

Model / Modèle

DMW608W

For service, contact your nearest service depot or call:

1-800-26-**Danby**° (1-800-263-2629)

to recommend a depot in your area.

Printed in China (P.R.C.)

#### Microwave Oven

The model number can be found on the serial plate located on the back panel of the unit.

All repair parts available for purchase or special order when you visit your nearest service depot. To request service and/or the location of the service depot nearest you, call the TOLL FREE NUMBER.

When requesting service or ordering parts, always provide the following information:

- Product Type
- Model Number
- Part Description

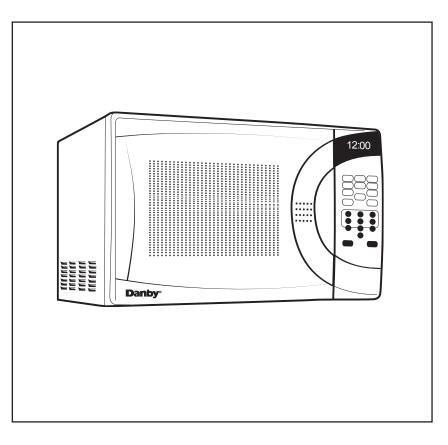


OWNER'S MANUAL

DMW608W

#### CAUTION:

Read and Follow All Safety Rules and Operating Instructions Before First Use of This Product.



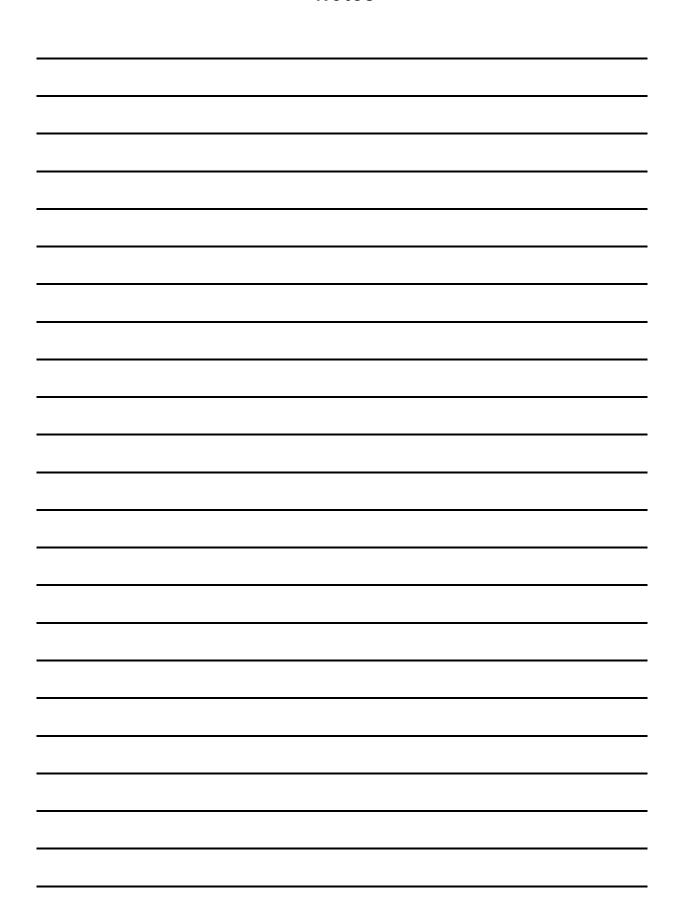
Danby Products Limited, Guelph, Ontario, Canada N1H 6Z9 Danby Products Inc. Findlay, Ohio, U.S.A.45840

Version 1.04.08TV

Danby Products Limited, Guelph, Ontario, Canada N1H 6Z9

Danby Products Inc. Findlay, Ohio, U.S.A.45840

### Notes



# TABLE OF CONTENTS

Important Safety Information		3
Precautions to Avoid Possible Exposure to Excessive Microwave Energy	3	
Safety Precautions	4	
Special Notes About Microwaving	6	
opecial Notes About Microwaving	0	
Operating Instructions		10
Features of Your Microwave	10	10
The Controls on Your Microwave	11	
Menu Cooking Guide	12	
Start Cooking	14	
Changing the Power Levels	15	
Defrost Guide	16	
Menu Cooking	17	
Other Features	20	
Helpful Information		
•	00	23
Microwave Terms	23	
Care and Cleaning	24	
If Something Goes Wrong		25
Before Your Call For Service	25	25

## WELCOME

Welcome to the Danby family. We're proud of our quality products and we believe in dependable service.

