

SEARS

USE & CARE MANUAL

MODEL No.
85210

KNOW YOUR UNIT

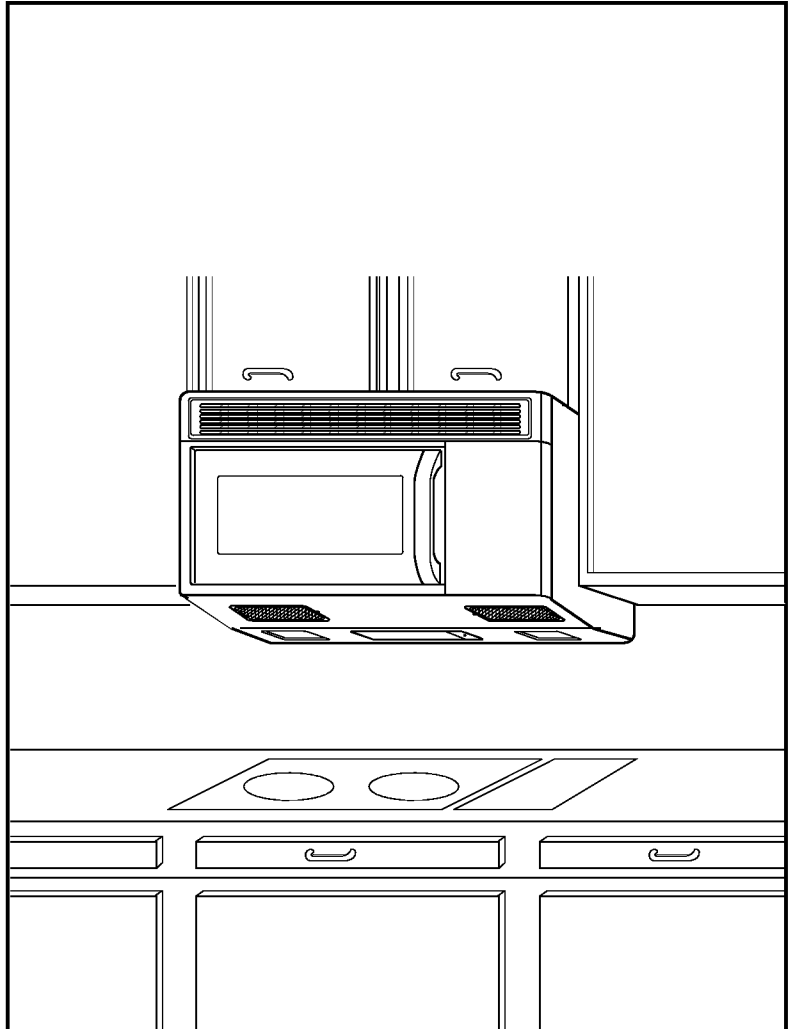
Read this booklet so you will be able to enjoy all the features in your Kenmore Microwave Oven.

Record in the space provided below the Model No. and the Serial No. of the appliance.

Model No. _____

Serial No. _____

Retain this information for future reference.



MICROWAVE OVEN

Use and Care Manual

*Sold by Sears Canada Inc.

Part No. 3828W5A3403

SEARS. CANADA INC., TORONTO. M5B 2B8

IMPORTANT SAFETY INSTRUCTIONS

The Sears Kenmore Microwave Oven, though simple to use, is not a toy. Respect it as an electric cooking appliance. Become familiar with microwave energy, its uses and limitations.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) DO NOT ATTEMPT to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) DO NOT PLACE any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) DO NOT OPERATE the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) DOOR(bent)
 - (2) HINGES AND LATCHES(broken or loosened)
 - (3) DOOR SEALS AND SEALING SURFACES.
- (d) THE OVEN SHOULD NOT BE ADJUSTED OR REPAIRED BY ANYONE EXCEPT PROPERLY QUALIFIED SERVICE PERSONNEL.

IMPORTANT-FOR PROPER AND SAFE USE OF YOUR OVEN

- The oven must be level.
- The metal rack should be removed from the oven when the rack is not used for cooking.
- Place the cookware gently on the oven ceramic tray.
- When a browning dish is used, the browning dish bottom must be at least 1/4 inch above the oven floor. Carefully read and follow the instructions for the browning dish. Incorrect usage may cause damage to the oven ceramic tray.
- If oven is dropped or damaged, have a trained service technician thoroughly check oven before it is operated again.
- The electrical power cord must be kept dry and must not be pinched or crushed in any way.
- The oven has several built-in safety switches to make sure the power remains off when the door is opened. DO NOT try to tamper with these switches.

DON'TS

- DO NOT attempt to operate this oven with the door open.
- DO NOT run the oven without food in it, to avoid dangerous arcing in the oven.
- DO NOT cook bacon directly on the oven ceramic tray to avoid excessive local heating of the oven ceramic tray.
- DO NOT let the temperature probe touch the side walls, oven floor or door of the cavity when in use.
- DO NOT plug the pointed end of the temperature probe into the socket inside the cavity.
- DO NOT use the temperature probe in a regular oven. This probe is designed for the microwave oven only.
- DO NOT do deep-fat frying in the microwave oven. It is difficult to control the temperature of the material, such as food, in your microwave oven.
- DO NOT use this microwave oven for commercial purposes. This Sears Kenmore Microwave Oven is made for household use only.

SAFETY CERTIFICATION

The Kenmore Microwave Oven is designed and thoroughly tested to meet exacting safety standards.

IMPORTANT SAFETY INSTRUCTIONS

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

WARNINGS

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

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
3. As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.
NOTE: If a fire should start:
 - KEEP THE OVEN DOOR CLOSED.
 - TURN THE OVEN OFF.
 - DISCONNECT THE POWER CORD OR SHUT OFF POWER AT THE FUSE OR CIRCUIT BREAKER PANEL.
- a. DO NOT overcook foods. Many overcooked foods will cause fires in the oven cavity. Carefully monitor the oven especially if paper, plastic, or other combustibles are placed inside the oven.
- b. DO NOT store combustible items such as bread, cookies, etc. inside the oven because if lightning strikes the power lines, it may cause the oven to turn ON.
- c. DO NOT use wire twist-ties in the oven. Be sure to inspect purchased items for wire twist-ties and remove them before the item is placed in the oven.
4. This appliance must be grounded. Connect only to properly grounded outlet. See "ELECTRICAL GROUNDING INSTRUCTIONS" found on Page 5.
5. Install or locate this appliance only in accordance with the provided installation instructions.
6. Some products such as whole eggs and sealed containers, closed jars, for example, may explode and should not be heated in this oven.
7. Use this appliance only for its intended use as described in this manual.
8. As with any appliance, close supervision is necessary when used by children. Do not leave microwave unattended when cooking.
9. 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.
10. This appliance should be serviced only by qualified service personnel. Contact your nearest authorized service centre for examination, repair or adjustment.
11. Do not cover or block any openings on the appliance.
12. Do not use outdoors.
13. Do not immerse cord or plug in water.
14. Keep cord away from heated surfaces.
15. Do not let cord hang over edge of table or counter.
16. When cleaning surfaces of door and oven, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. (See "Care and Cleaning" instructions on Page 35.)

SAVE THESE INSTRUCTIONS

TABLE OF CONTENTS

| | Page |
|---|---------------|
| IMPORTANT SAFETY INSTRUCTIONS | 2 |
| IMPORTANT INFORMATION ABOUT YOUR OVEN | 5 |
| Electrical Grounding Instruction | 5 |
| Location of Model Number | 5 |
| INSTALLATION INSTRUCTIONS | 6 |
| Setting the Time of Day | 6 |
| Oven Parts | 7 |
| OVEN CONTROL PANEL | 8 |
| QUICK REFERENCE GUIDE | 9 |
| SPECIAL FEATURES/FUNCTIONS | 10 |
| Child Lock/Quick On/Timer/Warm Hold | 10 |
| Memory/Temp/Fan/Light | 11 |
| USING THE METAL RACK | 12 |
| DIRECTIONS FOR MICROWAVE COOKING | 13 |
| Sensor Cook | 13 |
| Adding Or Subtraction Cook Time/Sensor Popcorn | 14 |
| Sensor Reheat (Room Temp, Frozen Temp) | 14 |
| Roast | 15 |
| Multi-Stage Cooking | 16 |
| Hi-Power/Multi-Power Cooking | 17 |
| Table of Multi-Power Setting | 18 |
| Temperature Controlled "Hi-Power"/"Multi-Power" Cooking | 19 |
| Temperature Probe | 19 |
| Temperature Controlled Cooking | 20 |
| AUTO DEFROST | 21 |
| Auto Defrost Sequence Table | 21 |
| General Guidelines | 21 |
| Auto Defrost Instructions | 22 |
| AUTO DEFROST CHART | 23, 24 |
| INTRODUCTION TO CONVECTION COOKING | 25 |
| Convection Baking With/Without Preheating | 26 |
| Convection Broiling | 26 |
| DIRECTIONS FOR CONVECTION COOKING | 27 |
| Convenience Foods Cooking Chart | 27 |
| Convection Cooking With the Temperature Probe | 28 |
| Temperature Probe Convection Cooking Chart | 28, 29 |
| INTRODUCTION TO COMBINATION COOKING | 30 |
| Combination Baking/Roasting Without Preheating | 31 |
| Combination Baking/Roasting With Preheating | 31 |
| Combination | 31 |
| Combination Chart | 31 |
| DIRECTIONS FOR CONVECTION COOKING | 32 |
| Combination Cooking With the Temperature Probe | 32 |
| Temperature Probe Combination Cooking Chart | 32, 33 |
| UTENSIL GUIDE | 34 |
| CARE AND CLEANING | 35 |
| General | 35 |
| Temperature Probe | 35 |
| Metal Rack | 35 |
| Work Light Replacement | 36 |
| QUESTIONS AND ANSWERS | 37, 38 |
| BEFORE CALLING FOR SERVICE | 39, 40 |
| CUSTOMER LETTER | 41, 42 |
| SEARS SERVICE | 43 |
| "We Service What We Sell" | |
| SEARS WARRANTY | 44 |
| SERVICE AND REPAIR PARTS | 45 |

IMPORTANT-INFORMATION ABOUT YOUR OVEN

ELECTRICAL GROUNDING INSTRUCTIONS

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

WARNING:

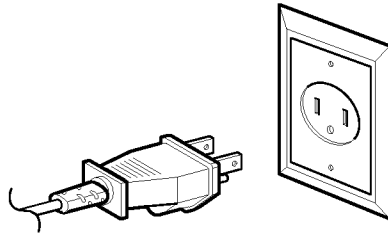
Improper use of the grounding plug can result in a risk of electric shock.

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

A short power supply cord is provided to reduce the risks from becoming entangled in or tripping over a longer cord.

We do not recommend the use of extension cords due to potential safety hazards.

PROPERLY POLARIZED AND
GROUNDED OUTLET



Three-Pronged (Grounding) plug

SEARS KENMORE MICROWAVE OVEN "USE AND CARE MANUL"-MICROWAVE OVEN INSTRUCTIONS

Enjoy a new cooking experience from Sears. Please read this booklet. It takes only a few minutes-time well spent to learn-how to use all of the features.

Advice on the use and care of Sears appliances is always available at your nearest Sears store.

When seeking information, be sure to get the complete model number located on the plastic label.

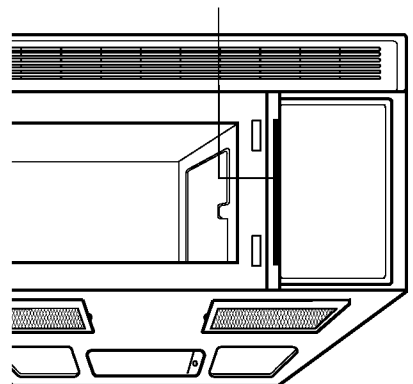
See below for its location.

