

KitchenAid®

**UPPER MICROWAVE OVEN
& LOWER SELF-CLEANING ELECTRIC OVEN**

Use & Care Guide

In the U.S.A, for questions about features, operation, performance, parts, accessories or service, call: **1-800-422-1230**
or visit our website at...**www.kitchenaid.com**

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MICROWAVE OVEN SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

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

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- Read all instructions before using the microwave oven.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found in this section.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – may explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not operate the microwave 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 deep fry in oven. Microwavable utensils are not suitable and it is difficult to maintain appropriate deep frying temperatures.
- Do not use paper products when appliance is operated in the "PAN BROWN" mode.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- As with any appliance, close supervision is necessary when used by children.
- The microwave oven should be serviced only by qualified service personnel. Contact nearest authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Do not store the microwave oven 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.
- See door surface cleaning instructions in the "Oven Care" section.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend the microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
 - If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS

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 or 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 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.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

GROUNDING INSTRUCTIONS

- **For all cord connected appliances:**

The microwave oven 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. The microwave 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.

WARNING: Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the microwave oven.

- **For a permanently connected appliance:**

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

SAVE THESE INSTRUCTIONS

OVEN SAFETY

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All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- Proper Installation – Be sure the oven is properly installed and grounded by a qualified technician.
- Never Use the Oven for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the oven.
- User Servicing – Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in Oven – Flammable materials should not be stored in an oven.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

For self-cleaning ovens:

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

SAVE THESE INSTRUCTIONS

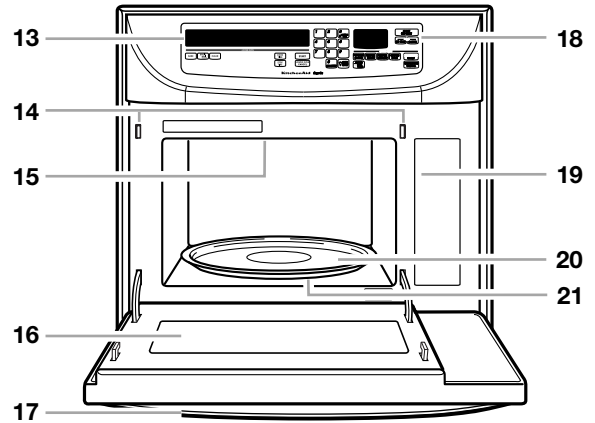
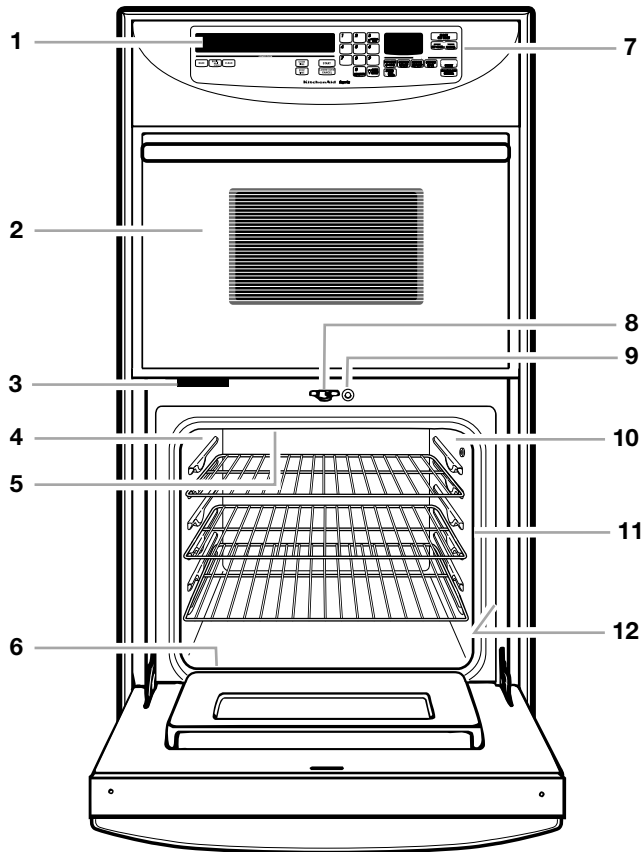
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, and toluene.

PARTS AND FEATURES

This manual covers different models. The oven you have purchased may have some or all of the parts and features listed. The location and appearance of the features shown here may not match your model.

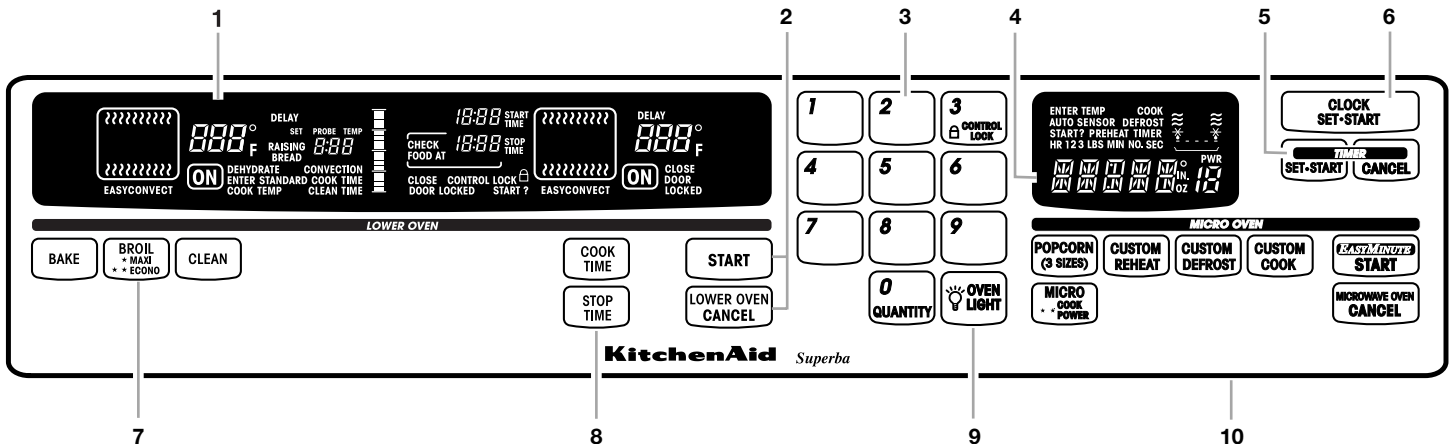


- 1. Lower Electric Oven Electronic Oven Controls
- 2. Upper Microwave Oven
- 3. Oven Vent
- 4. Oven Light
- 5. Dual Broil Elements
- 6. Bake Element
- 7. Upper Microwave Oven Electronic Oven Controls

