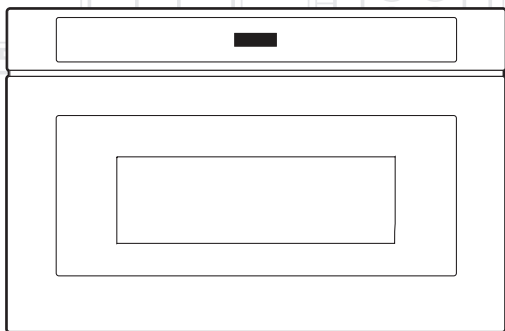


# Drawer Microwave

## User Manual



MWDR24100SS

EN | FR

TINSEB596MRR0

**beko**

## **Please read this manual first!**

Dear Customer,

Thank you for preferring a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between the models are explicitly described in the manual.

### **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

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

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# 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:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 2.
3. This appliance must be properly grounded. Connect only to properly grounded outlet. See **GROUNDING INSTRUCTIONS** on page 7.
4. Install or locate this appliance only in accordance with the provided Installation Manual.
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 the appliance.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This appliance 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 nearest Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use 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 climb or sit on the appliance.
15. Be sure that fingers or other objects or materials are not around the appliance opening when the appliance is closed.
16. Do not put fingers or clothes around the drawer guides when the appliance is opened or closed. They could be caught in the guides when the appliance is closed.
17. Be sure that the food and container are shorter than the drawer before closing it. You can refer to the height of the side walls of the drawer.
18. When cleaning appliance sealing surfaces that come together on closing the drawer, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on page 25.
19. To reduce the risk of fire in the appliance cavity:
  - a. Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the appliance to facilitate cooking.
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in appliance.
  - c. If materials inside the appliance ignite, keep appliance door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.

# IMPORTANT SAFETY INSTRUCTIONS

- d. Do not use the appliance for storage purposes. Do not leave paper products, cooking utensils, or food in the appliance when not in use.
20. Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the appliance is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
- To reduce the risk of injury to persons:
- a. Do not overheat the liquid.
  - b. Stir the liquid both before and halfway through heating it.
  - c. Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
  - d. After heating, allow the container to stand in the appliance at least for 20 seconds before removing the container.
  - e. Use extreme care when inserting a spoon or other utensil into the container.
21. If the appliance light fails, consult an AUTHORIZED SERVICER.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

## FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT

### WARNING

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception.

It has been type-tested and found to comply with limits for an ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the followings.

- Reorient the receiving antenna of radio or television.
- Relocate the Microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

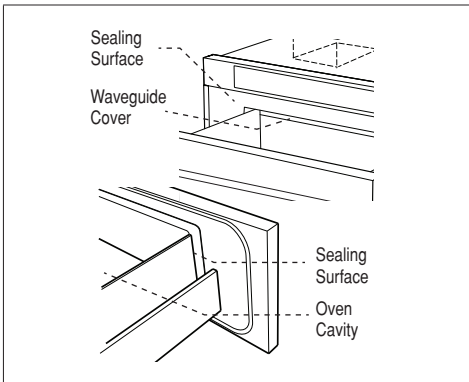
THE MANUFACTURER is not responsible for any radio or TV interference caused by UNAUTHORIZED MODIFICATION to this microwave oven. It is the responsibility of the user to correct such interference.



## 2 INFORMATION YOU NEED TO KNOW

### About Unpacking and Examining Your Drawer Microwave

1. Remove all packing materials from inside the Drawer Microwave. **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the top of the Drawer Microwave.
2. Remove the feature sticker, if there is one. Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the drawer. If there is any damage, do not operate the Drawer Microwave and contact your **AUTHORIZED SERVICER**.



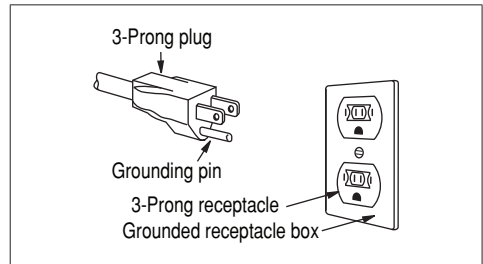
## ELECTRICAL GROUNDING INSTRUCTIONS

This appliance must be grounded. The oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of

an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

### WARNING:

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



**DO NOT USE AN EXTENSION CORD. IF THE POWER SUPPLY CORD IS TOO SHORT, HAVE A QUALIFIED ELECTRICIAN OR SERVICE-MAN INSTALL AN OUTLET NEAR THE APPLIANCE.**

If you have any questions about the grounding or electrical instructions, consult a qualified electrician or serviceperson.

