

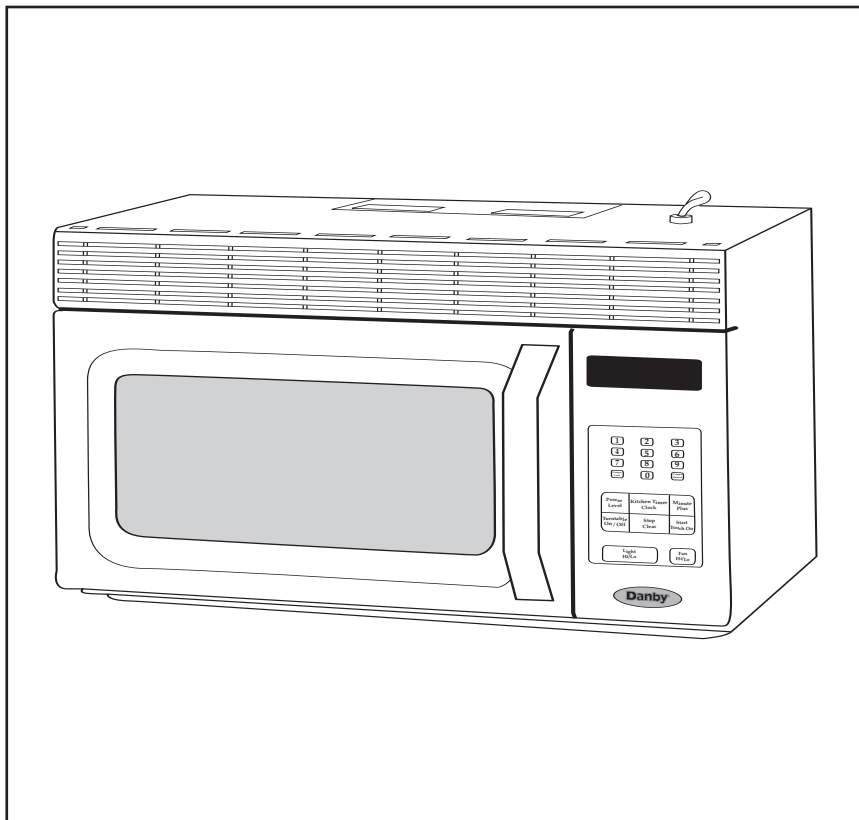
Danby[®] *Designer*

OWNER'S MANUAL

**DMW162W-OTR
DMW162BL-OTR**

CAUTION:

**Read and Follow All Safety Rules and
Operating Instructions Before First
Use of This Product.**



Danby[®] *Designer* **Microwave Oven**
Owners Manual



Microwave Oven

Owner's Manual

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IMPORTANT SAFETY INFORMATION

READ ALL SAFETY INFORMATION BEFORE USING

FOR YOUR SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

For your safety the information in this manual must be followed to minimize the risk of fire or explosion or to prevent property damage, personal injury or loss of life.

Do Not Attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

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

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

- 1 door (bent),
- 2 hinges and latches (broken or loosened),
- 3 door seals and sealing surfaces.

The Oven Should Not be adjusted or repaired by anyone except properly qualified service personnel.

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT (U.S.A. ONLY)

This equipment generates and uses ISM frequencies 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 particular installations. 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 radio or television.
- Relocate the microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave into a different outlet so that microwave and 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.

WELCOME

Welcome to the Danby family. We're proud of our quality products and we believe in dependable service.

You'll see it in this easy-to-use manual and you'll hear it in the friendly voices of our consumer service department.

Tel: 1-800-26-DANBY

Best of all, you'll experience these values each time you use your microwave. That's important, because your new microwave will be part of your family for a long time.

Start Here!...Before using your Microwave

Write down the model and serial numbers here. They are on a label inside the oven.

Model number _____

Serial number _____

Date of purchase _____

Staple your receipt to the inside back cover of this manual. You will need it to obtain service under warranty

NEED HELP?

Before you call for service, there are a few things you can do to help us serve you better

Read this manual. It contains instructions to help you use and maintain your microwave properly. **If you received a damaged oven...**immediately contact the dealer (or builder) that sold you the oven.

Save time and money

Check the section titled "If Something Goes wrong"

before calling. This section helps you solve common problems that might occur. If you do need service, you can relax knowing help is only a phone call away. Tel: 1-800-26-DANBY

IMPORTANT SAFETY INFORMATION

READ ALL SAFETY INFORMATION BEFORE USING

WARNING

To reduce the risk of fire, burns, electric shock, injury to persons or exposure of excessive microwave energy when using your appliance, follow basic precautions, including the following sections.

SAFETY PRECAUTIONS

This microwave oven is CUL listed for installation over electric and gas ranges. This microwave oven is not approved or tested for marine use.

