



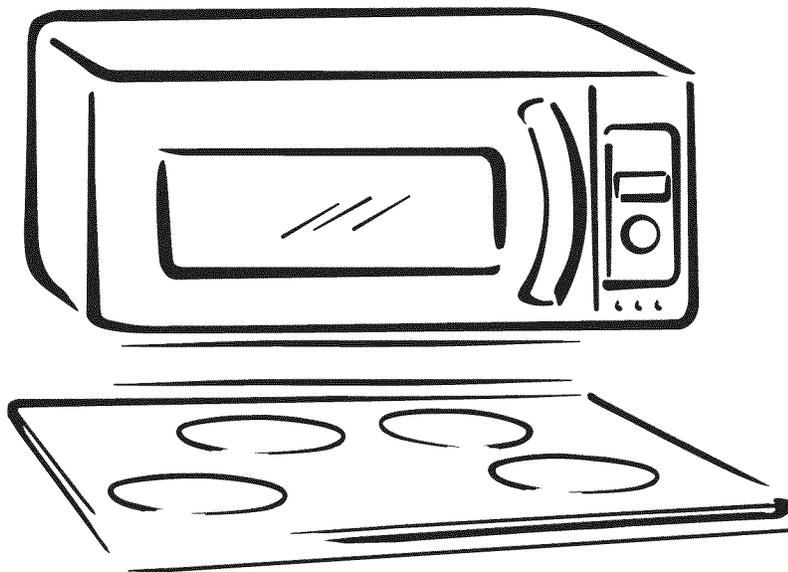
Microwave Hood Combination

Use & Care Guide

Combinación Microondas Campana

Guía de uso y cuidado

Models/Modelos 721.88502, 721.88503, 721.88509



ENGLISH

ESPAÑOL

TABLE OF CONTENTS

Microwave Hood Combination Warranty	2
Safety	3
Overview	5
How your Microwave Hood Combination works	5
Radio interference	5
Testing your microwave oven	5
Testing your dinnerware or cookware	6
Operating safety precautions	6
Electrical connection	6
Microwave oven features	7
Glass tray components	8
Installation instructions for glass tray	8
Using an oblong dish	9
Oven control panel	10
How to Use	11
Dial control	11
Function Selections	11
Clock	11
Kitchen Timer	11
Vent	12
Light	12
Add 30 seconds	12
Manual cook	13
Manual cook in stages	13
Cooking guide for power levels	14
Options	15
Soften/Melt	17
Child Lock	17
Back	17, 20
Favorites	18
Sensor operating instructions	19
Sensor cook guide	19
Popcorn	19
Cook	20
Reheat	20
Auto Defrost	21
Express Defrost	21
Weight conversion chart	21
Defrosting tips	21
Defrost chart	22
Care and Cleaning	24
Caring for the filters	25
Replacing the cooktop and oven lights	26
Cooking Tips	27
Questions and Answers	29
Troubleshooting	30
Protection Agreements	32
Service	Back cover

PRODUCT RECORD

In the space below, record the date of purchase, model, and serial number of your product. You will find the model and serial number printed on an identification plate located inside the washer door. Have these items of information available whenever you contact Sears concerning your product.

Model No. _____

Date of Purchase _____

Serial No. _____

Save these instructions and your sales receipt for future reference.

MICROWAVE HOOD COMBINATION WARRANTY

One-Year Limited Warranty

When installed, operated, and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material or workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

Five-Year Limited Warranty on the Magnetron

For five years from the date of purchase, if the magnetron in this microwave oven fails due to a defect in material or workmanship, Sears will replace the magnetron. Safety regulations require the magnetron to be installed by Sears. After the first year, the customer assumes any labor costs associated with magnetron replacement.

If this appliance is used for other than private family purposes, this warranty applies for only 90 days from the date of purchase.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
2. A service technician to instruct the user in correct product installation, operation, or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated, or maintained according to all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse, or use for other than its intended purpose.
6. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals, or utensils other than those recommended in all instructions supplied with the product.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States and Canada.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Dept. 817WA, Hoffman Estates, IL 60179

Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

SAFETY MESSAGES

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and the word DANGER or WARNING. These words mean:

DANGER

You will be killed or seriously injured if you do not follow these instructions.

