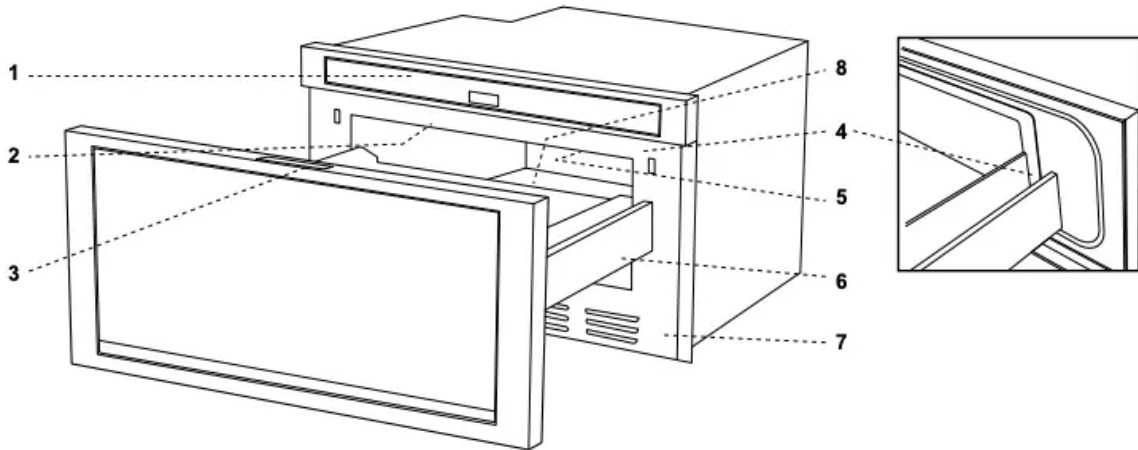


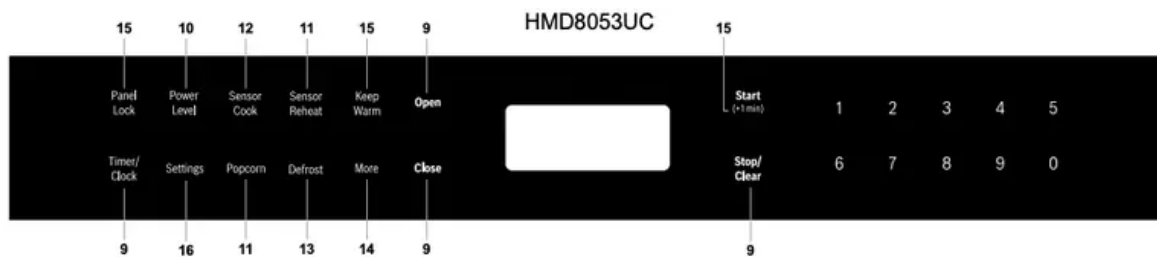
Part Names

Drawer Microwave



<p>1 Control Panel</p> <p>2 Waveguide Cover - DO NOT REMOVE</p> <p>3 Menu Label</p> <p>4 Drawer Sealing Surfaces</p> <p>5 Drawer Light</p>	<p>6 Drawer Guides</p> <p>7 Vent</p> <p>8 Name Plate: open the drawer fully. The label is beyond the back wall of the Drawer Microwave cavity facing up from the flat surface.</p>
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Keysheet



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

Menu Label

SENSOR COOK		DEFROST	MORE	
1 Fresh Vegetables: Quick	6 Sweet Potatoes	1 Ground Meat	1 Reheat Fresh Rolls / Muffins	6 Melt Chocolate
2 Fresh Vegetables: Longer	7 Ground Meat	2 Steaks/Chops	2 Reheat Frozen Rolls / Muffins	7 Soften Ice Cream
3 Frozen Vegetables	8 Fish/Seafood	3 Boneless Poultry	3 Reheat Beverage	8 Soften Cream Cheese
4 Frozen Entrees	9 White Rice	4 Bone-in Poultry	4 Hot Water	9 Warm Syrup
5 Baked Potatoes	10 Brown Rice	5 Roast	5 Melt Butter	10 Warm Dessert Topping
		6 Casserole or Soup		



Before Operating

Before operating your new Drawer Microwave make sure you read and understand this operation manual completely

- Before the Drawer Microwave can be used, follow these steps:

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. Touch number pads for correct time of day and touch Timer/Clock pad again.

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

Note:

- The Drawer Microwave can be programmed with the drawer open except for Start (+1 min)

Timer

1. Touch Timer/Clock pad and number 1.

2. Enter time.

3. Touch Timer/Clock pad again. To cancel timer, touch Stop/Clear.

Stop/Clear

Touch the Stop/Clear pad to:

- Erase if you make a mistake during programming.
- Cancel timer.
- Stop the Drawer Microwave temporarily during timed cooking.
- Return the time of day to the display.

- Cancel a program during cooking; touch twice for timed cooking.

