

# Dometic®

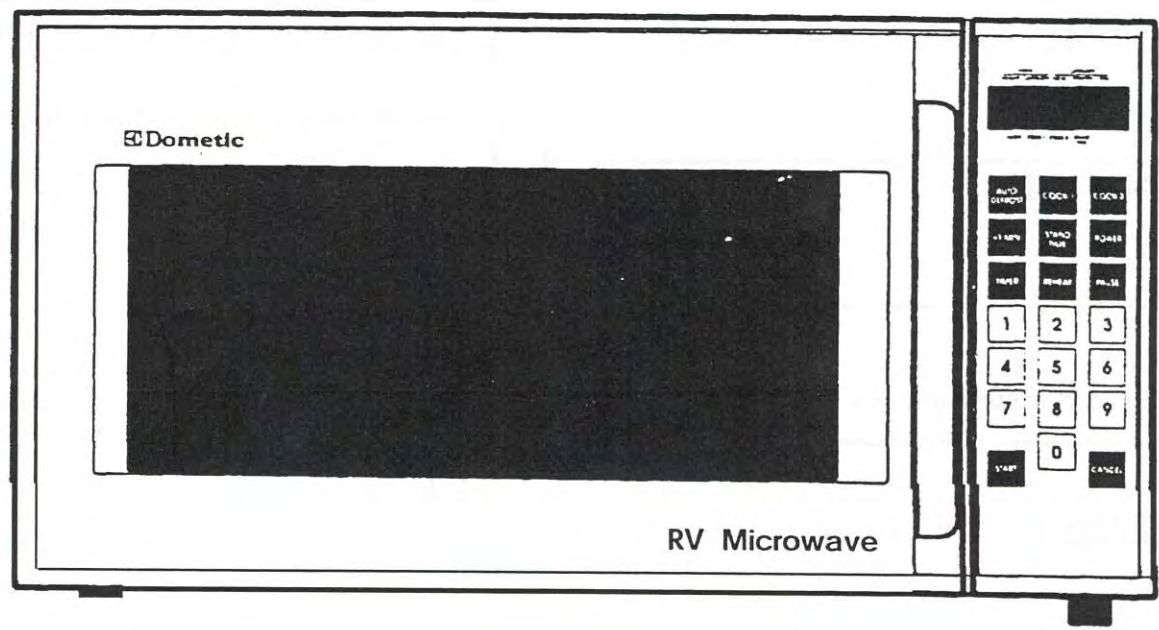
## MICROWAVE CARE & USE MANUAL

 Underwriters  
Laboratories Inc.®

To help you get the  
most out of your  
new appliance

 SA®

### MICROWAVE OVEN



# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 1. 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. These built-in safety switches keep the microwave oven from operating when the door is open.
- 2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

- 3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
  - (1) door (bent),
  - (2) hinges and latches (broken or loosened),
  - (3) door seals and sealing surfaces.
- 4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel. Contact the nearest authorized service agent.

## MODEL AND SERIAL NUMBER

**MODEL AND SERIAL NUMBERS**  
Record in the space provided below the Model and Serial Number of this appliance. These numbers are found on the serial plate on the left side of the oven door frame.

MODEL NO.

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SERIAL NO.

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Record these numbers for future reference.

**IMPORTANT:** Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts.

TECHNICAL INFORMATION	
Outside Dimensions (without trim kit)	
Width:	22 3/4 in
Depth :	13 1/4 in
Height:	13 5/8 in
Interior oven Dimensions	
Width:	15 1/2 in
Depth :	11 in
Height:	8 3/8 in
Volume:	.8 cubic feet
Shipping Weight:	50 pounds
Voltage:	120V, 60Hz
Input Wattage:	1400w
Output Wattage:	800W
Oven Light:	See serial plate

### PLEASE DO THIS NOW!

The PRODUCT REGISTRATION CARD should be filled in completely, signed and returned. The information on the card will register your product and helps us to serve you quickly if necessary in the future.

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# IMPORTANT SAFETY INSTRUCTIONS

To ensure satisfaction from your microwave oven, we would like to advise you of some precautions which you should observe when using your microwave oven.