### NOTE:

- If you have any questions about the grounding or electrical instructions, consult a qualified electrician or serviceperson.
- Neither Beko nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures.

### Radio or TV Interference

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

## About Your Drawer Microwave

**ALWAYS** have food in the Drawer Microwave when it is on to absorb the microwave energy.

The vent under the Drawer Microwave must not be blocked. During microwaving, steam may come from the right side of the vent.

When using the Drawer Microwave at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the Drawer Microwave to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the Drawer Microwave. Generally, covered foods will not cause as much condensation as uncovered ones.

The Drawer Microwave is for food preparation only. It should not be used to dry clothes or newspapers.

Your Drawer Microwave is rated 950 watts by using the IEC Test Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

When opening or closing the Drawer Microwave quickly, food in the Drawer Microwave may be spilled. To clean, please refer to the Cleaning and Care section on page 25.

## Cookware Safety

- Use dry, sturdy pot-holders. Damp pot-holders may cause burns from steam. Dishtowels or other substitutes should **NEVER** be used as potholders because they can trail across hot surface elements and ignite or get caught on appliance parts.

- **DO NOT** heat unopened food containers; build-up of pressure may cause the container to explode and result in injury.
- Use care when opening the drawer microwave. Let hot air or steam escape before removing or replacing food.
- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new Drawer Microwave. Make sure the utensil does not touch the interior walls during cooking.

## Use these utensils for safe microwave cooking and reheating:

- glass ceramic (Pyroceram<sup>®</sup>), such as Corningware<sup>®</sup>.
- heat-resistant glass (Pyrex<sup>®</sup>)
- microwave-safe plastics
- microwave-safe paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

## Do not use:

- metal pans and bakeware (cookie sheets / brownie pans)
- dishes with metallic trim
- non-heat-resistant glass

## 2 INFORMATION YOU NEED TO KNOW

- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-ties

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist-ties. Remember to slit bag so steam can escape.

### How to use aluminum foil in your Drawer Microwave:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the Drawer Microwave.

Should you have questions about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

### Accessories

There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Beko is not responsible for any damage to the Drawer Microwave when accessories are used.

### Child Safety

- Children below the age of 7 should use the Drawer Microwave with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room. The child must be able to reach the Drawer Microwave comfortably.
- At no time should anyone be allowed to lean or swing on the Drawer Microwave.
- Children should be taught all safety precautions: use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.
- Don't assume that because a child has mastered one cooking skill he/she can cook everything.
- Children need to learn that the Drawer Microwave is not a toy. See page 23 for Control Lock feature.

### Food Safety

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax

paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.

- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from right to left.
- Add standing time. Remove food from Drawer Microwave and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

### Doneness signs include:

- Food steams throughout, not just at edge.
- Center bottom of dish is very hot to the touch.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

### Cooking Safety

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

Temp	Food
145°F (63°C)	Fish

Temp	Food
160°F (71°C)	Pork, ground beef/veal/lamb, egg dishes
165°F (74°C)	For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food. Whole, pieces and ground turkey/chicken/duck.
170°F (74°C)	White meat of poultry.
180°F (74°C)	Dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave use.

- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the Drawer Microwave while it is in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the oven for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.

## 2 INFORMATION YOU NEED TO KNOW

### About Foods

Food	Do	Don't
Eggs, sausages, nuts, seeds, fruits & vegetables	<ul style="list-style-type: none"><li>• Puncture egg yolks before cooking to prevent "explosion".</li><li>• Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.</li></ul>	<ul style="list-style-type: none"><li>• Cook eggs in shells.</li><li>• Reheat whole eggs.</li><li>• Dry nuts or seeds in shells.</li></ul>
Popcorn	<ul style="list-style-type: none"><li>• Use specially bagged popcorn for the microwave.</li><li>• Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Sensor Popcorn pad.</li></ul>	<ul style="list-style-type: none"><li>• Pop popcorn in regular brown bags or glass bowls.</li><li>• Exceed maximum time on popcorn package.</li></ul>
Baby food	<ul style="list-style-type: none"><li>• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving.</li><li>• Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.</li></ul>	<ul style="list-style-type: none"><li>• Heat disposable bottles.</li><li>• Heat bottles with nipples on.</li><li>• Heat baby food in original jars.</li></ul>
General	<ul style="list-style-type: none"><li>• Cut baked goods with filling after heating to release steam and avoid burns.</li><li>• Stir liquids briskly before, during and after heating to avoid "eruption".</li><li>• Use deep bowl, when cooking liquids or cereals, to prevent boilovers.</li><li>• Food should be shorter than the Drawer Microwave. Please refer to the height of side walls of the drawer.</li></ul>	<ul style="list-style-type: none"><li>• Heat or cook in closed glass jars or air tight containers.</li><li>• Can in the microwave as harmful bacteria may not be destroyed.</li><li>• Deep fat fry.</li><li>• Dry wood, gourds, herbs or wet papers.</li></ul>

## 3 BEFORE OPERATING

Before operating your new Drawer Microwave make sure you read and understand this User Manual completely.