WARNING

You can be killed or seriously injured if you do not follow these instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

- Read all instructions before using the microwave oven.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found at the end of this section.
- Install or locate the microwave oven in accordance with the provided installation instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – are able to explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- The microwave oven should be serviced only by qualified service personnel. Call an authorized service company for examination, repair or adjustment.
- See door surface cleaning instructions in the “Care and Cleaning” section.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend to the microwave oven when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
 - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Suitable for use above both gas and electric cooking equipment.
- Intended to be used above ranges with maximum width of 36 inches (91 cm).
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When cooking foods under the hood, turn the fan on.
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electrical shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electrical shock.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.
- Do not cover or block any openings on the microwave oven.
- Do not store this microwave oven outdoors. Do not use the microwave oven near water, for example, near a kitchen sink, in a wet basement, near a swimming pool or similar location.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- Do not mount over a sink.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible

bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:

- 1) Do not overheat the liquid.
- 2) Stir the liquid both before and halfway through heating it.
- 3) Do not use straight-sided containers with narrow necks.
- 4) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- 5) Use extreme care when inserting a spoon or other utensil into the container.

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.

GROUNDING REQUIREMENTS

ELECTRICAL REQUIREMENTS

Observe all governing codes and ordinances. A 120-Volt, 60-Hz, AC-only, 20-amp fused electrical supply is required. (A time-delay fuse is recommended.) It is recommended that a separate circuit serving only this appliance be provided.

GROUNDING INSTRUCTIONS

• **For all cord connected appliances:**

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

WARNING: Improper use of the grounding can result in a risk of electrical shock.

⚠ DANGER



Electrical Shock Hazard
Plug into a grounded 3-prong outlet. Do not remove ground prong. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock.

Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

- (a) 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.
- (b) A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- **For a permanently connected appliance:**
Contact a qualified electrician to install.

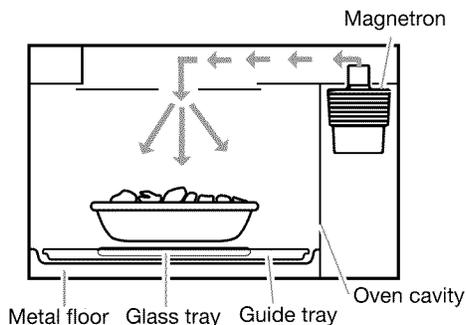
OVERVIEW

This section discusses the concepts behind microwave cooking. It also shows you the basics you need to know to operate your microwave oven. Please read this information before you use your oven.

HOW YOUR MICROWAVE HOOD COMBINATION WORKS

Microwave energy is not hot. It causes food to make its own heat, and it's this heat that cooks the food. Microwaves are like TV waves, radio waves, or light waves. You cannot see them, but you can see what they do.

A magnetron in the microwave oven produces microwaves. The microwaves move into the oven where they contact food as it turns on the turntable.



The glass turntable of your microwave oven lets microwaves pass through. Then they bounce off a metal floor, back through the glass turntable, and are absorbed by the food.

Microwaves pass through most glass, paper, and plastics without heating them so food absorbs the energy. Microwaves bounce off metal containers so food does not absorb the energy.

Sensor Cooking

The Microwave System features Sensor Cooking functions. A humidity sensor in the oven cavity detects moisture and humidity emitted from food as it heats. The sensor adjusts cooking times to various types and amounts of food. Sensor cooking takes the guess work out of microwave cooking.

For the best cooking results

- **Always cook food** for the shortest cooking time recommended. Check to see how the food is cooking.
- **Stir, turn over, or rearrange** the food being cooked about halfway through the cooking time for all recipes. This will help make sure the food is evenly cooked.
- **If you do not have a cover for a dish**, use wax paper, or microwave-approved paper towels or plastic wrap. Remember to turn back a corner of the plastic wrap to vent steam during cooking.
- **Always** remove the cooking rack from the oven when the rack is not in use.

RADIO INTERFERENCE

Using your microwave oven may cause interference to your radio, TV, or similar equipment. When there is interference, you can reduce it or remove it by:

- **Cleaning** the door and sealing surfaces of the oven.
- **Adjusting** the receiving antenna of the radio or television.