- Read and follow the specific “Precautions to Avoid Possible Exposure to Excessive Microwave Energy” on page 2.
- This appliance must be grounded. Connect only to properly grounded outlet. See Grounding Instructions section on page 10.
- Do not mount this appliance over a sink.
- Install or locate this appliance only in accordance with the provided Installation Instructions.
- This over-the-range oven was designed for use over ranges no wider than 42 inches. It may be installed over both gas and electric cooking equipment.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not cover or block any openings on the 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 microwave oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- Some products such as whole eggs and sealed containers – for example, closed glass jars- may explode and should not be heated in this oven.

- Do not store this appliance outdoors. Do not use this product near water-for example, in a wet basement, near a swimming pool or near a sink.
- Keep power cord away from heated surfaces.
- Do not immerse power cord or plug in water.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven while cooking.
 - Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
- Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
- If materials inside oven should ignite, keep the oven door closed, turn the oven off and disconnect the power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
- See door surface cleaning instructions in the Care and Cleaning section(s) of this manual.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- As with any appliance, close supervision is necessary when used by children.
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan on.
- Suitable for use above both gas and electric cooking equipment.
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents may damage the filter.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

SPECIAL NOTES ABOUT MICROWAVING

ARCING

If you see arcing, press the STOP/CLEAR pad and correct the problem.

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).

- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

FOODS

- Do not cook popcorn in your microwave oven unless using a special microwave popcorn accessory dish or unless you use popcorn labeled for use in microwave ovens.
- Some products such as whole eggs, sealed containers, and closed jars –will explode and should not be heated in this microwave oven. Heating these products in the microwave oven could result in injury.
- Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.

- Operating the microwave with no food inside for more than a minute or two may cause damage to the oven and could start a fire. It increases the heat around the magnetron and can shorten the life of the oven.
- Foods with unbroken outer “skin” such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape before cooking.

SAFETY FACT

SUPERHEATED WATER

Microwaved water and other liquids do not always bubble when they reach the boiling point. They can actually get superheated and not bubble at all.

Superheated liquid can bubble up when it is moved or when something like a spoon or tea bag is put into it.

To prevent this from happening and causing injury, do not heat any liquid for more than 2 minutes per cup. After heating, let the cup stand in the microwave for 30 seconds before moving it or putting anything into it.

- Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula. The container may feel cooler than the milk really is. Always test the milk before feeding the baby.

- Spontaneous boiling-Under certain special circumstances, liquids may start to boil during or shortly after removal from the microwave oven. To prevent burns from splashing liquid, we recommend the following: before removing the container from the oven, allow the container to stand in the oven for 30 to 40 seconds after the oven has shut off. Do not boil liquids in narrow-necked containers such as soft drink bottles, wine flasks and especially narrow-necked coffee cups. Even if the container is opened, excessive steam can build up and cause it to burst or overflow.

- Don't defrost frozen beverages

in narrow-necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.

- Hot foods and steam can cause burns. Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.

- Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.

- Cook meat and poultry thoroughly-meat to at least an INTERNAL temperature of 160 F (71.1C). and poultry to at least an INTERNAL temperature of 180 F (82.2C). Cooking to these temperatures usually protects against food borne illness.

IMPORTANT SAFETY INFORMATION

SPECIAL NOTES ABOUT MICROWAVING

MICROWAVE-SAFE COOKWARE

Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled “suitable for microwaving.”

How to test for a microwave-safe dish.

- If you are not sure if a dish is microwave-safe, use this test: Place in the oven both the dish you are testing and a glass measuring cup filled with 1 cup of water-set the measuring cup either in or next to the dish. Microwave 1 minute at high. If the dish heats, it should not be used for microwaving. If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.

- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.

- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filament should be avoided, as they may also ignite.

- Some styrofoam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.

- Do not use the microwave to dry newspapers.

- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.

- Paper towels, waxed paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.

- Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.

- “Boilable” cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

Use foil only as directed in this manual. TV dinners may be microwaved in foil trays less than 3/4" high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1 inch away from the sides of the oven.

Plastic cookware-Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even

microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to over-cooking, the food and cookware could ignite.

Follow these guidelines:

1 Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer's recommendations.

2 Do not microwave empty containers.

3 Do not permit children to use plastic cookware without complete supervision.

THE VENT FAN

Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

- Clean the underside of the microwave often. Do not allow grease to build up on the microwave or the fan filters.
- In the event of a grease fire on the surface units below the microwave oven, smother a flaming pan on the surface unit by

covering the pan completely with a lid, a cookie sheet or a flat tray.

