

Rachael Ray



***MICROWAVE OVEN
WITH BROWNER
OWNER'S MANUAL
Model RRMW1***

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.

IMPORTANT SAFEGUARDS

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:

1. Read all instructions before using the appliance.
2. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 5.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers – for example, closed glass jars – are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact Consumer Relations for examination, repair or adjustment.

10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. See door surface cleaning instructions in Maintenance Section found on page 21.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend the appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
17. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.
18. Oversized foods or oversized metal utensils should not be inserted in a microwave oven with grill as they may create a fire or risk of electric shock.
19. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
20. Do not use paper products when appliance is operated in the grill mode.
21. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
22. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY.**

Additional Important Safeguards

WARNING: To reduce the risk of injury to persons:

1. Do not use narrow necked containers to boil or reheat liquids.
2. To prevent delayed eruptive boiling of hot liquids and beverages or scalding yourself, stir liquid before placing the container in the oven and again halfway through cooking time. Let stand in the oven for a short time and stir again before removing the container.
3. The liquid may splash out during or after heating or when adding ingredients (instant coffee, etc.) resulting in possible harm or injury to persons.
4. To reduce the risk of injury, stir the liquid several times before heating.
5. After heating, allow the container to stand in microwave oven for at least 40 seconds before removing the container.
6. Do not heat water and oil, or a fat together which may cause a violent eruption.
7. Do not store anything directly on top of the appliance surface when the appliance is in operation.
8. Do not deep fry food in the microwave.
9. Pierce foods with heavy skins such as potatoes and squash before cooking.
10. Do not heat baby bottles or baby food in the microwave oven. Uneven heating may occur and could cause physical injury.
11. Cooking utensils may become hot by heat transferred from the heated food. Use potholders as needed to avoid injury.
12. Use only thermometers which are specifically designed for use in microwave ovens.
13. Do not operate any heating or cooking appliance beneath this appliance.
14. Be certain the Glass Turntable and Turntable Ring Assembly are in place when you operate the oven.
15. Do not attempt home canning in this microwave oven, as it is impossible to be sure all contents of the jar have reached boiling temperature.
16. Do not use this microwave oven for commercial purposes. This microwave oven is made for household use only.

WARNING: It is hazardous for anyone other than a trained person to carry out any service or repair which involves the removal of any cover which gives protection against exposure to microwave energy. If there is any damage, do not operate the oven and contact Consumer Relations.

Grounding Instructions

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 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 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 appliance 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 appliance.

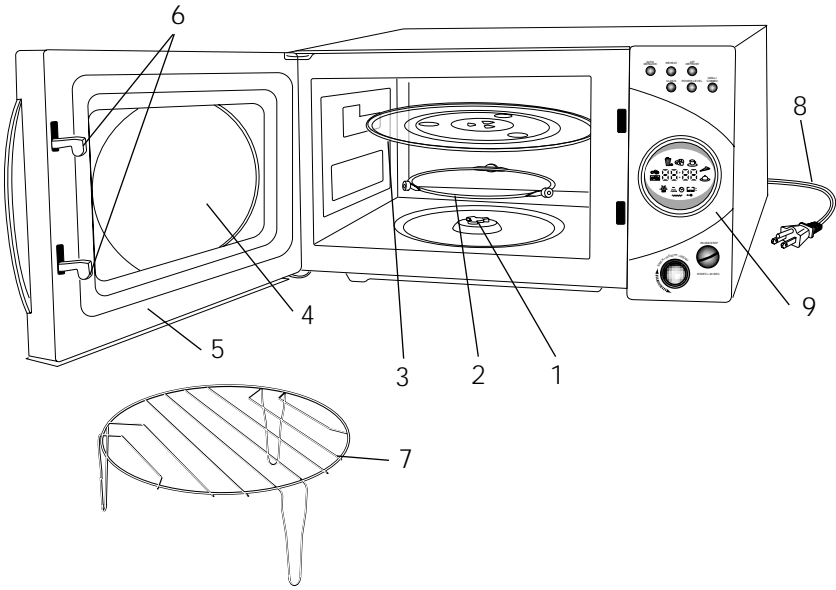
Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit from other appliances.