- 8. Oven Lock Latch
- 9. Automatic Oven Light Switch
- 10. Oven Light
- 11. Gasket
- 12. Model and Serial Number Plate
- 13. Lower Oven Control Panel
- 14. Door Safety Lock System

- 15. Light
- 16. Window with Metal Shield
- 17. Door Handle
- 18. Microwave Oven Control Panel
- 19. Cooking Guide Label
- 20. Glass Turntable
- 21. Removable Turntable Support (under turntable)

ELECTRONIC OVEN CONTROL



- | | | |
|-------------------------------------|------------------------------|--|
| 1. Oven Display | 4. Time of Day/Timer Display | 8. Timed and Delayed Cooking Pads |
| 2. Lower Oven Start and Cancel Pads | 5. Timer Pads | 9. Oven Light Pad |
| 3. Number Pads | 6. Clock Set/Start Pad | 10. Upper Microwave Oven Control Panel |
| 7. Oven Setting Pads | | |

Display(s)

When power is first supplied to the appliance, everything on the display(s) will light up for 5 seconds. Then, "PF id = 27" or "PF id = 30" will appear. Press LOWER OVEN CANCEL, UPPER OVEN CANCEL or CANCEL OFF (on some models) to clear display(s).

Any other time "PF id = 27" or "PF id = 30" appears, a power failure occurred. Depending on your model, press LOWER OVEN CANCEL, UPPER OVEN CANCEL, CANCEL or CANCEL OFF and reset the clock if needed.

Lower Oven Display (combination oven models)

When the lower oven is in use, this display shows the lower oven temperature, heat source(s) and start time.

During lower oven Timed Cooking, this display also shows a vertical bar and minute time countdown and the stop time (if entered).

If "Err" appears on the display, an invalid pad was pressed. Depending on your model, press LOWER OVEN CANCEL, UPPER OVEN CANCEL, CANCEL or CANCEL OFF and retry your entry.

When the lower oven is not in use, this display is blank.

Upper Oven Display (combination oven models), Display (single oven models)

When the upper oven or single oven is in use, this display shows the upper oven or single oven heat source(s), cooking power, quantities, weights and/or help prompts.

If "RETRY" flashes on the display for one second, an invalid pad was pressed. Retry your entry.

When the upper oven or single oven is not in use, this display shows the time of day or Timer countdown.

Clock

This is a 12 hour clock and does not show a.m. or p.m.

To Set:

Before setting, make sure the ovens, Timer and Timed Cooking are off.

1. Press CLOCK SET/START.
2. Press the number pads to set the time of day.
3. Press CLOCK SET/START, START or EASY MINUTE START.

To remove the time of day from the display: Press and hold CLOCK SET/START for 5 seconds.

To return the time of day to the display: Press CLOCK SET/START. The time should not have to be reset.

Tones

Tones are audible signals, indicating the following:

One tone

- Valid pad press
- Oven is preheated
- Function has been entered

Three tones

- Invalid pad press

Four tones

- End-of-cycle
- Reminder, repeating each minute after the end-of-cycle tones

All Tones (combination oven models only)

All of the above tones are preset on, but can be turned off.

To Turn Off/On: Press and hold STOP TIME for 5 seconds. A tone will sound and "Snd OFF" will appear on the lower oven display for 3 seconds. Repeat to change back to "Snd on."

Tone Volume

The volume is preset at high, but can be changed to low.

To Change: Press and hold the number pad “7” for 5 seconds. A tone will sound and “Snd Lo” will appear on the lower oven display for 3 seconds. Repeat to change back to “Snd HI.”

REMINDER TONES

The Timer and Timed Cooking reminder tones are preset on, but can be turned off. Reminder tones do not include end-of-cycle tones. On combination oven models, if “All Tones” have been turned off, the reminder tones cannot be independently turned on.

Timer

To Turn Tones Off/On: Press and hold TIMER SET/START until a tone sounds. Repeat to turn back on.

Timed Cooking (combination oven models only)

To Turn Tones Off/On: Press and hold COOK TIME until a tone sounds and the lower oven display returns to inactive mode (blank). Repeat to turn back on.

Fahrenheit and Celsius

(combination oven models only)

The temperature is preset in Fahrenheit, however it can be changed to Celsius.

To Change: Press and hold BROIL/MAXI//ECONO for 5 seconds. A tone will sound and “C” will appear on the display for 3 seconds. Repeat to change back to Fahrenheit.

When in Fahrenheit, “°F” follows the oven temperature.

When in Celsius, only “°” follows the oven temperature.

Timer

The Timer can be set in minutes and seconds or hours and minutes and counts down the set time. The Timer does not start or stop the oven.

To Set:

1. Press TIMER SET/START.

Press again to switch between MIN/SEC and HR/MIN.

If no action is taken after one minute, the display will return to the time of day mode.

2. Press the number pads to set length of time.
3. Press TIMER SET/START or EASY MINUTE START.

If not pressed within 5 seconds, the display will return to the time of day mode and the programmed function will be cancelled.

When the set time ends, if enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.

4. Press TIMER CANCEL anytime to cancel the Timer and/or stop reminder tones.

Remember, if Cancel Off pad(s) is (are) pressed, the respective oven will turn off.

The time can be reset during the countdown by repeating the above steps.

Control Lock

The Control Lock shuts down the control panel pads to prevent unintended use of the oven(s).

When the control is locked, only the CLOCK SET/START, TIMER SET/START and TIMER CANCEL pads will function.

The Control Lock is preset unlocked, but can be locked.

To Lock/Unlock Control: Before locking, make sure the oven(s), Timer and Timed Cooking are off. Press and hold the number pad 3 CONTROL LOCK until “CONTROL LOCK” and a picture of a lock appear on the display, about 3 seconds. Repeat to unlock and remove “CONTROL LOCK” from the display.

Number Codes

The oven is preset with shortcut number codes for High Speed and Microwave Cooking. A number code includes one or more of the following; cooking power, cook time and food quantity or weight. See the code charts in the “High Speed Cooking,” “Reheating,” “Defrosting” and “Popcorn” sections for additional information.

Easy Minute Start

Starting

The EASY MINUTE START pad begins any upper or single oven function except the Timer. If not pressed within 5 seconds after pressing a pad, “START?” will appear on the display as a reminder. If not pressed within 5 minutes after pressing a pad, the display will return to the time of day mode and the programmed function will be cancelled.

If cooking is interrupted, pressing EASY MINUTE START will resume the preset cycle.

Adding Minutes

During High Speed Cooking, Crisping and Broiling, pressing EASY MINUTE START while the oven is operating will add one more minute of cook time. Multiple minutes can be added by repeatedly pressing EASY MINUTE START.

