

INDEX

Answers to Questions	18	Safety	
Care and Cleaning	19-21	Grounding	6
Replacing Light Bulbs	20-21	Important Safety Instructions	
Oven Operation		and Registration	2-5
Adding or Subtracting Cook Time	12	Interference Note	6
Auto Cook	12	Precautions to Avoid	
Auto Defrost	14-16	Possible Exposure	
Cook Time	10	to Excessive Microwave Energy	3
Keep Warm	13	Service Information	22-23
Metal Rack	13	Warranty	24
Memories	11		
Oven Controls	7-9		
Popcorn	12		
Power	11		
Quick Minute	13		
Reheat Cooking Guide	17		
Time of Day Clock	10		
Timer	10		

YOU MUST REGISTER YOUR MICROWAVE OVEN

The Federal Government requires that records be filed on the location of all microwave ovens. A registration card, packed inside this oven, is used to track the location of our microwave ovens. Please fill in the registration card now and mail to us. If you move, register your new address by writing to us at the address below. If you bought this microwave oven from a previous owner, please establish your ownership by writing to:

**Maytag Customer Service
Warranty Administration
P.O. Box 4970
Cleveland, TN 37320-4970**

Include the Model Number and Serial Number in all correspondence. These numbers are found on the rating plate which is located on the oven front frame behind the door. Write the information here for handy reference.

DATE PURCHASED

MODEL NUMBER

SERIAL NUMBER

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.
- e. Do not operate the microwave oven if the door window is broken. The microwave oven should be checked for microwave leakage by qualified service personnel after a repair is made.
- f. Do not operate the microwave oven with the outer cabinet removed.

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found above.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on Page 6.
4. Install or locate this appliance in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars - may explode and should not be heated in this oven. In rare instances, poached eggs have been known to explode. Cover poached eggs and allow a standing time of one minute before cutting into them.
6. 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. "Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced, or vented.
7. Do not heat, store or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

IMPORTANT SAFETY INSTRUCTIONS

8. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial, laboratory, or commercial use. It is intended for home use only. Do not use for drying clothes, linens, newspaper, or similar non-food type items.
9. As with any appliance, close supervision is necessary when used by children.
10. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
11. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
12. Do not cover or block any openings on the appliance.
13. Do not use outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
14. Do not immerse cord or plug in water.
15. Keep cord away from heated surfaces.
16. Do not let cord hang over edge of table or counter.
17. 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.
18. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking. Avoid using recycled paper products. Do not use newspaper or other printed paper in the oven. Such products sometimes contain impurities which could ignite.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the oven for storage.
 - e. Do not pop popcorn except in a microwave approved popcorn popper or in a commercial package recommended especially for microwave ovens.
19. Do not operate the oven when empty.
20. Do not lean on the oven door. The door is designed to close tightly and seal properly for safe operation. Leaning on the door may warp or break the hinges.
21. To avoid exposure to dangerous high voltage, **DO NOT REMOVE THE OUTER CASE.**
22. Do not store metal oven rack in oven. Use the rack only when cooking more than one dish. Do not use microwave browning dish on the shelf; the shelf could overheat.
23. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated, splash out with a loud noise. For best results, stir the liquid several times before heating. Always stir liquids several times between reheatings.
24. Read and follow specific microwave oven preparation instructions on food packages or containers (especially baby food). Above all, this is a cooking appliance designed to prepare food.
25. Use only cooking utensils and accessories made for use in the microwave and specifically described in this manual or cookbook.
26. Microwave oven manufacturers do not recommend deep fat frying or frying in a microwave oven. Hot oil can damage oven parts and utensils and even result in skin burns.

IMPORTANT SAFETY INSTRUCTIONS

27. Plastic wrap: Use only those types designed for microwave oven use and avoid forming an air-tight seal. Fold back a small corner or cut a small slit to allow steam to escape.
28. Stay near the appliance while it is in use and check cooking progress frequently. Leaving the appliance unattended may result in overcooked food and possibly a fire in your oven.
29. Do not store the temperature probe in the oven.
30. Use metal only as directed in the cookbook. TV dinners may be microwaved in foil trays less than 3/4" deep; remove top foil cover and return tray to box. When using metal in microwave oven, keep metal (other than metal shelf) at least 1-inch away from sides of oven.
31. Do not defrost frozen beverages in narrow necked bottles.
32. Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.
33. Do not try to melt paraffin wax in the oven. Paraffin wax will not melt in a microwave oven because it allows microwaves to pass through it.
34. This appliance is suitable for use above both gas and electric cooking appliances 36" or less.

SAVE THESE INSTRUCTIONS SAFETY PRECAUTIONS FOR EXHAUST FAN

In addition to starting by touching the fan switch, the exhaust fan may start automatically if excessive temperatures occur around the microwave oven. This may occur with high temperature frying or long term cooking on the cooktop surface below the hood or during broiling or the pyrolytic (self) cleaning of a range.

This automatic exhaust fan feature is designed to prevent damage from overheating of the oven parts. The exhaust fan may stay on as long as 30 minutes to cool the oven. The cooling time will depend on removal of the heat source. Pushing the fan switch will not turn the fan off.

