

USE AND CARE MANUAL

MICROWAVE OVEN

Model DMW2420S

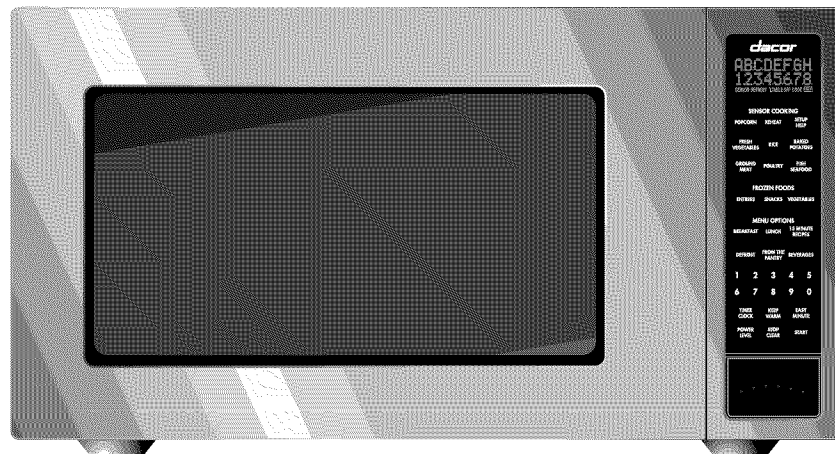


TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS	1-2
INFORMATION YOU NEED TO KNOW	3-6
PART NAMES	7
BEFORE OPERATING.....	8
MANUAL OPERATION.....	9
SENSOR COOKING	10-11
FROZEN FOODS	12
MENU OPTIONS	12-19
OTHER FEATURES	19-21
CLEANING AND CARE	22
SERVICE CALL CHECK.....	23
SPECIFICATIONS.....	23
PRODUCT WARRANTY.....	24



To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style and performance make us The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions and full potential of your new Distinctive Appliance, read this use and care manual thoroughly, beginning with the **Important Safety Instructions** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the **Before You Call for Service** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service Team
600 Anton Blvd. Suite 1000
Costa Mesa, CA 92626

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time
Web Site: www.Dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

Important Safety Instructions

Installer: Leave these instructions with the appliance.

Consumer: Read this use and care manual completely before using this appliance. Save it for future reference. It contains important use and care information. Keep your sales receipt or canceled check. Proof of original purchase date is required for warranty service.

For service and warranty information, see pages 24 and back cover.

If you have any questions (other than warranty questions), call:

Dacor Customer Service

(800) 793-0093 (U.S.A. and Canada)

Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time

Web site: www.Dacor.com

Have complete model and serial number identification of your appliance ready.

The name plate includes the model and serial number. The label is located on the top right of faceplate of the microwave oven.

Model Number _____

Serial Number _____

Date of Purchase _____

Since we continuously improve the quality and performance of our products, we may make changes to the appliance without updating this manual. Visit www.Dacor.com to download the latest version of this manual.

Important Information About Safety Instructions

The Important Safety Instructions and warnings in this manual are not meant to cover all possible conditions and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

Safety Symbols and Labels

DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

WARNING

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

CAUTION

Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

WARNING

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 SAFETY INSTRUCTIONS

WARNING

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

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

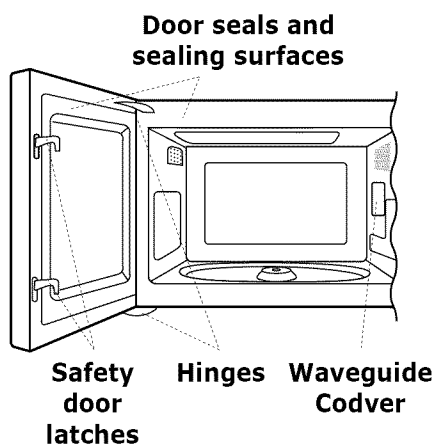
1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
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 appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or 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 appliance 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 should be serviced only by qualified service personnel. Contact the nearest Dacor Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. See door surface cleaning instructions on page 22.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend to appliance 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 purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
17. Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. 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:
 - a. Do not overheat the liquid.
 - b. Stir the liquid both before and halfway through heating it.
 - c. Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
 - d. After heating, allow the container to stand in the microwave oven at least for 20 seconds before removing the container.
 - e. Use extreme care when inserting a spoon or other utensil into the container.
18. If the oven is installed as a built-in, observe the following instructions:
 - a. Do not mount over a sink.
 - b. Do not store anything directly on top of the appliance surface when the appliance is in operation.
19. If the oven light fails, consult a DACOR AUTHORIZED SERVICER.

READ AND SAVE THESE INSTRUCTIONS

Information You Need To Know

About Unpacking And Examining Your Microwave Oven

1. Remove all packing materials from inside the oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the right cavity wall. Read enclosures and **SAVE** this use and care manual.
2. Remove the feature sticker, if there is one. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer or DACOR AUTHORIZED SERVICER.



About Choosing A Location For Your Oven On The Counter

You will use the oven frequently so plan its location for ease of use. It is wise, if possible, to have counter space on at least one side of the oven. Allow at least 2 inches on the sides, top and at the rear of the oven for air circulation.

About Choosing A Location For Your Oven If Built-In

Your microwave oven can be built into a cabinet or wall by itself or above certain Dacor wall ovens or warming drawers using Dacor built-in kits: AMTK27S (stainless), AMTK27B (black), AMTK30S (stainless), AMTK36S (stainless), AOMTK27S (stainless), AOMTK27B (black), AOMTK30S (stainless), AOMTK30B (black), AOMTK30G (stone gray). Consult your Dacor dealer for compatibility.

GROUNDING INSTRUCTIONS

WARNING

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

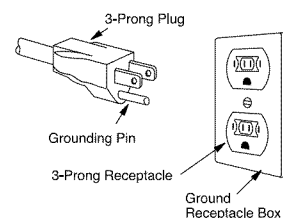
This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

Electrical Requirements

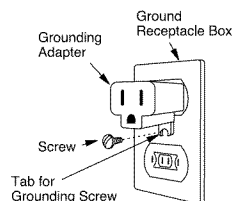
The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. or more protected electrical supply. It is recommended that a separate circuit serving only this appliance be provided.

The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. Should you only have a 2-prong outlet, have a qualified electrician install a correct wall receptacle.

Permanent and Correct Installation



Temporary Use



A 3-prong adapter may be purchased and used temporarily if local codes allow. Follow package directions.

A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.

Extension Cord

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 microwave oven. The marked rating of the extension cord should be AC 115-120 volt, 15 amp. or more.

Be careful not to drape the cord over the countertop or table where it can be pulled on by children or tripped over accidentally.

NOTES:

- If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
- Neither Dacor nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures.

Information You Need To Know

Radio or TV Interference

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

About Your Microwave Oven

NEVER use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and counterclockwise.

ALWAYS have food in the oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Vents on the oven back must not be blocked.

