

Use and Care Manual

Microwave oven

Model:
XM159KYY



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Safety



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS



WARNING: If the information in this manual is not followed exactly, fire or shock may result causing property damage or personal injury.

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 appliance.

Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

This appliance must be grounded. Connect only to properly grounded outlet (See **GROUNDING INSTRUCTIONS**).

Install or locate this appliance only in accordance with the provided installation instructions.

Some products such as whole eggs with or without shell, narrow neck bottles and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven.

Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or non-food products in this appliance, they will damage the appliance and may result in radiation leaks. This type of oven is specifically designed to heat, or cook food. It is not designed for industrial or laboratory use.

As with any appliance, close supervision is necessary when used by children. (See **CHILD SAFETY**)

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.

This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.

Do not cover or block any vents or openings on the appliance.

Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

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.



Important Safety Instructions

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Either:

- When cleaning surfaces of the door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth

To reduce the risk of fire in the oven cavity:

- Do not overcook food. Carefully attend appliance 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 bag 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

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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.

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

Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

- door (bent)
- hinges and latches (broken or loosened)
- door seals and sealing surfaces
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel. Improper installation, service or maintenance can cause injury or property damage. Refer to this manual for guidance. Refer all servicing to a factory authorized service center.

Grounding Instructions

This appliance must be grounded. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This 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. See **INSTALLATION INSTRUCTIONS**.

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

Do not use an extension cord. If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate 60 Hertz circuit with the electrical rating as shown in specifications table. When the oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

Microwave operates on standard household current, 110-120 V.



Important Safety Instructions

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TV / Radio Interference

This appliance generates and uses ISM frequency energy. If not installed and used properly, in strict accordance with the manufacturer's instructions, it may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM equipment pursuant to Part 18 of FCC rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. Turn the appliance on and off if it causes interference. Try the following to correct the interference:

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

The manufacturer is not responsible for any radio or television interference caused by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference.

Intended Use

This appliance is intended for normal family household use only. It is not approved for outdoor, mobile vehicle, marine, or commercial use. See the warranty. If you have any questions, contact the manufacturer.

Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

Do not operate oven when room humidity is excessive.

This oven is suitable for use above both gas and electric cooking equipment 36" (914 mm) or less wide.

Child Safety

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons

Do not allow anyone to climb, stand, lean, sit or hang on any part of an appliance. This can damage the appliance, potentially causing severe injury.

Cleaning Safety

Clean exhaust filters frequently – Do not allow grease to accumulate on the hood or filters. Fire could result.

Use care when cleaning the exhaust filters. Corrosive cleaning agents, such as lye-based oven cleaners may damage the filter (Refer to the **CLEANING** section in this manual).

Clean turntable roller rest and oven floor frequently to prevent excessive noise.



Important Safety Instructions

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Cooking Safety



CAUTION: To avoid personal injury or property damage, observe the following:

Do not leave oven unattended while in use.

Do not store flammable materials next to or in the oven.

When flaming foods under the microwave, always turn the fan on.

Do not operate the oven while empty. This could damage the oven and result in a risk of fire.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not dry clothes, newspapers or other materials in the oven. Do not use newspapers or paper bags for cooking. Fire could result.

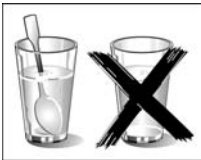
Do not use recycled paper products unless labeled safe for microwave use. They may contain impurities which may cause sparks and result in fires when used.

In Case of Fire

If materials inside the oven should ignite:

1. Keep door closed
2. Turn appliance off
3. Unplug the appliance or shut off at fuse or circuit breaker

Liquids



Liquids, such as water, coffee, or tea could be overheated. They can be heated beyond the boiling point without appearing to boil. For example, 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 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
- Use extreme care when inserting a spoon or other utensil into the container.
- 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

Eggs

Do not cook or reheat whole eggs, with or without shell. Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating sliced hard-boiled eggs and cooking **scrambled** eggs is safe.



Important Safety Instructions

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Popcorn

Use only popcorn in packages designed and labeled for microwave use, or pop it in a microwave oven corn popper. Follow popcorn manufacturers' directions and use a brand suitable for the wattage of your oven. Do not continue to heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended.



CAUTION: When using pre-packaged microwave popcorn, check package weight before using the popcorn pad. Set the oven for the weight of the popcorn package. If these instructions are not followed, popcorn may not pop adequately or may ignite and cause fire.

Foods with nonporous skins

Potatoes, tomatoes, apples, whole squash and sausages are examples of foods with nonporous skins. These types of foods must be pierced before cooking to prevent them from exploding.

Baby formula / Baby food

Do not heat baby bottles or food in microwave oven. The glass jar or the surface of food may appear warm while the interior can burn the infant's mouth and esophagus.

