

KitchenAid®

BUILT-IN CONVECTION MICROWAVE OVEN

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-422-1230**
or visit our website at www.kitchenaid.com

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Model KEHU309

8304585A

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BUILT-IN MICROWAVE OVEN SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

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

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

- Read all instructions before using the microwave oven.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found in this section.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – may explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not deep fry in oven. Microwavable utensils are not suitable and it is difficult to maintain appropriate deep frying temperatures.
- Do not use paper products when appliance is operated in the “PAN BROWN” mode.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- As with any appliance, close supervision is necessary when used by children.
- The microwave oven should be serviced only by qualified service personnel. Contact nearest authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- 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 THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
To reduce the risk of injury to persons:
 - Do not overheat the liquid.
 - Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.
- Do not store the microwave oven outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- See door surface cleaning instructions in the "Oven Care" section.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend the microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
 - If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS

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.

Electrical Requirements

Observe all governing codes and ordinances. The microwave oven is connected to both 120-volt sides of the 208/240-volt circuit required for electrical connections. If the incoming voltage to the microwave oven is less than 120 volts, cooking times may be longer. Have a qualified electrician check your electrical system.

This device complies with Part 18 of the FCC Rules.

GROUNDING INSTRUCTIONS

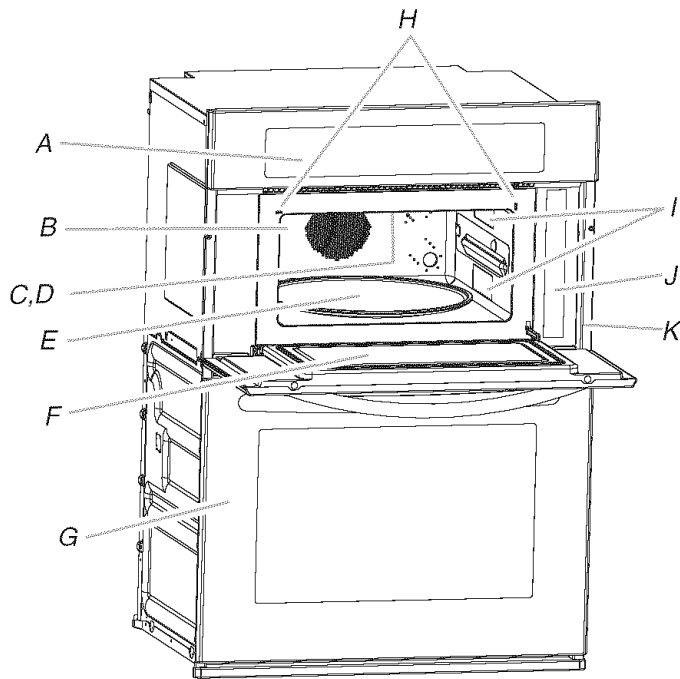
For a permanently connected microwave oven:

The microwave oven 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 microwave oven.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

This manual covers different models. The microwave oven you have purchased may have some or all of the parts and features listed. The location and appearance of the features shown here may not match those of your model.



- A. Electronic oven control
- B. Convection element and fan (hidden behind back panel)
- C. Light (inaccessible, in ceiling)
- D. Grill element (can be lowered)
- E. Turntable
- F. Metal shielded window
- G. Lower oven (on combination models, see separate Use and Care Guide)
- H. Door safety lock system
- I. Dual microwave emission
- J. Cooking guide label
- K. Model and serial plate (on right mounting rail, single oven models)

Parts and Features not shown
 Steamer
 Convection grid
 Crisper pan and handle
 Baking tray

The raised, curved lines in the center of the turntable bottom fit between the 3 spokes of the hub. The hub turns the turntable during microwave oven use. The rollers on the support should fit inside the turntable bottom ridge.

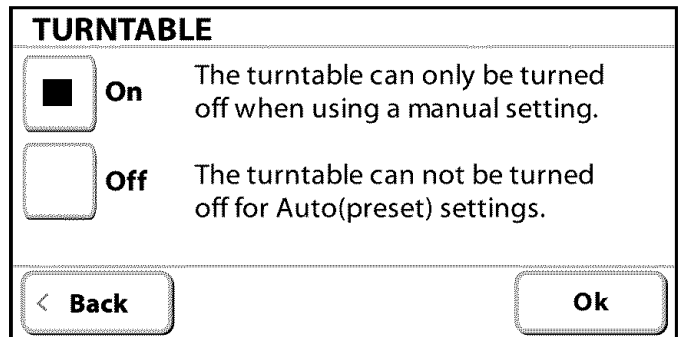
To Turn On/Off:

For best microwave performance it is recommended to always leave the turntable on. If necessary, the turntable can be turned off (except during an auto function).

This is helpful when cooking with a dish that is larger than the turntable.

1. From the Main Menu touch MORE CHOICES.
2. Touch TURNTABLE ON/OFF.

The display shows the Turntable On/Off screen.



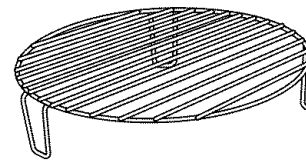
3. Select OFF, then touch OK.

Repeat to turn the turntable back on.

Convection Rack

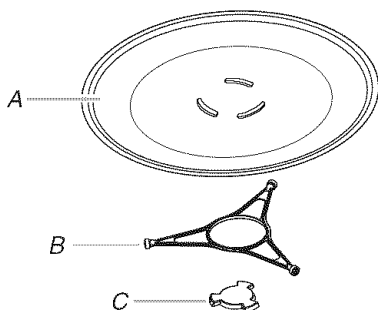
The convection rack provides optimal heat circulation for grilling and convection cooking (on some models).

In combination with the baking tray, the convection rack places food close to the grill element, making it ideal for fast browning of small amounts of food with the grilling function.



- The rack will become hot. Always use oven mitts or pot holders when handling.
- To avoid damage to the microwave oven, do not allow the rack to touch the inside cavity walls, ceiling or floor.
- Always use the turntable or the baking tray.
- To avoid damage to the microwave oven, do not store the rack in the oven.
- Two-level cooking is not recommended.
- For best results, do not place popcorn bags on the rack.
- The rack is designed specifically for this oven. For best cooking results, do not attempt to use any other rack in this oven.
- See "Assistance or Service" section to reorder.

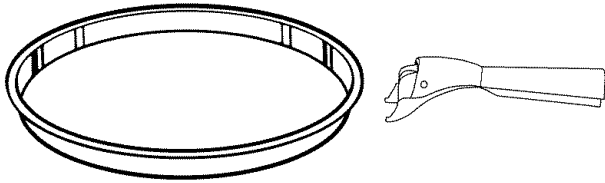
Turntable



- A. Turntable
- B. Support and rollers
- C. Hub

The turntable rotates in both directions to help cook food more evenly. Do not operate the microwave oven without having the turntable in place. See "Assistance or Service" to reorder any of the parts.

Browning Pan and Handle

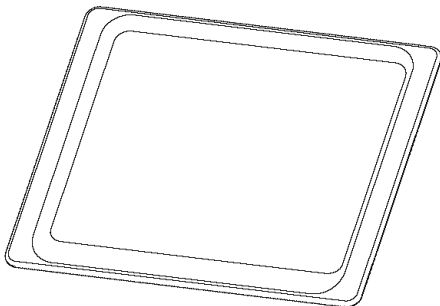


The browning pan is ideal for rapidly browning and crisping the bottom of food, such as cookies and pizza.

The material coating the bottom absorbs microwaves and transfers the heat to the pan and food. The browning pan reaches 436°F (210°C) in approximately 3 minutes, at which time it stops absorbing microwaves and holds this optimal frying temperature.

- The browning pan will become hot. Always use the handle and oven mitts or pot holders when handling. Place gripping end on the edge of pan, squeeze handle, and lift pan.
- Do not allow the browning pan or handle to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- To avoid damage to the microwave oven, do not use another metal object with the browning pan.
- The browning pan is designed specifically for this oven. Do not use it in any other oven.
- Use only wooden or plastic cooking utensils to help avoid scratches.
- See “Assistance or Service” section to reorder.

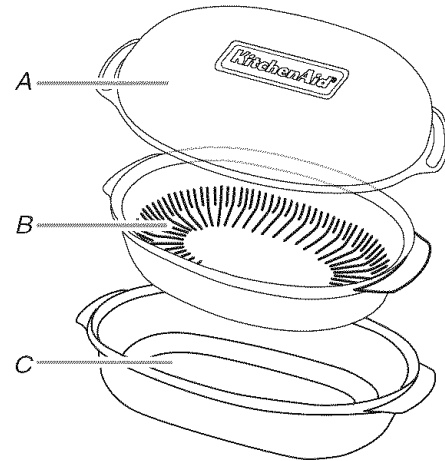
Baking Tray



- Baking Tray can be used only with convection cooking and grilling (on some models).
- To avoid damage to the microwave oven, do not use in combination with microwave cooking.
- Baking Tray will become hot. Always use oven mitts or pot holders when handling.
- See “Positioning Baking Tray” section before using.
- See “Assistance or Service” section to reorder.

KITCHENAID™ Steamer Vessel

Use the KITCHENAID™ Steamer Vessel with the Steam Cook feature to steam foods.



A. Lid
B. Insert
C. Base

- The steamer vessel will become hot. Always use oven mitts or pot holders when handling.
- Steamer vessel is designed to be used only in the microwave. To avoid damaging steamer vessel, do not use in a convection- or combination-type oven, or any other convection function, crisp or on electric or gas burners.
- Do not use plastic wrap or aluminum foil when covering the food.
- Always place the steamer on the glass turntable. Check that the turntable turns freely before starting the oven.
- Do not remove lid while the bowl is inside the oven, as the rush of steam will disrupt the sensor settings.
- To avoid scratching, use plastic utensils.
- Do not overfill with water. See steam chart in the “Steam Cooking” section for the amount of water recommended.

Lid: Always use the lid when steaming. Place directly over the insert and base or just the base.

Insert: Use when steam cooking to keep foods such as fish and vegetables out of the water. Place insert with food directly over the base. Do not use when simmering.

Base: For steam cooking, place water in base. For simmering foods such as rice, potatoes, pasta and vegetables, place food and water/liquid in base.