You'll see it in this easy-to-use manual and you'll hear it in the friendly voices of our consumer service department.

Tel: 1-800-26- **Danby**®

Best of all, you'll experience these values each time you use your microwave. That's important, because your new microwave will be part of your family for a long time.

## Start Here!...Before using your Microwave

Date purchased

Write down the model and serial numbers here. They are on a label located on the back of the oven.

Model number

Serial number

Staple your receipt to the inside back cover of this manual. You will need it to obtain service under warranty.

## **NEED HELP?**

Before you call for service, there are a few things you can do to help us serve you better...

#### Read this manual

It contains instructions to help you use and maintain your microwave properly.

# If you received a damaged oven

Immediately contact the dealer (or builder) that sold you the oven.

#### Save time and money

Check the section titled "If Something Goes wrong" before calling. This section helps you solve common problems that might occur. If you do need service, you can relax knowing help is only a phone call away. Tel: 1-800-26- **Danby** 

#### **Notes**

_		

# Danby® LIMITED APPLIANCE WARRANTY

This quality product is warranted to be free from manufacturer's defects in material and workmanship, provided that the unit is used under the normal operating conditions intended by the manufacturer.

This warranty is available only to the person to whom the unit was originally sold by Danby Products Limited (Canada) or Danby Products Inc. (U.S.A.) (hereafter "Danby") or by an authorized distributor of Danby, and is non-transferable.

#### TERMS OF WARRANTY

Plastic parts, are warranted for thirty (30) days only from purchase date, with no extensions provided.

First Year

During the first twelve (12) months, any functional parts of this product found to be defective, will be repaired or replaced, at warrantor's option, at no charge to the ORIGINAL purchaser.

To obtain Service

It will be the consumer's responsibility to transport the appliance (at their own expense) to the original retailer (point of purchase) or a service depot for repair. Contact your dealer from whom your unit was purchased, or contact your nearest authorized Danby service depot, where service must be performed by a qualified service technician.

If service is performed on the units by anyone other than an authorized service depot, or the unit is used for commercial application, all

obligations of Danby under this warranty shall be void.

Nothing within this warranty shall imply that Danby will be responsible or liable for any spoilage or damage to food or other contents of this appliance, whether due to any defect of the appliance, or its use, whether proper or improper

#### **EXCLUSIONS**

Save as herein provided, Danby, there are no other warranties, conditions, representations or guarantees, express or implied, made or intended by Danby or its authorized distributors and all other warranties, conditions, representations or guarantees, including any warranties, conditions, representations or guarantees under any Sale of Goods Act or like legislation or statue is hereby expressly excluded. Save as herein provided, Danby shall not be responsible for any damages to persons or property, including the unit itself, howsoever caused or any consequential damages arising from the malfunction of the unit and by the purchase of the unit, the purchaser does hereby agree to indemnify and hold harmless Danby from any claim for damages to persons or property caused by the unit.

#### **GENERAL PROVISIONS**

No warranty or insurance herein contained or set out shall apply when damage or repair is caused by any of the following:

- 1) Power failure.
- 2) Damage in transit or when moving the appliance.
- 3) Improper power supply such as low voltage, defective house wiring or inadequate fuses.
- 4) Accident, alteration, abuse or misuse of the appliance such as inadequate air circulation in the room or abnormal operating conditions (extremely high or low room temperature).
- 5) Use for commercial or industrial purposes (ie. If the appliance is not installed in a domestic residence).
- 6) Fire, water damage, theft, war, riot, hostility, acts of God such as hurricanes, floods etc.
- 7) Service calls resulting in customer education.
- 8) Improper Installation (ie. Building-in of a free standing appliance or using an appliance outdoors that is not approved for outdoor application).

Proof of purchase date will be required for warranty claims; so, please retain bills of sale. In the event warranty service is required, present this document to our AUTHORIZED SERVICE DEPOT.

#### **Warranty Service**

Carry-In

**Danby Products Limited** PO Box 1778, Guelph, Ontario, Canada N1H 6Z9 Telephone: (519) 837-0920 FAX: (519) 837-0449

1-800-263-2629

Danby Products Inc. PO Box 669, Findlay, Ohio, U.S.A. 45840

Telephone: (419) 425-8627 FAX: (419) 425-8629

### IMPORTANT SAFETY INFORMATION

#### READ ALL SAFETY INFORMATION BEFORE USING

## FOR YOUR SAFETY

**PRECAUTIONS** 

TO AVOID

**POSSIBLE** 

**EXPOSURE** 

TO EXCESSIVE

**MICROWAVE** 

**ENERGY** 

For your safety the information in this manual must be followed to minimize the risk of fire or explosion or to prevent property damage, personal injury or loss of life.