The following steps **MUST** be taken before any functions can be used. Before you use the Drawer Microwave:

1. Plug in the Drawer Microwave. *ENJOY YOUR MICRO-WAVE TOUCH CLEAR AND TOUCH CLOCK* will appear.
2. Touch the **STOP/CLEAR** pad. : will appear.
3. Set clock.

### To Set the Clock

1. Touch **TIMER/CLOCK** pad and number 2.
2. Enter the correct time of day by touching the numbers in sequence. Touch **TIMER/CLOCK** pad.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, *ERROR* will appear in the display. Touch the Stop/Clear pad and re-enter the time.

- If the electrical power supply to your Drawer Microwave should be interrupted, the display will intermittently show *ENJOY YOUR MICRO-WAVE TOUCH CLEAR AND TOUCH CLOCK* after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch Stop/Clear pad and reset the clock for the correct time of day.

### Stop/Clear

Touch the Stop/Clear pad to:

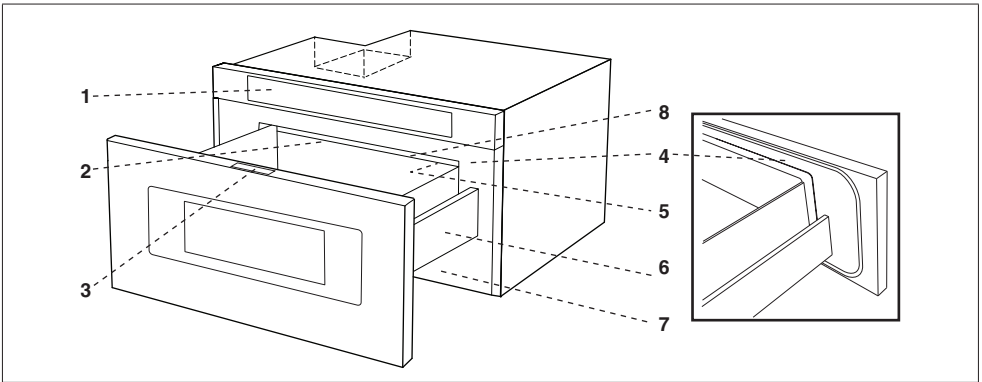
- Erase if you make a mistake during programming.
- Cancel timer.
- Stop the oven temporarily during timed cooking.
- Return the time of day to the display.
- Cancel a program during cooking, touch twice.

### Open or Close Drawer Microwave

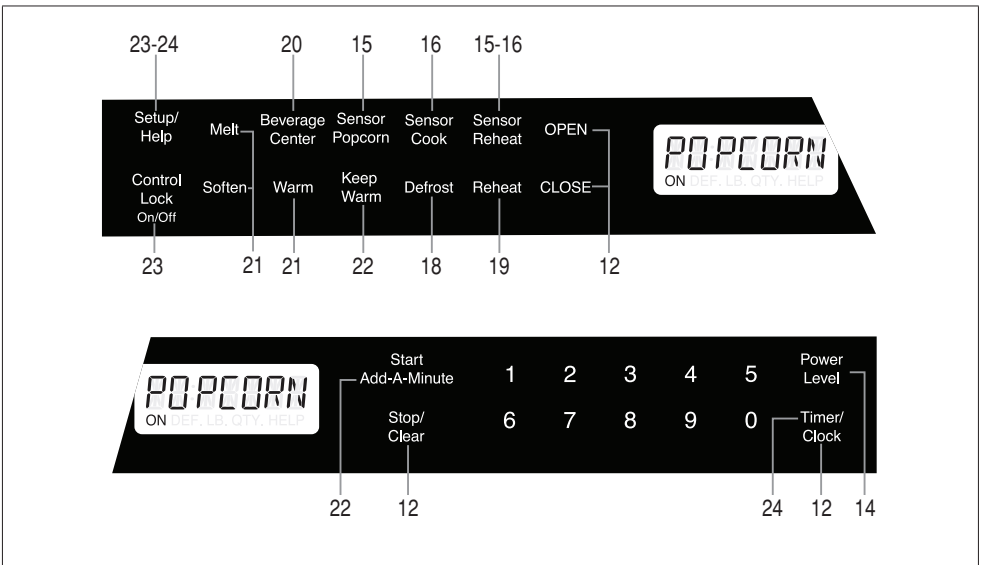
Always Touch the Open or Close pad on the control panel to open or close the Drawer Microwave.

