

# Over The Range Combination Oven Owner's Manual

*Covering Model ACO1180A*

**Installer:** Please leave this manual with this appliance.

**Consumer:** Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

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Serial Number

---

Date of Purchase

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In our continuing effort to improve the quality and performance of our appliances, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, write us (include your model number and phone number) or call:

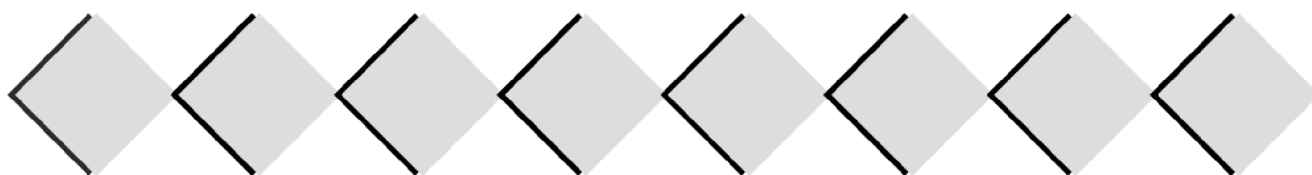
Amana Appliances Consumer Services  
Amana Appliances  
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## Combination Oven

**Keep instructions for future reference.  
Be sure manual stays with oven.**



# IMPORTANT SAFETY INSTRUCTIONS

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## What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating oven.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

## Recognize Safety Symbols, Words, Labels

 **DANGER**

**DANGER**— Immediate hazards which WILL result in severe personal injury or death.

 **WARNING**

**WARNING**— Hazards or unsafe practices which COULD result in severe personal injury or death.

 **CAUTION**

**CAUTION**— Hazards or unsafe practices which COULD result in minor personal injury.



Recognize this symbol as a  
**HOT SURFACE WARNING**

## FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT ( U.S.A. ONLY)

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the Microwave Oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.

**The manufacturer** is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

## Recognize this symbol as a SAFETY message

### WARNING

When using electrical oven, basic safety precautions should be followed to reduce risk of burns, electric shock, fire, or injury to persons or exposure to excessive microwave energy.

1. **READ** all instructions before using equipment.
2. **READ AND FOLLOW** the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** in **IMPORTANT SAFETY INSTRUCTIONS**.
3. This equipment **MUST BE GROUNDED**. Connect only to properly grounded outlet. See **GROUNDING INSTRUCTIONS** in *Information*.
4. Install or locate this equipment **ONLY** in accordance with the installation instructions in this manual.
5. Some products such as whole eggs and sealed containers—for example, closed glass jars—are able to explode and **SHOULD NOT** be **HEATED** in this oven.
6. Use this equipment **ONLY** for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this equipment. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, **CLOSE SUPERVISION** is necessary when used by **CHILDREN**.
8. **DO NOT** operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance, including power cord, must be serviced **ONLY** by qualified service personnel. Special tools are required to service equipment. Contact nearest authorized service facility for examination, repair, or adjustment.
10. **DO NOT** cover or block any openings on this appliance.
11. **DO NOT** heat baby bottles in oven.
12. Baby food jars shall be open when heated and contents stirred or shaken before consumption, in order to avoid burns.
13. **DO NOT** store this appliance outdoors. **DO NOT** use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
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. See door cleaning instructions in *Care and Cleaning* section of this manual.
18. **DO NOT** insert oversized foods or oversized utensils in a microwave/convection oven as they may create a fire, an electrical arc, or risk of electrical shock.
19. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving risk of electrical shock.
20. **DO NOT** use paper products not intended for cooking when equipment is operated in convection or combination mode.
21. **DO NOT** store any materials, other than manufacturer's recommended accessories, in this equipment when not in use.
22. **DO NOT** cover racks or any other part of the oven with metal foil. Airflow restriction will cause overheating of the oven.
23. **DO NOT** spray oven cleaning solutions toward the rear inner cavity surface. This will contaminate and damage the convection heating assembly.

## 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 to 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 oven door close properly and that there is no damage to: 1. door (bent), 2. hinges and latches (broken or loosened), 3. door seals and sealing surfaces.
- D. Oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

## WARNING

To avoid risk of fire in the oven cavity:

- a. **DO NOT** overcook food. Carefully attend oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c. If materials inside the oven 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 cavity for storage. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.

## WARNING

Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:

1. Do not overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. Do not use straight-sided containers with narrow necks.
4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensil into the container.

## CAUTION

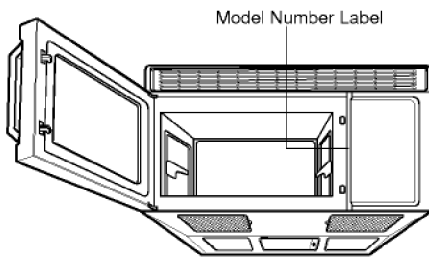
To avoid risk of personal injury or property damage, observe the following:

1. **DO NOT** deep fat fry in oven. Fat could overheat and be hazardous to handle.
2. **DO NOT** cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
3. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
4. **DO NOT** leave oven unattended.
5. **DO NOT** use regular cooking thermometers in oven when cooking in microwave or combination mode. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
6. **DO NOT** use metal utensils in oven except when recommended by microwave food manufacturers or recipe requires metal utensils in convection or combination mode. Heat food in containers made of glass or china if possible.
7. Never use paper, plastic, or other combustible materials that are not intended for cooking. If oven temperature is high, material may ignite.
8. Oven temperature is at least 100° F in convection mode. Verify plastic, paper or other combustible materials are recommended by the manufacturer to withstand the minimum oven temperature.
9. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
10. **DO NOT** use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
11. **DO NOT** heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.
12. Racks, utensils, rack guides, and oven surfaces may become hot during or after use. Use utensils or protective clothing, like pan grips or dry oven mitts, when necessary to avoid burns.
13. **DO NOT** unplug oven immediately after use. Internal fan must cool oven to avoid damage of electrical components.
14. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.

