

*Use and care*

# GUIDE

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Microwave and Trim Kit

MBCS MBT30CS



## Table of contents

<b>1 Microwave energy</b> .....	<b>3</b>	10.6 Frozen entrée.....	19
<b>2 IMPORTANT SAFETY INSTRUCTIONS</b> .....	<b>4</b>	10.7 Pizza.....	19
2.1 Safety definitions.....	4	<b>11 Automatic programs</b> .....	<b>19</b>
2.2 Microwave safety.....	4	11.1 Beverage.....	19
2.3 Child safety door lock.....	4	11.2 Popcorn.....	20
2.4 Safe use.....	4	11.3 Defrost.....	20
2.5 GROUNDING INSTRUCTIONS.....	5	11.4 Keep warm.....	21
2.6 TV / Radio interference.....	5	11.5 Soften/melt.....	21
2.7 Child safety.....	6	<b>12 Cooking charts</b> .....	<b>23</b>
2.8 Cleaning safety.....	6	12.1 Cooking meat in your microwave.....	23
2.9 Cooking safety.....	6	12.2 Cooking poultry in your microwave.....	23
2.10 In case of fire.....	7	12.3 Stand time.....	24
2.11 Liquids.....	7	12.4 Cooking eggs in your microwave.....	24
2.12 Cooking items.....	7	12.5 Cooking vegetables in your microwave.....	24
2.13 Cooking utensils.....	8	12.6 Cooking seafood in your microwave.....	24
2.14 Glass tray / Turntable ring.....	8	<b>13 Cleaning and maintenance</b> .....	<b>25</b>
2.15 Pacemakers.....	9	13.1 Cleaning agents.....	25
2.16 State of California Proposition 65 Warnings.....	9	<b>14 Troubleshooting</b> .....	<b>27</b>
<b>3 Preventing material damage</b> .....	<b>10</b>	<b>15 Disposal</b> .....	<b>28</b>
3.1 General.....	10	15.1 Disposal of your old appliance.....	28
<b>4 Environmental protection and energy-saving</b> .....	<b>10</b>	<b>16 Customer Service</b> .....	<b>28</b>
4.1 Disposal of packaging.....	10	16.1 Model number (E-Nr.) and production number (FD).....	28
<b>5 Familiarizing yourself with your appliance</b> .....	<b>10</b>	16.2 Rating plate location.....	28
5.1 Appliance.....	10	<b>17 STATEMENT OF LIMITED PRODUCT WARRANTY</b> .....	<b>28</b>
5.2 Control panel.....	11	17.1 What this warranty covers & Who it applies to.....	28
<b>6 Accessories</b> .....	<b>13</b>	17.2 How long the warranty lasts.....	29
6.1 Fitting the glass tray turntable.....	13	17.3 Repair/replace as your exclusive remedy.....	29
<b>7 Before using for the first time</b> .....	<b>13</b>	17.4 Out of warranty product.....	29
7.1 Cleaning the appliance before using it for the first time.....	13	17.5 Warranty exclusions.....	29
7.2 Applying the program label.....	13	17.6 Obtaining warranty service.....	30
7.3 Setting the time of day.....	13	17.7 Product information.....	30
<b>8 Familiarizing yourself with the child safety door lock</b> .....	<b>13</b>		
<b>9 Basic Operation</b> .....	<b>14</b>		
9.1 Setting the microwave.....	14		
9.2 Setting the kitchen timer.....	15		
9.3 Panel lock.....	16		
9.4 Favorites.....	16		
9.5 Basic settings.....	16		
9.6 Microwave utensil guide.....	17		
<b>10 Sensor cooking</b> .....	<b>17</b>		
10.1 Setting sensor cooking.....	18		
10.2 Potato.....	18		
10.3 Frozen vegetables.....	18		
10.4 Fresh vegetables.....	18		
10.5 Reheat.....	19		

## 1 Microwave energy

### **⚠ PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

- (1) Do not attempt to operate this appliance 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.
- (2) Do not place any object between the appliance front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (3) Do not operate the appliance if it is damaged. It is particularly important that the appliance door close properly and that there is no damage to the:
  - door (bent)
  - hinges and latches (broken or loosened)
  - door seals and sealing surfaces.
- (4) The appliance should not be adjusted or repaired by anyone except authorized 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 provider.





# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

Read all instructions carefully before use. These precautions will reduce the risk of electrical shock, fire, injury to persons, or exposure to excessive microwave energy. When using kitchen appliances, basic safety precautions must be followed including those in the following pages.

## 2.1 Safety definitions

Here you can find explanations of the safety signal words used in this manual.

### **WARNING**

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

### **CAUTION**

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

### **NOTICE:**

This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

**Note:** This alerts you to important information and/or tips.

## 2.2 Microwave safety

### **WARNING**

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

- ▶ Read all instructions before using the appliance.
- ▶ Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on → *Page 3*
- ▶ This appliance must be grounded. Connect only to properly grounded outlet. See → *"GROUNDING INSTRUCTIONS", Page 5.*
- ▶ Install or locate this appliance only in accordance with the provided installation instructions.
- ▶ Some products such as whole eggs and sealed containers – for example, closed glass jars – are able to explode and should not be heated in this appliance.
- ▶ Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of appliance is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

- ▶ **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items.
- ▶ 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 an authorized service provider. Contact nearest authorized service provider 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 surface.
- ▶ Do not let cord hang over edge of table or counter.
- ▶ When cleaning surfaces of door and appliance that come together on closing the door, use only mild, non-abrasive soaps, or detergents applied with a sponge or soft cloth. See door surface cleaning instructions. → *"Cleaning and maintenance", Page 25*

## 2.3 Child safety door lock

This appliance is equipped with a child safety door lock feature.

This feature prevents children from opening the appliance during operation.

### **WARNING**

To prevent risk of injury, **DO NOT** disable the child safety door lock, if children or inexperienced persons have access to the appliance.

## 2.4 Safe use

### **WARNING**

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

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.

This appliance is not intended for countertop or niche installations. Only use for built-in installation with the dedicated trim kit, according to the Installation Guide.



# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

This appliance must be mounted at a minimum height of 36 $\frac{1}{16}$ " (316 mm) and is not intended for countertop use.

## WARNING

Do not operate the appliance when room humidity is excessive.

## WARNING

To reduce the risk of fire in the appliance cavity

- ▶ Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the appliance to facilitate cooking.
- ▶ Remove wire twist-ties from paper or plastic bags before placing the bag in the appliance.
- ▶ If material inside of the appliance should ignite, the appliance door should be kept closed, the appliance turned off, the power cord disconnected, or the power shut off at the fuse or circuit breaker panel.
- ▶ Do not use the appliance cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the appliance cavity when not in use.

## WARNING

The light emitted by LED lights is very dazzling, and can damage the eyes.

- ▶ Do not look directly into the switched-on LED lights for longer than 100 seconds.
- ▶ Do not look directly into the switched-on LED lights using optical aids such as binoculars or a magnifying glass.

## 2.5 GROUNDING INSTRUCTIONS

Follow these safety instructions when connecting your appliance to the power supply.

### WARNING

Improper grounding can result in a risk of electric shock. This appliance must be grounded. Grounding reduces risk of electric shock by providing a safe pathway for electric current in the event of a short circuit.

- ▶ This appliance 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 Guide.
- ▶ Consult a qualified electrician if grounding instructions are not completely understood, or if doubt exists as to whether the appliance 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 near the appliance. This appliance should be plugged into a separate 60 Hertz circuit with the electrical rating as shown in specifications table. Refer to the section on electrical requirements in the Installation Instructions.
- ▶ When the appliance is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.
- ▶ This appliance operates on standard household current, 120 V.

## 2.6 TV / Radio interference

Avoid TV and radio interference by following these instructions.

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 to determine if it causes interference.

Try the following to correct the interference:

- Clean door and sealing surface of the appliance.
- Reorient the receiving antenna of the radio or television.
- Relocate the appliance with respect to the receiver.
- Move the appliance away from the receiver.
- Plug the appliance into a different outlet so that the appliance and the receiver are on different branch circuits.
- The manufacturer is not responsible for any radio or TV interference caused by unauthorized modification to this appliance. It is the responsibility of the user to correct such interference.



# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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## 2.7 Child safety

Do not allow children to use this appliance. Failure to do so can result in burns or serious injury to children.

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 responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

### WARNING

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer.

- ▶ This can damage the appliance, and the unit may tip over, potentially causing severe injury.

## 2.8 Cleaning safety

Follow these safety instructions when cleaning your appliance.

### WARNING

Be sure the entire appliance has cooled and grease has solidified before attempting to clean any part of the appliance.

### CAUTION

Grease left on filters can re-melt and move into the vent. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan, filters, or exhaust ducts.

- Use care when cleaning the exhaust filters. Corrosive cleaning agents, such as lye-based oven cleaners may damage the filter.  
→ "Cleaning and maintenance", Page 25
- When cleaning surfaces of door and appliance cavity that come together on closing the door, use only mild, non-abrasive soaps, or detergents applied with a sponge or soft cloth. See door surface cleaning instructions.  
→ "Cleaning and maintenance", Page 25
- Clean turntable roller rest and appliance cavity bottom frequently to prevent excessive noise.
- Allow the glass tray to cool before cleaning or placing in water.

