

USE & CARE GUIDE



Microwave Oven



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Features and specifications are subject to change at any time without notice. Visit our website, [wolfappliance.com](http://wolfappliance.com) for the most up-to-date information.

**IMPORTANT NOTE:** Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

## Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

**IMPORTANT NOTE** highlights information that is especially important.

**CAUTION** signals a situation where minor injury or product damage may occur if instructions are not followed.

**WARNING** states a hazard that may cause serious injury or death if precautions are not followed.



## Thank You

Your purchase of a Wolf microwave oven attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your microwave oven with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf microwave oven.

Your Wolf microwave oven is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

### WARNING

Read all instructions before using this appliance to reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this microwave 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 microwave 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 oven door close properly and that there is no damage to the: door (bent), hinges and latches (broken or loosened) or door seals and sealing surfaces.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

# IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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

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

- Read this use & care guide and all instructions carefully before using the appliance.
- Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on page 3.
- This appliance must be grounded. Connect only to properly grounded outlet. See GROUNDING INSTRUCTIONS found on page 11.
- Install or locate this appliance only in accordance with the provided installation instructions.
- 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.
- 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.
- As with any appliance, close supervision is necessary when used by children.
- 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.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement or near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions on page 43.

## BUILT-IN APPLICATIONS

- Do not mount over a sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.

**TO REDUCE THE RISK OF FIRE IN THE OVEN:**

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist ties from paper or plastic bags before placing bag in oven.
- 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.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

**LIQUIDS**

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. To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks. Use a wide-mouth container.
- After heating, allow the container to stand in the microwave oven at least for 20 seconds before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

**SAVE THESE INSTRUCTIONS**

# IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

## GENERAL SAFETY

- Always use pot holders 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 microwave oven while it is in use and check cooking progress frequently so that there is no chance of overcooking food.
- Never use the oven cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of food-borne bacteria.
- Keep the waveguide cover clean. Food residue can cause arcing and fires. Refer to page 43.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.
- Always have food in the microwave oven when it is on to absorb the microwave energy.
- Never use the microwave oven without the turntable and support. Never turn the turntable over so that a large dish can be placed in the oven. The turntable will turn both clockwise and counterclockwise.
- If the oven light fails, consult Wolf factory certified service.
- When using the microwave oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the oven 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 oven. Generally, covered foods will not cause as much condensation as uncovered ones.
- The microwave oven is for food preparation only. It should not be used to dry clothes or newspapers.
- Your microwave oven is rated 1200 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.

## FOOD

- Check foods to see that they are cooked to USDA recommended temperatures.  
160°F (70°C)—Fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.  
165°F (75°C)—Leftovers, ready-to-reheat refrigerated, and deli and carry-out fresh food.  
170°F (75°C)—White meat of poultry.  
180°F (80°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 oven use.
- Puncture egg yolks before cooking to prevent explosion. Do not cook eggs in shells or reheat whole eggs.
- Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.
- Use specially bagged popcorn for the microwave oven. Listen while popping corn for the popping to slow to 1 or 2 seconds or use the special POPCORN touch pad. Do not exceed the maximum time on popcorn package.
- Do not heat baby food in original jars. Transfer baby food to a small dish and heat carefully, stirring often. Check temperature before serving.
- Do not heat bottles with nipples on. Put nipples on bottles after heating and shake thoroughly. Wrist-test before feeding. Do not heat disposable bottles.

- After heating baked goods with fillings, pierce outside of food to release steam and avoid burns.
- Do not heat or cook in closed glass jars or air tight containers.
- Do not preserve foods by canning using the microwave oven, as harmful bacteria may not be destroyed.

## CHILDREN

- Children below the age of seven should use the microwave oven with a supervising person very near to them. Children ages 7–12 should have a supervising person in the same room.
- The child must be able to reach the microwave oven comfortably; if not, they should stand on a sturdy stool.
- At no time should anyone be allowed to lean or swing on the oven door.
- Children should be taught all safety precautions: use pot holders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.
- Do not assume that because a child has mastered one cooking skill they can cook everything.
- Children need to learn that the microwave oven is not a toy. Refer to page 16 for the control lock feature.

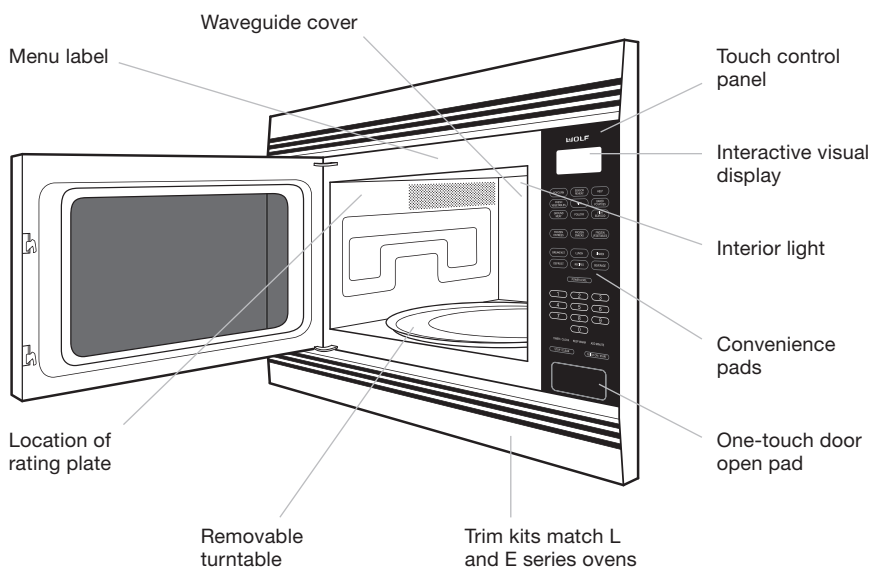
**SAVE THESE INSTRUCTIONS**

Microwave Oven Features

- Built-in or freestanding option for design versatility.
- Built-in trim kits available to match Wolf L series and E series ovens.
- Large-capacity interior.
- Easy-to-operate touch control panel and programmable power options.
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.
- Turntable is removable for easy cleaning.
- Interactive visual display with timer up to 99 minutes, 99 seconds.
- English, French and Spanish language options.
- Menu label and food guide.
- Interior light and window in door.
- One-touch door open pad.
- Safety door latches will not allow oven to operate unless door is closed.
- Control panel can be deactivated or locked.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

STANDARD MICROWAVE OVEN

Model MW24



### Control Panel

The control panel of the Wolf microwave oven features touch controls and an interactive visual display. Refer to the control panel illustration for location of the touch pads.

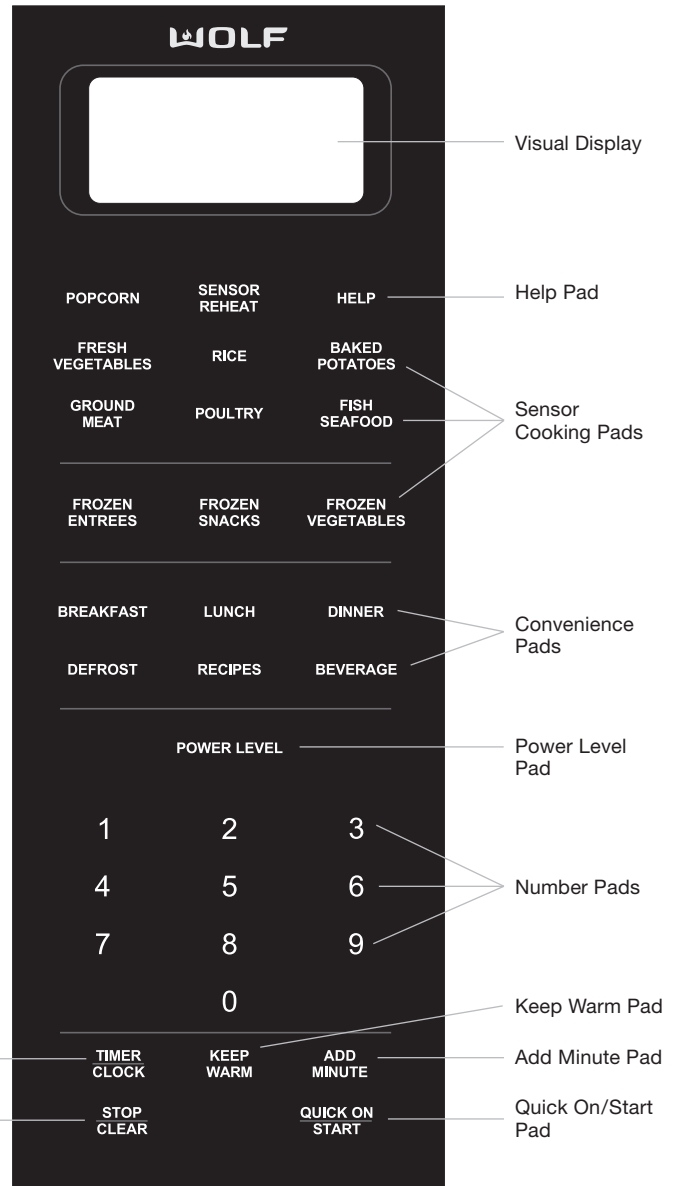
The control panel features sensor cooking pads that can be used to cook many foods without having to calculate cooking time or power level. The control panel also offers six convenience pads to assist with meal preparation. The menu label on the inside front face of the oven, lists the foods programmed into the convenience pads. Refer to the illustration below. Follow cooking instructions in the interactive visual display.

