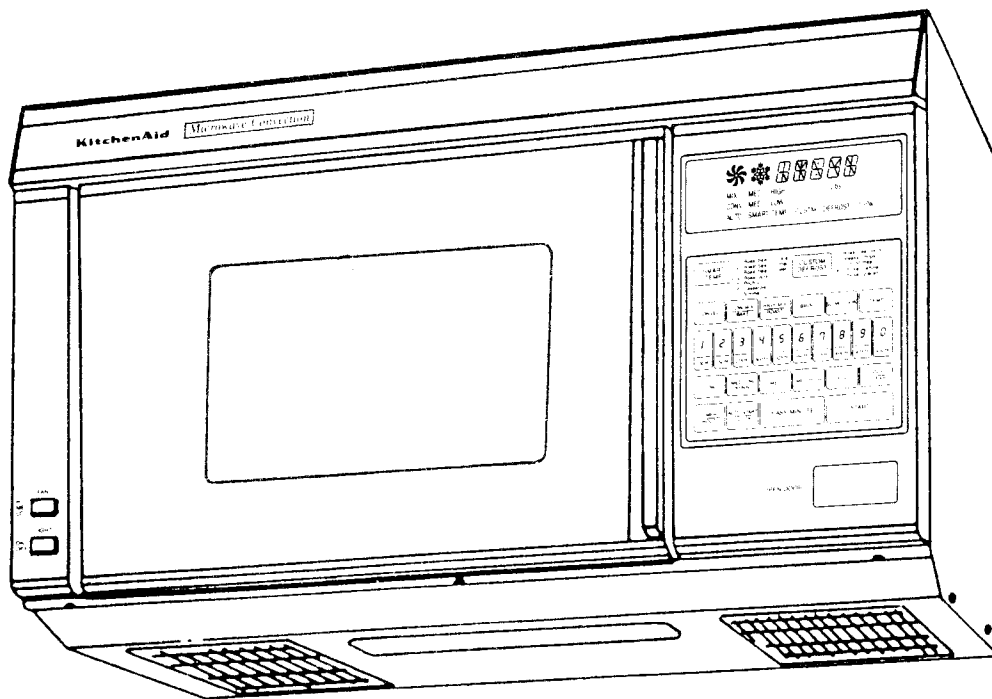


**KitchenAid® 30" BUILT-IN
MICROWAVE-CONVECTION/HOOD
MODEL: KHMC106**



USE & CARE GUIDE

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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:

1. Read all instructions before using the appliance.
2. Visual check after unpacking:
Remove all packing material from the oven cavity.
Check the oven for any damage, such as misaligned door, damaged gaskets around door or dents inside the oven cavity or on the door. If there is any damage, please do not operate the oven until it has been checked by an authorized KitchenAid Servicer and any repairs made, if necessary.
3. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY," page 4.
4. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS," on page 4.
5. Install or locate this appliance only in accordance with the provided installation instructions.
6. Some products such as whole eggs and sealed containers — for example, closed glass jars — may explode and should not be heated in this oven.
7. Use this appliance only for its intended use as described in this manual.
8. As with any appliance, close supervision is necessary when used by children.
9. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Electric shock, microwave exposure, fire or other hazards may result.
10. This appliance should be serviced only by qualified service personnel. Contact an authorized KitchenAid servicing outlet.
11. Do not cover or block any openings on the appliance; fire could result.
12. Do not use outdoors; electric shock could result.
13. Do not immerse cord or plug in water; electric shock could result.
14. Keep cord away from heated surfaces; electric shock could result.
15. Do not let cord hang over edge of table or counter; electric shock could result.
16. See door surface cleaning instructions on page 52.
17. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven 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.
18. Do not use your conventional gas or electric range as a space heater when a KitchenAid Microwave-Convection/Hood is installed above it. The intense heat produced may damage the microwave oven.

SAVE THESE INSTRUCTIONS

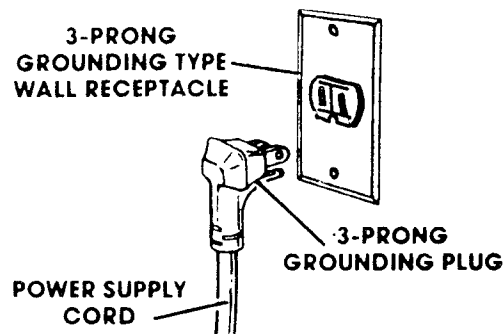
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (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.
- (e) Do not operate oven with the temperature probe caught between the oven front face and the door.

GROUNDING INSTRUCTIONS

WARNING: Improper use of the grounding plug can result in a risk of electrical shock. DO NOT UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING PRONG.

For your personal safety, 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 polarized 3-prong grounding plug. It must be plugged into a correct



polarized mating 3-prong grounding type wall receptacle, properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. If a mating wall receptacle is not available, or if you are not sure if the wall receptacle is properly grounded and polarized, have it checked by a qualified technician.

It is the personal responsibility and obligation of the customer to have a properly grounded and correctly polarized 3-prong wall receptacle installed by a qualified electrician.

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

CAUTIOUS REMINDERS FOR MICROWAVE COOKING

1. Do not operate the oven empty in the microwave mode. Either food or water should always be in the oven during operation to absorb microwave energy.
2. Limit use of metal to those specific examples given in the utensil section of your Cookbook. Generally, metal should not be used during operation of microwave mode alone. Metal utensils can be used for convection and combination cooking.
3. Do not cook eggs in the shell. Pressure will build up inside the shell and it will explode. Do not reheat cooked eggs unless they are scrambled or chopped. Puncture the egg yolk before cooking eggs.
4. Avoid canning in the microwave oven; harmful bacteria may not be destroyed.
5. Do not heat oil or fat for deep frying.
6. Pierce the "skin" of potatoes, whole squash, apples or any fruit or vegetable with a skin covering before cooking.
7. Popcorn should be cooked only in special microwave poppers carefully following manufacturer's recommendations. Do not pop popcorn in paper bags or glass utensils. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the popper manufacturer. Do not remove the turntable when popping corn or heat longer than recommended on instructions.
8. Do not use plastic or styrofoam utensils for microwave cooking if the oven is hot from convection cooking. The utensils may melt.
9. Do not use paper towels, plates or other utensils made from recycled paper for microwave cooking. Recycled paper products may contain impurities which could cause the paper to ignite during microwave cooking.

REMINDERS

Condensation:

Occasionally some foods will cause the oven to "sweat". The humidity and moisture in food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Be sure that the top vent is not blocked. Condensation is a normal part of microwave cooking.

Door Seal:

The door seal is designed to prevent leakage of microwave energy during cooking. Occasionally moisture may appear around the oven door. This is not abnormal and does not necessarily indicate the oven is leaking microwave energy.

Arcing:

Some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. DO NOT use metal utensils for microwave cooking alone, and metal utensils should not come in contact with oven walls. Please refer to page 46 in the Recommended Baking Utensils section for more specific information.

Cabinet Wrap:

The vinyl covering on the cabinet is to protect the cabinet from scratches, dirt, etc. until the oven is delivered to your home. This covering should be peeled off before you use the oven. Some portion of the covering may already be torn when the oven is unpacked. This is not unusual; simply peel off the remainder.

BEFORE YOU BEGIN COOKING

This is a supplement to your new Microwave Cookbook. Before you begin cooking, read the introductory section of your cookbook. Topics discussed there include:

- What are microwaves?
- Microwave Utensils
- Microwave Cooking Techniques
- Learn While You Cook
- What is Convection Cooking?
- Convection Microwave Utensils

OWNERSHIP REGISTRATION

Take a Minute . . .

Please fill out and mail your ownership registration card packed with the Use and Care Guide. It is a federal requirement that records be kept on locations of all microwave-convection ovens. **THIS CARD DOES NOT VERIFY YOUR WARRANTY.**

If you move, please renew your registration by writing to us at:

KitchenAid Consumer Affairs
KitchenAid, Inc.
P.O. Box 558
St. Joseph, Michigan 49085-0558

If you are not the original owner of this appliance, please establish your ownership by writing to the above address.

Keep a copy of the sales receipt showing the date of purchase and/or date of installation. **PROOF OF PURCHASE WILL INSURE YOU OF IN-WARRANTY SERVICE.**

Write down the following information. You will need it if your oven ever requires service.

Model Number* _____

Serial Number* _____

Date Purchased* _____

Date Installed _____

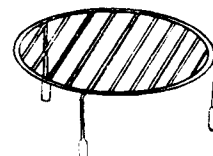
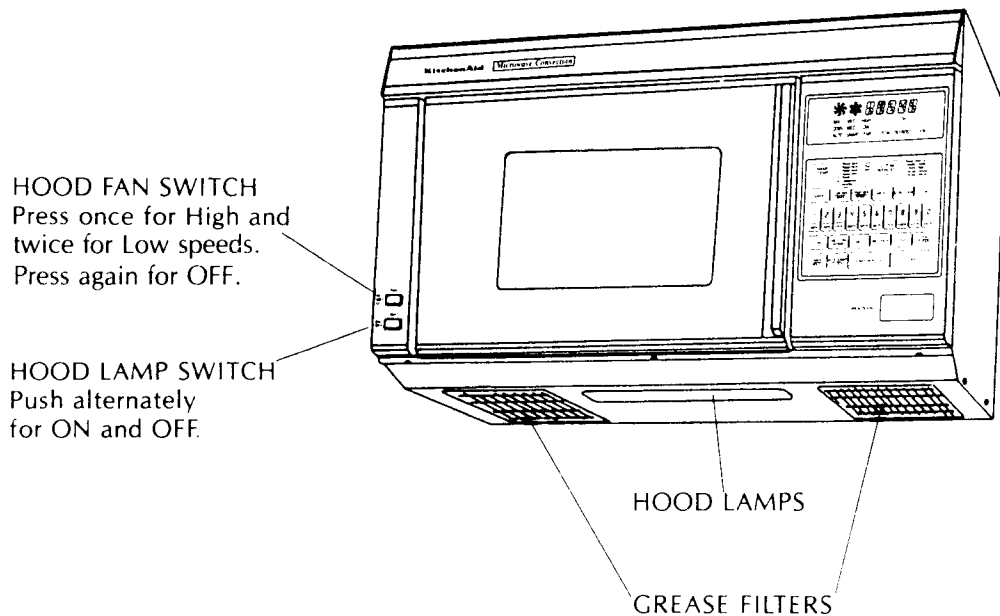
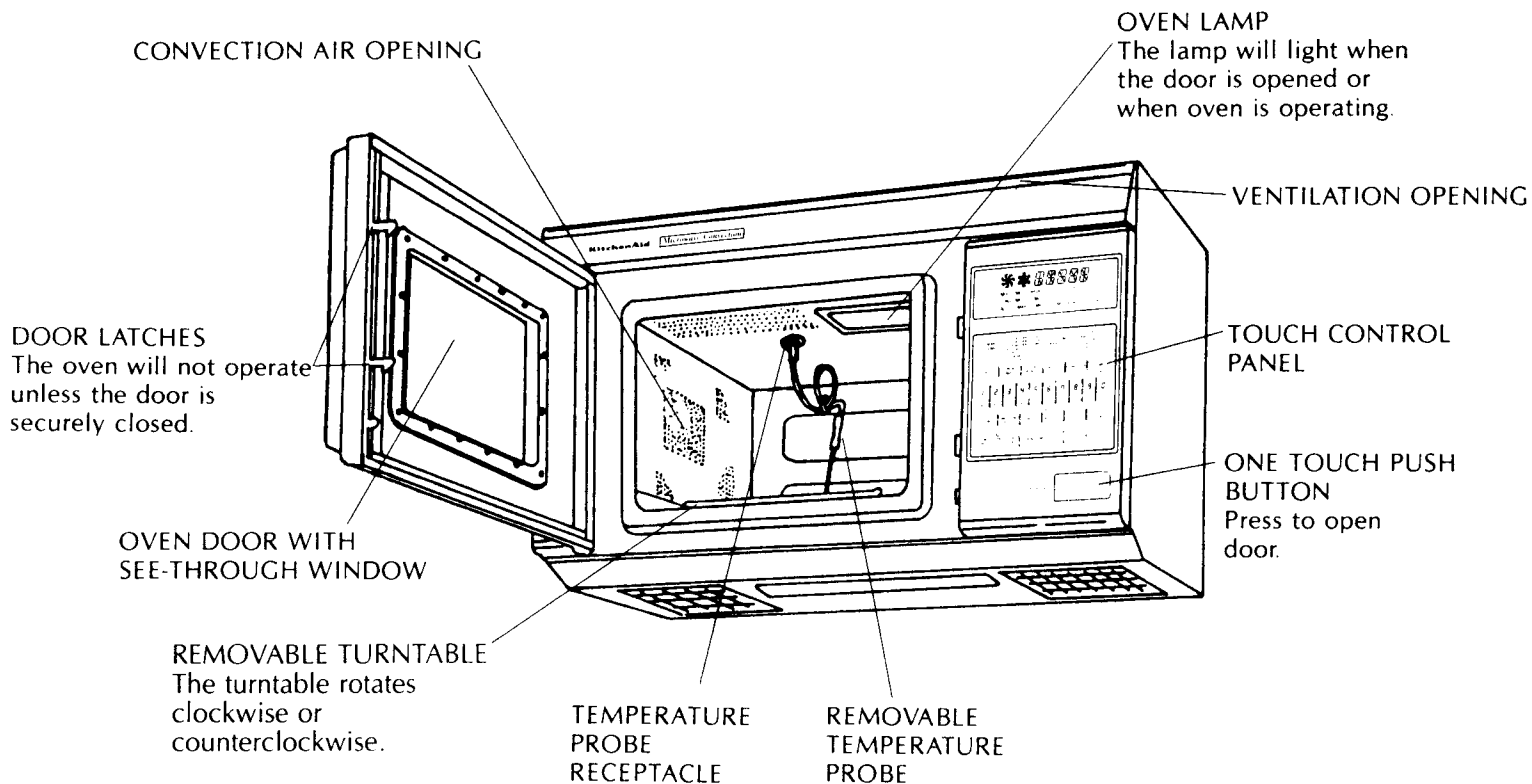
Dealer's Name _____