Do Not Attempt to operate this oven with the door open since opendoor operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

Do Not Place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

**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.

The Oven Should Not be adjusted or repaired by anyone except properly qualified service personnel.

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

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

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

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

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

SAVE THESE INSTRUCTIONS

#### IMPORTANT SAFETY INFORMATION

#### READ ALL SAFETY INFORMATION BEFORE USING

### WARNING

To reduce the risk of fire, burns, electric shock, injury to persons or exposure of excessive microwave energy when using your appliance, follow basic precautions, including the following sections.

## SAFETY PRECAUTIONS

- Read and follow the specific "Precautions to Avoid Possible Exposure to Excessive Microwave Energy" on page 3.
- This appliance must be grounded. Connect only to a properly grounded outlet.
   See "Grounding Instructions" section on page 9.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not cover or block any openings on the appliance.

- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance.
- This microwave oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- 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.
- Do not store this appliance outdoors.
- Install or locate this appliance only in accordance with the provided installation instructions.

4

- As with any appliance, close supervision is necessary when the microwave oven is used by children.
- If material inside of the oven should ignite, the oven door should be kept closed, the appliance turned off, the power cord disconnected, or the power shut off at the fuse or circuit breaker panel.

# If Something Goes Wrong

#### Before You Call For Service

	D "11 O	<b>14</b>
Problem	Possible Cause	What to do
Oven will not start.	A fuse in your home may be blown or the circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Microwave door is not closed.	Ensure that the door is securely closed correctly
	Power surge.	Unplug the microwave oven, then plug it back in.
	Plug not fully inserted into wall outlet.	Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
"[]]" appears on display.	The control has been locked.	Press and hold "STOP/Clear" for about 3 seconds to unlock the control.

# Things That Are Normal

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in the blower sound at power levels other than high.
- Dull thumping sound while oven is operating.
- TV-radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the microwave. Plug the microwave into a different electrical circuit, move the radio or TV as far away from the microwave as possible, or check the position and signal of the TV/radio antenna.

If none of the above rectify the situation please contact our customer care department at **1-800-26-Danby**° (**1-800-263-2629**)

## Care and Cleaning

## Helpful Hints

Open the over door a few minutes after cooking to air out the inside. An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh. NOTE: Be certain the power is off before cleaning any part of this oven.

# How to clean the inside

#### Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls. Never use a commercial over cleaner on any part of your microwave.

# Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place .

# How to Clean the outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

#### **Outer Case**

Clean the outside of the microwave with a sudsy cloth. Rinse and then dry. Wipe the window clean with a damp cloth.

# Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasive or sharp objects on the panel-they can damage it. Some paper towels can also scratch the control panel.

#### Door surface

It's important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

#### IMPORTANT SAFETY INFORMATION

# SAFETY PRECAUTIONS (Cont'd)

- Do not use this product near water-for example, in a wet basement, near a kitchen sink, ina a wet basement, near a swimming pool, or similar location.
- Keep power cord away from heated surfaces.
- Do not immerse power cord or plug in water.
- See door surface cleaning instructions in the Care and Cleaning section(s) of this manual.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- As with any appliance, close supervision is necessary when the microwave oven is used by children.

# To reduce the risk of fire in the oven cavity:

- Do not overcook food.
- Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven while cooking.

- Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
- Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not use the microwave to dry newspapers.
- If materials inside oven should ignite, keep the oven door closed, turn the oven off and disconnect the power at the fuse or circuit breaker panel. If the door is opened.
- Do not let cord hang over edge of table or counter.
- · Liquids such as water, coffee, or tee are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULTINVERY HOT LIQUIDS SUDDENLY **BOILING OVER WHERE A** POON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons;

- 1) 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.

SAVE THESE INSTRUCTIONS

24

. !

## **IMPORTANT SAFETY INFORMATION**

### SPECIAL NOTES ABOUT MICROWAVING

## **ARCING**

If you see arcing, press the "STOP/Clear" button and correct the problem.

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

## **FOODS**

- Only cook popcorn in your microwave oven using a special microwave popcorn accessory dish, unless you use popcorn labeled for use in microwave ovens.
- Some products such as whole eggs (with shell), sealed containers, and closed jars –will explode and should not be heated in this microwave oven. Heating these products in the microwave oven could result in injury.
- Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.