- Use care when cleaning the vent fan filters. Corrosive cleaning agents may damage the filters.
- When preparing flaming foods under the microwave, turn the fan on.
- Never leave surface units beneath your microwave oven unattended at high heat settings. Boilovers cause smoking and

greasy spillovers that may ignite and spread if the microwave vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

IMPORTANT SAFETY INFORMATION

GROUNDING INSTRUCTIONS/OPTIONAL KITS

GROUNDING INSTRUCTIONS

WARNING

Improper use of the grounding plug can result in a risk of electric shock.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a power cord having a grounding wire with a grounding plug. The

plug must be plugged into an outlet that is properly installed and grounded.

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

If the outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

Do not under any circumstances

cut or remove the third (ground) prong from the power cord.

Do not use an adapter plug with this appliance.

Do not use an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.

OPTIONAL KITS

Filter Kits

Charcoal Filter Kit # DMW-OTR-CF1

Filter kits are used when the microwave oven cannot be vented to the outside..

Operating Instructions

Features of Your Microwave

(Throughout this manual, features and appearance may vary from your model.)

FEATURES

1 Door Handle. Pull to open the door. The door must be securely latched for the microwave to operate.

2 Door Latches.

3 Window with Metal Shield.

Screen allows cooking to be viewed while keeping microwaves confined in the oven.

4 Touch Control Panel . You must set the clock before using the microwave.

5 Cooktop Lights.

6 Grease Filters.

7 Removable turntable.

Turntable and support must be in place when using the oven. The turntable may be removed for cleaning.

8 Rating plate.

NOTE: Oven vent(s) and oven light are located on the inside walls of the microwave oven.

Quick start

The Controls on Your Microwave Oven

(Throughout this manual, features and appearance may vary from your model)

You can microwave by time or with the convenience features.

TIME FEATURES

Time cooking

Press

TIME COOK I & II (Press once or twice)

DEFROST AUTO/TIME(Press twice)

EXPRESS COOK 1,2,3,4,5,6

POWER

ADD 30 SEC

ENTER

Amount of cooking time .

Amount of defrosting time.

Starts immediately!

Power level 1~10.

Starts immediately!

TABLE A

Press	Enter	Start
BEVERAGE Press once Press twice Press 3 times	1 2 3	Press START
POPCORN Press once Press twice Press 3 times	1.75 oz 3.0 oz 3.5 oz	Press START
FISH Press once Press twice Press 3 times	0.3 lb 0.6 lb 0.9 lb	Press START
PIZZA Press once Press twice Press 3 times	1 2 3	Press START
FROZEN VEGETABLE Press once Press twice Press 3 times	6 oz 12 oz 18 oz	Press START
FRESH VEGETABLE Press once Press twice Press 3 times	6 oz 12 oz 18 oz	Press START
GROUND MEAT Press once Press twice Press 3 times	0.5 lb 1.0 lb 1.5 lb	Press START
POTATO Press once Press twice Press 3 times	1 2 3	Press START

Operating Instructions

Changing the Power Levels

How to Change the Power Level

The power may be entered or changed immediately after entering the feature time for TIME COOK, TIME DEFROST or EXPRESS COOK. The power level may also be changed during time countdown

- 1 Press TIME COOK or select Time Defrost.
- 2 Enter cooking or defrosting time.
- 3 Press POWER LEVEL
- 4 Select desired power level 1~10.
- 5 Press START.

Variable power levels add microwave flexibility to microwave cooking. The power level on the microwave oven can be compared to the surface units on a range. High(power level 10)or full power is the fastest way to cook. Each power level gives you microwave energy a certain percent of the time . Power level 7 is microwave energy 70% of the time. Power level 3 is energy 30% of the time. A high setting (10)will cook faster but food may need more frequent stirring, rotating or turning over. Most cooking will be done on High (power 10). A lower setting will cook more evenly and need less stirring or rotating of the food. Some foods may have better flavor, texture or appearance if one of the lower setting is used. Use a lower power level when cooking foods that have tendency to boil over, such as scalloped

potatoes. Rest periods (when the microwave energy cycles off) give time for the food to “equalize” or transfer heat to the inside of the food. An example of this is shown with power level 3-the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power level:

Power Level	Best Uses
High 10	Fish ,bacon, vegetables, boiling liquids.
Med-High 7	Gentle cooking of meat and poultry; baking casseroles and reheating.
Medium 5	Slow cooking and tenderizing such as stews and less tender cuts of meat.
Low 3	Defrosting without cooking; simmering; delicate sauces.
Warm 1	Keeping food warm without overcooking; softening butter.

Time Features

TIME COOK

- 1 Press TIME COOK**
 - 2 Enter cooking time**
 - 3 Change power level if you don't want full power. (Press POWER LEVEL. Select a desired power level 1~10.)**
 - 4 Press START.**
- 1 Press TIME COOK**
 - 2 Enter cooking time**
 - 3 Change power level if you don't want full power. (Press POWER LEVEL. Select a desired power level 1~10.)**
 - 4 Press START.**

Time cook I

Allows you to microwave for any time up to 99 minutes and 99 seconds. Power 10 (High) is automatically set, but you may change it for more flexibility.