#### VISUAL DISPLAY

When the microwave oven is in use, features, cooking instructions and timer functions will appear in the interactive visual display. When the oven is not in use, the time of day will be displayed. If the HELP indicator is lighted in the display, touch the HELP pad on the control panel for a specific cooking hint which may assist you. Refer to the illustration below.



Visual display.



Control panel.

BREAKFAST	LUNCH	DINNER	DEFROST	RECIPES	BEVERAGE
1. Scrambled Eggs 2. Bacon 3. Hot Cereal 4. Rolls & Muffins 5. Frozen Breakfast Foods	1. Meal in a Cup 2. Hot Dogs in Buns 3. Soup 4. Microwave Pizza 5. Frozen Sandwich	1. Saucy Chicken 2. Hawaiian Pork 3. Fiesta Chili 4. Glazed Salmon 5. Healthy Frittata	<b>Super Defrost</b> 1. 1 lb Ground Meat 2. 1 lb Boneless Chicken 3. 2 lb Bone-in Chicken Pieces	<b>Auto Defrost</b> 4. Ground Meat 5. Steaks, Chops or Fish 6. Chicken Pieces 7. Roast 8. Casserole or Soup	1. Beef Wraps 2. Mexican Chicken 3. Italian Salad 4. Tuna Macaroni 5. Garden Medley  <b>WOLF</b>

Menu label for convenience pads.

## Installation

### BUILT-IN APPLICATION

Your microwave oven can be built into a cabinet or wall by itself or can be used above a Wolf 30" (762) L series or E series built-in oven.

Refer to installation instructions provided with the microwave oven trim kit and the Wolf built-in oven (if applicable). Do not install above any other type of built-in oven. The trim kit includes finish trim strips, ducts, installation instructions and information on the location of the power supply. To order the trim kit, contact your authorized Wolf dealer.

Be sure to check the local building code as it may require that the opening be enclosed with sides, ceiling and rear partition. The proper functioning of the microwave oven does not require the enclosure.

### FREESTANDING APPLICATION

You will use the microwave oven frequently, so plan its freestanding location for ease of use. If possible, allow for counter space on at least one side of the oven. Allow at least two inches (5 cm) on the sides, top and at the rear of the oven for air circulation.

### UNPACK THE MICROWAVE OVEN

Remove and recycle all packing materials from the exterior and inside the oven cavity. Do not remove the waveguide cover, which is located on the right interior wall of the oven. Refer to the illustration on page 8. Read enclosures and save this use & care guide for future reference.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the microwave oven and contact your dealer or Wolf factory certified service.

## Electrical Requirements

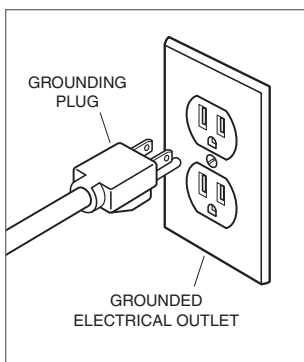
The Wolf microwave oven requires a separate, grounded 110/120 V AC, 60 Hz electrical supply. The service should have its own 15 amp circuit breaker. A grounded 3-prong receptacle should be located within reach of the power cord. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

The microwave oven is equipped with a power cord with a 3-prong grounding plug. The power cord must be plugged into a mating 3-prong grounded outlet. If you only have a 2-prong outlet, have a qualified electrician install a properly grounded outlet. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service technician.

The power cord provided with the microwave oven is short to reduce the risk of it becoming entangled or tripping over it. If the power cord is too short, have a qualified electrician install an outlet near the appliance.

The outlet must be checked by a qualified electrician to see if it is wired with correct polarity. Verify that the outlet provides 120-volts and is properly grounded.

**IMPORTANT NOTE:** Wolf cannot accept any liability for damage to the microwave oven or personal injury resulting from failure to observe the correct electrical connection procedures.



Grounded electrical supply.

## 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.

### EXTENSION CORD

If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the oven. Make sure the cord does not hang over the countertop where it can be pulled on by children or tripped over. The marked rating of the extension cord should be 115/120 V AC, 15 amp or more.

## Microwave Oven Operation

**IMPORTANT NOTE:** Before operating your new microwave oven, make sure you read and understand the operation instructions completely.

**IMPORTANT NOTE:** The microwave oven cannot be used for cooking without the turntable in place. Never restrict movement of the turntable.

If the electrical supply to the oven should be interrupted, the display will read ENJOY YOUR MICROWAVE PRESS CLEAR AND PRESS CLOCK after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Touch STOP/CLEAR and reset the clock for the time of day.

### BEFORE OPERATING

- 1) Plug in oven. Close the door. The display will read WELCOME PRESS CLEAR AND PRESS CLOCK.
- 2) Touch STOP/CLEAR. The display will show:

:

- 3) Set the clock.

### TOUCH STOP/CLEAR TO:

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

## Time-of-Day Clock

### TO SET THE CLOCK

- 1) Touch TIMER/CLOCK and number 2. The display will show:

ENTER TIME

- 2) Touch number pads for the time of day and touch TIMER/CLOCK again.

The oven has a 12-hour clock. If an incorrect clock time is entered, an error message will appear in the display. Touch STOP/CLEAR and enter the correct time.

## Time Cooking

The microwave oven can be programmed to cook for up to 99 minutes and 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

**Suppose you want to cook for 5 minutes at 100%:**

- 1) Enter cooking time by touching numbers 5 0 0.

5.00

- 2) Touch QUICK ON/START.

- 3) When cooking time is complete, an audible tone will sound and the display will show:

END

### Power Level

The microwave oven has 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.

Touch POWER LEVEL the specified number of times for desired percentage of power as shown in the chart below. Consult a microwave cookbook or recipe for specific recommendations.

Suppose you want to defrost for 5 minutes at 30%:

- 1) Enter defrost time by touching numbers 5 0 0.

5.00

- 2) Touch POWER LEVEL 8 times for 30%, or hold until the desired power level appears in the display.

30  
PERCENT

- 3) Touch QUICK ON/START.
- 4) When defrost time is complete, an audible tone will sound and the display will show:

END

Touch	Level	Power
POWER LEVEL	High	100%
POWER LEVEL x2		90%
POWER LEVEL x3		80%
POWER LEVEL x4	Medium High	70%
POWER LEVEL x5		60%
POWER LEVEL x6	Medium	50%
POWER LEVEL x7		40%
POWER LEVEL x8	Medium Low/Defrost	30%
POWER LEVEL x9		20%
POWER LEVEL x10	Low	10%
POWER LEVEL x11		0%

### Multiple Sequence Cooking

The microwave oven can be programmed for up to four automatic cooking sequences, switching from one power level setting to another automatically.

Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%:

- 1) Enter cooking time by touching numbers 5 0 0. Then touch POWER LEVEL for 100% power.

5.00

- 2) Enter second cooking time 3 0 0 0. Then touch POWER LEVEL 6 times for 50% power.

30.00

- 3) Touch QUICK ON/START.

- If 100% is selected as the final sequence, it is not necessary to touch POWER LEVEL.
- To view the power level, simply touch POWER LEVEL. As long as you are touching POWER LEVEL, the power level will be displayed.
- Keep warm can be programmed continuously even if four cooking sequences have been set.

## Timer

The microwave oven features an independent timer that can be set up to 99 minutes, 99 seconds.

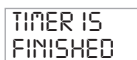
**Suppose you want to time a 3-minute phone call:**

- 1) Touch TIMER/CLOCK and the number 1.
- 2) Enter time by touching numbers 3 0 0.  
The display will show:



3:00  
TIMER

- 3) Touch TIMER/CLOCK. The timer will count down.
- 4) After the timer cycle ends, the display will show:



TIMER IS  
FINISHED

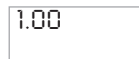
- 5) To cancel the timer before the timing cycle ends, touch STOP/CLEAR.

