



BUILT-IN MICROWAVE OVEN

Use & Care Guide

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

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MICROWAVE OVEN SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

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

⚠ DANGER

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

⚠ WARNING

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

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

- Read all instructions before using the microwave oven.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found in this section and in the provided Installation Instructions.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – are able to explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- The microwave oven should be serviced only by qualified service personnel. Call an authorized service company for examination, repair, or adjustment.
- See door surface cleaning instructions in the “Microwave Oven Care” section.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend the microwave oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
 - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
To reduce the risk of injury to persons:
 - Do not overheat the liquid.
 - Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not use paper products when appliance is operated in the “PAN BROWN” mode (on models with this feature).
- Do not store any materials, other than manufacturer’s recommended accessories, in this oven when not in use.
- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.
- Do not deep fry in microwave oven. Microwavable utensils are not suitable, and it is difficult to maintain appropriate deep frying temperatures.
- Do not cover or block any openings on the microwave oven.
- Do not store this microwave oven outdoors. Do not use the microwave oven near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- Do not mount over a sink.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the 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.

Electrical Requirements

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

Observe all governing codes and ordinances. A 120 Volt, 60 Hz, AC only, 15- or 20-amp fused electrical supply (or circuit breaker) is required. (A time-delay fuse or circuit breaker is recommended.) It is recommended that a separate circuit serving only this appliance be provided.

GROUNDING INSTRUCTIONS

■ **For all cord connected appliances:**

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

WARNING: Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

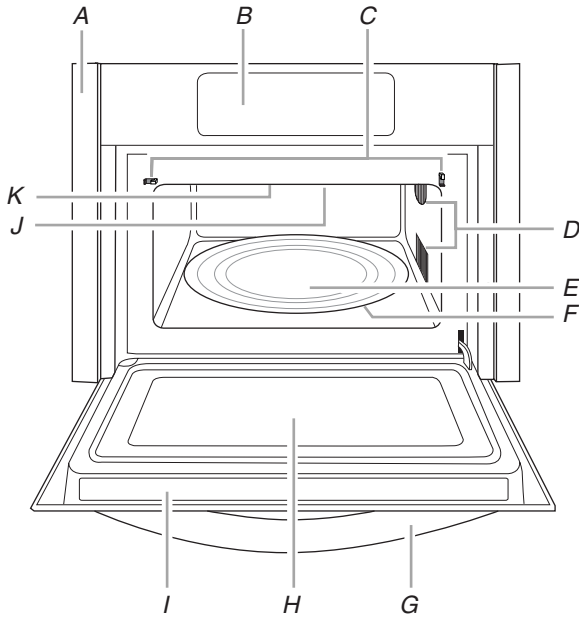
Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the microwave oven.

SAVE THESE INSTRUCTIONS

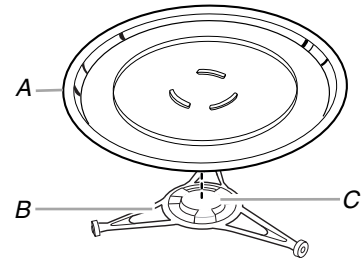
This device complies with Part 18 of the FCC Rules.

PARTS AND FEATURES

This manual may cover several different models. The model you have purchased may have some or all of the features shown here. The appearance of your particular model may differ slightly from the illustrations in this manual.



Turntable



- A. Turntable
- B. Support
- C. Hub (attached to support)