See “Assistance or Service” section to order replacements. See “General Cleaning” section for instructions on cleaning.

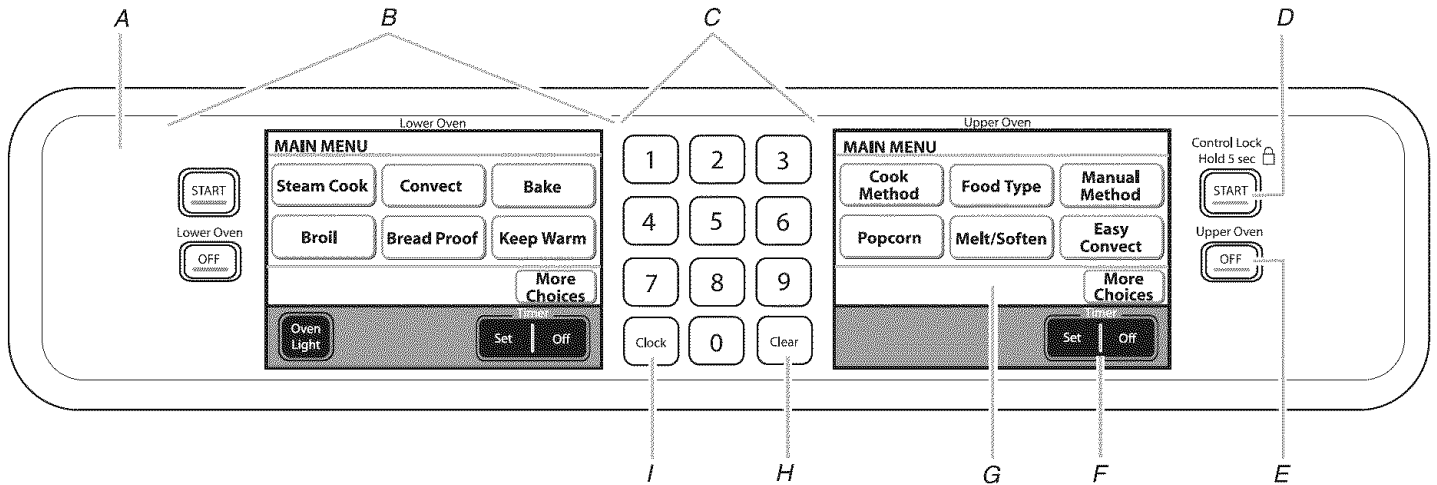
MICROWAVE OVEN CONTROL

This manual covers different models. The oven you have purchased may have some or all of the items listed. The locations and appearances of the items shown here may not match those of your model.

The microwave oven's controls are accessed through its control panel and interactive touch display.

NOTE: Due to the sensitivity of the control panel, we have provided special instructions for cleaning the panel as well as the touch screen display. See "General Cleaning" section for cleaning instructions.

Control Panel



- A. Control panel
- B. Lower oven controls (see separate Use and Care Guide)
- C. Number keys
- D. Start/control lock (hold 5 seconds)
- E. Off

- F. Timer Set/Off
- G. Interactive touch display
- H. Clear
- I. Clock

Control Panel

The control panel houses the control menu and function controls. The control pads are very sensitive, and require only a light touch to activate.

For more information about the individual controls, see their respective sections in this manual.

Interactive Touch Display

The display area functions as both a display and an interactive, menu-driven touch control. It is designed to be easily navigable, guiding you through the menus, offering multiple selections, accepting your input and executing your commands. It also provides instructions, tips, and graphics.

Display

When power is first supplied to the microwave oven or, when power has been interrupted for more than 10 seconds, the clock will be set to 12:00 P.M. To set the time, follow the instructions in the "Clock" section. To bypass setting the clock and begin using the oven, touch Start, Off or Clear.

On combination oven models, the left display shows the lower oven and the right display shows the upper microwave oven.

When the oven(s) are in use (active mode), the display shows the oven temperature, heat source(s) and timer, if set.

The main menu display may display "Fan Cooling" after the end of a cooking cycle. The oven cavity fan is used to vent humidity and/or heat from the oven cavity and may continue to run for 5-10 minutes after a cooking cycle has ended.

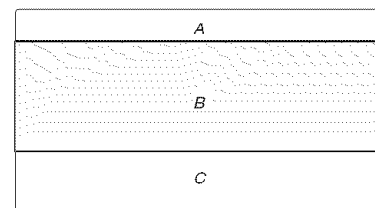
After approximately 2 minutes of inactivity, the display will go into standby (sleep) mode. When the oven is in operation, the display will remain active.

When the oven(s) are not in use (sleep mode), the display shows the time of day, if it is set to be displayed. On the combination oven the time of day will appear in the right display. To turn the clock display on/off, see the "Clock" section.

During programming, the display shows menus and the appropriate selections for the respective cooking function. To view the main menu screens, see the "Main Menu" section.

Touch Screen

The LCD touch screen is used to make menu selections, adjust settings and input commands.

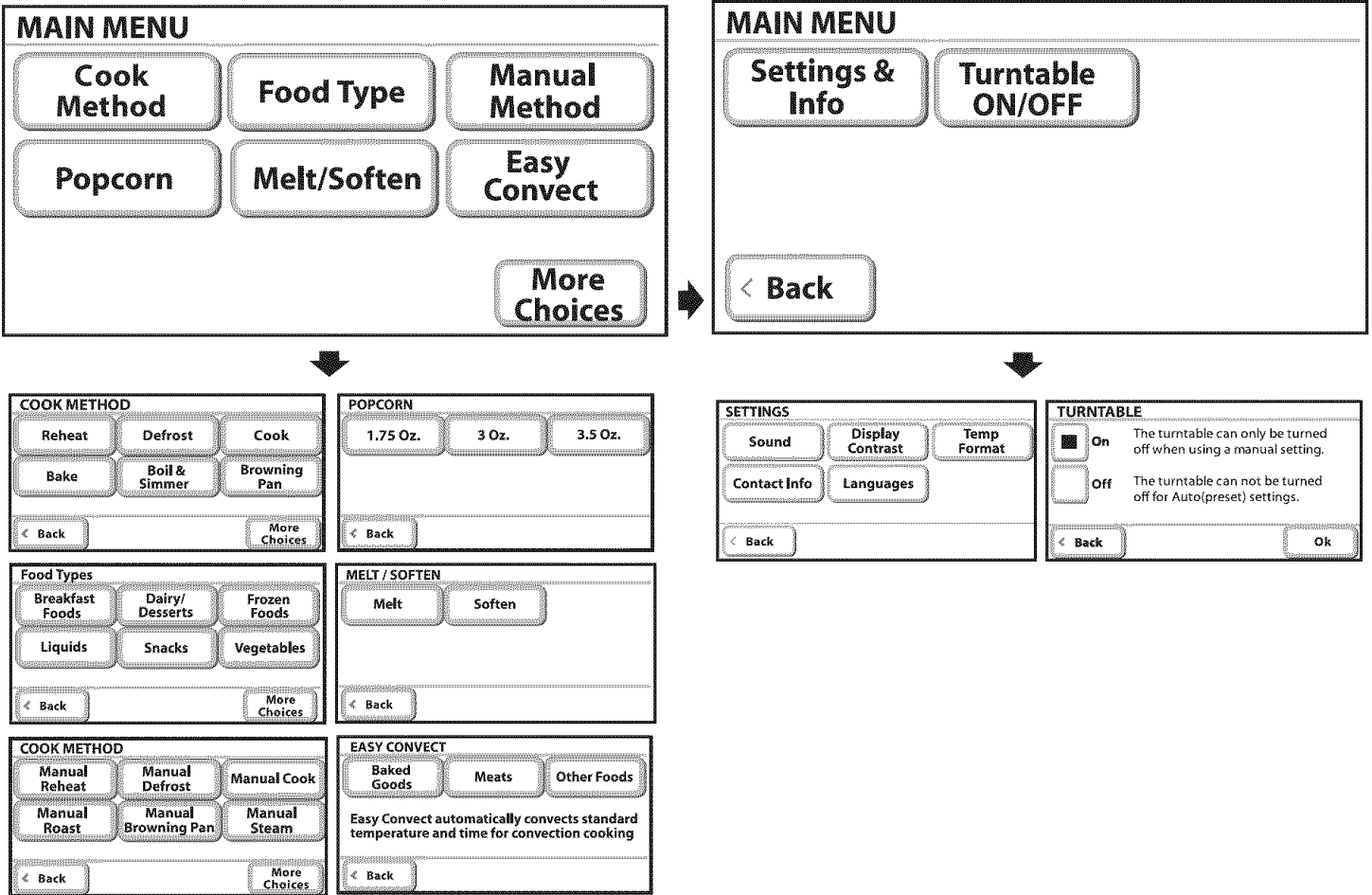


- A. Title/description region
- B. Menu and selection/settings input region
- C. Command input region

Menu selections and input adjustments are made in the center portion of the screen, and the command inputs (OK, Adjust Settings, Browning, Back, Exit, etc.) are made in the bottom portion of the screen. Screen titles and descriptions are displayed in the top portion of the screen, which accepts no input. A light- to medium-pressure touch of the fingertip will activate the menu selection.

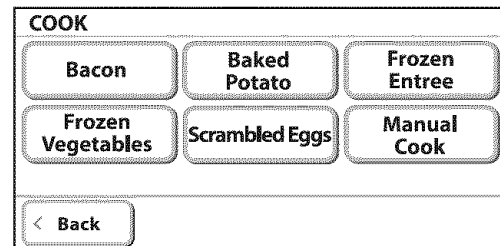
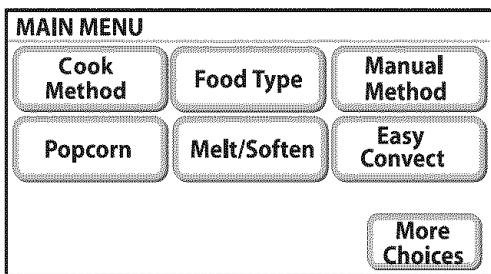
Main Menu

From the Main Menu, all automatic cooking programs can be activated; all manual cooking can be programmed; settings can be adjusted; and instructions, preparation and tips can be accessed.

