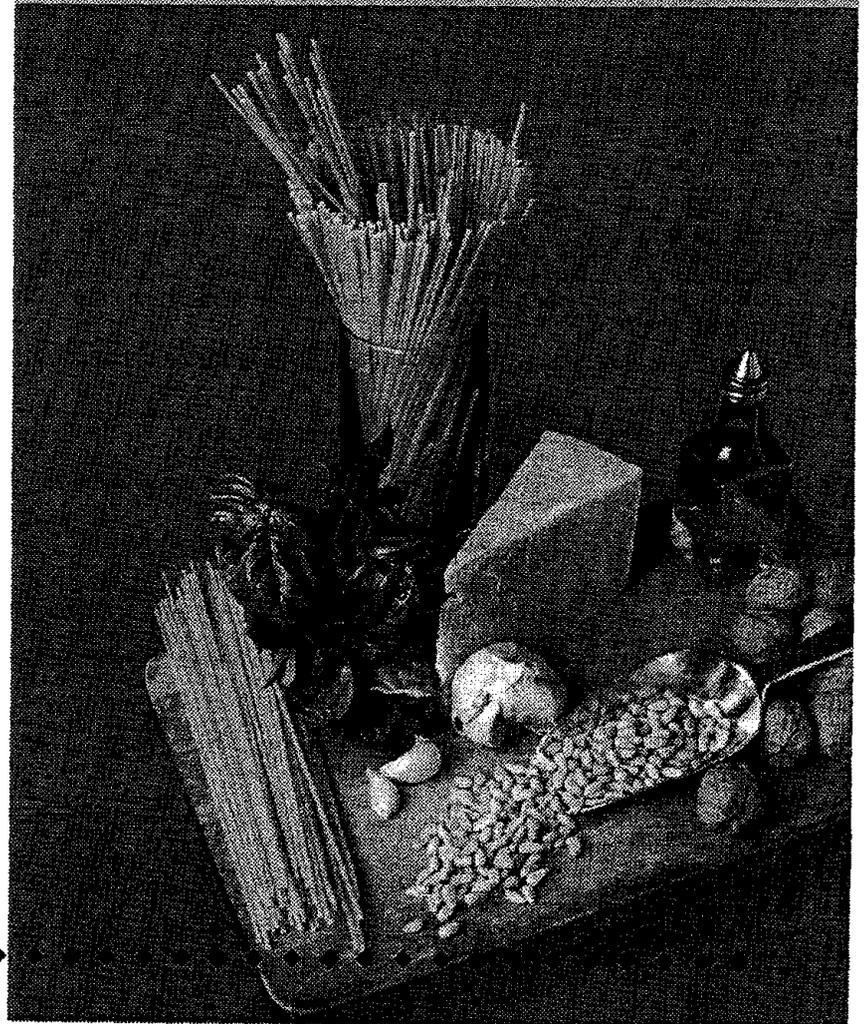


Microwave  
Guide



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# 1 Introduction

Congratulations on your purchase of a Jenn-Air microwave oven! Your complete satisfaction is very important to us.

**Read this user's guide carefully.** It contains instructions to help you operate and maintain your microwave.

**Save time and money.** Consult the "Before You Call" section in the back of this guide. It is designed to help you solve basic problems before consulting a servicer.

However, should you need assistance, it is helpful to:

1) Have complete model and serial number identification of your microwave. This is located on a data plate on the left side of the oven opening. Record these numbers along with purchase date below for easy access.

Model Number

---

Serial Number

---

Purchase Date

---

**IMPORTANT:** *Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.*

**For additional questions, please contact us:**

Jenn-Air Customer Assistance  
Maytag Appliances Sales Company  
Attn: CAIR<sup>SM</sup> Center  
P.O. Box 2370  
Cleveland, TN 37320-2370  
1-800-688-1100 USA and CANADA  
1-800-688-2080 (USA TTY for deaf, hearing  
impaired or speech impaired)  
(Mon.-Fri., 8am-8pm Eastern Time)  
Internet: <http://www.jennair.com>

**For service and warranty information, see pages 14 and 15.**

**NOTE:** In our continuing effort to improve the quality of our appliances, it may be necessary to make changes to the appliance without revising this guide.

## Registration

Federal law requires registration of all microwave ovens. To comply with the law, please fill out the PRODUCT REGISTRATION CARD packaged with the oven.

1. Check the model and serial numbers on the card to see that they match the numbers on the data plate. The data plate is located on the left inside wall of the oven opening. If the numbers on the card are not the same as those on the data plate, cross out the numbers on the card and write in the numbers as they appear on the data plate.
2. Mail the card. The return address is included on the reverse side of the card.