Address _____

Phone _____

*Model and serial numbers are located on left side of door opening.

MICROWAVE-CONVECTION OVEN FEATURES



BAKING RACK



BROILING RACK

FEATURES AND BENEFITS

- Turntable system provides more uniform cooking than ever before possible. Automatically turns the food for even cooking.
- Over the range installation provides convenient space saving location for microwave oven plus ventilation and surface light.
- Microprocessor control panel makes possible a wide variety of cooking programs not achievable by conventional methods. Audible entry signal tone.
- Removable temperature probe for cooking by temperature.
- Smart Temp Setting determines temperature and cooking program to automatically cook roasts, poultry and casseroles to exact degree of doneness.
- Easy Minute for cooking an extra minute at HIGH or adding time during cooking.
- Custom Defrost for automatic defrosting of meats and poultry.
- Variable Cooking Control for choosing the rate of microwave cooking. HIGH, MEDIUM HIGH, MEDIUM LOW, DEFROST and LOW.
- Convection temperature control with Automatic Preheat feature.
- Two mix settings to automatically combine convection and microwave cooking in one simple step.
- Four sequence programmable cooking for programming up to 4 cooking sequences.
- Baking rack for two level convection or automatic mix cooking.
- Broiling rack for roasting or broiling meat.
- Easy to open push button door with triple-safe locking system (three separate safety switches, door interlocks and concealed interlocks.)
- Auto Start for 12-hour delayed cooking.
- Lighted digital display for accurate, precise time and temperature settings and cooking instructions.
- Minute Timer for timing up to 99 minutes, 99 seconds.
- Oven light to view foods as they cook.
- Removable temperature probe for cooking by temperature.

ACCESSORIES:

1. Charcoal Filter Kit (307931). Filter is used for recirculating exhaust.

SPECIFICATIONS:

AC Line Voltage	Single phase 120V, 60Hz, A.C. only
AC Power Required	1.54 kW (Microwave) 1.6 kW (Convection)
Output Power:	
Microwave	650W (2000cc water load), 2450 MHz
Convection	1350W
Outside Dimensions	29-7/8"(W), 17"(H), 15"(D)
Cavity Dimensions	14-1/8"(W), 8-3/8"(H), 14"(D)
Weight	Approx. 95 lbs.
Hood Lamp	2 lamps (40W x 2, incandescent lamp)
Hood Fan	Horizontal discharge 310 C.F.M. Vertical discharge 300 C.F.M.

In compliance with standards set by:

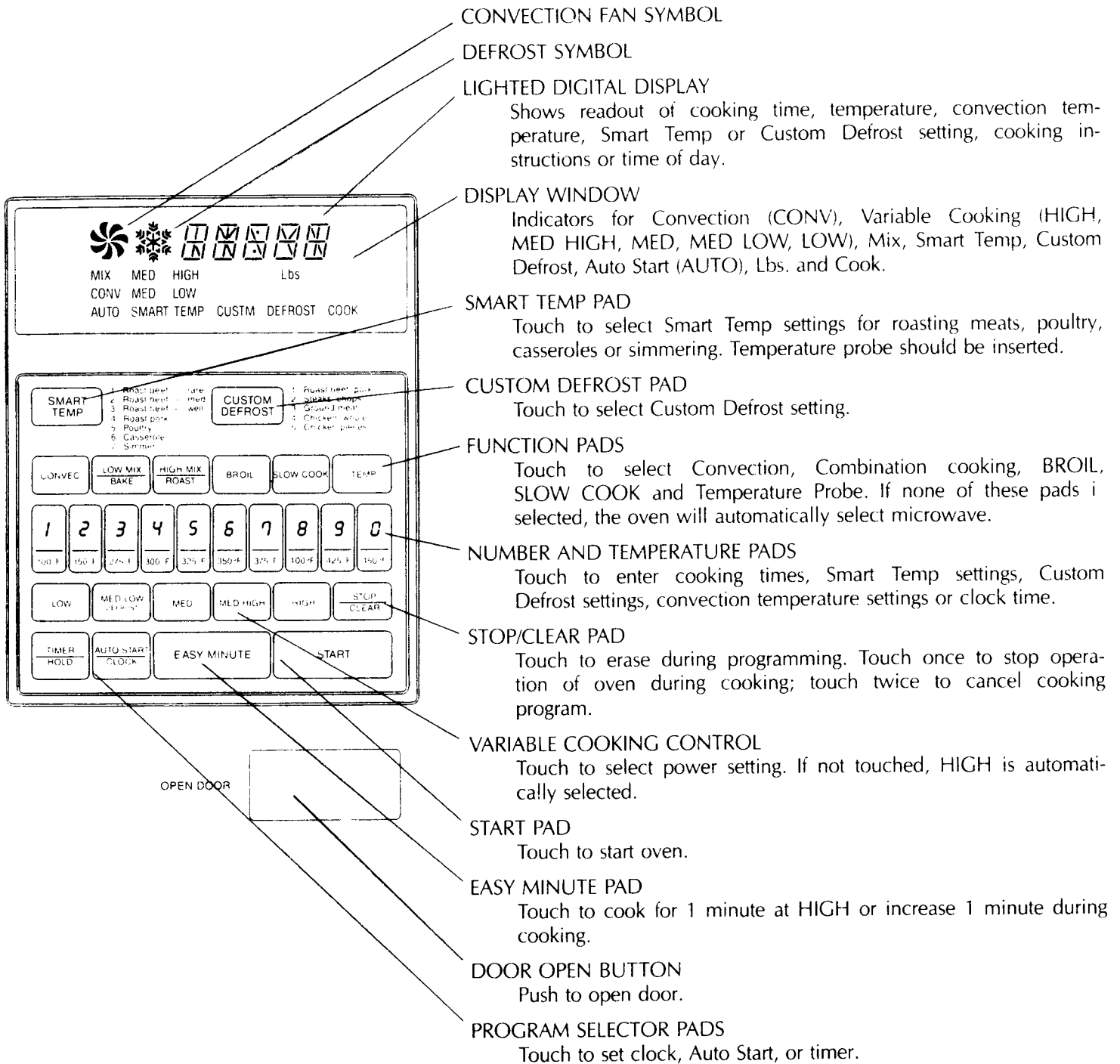
FCC — Federal Communications Commission Type Authorized.

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



— This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc.

TOUCH CONTROL PANEL



TOUCH CONTROL PANEL OPERATION CHECK

A. CLOCK

1. Plug the power cord into a three-pronged electrical outlet (120V, 60Hz, 15 amp or more, A.C. only).
2. The digital display will show , flash on and off every second, and indicator lights for variable cooking, MIX, CONV, AUTO and COOK will light. Touch the STOP/CLEAR pad once and will appear. The timer will begin counting up each minute. After one minute the display will show .

B. MICROWAVE

1. Place the turntable inside the oven cavity. When the door is opened, the oven light comes on automatically.
2. Place one cup of room temperature water in a glass measuring cup on the turntable. Do not attempt to operate the oven without the turntable in place.
3. Close the door securely. Oven light will go out.
4. Program the oven to cook three minutes on HIGH. Touch the number pads in the following sequence: .
5. Touch the START pad to activate the oven. The cooling fan will start, the turntable will begin to rotate and the oven lamp will light.
6. After three minutes, an audible signal will sound and the oven will turn off.*
7. The water should be bubbling if oven is operating normally.
*When the door is opened or STOP/CLEAR pad is touched during the cooking process, the timer automatically stops. The timer starts again when the door is closed and the START pad is touched.

C. CONVECTION

1. Place the turntable inside the oven cavity. When the door is opened, the oven lamp comes on automatically.
2. Close door securely. Oven lamp will go out.
3. Program the oven to preheat to 150°F. Touch the CONVEC pad followed by the 150°F pad.
4. Touch the START pad. The red Convection Fan Symbol in the display will flash on and off and the display will show . The oven lamp and fan will come on, the turntable will begin rotating and preheating will begin.
5. When the oven temperature reaches 150°F, the Convection Fan Symbol will stop flashing and will begin rotating. An audible signal will sound four times. The oven will then begin temperature holding operation.
6. The oven will automatically hold the temperature at 150°F for 15 minutes. After this time has elapsed, an audible signal will sound and the unit will turn off.
7. The oven cavity will be warm if oven is operating normally.*
Avoid touching oven surface and door as heat could cause burns.
8. If the door is opened or the STOP/CLEAR pad is touched during the preheating operation, the selected preheat temperature is displayed but preheating will stop. The oven will continue preheating when the door is closed and the START pad is touched.
9. If the door is opened or the STOP/CLEAR pad is touched during the temperature holding operation, the program is cancelled and the display will return to time of day.
*If the oven emits an odor, program the oven to preheat to 450°F to “burn off” odor. Touch CONVEC, 450°F and START. This is a non-toxic odor common to new appliances.

OPERATION OF TOUCH CONTROL PANEL

Your new Microwave-Convection Oven uses a microprocessor, the electronic brain that provides a wide variety of cooking programs which could not be achieved by conventional control methods. The operation of the oven is controlled by touching the appropriate pads arranged on the surface of the control panel. The lighted digital readout will display the cooking time, convection temperature, temperature, Smart Temp setting or Custom Defrost setting, Custom Defrost weights, time of day, and indicators show the variable cooking or food doneness setting or cooking function you have programmed.

An audible entry signal tone should be heard each time you touch the control panel to make a correct entry. If you do not hear this sound,

- 1) you have not used enough pressure in touching the pad,
- 2) you have made more entries than the control panel will accept,
- 3) you have made an incorrect entry.

In addition to the entry signal tone, an audible signal will sound for approximately 2 seconds at the end of the cooking cycle.

During Smart Temp cooking or Custom Defrost, the oven will signal four times to indicate when to turn over the food or cover edges of food.

The following pages give complete instructions for using the Touch control system. Please use these instructions and practice programming the oven step by step until you are thoroughly familiar with its operation.

In giving directions, examples of foods have been used so that you may become familiar with the practical uses for these features. However, we suggest that you first practice operating the oven with one cup of water in a glass measuring cup, rather than food.