You may open the door during Time Cook to check the food. Close the door and press START to resume cooking.

Time Cook II

Lets you change power level automatically during time cooking. Here is how to do it:

- 1 Press TIME COOK.**
- 2 Enter the first cook time.**
- 3 Change power level if you don't want full power. (Press POWER LEVEL. Select a desired power level 1~10.)**
- 4 Press TIME COOK.**
- 5 Enter the second cook time.**
- 6 Change power level if you don't want full power. (Press POWER LEVEL. Select a desired power level 1~10.)**
- 7 Press START.**

At the end of Time Cook I, Time Cook II counts down.

Operating Instructions

Cooking Guide for Time Cook I & II

NOTE: Use power level High (10) unless otherwise noted.

Vegetable	Amount	Time	Comments
Asparagus (fresh spears)	11b	6 to 9 min. Med-High (7)	In 1.5-qt. oblong glass baking dish, place 1/4 cup water.
(frozen spears)	10-oz. package	5 to 7 min.	In 1-qt. casserole.
Beans (fresh green)	11b. cut in half	9 to 11 min.	In 1.5-qt. casserole, place 1/2 cup water.
(frozen green)	10-oz. package	6 to 8 min.	In 1-qt. casserole, place 2 tablespoons water.
(frozen lima)	10-oz. package	6 to 8 min.	In 1-qt. casserole, place 1/24 cup water.
Beets (fresh, whole)	1 bunch	17 to 21 min.	In 2-qt. casserole, place 1/2 cup water.
Broccoli (fresh cut)	1 bunch	7 to 10 min.	In 2-qt. casserole, place 1/2 cup water.
(fresh spears)	(1.25-1.5 lbs.)	9 to 13 min.	In 2-qt. oblong glass baking dish, place 0.25 cup water.
(frozen, chopped)	1 bunch		
(frozen spears)	10-oz. package	5 to 7 min.	In 1-qt. casserole.
	10-oz. package	5 to 7 min.	In 1-qt. casserole, place 3 tablespoons water.
Cabbage (fresh)	1 medium head	8 to 11 min.	In 1.5- or 2-qt. casserole, place 1/4 cup water.
(wedges)	(about 2 lbs.)	7 to 10 min.	In 1-qt. casserole, place 1/4 cup water.
Carrots (fresh, sliced)	1 lb.	7 to 9 min.	In 1.5-qt. casserole, place 1/4 cup water.
(frozen)	10-oz. package	5 to 7 min	In 1-qt. casserole, place 2 tablespoons water..
Cauliflower (floweret)	1 medium head	9 to 14 min.	In 2-qt. casserole, place 1/2 cup water.
(fresh, whole)	1 medium head	10 to 17 min.	In 2-qt. casserole, place 1/2 cup water.
(frozen)	10-oz. package	5 to 7 min.	In 1-qt. casserole, place 2 tablespoons water.

Vegetable	Amount	Time	Comments
Corn (frozen kernel)	10-oz. package	5 to 7 min.	In 1-qt. casserole, place 2 tablespoons water.
Corn on the cob (fresh) (frozen)	1 to 5 ears 1 ear 2 to 6 ears	3 to 4 min. per ear. 5 to 6 min. 3 to 4 min. per ear	In 2-qt. oblong glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add 0.25 cup water. Rearrange after half of time. Place in 2-qt. oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half of time.
Mixed vegetables (fresh)	10-oz. package	5 to 7 min.	In 1-qt. casserole, place 3 tablespoons water.
Peas (fresh , shelled) (frozen)	2 lbs. shelled 10-oz. package	9 to 12 min. 5 to 7 min.	In 1-qt. casserole, place 1/4 cup water. In 1-qt. casserole, place 2 tablespoons water.
Potatoes (fresh, cubed, white) (fresh, whole, sweet or white)	4 potatoes (6 to 8 oz. each) 1(6 to 8 oz.)	9 to 12 min. 3 to 4 min.	Peel and cut into 1 inch cubes. Place in 2-qt casserole with 0.5 cup water. Stir after half of time. Pierce with cooking fork. Place in center of the oven. Let stand 5 min.
Spinach (fresh) (frozen, chopped and leaf)	10 to 16 oz 10-oz. package	5 to 7 min. 5 to 7 min.	In 2-qt. casserole, place washed spinach. In 1-qt. casserole, place 3 tablespoons water.
Squash (fresh , summer and yellow) (winter, acorn butternut)	1 lb. sliced 1 to 2 squash (about 1 lb. each)	5 to 7 min 8 to 11 min.	In 1.5-qt. casserole, place 1/4 cup water. Cut in half and remove fibrous membranes. In 2-qt. oblong glass baking dish, place squash cut-side-down. Turn cut-side-up after 4 minutes.