Because of the automatic exhaust fan feature, the following cautions must be observed:

1. DO NOT leave the area when using your cooktop at a high setting. Accidental fires from boilover or spattering on the surface unit could spread, especially if the exhaust fan is operating.
2. DO NOT allow grease and soil to build up in the exhaust filter. Exhaust fan efficiency will decrease and fire may result. Clean frequently following the filter cleaning instructions.
3. DO NOT flame foods when operating the exhaust fan. The fan, if operating, may spread the flame and cause personal injury or property damage.
4. In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid.
5. Use care when cleaning the vent hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
6. Do not change the cooktop or oven lights without turning the power off at the main power supply. Electrical shock may result.

INSTALLATION

GROUNDING INSTRUCTIONS

This appliance **must** be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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

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

- 1) If it is absolutely necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3 slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance, or,
- 2) Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

INTERFERENCE NOTE

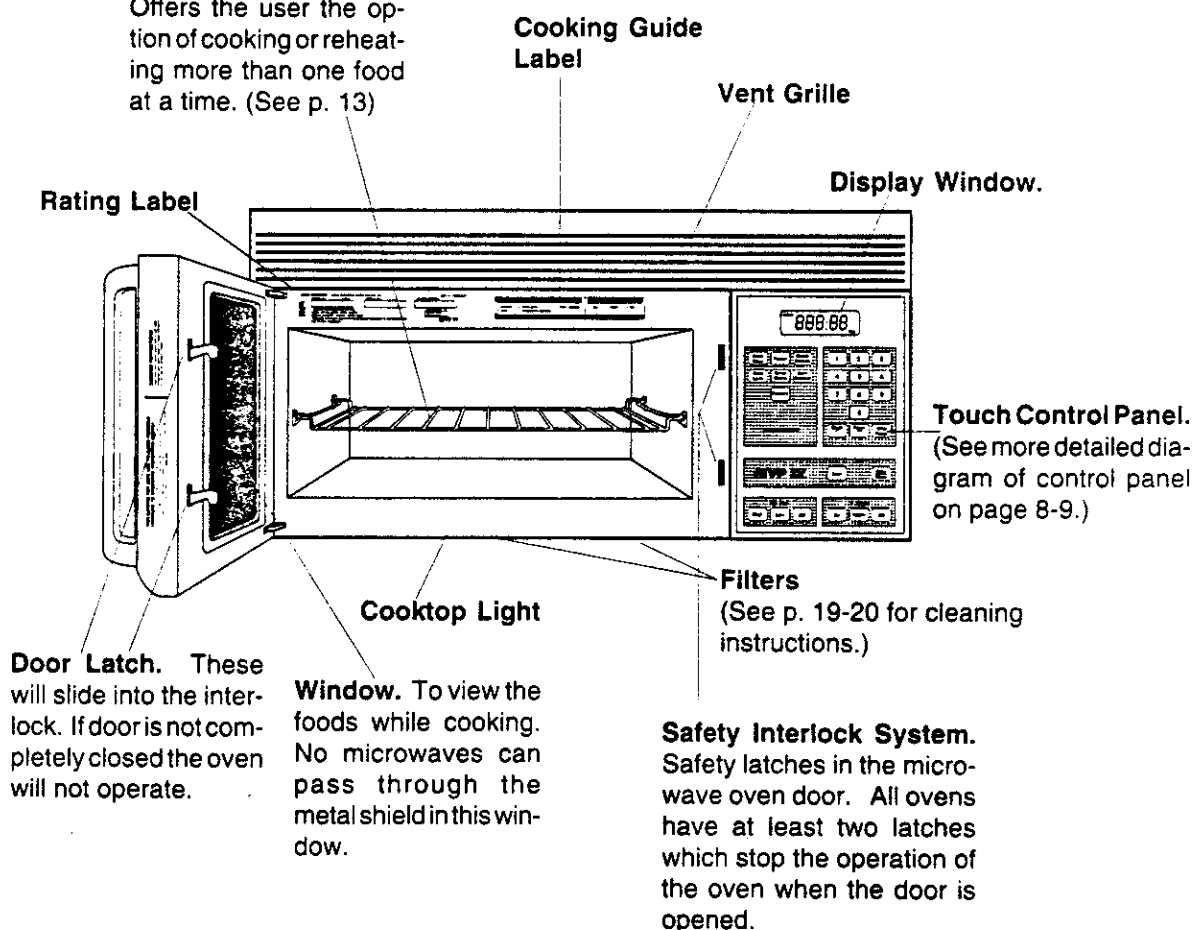
Microwave ovens generate radio frequency energy during operation, and if not installed properly may cause interference to radio and television reception. You can determine if this unit is causing interference by turning it on and off while the interference is occurring. If interference occurs it may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