## SAVE THESE INSTRUCTIONS

## LOCATION OF MODEL NUMBER

To request service, information or replacement parts, the service center will require the complete model number of your microwave oven. The number is on the control panel side as shown in the illustration below.



## OVEN SPECIFICATIONS

### Output Power

850W (IEC 60705 Rating Standard)  
1350W (Heater)

### Outer Dimensions

29-7/8" x 14" x 16-3/16"

**Cavity Volume** – 1.1 Cu. Ft.

**Net Weight** – 69 lbs.

## ELECTRICAL RATING

- Electrical Rating of the Oven:  
120 VAC. 60 Hz.
- 1300 Watts 12 Amperes  
(Microwave oven only)
- 1500 Watts 13 Amperes  
(Microwave oven + Cooktop  
Lamps + Ventilation Fan.)

## ELECTRICAL REQUIREMENTS

The oven is designed to operate on a Standard 120 volt/60 Hz household outlet. Be sure the circuit is at least 15 amps and the microwave oven is the only appliance on the circuit. It is not designed for 50 Hz or any circuit other than a 120 volt/60 Hz circuit.

## GROUNDING INSTRUCTIONS

### **This appliance must be grounded.**

If an electrical short circuit occurs, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

The cord for this appliance has a grounding wire with a grounding plug.

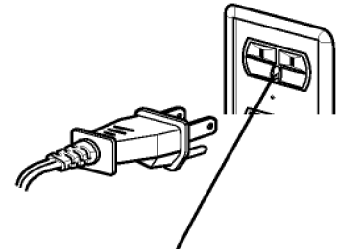
Put the plug into an outlet that is properly installed and grounded.

**WARNING - If you use the grounding plug improperly, you risk electric shock.**

Ask a qualified electrician if you do not understand the grounding instructions or if you wonder whether the appliance is properly grounded.

Because this appliance fits under the cabinet, it has a short power-supply cord. See the separate Installation Instructions for directions on properly placing the cord. Keep the electrical power cord dry and do not pinch or crush it in any way.

If it is 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 should be equal to or greater than the electrical rating of the appliance.



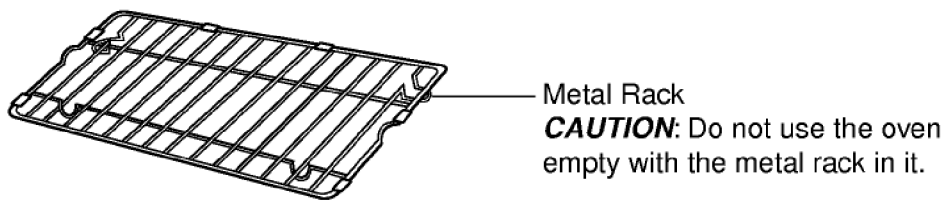
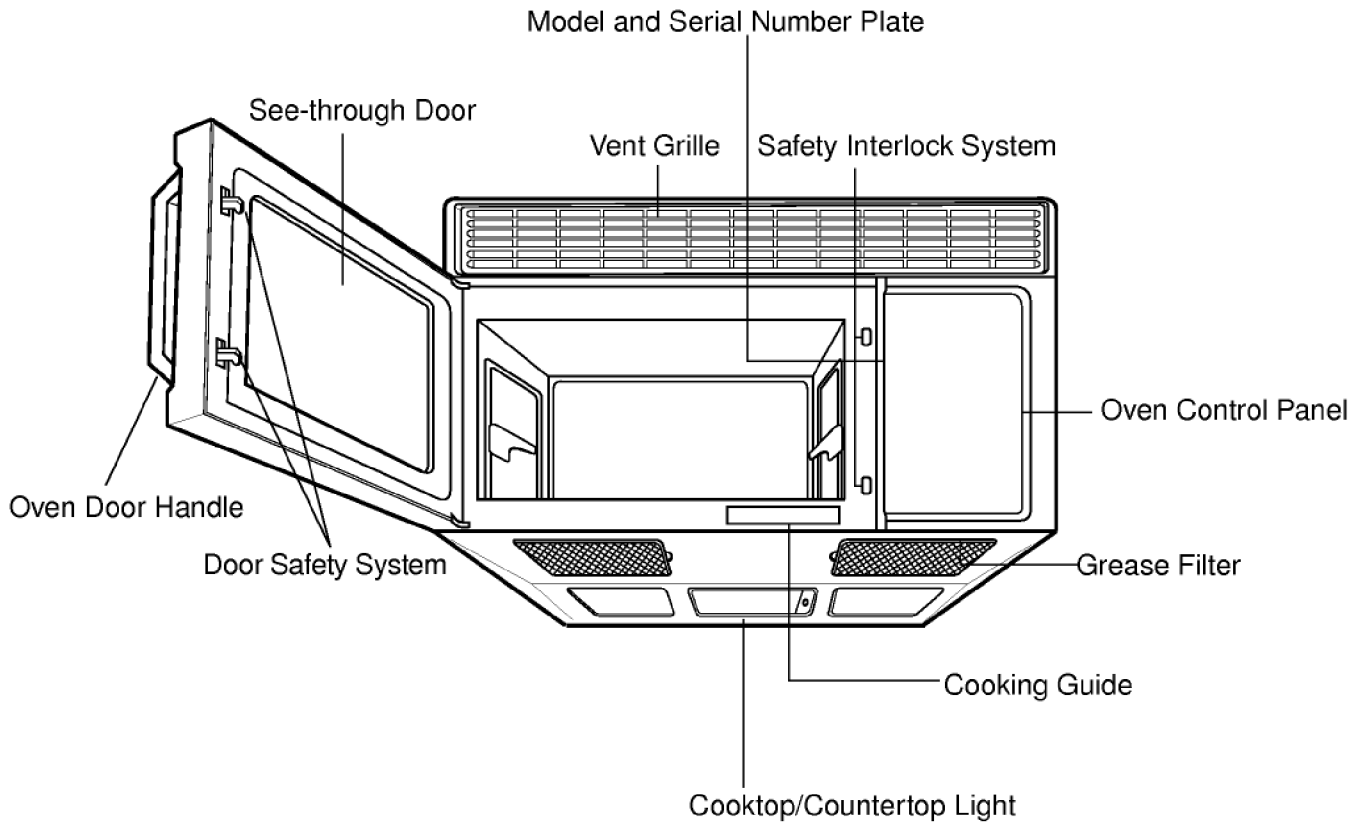
Ensure proper ground exists before use

