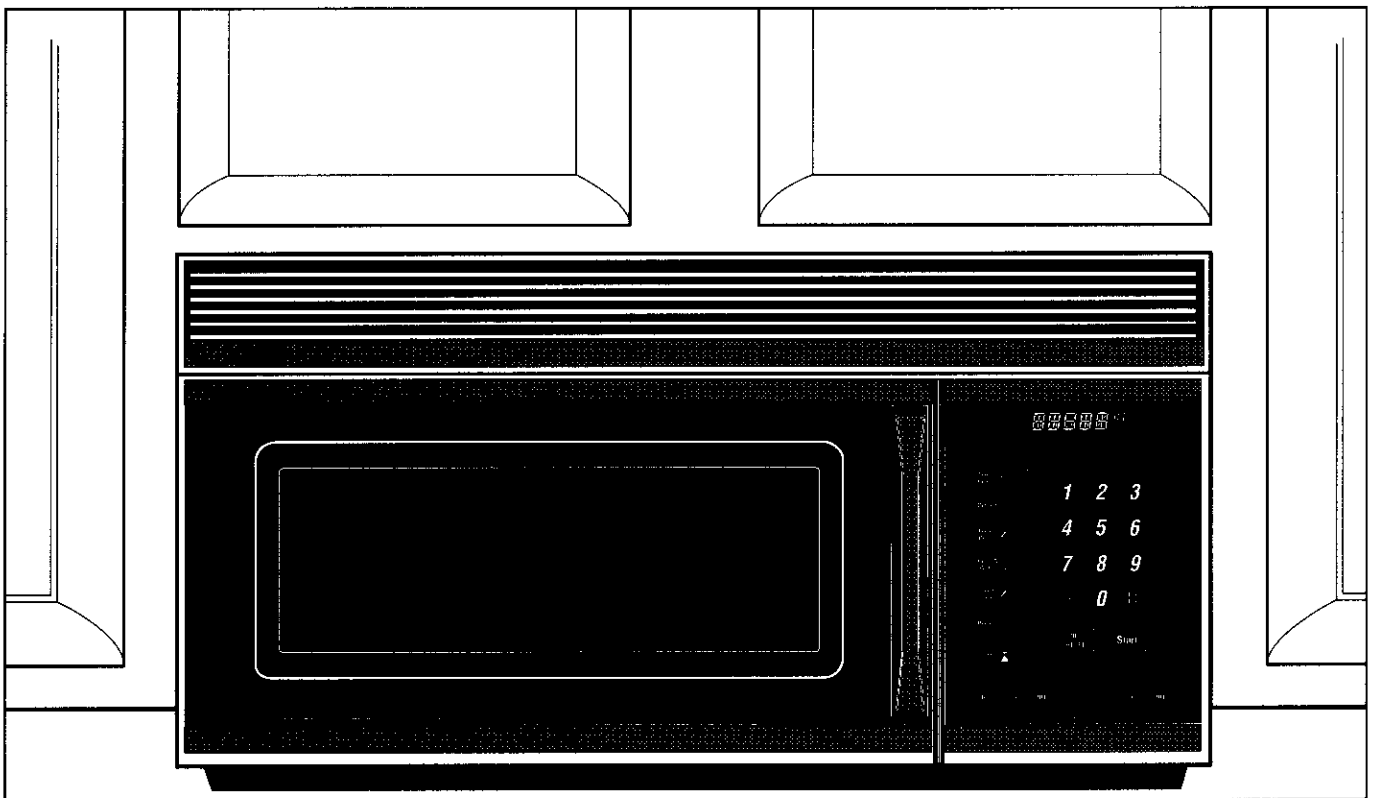


Care & Use

How to keep your microwave oven at its best.



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, write (include your phone number):

Customer Service
Maycor
240 Edwards Street, S.E.
Cleveland, TN 37311

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:

Maycor
Microwave Records
240 Edwards Street, S.E.
Cleveland, TN 37311

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.

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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 oven is specifically designed to heat or 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" on page 2.**
- **This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 21.**
- **For best operation, plug this appliance into its own electrical outlet, to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.**
- **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 your 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.**
 - 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.**

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

—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 page 18 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.

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, page 6). 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 on page 19, to maintain good venting and avoid grease fires.