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

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

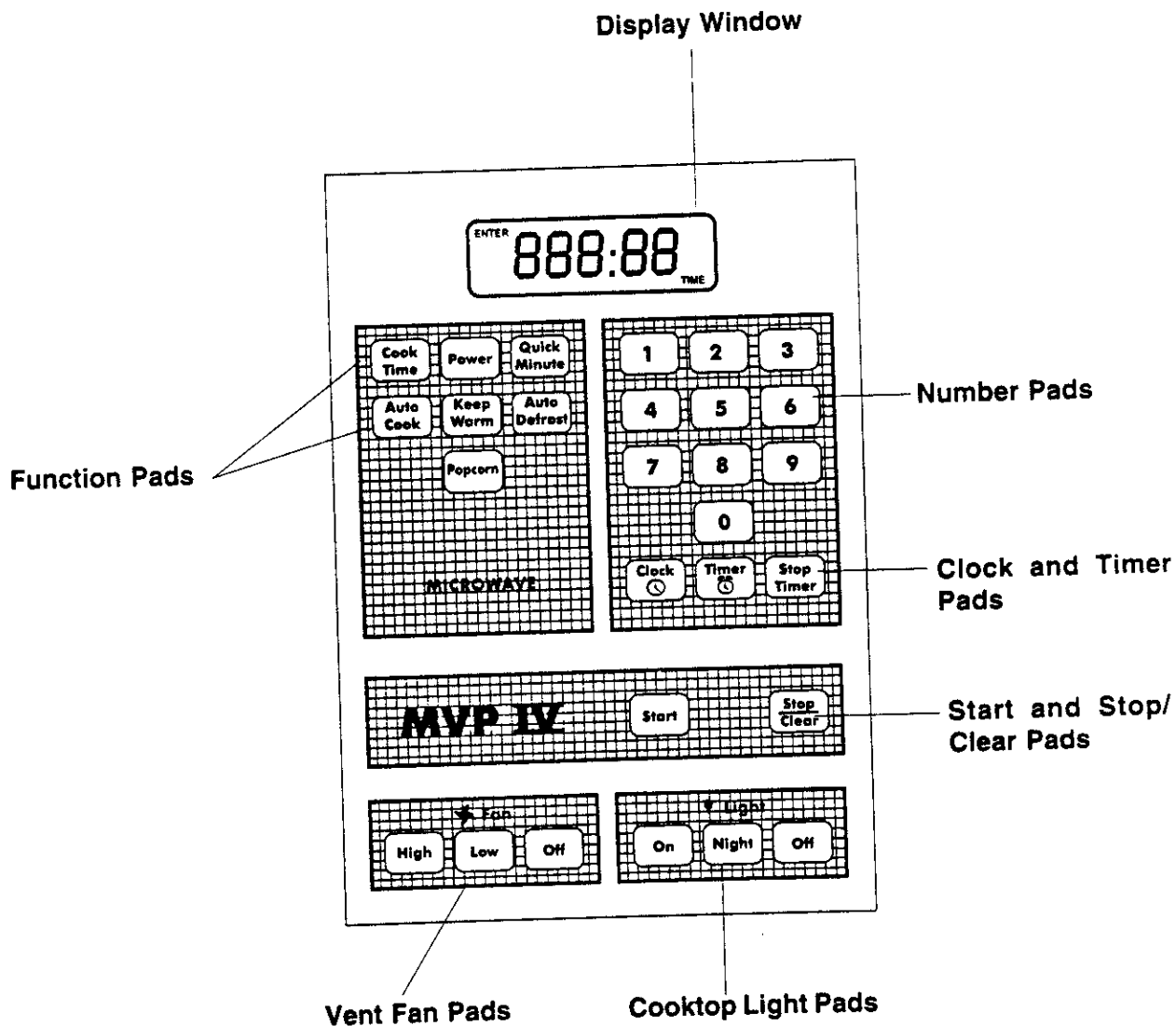
OVEN OPERATION

Optional Two Position Metal Rack. Accessory Part # 120011464 used to give the microwave oven cooking flexibility. Offers the user the option of cooking or reheating more than one food at a time. (See p. 13)



NOTE FOR NONVENTED INSTALLATION ONLY: Use Charcoal Filter Kit (Part # 57001078) available from your Maytag Customer Service Parts Distributor.

TOUCH CONTROL PANEL



DISPLAY WINDOW

The Display includes a clock and indicators to tell you time of day, cooking time settings and cooking functions selected.

FUNCTION PADS

Cook Time

Use for time cooking. (See p.10)

Power

Use to set or check power level setting. (See p. 11)

Quick Minute

Use to quickly add 1 minute at 100% cooking power. (See p. 13)

Auto Cook

Use to cook commonly prepared items with preprogrammed times and power levels. (See Cooking Guide Label and p. 12)

Keep Warm

Use to keep hot, cooked foods safely warm for up to 99 min. 99 sec. (See p. 13)

Auto Defrost

Use to defrost food by weight. (See p. 14-16)

Popcorn

Use for prepackaged microwave popcorn weighing 1.75 - 3.5 oz. (See p. 12)

NUMBER PADS

Touch number pads to enter cooking time, temperature, power level, quantities, weights or food categories.

CLOCK PAD

Use to set the correct time of day. (See p. 10)

TIMER PADS

Timer

Use to set the minute timer. (See p. 10)

Stop Timer

Use to cancel the minute timer. (See p. 10)

START PAD

Use to start the oven. If you open the door after the oven begins to cook, retouch the **Start Pad**. (See p. 10)

STOP/CLEAR PAD

Use to erase an incorrect command, cancel a program during cooking, or clear the Display.