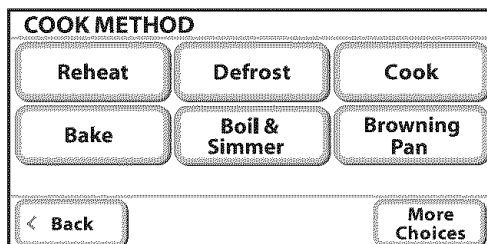


Menu Demonstration

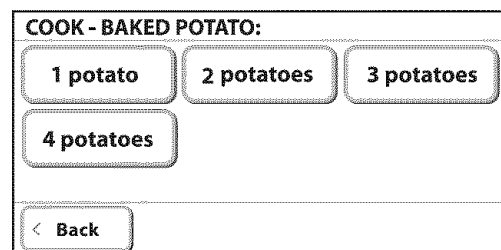
1. On the Main Menu touch COOK METHOD.
2. On the Cook Method menu touch COOK.
3. On the Cook menu touch BAKED POTATO.
4. On the Baked Potato menu select the quantity.



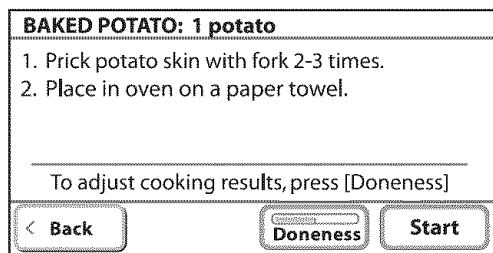
2. On the Cook Method menu touch COOK.



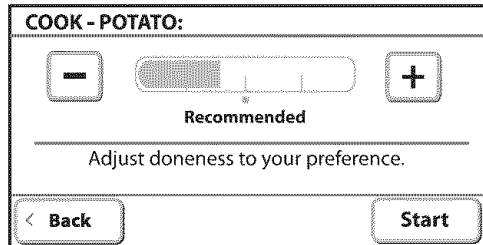
4. On the Baked Potato menu select the quantity.



- Read and follow the preparation directions that appear in the display.



- To change the doneness setting, touch DONENESS and touch the “plus” (+) or “minus” (-) key to increase or decrease the desired level.



Settings & Info

Your oven provides you with the ability to control several of the default settings and access information through the on-screen display. These include; Sound, Display Contrast, Temp Format, Contact Info and Languages.

To access the Settings menu, see the following sections.

Sound

Audible signals will sound indicating the following:

One beep

- Valid key touch
- Function has been entered

One chime

- Preheat cycle has been completed

Two chimes

- End of a cooking cycle

Three beeps

- Invalid key touch

Four chimes

- When timer reaches zero
- Includes using the Timer for functions other than cooking.

Tone Volume (Sound)

- The programmed volume can be changed. On combination ovens, you can change the sound from either display. Changing the sound on one display changes the sound for both ovens.

To Change:

- From the main menu touch MORE CHOICES.
- Touch SETTINGS & INFO.
- Touch SOUND.
- To change the sound level, touch the “plus” (+) or “minus” (-) signs to increase or decrease to the desired level.
- Touch OK.

NOTE: To turn the sound off touch the “minus” (-) sign until the bar disappears to the left.

Display Contrast

To Adjust the Display Contrast:

- From the main menu touch MORE CHOICES.
- Touch SETTINGS & INFO.
- Touch DISPLAY CONTRAST.
- Touch + (plus) or - (minus) to increase/decrease the display contrast to the desired setting.
- Touch OK.

Temp Format

The temperature is programmed in Fahrenheit, however it can be changed to Celsius.

To Change:

- From the Main Menu touch MORE CHOICES.
- Touch SETTINGS & INFO.
- Touch TEMP FORMAT.
- Touch F FAHRENHEIT or C CELCIUS.
- Touch OK.

Languages (on some models)

To Change Language Setting:

- From the main menu touch MORE CHOICES.
- Touch SETTINGS & INFO.
- Touch LANGUAGES.
- Touch ENGLISH or FRANÇAIS (French).
- Touch OK.

Clock

This is a 12-hour clock. Before setting, make sure the oven(s), Timer and Timed Cooking are off.

To Set:

- Touch CLOCK SET/START.
- Touch the number keys to set the time of day.
- Touch AM or PM.
- Touch OK.

To change the clock display setting:

- Touch CLOCK SET/START.
- Touch ON DISPLAY or OFF DISPLAY.
- Select desired option.
- Touch OK.

Start - Add Time

The microwave oven Start key begins all oven functions. Once a cooking setup function is complete, the Start key will illuminate until touched. If not touched within 2 minutes after entering a cooking function, the display will return to the sleep mode and the programmed function will be cancelled.

For added convenience, Start is also available on some display screens, and provides the same function as the Start key on the control panel.

Touching Start when the microwave oven is off will start 1 minute of cook time at 100% power. Touching Start while the microwave oven is operating will add 1 minute of cook time to the current cycle. Multiple 1-minute increments can be added by repeatedly touching Start.

At the end of each cooking cycle the end screen is displayed. At this stage, time can be added by choosing the "Add Time" option or to keep food warm by choosing the "Warm Hold" option. See the "Warm Hold" section.

Upper Oven Off - Cancel

The UPPER OVEN OFF key stops the respective oven functions except for the Clock, Timer and Control Lock. The oven cooling fan may continue to operate even after an oven function has been cancelled or completed, depending on the oven temperature.

If the UPPER OVEN OFF key is touched, the display will return to the Main Menu from any menu.

The CANCEL key will appear during a cooking cycle. If CANCEL is touched, the cooking cycle will be cancelled and the display will return to the Main Menu.

Clear

During programming, the CLEAR key changes the numeric programming values, such as minutes, seconds and cook power that are active in the display to their default value.

For example, while entering a cook time, touching CLEAR will change the time you have already entered to "0:00."

The CLEAR key gives an invalid signal if touched during a cooking cycle. See "Sounds" section.

Control Lock

The Control Lock shuts down the control panel keys to avoid unintended use of the oven(s). The Control Lock will remain set after a power failure, if set before the power failure occurs.

When the control is locked, only the TIMER SET, TIMER OFF and OVEN LIGHT keys will function.

The Control Lock is preset unlocked, but can be locked.

To Lock Control: From the upper oven control panel, touch and hold START for approximately 5 seconds, until "CONTROLS LOCKED" and a lock icon appears in the display and a confirmation tone sounds indicating the oven control has been locked. "Controls locked" and the lock icon will appear in the display for approximately 5 seconds.

If a key is touched while the controls are locked, the invalid key touch tone will sound and a reminder message will be displayed indicating that the control is locked.

To Unlock Control: Repeat to unlock the control. A tone will sound and a controls unlocked message will be displayed for approximately 5 seconds.

Timer

The Timer is set in hours and minutes and counts down the set time. Times of more than one hour will count down by the minute. In the last hour, the time will count down by minute and second.

NOTE: The Timer does not start or stop the oven.

To Set:

1. Touch TIMER SET.
2. Use the "plus" (+) or "minus" (-) keys to adjust the time or enter the desired timer setting using the numerical keys.
3. Touch START TIMER.

If Start Timer is not touched, the control will continue to wait.

When the set time ends, if enabled, end-of-cycle tones will continuously repeat until the Timer Off key is touched.

4. Touch TIMER OFF anytime to cancel the Timer or stop the reminder tones.

If UPPER OVEN OFF key is touched, the respective oven will turn off; however, the Timer can only be turned off using the Timer Off key.

BUILT-IN MICROWAVE OVEN USE

A magnetron in the oven produces microwaves which reflect off the metal floor, walls and ceiling and pass through the turntable and appropriate cookware to the food. Microwaves are attracted to and absorbed by fat, sugar and water molecules in the food, causing them to move, producing friction and heat which cooks the food.

- Do not lean on or allow children to swing on the microwave oven door.
- Do not operate microwave oven when it is empty.
- The turntable must be in place and correct side up when microwave oven is in use. Do not use if turntable is chipped or broken. See “Assistance or Service” section to reorder.
- Baby bottles and baby food jars should not be heated in microwave oven.
- Clothes, flowers, fruit, herbs, wood, gourds, paper, including brown paper bags and newspaper, should not be dried in microwave oven.
- Paraffin wax will not melt in the microwave oven because it does not absorb microwaves.
- Use oven mitts or pot holders when removing containers from microwave oven.
- Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for 5 minutes. They will finish cooking while standing.
- Do not cook or reheat whole eggs inside the shell. Steam buildup in whole eggs may cause them to burst. Cover poached eggs and allow a standing time.

Food Characteristics

When microwave cooking, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

Amount of Food

The more food heated at once, the longer the cook time needed. Check for doneness and add small increments of time if necessary.

Size and Shape

Smaller pieces of food will cook more quickly than larger pieces, and uniformly shaped foods cook more evenly than irregularly shaped food.

Starting Temperature

Room temperature foods will heat faster than refrigerated foods, and refrigerated foods will heat faster than frozen foods.

Composition and Density

Foods high in fat and sugar will reach a higher temperature, and will heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

Cooking Guidelines

Covering

Covering food helps retain moisture, shorten cook time and reduce spattering. Use the lid supplied with cookware. If a lid is not available, wax paper, paper towels or plastic wrap approved for microwave ovens may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam. Condensation on the door and cavity surfaces is normal during heavy cooking.

Stirring and Turning

Stirring and turning redistribute heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible, turn food over from bottom to top.

Arranging

If heating irregularly shaped or different sized foods, arrange the thinner parts and smaller sized items toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

Piercing

Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers, hot dogs, and sausage. Prick in several places to allow steam to vent.

Shielding

Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones and foods such as chicken wings, leg tips and fish tail. See “Aluminum Foil and Metal” first.

Standing Time

Food will continue to cook by the natural conduction of heat even after the microwave cooking cycle ends. The length of standing time depends on the volume and density of the food.

Turntable On/Off

For best performance, the turntable should be on during microwave cooking.

If using oversized cookware that does not turn freely on the turntable, turn the turntable off. Select turntable “Off” on the Option menu.

When microwave cooking with the turntable off, food should be turned halfway through the cooking process.

Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

MATERIAL	RECOMMENDATIONS
Aluminum Foil, Metal	See "Aluminum Foil and Metal" section.
Browning Dish	Bottom must be at least $\frac{3}{16}$ " (5 mm) above the turntable. Follow manufacturer's recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer's recommendations.
Melamine	Follow manufacturer's recommendations.
Paper: Towels, Dinnerware, Napkins	Use nonrecycled and those approved by the manufacturer for microwave oven use.
Plastic: Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Silicone Bakeware	Follow manufacturer's recommendations.
Straw, Wicker, Wooden Containers	Do not use in microwave oven.
Styrofoam [†]	Do not use in microwave oven.
Wax Paper	Acceptable for use.

To Test Cookware or Dinnerware for Microwave Use:

1. Place cookware or dinnerware in microwave oven with 1 cup (250 mL) of water beside it.
2. Cook at 100% cooking power for 1 minute.

Do not use cookware or dinnerware if it becomes hot and the water stays cool.

Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the microwave oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the microwave oven.

OK for Use

Racks and bakeware supplied with the microwave oven (on some models), aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- Do not allow aluminum foil or metal to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- Do not allow contact with another metal object during microwave cooking.

Do Not Use

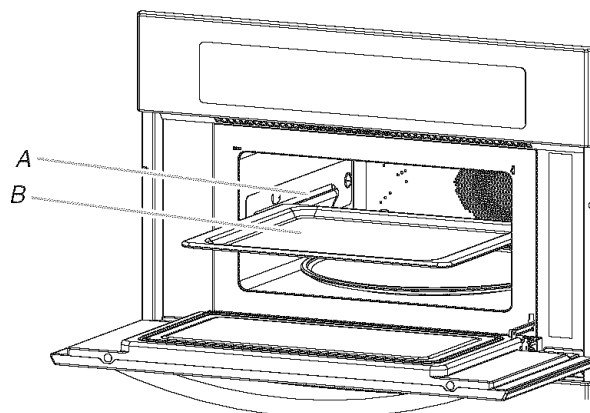
Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples and objects with gold or silver trim or a metallic glaze should not be used in the microwave oven.

Positioning Baking Tray

Baking tray can only be used with convection cooking and grilling. To avoid damage to the microwave oven, do not use baking tray in combination with microwave cooking.

Place baking tray on slide rails as shown below. Push in tray to stop position. Check that the baking tray is level.

For best cooking results, use baking tray only in the recommended position.



A. Slide rail
B. Baking tray

[†]STYROFOAM is a Registered Trademark of The Dow Chemical Company.

Microwave Cooking Power

Many recipes for microwave cooking specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

MICROWAVE COOKING POWER CHART

PERCENT/NAME	NUMBER	USE
100%, High (default setting)	10	Quick heating convenience foods and foods with high water content, such as soups, beverages and most vegetables.
90%	9	Cooking small, tender pieces of meat, ground meat, poultry pieces and fish fillets. Heating cream soups.
80%	8	Heating rice, pasta or casseroles. Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf.
70%, Medium-High	7	Reheating a single serving of food.
60%	6	Cooking sensitive foods such as cheese and egg dishes, pudding and custards. Cooking non-stirrable casseroles, such as lasagna.
50%, Medium	5	Cooking ham, whole poultry and pot roasts. Simmering stews.
40%	4	Melting chocolate. Heating bread, rolls and pastries.
30%, Medium-Low, Defrost	3	Defrosting bread, fish, meats, poultry and precooked foods.
20%	2	Softening butter, cheese, and ice cream.
10%, Low	1	Taking chill out of fruit.

To Set a Cooking Power other than 100%:

1. Touch the number keys to set a length of time to cook.
2. Touch POWER.
3. Using the Microwave Cooking Power chart above, enter the corresponding number for the desired power level.
4. Touch START.
The display will count down the cook time.
When the stop time is reached, the oven will shut off automatically and the end screen will appear on the display.
If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.
5. Touch OFF or open the door to clear the display and/or stop reminder tones.

Doneness

Doneness is a function used for adjusting the cook time. This feature is used on all automatic cooking functions with the exception of Popcorn and EasyConvect™.

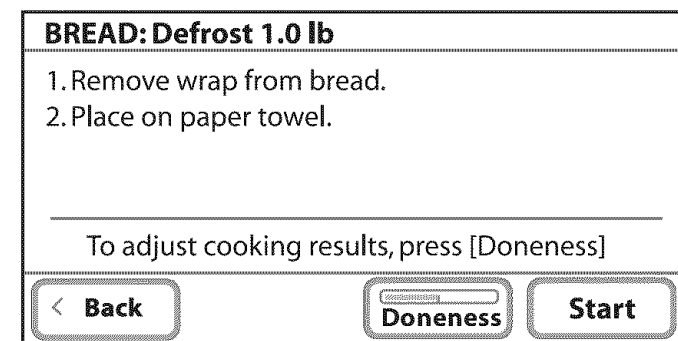
Doneness may be adjusted to more done, less done or back to recommended doneness (default).

Doneness function is not active for manual cooking.

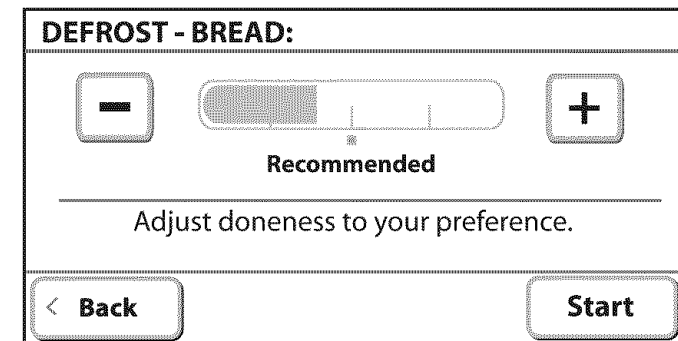
Doneness key will be automatically activated during the programming sequence. The following demonstrates how to access and change the Doneness function.

Example Demonstration:

1. From the Main Menu touch COOK METHOD.
2. Touch DEFROST.
3. Touch BREAD.
4. Once a food weight in a valid range has been entered, touch CONTINUE. If the weight is not correct an error tone will sound.
5. The Doneness key is now active. Touch DONENESS.



6. Touch the “plus” (+) or “minus” (-) keys to change the Doneness setting.



7. Touch START.

Sensor Cook

During the Sensor Cook function a sensor automatically adjusts for the cook time and power level.

The microwave oven display will show the time countdown once the sensor identifies the cooking duration.

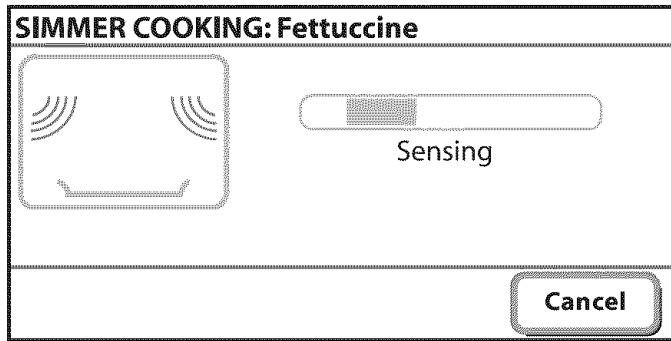
If the microwave oven door is opened during a sensor function the microwave oven will turn off, and any additional operations will be canceled.

For best cooking performance:

Before using a sensor cook function, make sure power has been supplied to the microwave oven for at least 2 minutes, the room temperature is not above 95°F (35°C), and the outside of the cooking container and the microwave oven cavity are dry.

Sensing Bar

The sensing bar is a visual picture of the sensing process. It will appear during sensor cooking functions above the word "Sensing."



Manual Method Cooking

The Manual Method control on the Main Menu is for manual cooking. There are several methods from which to choose. Some of the methods have set power levels that cannot be changed. Use the following chart as a guide.

METHOD	COOKWARE	POWER/TEMP SETTINGS
Reheat	Microwave-safe	10-100%; 100% default
Defrost	Microwave-safe	20% only
Cook	Microwave-safe	10-100%; 100% default
Roast	Microwave and heat-safe	0-30%, default 0% 225°-450° (107°-232°C) default 350° (177°C)
Melt	Microwave-safe	30% only
Grill	Microwave and heat-safe	0-40%, default 0%
Boil & Simmer	Steamer vessel	Enter desired time.
Browning Pan	Browning Pan	80% only
Soften	Microwave-safe	20% only
Steam Cook	Steamer vessel	Enter desired time.
Keep Warm	Microwave-safe	10% only

To Use:

1. Touch MANUAL METHOD.
2. Select a method from the chart above.
3. Touch the number keys to set a length of time to cook.
If using 100% cook power, skip to Step 3.
4. Touch POWER then enter the desired power level. See the Microwave Cooking Power Chart in the "Microwave Cooking Power" section.
If using Roast, touch TEMP, then enter desired temperature.

NOTE: Doneness function is not available for Manual Cooking.

5. Touch START.

The display will count down the cook time.

When the stop time is reached, the oven will shut off automatically and the end screen will appear on the display.

If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

6. Touch OFF or open the door to clear the display and/or stop reminder tones.

To Change Cook Time and Cooking Power:

The cook time and cooking power can be changed after touching Start without interrupting cooking.

During time countdown "Adjust Settings" will appear on the display.

1. Touch ADJUST SETTINGS.
2. Repeat steps 1-3 above
OR
See "Start-Add Time" section to add time to the cooking cycle.

Reheat

Times and cooking powers have been pre-programmed for reheating a number of food types.

Use the following chart as a guide.

CUSTOM REHEAT CHART

FOOD	QUANTITY
Dinner Plate Place food on plate. Cover with plastic wrap and vent. Let stand 2-3 minutes after reheating.	8-16 oz (227-454 g)
Sauce Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	1-4 cups (250 mL-1 L)
Soup Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	1-4 cups (250 mL-1 L)
Pizza Leftover Place on a paper towel.	1-3 slices [3 oz (85 g) each]
Casserole Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	1-4 cups (250 mL-1 L)
Beverage Do not cover.	1-2 cups (250 mL-500 mL)
Manual*	Default power level 100%.

*Manual Reheat requires that a cook time and a power level be entered if using other than 100%.