During Microwave Cooking, pressing EASY MINUTE START while the oven is operating or at the end of a cycle will add one more minute of cook time at 100% cooking power. Multiple minutes can be added by repeatedly pressing EASY MINUTE START.

During Convection Cooking, pressing EASY MINUTE START will not add minutes.

Microwave Oven Cancel

The MICROWAVE OVEN CANCEL pad stops any oven function.

The oven will also turn off when the door is opened. When the door is opened, the element(s) and fan will turn off, but the oven light will remain on. Close the door and press EASY MINUTE START to resume the cycle.

Help Prompts

Help prompts are visible messages that appear on the upper oven display on combination oven models or the display on single oven models. Only Crisping and Broiling help prompts can be turned off.

Before turning help prompts on/off, the oven(s), Timer and, on combination oven models, the lower oven Timed Cooking must be off.

To Turn Off/On: Press and hold the number pad "2" for 5 seconds. A tone will sound and either "HELP OFF" or "HELP ON" will flash on the upper oven display on combination oven models or the display on single oven models for 3 seconds. Repeat for desired option.

Start (lower oven only)

The START pad begins any lower oven function except the Timer. If not pressed within 5 seconds after pressing a pad, "START?" will appear on the lower oven display as a reminder. If not pressed within 4 minutes after pressing a pad, the oven display will return to inactive mode (blank) and the programmed function will be cancelled.

Lower Oven Cancel

The LOWER OVEN CANCEL pad stops any lower oven function except for the Clock, Timer and Control Lock.

The cooling fan may continue to operate even after LOWER OVEN CANCEL is pressed depending on the oven temperature.

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature because opening the oven door and element or burner cycling may give incorrect readings.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

A minus sign means the oven will be cooler by the displayed amount. No sign means the oven will be warmer by the displayed amount. Use the following chart as a guide.

ADJUSTMENT °F (ADJUSTMENT °C)	COOKS FOOD
5° to 10°F (3° to 6°C)	...a little more
15° to 20°F (9° to 12°C)	...moderately more
25° to 35°F (15° to 21°C)	...much more
-5° to -10°F (-3° to -6°C)	...a little less
-15° to -20°F (-9° to -12°C)	...moderately less
-25° to -35°F (-15° to -21°C)	...much less

To Adjust Oven Temperature Calibration:

1. Press and hold BAKE until the lower oven display shows the current calibration, for example, "0° CAL COOK TEMP," if not yet adjusted or about 5 seconds.
2. Press BAKE to increase and BROIL/MAXI//ECONO to decrease the temperature in 5°F (3°C) amounts. The adjustment can be set between 35°F (21°C) and -35°F (-21°C).
3. Press START.

BEFORE USING

A magnetron in the oven produces microwaves which reflect off the metal floor, walls and ceiling and pass through the turntable and appropriate cookware to the food. Microwaves are attracted to and absorbed by fat, sugar and water molecules in the food, causing them to move, producing friction and heat which cooks the food.

- Never lean on or allow children to swing on the oven door.
 - Do not operate microwave oven when it is empty.
 - Heated liquids can splash out during and after heating. Use of a wooden stir stick placed in the cup or bowl during heating may help to avoid this.
 - The turntable must be in place and correct side up when oven is in use. Do not use if turntable is chipped or broken. See "Assistance or Service" section to reorder.
 - Baby bottles and baby food jars should not be heated in the oven.
 - Clothes, flowers, fruit, herbs, wood, gourds, paper, including brown paper bags and newspaper should not be dried in the oven.
 - Do not use the microwave oven for canning, sterilizing or deep frying. The oven cannot maintain appropriate temperatures.
 - Paraffin wax will not melt in the oven because it does not absorb microwaves.
 - Use oven mitts or pot holders when removing containers from oven.
 - Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for five minutes. They will finish cooking while standing.
-

Food Characteristics

When microwaving, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

Amount of Food

The more food heated at once the longer the cook time. Check for doneness and add small increments of time if necessary.

Size and Shape

Smaller pieces of food will cook more quickly than larger pieces and uniformly shaped foods cook more evenly than irregularly shaped food.

Starting Temperature

Room temperature foods will heat faster than refrigerated foods and refrigerated foods will heat faster than frozen foods.

Composition and Density

Foods high in fat and sugar will reach a higher temperature and heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

Cooking Guidelines

Covering

Covering food helps retain moisture, shorten cook time and reduce spattering. Use the lid supplied with cookware. If not available, wax paper, paper towels or plastic wrap approved for microwaves may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam.

Stirring and Turning

Stirring and turning redistributes heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible turn food over from bottom to top.

Arranging

If heating irregularly shaped or different sized foods, the thinner parts and smaller sizes should be arranged toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

Piercing

Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers and sausage. Prick in several places to allow steam to vent.

Shielding

Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones and foods such as chicken wings, leg tips and fish tail. See “Aluminum Foil and Metal” first.

Standing Time

Food will continue to cook by the natural conduction of heat even after the microwave cycle ends. The length of standing time depends on the volume and density of the food.

Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

MATERIAL	RECOMMENDATIONS
Aluminum Foil, Metal	See “Aluminum Foil and Metal” section.
Browning Dish	Bottom must be at least $\frac{3}{16}$ in. (5 mm) above the turntable. Follow manufacturer’s recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer’s recommendations.

MATERIAL	RECOMMENDATIONS
Melamine	Follow manufacturer’s recommendations.
Paper Towels, Dinnerware, Napkins	Use non-recycled and those approved by the manufacturer for microwave use.
Plastic Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave use.
Pottery and Clay	Follow manufacturer’s recommendations.
Styrofoam	Do not use in oven.
Straw, Wicker, Wooden Containers	Do not use in oven.
Wax Paper	Acceptable for use.

To Test Cookware or Dinnerware for Microwave Use:

1. Put cookware or dinnerware in oven with 1 cup (250 mL) of water beside it.
2. Cook at 100% cooking power for 1 minute.

Do not use cookware or dinnerware if it becomes hot and the water stays cool.

Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the oven.

OK for Use

Racks and bakeware supplied with the oven, aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- Never allow aluminum foil or metal to touch the inside cavity walls, ceiling or floor.
 - Always use the turntable.
 - Never allow contact with another metal object during cooking.
-

Do Not Use

Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples and objects with gold or silver trim or a metallic glaze should not be used in the oven.

Cooking Power

Many microwave recipes specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

PERCENT/ NAME	NUMBER	USE
100%, High (default setting)	10	Quick heating convenience foods and foods with high water content, such as soups, beverages and most vegetables.
90%	9	Cooking small tender pieces of meat, ground meat, poultry pieces and fish fillets. Heating cream soups.
80%	8	Heating rice, pasta or casseroles. Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf.
70%, Medium-High	7	Reheating a single serving of food.
60%	6	Cooking sensitive foods such as cheese and egg dishes, pudding and custards. Cooking non-stirrable casseroles, such as lasagna.
50%, Medium	5	Cooking ham, whole poultry and pot roasts. Simmering stews.
40%	4	Melting chocolate. Heating bread, rolls and pastries.
30%, Medium-Low, Defrost	3	Defrosting bread, fish, meats, poultry and precooked foods.
20%	2	Softening butter, cheese, and ice cream.
10%, Low	1	Taking chill out of fruit.