VENT FAN PADS

High, Low, Off

Use to set the fan speed.

COOKTOP LIGHT PADS

On, Night, Off

Use for cooktop light, night light, or turn off the lights.

AUDIBLE SIGNALS

Audible signals are available to guide you when setting and using your oven:

- A **programming tone** will sound each time you touch a pad.
- **One tone** signals the end of a Timer countdown.
- **Four tones** signal the end of a cooking cycle.
- **Two tones** sound once every minute after an End-of-Cooking signal as a reminder if food has not been removed from the oven.
- **Three tones** sound if you have made an incorrect entry.

TIME OF DAY CLOCK

- After plugging in the oven or after a power outage, the Display will flash "888:88". Set clock using the instructions below.
- Time of Day clock is a 12 hour clock.
- You can only set the clock if the oven is not cooking food. If set, the time of day will always be displayed when no other cooking function is being used.

BASIC INSTRUCTIONS

1. Touch **Clock Pad**. Indicator words "ENTER CLOCK TIME" will appear in the display.
2. Set the time of day by touching the appropriate numbers.
3. Touch **Clock Pad** or **Start Pad**.

TIMER

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

BASIC INSTRUCTIONS

1. Touch the **Timer Pad**. Indicator words "enter Timer Time" will appear in the display.
2. Enter desired time.
3. Push **Start Pad** or **Timer Set Pad**.

- One tone signals the end of a timing operation.
- To stop timer once it has started, touch **StopTimer Pad**.
- The timer can be set while cooking. The time in the display is for what is cooking in the oven.

COOK TIME PAD

Consult your cookbook for the approximate cooking time for each recipe. Start with the shortest recommended time and add more as needed. Check the food as it cooks. The oven door can be opened any time during operation; the oven will automatically stop cooking and maintain the time setting for up to 1 minute until the door is closed and the **Start Pad** is touched. Remember, the cookbook is only a guide. Starting temperatures and density of the food can vary the cooking time required.

BASIC INSTRUCTIONS

1. Touch **Cook Time Pad**.
2. Enter cooking time.*
3. Touch the **Start Pad**.

*Note: Full power cooking is automatic. If you wish to use a different power level follow the instructions on p.11.

Example: To heat a cup of coffee for 1 1/2 minutes, touch the **Cook Time Pad**. Then, touch the numbers 1, 3, 0. Then touch the **Start Pad**. The time you select will appear in the Display Window. The oven blower will come on and the oven will begin cooking. Time count down will begin. When the time is up, the microwave oven will beep four times; "End" appears in the display; and oven will stop cooking automatically. Time of day reappears in the display when the door is opened or **Stop/Clear Pad** is touched.

POWER PAD

As with conventional cooking methods, your microwave oven gives you the flexibility of choosing the cooking speed (power level) you need for each type of food.

BASIC INSTRUCTIONS

1. Touch **Cook Time Pad**.
2. Enter cooking time.
3. Touch the **Power Pad**.
4. Enter power level.*
5. Touch the **Start Pad**.

*See Power Level Guide.

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

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

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

TO CHECK OR CHANGE POWER WHILE COOKING

To Check Power Setting:

1. Touch **Power Pad**.

To Change Power Setting

1. Touch **Power Pad**.
2. Enter new power setting by touching **Number Pad**. To return to full power, touch **Power Pad** twice.
3. Touch **Start Pad**.

MEMORIES

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

BASIC INSTRUCTIONS

1. Touch **Cook Time Pad**.
2. Enter cooking time.
3. Touch **Power Pad**.*
4. Enter power level.
5. Touch **Cook Time Pad**. "Mem" appears in Display.
6. Enter cooking time.
7. Touch **Power Pad****.
8. Enter power level.
9. Touch **Start Pad**.

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

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

Note: Two beeps signal a change from stage 1 to stage 2. During the second stage, a "2" will appear in the Display. Four beeps signal the end of both stages.

To Cancel Memories

1. Touch **Stop/Clear Pad**.

Note: DO NOT touch the **Stop/Clear Pad** unless all memories are to be cancelled.

AUTO COOK PAD

Cooking with **Auto Cook** allows you to cook common microwave-prepared foods without needing to program times and power levels. Auto Cook has preset times and power levels for five major food categories: casseroles, baked potatoes, baked goods; fresh/canned vegetables; and frozen vegetables.

BASIC INSTRUCTIONS

1. Touch **Auto Cook Pad**
2. **Select Category.**
3. **Enter amount/number of servings.**
4. **Touch Start Pad.**

***Note:** See chart below or the Cooking Guide Label on the frame behind the door.

Example: If you want to heat two baked potatoes, you would touch **Auto Cook Pad**; 2 (potatoes); 2 (2 servings), **Start Pad**.

When the oven starts, the display immediately changes to the correct cooking time.