Radio or TV Interference

Should there be any interference caused by the microwave oven or TV, check that the microwave oven is on a different circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.






Getting to Know Your Rachael Ray RRMW1 Microwave Oven

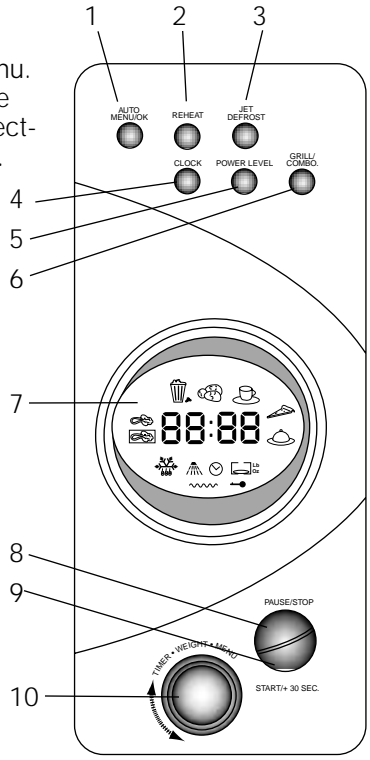


- | | |
|---|--|
| 1. Turntable Drive | 6. Safety Interlock System |
| 2. Turntable Ring Assembly
(P/N 22388) | 7. Browning Grill Stand
(P/N 22749) |
| 3. Glass Turntable (P/N 22387) | 8. Power Cord |
| 4. Viewing Window | 9. Control Panel |
| 5. Door Assembly | |

Specifications	
Model:	RRMW1
Rated Voltage:	120V/60Hz
Rated Input Power:	1400W
Rated Output Power:	900W
Grill Power:	1000W
Oven Capacity:	0.9 cubic feet
Turntable Diameter:	12.6"
Packaging Dimensions (L x W x H):	20 x 15 x 11 1/4 in
Net Weight:	32.12 lbs.

Control Panel

1. **SPEEDY AUTO MENU/OK and AUTO MENU/OK** - Press this button to select a food item from the Auto Menu. Once a choice has been made, only the weight and or quantity needs to be selected; time and power level are automatic.
2. **REHEAT**  Selects cooking time, in increments of 30 seconds per push of the button, to a maximum of 12 minutes.
3. **JET DEFROST**  Allows you to defrost food by weight (dEF1) or time (dEF2).
4. **CLOCK**  Press to set time of day. To set the clock, please refer to the Clock Setting Section on page 9.
5. **POWER LEVEL** - Press once to choose power level, the default P100 (highest level) will be displayed. Turn Control Dial to select power level from P100 to P10, in increments of 10. Then press Power Level again to set.
During oven operation, pressing the Power Level will display the current microwave power level.
6. **GRILL/COMBO** - Press repeatedly to select browning grill cooking (G1)  or a combination of browning grill and microwave cooking, (C1, C2) .
7. **DISPLAY WINDOW** - Displays time and cooking details as selected through use of the Control Panel.
8. **PAUSE/STOP** - Press once to temporarily pause or stop oven operation. Press Start to resume oven operation. Press PAUSE/STOP twice to cancel oven operation or program.
9. **START/+30 SEC** - Press to start oven operation after various cooking functions have been selected. Or, in the absence of various cooking functions, press to select Speedy Cooking, in increments of 30 seconds, to a maximum of 95 minutes.
10. **CONTROL DIAL** - Turn to select Time, Cook Time, Power Level, Weight, Speedy Auto Menu, Auto Menu, etc.



Introduction

Congratulations on your purchase of the Rachael Ray Microwave Oven. It's truly a "kitchen helper". Although it's packed with advanced features that take the guesswork out of microwave cooking - it's easy to use! Just press the buttons, watch the Display Window, make a selection and start cooking!

Of course, it's ideal for routine microwaving chores; warming your cup of coffee, reheating leftovers, defrosting, baking potatoes and so on, but the Rachael Ray Microwave Oven can do so much more. You can instantly access precisely the right power level and cooking time – even when the cooking requires defrosting, multiple power levels, top browning or varying cooking times by selecting from the Auto Menu or Browning Grill/Combination cooking function. Say goodbye to foods with frozen centers and overdone edges.