## Add Minute

The add minute feature allows you to cook for a minute at 100% by simply touching ADD MINUTE. You can also extend cooking time in multiples of 1 minute by repeatedly touching ADD MINUTE during manual cooking.

**Suppose you want to heat a cup of soup for one minute:**

- 1) Place soup in microwave-safe dish on turntable.
- 2) Touch ADD MINUTE. The cooking time will count down from 1 minute.



1:00

- Touch ADD MINUTE within 1 minute after cooking, closing the door, touching STOP/CLEAR or during cooking.
- Add minute cannot be used with sensor cooking or the keep warm feature.

## Quick On

The quick on feature allows you to cook at 100% power by touching QUICK ON/START continuously. Quick on is ideal for melting cheese, bringing milk to just below boiling. The maximum cooking time is 3 minutes.

**Suppose you want to melt cheese on a piece of toast:**

- 1) Place toast on microwave-safe dish on turntable.
  - 2) Touch and hold QUICK ON/START. The cooking time will begin counting up.
  - 3) When the cheese is melted as desired, discontinue holding QUICK ON/START. Oven stops immediately.
- Touch QUICK ON/START within 3 minutes after cooking, closing the door or touching STOP/CLEAR.
  - Quick on can only be used three times in a row. If more times are needed, open and close the door or touch STOP/CLEAR.
  - Note the time it takes for frequently used foods and program that time for future reference.

## Time Adjustment

The time adjustment feature allows you to add more time or reduce the time for cooking in any of the sensor cooking settings, except DINNER and RECIPES.

- To add more time, touch POWER LEVEL once before touching QUICK ON/START. The display will show:

MORE

- To reduce the time, touch POWER LEVEL twice before touching QUICK ON/START. The display will show:

LESS

## Keep Warm

Keep warm allows you to keep food warm up to 30 minutes. To use, simply touch KEEP WARM and enter the desired time, up to 30 minutes. You can also program keep warm with manual cooking to keep food warm continuously after cooking.

### DIRECT USE

Suppose you want to keep a cup of soup warm for 15 minutes:

- 1) Touch KEEP WARM. Enter desired time by touching numbers 1 5 0 0.

15.00

- 2) Touch QUICK ON/START.
- 3) The oven will start automatically. The time will count down in the display. Every 10 seconds the display will show:

KEEP  
WARM

- 4) When time is finished, an audible tone will sound and the display will show:

END

### MANUAL COOKING

Suppose you want to cook a cup of soup for 2 minutes at 70% and keep the soup warm for 15 minutes:

- 1) Enter cooking time by touching numbers 2 0 0.

2.00

- 2) Touch POWER LEVEL 4 times for 70% power.

70  
PERCENT

- 3) Touch KEEP WARM. Enter desired time by touching numbers 1 5 0 0.

15.00

- 4) Touch QUICK ON/START.
- 5) The operation will start. When cooking time is complete, an audible tone will sound and keep warm will start. The time will count down in the display. Every 10 seconds the display will show:

KEEP  
WARM

- 6) When time is finished, an audible tone will sound and the display will show:

END

- To use keep warm after previous cooking has ended, touch KEEP WARM within 3 minutes after cooking, closing the door or touching STOP/CLEAR.
- Keep warm cannot be programmed with special features.

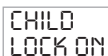
## Help Feature

HELP provides five features which make using your microwave oven easy with specific instructions provided in the interactive display.

### CHILD LOCK

The child lock feature prevents unwanted operation such as by small children. The oven can be set so that the control panel is deactivated or locked.

- 1) To set, touch HELP, number 1 and QUICK ON/START. Should a pad be touched, the display will show:



CHILD  
LOCK ON

- 2) To cancel, touch HELP and STOP/CLEAR.

### AUDIBLE SIGNAL ELIMINATION

If desired, you can set the oven to operate with no audible signals.

- 1) To set, touch HELP, number 2 and STOP/CLEAR. The display will show:



SOUND  
OFF

- 2) To cancel and restore the audible signal, touch HELP, number 2 and QUICK ON/START.

### AUTO START

This feature programs your oven to begin cooking automatically at a designated time of day. Before setting, make sure the clock displays the correct time of day.

**Suppose you want to start cooking a stew for 20 minutes on 50% at 4:30:**

- 1) Touch HELP and number 3 for auto start. Then enter the start time by touching numbers 4 3 0.



4:30

- 2) Touch TIMER/CLOCK.

- 3) Enter cooking time 2 0 0 0. Then touch POWER LEVEL 6 times for 50% power.



20:00

- 4) Touch QUICK ON/START.

- Auto start can be used for manual cooking if the clock is set.
- If the oven door is opened after programming auto start, it is necessary to touch QUICK ON/START for the auto start time to reappear in the display. The oven will automatically begin programmed cooking at the selected auto start time.
- Choose foods that can be left in the oven safely until auto start time, such as acorn or butternut squash.
- To display the time of day, touch TIMER/CLOCK. As long as you are touching TIMER/CLOCK, the time of day will be displayed.

## Help Feature

### LANGUAGE/WEIGHT SELECTION

The oven offers English, Spanish and French language selections and weight measurements in the U.S. customary unit (lb) or metric (kg). It comes set for English and U.S. customary unit.

- 1) To change, touch HELP and number 4. Continue to touch number 4 until your choice is selected from the chart below.
- 2) Touch QUICK ON/START.

Touch	Language	Weight
Number 4	English	Pounds (lb)
Number 4 x2	English	Kilograms (kg)
Number 4 x3	Spanish	Pounds (lb)
Number 4 x4	Spanish	Kilograms (kg)
Number 4 x5	French	Pounds (lb)
Number 4 x6	French	Kilograms (kg)

### CLOCK ON/OFF

The oven can be set so that the time-of-day clock does not show in the display.

- 1) To turn the clock display off, touch HELP, number 5 and STOP/CLEAR.
- 2) To cancel and restore the clock, touch HELP, number 5 and QUICK ON/START.

## Demonstration Mode

During demonstration mode, cooking operations and specific special features can be demonstrated with no power in the microwave oven.

### To start demonstration mode:

- 1) Touch TIMER/CLOCK and number 0. Then touch QUICK ON/START and hold for 3 seconds. The display will read:

DEMO ON	DURING DEMO	NO OVEN POWER
------------	----------------	------------------

- 2) For example: Touch ADD MINUTE. The display will show 1.00 and count down quickly to END.
- 3) To cancel, touch TIMER/CLOCK, number 0 and STOP/CLEAR. You can also unplug the oven from the electrical outlet and plug it back in to cancel demonstration mode.

### Tips for Microwave Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more time as needed. Severely overcooked food 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 any thin areas of meat or poultry with small flat pieces of aluminum foil to prevent overcooking before dense, thick areas are cooked thoroughly. Refer to cookware suggestions on page 20.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwave cooking to speed cooking of foods such 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 microwave oven 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.

### SIGNS OF DONENESS

- 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.

## Cookware Suggestions

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your Wolf microwave oven. Make sure the utensil does not touch the interior walls during cooking. For additional information on cookware or coverings, check a good microwave cookbook or follow recipe suggestions.

### Utensils safe for microwave cooking and reheating:

- Glass ceramic.
- Heat-resistant glass.
- Microwave-safe pottery, stoneware and porcelain.
- Microwave-safe plastics and paper plates.
- Browning dish (do not exceed recommended preheating time—follow manufacturer's directions).
- Wood, straw and wicker (use only for a short time reheating foods that have little fat or sugar in them).

### Do not use for microwave cooking and reheating:

- Metal pans and bakeware.
- Dishes with metallic trim.
- Non-heat-resistant glass.
- Non-microwave-safe plastics (margarine tubs).
- Recycled paper products and brown paper bags.
- Food storage bags.
- Metal twist ties.

**IMPORTANT NOTE:** To check if a dish is safe for microwave cooking, place the empty dish in the oven and microwave on HIGH for 30 seconds. If the dish becomes very hot, do not use for microwave cooking.

### Ideal coverings for use in the microwave oven:

- 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. 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. Slit bag so steam can escape.

### Using aluminum foil in the microwave oven:

- 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 1" (25) to any surface of the microwave oven.

## ACCESSORIES

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

## Poultry Roasting Guide

CUT	MICROWAVE	INTERNAL TEMP*	PROCEDURE
Chicken, whole	Med-High (70%) 5–8 min per lb (450 g)	180°F (80°C) in thigh	Place breast side down on rack. Cover with plastic wrap. Turn over halfway through cooking time.
Chicken, pieces bone-in or boneless	High (100%) 3–6 min per lb (450 g)	170°F (75°C) in breast  180°F (80°C) in thigh	Place on rack. Cover with plastic wrap. Turn over halfway through cooking time.
Turkey, whole up to 10 lbs (4.5 kg)	Med (50%) 9–14 min per lb (450 g)	180°F (80°C) in thigh	Place breast side down on rack. Cover with plastic wrap. Turn over halfway through cooking time.
Turkey, breast bone-in or boneless	Med (50%) 8–15 min per lb (450 g)	170°F (75°C)	Place on rack. Cover with plastic wrap. Turn over halfway through cooking time.