**WARNING**--To reduce the risk of burns, electrical shock, fire, injury to the user or exposure to excessive microwave energy:

Before operating the microwave oven, carefully read and follow these safety instructions and the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2. Be sure that everyone who will be using this appliance is aware of its proper and safe operation.

## SAFETY STANDARDS FOR GENERAL USE

For personal safety, the oven must be properly grounded. Connect only to a properly grounded outlet. See grounding instructions found in the "INSTALLATION" section.

Install or locate this oven only in accordance with Installation Instructions found in this manual.

Do not mount over a sink or operate any portable heating or cooking appliance beneath this appliance

Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

Do not operate the oven when empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.

If small children are present in the household, keep a cup of water in the oven when it is not in use. The water will absorb the microwave energy if the oven is turned on accidentally.

Close supervision is necessary when the oven is used by children

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.

Do not remove the outer case or control panel at any time. Doing so would cause exposure to extremely high voltage.

This oven should be serviced only by qualified personnel. If examinations, repairs or adjustments are necessary, contact a qualified service technician.

Wipe up spills as soon as they occur. Never allow soil or spatter to accumulate on the door seal. See additional instructions in the "Care and Cleaning" section.

Do not block the oven vents on the rear of the unit. These vents ensure proper cooling of working parts. Allow 1-1/2" for air space above the oven.

The glass tray (or turntable tray in some models) must be in place when the oven is operating.

Do not use this appliance outdoors.

Do not use **this product** near **water**- for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.

Do not immerse the cord or plug in water.

Keep the cord away from heated surfaces.

Do not let the cord hang over the edge of a table or counter.

Use only thermometers which are specifically designed for use in a microwave oven.

Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite.

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

Do not store anything directly on top of the appliance surface when the appliance is in operation.

# IMPORTANT SAFETY INSTRUCTIONS

## UTENSILSAFETY

Most glass, glass ceramic and heat-resistant glassware utensils are excellent for use in the microwave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. *The use of potholders to remove dishes is recommended.*

Use caution when removing a lid or cover from a dish. Tilt the cover so hot steam is directed away from you and steam burns are avoided.

Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils: Always be sure containers are filled with food to absorb energy and thus avoid the possibility of fire.

Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. *Follow manufacturer's instructions* when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.

Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.

Sealed containers or containers with restricted openings, such as soda pop bottles, syrup bottles, baby bottles or closed glass jars, should not be used for microwave cooking.

Do not attempt to heat baby's bottle in the microwave. Temperatures might not rise evenly in the bottle. Some areas of the liquid could be hotter than expected and could burn baby.

## FOODSAFETY

Canning should not be done in the microwave oven. Because metal lids interfere with uniform heating of the food item, controlled temperature conditions are not possible.

Deep fat frying should not be done in the microwave oven. Because the fat temperature cannot be controlled, hazardous situations can result.

Do not attempt to pop popcorn in a glass dish, as the corn becomes very hot and may cause the dish to break.

Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be unattended. *The directions supplied by the food or utensil company must be carefully followed to avoid personal injury or a possible fire.*

Pierce foods with nonporous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.

Stir all liquids before heating. If air is not mixed into the liquid, the item can erupt during cooking or upon its removal.

Some products such as whole eggs and sealed containers - for example, closed glass jars - may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Please cover poached eggs and allow a standing time of one minute before removing cover.

***To reduce the risk of fire in the oven cavity:***

**1. Remove wire twist-ties from paper or plastic bags before placing in oven.**

**2. Do not overcook foods. Excessive overcooking of certain foods, like potatoes, may result in fire.**

**If materials inside the oven should ignite, KEEP THE OVEN DOOR CLOSED. Turn off power immediately by touching the CANCEL PAD and disconnecting the power cord, or shutting off power at the fuse/circuit breaker panel.**

# **IMPORTANT SAFETY INSTRUCTIONS (cont.)**

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer cord sets or extension cords are available and may be used if care is exercised in their use.

If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

**KEEP THESE INSTRUCTIONS**

## **INSTALLATION**

**IMPORTANT:** Please read and follow these instructions carefully.

After unpacking the microwave oven, check the unit for any evidence of shipping damage.

Remove all packing materials from inside the oven.

Do not remove the feet from the bottom of the oven. The feet are necessary for proper air flow.