- **Moving** the receiver away from the microwave oven.
- **Plugging** the microwave oven into a different outlet so that the microwave oven and receiver are on different branch circuits.

TESTING YOUR MICROWAVE OVEN

To test the oven, put approximately 1 cup of cold water in a glass container in the oven. Close the door.

Cook at 100% power for 1 minute. When the time is up, the water should be heated.

OVERVIEW

TESTING YOUR DINNERWARE OR COOKWARE

Test dinnerware or cookware before using. To test a dish for safe use, put it into the oven with a cup of water beside it. Cook at 100% cook power for one minute.

If the dish gets hot, do not use it. Some dishes (melamine, some ceramic dinnerware, etc.) absorb

microwave energy, becoming too hot to handle and slowing cooking time. Cooking in metal containers not designed for microwave use could damage the oven, as could containers with hidden metal (twist-ties, foil lining, staples, metallic glaze or trim).

OPERATING SAFETY PRECAUTIONS

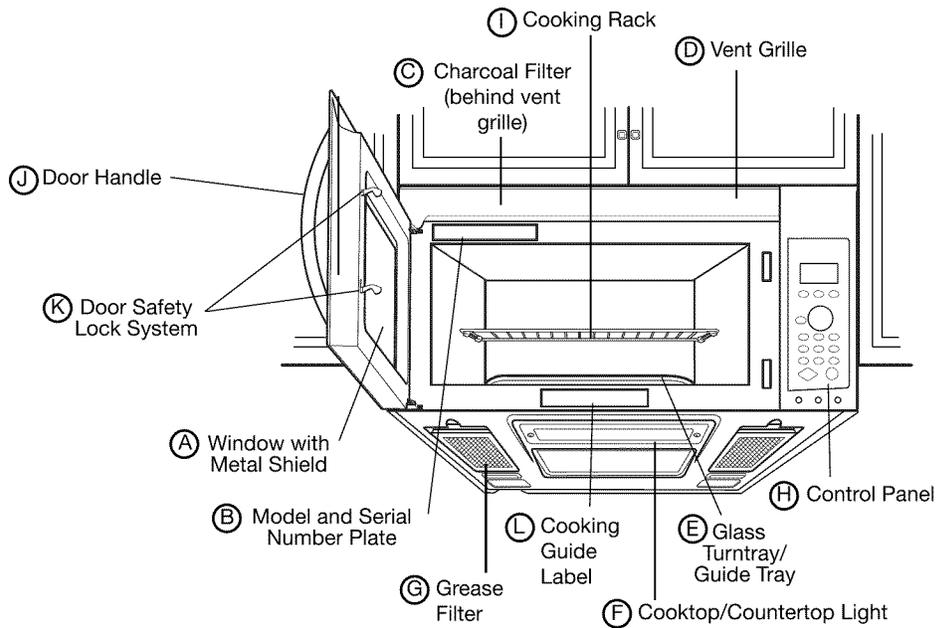
- **Never** lean on the door or allow a child to swing on it when the door is open.
- **Use hot pads.** Microwave energy does not heat containers, but the heat from the food can make the container hot.
- **Do not** use newspaper or other printed paper in the oven.
- **Do not** dry flowers, fruit, herbs, wood, paper, gourds, or clothes in the oven.
- **Do not** start a microwave oven when it is empty. Product life may be shortened. If you practice programming the oven, **put** a container of water in the oven. It is normal for the oven door to look wavy after the oven has been running for a while.
- **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.
- **Do not** operate the microwave oven unless the glass turntable is securely in place and can move freely. The turntable can move in either direction. **Make sure** the turntable is correct-side up in the oven. **Handle your turntable with care** when removing it from the oven to avoid possibly breaking it. If your turntable cracks or breaks, contact your dealer for a replacement.
- **When you use a browning dish**, the browning dish bottom must be at least 3/16 inch above the turntable. Follow the directions supplied with the browning dish.
- **Never cook or reheat a whole egg inside the shell.** Steam buildup in whole eggs may cause them to burst, and possibly damage the oven. **Slice** hard-boiled eggs before heating. In rare cases, poached eggs have been known to explode. **Cover** poached eggs and **allow** a standing time of one minute before cutting into them.
- **For best results, stir any liquid several times during heating or reheating.** Liquids heated in certain containers (especially containers shaped like cylinders) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (coffee granules, tea bags, etc.). This can harm the oven.
- **Microwaves** may not reach the center of a roast. The heat spreads to the center, from the outside, cooked areas just as in regular oven cooking. This is one of the reasons for letting some foods (for example, roasts or baked potatoes) stand for a while after cooking, or for stirring some foods during the cooking time.
- **Do not deep fry in the oven.** Microwavable utensils are not suitable and it is difficult to maintain appropriate deep-frying temperatures.
- **Do not overcook potatoes.** At the end of the recommended cooking time, potatoes should be slightly firm because they will continue cooking during standing time. **After microwaving, let** potatoes stand for 5 minutes. They will finish cooking while standing.

