

Over The Range Combination Oven

Use & Care Guide

Model AMV6177AA



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Combination Oven

Keep instructions for future reference.
Be sure manual stays with oven.



Important Safety Instructions

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference.

Keep sales receipt and/or cancelled check as proof of purchase.

Model Number _____

Serial Number _____

Date of Purchase _____

In our continuing effort to improve the quality and performance of our appliances, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, write us (include your model number and phone number) or call:

Maytag ServicesSM

Attn:CAIR[®] Center

P. O. Box 2370

Cleveland, TN 37320-2370

1-800-843-0304 U.S.A.

1-866-587-2002 Canada

1-800-688-2080

(U.S.A. TTY for hearing or speech impaired)

Internet: <http://www.amana.com>

What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when maintaining, or operating microwave.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

DANGER

DANGER – Immediate hazards which **WILL** result in severe personal injury or death.

WARNING

WARNING – Hazards or unsafe practices which **COULD** result in severe personal injury or death.

CAUTION

CAUTION – Hazards or unsafe practices which **COULD** result in minor personal injury.

CAUTION

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

1. **DO NOT** deep fat fry in oven. Fat could overheat and be hazardous to handle.
2. **DO NOT** cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
3. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
4. **DO NOT** operate oven without load or food in oven cavity.
5. Use only popcorn in packages designed and labeled for microwave use. Popping time varies depending on oven wattage. Do not continue to heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended.
6. **DO NOT** use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
7. **DO NOT** use metal utensils in oven except when recommended by microwave food manufacturers or recipe requires metal utensils in convection or combination mode. Heat food in containers made of glass or china if possible.
8. Never use paper, plastic, or other combustible materials that are not intended for cooking.
9. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
10. **DO NOT** use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
11. **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.
12. Racks, utensils and oven surfaces may become hot during or after use. Use utensils or protective clothing, like pan grips or dry oven mitts, when necessary to avoid burns.
13. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.



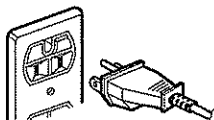
Important Safety Instructions

⚠ WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

Grounding Instructions

Oven 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 combination 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, 110-120V.

Federal Communications Commission Radio Frequency Interference Statement (U.S.A Only)

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

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

- Reorient the receiving antenna of the radio or television.

- Relocate the microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven 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 TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

- A. **DO NOT** attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- B. **DO NOT** place any object between the oven front face and the door to allow soil or cleaner residue to accumulate on sealing surfaces.
- C. **DO NOT** operate the oven if it is damaged. It is particularly important that oven door close properly and that there is no damage to:
 1. door (bent),
 2. hinges and latches (broken or loosened),
 3. door seals and sealing surfaces.
- D. Oven should not be adjusted or repaired by anyone except properly qualified service personnel.

⚠ WARNING

Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**

To reduce the risk of injury to persons:

1. **DO NOT** overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. **DO NOT** use straight-sided containers with narrow necks.
4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS



Important Safety Instructions

⚠ WARNING

When using electrical appliances, basic safety precautions should be followed to reduce the risk of burns, electric shock, fire, or injury to persons or exposure to excessive microwave energy.

1. **READ** all instructions before using oven.
2. **READ AND FOLLOW** the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 2.
3. Install or locate this oven **ONLY** in accordance with the installation instructions in this manual.
4. Some products such as whole eggs and sealed containers—for example, closed glass jars—are able to explode and **SHOULD NOT** be **HEATED** in this oven.
5. Use this oven **ONLY** for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
6. As with any appliance, **CLOSE SUPERVISION** is necessary when used by **CHILDREN** or **INFIRM PERSONS**.
7. See door cleaning instructions in the Care and Cleaning section of manual on page 25.
8. Baby food jars shall be open when heated and contents stirred or shaken before consumption, in order to avoid burns.
9. **DO NOT** use this oven for commercial purposes. It is made for household use only.
10. **DO NOT** heat baby bottles in oven.
11. **DO NOT** operate this oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
12. This oven, including power cord, must be serviced **ONLY** by qualified service personnel. Special tools are required to service oven. Contact nearest authorized service facility for examination, repair, or adjustment.
13. **DO NOT** cover or block filter or other openings on oven.
14. **DO NOT** store this oven 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.
15. **DO NOT** immerse cord or plug in water.
16. Keep cord **AWAY** from **HEATED** surfaces.
17. **DO NOT** let cord hang over edge of table or counter.
18. Clean the ventilating hood frequently.
19. **DO NOT** allow grease to accumulate on the hood or filters.
20. Use care when cleaning the ventilating hood filters. Corrosive cleaning agents such as lyebased oven cleaners may damage the filters.
21. When flaming foods under the hood, turn the fan on.
22. Suitable for use above both gas and electric cooking equipment 36 inches or less wide.
23. **DO NOT** insert oversized foods or oversized utensils in a microwave/convection oven as they may create a fire, an electrical arc or risk of electrical shock.
24. **DO NOT** use paper products not intended for cooking when oven is operated in convection or combination mode.

⚠ CAUTION

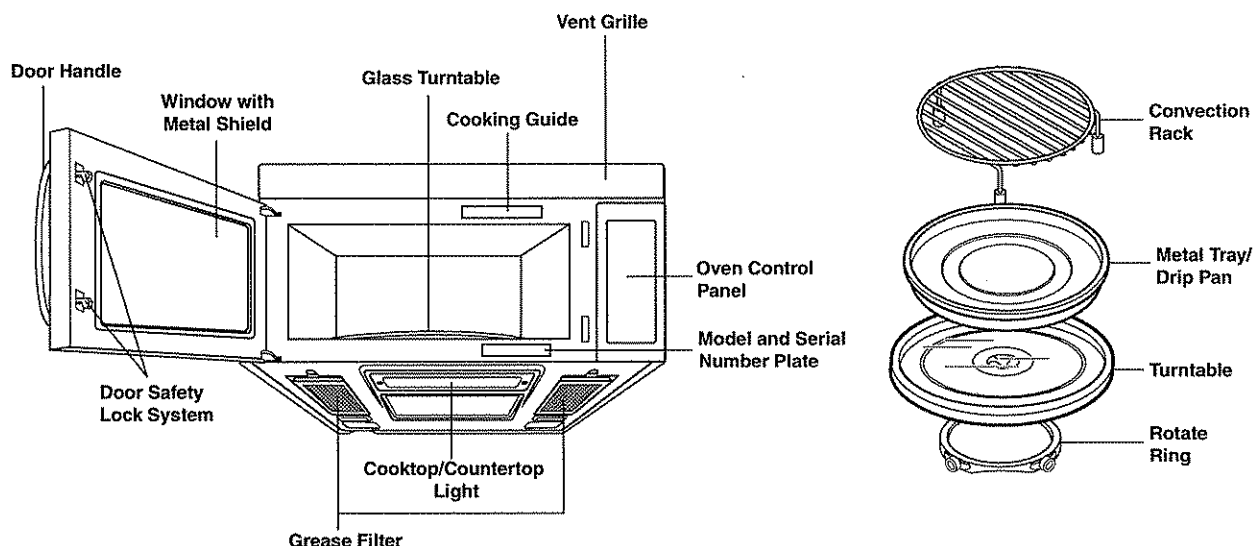
To avoid risk of fire in the oven cavity.