Place the microwave oven on a flat and stable surface. Allow 1-1/2" for air space between the top of the oven and any cabinet or other structure directly above the oven. Be sure to select a location near a three-prong grounded and polarized wall receptacle.

Do not mount over a sink.

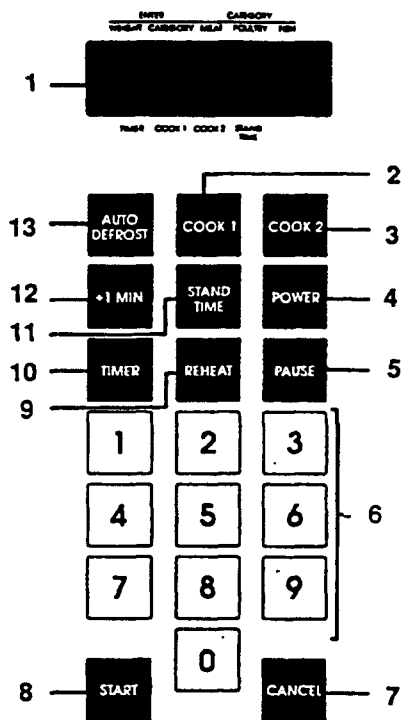
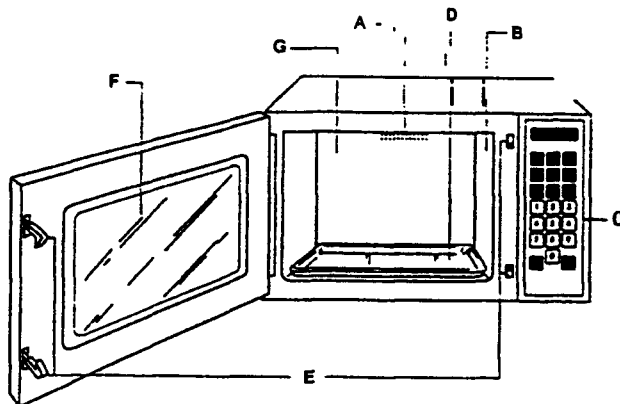
For maximum safety, the plug must be plugged into a standard 120V-60Hz outlet that is correctly polarized and properly grounded. The unit must be on its own circuit. No other appliance should be on the same circuit. You should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded and correctly polarized.

The square glass tray or turntable (if equipped) must always be in place when operating the microwave oven:

**WARNING-**Improper use of the grounding plug can result in a risk of electrical shock. For personal safety, this appliance must be grounded at all times. **DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG.** Do not operate the oven using a two-prong adapter.

# MICROWAVE OVEN FEATURES

- A Oven Ventilation System
- B Oven Light
- C Control Panel
- D Removable rectangular glass tray
- E Safety Lock System
- F Oven Window
- G Easy-to-clean Interior



1. Display window
2. COOK 1 function pad - use with multi-stage cooking
3. COOK 2 function pad - use with multi-stage cooking
4. POWER pad - touch to set power levels
5. PAUSE pad - touch to interrupt current program
6. Number pads
7. CANCEL pad
8. START pad - touch to start any program or to continue cooking after program has been interrupted by opening the door.
9. REHEAT pad - touch to select pre-programmed Reheat Times, customize to serve as popcorn, baked potato, sandwich etc. pad (see page 12)
10. TIMER pad - touch to set Minute Timer
11. STAND pad - touch to set Stand Time
12. +1 MINUTE pad - touch to add minutes of cook time
13. DEFROST pad - touch to set Auto Defrost

Before using your oven:

Be sure that all packing materials have been removed from inside the oven.

When practicing with the controls, be sure to place a cup of water in the microwave oven to absorb the microwave energy.

# GENERAL INFORMATION AND TIPS

## FACTORS THAT INFLUENCE COOKING TIME

**Quantity:** The larger the food portion,, the longer the cooking time.

**Arrangement:** Whenever possible, arrange foods in a circle. When cooking items of varying shape and size, place the small, thin pieces toward the center of the dish and the larger, thicker pieces along the outer edges. Example: Arrange chicken pieces with wings and legs in the center area surrounded by thighs and breasts.

**Starting Temperature:** The colder the food, the longer the cooking time. Foods that have just been removed from the refrigerator will take longer to cook than foods at room temperature.