For a permanently connected appliance: This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

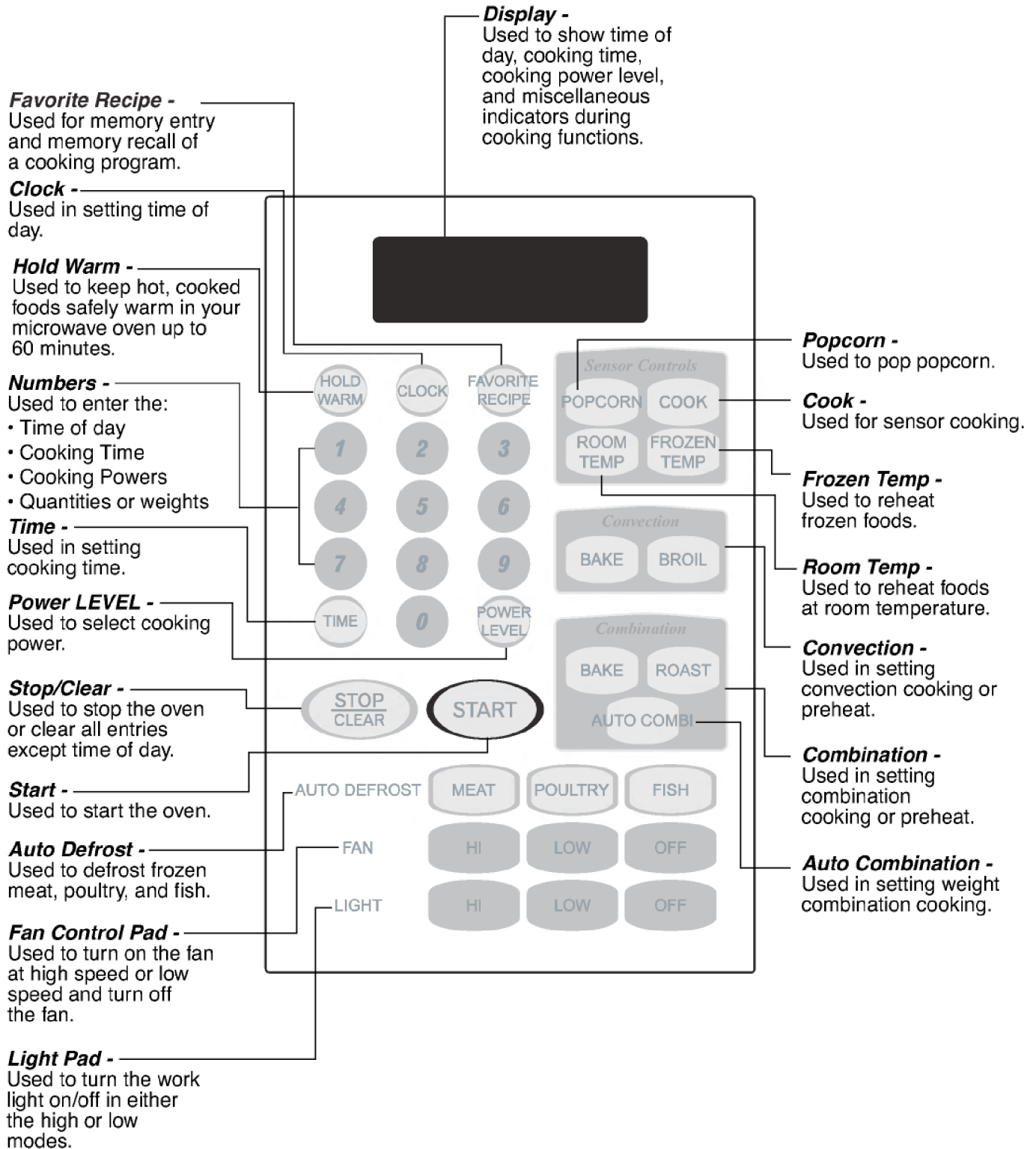
# Information (cont'd)

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## MICROWAVE OVEN FEATURES



# OVEN CONTROL PANEL



# Operation

## LEARN ABOUT YOUR MICROWAVE OVEN





This section discusses the concepts behind microwave cooking and introduces you to the basics you need to know to operate your microwave oven. Please read this information before use.