If you move or are not the original owner of this oven, you must by law renew the registration. Send the renewal registration information to: **Jenn-Air Customer Service, Attn: CAIR<sup>SM</sup> Center, P.O. Box 2370, Cleveland, TN 37320-2370**

Renewal Registration Information must provide:

- a) Your name and address.
- b) The microwave oven's model and serial numbers.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

# IMPORTANT SAFETY INSTRUCTIONS 2

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

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

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 3.
4. Install or locate this appliance in accordance with the provided installation instructions. Do not mount over a sink.
5. Some products such as whole eggs and sealed containers - for example, closed jars - may explode and should not be heated in this oven. In rare instances, poached eggs have been known to explode. Cover poached eggs and allow standing time of one minute before cutting into them.
6. Foods with unbroken outer "skin" such as potatoes, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks (see previous caution) should be pierced to allow steam to escape during cooking. "Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced or vented.
7. Do not heat, store or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.
8. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or defrost food. It is not designed for industrial, laboratory or commercial use. It is intended for home use only. Do not use for drying clothes, linens, newspaper, or similar non-food type items.
9. As with any appliance, close supervision is necessary when used by children.
10. 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.
11. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
12. Do not cover or block any openings on the appliance.
13. Do not use or 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, and the like.
14. Do not immerse cord or plug in water.
15. Keep cord away from heated surfaces.
16. Do not let cord hang over edge of table or counter.
17. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
18. To reduce the risk of fire in the oven cavity:
  - a. Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking. Avoid using recycled paper products. Do not use newspaper or other printed paper in the oven. Such products sometimes contain impurities which could ignite.
  - b. Remove wire twist-ties from paper or plastic bags before placing in oven.
  - c. If materials inside the oven should ignite, keep oven door closed, turn oven off and disconnect the power cord or shut off the power at the fuse or circuit breaker panel.
  - d. Do not use the oven for storage. Do not leave paper products, cooking utensils or food in the oven when not in use.
  - e. Do not pop popcorn except in a microwave approved popcorn popper or in a commercial package recommended especially for microwaves ovens.
  - f. Do not overcook potatoes. They may dehydrate and catch fire.
  - g. Do not use for drying clothes, linens, newspaper or similar non-food type items.
19. Do not operate the oven when empty or with an empty utensil.
20. Do not lean on the oven door. The door is designed to close tightly and seal properly for safe operation. Leaning on the door may warp or break the hinges.
21. To avoid exposure to dangerous high voltage **DO NOT REMOVE THE SPLATTER SHIELD** inside the oven cavity.
22. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated and splash out with a loud noise. For best results, stir the liquid several times between reheatings.
23. **Read and follow specific microwave oven preparation instructions on food packages or containers** (especially baby food). **Above all, this is a cooking appliance designed to prepare food.**
24. Use only cooking utensils and accessories made for use in the microwave and specifically described in this manual.
25. Microwave oven manufacturers do not recommend deep fat frying or frying in a microwave oven. Hot oil can damage oven parts and utensils and even result in skin burns.
26. Plastic wrap: use only those types designed for microwave oven use and avoid forming an air-tight seal. Fold back a small corner or cut a small slit to allow steam to escape.

# IMPORTANT SAFETY INSTRUCTIONS cont

27. Stay near the appliance while it is in use and check cooking progress frequently. Leaving the appliance unattended may result in overcooked food and possibly a fire in your oven.
  28. Built-in Installations: (Microwave must be built-in with a trim kit.) Do not mount any portion of the microwave oven over a sink or any other heating or cooking appliance unless the microwave oven has been approved for use above the heating appliance. See label on the trim kit for a list of approved heating appliances. See installation instructions for additional installation information.
  29. TV dinners may be microwaved in foil trays less than 3/4" deep; remove top foil cover and return tray to box. When using metal in microwave oven, keep metal at least 1 inch away from the sides of the oven.
  30. Do not defrost frozen beverages in narrow necked bottles.
  31. Cookware may become hot because of heat transferred from the heated food. Potholders may be needed to handle the cookware.
  32. Do not try to melt paraffin wax in the oven. Paraffin wax will not melt in a microwave oven because it allows microwaves to pass through it.
  33. Never use sharp-edged utensils in or near the oven.
  34. Foods cooked in liquids (such as pasta) may tend to boil over more rapidly than foods containing less moisture.
- Should this occur, refer to the Care and Cleaning section for instructions on how to clean the inside of the oven.
35. Do not use a thermometer in food you are microwaving unless the thermometer is designed or recommended for use in the microwave oven.
  36. Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite. For these reasons: 1) Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer's recommendations. 2) Do not subject empty cookware to microwaving. 3) Do not permit children to use plastic cookware without complete supervision.
  37. Hot foods and steam can cause burns. Be careful when opening containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.

## SAVE THESE INSTRUCTIONS

## Installation Instructions

Remove all packing materials both outside and inside the oven before using the oven. The oven requires free movement of air for proper operation. Do NOT block air vents located underneath the oven. Also, do not remove the feet from the bottom of the oven.

### Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into a 120v, 15amp. outlet that is properly installed and grounded.

**⚠ WARNING – Improper use of the grounding plug can result in a risk of electric shock.**

Consult a qualified electrician or service technician if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet

near the appliance. OR, if it is absolutely 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 appliance. The marked rating of the extension cord shall be equal to, or greater than, the electrical rating of the appliance.