SAVE THESE INSTRUCTIONS

Optional Accessory

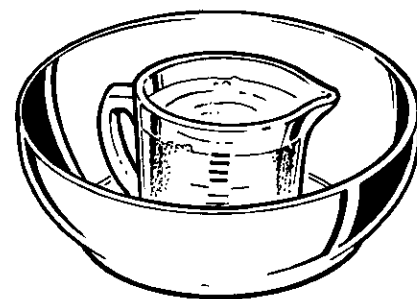
Available at extra cost from your Magic Chef supplier.

HMA11C Charcoal Filter Kit for non-vented installation.

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

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 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.

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 OFF/RESET 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 OFF/RESET pad.

"PROBE" Appears on the Display

- Probe has been forgotten when Roast Code or 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. DEFROST. Gentle thawing at automatic power level 3 (Low). (If desired, you may change power level after entering defrosting time.)

4. TEMP COOK. 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 OFF/RESET pad.

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

6. ROAST CODE. 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. 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. 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. OFF/RESET. When touched, it shuts off the oven and erases all settings (except time of day).

11. EXHAUST FAN. 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. COOK CODE CONTROL. Use this pad as a short-cut method for entering cooking time and power level.

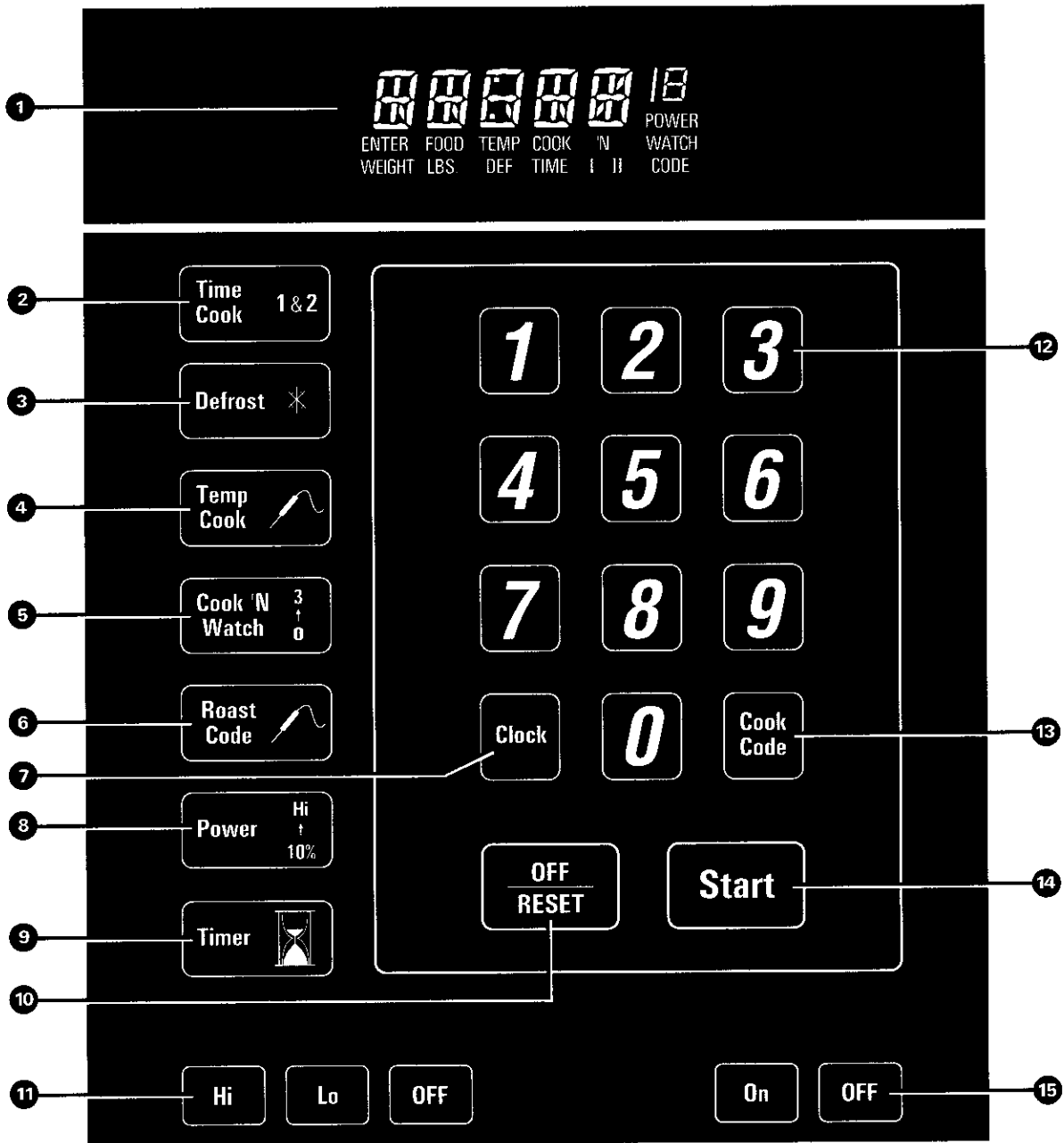
14. START. After all selections are made, touch this pad to start the oven.