## 2.9 Cooking safety

### CAUTION

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

- ▶ Do not leave the appliance unattended while in use.
- ▶ Do not store flammable material next to or in the appliance.
- ▶ Do not operate the appliance while empty. This could damage the appliance 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 appliance. 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.
- ▶ Always use potholders when removing items from the appliance. The cooking container and the glass tray can be hot even if the appliance is cool.
- ▶ Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.
- ▶ Do not mount over a sink.
- ▶ Do not store anything directly on top of the appliance surface when the appliance is in operation.
- ▶ Oversized food or oversized metal utensils should not be inserted in a microwave as they may create a fire or risk of electric shock.
- ▶ Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- ▶ Do not use paper products when appliance is operated in the toaster mode.
- ▶ Do not store any materials, other than manufacturer's recommended accessories, in this appliance when not in use.
- ▶ Do not cover racks or any other part of the appliance with metal foil. This will cause overheating of the appliance.



# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

## 2.10 In case of fire

If materials inside an appliance should ignite:

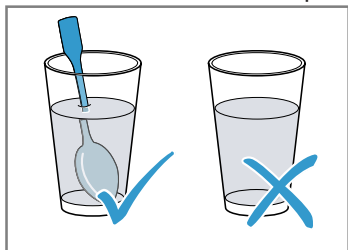
- Keep the appliance door closed.
- Turn the appliance off.
- Unplug the appliance or shut off at fuse or circuit breaker.

## 2.11 Liquids

### WARNING

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 is not always present. THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

- ▶ When heating liquids, always place a glass rod/spoon in the container. This will prevent delayed boiling.



### CAUTION

Metal e.g. a spoon in a glass must be kept at least 1" (25 mm) from the appliance walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.

Follow these recommendations when cooking with your microwave:

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.
- Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil.
- Stir or turn the food several times during cooking. Check the temperature.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the appliance.

## 2.12 Cooking items

Follow these safety instructions when cooking food in your microwave to avoid injury.

- 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 appliance or cause injury.
  - Reheating sliced hard-boiled eggs and cooking scrambled eggs is safe.
- Popcorn:
  - Use only popcorn in packages designed and labeled for microwave use, or pop it in a microwave corn popper.
  - Follow popcorn manufacturers' directions and use a brand suitable for the wattage of your appliance.
  - Do not continue to heat after popping has stopped. Popcorn will scorch or burn.
  - Do not leave the appliance unattended.

### CAUTION

When using pre-packaged microwave popcorn, check package weight before using the popcorn function.

- ▶ Set the appliance 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 non-porous skins:
  - Potatoes, tomatoes, sweet potatoes, 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 food / Baby formula:
  - Do not heat baby bottles or food in a microwave. 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 the appliance. Oil can be heated beyond ideal temperatures very quickly in a microwave. 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 appliance and perhaps result in burns.



# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

- 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 the microwave for home canning or heating of any closed jar. Pressure will build up and the jar may explode. In addition, the appliance 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 appliance.
  - 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.
- Browning dishes:
  - 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.
- Oven roasting bags:
  - 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 the oven cooking bag in a dish slightly larger than the food being cooked.
- ▶ Cooking utensils, the glass tray and racks get hot during microwaving. Always use potholders when removing items from the appliance. Allow the glass tray and the metal racks (if used) to cool before handling.
- ▶ Do not use metal utensils, or dishes with metallic trim in the appliance.
- ▶ When using aluminum foil in the appliance, allow at least 1" (25 mm) of space between foil and interior appliance walls or door.
- ▶ The glass tray and the metal racks (if used) will get hot during cooking. The cooking container and the glass tray can be hot even if the appliance 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 the appliance. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before cooking.
- ▶ Do not use regular cooking thermometers in the appliance. Most cooking thermometers contain mercury and may cause electrical arc, malfunction, or damage to the appliance.

## 2.14 Glass tray / Turntable ring

- Do not operate the appliance without the turntable roller rest and the glass tray in place.
- Improper cooking or damage to the appliance could result. Verify that the glass tray is properly positioned and turning when the appliance is in use. **Note:** The glass tray can turn in either direction.
- Only use the glass tray designed for this appliance. 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.

## 2.13 Cooking utensils

### CAUTION

Incorrect use of cooking utensils can result in injuries or property damage.

- ▶ See also Microwave Utensil Guide → *Page 17*.





# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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## 2.15 Pacemakers

### CAUTION

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

## 2.16 State of California Proposition 65 Warnings

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

**STATE OF CALIFORNIA PROPOSITION 65 WARNING:**



**WARNING**

Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

### 3 Preventing material damage

#### 3.1 General

Follow these instructions when using the appliance.

**NOTICE:**

Metal, such as a spoon in a glass, must be kept at least 1" (25 mm) from the appliance cavity walls and the inside of the door.

- ▶ Sparks could irreparably damage the glass on the inside of the door.

When the appliance cavity is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▶ Never pour water into the appliance cavity when it is still hot.
- ▶ Never place cookware containing water on the appliance cavity bottom.

The prolonged presence of moisture in the appliance cavity leads to corrosion.

- ▶ Always wipe away condensation after cooking.
- ▶ Do not keep moist food in the appliance cavity for a long time with the door closed.
- ▶ Do not store food in the appliance cavity.

Fruit juice can leave stains in the appliance cavity.

- ▶ Always remove fruit juice immediately when safe to touch, and wipe up first with a damp and then a dry cloth.

Leaving the appliance to cool down with the door open will damage the front of neighboring kitchen units over time.

- ▶ Always allow the appliance cavity to cool down with the door closed after cooking at high temperatures. Only leave the appliance cavity to dry with the door open if a lot of moisture was produced during operation.

If the seal is very dirty, the appliance door will not close properly when the appliance is in operation. This may damage the front of adjacent kitchen units.

- ▶ Keep the seal clean at all times.
- ▶ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▶ Do not place or hang objects on the appliance door.
- ▶ Do not place cookware or accessories on the appliance door.

With certain models, accessories may scratch the door glass when closing the appliance door.

- ▶ Always push accessories fully into the appliance cavity. Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.
- ▶ Do not carry or hold the appliance by the door handle. Operating the microwave without food in the appliance cavity may lead to overloading.
- ▶ Never run the microwave unless there is food in the appliance cavity. An exception to this rule is a short overware test.

→ "Microwave utensil guide", Page 17

Always set the microwave power as recommended for the food. High power settings can overheat foods very quickly. Do not overload the turntable, or it may jump.

### 4 Environmental protection and energy-saving

#### 4.1 Disposal of packaging

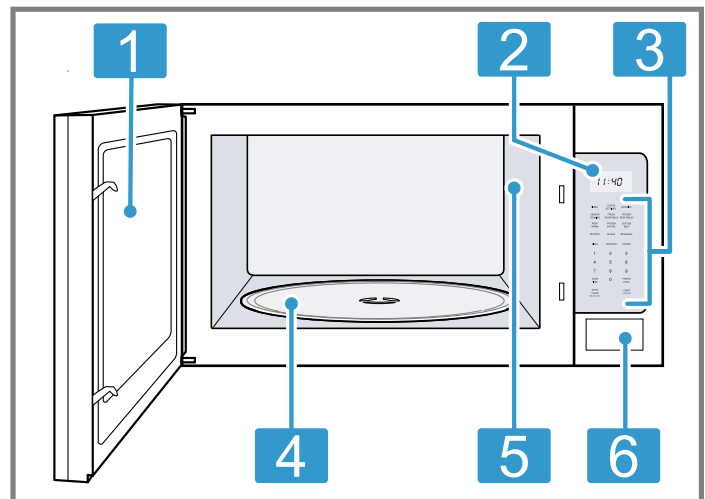
The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

### 5 Familiarizing yourself with your appliance

#### 5.1 Appliance

Here you can find an overview of the parts of your appliance.



- 1 Appliance door
- 2 Display
- 3 Control panel with touch keys
- 4 Turntable
- 5 Appliance cavity light (LED)
- 6 Door opener button

#### Cooling fan

The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the appliance vent. The fan may also run after the appliance is off.

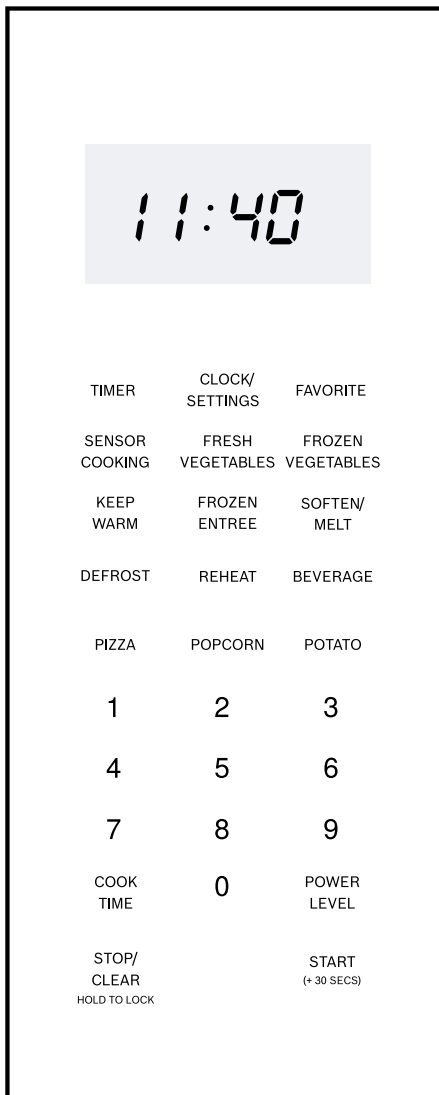
#### Appliance cavity light (LED)

The appliance cavity light turns off to save energy after 10 minutes with the door open.

