number pad 1. A minus sign will appear on the display beside the word "POP".

The minus sign indicates 20 seconds less cooking time is being provided.



# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using your 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:

- **Read and follow** the specific "Precautions to Avoid Possible Exposure to Excessive Microwave Energy" on the previous page.
  - **This appliance must be grounded.** Connect only to properly grounded outlet. See Grounding Instructions section in the back of this guide.
  - **Use this appliance only for its intended use as described in this guide.** Do not use corrosive chemicals or vapors in this appliance. This microwave oven is specifically designed to heat or cook food, and is not intended for laboratory or industrial use.
  - **This over-the-range oven was designed for use over ranges no wider than 42 inches.** It may be installed over both gas and electric cooking equipment.
  - **For best operation, plug this appliance into its own electrical outlet, to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.**
- 
- **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, near a swimming pool or near a sink.
  - **This microwave oven is not approved or tested for marine use.**
  - **Do not store anything directly on top of the microwave oven surface when the oven is in operation.**
  - **Do not immerse power cord or plug in water.**
  - **Keep power cord away from heated surfaces.**
  - **Do not mount this appliance over a sink.**

- **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 your guide.
- **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 and metal handles from paper or plastic containers before placing them in the oven.**
    - Do not use your microwave oven to dry newspapers.**
    - 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 overcook potatoes.** They could dehydrate and catch fire, causing damage to your oven.
    - 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.

(continued next page)

# IMPORTANT SAFETY INSTRUCTIONS

(continued)

—**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 with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula or breast milk. The container may feel cooler than the milk really is. Always test the milk before feeding the baby.
- **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 foil only as directed in this guide.** TV dinners may be microwaved in foil trays less than 3/4" high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, **keep the foil (other than metal shelf) at least 1 inch away from the sides of the oven.**



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

- **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 Care and Cleaning section(s) 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.

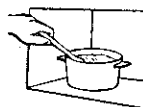
- **When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F.** This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

- **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.
- Use the shelf only when cooking on 2 levels.
- Be sure that the shelf is positioned properly inside the oven to prevent product damage. **DO NOT** use the metal shelf with the Popcorn program (see the Popcorn section).

## 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.** Boilovers cause 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.
- Clean the vent hood often.** Do not allow grease to build up on the hood or the filter.
- Use care when cleaning the vent hood filter.** Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
- When flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flame.

## SAVE THESE INSTRUCTIONS

### Optional Accessory

A Charcoal Filter Kit for non-vented installation is available at extra cost from your Maytag dealer. Part number 05200037.

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

# 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 inside 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.
2. Mail the card. The return address is included on the reverse side of card.

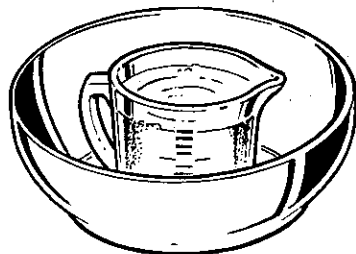
If you move or are not the original owner of this oven, you must, by law, renew the registration. Send the renewal registration information to:

**Maytag Warranty Administration**  
**P.O. Box 4970**  
**Cleveland, Tennessee 37320-4970**

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

## 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 1 cup of 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 Cooking Guide.
- **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.

If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.

## VARIABLE POWER LEVELS (1-10)

Variable power levels add flexibility to your microwave cooking. The power levels on your microwave oven can be compared to the surface units on a range. HIGH (Power Level 10) or full power is the fastest way to cook and gives you 100% power. Each power level gives you microwave energy a certain percent of the time. Power Level 7 is microwave energy 70% of the time. Power Level 3 is energy 30% of the time.

A high setting (10) will cook faster but may need additional attention such as frequent stirring, rotating or turning over. Most of your cooking will be done on HIGH (Power Level 10). A lower setting will cook more evenly and with less attention given to stirring or rotating the food. Some foods may have better flavor, texture or appearance if one of the lower settings is used. You may wish to use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes.

Rest periods (when the microwave energy cycles off) give time for the food to "equalize" or transfer heat to the inside of the food. An example of this is shown with Power Level 3—the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

| POWER LEVEL | BEST USES  |
|-------------|--|
| High 10     | Fish, bacon, vegetables, boiling liquids.                                |
| Med-High 7  | Gentle cooking of meat and poultry; baking casseroles and reheating.     |
| Medium 5    | Slow cooking and tenderizing such as stews and less tender cuts of meat. |
| Low 3       | Defrosting without cooking; simmering; delicate sauces.                  |
| Warm 1      | Keeping food warm without overcooking; softening butter.                 |

## AUTOMATIC FAN FEATURE

This microwave oven has an automatic fan feature to protect it from too much heat rising from the cooktop or range beneath it. It automatically turns on at a low speed if it senses too much heat.

If you have turned the fan on you may find that you cannot turn it off. This is because the automatic fan has come on to protect the internal parts of the microwave.

The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the range and microwave controls have been turned off.