Do not push or pull the drawer by hand, except in case of emergency, such as a power failure. If necessary, push or pull slowly.

## 4 FEATURES AND CONTROL PANEL



1. Control panel
2. Waveguide cover **DO NOT REMOVE**
3. Drawer Microwave Menu Label
4. Drawer sealing surfaces
5. Drawer light
6. Drawer Microwave guides
7. Vent
8. Nameplate: open the Drawer Microwave fully. The label is beyond the back wall of the microwave cavity facing up from the flat surface.



Numbers next to the keysheet illustration indicate pages on which there are feature descriptions and usage information.

## 5 SETTINGS

### Time Cooking

Your Drawer Microwave can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- Cook for 5 minutes at 100%
  1. Enter cooking time 5 0 0.
  2. Touch **START/ADD-A-MINUTE** pad.

### To Set Power Level

There are eleven preset power levels.

Using lower power levels increases the cooking time, which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult a microwave cookbook or recipes for specific recommendations.

- Defrost for 5 minutes at 30%
  1. Enter defrost time 5 0 0.
  2. Touch **POWER LEVEL** 8 times.
  3. Touch **START/ADD-A-MINUTE**.

Touch Power Level pad number of times for desired power	Approx. percentage of power	Common words for power levels
Power Level x 1	100%	High
Power Level x 2	90%	
Power Level x 3	80%	
Power Level x 4	70%	Medium High
Power Level x 5	60%	
Power Level x 6	50%	Medium
Power Level x 7	40%	
Power Level x 8	30%	Med Low/Defrost
Power Level x 9	20%	

Touch Power Level pad number of times for desired power	Approx. percentage of power	Common words for power levels
Power Level x 10	10%	Low
Power Level x 11	0%	

### Sensor Settings

Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power levels for various foods and quantities.

- After the oven is plugged in, wait 2 minutes before using any sensor setting.
- Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
- The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
- Any sensor selection can be programmed with More or Less Time Adjustment. See page 23.
- More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
- During the first part of sensor use, the food name will appear on the display. Do not open the oven or touch Stop/Clear during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the Stop/Clear pad and cook manually.
- When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear. The oven may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired.

## 5 SETTINGS

- Except for Popcorn, if the sensor does not detect vapor properly when cooking other foods, *ERROR* will be displayed, and the microwave will turn off.
- Check food temperature after cooking. If additional time is needed, continue to cook manually.
- Each food has a cooking hint. Touch the Set Up/Help pad when the Help indicator is lighted in the display.

### Covering Foods

Some foods work best when covered. Use the cover recommended in the charts for these foods. You may refer to the hints by touching the Set Up/Help pad. See pages 23.

- Casserole lid
- Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.

### Sensor Popcorn Chart

Food	Amount	Procedure
Sensor Popcorn	Only 1 package at a time	Use only popcorn packaged for the microwave. Try several brands to decide which you like. Do not try to pop unpopped kernels.
	2.85 - 3.5 oz. (Regula/ Regular light)	Touch SENSOR POPCORN pad once.
	1.2 - 1.75 oz. (Mini /Snack)	Touch SENSOR POPCORN pad twice.

- Wax paper: Cover dish completely. Fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

### Sensor Popcorn / Sensor Reheat

You can pop popcorn and reheat many foods and don't need to calculate cooking time or power level.

- Touch **Sensor REHEAT** or **SENSOR POPCORN** and **START/ADD-A-MINUTE** pad.

When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear.

#### NOTE:

- The Sensor Popcorn setting has 2 choices. Follow directions in the display to choose desired option.

## 5 SETTINGS

### Sensor Reheat Chart

Food	Amount	Procedure
Sensor Reheat	4 - 36 oz	Place in dish or casserole slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.

### Sensor Cook

1. Touch **SENSOR COOK** pad once.
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 5 for baked potatoes.
3. Touch **START/ADD-A-MINUTE** pad.

#### NOTE:

- To heat or cook other foods or foods above or below the quantity allowed on the Sensor Cook Chart, cook manually.

### Sensor Cook Chart

Food	Amount	Procedure
1. Fresh vegetables: Quick Broccoli Brussels sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked apples	.25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. 1 med. .25 - 1.0 lb. .25 - 2.0 lb. 2 - 4 med.	Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
2. Fresh vegetables: Longer Carrots, sliced Corn on the cob Green beans Winter squash: diced halves	.25 - 1.5 lb. 2 - 4 .25 - 1.5 lb .25 - 1.5 lb. 1 - 2	Place in casserole. Add 1-4 tablespoons water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
3. Frozen vegetables	.25 - 1.25 lb.	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.