- a. **DO NOT** overcook food. Carefully attend oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c. If materials inside the oven ignite, keep oven door **CLOSED**, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- d. **DO NOT** use the cavity for storage. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS

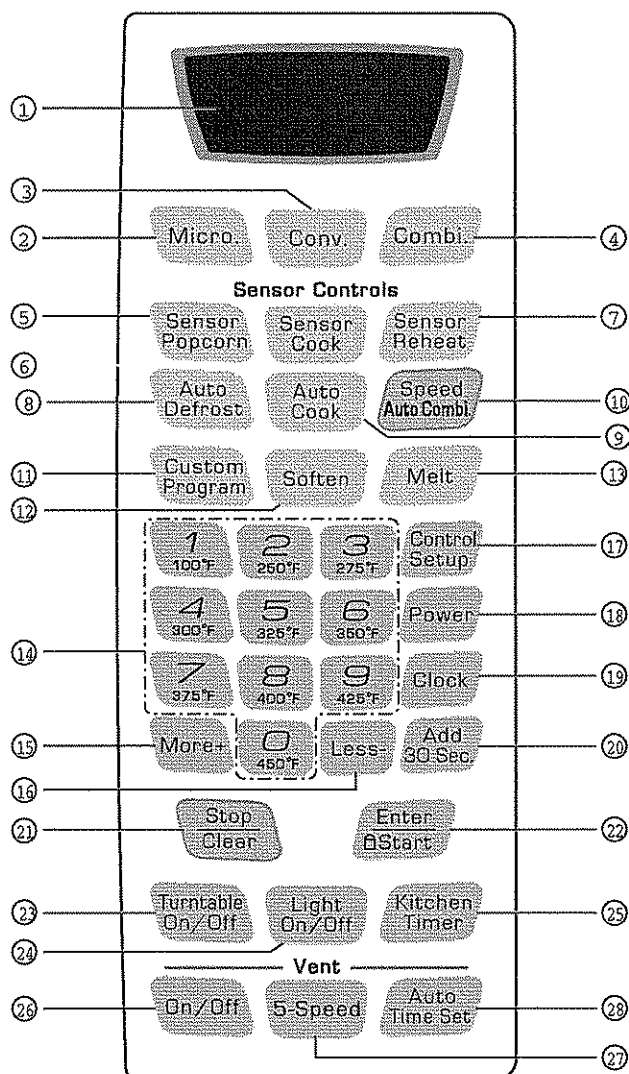


Features



Oven Specifications

Power Supply	120 VAC, 60 Hz
Input Power	1,600 W
Cooking Power	950 W (IEC 60705 Standard)
Frequency	2,450 MHz
Rated Current	14 A
Outer Dimensions (WxHxD)	29 ¹⁵ / ₁₆ " x 16 ⁷ / ₁₆ " x 15 ³ / ₈ "
Cavity Volume	1.7 Cu. Ft.
Net Weight	71 lbs.





Features

FEATURES

NOTE:

- Styling and features vary by model.

1. **DISPLAY:** The Display includes a clock and indicators to tell you time of day, cooking time settings and cooking functions selected.
2. **MICRO.:** Touch this pad when setting Microwave cooking.
3. **CONV.:** Touch this pad when setting Convection cooking.
4. **COMBI.:** Touch this pad when setting combination cooking or preheat.
5. **SENSOR POPCORN:** Touch this pad when popping popcorn in your microwave oven. The oven's sensor will tell the oven how long to cook depending on the amount of humidity it detects from the popcorn.
6. **SENSOR COOK:** Touch this pad to cook baked potato, frozen vegetable, fresh vegetable, canned vegetable, frozen entree and rice. The oven's sensor will tell the oven how long to cook depending on the amount of humidity coming from the food.
7. **SENSOR REHEAT:** Touch this pad to reheat casserole, dinner plate, pizza slice and soup/sauce. The oven's sensor will tell the oven how long to cook depending on the amount of humidity coming from the food.
8. **AUTO DEFROST:** Touch this pad to select food type and defrost food by weight.
9. **AUTO COOK:** Touch this pad to cook Bacon, Fresh Roll & Muffin, Frozen Roll & Muffin, Beverage, Chicken Pieces, Hot Cereal.
10. **SPEED AUTO COMBI.:** Touch this pad when setting weight combination cooking.
11. **CUSTOM PROGRAM:** Touch this pad to recall one cooking instruction previously programmed into memory.
12. **SOFTEN:** Touch this pad to soften Butter, Ice Cream, Cream Cheese or Frozen Juice.
13. **MELT:** Touch this pad to melt Butter, Chocolate, Cheese, Marshmallow.
14. **NUMBER:** Touch number pads to enter cooking time, power level, quantities, weights, or cooking temperature.
15. **MORE+:** Touch this pad to add ten seconds of cooking time each time you press it.
16. **LESS-:** Touch this pad to subtract ten seconds of cooking time each time you press it.
17. **CONTROL SETUP:** Touch this pad to change the oven's default settings for sound, clock, display speed and defrost weight.
18. **POWER:** Touch this pad to select a cooking power level.
19. **CLOCK:** Touch this pad to enter the time of day.
20. **ADD 30 SEC.:** Touch this pad to set and start quickly at 100% power level.
21. **STOP/CLEAR:** Touch this pad to stop the oven or to clear all entries.
22. **ENTER/START:** Touch this pad to start a function or enter all entries. If you open the door after oven begins to cook, touch ENTER/START again.
23. **TURNTABLE ON/OFF:** Touch this pad to turn off the turntable. OFF will appear in the display.

NOTE:

- This option is not available in sensor cook and defrost modes.

24. **LIGHT ON/OFF:** Touch this pad to turn on the cooktop/countertop light.
25. **KITCHEN TIMER:** Touch this pad to set the kitchen timer.
26. **VENT ON/OFF:** Touch this pad to turn the fan on/off.
27. **VENT 5-SPEED:** Touch this pad to choose one of 5 fan speeds.
28. **AUTO TIME SET:** Touch this pad when setting ventilation time.(1, 3, 5, 10, 30 minutes.)



Features

LEARN ABOUT YOUR MICROWAVE OVEN

CAUTION

- To avoid risk of personal injury or property damage, do not run oven empty.
- To avoid risk of personal injury or property damage, do not use stoneware, aluminum foil, metal utensils, or metal trimmed utensils in the oven.

This section discusses the concepts behind microwave cooking and introduces you to the basics you need to know to operate your microwave oven. Please read this information before use.

CLOCK

This oven includes a 12-hour clock.

Example: To set 8:00 AM.



1. Touch **CLOCK** pad.



2. Enter the time by using the number key pad.



3. Touch **ENTER/START** pad.
(Press number 1 for AM, number 2 for PM.)



4. Touch **ENTER/START** pad.

KITCHEN TIMER

You can use your microwave oven as a timer. Use the Timer for timing up to 99 minutes, 99 seconds.

Example: To time 3 minutes.



1. Touch **KITCHEN TIMER** pad.



2. Enter the time by using the number key pad.



3. Touch **ENTER/START** pad. When the time is over, you will hear beeps and **END** will display.

CONTROL SETUP

You can change the default values for beep sound, clock, display speed and defrost weight mode.

See following chart for more information.

No.	Function	No.	Result
1	Sound ON/ OFF control	1 2	Sound ON Sound OFF
2	Clock ON/ OFF control	1 2	Clock ON Clock OFF
3	Scroll speed	1 2 3	Slow speed Normal speed Fast speed
4	Weight mode selected	1 2	Lbs. Kg.

Example: To change weight mode (from Lbs. to Kg.).



1. Touch **CONTROL SETUP** pad.



2. Touch number **4** pad.



3. Touch number **2** pad.

VENT FAN

The fan moves steam and other vapors from the cooking surface.

Example: To set Level 4.



1. Touch **ON/OFF** pad. This shows the last level until you select the fan speed level.



2. Touch this pad until Level **4** appears in the display.

Touch **ON/OFF** pad to turn off fan when desired.

NOTE:

- If the temperature from the range or cooktop below the oven gets too hot, the exhaust fan in the vent hood will automatically turn on at the LEVEL 5 setting to protect the oven. It may stay on up to an hour to cool the oven. When this occurs, the ON/OFF button will not turn the fan off.



Features

AUTO TIME SET

Example: To turn off fan after 30 minutes for level 4.



1. Touch **ON/OFF** pad.



2. Touch this pad until Level **4** appears in the display.



3. Touch this pad five times.

TURNTABLE ON/OFF

For best cooking results, leave the turntable on. It can be turned off for large dishes. Touch **TURNTABLE ON/OFF** to turn the turntable on or off.



NOTES:

- This option is not available in sensor cook and defrost modes.
- **Sometimes the turntable can become hot to touch.** Be careful touching the turntable during and after cooking.
- **Do not run the oven empty.**

CHILD LOCK

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

The Child Lock feature is also useful when cleaning the control panel. Child Lock prevents accidental programming when wiping the control panel.

Example: To set the child lock.



1. Touch **STOP/CLEAR** pad.



2. Touch and hold **ENTER/START** pad more than 4 seconds.

LOCKED will appear in the display window with two beeps.

Example: To cancel the child lock.



1. Touch and hold **ENTER/START** pad more than 4 seconds. **LOCKED** will disappear and you hear two beeps.

LIGHT ON/OFF

To turn the Hood Light on, touch the **LIGHT ON/OFF** pad once.