ELECTRICAL CONNECTION

If your electric power line or outlet voltage is less than 110 volts, cooking times may be longer. Have a qualified electrician check your electrical system.

OVERVIEW

MICROWAVE OVEN FEATURES



Your microwave oven is designed to make your cooking experience as enjoyable and productive as possible. To get you up and running quickly, the following is a list of the oven's basic features:

A. Metal-Shielded Window. The shield prevents microwaves from escaping. It is designed as a screen to allow you to view food as it cooks.

B. Model and Serial Number Plate

C. Charcoal Filter (behind Vent Grille)

D. Vent Grille

E. Glass Turntray/Guide Tray. The glass tray moves food as it cooks for more even cooking. It must be in the oven during operation for best cooking results.

NOTE: The Even Glide Plus system is capable of handling dishes up to 12 x 15 inches.

F. Cooktop/Countertop Light

G. Grease Filter. See *Caring for the filters* section on page 25.

H. Control Panel. Touch the pads on this panel to perform all functions.

I. Cooking Rack. Use for extra space when cooking in more than one container at the same time. Remove cooking rack when you are not using it.

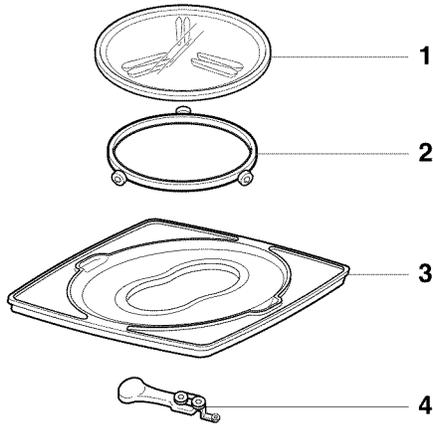
J. Door Handle

K. Door Safety Lock System

L. Cooking Guide Label

OVERVIEW

GLASS TRAY COMPONENTS



1. Glass tray
2. Rotating ring
3. Guide tray
4. Shaft

The glass tray moves in both directions and turns to help cook food more evenly. Do not operate the microwave oven without the glass tray in place.

INSTALLATION INSTRUCTIONS FOR GLASS TRAY

To Install:

1. Place the guide tray on the oven cavity bottom. The rollers on the shaft should fit inside the guide tray bottom groove. (See Figures 1, 2-1, and 2-2)
2. Place the rotating ring on the guide tray. (See Figure 3)
3. Place the glass tray on the rotating ring. Fit the rollers of the shaft between the raised, hollowed groove of the glass tray bottom. The rollers on the rotating ring should fit inside the glass tray bottom ridge. (See Figures 4-1 and 4-2)