**Density:** Porous foods, such as bread and rolls, take less time to heat than a more dense item such as meatloaf.

**Remember:** It is always better to select the minimum cooking time suggested and occasionally check for doneness. Once something is overcooked, adjustments cannot be made. However, time can always be added if necessary.

**Moisture Content:** Foods high in moisture content cook faster than those low in moisture content. Adding sauces or liquids and covering foods can speed cooking and will help keep in moisture.

**Salting:** Sprinkling salt directly on the outside surface of meats or poultry before cooking is not recommended. Salt tends to toughen and dry out meats, and should be used only after cooking. However, other seasonings can be used before, during and after cooking, according to personal preference.

## CONVERTING CONVENTIONAL RECIPES

Select a microwave recipe most similar to the conventional recipe. Use the techniques described in the microwave recipe, including the power setting, microwave timing and ingredient proportions as a guide to convert your conventional recipe.

## STANDING TIME

Most foods cooked in a microwave oven require standing time before serving. During this time, the food item finishes cooking by conduction and temperatures within the food equalize. Standing time increases according to the size and density of the food and can range from 1 to 20 minutes.

## OPENING THE OVEN DOOR

The oven door can be opened at any time during cooking. *The microwave energy will stop as soon as the door is opened.* The control will "hold" the time or temperature. After checking the food, close the door and touch START to begin cooking again. If START is not touched, the oven will beep twice to remind you.

## BASICS ABOUT SETTING COOKING PROGRAMS

Cooking programs are entered by touching a function pad then touching the appropriate number pads. Since COOK 1 is the most common function, the oven is programmed to begin the COOK 1 function when a cooking time is entered and a function has not been selected. Therefore, it is not necessary to touch COOK 1 before entering the cooking time. Touch START after the cooking time has been entered.

Cooking times- are entered by touching the number pads. For example, if you want to set a cooking time of 3 minutes and 45 seconds, you touch the number pads 3,4, and 5. The maximum time that can be entered for any cooking stage is 99 minutes and 99 seconds.

After the set time of any timed program has elapsed, the oven automatically stops cooking and "END" appears in the display window.

The Cancel pad clears everything that has been entered. If you want to stop cooking before the set cook time has run out or if an error has been made while setting the oven, touch the CANCEL pad.



# GENERAL INFORMATION AND TIPS

## POWER LEVELS

Foods require different power levels in microwave cooking just as they require different temperatures in conventional cooking. There are ten power levels. Select the most appropriate power level to correspond with the suggested power level in your recipe.

Power levels other than HIGH are always entered by touching the POWER pad, then the number pad for the power level you wish to use.

You have to have a cook time entered before you can set the power level. If you do not choose a power level, the oven automatically cooks on HIGH. To choose a power level other than HIGH, touch the POWER pad, then ..

number pad 1 for 10% power  
2 for 20% power  
3 for 30% power  
4 for 40% power  
5 for 50% power  
6 for 60% power  
7 for 70% power  
8 for 80% power  
9 for 90% power

You can change the power level at any time during cooking by touching the POWER pad and then the number pad for the new power level. To go to HIGH (100% power) during cooking at a lower power level, touch the POWER pad twice.

## RECALLING SETTINGS

Before you begin any cooking program by touching START, you can check and change what you have already programmed by touching the pad for the appropriate function.

After the oven has been started, you can still check your setting for each function by touching the appropriate pad but the only selection that you can change at this point is the power level for Cook 1 and Cook 2. Minutes of cook time can be added (after the oven has been started) with the +1 Minute feature (see page 11).

## SIGNAL TONES

Signal Tones are as follows:

short, single "beep" when you touch a pad and your selection has been registered by the oven

four "beeps" when a cook program has ended

two "beeps" when the oven needs you to touch START so that cooking can begin

single, three second tone when the minute timer has finished counting down (if equipped)

single "beep" when an error has been made in programming (such as trying to enter an Auto Defrost weight of 15 lbs)

The signal tones can be turned off. To turn off the signal tones, touch and hold CANCEL pad and at the same time touch number pad '0'. To turn the signal tones back on, touch and hold CANCEL pad and at the same time touch number pad '1'.