AUTO COOK CHART

Category	Food Item	No. of Servings/Items You Can Cook
1	Casserole	1-2
2	Baked Potatoes	1-4
3	Baked Goods	1-2
4	Fresh/Canned Vegetables	1-4
5	Frozen Vegetables	1-4

POPCORN PAD

The Popcorn option lets you pop commercially packaged microwave popcorn by touching just one pad. The **Popcorn Pad** has been preset for either 1.75 oz. package or 3.5 oz. package. Carefully follow the package directions. Do not leave microwave oven unattended while popping popcorn.

BASIC INSTRUCTIONS

1. Touch the **Popcorn Pad** once for 3.5 oz. package or
2. Touch the **Popcorn Pad** twice for 1.75 oz. package.

The Display will alternate between "Pop-", "Corn", and "time remaining".

Popcorn Tips

- Cooking performance may vary with brand. Try several brands to decide which gives you the best popping results. For best results, use fresh bags of popcorn.
- Do not try to repop unpopped kernels and do not reuse popcorn bags. Fire may result.
- Pop only one package at a time.
- If you are using a microwave popcorn popper, follow manufacturer's instructions.
- If you want to change the heating time after choosing Popcorn, see "Add or Subtracting Cook Time" below.

ADDING OR SUBTRACTING COOK TIME

If a preset cook time is too long or too short, you can increase or decrease the cook time by 10% after choosing the function.

BASIC INSTRUCTIONS

1. Touch function pad: **Auto Cook Pad** or **Popcorn Pad.**
2. Adjust time.
 - a) **Increase Time** - Touch the number "9" pad; or
 - b) **Decrease Time** - Touch the number "7" pad; or
 - c) **Return to Original Time** - Touch the number "8" pad.
3. Touch the **Start Pad.**

Note: You can only increase or decrease the cook time before touching the **Start Pad** or before the oven automatically starts (for example, **Popcorn Pad**).

QUICK MINUTE PAD

The **Quick Minute Pad** provides a convenient way to extend cooking in multiples of 1 minute. It will add 1 minute to the time shown each time the pad is touched, for up to 99 minutes.

NOTE:

- If you add a minute during cooking, the oven will cook at the currently selected Power Level.
- If you add a minute after cooking has ended, the oven will cook on Hi power for one minute.
- You cannot use Quick Minute with the following options: Popcorn, Auto Cook, or Auto Defrost.

KEEP WARM

You can safely keep hot, cooked food warm in your microwave oven for up to 99 minutes, 99 seconds. You can use the Keep Warm feature by itself or to automatically follow a cooking cycle.

BASIC INSTRUCTIONS

1. Touch the **Keep Warm Pad**.
2. Touch the **Start Pad**.

Note: If you want Keep Warm to follow a cooking cycle, simply touch the **Keep Warm Pad** before you touch the **Start Pad**.

Keep Warm Tips

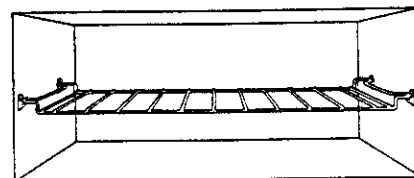
- Opening the oven door cancels the Keep Warm option.
- Food cooked covered should be covered during Keep Warm.
- Pastry items (pies, turnovers, etc.) should be uncovered during Keep Warm.
- Complete meals kept warm on a dinner place should be covered during Keep Warm.

OPTIONAL METAL COOK RACK

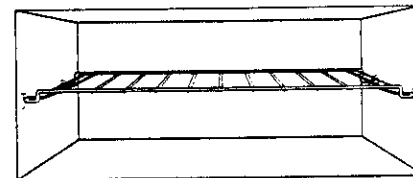
(Part # 12001164)

The two position Metal Cooking Rack gives you extra space when cooking in more than one container at the same time. The metal rack can be turned upside-down to help fit taller containers on the bottom of the oven.

Inserting the Rack



Lower Position



Upper Position

- Insert the rack securely into the four rack supports on the side walls of the oven.
- Turn the rack upside-down when using taller containers on the bottom of the oven.

Metal Cooking Rack Tips

- Use hot pads when removing rack from oven after cooking to prevent burns.
- Do not store the metal rack in the oven. Arcing and damage to the oven can result if someone accidentally starts the oven.
- Do not operate the oven with the metal rack stored on the floor of the oven. Damage to the interior finish will result.
- Do not use rack with browning dish.
- Do not let food container on rack touch the top or sides of the oven.
- Do not cook foods directly on the rack without putting them in containers first.
- Do not use metal container on the metal rack.

AUTO DEFROST

With the Auto Defrost Feature, the oven automatically sets the defrosting time and power levels for you. You enter the code for either meat, poultry, or fish and then the weight.

BASIC INSTRUCTIONS

1. Touch **Auto Defrost Pad**.
2. Enter category: 1-meat, 2-poultry or 3-fish.
3. Enter weight.* The correct defrost time is automatically calculated and appears in the display.
4. Touch **Start Pad**.

*See conversion chart.

Example: To defrost 2 1/2 lbs. ground beef, you would touch **Auto Defrost Pad**; then 1 for meat, then 2, 5; then **Start Pad**.