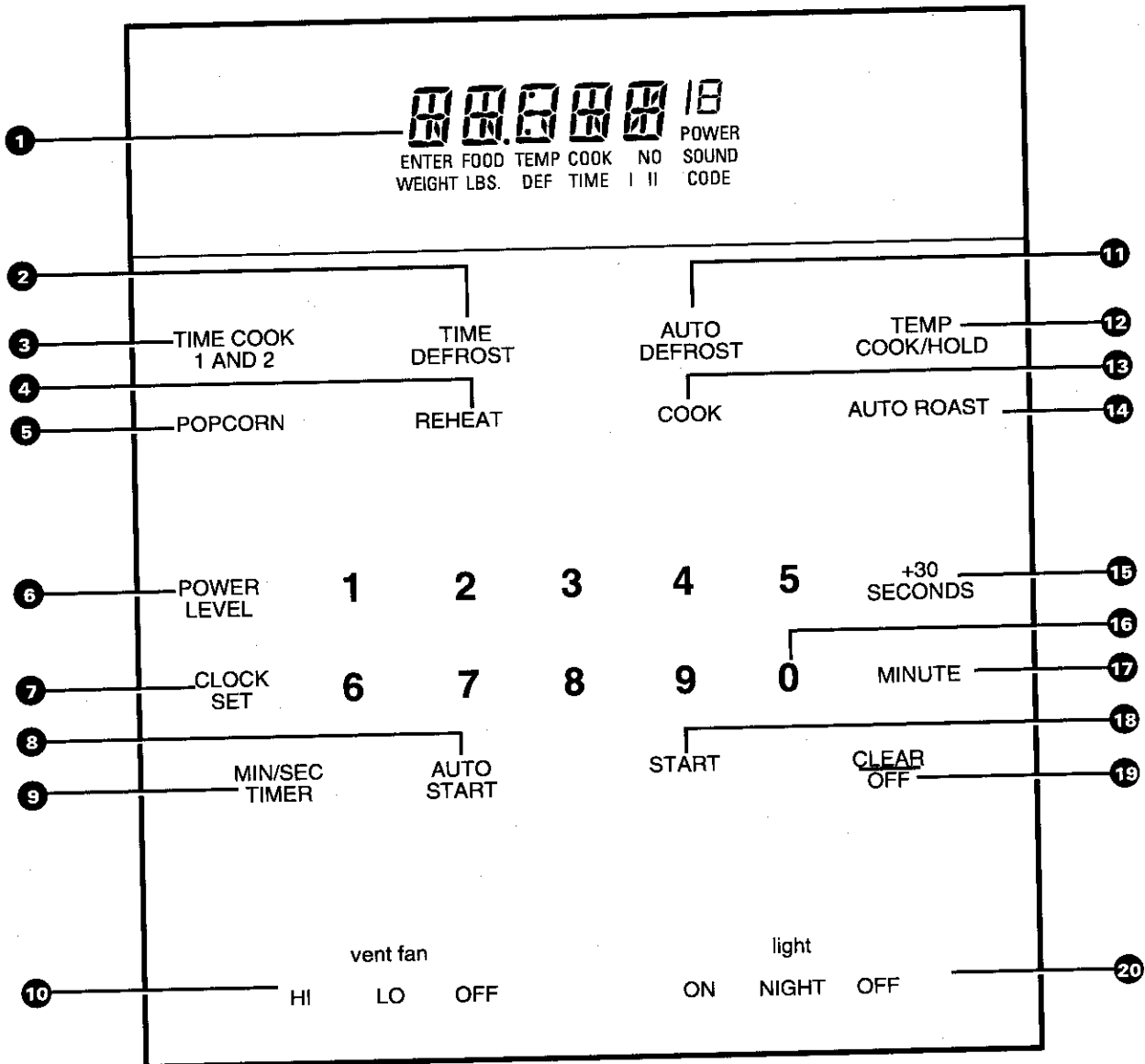
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# YOUR TOUCH CONTROL PANEL

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

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1. **DISPLAY.** Displays time of day, cooking time or temperature, power level being used, cooking mode and instructions.
2. **TIME DEFROST.** Gentle thawing at automatic Power Level 3 (Low).
3. **TIME COOK 1 AND 2.** Microwave for a selected amount of time using automatic Power Level 10 (High).
4. **REHEAT.** Use Reheat for quick reheating of a variety of foods using different times and power levels.
5. **POPCORN.** Touch this pad to cook prepackaged microwave popcorn weighing 3.0 to 3.5 ounces. No need to touch START, the oven will start immediately.
6. **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.
7. **CLOCK SET.** 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 or CLOCK pad. To reset or change time, simply repeat above process.
8. **AUTO START.** Allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay.
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. **VENT FAN.** Press HI, LO or OFF for the different fan speeds.
11. **AUTO DEFROST.** Touch this pad and food weight, then START. The oven automatically sets power levels and defrosting time.
12. **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.
13. **COOK.** Touch this pad, a code number and weight of food for quick cooking of a variety of foods using different times and power levels.
14. **AUTO ROAST.** Insert probe. Touch this pad, the desired number pad for the code, then START. The oven slow-cooks meat with the automatic preset program.
15. **+ 30 SECONDS.** Press this pad for 30 seconds of cook time, to add 30 seconds to the cook time as it's counting down or touch this pad for an "instant on" for 30 seconds.
16. **NUMBER PADS.** Touch these pads to program the microwave.
17. **MINUTE.** Use this with number pads to enter whole minutes. For example, for 4 minutes touch 4 and MINUTE.
18. **START.** After all selections are made, touch this pad to start the oven.
19. **CLEAR/OFF.** When touched, it shuts off the oven and erases all settings (except time of day).
20. **LIGHT.** Touch ON to turn on the surface light. Touch NIGHT to turn on the night light.



Your Touch Control Panel

### When You Plug in the Oven

The display panel displays "88888", "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.

This will happen any time there is a power outage.

### "PROBE" Appears on the Display:

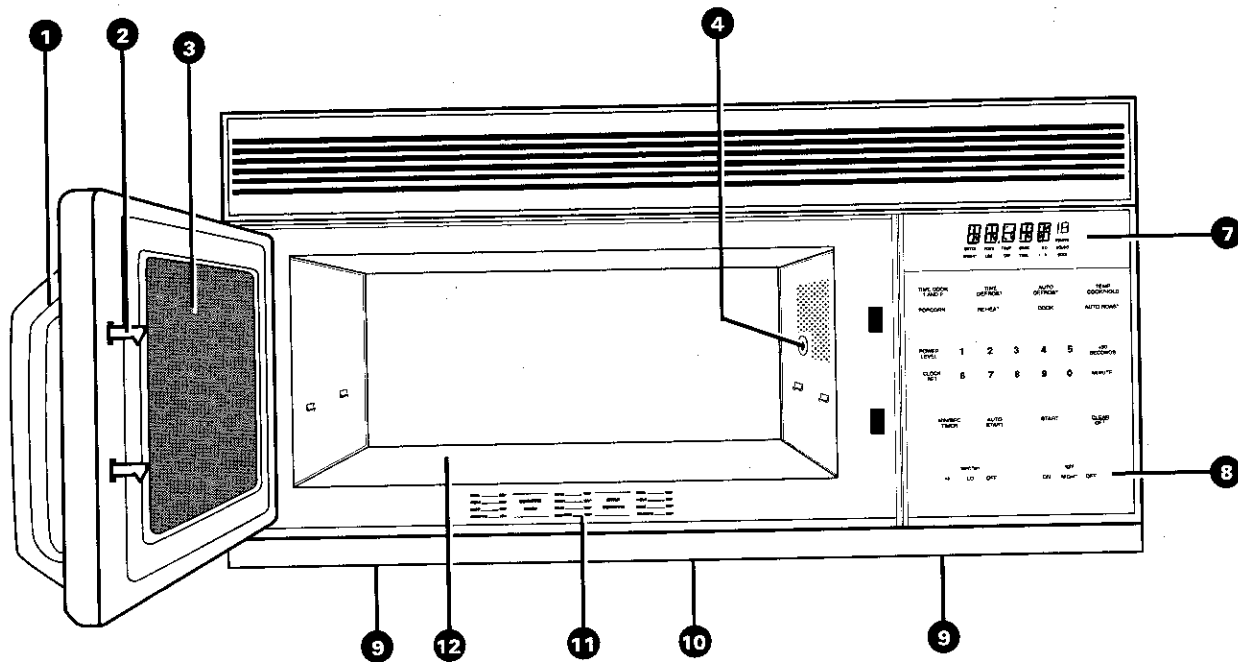
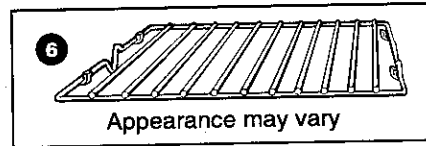
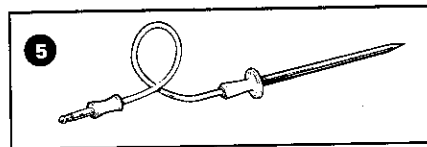
- Probe has been forgotten when Auto Roast or Temp Cook/Hold function is being used.
- Probe is not securely seated in oven wall receptacle.