## 5 SETTINGS

### Sensor Cook Chart

Food	Amount	Procedure															
4. Frozen entrees	6 - 17 oz.	Use this pad for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered, for 1-3 minutes															
5. Baked potatoes 6. Sweet potatoes	1 - 6 med. 1 - 6 med.	Pierce. Place on paper-towel-lined Drawer Microwave. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.															
7. Ground meat	.25 - 2.0 lb.	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch Start/Add-A-Minute. After cooking, let stand, covered, for 2 to 3 minutes.															
8. Fish/Seafood	.25 - 2.0 lb.	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand, covered for 3 minutes.															
9. White rice 10. Brown rice	.5 - 2.0 cups .5 - 2.0 cups	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed. <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Size of casserole</th> </tr> </thead> <tbody> <tr> <td>.5 cup</td> <td>1 cup</td> <td>1.5 quart</td> </tr> <tr> <td>1 cup</td> <td>2 cups</td> <td>2 quart</td> </tr> <tr> <td>1.5 cups</td> <td>3 cups</td> <td>2.5 or 3 quart</td> </tr> <tr> <td>2 cups</td> <td>4 cups</td> <td>3 quart or larger</td> </tr> </tbody> </table>	Rice	Water	Size of casserole	.5 cup	1 cup	1.5 quart	1 cup	2 cups	2 quart	1.5 cups	3 cups	2.5 or 3 quart	2 cups	4 cups	3 quart or larger
Rice	Water	Size of casserole															
.5 cup	1 cup	1.5 quart															
1 cup	2 cups	2 quart															
1.5 cups	3 cups	2.5 or 3 quart															
2 cups	4 cups	3 quart or larger															

## 5 SETTINGS

### Defrost

Use this feature to defrost the foods shown in the Defrost Chart below.

1. Touch **DEFROST** pad.
2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for steaks/chops.
3. Enter weight by touching number keys.
4. Touch **START/ADD-A-MINUTE** pad.  
The oven will stop so that the food can be checked.
5. After the first stage, open the Drawer Microwave. Turn steak over and shield any warm portions. Close the Drawer Microwave. Touch **START/ADD-A-MINUTE** pad.
6. After the second stage, open the Drawer Microwave. Shield any warm portions. Close the Drawer Microwave. Touch **START/ADD-A-MINUTE** pad.

7. After defrost cycle ends, cover and let stand as indicated in the chart below.

#### NOTE:

- Defrost can be programmed with More or Less Time Adjustment. See page 23.
- To defrost other foods or foods above or below the weights allowed on the Defrost Chart, see Manual Defrost below.
- Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not cook until all ice crystals are thawed.
- Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

### Defrost Chart

Food	Amount	Procedure
1. Ground Meat	.5 - 2.0 lb.	Pull apart and remove any thawed pieces after each stage. Let stand, covered, for 5 to 10 minutes.
2. Steaks/chops	.5 - 3.0 lb.	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is nearly defrosted. Let stand, covered, for 10 to 20 minutes.
3. Boneless poultry	.5 - 2.0 lb.	Use boneless breast of chicken or turkey. After each stage, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 10 to 20 minutes.
4. Bone-in poultry	.5 - 3.0 lb.	Arrange pieces with meatiest portions toward outside of glass dish or microwave safe rack. After each stage, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 10 to 20 minutes.
5. Roast	2.0 - 4.0 lb	Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let stand, covered, for 30 to 60 minutes.

## 5 SETTINGS

### Manual Defrost

If the food that you wish to defrost is not listed on the Defrost Chart or is above or below the limits in the amount column on the Defrost Chart, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using Power Level at 30%. Follow the exact 3-step procedure found under To Set Power Level on page 14. Estimate defrosting time and Touch Power Level pad eight times for 30% power.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on Power Level 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

### Reheat

Reheat automatically computes the correct warming time and microwave power level for foods shown in the chart below.

1. Touch **REHEAT** pad once.
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 2 for frozen rolls or muffins.
3. Touch the number pad to select quantity. Ex: Touch 2 for 2 rolls or muffins.
4. Touch **START/ADD-A-MINUTE** pad.

#### NOTE:

- Reheat can be programmed with More or Less Time Adjustment. See page 23.
- To reheat other foods or foods above or below the quantity allowed on the Reheat Chart, heat manually.