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

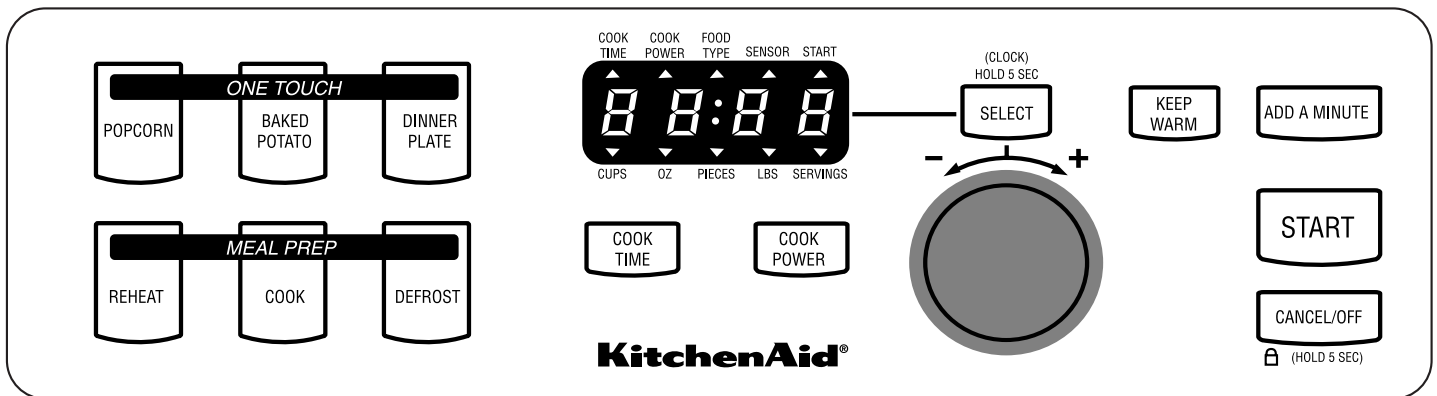
To Install:

1. Place the support on the oven cavity bottom.
2. Place the turntable on the support.

Fit the raised, curved lines in the center of the turntable bottom between the three spokes of the hub. The rollers on the support should fit inside the turntable bottom ridge.

- A. Frame
- B. Control Panel
- C. Door safety lock system
- D. Dual microwave emissions
- E. Glass turntable
- F. Turntable support, rollers and hub
- G. Door handle
- H. Metal shielded window
- I. Cooking guide label
- J. Microwave oven light (inaccessible -- in ceiling)
- K. Microwave inlet cover

MICROWAVE OVEN CONTROL



Display

When power is first supplied to the microwave oven, a “:” will blink on the display. Touch CANCEL-OFF to stop the blinking. If the “:” blinks on the display at any other time, a power failure has occurred. Touch CANCEL-OFF and reset the clock if needed.

If “RETRY” blinks on the display for 1 second, an invalid value has been entered. Retry your entry.

When the microwave oven is in use, the display shows cooking power, quantities, weights and/or prompts. When the microwave oven is not in use, the display shows the time of day or Timer countdown.

Number Codes

The microwave oven is preset with shortcut number codes. A number code includes one or more of the following: cooking power, cook time and food quantity or weight. See the charts in the “Cooking” and/or “Reheating” sections for additional information.

Start

The START pad begins any function. If nonsensor cooking is interrupted, touching START will resume the preset cycle.

Add a Minute

Cook time may be added in 1-minute increments, up to 99 minutes, by touching ADD A MINUTE.

Touching ADD A MINUTE during a cook cycle will add 1 minute of cook time at the current cook power.

Touching ADD A MINUTE when the microwave oven is not in use, or after a cook cycle has ended, will start the microwave oven for 1 minute of cook time at 100% cook power.

Cancel/Off

The CANCEL/OFF pad clears any incorrect command and cancels most functions except for the Control Lock and Demo Mode. It will not erase the time of day.

The oven will also turn off when the door is opened. Close the door and press START to resume the cycle. A sensor cooking cycle may not be resumed if interrupted by opening the door.

Clock

This is a 12-hour clock, and does not show a.m. or p.m.

To Set:

1. Press SELECT dial for 5 seconds.
- 2.

The Clock display may be turned off. While off, the Clock continues to keep the correct time.

To Turn Clock On/Off: Press SELECT dial for 5 seconds. Turn dial to “Clock on/off.”

Options

The following options are available by pressing SELECT:

- Clock may be set or turned on or off.
- Weight units may be set to either oz or lbs.
- Amount units may be set to pcs, cups or servings.

To Use:

1. Press and hold SELECT.
 - 2.
 - 3.
 - 4.
-

Tones

Tones are audible signals, indicating the following:

One tone

- Valid entry (short tone)

Two tones

- Reminder, repeat each minute after the end-of-cycle tones
- Hidden feature has been entered or exited

Three tones

- Invalid entry

Four tones

- End of cycle

To Turn Off/On Valid Entry Tones: Touch and hold the number pad 1 for 5 seconds until 2 tones sound. Repeat to turn tones back on.

To Turn Off/On All Tones: Touch and hold the number pad 2 for 5 seconds until 2 tones sound. Repeat to turn tones back on.

Demo Mode

The Demo Mode is ideal for learning how to use the microwave oven. When set, functions can be entered without actually turning on the magnetron. The microwave oven light will come on, the fan will run and, if on, the turntable will rotate.