Please read this manual thoroughly before use. Familiarize yourself with the safety precautions and all the great features of your Rachael Ray Microwave Oven. And keep this manual handy for future reference. Let's get cooking!

Before First Use

WARNING: Do Not Remove the Light Brown, Mica wave-guide cover, which is located on the upper right, interior wall.

1. Carefully remove the Microwave Oven and all other contents from the carton. Remove all packing materials from the interior of the oven.
2. Check the Oven, Turntable Ring Assembly and Glass Turntable for any damage, such as a misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches, dents on the door or interior walls, chips or cracks. Do not operate the microwave oven if any damage is apparent. Contact Consumer Relations for examination, repair or adjustment.
3. The first time you use your Microwave Oven you may notice a slight odor. This is normal and should disappear as the browning grill elements burn off any manufacturing residue.

Installation

Choosing a Location

Because you will be using your Microwave Oven frequently, choose a location that allows convenient access. Keep these points in mind when deciding where to place your oven:

1. The oven must be placed on a firm, level surface.
2. Air must circulate freely around the oven. Allow at least 3 inches of clearance around all sides and 12 inches above. Do not remove the legs from the bottom of the oven.
3. Do not install oven over a range cooktop or other heat-producing appliance.
4. Place the oven as far away from radios and TVs as possible. Microwave oven operation may cause reception interference.
5. The oven should be the only appliance on the circuit.

Assembling the Turntable

The Turntable Ring Assembly and Glass Turntable must always be used when cooking.

1. Place the Turntable Ring Assembly in the center of the Microwave Oven.
2. Place the Glass Turntable on top of the Turntable Ring Assembly, making sure that the central indentations on the underside of the Glass Turntable properly engage with the Turntable Drive. The Turntable must turn freely when oven is in use. If not, make sure the Glass Turntable and Turntable Ring Assembly are properly positioned.

NOTE: The Turntable may reverse direction when the oven is stopped and restarted. This is normal operation.

Setting the Clock

Plug the cord into a 120V AC electrical outlet. The Display Window will show 0:00.

1. Press the **CLOCK** button once. The hour digits will flash and the clock icon will illuminate.
2. Turn the Control Dial to select the proper hour; 0 through 12.
3. Press the **CLOCK** button again. The hour digit(s) will stop flashing and the minute digits will begin to flash.
4. Turn the Control Dial to select the proper minutes; 0 through 59.
5. Press the **CLOCK** once again. The colon (:) between the hour and minutes will begin flashing, indicating that the clock has been set. The minute digits will stop flashing and the clock icon will go out.

NOTE: If, during the clock setting process the **PAUSE/STOP** button is pressed or there is no operation within 3 minutes, the time indication will return to the previous status.

Accessory Guide

Recommended Containers and Utensils

MATERIAL	REMARKS
Aluminum Foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch away from oven walls.
Browning Dish	Follow manufacturer's instructions. The bottom of the browning dish must be at least 3/16" above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass Jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven Cooking Bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper Plates and Cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper Towels	Microwave-safe only. Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment Paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling Bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic Wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax Paper	Use as a cover to prevent splattering and retain moisture.
Microwave and Oven Safe Container	Use for all GRILL/COMBO cooking.

Limited Use Containers and Utensils

Material	Remarks
Ceramic, Porcelain and Stoneware	Use only if labeled "Microwave Safe".
Plastic	Use only if labeled "Microwave Safe".

Containers and Utensils Not Recommended

Material	Remarks
Aluminum Tray	May cause arcing. Transfer food to microwave-safe dish.
Food Carton with Metal Handle	May cause arcing. Transfer food to microwave-safe dish.
Metal or Metal-trimmed Utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal Twist Ties	May cause arcing and could cause a fire in the oven.
Paper Bags	May cause a fire in the oven.
Plastic Foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

CAUTION: Tightly closed containers could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

CAUTION: Always use protective, insulated oven mitts when inserting or removing hot food and baking dishes from Microwave Oven.