MODEL NUMBER

To make a request for service, information or replacement of parts, Sears will require the complete model number of your microwave oven.

The number will look like this : 767.8000000

Model Number and
Serial Number Label



INSTALLATION INSTRUCTIONS

Complete Installation Instructions are included in a separate instruction manual. If you have any questions on installation, please contact your Sears sales person or local Sears Service Centre.

A mounting space of 30" or more from the surface of the cooktop to the bottom of the kitchen top cabinet, and at least 30" wide, is required to mount the oven.

When your microwave oven is plugged in for the first time for when power resumes after a power interruption, the numbers in the display window show "0".

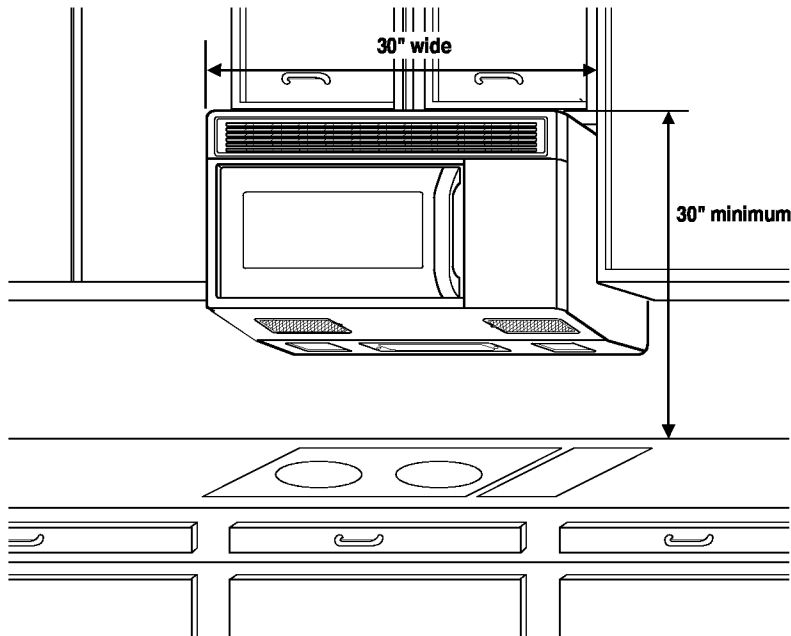
NOTE: If your oven does not operate properly, unplug the oven from the 120 volt/60 Hz AC household outlet and then plug it back in.

This unit is not designed for 50 Hz or any circuit other than a 120 volt/60 Hz AC circuit.

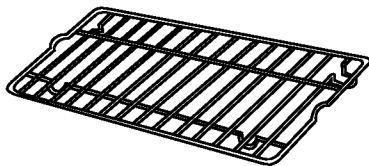
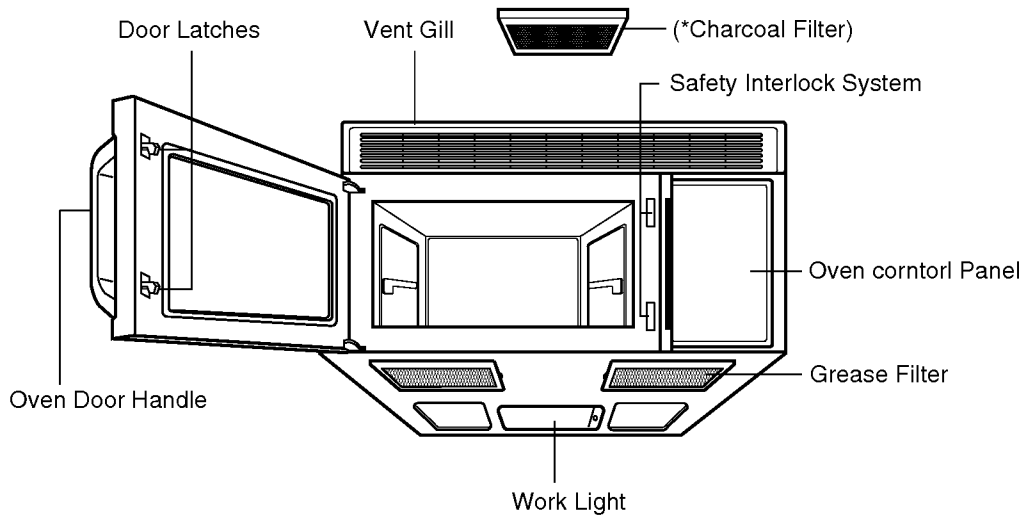
SETTING TIME OF DAY

- Touch STOP/CLEAR.
- Touch Clock.
- Touch numbers indicating the correct time.
- Touch Clock.

(This is also explained in the "Quick Reference Guide" Time of Day Section on page 9.)



INSTALLATION INSTRUCTIONS



Metal Rack

CAUTION: Do not use the oven empty with the metal rack in it.



Temperature Probe

Remove and read "Requirements for Installation" in the separate Installation manual. Your oven will be packed with the following items:

| | |
|---------------------------------------|----------|
| Matal Rack | 1 Each |
| Temperature Probe | 1 Each |
| Cookbook | 1 Each |
| "Use & Care" Manual | 1 Each |
| Installation Instruction Manual | 1 Each |
| Top Cabinet Template | 1 Each |
| Wall Template | 1 Each |
| Hardware Package | 1 Each |
| Damper Duct Connector | 1 Each |
| Easy Use Chart | 2 Each |
| Grease Filters | 2 Each |
| *Charcoal Filter | Optional |

Do not use this Sears Kenmore Microwave Oven for commercial purposes. This microwave oven is made for household use only.

OVEN CONTROL PANEL

Temp-

Used for temperature probe cooking.

Time-

Used in setting cooking time.

Memory-

Used for memory entry and memory recall of a cooking program.

Numbers-

Used to enter the:

- Time of day
- Cooking Time
- Cooking Powers
- Food temperatures

Warm Hold-

Used to keep hot, cooked foods safely warm in your microwave oven up to 60 minutes.

Stop/Clear-

Used to sensor cooking.

Sensor Cook-

Used to cook common foods without needing to program times and cook powers.

Sensor Popcorn-

Used to pop popcorn.

Convection-

Used in setting convection cooking or preheat.

Combination-

Used in setting weight combination cooking.

Fan Control Pad-

Used to turn on the fan at high speed or low speed and turn off the fan.

Display-

Used to show time of day, cooking time, cooking power level, cooking temperature, and miscellaneous indicators during cooking functions.

Quick-on-

Used to select and cook from 1 to 9 minutes automatically at 100% power.

Power Level-

Used to select cooking power levels.

Time of day-

Used in setting time of day.

Start-

Starts the oven.

Auto Defrost-

Used to thaw frozen meat, poultry, and fish.

LBS/KG-

Used to select the weight of the foods for AUTO DEFROST functions.

Room Temp-

Used to reheat foods at room temperature.

Frozen Temp-

Used to reheat frozen foods.

Combination-

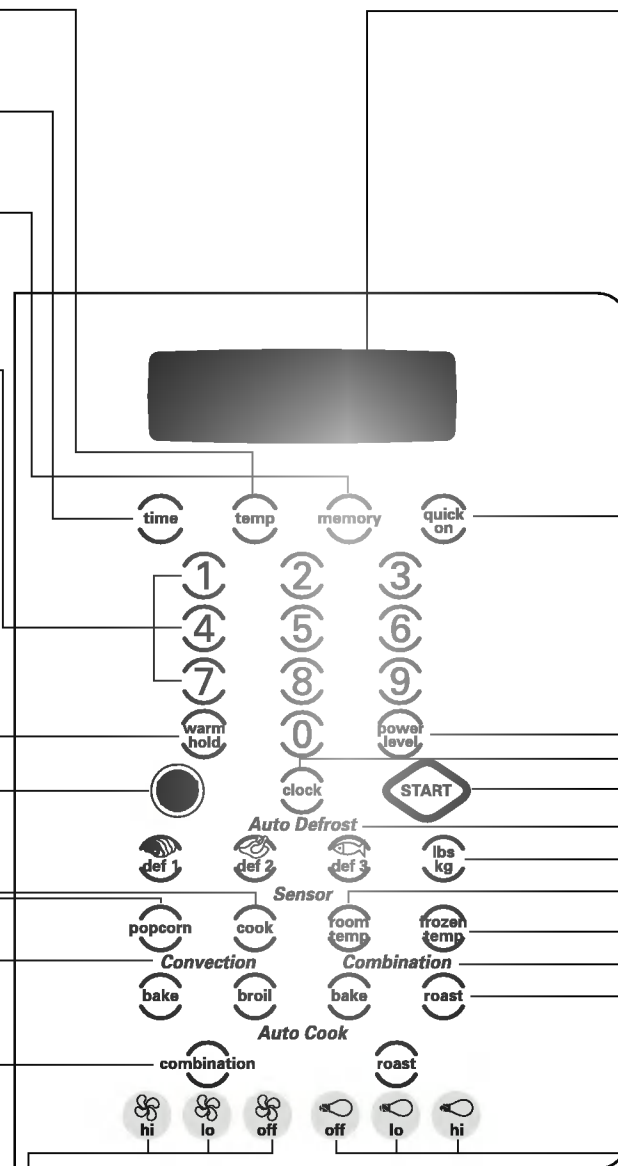
Used in setting combination cooking or preheat.

Roast-

Used to roast with the temperature probe.

Work Light Pad-

Used to turn the work light on/off in either the high or night modes.



QUICK REFERENCE GUIDE

| TIME OF DAY | COMBINATION | TIMER |
|---|---|--|
| <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch Clock. 3. Touch numbers for correct time of day. 4. Touch Clock *. <p>* You "lock" in the time and start the clock running. (See page 6 for more detailed instructions.)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch BAKE or ROAST. If preheating is required, touch "BAKE" or "ROAST" twice. Enter desired preheat/cooking temperature between 150°F and 450°F. 3. Touch numbers for desired cooking time. 4. Touch START. <p>(See page 30 for more detailed instructions.)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch TIME. 3. Touch correct numbers for time. 4. Touch POWER LEVEL. 5. Touch "0" (power level 0). 6. Touch START. <p>(See page 10 for more detailed instructions.)</p> |
| MULTI-STAGE COOKING | QUICK ON COOKING | CONVECTION |
| <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch TIME. 3. Touch numbers for first cooking time. 4. Touch POWER LEVEL. 5. Touch number for first cooking power level. 6. Touch TIME. 7. Touch numbers for second cooking time. 8. Touch POWER LEVEL. 9. Touch number for second cooking power level. 10. Touch START. <p>(See page 16 for more detailed instructions.)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch QUICK ON. 3. Touch number for desired cooking time from 1 to 9 minutes. (Cooking is on HI-POWER.) <p>NOTE: This function start only after touching STOP/CLEAR. (See page 10 for more detailed instructions.)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch BAKE or BROIL. If preheating is required for BAKE, touch "BAKE" twice. Enter desired preheat/cooking temperature between 150°F and 450°F. 3. Touch numbers for desired cooking time. 4. Touch START. <p>(See page 25 for more detailed instructions.)</p> |
| SENSOR | "HI-POWER"/"MULTI-POWER" | MEMORY |
| <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch POPCORN, ROOM TEMP, FROZEN TEMP or COOK. 3. For the COOK sensor program, touch code number from 1 to 7 to select appropriate COOK sequence. (Others will start automatically.) <p>NOTE: You do not need to touch START. 3 seconds after touching the pad the oven begins cooking automatically. (See page 13 for more detailed instructions)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch TIME. 3. Touch numbers for cooking time. 4. Touch POWER LEVEL. 5. Touch number for cooking power level. 6. Touch START. <p>(See page 17 for more detailed instructions.)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Set the cooking program you wish to put into memory. 3. Touch MEMORY for more than 2 seconds. <p>For MEMORY recall</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch MEMORY. 3. Touch START. <p>(See page 11 for more detailed instructions.)</p> |
| AUTO DEFROST | HOOD FAN CONTROL | AUTO COOK |
| <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch DEF1, DEF2 or DEF3 to select the appropriate Auto Defrosting Sequence. 3. Enter the weight of your food in decimals from 0.1 to 9.9 pounds. 4. Touch START. 5. At the beeps, turn food over by following the instructions in the cookbook. 6. After turning food over, touch START to resume defrosting. <p>(See pages 21 and 22 for more detailed instructions.)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch the HIGH or LOW pad. <p>* Fan runs at HIGH or LOW speeds. * Touch the HIGH or LOW pad to change the fan speed.</p> <ol style="list-style-type: none"> 2. Touch the OFF pad to turn off the fan. <p>* If the oven over-heats, the fan will run by itself until the temperature of the oven drops to a safe level. (See page 11 for more detailed instructions.)</p> | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch COMBINATION or ROAST. 3. Enter code number from 1 to 6 to select appropriate COMBINATION or ROAST sequence. 4. For COMBINATION, enter the weight or quantity of your food.(ROAST will start automatically after step 3.) 5. Touch START. <p>(See page 15 or 31 for more detailed instructions.)</p> |
| | CHILD LOCK | |
| | <p>To Set:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch "0" for more than 2 seconds. <p>To cancel:</p> <ol style="list-style-type: none"> 1. Touch STOP/CLEAR. 2. Touch "0" for more than 2 seconds. <p>(See page 10 for more detailed instructions.)</p> | |

SPECIAL FEATURES/FUNCTIONS

CHILD LOCK

Your oven has a "CHILD LOCK" feature that protects children from the oven.