To Use Programmed Reheat:

1. From the Main Menu touch COOK METHOD.
2. From the Cook Method Menu touch REHEAT.
3. Follow the menu screens to select the specific food item and quantity.

If the food is Dinner Plate the sensor will automatically determine the cooking time.

To change the doneness settings, touch the Doneness key and touch the "plus" (+) or "minus" (-) keys to increase or decrease to the desired doneness level.

4. Touch START.

When the stop time is reached, the oven will shut off automatically.

If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

5. Touch OFF or open the door to clear the display and/or stop reminder tones.

To Use Manual Reheat:

1. From the Main Menu touch MANUAL METHOD.
 2. From the Method Cook menu touch MANUAL REHEAT.
 3. Skip to Step 5
- OR**

1. From the main menu touch COOK METHOD.
2. From the Cook Method menu touch REHEAT.
3. From the Reheat menu touch MORE CHOICES.
4. Touch MAUAL REHEAT.
5. Enter the desired cook time using the numerical keypad.
6. To change the pre-programmed power, touch POWER and enter the desired power using the numerical keypad.
7. Touch START. The upper oven display will count down the reheat time.

When the stop time is reached, the oven will shut off automatically.

If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

8. Touch OFF or open the door to clear the display and/or stop reminder tones.

IMPORTANT: Heated liquids can splash out during and after heating. A wooden stir stick placed in the cup or bowl during heating may help avoid this.

Defrost

The Defrost feature can be used, or the microwave oven can be manually set to defrost by using 30% cook power.

- For optimal results, food should be 0°F (-18°C) or colder when defrosting.
- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of the cycle for more even defrosting.
- Foods left outside the freezer for more than 20 minutes or frozen ready-made food should not be defrosted using the Custom Defrost feature, but should be defrosted manually.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See “Aluminum Foil and Metal” first.
- Times and cooking powers have been preprogrammed for defrosting a number of food types. For each food category a precise amount of food can be entered or preprogrammed quantities can be selected.
- Manual Defrost requires that a cook time and power level be entered if using other than 30% cook power.

To Use Programmed Defrost with Precise Amount of Food:

1. From the main menu touch COOK METHOD.
2. From the Cook Method Menu touch DEFROST.
3. Select the appropriate food category.
4. Enter the POUNDS using the numerical keypad and/or touch OUNCES and enter the amount using the numerical keypads.
5. Once a food weight in a valid range has been entered, touch CONTINUE. If the weight is not correct an error tone will sound.

To change the doneness settings, touch the Doneness key and touch the “plus” (+) or “minus” (-) keys to increase or decrease to the desired level.

6. Touch START.

When the stop time is reached, the oven will shut off automatically.

If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

7. Touch OFF or open the door to clear the display and/or stop reminder tones.

To Use Programmed Defrost with Weight Unknown:

If the precise weight of the food is unknown, use the following chart as a reference.

	FOOD	SETTING	QUANTITY	
Bread	Bagel	Small	2-8 pieces	
		Medium	1-6 pieces	
		Large	1-6 pieces	
	Muffin	Small	4-16 pieces	
		Medium	1-6 pieces	
		Large	1-6 pieces	
	Roll	Small	2-8 pieces	
		Medium	1-6 pieces	
		Large	1-6 pieces	
Fish/ Seafood	Fillet		1-6 pieces	
	Steak		1-4 pieces	
	Shrimp		1-4 cups (236 mL-1 L)	
	Scallops		1-4 cups (236 mL-1 L)	
Meat	Ground		1-4 cups (236 mL-1 L)	
		Chops	Small	1-6 pieces
			Medium	1-6 pieces
	Large		1-4 pieces	
	Steak	Small	1-6 pieces	
		Medium	1-4 pieces	
Large		1-2 pieces		
Poultry	Breast Pieces		1-6 pieces	
		Small	1-6 pieces	
		Medium	1-4 pieces	
	Large	1-4 pieces		

1. From the Main Menu touch COOK METHOD.
2. From the Cook Method Menu touch DEFROST.
3. Follow the menu screens to select the specific food item.

4. Touch WEIGHT UNKNOWN.

5. Select food type.

6. Select the number of pieces or cups.

To change the doneness settings, touch the Doneness key and touch the “plus” (+) or “minus” (-) to increase or decrease to the desired level.

7. Touch START.

Depending on the food type selected, the cycle will stop once or twice to allow you to check the food. Tones will sound and “TURN OVER FOOD” will appear on the display. Open the door, turn food, close door, and touch CONTINUE.

When the stop time is reached, the oven will shut off. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

8. Touch OFF or open the door to clear the display and/or stop reminder tones.

To Use Manual Defrost:

1. From the Main Menu touch MANUAL METHOD.
2. From the Manual Cook menu touch MANUAL DEFROST
3. Skip to Step 5

OR

1. From the Main Menu touch COOK METHOD.
2. From the Cook Method menu touch DEFROST.
3. From the Defrost menu touch MORE CHOICES.
4. Touch MANUAL DEFROST.
5. Touch the number keys to set a length of time to defrost.

NOTE: Doneness function is not available for Manual Defrost.

6. Touch START. The upper oven display will count down the defrost time.

When the stop time is reached, the oven will shut off automatically.

If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

7. Touch OFF or open the door to clear the display and/or stop reminder tones.

Use the following chart as a guide when defrosting meat, poultry, or fish.

DEFROST PREPARATION CHART

MEAT

<i>Beef:</i> ground, steaks, roast, stew	The narrow or fatty areas of irregular shaped cuts should be shielded with foil before defrosting.
<i>Lamb:</i> stew and chops	
<i>Pork:</i> chops, ribs, roasts, sausage	Do not defrost less than ¼ lb (113 g) or two 4 oz (113 g) patties. Place all meats in microwave-safe baking dish.

POULTRY

<i>Chicken:</i> whole and cut up	Place in microwave-safe baking dish, chicken breast side up.
<i>Cornish hens</i>	
<i>Turkey:</i> breast	Remove giblets from whole chicken.

FISH

<i>Filletts, Steaks, Whole, Shellfish</i>	Place in microwave-safe baking dish.
-------------------------------------------	--------------------------------------

Steam Cooking

Steam Cook is a sensor cooking function that uses microwaves to steam food. Always use steamer vessel. See the “KitchenAid® Steamer Vessel” section before using. Use Steam Cook for foods such as vegetables, fish and potatoes.

- Times and cooking powers have been preprogrammed for steaming a number of food types.
- Manual Steam Cook requires that a cook time be entered.
- It is recommended to add ½ cup (118 mL) of water to Steamer Vessel before steaming.

Use the following chart as a guide.

STEAM COOKING CHART

FOOD CATEGORY	QUANTITY
Fresh vegetables	
Green beans, carrots, cauliflower, red potato, spinach, summer squash, broccoli	2-6 cups (473 mL-1.4 L)
Asparagus	4-18 oz (113-510 g)
Corn on the cob	1-4 ears
Frozen vegetables	2-6 cups (473 mL-1.4 L)
Fish fillets	8-16 oz (226-454 g)
Shrimp	5-10 oz (142-284 g)
Manual	1-4 servings

To Use Programmed Steam:

1. From the Main Menu touch COOK METHOD.
2. From the Cook Method Menu touch MORE CHOICES.
3. Touch STEAM COOK.
4. Follow the menu screens to select the specific food item and quantity.
To change the doneness settings, touch the Doneness key and touch the “plus” (+) or “minus” (-) keys to increase or decrease to the desired level.
5. Read the preparation directions that appear on the display.
Example:

FRZN VEGETABLE: Senses 2-6 cups

1. Use steamer accessory.
2. Place 1/2 cup of water in base.
3. Place vegetables in insert and place on top of base. Cover with lid.

To adjust cooking results, press [Doneness]



6. Touch START.

When the steam time has ended, the oven will shut off automatically.

If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

7. Touch OFF or open the door to clear the display and/or stop reminder tones.

To Use Manual Steam:

1. From the Main Menu touch MANUAL METHOD.
2. From the Manual Cook menu touch MANUAL STEAM.
3. Skip to Step 5
OR
1. From the Main Menu touch COOK METHOD.
2. From the Cook Method menu touch MORE CHOICES.
3. Touch STEAM COOK.
4. From the Steam Cook menu touch MANUAL STEAM.
5. Enter the desired steam time using the numerical keypad.
NOTE: Doneness function is not available for Manual Steam.
6. Touch START.
"STEAMING" and the sensing bar will appear on the display.
Once the boiling point is reached the display will start to count down the steam time.
When the stop time is reached, the oven will shut off automatically.
If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
7. Touch OFF or open the door to clear the display and/or stop reminder tones.

Boil & Simmer

Boil & Simmer is a sensor function, and uses only microwaves to simmer your food.

- Follow recommended water and food amounts that appear on the display.
- Use the provided steamer vessel base and lid, or a microwavable dish with a loose-fitting lid.
- For best cooking results, do not use plastic wrap as a cover during the Boil & Simmer cycle.
- Do not remove the lid while the dish is still in the oven, as the rush of steam will disrupt the sensor readings.

Use the following chart as a guide.

PASTA CHART

FOOD CATEGORY	FOOD	QUANTITY
Dried Pasta	Fettuccine, spaghetti	2-8 oz (57-227 g)
	Macaroni, penne, rotini	½ - 2 cups (118-473 mL)
Fresh Pasta	Linguine, ravioli, tortellini	9-18 oz (255-510 g)
White Rice	Long or short grain	½-2 cups (118-473 mL)

- Use the Manual Simmer function for foods such as soups, casseroles, stews and other liquid food.
- Manual Boil & Simmer requires that a cook time be entered.

To use Programmed Boil & Simmer

1. From the Main Menu touch COOK METHOD.
2. From the Cook Method Menu touch BOIL & SIMMER.
3. Follow the menu screens to select the specific food item and quantity to be cooked.

4. Read the preparation directions that appear on the display.

Example: When Fettuccine is selected from the Food menu, a double text line appears: "Place water in steamer container. Add salt and 1 tsp of oil. Cover with lid. At signal, add pasta."

FETTUCCINE:				
OUNCES	2-3	4-5	6-8	
Cups of Water	4	5	6	
Place water in steamer container. Add salt and 1 tsp of oil. Cover with lid. At signal, add pasta.				
< Back		Doneness		Start

To change the doneness settings, touch the Doneness key and touch the "plus" (+) or "minus" (-) keys to increase or decrease to the desired level.