After half of the defrost time is over, the Display will prompt "Turn Over" for you to turn over the food while the oven continues to defrost. Open the door, turn over the food, and shield any warm areas. Then, place food back in the oven and touch the **Start Pad**. At the end of the defrost time, "End" will appear in the Display.

Note: If you do not open the door within two minutes of seeing the "Turn Over" prompt, the Display will resume the countdown.

Conversion Chart

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

Ounces	Pounds
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

Tips

1. Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Place food on a microwave-safe rack in a dish. During defrost, juices accumulate in dish and may become hot enough to cook the food. Elevating meat off the dish will prevent the bottom-side from beginning to cook.
2. Begin defrosting whole poultry breast-side-up. Begin defrosting roasts fat-side-down.
3. Auto Defrost is programmed for specific weights. Defrost results will be affected if you enter an incorrect weight.
4. Auto Defrost is programmed for frozen food at 0°F. If food is stored at a higher temperature, expect shorter defrost times.
5. The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.

6. During defrost, the oven will prompt you to turn the food over. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrost results. Then, close oven door, press **Start/Stop Pad** to complete defrosting.

A) Turn Over

Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops.

B) Rearrange

Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef.

C) Shield

Use small strips of aluminum foil to protect thin areas, edges or unevenly shaped foods such as chicken wings. Do not allow foil to come within 1-inch of oven walls or door to prevent arcing.

D) Remove

To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for foods weighing less than 3-lbs.

7. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected.

AUTO DEFROST CHART

MEAT SETTING - CATEGORY 1

FOOD	AT PAUSE	SPECIAL INSTRUCTIONS
Beef		Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of a defrost cycle.
Ground Beef, Bulk	Remove thawed portions with fork. Turn over. Return remaining meat to oven.	Do not defrost less than 1/4 lb. Freeze in doughnut shape.
Ground Beef, Patties	Separate and rearrange.	Do not defrost less than two 4 oz. patties. Depress center when freezing.
Steak	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Stew Beef	Remove thawed portions with fork. Separate remainder. Return remainder to oven.	Place in a microwavable baking dish.
Roast	Turn over. Cover warm areas with aluminum foil.	Place in a microwavable roasting rack.
Pork		
Chops (1/2" Thick)	Separate and rearrange.	Place on a microwavable roasting rack.
Hot Dogs	Separate and rearrange.	Place on a microwavable roasting rack.
Sausage, Links	Separate and rearrange.	Place on a microwavable roasting rack.
Sausage, Bulk	Remove thawed portions with fork. Turn over. Return remainder to oven.	Place in a microwavable baking dish.
Loin Roast, Boneless	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.

AUTO DEFROST CHART

POULTRY SETTING - CATEGORY 2

FOOD	AT PAUSE	SPECIAL INSTRUCTIONS
Chicken Whole (up to 9½ lbs)	Turn over (finish defrosting breast-side down). Cover warm areas with aluminum foil.	Place chicken breast-side up on a microwavable roasting rack. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted.
Cut Up	Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
Cornish Hens Whole	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
Turkey Breast (under 6 lbs)	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.

FISH SETTING - CATEGORY 3

FOOD	AT PAUSE	SPECIAL INSTRUCTIONS
Fish Fillets	Turn over. Separate fillets when partially thawed.	Place in a microwavable baking dish. Carefully separate fillets under cold water.
Steaks	Separate and rearrange.	Place in a microwavable baking dish. Run cold water over to finish defrosting.
Whole	Turn over.	Place in a microwavable baking dish. Cover head and tail with foil; do not let foil touch sides of microwave oven. Finish defrosting by immersing in cold water.
Shell Fish	Separate and rearrange.	Place in a microwavable baking dish.

REHEATING COOKING GUIDE CHART

ITEM	TEMP	TIME/POWER	PROCEDURE
Meat (chicken pieces, chops, hamburgers, meat loaf slices) 1 serving 2 servings	Refrigerated Refrigerated	1-2 min at 70% 2½-4½ min at 70%	Cover loosely.
Meat Slices (beef, ham, pork, turkey) 1 or more servings	Room Temp. Refrigerated	45 sec-1 min per serving at 50% 1-3 min per serving at 50%	Cover with gravy or wax paper. Check after 30 sec per serving.
Stirrable Casseroles and Main Dishes 1 serving 2 servings 4-6 servings	Refrigerated Refrigerated Refrigerated	2-4 min at 100% 4-6 min at 100% 6-8 min at 100%	Cover. Stir after half the time.
Nonstirrable Casse-roles and Main Dishes 1 serving 2 servings 4-6 servings	Refrigerated Refrigerated Refrigerated	5-8 min at 50% 9-12 min at 50% 13-16 min at 50%	Cover with wax paper.
Pizza 1 slice 1 slice 2 slices 2 slices	Room Temp. Refrigerated Room Temp. Refrigerated	15-25 sec at 100% 30-40 sec at 100% 30-40 sec at 100% 45-55 sec at 100%	Place on paper towel.
Vegetables 1 serving 2 servings	Refrigerated Refrigerated	¾-1½ min at 100% 1½-2½ min at 100%	Cover. Stir after half the time.
Baked Potato 1 2	Refrigerated Refrigerated	1-2 min at 50% 2-3 min at 50%	Cut potato lengthwise and then several times crosswise. Cover with wax paper.
Breads (Dinner or breakfast roll) 1 roll 2 rolls 4 rolls	Room Temp. Room Temp. Room Temp.	8-12 sec at 50% 11-15 sec at 100% 18-22 sec at 100%	Wrap single roll, bagel or muffin in paper towel. To reheat several, line plate with paper towel. Cover with another paper towel.
Pie Whole 1 slice	Refrigerated Refrigerated	5-7 min at 70% 30 sec at 100%	