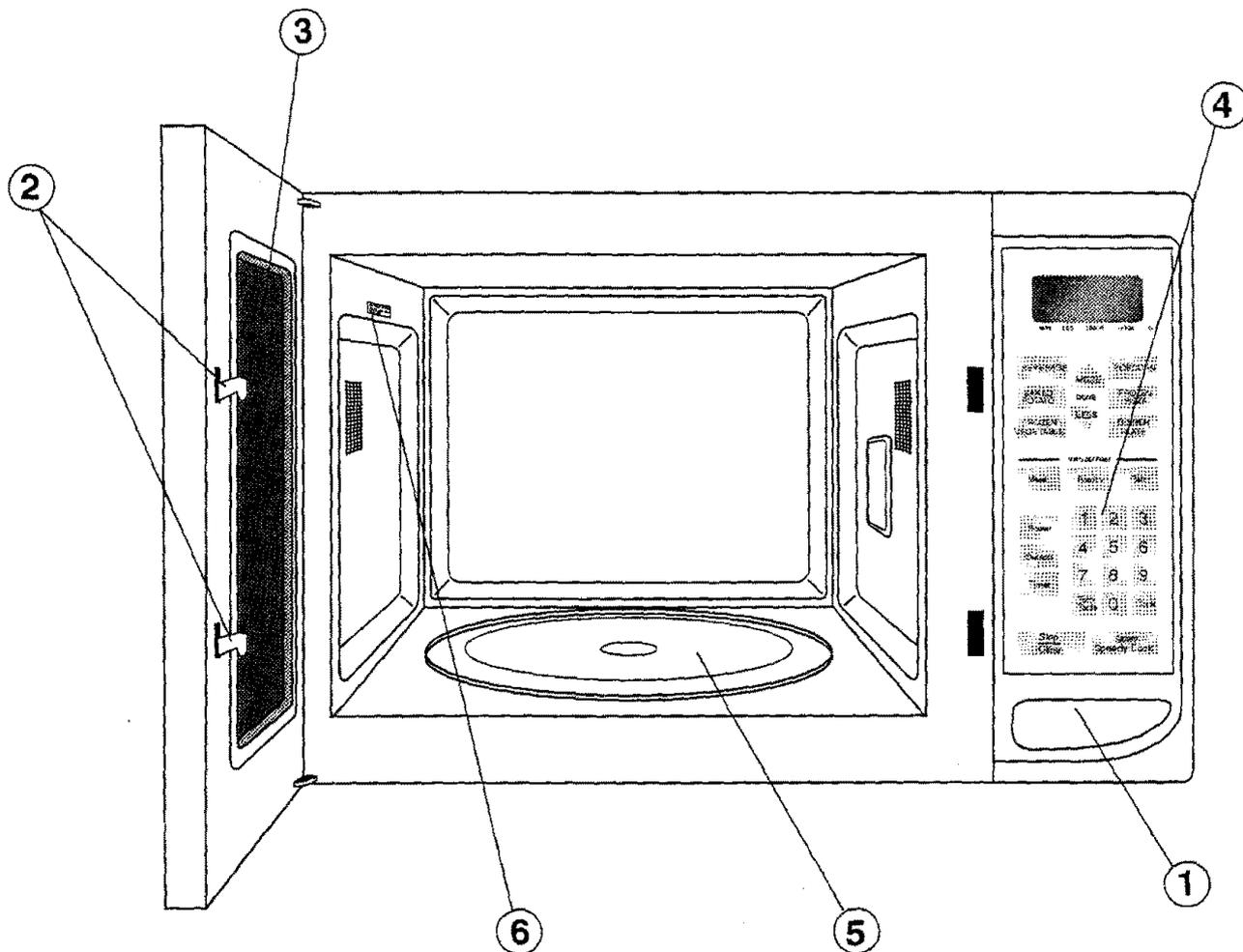
### Interference Note

Microwave ovens generate radio frequency energy during operation and if not installed properly may cause interference to radio and television reception. You can determine if this unit is causing interference by turning it on and off while the interference is occurring. If interference occurs, it may be corrected by one or more of the following measures:

- ◆ clean door and seal surfaces of the oven;
- ◆ reorient the television or radio receiving antenna;
- ◆ relocate the oven with respect to the television or radio receiver, and/or
- ◆ plug the oven into a different outlet so that it and the television or radio receiver are on different circuits.

If the interference persists, you may want to consult an experienced radio/television technician for additional suggestions.

# Controls at a Glance 7



1. **DOOR RELEASE** — Press to open door. Door must be securely latched for oven to operate.
2. **DOOR LATCHES**
3. **WINDOW with METAL SHIELD** — Screen allows cooking to be viewed while keeping microwaves confined in oven.
4. **TOUCH CONTROL PANEL and DIGITAL DISPLAY** — For detailed information on each feature, see Operating Basics section, pages 6-12.

5. **TURNTABLE** — Composed of glass tray and roller guide. The roller guide is placed in the bottom of the microwave and supports the glass tray. **Both parts must be in place when using the microwave oven.**
6. **RATING PLATE** — Located on the inside wall of the microwave oven.