Do not operate the oven empty during the microwave mode.

- You cannot program the oven if the door is not closed tightly.
- During cooking, the program cannot be changed until the STOP/CLEAR pad is touched. All functions are locked in to prevent accidental changes.

Your Microwave-Convection Oven can be programmed for multiple cooking sequences for microwave, convection and combination microwave-convection.

Some of the sequences you might use in cooking include:



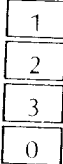


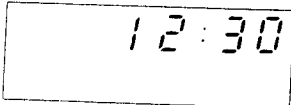
FIRST SEQUENCE	SECOND SEQUENCE	THIRD SEQUENCE	FOURTH SEQUENCE
Microwave (Time, Variable cooking)	Microwave	Hold	Microwave
Microwave	Convection		
Convection	Microwave		
Preheat	Convection		
Preheat	Auto Mix		
Preheat	Convection	Microwave	

Check your Microwave Cookbook for ideas on when to use multiple sequence cooking.

TO SET THE CLOCK

Your oven functions as a clock to keep the time of day. To set the clock, follow this procedure. When oven is plugged in, the indicators will light and * **88888** will flash on and off every second. Touch STOP/CLEAR pad; **0:00** will appear.

- Suppose you want to enter the correct time of day 12:30 (A.M. or P.M.)

Step	Procedure	Pad Order	Display
1.	Touch AUTO START/CLOCK pad.		
2.	Enter the correct time of day by touching the numbers in sequence		
3.	Touch AUTO START/CLOCK pad again.		

The clock is now set and will keep the time of day. If power to the unit is interrupted, * **88888** and indicator lights for variable cooking, MIX, CONV, AUTO, and COOK will appear after the power is reinstated. To reset the clock, touch STOP/CLEAR pad and then repeat the steps above.

NOTE: This is a 12-hour clock. **ERROR** will appear in the readout if you attempt to enter an incorrect clock time. For example, if you attempt to enter 8:61 or 13:00, **ERROR** and the incorrect time will flash on the display. To erase **ERROR**, touch the STOP/CLEAR pad. If you accidentally touch more than 4 number pads, the last 4 numbers you have touched will appear on the display.


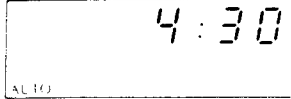
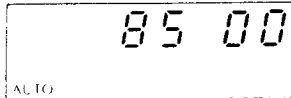
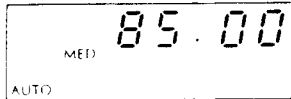
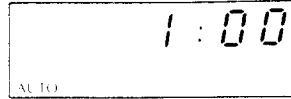

TO CHECK THE CLOCK

If the oven is in cooking or minute timer mode and you wish to know the time of day, simply touch the AUTO START/CLOCK pad. As long as your finger is touching the AUTO START/CLOCK pad, the time of day will be displayed. This checking operation does not interfere with cooking time, oven temperature or minute timer.

AUTO START

If you wish to program your oven to automatically begin cooking at a designated time of day, follow this procedure:

- Suppose you want to start cooking a stew for 85 minutes on MED at 4:30 this afternoon. Before setting, check to make sure the clock is showing the correct time of day.

Step	Procedure	Pad Order	Display
1.	Enter the desired start time.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 5px;">4</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 5px;">3</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">0</div>	
2.	Touch AUTO START pad.	<div style="border: 1px solid black; padding: 5px; display: inline-block; text-align: center;"> AUTO START CLOCK </div>	 The colon (:) will flash on and off.
3.	Enter the desired cooking time.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 5px;">8</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 5px;">5</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 5px;">0</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">0</div>	
4.	Select desired Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 5px; display: inline-block; text-align: center;"> MED </div>	
5.	Touch START pad.	<div style="border: 1px solid black; padding: 5px; display: inline-block; text-align: center;"> START </div>	Display will return to the actual time of day. Suppose the correct time is 1:00 p.m.:  At 4:30 p.m. the oven will come on. 

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

The Auto Start feature can be used for any of the programs described in this manual including:

- | | |
|---|---------------------------------|
| 1) cooking by time using the Variable Cooking Control | 5) temperature followed by time |
| 2) multiple sequence cooking | 6) convection cooking |
| 3) defrosting | 7) combination cooking |
| 4) cooking by temperature | 8) Smart Temp settings |

Auto Start cannot be used for Custom Defrost settings or Easy Minute cooking.

TO CHECK AUTO START TIME

Once you have correctly programmed the oven for Auto Start, the correct time of day (not the Auto Start time) will appear on the display. To check the time of day you have programmed the oven to begin cooking, follow these steps:

- Suppose you have already set the Auto Start time at 4:30 p.m.

Step	Procedure	Pad Order	Display
1.	Touch AUTO START pad.	<div style="border: 1px solid black; padding: 5px; text-align: center;"> AUTO START CLOCK </div>	<div style="border: 1px solid black; padding: 5px; text-align: center;"> 4:30 <small>AUTO</small> </div> <p>The colon (:) will flash on and off.</p>

NOTE: Checking the Auto Start time will not interfere with the operation of the oven. The oven will still start at the designated time of day and perform the cooking sequences you have programmed.

To cancel Auto Start, simply touch STOP/CLEAR pad twice.

USE THE STOP/CLEAR PAD TO:



1. Erase if you make a mistake during programming.
2. Cancel minute timer.
3. Stop the oven temporarily during cooking.

TO CANCEL A PROGRAM DURING COOKING

If you are in the process of cooking and wish to stop the oven and cancel the entire cooking program, follow either of the steps below:

1. Open oven door.
 2. Close door.
 3. Touch STOP/CLEAR pad.
- or
1. Touch STOP/CLEAR pad twice.

ELECTRICAL POWER INTERRUPTIONS

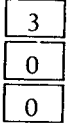
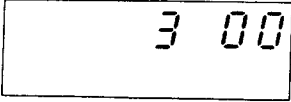
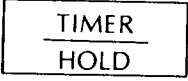
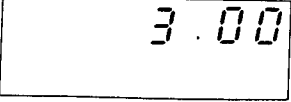
If the electrical power supply to your microwave oven should be interrupted, variable cooking indicators, MIX, CONV, AUTO, and COOK will light and   will flash on and off after the power is reinstated. If this occurs during cooking, your cooking program and the time of day will be erased.

Simply reset the clock for the correct time of day.

MINUTE TIMER

The Touch Control Panel can be used as a timer for timing up to 99 minutes, 99 seconds. There is no cooking involved.

- Suppose you want to time a 3 minute long distance phone call.

Step	Procedure	Pad Order	Display
1.	Enter desired time.		
2.	Touch TIMER pad.		


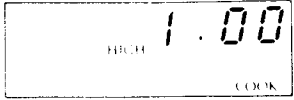
The timer will begin counting down to zero. When the timer reaches zero, the signal will sound. The time of day will reappear on the display.

To cancel the minute timer during operation, simply touch STOP/CLEAR pad and the time of day will reappear.

TO USE EASY MINUTE

The EASY MINUTE system allows you to cook for an extra minute at HIGH by simply touching the EASY MINUTE pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the EASY MINUTE pad during a cooking program.




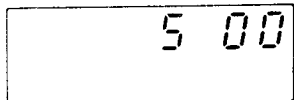
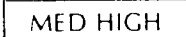
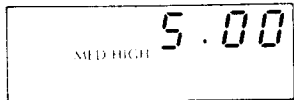

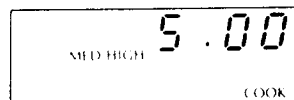
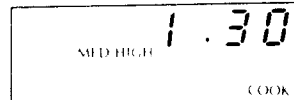
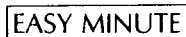
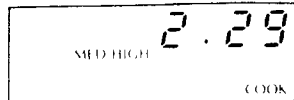
- Suppose you want to heat a cup of soup for one minute.

Step	Procedure	Pad Order	Display
1	Touch EASY MINUTE pad.		 <p>The timer begins to count down.</p>

When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: EASY MINUTE can be only entered within 1 minute after cooking, closing the door, touching STOP/CLEAR, or during cooking. Easy Minute cannot be used to start the oven if any program is on display.

- Suppose you want to add 1 minute during cooking.

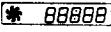
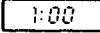
Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	  	
2	Select desired Variable Cooking Control setting.		
3.	Touch START pad		 <p>The timer begins to count down.</p> 
4.	Touch EASY MINUTE pad.		 <p>The cooking time is increased 1 minute and continues to count down.</p>

When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: The cooking time can be increased in multiples of 1 minute by repeatedly touching the EASY MINUTE pad during the cooking program.

MICROWAVE COOKING

Throughout your Microwave Cookbook you will find step by step directions for each recipe. Basic instructions follow:

1. Make sure the oven is plugged into a 3-pronged, grounded 115-120 volt 15-amp household circuit. When oven is plugged in, indicator lights for variable cooking, MIX, CONV, AUTO, and COOK will light and  will flash on and off every second. Touch the STOP/CLEAR pad and  will appear.
2. Always make certain the turntable is seated and in place. The oven should not be used without the turntable in place, and it should never be restricted so that it cannot rotate.
3. The Variable Cooking Control on your Microwave-Convection Oven allows you to select the amount of microwave energy and the rate of cooking or defrosting. There are five levels of settings for cooking: HIGH, MEDIUM HIGH, MEDIUM, MEDIUM LOW/DEFROST and LOW. Your Cookbook explains the use of this feature.
4. Be sure to select the recommended power level before beginning to cook. Refer to Operation of Touch Control Panel for proper procedure. If you do not touch a setting on the Variable Cooking Control panel, the oven will automatically cook at HIGH. Each recipe in your Cookbook gives instructions for the setting best suited for that particular food category. As you become more familiar with the use of the Variable Cooking Control and microwave cooking, you will be able to judge which power level to use for various foods.
5. If food does not seem to be heating properly, check the indicator immediately below the lighted digital display. Be sure the Variable Cooking Control is on the proper setting.
6. The oven is programmed by touching the appropriate Touch pads.

TO COOK AT HIGH

Many foods are cooked at HIGH (100% power) for best results. The Variable Cooking Control allows you to select the rate of microwave cooking, but the oven will automatically operate at HIGH if no Variable Cooking Control pad is touched. If you wish to cook at HIGH, it is not necessary to touch the HIGH pad. For other Variable Cooking Control levels, the desired setting must be entered.

- Suppose you want to heat 2 cups of coffee for 1 minute 30 seconds at HIGH.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">3</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">0</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">1 30</div>
2.	Touch START pad.	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">START</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> HIGH 1.30 COOK </div>

The cooking time will count down to zero. When the timer reaches zero, the indicators will go out and an audible signal will sound. The time of day will reappear on the display. Microwave energy will stop.

VARIABLE COOKING CONTROL

This microwave oven has six preset power levels.

	Approximate percentage of microwave power
HIGH	100%
MED HIGH	70%
MED	50%
MED LOW/DEFROST	30%
LOW	10%
HOLD	0%

Some foods give best results when cooked more slowly at a lower cooking power. Your Cookbook will indicate the recommended variable setting for each recipe. See your Microwave Cookbook for guidelines on how to use the Variable Cooking Control.

- Suppose you want to heat soup for 2 minutes 15 seconds at MEDIUM HIGH.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">2</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">5</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">2 15</div>
2.	Select desired Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">MED HIGH</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> MED HIGH 2.15 </div>
3.	Touch START pad.	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">START</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> MED HIGH 2.15 COOK </div>

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: IF you accidentally touch the wrong Variable Cooking Control pad, immediately touch the correct pad. The last pad touched will be the setting the oven accepts. For example, if you touch MED HIGH pad and then immediately touch MED pad, the oven will cook on MEDIUM.

MULTIPLE SEQUENCE MICROWAVE COOKING

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

Check the microwave recipe section of your Microwave Cookbook for ideas on when to use multiple sequence cooking.

- Suppose you want to roast beef for 5 minutes at HIGH, and then continue to cook for 30 minutes at MED HIGH.

