

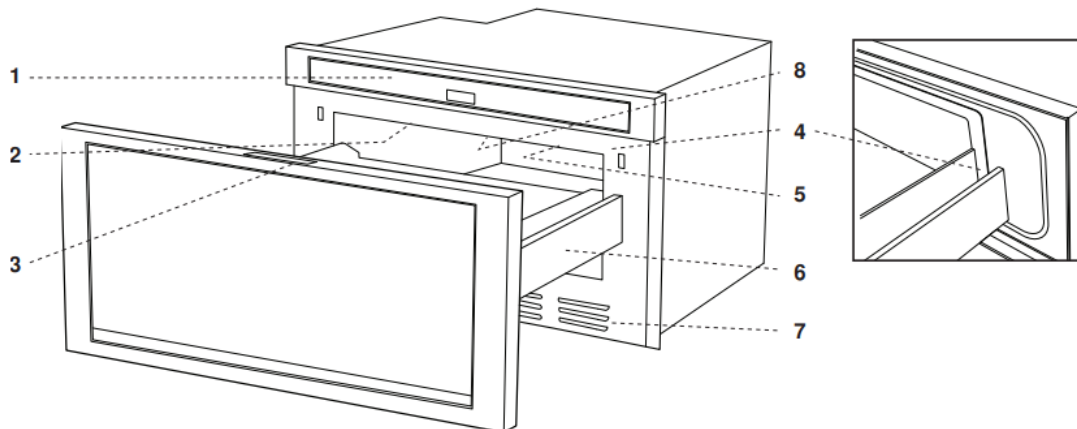
Use and care Microwave Oven

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

Part Names

MICRODRAWER® MICROWAVE OVEN



1. **Control panel**
2. **Waveguide cover DO NOT REMOVE**
3. **Menu label**
4. **Drawer sealing surfaces**
5. **Drawer light**
6. **Drawer guides**

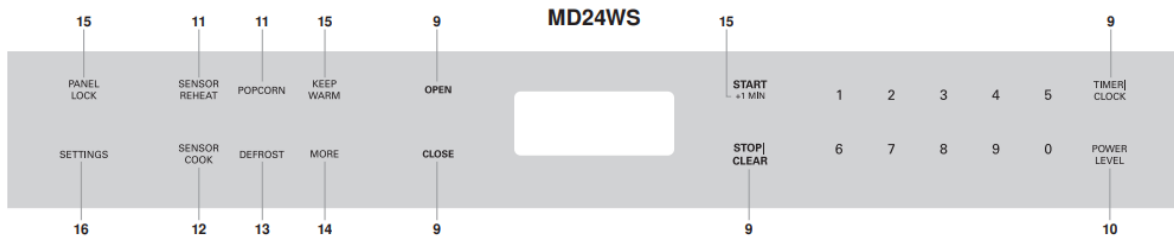
7. Vent

8. Name plate: open the drawer fully.

The label is beyond the back wall of the microwave oven cavity facing up from the flat surface.

KEYSHEET

MD24WS



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

MENU LABEL

SENSOR COOK	DEFROST	MORE o
<ol style="list-style-type: none"> 1. Fresh Vegetables: Quick 2. Fresh Vegetables: Longer 3. Frozen Vegetables 4. Frozen Entrees 5. Baked Potatoes 6. Sweet Potatoes 7. Ground Meat 8. Fish/Seafood 9. White Rice 10. Brown Rice 	<ol style="list-style-type: none"> 1. Ground Meat 2. Steaks/ Chops 3. Boneless Poultry 4. Bone-in Poultry 5. Roast 6. Casserole or Soup 	<ol style="list-style-type: none"> 1. Reheat Fresh Rolls / Muffins 2. Reheat Frozen Rolls / Muffins 3. Reheat Beverage 4. Hot Water 5. Melt Butter 6. Melt Chocolate 7. Soften Ice Cream 8. Soften Cream Cheese 9. Warm Syrup 10. Warm Dessert Topping

Before Operating

Before operating your new MicroDrawer® microwave oven make sure you read and understand this operation manual completely.