The oven comes from the factory with the signal tones turned on. If you turn the signal tones off and power to the oven becomes interrupted, it will be necessary to set the tones to the off position again once power has been restored

# COOKING BY TIME

## COOK1

COOK 1 is the most common cook function. It is not necessary to touch COOK 1 before you enter the cook time. The oven will automatically cook at *HIGH (100%) power unless a lower power level is selected.*

To set the oven to cook with **HIGH (100%) power:**

1. Touch number pads to enter length of cook time. For example, to set the oven for 2 minutes and 45 seconds, touch number pads 2,4,5.
2. Touch START.

To set the oven to cook with a lower power level:

You have to enter the cook time before the power level can be set.

1. Touch number pads to set the length of cook time.
2. Touch POWER.
3. Touch a number pad to select a power level (1 for 10% power, 2 for 20% power, 3 for 30% power etc.). For example, to set the oven for 5 minutes and 30 seconds at **MEDIUM (50%) power**, touch number pads 5,3,0, touch POWER, touch number pad 5. "50" will show in the display..
4. Touch START.

To check the power level during cooking, touch the POWER pad. The power level will show in the display for a few seconds.

To change the power level after cooking has started, touch POWER and the number pad for the power level you wish to use. You can go from a lower power level to **HIGH** by touching the power pad twice

## COOK1 AND COOK 2 TWO-STAGE-COOKING

Some of your microwave recipes might require the food to be cooked at one power level and then at a different power level for another period of time. Please read about **POWER LEVELS** on page 9. Use the COOK 1 and COOK 2 pads to program Two-Stage-Cooking.

To set the oven for Two-stage-cooking:

*First Stage:*

1. Touch COOK 1.
2. Touch number pads to set length of cooking time for first stage. If first stage cooking is to be done at **HIGH** power, go to second stage instructions below. If you wish to use a lower power level for first stage cooking, touch POWER and the number pad for the desired power level.

*Second Stage:*

3. Touch COOK 2.
4. Touch number pads to set length of cooking time for second stage.
5. Touch POWER, then touch number pad for the desired power level.
6. Touch START.

The oven begins operating and automatically goes from stage 1 (COOK 1) to stage 2 (COOK 2).

# COOKING BY TIME

## THREE-STAGE-COOKING

### AUTO DEFROST/COOK 1/COOK 2

You can set the oven to begin the program with Auto Defrost followed by Two-Stage-Cooking.

#### To set the oven for Three-Stage-Cooking:

1. Read the instructions for *Auto Defrost* on page 13. Set the Auto Defrost program as explained on page 13 but do not touch START (step 4).
2. Set Two-Stage-Cooking program as explained on page 10. The oven begins defrosting, then goes into the Cook 1 program followed by Cook 2.

**NOTE:** You can also set the cook program to include Auto Defrost and just one cooking stage (instead of two as described above). Simply set Auto Defrost program, then touch COOK 1 and set time and power level.

## PLUS ONE MINUTE FEATURE

The +1 MINUTE pad allows you to add one minute of cooking time to already set times for COOK 1, COOK 2, and STAND TIME after the program has been started.

To **add minutes of cook time**, simply touch the +1 MINUTE pad. Each time you touch the +1 MINUTE pad one minute will be added to the cook time that is currently counting down in the display window.

## PAUSE FEATURE

The PAUSE pad allows you to interrupt the operation of any program that is currently underway. For example, if you wish to check on food that is cooking, touch the PAUSE pad to stop the cooking process, open the oven door, check the food, close the oven door and touch START to resume cooking. The program will automatically continue without having to be reset.

## STAND TIME

Use this function if your recipe requires stand time. Many convenience foods call for a certain amount of cook time followed by a stand time.

Example: To set the oven to cook at 100% power for three minutes, 50% power for 5 minutes followed by a stand time of one minute:

1. Touch COOK 1, then number pads 3,0,0.
2. Touch COOK 2, then number pads 5,0,0.
3. Touch POWER, then number pad 5.
4. Touch STAND, then number pads 1,0,0.
5. Touch START.

The oven will beep four times after cooking is done and stand time has run out. Stand time can only be used after cooking and not between COOK 1 and COOK 2 stages.