6

- Operating the microwave with no food inside for more than a minute or two may cause damage to the oven and could start a fire. It increases the heat around the magnetron and can shorten the life of the oven.
- Foods with unbroken outer "skin" such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape before cooking.

# Helpful Information

## Microwave Terms

Term Arcing	Definition  Arcing is the microwave term for sparks in the oven. Arcing is caused by:  • Metal or foil touching the side of the oven.  • Foil that is not molded to food (upturned edges act like antennas).  • Metal such as twist ties, poultry pins, gold-rimmed dishes.  • Recycled paper towels containing small metal pieces.
Covering	Covers hold in moisture, allow for more even heating and reduce cooking time.  Venting plastic wrap or covering with wax paper allows excess steam to escape.
Shielding	In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.
Standing Time	When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.
Venting	After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.

#### **MEMORY**

# SAVING ONE OR TWO-STAGE PROGRAMS

- 1 Touch "MEMORY".
- 2 Touch "POWER" and set the desired Power Level.
- 3 Enter time using number pad.
- 4 If finished, touch "MEMORY" to save the program; for two stages, repeat steps 2 to 3 and then touch "MEMORY".

The **MEMORY** program is useful for saving and storing the cooking requirements of your favorite meals that are not already programmed into the microwave, so you can recall them at the push of a button. You can save up to two programs by pressing "**MEMORY**". To activate a selected **MEMORY** program, touch "**START/+30Sec.**".

#### Saving a one or two-stage cooking program:

- 1 Touch "MEMORY". "1" appears on the display (press "MEMORY" again (three total) and "2" appears on the display).
- 2 Touch "POWER" and reduce the Power Level (if required) to the desired strength, or simply continue to step 3 to use the default (100%) power setting.
- 3 Enter the cooking time length using the number pad.
- **4** If a second cooking stage is required, repeat steps 2 to 3 and then continue to step 5; if only one stage is required, continue to step 5.
- **5** Touch "**MEMORY**" to save the program.

#### Saving a one or two-stage program including defrosting:

- 1 Touch "MEMORY". "1" appears on the display (touch "MEMORY" again (three total) and "2" appears on the display).
- 2 Touch "DEFROST" once for Defrost by Weight or twice for Defrost by Time (dEF1 and dEF2, respectively).
- **3** If you've chosen Defrost by Weight (**dEF1**), enter the weight (in ounces) using the number pad; if you've chosen Defrost by Time (**dEF2**), enter the time using the number pad. If nothing more is required, move on to step 6; however, if another stage is required continue to step 4.
- 4 Touch "**POWER**" and reduce the Power Level (if required) to the desired strength, or simply continue to step 5 to use the default (100%) power setting.
- **5** Enter the cooking time length using the number pad.
- 6 Touch "MEMORY" to save the program.

#### IMPORTANT SAFETY INFORMATION

### SAFETY FACT

#### **SUPERHEATED WATER**

Microwaved water and other liquids do not always bubble when they reach the boiling point. They can actually get superheated and not bubble at all. Superheated liquid can bubble up when it is moved or when something like a spoon or tea bag is put into it. To prevent this from happening and causing injury, do not heat any liquid for more than 2 minutes per cup. After heating, let the cup stand in the microwave for 30 seconds before moving it or putting anything into it.

- Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula. The container may feel cooler than the milk really is.
   Always test the milk before feeding the baby.
- Spontaneous boiling-Under certain circumstances. liquids may start to boil during or shortly after removal from the microwave oven. To prevent burns from splashing liquid, we recommend the following: before removing the container from the oven, allow the container to stand in the oven for 30 to 40 seconds after the oven has shut off. Do not boil liquids in narrow-necked containers such as soft drink bottles, wine flasks and especially narrow-necked coffee cups. Even if the container is opened, excessive steam can build up and cause it to burst or overflow.
- Don't defrost frozen beverages in narrow-necked bot tles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.
- Hot foods and steam can cause burns. Be careful when opening any contain ers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.
- Do not overcook potatoes.
   They could dehydrate and catch fire, causing damage to your oven.
- Cook meat and poultry thoroughly-meat to at least an INTERNAL temperature of 160 F (71.1C). and poultry to at least an INTERNAL temperature of 180 F (82.2C). Cooking to these temperatures usually protects against food borne illness.

#### IMPORTANT SAFETY INFORMATION

#### SPECIAL NOTES ABOUT MICROWAVING

# MICROWAVE-SAFE COOKWARE

Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which do not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled "suitable for microwaving."

- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.
- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon fila ment should be avoided, as they may also ignite.
- Not all plastic wrap is suitable for use in microwave ovens.
   Check the package for proper use.

- Some styrofoam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom.
   When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.
- "Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

 Paper towels, waxed paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.

#### How to test for a microwavesafe dish:

- 1 Place in the oven both the dish you are testing and a glass measuring cup filled with 1 cup of water
- 2 Set the measuring cup either in or next to the dish.
- 3 Microwave 1 minute at high.

If the dish heats, it should not be used for microwaving. If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.

## **Operating Instructions**

### "START/+30Sec."

#### If more cooking time is needed...

At any time and for any operation, even while the oven is cooking, touching the "START/+30Sec." pad adds 30 more seconds of cooking time each time the pad is pressed.

**Note:** The added cooking time will use the same power level that is currently being used by the microwave. For example, if the Power Level is currently set to 50% ("**PL5**" on the display), then the added cooking time will use a Power Level of 50%.

## "STOP/Clear"

Clears any previous setting if the program has not started, and pauses the program if it has started. Once a program is complete, pressing the "STOP/Clear" button will stop the "reminder" tone.

This button is also used to (de)activate the Child Lock see below.

## CHILD LOCK

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

#### To lock or unlock the controls:

- 1. Touch and hold the "STOP/Clear" pad for about 3 seconds.
- 2. A long beep is heard and "[:]" appears on the display.

#### Other Features

### **CLOCK**

- 1 Touch "0 /CLOCK" once to set the 12 hour clock.
- 2 Enter time of day using the number pad. For example, 9:12 is "0", "9", "1" and "2" in turn.
- 3 Touch "START/+30Sec." to confirm.

Pressing the **CLOCK** button while a program is running will temporarily display the current time.

**NOTE:** When the oven is first plugged in "**0:00**" will be shown in the LED display, prompting you to set the clock.

### KITCHEN TIMER

- 1 Touch "9 /KITCHEN TIMER".
- **2** Enter countdown time on the number pad.
- 3 Touch "START/+30Sec.".

The KITCHEN TIMER can be used as a timer for your convenience. To set the KITCHEN TIMER:

- 1. Touch the "9 /KITCHEN TIMER" number pad. "00:00" appears on the display.
- 2. Enter the desired countdown length using the number pad. Enter the time length by selecting minutes first and then seconds. For example, 5 minutes and 15 seconds would be entered "0", "5", "1" and then "5" in turn ("05:15" on the display).
- 3. Touch the "Start/+30Sec." pad. The timer time will begin to countdown until it reaches zero ("0:00" on the display). The oven will then resume showing the time (if set) and sound five beeps.

#### To Cancel the KITCHEN TIMER:

**1.** Touch "**Stop/Clear**". The display will resume showing the clock (if set).

**NOTE:** The KITCHEN TIMER program can not be used in conjunction with, or during the process of, any other programs.

### IMPORTANT SAFETY INFORMATION

# MICROWAVE-SAFE COOKWARE (CONT'D)

 Use foil only as directed in this manual. TV dinners may be microwaved in foil trays less than 3/4" high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1 inch away from the sides of the oven.  Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwavesafe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to over-cooking, the food and cookware could ignite. Follow these guidelines:

- 1 Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer's recommendations.
- 2 **Do not** microwave empty containers.
- 3 **Do not** permit children to use plastic cookware without complete supervision.

# GROUNDING INSTRUCTIONS

### **WARNING**

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

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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

If the outlet is a standard 2prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

**Do not** under any circumstances cut or remove the third (ground) prong from the power cord.

**Do not** use an adapter plug with this appliance.

**Do not** use an extension cord. If the power supply cord is too short, have a qualified electrician or service man install an outlet near the appliance.

If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounded plug, and 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

For best operation, plug this appliance into its own electrical

outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.

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

Longer cord sets or extension cords are available and may be used if care is exercised in this use.

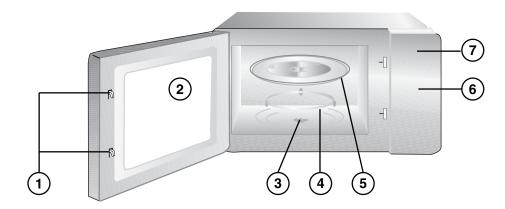
If long cord or extension cord is used.

- a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
- b) The extension cord must be a grounding-type 3-wire cord, and The longer cord should be arranged so that it will not drape over the counter op or table top where it can be pulled on by children or tripped over unintentionally.

#### Features of Your Microwave

(Throughout this manual, features and appearance may vary from your model.)