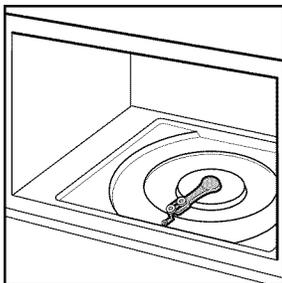


Figure 1

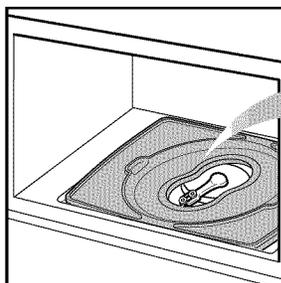


Figure 2-1

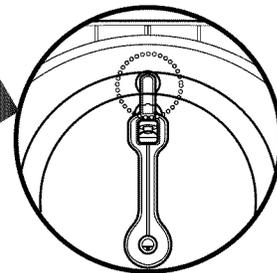


Figure 2-2

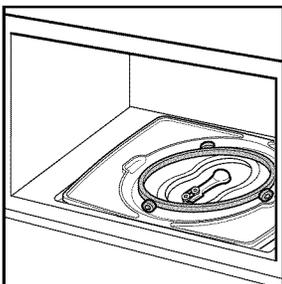


Figure 3

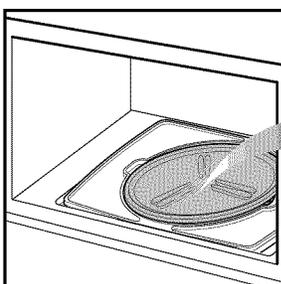


Figure 4-1

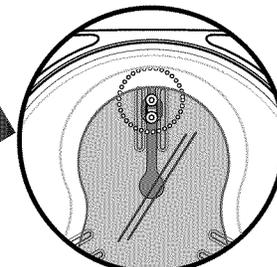


Figure 4-2

OVERVIEW

USING AN OBLONG DISH

When using an oblong dish, don't forget to place it in the center of the guide tray, or poor performance will result.

An oblong dish which is smaller than 13 inches should be placed on the glass tray. A dish larger than 13 inches should be placed on the raised edge of the guide tray preventing it from touching the glass tray.

Otherwise, poor performance will result. (See Figure 6)

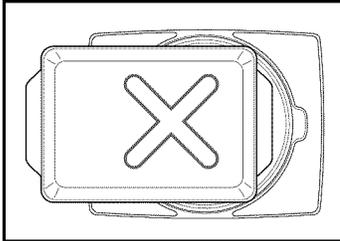


Figure 5

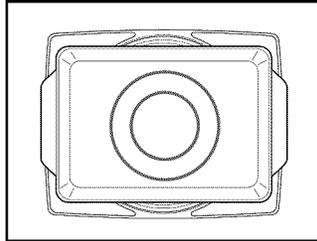


Figure 6

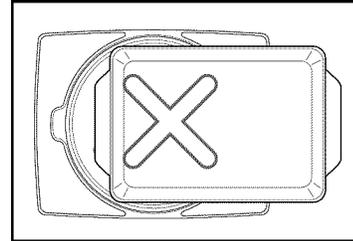
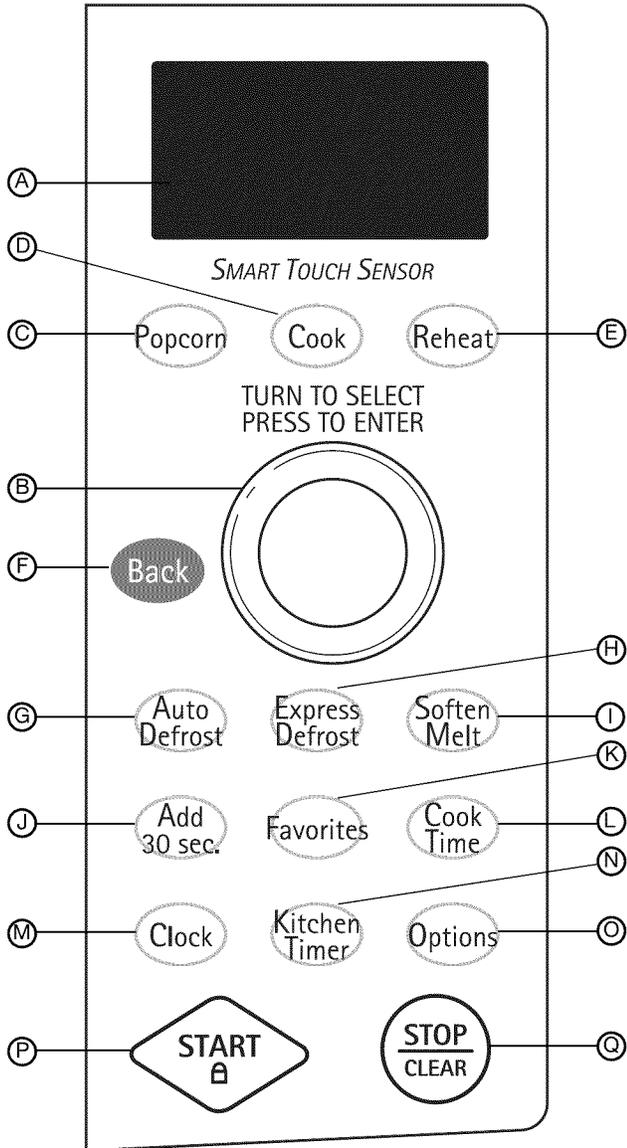