Deep fat frying

Do not deep fat fry in oven. Oil can be heated beyond ideal temperatures very quickly in a microwave oven. Temperatures can climb high enough for the cooking oils to reach their respective flash points and burst into flames. The heated oil may bubble and spatter causing possible damage to the oven and perhaps result in burns. Additionally, microwave-safe utensils may not be able to withstand the temperature of the hot oil, and could result in the utensil shattering, if it contains a slight imperfection, scratch or chip.

Home Canning / Drying foods / Small quantities of foods

Do not use microwave oven for home canning or heating of any closed jar. Pressure will build up and the jar may explode. In addition, the oven cannot maintain the food at the proper canning temperature. Improperly canned food may spoil and be dangerous to consume.

Small quantities of food or foods with low moisture content can dry out, burn or catch on fire.

Do not dry meats, herbs, fruits or vegetables in your oven.

Proper cooking depends on time set and weight of food. If you use a smaller portion than recommended and cook at the time for the recommended portion, fire could result.

Cooking Utensils

See also **Microwave utensil guide**.

Cooking utensils and the glass tray get hot during microwaving. Always use potholders when removing items from the oven. Allow to cool the glass tray before handling.

Do not use metal utensils, or dishes with metallic trim in the oven.

When using aluminum foil in the oven, allow at least 1" (25,4 mm) of space between foil and interior oven walls or door.



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

The glass tray will get hot during cooking. cooking container and the glass tray can be hot even if the oven is cool.

Never use paper, plastic, or other combustible materials that are not intended for cooking.

When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.

Do not use paper towels which contain nylon or synthetic fibers. Heated synthetics could melt and cause paper to ignite.

Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before cooking.

Browning dishes / Oven Cooking Bags

Microwave browning dishes or grills are designed for microwave cooking only. Preheating times vary depending on the size of the browning dish and food being cooked. Always follow instructions provided by the browning dish or grill manufacturer. Do not preheat browning dishes more than 6 minutes.

If an oven bag is used for microwave cooking, prepare according to package directions. Do not use wire twist-ties to close bags, instead use nylon ties, cotton string or a strip cut from the open end of the bag. Make six ½" (12,7 mm) slits by closure. Place oven cooking bag in a dish slightly larger than the food being cooked.

Glass Tray / Turntable Ring

Do not operate the oven without the turntable ring and the glass tray in place.

Do not operate the oven without the glass tray in place. Improper cooking or damage to the oven could result. Verify that the glass tray is properly positioned and turning when the oven is in use.

Note: The glass tray can turn in either direction.

Only use the glass tray designed for this oven. Do not substitute any other tray.

Allow the glass tray to cool before cleaning or placing in water.

Do not place food directly on the glass tray. Always place food in a microwave safe dish.

Always replace the turntable ring and the glass tray in their proper positions.

The turntable ring must always be used for cooking along with the glass tray.

Fan Motor Operation

After using the oven the fan motor can rotate to cool the electric components. This is perfectly normal, and you can take out the food from the oven while the fan operates.

Room Venting with Carbon Filter

The charcoal filter, which was enclosed with your microwave oven, binds the odorous substances.

Note: If no charcoal filter is installed, it is not possible to bind the odorous substances in the cooking vapours.



Important Safety Instructions

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Exhaust Mode Operation

When the microwave is operated in exhaust mode simultaneously with a different burner, care must be taken to ensure that there is an adequate supply of fresh air which will be needed by the burner for combustion.



CAUTION: Avoid carbon monoxide poisoning – Provide adequate air intake so combustion gases are not drawn back into the room.

Thermometers

Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause electrical arc, malfunction, or damage to the oven.

Pacemakers

To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.

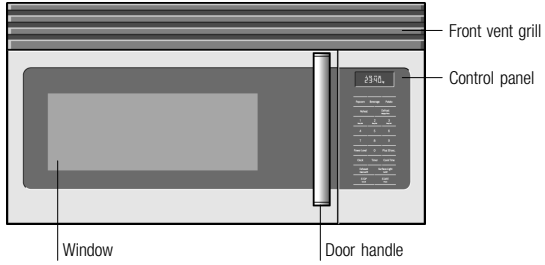
Microwave utensil guide

Use	Do not use
<p>Oven proof glass (specifically treated for high intensity heat):</p> <p>Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim.</p> <p>China:</p> <p>Bowls, cups, serving plates and platters without metallic trim.</p> <p>Plastic:</p> <p>Plastic wrap (as a cover) – lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. Use plastic dishes, cups, semi-rigid freezer containers and plastic bags for short cooking times. Use these with care because the plastic may soften from the heat of the food.</p> <p>Paper:</p> <p>Paper towels, waxed paper, paper napkins and paper plates with no metallic trim or design. Look for the manufacturer's label for any special instructions for use in the microwave oven.</p>	<p>Metal utensils:</p> <p>Metal shields the food from microwave energy and produces uneven cooking. Also, avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.</p> <p>Metal decoration:</p> <p>Bowls, cups, serving plates and platters without metallic trim.</p> <p>Aluminum foil:</p> <p>Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing. Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1 inch from the side walls of the oven cavity and door of the microwave.</p> <p>Wood:</p> <p>Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets made of wood will react in the same way.</p> <p>Tightly covered utensils:</p> <p>Be sure to leave openings for steam to escape from covered cookware. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches may explode.</p> <p>Brown paper:</p> <p>Avoid using brown paper bags. They absorb heat and can burn.</p> <p>Flawed or chipped cooking utensils:</p> <p>Any utensil that is cracked, flawed or chipped may break in the oven.</p> <p>Metal twist ties:</p> <p>Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.</p>