### Reheat Chart

Food	Amount	Procedure
1. Fresh Rolls/ Muffins	1 - 8 pcs	Use this pad to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel. For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated muffin.
2. Frozen Rolls/ Muffins	1 - 8 pcs	Use this pad to warm frozen rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel.

## 5 SETTINGS

### Beverage Center

Beverage Center enables you to reheat coffee or tea to restore to a more suitable drinking temperature or to make instant coffee or tea.

1. Touch **BEVERAGE CENTER** pad once.
2. See Menu Label. Select desired selection by touching number pad. Ex: Touch 2 to make coffee.
3. Repeating touching same number pad to select quantity. Ex: Touch 2 two more times for 2 cups of coffee.
4. Touch **START/ADD-A-MINUTE** pad.

#### NOTE:

- Beverage Center can be programmed with More or Less Time Adjustment. See page 23.
- Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.

### Beverage Center Chart

Food	Amount	Procedure
1. Reheat beverage	.5 - 2.0 cups	This setting is good for restoring cooled beverage to a better drinking temperature. Touch number 1 pad for a 0.5 cup increase per touch. Stir after heating.
2. Hot water	1 - 6 cups	Use this setting for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch number 2 pad for 1 cup increase per touch. Stir liquid briskly before and after heating to avoid "eruption".

## 5 SETTINGS

### Melt/Soften/Warm

Melt, Soften and Warm automatically compute the correct heating time and microwave power level for melting, softening and warming foods shown in the chart below.

1. Touch **MELT** pad once.
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 2 for chocolate.
3. Repeat touching same number pad to select quantity. Ex: Touch 2 two more times for 1 square.
4. Touch **START/ADD-A-MINUTE** pad.

#### NOTE:

- Melt, Soften and Warm can be programmed with More or Less Time Adjustment. See page 23.
- To melt, soften or warm other food or foods above or below the quantity allowed on the Melt/Soften/Warm Chart, use manual operation.

### Melt/Soften/Warm Chart

Food	Amount	Procedure
Melt 1. Butter 2. Chocolate	2 tbsp .5 cup 1 cup chips 1 square	Use a Pyrex measuring cup. Cover with plastic wrap. After touching Melt, touch 1 two times for 2 tbsp. After touching Melt, touch 1 three times for .5 cup. After touching Melt, touch 2 two times for 1 cup chips. After touching Melt, touch 2 three times for 1 square.
Soften 1. Ice cream 2. Cream cheese	1 pint .5 gallon 3 oz. 8 oz.	DO NOT COVER. After touching Soften, touch 1 two times for 1 pint. After touching Soften, touch 1 three times for .5 gallon. After touching Soften, touch 2 two times for 3 oz. After touching Soften, touch 2 three times for 8 oz.
Warm 1. Syrup 2. Dessert toppings	1/4 cup 1/2 cup 1/4 cup 1/2 cup	Use a Pyrex measuring cup. DO NOT COVER. After touching Warm, touch 1 two times for 1/4 cup. After touching Warm, touch 1 three times for 1/2 cup. After touching Warm, touch 2 two times for 1/4 cup. After touching Warm, touch 2 three times for 1/2 cup.

### Keep Warm

Keep Warm allows you to keep food warm up to 30 minutes.

#### Direct use

1. Touch **KEEP WARM** pad.
2. Enter desired time by touching the number keys. To enter 30 minutes, touch 3 0 0 0.
3. Touch **START/ADD-A-MINUTE** pad.

The oven will start. The display will show *30.00* and count down. *KEEP WARM* will be displayed intermittently during the countdown.

#### With Manual Cooking

1. Enter desired cooking time and power level.
2. Touch **KEEP WARM** pad.
3. Enter desired warming time up to 30 minutes.
4. Touch **START/ADD-A-MINUTE** pad.

The operation will start. When the cooking time is complete, a long tone will sound and Keep Warm will start. The display will count down. *KEEP WARM* will be displayed intermittently during the countdown.

#### NOTE:

- If you attempt to enter more than 30 minutes for Keep Warm, an error message will appear in the display.
- Keep Warm cannot be programmed with Sensor Popcorn, Sensor Reheat, Sensor Cook, Defrost or Reheat.

### Multiple Sequence Cooking

Your Drawer Microwave can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your Drawer Microwave can do this automatically.

1. First enter cooking time. Then touch **POWER LEVEL** pad once for 100% cooking or repeat touching **POWER LEVEL** pad for a lower power level.
2. Enter second cooking time. Repeat touching Power Level pad for desired level. You can follow this procedure up to 4 times.
3. Touch **START/ADD-A-MINUTE** pad.