### Clock Display On/Off Feature

The Clock Display On/Off Feature allows you to turn the clock display on or off without changing the time on the clock. Touch the 0 number pad to turn the clock display on or off. The Clock Display On/Off feature cannot be used while a cooking feature is in use.



# FEATURES OF YOUR OVEN



**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. Receptacle for Temperature Probe.** Probe must be securely inserted into receptacle before oven will start any temperature or Auto Roast cooking.

**5. Temperature Probe.** Use with Temp Cook/Hold and Auto Roast functions only.

**6. Shelf.** Lets you microwave several foods at once. Food microwaves best when placed directly on the oven floor. Use this shelf only when cooking foods on 2 levels. (See Safety Instructions and Oven Shelf section for special instructions.)

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

**8. Hood Controls.**

**Vent Fan.** Press HI, LO or OFF.

**Light.** Press ON, NIGHT or OFF.

**9. Grease Filters.**

**10. Cooktop Light.**

**11. Automatic Cooking Guide.**

**12. Oven Floor.**

**NOTE:** Rating plate, oven vent(s) and oven light are located on the inside walls of the microwave oven.

## Cooking Complete Reminder

(For all cooking features except Temp Cook/Hold and Auto 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.

This is to certify that this unit has been tested in conformance with AMCA Bulletin No. 210.

C.F.M.  
at 0.10 WG  
300 Vert.  
300 Hor.

SONES  
7.2 Vert.  
6.8 Hor.

# HOW TO USE THE MIN/SEC TIMER

## The Min/Sec Timer

The Min/Sec Timer has 3 timing functions:

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

The Min/Sec Timer operates without microwave energy.

## Using a Holding Time

The Min/Sec Timer can also be used to program a "holding time" between microwave cooking functions. The time can range from 1 second to 99 minutes and 99 seconds. A holding or standing time may be found in some of your own recipes or in a cookbook.

## How to Time a 3-Minute Phone Call

MIN/SEC  
TIMER

**Step 1:** Touch MIN/SEC TIMER pad.

**Step 2:** Touch number pad 3 and MIN/SEC pad for 3 minutes and no seconds.

**Step 3:** Touch START. Display shows time counting down. The timer signals when time is up.

## Programming Delayed Cooking

To delay cooking up to 99 minutes and 99 seconds, touch either TIME COOK 1 AND 2, TEMP COOK/HOLD or AUTO ROAST and enter cook time, temperature or code. Touch MIN/SEC TIMER and enter number of minutes to delay cooking. **When delaying Temp Cook/Hold or Auto Roast cooking, be sure probe is in food.** Touch START. Timer will count down to zero and cooking will begin.

## 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.

TIME  
DEFROST

**Step 2:** Touch TIME DEFROST pad.

**Step 3:** Touch pads 1, 5 and MINUTE 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 and MINUTE to hold for 10 minutes.

**Step 6:** Touch TIME COOK 1 AND 2 pad.

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

START

**Step 8:** Touch START. As each function is automatically performed, oven display shows instructions entered and the function. When time is up, the oven signals and flashes "End".

# COOKING BY TIME

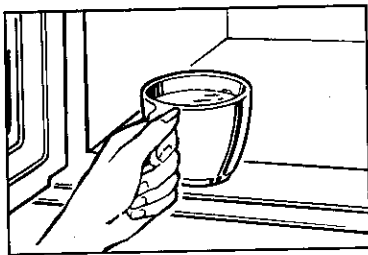
## Time Cook 1

**Time Cook allows you to microwave for a preset amount of time.**

Power Level 10 (High) is recommended for most cooking, but you may change this for more flexibility.

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 Microwaving Tips section). Place cup in oven and close door.



**Step 2:** Touch TIME COOK 1 AND 2.

**Step 3:** Select your time. Touch pads 1, 0 and 0 for 1 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" below.)



**Step 4:** Touch START.

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

**Step 6:** Open the door.

If you interrupt Time Cook to check the food, simply close the door and press START to resume cooking. If there is not time remaining on the timer you must reset the timer to resume cooking.

### How to Change Power Level When Setting Time Cook 1

1. Press TIME COOK 1 AND 2.
2. Select cooking time.
3. Press POWER LEVEL.
4. Select power.
5. Press START.

## Using the Time Cook 2 Feature

The Time Cook 2 feature lets you set 2 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 the food in the oven in a microwave-safe container and close the door.

**Step 2:** Touch TIME COOK 1 AND 2.

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

**Step 4:** Now is the time to change the power level if you don't want full power for TIME COOK 1. (Press POWER LEVEL. Select power.)

**Step 5:** Touch TIME COOK 1 AND 2 again.

**Step 6:** Set your second cook time.

**Step 7:** Change the power level for TIME COOK 2. (Press POWER LEVEL. Select power.)

**Step 8:** Press START.

The microwave oven will start and the time set for "COOK TIME I" will count down. Also, "POWER 10" or the power level selected for "COOK TIME I" will be displayed.

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

When time is up, the oven signals and flashes "End". The oven, light and fan shut off. Open the door.

If you interrupt Time Cook to check the food, simply close the door and press START to resume cooking. If there is no time remaining on the timer you must reset the timer to resume cooking.