To Turn On/Off:

Control Lock

The Control Lock shuts down the control panel pads to prevent unintended use of the microwave oven.

When the control panel is locked, none of the controls will function.

To Lock/Unlock Control: Before locking, make sure the microwave oven is off. Touch and hold CANCEL/OFF for 5 seconds until 1 tone sounds and “LOCKED” appears on the display. Repeat to unlock and clear the display.

MICROWAVE OVEN USE

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

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

Food Characteristics

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

Amount of Food

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

Size and Shape

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

Starting Temperature

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

Composition and Density

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

Cooking Guidelines

Covering

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

Stirring and Turning

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

Arranging

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

Piercing

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

Shielding

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

Standing Time

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

Cookware and Dinnerware

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

MATERIAL	RECOMMENDATIONS
Aluminum Foil, Metal	See “Aluminum Foil and Metal” section.
Browning Dish	Bottom must be at least 3/16" (5 mm) above the turntable. Follow manufacturer's recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer's recommendations.
Melamine	Follow manufacturer's recommendations.
Paper Towels, Dinnerware, Napkins	Use nonrecycled and those approved by the manufacturer for microwave oven use.

MATERIAL	RECOMMENDATIONS
Plastic Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Styrofoam*	Do not use in oven.
Straw, Wicker, Wooden Containers	Do not use in oven.
Wax Paper	Acceptable for use.

To Test Cookware or Dinnerware for Microwave Use:

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

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

Aluminum Foil and Metal

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

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

OK for Use

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

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

Do Not Use

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

Cooking Power

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

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

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

Cooking

To Use:

1. Touch COOK TIME.
- 2.
- 3.

4. Touch START.

The display will count down the cook time.

When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound, followed by reminder tones.

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

The cook time and cooking power can be changed at any time after touching START by repeating the above steps.

Preset Cooking

Times and cooking power have been preset for certain microwavable foods. Use the following chart as a guide.

FOOD	No.	QUANTITY/INSTRUCTION
Canned Vegetables	1	1-4 cups (250 mL-1 L)/ Place in microwavable container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.
Cereal	2	1-4 servings/ Follow package directions. Use microwavable bowls with high sides.
Boneless Chicken	3	1-4 boneless breasts, 4-6 oz (113-170 g) each/ Place in microwavable dish. Add 2 tbs (30 mL) water and cover with plastic wrap. Remove from microwave oven after cooking, and let stand for 3 minutes.
Fresh Vegetables	4	1-4 cups (250 mL-1 L)/ Place in microwavable container. Add 2-4 tbs (30-60 mL) water. Cover with plastic and vent. Stir and let stand 2-3 minutes after cooking.
Frozen Entrée	5	10-20 oz (283-567 g)/ Remove from package. Loosen cover on three sides. If not in microwavable container, place on plate, cover with plastic wrap and vent.
Frozen Vegetables	6	1-4 cups (250 mL-1 L)/ Remove from package. Place in microwavable container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.

FOOD	No.	QUANTITY/INSTRUCTION
Rice	7	0.5-2 cups (125-500 mL)/ Use dish with loose-fitting lid. Let stand 5 minutes after cooking.

To Use Preset Cooking:

1. Touch COOK.
- 2.

- 3.

4. Touch START.

The display will count down the cook time.

When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound, followed by reminder tones.

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

Reheating

Times and cooking power have been preset for reheating specific food types. Use the following chart as a guide.

FOOD	No.	QUANTITY/INSTRUCTIONS
Baked Goods	1	1-6 pieces, 2 oz (57 g) each/ Place on paper towel.
Beverage	2	1 or 2 cups, 8 oz (250 mL) each/ Do not cover. The diameter of the cup's opening will affect how the liquid heats. Beverages in cups with smaller openings may heat faster.
Casserole	3	1-4 cups (250 mL-1 L)/ Place in microwavable container and cover with plastic wrap.
Pizza	4	1-3 pieces, 4 oz (113 g) each/ Place on paper towel.
Sauce	5	1-4 cups (250 mL-1 L)/ Place in microwavable container, cover with plastic wrap and vent.
Soup	6	1-4 cups (250 mL-1 L)/ Place in microwavable container, cover with plastic wrap and vent.

To Use Auto Reheat:

1. Touch REHEAT.
- 2.
- 3.

4. Touch START.

The display will count down the reheat time.