Step	Procedure	Pad Order	Display
1.	Enter desired time for first cooking sequence.	<div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">5</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">5 00</div>
2.	Select first Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 2px; width: fit-content; margin: auto;">HIGH</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">HIGH 5.00</div>
3.	Enter desired time for second cooking sequence.	<div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">3</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">30 00</div>
4.	Select second Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 2px; width: fit-content; margin: auto;">MED HIGH</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">MED HIGH 30.00</div>
5.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; width: fit-content; margin: auto;">START</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">HIGH 5.00 COOK</div> <p style="text-align: center; margin-top: 10px;">The timer begins to count down. When it reaches zero:</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;">MED HIGH 30.00 COOK</div>

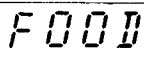
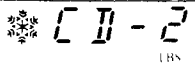
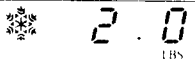
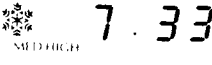
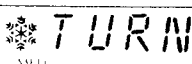
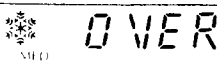
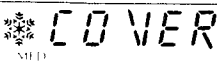
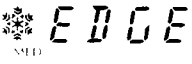
When the timer reaches zero, all indicator lights will go out and an audible signal will sound. The time of day will reappear on the display.

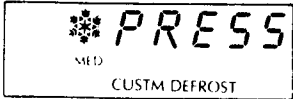


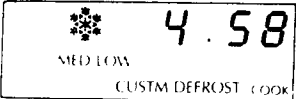






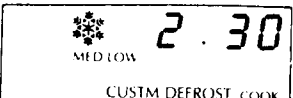
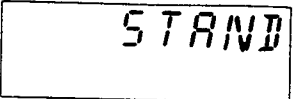
NOTE: If HIGH is selected as the final sequence, it is not necessary to touch HIGH Pad.
 If HIGH is programmed as the first, second or third sequence, HIGH pad must be touched.
 HOLD cannot be programmed as the first cooking sequence or used alone. If HOLD is used as the first sequence, oven will begin counting down as a minute timer.

CUSTOM DEFROST

Your Microwave-Convection Oven has special function keys to defrost meats and poultry faster and better. Custom Defrost 1 to 5 will automatically defrost roast beef, pork, steaks, chops, ground meat, whole chicken and chicken pieces. Each key has 3 defrosting stages. Select the desired CUSTOM DEFROST setting, and enter the food weight by using the number pads.




- Suppose you want to defrost a 2.0 lb. steak with Custom Defrost.

Step	Procedure	Pad Order	Display
1.	Touch CUSTOM DEFROST pad.	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">CUSTOM DEFROST</div>	<div style="border: 1px solid black; padding: 5px; text-align: center;">  <small>CUSTOM DEFROST</small> </div> <p>FOOD will flash and CUSTM DEFROST will appear on display.</p>
2.	Select desired Custom Defrost setting. Touch 2 to defrost steak.	<div style="border: 1px solid black; padding: 5px; width: 30px; text-align: center; margin: 0 auto;">2</div>	<div style="border: 1px solid black; padding: 5px; text-align: center;">  <small>CUSTOM DEFROST</small> </div> <p>CD-2 and defrost symbol will appear and Lbs. will flash on display.</p>
3.	Touch number pads to enter weight	<div style="border: 1px solid black; padding: 5px; width: 30px; text-align: center; margin: 0 auto;">2</div> <div style="border: 1px solid black; padding: 5px; width: 30px; text-align: center; margin: 0 auto;">0</div>	<div style="border: 1px solid black; padding: 5px; text-align: center;">  <small>CUSTOM DEFROST</small> </div> <p>Lbs. stops flashing and remains on display and 2.0 will appear on display.</p>
4.	Touch START pad	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">START</div>	<div style="border: 1px solid black; padding: 5px; text-align: center;">  <small>CUSTOM DEFROST COOK</small> </div> <p>2.0 and Lbs. will go off and total defrosting time will appear.</p> <p>The timer will begin to count down and Defrost symbol will start to flash, changing its shape. When the 1st stage finishes, an audible signal will sound 4 times and the oven will stop. Defrost symbol will stop flashing and COOK indicator will go off.</p> <div style="border: 1px solid black; padding: 5px; text-align: center; margin: 5px 0;">  <small>CUSTOM DEFROST</small> </div> <div style="border: 1px solid black; padding: 5px; text-align: center; margin: 5px 0;">  <small>CUSTOM DEFROST</small> </div> <div style="border: 1px solid black; padding: 5px; text-align: center; margin: 5px 0;">  <small>CUSTOM DEFROST</small> </div> <div style="border: 1px solid black; padding: 5px; text-align: center; margin: 5px 0;">  <small>CUSTOM DEFROST</small> </div> <p>TURN, OVER, COVER, EDGE will be displayed repeatedly.</p>


































Step	Procedure	Pad Order	Display
5.	Open the door. Turn steak over and shield the warm portions. Put food in the oven. Close the door.		  PRESS and START will be displayed repeatedly.
6.	Touch START pad. The timer will continue to count down and Defrost symbol will start to flash, changing its shape. COOK indicator will appear. When the 2nd stage finishes, an audible signal will sound 4 times and the oven will stop. Defrost symbol will stop flashing and COOK indicator will go off.		    LOOK, COVER, EDGE will be displayed repeatedly.
7.	Open the door. Shield the hot portions. Put food in oven. Close the door.		  PRESS and START will be displayed repeatedly.
8.	Touch START pad. The timer will continue to count down and Defrost symbol will start to flash, changing its shape. COOK indicator will appear. When the 3rd stage finishes, an audible signal will sound. Defrost symbol will go out and COOK indicator will go off.		  STAND will be displayed continuously.

When door is opened or STOP/CLEAR pad is touched, STAND will go out and the time of day will appear on the display.

NOTE:

1. The weight can be entered in 0.1 Lb. increments. Pounds must be rounded off to the nearest tenth of a pound. (Example: 1.75 Lbs. should be rounded off to 1.8 Lbs.)
2. Foods weighing more or less than the quantity listed in the charts should be defrosted following guidelines in the Cookbook. If an incorrect weight is entered and START pad is touched **ERROR** and incorrect weight will be displayed repeatedly. The STOP/CLEAR pad has to be touched to reprogram the oven.
3. Elevate whole chicken or roast on a microwave safe roasting rack or inverted saucer set on a microwave safe utility dish. This rack is for microwave use only.
4. Defrost symbol starts to flash, changing its shape during defrosting, , ,  repeatedly.

Custom Defrost Chart

Custom Defrost Setting	Food	Amount	Display	Procedure	Comments
1	Roast Beef Pork	2.5 to 6.0 lbs	      	<ul style="list-style-type: none"> •After the 1st stage, turn over and shield the warm portions with aluminum foil •After the 2nd stage, if there are warm portions, shield with aluminum foil 	Let stand, covered Top Sirloin 45-60 min Eye Round 30-45 min Bottom Round 30-45 min Pork 15-20 min
2	Steaks Chops Fish	0.5 to 4.0 lbs	      	<ul style="list-style-type: none"> •After the 1st stage, turn over and shield the warm portions with aluminum foil •After the 2nd stage, if there are warm portions, shield with aluminum foil 	Let stand, covered 10-15 minutes
3	Ground meat	0.5 to 3.0 lbs	   	<ul style="list-style-type: none"> •Remove any thawed pieces after each stage 	Let stand, covered 5-10 minutes
4	Chicken, whole	2.5 to 6.0 lbs	      	<ul style="list-style-type: none"> •After the 1st stage, turn over and shield the warm portions with aluminum foil •After the 2nd stage, if there are warm portions, shield with aluminum foil 	Remove giblets before freezing chicken Let stand, covered 30-55 minutes
5	Chicken pieces	0.5 to 3.0 lbs	       	<ul style="list-style-type: none"> •After the 1st stage, turn over and rearrange •After the 2nd stage, if there are warm or thawed portions, rearrange or remove 	Let stand covered 10-15 minutes

NOTE: Check foods when oven signals. After final stage, small sections may still be icy, let stand to continue thawing.

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

TO COOK BY TEMPERATURE

Your oven is equipped with a removable temperature probe which is plugged into the receptacle in the top center of the oven cavity when cooking by temperature. Directions for correct use of the temperature probe are on page 26.

The internal temperature of the food will be displayed in the range of 90°F to 230°F. The maximum temperature for cooking which can be entered is 200°F. If a temperature setting above 200°F is entered, **ERROR** and incorrect temperature will appear on the display. STOP/CLEAR pad must be touched in order to reprogram the oven.

The display will show **LO F** until the temperature reaches 90°F. This indicates that the temperature is below 90°F.

- Suppose you want to roast a whole chicken to 185°F on MEDIUM HIGH.

Step	Procedure	Pad Order	Display
1.	Place probe in meat. Insert probe plug into the receptacle in the top center of the oven cavity. Enter desired temperature.	1 8 5	1 85
2.	Touch TEMP to select temperature cooking.	TEMP	185F TEMP
3.	Select Variable Cooking Control setting.	MFD HIGH	MED HIGH 185F TEMP
4.	Touch START pad. When the internal temperature reaches 90°F the readout will display the actual temperature of the food as it increases to 185°F. When it reaches 185°F as detected by the temperature probe, the oven will automatically turn off and the end of cooking signal will sound. All indicator lights will go out. The time of day will reappear on the display.	START	When food temperature is lower than 90°F: MED HIGH LO F TEMP COOK
5.	If you wish now to monitor the changes in temperature after cooking, touch TEMP pad.	TEMP	The actual temperature will be displayed.
6.	To return to the time of day, touch STOP/CLEAR.	STOP CLEAR	The time of day will appear on the display.

NOTE: If the temperature probe is not plugged in properly or is defective and START pad is touched, **PROBE** will flash on and off. The oven will not operate.

TO CHECK PROGRAMMED TEMPERATURE DURING COOKING

If you are in the process of cooking using the temperature probe and wish to check the temperature you have programmed, simply touch TEMP pad. As long as your finger is touching the TEMP pad, the final temperature will be displayed.

- Suppose you programmed temperature at 185°F on HIGH.

Step	Procedure	Pad Order	Display
1.	Touch TEMP pad	<div style="border: 1px solid black; padding: 2px; width: fit-content; margin: auto;">TEMP</div>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;"> <p style="text-align: center; font-size: 24px; margin: 0;">185F</p> <p style="font-size: 8px; margin: 0;">HIGH TEMP COOK</p> </div> <p>When your finger is removed, current temperature of the food will reappear on the display.</p>

TO MONITOR TEMPERATURE

If the temperature probe is plugged into the top center of the oven cavity and the probe is placed in water or food, the temperature of the water or food can be monitored on the readout.

Step	Procedure	Pad Order	Display
1.	Touch TEMP pad.	<div style="border: 1px solid black; padding: 2px; width: fit-content; margin: auto;">TEMP</div>	Temperature detected by temperature probe will appear on display. 90°F to 230°F will be displayed.
2.	To return to the time of day, touch STOP/CLEAR pad.	<div style="border: 1px solid black; padding: 2px; width: fit-content; margin: auto;"> STOP <hr style="width: 50%; margin: 0 auto;"/> CLEAR </div>	The time of day will reappear on the display.

TEMPERATURE FOLLOWED BY TIME

Your oven can be programmed to maintain any temperature from 90°F to 200°F for up to 99 minutes, similar to the automatic thermostat on an electric skillet or on a conventional range. This feature can be used to keep food warm at the desired serving temperature until ready to eat, or food can be simmered at a specific temperature for up to 99 minutes.

- Suppose you want to heat a spaghetti sauce to 180°F on MED HIGH and then maintain exactly 180°F for 1 hour to blend the flavors and thicken the sauce.