The oven is for food preparation only. It should not be used to dry clothes or newspapers.

Your oven is rated 1100 watts by using the IEC Test Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

About Microwave Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch the cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check a recipe or cookbook for suggestions like: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.

- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from right to left.
- Add standing time. Remove food from oven and stir, if possible. Cover during standing time, allowing the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

Signs of doneness include:

- Food steams throughout, not just at edge.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

About Utensils And Coverings

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave. Make sure the utensil does not touch the interior walls during cooking.

Use these utensils for safe microwave cooking and reheating:

- Glass ceramic (Pyroceram®), such as Corningware®
- Heat-resistant glass (Pyrex®)
- Microwave-safe plastics
- Microwave-safe paper plates
- Microwave-safe pottery, stoneware and porcelain
- Browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

These items can be used for short time reheating of foods that have little fat or sugar in them:

- Wood, straw, wicker

Do Not Use

- Metal pans and bakeware
- Dishes with metallic trim
- Non-heat-resistant glass
- Non-microwave-safe plastics (margarine tubs)
- Recycled paper products
- Brown paper bags
- Food storage bags
- Metal twist-ties

Information You Need To Know

Should you wish to check if a dish is safe for microwaving, place the empty dish in the microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit the bag so steam can escape.

How to use aluminum foil in your Oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than 1 inch to any surface of the oven.

Should you have questions about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

Accessories:

There are many microwave accessories available for purchase. Evaluate carefully before you purchase to make sure that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Dacor is not responsible for any damage to the appliance when accessories are used.

About Children And The Microwave

Children below the age of 7 should use the microwave oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room. The child must be able to reach the oven comfortably.

At no time should anyone be allowed to lean or sit on the oven.

Children should be taught all safety precautions: how to use potholders, remove coverings carefully and pay special attention to packages that crisp food because they may be extra hot.

Do not assume because a child has mastered one cooking skill that he/she can cook everything.

Children need to learn that the microwave oven is not a toy. See page 20 for Child Lock feature.

About Safety

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

160°F - For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
--

165°F - For leftovers, ready-to-reheat refrigerated; deli and carry-out "fresh" food.

170°F - White meat of poultry.

180°F - Dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave use.

- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the microwave oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the microwave oven for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.

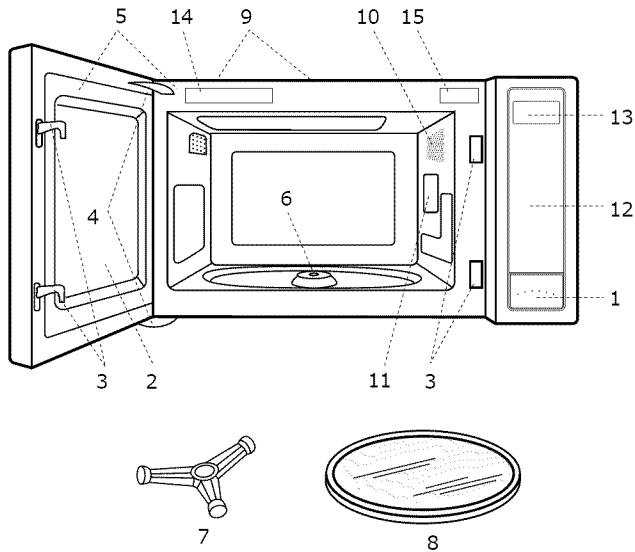
Information You Need To Know

About Foods

Food	Do	Don't
Eggs, sausages, nuts, seeds, fruits and vegetables	<ul style="list-style-type: none">• Puncture egg yolks before cooking to prevent "explosion."• Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	<ul style="list-style-type: none">• Cook eggs in shells.• Reheat whole eggs.• Dry nuts or seeds in shells.
Popcorn	<ul style="list-style-type: none">• Use specially bagged popcorn for the microwave.• Listen while popping corn for the popping to slow to 1 or 2 seconds or use the special POPCORN key.	<ul style="list-style-type: none">• Pop popcorn in regular brown bags or glass bowls.• Exceed maximum time on popcorn package.
Baby food	<ul style="list-style-type: none">• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving.• Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.	<ul style="list-style-type: none">• Heat disposable bottles.• Heat bottles with nipples on.• Heat baby food in original jars.
General	<ul style="list-style-type: none">• Cut baked goods with filling after heating to release steam and avoid burns.• Stir liquids briskly before and after heating to avoid "eruption".• Use a deep bowl, when cooking liquids or cereals, to prevent boilovers.	<ul style="list-style-type: none">• Heat or cook in closed glass jars or airtight containers.• Heat cans in the microwave as harmful bacteria may not be destroyed.• Deep fat fry.• Dry wood, gourds, herbs or wet papers.