#### NOTE:

- If Power Level pad is touched once, *HIGH* will be displayed.
- If 100% is selected as the final sequence, it is not necessary to touch the Power Level pad.
- If you wish to know power level during cooking, simply touch the Power Level pad. As long as your finger is touching the Power Level pad, the power level will be displayed.
- Keep Warm can be programmed even if 4 cooking sequences have been set.

### Add-A-Minute

Add-A-Minute allows you to cook for a minute at 100% by simply touching the **ADD-A-MINUTE** pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the **ADD-A-MINUTE** pad during manual cooking.

#### NOTE:

- To use Add-A-Minute, touch pad within 3 minutes after cooking, closing the drawer or touching the Stop/Clear pad.
- Add-A-Minute cannot be used with Sensor settings, Reheat or Defrost.

### More or Less Time Adjustment

Should you discover that you like any of the Sensor, Reheat or Defrost settings slightly more done, touch the Power Level pad once after touching your selection. The display will show *MORE*.

For slightly less done, touch the Power Level pad twice after touching your selection. The display will show *LESS*.

### Help (In the display)

Each setting of Sensor Reheat, Sensor Cook, Sensor Popcorn, Keep Warm, Reheat and Defrost has a cooking hint. If you wish to check, touch Set Up/Help whenever HELP is lighted in the Interactive Display for these and other manual operation hints.

### Control Lock

The Control Lock prevents unwanted drawer operation such as by small children. The Drawer Microwave can be set so that the control panel and the automatic door mechanism are deactivated or locked.

#### To lock

- Touch **CONTROL LOCK** pad and hold for 3 seconds. The display shows *LOCK ON*.

#### To unlock

- Touch **CONTROL LOCK** pad and hold for 3 seconds. The display shows *LOCK OFF*.

The Control Lock is canceled when the electrical power supply to your oven is interrupted. Set the Control Lock again when power to the oven is restored.

### Setup/Help

If the electrical power supply to your Drawer Microwave should be interrupted, the display will intermittently show *ENJOY YOUR MICRO-WAVE TOUCH CLEAR AND TOUCH CLOCK* after the power is reinstated. If this occurs, the Setup/Help option you input will be erased. Simply touch Stop/Clear pad and reset.

### Audible Signal Elimination

At the end of timed cook, beeps will sound. The audible signal can be turned off if you prefer quiet operation.

#### To turn sound off

1. Touch **SETUP/HELP** pad.
2. Touch **SETUP/HELP** again.
3. Touch **START/ADD-A-MINUTE** pad. The display shows *SOUND OFF*.

#### To restore sound

1. Touch **SETUP/HELP** pad.
2. Touch **SETUP/HELP** pad again.
3. Touch **START/ADD-A-MINUTE** pad. The display shows *SOUND ON*.

### End of Cooking Reminder

At end of timed cooking, the microwave will signal every 10 seconds for the first minute; then every 3 minutes until Stop/Clear pad is touched, up to one hour.

#### To turn reminder off

1. Touch **SETUP/HELP** pad three times. The display shows *REMIND SIGNAL OFF? TOUCH START*.
2. Touch **START/ADD-A-MINUTE** pad. The display shows *REMIND SIGNAL OFF*.

### To turn reminder signal back on

1. Touch **SETUP/HELP** pad three times. The display shows *REMIND SIGNAL ON? TOUCH START.*
2. Touch **START/ADD-A-MINUTE** pad. The display shows *REMIND SIGNAL ON.*

### Auto Start

If you wish to program the Drawer Microwave to begin cooking automatically at a designated time of day, follow this procedure.

1. Touch **SETUP/HELP** pad 4 times. The display shows *AUTO START TOUCH START.*
2. Touch **START/ADD-A-MINUTE** pad.
3. Enter start time.
4. Touch **TIMER/CLOCK** pad.
5. Touch the number keys to enter cooking time. Touch **POWER LEVEL** pad repeatedly until the desired power level is reached.
6. Touch **START/ADD-A-MINUTE** pad.

### Timer

1. Touch **TIMER/CLOCK** pad and number 1.
2. Enter time.
3. Touch **TIMER/CLOCK** pad again.

To cancel timer, touch **STOP/CLEAR**.

### Demonstration Mode

#### To select demo mode

1. Touch **SETUP/HELP** pad five times. The display shows *DEMO ON? HOLD START 3 SEC.*
2. Hold **START/ADD-A-MINUTE** pad for 3 seconds. The display shows *DEMO ON.*

#### To cancel demo mode

1. Touch **SETUP/HELP** pad five times. The display shows *DEMO OFF? TOUCH START.*
2. Touch **START/ADD-A-MINUTE** pad. The display shows *DEMO OFF.*

#### NOTE:

- Drawer Microwave doesn't heat in Demo Mode.
- Display counts down quickly.