Step	Procedure	Pad Order	Display
1.	Place probe in casserole of spaghetti sauce. Insert probe plug into the receptacle in the top center of the oven cavity. Enter desired temperature.	<div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">8</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">1 80</div>
2.	Touch TEMP to select temperature cooking.	<div style="border: 1px solid black; padding: 2px; width: 50px; margin: 0 auto;">TEMP</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">180F</div> <div style="text-align: center; font-size: small; margin-top: 2px;">TEMP</div>
3.	Select desired Variable Cooking Control setting.	<div style="border: 1px solid black; padding: 2px; width: 80px; margin: 0 auto;">MED HIGH</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">180F</div> <div style="text-align: center; font-size: small; margin-top: 2px;">MED HIGH TEMP</div>
4.	Enter desired cooking or "holding" time. To maintain 180°F for 1 hour, touch:	<div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">6</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">60 00</div>
5.	Touch START pad. When the internal temperature reaches 90°F, the readout will display the actual temperature of the food as it increases to 180°F	<div style="border: 1px solid black; padding: 2px; width: 80px; margin: 0 auto;">START</div>	<p>When food temperature is lower than 90°F:</p> <div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">L0 F</div> <div style="text-align: center; font-size: small; margin-top: 2px;">MED HIGH TEMP COOK</div> <p>When it reaches 180°F:</p> <div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">60.00</div> <div style="text-align: center; font-size: small; margin-top: 2px;">TEMP COOK</div>

The cooking time will count down to zero. When the timer reaches zero, all indicator lights will go out and an audible signal will sound.

The time of day will reappear on the display.

NOTE: In the above example, if the actual temperature drops below 180°F during the 60 minute "holding" time, microwave energy will come on long enough to boost the temperature back up to 180°F. The HIGH indicator will light momentarily while the microwave energy is on.

The programmed temperature can be checked during cooking or during the "holding" time by touching TEMP pad. As soon as your finger is removed from TEMP pad, the display will resume counting down to zero.

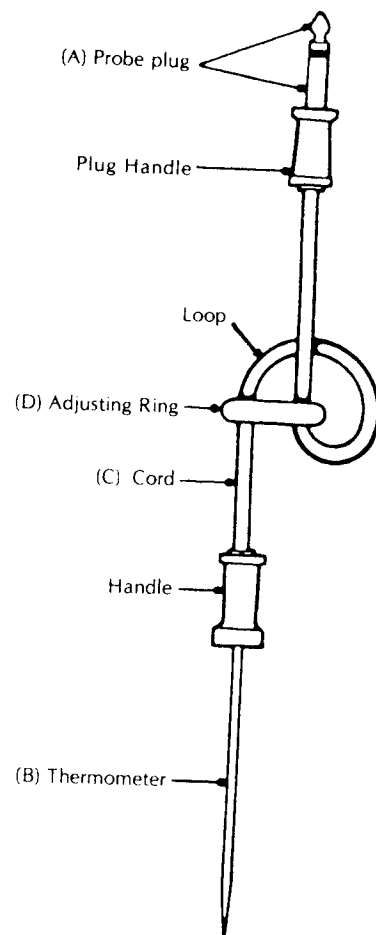
TEMPERATURE PROBE

Your Microwave-Convection Oven is equipped with a removable temperature probe. Procedure for programming the oven for cooking by temperature using the probe is given in the OPERATION OF TOUCH CONTROL PANEL, page 11.

Suggested cooking and serving temperatures are given throughout the Cookbook. Please refer to the beginning of each chapter and to individual recipes for temperature guidelines.

To Use the Temperature Probe

1. Insert the pointed metal thermometer portion (B) of the temperature probe into the food. It is easier to position the probe correctly if this is done while the food is outside the oven. Be sure to insert the probe at least $\frac{2}{3}$ length of thermometer portion (B) into the food.
For casseroles, place the thermometer in the center of the food. When cooking meats, insert in the center and fleshy portion, away from bone or fatty sections. For poultry, insert between the inner thigh and body of the bird.
2. Place the food on the turntable inside the oven.
3. Insert the probe plug (A) into the receptacle in the top center of the oven cavity (ceiling of oven). Be sure the probe is securely inserted. This portion rotates as the food turns on the turntable.
4. Shorten or lengthen the cord loop by moving the adjusting ring (D). Avoid placing the rubber cord (C) directly on or in the food. By using the adjusting ring it is easy to place the probe at the desired angle.
5. Program oven for Cooking by Temperature as explained on page 23.
6. When the food reaches the programmed temperature, the oven will turn off automatically. The time of day will reappear on the display. If you wish to check the temperature during the standing time, leave the food in the oven with the probe in place. You can monitor any changes in temperature by simply touching TEMP pad.
7. Remove the probe plug from the receptacle before removing the food from the oven.



Use and Care of Temperature Probe

1. DO NOT OPERATE THE OVEN EMPTY WITH THE TEMPERATURE PROBE INSIDE. TO AVOID THIS POSSIBILITY, DO NOT LEAVE THE PROBE IN THE OVEN WHEN NOT IN USE.
2. The temperature probe should be unplugged and removed from the oven when not in use. Store the probe in a safe, convenient place outside the oven.
3. Carefully wash the temperature probe in warm sudsy water and wipe dry. It is immersible, but should not be soaked. Do not wash in dishwasher.
4. Insert the thermometer portion of the probe at least $\frac{2}{3}$ length of thermometer portion (B) into the food.
5. The temperature probe should never be allowed to touch the interior walls or door of the oven.
6. Do not use the temperature probe when using a browning dish.

7. The temperature probe is designed specifically for use in this Microwave-Convection Oven. Do not substitute any other probe for this one. The probe cannot be used in conventional cooking or in other microwave ovens.
8. Avoid harsh treatment of the probe. Do not drop the probe. It is a thermometer; handle it carefully.
9. Pot holders may be needed when removing the temperature probe.
10. Do not remove the probe from the receptacle or from the food by pulling on the cord. Use the insulated handles.
11. Do not try to force the temperature probe into solidly frozen food.
12. Temperatures are displayed in the range of 90°F to 230°F. The maximum temperature which can be entered is 200°F.
13. Temperature readings are given for some recipes which should be cooked covered. If you wish to use the probe, cover the food with clear plastic wrap and insert the probe through the plastic wrap.
14. You will often notice a change in the temperature readout after stirring. This is normal and occurs in conventional cooking also.
15. Recommended cooking or serving temperatures are given for those recipes in your Cookbook where cooking by temperature is appropriate. You may choose to cook by either time or temperature.
16. Do not let the temperature probe touch foil; arcing could occur.

TEMPERATURE CHART

For more complete information see your Cookbook.

Food	Internal Temperature at End of Cooking Time	Internal Temperature After 10 to 15 Minutes Standing Time
Beverages Water base Milk base	150-160°F 140-150°F	
Casseroles	140-160°F	
Chicken Whole Baked or Parts	175°F	185°F
Cornish Hen	175°F	185°F
Lamb Medium Well Done	135°F 150°F	145°F 160°F
Leftovers	140-160°F	
Meat Loaf	150°F	155-160°F
Pork Loin Roast Fresh Ham Precooked Ham	175°F 175°F 130°F	185°F 185°F 135-140°F
Soups	140-160°F	
Tender Beef Rolled Rib or Standing Rib Roast Rare Medium Well Done	120°F 135°F 150°F	140°F 150°F 160°F
Turkey Boneless Roasts Whole Turkey	175°F 175°F	180-185°F 185°F
Veal	160°F	165-170°F

TO COOK WITH SMART TEMP 1-6

SMART TEMP automatically cooks roasts, poultry, and casseroles to an exact internal doneness. The turn over and finished temperatures are already calculated. Just select the appropriate SMART TEMP setting and the oven does the rest.


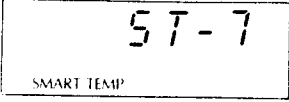
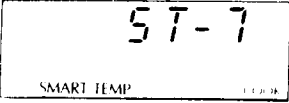
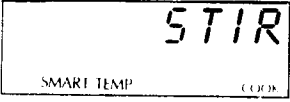
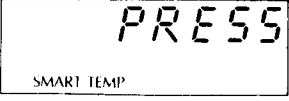

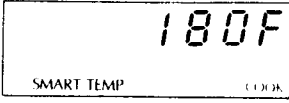
- Suppose you want to cook a roast beef to medium done.

Step	Procedure	Pad Order	Display
1.	Place probe in meat. Insert probe plug into the receptacle in the top center of the oven cavity. Close the door. Touch SMART TEMP pad.*	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">SMART TEMP</div>	<div style="border: 1px solid black; padding: 5px; text-align: center; margin-bottom: 5px;"> FOOD <small>SMART TEMP</small> </div> <p>FOOD will flash and SMART TEMP will appear on display.</p>
2.	Select desired Smart Temp setting. Touch 2 to cook roast to medium doneness.	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">2</div>	<div style="border: 1px solid black; padding: 5px; text-align: center; margin-bottom: 5px;"> <small>MIX</small> ST-2 <small>SMART TEMP</small> </div> <p>MIX indicator will appear.</p>
3.	<p>Touch START pad.</p> <p>Approximately halfway through the cooking time, an audible signal will sound four times. At this point you may want to check food, and reposition probe, baste, or stir. Unless the oven door is opened, cooking will continue until the final temperature is reached. If the door is opened, simply close the door again, and touch START to continue cooking.</p>	<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;">START</div>	<div style="border: 1px solid black; padding: 5px; text-align: center; margin-bottom: 5px;"> ST-2 <small>MIX SMART TEMP COOK</small> </div> <p>Convection fan symbol will rotate and COOK will appear.</p> <div style="border: 1px solid black; padding: 5px; text-align: center; margin-top: 20px;"> Actual temperature of food will appear. </div>
4.	Open the door, check food; close the door.		

TO COOK WITH SMART TEMP 7 (SIMMER)

SMART TEMP 7 is used for slow cooking. Sauces, stews or meats that benefit from slow cooking can be done very easily. SMART TEMP 7 will bring the food quickly up to temperature and maintain it for up to 4 hours.

- Suppose you want to cook beef stew with Smart Temp 7 (Simmer).

Step	Procedure	Pad Order	Display
1.	Place probe in casserole. Insert probe plug into the receptacle in the top of the oven cavity. Close the door. Touch SMART TEMP pad.	SMART TEMP	 FOOD will flash and SMART TEMP will appear on display.
2.	Touch 7 to simmer stew.	7	
3.	Touch START pad. When stew reaches 180°F, stew should be stirred. At that time, an audible signal will sound four times.	START	  STIR will be displayed.
4.	Open the door and stir stew. Close the door.		 and  PRESS, START will be displayed repeatedly.
5.	Touch START pad.	START	 180°F will be displayed for up to 4 hours.*

- If you want to simmer food for less than 4 hours, stop oven after desired simmer time.

NOTE: If you touch the wrong Smart Temp setting, retouch the correct setting. You cannot select a setting higher than 7.

SMART TEMP CHART

Place food on roasting rack, in a baking dish or on turntable and select Smart Temp setting. Oven will signal four times approximately halfway through cooking time. Check food and reposition probe if necessary or stir casserole. Oven will signal again when final temperature is reached. Let stand 10 minutes, covered with foil.

SMART TEMP CHART

Food	Smart Temp Setting	Internal Temperature	Comments	Category
Roast beef (rare)	1	120°F	Stand, covered, 10 min.	HIGH MIX 375°F
Roast beef (medium)	2	130°F	Stand, covered, 10 min.	HIGH MIX 375°F
Roast beef (well)	3	150°F	Stand, covered, 10 min.	HIGH MIX 375°F
Roast pork	4	175°F	Stand, covered, 10 min.	HIGH MIX 375°F
Poultry	5	175°F	Stand, covered, 10 min.	HIGH MIX 375°F
Casserole	6	160°F	Cover with lid or plastic wrap Stand, covered, 10 min.	MICROWAVE
Simmer	7	180°F	Hold for a maximum of 4 hours	MICROWAVE

CONVECTION COOKING

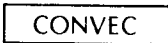

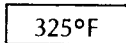
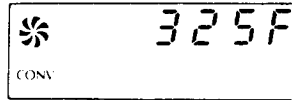


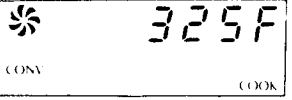
Your new oven can be used for both Convection and automatic Microwave-Convection Cooking. During convection heating, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly.

The oven should not be used without the turntable in place and it should never be restricted so that it cannot rotate. You may remove the turntable when preheating the oven or when preparing food to be cooked directly on the turntable; for example, cookies.