Operating Instructions Defrost Guide

Time Features

TIME DEFROST

- 1 Press DEFROST AUTO/TIME twice.**
- 2 Enter defrosting time**
- 3 Press START .**
- 4 Turn food over when the oven signals.**
- 5 Press START.**
(Auto Defrost explained in the section on Convenience Features.)

Allows you to defrost for the length of time you select.

See the Defrosting Guide for suggested times. Power 3 is automatically set, but you may change this for more flexibility. You may defrost small items more quickly by raising the power level after entering the time. However, this may require more frequent attention than usual.

Power level 7 cut the total defrosting time in about half; power level 10 cuts the total time to approximately 1/3. Rotate or stir food frequently.

At one half of selected defrosting time, the oven signals TURN. At this time, turn food over and break apart or rearrange pieces for more even defrosting. Shield any warm areas with small pieces of foil.

A dull thumping noise may be heard during defrosting . This sound is normal when the oven is not operating at High power.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package. Tightly closed packages should be slit, pierced or vented. AFTER food has partially been defrosted. Plastic storage containers should be at least partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Foods that spoil easily, such milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.
- For more even defrosting of large foods, such as beef, lamb and veal roasts, use Auto Defrost.
- Be sure large meats are completely defrosted before cooking.
- When defrosted, food should be cool and softened in all areas. If still slightly icy, return to the microwave very briefly , or let it stand a few minutes.

Breads, Cakes		
Bread , buns or rolls (1 piece)	1 min.	
Sweet rolls (approx. 12 oz)	3-5 min.	
Fish and Seafood		
Filets frozen (1 lb)	6-8 min.	
Shellfish, small pieces (1 lb)	5-7 min.	Place block in casserole. Turn over and break up after half the time.
Fruit		
Plastic pouch –1 to 2 (10-oz. package)	3-6 min.	
Meat		
Bacon (1 lb.)	2-5 min.	Place unopened package in oven. Let stand 5 minutes after defrosting.
Franks (1 lb)	2-5 min..	Place unopened package in oven. Microwave until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting. Turn meat over after half the time.
Ground meat (1 lb.)	5-7 min.	Use power level 1.
Roast: beef, lamb, veal, pork	12-16 min. per lb.	Place unwrapped meat in cooking dish. Turn over after half the time and shield warm areas with foil.
Steaks, chops and cutlets	5-7 min. per lb.	When finished, separate pieces and stand to complete defrosting.
Poultry		
Chicken, broiler-fryer cut up (2.5 to 3 lbs.)	15-19 min.	Place wrapped chicken in dish. Unwrap and turn over after half the time. When finished, separate pieces and microwave 2 to 4 minutes more, if necessary. Let stand to finish defrosting.
Chicken, whole (2.5 to 3 lbs.)	17-21 min.	Place wrapped chicken in dish. After half the time, unwrap and turn chicken over. Shield warm areas with foil. Finish defrosting. If necessary, run cold water in the cavity until giblets can be removed. (2.5 to 3 lbs.)
Cornish hen	7-13 min. per lb.	Place wrapped hen in the oven breast-side-up. Turn over after half the time. Run cold water in the cavity until giblets can be removed.
Turkey breast (4 to 6 lbs.)	5-9 min. per lb.	Place wrapped breast in dish breast-side-down. After half the time, turn over and shield warm areas with foil. Finish defrosting. Let stand 1 to 2 hours in refrigerator to complete defrosting.

Time Features

EXPRESS COOK

This is a quick way to set time for 1-6 minutes.

Press one of the Express Cook pads (from 1 to 6) for 1 to 6 minutes of cooking at power level 10. For example, press the 2 for 2 minutes of cooking time.

The power level can be changed as time is counting down. Press POWER LEVEL and enter 1-10.

ADD 30 SECONDS

You can use this feature two ways:

- It will add 30 seconds to the time counting down each time the pad is pressed.

- It can be used as a quick way to set 30 seconds of cooking time.

Convenience Features

BEVERAGE

1. The Beverage feature heats 1 to 3 servings of any beverage.
2. Press BEVERAGE. The serving size is automatically set at 1, but you may change it for more flexibility (see table A).
3. Press START
4. Drinks heated with the beverage feature may be very hot. Remove the container with care.

POPCORN

How to Use the Popcorn Feature

1. Follow package instruction, using Time Cook if the package is less than 1.75 ounces or larger than 3.5 ounces. Place the package of popcorn in the center of the turntable.
2. Press POPCORN. Program 1 (1.75 ounces) is automatically set, but you may change it for more flexibility (see table A).
3. Press START.

How to Adjust the Popcorn Program to Provide a Shorter or Longer Cook Time

If you find that the brand of popcorn you use underpops or overcooks consistently, you can add or subtract 7% popping time.