Part Names

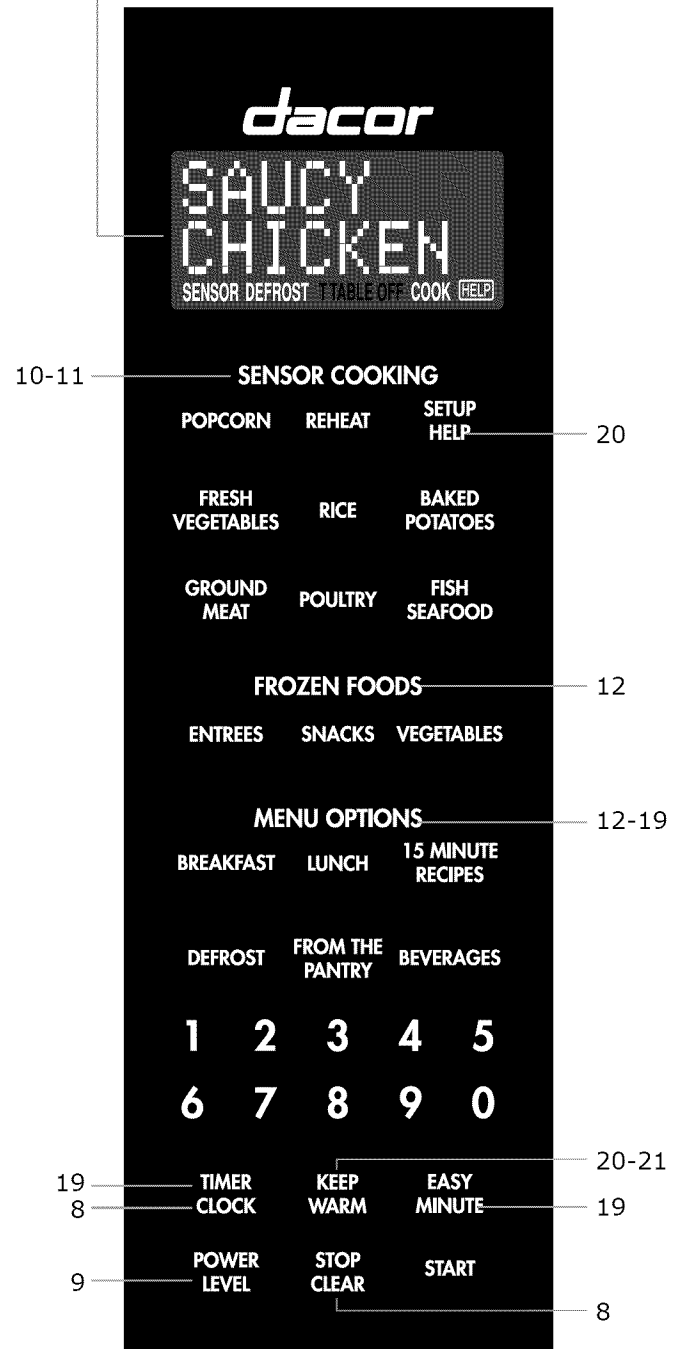
Microwave Oven Parts



1. One touch door open button
Push to open door.
2. Oven door with see-through window
3. Safety door latches
The oven will not operate unless the door is securely closed.
4. Door hinges
5. Door seals and sealing surfaces
6. Turntable motor shaft
7. Removable turntable support
Carefully place the turntable support in the center of the oven floor.
8. Removable turntable
Place the turntable on the turntable support securely. The turntable will rotate clockwise or counterclockwise. Only remove for cleaning.
9. Ventilation openings (rear)
10. Oven light
It will light when oven is operating or door is open.
11. Waveguide cover: DO NOT REMOVE.
12. Control panel
13. Interactive display: 99 minutes, 99 seconds
14. Menu label
15. Name plate

Control Panel

The two-line, Interactive Display spells out the operating steps and shows cooking hints. When **HELP** is lit in the display, touch the **HELP** key to read a specific hint which may assist you.



Number next to the control panel illustration indicates page numbers where feature descriptions and usage information is located.

Before Operating

Before operating your new microwave oven make sure you read and understand this manual completely.

Before the microwave oven can be used, you must follow these steps:

1. Plug in the microwave oven. Close the door. The oven display will show **WELCOME PRESS CLEAR AND PRESS CLOCK**.
2. Touch the **STOP/CLEAR** key. will appear.
3. Set the clock.

To Set The Clock

1. Touch the **TIMER/CLOCK** key and number .
2. Touch the number keys for correct time of day and touch the **TIMER/CLOCK** key again.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, **ERROR** will appear in the display. Touch the **STOP/CLEAR** key and re-enter the time.

Should the electrical power supply to your microwave oven be interrupted, the display will intermittently show **WELCOME PRESS CLEAR AND PRESS CLOCK** after the power is restored. If power is interrupted during cooking, the program will be erased. The time of day will also be erased. Simply touch the **STOP/CLEAR** key and reset the clock for the correct time of day.

Stop/Clear

Touch the **STOP/CLEAR** key to:

- Clear a mistake made during programming.
- Cancel the timer.
- Stop the microwave oven temporarily during timed cooking.
- Return the time of day to the display.
- Cancel a program during cooking, touch twice for timed cooking.

Manual Operation

Time Cooking

Your microwave oven can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

For example, to cook for 5 minutes at 100%:

1. Enter the cooking time by touching the number keys **5 0 0**.
2. To cook at 100% power (High), touch the **START** key.

Manual Defrost

If the food that you wish to defrost is not listed on the Defrost Chart or is above or below the limits in the Amount column on the Super Defrost or Compu Defrost Charts on page 18, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by setting the Power Level to 30%. Follow the exact 3 step procedure found under To Set Power Level. Estimate defrosting time and press the POWER LEVEL key eight times for 30% power.

For either raw or previously cooked frozen food, the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the microwave oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the microwave oven in 1 minute increments at a Power Level of 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic, then place in a microwave-safe dish.

To Set Power Level

There are 11 preset power levels.

Using lower power levels increases the cooking time, which is recommended for foods such as cheese, milk and long slow cooked meats. Consult a microwave cookbook or recipes for specific recommendations.

For example, to defrost for 5 minutes at 100%:

1. Enter the defrost time by touching the number keys **5 0 0**.
2. Touch the **POWER LEVEL** key 8 times or hold it down until the desired power appears.
3. Touch the **START** key.

Defrost Chart

Touch Power Level Key Number Of Times For Desired Power	Approximate Percentage Of Power	Common Words For Power Levels
Power Level x 1	100%	High
Power Level x 2	90%	
Power Level x 3	80%	
Power Level x 4	70%	Medium high
Power Level x 5	60%	
Power Level x 6	50%	Medium
Power Level x 7	40%	
Power Level x 8	30%	Med low/Defrost
Power Level x 9	20%	
Power Level x 10	10%	Low
Power Level x 11	0%	

Sensor Cooking

Dacor's sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power levels for various foods and quantities.

Using Sensor Settings:

1. After the microwave oven is plugged in, wait 2 minutes before using any sensor setting.
2. Be sure the exterior of the cooking container and the interior of the microwave oven are dry. Wipe off any moisture with a dry cloth or paper towel.
3. The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
4. Any sensor selection can be programmed with More or Less Time Adjustment. See page 20.
5. More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
6. During the first part of sensor use, the food name will appear on the display. Do not open the microwave oven or touch **STOP/CLEAR** during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the **STOP/CLEAR** key and cook manually.
When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear. The microwave oven may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired.
7. If the sensor does not detect vapor properly when popping popcorn, the microwave oven will turn off, and the time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, **ERROR** will be displayed, and the microwave will turn off.

8. Check the food temperature after cooking. If additional time is needed, continue to cook manually.
9. Each food has a cooking hint. Touch the **SET UP/HELP** key when the HELP indicator is lighted in the display.

Covering Foods:

Some foods cook best when covered. Use the cover recommended in the charts for these foods. You may refer to the hints by touching the **SET UP/HELP** key.

- Casserole lid.
- Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
- Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

You can cook many foods by simply selecting the food and touching **START**. You don't need to calculate cooking time or power level.

For example, to reheat canned chili:

1. Touch the **REHEAT** key.
2. Touch the **START** key.

When the sensor detects the vapor emitted from the food, the remainder of the cooking time will appear.

NOTE:

The Fresh Vegetables and Poultry settings have 2 choices. Follow directions in the display to choose desired option.

Sensor Cooking Chart

Food	Amount	Procedure
Popcorn	1 package	Use only popcorn packaged for the microwave. Try several brands to decide your favorite. Do not try to pop unpopped kernels.
	1.5 - 3.5 oz. bag	Touch the POPCORN key and touch START .