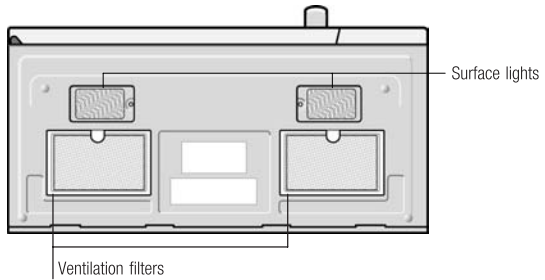
Getting started

Microwave overview

Front view



Bottom view



Oven specifications

Power Supply	120 V AC, 60 Hz
Input Power	1650 W
Cooking Power	1100 W
Frequency	2450 MHz
Cavity Volume	2.1 cubic ft. (59 L)
Net Weight	55.2 lbs. (25 kg)

Control Panel



Operation

Manual operation

Setting the clock

Example: setting clock display for 9:00:

1. Touch **Clock** pad once for AM, touch twice for PM.
2. Enter time using number pads.
3. Touch **Clock** pad again.

Setting the timer

Example: setting timer for 5 minutes:

1. Touch **Timer** pad once.
2. Enter desired time using number pads.
3. Touch **Timer** pad.

When the timer has reached the end of set time, **OFF** appears in the display and you will hear permanent beep alerts indicating the timer has run out.

To stop the beep, touch **Timer** pad or open door.

Exhaust High / Low / Off

The exhaust ventilation moves steam and other cooking vapors from the cooking surface of the range below the microwave oven.

To operate the exhaust vent, Touch the **Exhaust High/Low/Off** pad once for the highest speed setting. Touch the pad again to choose the Low speed setting and a 3rd time to turn the exhaust ventilation off.

Note: If the temperature gets too hot around the microwave oven, the fan in the exhaust vent hood will automatically turn on at the LOW setting to cool the oven. The will automatically turn off when the internal parts are cool. When this occurs, the vent cannot be turned off.

Surface Light / On / Off

Touch the **Surface Light/On/Off** pad once for a cooking surface light. Press the pad again to turn the light off.

Control Lock

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

The control lock feature is very useful when cleaning the control panel. The lock will prevent accidental programming when wiping the control panel clean.

Example: to set the control lock ON:

Touch and hold the **Stop/Cancel** pad for more than 3 seconds. The Lock icon will appear in the display window along with 2 beeps.

Example: to change the control lock from ON to OFF:

Touch and hold the Stop/Cancel pad for more than 3 seconds. The Lock icon will disappear in the display window.

Using EasySet

Microwave heating or cooking may be quickly set at 100% power level for 1, 2 or 3 minutes. Use the number keys 1, 2 or 3 to choose the desired minutes of cook time (this option will only work using the 1, 2 or 3 numeric pads):

Example: to quickly heat for 2 minutes at 100% power:

Touch number pads 1, 2 or 3 for desired minutes of cook time.

Note: The EasySet function cannot be set when using the Defrost (by weight) feature.

Heating with multiple cooking stages

For best results, some microwave recipes call for different power levels or different lengths of time for cooking. Your microwave may be set to change from one stage to another automatically (2 stages maximum).

Example: to cook food for 3 minutes at 80% power and then 50% power for 6 minutes 30 seconds:

1. Press **Cook Time**.
2. Use the number pads to enter heating time for the 1st stage (cook time may be set up to 99 minutes and 99 seconds).
3. Press **Power Level** pad once.
4. Use the number keys to enter power level for the 1st stage. **PL8** appears in the display (80 % power).
5. Press **Cook Time** pad for 2nd stage.
6. Use the number pads to enter heating time for the 2nd stage (cook time may be set up to 99 minutes and 99 seconds).
7. Press **Power Level** pad for 2nd stage.
8. Use the number key to enter power level for the 2nd stage. **PL5** appears in the display (50 % power).
9. Press **START** pad.

When heating has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Heating with high power level

Example: to heat for 5 minutes at 100% power:

1. Press **Cook Time** pad.
2. Use the number pads to enter desired heating time (cook time may be set up to 99 minutes and 99 seconds).
3. Touch **START** pad.

When heating has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Heating with lower power levels

Using the highest power level to heat foods with does not always give the best results when some types of food need slower cooking, such as roasts, baked goods or custards. Your oven has nine other power levels you may choose.