When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound, followed by reminder tones.

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

Defrosting

The automatic Defrost control can be used or the microwave oven can be manually set to defrost.

- Food should be 0°F (-18°C) or colder at defrosting for optimal results.
- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of cycle for more even defrosting.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See "Aluminum Foil and Metal" first.

The automatic Defrost control has 4 categories: Meat, Poultry, Fish and Bread. It should not be used for food left outside the freezer more than 20 minutes and frozen ready-made food. Use the following chart as a guide.

MEAT

<i>Beef:</i> ground, steaks, roast, stew	The narrow or fatty areas of irregular shaped cuts should be shielded with foil before defrosting.
<i>Lamb:</i> stew and chops	
<i>Pork:</i> chops, ribs, roasts, sausage	Do not defrost less than 1/4 lb (113 g) or two 4 oz (113 g) patties. Place all meats in microwavable baking dish.

POULTRY

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

FISH

<i>Fillets, Steaks, Whole Shellfish</i>	Place in microwavable baking dish.
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BREAD

<i>Dinner rolls, muffins, buns, slices of bread, loaf of bread</i>	Place on paper towel or napkin.
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To use the Defrost control:

1. Touch DEFROST.
Touch DEFROST repeatedly to scroll through foods.
- 2.

3. Touch START.

The display will count down the defrost time.

When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound, followed by reminder tones.

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

To Defrost manually:

1. Touch COOK TIME.

2.

3. Touch COOK POWER.

4.

5. Touch START.

The display will count down the defrost time.

When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound, followed by reminder tones.

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

One Touch Sensor Cooking

A sensor in the microwave oven detects humidity released from the food and automatically sets a cooking time based on the selected pad.

Use the following chart as a guide for the ONE TOUCH pads.

FOOD	SERVING SIZE	INSTRUCTIONS
Popcorn*	3.5 oz (100 g) 3 oz (85 g) 1.5 oz (43 g)	Pop only one package at a time.
Baked Potato	1-4 medium, 10-13 oz (283-369 g) each, similar in size	Pierce each one several times with a fork. Place on turntable around edges, at least 1" (2.5 cm) apart. At the end of cooking, let stand 5 minutes.
Dinner Plate	1 serving (1 plate), 8-16 oz (227-454 g)	Place food on plate, cover with plastic wrap and vent.

*Do not use regular paper bags or glassware. Listen for popping to slow to 1 pop every 1 or 2 seconds, then stop the cycle. Do not try to pop unpopped kernels. Use fresh bags of popcorn for optimal results. Cooking results may vary by brand and fat content. If using a microwave popcorn popper, follow manufacturer's instructions.

To Use One Touch Sensor Cooking:

Before using, make sure the microwave oven has been plugged in for at least 2½ minutes, the room temperature is not above 95°F (35°C) and the outside of the container and microwave oven cavity are dry.

1. Touch one of the ONE TOUCH pads.

The microwave oven will automatically turn on.

If more or less time is required (for BAKED POTATO and DINNER PLATE only), touch COOK POWER after the microwave oven starts to cook.

When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound, followed by reminder tones.

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

Keep Warm

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

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

To Use:

Put hot cooked food in the oven. Cover plates of food and foods that were cooked covered. Pastries, pies, turnovers, etc. should remain uncovered.

1. Touch KEEP WARM.

- 2.

3. Touch START.

The display will count down the warming time. "KEEP WARM" will also flash intermittently during the countdown.

When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound, followed by reminder tones.

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

To Set at end of cycle:

MICROWAVE COOK CHART

These times are approximate and may need to be adjusted to suit individual taste.