To turn the Hood Light off, touch the **LIGHT ON/OFF** pad again.



Operation

MICROWAVE OPERATING INSTRUCTIONS

ADD 30 SEC.

A time-saving pad, this simplified control lets you quickly set and start microwave cooking without the need to touch the **ENTER/START** pad.

Example: To set ADD 30 SEC. for 2 minutes.



1. Touch **ADD 30 SEC.** pad 4 times.
The oven begins cooking and display shows time counting down.

CUSTOM PROGRAM

CUSTOM PROGRAM lets you recall one cooking instruction previously placed in memory and begin cooking quickly.

Example: To cook for 2 minutes.



1. Touch **CUSTOM PROGRAM** pad.
2. Touch **MICRO.** pad.
3. Enter the cook time.
4. Touch **ENTER/START** pad.

Example: To recall the custom program.



1. Touch **CUSTOM PROGRAM** pad.
2. Touch **ENTER/START** pad. When the cook time is over, you will hear four beeps and **COOK END** will display.

MORE+/LESS-

By using the MORE+ or LESS- keys, all of the preprogrammed cook and time cook features can be adjusted to cook food for a longer or shorter time. Pressing MORE+ will add 10 seconds of cooking time each time you press it. Pressing LESS- will subtract 10 seconds of cooking time each time you press it.

COOKING AT HIGH POWER

Example: To cook food for 8 minutes 30 seconds at 100% power.



1. Enter the cook time.
2. Touch **ENTER/START** pad. When the cook time is over, you will hear four beeps and **COOK END** will display.

COOKING AT LOWER POWER LEVELS

HIGH power cooking does not always give you the best results with foods that need slower cooking, such as roasts, baked goods, or custards. Your oven has 10 power settings in addition to HIGH.

Example: To cook food for 7 minutes 30 seconds at 70% power.



1. Enter the cook time.
2. Touch **POWER** pad.
3. Enter the power level.
4. Touch **ENTER/START** pad. When the cook time is over, you will hear four beeps and **COOK END** will display.

COOKING WITH MORE THAN ONE COOK CYCLE

For best results, some recipes call for one Power Level for a certain length of time, and another Power Level for another length of time. Your oven can be set to change from one to another automatically, for up to three cycles if the first heating cycle is defrost or the last at 0% power. See Cooking Guide for Power Levels, page 10.

Example: To cook food for 3 minutes at 100% power and then 70% power for 7 minutes 30 seconds.



1. Enter the first cook time.
2. Touch **MICRO.** pad.
3. Enter the second cook time.
4. Touch **POWER** pad.
5. Enter the power level.
6. Touch **ENTER/START** pad. When the cook time is over, you will hear four beeps and **COOK END** will display.



Operation

MELT

(Butter, Chocolate, Cheese, Marshmallow)

This oven uses low power to melt foods. Choose the category of the food you are cooking and enter the quantity.

See the MELT CHART on this page for the settings available.



1. Touch **STOP/CLEAR** pad.



2. Touch **MELT** pad.



3. Choose food category.



4. Touch number for food quantity.



5. Touch **ENTER/START** pad.

MELT CHART

Category	Touch Pad Number	Amount
Butter, Margarine	1	1 - 3 sticks
Chocolate	2	4 or 8 oz.
Cheese	3	8 or 16 oz.
Marshmallow	4	5 or 10 oz.

SOFTEN

(Butter, Ice Cream, Cream Cheese, Frozen Juice)

This oven uses low power to soften foods. Choose the category of the food you are cooking and enter the quantity.

See the SOFTEN CHART on this page for the settings available.



1. Touch **STOP/CLEAR** pad.



2. Touch **SOFTEN** pad.



3. Choose food category.



4. Touch number for food quantity.



5. Touch **ENTER/START** pad.

SOFTEN CHART

Category	Touch Pad Number	Amount
Butter	1	1 - 3 sticks
Ice Cream	2	Pint, Quart, Half gallon
Cream Cheese	3	3 or 8 oz.
Frozen Juice	4	6, 12 or 16 oz.



Operation

COOKING GUIDE FOR POWER LEVELS

The 10 power levels in addition to HIGH allow you to choose the best power level for the food you are cooking. Below are listed all the power levels, examples of foods best cooked at each level, and the amount of microwave power you are using.

POWER LEVEL	USE
10 (High)	<ul style="list-style-type: none">• Boil water.• Cook ground beef.• Make candy.• Cook fresh fruits and vegetables.• Cook fish and poultry.• Preheat browning dish.• Reheat beverages.• Bacon slices.
9	<ul style="list-style-type: none">• Reheat meat slices quickly.• Saute onions, celery, and green pepper.
8	<ul style="list-style-type: none">• All reheating.• Cook scrambled eggs.
7	<ul style="list-style-type: none">• Cook breads and cereal products.• Cook cheese dishes, veal.• Cook cakes, muffins, brownies, cupcakes.
6	<ul style="list-style-type: none">• Cook pasta.
5	<ul style="list-style-type: none">• Cook meats, whole poultry.• Cook custard.• Cook whole chicken, turkey, spare ribs, rib roast, sirloin roast.
4	<ul style="list-style-type: none">• Cook less tender cuts of meat.• Reheat frozen convenience foods.
3	<ul style="list-style-type: none">• Thawing meat, poultry, and seafood.• Cooking small quantities of food.• Finish cooking casserole, stew, and some sauces.
2	<ul style="list-style-type: none">• Soften butter and cream cheese.• Heating small amounts of food.
1	<ul style="list-style-type: none">• Soften ice cream.• Raise yeast dough.
0	<ul style="list-style-type: none">• Standing time.



Operation

SENSOR OPERATING INSTRUCTIONS

Sensor Cook allows you to cook most of your favorite foods without selecting cooking times and power levels. The display will indicate sensor category during the initial sensing period. The oven automatically determines required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it will tell the oven how much longer to heat. The display will show the remaining heating time. For best results for cooking by Sensor, follow these recommendations.

1. Food cooked with the sensor system should be at normal storage temperature.
2. Glass turntable and outside of container should be dry to assure best cooking results.
3. Foods should always be vented or covered loosely with microwavable plastic wrap, waxed paper, or a lid.
4. Do not open the door or touch the STOP/CLEAR pad during the sensing time. When sensing time is over, the oven beeps twice and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn, or rearrange the food.

SENSOR COOKING GUIDE

Appropriate containers and coverings help assure good Sensor cooking results.

1. Always use microwavable containers and cover them with lids or vented plastic wrap.
2. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
3. Match the amount to the size of the container. Fill containers at least half full for best results.
4. Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

ADDING OR SUBTRACTING COOK TIME

If the SENSOR function is too long or too short, you can increase or decrease the cook time. You can only increase or decrease cook time when remaining time is displayed.

Example: If you want to adjust the Sensor Cook (rice) cooking time for longer time.



1. Touch **SENSOR COOK** pad.



2. Choose food category.



3. When the remaining time countdown is displayed, touch the **MORE+** pad.

SENSOR POPCORN

⚠ CAUTION

- DO NOT leave microwave oven unattended while popping corn.

SENSOR POPCORN lets you pop 3.0 and 3.5 ounce bags of commercially packaged microwave popcorn. Pop only one package at a time. If you are using a microwave popcorn popper, follow manufacturer's instructions.

Example: To pop popcorn.



1. Touch **SENSOR POPCORN** pad.
When the cook time is over, you will hear four beeps and **COOK END** will display.

- Recommended amounts: 3.0-3.5 ozs.



Operation

SENSOR COOK

Using SENSOR COOK lets you heat common microwave-prepared foods without needing to program times and Cook Powers. SENSOR COOK has preset Cook Power for 6 food categories.

Example: To cook rice.



1. Touch **SENSOR COOK** pad.



2. Choose food category.

SENSOR COOK TABLE

Category	Touch Pad Number	Amount
Baked Potato	1	1 - 4, 7 - 10 oz. EA
Frozen Vegetable	2	1 - 4 cups
Fresh Vegetable	3	1 - 4 cups
Canned Vegetable	4	1 - 4 cups
Frozen Entree	5	10 - 21 ozs.
Rice	6	½ - 2 cups

When the cook time is over, you will hear four beeps and **COOK END** will display.