To turn the light back on, close the door and open it again.

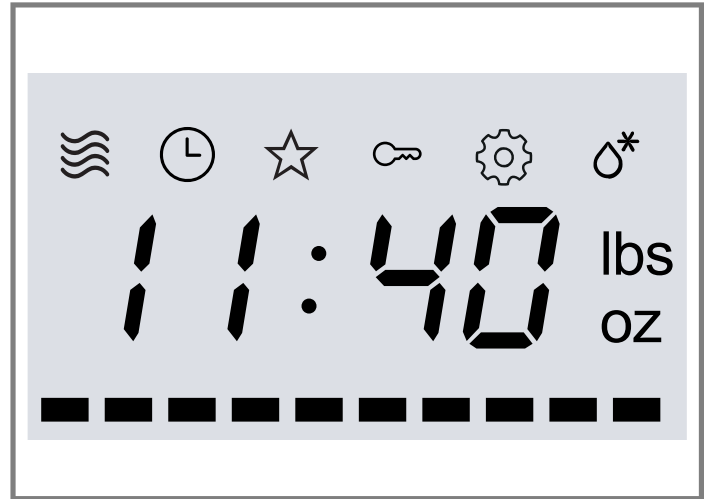
## 5.2 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



## Display

The display shows active settings and functions. Blinking display elements indicate that an input is required.



Symbol	Function
	Microwave
	Kitchen timer/ Clock
	Favorite
	Panel lock/ Door lock
	Basic settings
	Defrost
.....	Status bar
00:00	Numeric display for time, temperature or weight, depending on the unit displayed next to it
lbs/oz	Numeric display shows weight in Pounds/Ounces

## Touch keys

Touch keys are touch sensitive areas. Activate a function by briefly touching the corresponding touch key. When you touch a touch key a short confirmation beep sounds. A long beep means that you have made an invalid input.

Button	Function
0 - 9	Use the number keys to enter customized values
START (+30 SECS)	Confirm input, start operation
STOP/CLEAR	<ul style="list-style-type: none"> <li>■ Clear entered value, turn appliance off</li> <li>■ Open door during operation</li> </ul>
POWER LEVEL	Set power level for microwave operation
START (+ 30 SECS)	Add 30 seconds to microwave timer

<b>Button</b>	<b>Function</b>
TIMER	Set a kitchen timer
POPCORN	Prepare popcorn, select popcorn packet size
BEVERAGE	Heat beverage, select beverage size
POTATO	Cook potatoes
KEEP WARM	Set keep warm function
REHEAT	Reheat food with automatic settings
DEFROST	Defrost food with automatic settings
SENSOR COOKING	Cook food with automatic settings
FAVORITE	Set up to 3 microwave settings for quick access
CLOCK/ SETTINGS	Set time of day Enter basic settings menu
FRESH VEGETABLES	Cook fresh vegetables
FROZEN VEGETABLES	Cook frozen vegetables
PIZZA	Cook different types of pizza
FROZEN ENTREE	Cook different types of frozen entrees
SOFTEN/MELT	Soften or melt different types of food

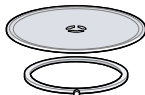


## 6 Accessories

Only use original accessories. These are designed especially for your appliance.




The accessories supplied may differ depending on the appliance model.

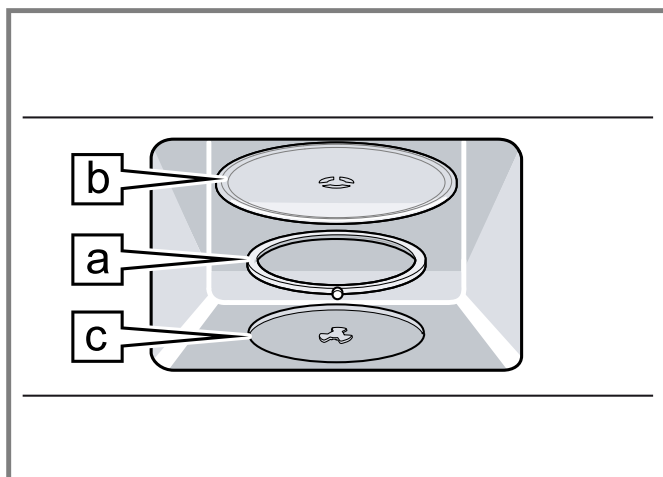
Accessories	Use
Glass tray turntable with roller ring	Do not operate the appliance without the turntable and roller ring in place. → "Fitting the glass tray turntable", Page 13



### 6.1 Fitting the glass tray turntable

Do not use the appliance if the turntable is not in place.

1. Place the roller ring  in the recess in the appliance cavity.
2. Let the turntable  slot in place in the drive  in the center of the appliance cavity bottom.



3. Ensure that the turntable is properly slotted into place and rotates freely when the microwave is operated.

## 7 Before using for the first time

Carry out these steps before using your appliance.

- The appliance must be properly installed by a qualified service provider before use.
- Read and understand all safety precautions and information in the Use and Care Guide prior to operating.

### 7.1 Cleaning the appliance before using it for the first time

**Note:** The appliance must be completely fitted and connected before using it for the first time.

1. Remove all packaging materials from inside and outside the appliance.
2. Before heating the appliance, wipe the surfaces in the appliance cavity with a clean, damp cloth and dry.
3. Clean the accessories using soapy water and a soft dish cloth.

**Note:** There may be a slight odor during first uses. This is normal and will disappear.

### 7.2 Applying the program label



- ▶ Apply the included program label in the desired language to the side of the appliance cavity. See the program label for instructions.

### 7.3 Setting the time of day

The clock can be set in 12-hour or 24-hour mode.

**Note:** You can change the clock format in the basic settings.



→ "Basic settings", Page 16

1. Touch **CLOCK/SETTINGS** once.
  - ✓  and  light up.
2. Touch **START (+30 SECS)**.
3. Enter the time of day using the number keys. The time fills in from right to left.
 

Example: To set the clock to 9:41 type in 0 9 4 1.
4. Touch **CLOCK/SETTINGS** to confirm.
  - ✓ The time of day is displayed.

## 8 Familiarizing yourself with the child safety door lock

The appliance is equipped with a child safety door lock to prevent risk to children or inexperienced persons. The child safety door lock is active while the appliance is operating. To open the appliance door during operation you can temporarily unlock it and interrupt the operation.

1. Touch **STOP/CLEAR**.
  - ✓ The door is unlocked for 10 seconds.
  - ✓ The operation is interrupted.
2. Press the door opener button.
  - ✓  is displayed.
3. To resume operation close the appliance door and touch **START (+30 SECS)**.
  - ✓ The door is locked again.  is displayed.

**Notes**

- If no children or inexperienced persons are living in your household, you can disable the door lock feature in the basic settings.  
→ "Basic settings", Page 16
- If you press the door opener button during operation without unlocking the door first, operation will be paused. Touch **START (+30 SECS)** to resume operation.

---

## 9 Basic Operation

### 9.1 Setting the microwave

**Requirement:** The appliance is turned off.

1. Touch **COOK TIME**.
2. Enter the desired cooking time with the number keys. The timer display fills in from right to left.  
Example: To set a microwave cooking time of 5 minutes and 30 seconds, enter 5 3 0.
3. To start microwave operation with the default power level 10 touch **START (+30 SECS)**.
4. To adjust the power level touch **POWER LEVEL**.
  - ✓ The default power level **P<sub>L</sub> 10** is blinking.
  - ✓ The segments of the status bar also indicate the power level.
5. Touch **POWER LEVEL** repeatedly or enter the desired power level using the number keys.
  - ✓ **P<sub>L</sub>** and the selected power level are blinking in the display.
6. Touch **START (+30 SECS)** to start microwave operation.
  - ✓ **⏸** is blinking.
  - ✓ The cook time starts to count down.
  - ✓ When the cook time has run out, **End** is displayed. The appliance beeps twice.
7. Touch **STOP/CLEAR**.
  - ✓ The appliance turns off and the time of day is displayed.

### Microwave power levels

Here you can find an overview of the different microwave power settings and when to use them.

Power level	Microwave output	Use for
10	100%	<ul style="list-style-type: none"> <li>■ Boiling water</li> <li>■ Cooking ground meat</li> <li>■ Cooking fresh fruit and vegetables</li> <li>■ Cooking fish and poultry</li> <li>■ Preheating browning dish</li> <li>■ Reheating beverages</li> <li>■ Cooking bacon slices</li> </ul>
9	90%	<ul style="list-style-type: none"> <li>■ Reheating meat slices quickly</li> <li>■ Saute onions, celery and green peppers</li> </ul>
8	80%	<ul style="list-style-type: none"> <li>■ All reheating</li> <li>■ Cooking scrambled eggs</li> </ul>

**Note:** You can quick start the microwave at power level 10 for a cook time of 1 to 6 minutes by touching the respective number keys. In this mode the power level cannot be changed.