Example: to heat for 4 minutes at 70% power:

1. Press **Cook Time**.
2. Use the number pads to enter desired heating time (cook time may be set up to 99 minutes and 99 seconds).
3. Press **Power Level** pad once for power level 10 (100% power).
4. Use the number key to change the power level to 7. **PL7** appears in the display (70 % power).
5. Press **START** pad.

When heating has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Using the Pause key

If at anytime your microwave recipe would require that the food be turned or require you to stop the microwave during the cooking process you may do so after starting the microwave with the START/Pause pad.

Example: To pause the microwave during cooking:

1. Touch START/Pause pad once.
2. Touch START/Pause pad again to resume cooking.

Adding cook time (Plus 30 sec.)

This time-saving feature will let you quickly add 30 seconds to any cook time already set when cooking at a 100% power level. This feature may only be used while cooking and with cook time remaining. Each press of this pad will add 30 seconds to the cook time.

Example: to add 1 minute of cook time at the default power level of 100%:

Press Plus 30 sec. pad twice.

Setting Defrost (by Weight)

Example: to defrost 1lb. (454g) of food with the default power level and cook time determined automatically:

1. Press Defrost pad once. 0.0 will appear in the display.
2. Use the numeric pads to input weight of food to defrost in pounds (10 = 1lb.) You may enter any weight from 0.3 to 6.0lbs.
3. Press START pad.

When defrosting has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Note: The weight amount must be a valid entry for this feature to start. A valid weight entry is 0.3 to 6.0 pounds.

Setting Defrost (by Time)

Example: to defrost food with the default 30% power level for 5 minutes:

1. Press Defrost pad twice. 0:00 will appear in the display.
2. Use the number pads to enter desired defrost time (defrost time may be set up to 99 minutes and 99 seconds).
3. Press START pad.

When heating has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Note: Power levels cannot be changed for both defrost (by weight) or defrost (by time) because the defrost performance will be adversely affected.

Special notes for defrosting by time

- After pressing START/Pause key, the display will count down remaining defrost time. The oven will beep twice during the defrost cycle. At this time open the door and turn the food if needed and remove any portions that have already thawed. Touch the START/Pause key to resume the defrost cycle.
- When heating has finished you will hear 5 beeps.

Defrosting tips

- When using the defrost weight feature, the weight entered should always be pounds (valid entries are from 0.3 to 6.0 pounds).
- Use both defrost weight and defrost time features for raw food items only. Defrosting gives best results when food to be thawed is a minimum of 0°F (taken directly from a true freezer). If the food has been stored in a refrigerator-freezer that does not maintain a temperature of 5° F or below, always program a lower food weight or lower cook time to prevent cooking the food.
- If the frozen food is stored outside the freezer for up to 20 minutes, enter a reduced cook time or weight.
- The shape of the package will alter the defrosting time. Shallow rectangular food packets defrost more quickly than a deep frozen block of food.
- Separate pieces as they begin to defrost. Separated frozen pieces of food defrost better.
- Shield warm areas of food with small pieces of foil if they start to become warm.
- You may use small pieces of aluminum foil to shield food items like chicken wings, leg tips and fish tails, but do not allow the foil to touch the oven cavity walls when defrosting.

Defrosting suggestions for meat

For best results, please read these suggestions when defrosting meat.

Meat	Normal amount	Suggestions
Roast beef or pork	2.5 to 6 lbs. (40 to 96 oz.)	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 15-30 minutes.
Steaks, chops or fish	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered for about 5 to 10 minutes.
Ground meat	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil for 5 to 10 minutes.
Whole chicken	2.5 to 6 lbs. (40 to 96 oz.)	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the 1st stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the 2nd stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30 to 60 minutes in the refrigerator.
Chicken pieces	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Reheat

The reheat feature provides 3 quick preset settings based on serving size to reheat food for your cooking convenience.

Example: to reheat 24 ounces of food.

1. Press Reheat pad 3 times to reheat 24oz. of food.
24oz will appear in the display (see reheat category table).
2. Press START pad.

Reheat Category	Press	Display
8 oz. of food	once	8 oz
16 oz. of food	twice	16 oz
24 oz. of food	3 times	24 oz

Reheat cooking suggestions

Reheat	Directions	Amount
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not as hot as you prefer after heating with Reheat , continue heating using manual time and power level settings. Contents: <ul style="list-style-type: none">• 3–4 oz. meat, poultry or fish (up to 6 oz. with bone)• ½ cup starch (potatoes, pasta, rice, etc.)• ½ cup of vegetables (about 3–4 oz.)	1 serving (1 plate)
Casserole	Cover plate with lid or vented plastic wrap. If food is not as hot as you prefer after heating with Reheat , continue heating using manual time and power level settings.	1 to 4 servings
Pasta	Stir foods once before serving. Contents: <ul style="list-style-type: none">• Casserole-refrigerated foods (for example beef stew or lasagna)• Pasta-Canned spaghetti and ravioli, refrigerated foods.	