# Your Touch Control Panel

**More and Less Pads**  
(page 11)

**Beverage Pad**  
(page 10)

**Baked Potato Pad**  
(page 10)

**Frozen Vegetable Pad**  
(page 10)

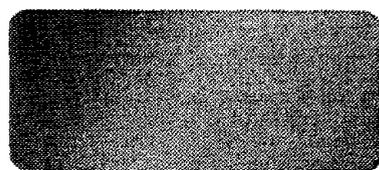
**Auto Defrost Pads**  
(page 9)

**Power Pad**  
(page 7)

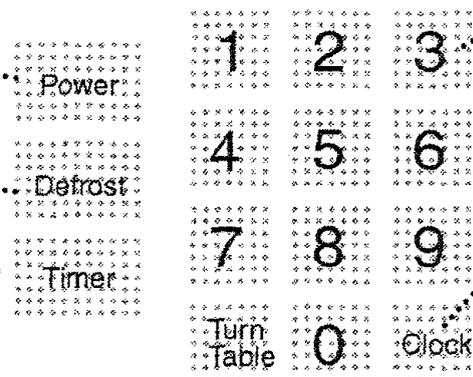
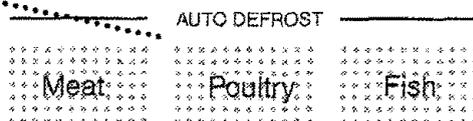
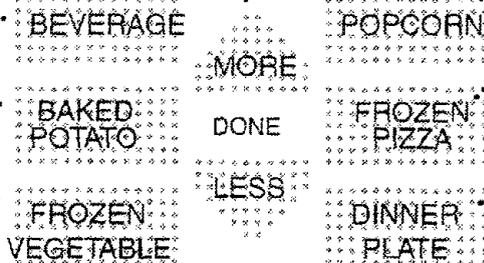
**Defrost Pad**  
(page 8)

**Timer Pad**  
(page 12)

**Stop/Clear Pad**  
(page 6)



M/W DEF TIMER LOCK lb



**Display Window**

**Popcorn Pad**  
(page 11)

**Frozen Pizza Pad**  
(page 11)

**Dinner Plate Pad**  
(page 11)

**Number Pads**

**Clock Pad**  
(page 6)

**Turn Table On/Off Pad**  
(page 11)

**Start/Speedy Cook Pad**  
(page 6)

## Audible Signals

Audible Signals are available to guide you when setting and using your oven:

- ◆ A programming beep will sound each time you touch a pad.
- ◆ One long beep will sound when the oven is first plugged in.

- ◆ Three long beeps signal the end of an operation.
- ◆ Three short beeps signal an incorrect entry.
- ◆ Series of three short beeps signal you to check the food.

## Time-of-Day Clock

### Basic Instructions

1. Touch the **CLOCK Pad**. The Display will show "12 H". (Touch twice for "24 H")
2. Set the time of day by touching the appropriate numbers. The set time will flash.
3. Touch the **CLOCK Pad**. The set numbers will stop flashing, however the colon will flash.

- ◆ After plugging in the oven or after a power outage, the **Display** will show ": 0" and a beep will sound. Set the clock following the directions at left.
- ◆ The "time-of-day" clock is a 12 hour clock or 24 hour clock
- ◆ If set, the time of day will always be displayed when no other cooking function is being used.

## Time Cooking

### Basic Instructions

1. Enter the cooking time by using the number pads. For example, for 1 1/2 minutes touch numbers 1,3, 0.
2. Touch the **START Pad**.
  - ◆ The cooking time will appear in the **Display**.
  - ◆ The microwave indicator will blink, the oven will start cooking and time countdown will begin.
  - ◆ The oven will stop automatically when the time is done and beep three times.
  - ◆ The time of day will reappear in the **Display**.

- ◆ Start with the shortest recommended time and add more time as needed.
- ◆ Check the food as it cooks.
- ◆ The oven door can be opened any time during operation. The oven will automatically stop and maintain the time setting until the door is closed and the **START Pad** is touched again.

### Note . . .

- ◆ *Full power is automatic. If you wish to use a different power level, follow the instructions on page 7.*

## START/SPEEDY COOK Pad

The **START/SPEEDY COOK Pad** provides a convenient way to heat foods at full power with one touch of a pad. The microwave oven starts automatically after the pad is touched. By repeatedly touching the pad, you can heat foods from 30 seconds to 5 minutes in 30 second increments.

## STOP/CLEAR Pad

When the **STOP/CLEAR Pad** is touched during an oven operation, the oven stops cooking and all programmed information is retained.

To erase all information (except current time of day) touch the **STOP/CLEAR Pad** again. The display will return to the current time of day (or to "0" if the clock was not set).

# Operating Basics

## POWER Pad

The power level is set by touching the **POWER Pad**. For HI, touch **POWER Pad** once.

**Example:** If the recipe calls for cooking with 50% power for 3 minutes, you would touch: **POWER Pad** six times; ("P-50" will appear in **Display Window**); then the number pads 3,0,0; then **START Pad**.

### Basic Instructions

1. Touch the **POWER Pad** the appropriate number of times for the desired power level.\*\*
2. Enter the cooking time by using the number pads.
3. Touch the **START Pad**.

\*\*See the Power Level Guide below.

## Power Level Guide\*

Power Level	Power % Display	Name	Suggested Uses
HI	P-HI		For vegetables; beverages; quick reheating (observe closely to avoid overcooking); generally for quickest cooking.
9	P-90		Sautéing vegetables.
8	P-80		For whole poultry, cheese and egg dishes; cooking certain seafood (clams, oysters or scallops).
7	P-70	Med HI	For cakes, quick breads and muffins
6	P-60		Reheating leftovers or for cooking recipes using precooked or canned ingredients
5	P-50	Med	Reheating larger amounts of leftovers; cooking roasts.
4	P-40		Stewing or developing flavor in main dishes, soups or sauces; cooking rice or pasta (after water is boiling); reheating pastries.
3	P-30	Lo	Defrosting; tenderizing less tender cuts of meat in liquid; cooking dried beans, lentils or peas in water.
2	P-20		Softening cheese, butter or chocolate.
1	P-10	Warm	Keeping food(s) warm or taking chill off refrigerated foods before serving.