## **FEATURES**



1 Door Safety Lock System.

#### 2 Oven Window.

Screen allows cooking to be viewed while keeping microwave energy confined in the oven.

3 Turntable Shaft.

4 Roller Ring.

7 Electronic Display.

# 5 Removable Glass Turntable.

Turntable and support must be in place when using the oven. The turntable may be removed for cleaning.

6 Control Panel

(see page 11)

10

## MENU COOKING (Cont'd)

# FRESH VEGETABLES

Follow package instructions using Timer cooking (see pg. 14) if the amount of vegetables to be cooked is less the 4 oz/113 grams or more than 16 oz/454 grams.

1 Touch "FRESH VEGETA-BLE" once, twice or three times for 4 oz/113 grams, 8 oz/227 grams or 16 oz/454 grams of vegetables, respectively.

2 Touch "START/+30Sec.".

## **PIZZA**

See "Menu Cooking Guide" on pgs. 12-13).

19

\* Approx. weight of 1 slice = 3 oz. (85 grams)

- 1 Touch "PIZZA" once, twice or three times to cook one, two or three slices\* of pizza respectively.
- 2 Touch "START/+30Sec.".

# FROZEN VEGETABLES

Follow package instructions using Timer cooking (see pg. 14) if the package is less than 4 ounces/113 grams or larger than 16 ouces (454 grams).

1 Touch "FROZEN
VEGETABLE" once, twice
or thee times for 4 oz/113
grams, 8 oz/227 grams or
16 oz/454 grams of frozen
vegetables, respectively.

2 Touch "START/+30Sec.".

## MENU COOKING (Cont'd)

## **POPCORN**

1 Touch "POPCORN" once, twice or three times for a 1.75 oz/50gram bag, 3.0 oz/85gram bag, or a 3.5 oz/100 gram bag respectively. Follow package instructions using Timer cooking (see pg. 14) if the package is less than 1.75 ounces, or larger than 3.5 ouces. Place the package of popcorn on the center of the turntable.

If more cooking time is needed, even while the oven is cooking, touching the "START/+30Sec" pad adds 30 more seconds of cooking time each time the pad is pressed.

#### 2 Touch "START/+30Sec.".

#### **WARNING**

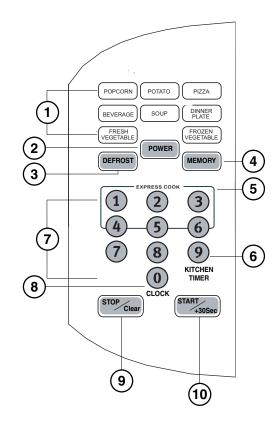
- 1. Never leave the microwave oven unattended during the cooking of popcorn.
- **2.** Light Popcorn does not contain as much cooking ingredients (oil, butter, etc) as Regular type popcorn, so cooking time will be substantially reduced.
- **3.** When the popping action slows down or stops, stop the microwave oven immediately, otherwise the popcorn will overcook, burn and possibly catch on fire.

## **DINNER PLATE**

Follow package instructions using Timer cooking (see pg. 14) if the package is less than 9 oz or larger than 18 oz.

- 1 Touch "DINNER PLATE" once, twice or three times for 9 oz/255gram, 12 oz/340 gram or 18 oz/510 gram dinner plates.
- 2 Touch "START/+30Sec.".

# The Controls on Your Microwave Oven



- **1. Menu Cooking**: Potato, Beverage, Soup, Popcorn, Dinner Plate, Pizza, Fresh Vegetables, Frozen Vegetables. (*See "Menu Cooking" on pgs* 17 to 19)
- 2. POWER: Used to set the power level.
- **3. DEFROST (by Weight or Time)**: Touch to defrost food by weight or by time. The oven automatically sets the defrosting time (in *By Weight* setting) and power level.
- **4. MEMORY**: Set pre-programmed cooking times and power levels.
- 5. EXPRESS COOKING:
- 6. KITCHEN TIMER
- 7. Number Pad: Set times and weights.
- **8. Clock**: Sets/Displays the current time.
- **9. STOP/Clear:** Clears/stops previous program or setting.
- **10. START/+30Sec. :** Starts, and resumes the program.