### CAUTION

- > To avoid risk of personal injury or property damage, do not run oven empty.
- > To avoid risk of personal injury or property damage, do not use stoneware, aluminum foil, metal utensils, or metal trimmed utensils in the oven.

## CLOCK (TIME OF DAY)



**Example: To set clock for 8:00**

-  Touch **STOP/CLEAR**.
-  Touch **CLOCK**.
-  Enter the time by using the number key pad.
-  Touch **CLOCK**.


## CHILD LOCK

You may lock the control panel to prevent the microwave from being accidentally started or used by children.

**Example: To set the child lock**

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




**Example: To cancel the child lock**

-  Touch and hold **0** more than 2 seconds. **LOCK** will disappear and you hear 1 beep. At this time the oven is ready.

## FAVORITE RECIPE




FAVORITE RECIPE lets you to recall one cooking instruction previously placed in memory and begin cooking quickly.

**Example: To memorize a cooking program**

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

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





**Example: To recall the memory**

-  Touch **STOP/CLEAR**.
-  Touch **FAVORITE RECIPE**. **CALL** will display.
-  Touch **START**.

## HOLD WARM

You can safely keep hot, cooked food warm in your microwave oven. You can use HOLD WARM by itself or to follow a cooking cycle automatically.

**Example: To set the HOLD WARM**

-  Touch **STOP/CLEAR**.
-  Set the desired cooking cycle following suitable operating instructions in this manual.
-  Touch **HOLD WARM**.
-  Touch **START**.

When the cooking cycle is over, the oven will switch into HOLD WARM to keep the food warm. "HOLD" will show in the display window.

The HOLD WARM will continue for up to 60 minutes or until the door has been opened or STOP/CLEAR has been touched.

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

**Example: To use the HOLD WARM independently**

-  Touch **STOP/CLEAR**.
-  Touch **HOLD WARM**.
-  Touch **START**.

The oven will begin to keep warm for up to 60 minutes or until the door has been opened or STOP/CLEAR has been touched.









## NOTES:

- Food cooked covered should be covered during HOLD WARM.
- Pastry items (pies, turnovers, etc.) should be uncovered during HOLD WARM.
- Complete meals kept warm on a dinner plate could be covered during HOLD WARM.


## 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.

### Example: To set timer

-  Touch **STOP/CLEAR**.
-  Touch **TIME**.
-  Touch the numbers for the you want to count down.
-  Touch **POWER LEVEL**.
-  Touch 0 (Power Level 0).
-  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 beep and **END** will display.

-  Touch **STOP/CLEAR** to return the **CLOCK** display.

## FAN

Your oven has a **FAN** to ventilate during electric or gas range cooking.

### To use the FAN:

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.

## LIGHT

Your oven has a **LIGHT** to illuminate on the electric or gas range.





### To use the LIGHT:

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

## TIME COOKING AT HIGH POWER

"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, soups, or foods that need fast cooking to maintain their natural flavor and texture, like fish, vegetables, and most casseroles.







### Example: To cook food for 8 minutes

-  Touch **STOP/CLEAR**.
-  Touch **TIME**.
-  Touch the numbers for the cooking time you want.
-  Touch **START**.

## TIME COOKING AT MULTI-POWER

"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".

### Example: To cook food for 8 minutes at 70% power.


-  Touch **STOP/CLEAR**.
-  Touch **TIME**.
-  Touch the numbers for the cooking time you want.
-  Touch **POWER LEVEL**.
-  Touch the numbers for the power level you want.
-  Touch **START**.


# Operation (cont'd)


## MULTI-STAGE COOKING


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


**Example: First Stage - 4 minutes at "HI" power Second Stage - 9 minutes at "7" Power**


 Touch **STOP/CLEAR**.


 Touch **TIME**.


 Touch the numbers for the cooking time you want.

 Touch **TIME**.

 Touch the numbers for the power level you want.

 Touch **POWER LEVEL**.

 Touch the numbers for the power level you want.

 Touch **START**.

### NOTES:

- Unless you want to change the **POWER**, the oven always cooks at **HI-POWER**.
- To stir or turn the food during cooking, open the oven door and stir or turn. Close the oven door and touch **START**. The oven will count down the time left.

## COOKING GUIDE FOR LOWER POWER LEVELS

The 10 power levels in addition to HIGH allow you to choose the best power level for the food you are cooking. Below are listed the power levels, examples of foods best cooked at each level, and the amount of microwave power you used.