\*Guide gives percentage of magnetron "on" time at different power levels and suggested uses.

**NOTE:** Using lower power levels increases cooking time.

## Defrost Pad

Use the defrost setting to defrost meats, poultry and seafood.

### Defrosting by Time

#### Basic Instructions

##### 1. Touch the **DEFROST** Pad

- ◆ The defrost indicator lights and : 0 is displayed.

##### 2. Enter the defrosting time.

- ◆ The Display will show the time.

##### 3. Touch the **START** Pad.

- ◆ When the Start Pad is touched, the **Defrost** indicator starts blinking.
- ◆ Defrosting time counts down in the **Display**.

- ◆ When defrosting by time, the microwave oven cycles on and off, alternating defrost and standing times. See Time Defrost Chart below for specific times and procedures.
- ◆ During defrosting, the oven will beep a series of short beeps to signal that the food needs to be turned or rearranged. Oven will continue operating if food is not turned or rearranged. Three beeps signal the end of defrosting.

#### Note . . .

- ◆ The oven can be set for up to 99 minutes, 99 seconds (99:99).
- ◆ To prevent arcing, do not allow foil to come within one inch of oven walls or doors.

### Time Defrost Chart

Items and Weight	Defrosting Time	Standing Time	Procedures and Techniques
<b>Beef</b>			
Ground Beef - 1 lb.	10-12 min.	5 min.	Break apart and remove thawed portions with fork.
Ground Beef - 2 lbs.	18-20 min.	8-12 min.	Break apart and remove thawed portions with fork.
Beef Roast, boneless - 3 lbs.	26-28 min.	7-10 min.	Turn over when oven beeps. Shield ends or thinner areas with foil.
Steaks - 1" thick	7-8 min.	5-7 min.	Separate and rearrange once.
<b>Pork</b>			
Pork Roast, boneless - 3 lbs.	26-28 min.	10-15 min.	Turn over when oven beeps. Shield ends or thinner areas with foil.
Pork Chops - 1 lb.	7-8 min.	5-7 min.	Separate and rearrange once.
Ground Pork - 1 lb.	10-12 min.	5-7 min.	Break apart and remove thawed portions with fork.
Spareribs - 1 1/2 lbs.	15-16 min.	5-7 min.	Turn meat over and rearrange, separate once.
<b>Poultry</b>			
Whole Chicken - 3 lbs.	20-22 min.	10-15 min.	Turn chicken over. Shield wing tips, leg ends and breast areas with foil. Breast side down.
Chicken Breasts boneless - 1 lb.	7-8 min.	5-7 min.	Separate and rearrange once.
Chicken Thighs - 2 lbs.	18-23 min.	8-13 min.	Separate and rearrange once.
<b>Fish</b>			
Fish Fillets - 1 lb.	10-11 min.	5-7 min.	Separate and rearrange once. Shield as needed.

# 9 Operating Basics

## Auto Defrost- Meat Poultry, Fish

Use the **AUTO DEFROST** Pads to easily defrost foods by weight, eliminating the guesswork in determining defrosting time. Choose **Meat, Poultry, or Fish**. Defrosting time is automatically determined by the weight selected.

### Basic Instructions

1. Touch the **MEAT, POULTRY or FISH** Pad.
  - ◆ Lb indicator and weight in lbs. is displayed.
2. Increase defrosting weight, if desired, by touching the pad again two, three or four times (see chart at right).
3. Touch the **START** Pad.
  - ◆ When the **START Pad** is touched the lb indicator goes off and the defrost indicator blinks.
  - ◆ Defrosting time counts down in the **Display**.
4. Let food stand five minutes after defrosting.

### Notes . . .

- ◆ During defrosting, the oven will beep to signal that the food needs to be turned or rearranged. The oven will continue operating if food is not turned or rearranged. Three beeps signal the end of defrosting.
- ◆ It is important to check fish at the beeps to prevent cooking during the defrost operation.

### Auto Defrost Weight Chart

Touch Pd	MEAT	POULTRY	FISH
once	1.0 lb	1.5 lb	0.5 lb
twice	1.5 lb	2.0 lb	1.0 lb
3 times	2.0 lb	2.5 lb	1.5 lb
4 times	2.5 lb	3.0 lb	2.0 lb