## The Quick Cook Feature

The Quick Cook feature is a short-cut method to set time for 1-5 minutes.



To Quick Cook your food or beverage:

Touch a number pad (from 1 to 5) for 1 to 5 minutes of cooking at Power Level 10. For example, touch the 2 pad for 2 minutes of cooking time. No need to touch START, the oven will start immediately.

The oven will signal and turn off automatically when finished.

## How to Use Auto Start

The Auto Start feature allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay.



Step 1: Touch AUTO START pad.

Step 2: Enter the time you want the oven to start. (Be sure your microwave oven clock shows the correct time of day.)

Step 3: Enter your desired cooking program.

Step 4: Touch START pad. The oven will automatically start at the desired time. The display will show the time you entered. The time of day may be displayed by touching the CLOCK pad.

## + 30 Seconds

The + 30 Seconds feature provides a convenient way to extend cooking time by 30 seconds while the oven timer is counting down. It will add 30 seconds to the time shown each time the pad is touched.

This pad may also be used as a quick cook for 30 seconds of cooking. No need to touch START, the oven will start immediately.

## POPCORN

**NOTE: Do NOT use the metal shelf with the Popcorn program.**

The Popcorn feature is designed to be used only with prepackaged microwave popcorn weighing 3.0 to 3.5 ounces.

Step 1: Remove the outer wrapper from the microwave popcorn.

Step 2: Open oven door and place package of popcorn in the center of the oven floor as directed by the package instructions. Close oven door.

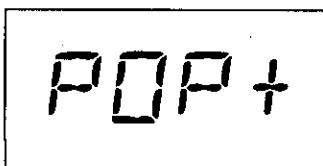
Step 3: Touch POPCORN pad. No need to touch START, the oven will start immediately.

## How to Adjust the Popcorn Program to Provide a Shorter or Longer Cook Time

If your favorite popcorn is not completely popped, there is a simple adjustment you can make.

Touch the POPCORN pad. (The oven will start immediately.) Then touch number pad 9. A plus sign will appear on the display beside the word "POP".

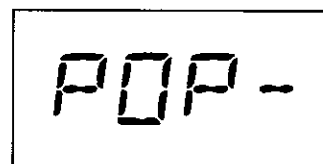
The plus sign indicates 20 seconds more cooking time is being provided.



If your favorite popcorn is overcooked, there is a simple adjustment you can make.

Touch the POPCORN pad. (The oven will start immediately.) Then touch number pad 1. A minus sign will appear on the display beside the word "POP".

The minus sign indicates 20 seconds less cooking time is being provided.



# REHEAT

The Reheat feature is a short-term program to automatically reheat a previously cooked food. The oven turns off automatically after a preset amount of time.

Touch just 3 pads to use Reheat codes 1 to 6 to reheat many popular foods. See the Reheat Guide below.

## Reheat One Serving

The Reheat program makes it a snap to reheat many popular foods. Choose a code number from 1 to 6 (see Reheat Guide below).

**Step 1:** Touch REHEAT pad.

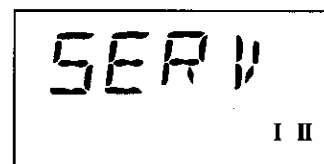
**Step 2:** Touch a number pad from 1 to 6 to select a food group.

**Step 3:** Touch START pad. Oven will signal and turn off automatically when finished.

## To Reheat More Than One Serving

Reheat codes 1 through 5 let you heat up to three servings. To add more than one serving, just touch number pad 2 or 3 right before touching START.

The word "SERV" and a number will be displayed to show how many servings have been selected.



The serving size may even be changed or added after touching START. Just touch number pad 2 or 3. "SERV" and a number will be displayed briefly to show that serving size has been changed.

## Reheat Guide

| Code | Display | Serving Size | Time per Serving | Foods Recommended        |
|------|---------|--------------|------------------|--------------------------|
| 1    | PASTA   | 1-3          | 2 min. 10 sec.   | Pasta                    |
| 2    | MEATS   | 1-3          | 1 min. 30 sec.   | Meats, casseroles, pizza |
| 3    | VEGS    | 1-3          | 1 min. 15 sec.   | Fruits and vegetables    |
| 4    | bEV     | 1-3          | 1 min. 30 sec.   | Beverages                |
| 5    | SAUCE   | 1-3          | 1 min. 15 sec.   | Sauces and gravies       |
| 6    | PLATE   | -            | 3 min. 45 sec.   | 2 to 3 foods, 4 oz. each |

**CAUTION:** Reheated foods may have wide variations in temperature. Some areas may be extremely hot. After removing food from the oven, we recommend that all reheated foods be stirred, if possible, to even out the temperature.

# COOK

Use the Cook feature when cooking a variety of foods. The oven automatically sets the cooking times and power levels for you.

Use the Cook Code Guide. Touch the COOK pad. Touch a number pad from 1 to 9 to select the desired food group. Enter the food weight in ounces, then touch the START pad.

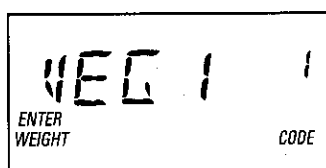
The oven calculates cooking time and changes power levels during cooking to give even cooking results.

## How to Use the Cook Feature

**Step 1:** Remove the food from the package, place in the oven on microwave-safe dish and close door.

**Step 2:** Touch the COOK pad.

**Step 3:** Touch number pad of desired food code. For example, touch number pad 1 for canned vegetables. The code number and food type you selected will appear on the display. "ENTER WEIGHT" will flash.



**Step 4:** Enter weight. For example, touch 1 and 8 for 18 ounces. After 5 seconds "START" flashes on the display.



**Step 5:** Touch the START pad. Oven will begin cooking. Touching the COOK pad during cooking will display the remaining Cook time. Oven displays "End" when cooking is done.