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

## SENSOR OPERATING INSTRUCTIONS

Sensor Cook allows you to cook most of your favorite foods without selecting cooking times and power levels. The display will indicate SENSOR during the initial sensing period. The oven automatically determines required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it will tell the oven how much longer to heat. The display will show the remaining heating time. For best results for cooking by sensor, follow these recommendations:

1. Food cooked with the Sensor system should be at normal storage temperature.
2. Glass Tray/(TURNTABLE) and outside of container should be dry to assure best cooking results.
3. Foods should always be covered loosely with microwavable plastic wrap, waxed paper, or a lid.
4. Do not open the door or touch the STOP/CLEAR key during the sensing time. When sensing time is over, the oven beeps twice and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn, or rearrange the food.

## SENSOR COOKING GUIDE

Appropriate containers and coverings help assure good Sensor cooking results.

1. Always use microwavable containers and cover them with lids or vented plastic wrap.
2. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
3. Match the amount of food to the size of the container. Fill containers at least half full for best results.
4. Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

## ADDING OR SUBTRACTING COOK TIME (SENSOR COOK, POPCORN and SENSOR REHEAT)

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

**Example: To adjust the sensor cook, reheat or popcorn**

**COOK**

Touch **COOK** pad. Example for setting for cook.

**1**

Touch the number for the category you want. Example for setting 1 (Beverage).

**You can only increase or decrease cook time before cooking starts.**

**9**

Touch **9**, then "MORE" will blink. Example: To increase time by 10%.

Cook Time & Blink	Touch Pad Number
Less	7
Normal	8
More	9

"**NORMAL**": To reset the original cook time.

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

# Operation (cont'd)

## POPCORN

POPCORN lets you pop commercially packaged microwave popcorn. Pop only one package at a time. Do not double quantity. For best results, use fresh bags of popcorn.

**Example: To pop popcorn**



Touch **STOP/CLEAR**.

POPCORN

Touch **POPCORN**.

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

### CAUTION

➤ DO NOT leave microwave oven unattended while popping corn.

#### NOTE:

- Place the popcorn bag on the bottom of the oven.
- Do not place the bag on the paper or plastic cookware or on turntables which are not an original part of the oven.
- Remove the bag from the oven carefully. The popcorn and steam are extremely hot. Open the bag carefully by pulling the diagonal corners.
- Do not reheat unpopped kernels or re-use the bag.
- Never pop corn in 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.

## SENSOR COOK

SENSOR COOK lets you cook common microwave prepared foods without needing to program times and cook powers. A sensor in the oven detects the vapor released by the food, and the amount of vapor detected tells the oven how long to cook the food.

SENSOR COOK has preset cook powers for seven categories: Beverage, Baked Potato, Frozen Entree, Casserole, Baked Goods, Fresh Vegetables, Frozen Vegetables.

Touch the NUMBER Pad assigned to the desired category. (See COOKING GUIDE FOR SENSOR COOK.) Do not START.

**Example: To use the SENSOR COOK**



Touch **STOP/CLEAR**.

COOK

Touch **COOK**.

1

Touch the number for the category you want. Example for setting 1 (Beverage).

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

## AUTO REHEAT (ROOM TEMP or FROZEN TEMP)

A sensor in the oven detects the vapor released by the food. The amount of vapor detected tells the oven how long to heat the food. To reheat food that is at room temperature, touch ROOM TEMP. To reheat food that is frozen, touch FROZEN TEMP.

**Example: To reheat foods, simply follow the steps below**



Touch **STOP/CLEAR**.

ROOM TEMP

Touch **ROOM TEMP** or **FROZEN TEMP**.

FROZEN TEMP

The oven will begin heating automatically. **ROOM** (or **FROZEN**) will display and the remaining time will begin counting down.

## COOKING GUIDE FOR "SENSOR COOK"

CODE	CATEGORY	DIRECTION
1	BEVERAGE	Do not cover. Use uncovered microwavable 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. If the cover is film, perforate the film instead of removing it. (Do not remove the entire cover.)
4	CASSEROLE	Place the food in a microwavable bowl or glass casserole. Cover tightly with plastic wrap.
5	BAKED GOODS	Use microwave-safe paper plates or towels. One serving is 1 to 2 doughnuts, 1 roll, 1 muffin, etc. Place on a paper towel. Do not cover.
6	FRESH VEGETABLES	Use small bowl. Cover with microwave-safe plastic wrap.
7	FROZEN VEGETABLES	Place frozen vegetables in a microwavable bowl or glass casserole. Add water and cover with plastic wrap. <b>NOTE:</b> Most vegetables improve with 2 to 3 minutes standing time after cooking.

### AUTO DEFROST

Your microwave oven is preset with three defrost sequences (MEAT, POULTRY and FISH). The Auto Defrost method is the best way to defrost frozen foods.

#### Prepare the food for defrosting:

- Place the food in a flat, shallow baking dish or use a microwave roasting 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 cook at the edges when defrosting, reduce the weight you entered.
- Be sure to turn, stir or rotate the food as directed.

#### After defrosting, remember:

- Pierce dense roasts with a skewer to check whether defrosting is complete.
- Remove the giblets from poultry and rinse ice crystals out of cavity.

# Operation (cont'd)

## AUTO DEFROST INSTRUCTIONS

**Example: To set Auto Defrost for 2.5 lbs. of ground beef**



Touch **STOP/CLEAR**.  
(Erase all previous settings.)



Touch **MEAT**.  
(ENTER and WEIGHT will blink.)



Enter the Weight of food.  
MIN. Food: 0.1 lb.  
MAX. Food: 9.9 lbs.



Touch **START**.

The clock will count down the time of the first stage. Five long beeps sound at the end of the first stage.