### Standby Mode

This microwave will go into standby mode after a period of inactivity. The backlight of the display will automatically dim after 3 minutes if the unit has not been in operation. If the display is in standby mode, simply touch the control panel or open/close the door to return the backlight to maximum brightness.

## 6 CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your Drawer Microwave must be kept clean and maintained properly.

Disconnect the power cord before cleaning or leave the door open to inactivate the oven during cleaning.

### Exterior

The outside surface is precoated metal and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

### Stainless Steel Surface

The exterior should be wiped often with a soft damp cloth and polished with a soft dry cloth to maintain its beauty. There are also a variety of products designed especially for cleaning and shining the stainless exterior of the oven. We recommend that the cleaner be applied to a soft cloth and then carefully used on the stainless exterior rather than sprayed directly on to it. Follow package directions carefully.

### Front Side of The Drawer

Wipe the window on both sides with a soft damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a soft damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the drawer surface.

### Touch Control Panel

If desired, the touch keys may be deactivated before cleaning. See the Control Lock information on page 23 of this manual. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close drawer and follow directions

on page 23 for turning Control Lock off. Touch Stop/Clear.

### Drawer Guides

Remove the food crumbs from the drawer guides. Wipe with a soft dry cloth in order to keep the Drawer Microwave opening and closing smoothly.

### Interior

Before cleaning the the Drawer Microwave, touch and hold the Control Lock button for 3 seconds to lock the control pad and the automatic door mechanism. The drawer can be locked in either the open or closed position. The display will show *LOCK ON*. This will prevent the drawer from accidentally opening or closing during cleaning. After cleaning, touch and hold the Control Lock button for 3 seconds to turn the lock off. The display will show *LOCK OFF*.

Cleaning is easy because no heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, including drawer sealing surfaces, wipe with a soft damp cloth. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use mild soap; wipe clean with a soft damp cloth. Do not use any chemical oven cleaners.

### Waveguide Cover

**ATTENTION** The waveguide cover, located on the inside top of the Drawer Microwave area, is made from mica, so it requires special care. Keep the waveguide cover clean to assure good microwave performance. Carefully wipe with a soft damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

### Odor Removal

Occasionally, a cooking odor may remain in the Drawer Microwave. To remove odor, combine 1 cup water, grated peel and juice of one lemon and several whole cloves in a 2-cup glass microwave-safe measuring cup. Boil for several minutes using 100% power. Leave in the Drawer Microwave until water cools. Wipe interior with a soft cloth.

## 7 BEFORE YOU CALL FOR SERVICE

Please check the following before calling for service. It may save you time and expense.

Problem	Possible cause	Solution
1. Part or all of Drawer Microwave does not operate.	<ul style="list-style-type: none"> <li>Power cord of Drawer Microwave is not completely connected to the electrical outlet.</li> <li>Power outage.</li> <li>Fuse/circuit breaker at home doesn't work.</li> <li>Drawer Microwave is in Demo Mode.</li> </ul>	<ul style="list-style-type: none"> <li>Make sure the power cord is tightly connected to the outlet.</li> <li>Check house lights to be sure. Call your local electric company for service.</li> <li>Replace the fuse or reset the circuit breaker.</li> <li>See page 24 for how to cancel Demo Mode.</li> </ul>
2. Food in Drawer Microwave is not heated.	<ul style="list-style-type: none"> <li>No power to the appliance.</li> <li>Drawer Microwave controls improperly set.</li> <li>Drawer Microwave is in Demo Mode.</li> </ul>	<ul style="list-style-type: none"> <li>See SOLUTION for PROBLEM 1.</li> <li>Check if the controls have been properly set.</li> <li>See page 24.</li> </ul>
3. Drawer Microwave light does not work.	<ul style="list-style-type: none"> <li>Light bulb is loose or burned out.</li> </ul>	<ul style="list-style-type: none"> <li>Call for service.</li> </ul>
4. Touch controls will not operate.	<ul style="list-style-type: none"> <li>Control Lock is on.</li> </ul>	<ul style="list-style-type: none"> <li>See page 23 to unlock.</li> </ul>
5. Display flashes.	<ul style="list-style-type: none"> <li>Power failure.</li> </ul>	<ul style="list-style-type: none"> <li>Touch Clear pad and reset the clock. If the Drawer Microwave was in use, you must reset the cooking function.</li> </ul>
6. Steam from the vent.	<ul style="list-style-type: none"> <li>During microwaving, steam may come from the right side of the vent.</li> </ul>	