To set the Child Lock:

1. Touch STOP/CLEAR.
2. Touch and hold "0" more than 2 seconds.
LOCK will appear in the display window with one beep.

To Cancel the Child Lock:

1. Touch STOP/CLEAR.
2. Touch "0" more than 2 seconds or until the "LOCK" disappears and you hear 1 beep. At this time, the oven is ready to use.

QUICK ON

Your oven has a QUICK ON feature that starts the oven simply. The oven automatically cooks at HI-POWER for up to 9 minutes.

1. Touch STOP/CLEAR.
2. Touch QUICK ON. "QUICK" will display.
3. Touch the number for the cooking time in minutes (1-9).
When the oven has finished cooking, "END" will display and you will hear two short and one long beeps.

TIMER

Your oven has a timer that you can use when not cooking. The oven does not run and the timer just counts down in seconds.

1. Touch STOP/CLEAR.
2. Touch TIME.
3. Touch the numbers for the time you want to measure.
4. Touch POWER LEVEL.
5. Touch "0" (power level 0).
6. Touch START. The time will count down in the display window but the oven will not heat. When the time is over you will hear two short and one long beeps and "END" will display.
7. Touch STOP/CLEAR to return to the TIME OF DAY display.

WARM HOLD

Your oven has a "WARM HOLD" feature that keeps the food warm after cooking is done.

To use the "WARM HOLD" feature:

1. Touch STOP/CLEAR.
2. Set the desired cooking cycle following suitable operating instructions on pages 13 through 33 in this manual.
3. Touch WARM HOLD.
4. Touch START.
When the cooking cycle is over, the oven will switch into "WARM HOLD" to keep the food warm. "HOLD" will show in the Display Window. The cooking control setting changes to Power Level 1. The "WARM HOLD" will continue for up to 60:00 minutes or until the door has been opened or STOP/CLEAR has been touched.

If you want to keep your cooked food warm, the "WARM HOLD" feature can be used independently without setting the cooking cycle.

To use the "WARM HOLD" feature independently:

1. Touch STOP/CLEAR.
2. Touch WARM HOLD.
3. Touch START.

The oven will begin to keep the food warm with power level 1 for up to 60:00 minutes or until the door has been opened or STOP/CLEAR has been touched.

SPECIAL FEATURES/FUNCTIONS

MEMORY

Your oven has a MEMORY feature that allows you to program one single or multi-stage cooking program.

To memorize a cooking program:

1. Touch STOP/CLEAR.
2. Set the single or multi-stage program you wish to put into memory (set as you would normally).
3. Touch MEMORY for more than 2 seconds ENTER will display.

When you touch MEMORY, no beep will be heard until ENTER is displayed.

To recall the memory:

1. Touch STOP/CLEAR.
2. Touch MEMORY. CALL will display.
3. Touch START.

TEMP

Your oven has a "Temp" feature that allows you to keep food warm after cooking is finished.

To use the "TEMP" feature:

1. Plug in the Temperature Probe.
2. Touch STOP/CLEAR.
3. Touch TEMP.
4. Touch the numbers for food temperature.
5. Touch POWER LEVEL.
6. Touch the number for cooking power level.
7. Touch WARM HOLD.
8. Touch START.

NOTE: You do not need to touch POWER LEVEL when cooking with the highest power ("HI").
To set "HI-POWER" Cooking, skip steps 5 and 6 above.

FAN

Your oven has a "FAN" feature that allows you to ventilate during electric or gas oven cooking.

To use the "FAN" feature:

1. Choose fan speed.
2. Turn off fan when desired.

NOTE: If the temperature gets too hot around the microwave oven, the exhaust fan in the vent hood will automatically turn on at the LOW setting to protect the oven.
It may stay on up to an hour to cool the oven. When this occurs, the FAN OFF pad will not turn the fan off.

LIGHT

Your oven has a "LIGHT" feature that allows you to illuminate on the electric or gas oven.

To use the "LIGHT" feature:

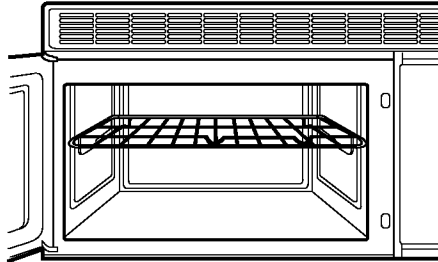
1. Choose light.
2. Turn off light when desired.

USING THE METAL RACK

The Metal Rack gives you extra space when cooking in more than one container at the same time. The metal rack must not be turned upside-down on the bottom of the oven. You can also use the metal rack for convection cooking.

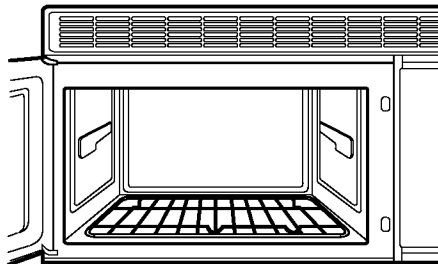
INSERTING THE RACK

NORMAL POSITION



Normal position: Insert the rack securely on the rack guides on the side walls of the oven.

BOTTOM POSITION



Bottom position: Insert the rack securely on the bottom of the oven.

- Use hot pads when removing rack from oven after cooking to prevent burns. Rack may be hot.
- Do not store the metal rack in the oven.
Arcing and damage to the oven could result if someone accidentally starts the oven.
- Use rack only in the microwave oven.
- 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 rack without putting them in containers first.
- Do not place a metal cooking container on rack when microwave cooking or combination cooking. Place a microwave-safe plate under container.

DIRECTIONS FOR MICROWAVE COOKING

SENSOR COOK

SENSOR COOK lets you cook common microwave-prepared foods without needing to program times and Cook Powers.

A sensor in your oven detects the vapor released by the food, and the amount of vapor detected tells the oven how long to cook your food. SENSOR COOK has preset Cook Powers for seven categories: Beverage, Baked Potato, Frozen Entree, Casserole, Baked Goods, Fresh Vegetables, and Frozen Vegetables. All you do is touch the Number Pad assigned to the desired category (see chart below) and you do not need to touch START. 3 seconds after touching the pad, the oven begins cooking automatically.

To use the "SENSOR COOK" feature:

1. Touch STOP/CLEAR.
2. Touch COOK.
3. Touch the number for food category. Example for setting 1 (Beverage).

COOKING GUIDE FOR "SENSOR COOK"

| CODE | CATEGORY | DIRECTION |
|------|-------------------|---|
| 1 | BEVERAGE | No cover. Use uncovered microproof cup(s) or mug(s). Stir after reheating. |
| 2 | BAKED POTATO | Wash and scrub well. Pierce with fork. Place on paper towel in a circle 1" apart. Let stand 3 to 5 minutes after cooking. |
| 3 | FROZEN ENTREE | Use the original package of frozen entree, and follow the package directions. But if the cover is film, perforate the film instead of removing it. (Don't remove the cover wholly.) |
| 4 | CASSEROLE | Place the food in microproof bowl or glass casserole. Cover tightly with plastic wrap. |
| 5 | BAKED GOODS | Use microwave safe paper plate or towels. One serving is 1 to 2 doughnuts, 1 roll, 1 muffin, etc. Place on a paper towel. No cover. |
| 6 | FRESH VEGETABLES | Use small bowl. Cover with microwave safe plastic wrap. |
| 7 | FROZEN VEGETABLES | Place frozen vegetable in microproof bowl or glass casserole. Add water and cover with plastic wrap. NOTE: Most vegetables improve with 2 to 3 minutes standing time after cooking. |

DIRECTIONS FOR MICROWAVE COOKING

ADDING OR SUBTRACTING COOK TIME

(SENSOR COOK, SENSOR POPCORN and SENSOR REHEAT)

If the preset cooking time is too long or too short you can increase or decrease cooking time by 10% after choosing one of the following functions.

1. To increase time by 10%.
 - Touch "9", then "MORE" will blink.
 2. To decrease time by 10%.
 - Touch "7", then "LESS" will blink.
 3. To reset to the original cook time.
 - Touch "8", then "NORMAL" will blink.
- You can only increase or decrease cooking time before cooking starts.
 - You do not need to touch "START". 3 seconds after touching the pad the oven begins cooking automatically.

SENSOR POPCORN

Your oven has a "SENSOR POPCORN" feature that allows you to cook POPCORN by simply touching the POPCORN pad.

To use the "SENSOR POPCORN" feature.

1. Touch STOP/CLEAR.
 2. Touch POPCORN. A sensor in your oven detects the vapor released by the popcorn, and the amount of vapor detected tells the oven how long to cook.
- You do not need to touch START. 3 seconds after touching the pad, the oven begins cooking automatically.
 - Use popcorn packages made especially for microwave cooking. Pop only one 1.75 oz. or 3.5 oz. bag at a time. Do not double the quantity.
 - Place the popcorn bag on the bottom of the oven.
 - Do not place the bag on paper or plastic cookware or on turntables which are not an original part of the oven.
 - Do not leave the oven unattended while popping corn.
 - Remove the bag from the oven carefully. The popcorn and steam are extremely hot. Open the bag carefully by pulling the top diagonal corners.
 - Do not reheat unpopped kernels or re-use the bag.
 - Never pop corn in a brown paper bag.
 - When using Jumbo prepackaged popcorn bags, follow the manufacturer's directions. Do not use the POPCORN pad.
 - Cooking performance may vary with brand. Try several brands to decide which gives best popping results. For best results, use fresh bags of popcorn.

SENSOR REHEAT (ROOM TEMP. or FROZEN TEMP.)

Most microwave ovens require the selection of the power level and time for cooking or reheating. Your new oven makes reheating foods more convenient. A sensor in your oven detects the vapor released by the food, and the amount of vapor detected tells the oven how long to heat your food. To reheat food that is at room temperature, touch ROOM TEMP. To reheat food that is frozen, touch FROZEN TEMP.

To reheat foods, simply follow the steps below:

1. Touch STOP/CLEAR.
2. Touch ROOM TEMP or FROZEN TEMP pad.
3. The oven will begin heating, automatically. ROOM (or FROZEN) will display and the remaining time will begin counting down.