### Adding cook time (+ 30 Seconds)

You can add cooking time while the microwave is running.

1. Touch **START (+ 30 SECS)**.
  - ✓ 30 seconds are added to the cooking time.
2. Touching **START (+ 30 SECS)** while the appliance is off starts microwave operation at power level 10 with 30 seconds cooking time.

### Changing the power level

You can change the microwave power level during operation.

1. Touch **POWER LEVEL**.
  - ✓ The current power level is blinking.
2. Enter the desired power level using the number keys.
  - ✓ **P<sub>L</sub>** and the selected power level are blinking in the display.
3. Touch **START (+30 SECS)** to resume microwave operation.

### Pausing operation

1. Touch **STOP/CLEAR** once.
  - ✓ The cook time is paused.
2. To resume operation touch **START (+30 SECS)**.

**Note:** Sensor cooking programs cannot be paused, they will be canceled when you touch **STOP/CLEAR** once.

### Canceling operation

- ▶ Touch **STOP/CLEAR** twice.
  - ✓ The active operating mode is canceled.
  - ✓ The appliance turns off and the time of day is displayed.
  - ✓ The cooling fan may run on for a while and then turn off automatically.

Power level	Microwave output	Use for
7	70%	<ul style="list-style-type: none"> <li>■ Cooking breads and cereal products</li> <li>■ Cooking cheese dishes</li> <li>■ Cooking muffins, brownies and cupcakes</li> <li>■ Cooking whole poultry</li> </ul>
6	60%	<ul style="list-style-type: none"> <li>■ Cooking pasta</li> </ul>
5	50%	<ul style="list-style-type: none"> <li>■ Cooking meat</li> <li>■ Cooking custard</li> <li>■ Cooking spare ribs, rib roast and sirloin roast</li> </ul>
4	40%	<ul style="list-style-type: none"> <li>■ Cooking less tender cuts of meat</li> <li>■ Reheating frozen packaged foods</li> <li>■ Melting chocolate</li> </ul>
3	30%	<ul style="list-style-type: none"> <li>■ Thawing meat, poultry and seafood</li> <li>■ Cooking small quantities of food</li> <li>■ Finish cooking casseroles, stews and some sauces</li> </ul>
2	20%	<ul style="list-style-type: none"> <li>■ Softening butter and cream cheese</li> </ul>
1	10%	<ul style="list-style-type: none"> <li>■ Softening ice cream</li> <li>■ Raise yeast dough</li> </ul>

### Suggestions for best results when cooking with microwaves


Follow these suggestions to help you achieve the best possible results from your microwave.

Storage temperature	Foods taken from the freezer or refrigerator take longer to cook.
Size	For even results: <ul style="list-style-type: none"> <li>■ Small pieces of food cook faster than large ones.</li> <li>■ Cook pieces similar in size and shape cook together.</li> <li>■ Reduce the power level when cooking large pieces of food.</li> </ul>
Natural moisture	Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.
Stir foods during cooking	Stir foods, such as casseroles and vegetables, 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 food over	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.
Where to place food on the turntable	Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.
Arrange unevenly shaped foods	Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.

Let food stand	After removing the food from the microwave: <ul style="list-style-type: none"> <li>■ cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish cooking in the center and avoids overcooking the outer edges.</li> <li>■ The length of stand time depends on the density and surface area of the food items.</li> </ul>
Wrap foods	Wrap sandwiches and other food types containing pre-baked bread in paper towels or wax paper before you place them in the appliance. This helps to prevent the food items from drying out while heating.

## 9.2 Setting the kitchen timer

You can set a kitchen timer for up to 99 minutes and 59 seconds.

1. Touch **TIMER**.
  - ✓  lights up.
  - ✓ **00:00** is blinking.
2. Enter the desired time using the number keys.

The numbers fill in from right to left. To set the timer to 5 minutes and 30 seconds type "5 3 0".
3. Touch **START (+30 SECS)**.
  - ✓ The kitchen timer starts to count down.
  - ✓ When the kitchen timer has elapsed, **End** is displayed. The appliance beeps twice.
4. Touch **STOP/CLEAR**.
  - ✓ The time of day is displayed.

### Canceling the kitchen timer

- ▶ Touch **TIMER** or open the appliance door.

### 9.3 Panel lock

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

**Requirement:** The appliance is turned off.

1. Activating the panel lock:
  - Touch and hold **STOP/CLEAR** for more than 3 seconds.
  - ☞ lights up in the display, 2 beeps sounds. The time of day is not displayed.
2. Deactivating the panel lock:
  - Touch and hold **STOP/CLEAR** for more than 3 seconds.
  - ☞ turns off.

### 9.4 Favorites

You can store up to 3 settings for microwave cooking for quick access.

#### Storing favorites

1. Touch **FAVORITE**.
  - ✓ / and ☆ light up.
  - ✓ The first two bars of the status bar are blinking.
2. Touch **COOK TIME**.
3. Enter the desired cook time with the number keys.
4. Touch **POWER LEVEL**.
5. Enter the desired power level with the number keys.
6. Touch **FAVORITE**.
  - ✓ The favorite setting is saved.
7. To enter a second and third favorite setting, start by touching **FAVORITE** 2 or 3 times, then carry out the steps as described.

#### Using favorites

1. Touch **FAVORITE**.
  - ✓ / and ☆ light up.
  - ✓ The first two bars of the status bar are blinking.
2. Touch **FAVORITE** again to call up the second or third favorite setting.
3. Touch **START (+30 SECS)**.
  - ✓ The status bar shows the stored power level.
  - ✓ The stored cooking time starts to count down.
  - ✓ When the cooking time has run out the appliance is beeping.
4. Touch **STOP/CLEAR**
  - ✓ The appliance turns off and the time of day is displayed.

### 9.5 Basic settings

You can configure the basic settings for your appliance to meet your needs.

#### Basic settings overview

Setting	Display/Options
Time of day	<i>CLOCK</i> Enter time of day with the number keys
Key press sounds	<i>SD:</i> <ul style="list-style-type: none"> <li>▪ <i>on</i> - On</li> <li>▪ <i>oF</i> - Off</li> </ul>
Signal sound level	<i>SD:</i> <ul style="list-style-type: none"> <li>▪ <i>L1</i> - lowest</li> <li>▪ <i>L2</i></li> <li>▪ <i>L3</i></li> <li>▪ <i>L4</i></li> <li>▪ <i>L5</i> - highest</li> </ul>
Clock format	Select 12 or 24 hour format <ul style="list-style-type: none"> <li>▪ <i>24hr</i></li> <li>▪ <i>12hr</i></li> </ul>
Demo mode	<i>dE:</i> <ul style="list-style-type: none"> <li>▪ <i>on</i> - On</li> <li>▪ <i>oF</i> - Off</li> </ul>
Child safety door lock	<i>dL:</i> <ul style="list-style-type: none"> <li>▪ <i>on</i> - On</li> <li>▪ <i>oF</i> - Off</li> </ul> <p><b>Note:</b> If you deactivate the door lock for you own living situation, be sure to reactivate the door lock for new owners of the appliance.</p>

#### Changing the basic settings

1. Touch **CLOCK/SETTINGS** once to change the time of day.
  - "Setting the time of day", Page 13
2. To change all other settings, touch **CLOCK/SETTINGS** twice.
  - ✓ *SETT* and ⚙ is displayed.
3. Touch **START (+30 SECS)** to enter the basic settings menu.
  - ✓ *SD:on* is blinking.
4. Touch **CLOCK/SETTINGS** repeatedly, until the desired basic setting is displayed.
5. Touch **START (+30 SECS)**.
  - ✓ The current value of the selected basic setting is blinking.
6. Touch **CLOCK/SETTINGS** repeatedly until the desired settings value is displayed.
7. Touch **START (+30 SECS)** to confirm and exit the settings menu.
8. To change another basic setting start the procedure from the beginning.



## 9.6 Microwave utensil guide

Read here to see if your cooking utensils are suitable to be used in the microwave.

### Suitable ovenware

Ovenware	Examples
Heat-resistant glass, glass ceramic and earthenware	Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim, such as Pyrex®, Anchor Hocking™, Corning Ware®, Emile Henry, etc. <sup>1</sup>
China	Bowls, cups, serving plates and platters without metallic trim.
Plastic films and wraps	Plastic wrap, as a cover: <ul style="list-style-type: none"> <li>■ Lay the plastic wrap loosely over the dish and press it to the sides.</li> <li>■ Vent plastic wrap by turning back one edge slightly to allow excess steam to escape.</li> <li>■ The dish should be deep enough so that the plastic wrap will not touch the food.</li> </ul>
Microwave-safe plastics	Microwave-safe 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.
Paper products	Paper towels, wax paper, parchment paper, paper napkins and paper plates with no metallic trim or design. Refer to the manufacturers label for any special instructions for use in the microwave.

<sup>1</sup> These marks are registered trademarks of their respective owners. All other trademarks are trademarks of BSH Home Appliances Corporation or its affiliated companies.

### Unsuitable ovenware

Ovenware	Examples
Metal utensils and cookware	Avoid metal in the appliance cavity: <ul style="list-style-type: none"> <li>■ Metal shields the food from microwave energy and produces uneven cooking.</li> <li>■ Also avoid metal skewers, thermometers or foil trays.</li> <li>■ Metal utensils can cause arcing, which can damage your microwave.</li> </ul>
Metal decoration	Bowls, cups, serving plates and platters with metallic trim.
Aluminum foil	Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing.