TO PREHEAT

Your new Microwave-Convection Oven allows you to preheat to the desired temperature by touching a temperature pad. Whenever you want to automatically preheat the oven, no "time" is entered. The oven will signal when it is ready. To preheat and then automatically cook, follow directions on page 13.

- Suppose you want to preheat the oven to 325°F.

Step	Procedure	Pad Order	Display
1.	Touch CONVEC pad.		 <p>The Convection Fan Symbol and CONV will appear on display.</p>
2.	Enter the desired preheating temperature		
3.	Touch START pad.		 <p>The Convection Fan Symbol will flash on and off. LO F will appear on display if oven temperature is lower than 100°F.</p> 

At this point the oven is preheated. Food may be placed in the oven and the oven programmed. If the oven door is not opened, the oven will begin temperature holding operation. The oven will automatically hold at the preheated temperature for 15 minutes.

After this time has elapsed an audible signal will sound and the oven will turn off. All indicators will go out. Whenever the door is opened or the STOP/CLEAR pad is touched during the 15-minute period, the program is cancelled and the display will return to the time of day.

TO COOK BY CONVECTION

Your Microwave-Convection Oven can be programmed for ten different convection cooking temperatures for up to 99 minutes, 99 seconds.

- Suppose you want to cook at 350°F for 12 minutes.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	<div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">2</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; text-align: center; font-family: monospace; font-size: 1.2em;">12 00</div>
2.	Touch CONVEC pad.	<div style="border: 1px solid black; padding: 5px; width: 60px; text-align: center;">CONVEC</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; display: flex; align-items: center; justify-content: space-between;"> F </div> <p style="font-size: 0.8em; margin-top: 5px;">The Convection Fan Symbol and CONV will appear on display.</p>
3.	Enter desired temperature.	<div style="border: 1px solid black; padding: 5px; width: 60px; text-align: center;">350°F</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; display: flex; align-items: center; justify-content: space-between;"> 350F </div> <p style="font-size: 0.8em; margin-top: 5px;">The Convection Fan Symbol and CONV will remain on the display.</p>
4.	Touch START pad.	<div style="border: 1px solid black; padding: 5px; width: 60px; text-align: center;">START</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; display: flex; align-items: center; justify-content: space-between;"> 12.00 COOK </div> <p style="font-size: 0.8em; margin-top: 5px;">The Convection Fan Symbol will rotate.</p>

The cooking time will count down to zero. When timer reaches zero all indicators will go out and an audible signal will sound. The time of day will appear on the display. The cooling fan will remain on until the oven cavity has cooled.






TO CHECK PROGRAMMED COOKING TEMPERATURE



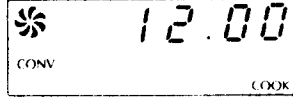
If you are cooking and wish to check the temperature you have programmed, simply touch the CONVEC pad. The programmed temperature will be displayed as long as CONVEC pad is touched.

TO PREHEAT AND COOK BY CONVECTION AT THE SAME TEMPERATURE

Your Microwave-Convection Oven can be programmed to combine preheating and convection cooking or preheating and automatic mix cooking operations. You can preheat at the same temperature as the MIX temperature or change it to a higher or lower temperature.

- Suppose you want to preheat the oven to 425°F then cook for 12 minutes at 425°F.

Step	Procedure	Pad Order	Display
1.	Touch CONVEC pad.	CONVEC	 F
2.	Touch desired preheat temperature pad.	425°F	 425F
3.	Enter desired cooking time.	1 2 0 0	12 00
4.	Touch CONVEC pad again.	CONVEC	 425F
5.	Touch START pad.	START	<div style="text-align: center;"> LO F</div> <p>The Convection Fan Symbol will flash on and off. LO F will appear on display if the oven temperature is lower than 100°F.</p> <div style="text-align: center;"> 425F</div> <p>The oven will automatically hold at the desired temperature for 15 minutes.</p>
	When the oven reaches the programmed temperature, the Convection Fan Symbol will stop flashing and begin rotating and an audible signal will sound 4 times.		

6.	Open door.		
7.	Place food in oven. Close door. Touch START pad.		 <p data-bbox="1034 453 1367 478">Convection Fan Symbol will rotate.</p>

The cooking time will count down to zero. When timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display. The cooling fan will remain on until the oven cavity has cooled.

TO PREHEAT AND COOK AT A DIFFERENT CONVECTION TEMPERATURE

Follow Steps 1 through 4 on page 35, then touch the desired cooking temperature pad. The cooking temperature will appear on the display. Continue with Steps 5-7.

CONVECTION COOKING USING TEMPERATURE PROBE

The Temperature Probe can also be used during convection cooking to cook food to an internal temperature of 90°F to 200°F.

- Suppose you want to cook a roast at 300°F (convection temperature) until it reaches 150°F (food temperature).

Step	Procedure	Pad Order	Display
1.	Place probe in cup of water or in food. Insert probe plug into the receptacle in the top center of the oven cavity. Touch number pads for desired food temperature.	<div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">5</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">1 50</div>
2.	Touch TEMP pad.	<div style="border: 1px solid black; padding: 2px; width: 40px; margin: 0 auto;">TEMP</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">150F <small>TEMP</small></div>
3.	Touch CONVEC pad.	<div style="border: 1px solid black; padding: 2px; width: 60px; margin: 0 auto;">CONVEC</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> F <small>CONV TEMP</small> </div>
4.	Touch convection temperature pad for desired oven temperature. Example: To cook at 300°F, touch:	<div style="border: 1px solid black; padding: 2px; width: 40px; margin: 0 auto;">300°F</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> 300F <small>CONV TEMP</small> </div>
5.	Touch START pad. Unplug temperature probe from receptacle then remove food and probe together.	<div style="border: 1px solid black; padding: 2px; width: 60px; margin: 0 auto;">START</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> LO F <small>CONV TEMP COOK</small> </div> <p>COOK will light and LO F will appear if food temperature is below 89°F. Once food temperature reaches 90°F, the actual temperature will show until 150°F is reached. An audible signal will sound. Oven will turn off and time of day will appear.</p>

BROIL

Preheating is automatic when the BROIL setting is used. Only actual cooking time is entered; the oven signals when it is preheated to 450°F.

- Suppose you want to broil a steak for 14 minutes.

Step	Procedure	Pad Order	Display
1.	Enter maximum broiling time.	<div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">4</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; width: 20px; margin: 2px;">0</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;">14 00</div>
2.	Touch BROIL pad.	<div style="border: 1px solid black; padding: 2px; width: 60px; margin: 0 auto;">BROIL</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> 450F <small>CONV</small> </div>
3.	Touch START pad. When oven temperature reaches 450°F, the Convection Fan Symbol will stop flashing and begin rotating. An audible signal will sound 4 times.*	<div style="border: 1px solid black; padding: 2px; width: 60px; margin: 0 auto;">START</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> L0 F <small>CONV</small> <small>COOK</small> </div> <p style="font-size: small; text-align: center;">The Convection Fan Symbol will flash on and off.</p> <div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> 450F <small>CONV</small> <small>COOK</small> </div>
4.	Open the door and place food in oven.		<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> 14.00 <small>CONV</small> </div> <p style="font-size: small; text-align: center;">Cooking time will appear on display.</p>
5.	Close oven door and touch START pad.	<div style="border: 1px solid black; padding: 2px; width: 60px; margin: 0 auto;">START</div>	<div style="border: 1px solid black; padding: 5px; width: 100px; margin: 0 auto;"> 14.00 <small>CONV</small> <small>COOK</small> </div>

The cooking time will count down to zero. When it reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display. The cooling fan will remain on until the oven has cooled.

*Oven will maintain 450°F for 15 minutes after signal sounds and Convection Fan Symbol begins to rotate. If the oven door is not opened (food placed in the oven) within 15 minutes, the oven will automatically turn off.

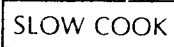
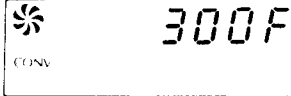
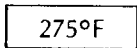
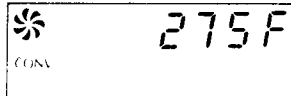

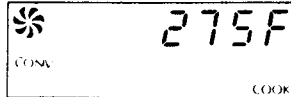
Although timer is set for the maximum broiling time as directed in Step 1, check food at minimum time recommended in the chart.

This will eliminate the need to completely reprogram the oven if additional cooking time is needed. Simply close the oven door and touch START to continue.

SLOW COOK

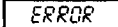
The SLOW COOK setting is preset for 300°F for 4 hours. It is designed for foods which cook longer than 99 minutes, 99 seconds at 300°F or less. Foods such as baked beans or marinated chuck steak are best cooked slowly at low temperatures. The SLOW COOK feature expands the length of cooking time to a maximum of 4 hours at 300°F or lower. It adds to the overall versatility of your new Microwave-Convection Oven. When using this setting, no cooking time is entered; you will need to time food manually.

- Suppose you want to change oven temperature from 300°F to 275°F.

Step	Procedure	Pad Order	Display
1.	Touch SLOW COOK pad.		
2.	Enter desired oven temperature if you want to change from 300°F.		
3.	Touch START pad.		 The Convection Fan Symbol will begin to rotate.

After 4 hours an audible signal will sound. All indicators will go out. The time of day will appear on display.

If the oven door is opened or the STOP/CLEAR pad is touched during the SLOW COOK cycle, the program will be cancelled and the oven will turn off. If you need to check food, open the oven door and check or stir. After closing the door, touch SLOW COOK, lower temperature if needed, and START to reactivate the oven.

If a temperature setting above 300°F is entered,  and the incorrect temperature will appear on the display. The STOP/CLEAR pad must be touched before reprogramming the oven.

COMBINATION COOKING

Your Microwave-Convection Oven has two preprogrammed settings that make it easy to cook with both convection heat and microwaves automatically.

The LOW MIX/BAKE pad is preprogrammed for 350°F with 10% microwave power, while the HIGH MIX/ROAST pad is preprogrammed for 375°F with 30% microwave power. On both of these settings the convection heating system and the microwave system automatically, alternate to give you fast, even cooking. The convection temperature setting of either pad can be changed to accommodate a wide variety of foods. See your Cookbook for complete cooking information.

- Suppose you want to bake an Angel Food Cake for 20 minutes on LOW MIX/BAKE.

Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	<div style="text-align: center;"> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">2</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> </div>	<div style="border: 1px solid black; padding: 5px; text-align: center; font-family: monospace; font-size: 1.2em;">20 00</div>
2.	Touch LOW MIX/BAKE pad.	<div style="border: 1px solid black; padding: 2px; text-align: center; font-size: 0.8em;"> LOW MIX BAKE </div>	<div style="border: 1px solid black; padding: 5px; display: flex; align-items: center; justify-content: center;"> <div style="font-family: monospace; font-size: 1.2em;">350F</div> </div>
3.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; text-align: center; font-size: 0.8em;">START</div>	<div style="border: 1px solid black; padding: 5px; display: flex; align-items: center; justify-content: center;"> <div style="font-family: monospace; font-size: 1.2em;">20.00</div> <div style="margin-left: 20px; font-size: 0.6em;">COOK</div> </div> <p style="font-size: 0.8em; margin-top: 5px;">The Convection fan symbol will rotate.</p>

The cooking time will count down to zero. When timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display. The cooling fan will remain on until the oven cavity has cooled.

NOTE: To cook on HIGH MIX/ROAST setting, use the above procedure, touching HIGH MIX/ROAST pad in Step 2.

TO CHECK PROGRAMMED OVEN TEMPERATURE

If you are in the process of Automatic Mix Cooking and wish to check the oven temperature you have programmed, simply touch the CONVEC pad. The temperature you set will appear on display as long as the CONVEC pad is touched.

The oven will continue to count down to zero during this time.

TO CHANGE CONVECTION TEMPERATURE OF AUTOMATIC MIX SETTINGS

You may want to change the preprogrammed temperature of the LOW MIX/BAKE or HIGH MIX/ROAST settings. Check your Cookbook for ideas on when to change the temperature.

- Suppose you want to cook a roast for 60 minutes on HIGH MIX, 325°F.