- Before the MicroDrawer® microwave oven can be used, follow these steps:



1 Plug in the MicroDrawer® microwave oven **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 MicroDrawer® microwave oven 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 MicroDrawer® microwave oven 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 MicroDrawer® microwave oven 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 MICRODRAWER® MICROWAVE OVEN

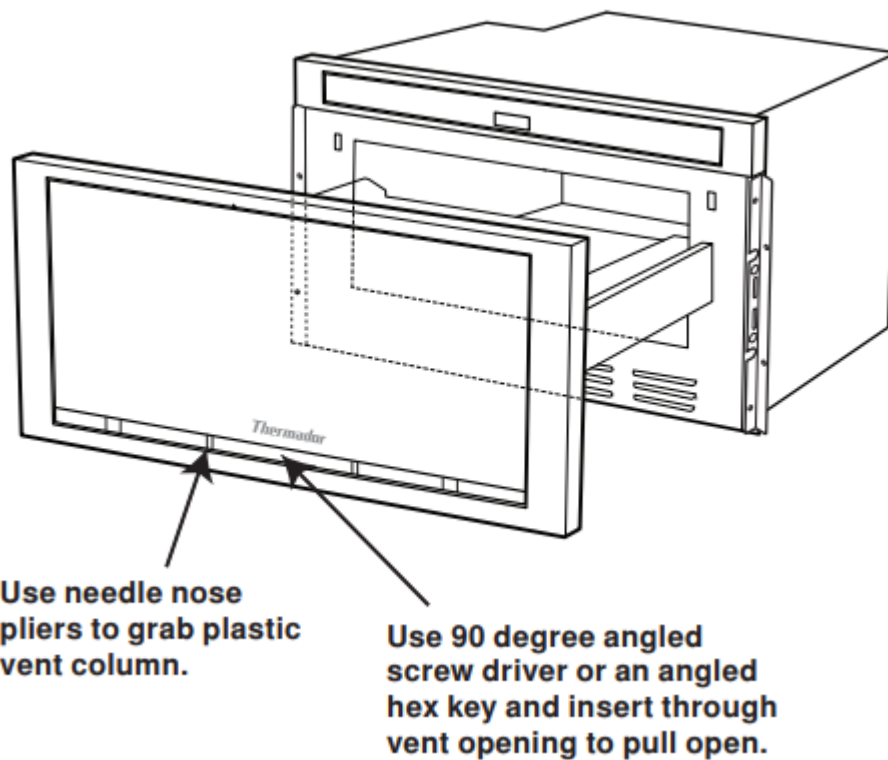
Always press the OPEN or CLOSE key on the control panel to open or close the drawer.

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 a needle nosed plier, grab one of the inside columns at the bottom vent of the door (carefull not to scratch or damage the plastic/decoration) and pull door open. You could also use a 90 degree angled screw driver and/or angled hex key by inserting into the middle of the bottom door vent and catch the bottom of the plastic door frame and carefully pull open (see below).

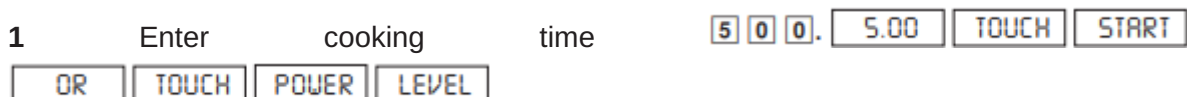


Microwave cooking

TIME COOKING

Your MicroDrawer® microwave oven can be programmed for 99 minutes 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%.



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.

Suppose you want 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 MicroDrawer® microwave oven 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 MicroDrawer® microwave oven 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 15.

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.

7 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.

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 work 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.

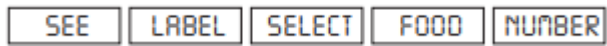
When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear.

Note:

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

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 been washed.
Broccoli	.25 - 2.0 lb.	Cover with lid for tender vegetables. Use plastic wrap for tender vegetables.
Brussels sprouts	.25 - 2.0 lb.	After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
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.
Carrots, sliced	.25 - 1.5 lb.	vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir,
Corn on the cob	2 - 4	if possible. Let stand, covered, for 2 to 5 minutes.
Green beans Winter squash:	.25 - 1.5 lb.	
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, covered, for 3 minutes.
4 Frozen entrees	6 - 17 oz.	Use this pad for frozen convenience foods. It will give satisfactory results with most brands. You may wish to try several and choose your favorite package from outer wrapping and follow package directions for cooking. 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, let stand, covered, for 2 to 3 minutes. Turn from
6 Sweet potatoes	1 - 6 med.	microwave, wrap in aluminum foil and let stand 5 to 10 minutes.
7 Ground meat	.25 - 2.0 lb.	Use this setting to cook ground beef or turkey as patties or in casseroles. Fat can be added to other ingredients. Place patties on a microwave-safe plate 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 and cook in casserole to break up large pieces. Re-cover and touch START . 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 up). Cover with vented plastic wrap. After cooking, let stand, covered, for 2 to 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
10 Brown rice	.5 - 2.0 cups	plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes until liquid has been absorbed.

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 15.
- 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.