Ovenware	Examples
	Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1" (25 mm) from the side walls of the appliance cavity and appliance door.
Wood	Wooden bowls and boards will dry out and may split or crack when you use them in the microwave. Baskets made of wood will react in the same way.
Tightly covered cookware	Let steam escape: <ul style="list-style-type: none"> <li>■ Be sure to leave openings for steam to escape from covered cookware.</li> <li>■ Pierce plastic pouches of vegetables or other food items before cooking.</li> <li>■ Tightly closed pouches may explode.</li> </ul>
Brown paper	Avoid using brown paper bags. They absorb heat and can burn.
Flawed or chipped cooking utensils	Cracked, flawed or chipped utensils may break in the appliance.
Metal twist ties	Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.

### Testing ovenware for microwave suitability

Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave. Do not turn on the microwave unless there is food inside. This ovenware test is the only exception to this rule.

1. Heat the empty ovenware at maximum power for ½ to 1 minute.
2. Check the temperature occasionally during that time.
  - ✓ The ovenware should still be cold or warm to the touch.
  - ✓ The ovenware is unsuitable if it becomes hot or if sparks are generated.

## 10 Sensor cooking

With sensor cooking you can cook different types of food without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

For best results:

- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, glass tray and outside of the container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper or a lid.
- Do not open the door or touch **STOP/CLEAR** during sensing. When sensing is over, the oven beeps twice and the remaining cooking time appears in the display. **At this time you can open the door to stir, turn or rearrange the food.**

## 10.1 Setting sensor cooking

You can select 4 different types of food in the sensor cooking menu.

1. Touch **SENSOR COOKING**.
  - ✓ *SC 1* lights up.
2. Touch **SENSOR COOKING** repeatedly until the desired program number is displayed.

Refer to the menu label at the bottom of the appliance cavity or see the program table in this manual.

3. Touch **START (+30 SECS)**.
  - ✓ *SC* is displayed.
  - ✓ The program calculates the cook time automatically.
  - ✓ When the program is finished, 2 beeps sound. *End* is displayed.
4. Touch **STOP/CLEAR**.
  - ✓ The appliance turns off and the time of day is displayed.

### Sensor cooking programs

Program number	Food	Quantity	Cooking recommendations
<i>SC 1</i>	Ground meat	8-24 oz. (0.5-1.5 lbs)	After cooking, allow to stand covered for 3-4 minutes.
<i>SC 2</i>	Fish/Seafood	8-24 oz. (0.5-1.5 lbs)	Roll thin edges underneath. Arrange in a ring around a microwavable dish.
<i>SC 3</i>	Brown rice	0.5-2 cups dry rice	Use a high-sided casserole dish and lid. Use 1 cup of rice to 3 cups of water. After cooking, allow to stand for 10 minutes outside the microwave with the lid slightly open. Stir for 2 minutes.
<i>SC 4</i>	White rice	0.5-2 cups dry rice	Use a high-sided casserole dish and lid. Use 1 cup of rice to 2 cups of water.

## 10.2 Potato

This program cooks 1-4 potatoes (8-32 oz.) automatically.

Program number	Food/Quantity
<i>1</i>	Baked potato 1-4 potatoes (8-32 oz.)
<i>2</i>	Sweet potato 1-4 potatoes (8-32 oz.)

### Setting the potato function

1. Pierce the potatoes with a fork several times.
2. Touch **POTATO**.
  - ✓ *1* is displayed.
3. Touch **POTATO** repeatedly until the number of the desired food type is displayed.
4. Touch **START (+30 SECS)**.
  - ✓ *SC* is displayed.
  - ✓ The program calculates the cook time automatically.
  - ✓ When the program is finished, 2 beeps sound. *End* is displayed.
5. Touch **STOP/CLEAR**.
  - ✓ The appliance turns off and the time of day is displayed.
6. Let the potatoes stand for 3 - 5 minutes after cooking.

### Notes

- Place the potatoes on the turntable in a spoke-like fashion.
- Let the appliance cool for at least 5 minutes before using it again.

## 10.3 Frozen vegetables

This function allows you to cook 8-24 oz. of frozen vegetables automatically.  
Add 1 tablespoon of water per 4 oz. of frozen vegetables.

### Setting frozen vegetables

1. Touch **FROZEN VEGETABLES**.
2. Touch **START (+30 SECS)**.
  - ✓ *SC* is displayed.
  - ✓ The program calculates the cook time automatically.
  - ✓ When the program is finished, 2 beeps sound. *End* is displayed.
3. Touch **STOP/CLEAR**.
  - ✓ The appliance turns off and the time of day is displayed.

## 10.4 Fresh vegetables

This function allows you to cook 8-24 oz. of fresh vegetables automatically.  
No water is needed if vegetables have just been washed.  
Add 2 tablespoons of water per 8 oz. of fresh vegetables.

### Setting fresh vegetables

1. Touch **FRESH VEGETABLES**.
2. Touch **START (+30 SECS)**.
  - ✓ *SC* is displayed.
  - ✓ The program calculates the cook time automatically.
  - ✓ When the program is finished, 2 beeps sound. *End* is displayed.

### 3. Touch **STOP/CLEAR**.

- ✓ The appliance turns off and the time of day is displayed.

## 10.5 Reheat

In reheat mode you can select from 2 different types of food for reheating.

Program number	Food/Quantity
<i>rEH1</i>	Dinner plate 1 serving
<i>rEH2</i>	Casserole, pasta 1 - 4 servings

### Setting reheat

#### 1. Touch **REHEAT**.

- ✓ *rEH1* is displayed.

#### 2. Touch **REHEAT** repeatedly until the number of the desired food type is displayed.

#### 3. Touch **START (+30 SECS)**.

- ✓ *5C* is displayed.
- ✓ The program calculates the cook time automatically.
- ✓ When the program is finished, 2 beeps sound. *End* is displayed.

#### 4. Touch **STOP/CLEAR**.

- ✓ The appliance turns off and the time of day is displayed.

### Recommendations for reheating

Food	Recommendations
Dinner plate	<ul style="list-style-type: none"> <li>■ Use only pre-cooked, refrigerated foods.</li> <li>■ Cover the plate with vented plastic wrap or waxed paper, tucked under the plate.</li> <li>■ If the food is not hot enough after heating it with the <b>REHEAT</b> function, continue heating using manual time and power level setting.</li> </ul> <p>Includes:</p> <ul style="list-style-type: none"> <li>– 3-4 oz. meat, poultry or fish (up to 6 oz. with bone)</li> <li>– ½ cup starch (potatoes, pasta, rice, etc.)</li> <li>– ½ cup of vegetables (about 3-4 oz.)</li> </ul>
Casserole, pasta	<ul style="list-style-type: none"> <li>■ Use only pre-cooked, refrigerated foods.</li> <li>■ Cover plate with lid or vented plastic wrap.</li> <li>■ If the food is not hot enough after heating it with the <b>REHEAT</b> function, continue heating using manual time and power level setting.</li> </ul> <p>Includes:</p> <ul style="list-style-type: none"> <li>– Casserole: refrigerated foods, such as beef stew or lasagna</li> </ul>

Food	Recommendations
	– Pasta: canned spaghetti and ravioli, refrigerated foods

## 10.6 Frozen entrée

This function allows you to cook 8-24 oz. of frozen entrées automatically.

Follow package instructions for venting, cutting plastic film, etc.

### Setting frozen entrée

#### 1. Touch **FROZEN ENTREE**.

#### 2. Touch **START (+30 SECS)**.

- ✓ *5C* is displayed.
- ✓ The program calculates the cook time automatically.
- ✓ When the program is finished, 2 beeps sound. *End* is displayed.

#### 3. Touch **STOP/CLEAR**.

- ✓ The appliance turns off and the time of day is displayed.

## 10.7 Pizza

This function allows you to reheat 1 - 3 slices of pizza automatically.

### Setting pizza

#### 1. **PIZZA**.

- ✓ *1* is displayed.

#### 2. Touch **PIZZA** repeatedly until the desired number of pizza slices is displayed.

#### 3. Touch **START (+30 SECS)**.

- ✓ *5C* is displayed.
- ✓ The program calculates the cook time automatically.
- ✓ When the program is finished, 2 beeps sound. *End* is displayed.

#### 4. Touch **STOP/CLEAR**.

- ✓ The appliance turns off and the time of day is displayed.

## 11 Automatic programs

With the different automatic programs you can use predefined settings for a variety of foods.

### 11.1 Beverage

With this feature you can heat up 0.5 to 2 cups of a beverage.

Display	Quantity in cups
<i>8 oz</i>	0.5
<i>15 oz</i>	1
<i>24 oz</i>	1.5
<i>32 oz</i>	2

## Setting the beverage feature

### CAUTION

Beverages heated with the beverage feature may be very hot.

- ▶ Remove the container with care.

**Requirement:** Use a microwave-safe measuring cup or mug; do not cover.

#### 1. Touch **BEVERAGE**.

- ✓ *B* oz lights up.

#### 2. Touch **BEVERAGE** repeatedly until the desired quantity is displayed.

#### 3. Touch **START (+30 SECS)**.

- ✓ The cook time is set automatically.
- ✓ When the program is finished, 2 beeps sound. *End* is displayed.