## Cook Code Guide

| Food                             | Cook Code | Weight Limit (OZ) | Comments  |
|----------------------------------|-----------|-------------------|---|
| Canned Vegetables                | 1         | 4 to 18 oz.       | Use microwave-safe casserole or bowl. Cover with lid or plastic wrap.   |
| Frozen Vegetables                | 2         | 4 to 16 oz.       | Use microwave-safe casserole or bowl. Follow package instructions for adding water. Cover with lid or plastic wrap. |
| Fresh Vegetables                 | 3         | 4 to 16 oz.       | Use microwave-safe casserole or bowl. Add 2 tablespoons water for each serving. Cover with lid or plastic wrap.     |
| Potatoes                         | 4         | 8 to 40 oz.       | Pierce skin with fork. Place side by side on oven floor.  |
| Fish                             | 5         | 4 to 16 oz.       | Use oblong, square or round dish. Cover with plastic wrap.  |
| Chicken Pieces                   | 6         | 4 to 40 oz.       | Use oblong, square or round dish. Cover with wax paper.   |
| Ground Meat (Beef, Pork, Turkey) | 7         | 8 to 48 oz.       | Use round casserole dish. Crumble meat into dish. Cover with wax paper.   |
| Bacon                            | 8         | 2 to 10 oz.       | Layer strips on a plate, 4 to a layer. Cover each layer with a paper towel.   |
| Pizza (frozen microwaveable)     | 9         | 4 to 16 oz.       | Follow package instructions to prepare pizza for microwaving.   |

# DEFROSTING BY TIME

## Time Defrost (Power Level 3)

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

Use the Time Defrost setting to quickly thaw foods such as bread, rolls, vegetables, fruits and frozen dinners. The Auto Defrost setting is preferred for meat and poultry because the oven sets the defrosting time and power levels for you.

- Power level 3 is automatically set when you press TIME DEFROST pad, but you may change this for more flexibility.
- See the Defrosting Guide for defrosting help.

### How to Change Power Level

1. Press TIME DEFROST.
2. Select defrosting time.
3. Press POWER LEVEL.
4. Select power.
5. Press START.

To become better acquainted with the defrost function, defrost a 10 oz. package of frozen strawberries by following the steps below.

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

**Step 2:** Touch TIME DEFROST.

TIME  
DEFROST

**Step 3:** Select one half of the total defrosting time recommended in the Defrosting Guide. For example, touch 4 and MINUTE pad for 4 minutes.

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

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

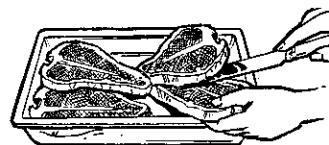
**Step 6:** When the oven signals and flashes "End," open the door, remove the package and separate strawberries to finish defrosting.

## Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package. Tightly closed packages should be slit, pierced or vented, **AFTER** food has partially defrosted, as directed by package. Plastic storage containers should be at least partially uncovered.
- 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.



- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.
- Check the Defrosting Guide for other defrosting tips.
- Foods that spoil easily, 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.



## 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 magnetron is in operation.

**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.

# COOKING BY TEMPERATURE

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

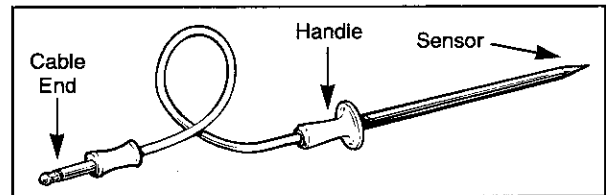
Use Temp Cook/Hold to cook a variety of foods to the desired finished food temperature. The Time Cook 1 and 2 setting is recommended for batters, doughs, frozen foods and foods which are difficult to cook precisely with the probe.

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 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 shown.) The probe must be used when using Temp Cook/Hold or Auto Roast. To use the probe properly, follow directions in the Automatic Roasting 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. 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.
- Insert the probe 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.

## Questions and Answers

**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.



# AUTO DEFROST

## Auto Defrost

With the Auto Defrost feature, the oven automatically sets the defrosting times and power levels for you.

Use the Auto Defrost Guide. Enter the food weight in pounds and tenths of a pound (see Conversion Guide below). Then touch START pad.

The oven calculates defrosting time and changes power levels during defrosting to give even defrosting results.

## How to Set Auto Defrost

Before you begin, check the guide located on the inside front of oven when you open the door.

It shows minimum and maximum food weights for a variety of foods. You will need to know your food weight before setting Auto Defrost.

**Step 1:** Remove food from package, place in oven on microwave-safe dish and close door.

**Step 2:** Touch AUTO DEFROST pad.

**Step 3:** Enter weight. For example, touch number pads 1 and 2 for weight of 1.2 pounds (1 pound, 3 ounces). See Conversion Guide below. After approximately 5 seconds "START" flashes.

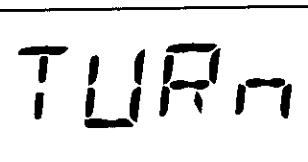
**Step 4:** Touch START pad. Display shows defrost time counting down.

Twice during defrosting, the oven beeps 4 times and "TURN" flashes.

Follow the directions in the Auto Defrost Guide for what to do at the first

and second signal. Then close the door and touch START pad. (Defrosting continues during "TURN" display.

When defrosting time is completed, "End" flashes and oven beeps 4 times. "End" remains on display and oven beeps every minute until door is opened or CLEAR/OFF pad is touched.



## Stand Time

After Auto Defrosting, meat needs to stand in order to let the inside defrost. You may take the food out of the oven if you wish. Stand time recommendations are given in the Auto Defrost Guide.

## Conversion Guide

If weight of food is stated in pounds and ounces or kilograms and grams, the weight must be converted to pounds and tenths (.1) of a pound.

| Kilograms | Ounces | Pounds |
|-----------|--------|--------|
| 0.05      | 1-2    | .1     |
| 0.10      | 3-4    | .2     |
| 0.15      | 5      | .3     |
| 0.20      | 6-7    | .4     |
| 0.25      | 8      | .5     |
| 0.30      | 9-10   | .6     |
| 0.35      | 13     | .8     |
| 0.40      | 14-15  | .9     |
| 0.45      | 16     | 1.0    |
| 0.50      | 17-18  | 1.1    |
| 0.55      | 19-20  | 1.2    |
| 0.60      | 21     | 1.3    |
| 0.65      | 22-23  | 1.4    |
| 0.70      | 23     | 1.5    |
| 0.75      | 25-26  | 1.6    |
| 0.80      | 27-28  | 1.7    |
| 0.85      | 30-31  | 1.9    |
| 0.90      | 32     | 2.0    |
| 0.95      | 33-34  | 2.1    |
| 1.00      | 35-36  | 2.2    |