## General Defrosting Tips

1. Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Place food on a microwave-safe rack in a dish. During defrost, juices accumulate in dish and may become hot enough to cook the food. Elevating meat off of the dish will prevent the bottom and sides from beginning to cook.
2. Begin defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down.
3. The shape of the package alters the defrosting time. Shallow rectangular shapes defrost more quickly than a deep block.
4. **Auto Defrost Meat, Poultry or Fish Pads** are programmed for specific weights. Defrost results will be affected if you enter an incorrect weight.
5. **Auto Defrost Meat, Poultry or Fish Pads** are programmed for frozen food at 0° F. If food is stored at a higher temperature, expect shorter defrost times.
6. During defrosting (auto or time), the oven will prompt you to turn the food over. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrosting results. Then, close oven door, touch **START Pad** to complete defrosting.
  - ◆ **Turn Over:** Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops.
  - ◆ **Rearrange:** Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef.
  - ◆ **Shield:** Use small strips of aluminum foil to protect thin areas or edges of unevenly shaped foods such as chicken wings. *To prevent arcing, do not allow foil to come within 1-inch of oven walls or door.*
  - ◆ **Remove:** To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for foods weighing less than 3-lbs.
7. After defrosting, allow food to stand 5 minutes if there are any icy areas. If large solid roasts, such as sirloin tip or rump roasts, are not completely thawed after standing, return roast to oven and program **Auto Defrost-Meat** for 1 lb.

## Two Stage Cooking

This feature lets you program the oven to automatically defrost foods before cooking. It automatically changes power settings and cooking time.

### Basic Instructions

1. Touch the **DEFROST Pad**.
  - ◆ Defrost indicator lights and : 0 is displayed.
2. Touch number pads for defrosting time desired.
3. Touch the **POWER Pad**.\*
4. Enter the power level (see chart page 7).
  - ◆ Microwave indicator lights and the **Display** will show the power level selected.
5. Touch number pads for cooking time desired.
  - ◆ The **Display** will show the numbers pressed for cooking time.
6. Touch the **START Pad**

\* If you wish to cook on HI, proceed to step 5.

When the **START Pad** is touched:

- ◆ Defrost and microwave indicators come on.
- ◆ Defrost indicator starts blinking and the **Display** counts down the time remaining in defrost mode.
- ◆ When the oven beeps, turn over, break apart and/or redistribute food.
- ◆ At the end of the defrost mode, the oven will beep.
- ◆ The defrost indicator goes off and the microwave indicator starts blinking. Microwave cooking will start.
- ◆ **Display** counts down the time remaining in microwave cook mode.
- ◆ At the end of cooking, three beeps will sound.

## Special Features

### BEVERAGE Pad

#### Basic Instructions

Touch the **BEVERAGE Pad** once for 1 cup/mug, twice for 2 cups/mugs, or three times for 3 cups/mugs.

- ◆ 1, 2 or 3 will be briefly displayed, then the **Display** changes to cooking time for quantity selected and the oven starts cooking.
- ◆ It is not necessary to touch the **START pad**.

### BAKED POTATO Pad

#### Basic Instructions

1. Touch the **BAKED POTATO Pad** once for two potatoes or twice for four potatoes.
  - ◆ Display will show "2", then 6:30 as cooking time begins. ("4" and 14:00 will show if pad is pressed twice.)

- ◆ Pierce potatoes and place on paper towel on the turn table.
- ◆ Let stand 3-5 minutes before serving.

### FROZEN VEGETABLE Pad

#### Basic Instructions

1. Touch the **FROZEN VEGETABLE Pad** once for 10 oz., or twice for 16 oz. of frozen vegetables.
  - ◆ Display will show "10", then 6:00 as cooking time begins. ("16" and 10:00 will show if pad is pressed twice.)
  - ◆ Follow package directions.
  - ◆ Lima beans and green beans take longer to cook. Follow package directions for these vegetables.
  - ◆ Stir once during cooking times when oven beeps.
  - ◆ After cooking, stir and let stand for 3-5 minutes

# Special Features

## POPCORN Pad

### Basic Instructions

Touch the **POPCORN Pad** once for 3.0-3.5 oz. package.

- ◆ The **POPCORN Pad** has been automatically set for the correct cook time for 3.0-3.5 oz. bags of popcorn.
- ◆ Place bag in oven according to manufacturer's directions.
- ◆ Listen as the popcorn pops and stop the microwave when the popping slows down to 3 seconds apart.
- ◆ Do not try to re-pop un-popped kernels or reuse a bag.
- ◆ Pop only one package at a time.
- ◆ **DO NOT** leave oven unattended while popping popcorn.

## FROZEN PIZZA Pad

### Basic Instructions

Touch the **FROZEN PIZZA Pad** once for A 6.0-6.9 oz. pizza or twice for a 7.0-7.8 oz. pizza.

- ◆ **Display** will briefly show 6.9 or 7.8 and then start cooking.
- ◆ Cook only one pizza at a time.
- ◆ Follow manufacturer's directions.
- ◆ Use only frozen pizza labeled microwaveable.
- ◆ If the cheese does not melt sufficiently, cook a few seconds longer.
- ◆ Some brands of frozen pizza may require more or less cooking time.
- ◆ "Supreme" style pizza or pizza with extra toppings may need additional time.
- ◆ Let stand for one to two minutes before serving.

## DINNER PLATE Pad

### Basic Instructions

Touch the **DINNER PLATE Pad** once for a 12 oz. plate, or twice for a 16 oz. plate.

- ◆ **Display** will show "12" and then "2:40" as cooking begins. ("16" and 3:00 will show for 16 oz. plate.)
- ◆ Place meat and dense vegetables to the outside of the plate.
- ◆ Place delicate foods in the center of the plate.
- ◆ Cover the plate with wax paper to hold steam around most foods except rare meats or vegetables with crisp exteriors.
- ◆ Let stand three minutes before serving.