15. LIGHT. 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.



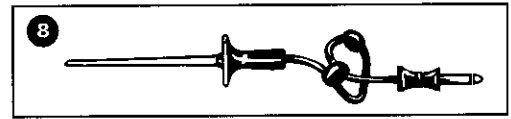
Your Touch Control Panel

Features of Your Microwave Oven

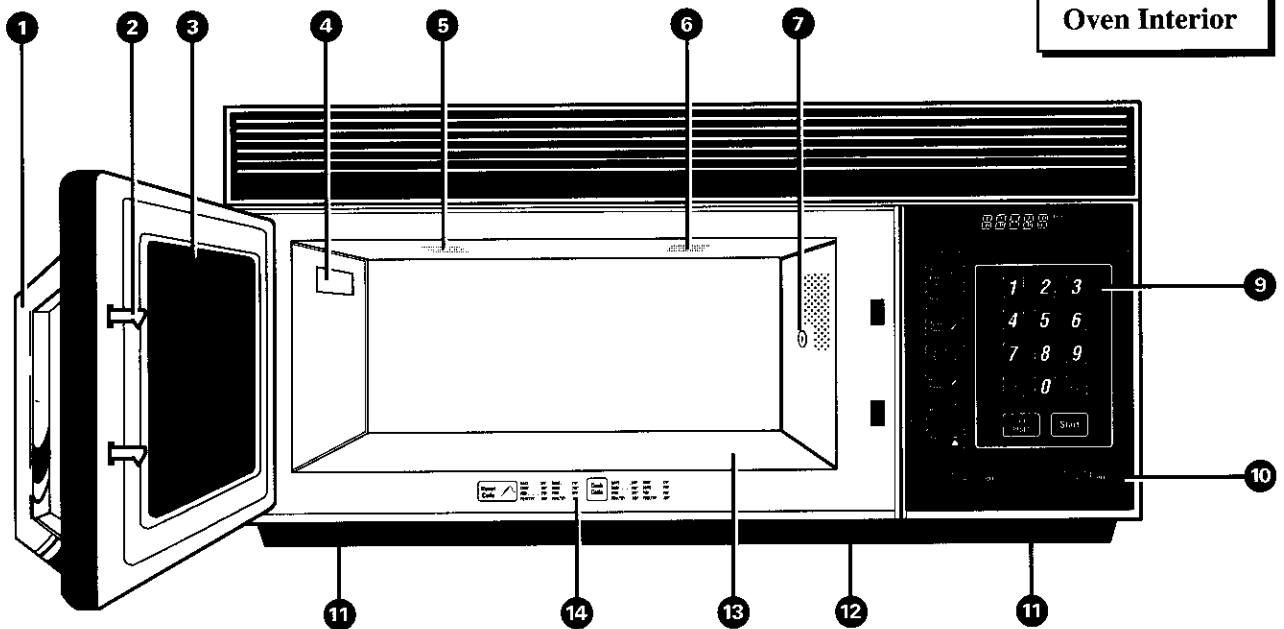
Cooking Complete Reminder

(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 OFF/RESET 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 Roast Code cooking.

8. Temperature Probe. Use with Temp Cook and Roast Code functions only.

9. Touch Control Panel and Digital Display.

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

11. Grease Filters.

12. Cooktop Light.

13. Oven Floor.

14. Cook Code Guide.

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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How to Use the Timer

The 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 Timer operates without microwave energy.

How to Time a 3-Minute Phone Call

1. Touch 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 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 DEFROST pad.