To Set a Cooking Power other than 100%:

1. Press the number pads to set a length of time to cook.
2. Press MICRO · · COOK POWER or UPPER · · COOK POWER.
3. Press the number pad(s) using the Cooking Power chart.
4. Press EASY MINUTE START.

The display will countdown the cook time.

When the cycle ends, "End" will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.

5. Press LOWER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

Microwaving

To Use:

1. Press the number pads to set a length of time to cook.
Press MICRO · · COOK POWER or UPPER · · COOK POWER to set a cooking power other than 100%. Press the number pad(s) using the Cooking Power chart.
2. Press EASY MINUTE START.
The display will countdown the cook time.
When the cycle ends, "End" will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.
3. Press UPPER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

CHANGE COOK TIME, COOKING POWER

The cook time and cooking power can be changed during a microwave cycle without interrupting cooking.

To Change Cook Time:

Press MICRO · · COOK POWER or UPPER · · COOK POWER once. Use the number pads to enter the new cook time within 5 seconds. Press EASY MINUTE START or wait 5 seconds for the change to be entered automatically.

To Change Cooking Power:

Press MICRO · · COOK POWER or UPPER · · COOK POWER twice. Use the number pads to enter the new cooking power within 5 seconds. Press EASY MINUTE START or wait 5 seconds for the change to be entered automatically.

COOKING IN STAGES

The oven can be set to cook at different cooking powers for various lengths of time, up to three stages.

To Cook in Stages:

1. Press the number pads to set the first length of time to cook.
2. Press MICRO · · COOK POWER or UPPER · · COOK POWER.
3. Press the number pad(s) using the Cooking Power chart to set the cooking power for the first cycle.
4. Press MICRO · · COOK POWER or UPPER · · COOK POWER.
"12" will appear on the display.
5. Press the number pads to set the second length of time to cook.
6. Press MICRO · · COOK POWER or UPPER · · COOK POWER.
7. Press the number pad(s) using the Cooking Power chart to set the cooking power for the second cycle.
If only 2 cycles are desired, skip steps 8-11.
8. Press MICRO · · COOK POWER or UPPER · · COOK POWER.
"123" will appear on the display.
9. Press the number pads to set the third length of time to cook.
10. Press MICRO · · COOK POWER or UPPER · · COOK POWER.
11. Press the number pad(s) using the Cooking Power chart to set the cooking power for the third cycle.

12. Press EASY MINUTE START.

The display will countdown each of the cook times. A “1,” “2” or “3” will appear on the display during their respective stages.

When the cycle ends, “End” will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.

13. Press UPPER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

MICROWAVE CHART

Times are approximate and may be adjusted for individual tastes.

FOOD	POWER	COOK TIME
Applesauce (4 servings)	100%	7 to 10 min.
Bacon (slice)	100%	45 sc. to 1 min. 15 sc.
Baked Apples (4)	100%	4 to 6 min.
Baked Potatoes (4 med.)	100%	13 to 19 min.
Beans, Green or Yellow 1 lb. (.45 kg)	100%	6 to 12 min.
Broccoli 1 lb. (.45 kg)	100%	6 to 10 min.
Carrots 1 lb. (.45 kg)	100%	8 to 12 min.
Cauliflower (med. head)	100%	6 to 9 min.
*Chicken Pieces	90%	6 to 9 min. per pound (454 g)
Chocolate (melt 1 square)	40%	1 to 2 min.
Corn on the Cob Two	100%	4 to 9 min.
Four	100%	6 to 12 min.
Fish Fillets 1 lb. (.45 kg)	90%	5 to 6 min.
Ground Beef 1 lb. (.45 kg)	90%	4 to 6 min.
*Ground Beef Patties Two	90%	Side 1: 2 min. Side 2: 1½ - 2½ min.
Four	90%	Side 1: 2½ min. Side 2: 2 - 3 min.
Hot Cereal 1 Serving	100%	1½ to 5 min.
4 Servings	100%	4½ to 7 min.
*Meat Loaf 1½ lbs. (.7 kg)	80%	13 to 19 min.
Nachos (large plate)	50%	1½ to 2½ min.
Scallops, Shrimp 1 lb. (.45 kg)	100%	3½ to 5½ min.
Scrambled Eggs Two	60%	1 min. 15 sc. to 1 min. 45 sc.
Four	60%	2 to 3 min.
Squash 1 lb. (.45 kg)	100%	3 to 8 min.

FOOD	POWER	COOK TIME
*Turkey Breast	100% 70%	First 5 min., Then 8 to 12 min. per pound (454 g)
Water for Beverage 1 cup (250 mL)	100%	2½ to 4 min.
2 cups (500 mL)	100%	4½ to 6 min.

*Internal temperature after standing: chicken 180°F (82°C), meat loaf 165°F (74°C), patties 160°F (71°C), turkey 170°F (77°C).

Reheating

Reheat times and temperatures have been preset based on food, quantity and/or desired serving temperature.

Use the following chart as guide.

FOOD	CODE	QUANTITY or BEVERAGE	CODE (choose one)
Dinner Plate	1	1 to 2 servings	1, 2
Bread	2	1 to 6 slices	1, 2, 3, 4, 5, 6
Meats	3	1 to 6 servings	1, 2, 3, 4, 5, 6
Cheese Dip	4	1 to 3 cups (250 to 750 mL)	1, 2, 3
Soups	5	1 to 4 cups (250 mL to 1 L)	1, 2, 3, 4
Sauce	6	1 to 3 cups (250 to 750 mL)	1, 2, 3
Pizza	7	1 to 2 servings	1, 2
Beverage	8	1-Coffee, 2-Tea, 3-Hot Chocolate	1-Warm, 2-Hot, 3-Very Hot

To Reheat:

1. Press CUSTOM REHEAT.
2. Press the number pad code from the chart to choose food or Press CUSTOM REHEAT repeatedly to scroll through foods.
3. Press the number pads to enter one quantity code from the chart or Press 0 QUANTITY repeatedly to scroll through quantities.
4. Press EASY MINUTE START or wait 5 seconds for oven to turn on automatically. The display will countdown the reheat time.

About halfway through reheating of cheese dip, soups and sauces, “STIR” will appear on the display for 5 seconds while the oven continues to operate. Open door, stir food, close door, then press EASY MINUTE START to resume.