Important:

Never leave the microwave oven unattended during the cooking of popcorn.

Important:

Light Popcorn does not contain as much cooking ingredients (oil, butter, etc) as Regular type popcorn, so cooking time will be substantially reduced. When the popping action slows down or stops, stop the microwave oven immediately, otherwise the popcorn will overcook, burn and possibly catch on fire.

FISH

How to Use the Fish Feature

1. Follow package instruction, using Time Cook if the package is less than 0.3 pounds or larger than 0.9 pounds. Place the food in the center of the turntable.
2. Press FISH. Program 1 (0.3 pounds) is automatically set, but you may change it for more flexibility (see table A).
3. Press START.

PIZZA

1. The Pizza feature heats 1 to 3 servings of any pizza.
2. Press PIZZA. The serving size is automatically set at 1, but you may change it for more flexibility (see table A).
3. Press START

FROZEN VEGETABLE

1. Follow package instruction, using Time Cook if the package is less than 6 ounces or larger than 18 ounces.
2. Press FRESH VEGETABLE. Program 1 (6 ounces) is automatically set, but you may change it for more flexibility (see table A).
3. Press START

FRESH VEGETABLE

- 1 Follow package instruction, using Time Cook if the package is less than 6 ounces or larger than 18 ounces.
- 2 Press FRESH VEGETABLE. Program 1 (6 ounces) is automatically set, but you may change it for more flexibility (see table A).
3. Press START.

GROUND MEAT

- 1 Follow package instruction, using Time Cook if the package is less than 0.5 pounds or larger than 1.5 pounds.
- 2 Press GROUND MEAT. Program 1 (0.5 pounds) is automatically set, but you may change it for more flexibility (see table A).
3. Press START

POTATO

1. The Potato feature heats 1 to 3 servings of any potato.
2. Press POTATO. The serving size is automatically set at 1, but you may change it for more flexibility (see table A).
3. Press START

AUTO DEFROST

1 Press DEFROST AUTO/TIME once.
2 Using the conversation Guide at right, enter food weight. For example, press pads 1 and 2 for 1.2 pounds (1 pound, 3 ounces).
3 Press START.
(Time Defrost is explained in the Time features section.)

The Defrost Auto/Time feature gives you two ways to defrost frozen foods.

Press DEFROST AUTO/TIME once for Auto Defrost or twice for Time Defrost.

Use Auto Defrost for meat, poultry and fish. Use Time Defrost for most other frozen foods.

Auto Defrost automatically sets the defrosting times and power level to give even defrosting results for meats, poultry and fish weighing up to six pounds.

Conversion Guide

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Weight of food in ounces	Enter food weight (tenths of pound)
1~2	1
3	2
4~5	3
6~7	4
8	5
9~10	6
11	7
12~13	8
14~15	9

- Remove meat from package and place on microwave-safe dish.
- Twice during defrost, the oven signals TURN. At each TURN signal, turn the food over. Remove defrosted meat or shield warm areas with small pieces of foil.
- After defrosting, most meats need stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

Operating Instructions Defrost Guide

Other Features

Cooking Complete Reminder

To remind you that you have food in the oven, the oven will display “FOOD IS GOOD” and beep 4 times, then beep once a minute until you either open the door or press STOP CLEAR.

CLOCK

Press to enter the time of day or to check the time of day while microwaving.

- 1 Press CLOCK.
- 2 Enter time of day.
- 3 Select AM or PM.
- 4 Press CLOCK.

Display On/Off

To turn the clock display off, press and hold 0 for about 3 seconds.

To redisplay the clock, repeat.

Delay Start

Delay Start allows you to set the microwave to delay cooking up to 24 hours.

1 Press DELAY START.

2 Enter the time you want the oven to start. (Be sure the microwave clock shows the correct time of day.)

3 Select AM or PM.

4 Select any combination of Defrost Auto/Time or Time Cook I & II.

5 Press START.

The Delay Start time will be displayed plus “delay”. The oven will automatically start at the delayed time.

The time of day may be displayed by pressing CLOCK.

Operating Instructions

Timer On/Off

Timer operate as a minute timer and can be used at any time, even when the oven is operating.

- 1 Press TIMER.
- 2 Enter time you want to cunt down.
- 3 Press TIMER to start.

When time is up, the oven will signal and display “OFF”. To turn off the timer signal, press TIMER.

NOTE: The timer indicator will be lit while the timer is operating.

Start/Pause

In addition to starting many functions, START/PAUSE allows you to stop cooking without opening the door or clearing the display.

Display On/Off

The reminder feature can be used like an alarm clock and can be used at any time, even when the oven is operating. The Reminder time can be set up to 24 hours later..

- 1 Press DELAY START.
- 2 Enter time you want the oven remind you. (Be sure the microwave clock shows the correct time of day.)