Sensor Cooking

Sensor Cooking Chart (continued)

Food	Amount	Procedure															
Reheat	4 - 36 oz.	Place food to be reheated in a dish or casserole slightly larger than the amount. Flatten, if possible. Cover with a lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids, with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.															
Fresh vegetables, soft: Broccoli Brussel sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked apples	.25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. 1 med. .25 - 1.0 lb. .25 - 2.0 lb. 2 - 4 med.	Wash and place in casserole. Do not add water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Touch FRESH VEGETABLES , number 1 and START . After cooking, stir, if possible. Let stand covered for 2 to 5 minutes.															
Fresh vegetables, hard: Carrots, sliced Corn on the cob Green beans Winter squash: diced halves	.25 - 1.5 lb. 2 - 4 .25 - 1.5 lb. .25 - 1.5 lb. 1 - 2	Place in casserole. Add 1 - 4 tablespoons water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Touch FRESH VEGETABLES , number 2 and START . After cooking, stir, if possible. Let stand covered for 2 to 5 minutes.															
Rice	.5 - 2.0 cup	Place rice into a deep casserole and add a double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed. <table border="1" data-bbox="625 1113 1201 1270"> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Size of casserole</th> </tr> </thead> <tbody> <tr> <td>.5 cup</td> <td>1 cup</td> <td>1.5 quart</td> </tr> <tr> <td>1 cup</td> <td>2 cups</td> <td>2 quart</td> </tr> <tr> <td>1.5 cups</td> <td>3 cups</td> <td>2.5 or 3 quart</td> </tr> <tr> <td>2 cups</td> <td>4 cups</td> <td>3 quart or larger</td> </tr> </tbody> </table>	Rice	Water	Size of casserole	.5 cup	1 cup	1.5 quart	1 cup	2 cups	2 quart	1.5 cups	3 cups	2.5 or 3 quart	2 cups	4 cups	3 quart or larger
Rice	Water	Size of casserole															
.5 cup	1 cup	1.5 quart															
1 cup	2 cups	2 quart															
1.5 cups	3 cups	2.5 or 3 quart															
2 cups	4 cups	3 quart or larger															
Baked potatoes	1 - 8 med.	Pierce. Place on paper-towel-lined turntable. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.															
Ground meat	.25 - 2.0 lb.	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When the microwave stops, turn the patties over or stir the meat in the casserole to break up large pieces. Re-cover and touch START . After cooking, let stand covered for 2 to 3 minutes.															
Poultry : Boneless	.5 - 2.0 lb.	Use boneless breast of chicken or turkey. Cover with vented plastic wrap. Touch POULTRY , number 1 and START . When the oven stops, rearrange. Re-cover and touch START . After cooking, let stand, covered, 3 to 5 minutes. Poultry should be 160°F.															
Bone-in	.5 - 3.0 lb.	Arrange pieces with meatiest portions toward outside of glass dish or microwave safe rack. Cover with vented plastic wrap. Touch POULTRY , number 2 and START . After cooking, let stand, covered, 3 to 5 minutes. Dark meat should be 180°F and white meat should be 170°F.															
Fish/seafood	.25 - 2.0 lb.	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand covered for 3 minutes.															

Frozen Foods

Frozen Foods Chart

Food	Amount	Procedure
Entrees	6 - 17 oz.	Use this key for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand covered for 1-3 minutes.
Snacks	3 - 8 oz.	Use for frozen French fries, cheese sticks, appetizers etc. Remove from outer package. Follow package directions for how to wrap or cover. Be careful when removing from the oven as snack may be very hot.
Vegetables	.25 - 1.5 lb.	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.

Menu Options

Your oven has 6 convenience keys to assist with meal preparation. There are some foods in the Breakfast, Lunch, 15 Minute Recipes and From the Pantry that use the sensor. See the sensor cooking information on page 10. For foods not using the sensor, follow the directions in the display to enter quantity.

Breakfast and Lunch

Breakfast and Lunch are for cooking and heating popular foods that take a short amount of time.

1. Touch the **BREAKFAST** key. SEE LABEL SELECT FOOD NUMBER.
2. See the Menu Label. Select desired food by touching the number key. For example: touch number **3** for hot cereal. HOT CEREAL ENTER NUMBER OF SERVINGS.
3. Enter the quantity by touching a number key.
4. Touch the **START** key.

After cooking, follow the directions in the display.

NOTES:

- Heat rolls/muffins setting has 2 choices. Follow directions in the display to choose desired option.
- Breakfast can be programmed with More or Less Time Adjustment. Touch the **POWER LEVEL** key once or twice before touching **START** key. See page 20.
- Each food has a cooking hint. Touch **SET UP/ HELP** key when the HELP indicator is lighted in the display.
- Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.
More or less than the quantity listed in the chart should be cooked following the guidelines in any microwave book.
- The final cooking result will vary according to the food condition (e.g. initial temperature, shape, quality, covering). Check food for temperature after cooking. If additional time is needed, continue to cook manually.

Breakfast Chart

Food	Amount	Procedure
1. Scrambled eggs	1 - 9 eggs	For each egg, use 1 teaspoon of butter or margarine and 1 tablespoon of milk. Place the butter or margarine in a dish, measuring cup or casserole large enough for the egg to expand. Mix the egg and milk together. Pour it onto butter or margarine in a dish. Place in the oven and program. When audible signals are heard, stir the egg mixture moving the cooked portion to the center of the dish and uncooked portion to the outside. After cooking, stir and let stand, covered, until set. Note that eggs will be slightly undercooked when removed from the oven.
2. Bacon	2 - 6 slices	Place bacon on paper plate, lined with a paper towel. Bacon should not extend over the rim of plate. Cover it with another paper towel. Allow bacon to stand a few minutes after removing from the oven to complete the cooking.

Menu Options

Breakfast Chart (continued)

***It is not necessary to enter amount.**

Food	Amount	Procedure
3. Hot cereal	1 - 6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, oat bran, cream of wheat, farina or wheatena. Follow the package directions for the correct amount of water or milk. To prevent boil overs, it is very important to choose a large container because microwave cooking of cereal causes high boiling. If the oven stops, stir and touch START . After cooking, stir and let stand, covered, for 2 minutes.
4. Heat rolls/ muffins:		Use this key to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on a plate and cover with a paper towel.
Fresh	1 - 10 pcs.	To warm fresh rolls and muffins, touch BREAKFAST , number 4 and number 1 . Then, enter the desired quantity and touch START . For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter a quantity of 2 for 1 refrigerated muffin.
Frozen	1 - 10 pcs.	For frozen rolls and muffins, touch BREAKFAST , touch number 4 and number 2 . Then, enter the desired quantity and touch START .
5. Frozen breakfast foods*	1 (3 -6 oz.)	This setting works well for frozen breakfast entrees, pancakes, waffles, burritos etc. Follow manufacturer's directions for how to prepare for microwaving. Allow to stand 1 or 2 minutes after cooking.

Lunch Chart

***It is not necessary to enter amount.**

Food	Amount	Procedure
1. Meal in a cup*	1 cup	This setting is ideal for individual portions of canned food packed in a small microwaveable container, usually 6 to 8 ounces. Remove the inner metal lid and replace the outer microwaveable lid. After cooking, stir the food and allow it to stand for 1 or 2 minutes.
2. Hot dogs in buns*	1 - 4 pcs.	Place the hot dog in a bun. Wrap each with a paper towel or napkin.
3. Soup*	1 - 8 cups	Place in a bowl or casserole. Cover it with a lid or plastic wrap. At the end, stir, re-cover and let it stand for 1 to 3 minutes.
4. Microwave pizza*	1 (6 - 8 oz.)	Use for frozen microwave pizza. Remove it from the package and unwrap. Follow the package directions for package use and/or the silver crisping disk.
5. Frozen sandwich*	1 (3 - 6 oz.)	Use for frozen microwaveable sandwiches. Remove it from the package and follow the directions for placing it in the oven.