5. Touch START.
6. If simmering pasta, when water begins to boil, a tone will sound and "ADD PASTA, STIR AND COVER" will appear on the display.
7. Open door, remove container, add food to boiling water, replace container in oven, close door and touch CONTINUE. The display will count down the simmer time after the water returns to a boil.
8. If simmering rice, when water begins to boil, the display will count down the simmer time.
When the stop time is reached, the oven will shut off automatically.
If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
9. Touch OFF to clear the display and/or stop reminder tones.

Manual Boil & Simmer:

1. From the Main Menu touch MANUAL METHOD.
2. From the Manual Cook menu touch MORE CHOICES.
3. Touch MANUAL SIMMER.
4. Skip to Step 4 below.
OR
1. From the Main Menu touch COOK METHOD.
2. From the Cook Method menu touch BOIL & SIMMER.
3. Touch MANUAL BOIL & SIMMER.
4. Enter the desired simmer time using the numerical keypad.
5. See the "Manual Simmer Chart" for instructions.
NOTE: Doneness function is not available for Manual Steam.
6. Touch START.
7. "SIMMERING" and the sensing bar will appear on the display. Once the boiling point is reached the timer will begin to count down the simmer time.
When the simmering time has ended, the oven will shut off automatically.
If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
8. Touch OFF or open the door to clear the display and/or stop reminder tones.

MANUAL SIMMER CHART

FOOD	INSTRUCTIONS
Pasta*	Add 1 tbs (15 mL) oil to water. Place the dish containing water in oven. Enter 1 second of simmer time. The water will heat to a boil and then the oven will turn off. Place the pasta in the water and cover the dish. Repeat steps 1-3 under "To Use Manual Simmer," then enter the actual simmer time desired.
Rice and Vegetables	Place water and food in dish. Place dish in oven. Set simmer time.
Soup and liquid foods	Place food in dish and place dish in oven. Set simmer time

*Use a dish large enough to completely cover food with water.

Bake

The oven has a baking function which uses the convection and grill elements to bake. Times and cooking powers have been pre-programmed for 2 settings: Bread and Cookies.

- The microwave oven cavity and door will become hot during the Bake cycle. The use of oven mitts is recommended.
- The convection rack will become very hot. Use oven mitts to remove pan from microwave oven to a heat-safe surface.
- Always use the convection rack for baking. Place convection rack directly on turntable.

To Use Programmed Bake:

1. From the Main Menu touch COOK METHOD.
2. From the Cook Method menu touch BAKE.
3. Select the appropriate Food category.
If the food is BREAD, select the quantity.
4. Read the preparation directions that appear on the display.

YEAST BREAD: Bakes 1 loaf

1. Place convection rack in oven.
2. Touch Start Preheat to preheat oven.
3. Once oven is preheated, place bread in a loaf pan on convection grid.

To adjust cooking results, press [Doneness]

< Back
Doneness
Start Preheat

To change the doneness settings, touch the Doneness key and touch the "plus" (+) or "minus" (-) keys to increase or decrease to the desired level.

5. Touch START PREHEAT.
"PREHEATING OVEN: BREAD or COOKIES" will appear and the display will count down the preheat time.
When the oven is preheated, a tone will sound and preparation instructions will appear on the display.
6. Read and follow the preparation directions.

7. Touch the START key.

When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

8. Touch OFF to clear the display and/or stop reminder tones.

Roast

The Roast function uses the convection element with or without microwave power. The Roast function requires that a time and temperature (and microwaves if desired) be entered. The highest microwave power level that can be used is 30%.

- Preheating is not needed with roasting functions.
- Use the convection rack with the browning pan underneath to catch drippings. Place on turntable.
- Use oven mitts as the door and rack will become hot. See "Bake" section.

To Use Programmed Roast:

1. From the main menu touch COOK METHOD.
2. From the Cook Method menu touch MORE CHOICES.
3. Touch ROAST.
4. Touch BEEF ROAST.
5. Enter the POUNDS using the numerical keypad and/or touch OUNCES and enter the amount using the numerical keypad.
6. Once a food weight within a 2-5 lb (0.9-2.3 kg) range has been entered, touch CONTINUE. If the weight is not correct an error tone will sound.
7. Read and follow the preparation directions that appear on the display.

BEEF ROAST: Roasts 2.0 lb

1. Place roast on convection rack with browning pan underneath.

To adjust cooking results, press [Doneness]

< Back
Doneness
Start

To change the doneness settings, touch the Doneness key and touch the "plus" (+) or "minus" (-) keys to increase or decrease to the desired level.

8. Touch START.
9. "ROASTING: Beef Roast" will appear and the display will count down the roast time.
When the stop time is reached, the oven will shut off automatically.
If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
10. Touch OFF or open the door to clear the display and/or stop reminder tones

To Use Manual Roast:

1. From the Main Menu touch MANUAL METHOD.
2. From the Manual Cook menu touch MANUAL ROAST.
3. Skip to Step 5
OR
1. From the Main Menu touch COOK METHOD.

2. From the Cook Method menu MORE CHOICES.
3. Touch ROAST.
4. Touch MANUAL ROAST.
5. Enter the desired cook time using the numerical keypad.
6. To change the pre-programmed settings:
Touch POWER and enter the desired power using the numerical keypad.

Touch TEMP and enter the desired temperature (between 225°-450°F [107°-232°C]) using the numerical keypad.
7. Place food in oven and touch START. The display will count down the cook time.

When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
8. Touch OFF or open the door to clear the display and/or stop reminder tones.

Browning Pan

The Browning Pan feature uses the pan, the grill element and microwaves to crisp and brown foods. While microwaves heat food from above, they also heat the pan from below to brown and crisp the food.

Browning Pan can be used to saute meats and vegetables, pan-fry bacon and eggs, and to crisp and brown pizza and french fries.

Some Browning Pan cycles are programmed to preheat the empty pan for 3 minutes before cooking begins. When the preheating cycle is complete, the microwave oven will stop and prompt you to add the food to the browning pan. The microwave oven may prompt you to turn over the food during the cycle.

- Always use the browning pan.
- See the “Browning Pan and Handle” section before using.
- Microwave oven cavity and door will become very hot during grill element use. The use of oven mitts is recommended.
- The Browning Pan will become very hot. Use the handle to grasp and remove the pan from the oven. Do not place hot Browning Pan directly on heat-sensitive surfaces. Damage may occur.
- To avoid damage to plastic utensils, do not use them with browning pan as it becomes very hot and could melt the utensils.
- Do not use metal utensils, as they can scratch the pan.
- For best cooking results, do not use the pan in any other microwave oven or in a thermal oven.
- Do not place the browning pan on the convection rack. Always use the turntable as a support for the pan.
- For best results, coat pan lightly with cooking oil to make removing food and cleaning easier.

Use the following chart as a guide when using the browning function.

BROWNING PAN COOKING CHART

FOOD CATEGORY	FOOD	QUANTITY
Meat	Bacon	2-4 slices
	Hamburger patties	1-4 patties
Pizza	Pizza roll	1-4 servings
	Rising crust frozen	6 to 12" (15-30 cm)
	Thin crust frozen	6 to 12" (15-30 cm)
Poultry Breast	Boneless	1-3 pieces
French Fries	Frozen	1-3 servings
Potato Nuggets	Frozen	1-4 servings
Manual Browning*		1-4 servings Do not overlap food.

*Manual Browning requires that a cook time be entered.

Preprogrammed Browning Pan

Times and cooking powers have been pre-programmed for browning 5 food types.

To Use Programmed Browning Pan:

1. Place empty Browning Pan on turntable.
2. From the main menu touch COOK METHOD.
3. From the Cook Method menu touch BROWNING PAN.
4. Select the appropriate food category.
5. Select the food.
6. Select the quantity.

If the food is Rising Crust Frozen (Pizza) or Thin Crust Frozen (Pizza) enter the inches using the numerical keypad.
7. Read and follow the preparation directions that appear on the display.

BACON: 2 slices

1. Place empty browning pan in oven.
2. Touch Preheat Pan to preheat pan.
3. Once browning pan is preheated place bacon on browning pan.

To adjust cooking results, press [Doneness]

< Back
Doneness
Preheat Pan

To change the doneness settings, touch the Doneness key and touch the “plus” (+) or “minus” (-) keys to increase or decrease to the desired level.

8. Touch PREHEAT PAN.

“PREHEATING PAN” will appear and the display will count down the preheat time.

When Browning Pan is preheated a tone will sound and preparation instructions will appear on the display. Open door, place food in Browning Pan, close door and touch START.

The display will count down the cooking time.

If required, when food is ready to be turned, tones will sound and “TURN OVER FOOD” will appear on the display. Open the door, turn food, close door and touch CONTINUE.

When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

9. Touch OFF or open the door to clear the display and/or stop reminder tones

Manual Browning Pan

Manual Browning requires that a cook time be entered.

To Use Manual Browning Pan:

1. From the Main Menu touch MANUAL METHOD.
2. From the Manual Cook menu touch MANUAL BROWNING PAN.
3. Skip to Step 4
OR
1. From the Main Menu touch COOK METHOD.
2. From the Cook Method menu touch BROWNING PAN.
3. Touch BROWNING PAN.
4. Enter the desired cook time using the numerical keypad.

NOTE: Doneness function is not available for Browning Pan.

5. Touch START.

When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

6. Touch OFF or open the door to clear the display and/or stop reminder tones.

Grill

The Grill function uses the grill element and microwaves to grill your food.

- Microwave oven cavity and door will become very hot during the Grill cycle. The use of oven mitts is recommended.
- The convection rack and baking tray will become very hot. Use oven mitts to grasp and remove the tray from the microwave oven. To avoid damage to heat-sensitive surfaces, do not place hot baking tray directly on heat-sensitive surfaces.
- Set the convection rack on the baking tray to grill thin cuts of meat. Place convection rack securely on baking tray, insert both into oven on the slide rails. Position food directly on rack.
- For large pieces like chicken, use the browning pan to catch drippings. To avoid damage to the microwave oven, do not place the baking tray on the convection rack.
- For best results, apply light amount of cooking oil to convection rack.
- When the grill element is in use, the cooling fan turns on and stays on for up to 10 minutes after the cycle is over.