When the cycle ends, “End” will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.

5. Press UPPER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

To Reheat Beverage:

1. Press CUSTOM REHEAT.
2. Press 8
or
Press CUSTOM REHEAT repeatedly to scroll to "BEVRG-8."
3. Press one number pad from chart to select beverage type.
4. Press one number pad from chart to select serving temperature.
5. Press EASY MINUTE START or wait 5 seconds for oven to turn on automatically.
The display will countdown the reheat time.
When the cycle ends, "End" will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.
IMPORTANT: Heated liquids can splash out during and after heating. Use of a wooden stir stick, placed in the cup or bowl during heating may help to avoid this.
6. Press UPPER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

Defrosting

Defrosting time and cooking power have been preset based on food and quantity.

Because standing time is included, the defrosting time may seem longer than in other microwave ovens.

- Preset codes should not be used for food left outside the freezer more than 20 minutes and frozen ready-made food.
- Food should be 0°F (-18°C) or colder at defrosting for optimal results. How foods are stored can affect results.
- Unwrap foods and remove lids from fruit juice before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible for more even defrosting.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See "Aluminum Foil and Metal" first.
- When entering weight, use the net weight (food minus container weight) in pounds and tenths of pounds.

WEIGHT CONVERSION CHART

If the weight on the food package is in fractions of a pound (ounces), use the following chart to convert the weight to decimals.

EQUIVALENT WEIGHT OUNCES	GRAMS	DECIMAL WEIGHT	POUND WEIGHT
1.6 oz	45.4 g	.10	
3.2 oz	90.7 g	.20	
4.0 oz	113.4 g	.25	¼ lb
4.8 oz	136.1 g	.30	
6.4 oz	181.4 g	.40	
8.0 oz	226.8 g	.50	½ lb
9.6 oz	272.2 g	.60	
11.2 oz	317.5 g	.70	
12.0 oz	340.2 g	.75	¾ lb
12.8 oz	362.9 g	.80	
14.4 oz	408.2 g	.90	
16.0 oz	453.6 g	1.00	1 lb

DEFROSTING CHART

Use the following chart as guide.

FOOD	CODE	QUANTITY	CODE (choose one)
Meats	1	.1 to 6.6 (1 oz. to 6 lb. 8 oz.) (28 g to 3 kg)	0 QUANTITY increases weight in increments of ¼ lb (113 g) or use number pads to enter actual weight
Chicken/ Poultry	2	.1 to 6.6 (1 oz. to 6 lb. 8 oz.) (28 g to 3 kg)	
Fish/ Seafood	3	.1 to 4.4 (1 oz. to 4 lb. 6 oz.) (28 g to 2 kg)	
*Bagel	4	1 to 6	1, 2, 3, 4, 5, 6
Fruit Juice	5	6, 12, 16 oz (170, 340, 455 g)	0 QUANTITY to scroll
Roll/Muffin	6	1 to 6	1, 2, 3, 4, 5, 6

*A lower cooking power is used for bagel quantities 1 and 2, so defrost time seems longer than expected.

To Defrost:

1. Press CUSTOM DEFROST.
2. Press the number pad code from the chart to choose food
or
Press CUSTOM DEFROST repeatedly to scroll through foods.

3. Press the number pads to enter the quantity code from the chart
or
Press 0 QUANTITY repeatedly to scroll through quantities.
4. Press EASY MINUTE START or wait 5 seconds for oven to start automatically.
The display will countdown the defrost time.
About halfway through defrosting of meats, chicken/poultry and fish/seafood, "TURN" will appear on the display for 5 seconds while the oven continues to operate. Open door, turn food, close door, then press EASY MINUTE START to resume.
When the cycle ends, "End" will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.
5. Press UPPER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

Popcorn

IMPORTANT: Never leave the oven unattended if adding more time than recommended by the automatic cycle.

- Do not use regular paper bags or glass utensils.
- Pop only one package of popcorn at a time.
- Follow manufacturer's instructions when using a microwave popcorn popper.
- Listen for popping to slow to 1 pop every 1 or 2 seconds. Do not repop unpopped kernels.
- Use fresh bags of popcorn for optimal results.
- Cooking results may vary by brand and fat content.

Popping times have been preset based on commercially packaged microwave popcorn. The oven is preset at the 3.5 oz (99 g) size, but can be changed.

Use the following chart as guide.

QUANTITY	CODE
3.5 oz (99 g)	1
3.0 oz (85 g)	2
1.75 oz (50 g)	3

To Pop:

Before popping, place bag in center of turntable.

1. Press POPCORN.
2. Press the number pad code from the chart to choose quantity
or
Press POPCORN repeatedly to scroll through quantities.
3. Press EASY MINUTE START or wait 5 seconds for oven to start automatically.
The display will countdown the cook time.
When the cycle ends, "End" will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.
4. Press UPPER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

Keeping Food Warm

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Hot cooked food can be kept warm in the oven. See "Cooking in Stages" in the "Microwaving" section to set a Keep Warm at the end of a microwave cooking cycle. Use 10% cooking power for desired length of time at the last stage.

To Keep Warm:

Put hot cooked food in the oven. Cover plates of food and foods that were cooked covered. Pastries, pies, turnovers etc. should remain uncovered.

1. Press the number pads to enter a length of time to keep warm.
2. Press MICRO · · COOK POWER or UPPER · · COOK POWER.
3. Press 1.
4. Press EASY MINUTE START.
The display will countdown the warm time.
When the cycle ends, "End" will appear in the display. If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.
5. Press UPPER OVEN CANCEL, CANCEL OFF or open the door to clear the display and/or stop reminder tones.

BEFORE USING

Odors are normal when the range is new. This happens the first time the oven is used.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

Aluminum Foil

IMPORTANT: Do not line the oven bottom with any type of foil, liners or cookware because permanent damage will occur to the oven bottom finish.

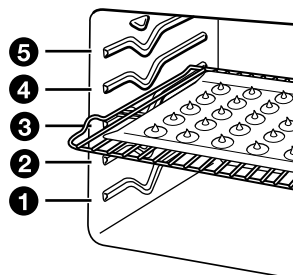
- Do not cover entire rack with foil because air must be able to move freely for best cooking results.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1 in. (2.5 cm) larger than the dish and that it is turned up at the edges.
- When convection cooking, do not cover food with aluminum foil.

Positioning Racks and Bakeware

IMPORTANT: Never place food or bakeware directly on the oven door or bottom. Permanent damage will occur to the porcelain finish.

RACKS

Position racks before turning the oven on. Do not move racks with bakeware on them. Make sure racks are level. To move a rack, pull it out to the stop position, raise the front edge, then lift out. Use the following illustration and chart as a guide.



FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1 or 2
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, non-frozen pies	2 or 3

BAKEWARE

To cook food evenly, hot air must be able to circulate. Allow 2 in. (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Opposite corners on each rack. Make sure that no bakeware piece is directly over another.

Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

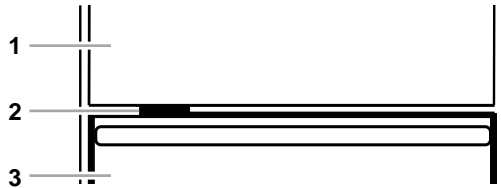
BAKEWARE/ RESULTS	RECOMMENDATIONS
Light colored aluminum <ul style="list-style-type: none"> ■ Light golden crusts ■ Even browning 	<ul style="list-style-type: none"> ■ Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or non-stick finish <ul style="list-style-type: none"> ■ Brown, crisp crusts 	<ul style="list-style-type: none"> ■ May need to reduce baking temperatures 25°F (15°C). ■ Use suggested baking time. ■ For pies, breads and casseroles, use temperature recommended in recipe. ■ Place rack in center of oven.
Insulated cookie sheets or baking pans <ul style="list-style-type: none"> ■ Little or no bottom browning 	<ul style="list-style-type: none"> ■ Place in the bottom third of oven. ■ May need to increase baking time.
Stainless steel <ul style="list-style-type: none"> ■ Light, golden crusts ■ Uneven browning 	<ul style="list-style-type: none"> ■ May need to increase baking time.
Stoneware <ul style="list-style-type: none"> ■ Crisp crusts 	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions.
Ovenproof glassware, ceramic glass or ceramic <ul style="list-style-type: none"> ■ Brown, crisp crusts 	<ul style="list-style-type: none"> ■ May need to reduce baking temperatures 25°F (15°C).

Meat Thermometer

On models without a temperature probe, always rely on a meat thermometer to determine doneness of meat and poultry. The internal temperature, not appearance, is what counts. A meat thermometer is not supplied with this appliance.

- Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. The tip of the thermometer should not touch fat, bone or gristle.
- After reading the thermometer once, push it into the meat ½ in. (1.25 cm) more and read again. If the temperature drops, cook the meat or poultry longer.
- Check all meat in two or three places.

Oven Vent

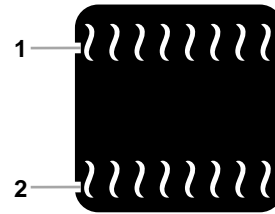


1. Upper oven
2. Oven vent
3. Lower oven

The oven vent should not be blocked or covered since it allows the release of hot air and moisture from the oven. Doing so will cause poor air circulation, affecting cooking and cleaning results. Never set plastics, paper or other items that could melt or burn near the oven vent.

OVEN USE

Baking and Roasting



1. Broil elements
2. Bake element (hidden in floor panel)

During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain the oven temperature.

If the lower oven door is opened during baking or roasting, the broil elements will turn off immediately and the bake element will turn off in 2 minutes. They will come back on once the door is closed.

To Bake or Roast:

Before baking and roasting, position the racks according to the “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

1. Press **BAKE**.

Press the number pads to enter a temperature other than 350°F (177°C). The bake range can be set between 170°F and 500°F (77°C and 260°C).

2. Press **START**.

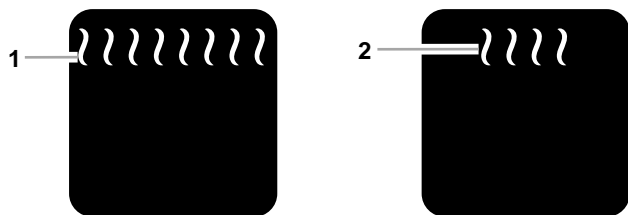
“Lo°” will appear on the lower oven display if the actual oven temperature is under 170°F (77°C).

When the actual oven temperature reaches 170°F (77°C), the lower oven display will show the temperature increasing in 5° increments.

When the set temperature is reached, if enabled, one tone will sound.

3. Press **LOWER OVEN CANCEL** when finished cooking.

Broil Maxi/Econo



1. Broil Maxi

2. Broil Econo

Broiling uses direct radiant heat from the broil element(s) to cook food. During maxi broiling, both the inner and outer broil elements heat. During econo broiling, only the inner broil element heats. The element(s) cycle on and off in intervals to maintain the oven temperature.

If the lower oven door is opened during broiling, the broil element(s) will turn off immediately and come back on once the door is closed.

- Use only the broiler pan and grid provided with the appliance. It is designed to drain juices and help prevent spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to prevent curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

To Broil:

Before broiling, position the rack according to the cookbook supplied with this oven.

Changing the temperature when broiling allows more precise control when cooking. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

Position food on the grid in the broiler pan, then place it in the center of the oven rack with the longest side parallel to the door. It is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

Close the door.

1. Press BROIL/MAXI//ECONO.

Once for Maxi, twice for Econo.

Press the number pads to enter a temperature other than 500°F (260°C). The broil range can be set between 170°F and 500°F (77°C and 260°C).

2. Press START.

The set oven temperature will appear on the lower oven display until the oven is turned off.

3. Press LOWER OVEN CANCEL when finished cooking.

Sabbath Mode

The Sabbath Mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath Mode is set, only the number and start pads will function, no tones will sound, and the displays will not show messages or temperature changes. The heat sources icons will flash on the lower oven display for 5 seconds before and after the elements turn on or off.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

The Sabbath Mode will remain on and at the set temperature after a power failure, if set before the power failure.

To Set:

Before setting, make sure the oven(s), Timer and Timed Cooking are off.

1. Press BAKE.

Press the number pads to enter a temperature other than 350°F (177°C). The bake range can be set between 170°F and 500°F (77°C and 260°C).

2. Press START.

3. Press and hold number pad 6 until "SAB ON" appears on the lower oven display, about 5 seconds.

4. Press and hold number pad 6 for 5 seconds any time to turn Sabbath Mode off.

The lower oven display will return to inactive mode (blank).

TEMPERATURE CHANGE

The oven temperature can be changed when the oven is in the Sabbath Mode. No tones will sound and the display will not change. It may take up to one-half hour for the oven to change temperature.

Number pads 1 through 9 represent temperatures. Use the following chart as a guide.

NUMBER PAD	OVEN TEMPERATURE
1	170°F (75°C)
2	200°F (95°C)
3	250°F (120°C)
4	300°F (150°C)
5	325°F (163°C)
*6	350°F (177°C)
7	375°F (191°C)
8	400°F (204°C)
9	475°F (245°C)

*Make sure when using the number pad 6, it is only pressed for 1 second since it can also disable the Sabbath Mode.