Suggested power levels for cooking

The 10 power levels available with this microwave will help you to adjust to the power output best suited for the food type you are preparing. As with any food preparation in the microwave, it is best to follow the microwave instructions that are printed on food packaging.

The table below provides suggested power levels for various types of food that you can prepare in the microwave.

Suggestions for getting the best results

To help you achieve the best possible results from your microwave oven, read the following suggestions below:

- **Storage temperature**
Foods taken from the freezer or refrigerator take longer to cook than the same foods would at room temperature.
- **Size**
Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.
- **Natural moisture**
Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.
- **Stirring**
Stir foods such as casseroles and vegetable from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. Constant stirring is not necessary.
- **Turn over items**
Turn over foods such as pork chops, roasts or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.
- **Food placement**
Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.
- **Food arrangement**
Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.

- **Let the food stand**

After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish in the center and avoids overcooking the out edges. The length of stand time depends on the density and surface area of the food items.

- **Wrapping in paper towels or waxed paper**

Sandwiches and many other food types containing pre-baked bread should be wrapped prior to placing in the microwave to help prevent the food items from drying out while heating.

Power level	Microwave output	Use to prepare when:
10 High	100%	Boiling water Cooking ground beef Making candy Cooking fresh fruits & vegetables Cooking fish & poultry Preheating browning dish Reheating beverages Cooking bacon slices
9	90%	Reheating meat slices quickly Saute onions, celery & green peppers
8	80%	All reheating Cooking scrambled eggs.
7	70%	Cooking breads & cereal products Cooking cheese dishes & veal Cakes, muffins, brownies & cupcakes Cooking whole poultry
6	60%	Cooking pasta
5	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sirloin roast
4	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
3	30%	Thawing meat, poultry & seafood Cooking small quantities of food Finish cooking casseroles, stew & some sauces
2	20%	Softening butter & cream cheese Heating small amounts of food
1	10%	Softening ice cream Raise yeast dough

Convenience operation

Popcorn



CAUTION: Do not leave microwave oven unattended while popping corn.

The popcorn feature lets you pop 3 different commercially packaged microwave popcorn sized bags. Use the table below to determine the setting to use.

Amount	Press popcorn pad
1.75 oz. (default setting)	once
3.0 oz.	twice
3.5 oz.	3 times

Example: to pop a 3.0 oz. bag of popcorn automatically:

1. Press Popcorn pad (1, 2 or 3 times – refer to table above to change for bag size)
2. Press START pad.

When heating has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Potato

The potato feature cooks 1, 2 or 3 (cooking times based on 8 to 24 oz.) potatoes automatically. Use the table below to determine the setting to use.

Amount	Press potato pad
1 potato (default setting)	once
2 potatoes	twice
3 potatoes	3 times

Example: to cook 1 potato automatically:

1. Press Potato pad (1, 2 or 3 times – refer to table above to change quantity).
2. Press START pad.

When heating has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Note:

- Before cooking, pierce potatoes with fork several times
- After cookings, let potatoes stand for 5 minutes

Beverage

The beverage feature heats 1, 2 or 3 cups of beverage. Use the table below to determine the setting to use.

Amount	Press beverage pad
1 cup (about 8 oz.)	once
2 cups (about 16 oz.)	twice
3 potatoes (about 24 oz.)	3 times

Example: to heat 1 cup of a beverage:

1. Press Beverage pad (1, 2 or 3 times –refer to table above to change number of servings).
2. Press START pad.

When heating has finished you will hear 5 beeps and "Good" will display.

Touch **STOP** pad or open door.

Convenience cooking suggestions

Convenience category	Amount	Suggestions
Popcorn	1.75,3.0, 3.5 oz. 1 pkg.	Cook a single "microwave-only" bag of popcorn at a time. Use caution when removing and opening the hot popcorn bag from the oven. Let microwave oven cool down at least 5 minutes before using again.
Potato	1,2,3 potatoes 8,16,24 oz.	Pierce each potato several times using a fork. Place on turntable in spoke-like fashion. After cooking, let stand for 3-5 minutes. Let oven cool for at least 5 minutes before using again. Use the start/+30sec pad to increase cook time for larger potatoes.
Beverage	1,2,3 cups (8 oz, 16 oz, 24 oz.)	Use a microwave-safe measuring cup or mug; do not cover. Place the beverage in the microwave. After heating, stir well. Let oven cool for at least 5 minutes before using again. Beverages heated with the beverage category may be very hot. Remove the container with care.

Cooking meat in your microwave

Be sure to place prepared meats on a microwave-safe roasting rack in a microwave-safe dish. Start cooking the meat fat side down and if necessary, use narrow strips of aluminum foil to shield any bone tips or thin meat areas. After cooking, check the temperature in several places before letting the meat stand the recommended time. Please note that the temperatures in the following charts are temperatures at removal time; the temperature will rise during the standing period.