DIRECTIONS FOR MICROWAVE COOKING

ROAST (AUTO COOK)

This function allows you to roast food with the Temperature Probe, without needing to enter a final food temperature. The probe will turn the oven off when it senses the preprogrammed final food temperature for the food category you chose.

To roast foods, simply follow the steps below:

1. Touch STOP/CLEAR.
2. Touch ROAST. Code will display.
3. Enter code number from 1 to 6 to select the desired category.

You do not need to touch START. 3 seconds after touching the pad the oven begins cooking automatically.

COOKING GUIDE FOR ROAST (AUTO COOK)

| CODE | CATEGORY | DIRECTION |
|------|--------------------|---|
| 1 | Roast Beef(rare) | Put tip of probe in center of largest muscle, but not touching fat or bone. Shield top of roast with aluminum foil, sauce or vegetables. Cover roast with foil after cooking and let stand a few minutes. |
| 2 | Roast Beef(medium) | Put tip of probe in center of largest muscle, but not touching fat or bone. Shield top of roast with aluminum foil, sauce or vegetables. Cover roast with foil after cooking and let stand a few minutes. |
| 3 | Roast Beef(well) | Put tip of probe in center of largest muscle, but not touching fat or bone. Shield top of roast with aluminum foil, sauce or vegetables. Cover roast with foil after cooking and let stand a few minutes. |
| 4 | Roast Pork(well) | Put tip of probe in center of largest muscle, but not touching fat or bone. Shield top of roast with aluminum foil, sauce or vegetables. Cover roast with foil after cooking and let stand a few minutes. |
| 5 | Poultry | Shield the wing tips with aluminum foil. Put tip of probe in the thickest muscle, not touching fat or bone. Check with thermometer in 2-3 places to ensure adequate doneness. |
| 6 | Casserole | Make casseroles from precooked foods. Position tip of probe in center of food. Stir before serving. |

DIRECTIONS FOR MICROWAVE COOKING

MULTI-STAGE COOKING

Multi-Stage cooking allows you to set the oven to cook in two stages at different power levels for a specific time or temperature.

Example: We are multi-cooking for two-stages. First stage: 4 min. at "HI" power Second Stage: 10min. at "6" Power.

| | WHAT YOU DO | WHAT THE OVEN DOES | COMMENTS/NOTES |
|---------|--|---|--|
| STAGE 1 | 1. Touch STOP/CLEAR. | Erases all previous settings. | This begins the First Stage. |
| | 2. Touch TIME. | The "ENTER" "COOK" and "TIME" will blink. The display window will show "0". | |
| | 3. Touch 4-0-0 to set the time. (Example: Cooking Rice) | "4:00" displays (4 minutes) The "ENTER" and "START" will blink. | |
| | 4. Touch POWER LEVEL. | "P-HI" displays. The "ENTER", "PWR" and "COOK" will blink. | |
| | 5. Touch the number for the cooking power level. | The number you selected displays. (HI for the first stage.) | You have just set the First Stage. |
| STAGE 2 | 1. Touch TIME. | The "ENTER" "COOK" and "TIME" will blink. The display window will show "0". | Begin Second Stage. |
| | 2. Touch 1-0-0-0 to set the time. (Example: Cooking Rice) | "10:00" displays (10 minutes) The "ENTER" and "START" will blink. | |
| | 3. Touch POWER LEVEL. | "P-HI" displays. The "ENTER", "PWR" and "COOK" will blink. | The oven operates at HI power unless you set it lower. |
| | 4. Touch number 6 to set the power level. | "P-60" displays. The "ENTER" and "START" will blink. | You have just set the Second Stage. |
| | 5. Touch START. | The oven begins to cook. "4:00" displays. | When the 4 minutes are over, 2 short beeps will sound. The oven changes to the Second Stage. |

DIRECTIONS FOR MICROWAVE COOKING

HI-POWER/MULTI-POWER COOKING

"HI" is the highest cooking power possible with your microwave oven. It is the best setting for cooking foods that have high water content, such as coffee, or soups or foods that need fast cooking to maintain their natural flavor and texture, like fish, vegetables, and most casseroles.

But "HI" power cooking does not always give you the best results with foods that need slow cooking, such as roasts, baked goods, or custards. Your oven has 9 power settings in addition to "HI". The cookbook tells you which power setting to use for the food you are cooking. In addition, the Cooking Guide for Multi-Power Settings gives you some examples of foods that you would cook at each power level. Follow the directions below to cook at any power level.

Example: You are warming 6 doughnuts at power level "8" for 1-1/2 minutes.

| WHAT YOU DO | WHAT THE OVEN DOES | COMMENTS/NOTES |
|--|---|---|
| 1. Touch STOP/CLEAR. | The oven beeps and all previous settings are erased. | The oven always retains the TIME OF DAY unless you unplug the oven or the power is interrupted. |
| 2. Touch TIME. | "0" displays and "ENTER", "COOK" and "TIME" blink. | The oven is ready for the cooking time setting. |
| 3. Touch the numbers for the cooking time you want. Example: For six doughnuts at 1-1/2 minutes, touch "1-3-0". | The cooking time displays, and "ENTER" and "START" blink in display. | The timer is a digital clock divided into 60 sec., 1/2 min. = 30 sec., not .5 as on a calculator. |
| NOTE: If you want to cook at HI-POWER, go to Step 5. Unless you want to change the POWER LEVEL, the oven always cooks at HI-POWER. | | |
| 4. Touch POWER LEVEL. | "P-HI" is displayed. The "ENTER", "PWR" and "COOK" blink. | The oven is ready for your power setting. |
| 5. Touch the number for the power level you want. Example: To warm the doughnuts at 80% of power, touch "8". | "P-80" is displayed. The "ENTER" and "START" blink. | If you want to change the power level, touch POWER LEVEL again and select another power level. |
| 6. Touch START. | The oven begins cooking, counting down the cooking time in seconds, alternating with "P-80" power level in the display. When cooking is finished, you hear two short and one long beeps and "End" displays. The oven shuts itself off. | |
| NOTE: To stir or turn the food during cooking, open the oven door and stir or turn the food. Close the oven door and touch START. The oven will count down the time left. | | |

DIRECTIONS FOR MICROWAVE COOKING

TABLE OF MULTI-POWER SETTING

The nine power levels in addition to "HI" allow you to choose the best power level for the food you are cooking. Below are listed all the power levels, examples of foods best cooked at each level, and the amount of microwave power you are using. Check your cookbook for detailed directions.

| POWER LEVEL | MICROWAVE OUTPUT | USE |
|-------------|------------------|--|
| 10 "HI" | 100% | <ul style="list-style-type: none">• Boil water.• Cook ground beef.• Make candy.• Cook fresh fruits and vegetables.• Cook fish, and poultry.• Preheat browning dish. |
| 9 | 90% | <ul style="list-style-type: none">• Reheat meat slices quickly.• Saute onions, celery, and green pepper. |
| 8 | 80% | <ul style="list-style-type: none">• All reheating.• Cooking scrambled eggs. |
| 7 | 70% | <ul style="list-style-type: none">• Cook quickly breads and cereal products.• Cook cheese dishes, veal.• Cook cakes, muffins, brownies, cup cakes. |
| 6 | 60% | <ul style="list-style-type: none">• Cook pasta. |
| 5 | 50% | <ul style="list-style-type: none">• Cook meats, whole poultry.• Cook custard.• Cook whole chicken, turkey, spare ribs, rib roast, sirloin roast. |
| 4 | 40% | <ul style="list-style-type: none">• Cook less tender cuts of meat.• Reheat frozen convenience foods. |
| 3 | 30% | <ul style="list-style-type: none">• Thawing meat, poultry, and seafood.• Cooking small quantities of food.• Finish cooking casserole, stew, and some sauces. |
| 2 | 20% | <ul style="list-style-type: none">• Soften butter and cream cheese.• Heating small amounts of food. |
| 1 | 10% | <ul style="list-style-type: none">• Soften ice cream.• Raise yeast dough. |
| 0 | | <ul style="list-style-type: none">• Standing time.• Independent timer. |

DIRECTIONS FOR MICROWAVE COOKING

TEMPERATURE CONTROLLED "HI-POWER"/"MULTI-POWER" COOKING

When you do temperature controlled cooking, you do not set the time, but set the TEMP to cook the food to the desired temperature. The temperature you set is the TEMPERATURE OF THE FOOD, not the temperature of the oven as in conventional cooking. You use the temperature probe to measure the internal temperature of the food. However, you do not have to cook the food at HI-POWER, but may set the POWER LEVEL appropriate to the kind of food, according to the recipes in your cookbook.

You may set temperatures from 100°F to 200°F, one degree at a time. The oven will show rise in temperatures by degrees, beginning at 100°F. If the food temperature measures less than 100°F, "COOL" will display until the food reaches 100°F.

TEMPERATURE PROBE

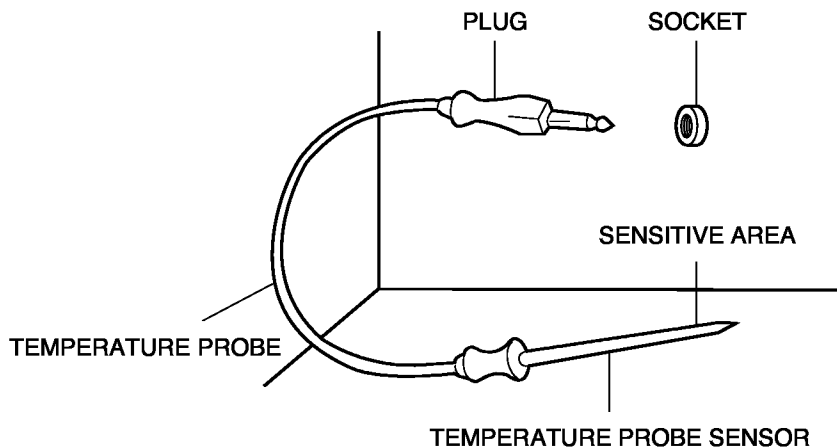
See the illustration below for the parts of the temperature probe.

Temperature Probe Sensor - the pointed end of the probe that you plug into the food.

Sensitive Area of the Sensor - the first inch, or tip, of the temperature probe sensor.

Plug - the blunt end of the temperature probe that you plug into the socket in the oven right wall.

Socket - the outlet in the right wall of the oven.



"TEMPERATURE CONTROLLED" POINTS TO REMEMBER

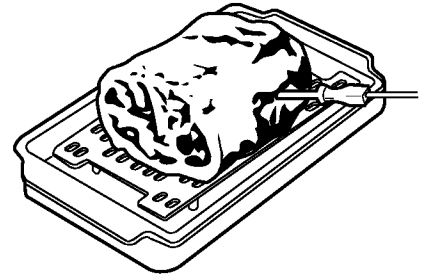
| DO | DO NOT |
|---|---|
| <ul style="list-style-type: none">• Place the temperature probe sensor into the thickest part of the meat or in the center of the food to be reheated. Avoid touching bone or fat.• Place the first inch of the sensor in the densest part of the food to be cooked.• Turn meat between first and second settings.• Remove the temperature probe from the oven after use.• Use a hot pad. The temperature probe will be hot.• Refer to the cookbook for other information. | <ul style="list-style-type: none">• Do not operate the oven empty with the temperature probe plugged in.• Do not leave the temperature probe unplugged in the cavity while operating the oven.• Do not let the temperature probe touch the side walls, ceramic plate, or door of the cavity during cooking.• Do not plug the pointed end of the temperature probe into the socket inside the cavity.• Do not use the temperature probe in a regular oven. The probe was designed for the microwave oven only. |

DIRECTIONS FOR MICROWAVE COOKING

TEMPERATURE CONTROLLED COOKING

General Instructions:

1. Place the first inch of the temperature probe into the side of the food. Keep the probe level or on an angle, as shown. DO NOT put the temperature probe in from the top.
2. Plug the temperature probe plug into the socket on the right wall of the oven.