How Your Microwave Oven Works

The microwave oven has an electronic tube called a magnetron that produces microwaves, very short radio waves. The microwaves then pass through a wave-guide and into the oven cavity. The microwaves penetrate the food and cause water molecules within the food to vibrate extremely rapidly. This vibration causes considerable friction or heat between the water molecules resulting in a rapid rise in temperature. This type of heating is very efficient and the cooking time is therefore shorter than in a conventional oven. The rate of heating depends on the moisture content, shape, volume, and amount of food present. Metallic materials totally reflect microwaves. Non-metallic materials such as glass, paper, and plastics are partially transparent to microwaves. Microwaves do not directly heat the oven walls and most cooking utensils because they do not absorb microwave energy. However, they frequently get very warm through being in direct contact with hot food.

Testing Containers and Utensils

Some non-metallic containers and utensils become extremely hot when used in a microwave oven. To avoid risk of scalding, use the following procedure to determine if a container or utensil is safe for microwave use:

1. Fill a microwave-safe container with 1 cup (250 ml) of cold water. Place it in the microwave oven along with the container or utensil in question.
2. Turn the oven on maximum power for 1 minute. Do not exceed 1 minute cooking time.
3. Carefully feel the container. If the empty container is warm, do not use it for microwave cooking.

Hints and Tips

- Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center.
- Stirring or turning foods during cooking will help to distribute the heat evenly throughout the food and will prevent overcooking on the edges of the food. If possible, stir the food before serving.
- Arrange odd shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, towards the center of the turntable. Arrange frozen food items on a microwave-safe plate like the spokes of a wheel and leave the center open.

- Turn over large foods, such as roasts, halfway through cooking for even microwave exposure.
- Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking. For example, roasts need standing time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be stirred when cooking is complete. Let liquids stand a moment before serving.
- Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help cook it.
- Cook the food for the shortest time possible. If necessary, add cooking time until the food reaches the appropriate temperature.
- The quantity, denseness, and temperature of food will determine the necessary cooking time.
- Check for doneness, and if necessary cook or reheat for additional time.
- Foods high in fat and sugar cook faster than foods with high water content.
- Foods similar in size and shape cook more evenly.
- When cooking large pieces of food, reduce the power level to allow for more even cooking.
- Very moist foods cook more evenly than dryer foods. Foods with a low moisture content should be covered during cooking. Allow the food to stand after cooking so that the heat can disperse evenly.
- Covering food while cooking will reduce cooking time, reduce splattering, and help to keep food moist.
- For best results, use a fork to pierce foods with a skin or membrane (for example: potatoes, tomatoes, sausages, egg yolks) to prevent internal steam build-up during cooking.
- The size and shape of a container will also influence the cooking time. Food prepared in a narrow and shallow casserole will cook more quickly than the same amount of food prepared in a taller container. Since microwaves penetrate from all sides, round shapes cook more evenly.
- Allow space between foods when arranging on plate before microwaving.

Operating Instructions

Microwave Cooking Methods

Speedy Cooking - This function allows you to instantly cook foods at the touch of a button.

1. Place the food to be cooked on the center of the Glass Turntable, close the door and press the **START/+30 SEC** button.
2. A duration of 30 seconds will appear on the Display Window then count-down as the oven immediately begins cooking at 100% power.
3. Each consecutive press of the **START/+30 SEC** button will add an additional 30 seconds of cook time up to a maximum of 95 minutes.
4. When time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
5. Open the door and using oven mitts, carefully remove the food.

NOTE: This feature cannot be used if you are reheating, defrosting, using the Auto Menu or if you are using Multi-Stage Cooking.

Timed Cooking - This method allows you to select cooking time before starting the oven. Power level will be P100 (100%)

1. Place the food to be cooked on the center of the Turntable, close the door and Turn the Control Dial to the left (counterclockwise) until your desired cooking cook time appears in the Display Window, up to 95 minutes.
2. Press the **START/+30 SEC** button to begin cooking. Additional time may be added by repeatedly pressing the **START/+30 SEC** button.
3. When time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
4. Open the door and using oven mitts, carefully remove the food.