Menu Options

15 Minute Recipes and From The Pantry

15 Minute Recipes and From the Pantry each offer five simple-to-prepare but great tasting meals. Follow the specific directions on the Recipe Card and in the display.

For example, to use 15 Minute Recipes to cook Saucy Chicken.

1. Touch the **15 MINUTE RECIPES** key. SEE LABEL SELECT RECIPE NUMBER.
2. See the Menu Label. Select the desired food by touching the number key. For example: Touch number **1** for Saucy Chicken. Follow the Recipe Card for ingredients and instructions. SEE RECIPE CARD PRESS START.
3. Touch the **START** key.
4. When the oven stops, the display will show the instruction number on the Recipe Card. Follow the instructions on the Recipe Card. CHECK RECIPE INSTRUCTIONS 2 PRESS START.
5. Touch the **START** key.
6. At the end, the display will show the instruction number on the Recipe Card. Follow the instructions on the Recipe Card. CHECK RECIPE INSTRUCTIONS 3.

15 Minute Recipes (RECIPES SERVE 6)

1. Saucy Chicken

1. Place in a 3 quart casserole:
 - 1 tablespoon oil
 - 1/2 pound mushrooms, sliced
 - 1 onion, chopped
 - 1 tablespoon minced garlicStir well and cover. Touch **15 MINUTE RECIPES** and number **1** to select SAUCY CHICKEN, then touch **START**.
2. Blend together:
 - 8 ounces reduced fat cream cheese, softened
 - 1/4 cup milk
3. Stir into the cream cheese mixture:
 - 1 10 ounce package of frozen peas
 - 2 cups cooked thinly sliced chicken breastSalt and pepper to taste
At pause, drain liquid from mushrooms, etc. Add cream cheese/peas/chicken mixture and stir together. Re-cover. Touch **START**.
4. At the end, stir in 1 cup shredded Monterey jack cheese.
Serve on top of baked potatoes or cooked pasta.

2. Hawaiian Pork

1. Place in a 3 quart casserole:
 - 1 tablespoon oil
 - 1 pound boneless pork loin, cut into 1 inch strips, seasoned with salt and pepperStir well and cover. Touch **15 MINUTE RECIPES**, number **2** to select HAWAIIAN PORK and then touch **START**.
2. Combine well in a large bowl:
 - 1 cup peach or apricot preserves
 - 1/4 cup barbecue sauce
 - 2 tablespoons soy sauce
 - 2 tablespoons cornstarch
 - 1 cup coarsely chopped onionsAt pause, add preserves/barbecue mixture and stir together well. Re-cover. Touch **START**.
3. At pause, add:
 - 1 8 ounce can sliced water chestnuts, drained
 - 1 green pepper, seeded and cut into 2 inch thin strips
 - 1 red pepper, seeded and cut into 2 inch thin strips
 - 1 20 ounce can pineapple chunks, drainedStir to combine. Re-cover. Touch **START**.
4. At the end, stir again.
Serve on cooked rice.

Menu Options

15 Minute Recipes (RECIPES SERVE 6) CONTINUED

3. Fiesta Chili

1. Place in a 3 quart casserole:

- 1 1/4 pounds ground turkey
- 1/2 cup diced onions
- 1/2 cup diced red pepper

Break up turkey and stir in onions and red pepper. Cover. Touch **15 MINUTE RECIPES**, number **3** to select FIESTA CHILI and then touch **START**.

2. At pause, drain and add to the casserole:

- 8 ounces chunky salsa
- 1 11 ounce can of Mexican corn, drained
- 1 15 ounce can chili with beans
- 1-3 teaspoons chili powder

Stir together well. Re-cover. Touch **START**.

3. At the end, stir well.

Serve over cooked rice or nacho chips. Top with 2 cups shredded Monterey jack or cheddar cheese.

4. Glazed Salmon

1. Combine:

- 1/4 cup orange juice concentrate
- 2 tablespoons honey mustard
- 1 tablespoon grated fresh ginger or 2 teaspoons ground ginger

2. Place in 7" x 11" glass casserole:

- 1 1/2 pounds salmon fillet

Drizzle 1/2 of the orange mixture over top of salmon.

Cover with plastic wrap. Touch **15 MINUTE RECIPES**, number **4** to select GLAZED SALMON and then touch **START**.

3. At pause, place around edge of salmon:

- 3 cups broccoli florets
- 1 red pepper, cut into thin strips

Drizzle remaining orange mixture over vegetables. Top all with 2 tablespoons toasted sesame seeds. Touch **START**.

4. At the end, allow to stand, covered, for 3 to 5 minutes.

Serve with buttered rice, pasta or potatoes garnished with parsley.

5. Healthy Frittata

1. Grease 9" pie plate. Place in it:

- 1/2 pound mushrooms, sliced
- 3/4 cup chopped onion
- 1 tablespoon minced garlic
- 1/4 pound chopped low-fat smoked sausage

Cover with plastic wrap. Touch **15 MINUTE RECIPES** and number **5** to select HEALTHY FRITTATA, then touch **START**.

2. At pause, drain and set aside.

In a medium bowl, combine and stir together well:

- 3 large eggs
- 1/2 cup nonfat sour cream
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

3. Add and stir together:

- 1/2 10 ounce package frozen chopped spinach, thawed and squeezed dry
- 1 cup shredded Swiss cheese

Pour mixture in bowl over top of mushroom/onion/sausage mixture. Mix together carefully.

Do not cover. Touch **START**.

4. At the end, remove from oven and allow to stand for 3 to 5 minutes.

Serve with tossed salad and sliced tomatoes for brunch.

Menu Options

From The Pantry (RECIPES SERVE 6)

1. Beef Wraps

1. Place in a 2 quart casserole:

- 1 pound ground beef

Break apart and cover. Touch **FROM THE PANTRY** and number **1** to select BEEF WRAPS, then touch **START**.

2. At pause, drain the fat and break the ground beef into small pieces. Add it to the casserole:

- 1 10 ounce package frozen chopped spinach, thawed and drained
- 1 1/2 cups salsa
- 1-3 teaspoons chili powder

Stir together well. Re-cover. Touch **START**.

3. At the end, stir well and place in 8 warmed corn tortillas. Top with 1 cup shredded cheddar cheese.

2. Mexican Chicken

1. Place in layers in a 3 quart casserole:

- 2 cups instant rice
- 1 cup prepared fajita sauce mixed with 1/2 cup chicken broth or bouillon
- 2 10 ounce packages frozen seasoning mix (onion, peppers, parsley and celery)
- 1 pound boneless chicken breast, cut into 1 inch thin strips

Cover. Touch **FROM THE PANTRY**, number **2** to select MEXICAN CHICKEN and then touch **START**.