## MORE and LESS Pad

To alter one touch cooking or cooking time while oven is in operation, use Less or More pad (except for defrosting). Press More/Less pad to increase/decrease the one touch cooking time in multiples of 10 seconds.

The overall one touch cooking time can be increased to a maximum of 99 minutes 50 seconds.

Press More/Less pad to increase/decrease the cooking time in multiples of 1 minute.

The overall cooking time can be increased to a maximum of 99 minutes.

- ◆ These pads can only be used while the oven is in operation.

## TURN TABLE Pad

### Basic Instructions

Touch the **TURN TABLE Pad** to start or stop the turntable.

- ◆ Turn the turntable off when using larger rectangular shaped dishes that will not turn in the oven.

## TIMER Pad

The **TIMER** operates as a minute timer. It can also be used to delay cooking and can be used for standing time after cooking or defrosting.

### To use as a minute timer:

#### Basic Instructions

1. Touch the **TIMER Pad**.
  - ◆ The timer indicator lights and : 0 is displayed.
2. Enter the desired time.
  - ◆ **Display** will show the time.
3. Touch the **START Pad**.
  - ◆ **Display** counts down the time remaining in Timer mode. When the Timer mode ends, three beeps will be heard.
  - ◆ The fan, light and turntable do not operate.

### To set a standing time:

#### Basic Instructions

1. Enter the desired cooking or defrosting time.
2. Touch the **TIMER Pad**
  - ◆ The timer indicator lights and : 0 is displayed
3. Enter the amount of time you want the oven to hold.
  - ◆ **Display** will show time.
4. Touch the **START Pad**.
  - ◆ Cooking or defrosting will start. After cooking or defrosting, the standing time will count down.

When the standing time ends, three beeps will be heard.

  - ◆ The fan, light and turntable will continue to operate during the standing time.

## Notes . . .

- ◆ The oven can be programmed for 99 minutes, 99 seconds (99:99) delay or holding time.
- ◆ **DO NOT** allow food to remain in the oven for more than two hours after the end of a cooking or defrosting operation.

### To delay the start of cooking:

#### Basic Instructions

1. Touch the **KITCHEN TIMER Pad**.
  - ◆ The timer indicator lights and : 0 is displayed.
2. Enter the amount of time you want the oven to delay before cooking.
  - ◆ **Display** will show the time.
3. Touch the **POWER Pad**.\*
4. Program the desired power level (see chart pg. 7).
  - ◆ **Display** will show the power level.
5. Enter cooking time.
6. Touch the **START Pad**.
  - ◆ The timer will begin counting down. The fan, light and turntable will not operate during the delay time. Cooking will begin when timer reaches zero.

\* If you wish to cook on **HI**, proceed to step 5.

- ◆ **Timer** cannot be used to delay the start of cooking with the following options: **Popcorn, Frozen Pizza, Beverage, Dinner Plate, Frozen Vegetable or Baked Potato.**
- ◆ **Do not** use foods containing baking powder or yeast when using **TIMER** to delay the start of cooking. They will not rise properly.

**⚠ WARNING** — Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **Unfrozen foods should never stand more than two hours before cooking starts.**

# Care and Cleaning

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## Cleaning the Microwave

### Oven Interior

The oven interior should be cleaned after each use with a damp cloth to keep it free from grease and soil buildup. Stubborn soils can be removed with a plastic scrub pad. When cleaning interior surfaces and surfaces of door and oven that come together when the door is closed, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

Odors can be eliminated from the inside of the oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the oven for 5-7 minutes. This also helps loosen any dried soil in the oven. Wipe off excess moisture after use.

### Notes . . .

- ◆ Do not spray or pour liquid cleanser directly onto a surface. Spray or pour cleanser onto a cloth or sponge and then clean.
- ◆ Do not use abrasive cleaners, oven cleaners, abrasive cleaning pads or steel wool, as they can scratch or dull oven surfaces.

### Oven Bottom

Wash oven bottom with hot sudsy water, rinse and dry. Do not use excessive amounts of water when cleaning the oven, especially around the turntable. Do not allow water or cleaning agents to seep into turntable gear located underneath glass tray.

### Glass Tray/Turntable

Allow to cool before removing and cleaning. Wash in soapy water or top shelf of dishwasher.

### Roller Guide

Clean frequently to prevent excessive noise. Wash in soapy water or dishwasher.

### Oven Light Bulb

This bulb is to be replaced by authorized service personnel.

### Oven Exterior

Wipe outside of the oven with a soapy cloth, rinse and dry.

### Control Panel

Wipe with a damp cloth. Dry. Do not spray cleanser directly on panel. Spray cleaners on cloth and then wipe.

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## Answers to Questions About Your Microwave Oven

### Q. Can I open the door when the oven is operating?

A. The door can be opened anytime during the cooking operation. The oven will automatically stop cooking and the time setting will maintain until the door is closed and the **START Pad** is touched.

### Q. What causes the oven interior light and display to dim when using a Variable Power Level?

A. This is normal and indicates the oven is operating and cycling properly.

### Q. Why does steam and/or vapor escape around the door and moisture droplets form on the inside of the oven door?

A. This is normal occurrence – as food cooks, steam is given off.

### Q. What do the various beeps mean?

A. Short beep = any pad is touched.

Three short beeps = incorrect entry.