Normal Auto Menu - This method of cooking allows you to choose a food item from the list of icons; Frozen Vegetable, Fresh Vegetable, Popcorn, Potato, Beverage, Pizza and reheating a Dinner Entree.

1. Place the food to be cooked on the center of the Turntable, close the door.
2. Press the **AUTO MENU/OK** button. A flashing Frozen Vegetable icon will appear in the Display Window.
3. Turn the Control Dial to select the desired food item.
4. Press the **AUTO MENU/OK** button again to confirm your selection.
5. Turn the Control Dial to select the weight or quantity of the food. Note: If this step is omitted, the smallest weight or quantity will automatically be chosen (see Auto Menu Chart).

Operating Instructions (Cont.)

- Press the **START/+30 SEC** button to begin cooking. Adding additional time through use of the **START/+30 SEC** button is not possible with this cooking method.
- When the selected time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
- Open the door and using oven mitts, carefully remove the food.

Auto Menu Chart

MENU	DISPLAY	WEIGHT or AMOUNT	COOK TIME
Frozen Vegetable	0.50 Lb	1/2 pound	5 min
	0.75 Lb	3/4 pound	6 min
	1.00 Lb	1 pound	8 min
	1.25 Lb	1 1/4 pounds	10 min
	1.50 Lb	1 1/2 pounds	12 min
Fresh Vegetable	0.50 Lb	1/2 pound	5 min
	0.75 Lb	3/4 pound	7 min
	1.00 Lb	1 pound	9 min
	1.25 Lb	1 1/4 pounds	12 min
	1.50 Lb	1 1/2 pounds	14 min
Popcorn	1.75 Oz	1 3/4 ounces	1 min 30 sec
	3.00 Oz	3 ounces	1 min 50 sec
	3.50 Oz	3 1/2 ounces	1 min 55 sec
Potato	1	1 7 to 8-ounces	4 min
	2	2 7 to 8-ounces	6 min 30 sec
	3	3 7 to 8-ounces	8 min 30 sec
Beverage	8.00 Oz	8 ounces	1 min 50 sec
	16.00 Oz	16 ounces	4 min
	24.00 Oz	24 ounces	5 min 20 sec
Pizza	1	1 6-ounce slice	1 min 10 sec
	2	2 6-ounce slices	1 min 40 sec
	3	3 6-ounce slices	2 min 30 sec
Dinner Entree Reheat	1	1 1-cup serving	3 min
	2	2 1-cup servings	4 min 30 sec

Reheating

- Place the food to be reheated on the center of the Turntable, close the door and press the **REHEAT** button. The Display Window will indicate 0:30. Each consecutive press of the button will add an additional 30 seconds of cook time up to a maximum of 12 minutes.
- Press the **START/+30 SEC** button to start cooking.
- When time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
- Open the door and using oven mitts, carefully remove the food.

Operating Instructions (Cont.)

Defrost by Weight

1. Place the food to be defrosted on the center of the Turntable, close the door and press the **JET DEFROST** button once to select dEF1.
2. Turn the Control Dial to select the specific weight, in 1/4 pound increments, up to a maximum of 4 pounds.
3. Press the **START/+30 SEC** button to start defrosting.
4. When the preset time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.

Defrost by Time

1. Place the food to be defrosted on the center of the Turntable, close the door and press the **JET DEFROST** button twice to select dEF2.
2. Turn the Control Dial to select the specific defrost time up to a maximum of 95 minutes.
3. Press the **START/+30 SEC** button to start defrosting.
4. When time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window. Allow to sit in the microwave oven for five minutes to finish thawing.

NOTE: Turn food over once or twice during defrost time, break up into smaller pieces. Remove thawed food and continue to defrost frozen portion.

Basic Cooking - This method allows you to choose a specific power level and time before starting the oven.