#### 4. Touch **STOP/CLEAR**.

- ✓ The appliance turns off and the time of day is displayed.

#### 5. Stir after heating.

**Note:** Let the appliance cool for at least 5 minutes before using it again.

## 11.2 Popcorn

The popcorn feature lets you pop 3 different bag sizes of commercially packaged microwave popcorn.

Display	Bag size
<i>1.75</i> oz	1.75 oz.
<i>3.0</i> oz	3.0 oz.
<i>3.5</i> oz	3.5 oz.

## Setting the popcorn feature

### CAUTION

Do not leave the appliance unattended while popping corn. Popcorn may ignite and cause fire.

### CAUTION

Use caution when removing and opening the hot popcorn bag from the appliance.

#### 1. Touch **POPCORN**.

- ✓ *1.75* oz is displayed.

#### 2. Touch **POPCORN** repeatedly until the desired bag size is displayed.

#### 3. Touch **START (+30 SECS)**.

- ✓ The cook time is set automatically.
- ✓ When the program is finished, 2 beeps sound. *End* is displayed.

#### 4. Touch **STOP/CLEAR**.

- ✓ The appliance turns off and the time of day is displayed.

#### Notes

- Let the appliance cool for at least 5 minutes before using it again.

- Cook one "microwave-only" bag of popcorn at a time.

## 11.3 Defrost

You can set the defrost mode by entering a time, or a specific weight.

**Note:** The power level cannot be changed in defrost mode, as this would adversely affect defrost performance.

### WARNING

To avoid health risk, drain off liquids that will be produced when defrosting meat or poultry when turning the food. Under no circumstances, use these liquids for other purposes, or allow it to come into contact with other foods.

Program number	Food/Quantity
<i>dEF1</i>	Ground meat 0.5 - 3.0 lbs
<i>dEF2</i>	Meat pieces (steaks, chops) 0.5 - 3.0 lbs
<i>dEF3</i>	Poultry pieces 0.5 - 3.0 lbs
<i>dEF4</i>	Defrost by time max. 99 minutes:99seconds

## Setting defrost

#### 1. Touch **DEFROST**.

- ✓ *dEF1* and *0\** is displayed.

#### 2. You can also touch **DEFROST** repeatedly until the number of the desired defrost program is displayed.

#### 3. Touch **START (+30 SECS)**.

#### 4. For defrost programs 1 - 3:

- *0.0* lbs is displayed.
- Enter the weight of the food to defrost in pounds with the number keys.

#### 5. For defrost program 4:

- *00:00* is displayed.
- Enter the desired defrost time in minutes and seconds with the number keys.

#### 6. Touch **START (+30 SECS)**.

- ✓ The cook time begins to count down.
- ✓ When the program is finished, 2 beeps sound. *End* is displayed.

#### 7. Touch **STOP/CLEAR**.

- ✓ The appliance turns off and the time of day is displayed.

## Recommendations for defrosting

Follow these recommendations for best defrosting results.

- Use a microwavable shallow dish, such as a glass casserole dish or glass plate, but do not cover.
- Always enter the weight in lbs when using the defrost by weight feature (0.1 to 6.0 lbs).
- Use the defrost mode for raw food items only.



- Defrosting gives best results when food to be thawed is a minimum of 0° F, taken directly from a 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 aluminum foil, if they start to heat up. Use small pieces of aluminum foil to shield food items like chicken wings, leg tips and fish tails. Do not allow aluminum foil to touch the appliance cavity when defrosting.

#### Tips for stand time

- Leave the defrosted food to stand for an additional 10 to 30 minutes until it reaches an even temperature.
- Large pieces of meat require a longer standing time than smaller pieces.
- Separate flat pieces of meat and items made from ground meat from each other before leaving to stand.
- After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle.

#### Recommendations for defrosting meat

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

Meat	Recommendations
Ground meat	After each stage, remove any pieces of food that are nearly defrosted. Let stand covered with foil for 5 to 10 minutes.
Steaks, chops or fish	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand covered for about 5 to 10 minutes.
Chicken pieces	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand covered for 5 to 10 minutes.

## 11.4 Keep warm

You can keep cooked food warm in your microwave for up to 60 minutes.

- Use the keep warm mode to keep cooked foods hot and ready to serve.
- Food cooked covered should remain covered during keep warm.

- Pastry items, such as pies and turnovers should be uncovered.
- Complete meals kept warm on a dinner plate can be covered during keep warm.

### Setting keep warm

#### CAUTION

WHEN USING KEEP WARM MODE, FOLLOW THESE GUIDELINES:

- ▶ Do not use the Keep Warm mode to heat cold food.
- ▶ Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140°F (60°C) or warmer.
- ▶ DO NOT warm food longer than one hour.

1. Touch **KEEP WARM**.
2. Touch **COOK TIME**.
3. Enter the desired time with the number keys.
4. Touch **START (+30 SECS)**.  
✓ When the time has elapsed the appliance beeps.
5. Touch **START (+30 SECS)**.  
✓ When the cook time has run out, 2 beeps sound. *End* is displayed.
6. Touch **STOP/CLEAR**.  
✓ The appliance turns off and the time of day is displayed.

## 11.5 Soften/melt

This function lets you soften or melt 4 different types of foods.

Program number	Food/Quantity
1	Butter <ul style="list-style-type: none"> <li>▪ 2 tablespoons</li> <li>▪ 0.25 cups</li> <li>▪ 0.5 cups</li> </ul>
2	Chocolate <ul style="list-style-type: none"> <li>▪ 1 cup</li> <li>▪ 2 cups</li> </ul>
3	Ice cream <ul style="list-style-type: none"> <li>▪ 4 oz</li> <li>▪ 8 oz</li> <li>▪ 16 oz</li> <li>▪ 32 oz</li> <li>▪ 48 oz</li> </ul>
4	Cream cheese <ul style="list-style-type: none"> <li>▪ 3 oz</li> <li>▪ 6 oz</li> <li>▪ 8 oz</li> </ul>

### Setting soften/melt

1. Touch **SOFTEN/MELT**.  
✓ *SOF 1* is displayed.
2. Touch **SOFTEN/MELT** repeatedly until the number of the desired food type is displayed.
3. Touch **START (+30 SECS)**.

4. Touch **SOFTEN/MELT** repeatedly until the desired quantity is displayed.
5. Touch **START (+30 SECS)**.
  - ✓ The cook time begins to count down.
  - ✓ When the program is finished, 2 beeps sound. *End* is displayed.
6. Touch **STOP/CLEAR**.
  - ✓ The appliance turns off and the time of day is displayed.

## 12 Cooking charts

The charts can be used as a guide. Follow package or recipe directions.

### 12.1 Cooking meat in your microwave

- Place prepared meats on a microwave-safe roasting rack in a microwave-safe dish.
- Start cooking the meat fat side down.
- 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.
- The temperatures in the following charts are temperatures at removal time; the temperature will rise during the standing period.
- Follow the recommendations for stand time.  
→ "Stand time", Page 24

Meat	Power level	Cook time	Directions
Roast beef, boneless up to 4 lbs.	10 - High, for first 5 minutes then 5 - Medium	For 160°F (71°C) - medium: ■ 12-17 min./lb.  For 170°F (76°C) - well-done: ■ 14-19 min./lb.	<ul style="list-style-type: none"> <li>■ Place the roast beef fat-side down on a roasting rack.</li> <li>■ Cover with wax paper.</li> <li>■ Turn over half way through cooking.</li> <li>■ Let stand for 10–15 minutes.<sup>1</sup></li> </ul>
Roast pork, boneless or bone-in up to 4 lbs.	10 - High, for first 5 minutes then 5 - Medium	For 170°F (76°C) - well-done: ■ 14-19 min./lb.	<ul style="list-style-type: none"> <li>■ Place the roast pork fat-side down on a roasting rack.</li> <li>■ Cover with wax paper.</li> <li>■ Turn over half way through cooking.</li> <li>■ Let stand for 10–15 minutes.<sup>1</sup></li> </ul>

<sup>1</sup> Expect a 10°F (6°C) rise in the temperature during the standing period.

### 12.2 Cooking poultry in your microwave

- Place the 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.
- Follow the recommendations for stand time.  
→ "Stand time", Page 24

Meat	Power level	Cook time	Temperature	Directions
Whole chicken up to 4 lbs.	7 - Medium high	7-10 min./lb.	<ul style="list-style-type: none"> <li>■ 170°F (76°C) for dark meat</li> <li>■ 160°F (71°C) for light meat</li> </ul>	<ul style="list-style-type: none"> <li>■ Place the chicken breast-side down on the roasting rack.</li> <li>■ Cover with wax paper.</li> <li>■ Turn over half way through cooking.</li> <li>■ Cook until juices run clear and the meat near the bone is no longer pink.</li> <li>■ Let stand for 10–15 minutes</li> </ul>
Chicken pieces up to 4 lbs.	7 - Medium high	7-10 min./lb.	<ul style="list-style-type: none"> <li>■ 170°F (76°C) for dark meat</li> <li>■ 160°F (71°C) for light meat</li> </ul>	<ul style="list-style-type: none"> <li>■ Place the chicken bone-side down on the dish, with the thickest portions toward the inside of the dish.</li> <li>■ Cover with wax paper.</li> <li>■ Turn over half way through cooking.</li> <li>■ Cook until juices run clear and the meat near the bone is no longer pink.</li> <li>■ Let stand for 10–15 minutes</li> </ul>

## 12.3 Stand time

Follow these guidelines for stand time for safe cooking results.