FOOD	COOK TIME (in min and sec)	COOK POWER
Meats, Poultry, Fish, Seafood		
Bacon (per slice)	0:45-1:15 per slice	100%
Ground Beef for Casseroles (1 lb [0.45 kg])	4:00-6:00	100%
Ground Beef Patties (2)	Side 1: 2:00, Side 2: 1:30-2:00	100%
Ground Beef Patties (4)	Side 1: 2:30, Side 2: 2:00-3:00	100%
Meat Loaf (1½ lbs [0.7 kg])	13:00-19:00	70%
Chicken Pieces Internal temperature should be 185°F (85°C) after standing.	6:00-9:00 per 1 lb (454 g)	100%
Turkey Breast Internal temperature should be 185°F (85°C) after standing.	5:00, then 8:00-12:00	100%, 70%
Fish Fillets (1 lb [0.45 kg])	5:00-6:00	100%
Scallops and Shrimp (1 lb [0.45 kg])	3:30-5:30	100%
Vegetables		
Beans, Green or Yellow (1 lb [0.45 kg])	6:00-12:00	100%
Broccoli (1 lb [0.45 kg])	6:00-10:00	100%
Carrots (1 lb [0.45 kg])	8:00-12:00	100%
Cauliflower (medium head)	6:00-9:00	100%
Corn on the Cob (2)	4:00-9:00	100%
Corn on the Cob (4)	6:00-16:00	100%
Potatoes, Baked (4 medium)	13:00-19:00	100%
Summer Squash (1 lb [0.45 kg])	3:00-8:00	100%
Other		
Applesauce (4 servings)	7:00-9:00	100%
Baked Apples (4)	4:00-6:00	100%
Chocolate (melt 1 square)	1:00-2:00	50%
Eggs, Scrambled (2)	1:15-1:45	100%
Eggs, Scrambled (4)	2:00-3:00	100%
Hot Cereals (1 serving)	1:30-5:00	100%
Hot Cereals (4 servings)	4:30-7:00	100%
Nachos (large plate)	1:30-2:30	50%
Water for Beverage (1 cup [250 mL])	2:30-4:00	100%
Water for Beverage (2 cups [500 mL])	4:30-6:00	100%

MICROWAVE REHEAT CHART

These times are approximate and may need to be adjusted to suit individual taste. If using Broil to reheat, do not cover food.

FOOD/STARTING TEMPERATURE	COOK TIME (in min and sec)	COOK POWER	PREPARATION
Meat (Chicken pieces, chops, hamburgers, meat loaf slices) 1 serving, refrigerated 2 servings, refrigerated	1:00-2:00 2:30-4:30	70% 70%	Cover loosely.
Meat Slices (Beef, ham, pork, turkey) 1 or more servings, room temp. 1 or more servings, refrigerated	0:45-1:00 per serving 1:00-3:00 per serving	50% 50%	Cover with gravy or wax paper. Check after 30 sec per serving.
Stirrable Casseroles and Main Dishes 1 serving, refrigerated 2 servings, refrigerated 4-6 servings, refrigerated	2:00-4:00 4:00-6:00 6:00-8:00	100% 100% 100%	Cover. Stir after half the time.
Non-stirrable Casseroles and Main Dishes 1 serving, refrigerated 2 servings, refrigerated 4-6 servings, refrigerated	5:00-8:00 9:00-13:00 13:00-16:00	50% 50% 50%	Cover with wax paper.
Soup, Cream 1 cup (250 mL), refrigerated 1 can (10 oz [284 mL]), room temp.	3:00-4:30 5:00-7:00	50% 50%	Cover. Stir after half the time.
Soup, Clear 1 cup (250 mL), refrigerated 1 can (10 oz [284 mL]), room temp.	2:30-3:30 4:00-5:30	100% 100%	Cover. Stir after half the time.
Pizza (Medium slice) 1 slice, room temp. 2 slices, room temp. 1 slice, refrigerated 2 slices, refrigerated	0:15-0:25 0:30-0:40 0:30-0:40 0:45-0:55	100% 100% 100% 100%	
Vegetables 1 serving, refrigerated 2 servings, refrigerated	0:45-1:30 1:30-2:30	100% 100%	Cover. Stir after half the time.
Baked Potato 1, refrigerated 2, refrigerated	1:00-2:00 2:00-3:00	50% 50%	Cut lengthwise, then several times crosswise. Cover with wax paper.
Breads (Dinner or breakfast roll) 1 roll, room temp. 2 rolls, room temp. 4 rolls, room temp.	0:08-0:12 0:11-0:15 0:18-0:22	50% 100% 100%	Wrap single piece in paper towel. Place several pieces on paper towel, then cover with another paper towel.
Pie Whole, refrigerated 1 slice, refrigerated	5:00-7:00 0:30	70% 100%	

MICROWAVE OVEN CARE

General Cleaning

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

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

OVEN CAVITY

Do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some recycled paper towels. Damage may occur.

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

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

Average soil

- Mild, nonabrasive soaps and detergents:

Rinse with clean water and dry with soft, lint-free cloth.