NOTE: Be sure the entire metal end is in the socket.

CAUTION

Do not plug the pointed end of the temperature probe into the socket!

Continue with Steps 3-7 in the table below.

| WHAT YOU DO | WHAT THE OVEN DOES | COMMENTS/NOTES |
|---|---|---|
| 3. Touch STOP/CLEAR. | The oven beeps. | The oven is clear of all previous settings. |
| 4. Touch TEMP. | The "°F" display and "ENTER", "COOK" and "TEMP" blink. | The oven is ready for your temperature setting for Stage1 (if you are doing multi-stage cooking.) |
| 5. Touch the numbers to set the food doneness temperature. Example: touch "1-2-0". | The numbers display with "°F". "120°F" displays. "ENTER" and "START" blink. | You are cooking at "HI-POWER" until you set the power level. |
| NOTE: If you want to cook at "HI-POWER", you do not need to touch POWER LEVEL. Go to step 7. | | |
| 6. Touch POWER LEVEL and the number for desired power level. Example: Touch "8" to set power. | The "P-80" displays and "ENTER" and "START" blink. | The oven has accepted your power setting. The power level of the oven is 80%. |
| 7. Touch START. | The oven begins to cook and as soon as the temperature rises above 100°F, you will see the temperature of the food rising in the display window. The display window will show "COOL" until the temperature rises above 100°F. | |
| NOTE: If you do not plug the temperature probe into the socket and then try to start temperature controlled cooking, "PROBE" will display and disappear with two short beeps. Plug the probe into the socket and go back to Step 3. When the food reaches the temperature you have set, you will hear two short beeps and one long beep. | | |
| NOTE: The highest temperature you can set is 200°F. | | |

CAUTION

When you remove the temperature probe, use a pot holder because the wire, plug, and sensor sections may be hot.

AUTO DEFROST

Your microwave oven is preset with three defrost sequences. The Auto Defrost method is the best way to defrost frozen foods. The Auto Defrost Sequence Table below provides some basic guidelines for using the three defrost sequences.

The cookbook will give you the specific recommended defrost sequence for the food you are defrosting.

AUTO DEFROST SEQUENCE TABLE

| SEQUENCE | FOOD | BASE QTY. | MIN./MAX. FOOD |
|----------|--|-----------|----------------|
| DEF1 | <ul style="list-style-type: none"> • BEEFGround beef (bulk), Round steak, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast. Stew Beef, Ground beef (Patties) • LAMB.....Chops (1-inch, thick), Rolled roast Cubes for stew • PORKChops(1/2-inch thick), Spareribs, Country-style ribs. Rolled roast, Sausage (links), Hot dogs • VEALCutlets (lbs., 1/2-inch thick) | 1 lb. | 0.1/9.9 lbs. |
| DEF2 | <ul style="list-style-type: none"> • CHICKENWhole (under 4 lbs.), Breast (boneless) Cut up. • CORNISH HENSWhole • TURKEYBreast (under 6 lbs.) | 1 lb. | 0.1/9.9 lbs. |
| DEF3 | <ul style="list-style-type: none"> • FISHFish fillets, Fish steak, whole fish • SHELL FISH.....Lobster tails, Crab meat, Shrimp, Scallops | 1 lb. | 0.1/9.9 lbs. |

GENERAL GUIDELINES

The benefit of this AUTO DEFROST feature is automatic setting and control of defrosting. But, just as in conventional defrosting, you must check the food during the defrosting time. Here are some important tips to remember about defrosting.

For best results when defrosting, remember:

- Do not defrost less than 1/4 lb. of ground beef.
- Freeze ground beef in a doughnut shape.
- Press down the center of ground beef patties before freezing.
- Meats, fish or poultry up to 6 lbs. defrost best.
- To reduce moisture loss, defrost meats just before cooking.
- To defrost convenience foods, follow package directions.

To prepare the item for defrosting, remember:

Remove the packaging.

NOTE: If the package is microwavable, pierce the package several times.

- Note the weight of the item on the package.
- When you calculate the weight of the item, round it to the nearest lower decimal.
(Example : 4 oz.=.2 lb.; 8 oz=.5 lb.; 12 oz=.7 lb.; 16 oz=1 lb.)
- Remove metal twist ties from the packaging.
- For best results, remove meat, poultry, and fish from the original wrapper. The wrapper can hold steam and juice close to the food and cause the outer surface to cook.
- If removing the wrapper is difficult, defrost the wrapped food for about 1/4 of the defrosting time (displayed at the beginning of the defrost cycle). Then remove the food from the oven and remove the wrapping.
Return the food to the oven and touch START.

AUTO DEFROST

Prepare the food for defrosting

- Place the food in a flat, shallow baking dish or use a microwave roasting rack in the dish to catch drippings.
- Pierce meats with a casing, such as hot dogs and sausage, to allow steam to escape.
- Cover fatty or thin areas of meat with a small amount of foil before defrosting to prevent them from cooking.

During the defrosting cycle, remember:

- Check the food. If items often cook at the edges when defrosting, reduce the weight you set.
- Be sure to turn, stir or rotate the food as directed.

After defrosting, remember:

- Be sure all areas of the food item are totally defrosted.
- Pierce dense roasts with a skewer to check whether defrosting is complete.
- Rinse poultry and seafood in cold water.
- Remove the giblets from poultry and rinse ice crystals out of the cavity.
- Food should still be somewhat icy in the center when you remove it from the oven.

NOTE: Do not confuse Power Level 3, used to thaw or reheat convenient foods or small bread items, with AUTO DEFROST. Power Level 3 is a low-energy setting used to cook foods that need slow or gentle cooking.

AUTO DEFROST INSTRUCTIONS

Follow the steps below to set your oven for Auto Defrost. Here we use 2 lbs. 8 oz. of ground beef as an example.

| WHAT YOU DO | WHAT THE OVEN DOES | NOTES/COMMENTS |
|---|---|--|
| 1. Touch STOP/CLEAR. | Erases all previous settings. | |
| 2. Touch DEF1 (MEAT). | The "ENTER" and "WEIGHT" will blink, "MEAT" "AUTO" and "DEFR" light will show. | |
| 3. Enter the weight of your food in decimal increments from 0.1 to 9.9 lbs. Convert ounces to the closest tenth of a pound. Example : 2 lbs. 8 oz.=2.5 lbs. | 2.5 LBS displays. The "ENTER" and "START" will be blink. | 4 oz.=.2 lb.;8 oz.=.5 lb.; 12 oz.=.7 lb.;16 oz.=1 lb. |
| 4. Touch START. | Counts down the time of the first stage. Five long beeps sound at the end of the first stage. | The oven controls three power levels automatically. |
| 5. Open the door to separate, rearrange, cover or turn over the food. | The oven stops. | Follow recipe directions. |
| 6. Touch START to continue. | Time remaining displays. | Standing time is included in the Auto Defrost sequence. |
| At the end of the sequence, two short beeps and one long beep will sound and "END" displays. The oven shuts off automatically. | | |

AUTO DEFROST CHART

The defrosting categories in this chart have been made specifically for use with the "AUTO DEFROST" feature

AUTOMATIC DEFROST GUIDE-MEAT

| FOOD | SETTING | AT BEEP | 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 sequence. |
| Ground beef(bulk) | DEF1 | Remove thawed portions with fork. Turn over. Return remainder to oven. | Do not defrost less than 1/4 lb. Freeze in doughnut shape. |
| Ground beef(patties) | DEF1 | Separate and rearrange. | Do not defrost less than two 4 oz. patties. Depress center when freezing. |
| Round steak | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |
| Tenderloin steak | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |
| Stew beef | DEF1 | Remove thawed portions with fork. Separate remainder. Return remainder to oven. | Place on a microwavable roast rack. |
| Pot roast, chuck roast | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |
| Rib roast | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |
| Rolled rump roast | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |
| LAMB | | | |
| Cubes for stew | DEF1 | Remove thawed portions with fork. Return remainder to oven. | Place in a microwavable baking dish. |
| Chops (1-inch thick) | DEF1 | Separate and rearrange. | Place on a microwavable roast rack. |
| PORK | | | |
| Chops (1/2-inch thick) | DEF1 | Separate and rearrange. | Place on a microwavable roast rack. |
| Hot dogs | DEF1 | Separate and rearrange. | Place on a microwavable roast rack. |
| Spareribs | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |
| Country-style ribs | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |
| Sausage, links | DEF1 | Separate and rearrange. | Place on a microwavable roast rack. |
| Sausage, bulk | DEF1 | Remove thawed portions with fork. Turn over. Return remainder to oven. | Place in a microwavable baking dish. |
| Loin roast, boneless | DEF1 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. |

AUTO DEFROST CHART

AUTOMATIC DEFROST GUIDE - POULTRY

| FOOD | SETTING | AT BEEP | SPECIAL INSTRUCTIONS |
|--|---------|---|---|
| CHICKEN Whole (under 4 lbs.) | DEF2 | Turn over. Finish defrosting breast-side down. Cover warm areas with aluminum foil. | Place chicken breast-side-up on a microwavable roast rack. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted. |
| Cut-up | | Turn over. Cover warm areas with aluminum foil. Separate pieces and rearrange. | Place on a microwavable roast rack. Finish defrosting by immersing in cold water. |
| CORNISH-HENS Whole | DEF2 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. Finish defrosting by immersing in cold water. |
| TURKEY Breast (under 6 lbs.) | DEF2 | Turn over. Cover warm areas with aluminum foil. | Place on a microwavable roast rack. Finish defrosting by immersing in cold water. |

AUTOMATIC DEFROST GUIDE - FISH AND SHELLFISH

| FOOD | SETTING | AT BEEP | SPECIAL INSTRUCTIONS |
|------------------------------|---------|--|--|
| FISH Fillets | DEF3 | Turn over. Separate fillets when partially thawed if possible. | Place in a microwavable baking dish. Carefully separate fillets under cold water. |
| Steaks | DEF3 | Separate and rearrange. | Place in a microwavable baking dish. Run cold water over to finish defrosting. |
| Whole | DEF3 | Turn Over. | Place in a microwavable baking dish. Cover head and tail with foil; do not let foil touch sides of microwave. Finish defrosting by immersing in cold water. |
| SHELLFISH Crabmeat | DEF3 | Break apart. Turn Over. | Place in a microwavable baking dish. |
| Lobster tails | DEF3 | Turn Over and rearrange. | Place in a microwavable baking dish. |
| Shrimp | DEF3 | Separate and rearrange. | Place in a microwavable baking dish. |
| Scallops | DEF3 | Separate and rearrange. | Place in a microwavable baking dish. |

INTRODUCTION TO CONVECTION COOKING

Convection ovens are not new. They have been a favorite of professional bakers for many years. Both conventional and convection ovens cook food with heat generated by gas or electricity. In a conventional oven, air remains stationary; the heat rises to the top of the oven and is not evenly distributed throughout the oven interior. In a convection oven, a fan circulates the warm air. The continuous flow of warm air around food in a convection oven causes it to be cooked more evenly and somewhat faster than it can be cooked by motionless air in a conventional oven. Convection cooking, with its circulating hot, dry air, is a superb cooking method for baked goods, roasts, poultry and other foods that require a crisp, browned surface.

Your oven uses convection cooking whenever you use the Convection Command Pads.