\*For best results, remove from microwave oven 5° less than final internal temperature. Allow to stand 3–5 minutes.

## Vegetable Cooking Guide

VEGETABLE	AMOUNT	HIGH (100%)	STAND TIME	PROCEDURE
Artichokes, fresh	2 medium	4–6 minutes	5 minutes	Trim. Place in 2-qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover with plastic wrap.
Asparagus spears, fresh	1 lb (.5 kg)	3–6 minutes	2 minutes	Place in 2-qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Rearrange after 3 minutes.
Green or waxed beans fresh	1 lb (.5 kg)	8–10 minutes	2 minutes	Place 1 <sup>1</sup> / <sub>2</sub> " (38) pieces in 2-qt (2 L) casserole dish with 1/4 cup (60 ml) water. Cover. Stir twice.
Beets whole, fresh	5 medium	10–16 minutes	3 minutes	Leave 1" (25) of tops. Place in 2-qt (2 L) casserole dish with 1/4 cup (60 ml) water. Cover. Stir every 5 minutes.
Broccoli pieces, fresh	1 lb (.5 kg)	4–6 minutes	2 minutes	Place in 2-qt (2 L) casserole dish with no water. Cover. Rearrange or stir after 3 minutes. Uncover during standing time.
spears, fresh	1 lb (.5 kg)	5–7 minutes	3 minutes (uncovered)	
Brussels sprouts fresh	4 cups (600 g)	6–8 minutes	3 minutes	Place in 2-qt (2 L) casserole dish with 1/4 cup (60 ml) water. Cover. Stir after 2 minutes.
Cabbage shredded	1 lb (.5 kg)	6–10 minutes	2 minutes	Place in 2-qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Stir after 4 minutes. Place in 2-qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Rearrange after 5 minutes.
wedges	1 lb (.5 kg)	10–12 minutes	3 minutes	
Cauliflower flowerets, fresh	2 cups (300 g)	2–4 minutes	2 minutes	Place in 1-qt (1 L) casserole dish with 1 Tbsp (15 ml) water. Cover. Stir after 2 minutes. Remove leaves and core center. Place in 2-qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover.
Whole, fresh	1 <sup>1</sup> / <sub>2</sub> lb (.7 kg)	5–8 minutes	3 minutes	
Canned vegetables	15–16 oz (425–450 g)	2–3 minutes	2 minutes	Drain all but 2 Tbsp (30 ml) of liquid. Place in 1-qt (1 L) casserole dish. Stir once.

## Vegetable Cooking Guide

VEGETABLE	AMOUNT	HIGH (100%)	STAND TIME	PROCEDURE
Carrots slices, fresh	2 cups (300 g)	3–6 minutes	3 minutes	Place in 1-qt (1 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Stir after 3 minutes.
Corn on the cob husked, fresh	2 ears	4–7 minutes	5 minutes	For 2 ears, fresh or frozen: Place in 9" (229) pie plate with 2 Tbsp (30 ml) water. Cover. Rearrange after 4 minutes.
	4 ears	8–12 minutes	5 minutes	
husked, frozen	2 ears	4–6 minutes	5 minutes	For 4 ears, fresh or frozen: Place in 2-qt (2 L) oval or rectangular casserole dish with $\frac{1}{4}$ cup (60 ml) water. Cover.
	4 ears	8–10 minutes	5 minutes	
Peas, fresh	2 cups (300 g)	3–5 minutes	3 minutes	Place in 1-qt (1 L) casserole dish with $\frac{1}{4}$ cup (60 ml) water. Cover. Stir after 3 minutes.
Potatoes, boiled	4 medium	8–10 minutes	3 minutes	Peel and quarter. Place in 2-qt (2 L) casserole dish. Cover. Stir after 5 minutes.
Spinach, fresh	1 lb (.5 kg)	4–6 minutes	2 minutes	Prick. Place on paper towel. Turn over after 4 minutes.
Squash Acorn, fresh	1 whole	4–6 minutes	5 minutes	Slice. Place in 1-qt (1 L) casserole dish with no water. Cover. Stir after 2 minutes.
Zucchini, fresh	2 cups (300 g)	2–3 minutes	1 minute	Place in 2-qt (2 L) casserole dish with $\frac{1}{4}$ cup (60 ml) water. Cover. Stir after 2 minutes.
Sweet potatoes	2 medium	5–7 minutes	5 minutes	Prick. Place on paper towel. Turn over. Rearrange after 4 minutes.
	4 medium	10–12 minutes	5 minutes	
Tomatoes, fresh	2 medium	2–3 minutes	2 minutes	Cut in half. Place in round dish with no water. Cover. Rearrange once.
	4 medium	4–6 minutes	2 minutes	

## Defrost

DEFROST automatically defrosts all foods found in the super defrost and auto defrost guides on page 26. For these choices, it is not necessary to enter weight.

### SUPER DEFROST

Super defrost rapidly defrosts specific foods and weights found in the super defrost guide on page 26. Use numbers 1–3 for super defrost.

Suppose you want to defrost 1 pound (450 g) of boneless poultry:

- 1) Touch DEFROST.



- 2) Touch number 2 to select boneless chicken.



- 3) Touch QUICK ON/START.

The oven will stop so the food can be checked. Follow directions in the interactive display.



- 4) Touch QUICK ON/START.

- 5) After defrost cycle ends, follow directions in the interactive display.



### AUTO DEFROST

Auto defrost automatically defrosts specific foods and weights found in the auto defrost guide on page 26. Use numbers 4–8 for auto defrost.

Suppose you want to defrost a 2 pound (900 g) steak using auto defrost:

- 1) Touch DEFROST.



- 2) Touch number 5 to select steak.



- 3) Touch numbers 2 and 0 for 2.0 lbs.



- 4) Touch QUICK ON/START.

The oven will stop so the food can be checked. Follow directions in the interactive display.



- 5) After the first stage, open the door. Turn steak over and shield any warm portions. Close the door. Touch QUICK ON/START.

- 6) After the second stage, open the door. Shield any warm portions. Close the door. Touch QUICK ON/START.

- 7) After defrost cycle ends, follow directions in the interactive display.



## Defrost

### DEFROST TIPS

- For foods that are not listed in the super defrost or auto defrost guides on the following page, or are above or below the amount listed, defrost manually using time and 30% power.
- Any setting in DEFROST can be programmed with more or less time adjustment. Touch POWER LEVEL once or twice before touching QUICK ON/START.
- Touch HELP when the HELP indicator is lighted in the display for a helpful hint.
- If you attempt to enter more or less than the amount as indicated in the auto defrost guide on the following page, an error message will appear in the display.
- 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.

### MANUAL DEFROST

If the food that you wish to defrost is not listed in the super defrost or auto defrost guides on the following page, or is above or below the amount listed, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, using power level 3. Estimate defrost time and touch POWER LEVEL eight times for 30% power. Refer to power level on page 13.

To manually defrost either raw or previously cooked frozen food, the rule of thumb is approximately 4 minutes per pound. For example, defrost 1 pound (.5 kg) frozen spaghetti sauce for 4 minutes.

During manual defrost, 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 at 30% until totally defrosted.

## Super Defrost Guide

NO.	FOOD	AMOUNT	PROCEDURE
1	Ground Meat	1 lb (.5 g)	At pause, turn over and separate into pieces. At end, let stand, covered for 3–5 minutes.
2	Boneless Poultry	1 lb (.5 g)	At pause, turn over and separate into pieces. At end, let stand, covered for 3–5 minutes.
3	Bone-In Chicken Pieces	2 lb (.9 g)	At pause, turn over, remove any thawed pieces and break remainder apart. At end, let stand, covered for 3–5 minutes.

*NOTE: It is not necessary to enter the amount. Super defrost provides just enough defrosting that the foods can be used in recipes or for cooking. There will be some ice crystals remaining.*

## Auto Defrost Guide

NO.	FOOD	AMOUNT	PROCEDURE
4	Ground Meat	1/2–3 lb (230 g–1.4 kg)	Remove any thawed pieces after each stage. Let stand, covered for 5–10 minutes.
5	Steaks, Chops or Fish	1/2–4 lb (230 g–1.8 kg)	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 almost defrosted. Let stand, covered for 10–20 minutes.
6	Chicken Pieces	1/2–3 lb (230 g–1.4 kg)	After each stage, rearrange pieces or remove portions that become warm or thawed. Let stand, covered for 10–20 minutes.
7	Roast	2–4 lb (.9–1.8 kg)	Start defrosting with fat side down. After each stage, turn roast over and shield warm portions with aluminum foil. Let stand, covered for 30–60 minutes.
8	Casserole or Soup	1–8 cups (240 ml–1.9 L)	After audible signal, stir if possible. At end, stir well and let stand, covered for 5–10 minutes.