SENSOR REHEAT

Using SENSOR REHEAT lets you reheat common microwave-prepared foods without selecting cooking times and power levels.

Example: To reheat 2 slices of pizza.



1. Touch **SENSOR REHEAT** pad.



2. Choose food category.

SENSOR REHEAT TABLE

Category	Touch Pad Number	Amount
Dinner plate	1	1 - 2 servings
Soup/Sauce*	2	1 - 4 cups
Casserole	3	1 - 4 cups
Pizza slice	4	1 - 4 slices, thin crust

*Cover soups and sauces with plastic wrap. Turn wrap back ½" for venting.

AUTO DEFROST

Five defrost choices are preset in the oven. The defrost feature provides you with the best defrosting method for frozen foods, because the oven automatically sets the defrosting times for each food item according to the weight you enter. For added convenience, the AUTO DEFROST includes a built-in tone mechanism that reminds you to check, turn over, separate, or rearrange the food during the defrost cycle. Five different defrosting options are provided.

1. **MEAT**
2. **POULTRY**
3. **FISH**
4. **BREAD**
5. **RAPID** - only 1 lb.

After touching the AUTO DEFROST button once, select the category by touching the numeric pad 1 (MEAT), numeric pad 2 (POULTRY), numeric pad 3 (FISH), numeric pad 4 (BREAD), and numeric pad 5 (RAPID - only 1 lb). Available weight ranges for Meat, Poultry and Fish are 0.1 to 6.0 lbs. The available weight range for Bread is 0.1 to 1.0 lb.

Example : To defrost 1.2 lbs of meat.



1. Touch **AUTO DEFROST** pad.



2. Choose food category.



3. Enter the weight.



4. Touch **ENTER/START** pad.

NOTE:

- After you touch ENTER/START button, the display counts down the defrost time. The oven will beep once during the Defrost cycle. At this time, open the door and turn, separate, or rearrange the food as needed. Remove any portions that have thawed then return frozen portions to the oven and touch ENTER/START button to resume the defrost cycle. **The oven will not stop during the BEEP unless the door is opened.**



Operation

For best results:

- Leave fish, shellfish, meat, and poultry in its original closed paper or plastic package (wrapper).
- Form the meat into the shape of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Place foods on the rack and use the metal tray/drip pan to catch drippings.
- Foods should still be somewhat icy in the center when removed from the oven.
- Use small pieces of foil to shield poultry legs and wings.
- The shape of the food alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost. Separated pieces defrost more easily.
- Overlap thinner areas such as fish tails and chicken breasts for more even defrosting.
- Turn foods around and over when prompted by the control.

AUTO DEFROST TABLE

Category	Food
MEAT 0.1 to 6.0 lbs	BEEF Ground beef, Round steak, Cubes for stew, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty. LAMB Chops (1-inch thick), Rolled roast. PORK Chops (½-inch thick), Hot dogs, Spareribs, Countrystyle ribs, Rolled roast, Sausage. VEAL Cutlets (1 lb, ½-inch thick).
POULTRY 0.1 to 6.0 lbs	POULTRY Whole (under 4 lbs), Cut up, Breasts (boneless). CORNISH HENS Whole. TURKEY Breast (under 6 lbs).
FISH 0.1 to 6.0 lbs	FISH Fillets, Whole Steaks. SHELLFISH Crab meat, Lobster tails, Shrimp, Scallops.
BREAD 0.1 to 1.0 lbs	MUFFINS ROLLS

RAPID DEFROST 1lb.

The RAPID DEFROST 1lb. feature provides a rapid defrost for 1.0 pound frozen food. The oven automatically sets the defrosting time for ground beef.

Example: To defrost 1lb. ground beef.



1. Touch **AUTO DEFROST** pad.



2. Touch the number **5** pad.



3. Touch **ENTER/START** pad.

AUTO COOK

Auto Cook lets you heat common microwave-prepared foods without selecting cooking times and power levels.

Example: To cook bacon.



1. Touch **AUTO COOK** pad.



2. Choose food category.



3. Touch number for food quantity.



4. Touch **ENTER/START** pad.

AUTO COOK TABLE

Category	Touch Pad Number	Amount
Bacon	1	2 - 6 slices
Fresh roll & Muffin	2	1 - 6 pieces
Frozen roll & Muffin	3	1 - 6 pieces
Beverage	4	1 - 2 cups
Chicken pieces	5	0.5 - 2.0 lbs
Hot Cereal	6	1 - 6 servings



Operation

CONVECTION COOKING

⚠ CAUTION

- To avoid risk of burns, handle utensils, racks, and door with care. Allow oven, utensils, and racks to cool before cleaning. Oven, utensils, and racks, become hot during operation.
- To avoid risk of personal injury or property damage, do not use oven without turntable in place.
- To avoid risk of personal injury or property damage, do not cover turntable or rack with aluminum foil.
- To avoid risk of property damage, do not use lightweight plastic containers, plastic wraps or paper products during a convection cooking cycle.

During convection cooking, a heating element is used to raise the temperature of the air inside the oven. Convection cooking temperature ranges from 100°F to 450°F. It is best to preheat the oven when convection cooking.

Lower oven temperature by 25°F from package recommended temperature instructions. The baking time may vary according to the food condition or individual preference. Check doneness at the minimum time and then adjust time by touching the More+ or Less- pads.

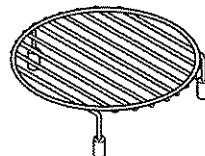
Suggested Internal Food Temperatures

Food		Internal Temperature
Ground Beef		160° F
Fresh Beef, Veal, Lamb	Medium Rare	145° F
	Medium	160° F
	Well Done	170° F
Chicken, Turkey	Whole	180° F
	Breast	170° F
Pork	Medium	160° F
	Well Done	170° F
	Ham, precooked	140° F
Egg Dishes, Casseroles		160° F
Leftovers, reheated		165° F

CONVECTION RACK

Use the convection rack for convection and combination cooking only. Do not use rack in microwave-only mode unless recommended in this guide.

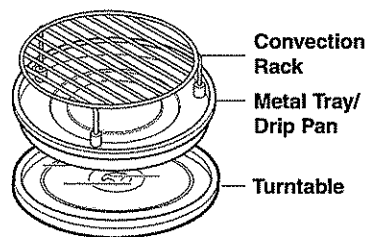
For best results, place food on the Convection Rack.



METAL TRAY/DRIP PAN

A metal drip pan has been included with your oven. When roasting in the oven, place food directly on the metal rack. Place the rack inside the metal drip pan. Center the drip pan and rack on the glass turntable.

When cooking is complete, use potholders to remove the drip pan and rack from the hot oven. **Take care not to spill the hot drippings.** Remove food from the rack. Do not use the metal tray/drip pan in microwave-only mode unless recommended in this guide.



NOTES:

- For any Convection or Combination cooking of foods that drip grease, such as steak or hamburger, use the metal tray/drip pan under the rack to catch the grease.
- Do not use racks other than those provided with your oven.



Operation

CONVECTION BAKING WITH PREHEATING

Example: To set Convection Baking at 325°F.



1. Touch **STOP/CLEAR** pad.



2. Touch **CONV.** pad.



3. Touch the number for the baking temperature. The temperature range has 10 steps from 100°F to 450°F.



4. Touch **ENTER/START** pad twice.

- After preheating, display scrolls "Preheat end" with sound. Open the door, place food on the convection rack.



5. Touch numbers for cooking time. You can enter a time up to 99 minutes 99 seconds. See Convection Baking Guide, page 16.



6. Open the door, put food in oven and close the door.
Touch **ENTER/START** pad.

CONVECTION BAKING WITHOUT PREHEATING (Meats, Casseroles and Poultry)

Example: To set Convection Baking at 325°F for 20 minutes.



1. Touch **STOP/CLEAR** pad.



2. Touch **CONV.** pad.



3. Touch the number for the baking temperature. The temperature range has 10 steps from 100°F to 450°F.



4. Touch **ENTER/START** pad.



5. Touch numbers for cooking time. You can enter a time up to 99 minutes 99 seconds.



6. Touch **ENTER/START** pad.

NOTES:

- When the oven reaches the set preheat temperature, five tones will sound and the oven will automatically hold that temperature for 30 minutes.
- The oven temperature drops very quickly when the door is opened; however, this should not prevent food from being fully cooked during normal cooking time.
- When checking food for doneness during cooking, carefully remove food, rack and drip tray (if used) from the oven and close oven door to prevent excessive heat loss.
- "OVEN HOT" will appear in the display when the oven door is opened during cooking.
- If the temperature has dropped while the door is open, "CLOSE DOOR" will appear in the display. To clear, close the door and touch Enter/Start pad.