Step 3: Touch pads 1, 5, 0 and 0 for 15 minutes defrosting time. "15:00" appears on display. (Defrosting is automatically set on power level 3 but can be changed by touching the POWER pad and the desired power level.)



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

Step 5: Touch 1, 0, 0 and 0 to hold for ten 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?

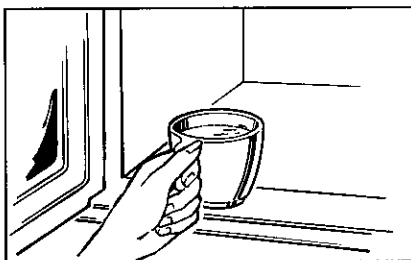
A. When instructions conflict, the oven carries out the last instruction. You may have set the oven to defrost for 4 minutes, hold for 2 minutes, and then defrost for 6 minutes. In this case, the oven would defrost for 6 minutes and hold for 2 minutes.

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 Microwaving Tips section). 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 pad.

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.

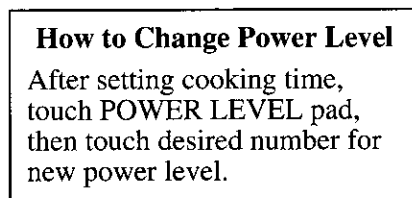


Step 2: Touch TIME COOK 1 & 2.

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: "POWER 10" is displayed and "COOK TIME I" counts down.

Step 8: At the end of "COOK TIME I," the second power level is displayed and "COOK TIME II" is shown counting down.

Step 9: When time is up, the oven signals and flashes "End." The oven, light and fan shut off.

Step 10: 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. After 4 seconds, "START" flashes on display.

Step 2: Touch START pad. "COOK 'N WATCH" and time, counting up to 3 minutes, are displayed. 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 OFF/RESET 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.



Defrost ❄️

Step 2: Touch the 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 pad, then touch desired number for new power level.



Start

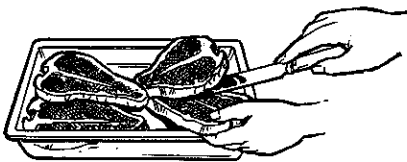
Step 4: Touch START. When cycle is completed, the oven signals and flashes "End," then automatically shuts off.

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

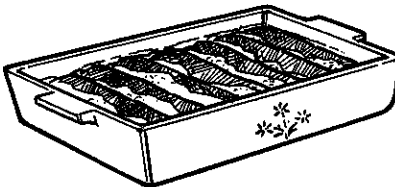
Step 6: When oven signals and flashes "End," open door, remove package and separate chops to finish defrosting.

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 COOK CODE Control

The COOK CODE control provides a shortcut code method for entering time and the power level on your microwave oven. COOK CODE codes 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 codes.

To understand the COOK CODE control codes, it is important to know what the numbers mean and what the sequence is. The first and second numbers, if setting a 3-digit code, indicate the amount of time you desire; the last control 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 COOK CODE control, and the highest power level is 10, which is represented by "0." When setting a 2-digit COOK CODE control entry, 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 codes are shown. It's also easy to make codes 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 codes 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 code. You cannot add seconds to the cycle time—

codes 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 code for the first part of the recipe, then after completion, set another code for that period of time and power level.

Remember that COOK CODE codes are for microwaving by time only. If you are microwaving by temperature, you must use the Temp Cook or Roast Code function.

When the oven completes the COOK CODE program, it automatically shuts off. It will then display "End" and beep once a minute until you either open the door or touch the OFF/RESET pad.

For Example:

COOK CODE 2-Digit		
5 0		
Time in Minutes		Power Level High (10)

COOK CODE 3-Digit			
1 2 5			
Time in Minutes		Power Level Med (5)	

How to Set COOK CODE Control

Programming your oven for COOK CODE control operation is easy. Follow these simple steps.



Step 1: Touch the COOK CODE pad.



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



Step 3: Touch the START pad.

COOK CODE Control Guide

Detach and Tape to Inside Cabinet Door or Other Prominent Place

The COOK CODE control 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.

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

To set codes for many other foods or recipes refer to page 12 in this Use and Care book. COOK CODE codes given are for minimum time. Check and add time if necessary to complete cooking.