# Menu Cooking Guide

Touch	Program Information	Start
POPCORN Once Twice 3 times	1.75 oz / 50 grams - 1 min. 10 sec. 3.0 oz. / 85 grams - 2 min. 5 sec. 3.5 oz. / 100 grams - 2 min. 15 sec.	Touch START/+30Sec
POTATO Once Twice 3 times	<ol> <li>Potato - 6 min. 30 sec.</li> <li>Potatoes - 11 min. 30 sec.</li> <li>Potatoes - 16 min.</li> <li>* Approx. weight of 1 potato = 8.3 oz. (230 grams)</li> </ol>	Touch START/+30Sec
PIZZA Once Twice 3 times	1 Slice - 40 sec. 2 Slice - 1 min. 20 sec. 3 Slice - 2 min. * Approx. weight of 1 slice = 3 oz. (85 grams)	Touch START/+30Sec
BEVERAGE Once Twice 3 times	1 Beverage - 1 min. 40 sec. 2 Beverages - 3 min. 10 sec. 3 Beverages - 4 min. 50 sec. * Aprox. volume of 1 beverage = 8.5 oz. (250ml)	Touch START/+30Sec
SOUP Once Twice 3 times 4 times	4.0 oz. (118 ml) - 1 min. 30 sec. 8.0 oz. (236 ml) - 3 min. 30 sec. 12.0 oz. (356 ml) - 5 min. 16.0 oz (472 ml) - 6 min.	Touch START/+30Sec

# **Operating Instructions**

## **MENU COOKING**

Allows you to cook or reheat food automatically without entering a time or selecting a power level. In addition to selecting the amount of servings, some MENU COOKING programs give you the option of specifying between two portion sizes.

## **POTATO**

See "Menu Cooking Guide" on pgs. 12-13).

- 1 Touch "POTATO" once, twice or three times to cook one, two or three potatoes respectively.
- 2 Touch "START+30Sec.".

## **BEVERAGE**

See "Menu Cooking Guide" on pgs. 12-13).

- 1 Touch "BEVERAGE" once, twice or three times for one, two or three beverages respectively.
- 2 Touch "START/+30Sec.".

#### **WARNING**

Drinks and soups heated with the Beverage or Soup feature may be very hot. Remove the container with care.

# SOUP

See "Menu Cooking Guide" on pgs. 12-13).

- 1 Touch "SOUP" once, twice, three or four times for 4.0 oz/118ml, 8.0oz/236ml, 12.0oz/356ml or 16.0oz/472ml of soup respectively.
- 2 Touch "START/+30Sec.".

#### **Defrost Guide**

# DEFROST (By Weight)

- 1 Touch the "DEFROST" pad. "dEF1" appears on the display.
- 2 Enter weight in ounces using the number pad.3 Press "START/+30Sec.".
- The defrost time is determined by the weight of the food.
- The weight to be defrosted must be entered in ounces.

**NOTE:** The defrost by weight (**dEF1**) program uses ounces only, and has a range of 4 up to 100 ounces (113 to 2,835 grams).

#### Conversion Guide

If the weight of food is shown only in pounds, the pounds must be converted to ounces.

Food (lb)	OZ
Under.03	0
.03 to .09	1
.10 to .15	2
.16 to .21	3
.22 to .27	4
.28 to .34	5
.35 to .40	6
.41 to .46	7
.47 to .53	8
.54 to .59	9
.60 to .65	10
.66 to .71	11
.72 to .77	12
.78 to .83	13
.84 to .90	14
.91 to .97	15
.98 to 1.0	16

#### **Defrosting Tips**

- Foods frozen in paper or plastic can be defrosted in the package. Tightly closed packages should be slit, pierced or vented. AFTER food has partially been defrosted. Plastic storage containers should be at least partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.
- When defrosted, food should be cool and softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand a few minutes.

# DEFROST (By Time)

- 1 Touch "DEFROST" pad twice. "dEF2" appears on the display.
- 2 Enter defrosting time using the Number pad.
- 3 Touch "START/+30Sec.".

- Allows you to defrost for the length of time you select.
- Depending on the time entered, during the defrost program the oven may stop and beep 3 times. At this time, turn the food over and break apart or rearrange pieces for more even defrosting.

Touch "START/+30Sec." to resume the program.

NOTE: During DEFROST BY TIME (dEF2) and DEFROST BY WEIGHT (dEF1) a dull thumping noise may be heard during defrosting. This sound is normal when the oven is not operating at High power.