Operation

CONVECTION BAKING GUIDELINES

Conv

1. Always use the convection rack when convection baking. Place food directly on rack or place in metal tray and then place tray on rack. For best results with foods such as french fries or cheese sticks, space items so that they do not touch. Proper airflow is necessary for optimum performance.
2. Aluminum pans conduct heat quickly. For most convection baking, light, shiny finishes give best results because they prevent overbrowning in the time it takes to cook the center areas. Pans with dull (satin-finish) bottoms are recommended for cake pans and pie pans for best bottom browning.
3. Dark or non-shiny finishes, glass, and pyroceram absorb heat which may result in dry, crisp crusts.
4. Preheating the oven is recommended when baking foods by convection. Meats, casseroles and poultry do not require preheating.
5. To prevent uneven heating and save energy, open the oven door to check food as little as possible.

Food		Oven Temp.	Time, Min.	Comments
Breads	Refrigerated Biscuits	375°F	11 to 14	Allow additional time for large biscuits.
	Corn Bread	350°F	35 to 40	
	Muffins	425°F	18 to 22	Remove from pans immediately and cool slightly on wire rack.
	Popovers	325°F	45 to 55	Pierce each popover with a fork after removing from oven to allow steam to escape.
	Nut Bread or Fruit Bread	325°F	60 to 70	Interiors will be moist and tender.
	Yeast Bread	375°F	16 to 23	
	Plain or Sweet Rolls	350°F	13 to 16	Lightly grease baking sheet.
Cakes	Devil's Food	350°F	35 to 40	Place cake pan on rack.
	Fudge brownies	350°F	26 to 30	Bake 2 layers of brownies at a time.
	Coffee Cake	325°F	30 to 35	
	Cup Cakes	325°F	20 to 25	
	Fruit Cake (loaf)	275°F	90 to 100	Interior will be moist and tender.
	Gingerbread	300°F	25 to 30	
	Butter Cakes, Cake Mixes	325°F	35 to 45	
	9 x 13	325°F	35 to 45	Turn end for end half way through baking.
	Tube Cake	325°F	30 to 40	Grease and flour pan.
	Pound Cake	325°F	45 to 55	Cool in pan 10 minutes before inverting on wire rack.
Cookies	Chocolate Chip	350°F	11 to 14	Place metal tray on rack. Allow extra time for frozen cookie dough.
	Sugar	350°F	11 to 14	Place metal tray on rack.

NOTES:

- The oven temperature indicated in the chart above is recommended over the package instruction temperature.
- The baking times in the chart above are only guidelines for your reference. You need to adjust time according to the food quantity, size, shape and temperature or to your preference. Check doneness at the minimum time and then adjust time by touching the More+ or Less- pad.



Operation

CONVECTION BAKING GUIDELINES (cont'd)

Conv.

Food		Oven Temp.	Time, Min.	Comments
Fruits, Other Desserts	Baked Apples or Pears	350°F	35 to 40	Bake in cookware with shallow sides.
	Bread Pudding	300°F	35 to 40	Pudding is done when knife inserted near center comes out clean.
	Cream Puffs	400°F	30 to 35	Puncture puffs twice with toothpick to release steam after 25 minutes of baking time.
	Meringue Shells	300°F	30 to 35	When done, turn oven off and let shells stand in oven 1 hour to dry.
Pies, Pastries	Frozen Pie	400°F	50 to 60	Place metal tray on rack and place in cold oven. Preheat oven, tray and rack to 400°F. When preheated, place frozen pie on metal tray and bake according to package time or until crust is browned and filling is hot.
	Meringue-Topped	450°F	9 to 11	Follow package directions for preparation.
	Two-Crust	400°F	50 to 55	Follow package directions for preparation.
	Quiche	350°F	30 to 35	Let stand 5 minutes before cutting.
	Pastry Shell	400°F	10 to 16	Pierce pastry with fork to prevent shrinkage.
Casseroles	Meat, Chicken, Seafood Combinations	350°F	20 to 40	Cook times vary with casserole size and ingredients.
	Pasta	350°F	25 to 45	Cook times vary with casserole size and ingredients.
	Potatoes, scalloped	350°F	55 to 60	Let stand 5 minutes before serving.
	Vegetable	350°F	25 to 35	Cook times vary with casserole size and ingredients.
Convenience Foods	Frozen Bread Dough	350°F	30 to 35	Follow package directions for preparation.
	Frozen Entree	325°F	70 to 80	Follow package directions for preparation.
	Frozen Pizza Rising Crust	400°F	25 to 35	Follow package directions for preparation. Pizza should not extend over the rack.
	Frozen Pizza	400°F	17 to 21	Follow package directions for preparation. Pizza should not extend over the rack.
	French Fries Crinkle Cut	450°F	15 to 19	Follow package directions for preparation.
	Frozen Waffle	400°F	5 to 7	Follow package directions for preparation.
	Frozen Cheese Sticks	450°F	6 to 8	Follow package directions for preparation.
	Frozen Turnovers	450°F	18 to 22	Follow package directions for preparation.
Main Dishes	Meat Loaf	400°F	30 to 40	Let stand 5 minutes after cooking.
	Oven-Baked Stew	325°F	80 to 90	Brown meat before combining with liquid and vegetables.
	Swiss Steak	350°F	60 to 70	Let stand 2 minutes after cooking.
	Stuffed Peppers	350°F	40 to 45	Use green, red, or yellow peppers.
Vegetables	Acorn Squash Halves	375°F	55 to 60	Pierce skin several places. Add ½ cup water to dish. Turn squash halves cut side up after 30 minutes of cook time and cover.
	Baked Potatoes	425°F	50 to 60	Pierce skin with fork before baking.
	Twice-Baked Potatoes	400°F	25 to 30	Pierce skin with fork before baking.

NOTES:

- The oven temperature indicated in the chart above is recommended over the package instruction temperature.
- The baking times in the chart above are only guidelines for your reference. You need to adjust time according to the food quantity, size, shape and temperature or to your preference. Check doneness at the minimum time and then adjust time by touching the More+ or Less- pad.



Operation

MEAT ROASTING GUIDELINES FOR CONVECTION COOKING

Conv.

Food		Oven Temp.*	Time, Min. / lb.
Beef	Ribs (2 to 4 lbs.)		
	Rare	300°F	45 to 50
	Medium	300°F	50 to 55
	Well	300°F	55 to 60
	Boneless Ribs, Top Sirloin		
	Rare	300°F	53 to 58
	Medium	300°F	58 to 63
	Well	300°F	63 to 68
	Beef Tenderloin		
	Rare	300°F	28 to 32
	Medium	300°F	32 to 36
Ham	Pot Roast (2½ to 3 lbs.)		
	Chuck, Rump	300°F	83 to 88
	Meat Loaf (2 lbs.)	400°F	65 to 75
Ham	Canned (3-lb. fully cooked)	325°F	20 to 25
	Butt (5-lb. fully cooked)	325°F	20 to 25
	Shank (5-lb. fully cooked)	325°F	17 to 20
Lamb	Bone-in (2 to 4 lbs.)		
	Medium	300°F	42 to 47
	Well	300°F	47 to 52
	Boneless (2 to 4 lbs.)		
Lamb	Medium	300°F	50 to 55
	Well	300°F	55 to 60
Pork	Bone-in (2 to 4 lbs.)	300°F	48 to 52
	Boneless (2 to 4 lbs.)	300°F	56 to 61
	Pork Chops (½ to 1-inch thick)		
	2 chops	325°F	42 to 45
	4 chops	325°F	45 to 48
Poultry	6 chops	325°F	48 to 55
	Whole Chicken (2½ to 3½ lbs.)	375°F	25 to 35
	Chicken Pieces (2½ to 3½ lbs.)	425°F	10 to 12
	Duckling (4 to 5 lbs.)	375°F	19 to 21
Seafood	Turkey Breast (4 to 6 lbs.)	325°F	21 to 25
Seafood	Fish, whole (3 to 5 lbs.)	400°F	13 to 18
	Lobster Tails (6 to 8-oz. each)	350°F	12 to 17

*See Suggested Internal Food Temperatures, page 14.