# AUTO DEFROST GUIDE

| RECOMMENDED FOODS              | MIN.-MAX. WEIGHT | FIRST SIGNAL                        | SECOND SIGNAL                                 | STAND TIME                            |
|--------------------------------|------------------|-------------------------------------|---|---------------------------------------|
| <b>Meat</b>                    |                  |                                     |   |                                       |
| Chops                          | 0.1-6.0 lbs.     | Turn over.                          | Separate and shield where necessary.          | 5 minutes                             |
| Frankfurters, Sausage          | 0.1-6.0 lbs.     | Separate.                           | Remove defrosted pieces.                      | 2 minutes                             |
| Ground Meat                    | 0.1-6.0 lbs.     | Turn over.                          | Remove defrosted areas and break apart.       | 5 minutes                             |
| Beef Patties                   | 0.1-6.0 lbs.     | Turn over.                          | Separate patties.                             | 5 minutes                             |
| Roast                          | 0.1-6.0 lbs.     | Turn over and shield.               | Shield if necessary.                          | 30 minutes                            |
| Ribs                           | 0.1-6.0 lbs.     | Turn over.                          | Remove defrosted pieces. Shield if necessary. | 10 minutes                            |
| Steak                          | 0.1-6.0 lbs.     | Turn over.                          |   | 5 minutes                             |
| Stew                           | 0.1-6.0 lbs.     | Turn over and separate.             | Separate and remove defrosted pieces.         | 5 minutes                             |
| <b>Poultry</b>                 |                  |                                     |   |                                       |
| Whole Chicken                  | 0.1-6.0 lbs.     | Turn over and shield.               | Turn over and shield.                         | 10 minutes; run cold water in cavity. |
| Turkey Breast (breast side up) | 0.1-6.0 lbs.     | Turn over.                          | Shield where necessary.                       | 20 minutes; run cold water in cavity. |
| Chicken Pieces                 | 0.1-6.0 lbs.     | Turn over.                          | Separate and remove defrosted pieces.         | 5 minutes                             |
| Cornish Hens (whole)           | 0.1-6.0 lbs.     | Remove wrapper and turn over.       |   | 10 minutes; run cold water in cavity. |
| Cornish Hens (split)           | 0.1-6.0 lbs.     | Turn over.                          |   | 5 minutes                             |
| <b>Seafood</b>                 |                  |                                     |   |                                       |
| Fish Fillets                   | 0.1-6.0 lbs.     | Turn over.                          | Separate and remove defrosted pieces.         | 5 minutes                             |
| Shrimp, Scallops               | 0.1-6.0 lbs.     | Separate.                           | Separate and remove defrosted pieces.         | 5 minutes                             |
| Whole Fish                     | 0.1-6.0 lbs.     | Turn over and shield tail and head. |   | Hold under cold running water.        |

Edges or thin areas of meat will defrost more rapidly than other areas.  
After first or second signal, shield warm areas with small pieces of foil.

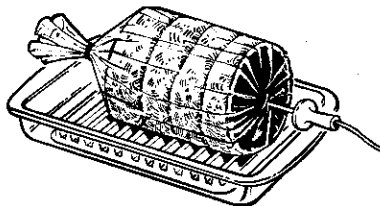
# AUTOMATIC ROASTING

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

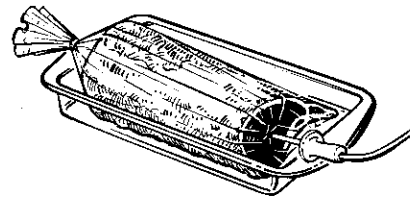
Just as in regular roasting, only tender roasts should be roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time.

## Preparing Roasts for Auto Roasting

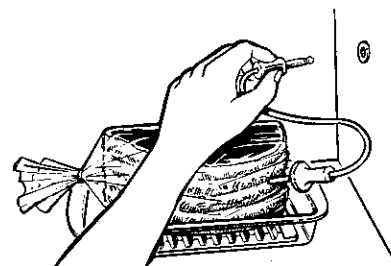
Place tender beef roast in cooking bag on trivet in microwave-safe dish. (Refer to package instructions for proper use of cooking bag.) Insert probe through cooking bag horizontally into the center meaty area not touching bone or fat. Make sure the handle does not touch the food or top or sides of the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



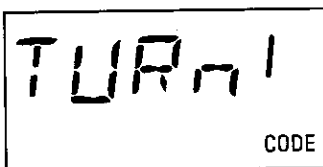
## How to Roast Beef to Medium

**Step 1:** Touch AUTO ROAST pad. Touch number pad 1. Touch START. (See the Auto Roast Guide for complete list of recommended codes.)

**NOTE:** By touching the AUTO ROAST 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.

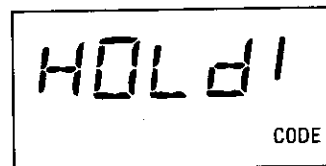


**Step 2:** When you select Auto Roast codes 1 or 2, the oven signals with 4 beeps and "TURN" flashes on the display when it's time to turn the roast over.

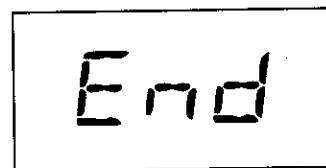


After you turn the roast, close the door and touch START. (**NOTE:** Oven continues to cook after the signal whether or not roast is turned over.)

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



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



## Auto Roast 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 Automatic Roasting section.

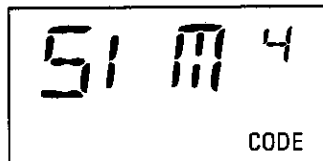
| Food  | Code | Minimum End Temperature | Approx. Time (minutes per pound) | Hold* Minutes | Doneness Display |
|---|------|-------------------------|----------------------------------|---------------|------------------|
| <b>Beef (5 lb. max.)</b><br>Tender Roast<br>Medium<br>Well                                      | 1    | 160°F.                  | 15-23                            | 0             | MED              |
|   | 2    | 170°F.                  | 23-30                            | 5-10          | WELL             |
|   |      |                         |                                  |               |                  |
| <b>Pork (5 lb. max.)</b><br>Loin Roast  | 2    | 170°F.                  | 23-30                            | 10            | WELL             |
| <b>Poultry (6 lb. max.)</b><br>Turkey Breast<br>(Insert probe horizontally into meatiest area.) | 3    | 185°F.                  | 16-19                            | 10-15         | WELL             |

\*Recommended standing time before serving.

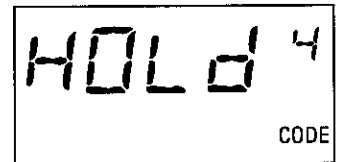
## Automatic Simmer (Auto Roast Code 4)

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

Set Auto Simmer like Auto Roast as explained in the Automatic Roasting 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 touch CLEAR/OFF pad. If stirring is recommended, you can restart oven by touching the START pad again. Touch CLEAR/OFF pad to turn oven off.