Heavy soil

- Mild, nonabrasive soaps and detergents:

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

Odors

- Lemon juice or vinegar:

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

Microwave Inlet Cover

The microwave inlet cover (see "Parts and Features") should be kept clean to avoid arcing and oven damage.

- Wipe with wet cloth.

OVEN DOOR AND EXTERIOR

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

- Mild, nonabrasive soaps and detergents:

Rinse with clean water and dry with soft, lint-free cloth.

- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad:

Apply glass cleaner to towel, not directly to surface.

Stainless Steel (on some models)

Do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner & Polish (not included):

See "Assistance or Service" section to order.

- Liquid detergent or all-purpose cleaner:

Rinse with clean water and dry with soft, lint-free cloth.

- Vinegar for hard water spots

TURNTABLE

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

- Mild cleanser and scouring pad
- Dishwasher

TROUBLESHOOTING

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

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**
Replace the fuse or reset the circuit.
- **Is the appliance wired properly?**
See Installation Instructions provided with your microwave oven.

Oven will not operate

- **Is the door completely closed?**
Firmly close door.
- **Is a spacer (on some models) attached to the inside of the door?**
Remove spacer, then firmly close door.
- **Is the electronic oven control set correctly?**
See "Microwave Oven Control" section.
- **On some models, is the Child Lock set?**
See "Child Lock" section.
- **Is the magnetron working properly?**
Try to heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See "Assistance or Service" section.

Oven makes humming noise

- This is normal and occurs when the power supply switches the magnetron on and off.

Oven door looks wavy

- This is normal and will not affect performance.

Turntable will not operate

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

Turntable alternates directions

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

Display shows messages

- **Is the display showing an "Oven Status" screen, with a letter/number code and instruction to inform KitchenAid?**
The oven has detected an internal problem. It has run a self-checking program and displayed the error. Call for service. See "Assistance or Service" section.

Display shows time countdown, but is not operating

- **Is the Timer in use?**
See "Timer" section.
- **On some models, is the Demo Mode in use?**
See "Demo Mode" section.

Tones are not sounding

- **Are tones turned off?**
See "Tones" section.

Steam is coming from the vent grille

- Some steam is normal.

Fan running slower than usual

- **Has the oven been stored in a cold area?**
The fan will run slower until the oven warms up to normal room temperature.

Cooking times seem too long

- **Is the cooking power set properly?**
See "Cooking Power" section.
- **Are large amounts of food being heated?**
Larger amounts of food need longer cooking times.
- **Is the incoming voltage less than specified in "Microwave Oven Safety?"**
Have a qualified electrician check the electrical system in the home.

Radio or TV interference

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

ASSISTANCE OR SERVICE

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

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

If you need replacement parts

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

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

In the U.S.A.

Call the KitchenAid Customer eXperience Center toll free:

1-800-422-1230.

Our consultants provide assistance with:

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

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

For further assistance

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

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

Please include a daytime phone number in your correspondence.

Replacement Parts

Turntable

Part No.

Turntable Support and Rollers

Part No.

Turntable Shaft

Part No.

KITCHENAID® BUILT-IN MICROWAVE OVEN WARRANTY

ONE-YEAR FULL WARRANTY

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

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON MAGNETRON TUBE, ELECTRIC OVEN ELEMENT AND SOLID STATE TOUCH CONTROL SYSTEM

In the second through fifth years from the date of purchase, when this appliance has been operated and maintained according to instructions attached to or furnished with this product, KitchenAid will pay for factory specified parts for the microwave magnetron tube, any electric oven element and the solid state touch control system to correct defects in materials or workmanship.

SECOND THROUGH TENTH YEAR LIMITED WARRANTY ON STAINLESS STEEL OVEN CAVITY/INNER DOOR

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

KitchenAid will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
2. Repairs when your appliance is used in other than normal, single-family household use.
3. Pickup and delivery. Your appliance is designed to be repaired in the home.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by KitchenAid.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Replacement parts or repair labor costs for units operated outside the United States.
7. Any labor costs during the limited warranty periods.

KITCHENAID SHALL NOT BE LIABLE 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 legal rights, and you may also have other rights which vary from state to state.

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

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the KitchenAid Customer eXperience Center, **1-800-422-1230** (toll-free), from anywhere in the U.S.A.

10/04

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

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name _____
Address _____
Phone number _____
Model number _____
Serial number _____
Purchase date _____