2. At pause, stir together being sure that chicken strips are separated and mixed into the rice/sauce. Re-cover. Touch **START**.

3. At the end, stir.

Serve with buttered green beans and toasted tortillas.

3. Italian Salad

1. To cook pasta:

Place in 3 quart casserole:

- 6 cups very hot tap water

Cover. Touch **FROM THE PANTRY** and number **3** to select ITALIAN SALAD, then touch **START**.

2. At pause, add:

- 8 ounces tricolored rotini or fusilli pasta
- 1 teaspoon salad oil

Do not cover. Touch **START**.

3. At the end, drain pasta and set aside.

To cook chicken:

Place in greased 9" pie plate:

- 1 pound boneless chicken breast, cut into 1 inch thin strips

Cover. Touch **START**.

4. At pause, rearrange, moving less done pieces to the outside of the pie plate.

Re-cover. Touch **START**.

5. Drain and set aside.

To make salad:

Place in large salad bowl:

- Cooked rotini or fusilli
- Cooked chicken breast
- 2 tomatoes, cut into eighths
- 1/2 cup sliced black olives
- 1 cup mozzarella cheese, shredded
- 1/4 cup red onion, chopped
- 3/4-1 cup oil-vinegar type dressing with pesto

Toss together to coat all pieces.

Serve immediately or chill to serve later. Ideal when served with warm crusty rolls.

Menu Options

From The Pantry (RECIPES SERVE 6) CONTINUED

4. Tuna Macaroni

- To cook macaroni:
Place in 3-quart casserole:
6 cups very hot tap water
Cover. Touch **FROM THE PANTRY** and number **4** to select TUNA MACARONI, then touch **START**.
 - At pause, add:
2 cups elbow macaroni
1 teaspoon salad oil
Do not cover. Touch **START**.
 - At the end, drain macaroni and set aside in the casserole.
Combine in a bowl:
1 can cream of celery soup
- 1/2 cup milk*
1/2 cup nonfat sour cream
- Cover. Touch **START**.
Add to macaroni in casserole:
Soup/milk/sour cream mixture
1 6 1/2 ounce can solid white water packed tuna fish, drained and flaked
1 cup frozen peas
1 cup shredded cheddar cheese
Salt and pepper to taste
- Stir together until well mixed. Cover. Touch **START**.
- At the end, stir again.
Serve with fresh carrot sticks, tossed salad and dinner rolls.

5. Garden medley

- Place in a 2 1/2 quart casserole:
1 pound peeled baking potatoes, cut into eighths and thinly sliced
1 14 1/2 ounce can diced tomatoes
2 teaspoons minced garlic
1 teaspoon thyme leaves
Cover with a lid. Touch **FROM THE PANTRY** and number **5** to select GARDEN MEDLEY, then touch **START**.
- At pause, stir well and add:
1 16 ounce package frozen stir fry mixed vegetables
2 cups thinly sliced summer squash
Re-cover. Touch **START**.
- At the end, sprinkle top with 4 ounces shredded cheddar cheese.
Serve with spinach salad and chilled melon.

Defrost

Defrost automatically defrosts all the foods found in the Super Defrost and Compu Defrost Charts.

Super Defrost

Super Defrost rapidly defrosts specific foods and weights found in the Super Defrost Chart (number 1-3). For these choices, it is not necessary to enter the weight.

- Touch the **DEFROST** key. SEE LABEL SELECT FOOD NUMBER.
- See the Menu Label. Select desired food by touching the number key. For example: Touch number 2 for boneless poultry. 1.0 POUND BONELESS CHICKEN PRESS START.
- Touch the **START** key.
The oven will stop so the food can be checked.
The display will show: TURN OVER SEPARATE INTO PIECES. Close the door.

- Touch the **START** key.
- After the defrost cycle ends, follow the directions. LET STAND 3-5 MINUTES.

NOTES:

- To defrost other foods above or below the weights allowed on the Super Defrost and Compu Defrost Charts, use time and 30% power. See Manual Defrost on page 9.
- Any setting in the Defrost Center can be programmed with More or Less Time Adjustment. Touch the **POWER LEVEL** key once or twice before touching **START** key.
- Touch the **SETUP/HELP** key when the HELP indicator is lighted in the display for a helpful hint.
- If you attempt to enter more or less than the amount indicated in the Compu Defrost Chart, an error message will appear in the display.

Menu Options

Super Defrost Chart

***It is not necessary to enter amount.**

Food	Amount	Procedure
1. Ground meat*	1.0 lb.	At pause, turn over, remove any thawed pieces and break the remainder apart. At the end, let stand, covered, for 3 to 5 minutes.
2. Boneless poultry*	1.0 lb.	At pause, turn over and separate into pieces. At the end, let stand, covered, for 3 to 5 minutes.
3. Bone-in chicken pieces*	2.0 lb.	At pause, turn over and separate into pieces. At the end, let stand, covered, for 3 to 5 minutes.

NOTE FOR SUPER DEFROST:

Super Defrost provides just enough defrosting so that the foods can be used in recipes or for cooking. There will be some ice crystals remaining.

Compu Defrost

1. Touch the **DEFROST** key. SEE LABEL SELECT FOOD NUMBER.
2. See the Menu Label. Select the desired food by touching the number key. For example: touch number **5** for steak. STEAKS CHOPS OR FISH ENTER WEIGHT IN POUNDS. Enter the weight by touching the number keys. For example: touch number **2** and **0** for 2.0 lb. 2.0 POUNDS PRESS START.
3. Touch the **START** key.
The oven will stop so the food can be checked. The display will show: TURN FOOD OVER COVER EDGES.
4. After the 1st stage, open the door. Turn the steak over and shield any warm portions. Close the door. Touch the **START** key.
5. After the 2nd stage, open the door. Shield any warm portions. CHECK FOOD COVER EDGES. Close the door. Touch the **START** key.
6. After defrost cycle ends, follow the directions. LET STAND COVERED.

Compu Defrost Chart

Food	Amount	Procedure
4. Ground meat	.5 - 3.0 lb.	Remove any thawed pieces after each stage. Let stand, covered, for 5 to 10 minutes.
5. Steaks chops or fish	.5 - 4.0 lb.	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered, for 10 to 20 minutes.
6. Chicken pieces	.5 - 3.0 lb.	After each stage, rearrange the pieces or remove portions should they become warm or thawed. Let stand, covered, for 10 to 20 minutes.
7. Roast	2.0 - 4.0 lb.	Start defrosting with the fat side down. After each stage, turn the roast over and shield the warm portions with aluminum foil. Let stand, covered, for 30 to 60 minutes.
8. Casserole/soup	1 - 8 cups	After the audible signal, stir if possible. At the end, stir well and let stand, covered, for 5 to 10 minutes.