To Use Programmed Grill:

1. From the Main Menu touch COOK METHOD.
2. From the Cook Method menu touch MORE CHOICES.
3. Touch GRILL.
4. Select CHICKEN PIECES.
5. Select the quantity.
6. Read and follow the preparation directions that appear on the display.

CHICKEN PIECES: Grills 1 piece

1. Brush chicken with oil.
2. Place chicken on convection rack with browning pan underneath.

To adjust cooking results, press [Doneness]

< **Back**

Doneness

Start

To change the doneness settings, touch the Doneness key and touch the “plus” (+) or “minus” (-) keys to increase or decrease to the desired level.

7. Touch START.

The display will count down the cooking time.

If required, when food is ready to be turned, tones will sound and TURN OVER FOOD will appear on the display. Open the door, turn food, close door and touch CONTINUE.

When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

8. Touch OFF or open the door to clear the display and/or stop reminder tones.

To Use Manual Grill:

1. From the main menu touch MANUAL METHOD.
2. From the Manual Method menu touch MORE CHOICES.
3. Touch MANUAL GRILL/BROIL.
4. Skip to Step 5
OR
1. From the Main Menu touch COOK METHOD.
2. From the Cook Method menu touch MORE CHOICES.
3. Touch GRILL.
4. Touch MANUAL GRILL.
5. Enter the desired cook time using the numerical keypad.
6. To change the pre-programmed power, touch POWER and enter the desired power using the numerical keypad.
7. Touch START. The display will count down the grilling time.
When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
8. Touch OFF or open the door to clear the display and/or stop reminder tones.

Cook

Times and cooking power have been pre-programmed for many common microwavable foods. Use the following chart as a guide.

FOOD	QUANTITY
Bacon*	2-4 slices
Baked Potato	1-4 potatoes
Frozen entree	10-21 oz (283-595 g)
Frozen vegetables	2-6 cups
Scrambled eggs	1-4 eggs

*Preheated function.

To Use Programmed Cook:

1. From the Main Menu touch COOK METHOD.
2. Touch COOK.
3. Select the appropriate food category.
If the food is Bacon, skip to Programmed Browning Pan Step 6.
4. Select the quantity.
5. Read and follow the preparation directions that appear on the display.

FRZN VEGETABLE: Senses 2-6 cups

1. Use steamer accessory.
2. Place 1/2 cup of water in base.
3. Place vegetables in insert and place on top of base. Cover with lid.

To adjust cooking results, press [Doneness]

< Back
Doneness
Start

6. To change the doneness settings, touch the Doneness key and touch the “plus” (+) or “minus” (-) keys to increase or decrease to the desired level.
7. Touch START.
When the sensing time is finished, the display will automatically count down the cooking time.
If required, when food is ready to be turned, tones will sound and “TURN OVER FOOD” will appear on the display. Open the door, turn food, close door and touch CONTINUE.
When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
8. Touch OFF or open the door to clear the display and/or stop reminder tones

To Use Manual Cook:

1. From the Main Menu touch MANUAL METHOD.
2. Touch MANUAL COOK.
3. Skip to Step 4
OR
1. From the main menu touch COOK METHOD.
2. Touch COOK.
3. Touch MANUAL COOK.
Enter the desired cook time using the numerical keypad.
To change the pre-programmed power, touch POWER and enter the desired power using the numerical keypad.
4. Touch START. The display will count down the cook time.
When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
5. Touch OFF or open the door to clear the display and/or stop reminder tones.

Soften and Melt

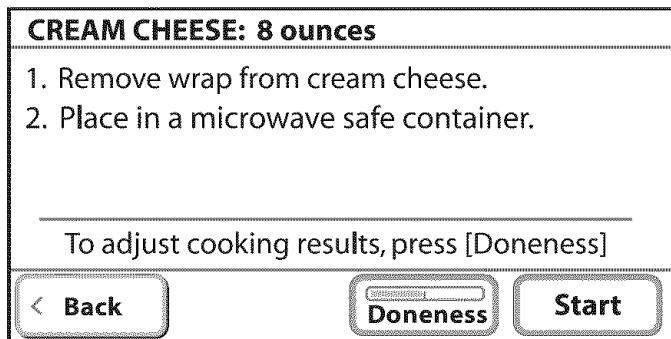
Soften and Melt functions may be used to soften or melt your food. Times and cooking powers have been pre-programmed for a number of food types. Use the following chart as a guide.

SOFTEN AND MELT CHART

SETTING	FOOD	QUANTITY
Soften	Butter	½-2 sticks
	Margarine	½-2 sticks
	Cream cheese	3 or 8 oz (85 g or 225 g)
	Ice cream	16, 32 or 64 oz (450 g, 900 g or 1.8 kg)
	Manual Soften	Default power level 20%
Melt	Butter	½-2 sticks
	Margarine	½-2 sticks
	Cheese	8 or 16 oz (225 g or 455 g)
	Chocolate	1-12 oz (28 g-340 g)
	Marshmallow	5 or 10 oz (140 g or 280 g)
Manual Melt	Default power level 30%	

To Use Programmed Melt/Soften:

1. From the Main Menu touch MELT/SOFTEN.
2. Touch MELT or SOFTEN.
3. Select the appropriate food category.
4. Select the appropriate quantity.
If the food is Chocolate enter the ounces using the numerical keypad.
To change the doneness settings, touch the Doneness key and touch the "plus" (+) or "minus" (-) keys to increase or decrease to the desired level.
5. Read and follow the preparation directions that appear on the display.



6. Touch START.
When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
7. Touch OFF or open the door to clear the display and/or stop reminder tones.

To Use Manual Melt/Soften:

1. From the Main Menu touch MANUAL METHOD.
2. From the Manual Method menu touch MORE CHOICES.
3. Touch Manual Melt or Manual Soften.
4. Skip to Step 4
OR
1. From the Main Menu touch MELT/SOFTEN.
2. From the Melt Soften menu touch MELT or SOFTEN.
3. Touch MANUAL MELT or MANUAL SOFTEN.
4. Enter the desired cook time using the numerical keypad.
5. Touch START. The display will count down the time.
When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
6. Touch OFF or open the door to clear the display and/or stop reminder tones.

Popcorn

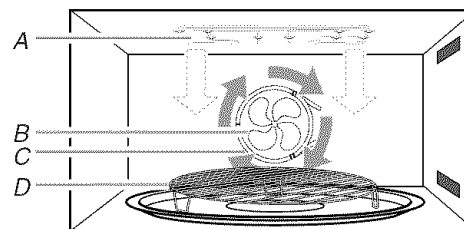
Popping time has been pre-programmed based on commercially packaged microwaveable popcorn.

- Do not use regular paper bags or glassware.
- Pop only 1 package of popcorn at a time.
- Follow manufacturer's instructions when using a microwave popcorn popper.
- Listen for popping to slow to 1 pop every 1 or 2 seconds, then stop the cycle. For best cooking results, do not repop unpopped kernels.
- For best results, use fresh bags of popcorn.
- Cooking results may vary by brand and fat content.

To Pop Popcorn:

1. From the Main Menu touch POPCORN.
2. Select the appropriate size.
When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
3. Touch OFF or open the door to clear the display and/or stop reminder tones.

EasyConvect™ System Conversion



- A. Grill element
- B. Convection fan
- C. Convection element
- D. Convection rack

Convection cooking uses the convection element, the grill element and the fan. Hot air is circulated throughout the oven cavity by the fan. The constantly moving air surrounds the food to heat the outer portion quickly.

- The convect function may be used to cook small amounts of food on a single rack.
- Always use the baking tray or the convection rack placed on turntable.
- Do not cover turntable or convection rack or baking tray with aluminum foil.
- Do not use light plastic containers, plastic wrap or paper products. All heat-proof cookware or metal utensils can be used in convection cooking. Round pizza pans are excellent for convection cooking.
- Use convection cooking for items such as souffles, breads, cookies, angel food cakes, pizza, and most meats and fish.

EasyConvect™ System Conversion is a function that converts a standard thermal bake cook time and temperature into an ideal cook time and temperature for convection cooking.

Convection temperatures and times differ from those of standard cooking. The oven will automatically reduce standard recipe temperatures and times for convection cooking.

The conversion may not be exact because foods are grouped in general categories.

Use the following chart as a guide.

CONVECTION CHART

SETTING	FOODS
BAKED GOODS	Biscuits, Breads: quick and yeast, Cakes and Cookies Casseroles: including frozen entrées and soufflés Fish
MEATS*	Baked potatoes Chicken: whole and pieces, Meat loaf, Roasts: pork, beef and ham *Turkey and large poultry are not included because their cook times vary.
OTHER FOODS	Convenience foods: french fries, nuggets, fish sticks, pizza, Pies: fruit and custard

To Use EasyConvect™ System:

- Position convection rack on turntable in microwave oven, place food or bakeware on convection rack, and close the door
OR
Place food or bakeware on baking tray, place baking tray on slide rails, and close the door.
- From the Main Menu touch EASYCONVECT.
- Select appropriate food category.
- Enter the desired cook time using the numerical keypad.
To change the pre-programmed temperature, touch TEMP and enter the desired temperature (between 125°-475°F [52°-246°C]) using the numerical keypad.
NOTE: Doneness function is not available for EasyConvect™ System.
- Touch START PREHEAT. The standard time and temperature will be converted and will flash briefly on the display screen.
- “PREHEATING OVEN” will appear and the display will count down the preheat time.
You may skip the preheat option, by touching SKIP PREHEAT, however, for best results, allow the oven to preheat.
When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
- Touch OFF or open the door to clear the display and/or stop reminder tones.

Food Type

Food Type is a function that allows you to enter a cooking function by selecting a food type instead of a cooking mode.

Use the following chart as a guide.