3 Select AM or PM.

4 Press START. When Reminder signal occurs, press DELAY START to turn it off. The Reminder time may be displayed by pressing DELAY START

NOTE: The Reminder indicator will remain lit to show that the Reminder is set.

Child Lock-out

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

To lock or unlock the controls, press and hold STOP CLEAR for about 3 seconds. When the control panel is locked, “lock” will be displayed to the extreme right.

Vent Fan

The vent fan removes steam and other vapors from surface cooking.

Press VENT FAN once for low fan speed, twice for high fan speed or a third time to turn the fan off.

Vent Fan

An automatic fan feature protects microwave from too much heat rising from the cooktop below it. It automatically turns on at low speed if it senses too much heat.

If you have turned the fan on you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.

Surface Light

Press to turn the surface light on or off.

Helpfull Information

Microwave Terms

<u>Term</u>	<u>Definition</u>
Arcing	Arcing is the microwave term for sparks in the oven. Arcing is caused by : <ul style="list-style-type: none">• Metal or foil touching the side of the oven.• Foil that is not molded to food (upturned edges act like antennas).• Metal such as twist ties, poultry pins, gold-rimmed dishes.• Recycled paper towels containing small metal pieces. <hr/>
Covering	Covers hold in moisture, allow for more even heating and reduce cooking time. Venting plastic wrap or covering with wax paper allows excess steam to escape. <hr/>
Shielding	In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts. <hr/>
Standing Time	When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack. <hr/>
Venting	After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.

Care and Cleaning

helpful Hints

Open the over door a few minutes after cooking to air out the inside. An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

NOTE: Be certain the power is off before cleaning any part of this oven.

How to clean the inside

Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

Never use a commercial oven cleaner on any part of your microwave.

Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped.

Remember, do not operate the oven without the turntable and support in place .

Care and Cleaning

How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Outer Case

Clean the outside of the microwave with a sudsy cloth. Rinse and then dry. Wipe the window clean with a damp cloth.

Bottom

Clean off the grease and dust on the bottom often. Use a solution of warm water and detergent.

Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

Door surface

It's important to keep the area clean where the door seals against the microwave. Use only mild, nonabrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Light Bulb Replacement

Cooktop Light

Replace the burned-out bulb with a 40-watt incandescent bulb.

- 1 To replace the bulb(s), first disconnect the power at the main fuse or circuit breaker panel or pull the plug.
- 2 Remove the screw at the side of the light cover and lower the cover.

- 3 Be sure the bulb(s) to be replaced are cool before removing. After breaking the adhesive seal, remove the bulb by gently turning.
- 4 Replace the screw. Connect electrical power to the oven.

Oven Light

Replace the burned-out bulb with a 40-watt incandescent bulb.

- 1 To replace the oven light, first disconnect the power at the main fuse or circuit breaker panel or pull the plug.
- 2 Remove the top grille by taking out the 2 screws that hold it in place.

- 3 Next, remove the screw located above the door near the center of the oven that secures the light housing .
- 4 Replace the screw. Connect electrical power to the oven.

Helpful Information

The Exhaust Feature

The Vent Fan

Charcoal Filter
(on some models)

Reusable Grease Filters
(on all models)

The vent fan has 2 metal reusable grease filters.

Models that recirculate air back into the room also use a charcoal filter.

Available from Danby Products Ltd. @ 1-800-26-DANBY

Reusable grease filters

The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the microwave.

For this reason, the filters must ALWAYS be in place when the hood is used. The grease filters should be cleaned once a month or as needed.

Removing and Cleaning the Filter

To remove, slide it to the left/right using the tab. Pull it down and out.

To clean the grease filter, soak it and then swish it around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used

to remove embedded dirt. Rinse, shake and let it dry before replacing.

To replace, slide the filter in the frame slot on the left/right of the opening. Pull up and to the left/right to lock into place.

Charcoal Filter (on some models)

The charcoal filter cannot be cleaned. It must be replaced.

If the model is not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on hood usage).

To remove Charcoal Filter

To remove the charcoal filter, disconnect power at the main fuse or circuit breaker panel or pull the plug.

Remove the top grille by removing the 2 screws that hold it in place. Slide the filter towards the front of the oven and remove it.

To Install Charcoal Filter

To install a new filter, remove plastic and other outer wrapping from the new filter.

Insert the filter into the top opening of the oven as shown. It will rest at an angle on 2 side support tabs and in front of the right rear tab. Replace the grille and 2 screws.