NOTE FOR COMPU DEFROST:

Check foods when the oven signals. After the final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.

Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Menu Options

Beverages

Beverages enables you to reheat coffee or tea to a more suitable drinking temperature or to make instant coffee or tea.

1. Touch the **BEVERAGES** key. SEE LABEL SELECT FOOD NUMBER.
2. See the Menu Label. Select desired setting by touching the number key. For example: touch number **2** to reheat coffee. REHEAT CONTINUE PRESSING 2 FOR CUPS. Enter quantity by touching same number key **2** repeatedly. For example: Touch number **2** key 4 times.
3. Touch the **START** key.

NOTES:

- Beverages can be programmed with More or Less Time Adjustment. Touch the **POWER LEVEL** key once or twice after selecting the amount. See page 20.
- Touch **SETUP/HELP** key when the HELP indicator is lighted in the display, for a helpful hint.
- More or less than the quantity listed in the chart should be made following the guidelines in any microwave book.

Beverages Chart

Food	Amount	Procedure
1. To make coffee or tea	1 - 4 cups	Use this setting for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch the number 1 key for 1 cup increase per touch. Stir the liquid briskly before and after heating to avoid "eruption".
2. To reheat beverage	.5 - 2.0 cups	This setting is good for restoring a cooled beverage to a better drinking temperature. Touch the number 2 key for a 0.5 cup increase per touch. Stir after heating.

Other Features

Timer

To set the timer:

1. Touch **TIMER/CLOCK**.
2. Touch the number **1** key.
3. Touch the number keys to enter the time.
4. Touch **TIMER/CLOCK**. The timer will count down.

After the timer cycle ends, the display will show: **TIMER IS FINISHED**.

NOTE:

To cancel the timer during programming, touch the **STOP/CLEAR** key.

Easy Minute

Easy Minute allows you to cook for a minute at 100% by simply touching the **EASY MINUTE** key. You can also extend cooking time in multiples of 1 minute by repeatedly touching the **EASY MINUTE** key during manual cooking.

NOTES:

- To use Easy Minute, touch the key within 3 minutes after cooking, closing the door, touching the **STOP/CLEAR** key or during cooking.
- Easy Minute cannot be used with Sensor Cooking, Menu Options or Keep Warm.

Other Features

Setup/Help

Setup/Help provides 4 features which make using your oven easy because specific instructions are provided on the display.

1. Child Lock

The Child Lock prevents unwanted oven operation, for example by small children. The oven can be set so that the control panel is deactivated or locked. To set, touch **SETUP/HELP**, the number **1** and **START**. Should a key be touched, **CHILD LOCK** will appear in the display.

To cancel, touch **SETUP/HELP** and **STOP/CLEAR**.

2. Audible Signal Elimination

If you wish to have the oven operate with no audible signals, touch **SETUP/HELP**, the number **2** and **STOP/CLEAR**.

To cancel and restore the audible signal, touch **SETUP/HELP**, the number **2** and **START**.

3. Auto Start

Use this feature if you wish to program the microwave oven to begin cooking automatically at a designated time of day. Before setting, check to make sure the clock is showing the correct time of day.

For example, to start cooking a stew for 20 minutes on 50% at 4:30:

1. Touch the **SETUP/HELP** and number **3**.
2. Enter the start time by touching the number keys **4** **3** **0**.
3. Touch the **TIMER/CLOCK** key.
4. Enter the cooking time **2** **0** **0** **0**. Touch the **POWER LEVEL** key six times for 50% power.
5. Touch the **START** key.

NOTES:

- Auto Start can be used for manual cooking if the clock is set.
- If the oven door is opened after programming Auto Start, it is necessary to touch the **START** key for Auto Start time to appear in the readout so that the oven will automatically begin programmed cooking at the chosen Auto Start time.
- Be sure to choose foods that can be left in the oven safely until the Auto Start time. Acorn or butternut squash are often a good choice.
- If you wish to know the time of day, simply touch

the Clock key. As long as your finger is touching the Clock key, the time of day will be displayed.

4. Language/Weight Selection

The oven comes set for English and U.S. Customary Unit-pounds. To change, touch **SETUP/HELP** and the number **4**. Continue to touch the number **4** key until your choice is selected from the table below. Then, touch **START** key.

Touch number **4** key for language and standard of weight.

Touch number 4	Language	Standard Of Weight	Diaplay
Once	English	LBS	ENGLISH LB
Twice	English	KG	ENGLISH KG
3 times	Spanish	LBS	ESPANOL LB
4 times	Spanish	KG	ESPANOL KG
5 times	French	LBS	FRANCAIS LB
6 times	French	KG	FRANCAIS KG

Help

Each setting of Sensor Cooking has a cooking hint. If you wish to check, touch **SET UP/HELP** whenever HELP is lit in the interactive display for these and other manual operation hints.

More Or Less Time Adjustment

Should you discover that you like any of the Sensor, Reheat or Defrost settings slightly more done, touch the **POWER LEVEL** key once before touching the **START** key. The display will show **MORE**.

For slightly less done, touch the **POWER LEVEL** key twice before touching **START**. The display will show **LESS**.

Keep Warm

Keep Warm allows you to keep food warm up to 30 minutes. To use, simply touch the **KEEP WARM** key and enter the appropriate time (up to 30 minutes). You can also program Keep Warm with manual cooking to keep food warm continuously after cooking.

Direct Use

1. Touch the **KEEP WARM** key.
2. Enter the desired time by touching the number keys. To enter 30 minutes, touch **3** **0** **0** **0**.
3. Touch the **START** key.

Other Features

The microwave oven will start. The display will show 30:00 and count down. **KEEP WARM** will be displayed intermittently during the count down.

With Manual Cooking

1. Enter the desired cooking time and power level.
2. Touch the **KEEP WARM** key.
3. Enter the desired warming time, up to 30 minutes.
4. Touch the **START** key.

The operation will start. When the cooking time is complete, a long tone will sound and Keep Warm will start. The display will count down. **KEEP WARM** will be displayed intermittently during the count down for 15 minutes.

NOTE:

- Keep Warm cannot be programmed with Popcorn, Reheat, Sensor Cooking, Defrost or Reheat.

Multiple Sequence Cooking

Your microwave oven can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your microwave oven can do this automatically.

1. First enter the cooking time. Then touch the **POWER LEVEL** key once for 100% cooking or repeat touching the **POWER LEVEL** key for a lower power level.
2. Enter the second cooking time. Touch the **POWER LEVEL** key repeatedly for desired level. You can follow this procedure up to 4 times.
3. Touch the **START** key.

NOTES:

- If 100% is selected as the final sequence, it is not necessary to touch the **POWER LEVEL** key.
- If you wish to know the power level during cooking, simply touch the **POWER LEVEL** key. As long as your finger is touching the **POWER LEVEL** key, the power level will be displayed.
- Keep Warm can be programmed even if 4 cooking sequences have been set.