# Menu Cooking Guide (Cont'd)

Press	Program Information	Start
DINNER PLATE Once Twice 3 times	9.0 oz / 255 grams - 3 min. 12.0 oz. / 340 grams - 5 min. 18.0 oz. / 510 grams - 7 min.	Touch START/+30Sec
FRESH VEGETABLE Once Twice 3 times	<b>4.0</b> oz./ 113.4 grams - 2 min. 50sec. <b>8.0</b> oz./ 227 grams - 5 min. <b>16.0</b> oz./ 454 grams - 9 min.	Touch START/+30Sec
FROZEN VEGETABLE Once Twice 3 times	<b>4.0</b> oz./ 113.4 grams - 4 min. <b>8.0</b> oz./ 227 grams - 7 min. <b>16.0</b> oz./ 454 grams - 12 min.	Touch START/+30Sec

### **Start Cooking**

#### **IMPORTANT**

You can pause or cancel a cooking operation at any time by touching "STOP/Clear" or opening the microwave door.

**To Pause:** Touch "STOP/Clear", a single beep is heard, microwave countdown stops. To Cancel: Touch "STOP/Clear" twice (two beeps should be heard), the clock returns

to the display ("0:00" if the clock is not set).

# Quick Cooking

 Touch "START/+30Sec." pad for 30 seconds of cooking. Microwave instantly begins cooking. If the cooking time is an interval of 30 seconds (e.g. 1 min., or 1 min. and 30 sec., 2 min., etc.) you can instantly start to cook using this method. See also "If more cooking time is needed..." below. If the recipe requires a lowered cooking power level, or the recommended cooking time is not an interval of 30 seconds, see One and Two-Stage Cooking below.

## One and Two-Stage Cooking

This method is ideal for recipes that require a reduced cooking power level, or meals with special cooking times (i.e., not in intervals of 30 seconds as in "Quick Cooking".).

- **1** Touch the "**POWER**" pad. **PL10** appears on the display.
- 2 Each additional touch of the "POWER" pad will reduce the power by 10%. For more information on power levels, see section 'Power Levels'. To use default power simply move on to step 3.
- 3 Enter the cooking time by touching the corresponding numbers on the number pad (e.g. touch "1", "0", "1" and "5" for 10 minutes and 15 seconds ("10:15" on the display)).
- **4** For Two-Stage Cooking, repeat steps **1** to **3** and then continue to step **5**.
- 5 Touch the "START/+30Sec." pad. Cooking time will begin to countdown until it reaches zero (":00" on the display). The oven will then resume showing the time (if set) and sound five beeps.

#### If more cooking time is needed...

At any time and for any operation, even while the oven is cooking, touching the "START/+30Sec." pad adds 30 more seconds of cooking time each time the pad is pressed.

**Note:** The added cooking time will use the same power level that is currently being used by the microwave. For example, if the Power Level is currently set to 50% ("**PL5**" on the display), then the added cooking time will use a Power Level of 50%.

## **Operating Instructions**

# Changing the Power Levels

#### SINGLE STAGE Cooking:

- 1. Touch "POWER".
- 2. Continue to touch
  "POWER" to lower
  the power level until the
  desired power level is
  displayed (see table below).
- **3.** Enter cooking time.
- 4. Touch "START/+30Sec.".

#### **MULTI-STAGE Cooking:**

- 1. Repeat above steps 1-3 for up to 2 separate cooking stages.
- 2. Touch "START/+30Sec.".

# of Touches	Display / % Power
1 2 3 4 5 6 7 8 9	PL10 - 100% PL9 - 90% PL8 - 80% PL7 - 70% PL6 - 60% PL5 - 50% PL4 - 40% PL3 - 30% PL2 - 20% PL1 - 10%

# How to Change the Power Level

The power level is lowered from the default 100% (**PL10**) by touching "**POWER**".

Variable power levels add

microwave flexibility to microwave cooking. The power level on the microwave oven can be compared to the surface units on a range. The power level of **PL10** is 100% (or full) power, and this is the fastest way to cook. Each power level gives you microwave energy a certain percent of the time . PL7 (power level 7) is microwave energy 70% of the time. Power level 3 is energy 30% of the time. At the default setting (High) food will cook faster but it may need more frequent stirring, rotating or turning over. Most cooking will be done on default (High/PL10). A lower setting will cook more evenly and need less stirring or rotating of the food. Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes. Rest periods (when the microwave energy cycles off) give time for the food to "equalize" or transfer heat to the inside of the food. An example of this is shown with power level 3-the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

Best Uses
Fish, bacon, vegetables, boiling liquids.
Gentle cooking
of meat and
poultry; baking
casseroles
and reheating.
Slow cooking
and tenderizing
such as stews
and less tender
cuts of meat.
Defrosting
without cooking;
simmering;
delicate sauces.
Keeping food
warm without
overcooking;
softening butter.