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# COOKING BY TIME

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## REHEAT TIMES

You will find the pre-programmed Reheat Times convenient when heating small amounts of food or beverages.

### To select a Reheat Time:

1. Touch REHEAT once to set 30 seconds of cooking time. You can touch the pad from one to six times. *Each touch adds 30 seconds of cooking time, up to a maximum of three minutes. You can also touch and hold the pad to scroll to a pre-programmed cooking time.*
2. Touch START.

If you do not select a power level after selecting a time, the oven will cook at HIGH (100%) power when using Reheat. If you choose a power level other than HIGH (100%) with any of the first three Reheat Times, *the control will automatically remember that power level for future use until it is changed again.*

*You can customize the REHEAT function for frequently used cook times (for example: micro-*

*wave popcorn, baked potato, sandwich, etc.). Simply change any of the first three pre-programmed Reheat Times.*

### To program your own Reheat Times:

1. When you are ready to use the oven for the amount of time that you would like to set, select one of the first three pre-programmed Reheat Times with the REHEAT pad.
2. Touch the number pads to set your frequently used Reheat Time. This changes the pre-programmed amount of time to the amount of time that you select.
3. Touch START.

The control will remember the amount of time you have set. The next time you wish to use it, select your set Reheat time by touching the REHEAT pad and touch START pad to begin cooking. If electrical power to the oven has been interrupted for any reason, your own Reheat Times will be lost and you will have to set them again.

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# THE MINUTE TIMER

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## THE MINUTE TIMER

You can set the control to serve as a timer for any kitchen task. The Timer can be used by itself or while any cook program is running.

### To set the Minute Timer:

1. Touch TIMER.
2. Touch number pads to set amount of time. The maximum amount is 99 minutes and 99 seconds.
3. Touch START.
4. After time has run out, the control will signal you with a single three second long tone and "END" will appear in the display.
5. Touch CANCEL.

If you use the Timer while a cook program is in operation, the cook time or temperature will be in the display; To view the remaining "TIMER time", touch TIMER pad.

If the oven is cooking and you wish to cancel the Timer before the set amount of "Timer time" has passed, touch TIMER, then touch CANCEL.

A cook program can be cancelled without interrupting the Timer by touching CANCEL while the cook time or temperature is in the display.

## AUTO DEFROST

When you use the Auto Defrost function, the oven automatically calculates the correct defrosting time and power level for even and thorough defrosting. You simply enter the food category (meat, poultry or fish) and the weight of the food. **A five minute pre-programmed standing time is included in the calculated defrosting time to allow complete defrosting.**

### To use Auto Defrost:

1. Touch DEFROST. The Enter Category and Meat Category lights in the display window flash.
2. Touch DEFROST to choose a food category. The light moves across the display window under the three choices (meat, poultry, fish) as you touch DEFROST. Touch the pad until the light is under the correct food category.
3. Three seconds after you have set the category, the Enter Weight light starts to flash. Touch the number pads to enter the weight of the food in pounds and tenths of pounds. See table below.
4. Touch START.

WEIGHT IN OUNCES	TENTHS OF A POUND
1-2 ounces	enter as ".1"
3 ounces	enter as ".2"
4-5 ounces	enter as ".3"
6-7 ounces	enter as ".4"
8 ounces	enter as ".5"
9-10 ounces	enter as ".6"
11 ounces	enter as ".7"
12-13 ounces	enter as ".8"
14-15 ounces	enter as ".9"

**Maximum and minimum weight for each food category.** If the entered weight is not within the range of maximum and minimum weights for the category, the oven will "beep" to tell you that the food is too large or too small to be defrosted using the Auto Defrost function.