*NOTE: Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost 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.*

## Sensor Cooking

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

### USING SENSOR SETTINGS

- After the microwave oven is plugged in, wait two minutes before using sensor cooking.
- Make 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 temperatures (for example, popcorn at room temperature).
- Any sensor cooking selection can be programmed with more or less time adjustment. Refer to page 15.
- SENSOR REHEAT and POPCORN can only be entered within one minute after cooking.
- During the first part of sensor cooking, the food name will appear in the display. Do not open the door or touch STOP/CLEAR during this part of the cooking cycle, or the measurement of vapor will be interrupted. If this occurs, an error message will appear in the display. To continue cooking, touch STOP/CLEAR and cook manually.
- When the sensor detects the vapor emitted from the food, the remainder of cooking time will appear in the display. The door may be opened. At this time, you may stir or season food, as desired.
- If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, an error message will appear and the oven will turn off.
- Check food temperature after cooking. If additional time is needed, continue to cook manually.

- Each food has a cooking hint. Touch HELP when the HELP indicator is lighted in the display.
- More or less food than the quantity listed in the sensor cooking guide on the following pages, should be cooked according to guidelines in any microwave cookbook.

### SENSOR COOKING EXAMPLE

To cook many foods, simply select the food and touch QUICK ON/START. You do not need to calculate cooking time or power level.

#### Suppose you want to reheat canned chili:

- 1) Touch SENSOR REHEAT.
- 2) Touch QUICK ON/START.
- 3) When the sensor detects the vapor emitted from the food, the remainder of cooking time will appear.

The fresh vegetables and poultry settings have two choices. Follow directions in the interactive display to choose the desired option.

### COVERING FOODS

Some foods work best when covered. Use the cover recommended in the sensor cooking guide on the following pages, for these foods. Be careful when removing any covering, to allow steam to escape away from you.

- Casserole dish lid.
- Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2" (13) to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
- Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least 1" (25) to cover.

## Sensor Cooking Guide

FOOD	AMOUNT	PROCEDURE															
Popcorn	1.5–3.5 oz bag (40–110 g)	Use only popcorn packaged for microwave oven use. Try several brands to decide which you like the best. Touch POPCORN and then QUICK ON/START.															
Sensor Reheat	4–36 oz (115 g–1 kg)	Place in dish 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. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, cover and allow to stand 2 to 3 minutes.															
<b>Fresh Vegetables, Soft</b>		Wash and place in casserole dish. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Touch FRESH VEGETABLES, number 1 and QUICK ON/START. After cooking, stir, if possible.															
Broccoli	1/4–2 lb (115 g–.9 kg)																
Brussels sprouts	1/4–2 lb (115 g–.9 kg)																
Cabbage	1/4–2 lb (115 g–.9 kg)																
Cauliflower, flowerets	1/4–2 lb (115 g–.9 kg)																
Cauliflower, whole	1 medium																
Spinach	1/4–1 lb (115 g–.5 kg)																
Zucchini	1/4–2 lb (115 g–.9 kg)																
Baked apples	2–4 medium																
<b>Fresh Vegetables, Hard</b>		Place in casserole dish. Add 1–4 Tbsp (15–60 ml) water. Cover with lid for tender vegetables. Use vented plastic wrap cover for tender-crisp vegetables. Touch FRESH VEGETABLES, number 2 and QUICK ON/START. After cooking, stir, if possible. Let stand, covered for 2 to 5 minutes.															
Carrots, sliced	1/4–1 1/2 lb (115 g–.7 kg)																
Corn on the cob	2–4 pieces																
Green beans	1/4–1 1/2 lb (115 g–.7 kg)																
Winter squash, diced	1/4–1 1/2 lb (115 g–.7 kg)																
Winter squash, halves	1–2																
<b>Rice, Long Grain</b>		Place rice into a deep casserole dish 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"> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Dish</th> </tr> </thead> <tbody> <tr> <td>1/2 c (95 g)</td> <td>1 c (240 ml)</td> <td>1 1/2 qt (1.5 L)</td> </tr> <tr> <td>1 c (190 g)</td> <td>2 c (480 ml)</td> <td>2 qt (2 L)</td> </tr> <tr> <td>1 1/2 c (285 g)</td> <td>3 c (720 ml)</td> <td>2 1/2 or 3 qt (2.5 or 3 L)</td> </tr> <tr> <td>2 c (380 g)</td> <td>4 c (950 ml)</td> <td>3 qt (3 L) or larger</td> </tr> </tbody> </table>	Rice	Water	Dish	1/2 c (95 g)	1 c (240 ml)	1 1/2 qt (1.5 L)	1 c (190 g)	2 c (480 ml)	2 qt (2 L)	1 1/2 c (285 g)	3 c (720 ml)	2 1/2 or 3 qt (2.5 or 3 L)	2 c (380 g)	4 c (950 ml)	3 qt (3 L) or larger	
Rice	Water	Dish															
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2 c (380 g)	4 c (950 ml)	3 qt (3 L) or larger															

## Sensor Cooking Guide

FOOD	AMOUNT	PROCEDURE
Baked Potatoes	1–8 medium	Pierce. Place on paper-towel-lined turntable. After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes.
Ground Meat	1/4–2 lb (115 g–.9 kg)	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 vented plastic wrap. When oven stops, turn patties over or stir meat in casserole dish to break up large pieces. Cover and touch QUICK ON/START. After cooking, let stand, covered for 2 to 3 minutes.
Poultry, Boneless	1/2–2 1/2 lb (230 g–1.1 kg)	Use boneless breast of chicken or turkey. Cover with vented plastic wrap. Touch POULTRY, number 1 and QUICK ON/START. When oven stops, rearrange. Cover and touch QUICK ON/START. After cooking, let stand, covered, 3 to 5 minutes. Poultry should be 160°F (70°C).
Poultry, Bone-in	1/2–3 lb (230 g–1.4 kg)	Arrange pieces with meatiest portions toward outside of glass dish or microwave-safe rack. Cover with vented plastic wrap. Touch POULTRY, number 2 and QUICK ON/START. After cooking, let stand, covered, 3 to 5 minutes. Dark meat should be 180°F (80°C) and white meat should be 170°F (75°C).
Fish and Seafood	1/4–2 lb (115 g–.9 kg)	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.
Frozen Entrees	6–17 oz (170–480 g)	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 to 3 minutes.
Frozen Snacks	3–8 oz (85–230 g)	Use for frozen French fries, cheese sticks, appetizers etc. Remove from outer package. Follow package directions for how to wrap or cover. Be careful when removing from the oven as snack may be very hot.
Frozen Vegetables	1/4–1 1/2 lb (115 g–.7 kg)	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered for 3 minutes.

## Cranberry Fluff

*Makes 6 to 8 servings*

### Ingredients:

- 2 cups (300 g) fresh cranberries
- 1 cup (240 ml) water
- $\frac{3}{4}$  cup (150 g) sugar
- 3-oz carton (85 g) orange flavored gelatin
- $\frac{1}{2}$  pint (240 ml) whipping cream, whipped  
or 8-oz carton (230 g) non-dairy whipped topping

### Method:

Combine cranberries, water and sugar in a 2-quart (2 L) casserole dish. Cover with wax paper. Microwave using SENSOR REHEAT Less. Drain cranberries and reserve liquid.

Add enough hot water to reserved liquid to make 2 cups (480 ml). Stir gelatin into hot liquid until it dissolves. Cover with wax paper. Microwave using SENSOR REHEAT Less.

Add berries and cool. Refrigerate until thickened. Fold whipped cream into cooled cranberry mixture. Spoon into serving dishes and garnish with extra whipped cream. Refrigerate until ready to serve.

## Shrimp Pasta Sauce

*Makes 4 servings*

### Ingredients:

- 1 lb (.5 kg) fresh shrimp, peeled and deveined
- 2 cups (480 ml) canned tomato puree
- 1 Tbsp (15 ml) tomato paste
- $\frac{1}{2}$  cup (20 g) thinly sliced fresh basil leaves
- $\frac{1}{2}$  tsp (2 ml) oregano leaves
- 1 cup (150 g) thinly sliced scallions (about 2 bunches)
- 1 clove garlic, minced
- Salt and pepper to taste
- Four servings cooked pasta
- Grated parmesan cheese

### Method:

Place shrimp in 2-quart (2 L) covered casserole dish. Microwave using FISH/SEAFOOD. Drain and set aside.