1. Place the food to be cooked on the center of the Turntable, close the door and press the **POWER LEVEL** button. The default power level P100 (100%) will appear in the Display Window.
2. Turn the Control Dial until your desired power level appears. Power levels change in increments of 10%, displaying P90, P80, P70 etc. to a minimum of P10 (10%).
3. Press the **POWER LEVEL** button once again to confirm your selection.
4. To set the time, turn the Control Dial until your desired cooking time appears in the Display Window, up to a maximum of 95 minutes.
5. Press the **START/+30 SEC** button to start cooking.
6. When time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
7. Open the door and using oven mitts, carefully remove the food.

Multi-Stage Cooking - This method allows you to cook recipes that require different stages of cooking at different power levels. This microwave will allow up to three stages of programming. If defrosting is necessary, then defrost temperature and time must be the first stage of the program.

Place the food to be cooked on the center of the Turntable and close the door.

Stage One

1. Press the **POWER LEVEL** button. The default power level of P100 (100%) will appear in the Display Window. If necessary, turn the Control Dial to select your desired power level for stage one cooking.
2. Press the **POWER LEVEL** button again to confirm your selection.
3. Turn the Control Dial again to select your desired cook time.
4. Press the **POWER LEVEL** button again to confirm your selection and initiate stage two.

Stage Two

1. The default power level of P100 (100%) will appear in the Display Window. If necessary, turn the Control Dial to select your desired power level for stage two cooking.
2. Press the **POWER LEVEL** button again to confirm your selection.
3. Turn the Control Dial again to select your desired cook time.
4. Press the **POWER LEVEL** button again to confirm your selection and initiate stage three. If only two stages of cooking are necessary, skip steps 1-3 in Stage Three and complete steps 4-6.

Stage Three

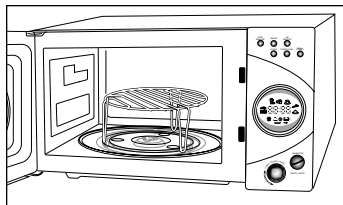
1. The default power level of P100 (100%) will appear in the Display Window. If necessary, turn the Control Dial to select your desired power level for stage three cooking.
2. Press the **POWER LEVEL** button again to confirm your selection.
3. Turn the Control Dial again to select your desired cook time.
4. Press the **START/+30 SEC** button to start cooking.
5. When time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
6. Open the door and using oven mitts, carefully remove the food.

Operating Instructions (Cont.)

Browning Grill/Combination Cooking - This method helps you to brown foods using a combination of microwave and browning grill power. The power is divided as follows:

Display	Microwave Power	Browning Grill Power
G-1		100% for 30 minutes then shifts to 70%
C-1	55%	45%
C-2	36%	64%

1. Place the Browning Grill Stand directly on top of the Glass Turntable. The Browning Grill Stand must be utilized when using the **GRILL/COMBO** cooking option.
2. Repeatedly press the **GRILL/COMBO** button to select the desired combination cooking option. NOTE: As the button is pressed, one of three cooking options; G-1, C-1 or C-2 will appear in the Display Window.
3. Place the food to be cooked on the center of the Browning Grill Stand. Use a plate that is BOTH microwave and oven safe to brown meats. Breads may be placed directly upon the Browning Grill Stand.
4. Turn the Control Dial to the right until your desired cooking time appears in the Display Window, up to a maximum of 95 minutes.
5. Press the **START/+30 SEC** button to begin cooking. Additional time may be added by repeatedly pressing the **START/+30 SEC** button.
6. When time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
7. Open the door and using oven mitts, carefully remove the food.



Hints for Using the Grill/Combination Cook Option

1. Use a plate or browning grill tray that is BOTH microwave and oven safe to help brown meats. Breads may be placed directly on the Browning Grill Stand.
2. G-1 browns foods in similar times as broiling in a counter top oven.
3. When using a program with less browning grill power and more microwave power, browning will decrease. For example, G-1 (100% Browning Grill) will produce the darkest browning, C-1 (45% Browning Grill and 55% microwave) will have the least amount of browning. C-2 (64% Browning Grill and 36% microwave) is between G-1 and C-1.
4. When using this feature, the Browning Grill Stand must be used. Do not use this feature to brown foods that require more than 3 inches of space between the food and the top element of an oven.
5. The plate or tray, Browning Grill Stand, and Oven will be hot after cooking. Carefully remove with oven mitts.