FOOD TYPE CHART

Breakfast Foods	Bacon, scrambled eggs
Dairy/Desserts	Butter, margarine, cheese, cream cheese, chocolate, cookies, ice cream, marshmallow
Frozen Foods	
Fish	Fish fillet, scallop, shrimp, steak
Bread	Bagel, muffin, roll
Pizza	Rising or thin crust, pizza roll
Vegetables	
Entree	
Liquids	Beverage, soup, sauce
Snacks	Pizza leftover, pizza rolls, potato nuggets, french fries, marshmallow
Vegetables	
Fresh vegetables	Asparagus, broccoli, carrots, cauliflower, corn on the cob, green beans, red potato, spinach, summer squash
Frozen vegetables	
Bread	Bagel, muffin, roll, loaf bread
Casserole	
Meat	Beef - Hamburger and Roasts Bacon
Poultry	Chicken pieces bone-in, chicken breast boneless, ground poultry, poultry breast boneless
Fish/Seafood	Fish fillet, fish steak, shrimp, scallop
Grains/Pasta/Rice	
Dried Pasta	Fettuccine, macaroni, penne, rotini, spaghetti, linguine
Fresh Pasta	Ravioli, tortellini
Rice	Long or short grain

To Use Programmed Food Type:

- From the Main Menu touch FOOD TYPE.
- Follow the menu screens to select the specific food item and quantity to be cooked.
The sensor will determine cook times for most fresh and frozen vegetables, grains, fish fillets and frozen entrées.
To change the doneness settings, touch the Doneness key and touch the “plus” (+) or “minus” (-) keys to increase or decrease to the desired level.

- Read and follow the preparation directions that appear on the display.

Example:

PIZZA ROLL: 1 serving

- Place empty browning pan in oven.
- Touch Preheat Pan to preheat pan.
- Once browning pan is preheated place pizza rolls on browning pan.

To adjust cooking results, press [Doneness]

< Back
Doneness
Preheat Pan

- Touch START.
- When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.
- Touch OFF or open the door to clear the display and/or stop reminder tones.

Warm Hold

⚠ **WARNING**

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Hot cooked food can be kept warm in the microwave oven. Warm Hold can be used by itself or can be preprogrammed to follow a cooking cycle.

- Cover plates of food.
- Cover foods that were covered while being cooked.
- Do not cover baked goods such as pastries, pies, turnovers, etc.

To Use Warm Hold:

- From the Main Menu touch MANUAL METHOD.
- From the Manual Method menu touch MORE CHOICES.
- Touch WARM HOLD.
- Enter the desired cook time using the numerical keypad.
- Touch START.

When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, then reminder tones will sound every minute.

To Set at end of cycle:

Warm Hold may be set at the end of a cooking cycle.

END

Finished

If more time is required, press [Add More Time] or [Warm Hold] to keep the food warm.

Add More Time
Warm Hold

- Touch WARM HOLD.
- Set a time using the numerical keypad.

BUILT-IN MICROWAVE OVEN CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the microwave oven is cool. Always follow label instructions on cleaning products.

Activate the Control Lock to avoid touch screen activation during cleaning. See “Control Lock” section.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty washcloths or some paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Rub in direction of grain to avoid damaging.

Cleaning Method:

- KitchenAid® Stainless Steel Cleaner and Polish Part Number 4396920 (not included): See “Assistance or Service” section to order.

- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots.

MICROWAVE OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and a soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31662 (not included): See “Assistance or Service” section to order.

MICROWAVE OVEN CAVITY

To avoid damage to microwave oven cavity, do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some recycled paper towels.

On stainless steel models, rub in direction of grain to avoid damaging.

The area where the oven door and frame touch when closed should be kept clean.

Cleaning Method:

Average soil

- Mild, nonabrasive soaps and detergents:
Rinse with clean water and dry with soft, lint-free cloth.

Heavy soil

- Mild, nonabrasive soaps and detergents:
Heat 1 cup (250 mL) of water for 2 to 5 minutes in oven. Steam will soften soil. Rinse with clean water and dry with soft, lint-free cloth.

Odors

- Lemon juice or vinegar:
Heat 1 cup (250 mL) of water with 1 tbs (15 mL) of either lemon juice or vinegar for 2 to 5 minutes in oven.

CONTROL PANEL/INTERACTIVE TOUCH DISPLAY

Activate the Control Lock to avoid touch screen activation during cleaning. See “Control Lock” section.

To avoid damage to the control panel/touch display, do not use abrasive cleaners, steel-wool pads or gritty washcloths.

Use gentle pressure when wiping the touch screen.

Cleaning Method:

- Glass cleaner and soft cloth:
Apply glass cleaner to soft cloth, not directly on panel.
- Mild soap, water and soft washcloth

MICROWAVE OVEN CEILING

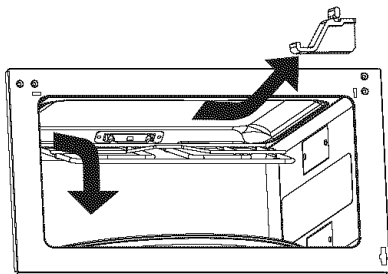
The grill element does not need cleaning since the intense heat will burn off any food spatters. However, the ceiling above the grill element may need regular cleaning.

Cleaning Method:

- Warm water, mild detergent and a sponge.

To clean:

1. Twist and remove the ceramic hook.



2. Lower the front of the grill element to access the ceiling for cleaning.
 3. Raise grill element back up and replace with ceramic hook.
- Always return the grill element to the cooking position after cleaning.

TURNTABLE

Replace turntable immediately after cleaning. Do not operate the microwave oven without the turntable in place.

Cleaning Method:

- Mild cleanser and scouring pad
- Dishwasher

GRID

- Steel-wool pad
- Dishwasher

BROWNING PAN

To avoid damage to browning pan, do not immerse or rinse with water while the browning pan is hot. Do not use steel-wool pads.

Cleaning Method:

- Warm water, mild detergent and a sponge. Heavily soiled areas can be cleaned with a scouring pad and mild cleanser.
- Dishwasher

BAKING TRAY

- Dishwasher

STEAMER

- Dishwasher

TURNTABLE SUPPORT AND ROLLERS, HUB, CRISP PLATE HANDLE

- Dishwasher

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown, or has the circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
- **Is the microwave wired properly?**
See Installation Instructions.

Microwave oven will not operate

- **Is the door completely closed?**
Firmly close door.
- **Is the electronic oven control set correctly?**
See “Electronic Oven Control” section.
- **On some models, is the Control Lock set?**
See “Control Lock” section.
- **On combination oven models, is the lower oven self-cleaning?**
The upper oven will not work during the lower oven Self-Cleaning Cycle.
- **Is the magnetron working properly?**
Try to heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See “Assistance or Service” section.

Oven makes humming noise

- This is normal and occurs when the transformer in the magnetron cycles on.

Oven door looks wavy

- This is normal and will not affect performance.

Turntable will not operate

- **Is the turntable properly in place?**
Make sure turntable is correct side up and is sitting securely on the turntable support.
- **Is the turntable support operating properly?**
Remove turntable. Remove and clean turntable support and rollers. Replace turntable support. Replace turntable. Place 1 cup (250 mL) of water on the turntable, then restart oven. If it still is not working, call for service. See “Assistance or Service” section. Do not operate the oven without turntable and turntable support working properly.

Turntable rotates both directions

- This is normal and depends on motor rotation at beginning of cycle.

Display shows messages

- **Is the display showing a letter followed by a number?**
Clear the display. See “Interactive Touch Display” section. If it reappears, call for service. See “Assistance or Service” section.

Display shows time countdown, but is not operating

- **Is the Timer in use?**
See “Timer” section.

Tones are not sounding

- **Are tones disabled?**
See “Sound” section.

Smoke is coming from oven vent during grilling (on some models)

- Some smoke is normal and occurs just as in conventional crisping.

Sparking during grilling (on some models)

- This is normal and occurs as fat burns off from past cooking. Sparking will stop once fat is completely burned off.

Cooking times seem too long

- **Is the cooking power set properly?**
See “Microwave Cooking Power” in the “Microwave Oven Use” section.
- **Are large amounts of food being heated?**
Larger amounts of food need longer cooking times.
- **Is the incoming voltage less than that specified in “Parts and Features”?**
Have a qualified electrician check the electrical system of the house.

Radio or TV Interference

- **Is the radio or TV receiver near the microwave oven?**
Move the receiver away from the microwave oven, or adjust the radio or TV antenna.
- **Are the microwave oven door and sealing surfaces clean?**
Make sure these areas are clean.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KITCHENAID® appliance.

To locate factory specified parts in your area, call us or your nearest KitchenAid designated service center.

Call the KitchenAid Customer eXperience Center toll free: **1-800-422-1230**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories

Accessories U.S.A.

To order accessories, call the KitchenAid Customer eXperience Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at www.kitchenaid.com and click on "Shopping Options." Go to "Replacement Parts & Accessories" and click on "applianceaccessories.com." Portable appliances, bakeware, cookware, gadgets and textiles are also available.

Replacement Parts and Accessories

Glass Turntable
Part Number 8304389

Turntable Support and Rollers
Part Number 8304390

Turntable Hub
Part Number 8304391

Crisper Pan
Part Number 8304392

Crisper Pan Handle
Part Number 8304393

Baking Tray
Part Number 8304408

Steamer
Part Number 8304394

Convection Grid
Part Number 8304395

KitchenAid® Stainless Steel
Cleaner and Polish (stainless
steel models)
Part Number 4396920

KitchenAid® Stainless Steel
Wipes (stainless steel models)
Part Number 8212510

All Purpose Appliance
Cleaner
Part Number 31662

KITCHENAID® BUILT-IN OVEN & MICROWAVE WARRANTY

ONE YEAR LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada (hereafter "KitchenAid") will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for the following components if defective in materials or workmanship:

- Electric element
- Solid state touch control system parts

SECOND THROUGH TENTH YEAR LIMITED WARRANTY

On microwave ovens only, in the second through tenth years from date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the stainless steel oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

ITEMS KITCHENAID WILL NOT PAY FOR

1. Service calls to correct the installation of your major appliance, to instruct you how to use your major appliance, to replace or repair house fuses or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Those consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by KitchenAid.
5. Replacement parts or repair labor costs for units operated outside the United States or Canada.
6. Pickup and delivery. This major appliance is designed to be repaired in the home.
7. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
8. Expenses for travel and transportation for product service in remote locations.
9. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling KitchenAid. In the U.S.A., call **1-800-422-1230**. In Canada, call **1-800-807-6777**.

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Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____