Figure 7

OVERVIEW

OVEN CONTROL PANEL



A. Display Screen shows the time of day and Cook mode when the microwave oven is not in use. During programming, it displays function menus for you to choose from, servings and weights for you to enter, preparation instructions, and cooking time/power settings for you to select. During a cooking cycle, it counts down the remaining time and prompts you to stir, turn food, etc., as necessary.

B. Touch DIAL Control. Use this dial to select oven functions, such as quantities of food and cooking times/powers. (See page 11)

C. POPCORN. Touch this pad to pop popcorn with the sensor feature. The oven's sensor will tell the oven how long to cook depending on the amount of humidity it detects from the popcorn. (See page 19)

D. COOK. (See page 20)

E. REHEAT. (See page 20)

F. BACK. (See pages 17, 20)

G. AUTO DEFROST. (See page 21)

H. EXPRESS DEFROST. (See page 21)

I. SOFTEN/MELT. (See page 17)

J. ADD 30 SECONDS. Touch this pad to cook for 30 seconds at 100% cook power, or to add extra seconds at the set cook power to your cooking cycle. (See page 12)

K. FAVORITES. (See page 18)

L. COOK TIME. Touch this pad for manual control of cook time and power level. (See page 13)

M. CLOCK. Touch this pad to enter the time of day. (See page 11)

N. KITCHEN TIMER. Touch this pad to set the kitchen timer. (See page 11)

O. OPTIONS. (See pages 15–17)

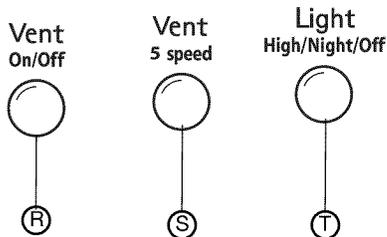
P. START. Touch this pad to start a function. If you open the door after the oven begins to cook, retouch start.

Q. STOP/CLEAR. Touch this pad to stop and cancel any oven function.

R. VENT ON/OFF. (See page 12)

S. VENT 5 SPEED. (See page 12)

T. LIGHT HIGH/NIGHT/OFF. (See page 12)



HOW TO USE

DIAL CONTROL

Faster, easier, better than ever before—

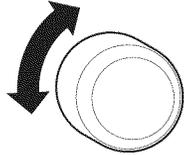
Just watch the display screen and choose what you want from the menus.

Touch function pad:

- To select desired function. This must be done before the dial can be used.

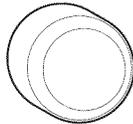
Turn DIAL control to:

- Set clock/kitchen timer.
- Select options and choices.
- Set cook time and power.



Press DIAL control to:

- Enter a selection.
- To start cooking.



Touch Stop/Clear:

- To stop any microwave function.



FUNCTION SELECTIONS

<p>Cook</p> <ul style="list-style-type: none"> • Casserole • Eggs • Fish & Seafood • Frozen Entree • Meat • Pizza – Microwave • Potatoes • Poultry • Rice & Pasta • Vegetable – Canned • Vegetable – Fresh • Vegetable – Frozen <p>Reheat</p> <ul style="list-style-type: none"> • Beverage • Casserole • Dinner Plate • Pizza Reheat • Soup & Sauce <p>Auto Defrost</p> <ul style="list-style-type: none"> • Meat • Poultry • Fish • Bread 	<p>Soften/Melt</p> <ul style="list-style-type: none"> • Melt • Soften <p>Favorites</p> <ul style="list-style-type: none"> • Use Favorite Recipe • Add Recipe • Edit Recipe • Delete Recipe <p>Options</p> <ul style="list-style-type: none"> • Auto Nite Lite (Auto Night Light) • Clock On/Off • Demo On/Off • Lbs/Kg • Reminder • Scroll Speed • Sound On/Off
---	---

CLOCK

Example: To set 8:00 p.m.