Combine tomato puree, tomato paste, basil, oregano, scallions, garlic, salt and pepper in 2-quart (2 L) casserole dish. Microwave using SENSOR REHEAT.

Combine sauce with cooked shrimp.

Serve sauce over cooked pasta. Sprinkle with parmesan cheese.

## Glazed Apple Slices

Makes 6 to 8 servings

### Ingredients:

- 1/4 cup (45 g) firmly-packed brown sugar
- 3 Tbsp (45 ml) butter or margarine
- 2 Tbsp (30 ml) apricot preserves
- 1/2 tsp (2 ml) ground nutmeg
- 1/4 tsp (1 ml) salt
- 1/2 cup (100 g) sugar
- 3/4 cup (180 ml) orange juice
- 1 Tbsp (15 ml) cornstarch
- 4 baking apples, about 1 1/2 lbs (.7 kg), peeled and sliced into 8 pieces each
- 3 Tbsp (45 ml) chopped green pistachios

### Method:

Combine brown sugar, butter and apricot preserves in a small bowl. Microwave at HIGH (100%) 45 seconds to 1 minute until butter melts and preserves soften. Stir in nutmeg, salt, sugar, orange juice and cornstarch. Microwave at HIGH (100%) 4 to 6 minutes or until thickened, stirring several times.

Arrange apple slices in a large microwave serving dish. Spread hot sauce over apples. Cover well with vented plastic wrap. Microwave using FRESH VEGETABLES, Soft. Allow to cool 5 minutes before serving.

Sprinkle with pistachios. Serve alone or over vanilla ice cream or sponge cake.

## Herb & Cheese Chicken Breasts

Makes 8 servings

### Ingredients:

- 8-oz pkg (230 g) cream cheese, softened
- 2 Tbsp (30 ml) milk
- 2 green onions, minced
- 1 Tbsp (15 ml) minced parsley
- 1/2 tsp (2 ml) thyme leaves
- 1 clove garlic, minced
- 4 whole chicken breasts with skin and bone
- 1/2 cup (75 g) dry bread crumbs
- 1 tsp (5 ml) paprika
- 3 Tbsp (45 ml) butter or margarine, melted
- 8 servings cooked rice

### Method:

In a small bowl, combine cream cheese, milk, green onions, parsley, thyme and garlic.

Push fingers between skin and meat of each chicken breast to form a pocket. Spread an equal amount of cream cheese mixture in each pocket.

On waxed paper, combine bread crumbs and paprika. Dip chicken breasts into melted butter, then roll in seasoned bread crumbs to coat.

In 8" (203) x 8" (203) baking dish, place chicken and cover with plastic wrap. Microwave using POULTRY (bone-in).

Serve chicken over rice.

## Mexican Seasoned Potatoes

*Makes 6 to 8 servings*

### Ingredients:

- 4 medium baking potatoes, 8 oz (230 g) each
- 1/4 cup (60 ml) olive oil
- 1 Tbsp (15 ml) instant minced onion
- 1/2 tsp (2 ml) salt
- 1/2 tsp (2 ml) chili powder
- 1/2 tsp (2 ml) oregano leaves
- 1/4 tsp (1 ml) ground cumin

### Method:

Cut each potato lengthwise into 4 equal wedges. Place potato wedges into 10" (254) square casserole dish. Toss potatoes with oil to coat well.

In small bowl, combine remaining ingredients. Sprinkle over potatoes.

Cover potatoes with wax paper. Microwave using BAKED POTATOES. Rearrange potatoes when time appears on display. Let stand, covered for 5 minutes.

## Hearty Turkey Chili

*Makes 6 servings*

### Ingredients:

- 1 lb (.5 kg) ground turkey
- 1 large onion, chopped
- 2 cloves garlic, minced
- 2 Tbsp (30 ml) chili powder
- 1 Tbsp (15 ml) ground cumin
- 1 medium zucchini, cut into 1" (25) cubes
- 28-oz can (795 g) tomatoes
- 1/3 cup (80 ml) tomato paste
- 15-oz to 19-oz can (425–540 g) red kidney beans, drained
- 8-oz pkg (230 g) frozen corn, thawed

### Method:

In 3-quart (3 L) casserole dish, place ground turkey, onion, garlic, chili powder and cumin. Mix thoroughly.

Cover and microwave using GROUND MEAT. At end, stir and drain.

To meat mixture, add zucchini, tomatoes with their liquid, tomato paste, beans and corn. Microwave, covered, using SENSOR REHEAT.

## Creole Corn

Makes 6 servings

### Ingredients:

2 tsp (10 ml) oil  
1/2 cup (75 g) chopped celery  
1/2 cup (75 g) chopped green pepper  
16-oz can (455 g) tomatoes  
4-oz can (115 g) mushroom stem and pieces, drained  
1 tsp (5 ml) firmly packed brown sugar  
1/2 tsp (2 ml) onion powder  
1/4 tsp (1 ml) garlic powder  
Salt and pepper to taste  
16-oz pkg (455 g) frozen corn

### Method:

In 2-quart (2 L) casserole dish, combine oil, celery, green pepper, tomatoes, mushrooms, brown sugar, onion, garlic powder, salt and pepper.

Microwave using SENSOR REHEAT. Set aside.

In covered, 1-quart (1 L) casserole dish, microwave corn using FROZEN VEGETABLES. Drain.

Combine corn and vegetable-seasoning mixture. Stir and serve immediately.

## Savory Flounder Fillets

Makes 4 servings

### Ingredients:

3/4 cup (110 g) corn flake crumbs  
3 Tbsp (45 ml) chopped parsley  
2 tsp (10 ml) grated lemon peel  
1/2 tsp (2 ml) paprika  
1 lb (.5 kg) flounder fillets  
1 egg, slightly beaten  
Tartar or cocktail sauce, optional

### Method:

On wax paper, combine crumbs, parsley, lemon peel and paprika. Dip fillets in beaten egg, then coat with crumb mixture.

Place fish in a covered, microwave-safe baking dish. Microwave using FISH/SEAFOOD.

Serve with tartar or cocktail sauce, if desired.

## Convenience Pads

The microwave oven has six convenience pads to assist with meal preparation. There are foods under BREAKFAST, LUNCH, DINNER and RECIPES that use the sensor. Refer to sensor cooking on pages 27–33. For foods not using the sensor, follow the directions in the interactive display to enter quantity.

### BREAKFAST AND LUNCH

BREAKFAST and LUNCH are for cooking and heating popular foods that take a short amount of time.

Suppose you want to use BREAKFAST to cook two servings of hot cereal.

1) Touch BREAKFAST.

SEE LABEL	SELECT FOOD	NUMBER
-----------	-------------	--------

2) Select desired BREAKFAST setting by touching the appropriate number. Touch number 3 to select hot cereal.

HOT CEREAL	ENTER NUMBER	OF SERVINGS
------------	--------------	-------------

3) Enter quantity. Touch number 2 for two servings.

2 SERVINGS	PRESS START
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4) Touch QUICK ON/START.

5) After cooking, follow directions in the display.

- The rolls and muffins setting has two choices. Follow directions in the display to choose desired option.
- BREAKFAST can be programmed with more or less time adjustment. Touch POWER LEVEL once or twice before touching QUICK ON/START.
- Each food has a cooking hint. Touch HELP when the HELP indicator is lighted in the display.
- Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.
- More or less than the quantity listed in the breakfast and lunch guides on pages 36–37, should be cooked following guidelines in any microwave book.
- The final cooking result will vary according to the food condition, such as, initial temperature, shape, quality and covering. Check food for temperature after cooking. If additional time is needed, continue to cook manually.

## Convenience Pads

### BEVERAGE

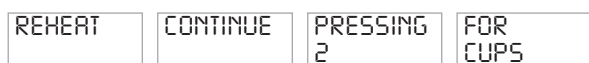
BEVERAGE enables you to reheat coffee or tea to a more suitable drinking temperature or to make instant coffee or tea.

Suppose you want to reheat 2 cups (480 ml) of coffee.

- 1) Touch BEVERAGE.



- 2) Select desired BEVERAGE setting by touching the appropriate number. Touch number 2 to reheat coffee.



- 3) Enter quantity by touching same number 2 repeatedly. Touch number 2, 4 times.



- 4) Touch QUICK ON/START.

- BEVERAGE can be programmed with more or less time adjustment. Touch POWER LEVEL once or twice after selecting the amount.
- Touch HELP when the HELP indicator is lighted in the display for a helpful hint.
- More or less than the quantity listed in the beverage guide on page 15, should be made following guidelines in any microwave book.

### DINNER AND RECIPES

DINNER and RECIPES offer five simple-to-prepare, but great tasting meals. Follow the specific directions on the recipe card and in the interactive display.