ANSWERS TO QUESTIONS ABOUT YOUR MICROWAVE OVEN

- Q. Can I use a rack in my microwave oven so that I may reheat or cook on two levels at a time?**
- A. You can use a rack only if rack is supplied with your microwave oven. Use of any rack not supplied with the microwave oven can result in poor cooking performance and/or arcing.
- Q. Can I use either metal or aluminum pans in my microwave oven?**
- A. Useable metal includes aluminum foil for shielding (use small, flat pieces), small skewers and shallow foil trays (if tray is $\frac{3}{4}$ inch deep and filled with food to absorb microwave energy). Never allow metal to touch walls or door.
- Q. Sometimes the door of my microwave oven appears wavy. Is this normal?**
- A. This appearance is normal and does not affect the operation of your oven.
- Q. What are the humming noises that I hear when my microwave oven is operating?**
- A. You hear the sound of the transformer when the magnetron tube cycles on.
- Q. Why does the dish become hot when I microwave food in it? I thought that this should not happen.**
- A. As the food becomes hot it will conduct the heat to the dish. Be prepared to use hot pads to remove food after cooking.
- Q. What does "standing time" mean?**
- A. "Standing time" means that food should be taken out of the oven and covered for additional time after cooking. This process allows the cooking to finish, saves energy and frees the oven for another purpose.
- Q. Can I pop popcorn in my microwave oven? How do I get the best results?**
- A. Yes. Pop packaged microwave popcorn following manufacturer's guidelines or use the preprogrammed **Popcorn Pad**. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every one or two seconds. Do not try to repop unpopped kernels. You can also use special microwave poppers. When using a popper, be sure to follow manufacturer's directions. Do not pop popcorn in glass utensils.
- Q. Why does steam come out of the air exhaust vent?**
- A. Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the top vent.

CARE AND CLEANING

CLEANING THE MICROWAVE OVEN

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

Some liquid cleansers can remove the shiny surface on plastic or vinyl. Therefore, never spray or pour liquid cleansers directly onto a surface. Spray or pour cleanser onto a cloth or sponge and then clean.

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

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

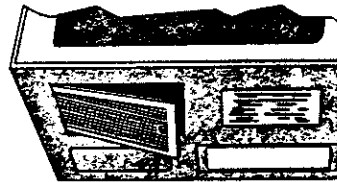
CLEANING THE OVEN RACK

Wash the oven rack with a mild soap and a soft or nylon scrub brush. Be sure to dry completely after washing. Do not use abrasive scrubbers or cleansers to clean rack.

CLEANING THE ALUMINUM EXHAUST FILTER

The aluminum mesh exhaust filter should be removed and cleaned frequently, at least once a month. Disconnect power to the oven at the circuit breaker panel or by unplugging.

1. Remove grease filter, slide each filter to the side. Pull filters downward and push to the other side. The filter will drop out.



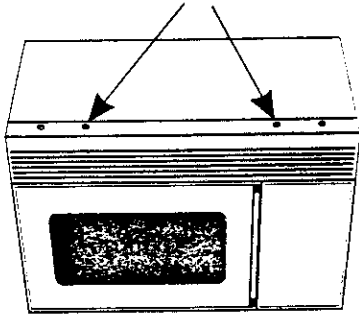
2. Soak filters in a sink filled with hot sudsy water. Do NOT use ammonia or clean in a dishwasher. The ammonia or dishwasher detergent can darken the aluminum.
3. Agitate and scrub the filter to remove the embedded dirt.
4. Rinse thoroughly and dry.
5. To replace grease filter, slide filter in the frame slot on one side of the opening. Push filter upward and push to the other side to lock into place.

Note: Do NOT operate the hood without the filters in place.

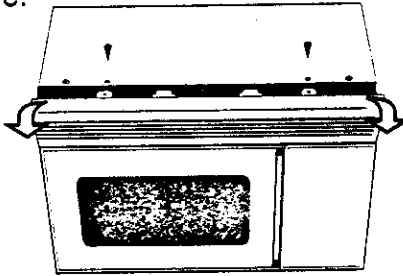
REPLACING THE CHARCOAL FILTER

If your microwave hood is installed to recirculate air, the charcoal filter (Part #57001078) should be replaced every 6 - 12 months. The charcoal filter cannot be cleaned. Disconnect power to the oven at the circuit breaker panel or by unplugging.