- **Do not cover** baking rack with aluminum foil. It interferes with the flow of air that cooks the food.
- **Round pizza pans** are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.
- **Use convection cooking** for items like souffles, breads, cookies, angel food cakes, pizza, and for some meat and fish cooking.
- **You do not need to use** any special techniques to adapt your favorite oven recipes to convection cooking; however, you may need to lower some temperatures or reduce some cooking times from the convection oven cooking directions. See examples in your cookbook and in the charts in this section.
- **When baking** cakes, cookies, breads, rolls or other baked foods, most recipes call for preheating. Preheat the empty oven just as you do a regular oven. You can start heavier dense foods such as meats, casseroles, and poultry without preheating.
- **All heatproof** cookware or metal utensils can be used in convection cooking.
- **As in conventional cooking**, the distance of the food from the heat source affects cooking results. Follow Cookbook recipes and refer to the charts in this Use and Care Guide. It is also helpful to find a similar recipe in the Cookbook index and to refer to the recipe's suggested techniques.
- **Use metal utensils** only for convection cooking. Never use for microwave or combination cooking since arcing and damage to the oven may occur.
- **After preheating**, if you do not open the door, the oven will automatically hold at the preheated temperature for 30 minutes.
- **You can set** up to three convection cycles. (Example for two crust pies: you can set the oven to preheat for baking at 425°F and to finish baking at 350°F.)

INTRODUCTION TO CONVECTION COOKING

CONVECTION BAKING WITHOUT PREHEATING (meats, casseroles and poultry)

1. Touch STOP/CLEAR.
2. Touch BAKE. (Convection)
3. Touch numbers for the baking temperature (optional).
You can enter a temperature between 150°F and 450°F. Example for 325°F: Touch "3-2-5".

NOTE: To clear the temperature you entered, touch BAKE before entering a bake time.
You can then reenter the cooking temperature, if desired.

4. Touch numbers for cooking time.
You can enter a time up to 99 minutes, 99 seconds. Example for 20 minutes: Touch "2-0-0-0".
5. Touch START.
You can see the cooking temperature anytime during cooking by touching (CONVECTION) BAKE. The cooking temperature will show for two seconds.

CONVECTION BAKING WITH PREHEATING

Many food can be cooked using this method. Convection cooking temperature range from 150°F to 450°F. The oven is usually preheated before cooking.

1. Touch STOP/CLEAR.
2. Touch BAKE twice.
3. Touch numbers for the Preheat/Cooking temperature.
You can enter a temperature between 150°F and 450°F. Example for 325°F: Touch "3-2-5".
4. Touch numbers for cooking time.
You can enter a time up to 99 minutes, 99 seconds. Example for 20 minutes: Touch "2-0-0-0".
5. Touch START.
After preheating, open the door, put food in oven and close-the door.

NOTES:

- If you open the door of touch STOP/CLEAR during preheating, preheating will stop.
To resume preheating, close the door and touch START.
 - When the oven reaches the set preheat temperature, four tones will sound and the oven will automatically hold that temperature for 30 minutes.
6. Touch START.
You can see the cooking temperature anytime during cooking by touching (CONVECTION) BAKE. The cooking temperature will show for two seconds.

CONVECTION BROILING

1. Touch STOP/CLEAR.
2. Touch BROIL.
3. Touch numbers for cooking time.
You can enter a time up to 99 minutes, 99 seconds. Example for 20 minutes: Touch "2-0-0-0".
4. Touch START.
After preheating, open the door, put food in oven and close the door.

NOTES:

- Oven will preheat to 450°F.
 - If you open the door or touch STOP/CLEAR during preheating, preheating will stop.
To resume preheating, close the door and touch START.
 - When the oven reaches the set preheat temperature, four tones will sound and the oven will automatically hold that temperature for 30 minutes.
5. Touch START.
You can see the cooking temperature anytime during cooking by touching (CONVECTION) BROIL. The cooking temperature will show for two seconds.

DIRECTIONS FOR CONVECTION COOKING

CONVENIENCE FOODS COOKING CHART

Convection cooking of convenience foods is similar to cooking in a conventional oven. Select items that fit conveniently on the turntable, such as an 8 1/2-inch frozen pizza. Convection preheat to the desired temperature, and use metal or ovenproof glass cooking utensils. When cooking or baking these convenience foods, follow package directions for preparation and selecting the correct container. Because of the great variety of foods available, times given here are approximate. It is advisable to always check food about five minutes before the minimum recommended time, and cook longer only if needed. Use oven mitts to insert or remove items from the oven.

| FOOD | SIZE/WT | COOKING MODE | COOKING TIME | SPECIAL INSTRUCTIONS |
|--------------------------------|---------------------------|---|-----------------------------|--|
| Pizza (frozen) | 13 ounces (8 1/2 inch) | CONVECTION 400°F (preheated) | 14-16 minutes | Bake in ovenproof pan on Metal Rack for crisper crust. |
| Brownies | 20 ounces | CONVECTION 350°F (preheated) | 23-26 minutes | Bake in 9-inch square pan on Metal Rack. |
| Frozen Double Crust Pie | 26 ounces | CONVECTION 425°F (preheated) then 350°F | 30 minutes 30-35 minutes | Bake in metal or ovenproof pan on Metal Rack. |
| Cake Layers | 18-25 ounces | CONVECTION 325°F (preheated) | 45 minutes | Bake one layer at a time on Metal Rack. |
| Apple Sauce Cake | 18-25 ounces | CONVECTION 350°F (preheated) | 30-35 minutes | Use metal 10-cup fluted tube pan on Metal Rack. |
| Date Nut Bread | 17 ounces | CONVECTION 350°F (preheated) | 40 minutes | Bake in 9x5-inch metal loaf pan on Metal Rack. |
| Frozen Bread Dough | 16 ounces | CONVECTION 375°F (preheated) | 25-30 minutes | Follow package directions for thawing and proofing dough. Bake in metal greased 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan on Metal Rack. |
| Refrigerated Cookies | 20 ounces | CONVECTION 350°F (preheated) | 8-9 1/2 minutes | Bake six at a time on metal round cookie sheet on Metal Rack. |

NOTE: Use the normal position when cooking with the Metal Rack.

DIRECTIONS FOR CONVECTION COOKING

CONVECTION COOKING WITH THE TEMPERATURE PROBE

The Temperature Probe helps take the guesswork out of cooking roasts and larger casseroles. The probe is designed to turn off the oven when it senses the temperature you chose (between 100°F and 200°F). See your Cookbook for helpful information on cooking different types of food.

NOTES:

- If you have not plugged in the Temperature Probe properly or if probe is defective, "PROBE" will appear on the Display, three tones will sound, and the oven will not turn on.
 - For correct probe temperatures for different foods, see the "Temperature probe convection cooking chart" on pages 28~29.
1. Insert probe into food.
 2. Place food in oven and plug Probe into socket on oven wall.
 3. Touch STOP/CLEAR.
 4. Touch TEMP.
 5. Touch numbers for food temperature.
You can enter a temperature between 100°F and 200°F. Example for 160°F: Touch "1-6-0".
 6. Touch BAKE.
 7. Touch numbers for cooking temperature.
You can enter a temperature between 150°F and 450°F. Example for 325°F: Touch "3-2-5".
 8. Touch START.

TEMPERATURE PROBE CONVECTION COOKING CHART

| FOOD | OVEN TEMP | FIRST STAGE | SECOND STAGE | | SPECIAL NOTES |
|--|-----------|-----------------------------|----------------|---------------|--|
| | | TIME | TIME | OR PROBE TEMP | |
| Veal Shoulder or Rump Roast, boneless (3-3½ lbs) | 325°F | 4-5 min per lb Turn over | 4-6 min per lb | 155°F | Cook in microwaveproof and heatproof dish with Metal Rack. Let stand 10 min after cooking (covered). |
| Pork Pork Loin Roast, Boneless (4-5 lbs) | 350°F | 5-7 min per lb Turn over | 6-8 min per lb | 165°F | Cook in microwaveproof and heatproof baking dish. Let stand 10 min after cooking (covered). |
| Pork Loin, center cut (4-5 lbs) | 350°F | 5-7 min per lb Turn over | 6-8 min per lb | 165°F | Cook in microwaveproof and heatproof baking dish. Let stand 10 min after cooking (covered). |

DIRECTIONS FOR CONVECTION COOKING

TEMPERATURE PROBE CONVECTION COOKING CHART

| FOOD | OVEN TEMP | FIRST STAGE | SECOND STAGE | | SPECIAL NOTES |
|---|-----------|--|--------------------|--|--|
| | | TIME | TIME | OR PROBE TEMP | |
| Beef Meat Loaf (1½-1¾ lbs) | 350°F | | 35 min | 160°F | Preheat. Let stand 5-10 min. |
| Beef Rib Roast, boneless | 350°F | 5 min per lb Turn over | 6 min per lb | Rare: 120°F Med: 130°F | Cook in microwaveproof and heatproof dish with Metal Rack. Let stand 10 min after cooking (covered.). |
| Beef Rib Roast, with bone (5 lbs) | 350°F | 7 min per lb Fat-side down Turn over | 8-10 min per lb | Rare: 120°F Med: 130°F Well: 140°F | Cook in microwaveproof and heatproof dish. Let stand 10 min after cooking (covered). |
| Beef Pot Roast, boneless (3 lbs) | 350°F | 7 min per lb Turn over | 8-10 min per lb | Med: 130°F Well: 140°F | Cook in covered microwaveproof and heatproof casserole or cooking bag. |
| Lamb Lamb Leg or Shoulder Roast, with bone (6½ lbs) | 350°F | 4 min per lb Fat-side down Turn over | 5-7 min per lb | Rare: 145°F Med: 155°F Well: 165°F | Cook in microwaveproof and heatproof dish with Metal Rack. Let stand 10 min after cooking (covered). |
| Lamb Roast, boneless (3-4 lbs) | 350°F | 5 min per lb Fat-side down Turn over | 4-6 min per lb | 150°F | Cook in microwaveproof and heatproof dish with Metal Rack. Let stand 10 min after cooking (covered). |

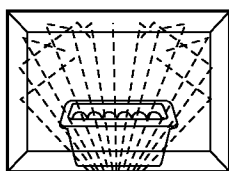
NOTE: Use the normal position when cooking with the Metal Rack.

INTRODUCTION TO COMBINATION COOKING

Some foods benefit from the combination of cooking by microwave energy and convection heat. This combination method allows you to take advantage of the speed moisture retention of microwave cooking and the crisping and browning effect of hot, dry air. For example, microwave energy will speed cooking and keep meat and poultry moist on the inside while convection heat crisps and browns the surface.

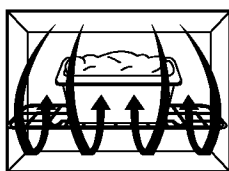
When you use the micro/convection method, your oven will alternate automatically back and forth between both cooking methods and the results will delight and amaze you.

Your oven has two preprogrammed settings that make it easy to cook with both convection heat and microwave energy automatically.



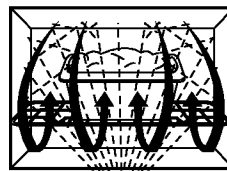
MICROWAVE

+



CONVECTION

=



COMBINATION(MICROWAVE/CONVECTION)

All utensils used for micro/convection cooking must be BOTH microwaveproof and heatproof. Oven-tempered heatproof glass, china, and pottery that do not have metal trim or glaze are the best choice. **THE METAL RACK MAY BE USED IN COMBINATION COOKING ONLY WHEN SPECIFICALLY INDICATED IN A RECIPE.**

However, **METAL PANS MUST NEVER BE PLACED ON THE METAL RACK IN COMBINATION COOKING.** If any metal touches the metal rack during a microwave cycle, arcing may occur and your oven may be damaged.

- Meats may be roasted directly on the Metal Rack or in a shallow roasting pan placed on the rack. When using the Metal Rack. Please check your Cookbook for information on proper use.
- Less tender cuts of beef can be roasted and tenderized using oven cooking bags.
- When baking, check for doneness after cooking time is up. If not completely done, let stand in oven for a few minutes to complete cooking.