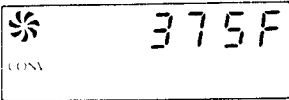
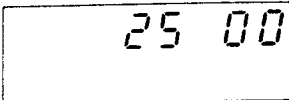
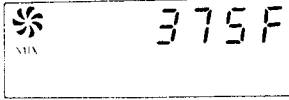
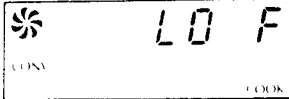

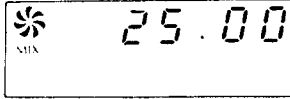
Step	Procedure	Pad Order	Display
1.	Enter desired cooking time.	<div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">6</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div> <div style="border: 1px solid black; width: 20px; height: 20px; margin: 2px; display: flex; align-items: center; justify-content: center;">0</div>	<div style="border: 1px solid black; width: 100px; height: 30px; display: flex; align-items: center; justify-content: center;"> 60 00 </div>
2.	Touch HIGH MIX/ROAST pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">HIGH MIX</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">ROAST</div>	<div style="border: 1px solid black; width: 100px; height: 30px; display: flex; align-items: center; justify-content: center;"> 375F </div>
3.	Touch 325°F pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">325°F</div>	<div style="border: 1px solid black; width: 100px; height: 30px; display: flex; align-items: center; justify-content: center;"> 325F </div>
4.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">START</div>	<div style="border: 1px solid black; width: 100px; height: 30px; display: flex; align-items: center; justify-content: center;"> 60.00 </div> <div style="text-align: right; margin-top: 5px;"> <small>COOK</small> </div> <p style="font-size: 10px; margin-top: 10px;">The Convection Fan Symbol will rotate.</p>


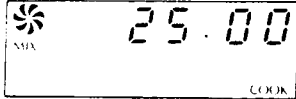
The cooking time will count down to zero. When timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display. The cooling fan will remain on until the oven cavity has cooled.

NOTE: To cook on LOW MIX/BAKE setting, use the above procedure, touching LOW MIX/BAKE pad in Step 2.

TO PREHEAT AND COOK WITH AUTOMATIC MIX SETTINGS

- Suppose you want to preheat the oven to 375°F then cook for 25 minutes on HIGH MIX/ROAST.

Step	Procedure	Pad Order	Display
1.	Touch CONVEC pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">CONVEC</div>	
2.	Touch desired preheat temperature pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">375°F</div>	
3.	Enter desired cooking time.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">2</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">5</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">0</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">0</div>	
4.	Touch HIGH MIX/ROAST pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">HIGH MIX ROAST</div>	
5.	Touch START pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">START</div>	<div style="text-align: center;">  <p>The Convection Fan Symbol will flash on and off.</p>  <p>The oven will automatically hold at the desired temperature for 15 minutes.</p> </div> <p>When the oven reaches the programmed temperature, the Convection Fan Symbol will stop flashing and begin rotating and an audible signal will sound 4 times.</p>
6.	Open door.		

7.	Place food in oven. Close door. Touch START pad.		 <p data-bbox="1078 352 1443 409">The Convection Fan Symbol will rotate.</p>
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The cooking time will count down to zero. When timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display. The cooling fan will remain on until the oven cavity has cooled.

NOTE: To preheat then cook on LOW MIX/BAKE setting, use the same procedure, touching 350°F pad in Step 2 and the LOW MIX/BAKE Pad in Step 4.

TO PREHEAT AND COOK AT A DIFFERENT AUTOMATIC MIX COOKING TEMPERATURE

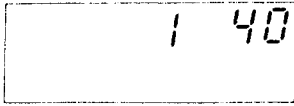
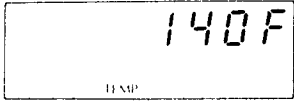
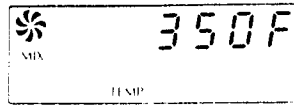
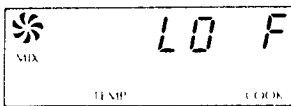
Follow Steps 1 through 4 on page 42, then touch the desired cooking temperature pad. The cooking temperature will appear on the display. Continue with Steps 5-7.

AUTOMATIC MIX USING TEMPERATURE PROBE

The temperature probe can also be used during combination cooking to cook food to an internal temperature of 90°F to 200°F without setting combination cooking time.

When the desired food temperature has been reached, the oven will turn off automatically.

- For example, to cook at LOW MIX/BAKE until food temperature reaches 140°F.

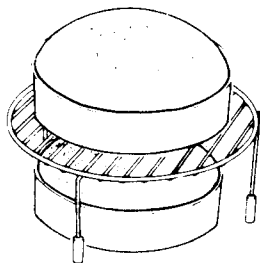
Step	Procedure	Pad Order	Display
1.	Place probe in cup of water or in food. Insert probe plug into the receptacle in the top center of the oven cavity. Touch number pads for desired food temperature.	<div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">1</div> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 2px;">4</div> <div style="border: 1px solid black; padding: 2px; display: inline-block;">0</div>	
2.	Touch TEMP pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">TEMP</div>	
3.	Touch LOW MIX/BAKE pad.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">LOW MIX BAKE</div>	
4.	Touch START pad. Unplug temperature probe from receptacle then remove food and probe together.	<div style="border: 1px solid black; padding: 2px; display: inline-block;">START</div>	 <p>The convection fan symbol will rotate. LO F will appear if food temperature is below 89°F. Once food temperature reaches 90°F, the actual temperature will show until 150°F is reached. An audible signal will sound. Oven will turn off and time of day will appear.</p>

CONVECTION COOKING GUIDELINES

This section of the Use and Care Guide is intended as a guide for the best cooking results using Convection heating alone and combination cooking. Please use it as a guide along with your Cookbook.

ACCESSORIES

The following accessories are designed especially for use in the Microwave-Convection Oven. The racks are for convection or combination cooking only; do not use for microwave cooking alone. Do not substitute similar types of racks for these specially designed ones.



Baking Rack—This rack is used for two-level cooking, such as layer cakes, muffins, cookies.



Broiling Rack — Used for roasting or broiling, such as steak or hamburgers.

CONVECTION HEATING

Some foods are best when cooked using convection heat alone. These are foods which often have a cooking time of 15 minutes or less and usually need quick crisping and browning.

These include:

- Appetizers—frozen, pastry-type, or other
- Biscuits and rolls—dairy case, brown n'serve, your recipe
- Brownies—mix, your recipe
- Cookies—mix, slice n'bake, frozen, your recipe
- Cream puffs, puff pastry, turnovers, etc.
- Fish sticks—frozen, breaded
- Muffins—mix, your recipe
- Pie crust—frozen, mix, your recipe
- Pizza—fresh, frozen, your recipe
- Soufflés

Basic Convection Heating Procedure:

1. Consult recipe or package directions for temperature and time.
2. Preheat oven if required by package directions or recipe.
3. Food may be cooked directly on turntable if appropriate, or on two levels using baking rack and appropriate baking vessel. Example: Cookies may be cooked directly on turntable. Muffins may be cooked on 2 levels using the baking rack and two 6-muffin baking pans.
4. Check for doneness at the end of cooking time.

Helpful Hints:

1. Do not cover turntable or baking rack with aluminum foil. It interferes with the flow of air that cooks food.
2. If food is not done when checked after cooking time, let stand in oven one or two minutes to complete cooking.
3. Round pizza pans are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.

Recommended Cooking Utensils:

Metal turntable
Baking rack
Metal baking pans
Oven-proof paperboard containers
Aluminum foil containers
Heat resistant glass
Corning Ware®

CONVECTION BROILING

Your Microwave-Convection Oven will broil meats, fresh or frozen to perfection! As in conventional cooking, broiling time will vary with thickness as well as weight. For best results use the directions that follow:

Basic Convection Broiling Procedure:

1. Preheat oven 15 minutes to 450°F or use automatic broil setting.
2. Prepare and season meat on both sides, as desired.
3. Place meat on broiling rack or turntable.
4. Consult broiling chart in your Microwave Cookbook; program correct cooking time.
5. Turning meat over is not necessary.
6. Test for doneness; slit center of meat, check for desired color; red-rare, pink-medium, gray-well done.

Helpful Hints:

1. Do not cover broiling rack with aluminum foil. It interferes with the flow of air that cooks food.
2. For faster clean-up spray rack and turntable with non-stick vegetable spray.
3. To eliminate excess fat in broiling, use broiling rack.
4. Broiling may be done ahead of time, then individual portions sliced and reheated with microwave power (MEDIUM setting) as needed.
5. Hot dogs cooked on the broiling rack may be turned over to give an even, grilled appearance.

Recommended Broiling Utensils:

Use only the metal turntable and the broiling rack and baking rack that are included with the oven.

COMBINATION COOKING

With the exception of those foods that cook best by convection heating alone, most foods are well suited to combination cooking.

The marriage of these two cooking methods produces juicy roasts, moist and tender cakes and fine textured bread, all with just the right amount of browning and crispness.

COMBINATION ROASTING

Combination roasting in the Microwave-Convection Oven is a simple task when you follow the instructions given below. The results are juicy, crisp browned meats done to your liking.

Basic Roasting Procedure:

1. Place meat directly on turntable or on the broiling rack, or in a shallow roasting pan on the turntable as you prefer.
2. Season, as desired.
3. Consult chart in your Cookbook for roasting temperature and time.
4. Program oven for appropriate cooking time and mix setting, change temperature if recipe requires, or use SMART TEMP settings.
5. Check for desired doneness using a temperature probe or meat thermometer. If desired, a dual safe microwave/convection thermometer may be inserted in the meat at the beginning of cooking time.*
6. Let meat stand tented with foil 5-10 minutes before slicing.
 - * A dual safe thermometer is specially designed to withstand high temperature and can safely be used with heat and microwaves. Do not use conventional meat thermometers for combination cooking and do not use microwave-only thermometers for combination cooking.

Helpful Hints:

1. If roasting frozen meat, insert dual safe meat thermometer halfway through cooking time.
2. Thin sections of meat and wingtips and legs of birds that may overcook can be shielded with small pieces of aluminum foil.
3. Less tender cuts of beef can be roasted and tenderized using oven cooking bags.
4. For true roasting, and fewer calories, use broiling rack to hold meat out of its juices.
5. If gravy is desired, roast in glass utility dish, remove meat to carving board, then microwave gravy.

Recommended Roasting Utensils:

Metal turntable
Broiling rack
Shallow metal roasting pans
Aluminum foil containers
Heat resistant glass
Corning Ware®

COMBINATION BAKING

Baking with the Microwave-Convection Oven is fast and simple. Convection heat gives baked goods their structure and, of course, their browned appearance, and microwaves shorten the cooking time.

Basic Combination Baking Procedure:

1. Consult Combination Baking techniques in your Cookbook for baking temperature.
2. Preheat oven if recipe directs. Preheating is recommended for most baked goods for more delicate browning.
3. Program oven for appropriate cooking time and mix setting, change temperature if recipe requires.
4. Check for doneness after time has elapsed. If not completely done, let stand in oven a few minutes to complete cooking.

Recommended Baking Utensils:

Metal turntable
Baking rack
Broiling rack
Metal baking pans

Aluminum foil containers
Heat resistant glass
Corning Ware®
Oven-proof paperboard containers

NOTE:

During combination baking some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.