FOOD	COOK CODE
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

FOOD	COOK CODE
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

Cut along dotted line

Cooking by Temperature

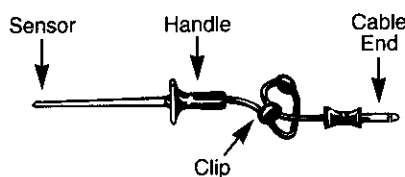
Internal temperature is the best test of doneness for many foods.

Use Temp Cook 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 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 OFF/RESET 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 the food; it must be used when using Temp Cook or Roast Code. 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 pad.

Step 3: Touch 1, 6 and 0 for 160°F.

Step 4: Touch POWER 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 OFF/RESET 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?

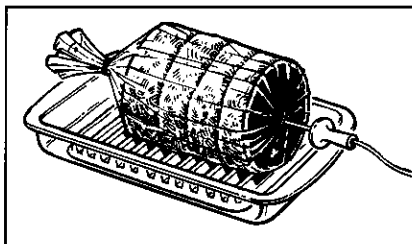
A. Yes. The temperature probe gives you the freedom to cook different portions of food at different temperatures to suit individual eating styles. Simply place probe in food and change temperature setting as needed.

Automatic Roasting

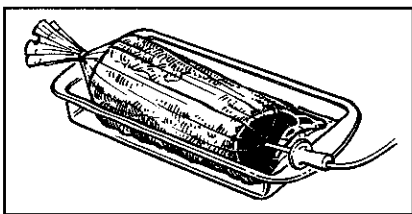
Roast Code uses the temperature probe to cook to the desired serving temperature. Unlike Temp Cook, which uses a single power level, Roast Code uses up to 3 power settings which automatically switch during roasting, thus providing even, tender cooking results without overcooking.

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.

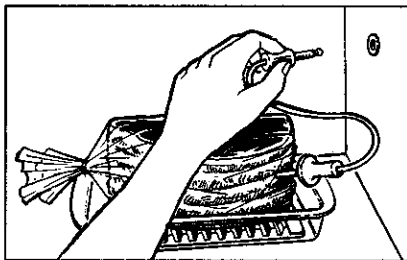
Preparing Roasts for Roasting



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.

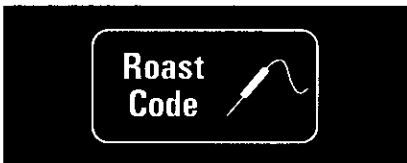


Place pork roast in cooking bag and place in microwave-safe dish.



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



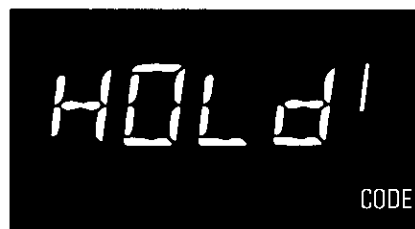
1. Touch ROAST CODE pad. "ROAST" appears on the display and "ENTER CODE" flashes. Touch number pad 1. "1" and the selected doneness code—in this case, "MED"—appear on the display. "CODE" flashes. After 4 seconds, "START" flashes on the display. Touch START. (See "Roast Code Guide" on the next page for complete list of recommended codes.)



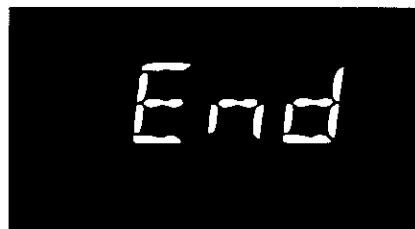
Note: By touching the ROAST CODE pad during cooking, the meat's internal temperature will be displayed. ("COOL" will be displayed until meat reaches 90°F.) When pad is released, doneness code reappears on the display.



2. When you select Roast Code 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.

Roast Code Guide

- Place meats in a cooking bag in microwave-safe dish. (Refer to package instructions for proper use of cooking bag.)
- Insert probe.

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	2	170°F.	15-17	5-10	WELL
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

*Meat cooked to a final temperature of 140°F. or less may still contain bacteria.
**Recommended standing time before serving.

Automatic Simmer Guide (Roast 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.

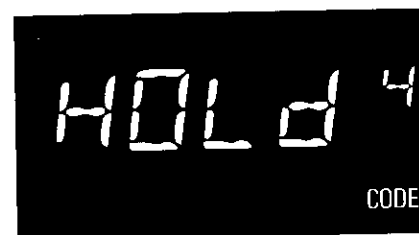
Automatic Simmer (Roast Code 4)

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 Roast Code.