## Automatic Simmer Guide (Auto Roast Code 4)

| Food                           | Final Temp. | Approx. Time/Hours | Doneness Display | Comments   |
|--------------------------------|-------------|--------------------|------------------|--|
| <b>Beef</b><br>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. Precook meat. Place probe 1 inch from top surface. Stir after 3 hours, if possible. |
| Chili                          | 180°F.      | 5-8                | SIM              |  |
| <b>Chicken</b><br>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. Same procedure as above.                                      |
| Broiler/Fryer                  | 180°F.      | 3-4                | SIM              |  |
| <b>Ham/Pork</b><br>Roast       | 180°F.      | 4-6                | SIM              | Add 4 cups liquid.   |
| <b>Soup</b><br>Stock/Vegetable | 180°F.      | 7-10               | SIM              | Make sure that vegetables and meat are covered by liquid. Stir every 3 hours. Add enough liquid to cover peas at least 2 inches. Stir after 3 hours.   |
| Split Pea                      | 180°F.      | 5-7                | SIM              |  |

# GUIDE TO USE OF THE OVEN SHELF

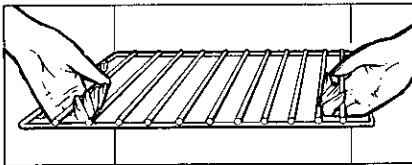
- Use the shelf only when cooking food on 2 levels. Food microwaves best when placed directly on the oven floor.
- Do not store or cook with metal shelf on floor of oven. Product damage may result.
- Use pot holders when handling metal shelf and cookware. They may be hot.
- Do not store microwave browning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

The wire shelf is specifically designed for added capacity during 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. Food size should be considered; foods over 3½ inches high, or 3 pounds are not recommended for shelf cooking.

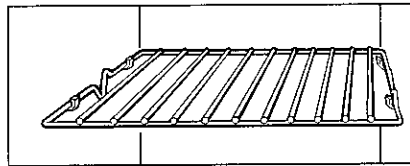
Batters and dough foods and also uncooked foods which need to be prepared from scratch should be cooked without the oven shelf.

**Pop popcorn on the microwave oven floor only.** Use prepackaged popcorn labeled for use in microwave ovens.

## Positioning the Shelf



To position the shelf, tip the back slightly and fit the shelf support guides **onto** the support guides located at 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 walls 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 not touching oven walls. To prevent arcing, remove the shelf when you are not using it.**

## How to Reheat Several Different Types of Foods Together

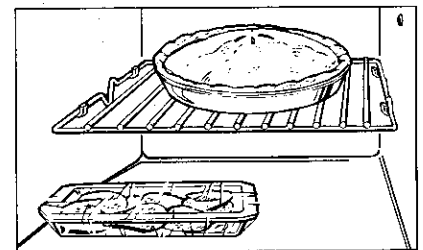
When heating several different types of food together, foods which should be served hot must be placed on the oven floor, while foods which need only to be warmed should be placed on the shelf. This is because microwave energy enters the oven from the bottom only. Also, it is important to remember that 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.

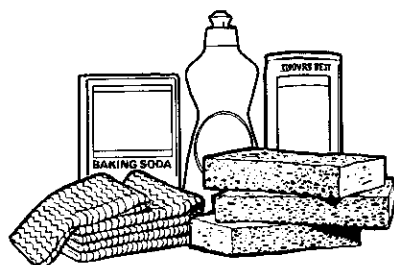
Heat or reheat different types of food at High (10). To determine heating times, add times for all foods together. After half of time, stir or rearrange foods (do not reverse positions). Check foods (especially those on the oven floor) after 3/4 of total time and remove any which are done. Continue cooking 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 to be warmed, such as bakery pies, rolls, muffins or breads.**



# CARE AND CLEANING



**Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps air out the inside. An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

**Don't use sharp-edged utensils on your oven.** The inside and outside oven walls can be scratched. 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, 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 DAMAGE 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 tray. 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 or wash in dishwasher.

**Shelf.** Your shelf accessory is designed for use in a microwave oven only; do not use in a regular 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 in a self-cleaning oven.**

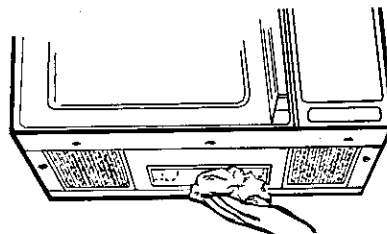
## How to Clean the Outside

**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.



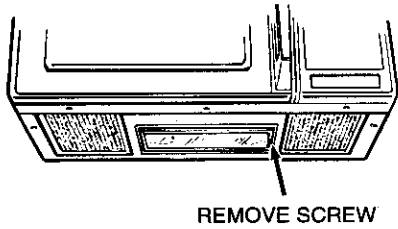
**Clean** off the grease and dust on hood surfaces often. Use a solution of warm water and detergent. About 1 tablespoon of ammonia may be added to the water. Take care not to touch the filters and enamel surfaces with this solution; ammonia will darken metal.

# LIGHT BULB REPLACEMENT

## Cooktop Light/Night Light

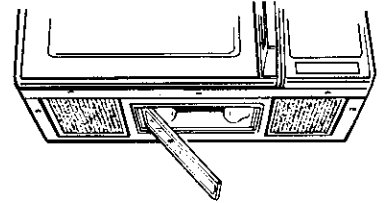
To replace combination cooktop light/night light, first **disconnect power at main fuse or circuit breaker panel or pull plug.**

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

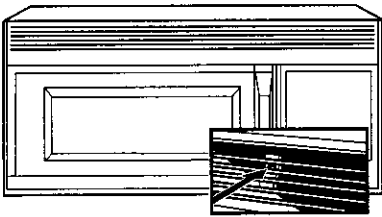


Be sure bulbs to be replaced are cool before removing. Break the adhesive seal by gently unscrewing the bulbs. Replace with 40-watt

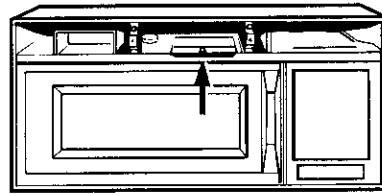
incandescent bulbs available from your Maytag supplier. High intensity 40-watt bulbs, which are available in supermarkets and hardware stores, may also be used for replacements. Raise light compartment cover and replace screw. Connect electrical power to microwave oven.