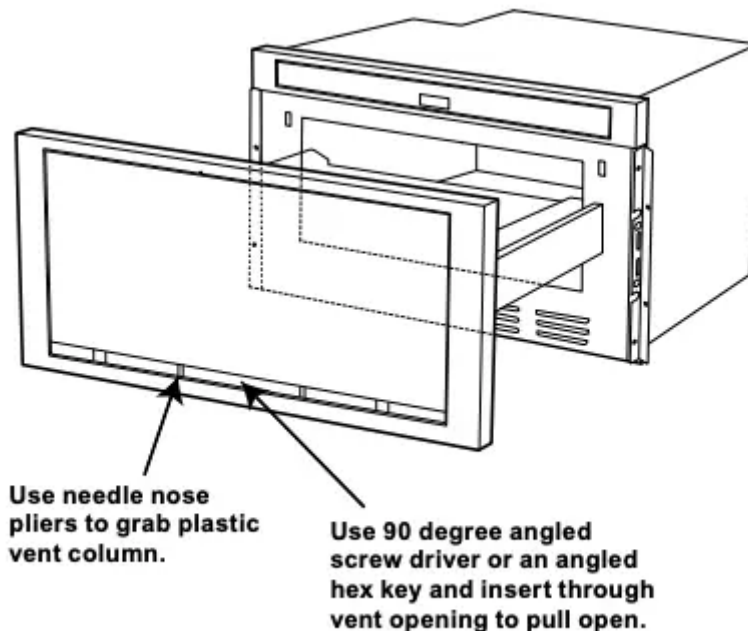
Open or Close Drawer Microwave

Always press the Open or Close key on the control panel to open or close the drawer. Do not push or pull the drawer by hand, except in case of emergency, such as during a power failure. If necessary, push or pull slowly

Note:

If the unit is flush-mounted with no power, open the unit by using the following procedure:

Using needle nosed pliers, grab one of the inside columns at the bottom vent of the door (careful not to scratch or damage the plastic/decoration) and pull door open. A 90 degree angled screwdriver and/or angled hex key may also be used by inserting into the middle of the bottom door vent to catch the bottom of the plastic door frame and carefully pull open (see below).



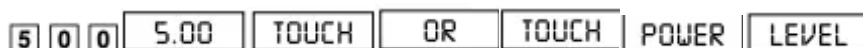
Microwave cooking

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.

- To cook for 5 minutes at 100%:

1. Enter cooking time



2. To cook at 100% power (High), touch Start (+1 min) 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.

- To defrost for 5 minutes at 30%:

1. Enter defrost time

2. Touch Power Level pad 8 times.

3. Touch Start (+1 min) pad.

Touch Power Level Pad Number of Times for Desired Power	Approximate 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%	
Power Level x 10	10%	Low
Power Level x 11	0%	

Sensor Settings

The 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.

Using Sensor Settings:



1. After the Drawer Microwave is plugged in, wait 2 minutes before using any sensor setting.
2. Be sure the exterior of the cooking container and the interior of the Drawer Microwave are dry. Wipe off any moisture with a dry cloth or paper towel.
3. The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
4. Any sensor selection can be programmed with More or Less Time Adjustment. See page 16.
5. More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
6. During the first part of sensor use, the food name will appear on the display. Do not open the drawer 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 drawer may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired.
7. 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.
8. Check food temperature after cooking. If additional time is needed, continue to cook manually.
9. Each food has a cooking hint. Touch the Settings pad when the HELP indicator is lighted in the display.

Covering Foods:

Some foods cook best when covered. Use the cover recommended in the charts for these foods. You may refer to the hints by touching the Settings pad. See page 16.

1. Casserole lid.
2. 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.
3. 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.

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 Popcorn and Start (+1 min) pad.

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

Note:

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

Popcorn / Sensor Reheat Chart

Food	Amount	Procedure
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. (Regular / Regular light)	Touch Popcorn pad once.
	1.2 - 1.75 oz. (Mini / Snack)	Touch Popcorn pad twice.
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 Cooking

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 (+1 min) 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		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.															
Broccoli	.25 - 2.0 lb.																
Brussels sprouts	.25 - 2.0 lb.																
Cabbage	.25 - 2.0 lb.																
Cauliflower (flowerets)	.25 - 2.0 lb.																
Cauliflower (whole)	1 med.																
Spinach	.25 - 1.0 lb.																
Zucchini	.25 - 2.0 lb.																
Baked apples	2 - 4 med.																
2. Fresh vegetables: Longer		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.															
Carrots, sliced	.25 - 1.5 lb.																
Corn on the cob	2 - 4																
Green beans	.25 - 1.5 lb.																
Winter squash:																	
diced	.25 - 1.5 lb.																
halves	1 - 2																
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.															
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	1 - 6 med.	Pierce. Place on paper-towel-lined microwave oven. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.															
6. Sweet potatoes	1 - 6 med.																
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 (+1 min) . 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	.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.															
10. Brown rice	.5 - 2.0 cups																
		<table border="0"> <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															

Defrost

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

1. Touch Defrost pad. SEE LABEL SELECT FOOD NUMBER
2. See Menu Label. Select desired food by touching the number pad. **Ex:** Touch 2 for steaks/chops. STEAKS CHOPS ENTER WEIGHT
3. Enter weight by touching number pads. 1.0Lb
4. Touch Start (+1 min) pad. The oven will stop so that the food can be checked.