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 OFF/RESET pad after cooking.

Care and Cleaning



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 or wash in dishwasher.

How to Clean the Outside

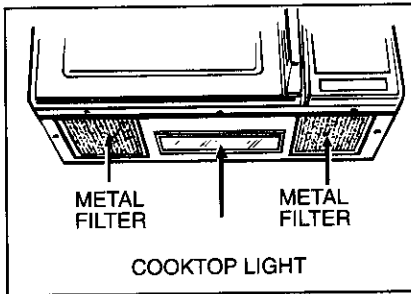
Case. Clean the outside of your oven with soap and a damp cloth, rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

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.

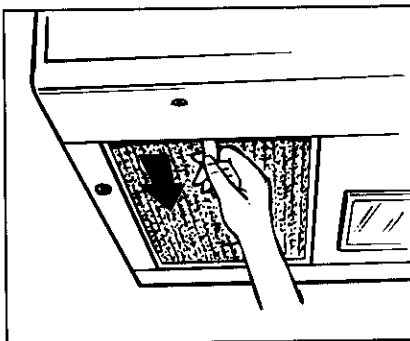
The Exhaust Feature



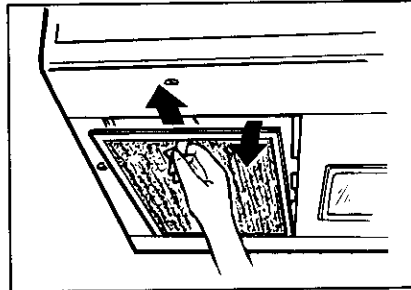
The exhaust hood feature on your microwave oven is equipped with two metal filters which collect grease. When the fan is operated, air is drawn up through the filters and, depending on your model, is either discharged through the provided venting to the outside or drawn through a charcoal filter and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

Reusable Grease Filters

The grease filters should be cleaned at least once a month. Never operate your hood without the filters in place. In situations where flaming might occur on surfaces below the hood, filter will retard entry of flames into the unit.



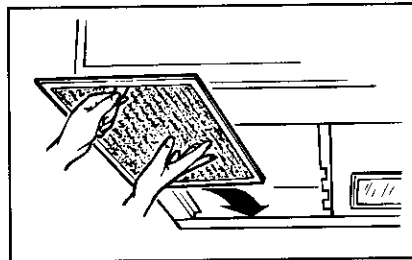
To remove grease filter, grasp the "finger hold" on the filter and slide to the rear.



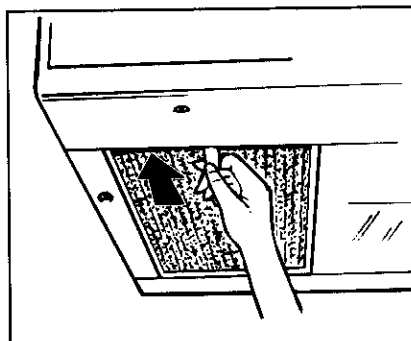
Then pull filter downward and to the front. The filter will drop out.

To clean 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.



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.

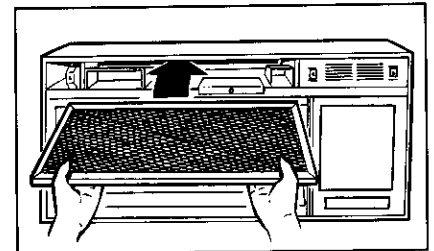
Charcoal Filter (on models so equipped)



Some models are not vented to the outdoors; they recirculate the air instead. These models are equipped with a disposable charcoal filter that helps remove smoke and odors caused by cooking on your range.

The disposable charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on hood usage). Order Kit No. HMA11C from your dealer. **DO NOT CLEAN THIS FILTER. DO NOT OPERATE YOUR HOOD WITHOUT ALL THREE FILTERS IN PLACE.**

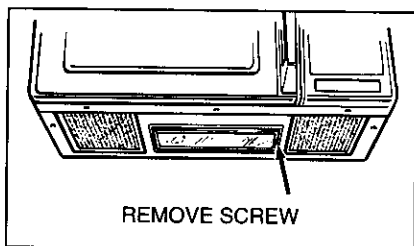
To remove the charcoal filter, disconnect power at main fuse or circuit breaker or pull plug. Remove the top grill by taking off 2 screws which hold it in place. Grasp filter and slide toward front of oven. It will slide right out.