To Change Temperature:

1. Press number pad from chart.
2. Press START.

Timed Cooking

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for food such as breads and cakes because they may not bake properly.

To Set a Cook Time:

1. Press **BAKE**, **CONVECTION BAKE** or **CONVECTION ROAST**. Press the number pads to enter a temperature other than the one displayed.
2. Press **COOK TIME**.
3. Press number pads to enter the length of time to cook.
4. Press **START**.
The start time, stop time, vertical bar countdown and minute time countdown will appear on the lower oven display.

When the stop time is reached, the lower oven will shut off automatically and “End” will appear on the lower oven display.

If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.

5. Press **LOWER OVEN CANCEL** or open the lower oven door to clear the display and/or stop reminder tones.

To Set a Cook Time and Stop Time [Delay Start]:

Before setting, make sure the clock is set to the correct time of day. See “Clock” section.

1. Press **BAKE**, **CONVECTION BAKE** or **CONVECTION ROAST**. Press the number pads to enter a temperature other than the one displayed.
2. Press **COOK TIME**.
3. Press the number pads to enter the length of time to cook.
4. Press **STOP TIME**.
5. Press the number pads to enter the time of day to stop.
6. Press **START**.
The start time is automatically calculated and displayed.

“DELAY” and the stop time will also appear on the lower oven display.

When the start time is reached, the oven will automatically turn on. The vertical bar countdown and minute time countdown will appear on the lower oven display.

When the stop time is reached, the lower oven will shut off automatically and “End” will appear on the lower oven display.

If enabled, end-of-cycle tones will sound, then reminder tones will sound every minute.

7. Press **LOWER OVEN CANCEL** or open the lower oven door to clear the display and/or stop reminder tones.

OVEN CARE

Self-Cleaning Cycle (on some models)

⚠ WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See “Oven Vent(s)” section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Remove oven racks to keep them shiny and easy to slide. See “General Cleaning” section for more information.
- Hand clean inside door edge and the 1½ in. (3.8 cm) area around the inside oven cavity frame, being careful not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc. enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

The oven is preset for a 3 hour 30 minute clean cycle, however the time can be changed. Suggested clean times are 2 hours 30 minutes for light soil and between 3 hours 30 minutes to 4 hours 30 minutes for average to heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. Do not wipe down any inside surfaces until the oven has completely cooled down. Applying a cool damp cloth to the inner door glass before it has cooled completely could result in the glass breaking.

The oven light will not work during the Self-Cleaning cycle.

On combination oven models, the upper oven will not work during the Self-Cleaning cycle.

To Self-Clean:

Before self-cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Press CLEAN.
Press the number pads to set a clean time other than 3 hour 30 minutes. The clean time can be set between 2 hours 30 minutes and 4 hours 30 minutes.
2. Press START.
The lower oven door will automatically lock and “DOOR LOCKED,” the start time and stop time will appear on the lower oven display. The door will not unlock until the lower oven cools.

When the cycle is complete and the oven cools, “End” will appear on the lower oven display and “DOOR LOCKED” will disappear.
3. Press any pad or open the lower oven door to clear the lower oven display.

To Delay Start Self-Clean:

Before delay starting Self-Clean, make sure the clock is set to the correct time of day. See “Clock” section. Also, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Press CLEAN.
Press the number pads to set a clean time other than 3 hour 30 minutes. The clean time can be set between 2 hours 30 minutes and 4 hours 30 minutes.
2. Press STOP TIME.
3. Press the number pads to enter the time of day to stop.
4. Press START.
The start time is automatically calculated and displayed.
The door will automatically lock and “DOOR LOCKED,” “DELAY,” and the stop time will also appear on the display. The door will not unlock until the oven cools.

When the start time is reached, the lower oven will automatically turn on.

When the cycle is complete and the oven cools, “End” will appear on the lower oven display and “DOOR LOCKED” will disappear.
5. Press any pad or open the lower oven door to clear the oven display.

To Stop Self-Clean any time:

Press LOWER OVEN CANCEL. If the lower oven temperature is too high, the door will remain locked. It will not unlock until the lower oven cools.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

STAINLESS STEEL (on some models)

Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner & Polish (not included):
See “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

CONTROL PANEL

Do not use abrasive cleaners, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.

OVEN DOOR EXTERIOR

- Glass cleaner and paper towels or non-abrasive plastic scrubbing pad:
Apply glass cleaner to soft cloth or sponge, not directly on panel.

MICROWAVE OVEN CAVITY

Do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

On stainless steel models, rub in direction of grain to avoid damaging.

The area where the oven door and frame touch when closed should be kept clean.

Average soil

- Mild, non-abrasive soaps and detergents:
Rinse with clean water and dry with soft, lint-free cloth.

Heavy soil

- Mild, non-abrasive soaps and detergents:
Heat 1 cup (250 mL) of water for 2 to 5 minutes in oven. Steam will soften soil. Rinse with clean water and dry with soft, lint-free cloth.

Odors

- Lemon juice or vinegar:
Heat 1 cup (250 mL) of water with 1 tablespoon (15 mL) of either lemon juice or vinegar for 2 to 5 minutes in oven.

TURNTABLE

Do not operate the microwave without the turntable in place.

- Mild cleanser and scouring pad
- Dishwasher

LOWER OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

- Self-Cleaning cycle:
See "Self-Cleaning Cycle" first.

OVEN AND ROASTING RACKS

- Self-Cleaning cycle:
See "Self-Cleaning Cycle" first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.
- Steel wool pad

BROILER PAN AND GRID

Do not clean in the Self-Cleaning cycle.

- Mildly abrasive cleanser:
Scrub with wet scouring pad.
- Solution of ½ cup (125 mL) ammonia to 1 gallon (3.75 L) water:
Soak for 20 minutes, then scrub with scouring or steel wool pad.
- Oven cleaner:
Follow product label instructions.

Porcelain enamel only, not chrome

- Dishwasher
-

Oven Lights

The oven lights are 12 volt, 5-watt maximum halogen bulbs. They will come on when the oven door is opened. They will not work during the Self-Cleaning cycle. When the oven door is closed, press OVEN LIGHT to turn them on or off.

To Replace:

Before replacing, make sure the oven is off and cool.

1. Disconnect power.
2. Remove glass light cover by grasping the front edge and pulling away from oven.



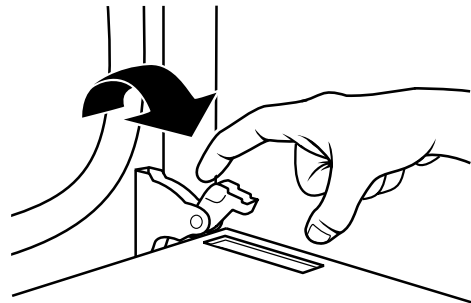
3. Remove bulb from socket.
4. Replace bulb, replace bulb cover by snapping back into wall.
5. Reconnect power.