5. After the first stage, open the drawer. Turn steak over and shield any warm portions. Close the drawer. Touch Start (+1 min) pad.

6. After the second stage, open the drawer. Shield any warm portions. Close the drawer. Touch Start (+1 min) 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 16.
- 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	Remove any thawed pieces after each audible signal. Let stand, covered, for 5 to 10 minutes.
2. Steaks/ chops	.5 - 3.0 lb	After each audible signal, 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 to 20 minutes.
3. Boneless poultry	.5 - 2.0 lb	After each audible signal, 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	After each audible signal, rearrange pieces or remove portions should they become warm or thawed. 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.
6. Casserole Soup	2 - 6 cups 1 - 6 cups	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand, covered, for 5 to 10 minutes.

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, defrost manually.

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 10. 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.

More

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



1. Touch More 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 (+1 min) pad.

Note:

- More can be programmed with More or Less Time Adjustment. See page 16.
- To cook other foods or foods above or below the quantity allowed on the More Chart, use manual operation.

More Chart

Food	Amount	Procedure
1. Reheat 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. Reheat 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.
3. Reheat Beverage	.5 - 2.0 cups	This setting for 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.
4. 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 1 pad for 1 cup increase per touch. Stir liquid briskly before and after heating to avoid "eruption".
5. Melt Butter	2 tbsp .5 cup	Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 once for 2 tbsp. Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 twice for .5 cup.
6. Melt Chocolate	1 cup chips 1 square	Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 once for 1 cup chips. Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 twice for 1 square.
7. Soften Ice Cream	1 pint 1.5 quart	Do not cover. Touch 1 once for 1 pint. Do not cover. Touch 1 twice for 1.5 quart.
8. Soften Cream Cheese	3 oz. 8 oz.	Do not cover. Touch 1 once for 3 oz. Do not cover. Touch 1 twice for 8 oz.
9. Warm Syrup	1/4 cup 1/2 cup	Use a Pyrex measuring cup. Do not cover. Touch 1 once for 1/4 cup. Use a Pyrex measuring cup. Do not cover. Touch 1 twice for 1/2 cup.
10. Warm Dessert Topping	1/4 cup 1/2 cup	Use a Pyrex measuring cup. Do not cover. Touch 1 once for 1/4 cup. Use a Pyrex measuring cup. Do not cover. Touch 1 twice for 1/2 cup.

Cleaning and Care

Stainless Steel Surface

Always wipe or rub in the direction of the grain. 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 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 drawer surface.

Touch Control Panel

If desired, the touch pads may be deactivated before cleaning. See the Panel Lock information on page 15 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 15 for turning Panel Lock off. Touch Stop/Clear.

Interior

Before cleaning the Drawer Microwave, touch and hold the Panel 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 . This will prevent the drawer from accidentally opening or closing during cleaning.

After cleaning, touch and hold the Panel Lock button for 3 seconds to turn the lock off. The display will show .

Cleaning is easy because no heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or splattering. 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.

Odor Removal

Occasionally, a cooking odor may remain in the drawer.

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 until water cools. Wipe interior with a soft cloth.

Drawer Microwave Guides

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

Waveguide Cover

CAUTION The waveguide cover, located on the inside top of the drawer 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.

Before You Call Bosch Customer Support 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"> • Power cord of Drawer Microwave is not completely connected to the electrical outlet • Power outage. • Fuse/circuit breaker doesn't work • Drawer Microwave is in Demo Mode. 	<ul style="list-style-type: none"> • Make sure the power cord is tightly connected to the outlet. • Check house lights to be sure. Call your local electric company for service. • Replace the fuse or reset the circuit breaker • See page 16 for how to cancel Demo Mode.
2. Food in Drawer Microwave is not heated.	<ul style="list-style-type: none"> • No power to the appliance. • Drawer controls improperly set. • Drawer is in Demo Mode. 	<ul style="list-style-type: none"> • See Solution for Problem 1. • Check if the controls have been properly set. • See page 16.
3. Drawer Microwave light does not work.	<ul style="list-style-type: none"> • Light bulb is loose or burned out. 	<ul style="list-style-type: none"> • Call Bosch Customer Support for service. Always have the complete model number and FD number available prior to calling.
4. Touch controls will not operate.	<ul style="list-style-type: none"> • Panel Lock is on. 	<ul style="list-style-type: none"> • See page 15 to unlock.
5. Display flashes.	<ul style="list-style-type: none"> • Power failure. 	<ul style="list-style-type: none"> • Touch Stop/Clear pad and reset the clock. If the Drawer Microwave was in use, you must reset the cooking function.
6. Steam from the vent.	<ul style="list-style-type: none"> • During microwaving, steam may come from the right side of the vent. 	



Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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