Meat	Doneness	Remove from appliance	After standing for 10-15 min.
		Temperature in °F (°C)	Temperature in °F (°C)
Beef	Medium	150 (65)	160 (71)
	Well done	160 (71)	170 (77)
Pork	Medium	150 (65)	160 (71)
	Well done	160 (71)	170 (77)
Poultry	Dark meat	170 (77)	180 (82)
	Light meat	160 (71)	170 (77)

## 12.4 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 the yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.

## 12.5 Cooking vegetables in your microwave

- Wash the vegetables just before cooking. Extra water is rarely needed. If dense vegetables such as potatoes or carrots are being cooked, add about ¼ cup of water.
- Small vegetables, such as sliced carrots, peas or lima beans, will cook faster than larger vegetables.

## 12.6 Cooking seafood in your microwave

- Be sure to 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.

Seafood	Power level	Cook time	Directions
Fish steaks up to 1½ lbs.	7 - Medium high	7-11 min./lb.	<ul style="list-style-type: none"> <li>Arrange the fish on a roasting rack with the meaty portions towards the outside of the rack.</li> <li>Cover with wax paper.</li> <li>Turn over and rearrange halfway through cook time.</li> <li>Cook until the fish flakes easily with fork.</li> <li>Let stand for 3-5 minutes</li> </ul>
Fish fillets up to 1½ lbs.	7 - Medium high	7-11 min./lb.	<ul style="list-style-type: none"> <li>Arrange fillets in a baking dish, turning any thin pieces under.</li> <li>Cover with wax paper.</li> <li>If over ½" thick, turn over and rearrange halfway through the cook time.</li> <li>Cook until the fish flakes easily with fork.</li> <li>Let stand for 2-3 minutes</li> </ul>

- Whole vegetables, such as potatoes, acorn squash, corn on the cob, etc., 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.
- For whole, unpeeled vegetables, such as potatoes, sweet potatoes, squash, eggplant, etc., prick the skin of the vegetables in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook 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.
- Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less steaming.
- Be sure not to overcook fish; check it for doneness at the minimum cooking time before cooking longer.



Seafood	Power level	Cook time	Directions
Shrimp up to 1½ lbs.	7 - Medium high	7-11 min./lb.	<ul style="list-style-type: none"> <li>■ Arrange shrimp in a baking dish without overlapping or layering.</li> <li>■ Cover with wax paper.</li> <li>■ Cook until firm and opaque. Stir 2 or 3 times during cooking.</li> <li>■ Let stand for 5 minutes</li> </ul>

## 13 Cleaning and maintenance

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

### 13.1 Cleaning agents

Only use suitable cleaning agents to avoid damage to the appliance surfaces.

#### Brand names

- The use of brand names is intended only to indicate a type of cleaner. This does not constitute an endorsement.
- The omission of any brand name cleaner does not imply its adequacy or inadequacy.
- Many products are regional in distribution and can be found in local markets.

#### Cleaning recommendations

Clean only those parts of your appliance that are listed in the cleaning chart.

- Take special care to keep the inner door panel and appliance front frame free of food and grease build-up.
- Never use abrasive scouring powder or pads.
- Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.
- Clean your appliance weekly or more often, if needed.
- Never operate the appliance without food in the appliance cavity; this can damage the magnetron tube or glass tray.
- You may leave a cup of water standing inside the appliance when it is not in use to prevent damage if the appliance is accidentally turned on.

Part	Suitable cleaning method	Recommendations
Appliance cavity	<ul style="list-style-type: none"> <li>■ Wipe up spills immediately.</li> <li>■ Clean with a damp, clean cloth and mild soap.</li> <li>■ To help loosen baked-on food particles or liquids: <ul style="list-style-type: none"> <li>– Heat 2 cups of water in a 4 cup microwave-safe dish at power level 10 for 5 minutes or until boiling.</li> <li>– You may add the juice of 1 lemon if you desire to keep the appliance fresh smelling.</li> <li>– Let it stand in the appliance cavity for 1 or 2 minutes.</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>■ Keep the appliance cavity clean. Food particles and spilled liquids can stick to the appliance cavity walls, causing the appliance to work less efficiently.</li> <li>■ DO NOT use harsh detergents or abrasive cleaners.</li> <li>■ Remove the glass turntable tray from the appliance when cleaning the appliance cavity.</li> </ul>

<sup>1</sup> These marks are registered trademarks of their respective owners. All other trademarks are trademarks of BSH Home Appliances Corporation or its affiliated companies.

Part	Suitable cleaning method	Recommendations
Wire rack	<ul style="list-style-type: none"> <li>■ Wash with soapy water.</li> <li>■ Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed.</li> </ul>	
Glass turntable	<ul style="list-style-type: none"> <li>■ Wash in warm soapy water or in the dishwasher.</li> </ul>	<ul style="list-style-type: none"> <li>■ Let the glass turntable cool off before handling it.</li> <li>■ Remove the glass turntable from the appliance cavity for cleaning.</li> <li>■ DO NOT put the glass turntable in water immediately after cooking; it may break.</li> </ul>
Turntable roller rest	<ul style="list-style-type: none"> <li>■ Clean with warm, soapy water. Rinse thoroughly and dry.</li> </ul>	
Door glass	<ul style="list-style-type: none"> <li>■ Wash with soap and water or glass cleaner, or apply all purpose cleaner on a clean sponge or paper towel and wipe clean.</li> <li>■ If steam accumulates inside or outside the appliance door, wipe it off with a soft cloth. Steam can accumulate when operating the appliance in high humidity. This does in no way indicate microwave leakage.</li> </ul>	<ul style="list-style-type: none"> <li>■ Do not use abrasive cleaners, like powder cleaning agents, steel wool pads and oven cleaners.</li> </ul>
Painted surfaces	<ul style="list-style-type: none"> <li>■ Clean with hot soapy water or apply all purpose cleaner to a clean sponge or paper towel and wipe clean.</li> </ul>	<ul style="list-style-type: none"> <li>■ Do not use abrasive cleaners, like powder cleaning agents, steel wool pads and oven cleaners.</li> </ul>
Stainless steel surfaces	<ul style="list-style-type: none"> <li>■ Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® sprayed on a paper towel.</li> <li>■ Protect and polish with Stainless Steel Magic® and a soft cloth.</li> <li>■ Remove water spots with a cloth dampened with white vinegar.</li> </ul>	<ul style="list-style-type: none"> <li>■ Always wipe or rub in the direction of the grain.</li> <li>■ DO NOT use any cleanser that contains chlorine as these may rust the stainless steel.</li> </ul>
Plastic and controls	<ul style="list-style-type: none"> <li>■ When cool, clean with soapy water, rinse and dry.</li> </ul>	
Printed areas (words and numbers)	<ul style="list-style-type: none"> <li>■ Clean with soapy water, rinse and dry.</li> </ul>	<ul style="list-style-type: none"> <li>■ DO NOT use abrasive cleaners or petroleum based solvents.</li> </ul>

## 14 Troubleshooting

You can eliminate minor issues on your appliance yourself. Please read the information on eliminating issues before contacting Customer Service. This may avoid unnecessary repair visits.

### WARNING

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be performed by authorized service providers.

- ▶ If the power cord or the appliance power cable of this appliance becomes damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or the manufacturer's Customer Service.
- ▶ Only original spare parts may be used to repair the appliance.
- ▶ If the appliance has an issue, call Customer Service.

Issue	Cause and troubleshooting
Appliance and display not working	<p>There is no power supply to the appliance</p> <ul style="list-style-type: none"> <li>▶ Ensure that the unit's power cord is fully plugged into the power outlet and the circuit breaker has not tripped.</li> <li>▶ Reset the household circuit breaker or replace any tripped circuit breakers or fuses.</li> <li>▶ Remove the plug from the outlet, wait 10 seconds, then plug the appliance in again.</li> <li>▶ Plug a different appliance into the power outlet. If the other appliance does not operate, have a qualified electrician repair the outlet.</li> <li>▶ Plug the appliance into a different power outlet.</li> </ul>
Display is working, but appliance does not operate	<p>The appliance door is not fully closed</p> <ol style="list-style-type: none"> <li>1. Check the appliance door for obstructions.</li> <li>2. Check to see if the hinge is bent.</li> </ol>
	<p>The door seal is dirty</p> <ul style="list-style-type: none"> <li>▶ Check to see if packing material or other materials are stuck to the door seal.</li> </ul>
	<p>The appliance door is damaged</p> <ul style="list-style-type: none"> <li>▶ Check the appliance door for damage. Do not operate the appliance if the door is damaged.</li> </ul>
Power goes off before the cook time has elapsed	<p>The settings were entered incorrectly</p> <ul style="list-style-type: none"> <li>▶ Press <b>Clear/Off</b> twice and enter the desired settings again.</li> </ul>
	<p>The time settings are incorrect</p> <ul style="list-style-type: none"> <li>▶ Press <b>Clear/Off</b> twice and enter the desired settings again.</li> <li>▶ Reset the clock and enter the desired settings again.</li> </ul>
Food is cooking too slowly	<p>There is no power supply to the appliance</p> <ol style="list-style-type: none"> <li>1. Check circuit breaker or fuse box to your house.</li> <li>2. Make sure there is proper electrical power to the appliance.</li> </ol>
	<p>The voltage reaching the appliance might be too low.</p> <ol style="list-style-type: none"> <li>1. Make sure the appliance is on a separate 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop.</li> <li>2. If necessary, connect the appliance to its own circuit.</li> </ol>
Sparks or arcing in the appliance cavity	<p>There are metallic objects in the appliance cavity</p> <ol style="list-style-type: none"> <li>1. Remove any metallic utensils, cookware or metal ties from the appliance cavity.</li> <li>2. If you use aluminum foil, use only narrow strips and allow at least 1" (2.5 cm) between the foil and the appliance cavity walls.</li> </ol>
Turntable makes noises or sticks	<p>There is dirt on the underside of the turntable or the roller ring</p> <ul style="list-style-type: none"> <li>▶ Clean the turntable, roller ring and appliance cavity bottom.</li> </ul>
	<p>The turntable and roller ring are not seated properly</p> <ul style="list-style-type: none"> <li>▶ Make sure the turntable and roller ring are positioned correctly.</li> </ul>
Using the microwave causes TV or radio interference	<p>Similar interference is caused by other small appliances, such as hairdryers</p> <ul style="list-style-type: none"> <li>▶ Move other appliances like your TV or radio further away from your microwave.</li> </ul>