NOTE:

- The roasting times in the chart above are only guidelines for your reference. You need to adjust time according to the food or to your preference. Check doneness at the minimum time and then adjust time by touching the More+ or Less- pad.



Operation

TIPS FOR COMBINATION COOKING

This section gives you instructions to operate each combination cooking function. Please read these instructions carefully. Sometimes combination microwave-convection cooking is suggested to get the best cooking results since it shortens the cooking time for foods that normally need a long time to cook. This cooking process also leaves meats juicy on the inside and crispy on the outside. In combination cooking, the convection heat and microwave energy alternate automatically. Your oven has two preprogrammed settings that make it easy to use combination cooking.

HELPFUL HINTS FOR COMBINATION COOKING

1. **Meats** may be roasted directly on the metal rack provided with your oven. Use the metal tray/drip pan to catch drippings and grease.
2. Use small pieces of foil to shield poultry legs and wings.
3. **Less tender** cuts of beef can be roasted and tenderized using oven cooking bags.
4. **When baking**, check for doneness after cooking time is up. If not completely done, let stand in oven for a few minutes to complete cooking.
5. When checking food for doneness during cooking, carefully remove food, rack and drip tray (if used) from the oven and close oven door to prevent excessive heat loss.
6. "OVEN HOT" will appear in the display when the oven door is opened during cooking.
7. If the temperature has dropped while the door is open, "CLOSE DOOR" will appear in the display. To clear, close the door and touch Enter/Start pad.

PRECAUTIONS

1. All cookware used for combination cooking must be both microwave-safe and ovenproof.
2. During combination baking, some baking cookware may cause arcing when it comes in contact with the oven walls or metal accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.
3. If arcing occurs, place a heatproof dish between the pan and the metal rack.
4. If arcing occurs with other baking cookware, do not use them for combination cooking.



Operation

COMBINATION COOKING

Touch COMBI. pad	Category	Preset Oven Temperature
Once	COMBI-1 (Combination Roast)	Convection 375°F
Twice	COMBI-2 (Combination Bake)	Convection 325°F

Example: To combination bake for 11 minutes at 400°F.



1. Touch **STOP/CLEAR** pad.



2. Touch **COMBI.** pad twice.



3. Touch the number for food temperature. The temperature range has 10 steps from 100°F to 450°F.



4. Touch **ENTER/START** pad.



5. Touch numbers for cooking time. You can enter a time up to 99 minutes 99 seconds.



6. Touch **ENTER/START** pad.

SPEED AUTO COMBINATION

This oven can cook food without entering cooking time or power level on combination mode. SPEED AUTO COMBINATION has 4 food categories.

See the SPEED AUTO COMBINATION CHART on this page for the settings available.

For best results, place food on the rack. When cooking meats, use the metal tray/drip pan to catch drippings.

Example: To cook 2 lb. roast pork.



1. Touch **STOP/CLEAR** pad.



2. Touch **SPEED AUTO COMBI.** pad.



3. Choose food category.



4. Touch number for food quantity.



5. Touch **ENTER/START** pad.

SPEED AUTO COMBINATION CHART

Category	Touch Pad Number	Amount
Whole Chicken	1	2.0 - 4.0 lbs
Roast Pork	2	2.0 - 4.0 lbs
Frozen Lasagna*	3	10 or 21 oz.
Baked Potato	4	1 - 4, 7 - 10 oz. EA

*Leave the lasagna covered in its original plastic wrap, making 1-2 inch slit in the plastic before cooking. Allow to stand in oven 5 minutes after cooking is complete. The amount of cooking time for lasagna may vary due to brand, size, freezer temperature, etc. Use the More+ or Less- pads to adjust the cooking time as necessary. Use a food thermometer to make sure the internal temperature is at least 160° F throughout.



Operation

COMBINATION ROAST COOKING GUIDE – Touch **Combi** pad once.

Food		Oven Temp.	Time, Min. / lb.
Beef	Turn over after half of cooking time.		
	Ribs (2 to 4 lbs.)		
	Rare	375°F	9 to 13
	Medium	375°F	11 to 15
	Well	375°F	13 to 17
	Boneless Ribs, Top Sirloin		
	Rare	375°F	9 to 13
	Medium	375°F	11 to 15
	Well	375°F	13 to 17
	Beef Tenderloin		
	Rare	375°F	16 to 18
	Medium	375°F	18 to 20
	Chuck, Rump or Pot Roast (2½ to 3 lbs.) (Use cooking bag for best results.)	375°F	18 to 20
Ham	Turn over after half of cooking time.		
	Canned (3-lb. fully cooked)	300°F	15 to 18
	Butt (5-lb. fully cooked)	300°F	15 to 18
	Shank (5-lb. fully cooked)	300°F	15 to 18
Lamb	Turn over after half of cooking time.		
	Bone-in (2 to 4 lbs.)		
	Medium	300°F	13 to 18
	Well	300°F	18 to 23
	Boneless (2 to 4 lbs.)		
	Medium	300°F	14 to 19
	Well	300°F	19 to 24
Pork	Turn over after half of cooking time.		
	Bone-in (2 to 4 lbs.)	300°F	23 to 26
	Boneless (2 to 4 lbs.)	300°F	19 to 22
	Pork Chops (¾ to 1-inch thick)		
	2 chops	350°F	10 to 13
	4 chops	350°F	13 to 16
	6 chops	350°F	16 to 19
Poultry	Turn over after half of cooking time.		
	Whole Chicken (2½ to 6 lbs.)	375°F	15 to 17
	Chicken Pieces (2½ to 6 lbs.)	375°F	15 to 18
	Cornish Hens (untied)		
	Unstuffed	450°F	15 to 18
	Stuffed	375°F	22 to 25
	Duckling	375°F	15 to 18
	Turkey Breast (4 to 6 lbs.)	300°F	11 to 15



Operation

COMBINATION ROAST COOKING GUIDE (cont'd) – Touch **Combi** pad once.

Food		Oven Temp.	Time, Min. / lb.
Seafood	Fish 1-lb. fillets	350°F	7 to 10
	Lobster Tails (6 to 8-oz. each)	350°F	10 to 15
	Shrimp (1 to 2 lbs.)	350°F	9 to 14
	Scallops (1 to 2 lbs.)	350°F	8 to 13

NOTE:

- The roasting times in the chart above are only guidelines for your reference. You need to adjust time according to the food quantity, size, shape or temperature or to your preference. Check doneness at the minimum time and then adjust time by touching the More+ or Less- pad.

COMBINATION BAKE COOKING GUIDE – Touch **Combi** pad twice.

Food		Oven Temp.	Time, Min.	Comments
Pies, Pastries	Quiche	425°F	15 to 17	Let stand 5 minutes before cutting.
Convenience Foods	Frozen Entree	375°F	39 to 43	Follow package directions for preparation.
	Frozen Pizza Rolls, Egg Rolls	450°F	4 to 6	Follow package directions for preparation.
	Pizza	450°F	23 to 26	Follow package directions for preparation.
Vegetables	Baked Potatoes	450°F	36 to 40	Pierce skin with a fork before baking. Place on rack.



Heating / Reheating Guide

To heat or reheat successfully in a microwave oven, it is important to follow several guidelines. Measure the amount of food in order to determine the time needed to reheat. Arrange the food in a circular pattern for best results. Room temperature food will heat faster than refrigerated food. Canned foods should be taken out of the can and placed in a microwave-safe container. The food will heat more evenly if covered with a microwave-safe lid or vented plastic wrap. Remove cover carefully to prevent steam burns. Use the following chart as a guide for reheating cooked food.