Browning Grill/Combination Cooking Chart

Turn food halfway through cooking time unless otherwise noted.

Food	G-1	C-1	C-2
	100% Browning Grill	55% Micro 45% Browning Grill	36% Micro 64% Browning Grill
Chicken Breast 1 7-ounce	30 min	10 min	12 min
Hamburgers 3 4-ounces each	30 min	10 min	14 min
Boneless American Pork Chop 2 8-ounces each	30 min	12 min	16 min
Top Sirloin Filet 2 8-ounces each (1 1/4 in. thick) Medium well	35 min	12 min	16 min
Hot Dogs 4 Jumbo size	12 min	3 min	4 1/2 min
Precooked Sausage 4 Patties	12 min	2 1/2 min	4 1/2 min
Precooked Bacon 4 Slices	3 1/2 min	45 sec	1 1/2 min
Sandwich Bread 2 Slices for toast	8 min	Not Recommended	Not Recommended
Fresh Bagel and English Muffin, 2 halves Do Not Turn	6 min	Not Recommended	Not Recommended
Garlic Bread with Cheese, 3 slices Do Not Turn	4 1/2 min	4 1/2 min	4 1/2 min

Speedy Auto Menu - This method of cooking also allows you to choose a food item from the list of icons; Frozen Vegetable, Fresh Vegetable, Popcorn, Potato, Beverage, Pizza or Dinner Entree and the most often used weight or quantity is preprogrammed.

1. Place food to be cooked on the center of the Turntable, close the door.
2. Turn the Control Dial clockwise to select the desired food item. Refer to the Speedy Auto Menu Chart for cooking details.
3. Press the **START/+30 SEC** button to begin cooking. Adding additional time through use of the **START/+30 SEC** button is not possible with this cooking method.
4. When the preset time has elapsed the oven will beep five times and the time of day will once again appear in the Display Window.
5. Open the door and using oven mitts, carefully remove the food.

Operating Instructions (Cont.)

Speedy Auto Menu Chart

Menu	Display	Weight/ Amount	Power	Cook Time
Frozen Vegetable	0.50 Lb	1/2 pound	100%	5 min
Fresh Vegetable	0.50 Lb	1/2 pound	100%	5 min
Popcorn	3.50 Oz	3 1/2 pounds	100%	1 min 55 sec
Potato	2	2 7 to 8-ounces	100%	6 min 30 sec
Beverage	8.00 Oz	8-ounces	100%	1 min 50 sec
Pizza	2	2 6-ounce slices	100%	1 min 40 sec
Dinner Entree Reheat	1	1 cup serving	70%	3 min

Inquiries - The clock and power level can be checked while the microwave is in operation.

- **Clock** - While cooking, press the **CLOCK** button to check the current time. It will be displayed for 2-3 seconds.
- **Power Level** - In the Basic, Timed, and Multi-Stage cooking, press the **POWER LEVEL** button to check the power level. It will be displayed for 2-3 seconds.

Child Lock-out Function

- **Lock** - Press and hold the **PAUSE/STOP** button for 3 seconds. A long beep will sound, indicating that the Child Lock-out Function has been activated and the key icon will appear in the Display Window.
- **Unlock** - Press and hold the **PAUSE/STOP** button for 3 seconds. A long beep will sound, indicating that the Child Lock-out Function has been deactivated and the key icon go out.

Pro-longed Fan Protection - When the cooking time is five minutes or longer, the fan will continue to run and the turntable will continue to rotate for approximately 15 seconds after the cooking time is complete. To turn off immediately, press the **PAUSE/STOP** button.

Interior Light - When the door is opened, the interior light comes on and will remain on until the door is closed.

Special Indicators

If the door is opened while the microwave is in operation, the **START/+30 SEC** button must be pressed to resume operation.

If the **START/+30 SEC** button is not pressed within three minutes after the cooking parameters have been set, the Display Window will go black.

A beep will sound once when first turning the Control Dial and when the control buttons have been pressed.