One long beep = oven plugged in.

Three long beeps = end of oven operation (microwave will turn off).

Series of three short beeps = check food to see if turning or rearranging is needed.

### Q. Can the oven be used with the glass tray or roller guide removed?

A. No. Both the glass tray and roller guide must always be used in the oven when cooking. It is possible to turn the turntable off if the utensil is too large to rotate in the oven.

## Check the following to be sure a service call is necessary:

### If nothing on the oven operates:

- ◆ check for a blown circuit fuse or a tripped main circuit breaker.
- ◆ check if oven is properly connected to electric circuit in house.
- ◆ check that controls are set properly.
- ◆ check that the cooking time is set.

### If oven will not cook:

- ◆ check that control panel was programmed correctly.
- ◆ check that door is firmly closed.
- ◆ check that **START Pad** was touched.
- ◆ **Delay or Hold Timer** operations may have been set.

### If oven takes longer than normal to cook or cooks too rapidly:

- ◆ be sure the **Power Level** is programmed properly.
- ◆ check instructions on food density, etc.
- ◆ verify that voltage to the microwave oven is not low.

### If the time-of-day clock does not always keep correct time:

- ◆ check that the power cord is fully inserted into the outlet receptacle.
- ◆ check that the oven is properly grounded.
- ◆ try plugging the oven into an outlet on a separate electrical circuit.

### If oven floor or glass tray are hot:

- ◆ this is normal. The floor is absorbing heat from the food.

### If the interior of oven collects moisture:

- ◆ this is normal. Food gives off moisture when cooking and the steam collects on the door and the oven surface. Covering food with paper toweling will help reduce moisture on surfaces. Wipe off excess moisture from oven after each use.

### If the oven interior light does not work:

- ◆ the light bulb may be loose or defective. Call an authorized servicer.

### If food cooks unevenly:

- ◆ refer to your recipe for proper cooking procedures.
- ◆ be sure food is evenly shaped.
- ◆ be sure food is completely defrosted before cooking.
- ◆ check placement of aluminum strips used to prevent overcooking.

### If food is undercooked:

- ◆ check recipe to be sure all directions (amount, time, and power levels) were correctly followed.
- ◆ check household voltage.
- ◆ try plugging the oven into an outlet on a separate electrical circuit.
- ◆ the initial temperature of food may have been lower/colder than normal.

### If food is overcooked:

- ◆ check recipe to be sure all directions (amount, time, and power levels) were correctly followed.
- ◆ the initial temperature of food may have been higher/warmer than normal.

### If arcing (sparks) occur:

- ◆ be sure microwave-safe dishes were used.
- ◆ be sure wire twist ties were not used.
- ◆ be sure oven was not operated when empty.
- ◆ be sure aluminum foil strips were correctly placed.

### If the display shows a time counting down but the oven is not cooking:

- ◆ **Timer** in operation.
- ◆ check that door is firmly closed.
- ◆ delay or standing **Timer** operation was programmed.

## If You Need Service

- ◆ Call the dealer from whom your appliance was purchased or to locate an authorized servicer, call Maytag Appliances Sales Company, Jenn-Air Customer Assistance at 1-800-688-1100, USA and CANADA or 1-423-472-3333.
- ◆ Be sure to retain proof of purchase to verify warranty status. Refer to the **WARRANTY** for further information on owners responsibilities for warranty service.
- ◆ If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR<sup>SM</sup> Center, P.O. Box 2370, Cleveland, TN 37320-2370 or call 1-800-688-1100 U.S.A. and CANADA or 1-423-472-3333.

**NOTE:** When writing about an unsolved service problem, please include the following information:

- (a) Your name, address and telephone number.
  - (b) Model number and serial number located inside the oven on the upper left side.
  - (c) Name and address of your dealer and date the appliance was bought.
  - (d) A clear description of the problem you are having.
  - (e) Proof of purchase (sales receipt).
- ◆ Use and care manuals, service manuals, and parts catalogs are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.

## JENN-AIR MICROWAVE WARRANTY

### Full Two-Year Warranty

- ◆ For **two (2) years** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

### Limited Warranty

- ◆ After the second year from the date of original retail purchase, through the fifth year, the following parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with owner paying all other costs, including labor. 1) Touch pad assembly and microprocessor 2) Magnetron tube 3) High voltage transformer 4) High voltage capacitor 5) High voltage rectifier.

### Limited Parts Warranty (Outside The United States or Canada)

- ◆ For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

The full warranty and the limited warranty apply when the appliance is located in the United States. Appliances located elsewhere are covered by the limited parts warranty only, which includes all parts which fail during the first year.

These warranties give you specific legal rights. You may also have other rights which vary from state to state.

## What is Not Covered By these Warranties:

1. Conditions and damages resulting from any of the following:
  - a. Improper installation, delivery, or maintenance.
  - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
  - c. Misuse, abuse, accidents, or unreasonable use.
  - d. Incorrect electric current, voltage, or supply.
  - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
  - a. Correct installation errors.
  - b. Instruct the user on the proper use of the product.
  - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.



403 WEST FOURTH STREET NORTH • PO BOX 39 • NEWTON IA 50208