Items	Cook time (at HIGH)	Special Instructions
Sliced meat 3 slices (¼-inch thick)	1-2 minutes	Place sliced meat on microwavable plate. Cover with plastic wrap and vent. Note: Gravy or sauce helps to keep meat juicy.
Chicken pieces 1 breast 1 leg and thigh	2-3½ minutes 1½-3 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (6-8 oz.)	2-4 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagna 1 serving (10½ oz.)	4-6 minutes	Place lasagna on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1-3½ minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Casserole – cream or cheese 1 cup 4 cups	1½-3 minutes 3½-5½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sloppy Joe or Barbecued Beef 1 sandwich (½ cup meat filling) without bun	1 -2½ minutes	Reheat filling and bun separately. Cook filling covered in microwavable casserole. Stir once. Heat bun as directed in chart below.
Mashed potatoes 1 cup 4 cups	1-3 minutes 5-8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Baked beans 1 cup	1½-3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	2½-4 minutes 7½-11 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Rice 1 cup 4 cups	1½-3½ minutes 4-6½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sandwich roll or bun 1 roll	15-30 seconds	Wrap in paper towel and place on turntable.
Vegetables 1 cup 4 cups	1½-2½ minutes 4-6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Soup 1 serving (8 oz.)	1½-2½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.



Fresh Vegetable Guide

Vegetable	Amount	Cook Time at High (Minutes)	Instructions	Standing Time
Artichokes (8 oz. each)	2 medium 4 medium	5-8	Trim. Add 2 tsp water. Cover.	2-3 minutes
Asparagus, Fresh, Spears	1 lb.	3-6	Add ½ cup water. Cover.	2-3 minutes
Beans, Green & Wax	1 lb.	7-11	Add ½ cup water in 1½ qt. casserole. Stir halfway through cooking.	2-3 minutes
Beets, Fresh	1 lb.	12-16	Add ½ cup water in 1½ qt. covered casserole. Rearrange halfway through cooking.	2-3 minutes
Broccoli, Fresh, Spears	1 lb.	4-8	Place broccoli in baking dish. Add ½ cup water.	2-3 minutes
Cabbage, Fresh, Chopped	1 lb.	4-7	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Carrots, Fresh, Sliced	2 cups	2-4	Add ¼ cup water in 1 qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Cauliflower, Fresh, Whole Flowerettes, Fresh	1 lb.	7-11 2½-4½	Trim. Add ¼ cup water in 1 qt. covered casserole. Stir halfway through cooking. Add ½ cup water in 1½ qt. covered casserole.	2-3 minutes
Celery, Fresh, Sliced	4 cups	6-8	Stir halfway through cooking.	2-3 minutes
Corn, Fresh	2 ears	5-9	Husk. Add 2 tbsp water in 1½ qt. baking dish. Cover.	2-3 minutes
Mushrooms, Fresh, Sliced	½ lb.	2-3½	Place mushrooms in 1½ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Parsnips, Fresh, Sliced	1 lb.	4-8	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Peas, Green, Fresh	4 cups	7-10	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Sweet Potatoes Whole Baking (6-8 oz. each)	2 medium 4 medium	5-10 7-13	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2-3 minutes
White Potatoes, Whole Baking (6-8 oz. each)	2 potatoes 4 potatoes	5-8 10-14	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2-3 minutes
Spinach, Fresh, Leaf	1 lb.	4-7	Add ½ cup water in 2 qt. covered casserole.	2-3 minutes
Squash, Acorn or Butternut, Fresh	1 medium	6-8	Cut squash in half. Remove seeds. Place in 8 x 8-inch baking dish. Cover.	2-3 minutes
Zucchini, Fresh, Sliced	1 lb.	4½-7½	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2-3 minutes
Zucchini, Fresh, Whole	1 lb.	6-9	Pierce. Place on 2 paper towels. Turn over and rearrange halfway through cooking.	2-3 minutes



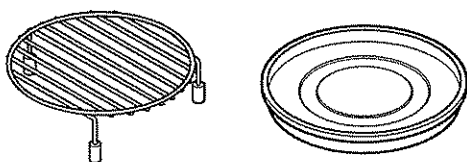
Maintenance

CARE AND CLEANING

For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up. **Never use rough powder or pads.** Wipe the microwave oven inside and out, including the hood bottom cover, with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe dry. Use a chrome cleaner and polish on chrome, metal and aluminum surfaces. Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon. Clean your oven weekly or more often, if needed.

CONVECTION RACK/ METAL TRAY/DRIP PAN

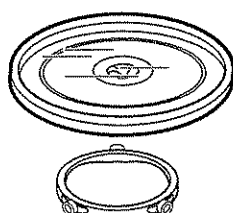
Wash the convection rack and metal tray/drip pan with a mild soap and a soft or nylon scrub brush. Dry completely. Do not use abrasive scrubbers or cleaners to clean rack and metal tray/drip pan.



OVEN TURNTABLE / ROTATING RING

The turntable and rotating ring are removable. They should be handwashed in warm (not hot) water and a mild detergent. Dry thoroughly with a soft cloth. **DO NOT** use cleaning powders, abrasives, steel wool, or other rough pads. **DO NOT** put in an automatic dishwasher.

- Turntable may be cleaned at the sink. Be careful not to chip or scratch the edges as this could cause the turntable to break during use.
- Rotating ring must be cleaned regularly.
- Turntable must **ALWAYS** be in place when using this oven.



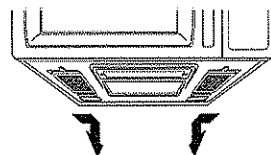
CLEANING THE GREASE FILTER

⚠ CAUTION

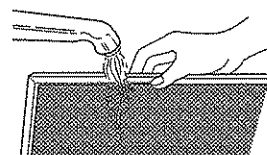
To avoid risk of personal injury or property damage, do not operate oven hood without filters in place.

The grease filter should be removed and cleaned often, at least once a month.

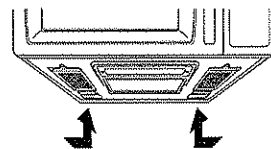
1. To remove grease filter, slide filter to the side. Pull filter downward and push to the other side. The filter will drop out.



2. Soak grease filter in hot water and a mild detergent. Rinse well and shake to dry. **Do not use ammonia or place in a dishwasher. The aluminum will darken.**



3. To reinstall the filter, slide it into the side slot, then push up and toward oven center to lock.

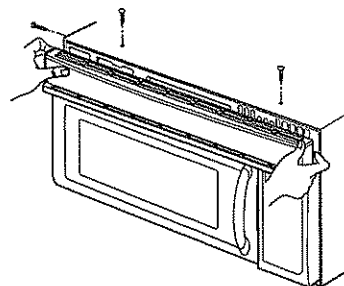


CHARCOAL FILTER REPLACEMENT

If your oven is vented inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact the Parts Department at your nearest Authorized Service Center or call **1-800-843-0304** (inside U.S.A) or **1-866-587-2002** (Canada).

Order Charcoal Filter kit #: MVHRK5.

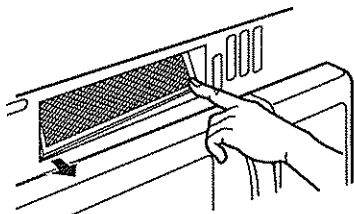
1. Unplug the oven or turn off power at the main power supply.
2. Remove the three vent grille mounting screws.



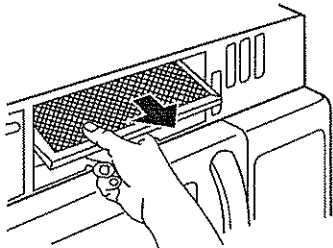


Maintenance

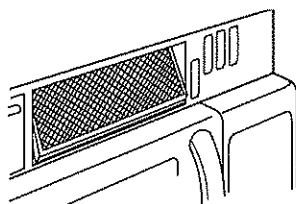
3. Push the right side lower part of the charcoal filter.



4. Remove old filter.



5. Slide a new charcoal filter into place. The filter should rest at the angle shown.



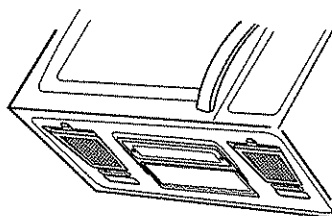
6. Slide the bottom of the grille into place. Push the top until it snaps into place. Replace the mounting screws. Turn the power back on at the main power supply and set the clock.

COOKTOP/NIGHT LIGHT REPLACEMENT

⚠ CAUTION

To avoid personal injury or property damage, wear gloves when replacing light bulb.