FOOD	AMOUNT	PROCEDURE
1 Ground meat	.5 - 2.0 lb	Remove any thawed pieces after each audible signal. Let stand, covered, for 10 to 20 minutes.
2 Steaks/chops	.5 - 3.0 lb	After each audible signal, rearrange and if there are warm or thawed portions, rearrange with small flat pieces of aluminum foil. Remove any meat or fish that is warm or thawed. 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. 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 be 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 rearrange warm portions with aluminum foil. Let stand, covered, for 30 to 60 minutes.
6 Casserole	2 - 6 cups	After each audible signal, break apart and remove any defrosted portions. Let stand, covered, and let stand, covered, for 5 to 10 minutes.
Soup	1 - 6 cups	

MANUAL DEFROST

If the food that you wish to defrost is not listed on the DEFROST CHART or is above or below the limits in the AMOUNT column on the DEFROST CHART, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using Power Level at 30%. Follow the exact 3-step procedure found under TO SET POWER LEVEL on page 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.

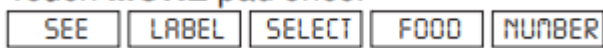
Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on Power Level 30% until totally defrosted.

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 15.

To cook other foods or foods above or below the quantity allowed on the MORE CHART, use manual operation.

MORE CHART

	FOOD	AMOUNT
1	Reheat Fresh Rolls/ Muffins	1 - 8 pcs
2	Reheat Frozen Rolls/ Muffins	1 - 8 pcs
3	Reheat Beverage	.5 - 2.0 cups
4	Hot Water	1 - 6 cups
5	Melt Butter	2 tbsp .5 cup
6	Melt Chocolate	1 cup chips 1 square
7	Soften Ice Cream	1 pint 1.5 quart
8	Soften Cream	3 oz.
	Cheese	8 oz.
9	Warm Syrup	1/4 cup 1/2 cup
10	Warm Dessert	1/4 cup
	Topping	1/2 cup





Other Features

KEEP WARM

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

DIRECT USE

1 Touch **KEEP WARM** pad. 

2 Enter desired time by touching the number pads. To enter 30 minutes, touch 

3 Touch **START (+1 min)** pad.

The oven will start. The display will show  and count down.  will be displayed intermittently during the count down.


WITH MANUAL COOKING

1 Enter desired cooking time and power level.

2 Touch **KEEP WARM** pad.

3 Enter desired warming time up to 30 minutes.

4 Touch **START (+1 min)** pad.

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

Note:

If you attempt to enter more than 30 minutes for Keep Warm, an error message will appear in the display.

Keep Warm cannot be programmed with Popcorn, Sensor Reheat, Sensor Cook, Defrost or More.

MULTIPLE SEQUENCE COOKING

Your MicroDrawer® microwave oven can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your MicroDrawer® microwave oven can do this automatically.

1 First enter cooking time. Then touch **POWER LEVEL** pad once for 100% cooking or repeat touching **POWER LEVEL** pad for a lower power level.

2 Enter second cooking time. Repeat touching POWER LEVEL pad for desired level. You can follow this procedure up to 4 times. **TOUCH** **START**

3 Touch **START (+1 min)** pad.

Note:

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

HELP

Each setting of Sensor Reheat, Sensor Cook, Popcorn, Keep Warm and Defrost has a cooking hint. Only More settings: Fresh rolls/muffins, Frozen rolls/muffins, Beverage reheat and Beverage hot water have a cooking hint.

If you wish to check, touch **SETTINGS** whenever HELP is lighted in the Interactive Display for these and other manual operation hints.

+1 MIN

+1 min allows you to cook for a minute at 100% by simply touching the **+1 min** pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the +1 min pad during manual cooking.

Note:

- To use +1 min, touch pad within 3 minutes after cooking, closing the drawer or touching the STOP/CLEAR pad.
- +1 min cannot be used with Sensor settings, More or Defrost.

MORE OR LESS TIME ADJUSTMENT

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

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

PANEL LOCK



The Panel Lock prevents unwanted drawer operation such as by small children. The MicroDrawer® microwave oven can be set so that the control panel and the automatic door mechanism are deactivated or locked.

TO LOCK

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

TO UNLOCK

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

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

SETTINGS

If the electrical power supply to your MicroDrawer® microwave oven should be interrupted, the display will intermittently show **ENJOY YOUR MICRO-WAVE TOUCH CLEAR AND TOUCH CLOCK** after the power is reinstated. If this occurs, the SETTINGS option you input will be erased. Simply touch STOP/CLEAR pad and reset.

AUDIBLE SIGNAL ELIMINATION

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

TO TURN SOUND OFF

- 1 Touch **SETTINGS** pad. **TOUCH AGAIN**
- 2 Touch **SETTINGS** pad again. **SOUND OFF ? TOUCH START**
- 3 Touch **START (+1 min)** pad. The display shows **SOUND OFF**

TO RESTORE SOUND

- 1 Touch **SETTINGS** pad. **TOUCH AGAIN**
- 2 Touch **SETTINGS** pad again. **SOUND ON ? TOUCH START**
- 3 Touch **START (+1 min)** pad. The display shows **SOUND ON**

STANDBY MODE

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

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 MicroDrawer® microwave oven, 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.