Suppose you want to use DINNER to cook Saucy Chicken.

- 1) Touch DINNER.



- 2) Select desired DINNER setting by touching the appropriate number. Touch number 1 to select Saucy Chicken.

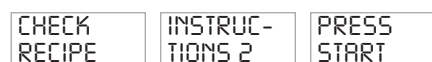


- 3) Follow the recipe card for ingredients and instructions.



- 4) Touch QUICK ON/START.

- 5) When oven stops, the display will show the instruction number on the recipe card.



- 6) Follow instructions on the recipe card.

- 7) Touch QUICK ON/START.

- 8) At the end, the display will show the instruction number on the recipe card.



- 9) Follow instructions on the recipe card.

## Breakfast Guide

NO.	FOOD	AMOUNT	PROCEDURE
1	Scrambled Eggs	1–9 eggs	For each egg, use 1 teaspoon (5 ml) butter or margarine and 1 tablespoon (15 ml) milk. Place butter in dish, measuring cup or casserole dish large enough for the egg to expand. Mix egg and milk together. Pour onto butter in dish. Place in oven and program. When audible signals are heard, stir egg mixture moving cooked portion to center of dish and uncooked portion to outside. After cooking, stir and let stand, covered, until set. Note that eggs will be slightly undercooked when removed from the oven.
2	Bacon	2–6 slices	Place bacon on paper plate, lined with paper towel. Bacon should not extend over the rim of plate. Cover with another paper towel. Allow bacon to stand a few minutes after removing from the oven to complete the cooking.
3	Hot Cereal	1–6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, oat bran, cream of wheat, farina or wheatena.  Follow package directions for the correct amount of water or milk. To prevent boil overs, it is very important to choose a large container because microwave cooking of cereal causes high boiling. If the oven stops, stir and touch QUICK ON/START. After cooking, stir and let stand, covered for 2 minutes.
4	Heat Rolls/Muffins	Fresh 1–10 pieces  Frozen 1–10 pieces	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.  To warm fresh rolls and muffins, touch BREAKFAST, number 4, and touch number 1. Then enter desired quantity and touch QUICK ON/START. 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.  For frozen rolls and muffins, touch BREAKFAST and touch number 4, then number 2. Then enter desired quantity and touch QUICK ON/START.
5	Frozen Breakfast Foods*	3–6 oz (85–170 g)	This works well for frozen breakfast entrees, pancakes, waffles, burritos, etc. Follow manufacturers directions for how to prepare for microwave cooking. Allow to stand 1 or 2 minutes after cooking.

\*Not necessary to enter amount.

## Lunch Guide

NO.	FOOD	AMOUNT	PROCEDURE
1	Meal in a Cup	1 cup (240 ml)	This is ideal for individual portions of canned food packed in a small 8-oz (240 ml) microwaveable container. Remove inner metal lid and replace outer microwaveable lid. After cooking, stir food and allow to stand 1 or 2 minutes.
2	Hot Dog in Bun	2-4 pieces	Place hot dog in bun. Wrap each with paper towel or napkin.
3	Soup*	1-8 cups (240 ml-1.9 L)	Place in bowl or casserole dish. Cover with lid or vented plastic wrap. At end, stir, cover and let stand 1 to 3 minutes.
4	Microwave Pizza*	6-8 oz (170-230 g)	Use for frozen microwave pizza. Remove from package and unwrap. Follow package directions for use of package and/or silver crisping disk.
5	Frozen Sandwich*	3-6 oz (85-170 g)	Use for frozen microwaveable sandwiches. Remove from package and follow directions for placing in the oven.

\*Not necessary to enter amount.

## Beverage Guide

FOOD	AMOUNT	PROCEDURE
Make Coffee or Tea	1-4 cups (240-960 ml)	Use for heating COLD tap water to a temperature somewhat below the boiling point to make instant coffee or tea. Touch number 1 for 1 cup (240 ml) increase per touch. Stir liquid briskly before and after heating to avoid eruption.
Reheat Beverage	1/2-2 cups (120-480 ml)	This is good for restoring cooled beverage to a better drinking temperature. Touch number 2 for a 1/2 cup (120 ml) increase per touch. Stir after heating.

## Saucy Chicken

*Makes 6 servings*

Place in a 3-quart (3 L) casserole dish:

- 1 Tbsp (15 ml) oil
- 1/2 lb (230 g) mushrooms, sliced
- 1 onion, chopped
- 1 Tbsp (15 ml) minced garlic

Stir well and cover. Touch DINNER, number 1 to select Saucy Chicken and then touch QUICK ON/START.

**Blend together:**

- 8-oz pkg (230 g) reduced fat cream cheese, softened
- 1/4 cup (60 ml) milk

**Stir into the cream cheese mixture:**

- 10-oz pkg (285 g) frozen peas
- 2 cups (450 g) cooked thinly sliced chicken breast
- Salt and pepper to taste

At pause, drain liquid from mushrooms, etc. Add cream cheese, peas and chicken mixture and stir together. Cover. Touch QUICK ON/START.

**At end, stir in:**

- 1 cup (90 g) shredded monterey jack cheese

Serve on top of baked potatoes or cooked pasta.

## Hawaiian Pork

*Makes 6 servings*

Place in a 3-quart (3 L) casserole dish:

- 1 Tbsp (15 ml) oil
- 1 lb (.5 kg) boneless pork loin, cut into 1" (25) strips, seasoned with salt and pepper

Stir well and cover. Touch DINNER, number 2 to select Hawaiian Pork and then touch QUICK ON/START.

**Combine well in a large bowl:**

- 1 cup (240 g) peach or apricot preserves
- 1/4 cup (60 ml) barbecue sauce
- 2 Tbsp (30 ml) soy sauce
- 2 Tbsp (30 ml) cornstarch
- 1 cup (150 g) coarsely chopped onions

At pause, add preserves/barbecue mixture and stir together well. Cover. Touch QUICK ON/START.

**At pause, add:**

- 8-oz can (230 g) sliced water chestnuts, drained
- 1 green pepper, seeded and cut into 2" (51) thin strips
- 1 red pepper, seeded and cut into 2" (51) thin strips
- 20-oz can (565 g) pineapple chunks, drained

Stir to combine. Cover. Touch QUICK ON/START. At end, stir again. Serve on cooked rice.

## Fiesta Chili

*Makes 6 servings*

**Place in a 3-quart (3 L) casserole dish:**

- 1 1/4 lbs (.6 kg) ground turkey
- 1/2 cup (75 g) diced onions
- 1/2 cup (75 g) diced red pepper

Break up turkey and stir in onions and red pepper. Cover. Touch DINNER, number 3 to select Fiesta Chili and then touch QUICK ON/START.

**At pause, drain and add:**

- 8-oz (230 g) chunky salsa
- 11-oz can (310 g) Mexican corn, drained
- 15-oz can (425 g) chili with beans
- 1 to 3 tsp (5–15 ml) chili powder

Stir together well. Cover. Touch QUICK ON/START. At end, stir well. Serve over cooked rice or nacho chips.

**Top with:**

- 2 cups (180 g) shredded monterey jack or cheddar cheese

## Glazed Salmon

*Makes 6 servings*

**Combine:**

- 1/4 cup (60 ml) orange juice concentrate
- 2 Tbsp (30 ml) honey mustard
- 1 Tbsp (15 ml) grated fresh ginger or 2 tsp (10 ml) ground ginger

**Place in 7" (178) x 11" (279) glass casserole dish:**

- 1 1/2 lbs (.7 kg) salmon fillet

Drizzle half of orange mixture over top of salmon. Cover with plastic wrap. Touch DINNER, number 4 to select Glazed Salmon and then touch QUICK ON/START.

**At pause, place around edge of salmon:**

- 3 cups (450 g) broccoli flowerets
- 1 red pepper, cut into thin strips

Drizzle remaining orange mixture over vegetables. Top all with 2 Tbsp (30 ml) toasted sesame seeds. Touch QUICK ON/START.

At end, allow to stand, covered for 3 to 5 minutes. Serve with buttered rice, pasta or potatoes garnished with parsley.

## Healthy Fritta

*Makes 6 servings*

**Place in 9" (229) greased pie plate:**

- 1/2 lb (230 g) mushrooms, sliced
- 3/4 cup (110 g) chopped onion
- 1 Tbsp (15 ml) minced garlic
- 1/4 lb (115 g) chopped low-fat smoked sausage

Cover with plastic wrap. Touch DINNER, number 5 to select Healthy Fritta and then touch QUICK ON/START.

At pause, drain and set aside.