FOOD CATEGORY	MIN. WEIGHT	MAX. WEIGHT
Meat	.1 lbs	8.0 lbs
Poultry	.1 lbs	13.0 lbs
Fish	.1 lbs	8.0 lbs

## Auto Defrost Guidelines

- **Before placing food in the oven,** remove all tight plastic wrap. Plastic wrap used in grocery store meat departments may not be suitable for use in the microwave. Steam build-up in food that is tightly wrapped may cause the food to start cooking.
- Place food on a microwave safe dish or directly on the glass tray provided with the oven. Cover with wax paper for moisture retention and even defrosting. Use small pieces of foil to shield very narrow ends or delicate areas only (such as poultry wings and leg ends, narrow ends of roasts). In most cases, shielding is not necessary.
- **It is not necessary to rotate or turn most foods** when using Auto Defrost unless the food item weighs 4 lbs or more.
- Fish and poultry should be placed under cold running water at the end of the defrost cycle. When ready for cooking, the food should be cool, soft, moist and glossy.
- **When defrosting a turkey,** place breast-side-down on the glass tray provided with the oven and cover with wax paper. After entering the weight, note the amount of defrosting time calculated by the oven. Turn the turkey breast-side-up halfway through the set time. When finished turning the turkey, be sure to touch START after closing the door.
- Centers of large roasts and other meat pieces may contain ice crystals at the end of the defrosting time, but can be easily cut and are ready for cooking.

## MANUAL DEFROST

To defrost foods that do not fall into the pre-programmed Auto Defrost categories, use the Cook 1 function **with a 30% power level.**

### To use Manual Defrost:

1. Touch the number pads to enter length of defrosting time.
2. Touch POWER, then touch number pad 3 to set a 30% power level.
3. Touch START.

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# CARE AND CLEANING

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Do not attempt to tamper with or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven. Repairs should only be done by a qualified service technician.

**NOTE:** Due to uneven weight distribution, be careful when moving the microwave oven. When facing the oven, the unit is heavier on the right side.

## CLEANING THE INTERIOR

**Be sure** *the oven is off or the unit is unplugged before cleaning.*

**Always keep the inside of the oven clean.** Wipe up spills and food spatters right away. Soil that is allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior.

Use mild, liquid detergent, warm water and a soft, clean cloth to remove soil. **NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.**

To **loosen difficult soil**, boil a cup of water in the microwave oven for 2 to 3 minutes. **NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE SOIL FROM OVEN SURFACES.**

Some models have a rectangular glass tray. If your model is equipped with a turntable the turntable tray will be either glass or plastic. The trays can be removed for cleaning. Use caution when handling them. The glass trays are heavy and can break if dropped. All of the trays are dishwasher safe.

To remove odors from the oven interior, boil a solution of 1 cup of water plus 2 tablespoons of lemon juice for 5 minutes. To keep the inside of the oven fresh-smelling, occasionally wipe with a solution of baking soda and warm water

## CLEANING THE EXTERIOR

You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth. Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scrub pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

## REPLACING THE OVEN LIGHT

Before replacing the bulb, be sure to **UNPLUG THE MICROWAVE OVEN.**

Remove light access cover on the back of the unit (by removing Phillips head screw) to access bulb. Remove old bulb and replace with a new one. See *the oven serial plate located on the left side of the oven door to find out the replacement bulb wattage.*

**Open the oven door when cleaning the control panel.** This will prevent the oven from being turned on accidentally.

## IF YOU HAVE A PROBLEM WITH YOUR MICROWAVE OVEN

Follow the steps below, in order, to resolve any problem you might have with your oven.

1. Read the AVOID SERVICE CHECKLIST on the following page to avoid a charge for unnecessary service. Even if your oven is still under warranty, you will be charged for service if the problem is not caused by defective material or workmanship. Examples of these problems and how they can be solved are found in the AVOID SERVICE CHECKLIST.

2. Call your local dealer for service. If you have followed the steps on the checklist and your problem still exists, take your oven to the nearest dealer. Obtain the telephone number from your telephone directory. Under normal circumstances, service will be provided within one week. When you call be sure to have the model and the serial number of your oven. (See page 2.)

3. If you still have a problem, or if service was not satisfactory, write or call:

in the US:

Consumer Relations Department  
Tappan  
P.O. Box 7181  
Dublin, Ohio 43017  
(800) 537-5530

in Canada:

Consumer Relations Department  
W. C. I. Canada Inc.  
18 Admiral Place  
P. O. Box 210  
Guelph, Ontario, Canada N1H 6K2  
(519) 767-4554

# AVOID SERVICE CHECKLIST

Before taking your oven in for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective materials or workmanship.