To install a new filter, remove plastic and other outer wrapping from the new filter. Insert filter into top opening of oven as shown. It will rest at an angle on two side support tabs and in front of right rear tab. Replace grill and secure with 2 screws.

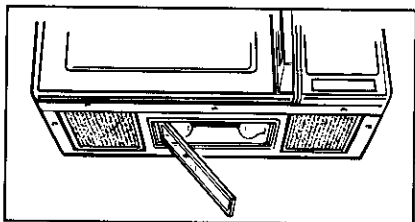
Light Bulb Replacement

Cooktop Light



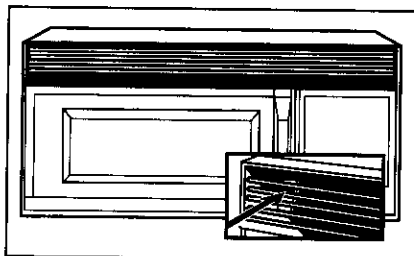
To replace cooktop light, first disconnect power at main fuse or circuit breaker panel or pull plug.

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

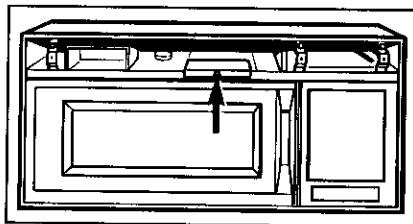


Be sure bulbs to be replaced are cool before removing. Break the adhesive seal by gently unscrewing the bulbs. Replace with 40-watt incandescent bulbs available from your supplier. High intensity 40-watt bulbs, which are available in supermarkets and hardware stores, may also be used for replacements.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

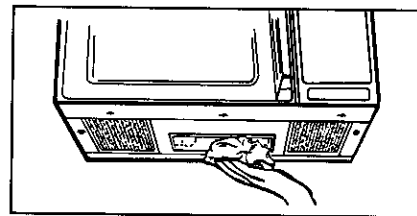
Oven Light



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.



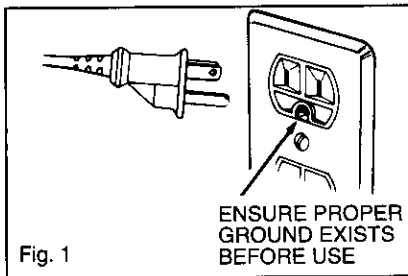
Clean off the grease and dust on hood surfaces often. Use a solution of warm water and detergent. About 1 tablespoon of ammonia may be added to the water. Take care not to touch the filters and enamel surfaces with this solution; ammonia will darken metal.

GROUNDING INSTRUCTIONS

(cabinet-mounted models only)

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.

The Problem Solver

To save time and money—before you request service, check 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.

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.

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 OFF/RESET pad not touched to cancel it. • Make sure you have entered cooking time after touching TIME COOK 1 & 2 pad. • OFF/RESET pad was touched accidentally. Reset cooking program and touch START pad. • Make sure you have entered a temperature after touching TEMP COOK pad. • Make sure you entered a code number after touching ROAST CODE or COOK CODE 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 or Roast Code 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 or Roast Code function.

If You Need Service

Maycor has a nationwide network of service people. For the nearest service outlet, contact the dealer or consult the telephone directory Yellow Pages under "Microwaves."

For additional information about your microwave oven, write to Maycor. Be sure to include the model and serial numbers shown on the serial plate on the front of the oven.

If you are dissatisfied with the service you received, here are three steps you should follow:

First, contact the people who serviced your appliance. Explain why you are dissatisfied. In most cases, this will solve the problem.

Next, if you are still dissatisfied, write all the details—including your phone number—to:

Maycor
Service Department
240 Edwards Street, S.E.
Cleveland, TN 37311

Finally, if your problem is still not resolved, write:

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

This panel, known as MACAP, is a group of independent consumer experts under the sponsorship of several industry associations. Its purpose is to study practices and advise the industry of ways to improve customer service. Because MACAP is free of industry control and influence, it is able to make impartial recommendations and consider each case individually.