Meat	Power level	Cook time	Directions
Roast beef boneless (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	12-17 min./lb. for 160° F (Medium)	Place roast beef fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand* 10-15 minutes.
		14-19 min./lb. for 170° F (Well Done)	
Roast pork boneless or bone-in (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	15-20 min./lb. for 170° F (Well Done)	Place roast pork fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand* 10-15 minutes.

* Expect a 10° F rise in the temperature during the standing period.

Meat	Doneness	Remove from oven	After standing (10-15 min.)
Beef	Medium	150° F	150° F
	Well done	160° F	160° F
Pork	Medium	150° F	150° F
	Well done	160° F	160° F
Poultry	Dark meat	170° F	170° F
	Light meat	160° F	160° F

Cooking poultry in your microwave

Be sure to place poultry on a microwave-safe roasting rack in a microwave-safe dish. Cover poultry with wax paper to prevent splattering. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas, or areas that start to overcook. After cooking, check the temperature in several places before letting the meat stand the recommended time.

Meat	Power level	Cook time	Directions
Whole chicken (up to 4 lbs.)	medium high (7) 180° F dark meat 170° F dark meat	7-10 min. /lb	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5-10 min.
Chicken pieces (up to 4 lbs.)	medium high (7) 180° F dark meat 170° F dark meat	7-10 min. /lb.	Place chicken bone-side down on dish, with thickest portions toward the inside of dish. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5-10 min.

Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode
- Always pierce whole eggs to keep them from bursting
- Cook eggs just until set; they will become tough if overcooked

Cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Rarely is extra water needed. If dense vegetables such as potatoes, carrots and greens are being cooked, add about ¼ cup of water
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger vegetables
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over halfway through cooking
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time
- Most of the time, the denser the food the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately

Cooking seafood in your microwave

Place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it for doneness at a minimum cooking time before cooking longer.

Seafood	Power level	Cook time	Directions
Fish steaks Up to 1½ lbs.	medium high (7)	7-11 min./lb	Arrange fish on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3-5 mins.
Fish fillets Up to 1½ lbs.	medium high (7)	4-8 min./lb.	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2-3 mins.
Shrimp Up to 1½ lbs.	medium high (7)	4-6½ min./lb.	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

Cleaning and Maintenance

Cleaning

Cleaning suggestions

For best performance and for safety reasons, keep the oven clean inside and outside. Take special care to keep the inner door panel and oven front frame free of food and grease build-up.

Never use rough scouring powder or pads on the microwave. Wipe the microwave oven inside and out with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe completely dry.

Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.

Clean your microwave oven weekly or more often, if needed.

Follow these instructions to clean and care for your microwave oven:

Keep the inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.

Wipe up spills immediately. Use a damp, clean cloth and mild soap. **DO NOT** use harsh detergents or abrasive cleaners.

To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.

Remove the glass turntable tray from the oven when cleaning the oven cavity or tray. To prevent the glass turntable from breaking, handle with care and do not put it in water immediately after cooking. Wash the turntable tray in warm sudsy water or in the dishwasher.

Clean the outside surface of the microwave with soap and a clean damp cloth. Dry with a clean soft cloth. To prevent damage to the operating parts of the oven, do not let water seep into any vents or openings.

Wash the oven door window with very mild soap and water. Be sure to use a soft clean cloth to avoid scratching.

If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.

Never operate the oven without food in the oven cavity; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.

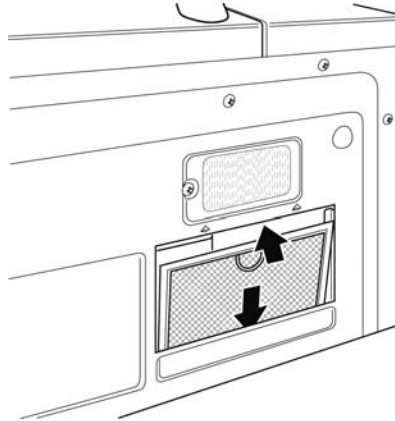
Cleaning the exhaust filters

The oven ventilation exhaust filters should be removed and cleaned often; generally at least once every month.



CAUTION: To avoid risk of personal injury or property damage, do not operate oven hood without filters properly in place.

1. To remove the exhaust ventilation filters, slide the filter to the rear. Then pull filter downward and push to the other side. The filter will drop out. Repeat for the 2nd filter.



2. Soak the ventilation filters in hot water using a mild detergent. Rinse well and shake to dry. Do not use ammonia or wash in a dishwasher. The aluminum on the filter will corrode and darken.
3. To reinstall the exhaust ventilation filter, slide it into the side slot, then push up and toward oven to lock. Reinstall the 2nd filter using the same procedure.