Open the door to separate, rearrange, cover or turn over the food.



Touch **START** to continue.

At the end of the sequence, two short beeps and one long beep will sound and END displays.

## DEFROSTING TIPS

- When using AUTO DEFROST, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- Use AUTO DEFROST only for raw food. AUTO DEFROST gives best results when food to be thawed is a minimum of 0° F (taken directly from a true freezer). If food has been stored in a refrigerator freezer that does not maintain a temperature of 5° F or below, always program a lower food weight (for a shorter defrosting time) to prevent cooking the food.
- If the food is stored outside the freezer for up to 20 minutes, enter a lower food weight.
- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost. Separated pieces defrost more easily.
- Use small pieces of aluminum foil to shield foods like chicken wings, leg tips, and fish tails, but the foil must not touch the side of the oven. Foil causes arcing, which can damage the oven lining.
- Shield areas of food with small pieces of foil if they start to become warm.
- For better results, a preset standing time is included in the defrosting time.

## WEIGHT CONVERSION CHART

In order to enter food weight in AUTO DEFROST, you must specify pounds and tenths of a pound. If the weight on the food package is in fractions of a pound, you can use the following chart to convert the weight to decimals.

Equivalent Ounce Weight	Tenths of a pound
1.6	.10
3.2	.20
4.0	.25 One-Quarter Pound
4.8	.30
6.4	.40
8.0	.50 One-Half Pound
9.6	.60
11.2	.70
12.0	.75 Three-Quarter Pound
12.8	.80
14.4	.90
16.0	1.00 One Pound

## GENERAL GUIDELINES

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

### For best results when defrosting, remember:

- Defrost weight can be set from 0.1 lbs. to 9.9 lbs.
- Do not defrost less than ¼ lb. of ground beef.
- Meats, fish or poultry up to 6 lbs. defrost best.
- Freeze ground beef in a doughnut shape.
- Press down the center of ground beef patties before freezing.
- 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. (See the weight conversion chart.)
- 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 ¼ 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.

# Operation (cont'd)

## DEFROST CHART

### Meat Setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
<b>BEEF</b>			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	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Do not defrost less than ¼ lb. Freeze in doughnut shape.
Ground Beef, Patties	MEAT	Separate and rearrange.	Do not defrost less than 4 oz. patties. Depress center when freezing.
Round Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Tenderloin Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Stew Beef	MEAT	Remove thawed portions with fork. Separate remainder. Return remainder to oven.	Place in a microwavable baking dish.
Pot Roast, Chuck Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Rib Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Rolled Rump Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
<b>LAMB</b>			
Cubes for Stew	MEAT	Remove thawed portions with fork. Return remainder to oven.	Place in a microwavable baking dish.
Chops (1 inch thick)	MEAT	Separate and rearrange.	Place on a microwavable roasting rack.
<b>PORK</b>			
Chops (½ inch thick)	MEAT	Separate and rearrange.	Place on a microwavable roasting rack.
Hot Dogs	MEAT	Separate and rearrange.	Place on a microwavable roasting rack.
Spareribs, Country-style Ribs	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.
Sausage, Links	MEAT	Separate and rearrange.	Place on a microwavable roasting rack.
Sausage, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Place in a microwavable baking dish.
Loin Roast, Boneless	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack.



### Poultry Setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
<b>CHICKEN</b>			
Whole (up to 6 lbs.)	POULTRY	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	POULTRY	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.
<b>CORNISH HENS</b>			
Whole	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
<b>TURKEY</b>			
Breast (under 6 lbs.)	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.

### Fish Setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
<b>FISH</b>			
Fillets	FISH	Turn over. Separate fillets when partially thawed if possible.	Place in a microwavable baking dish. Carefully separate fillets under cold water.
Steaks	FISH	Separate and rearrange.	Place in a microwavable baking dish. Run cold water over to finish defrosting.
Whole	FISH	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.
<b>SHELLFISH</b>			
Crabmeat	FISH	Break apart. Turn over.	Place in a microwavable baking dish.
Lobster tails	FISH	Turn over and rearrange.	Place in a microwavable baking dish.
Shrimp	FISH	Separate and rearrange.	Place in a microwavable baking dish.
Scallops	FISH	Separate and rearrange.	Place in a microwavable baking dish.

**NOTE:** Food to be defrosted must be not more than 9.9 lbs.

# Operation (cont'd)

## CONVECTION COOKING

### INTRODUCTION

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 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.

- 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.
- 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.
- 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.)

## CONVECTION BAKING WITHOUT PREHEATING

(Meats, Casseroles and Poultry)

**Example: To set Convection Baking**



Touch **STOP/CLEAR**.



Touch **BAKE**.



Touch the number for the baking temperature (optional).

**Example for 325° F.** You can enter a temperature between 150° F and 450° F.

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



Touch numbers for cooking time. Example for 20 minutes. You can enter a time up to 99 minutes 99 seconds.



Touch **START**.

You can see the cooking temperature anytime during cooking by touching CONVECTION BAKE. The cooking temperature will show for 2 seconds.

## CONVECTION BAKING WITH PREHEATING

**Example: To set Convection Baking**



Touch **STOP/CLEAR**.

BAKE

Touch **BAKE**.



Touch the number for the baking temperature (optional).

**Example for 325° F.**  
You can enter a temperature between 150° F and 450° F.



Touch numbers for cooking time.  
Example for 20 minutes. You can enter a time up to 99 minutes 99 seconds.