NOTE: During combination baking, some baking utensils may cause arcing when they come in contact with the oven walls or metal racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal. If arcing occurs, place a heatproof dish between the pan and the Metal Rack. If arcing occurs with other baking utensils, stop using them for combination cooking.

INTRODUCTION TO COMBINATION COOKING

COMBINATION BAKING/ROASTING WITHOUT PREHEATING

1. Touch STOP/CLEAR.
2. Touch BAKE or ROAST.
3. Touch numbers for food temperature.
You can enter a temperature between 150°F and 450°F. Example for 325°F: Touch "3-2-5".
4. Touch numbers for cooking time.
You can enter a time up to 99 minutes, 99 seconds. Example for 20 minutes: Touch "2-0-0-0".
5. Touch START.
You can see the cooking temperature anytime during cooking by touching (COMBINATION) BAKE (when baking) or (COMBINATION) ROAST (when roasting). The cooking temperature will show for two seconds.

COMBINATION BAKING/ROASTING WITH PREHEATING

1. Touch STOP/CLEAR.
 2. Touch BAKE or ROAST twice.
 3. Touch numbers for preheat/cooking temperature.
You can enter a temperature between 150°F and 450°F. Example for 325°F: Touch "3-2-5".
 4. Touch numbers for cooking time.
You can enter a time up to 99 minutes, 99 seconds. Example for 20 minutes: Touch "2-0-0-0-0".
 5. Touch START.
After preheating, open the door, put food in oven and close the door.
- NOTES:**
- If you open the door or touch STOP/CLEAR during preheating, preheating will stop. To resume preheating, close the door and touch START.
 - When the oven reaches the set preheat temperature, four tones will sound and the oven will automatically hold that temperature for 30 minutes.
6. Touch START.
You can see the cooking temperature anytime during cooking by touching (COMBINATION) BAKE (when baking) or (COMBINATION) ROAST (when roasting). The cooking temperature will show for two seconds.

COMBINATION (AUTO COOK)

COMBINATION lets you cook with both microwaves and convection heat, without needing to set a cooking time or Cook Power. All you do is choose the category of the food you are cooking and enter the weight or quantity. See the "Combination chart" on this page for the settings available to you.

1. Touch STOP/CLEAR.
2. Touch COMBINATION.
3. Touch the number for food category.
Example for setting 1. (hamburger)
4. Touch numbers for food weight or quantity.
5. Touch START.
After preheating, open the door, put food in oven and close the door.
6. Touch START.
At beep (five tones) open the door, turn over the food and close the door.
7. Touch START to continue.

COMBINATION CHART

| SETTING | FOOD | QUANTITY/WEIGHT YOU CAN COOK |
|---------|---------------|------------------------------|
| 1 | Hamburger | 0.3-2.0 lbs |
| 2 | Chicken Piece | 0.5-3.0 lbs |
| 3 | Whole Chicken | 2.0-3.5 lbs |
| 4 | Turkey | 4.0-9.0 lbs |
| 5 | Cake | 1 layer / 2 layers |
| 6 | Bread | 1 loaf / 2 loaves |

DIRECTIONS FOR COMBINATION COOKING

COMBINATION COOKING WITH THE TEMPERATURE PROBE

The Temperature Probe helps take the guesswork out of cooking roasts and larger casseroles. The probe is designed to turn off the oven when it senses the temperature you chose (between 100°F and 200°F) has been reached.

See your Cookbook for helpful information on cooking different types of food.

NOTES:

- If you have not plugged in the Temperature Probe properly or if the probe is defective, "PROBE" will appear on the Display, three tones will sound, and the oven will not turn on.
 - For correct probe temperatures for different foods, see the "Temperature probe combination cooking chart" on page 32~33
1. Insert probe into food.
 2. Place food in oven and plug probe into socket on oven wall.
 3. Touch STOP/CLEAR.
 4. Touch TEMP.
 5. Touch numbers for food temperature.
 6. Touch BAKE or ROAST.
 7. Touch numbers for cooking temperature.
You can enter a temperature between 150°F and 450°F.
Example for 325°F : Touch "3-2-5".
 8. Touch START.

TEMPERATURE PROBE COMBINATION COOKING CHART

| FOOD | OVEN TEMP | FIRST STAGE | SECOND STAGE | | SPECIAL NOTES |
|---|-----------|--|--------------------|--|---|
| | | TIME | TIME | OR PROBE TEMP | |
| Beef Meat Loaf (1½-1¾ lbs) | 350°F | | 35 min | 160°F | Preheat. Let stand 5-10 min. |
| Beef Rib Roast, boneless | 350°F | 5 min per lb Turn over | 6 min per lb | Rare: 120°F Med: 130°F | Cook in microwaveproof and heatproof dish with Metal Rack. Let stand 10 min after cooking (covered). |
| Beef Rib Roast, with bone (5 lbs) | 350°F | 7 min per lb Fat-side down Turn over | 8-10 min per lb | Rare: 120°F Med: 130°F Well: 140°F | Cook in microwaveproof and heatproof dish. Let stand 10 min after cooking (covered). |
| Beef Pot Roast, boneless (3 lbs) | 350°F | 7 min per lb Turn over | 8-10 min per lb | Med: 130°F Well: 140°F | Cook in covered microwaveproof and heatproof casserole or cooking bag. |

DIRECTIONS FOR COMBINATION COOKING

TEMPERATURE PROBE COMBINATION COOKING CHART

| FOOD | OVEN TEMP | FIRST STAGE | SECOND STAGE | | SPECIAL NOTES |
|---|-----------|--|----------------|--|--|
| | | TIME | TIME | OR PROBE TEMP | |
| Lamb Lamb Leg or Shoulder Roast, with bone (6½ lbs) Lamb Roast, boneless (3-4 lbs) | 350°F | 4 min per lb Fat-side down Turn over | 5-7 min per lb | Rare: 145°F Med: 155°F Well: 165°F | Cook in microwaveproof and heatproof dish with Metal Rack. Let stand 10 min after cooking (covered). |
| | 350°F | 5 min per lb Fat-side down Turn over | 4-6 min per lb | 150°F | |
| Veal Shoulder or Rump Roast, boneless (3-3½ lbs) | 325°F | 4-5 min per lb Turn over | 4-6 min per lb | 155°F | Cook in microwaveproof and heatproof dish with Metal Rack. Let stand 10 min after cooking (covered). |
| Pork Pork Loin Roast, boneless (4-5 lbs) Pork Loin, center cut (4-5 lbs) | 350°F | 5-7 min per lb Turn over | 6-8 min per lb | 165°F | Cook in microwaveproof and heatproof baking dish. Let stand 10 min after cooking (covered). |
| | 350°F | 5-7 min per lb Turn over | 6-8 min per lb | 165°F | |

UTENSIL GUIDE

You can use a variety of utensils and materials in your microwave-convection oven. For your safety and to prevent damage to utensils and your oven, choose appropriate utensils and materials for each cooking method. The list below is a general guide to help you select the correct utensils and materials.

| MATERIAL | UTENSILS | MICROWAVE COOKING | COMBINATION COOKING | CONVECTION COOKING |
|----------------------------|--|-------------------|---------------------|--------------------|
| Ceramic & Glass | Ceramic | YES | YES | YES |
| | Ovenproof, Heat-Tempered, Microwave-Safe Glassware | YES | YES | YES |
| | Glassware with Metal Decoration | NO | NO | YES |
| | Lead Glass | NO | NO | YES |
| China | Without Metal Decoration (Ovenproof and Heat-Tempered) | YES | YES | YES |
| Pottery | | YES | YES | YES |
| Plastic | Regular Ovenproof Heat-Tempered ware | YES | YES | YES |
| | | YES | NO | NO |
| Metal | Bake/Roast Rack Metal Baking Pan | NO | NO | YES |
| | | NO | NO | YES |
| Aluminum Foil | | * | * | YES |
| Paper | Cups, Plates, Towels | YES | NO | NO |
| Straw, Wicker, Wood | | YES | NO | NO |
| Wax Paper | | YES | NO | NO |
| Plastic Wrap | | YES | NO | NO |

YES: Utensils to use
NO: Utensils to avoid

CARE AND CLEANING

GENERAL

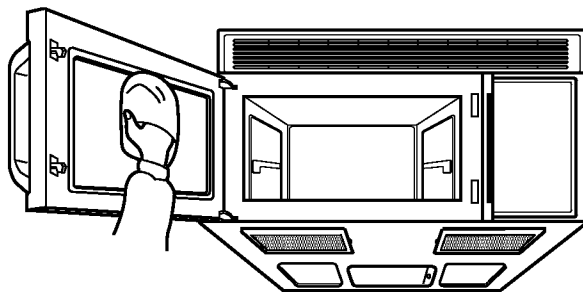
For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up.

NEVER USE ROUGH POWDERS OR PADS. Wipe the microwave oven inside and out, including the hood bottom cover, with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe dry.

Use a chrome cleaner and polish on chrome, metal and aluminum surfaces.

Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon.

Clean your oven weekly or more often, if needed.



Temperatruue Probe

Remove the temperature probe from the socket after each use.

CAUTION

Use a pot holder because the wire, plug, and sensor sections may be hot.

Clean the probe with a mild detergent solution. Then rinse and wipe dry.

Clean the sensor with a soft, damp cloth. Dry before using again.

Metal Rack

Remove the metal rack to clean it at the sink.

Use a mild detergent solution. Then rinse and wipe dry.

Grease Filters

Remove the metal mesh grease filters on the hood bottom cover for washing at the sink. To remove each filter:

1. Grasp the tab at the end of the filter, as shown.
2. Slide the filter toward each side of the oven.
3. Pull it downward and out.

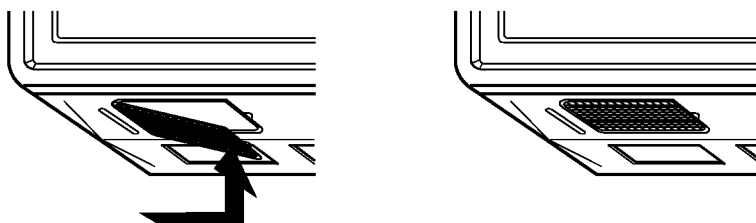
Use a warm detergent solution, rinse and wipe dry.

DO NOT USE AMMONIA to clean an aluminum mesh filter.

Do not run the hood fan without the filter.

To reinstall the filter, slide it into the side slot, then push up and toward oven center to lock.

The filter should be completely dry before reinstalling into the oven.

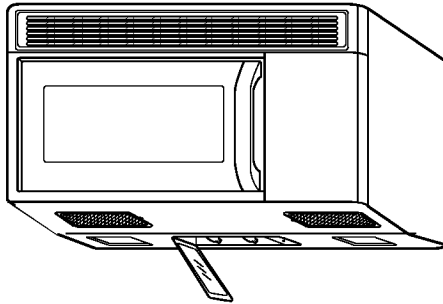


CARE AND CLEANING

Work Light Replacement

When either bulb in the work light burns out, you will need to replace it with a 30 watt appliance bulb.

1. Disconnect the power at the circuit breaker or unplug the power cord.
2. Remove the phillips head screw from the work light cover. Right side will drop.
3. Unhook tab at left side.
4. Unscrew the burned out bulb and replace with one of the same size and wattage (30 watts).
5. Replace the work light cover and the screw.
6. Reconnect the power.
7. Set the Time of Day (see page 6).



Special Care

For best performance and safety, the inner door panel and the oven front frame should be free of food or grease build-up.

Wipe both often with a mild detergent. Then rinse and wipe dry. Never use rough powders or pads.

After cleaning the control panel, touch STOP/CLEAR. This will clear any entries that might have been entered accidentally while cleaning the panel.