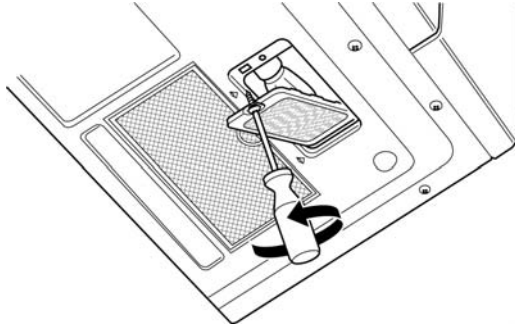
Maintenance

Surface light replacement

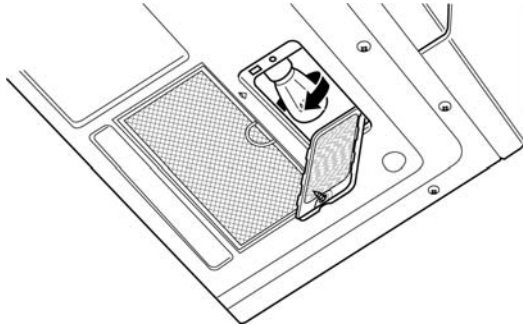


CAUTION: To avoid risk of personal injury or property damage, wear gloves when replacing the light bulbs.

1. Unplug the microwave oven or turn off power at the main circuit breaker.
2. Remove the bulb cover mounting screws at both light positions under the microwave.



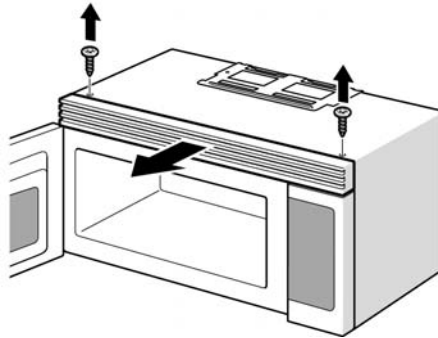
3. Replace bulb with 30 watt appliance bulb.



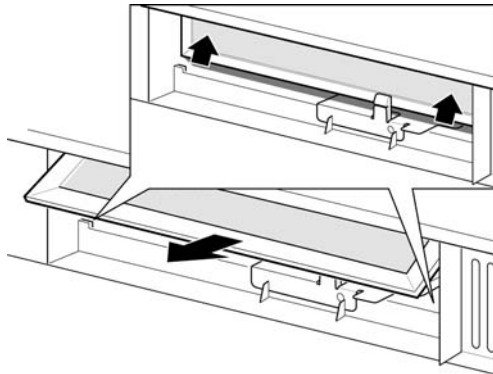
4. Replace bulb cover and mounting screw.
5. Plug the microwave back into the power supply or turn the power back on at the main circuit breaker.

Oven light replacement

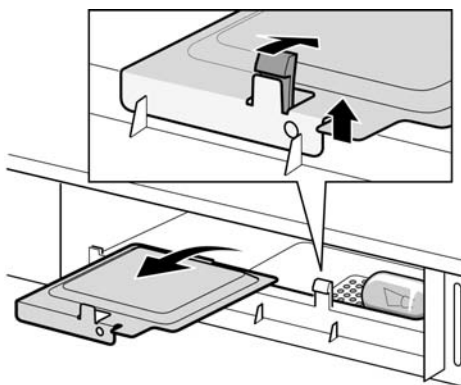
1. To replace light bulb, first disconnect power to the microwave oven at the circuit breaker panel or by unplugging.
2. Remove the vent grill mounting screws.
3. Pull the vent grill away from the unit.



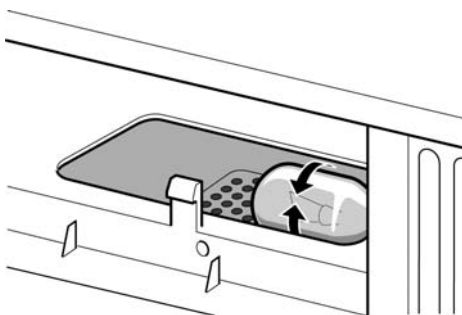
4. Remove the charcoal filter by pushing it inwards, then turn and pull it away from the unit.



5. Open light cover located behind filter mounting by carefully pulling up on the front edge.



6. Remove old light bulb and replace only with equivalent 30 watt bulb available from parts distributor. Bulbs are also available at most hardware stores or lighting centers.



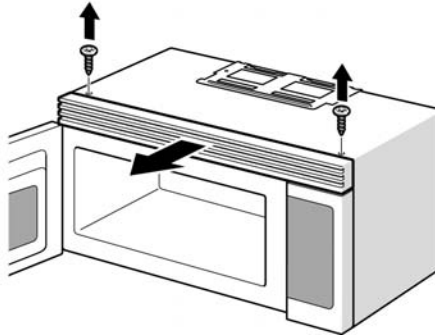
Note: DO NOT USE BULB LARGER THAN 30 WATTS.

7. Replace the microwave oven light cover by carefully pushing into place. Replace the charcoal filter. Push the vent grill back into place (engaging both the bottom and top tabs) and replace the vent grill mounting screws.