**In a medium bowl, combine and stir together well:**

- 3 large eggs
- 1/2 cup (120 ml) nonfat sour cream
- 1 Tbsp (15 ml) dijon mustard
- 1/2 tsp (2 ml) salt
- 1/8 tsp (.5 ml) pepper

**Add and stir together:**

- 5 oz (140 g) frozen chopped spinach, thawed and squeezed dry
- 1 cup (90 g) shredded Swiss cheese

Pour mixture in bowl over top of mushroom, onion and sausage mixture. Mix together carefully. Do not cover. Touch QUICK ON/START.

At end, remove from oven and allow to stand for 3 to 5 minutes. Serve with tossed salad and sliced tomatoes for brunch.

## Beef Wraps

*Makes 6 servings*

**Place in a 2-quart (2 L) casserole dish:**

- 1 lb (.5 kg) ground beef

Break apart and cover. Touch RECIPES, number 1 to select Beef Wraps and then touch QUICK ON/START.

At pause, drain fat and break ground beef into small pieces.

**Add:**

- 10-oz pkg (285 g) frozen chopped spinach, thawed and drained
- 1 1/2 cups (360 ml) salsa
- 1 to 3 tsp (5–15 ml) chili powder

Stir together well. Cover. Touch QUICK ON/START.

**At end, stir well and place in:**

- 8 warmed corn tortillas

**Top with:**

- 1 cup (90 g) shredded cheddar cheese

## Mexican Chicken

*Makes 6 servings*

**Place in layers in a 3-quart (3 L) casserole dish:**

- 2 cups (230 g) instant rice
- 1 cup (240 ml) prepared fajita sauce mixed with 1/2 cup (120 ml) chicken broth or bouillon
- 2 10-oz pkg (285 g), frozen seasoning mix (onion, peppers, parsley and celery)
- 1 lb (.5 kg) boneless chicken breast cut into 1" (25) thin strips

Cover. Touch RECIPES, number 2 to select Mexican Chicken and then touch QUICK ON/START.

At pause, stir together making sure that chicken strips are separated and mixed into the rice and sauce. Cover. Touch QUICK ON/START.

At end, stir. Serve with buttered green beans and toasted tortillas.

## Italian Salad

*Makes 6 servings*

**To cook pasta, place in 3-quart (3 L) casserole dish:**

- 6 cups (1.4 L) very hot tap water

Cover. Touch RECIPES, number 3 to select Italian Salad and then touch QUICK ON/START.

**At pause, add:**

- 8 oz (230 g) tricolored rotini or fusilli pasta
- 1 tsp (5 ml) oil

Do not cover. Touch QUICK ON/START. At end, drain pasta and set aside.

**To cook chicken, place in greased 9" (229) pie plate:**

- 1 lb (.5 kg) boneless chicken breast, cut into 1" (25) thin strips

Cover. Touch QUICK ON/START. At pause, rearrange, moving less done pieces to outside of pie plate. Cover. Touch QUICK ON/START. At end, drain and set aside.

**To make salad, place in large salad bowl:**

- Cooked rotini or fusilli
- Cooked chicken breast
- 2 tomatoes, cut into eighths
- 1/2 cup (75 g) sliced black olives
- 1 cup (90 g) shredded mozzarella cheese
- 1/4 cup (40 g) red onion, chopped
- 3/4–1 cup (180–240 ml) oil-vinegar type dressing with pesto

Toss together to coat all pieces. Serve immediately or chill to serve later. Ideal when served with warm crusty rolls.

## Tuna Macaroni

*Makes 6 servings*

To cook macaroni, place in 3-quart (3 L) casserole dish:

6 cups (1.4 L) very hot tap water

Cover. Touch RECIPES, number 4 to select Tuna Macaroni and then touch QUICK ON/START.

**At pause, add:**

2 cups (280 g) elbow macaroni

1 tsp (5 ml) oil

Do not cover. Touch QUICK ON/START. At end, drain macaroni and set aside in the casserole dish.

**Combine in bowl:**

10<sup>3</sup>/<sub>4</sub>-oz can (305 g) cream of celery soup

1/2 cup (120 ml) milk

1/2 cup (120 ml) nonfat sour cream

**Add to macaroni in casserole dish:**

Soup, milk and sour cream mixture

6<sup>1</sup>/<sub>2</sub>-oz can (185 g) solid white water packed tuna fish, drained and flaked

1 cup (150 g) frozen peas

1 cup (90 g) shredded cheddar cheese

Salt and pepper to taste

Stir together until well mixed. Cover. Touch QUICK ON/START. At end, stir again. Serve with fresh carrot sticks, tossed salad and dinner rolls.

## Garden Medley

*Makes 6 servings*

Place in a 2<sup>1</sup>/<sub>2</sub> quart (2.5 L) casserole dish:

1 lb (.5 kg) peeled baking potatoes, cut into eighths and thinly sliced

14<sup>1</sup>/<sub>2</sub>-oz can (410 g) diced tomatoes

2 tsp (10 ml) minced garlic

1 tsp (5 ml) thyme leaves

Cover with a lid. Touch RECIPES, number 5 to select Garden Medley and then touch QUICK ON/START.

**At pause, stir well and add:**

16-oz pkg (455 g) frozen stir fry mixed vegetables

2 cups (300 g) thinly sliced summer squash

Cover. Touch QUICK ON/START.

**At end, sprinkle top with:**

1 cup (90 g) shredded cheddar cheese

Serve with spinach salad and chilled melon.

## Cleaning and Care

### ⚠ CAUTION

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

### EXTERIOR

Clean exterior surfaces of the microwave oven with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Wipe the window on both sides with a soft damp cloth to remove any spills or splatters. 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 door surface.

### STAINLESS STEEL TRIM

The stainless steel trim 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 stainless steel. We recommend that the cleaner be applied to a soft cloth and then carefully wiped over the stainless steel trim, rather than applied directly to it. Follow package directions.

### CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the door to inactivate the oven controls before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use chemical cleaners. Close door and touch STOP/CLEAR.

### INTERIOR

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or splatters. To clean interior surfaces, wipe with a soft cloth and warm water. Do not use abrasive or harsh cleaners or scouring pads. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. Do not use chemical oven cleaners.

### ⚠ CAUTION

The waveguide cover, located on the right interior wall of the oven, 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 splatters from the surface of the cover immediately after they occur. Built-up splatters may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

### Cleaning and Care

#### TURNTABLE

The turntable and turntable support can be removed for easy cleaning. Wash in water with a mild soap; for stubborn stains use a mild cleanser and a non-abrasive scouring sponge. They are also dishwasher-safe. Use top rack of dishwasher for the turntable support.

The turntable motor shaft is not sealed, so excess water or spills should not be allowed to stand in this area.

#### ODOR REMOVAL

Occasionally, a cooking odor may remain in the microwave oven. To remove, combine 1 cup (240 ml) water, grated peel and juice of one lemon and several whole cloves in a 2-cup (480 ml) glass measuring cup. Boil for several minutes using 100% power. Leave in the oven until cool. Wipe the interior with a soft cloth.

## Troubleshooting

If your Wolf microwave oven is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.

### Microwave oven does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- No electricity is being supplied to the microwave oven. Make sure the power cord is plugged in. Have an electrician verify that the unit is connected to a proper electrical circuit.
- Microwave oven is in demo mode. Refer to page 17 for steps to cancel demo mode.

### Food in microwave oven is not heating.

- Check controls to make sure they have been set properly.
- Microwave oven is in demo mode. Refer to page 17 for steps to cancel demo mode.

### Time in visual display counts down very rapidly.

- Microwave oven is in demo mode. Refer to page 17 for steps to cancel demo mode.

### Interior light does not work.

- Light bulb is loose or burned out. Contact Wolf factory certified service.

### Touch controls will not operate.

- Control panel lock is on. Refer to page 16 to unlock.

### Display flashes.

- Power failure. Touch STOP/CLEAR and reset the clock. If the oven was in use, you must reset the cooking function.

### Radio or TV interference caused by the microwave oven.

- Make sure the oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as possible or check position and signal of receiving antenna.

## Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your Wolf microwave oven. Both numbers are listed on the product rating plate, located in the upper area of the left interior wall. To access the rating plate, the door must be open. Refer to the illustration on page 8. Record the rating plate information below for future reference.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Installation Date: \_\_\_\_\_

Wolf Factory Certified Service:

\_\_\_\_\_

Phone: \_\_\_\_\_

Authorized Wolf Dealer:

\_\_\_\_\_

Phone: \_\_\_\_\_

### BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on the previous page.

### PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Wolf product registration card.
- 2) Register online at [wolfappliance.com](http://wolfappliance.com).
- 3) Register by phone by calling Wolf customer care at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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# Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

## FULL TWO YEAR WARRANTY\*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

## LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

## TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

**THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.**

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

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, [wolfappliance.com](http://wolfappliance.com) or call 800-222-7820.

\*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

\*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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