MICRODRAWER® MICROWAVE OVEN 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 splatters from the surface of the

cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the drawer. 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.

Before you call for service

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

PROBLEM	POSSIBLE CAUSE
<p>1 Part or all of MicroDrawer® microwave oven does not operate.</p>	<ul style="list-style-type: none"> • Power cord of microwave oven is not completely connected to electrical outlet. • Power outage. • Fuse/circuit breaker doesn't work. • Microwave oven is in Demo Mode.
<p>2 Food in microwave oven is not heated.</p>	<ul style="list-style-type: none"> • No power to the appliance. • Drawer controls improperly set. • Drawer is in Demo Mode.

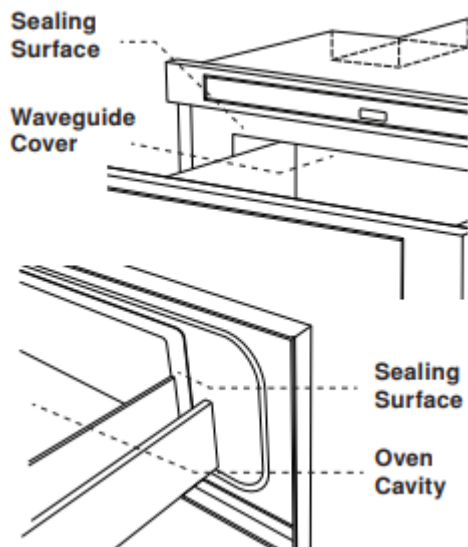


<p>3 Microwave oven light does not work.</p>	<ul style="list-style-type: none"> • Light bulb is loose or burned out.
<p>4 Touch controls will not operate.</p>	<ul style="list-style-type: none"> • Panel Lock is on.
<p>5 Display flashes.</p>	<ul style="list-style-type: none"> • Power failure.
<p>6 Steam from the vent.</p>	<ul style="list-style-type: none"> • During microwaving, steam may come from the right side of the

Information You Need To know

ABOUT UNPACKING AND EXAMINING YOUR MICRODRAWER® MICROWAVE OVEN





1 Remove all packing materials from inside the MicroDrawer® microwave oven.

DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the top of the MicroDrawer® microwave oven.

2 Remove the feature sticker, if there is one.

NOTICE: Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the drawer. If there is any damage, do not operate the MicroDrawer® microwave oven and contact your dealer or a THERMADOR® AUTHORIZED SERVICER.

RADIO OR TV INTERFERENCE

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

ABOUT YOUR MICRODRAWER® MICROWAVE OVEN

ALWAYS have food or water in the MicroDrawer® microwave oven when it is on to absorb the microwave energy.

The vent under the MicroDrawer® microwave oven must not be blocked. During microwaving, steam may come from the right side of the vent.

When using the MicroDrawer® microwave oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the microwave 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 microwave oven. Generally, covered foods will not cause as much condensation as uncovered ones.

The MicroDrawer® microwave oven is for food preparation only. It should not be used to dry clothes or newspapers.

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

When opening or closing the drawer quickly, food in the drawer may be spilled. To clean, please refer to the Cleaning and Care section on page 17.

A good microwave cookbook is a valuable asset. Check it for microwave cooking principles, techniques, hints and recipes.

ABOUT 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 as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from right to left.
- Add standing time. Remove food from MicroDrawer® 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.

Doneness signs include:

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

ABOUT UTENSILS AND COVERINGS

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

Use these utensils for safe microwave cooking and reheating:

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

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

- wood, straw, wicker

DO NOT USE

- metal pans and bakeware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-ties

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

The following coverings are ideal:

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

How to use aluminum foil in your MicroDrawer® 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 one inch to any surface of the microwave oven.

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

ABOUT CHILDREN AND THE MICROWAVE

WARNING

Do not allow children to use the Drawer Microwave unattended. Failure to do so can result in burns or serious injury to children. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons. See page 15 for Panel Lock feature.

ABOUT SAFETY

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

145°F -	Fish.
160°F -	Pork, ground beef/veal/lamb, egg dishes.
165°F -	For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food. Whole, pieces and ground turkey/chicken/duck.

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

WARNING

- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.

WARNING

- 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 MicroDrawer® microwave oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the MicroDrawer® microwave oven for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires. See page 17.
- Do not store flammable materials in or near the oven.

ABOUT FOODS

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

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.

Document generated by [ManualsFile](#)