Maintenance

This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Cleaning and Care

Routine cleaning will enhance the performance and reliability of your Microwave Oven. Clean the oven on a weekly basis, more often, if needed. Never use any type of chemicals, solvents, or abrasive cleaners on the oven surface.

CAUTION: Unplug the oven before cleaning exterior surfaces or vents.

Interior - Wipe spills and splatters from the interior after each use. Clean with mild soap and water. Rinse and dry with a soft cloth. Do not use any type of abrasive cleaner. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. NEVER USE OVEN CLEANERS INTENDED FOR CONVENTIONAL OVENS.

Wave Guide Cover - The wave-guide cover is a light brown mica panel located on the right side of the oven interior. Carefully clean with mild soap and water; rinse and dry with a soft cloth. Do not use any type of abrasive cleaner. Do not remove the wave-guide cover.

Glass Turntable and Turntable Ring Assembly - Remove the Turntable and Turntable Ring Assembly from the oven for cleaning. Wash them in warm water using a mild detergent. For stubborn stains, use a mild cleanser and scouring sponge. Only the Glass Turntable may be washed in the dishwasher. Wash the Turntable Ring Assembly by hand.

Odor Removal - To remove odors: combine 1 cup water with the grated peel and juice of 1 lemon and several whole cloves in a 2 cup, microwave-safe, glass measuring cup. Boil for several minutes using 100% power. Leave the liquid in the oven until it cools. Wipe the interior with a soft, dry cloth.

Exterior - If necessary, clean exterior surface with a soft, damp cloth or sponge and mild soap and water. Rinse and dry with a soft cloth. Do not use any type of abrasive cleaner.

Door - To ensure safe and efficient operation, be sure to keep the inner door, door seal, hinges, and latches clean and free of food residue. Wipe the window on both sides with a damp cloth to remove any spills or splatters. Do not use any type of abrasive cleaner. Gently wipe around the inside of the door frame, seals, latches, and hinges to remove any food particles and condensation.

Maintenance (Cont.)

Control Panel - Clean with the oven door open to prevent the oven from accidentally turning on. GENTLY wipe the Control Panel with a slightly dampened cloth. Dry with a soft cloth. Do not scrub or use any detergents, solvents, chemicals or abrasive cleaners. Close the oven door and press the PAUSE/STOP button.

Vents - To maintain efficient cooling and ventilation, do not allow dust to accumulate on the vents and air intake (located on the back of the oven). To clean, use a sponge dampen with warm soapy water to clear away.

After Cleaning

- Be sure to place the Turntable Ring Assembly and Glass Turntable in the proper position.
- If necessary, press PAUSE/STOP to clear the display window.
- If the oven was unplugged, plug it back in and reset the clock.

Trouble Shooting

TROUBLE	CAUSE	REMEDY
Oven cannot be started.	Power cord not plugged in properly.	Unplug. Wait ten seconds and plug in again.
	Blown fuse or open circuit breaker.	Replace fuse or reset circuit breaker.
	Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	Door not closed properly.	Check and remove any obstruction and close door.
Turntable makes noise when oven is in operation.	Dirty Turntable Ring Assembly and/or oven floor.	Refer to Maintenance Section for care and cleaning.
Microwave oven Interfering with TV/radio reception.	Oven installed too close to TV/radio.	Relocate oven and plug into a separate electrical circuit.
Normal Conditions		
Dim oven light.	When microwave cooking with low power, the oven light may become dim. This is normal.	
Steam accumulating on door, hot air out of vents.	While cooking, steam may be released from food. Most steam will be exhausted through the vents, but some may accumulate on the oven door. This is normal. Dry with a clean, soft cloth after cooking.	

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com



Hope you love using this and the other kitchen appliances in my line. I love to cook – as long as it's fast – and fun – and simple! These cool kitchen helpers will make it easy to cook a great meal – from start to finish – in 30 minutes. And they'll look awesome on your counter!

If you get satisfaction out of treating your family and friends to foods made with your own two hands, then get in the kitchen and have a blast! Try new flavors, tastes – experiment! And forget about those measuring cups and spoons – just eyeball it! If I can do it, you can too! Go for it!

Rachael Ray