1. Remove the vent cover mounting screws.

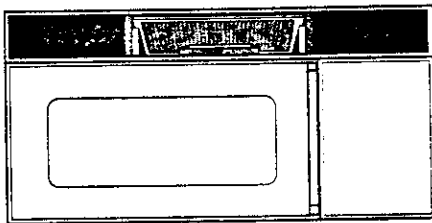


2. Tip the cover forward, then lift out to remove.



3. Lift the back of the charcoal filter. Slide the filter straight out.

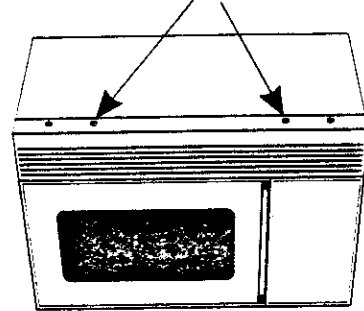
4. Slide a new charcoal filter into place. The filter should rest at the angle shown.



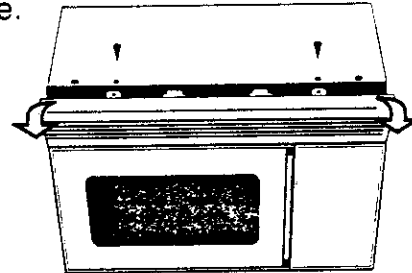
5. Slide the bottom of the vent cover into place. Push the top until it snaps into place. Then replace the mounting screws. Note: Do NOT operate the hood without the filters in place.

REPLACING THE OVEN INTERIOR LIGHT

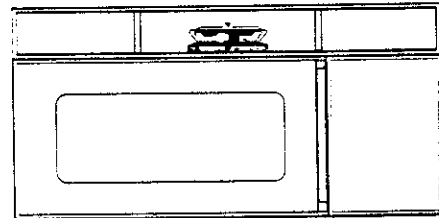
1. Disconnect the power to the oven at the circuit breaker panel or by unplugging.
2. Remove the vent cover mounting screws.



3. Tip the cover forward, then lift out to remove.



4. Remove bulb holder mounting screw.
5. Lift up the bulb holder.



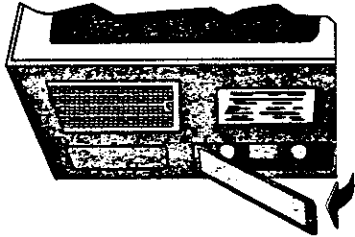
6. Replace bulb with candelabra-base 30-watt bulb available from your authorized Service Company (Part #57001073). Note: Use only candelabra-base bulbs, 30 watt maximum. Failure to do so could result in fire.

7. Replace the bulb holder and mounting screw.

8. Slide the top of the vent cover into place. Push the bottom until it snaps into place. Replace the mounting screws. Turn the power back on at the main power supply.

REPLACING THE COOKTOP/NIGHT LIGHT

1. Disconnect the power to the oven at the circuit breaker panel or by unplugging.
2. Remove the bulb cover mounting screws.



3. Replace bulb(s) with candelabra-base 30-watt bulb(s) available from your authorized Service Company (Part # 57001073).

Note: Use only candelabra-base bulbs, 30 watt maximum. Failure to do so could result in fire.

SERVICE INFORMATION

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

If nothing on the oven operates:

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

If the oven interior light does not work:

- the light bulb is loose or defective.

If oven will not cook:

- check that control panel was programmed correctly.
- check that door is firmly closed.
- check that **Start Pad** was touched.
- check that timer wasn't started instead of a cook function.

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

- be sure the **Power** is programmed properly.
- check instructions on food density, etc.
- verify voltage to the microwave oven is not low.

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

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

If oven floor is hot:

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

If interior of oven collects moisture:

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

If food cooks unevenly:

- refer to your cookbook for proper cooking procedures.
- be sure food is evenly shaped.
- be sure food is completely defrosted before cooking.
- check placement of aluminum strips used to prevent overcooking.

If food is undercooked:

- check recipe to be sure all directions (amount, time, & power levels) were correctly followed.
- check household voltage.
- be sure microwave oven is on a separate circuit.
- be sure food was completely defrosted before cooking.

If food is overcooked:

- check recipe to be sure all directions (amount, power level, time, size of dish) were followed.
- be sure initial temperature of food wasn't higher than normal.

If arcing (sparks) occur:

- be sure microwave-safe dishes were used.
- be sure wire twist ties weren't used.
- be sure oven wasn't operated when empty.

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

- check that door is firmly closed.
- check that Timer wasn't started instead of a cooking function.

If the Display shows "888:88":

- there has been a power interruption.

IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or an authorized Service Contractor listed in the Yellow Pages. Your Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Customer Service Co., P.O. Box 2370 Cleveland, TN 37320-2370, 1-800-688-1120.
- Use and care manuals, service manuals, and parts catalogs are available from Maytag Customer Service.

All specifications subject to change by manufacturer without notice.

WARRANTY

Full One Year Warranty

- 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.

Limited Warranty

- After the second year from the date of original retail purchase, through the fifth year, magnetron, touch pad assembly, microprocessor, power and microprocessor transformer, capacitor, rectifier, and triac assembly 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, when the appliance is located in the United States.

Limited Parts Warranty Outside The United States

- 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 for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States.

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