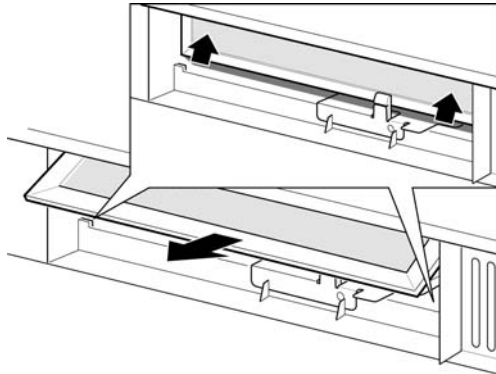
Charcoal filter replacement

The charcoal Filter, which was enclosed with your microwave oven, is used for nonvented, recirculated installation (Room Venting). The filter should be changed every 6 to 12 months depending on use.

1. Disconnect power to the microwave oven at the circuit breaker panel or by unplugging.
2. Remove the vent grill mounting screws.
3. Pull the vent grill away from the unit.



4. Change the charcoal filter.



5. Carefully push the vent grill back into place and replace the screws removed in Step 2

Note: If no charcoal filter is installed, it is not possible to bind the odorous substances in the cooking vapours.

Service

Troubleshooting

Before you call a repair person for your microwave, check the list below for possible easy solutions to some common problems.

Neither the microwave's display or oven operates

- Properly insert the plug into a grounded power outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait 10 seconds, then plug the microwave in again.
- Reset the household circuit breaker or replace any blown fuses.
- Plug a different appliance into the power outlet. If the other appliance will not operate, have a qualified electrician repair the outlet.
- Plug the microwave into a different power outlet.

The oven display works, but the oven will not operate

- Make sure the oven door is closed securely and completely.
- Check to see if packing material or other materials are stuck to the door seal.
- Check for damage to the oven door.
- Press the **STOP/cancel** pad twice and attempt to re-enter cooking instructions.

The power goes off before the cook time has elapsed

- If there has been a power interruption, remove the plug from the outlet; wait 10 seconds, then plug the microwave in again. If there was a power outage, the time indicator in the display will show **00:00**.
- Reset the clock and any cooking instructions.
- Reset the household circuit breaker or replace any blown fuses.
- Press the **STOP/cancel** pad twice and attempt to re-enter cooking instructions.
- Plug a different appliance into the power outlet. If the other appliance will not operate, have a qualified electrician repair the outlet.
- Plug the microwave into a different power outlet.

Food is cooking too slowly

- Make sure the oven is on a separate 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the microwave to its own circuit.

You see sparks or arcing

- Remove any metallic utensils, cookware or metal ties from the oven cavity. If using aluminum foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls.

The turntable makes noises or sticks

- Clean the turntable, roller ring and oven cavity bottom.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Note: If the oven is set to cook for more than 30 minutes at 100% power level, it will automatically adjust itself to a 80% power level after 30 minutes to avoid overcooking.

If you have a problem you cannot solve, please do not hesitate to call our service line:

Customer service

Contact our Customer Service department if your appliance needs repair. Our central Customer Service Center (see below) will also be happy to supply you with details on a center close to you.

Model(E) number and FD number

When you contact our customer service, please have the Model(E) number and the FD number for your appliance available.

You can find the identification plate with these numbers on the underside of the appliance and in the appliance booklet.

Questions? Please contact us. We look forward to hearing from you!

STATEMENT OF LIMITED PRODUCT WARRANTY

What this Warranty Covers & Who it Applies to

The limited warranty provided by BSH Home Appliances Bosch in this Statement of Limited Product Warranty applies only to the Bosch OTR ("Product") sold to you, the first using purchaser, provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply only to the first purchaser of the Product and are not transferable. Bosch reserves the right to request proof of purchase at the time any warranty claim is submitted to confirm that the Product falls within the scope of this limited product warranty.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Bosch to notify you in the unlikely event of a safety notice or product recall.

How Long the Warranty Lasts

Bosch warrants that the Product is free from defects in materials and workmanship for a period of three hundred sixty-five (365) days from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

Repair/Replace as Your Exclusive Remedy

During this warranty period, Bosch or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Bosch will replace your Product (upgraded models may be available to you, in Bosch's sole discretion, for an additional charge). All removed parts and components shall become the property of Bosch at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Bosch's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Bosch-authorized service provider during normal business hours. For safety and property damage concerns, Bosch highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; Bosch will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID.

Authorized service providers are those persons or companies that have been specially trained on Bosch products, and who possess, in Bosch's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are *not* agents, partners, affiliates or representatives of Bosch). Notwithstanding the foregoing, Bosch will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Bosch would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

Out of Warranty Product

Bosch is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or Product replacement, once this warranty has expired.

Warranty Exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Bosch, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self-performed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.

- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

In no event shall Bosch have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are scratches, nicks, minor dents, and cosmetic damages on external surfaces and exposed parts; Products on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY BOSCH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.