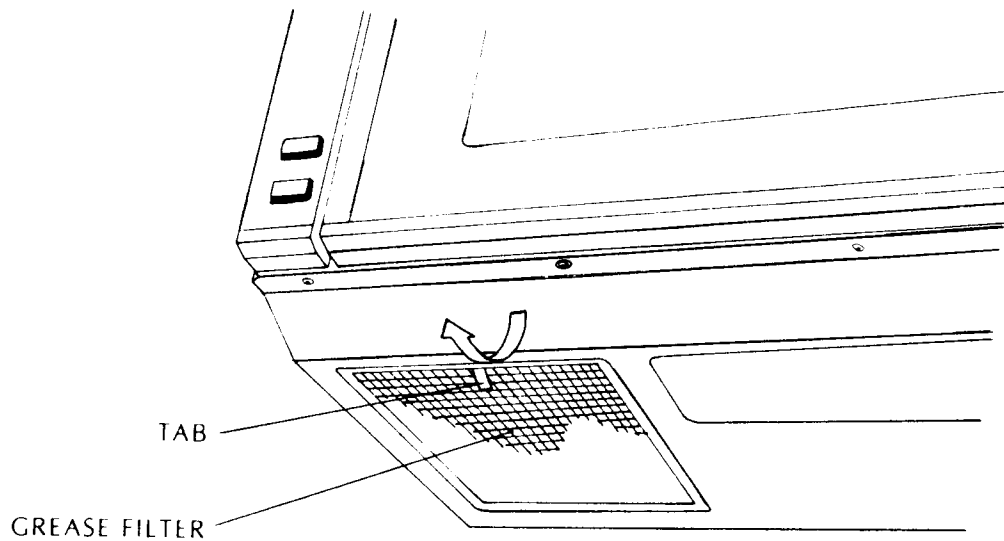
If arcing occurs when using a fluted tube pan, place a heat resistant dish (Pyrex® pie plate, glass pizza dish or dinner plate) between the pan and the turntable. If arcing occurs with other metal baking utensils, discontinue their use for combination cooking.

CARE AND CLEANING

Grease Filters:

Filters should be cleaned at least once a month. Never operate your hood without the filters in place.

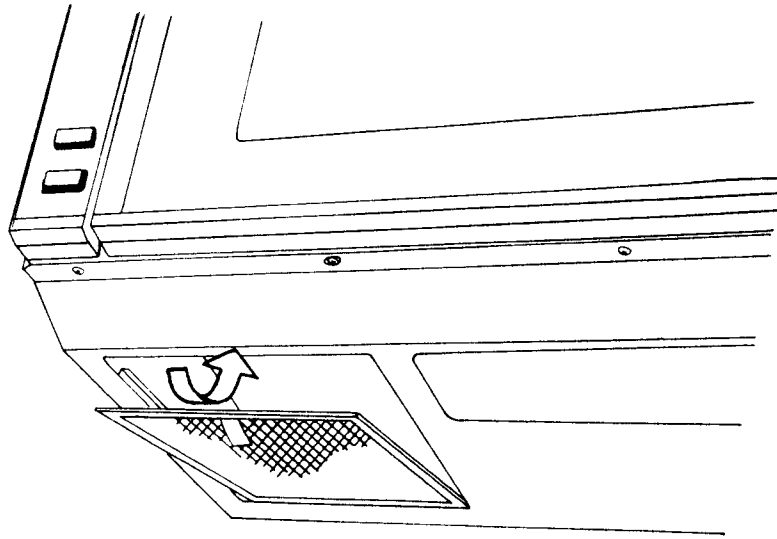
1. Pull back on the tab, down slightly, and then out toward front.



2. Soak the filters in a sink or dish pan filled with hot water and detergent.

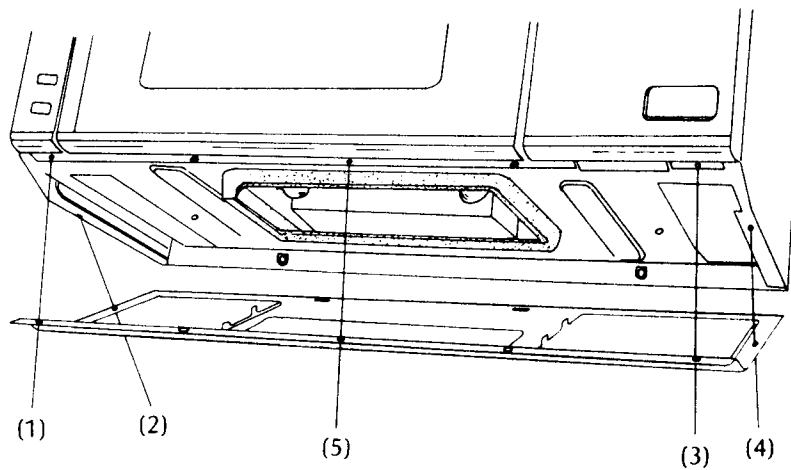
DO NOT use ammonia or other alkali. They will react with the filter and darken it.

3. Agitate and scrub filters with a brush to remove embedded dirt.
4. Rinse thoroughly and shake dry.
5. Replace by fitting the filter into the back of the opening. Pull back and up into place.



Hood Lamps:

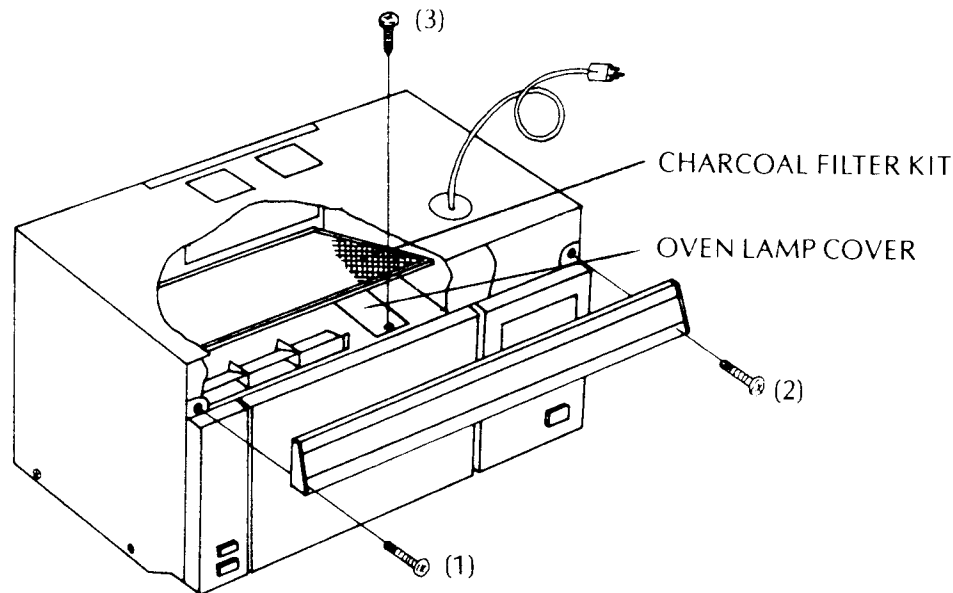
1. To replace hood lamps, first disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove screws (1,2,3,4). Remove (5). Hold cover in place as you remove screws; when the last screws are removed, it will drop down.
3. Replace only with KitchenAid part no. 307919 or 40S11N or equivalent available in most hardware stores and lighting centers. DO NOT USE A BULB LARGER THAN 40 WATTS.



4. Slide cover back into place and replace all screws.
The glass covering the hood lamps may become hot. Do not touch the glass while hood lamps are in use. Do not use hood lamp for long term use.

Charcoal Filter Kit:

Charcoal Filter Kit (307931) is used for non-vented, recirculated installation. The filter should be changed every 6 to 12 months, depending on use. Follow instructions included with kit. See your parts dealer.



Oven Lamp:

To replace oven lamp:

1. Disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove and save two Phillips head screws (1), (2).
3. Pull the louver firmly away from the unit.
4. Remove and save one Phillips head screw from oven lamp cover (3).
5. Replace only with KitchenAid part no. 307920 or 25T8N or equivalent available in most hardware stores and lighting centers. DO NOT USE A BULB LARGER THAN 30 WATTS.
6. Replace cover and louver. Secure with screws.

Hood:

Precautions for proper use:

1. Fan will automatically start when heat rises from surface units. (See Automatic Fan section below.)
2. DO NOT leave range unattended while using high temperatures. Automatic fan may start and produce excessive air to the surface units. This may cause spattering or boilover.
3. Avoid burning food.
4. Keep grease filters clean. (See page 49).

Automatic Fan:

Fan will automatically start when heat rises from surface units on the oven. This protects the microwave oven from excessive temperature rise. Fan will stay on until heat decreases.

Fan starts automatically at low speed. You can select either HIGH or LOW speeds. Fan cannot be manually turned off at this time.

Exterior:

The outside surface is vinyl laminated metal and plastics. Clean the outside with mild soap and warm water; rinse and dry with a soft cloth. Do not use any type of household cleaner, chemical cleaner, such as ammonia, or abrasive cleaner.

Touch Control Panel:

Care should be taken in cleaning the Touch Control Panel. If the control panel becomes soiled, open the oven door before cleaning. This will inactivate the control panel. Wipe the panel with a cloth dampened slightly with mild soap and warm water only. Dry with a soft cloth. Do not scrub or use any type of chemical cleaners. Avoid the use of excess liquid.

Interior Walls:

The oven walls and floor are stainless steel. For easy cleaning, wipe any spatters or spills with a soft, damp cloth or sponge after each use, or clean with mild detergent and water.

For heavier soil, use a mild cleaner such as Soft Scrub® or Bon Ami®, following manufacturer's instructions, or use a paste of baking soda and water. If soil remains, use a brush-on commercial oven cleaner following manufacturer's directions. Plastic or nylon scouring sponges or pads recommended for use on Teflon* and Silverstone* can be used on the oven walls or turntable. Be sure to rinse cavity with a damp cloth or sponge after cleaning to completely remove all cleanser residue. Dry with a soft cloth.

Do not use strong chemical cleaners or harsh abrasives.

*Du Pont registered trademark.

Turntable:

The turntable can be removed for easy cleaning. Wash the turntable in mild, sudsy water. For stubborn stains, use a mild cleanser and scouring sponge as described above, or a brush-on commercial oven cleaner while cleaning the stainless steel walls. Remove the turntable before applying oven cleaner; continue following manufacturer's instructions. The turntable is dishwasher-safe. The turntable motor shaft is sealed, but excess water or spills should not be allowed to stand in this area.

Door:

Wipe the window on both sides with a cloth dampened with mild soap and warm water to remove any spills or spatters. Metal and plastic parts will be easier to maintain if wiped frequently with a damp cloth.

IF YOU NEED SERVICE OR ASSISTANCE

1. If your oven should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

- When the door is opened, does the oven lamp light? Yes _____ No _____
- Place one cup of water in a glass measuring cup in the oven and close the door securely. Oven light should go off if door is closed properly. Program the oven for three minutes on HIGH. Touch these pads:

3 0 0

START

- Does the oven lamp light? Yes _____ No _____
- Does the cooling fan work? Yes _____ No _____
(Put your hand over the top ventilation openings above left side of Touch Control Panel.)
- Does the turntable rotate? Yes _____ No _____
- Is the water hot? Yes _____ No _____
- Remove the glass measuring cup from the oven. Close door securely. Touch these pads:

5 0 0

CONVEC

450°F

- Touch the START pad.
 - Does the oven lamp light? Yes _____ No _____
 - Does the fan work? Yes _____ No _____
(Put your hand over the top ventilation openings.)
 - Does the turntable rotate? Yes _____ No _____
 - Do the COOK and CONV indicator lights go on and does the Convection Fan Symbol rotate? Yes _____ No _____
 - At the end of 5 minutes did the CONV indicator and Convection Fan Symbol go out? Yes _____ No _____
 - Is the inside of the oven hot? Yes _____ No _____
2. If you answered "NO" to any of the above questions, check to see if a fuse has blown or a circuit breaker is open. If fuse or circuit breaker is functioning, call your dealer or repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the oven or an authorized KitchenAid Servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid Servicer, call KitchenAid Consumer Affairs, TOLL FREE: 800-422-1230.
- A Consumer Affairs representative can recommend a qualified Service company in your area.

If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and a complete description of the problem. Write to:

KitchenAid Consumer Affairs
KitchenAid, Inc.

4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicer or KitchenAid, Inc., have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.

KITCHENAID®

ELECTRIC BUILT-IN MICROWAVE/HOOD AND MICROWAVE-CONVECTION/HOOD WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION.	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet	A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION.	Replacement magnetron tube on microwave oven, if found to be defective in materials or workmanship.	B. Repairs when oven is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranty. E. Replacement parts or repair costs for units operated outside the United States. F. Pick up and delivery. This product is designed to be repaired in the home.

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific rights and you may also have other rights which vary from state to state.

KITCHENAID, INC.
St. Joseph, Michigan USA 49085