QUESTIONS AND ANSWERS

OPERATION

Q. What is wrong when the oven light will not glow during cooking or when the oven door is open?

A. There may be several reasons why the oven light will not glow. Perhaps:

- *The door is not closed & locked. Push the door firmly to be sure that the door is locked properly.*
- *The light bulb has burned out.*

Q. Why does steam come out of the vent grille?

A. Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the left side vent.

Q. Will the microwave oven be damaged if it operates empty?

A. Yes. Never operate the oven empty.

Q. Does microwave energy pass through the viewing screen in the door?

A. No. The metal screen bounces back the energy to the oven cavity. The holes (or ports) are made to allow light to pass through. They do not let microwave energy pass through.

Q. Why does the "beep" tone sound when a "pad" on the control panel is touched?

A. The "beep" tone sounds to assure that the setting is being properly entered.

Q. Can my microwave oven be damaged if food is cooked for too long a period of time?

A. Like any other cooking appliance, it is possible to destroy food by overcooking, which may result in smoke and even possible fire damage to the inside of the oven. It is always best to stay with the oven while it is cooking. See the "Safety Instructions" on pages 2 and 3.

Q. Why does the hood fan start when i have not pushed the Fan Control Button?

A. The hood fan starts automatically to prevent the oven from overheating.

Q. When the oven is plugged into a wall outlet for the first time, it may not work properly. What is wrong?

A. Only when the oven is plugged in for the first time or when power starts again after a power outage, the microcomputer in the oven may become scrambled and not work as it was programmed to work. Unplug the oven from the 120V household outlet and then plug it back in. The microcomputer will reset and work properly afterward.

Q. Why do I see light reflection around the outer case?

A. This light is from the oven light located outside the cavity.

Q. How can I be sure the oven is turned off when the hood fan is running?

A. The hood fan may be louder than oven. If you are not sure the oven is off, turn off the hood fan and check to see if the oven is operating. The oven is designed to turn off automatically when you open the door. If, for some reason, you are still not satisfied, have your oven checked.

FOODS

Q. What is wrong when baked foods have a hard, dry, brown spot?

A. A hard, dry, brown spot shows overcooking. Shorten the cooking or reheating time.

Q. Why do eggs sometimes pop?

A. When baking, frying or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this build-up, simply pierce the yolk with a toothpick before cooking it.

QUESTION AND ANSWERS

CAUTION

Never microwave eggs in the shell.

Q. Why are scrambled eggs sometimes a little dry after cooking?

A. Eggs dry out if they are overcooked. Though you use the same recipe each time, you may need to vary the cooking time for one of these reasons:

- Eggs vary in size.
- Eggs are at room temperature one time and at refrigerator temperature another time.
- The shape of utensils vary, making cooking time vary also.
- Eggs continue cooking during standing time.

Q. Is it possible to pop corn in a microwave oven?

A. Yes, if using one of the two methods described below.

1. Microwave-popping devices designed for microwave cooking.
2. Prepackaged commercial microwave popcorn that suggests specific times and power outputs needed for an acceptable final product.

FOLLOW EXACT DIRECTIONS GIVEN BY EACH MANUFACTURER FOR THE POPCORN POPPING PRODUCT AND DO NOT LEAVE THE OVEN UNATTENDED WHILE THE CORN IS BEING POPPED.

IF THE CORN FAILS TO POP AFTER THE SUGGESTED TIMES, DISCONTINUE COOKING. OVERCOOKING COULD RESULT IN AN OVEN FIRE.

CAUTION

Never use a brown paper bag for popping corn.

Q. What is wrong when three potatoes bake thoroughly and the fourth one is still not cooked?

A. The fourth potato may be slightly heavier than the others, and should be cooked 30 to 60 seconds longer.

Remember to allow space around each potato when baking. Also, for more even cooking, put the potatoes in a circle.

Q. Why do baked apples sometimes burst during cooking?

A. The peeling has not been removed from the top half of each apple to allow for expansion of the interior of the apple during cooking. As in regular cooking the interior of the apple expands during cooking.

Q. How do you avoid boilovers?

A. When cooking foods that tend to boil over, use a larger utensil than usual for cooking. If you open door or press STOP, the food will stop boiling. (Remember to press START again after closing the door to restart the cooking cycle.)

Q. Why is standing time necessary after microwave cooking is over?

A. Standing time allows foods to continue cooking evenly throughout for a few moments after the actual microwave oven cooking cycle. The amount of standing time depends on the density of the food.

Q. Why is additional time required for cooking food stored in the refrigerator?

A. As in conventional cooking, the initial temperature of food affects total cooking time.

Refrigerated foods take more time to cook than foods stored at room temperature.

BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the list below and try the solutions listed for each problem.

If the microwave oven still does not work properly, contact the nearest Sears Service Centre. Sears Service Centres are fully equipped to handle your service requirements.

PROBLEM:

Oven will not start

- Is the power cord plugged in?
- Is the door closed?
- Is the cooking time set?
- Is the temperature set or probe plugged in?

Arcing or Sparking

- Are you using the approved cookware?
- Is the temperature probe properly positioned?
- Is the oven empty?

Incorrect time of day

- Have you tried to reset?

Probe Light Flashes

- Is the temperature probe properly plugged in?

Unevenly Cooked Foods

- Are you using the approved cookware?
- Were the foods turned or stirred?
- Were the foods completely defrosted?
- Was the time/cooking power level correct?

Overcooked Foods

- Is the temperature probe properly positioned?
- Was the time/cooking power level correct?
- Was the temperature setting correct?

Undercooked Foods

- Are you using the approved cookware?
- Is the temperature probe properly positioned?
- Were the foods completely defrosted?
- Was the time/cooking power level correct?
- Was the temperature control setting correct?
- Are the ventilation ports clear?

Improper Defrosting

- Are you using the approved cookware?
- Were the foods turned or stirred?
- Was the time/cooking power level correct?
- Did you use the metal rack?

BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problem. If the microwave oven still does not work properly, contact the nearest Sears Service Centre. Sears Service Centres are fully equipped to handle your service requirements.

PROBLEM

| | | | | | | | | | | | | | | | | | | | |
|--------------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|--|--|--|--|---|
| Oven will not start | X | X | X | X | | | | | | | | | | | | | | | |
| Arcing or Sparking | | | | | X | X | X | | | | | | | | | | | | |
| Time of day incorrect | | | | | | | | X | | | | | | | | | | | |
| Probe Light Flashes | | | | | | | | | X | | | | | | | | | | |
| Unevenly Cooked Foods | | | | | X | | | | | X | X | | | | | | | | |
| Overcooked Foods | | | | | | X | | | | | | | X | X | | | | | |
| Undercooked Foods | | | | | X | X | | | | | X | X | X | X | | | | | |
| Improper Defrosting | | | | | X | | | | | X | | X | | | | | | | |
| Oven Lamp does not Light | X | X | X | | | | | | | | | | | | | | | | X |

SOLUTION

- Is power cord plugged in? _____
- Is door closed? _____
- Cooking time not set. _____
- Temperature not set or probe not plugged in. _____
- Use approved cookware only. _____
- Properly position temperature probe. _____
- Do not operate with oven empty. _____
- Reset time of day. _____
- Is temperature probe properly plugged in? _____
- Turn or stir food. _____
- Completely defrost food. _____
- Use correct time/Power level setting. _____
- Use correct temp setting. _____
- Check to see that oven ventilation ports are not restricted. _____
- Is light bulb burned out? _____

For handy reference, copy the information below from the model number label. Keep your invoice for warranty validation.

Dear Customer,

In manufacturing this product, many steps have been taken to provide you with the highest quality. Unfortunately, errors or omissions occasionally occur. In the event that you find a missing or defective part, please contact your nearest Sears store.

If you have any suggestions that would help us to improve our assembly/operation instructions, or this product, please write them down, including information listed below, and mail it to :

Sears Canada Inc.
222 Jarvis Street
Toronto, Ontario
M5B 2B8

Attention : Buyer

Purchase by:

NAME: _____

ADDRESS: _____

CITY: _____ PROV. _____

POSTAL CODE _____ PHONE#: _____

Model No: _____

Serial No.: _____

Date of purchase: _____

Location purchased: _____

COMMENTS: _____





WE SERVICE WHAT WE SELL

"We Service What we Sell" is our assurance to you that you can depend on SEARS for service because SEARS service is nationwide.

Your Kenmore Microwave Oven has added value when you consider that SEARS has a service unit near you, staffed by Trained Technicians - Professional technicians specifically trained on Kenmore Microwave Ovens, having the parts, tools and equipment to ensure that we meet our pledge to you. - "We Service What We sell!"

TO FURTHER ADD TO THE VALUE OF YOUR MICROWAVE OVEN, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Microwave Ovens are designed, manufactured, and tested for years of dependable operation. Yet any modern appliance may require service from time to time. A SEARS Maintenance Agreement is more than an extension of the Warranty.

It provides complete protection from unexpected repair bills and undue inconvenience. It assures you of maximum efficiency from your Microwave Oven.

Here's a comparative Warranty and Maintenance Agreement chart showing you the benefits of a SEARS Maintenance Agreement.

| YEARS OF OWNERSHIP COVERAGE | 1st YEAR | 2nd YEAR | 3rd YEAR | 4th YEAR | 5th YEAR | ~ | 10th YEAR |
|---|----------|----------|---------------------|---------------------|---------------------|---|-----------|
| 1. Replacement of magnetron | W | W | Part-W Labour-MA | Part-W Labour-MA | Part-W Labour-MA | ~ | MA |
| Parts and Service 2. Required due to defects in materials or workmanship | W | W | MA | MA | MA | ~ | MA |
| 3. Mechanical adjustment and required service | W | W | MA | MA | MA | ~ | MA |
| 4. All parts and service required for proper operation not covered by the warranty. | MA | MA | MA | MA | MA | ~ | MA |
| 5. Even if the problem turns out to be non-technical such as customer instructions, there will be no charge for service. | MA | MA | MA | MA | MA | ~ | MA |
| 6. Annual preventive maintenance check at your request. | MA | MA | MA | MA | MA | ~ | MA |

MA-MAINTENANCE AGREEMENT

W-WARRANTY

CONTACT YOUR KENMORE SALESPERSON OR LOCAL SEARS SERVICE CENTRE TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

WARRANTY

KENMORE MICROWAVE WARRANTY

- For "TWO YEARS" from date of purchase, Sears will repair any defect in material or workmanship subject to exclusions below free of charge, labour included.
- For the next "THREE" years Sears will replace the Magnetron free of charge, labour not included.
- This warranty is in addition to any statutory warranty.

PRODUCT CATEGORY

Counter Top Microwave (all sizes)

Micro / Convection and Over The Range

SERVICE

Carry in

In Home

WHAT IS NOT COVERED:

1. Installation.
2. Damage resulting from improper voltage.
3. Service required because of damage due to misuse or abuse.
4. Service required as a result of fire, flood, or acts of God.

Sears does not authorize any person or representative to make any other warranty or assume for it any liability other than those contained herein. Any agreement, verbal or written, outside of, or creating any other warranties in addition to or contradictory to the foregoing, shall be void and of no effect. The above warranty applies only to Kenmore Microwave Ovens which are used for private household purposes.

HOW TO OBTAIN WARRANTY SERVICE

1. For "Carry In", simply bring the microwave oven to the nearest Sears Service Centre or Store.
2. For "In Home" contact the nearest Sears Service Centre or Store.

SEARS CANADA INC.
222 Jarvis Street, Toronto, Ontario M5B 2B8

SERVICE AND REPAIR PARTS

CALL 1-800-665-4455*

Keep this number handy should you require a service call
or need to order repair parts.

If ordering parts make sure you have the name, make
and model no. of the merchandise and the name and
number of the part you wish to order.

* If calling locally, please use one of the following numbers:

Regina - 566-5124

Montreal - 333-5740

Toronto - 744-4900

Halifax - 454-2444

Kitchener - 894-7590

Ottawa - 738-4440

Vancouver - 420-8211

NOTES