Start

Start allows you to cook at 100% power by touching the **START** key continuously. Start is ideal for melting cheese, bringing milk to just below boiling, etc. The maximum cooking time is 3 minutes.

1. Continuously touch the **START** key. The cooking time will begin counting up.
2. When the cheese is melted to the desired degree, remove your finger from the **START** key. The oven stops immediately.

NOTES:

- Note the time it takes for frequently used foods and program that time in the future.
- Touch the **START** key within 3 minutes after cooking, opening and closing the door or touching the **STOP/CLEAR** key.
- Start can only be used 3 times in a row. If more times are needed, open and close door or touch the **STOP/CLEAR** key.

Demonstration Mode

To demonstrate, touch **TIMER/CLOCK**, the number **0** and then touch the **START** key and hold for 3 seconds. **DEMO ON DURING DEMO NO OVEN POWER** will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, touch the **EASY MINUTE** key and the display will show 1:00 and count down quickly to **END**.

To cancel, touch **TIMER/CLOCK**, then the number **0** and **STOP/CLEAR**. If easier, unplug the oven from the electrical outlet and replug.

Cleaning and Care

Disconnect the power cord before cleaning or leave the door open to inactivate the microwave oven during cleaning.

Control Panel

Care should be taken in cleaning the control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch **STOP/CLEAR**.

Door

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth.

Cleaners which are marked specifically for use with stainless steel may be used for the stainless steel model. Follow package directions exactly. Avoid the use of any harsh cleaners or one not marked for use with stainless steel because they may stain, streak or dull the door surface.

Other Exterior Surfaces

The outside surface is painted. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Waveguide Cover

The waveguide cover is made from mica so it requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

Turntable/Turntable Support

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non abrasive scouring sponge. They are also dishwasher-safe. Use the upper rack of the dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

Other Interior Surfaces

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking, setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. **NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF THE OVEN.**

Odor Removal

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2 cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

Service Call Check

Please check the following before calling for service:

Place one cup of water in a glass measuring cup in the oven and close the door securely.
Operate the oven for one minute at HIGH 100%.

A Does the oven light come on?	YES _____	NO _____
B Does the cooling fan work? (Put your hand over the rear ventilating openings.)	YES _____	NO _____
C Does the turntable rotate? (It is normal for the turntable to turn in either direction.)	YES _____	NO _____
D Is the water in the oven warm?	YES _____	NO _____

If "NO" is the answer to any of the above questions, please check electrical outlet, fuse and/or circuit breaker. If they are functioning properly, CONTACT YOUR NEAREST DACOR AUTHORIZED SERVICER.

A microwave oven should never be serviced by a "do-it-yourself" repair person.

NOTE:

If the time appearing on the display is counting down very rapidly, check Demonstration Mode on page 21 and cancel.

Specifications

AC Line Voltage:	Single phase 120V, 60Hz, AC only
AC Power Required:	1500 Watts, 13.0 amps.
Output Power:*	1100 Watts
Frequency:	2450 MHz
Outside Dimensions:	24"(W) x 13 ³ / ₈ "(H) x 19 ¹ / ₈ "(D)
Cavity Dimensions:	17 ³ / ₈ "(W) x 10 ¹ / ₂ "(H) x 18 ⁵ / ₈ "(D)
Oven Capacity:**	2.0 Cu. Ft.
Cooking Uniformity:	Turntable system, diameter 16"
Weight:	Approx. 46 lb

* The International Electrotechnical Commission's standardized method for measuring output wattage. This test method is widely recognized.


** Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.

In compliance with standards set by:

NHW – Department of National Health and Welfare of Canada.

FCC – Federal Communications Commission authorized.

DHHS – Complies with Department of Health and Human Services (DHHS) rule, CFR, Title 21, Chapter I, Subchapter J.

 – This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc. for use in USA or Canada.

Product Warranty

What Is Covered

CERTIFICATE OF WARRANTIES

DACOR MICROWAVE OVEN

WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA*:

FULL ONE YEAR WARRANTY

If your DACOR product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR will remedy the defect without charge to you or subsequent users. The owner must provide proof of purchase upon request and have the appliance accessible for service.

* Warranty is null and void if non-CSA approved product is transported from the U.S.

OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

LIMITED FIRST YEAR WARRANTY

If your DACOR product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR will furnish a new part, F.O.B. factory, to replace the defective part. All delivery, installation and labor costs are the responsibility of the purchaser. The owner must provide proof of purchase upon request and have the appliance accessible for service.

What Is Not Covered

- Failure of the product caused by faulty installation, improper usage, or neglect of required maintenance.
- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes, or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint, porcelain or other cosmetic finish, caused by improper usage or care, abuse, or neglect.

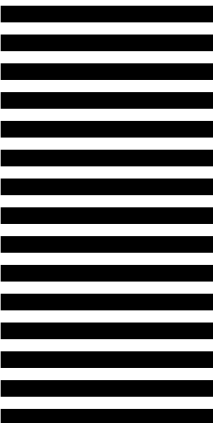
THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES THEREFORE NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES AND THE DISTRICT OF COLUMBIA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts or do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

fold here



NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



BUSINESS REPLY MAIL
FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

**DACOR
ATTN WARRANTY PROCESSING DEPT
PO BOX 90070
CITY OF INDUSTRY CA 91715-9907**





Please visit www.Dacor.com to activate your warranty online.

WARRANTY INFORMATION



IMPORTANT:

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope or activate the warranty for each product online.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and do not consider the sale of such information to be a proper way of expressing our gratitude!

Owner's Name: _____
Last (Please Print or Type) First Middle

Street: _____

City: _____ State: _____ Zip: _____

Purchase Date: _____ Email: _____ Telephone: _____

Dealer: _____

City: _____ State: _____ Zip: _____

Your willingness to take a few seconds to fill in the section below will be sincerely appreciated. Thank you.

1. How were you **first** exposed to Dacor products? (Please check one only.)

- A. T.V. Cooking Show
- B. Magazine
- C. Appliance Dealer Showroom
- D. Kitchen Dealer Showroom
- E. Home Show
- F. Builder
- G. Architect/Designer
- H. Another Dacor Owner
- I. Model Home
- J. Other _____

2. Where did you buy your Dacor appliances?

- A. Appliance Dealer
- B. Kitchen Dealer
- C. Builder Supplier
- D. Builder
- E. Other _____

3. For what purpose was the product purchased?

- A. Replacement **only**
- B. Part of a Remodel
- C. New Home
- D. Other _____

4. What is your household income?

- A. Under \$75,000
- B. \$75,000 – \$100,000
- C. \$100,000 – \$150,000
- D. \$150,000 – \$200,000
- E. \$200,000 – \$250,000
- F. Over \$250,000

5. What other brands of appliances do you have in your kitchen?

- A. Cooktop _____
- B. Oven _____
- C. Dishwasher _____
- D. Refrigerator _____

6. Would you buy or recommend another Dacor product?

- Yes
- No

Comments: _____

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and giving you the support you deserve.

cut here

cut here