Issue	Cause and troubleshooting
LED lights are not working	The LED lamps are defective. <ul style="list-style-type: none"> <li>▶ Call  → "Customer Service", Page 28.</li> </ul>
Power level switched from 10 to 8	The microwave has been operating at power level 10 for more than 30 minutes. The power level has switches to power level 8 to avoid overcooking. <ul style="list-style-type: none"> <li>▶ This is normal. There is no action required.</li> </ul>

## 15 Disposal

### 15.1 Disposal of your old appliance

Environmentally compatible disposal allows valuable raw materials to be recycled.

1. Unplug the appliance from the power supply.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally responsible manner.

Information about current disposal methods can be obtained from your specialist dealer or local authority.

## 16 Customer Service

With any warranty repair, we will make sure your appliance is repaired by an authorized service provider using genuine replacement parts. We use only genuine replacement parts for all repairs.

Detailed information on the warranty period and terms of warranty can be found in the Statement of Limited Product Warranty, from your retailer, or on our website.

If you contact Customer Service, you will need the model number (E-Nr.) and the production number (FD) of your appliance.

The LED light sources are available as a spare part and should only be replaced by an authorized service provider.  
USA:

1-800-735-4328

[www.thermador.com/support](http://www.thermador.com/support)

[www.thermador.com/us/accessories](http://www.thermador.com/us/accessories)

CA:

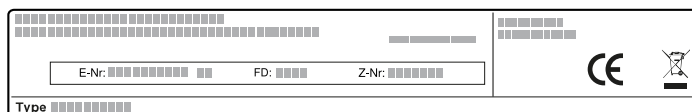
1-800-735-4328

[www.thermador.ca](http://www.thermador.ca)

[www.thermador.ca/en/support/filters-cleaners-accessories](http://www.thermador.ca/en/support/filters-cleaners-accessories)

### 16.1 Model number (E-Nr.) and production number (FD)

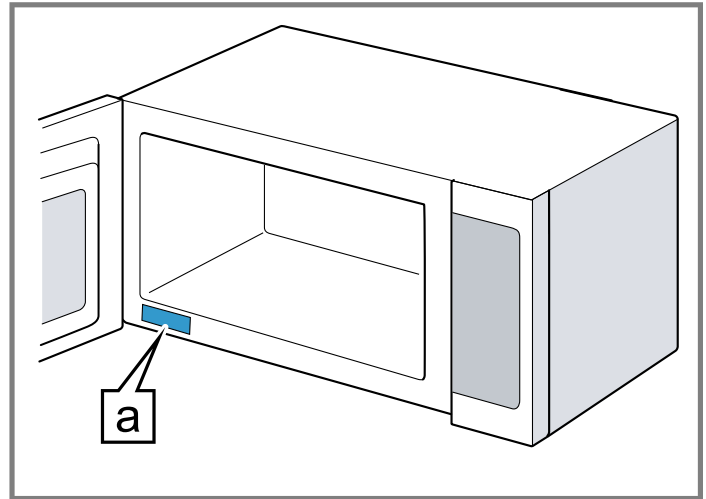
You can find the model number (E-Nr.) and the production number (FD) on the appliance's rating plate.



Making a note of your appliance's details and the Customer Service telephone number will enable you to find them again quickly.

### 16.2 Rating plate location

The rating plate is located in the lower left corner of the microwave front face and is visible when the door is open.



**a** Rating plate

## 17 STATEMENT OF LIMITED PRODUCT WARRANTY

### 17.1 What this warranty covers & Who it applies to

The limited warranty provided by BSH Home Appliances ("Thermador") in this Statement of Limited Product Warranty applies only to the Thermador appliance sold to you ("Product"), 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 from a BSH authorized dealer or directly from BSH (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 to the original purchaser of the product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.

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

## 17.2 How long the warranty lasts

Thermador warrants that the Product is free from defects in materials and workmanship for a period of seven hundred and thirty (730) days from the date of the original delivery. The foregoing timeline begins to run upon the date of original delivery, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever. This Product is also warranted to be free from **cosmetic** defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chips, dents, or other damage to the finish) of the Product, for a period of sixty (60) days from the date of delivery or closing date for new construction. This **cosmetic** warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This **cosmetic** warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

## 17.3 Repair/replace as your exclusive remedy

During this warranty period, Thermador 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 Thermador will replace your Product (upgraded models may be available to you, in Thermador's sole discretion, for an additional charge). Nothing in this warranty requires damaged or defective parts to be replaced with parts of a different type or design than the original part. All removed parts and components shall become the property of Thermador 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. Thermador's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Thermador authorized service provider during normal business hours. For safety and property damage concerns, Thermador highly recommends that you do not attempt to repair the Product yourself, or use a non-authorized service provider; Thermador will have no responsibility or liability for damage resulting from repairs or work performed by a non-authorized service provider. Authorized service providers are those persons or companies that have been specially trained on Thermador products, and who possess, in Thermador'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 Thermador). Nevertheless, taking your product to be

serviced by a repair shop that is not affiliated with or an authorized dealer of Thermador will not void this warranty. Also, using third-party parts will not void this warranty. Notwithstanding the foregoing, Thermador 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, Thermador 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. Further, to the extent you have installed the Product in a difficult-to-access location or have otherwise installed temporary or permanent fixtures that create barriers to accessing or removing the Product, Thermador will not incur any liability for, or have responsibility, for work or costs associated with moving the Product or otherwise creating access to the Product in order to repair or replace it. All such costs shall be your sole responsibility.

## 17.4 Out of warranty product

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

## 17.5 Warranty exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Thermador, 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 selfperformed "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.

- Service calls to correct the installation of your Product, to instruct you how to use your Product, to replace house fuses or correct house wiring or plumbing.
- Removal and replacement of trim or decorative panels that interfere with servicing the Product.
- Damage or defects caused by labor or parts installed by any non-authorized service provider, unless approved by Thermador before service is performed.

In no event shall Thermador 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 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 THERMADOR, 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 EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.**

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

### 17.6 Obtaining warranty service

To obtain warranty service for your product, you should contact Thermador Customer Support at 1-800-735-4328 to schedule a repair.

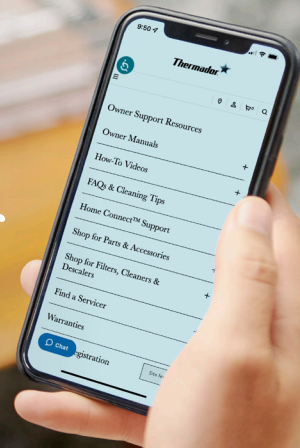
### 17.7 Product information

For handy reference, copy the information below from the rating plate. Keep your invoice and/or delivery documents for warranty validation.

Model number (E-Nr.)
Production number (FD)
Date of delivery



# Thermador<sup>®</sup> ★ Exclusive Insider Information



[Thermador.com/us/support/quicklinks](https://thermador.com/us/support/quicklinks)



### Owner Manuals

Download owner manuals, specifications and CADs.



### How-To Videos

View instructional videos for changing water filters, cleaning, adjusting settings, and beyond.



### FAQs & Cleaning Tips

Browse through cleaning, usage, and troubleshooting tips.



### Home Connect<sup>®</sup> Support

Find the answers to all your Home Connect<sup>®</sup> related questions.



### Thermador Accessories Store

Purchase filters, cleaners, accessories, and parts.



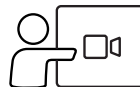
### Warranties

View information on Thermador product warranties.



### Product Registration

Register your products today to easily manage your appliance information.



### Virtual Demo

Schedule a product overview to receive step-by-step guidance on using your appliance.



### Virtual Showroom

Take a Virtual Showroom tour to view and interact with our entire collection of appliances.



### Newsletter

Get the latest information on product news and events.



### Blog

Read about the latest in home design and culinary inspiration.



### Recipes

Need inspiration for your next gathering? Browse our vast collection of recipes.

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