Oven Door

For normal range use, it is not suggested to remove the oven door. However, if necessary, follow these instructions. The oven door is heavy.

To Remove:

1. Open oven door all the way.
2. Flip up the hinge latch on each side.



3. Close the oven door as far as it will shut.
4. While holding the oven door on each side with both hands, lift the oven door up.

Continue to push the oven door closed and pull it away from the oven door frame.



To Replace:

1. Insert both hanger arms into the door.



2. Open the oven door.
You should hear a "click" as the door is set into place.
3. Move the hinge levers back to the locked position. Ensure that the door is free to open and close. If not, repeat the removal and installation procedures.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse been blown or has the circuit breaker been tripped?**
Replace the fuse or reset the circuit.
 - **Is the appliance wired properly?**
See Installation Instructions.
-

Oven Display shows messages

- **Is the display showing “PF”, “PF id=27” or “PF id=30”?**
There has been a power failure. Clear the display. See “Display(s)” section. On some models, reset the clock, if needed. See “Clock” section.
 - **Is the display showing a letter followed by a number?**
Clear the display. See “Display(s)” section. If it reappears, call for service. See “Assistance or Service” section.
-

Microwave Oven will not operate

- **Is the door completely closed?**
Firmly close door.
 - **Is the electronic oven control set correctly?**
See “Electronic Oven Control” section.
 - **On some models, is the Control Lock set?**
See “Control Lock” section.
 - **On combination oven models, is the lower oven self-cleaning?**
The upper oven will not work during the lower oven Self-Cleaning Cycle.
 - **Is the magnetron working properly?**
Heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See “Assistance or Service” section.
-

Microwave Oven makes humming noise

- This is normal and occurs when the transformer in the magnetron cycles on.
-

Microwave Oven door looks wavy

- This is normal and will not affect performance.
-

Turntable will not operate

- **Is the turntable properly in place?**
Make sure turntable is correct-side up and is sitting securely on the turntable support.
 - **Is the turntable support operating properly?**
Remove turntable. Remove and replace turntable support. Replace turntable. Put in 1 cup (250 mL) of water, then restart oven. If still not working, call for service. See “Assistance or Service” section. Do not operate the oven without turntable and turntable support working properly.
-

Turntable rotates both directions

- This is normal and depends on motor rotation at beginning of cycle.
-

Display shows time countdown, but is not operating

- **Is the Minute Timer in use?**
See “Minute Timer” section.
-

Tones are not sounding

- **Are tones disabled?**
See “Tones” section.
-

Smoke is coming from oven vent during broiling

- Some smoke is normal and occurs just as in conventional broiling.
-

Sparking during broiling

- This is normal and occurs as fat burns off from past cooking. Sparking will stop once fat is completely burned off.
-

Cooking times seem too long

- **Is the cooking power set properly?**
See “Cooking Power” in “Microwave Cooking” section.
 - **Are large amounts of food being heated?**
Larger amounts of food need longer cooking times.
 - **Is the incoming voltage less than specified in “Parts and Features”?**
Have a qualified electrician check the electrical system of the house.
-

Lower Oven will not operate

- **Is the electronic oven control set correctly?**
See “Electronic Oven Control” section.
 - **Has a delay start been set?**
See “Timed Cooking” section.
 - **On some models, is the Control Lock set?**
See “Control Lock” section.
 - **On some models, is the Sabbath Mode set?**
See “Sabbath Mode” section.
 - **On double oven models, is one oven self-cleaning?**
When one oven is self-cleaning the other oven cannot be set or turned on.
 - **On double oven models, has the correct oven been selected?**
Choose UPPER OVEN or LOWER OVEN first.
-

Lower Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?**
See “Oven Temperature Control” section.
-

Self-Cleaning cycle will not operate

- **Is the oven door open?**
Close the oven door all the way.
- **Has the function been entered?**
See “Self-Cleaning Cycle” section.
- **On some models, has a delay start Self-Clean cycle been set?**
See “Self-Cleaning Cycle” section.
- **Has a delay start been set?**
See “Timed Cooking” section.
- **On double oven models, is one oven self-cleaning?**
When one oven is self-cleaning, the other oven cannot be set to self-clean.

Lower Oven cooking results not what expected

- **Is the appliance level?**
Level the appliance. See the Installation Instructions.
- **Is the proper temperature set?**
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**
See “Oven Temperature Control” section.
- **Was the oven preheated?**
See “Baking and Roasting” section.
- **Is the proper bakeware being used?**
See “Bakeware” section.
- **Are the racks positioned properly?**
See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**
See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**
Check to make sure batter is level in the pan.
- **Is the proper length of time being used?**
Adjust cooking time.
- **Has the oven door been opened while cooking?**
Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**
Move rack to higher position in the oven.
- **Are pie crust edges browning early?**
Use aluminum foil to cover the edge of the crust.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KITCHENAID® appliance.

To locate factory specified parts in your area, call our Customer Interaction Center telephone number or your nearest KitchenAid designated service center.

In the U.S.A.

Call the KitchenAid Customer Interaction Center toll free:

1-800-422-1230.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer Interaction Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories U.S.A.

To order accessories, call the KitchenAid Customer Interaction Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at www.kitchenaid.com and click on “Shop-Online,” then “Accessories.”

Stainless Steel Cleaner & Polish

(stainless steel models)
Order Part #4396095

Dehydration Kit

(includes 3 racks and an oven door stop)
Order Part #4395974A96

KITCHENAID® ELECTRIC BUILT-IN COMBINATION MICROWAVE AND SINGLE OVEN WARRANTY

ONE-YEAR FULL WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY

In the second through fifth years from the date of purchase, KitchenAid will pay for factory specified parts for the microwave magnetron tube, any electric oven element and the solid state touch control system to correct defects in materials or workmanship.

SECOND THROUGH TENTH YEAR LIMITED WARRANTY

In the second through tenth years from date of purchase, KitchenAid will pay for factory specified parts for the stainless steel oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

KitchenAid will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
 2. Repairs when your appliance is used in other than normal, single-family household use.
 3. Pickup and delivery. Your appliance is designed to be repaired in the home.
 4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by KitchenAid.
 5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
 6. Replacement parts or repair labor costs for units operated outside the United States.
 7. In Canada, travel or transportation expenses for customers who reside in remote areas.
 8. Any labor costs during the limited warranty period.
-

KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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

Outside the 50 United States, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the KitchenAid Customer Interaction Center, **1-800-422-1230** (toll-free), from anywhere in the U.S.A.

5/00

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name _____
Address _____
Phone number _____
Model number _____
Serial number _____
Purchase date _____