If Something Goes Wrong

Before You Call For Service

<i>Problem</i>	<i>Possible Cause</i>	<i>What to do</i>
Oven will not start.	A fuse in your home may be blown or the circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power surge.	Unplug the microwave oven, then plug it back in.
	Plug not fully inserted into wall outlet.	Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
Floor of the oven is warm, even when the oven has not been used.	The cooktop light is located below the oven floor. When the light is on, the heat it produces may make the oven floor get warm.	This is normal.
“LOCKED” appears on display.	The control has been locked.	Press and hold STOP/CLEAR for about 3 seconds to unlock the control.
You hear and unusual, low-tone beep	You have tried to start the Reminder without a valid time of day.	Start oven and enter a valid time of day.
	You have tried to change the power level when it is not allowed.	Many of the oven’s features are preset and cannot be changed.

Things That Are Normal

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in the blower sound at power levels other than high.
- Dull thumping sound while oven is operating.
- TV-radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the microwave. Plug the microwave into a different electrical circuit, move the radio or TV as far away from the microwave as possible, or check the position and signal of the TV/radio antenna.



LIMITED PRODUCT WARRANTY MICROWAVE OVENS

In-Home Service

This quality product is warranted to be free from manufacturer's defects in material and workmanship, provided that the unit is used under the normal operating conditions intended by the manufacturer.

This warranty is available only to the person to whom the unit was originally sold by Danby or by an authorized distributor of Danby, and is non-transferable.

TERMS OF WARRANTY

Any electrical part of this product found to be defective will be repaired or replaced, including labour, at warrantor's option for the ORIGINAL purchaser, covering service listed below. Consumable parts (ie. light bulbs, glass, porcelain) are not warranted or guaranteed for any length of time.

Parts	2 Years
Labor	2 Years
Extended Magnetron Parts Replacement (No Labor)	53 months

For all appliances which are covered under our carry-in service warranty, it is the consumer's responsibility to deliver this unit to our nearest authorized service depot. Any and all transportation charges incurred are the responsibility of the consumer and are not included within this warranty.

TO OBTAIN SERVICE: Contact your dealer from whom your unit was purchased, or contact your nearest authorized Danby service depot, where service must be performed by a qualified service technician. If service is performed on this unit by anyone other than an authorized service depot, **or the unit is used for commercial application, all obligations of Danby under this warranty shall be at an end.**

EXCLUSIONS

Save as herein provided, Danby Products Limited (Canada) or Danby Products Inc. (U.S.A.), there are no other warranties, conditions, representations or guarantees, express or implied, made or intended by Danby Products Limited (Canada) or Danby Products Inc. (U.S.A.) or its authorized distributors and all other warranties, conditions, representations or guarantees, including any warranties, conditions, representations or guarantees under any Sale of Goods Act or like legislation or statute is hereby expressly excluded.

Save as herein provided, Danby Products Limited (Canada) or Danby Products Inc. (U.S.A.), shall not be responsible for any damages to persons or property, including the unit itself, howsoever caused or any consequential damages arising from the malfunction of the unit and by the purchase of the unit, the purchaser does hereby agree to indemnify and save harmless Danby Products Limited (Canada) or Danby Products Inc. (U.S.A.) from any claim for damages to persons or property caused by the unit.

GENERAL PROVISIONS

No warranty or insurance herein contained or set out shall apply when damage or repair is caused by any of the following:

- 1) Power failure.
- 2) Damage in transit or when moving the appliance.
- 3) Improper power supply such as low voltage, defective house wiring or inadequate fuses.
- 4) Accident, alteration, abuse or misuse of the appliance such as inadequate air circulation in the room or abnormal operating conditions.
- 5) Use for commercial or industrial purposes.
- 6) Fire, water damage, theft, war, riot, hostility, acts of God such as hurricanes, floods etc.
- 7) Service calls resulting in customer education.

Proof of purchase date will be required for warranty claims; so, please retain bill of sale. In the event warranty service is required, present bill of sale to our AUTHORIZED SERVICE DEPOT or contact Danby at one of the addresses/telephone numbers below.

Please complete and return the enclosed registration card within thirty days for warranty coverage.

Danby Products Limited
PO Box 1778, 5070 Whitelaw Road,
Guelph, Ontario, Canada N1H 6Z9
Telephone: (519) 837-0920 FAX: (519) 837-1730

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Danby Products Inc.
PO Box 669, 101 Bentley Court,
Findlay, Ohio, U.S.A. 45839-0669
Telephone: (419) 425-8627 FAX: (419) 425-8629



Model

**DMW162W-OTR
DMW162BL-OTR**

For service, contact your nearest
service depot or call:

**1-800-26-Danby®
(1-800-263-2629)**

to recommend a depot in
your area.

Microwave Oven

The model number can be found on the serial plate located on the back panel of the unit.

All repair parts available for purchase or special order when you visit your nearest service depot. To request service and/or the location of the service depot nearest you, call the TOLL FREE NUMBER.

When requesting service or ordering parts, always provide the following information:

- Product Type
- Model Number
- Part Description