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.



Touch **START**.

You can see the cooking temperature anytime during cooking by touching **CONVECTION BAKE**. The cooking temperature will show for 2 seconds.

## CONVECTION BROILING

**Example: To set Convection Broiling**



Touch **STOP/CLEAR**.

BROIL

Touch **BROIL**.



Touch numbers for cooking time.  
Example for 20 minutes. You can enter a time up to 99 minutes 99 seconds.



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.



Touch **START**.

You can see the cooking temperature anytime during cooking by touching **CONVECTION BROIL**. The cooking temperature will show for 2 seconds.

# Operation (cont'd)

## CONVENIENCE FOODS COOKING CHART FOR CONVECTION COOKING

Convection cooking of convenience foods is similar to cooking in a conventional oven. Select items that fit easily such as an 8½ 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
<b>Pizza</b> (frozen)	13 ozs. (8½ inch)	CONVECTION 400° F (preheated)	14-16 minutes	Bake in ovenproof pan on Metal Rack for crisper crust.
<b>Brownies</b>	20 ozs.	CONVECTION 350° F (preheated)	23-26 minutes	Bake in 9-inch square pan on Metal Rack.
<b>Frozen Double Crust Pie</b>	26 ozs.	CONVECTION 425° F (preheated) then 350° F	30 minutes 30-35 minutes	Bake in metal or ovenproof pan on Metal Rack.
<b>Cake Layers</b>	18-25 ozs.	CONVECTION 325° F (preheated)	45 minutes	Bake one layer at a time on Metal Rack.
<b>Apple Sauce Cake</b>	18-25 ozs.	CONVECTION 350° F (preheated)	30-35 minutes	Use metal 10-cup fluted tube pan on Metal Rack.
<b>Date Nut Bread</b>	17 ozs.	CONVECTION 350° F (preheated)	40 minutes	Bake in 9x5-inch metal loaf pan on Metal Rack.
<b>Frozen Bread Dough</b>	16 ozs.	CONVECTION 375° F (preheated)	25-30 minutes	Follow package directions for thawing and proofing dough. Bake in metal greased 8½ x 4½ x 2½-inch loaf pan on Metal Rack.
<b>Refrigerated Cookies</b>	20 ozs.	CONVECTION 350° F (preheated)	8-9½ 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.

## COMBINATION COOKING

### INTRODUCTION

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.

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

All utensils used for micro/convection cooking must be BOTH microwave-proof 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 the manual 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.

## COMBINATION BAKING/ROASTING WITHOUT PREHEATING

**Example: To set Combination Baking/Roasting**



Touch **STOP/CLEAR**.

Touch **BAKE** or **ROAST**.



Touch the number for food temperature.

**Example for 325° F.** You can enter a temperature between 150° F and 450° F.



Touch numbers for cooking time.

Example for 20 minutes. You can enter a time up to 99 minutes 99 seconds.



Touch **START**.

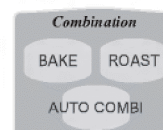
You can see the cooking temperature anytime during cooking by touching COMBINATION BAKE (when baking) or COMBINATION ROAST (when roasting). The cooking temperature will show for 2 seconds.

## COMBINATION BAKING/ROASTING WITH PREHEATING

**Example: To set Combination Baking/Roasting.**



Touch **STOP/CLEAR**.



Touch **BAKE** or **ROAST**.



Touch the number for food temperature.

**Example for 325° F.** You can enter a temperature between 150° F and 450° F.



Touch numbers for cooking time.

Example for 20 minutes. You can enter a time up to 99 minutes 99 seconds.



Touch **START**.

### 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.



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 2 seconds.

# Operation (cont'd)

## AUTO COMBINATION

AUTO 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 "Auto Combination Chart" on this page for the settings available.



Touch **STOP/CLEAR**.

AUTO COMBI

Touch **AUTO COMBI**.

1

Touch number for food category. Example for setting 1 (Hamburger).

1

0

Touch number for food weight or quantity. Example for 1 lb. of Hamburger.

START

Touch **START**. After preheating, open the door, put food in oven and close the door.

START

Touch **START**. At beep open the door, turn over the food in oven and close the door.

START

Touch **START** to continue.

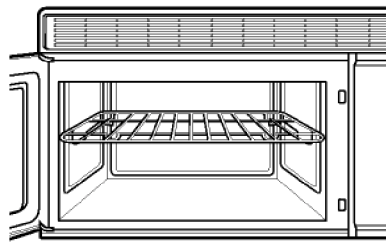
### Auto Combination Chart

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

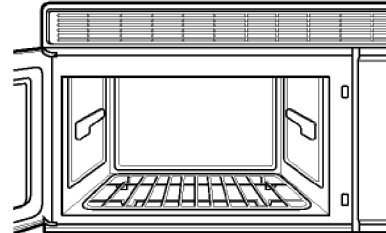
## USING THE METAL RACK

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

### INSERTING THE RACK



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



**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.

# 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 UTENSILS	COMBINATION COOKING	CONVECTION COOKING
Ceramic and 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	NO	NO	YES
	Metal Baking Pan	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

\* small, flat pieces for shielding only

YES: Utensils to use

NO: Utensils to avoid

# Care and Cleaning

## GENERAL

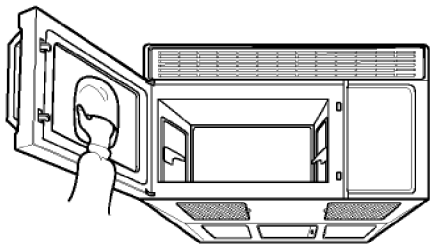
For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up.