## 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.



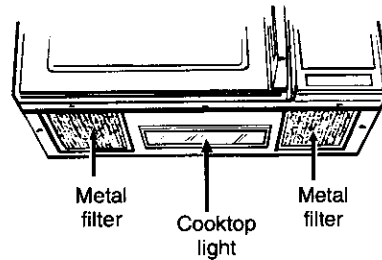
Next, remove the single screw located above door near center of oven that secures light housing. Replace burned-out bulb with a 30-watt incandescent bulb, available from your Maytag supplier.

# THE EXHAUST FEATURE

## Optional Accessory

A Charcoal Filter Kit for non-vented installation is available at extra cost from your Maytag dealer. Part number 05200037.

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.



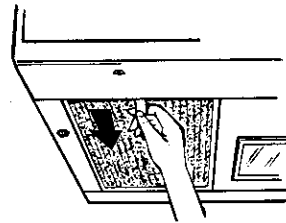
## Reusable Grease Filters

The grease filters should be cleaned at least once a month.

Never operate the microwave without the filters in place. In situations where flaming might occur on surfaces below hood, filters will stop the entry of flames into the unit.

## To Remove Grease Filter

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.



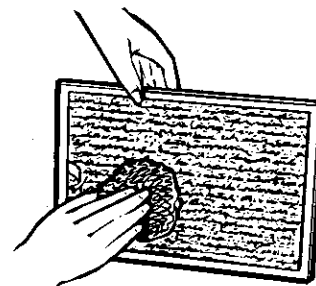
## To Clean and Replace Grease Filter

To clean grease filter, soak it and then agitate filter in solution of hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used to remove embedded dirt.

Rinse, shake and remove moisture before replacing.

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.



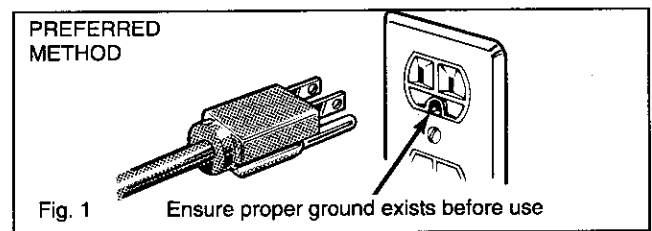


# GROUNDING INSTRUCTIONS

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 2-prong wall receptacle is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-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.**

## INSTALLATION

This microwave oven is UL listed for the following installations:

**A.** Above all regular gas and electric ranges and cooktops.

The oven may be vented to the outside or it may be non-vented. The Charcoal Filter Kit must be used if the oven is non-vented.

**B.** Above all gas and electric grill ranges and grill range cooktops featuring downdraft ventilation.

The oven may be vented to the outside or it may be non-vented. The Charcoal Filter Kit must be used if the oven is non-vented. If the downdraft fan is on, the use of the vent fan in the microwave oven is not recommended. Air movement caused by the microwave vent fan could affect cooking performance of the grilling operation.

**C.** Not recommended for use above gas and electric grill ranges and grill range cooktops which require updraft ventilation.

### Optional Accessory

A Charcoal Filter Kit for non-vented installation is available at extra cost from your Maytag dealer. Part number 05200037.

# BEFORE YOU CALL FOR SERVICE

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

| PROBLEM   | POSSIBLE CAUSE AND REMEDY  |
|---|--|
| OVEN WILL NOT COME ON   | <ul style="list-style-type: none"> <li>• A fuse in your home may be blown or the circuit breaker tripped. Replace fuse or reset circuit breaker.</li> <li>• Unplug your microwave oven, then plug it back in.</li> <li>• Make sure 3-prong plug on oven is fully inserted into wall receptacle.</li> </ul>   |
| CONTROL PANEL LIGHTED, YET OVEN WILL NOT START                  | <ul style="list-style-type: none"> <li>• Door not securely closed.</li> <li>• START pad must be touched after entering cooking selection.</li> <li>• Another selection entered already in oven and CLEAR/OFF pad not touched to cancel it.</li> <li>• Make sure you have entered cooking time after touching TIME COOK 1 AND 2 pad.</li> <li>• CLEAR/OFF pad was touched accidentally. Reset cooking program and touch START pad.</li> <li>• Make sure you have entered a temperature after touching TEMP COOK/HOLD pad.</li> <li>• Make sure you have entered a code number after touching AUTO ROAST pad.</li> </ul> |
| "PROBE" APPEARS ON DISPLAY                                      | <ul style="list-style-type: none"> <li>• Probe has been forgotten or not seated properly in oven wall when using Temp Cook/Hold or Auto Roast function.</li> </ul>   |
| FLOOR OF THE OVEN IS WARM, EVEN WHEN THE OVEN HAS NOT BEEN USED | <ul style="list-style-type: none"> <li>• The cooktop lamp is located directly below the oven floor. When the lamp is on, the heat it produces makes the oven floor get warm. This is normal.</li> </ul>  |

### 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.

# MAYTAG MICROWAVE OVEN WARRANTY

## FULL TWO-YEAR WARRANTY

For **two (2) years** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

## LIMITED WARRANTY

After the second year from the date of original retail purchase, through the fifth year, the following parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor.

- (1) Touch pad and microprocessor
- (2) Magnetron tube
- (3) High voltage transformer
- (4) High voltage capacitor
- (5) High voltage rectifier.

## LIMITED PARTS WARRANTY (Outside The United States or Canada)

For one (1) year from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

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The full warranty and the limited warranty apply when the appliance is located in the United States. Appliances located elsewhere are covered by the limited parts warranty only, which includes all parts which fail during the first year.

## TO RECEIVE WARRANTY SERVICE

To locate an authorized service company in your area contact the Maytag dealer from whom your appliance was purchased; or call Maytag Customer Service. Should you not receive satisfactory warranty service, call or write:

Maytag Customer Service  
240 Edwards St. S.E.  
Cleveland, TN 37311  
**US 1-800-688-9900**  
**CANADA 1-800-688-2002**

When contacting Maytag Customer Service be sure to provide the model and serial number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## Should you still have a problem after following the steps above write to:

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

MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

## NOTE: When writing about an unsolved service problem, please include the following information:

1. Your name, address and telephone number.
2. Model number, series number and serial number located inside the oven on the upper left side.
3. Name and address of your dealer and date the appliance was bought.
4. A clear description of the problem you are having.