1. Unplug the oven or turn off power at the main power supply.

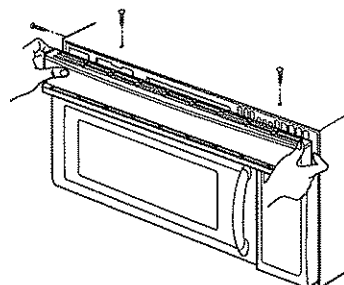


2. Remove the bulb cover mounting screws.

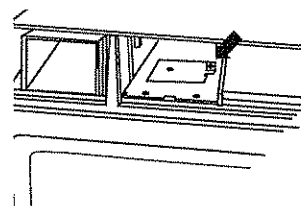
3. Replace bulb(s) with 20 watt appliance bulb(s).
4. Replace bulb cover, and mounting screws.
5. Turn the power back on at the main power supply.

OVEN LIGHT REPLACEMENT

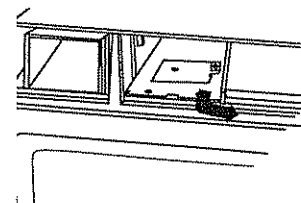
1. Unplug oven or turn off power at the main power supply.
2. Remove the three vent cover mounting screws.
3. Tip the cover forward, then lift out to remove.



4. Lift up the bulb holder.



5. Remove bulb holder.



6. Replace bulb with a 20 or 30 watt appliance bulb.
7. Replace the bulb holder.
8. Slide the bottom of the vent cover into place. Push the top until it snaps into place. Replace the mounting screws. Turn the power back on at the main power supply.



Recommended Utensils

MICROWAVE UTENSIL GUIDE

Use	Do Not Use
<p>OVENPROOF GLASS (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.</p> <p>As the food heats it may melt the plastic wrap wherever the wrap touches the food.</p> <p>Use plastic dishes, cups, semirigid freezer containers and plastic bags only for short cooking time. 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 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>Metal-trimmed or metal-banded dinnerware, casserole dishes, etc. The metal trim interferes with normal cooking and may damage the oven.</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 and door of the oven.</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 react in the same way.</p> <p>TIGHTLY COVERED UTENSILS:</p> <p>Be sure to leave openings for steam to escape from covered utensils. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches could explode.</p> <p>BROWN PAPER:</p> <p>Avoid using brown paper bags. They absorb too much heat and could burn.</p> <p>FLAWED OR CHIPPED 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>



Troubleshooting

BEFORE CALLING FOR SERVICE

Check the following list to be sure a service call is necessary. Reviewing additional information on items to check may prevent an unneeded service call.

Problem	Possible Causes
If nothing on the oven operates	<ul style="list-style-type: none">• check for a blown circuit fuse or a tripped main circuit breaker.• check if oven is properly connected to electric circuit in house.• check that controls are set properly.
If the oven interior light does not work	<ul style="list-style-type: none">• the light bulb is loose or defective.
If oven will not cook	<ul style="list-style-type: none">• check that control panel was programmed correctly.• check that door is firmly closed.• check that Enter/Start pad was touched.• check that timer wasn't started instead of a cook function.
If oven takes longer than normal to cook or cooks too rapidly	<ul style="list-style-type: none">• be sure the Power Level is programmed properly.
If the time of day clock does not always keep correct time	<ul style="list-style-type: none">• check that the power cord is fully inserted into the outlet receptacle.• be sure the oven is the only appliance on the electrical circuit.
If food cooks unevenly	<ul style="list-style-type: none">• be sure food is evenly shaped.• be sure food is completely defrosted before cooking.• check placement of aluminum foil strips used to prevent overcooking.
If food is undercooked	<ul style="list-style-type: none">• check recipe to be sure all directions (amount, time, and power levels) were correctly followed.• be sure microwave oven is on a separate circuit.• be sure food is completely defrosted before cooking.
If food is overcooked	<ul style="list-style-type: none">• check recipe to be sure all directions (amount, power level, time, size of dish) were followed.
If arcing (sparks) occur	<ul style="list-style-type: none">• be sure microwavable dishes were used.• be sure wire twist ties were not used.• be sure oven was not operated when empty.• make sure metal rack (if used) is properly installed.
If the display shows a time counting down but the oven is not cooking	<ul style="list-style-type: none">• check that door is firmly closed.• check that timer was not started instead of a cooking function.
Vent fan starts automatically	<ul style="list-style-type: none">• if the temperature gets too hot around the microwave oven, the fan in the vent hood will automatically turn on at the level 5 setting to cool the oven. It may stay on up to an hour to cool the oven.
Fault Code – F and a number appear in the display	<ul style="list-style-type: none">• touch the Stop/Clear pad to clear code.• if fault code continues to appear, call for service.



Troubleshooting

⚠ WARNING

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time, only an authorized servicer should remove outer case.

QUESTIONS AND ANSWERS

Question	Answer
Can I use a rack in my microwave oven so that I may reheat or cook in two rack positions at a time?	Only use the rack that is supplied with your microwave oven. Use of any other rack can result in poor cooking performance and/or arcing and may damage your oven.
Can I use either metal or aluminum pans in my microwave oven?	Usable metal includes aluminum foil for shielding (use small, flat pieces). Never allow metal to touch walls or door.
Sometimes the door of my microwave oven appears wavy. Is this normal?	This appearance is normal and does not affect the operation of your oven.
What are the humming noises I hear when my microwave oven is operating?	This is the sound of the transformer when the magnetron tube cycles on and off.
Why does the dish become hot when I microwave food in it?	As the food becomes hot it will conduct the heat to the dish. Use hot pads to remove food after cooking. Dish may not be microwave safe.
What does standing time mean?	Standing time means that food should be covered for additional time after cooking. This process allows the cooking to finish.
Can I pop popcorn in my microwave oven? How do I get the best results?	Yes. Pop packaged microwave popcorn following manufacturer's guidelines or use the preprogrammed Popcorn pad. Do not use regular paper bags. Use the listening test by stopping the oven as soon as the popping slows to a pop every one or two seconds. Do not try to repop unpopped kernels. You can also use special microwave poppers. When using a popper, be sure to follow manufacturer's directions. Do not pop popcorn in glass utensils.
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the top vent.
What are the best cooking utensils to use when convection baking?	Use utensils with short sides to allow the hot air to surround the top of your food for browning.
Are there special techniques to know when combination cooking meats?	Large cuts of meat should be turned about halfway through the total cooking time. Place meat fat side down first, then fat side up for the final portion of cooking time. This allows for even cooking and nicely browned fat for presentation.



MEMO



Warranty

Full One Year

Amana will repair or replace, including related labor, any part which proves defective as to workmanship or materials.

Limited Warranty

After one year from the date of original retail purchase, Amana will provide a free part, as listed below, to replace any part that fails due to a defect in materials or workmanship. The owner will be responsible for paying all other costs, including mileage, transportation, trip and diagnostic charges, if required.

Second through Fifth Year

Amana will provide replacement magnetron, touch pad and microprocessor, part and labor, which proves defective as to workmanship or materials.

Limited Parts Warranty Outside the United States and Canada

For one (1) year from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage, transportation, trip and diagnostic charges, if required.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

IN NO EVENT SHALL MAYTAG BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty gives you specific legal rights, and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

What is not covered by these warranties

- Replacement of household fuses, resetting of circuit breakers, or correction to household wiring or plumbing.
- Normal product maintenance and cleaning, including light bulbs.
- Products with original serial numbers removed, altered, or not readily determined.
- Products purchased for commercial, industrial, rental, or leased use.
- Products located outside of the United States or Canada.
- Premium service charges, if the servicer is requested to perform service in addition to normal service or outside normal service hours or area.
- Adjustments after the first year.
- Repairs resulting from the following:
 - Improper installation, exhaust system, or maintenance.
 - Any modification, alteration, or adjustment not authorized by the manufacturer.
 - Accident, misuse, abuse, fire, flood, or acts of nature.
 - Connections to improper electrical current, voltage supply, or gas supply.
 - Use of improper pans, containers, or accessories that cause damage to the product.
- Travel.

If you need service

- Call the dealer from whom your appliance was purchased or call Maytag ServicesSM, Amana Customer Assistance at **1-800-843-0304**, USA and **1-866-587-2002**, Canada to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag ServicesSM, Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-843-0304** USA and **1-866-587-2002** Canada. U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

NOTE:

- When writing or calling about a service problem, please include the following information:
 - a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).

- User's guides, service manuals and parts information are available from Maytag ServicesSM, Amana Customer Assistance.