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.



## 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.

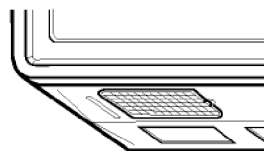
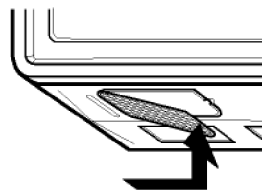
Use a warm detergent solution, rinse and wipe dry.

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.

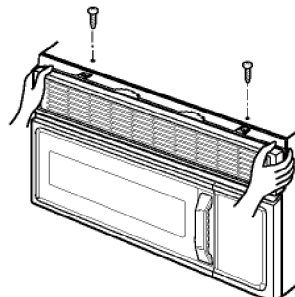
The filter should be completely dry before reinstalling into the oven.



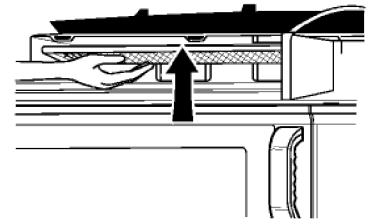
## Charcoal Filter (Optional) Replacement

If your oven is vented inside, the charcoal filter needs replacing every 6 to 12 months, and more often if necessary. The charcoal filter removes odors and smoke from the vented air. If you start smelling cooking odors or see some smoke, you need to replace the charcoal filter. Follow these steps:

1. To order a new charcoal filter, contact your dealer's parts department.
2. Remove the two vent grille mounting screws. If the screws are not accessible, remove the oven from the wall.



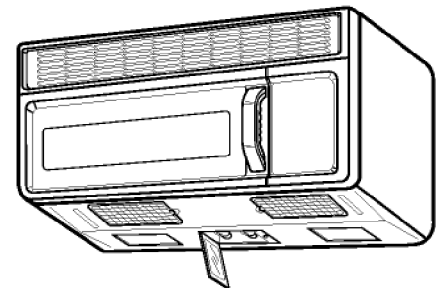
3. Tip the grille forward, then lift it out.
4. Lift the back of the charcoal filter and slide it toward you.
5. Slide a new charcoal filter into place.
6. Put the grille back on with the mounting screws.



## Work Light Replacement (Cooktop/Countertop Light)

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, the 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 8).



# Questions and Answers

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## **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.
- The door is not closed and 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 grill?**

- 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 the energy back 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 3 and 4.

**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. 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. 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 the 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.

# Questions and Answers (cont'd)

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**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.

 **CAUTION**

- Never microwave eggs in the shell.
- Never use a brown paper bag for popping corn.

**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.

**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

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Check the following list to be sure a service call is necessary. If your microwave oven fails to work properly, locate the operating problem in the list below and try the solutions listed for each problem.

## **PROBLEM:**

### **Oven will not start**

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

### **Arcing or Sparking**

- Are you using the approved cookware?
- Is the oven empty?

### **Incorrect time of day**

- Have you tried to reset?

### **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**

- Was the time/cooking power level correct?
- Was the temperature setting correct?

### **Undercooked Foods**

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

# Warranty

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## FULL ONE Year

Amana will repair or replace, including related labor, any part which proves defective as to workmanship or materials.

## Limited Warranty

After one year from the date of original retail purchase, Amana will provide a free part, as listed below, to replace any part that fails due to a defect in materials or workmanship. The owner will be responsible for paying all other costs including mileage and transportation.

## Second through Fifth Year

Amana will provide replacement magnetron, touch pad and microprocessor, part and labor, which proves defective as to workmanship or materials.

## What is not covered by these warranties

- Replacement of household fuses, resetting of circuit breakers, or correction to household wiring or plumbing.
- Normal product maintenance and cleaning, including light bulbs.
- Products with original serial numbers removed, altered, or not readily determined.
- Products purchased for commercial, industrial, rental, or leased use.
- Products located outside of the United States or Canada.
- Premium service charges, if the servicer is requested to perform service in addition to normal service or outside normal service hours or area.
- Adjustments after the first year.
- Repairs resulting from the following:
  - Improper installation, exhaust system, or maintenance.
  - Any modification, alteration, or adjustment not authorized by Amana.
  - Accident, misuse, abuse, fire, flood, or acts of nature.
  - Connections to improper electrical current, voltage supply, or gas supply.
  - Use of improper pans, containers, or accessories that cause damage to the product.
- Travel.

## If you need service

- Call the dealer from whom your appliance was purchased or call Amana Appliances Consumer Services at 1-800-843-0304, USA or 1-866-587-2002 Canada to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Amana Appliances Consumer Services, Amana Appliances, 2800-220th Trail, Amana, Iowa, 52204 or call **1-800-843-0304**, USA or **1-866-587-2002** Canada.

**NOTE:** When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
- b. Model number and serial number;
- c. Name and address of your dealer or servicer;
- d. A clear description of the problem you are having;
- e. Proof of purchase (sales receipt).

- User's guides, service manuals and parts information are available from Amana Appliances Consumer Services .

## IN NO EVENT SHALL MAYTAG BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty gives you specific legal rights, and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.