**FIND YOUR PROBLEM HERE**  
**MICROWAVE OVEN DOES NOT OPERATE**  
 Entire oven does not operate.

**POSSIBLE CAUSE**  
 House fuse has blown or circuit breaker has tripped.

**HOW TO FIX IT**  
 Check/reset circuit breaker and/or replace fuse. Do not increase fuse capacity. If the problem is a circuit overload, have corrected by a qualified electrician.

Microwave power does not come on.

Cord/plug not plugged into wall receptacle  
 Power outage. Check house lights to be sure.

Make sure that it is plugged in tightly.  
 Call local electric company.

FOOD IS UNDERCOOKED

START has not been touched.  
 Oven door is not securely closed.  
 Incorrect setting of controls.  
 Utensil is blocking or absorbing microwave energy.  
 Incorrect power level has been used.  
 Low voltage.  
 Other appliances on the same circuit.

Touch START.  
 Open the door, then close securely.  
 Touch CANCEL and reset the cook program  
 Do not use metal utensils. Refer to utensil section of manual and/or consult a microwave cookbook for tips on utensils.  
 Check the recommended power setting for the particular food.  
 Longer cooking times may be necessary if voltage is below normal. Check with local electric company.

FOOD IS OVERCOOKED

Incorrect time has been selected.  
 Incorrect power level has been selected.

Microwave must be plugged into its own circuit.  
 Carefully follow recipe instructions and initially use minimum time suggested.  
 Some foods require lower power settings. Check recipe for individual food items.

SPARKS OR ARCING

Metal utensils or utensil with metallic trim are being used.  
 Aluminum foil is used incorrectly.

Do not use these utensils in the microwave oven.  
 Use foil only as directed in the cookbook.

NOISE

Fan is circulating air to cool working parts  
 Pulsing sounds occur when lower power levels are being used.

This is normal.  
 This is normal.

OVEN LIGHT  
 Intensity varies

Power level other than High (100%) is being used.

This is normal.

STEAM OR MOISTURE  
 Accumulation inside the oven and/or around the oven door.

This occurs when foods with high moisture content are being cooked.  
 Vents on the rear of the oven are blocked.

Wipe with a soft, clean cloth to remove.  
 Locate the oven in an area that permits free airflow around the unit.



# WARRANTY

Your Tappan/O'Keefe & Merritt Microwave Oven is protected by these warranties:

## .8 CUBIC FOOT MICROWAVE MODELS

### FULL ONE-YEAR WARRANTY

The Tappan/O'Keefe & Merritt Company, a division of White Consolidated Industries, Inc., will repair or replace without charge, any part of your product which has a defect in material or workmanship, during the first year after the date of original purchase by a consumer. This warranty extends to any consumer owner during the warranty period as long as the product is located in the United States and Canada.

### EXTENDED LIMITED NINE-YEAR WARRANTY-MAGNETRON TUBE

A magnetron tube which fails due to a defect in material or workmanship will be provided free of charge by The Tappan/O'Keefe & Merritt Company within the second through tenth year following the purchase date by the original consumer owner. The consumer will be responsible for the cost of shipping the replacement part to them or their local Tappan/O'Keefe & Merritt authorized service agency and for all labor and service charges. This extended warranty covers any consumer owner during the warranty period as long as the product is located in the United States and Canada.

### THE ABOVE WARRANTIES DO NOT APPLY:

1. To conditions and damage resulting from improper installation on delivery.
2. To conditions resulting from consumer damage, such as: (A) improper maintenance, (B) misuse, abuse, accident, alteration or (C) incorrect electrical current or voltage.

3. If the original serial number has been altered or cannot be readily determined.
4. To service calls, which do not involve defective workmanship or material, and naturally the consumer shall pay for such calls.
5. TO CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR ANY BREACH OF WARRANTY EXPRESS OR IMPLIED. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

### FOR SERVICE UNDER THESE WARRANTIES

Contact your local Tappan/O'Keefe & Merritt authorized service agency. The user must keep a copy of the Bill of Sale, delivery slip, or payment record verifying the purchase date to validate this guarantee. All charges incurred in the delivery of the appliance to the authorized Tappan/O'Keefe & Merritt authorized service center, and in picking it up after the warranty service has been completed, must be paid by the consumer.

These warranties give you specific legal rights and you may also have other rights, which vary from state to state.