Touch:

Display Shows:

1.



Touch the **CLOCK** pad.

2.



Set time of day by turning dial and pressing for hours and then minutes.



3.



Turn dial to select **PM** and press.



NOTE: You must set the clock before the microwave oven can be used.

KITCHEN TIMER

Your microwave oven can be used as a kitchen timer. You can set up to 99 minutes, 99 seconds.

Example: To set Kitchen Timer (3 minutes).

Touch:

Display Shows:

1.



Press **KITCHEN TIMER** pad.



2.



Turn dial to enter time and press to set.



3.



Press dial to start.

NOTE: To cancel the kitchen timer, press the **KITCHEN TIMER** pad. "TIMER CLEARED" appears in the display.

HOW TO USE

VENT

The **VENT** removes steam and other vapors from the cooking surface.

Touch:

1. 

Touch the **VENT ON/OFF** pad.

Display Shows:



2. 

Each press of the **VENT SPEED** pad will increase speed to the next level, from 1 to 5.



3. 

Press the **VENT ON/OFF** pad to turn off.

NOTE: If the temperature gets too hot around the microwave oven, the fan in the vent hood will automatically turn on at the low setting to cool the oven. It may stay on up to an hour to cool the oven. When this occurs, **you cannot turn the vent fan off.** This can happen even though the microwave oven is not in use.

LIGHT

Touch:

1. 

Touch the **LIGHT** pad to turn the light to **LIGHT HIGH**.



2. 

Touch the **LIGHT** pad again to turn the light to **LIGHT NIGHT**.



3. 

Touch the **LIGHT** pad again to turn **OFF** the light.



ADD 30 SECONDS

This simplified time-saving pad lets you quickly set and start microwave cooking.

Example: To set for 2 minutes.

Touch:

1. 

Touch **ADD 30 SECONDS** pad four (4) times. The oven begins cooking immediately and the display shows time counting down.

Display Shows:



NOTE: Each press of the **ADD 30 SECONDS** pad will add 30 seconds of cooking time, up to 99 minutes.

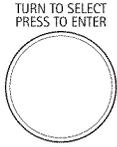
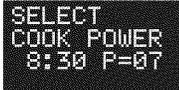
HOW TO USE

MANUAL COOK

Example: To cook food for 8 minutes 30 seconds at 70% power.

Touch:

Display Shows:

-  Press **COOK TIME** pad. 
-  Turn dial to select cook time and press to enter. Turn dial to select cook power. 
-  Press **START** or dial to begin cooking.

NOTE: Turn dial to adjust cook time. Oven will beep when power is set to 0.

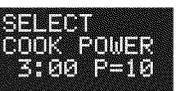
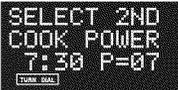
NOTE: Press **STOP/CLEAR** to pause. Press **START** to restart cooking.

MANUAL COOK in stages

Example: To cook food for 3 minutes at 100% power (first stage) and for 7 minutes 30 seconds at 70% power (second stage).

Touch:

Display Shows:

-  Press **COOK TIME** pad. 
-  Turn dial to select cook time and press to enter. Turn dial to select cook power. 
-  Press **COOK TIME** pad to select second cook time. Turn dial to select cook time and press to enter. Turn dial to select cook power. 
-  Press **START** or dial to begin cooking.

NOTE: Turn dial to modify time.

NOTE: When the first cooking stage is complete, the second stage starts immediately.

HOW TO USE

COOKING GUIDE FOR POWER LEVELS

The nine power levels in addition to HIGH allow you to choose the best power level for the food you are cooking. Below are listed all the power levels, examples of foods best cooked at each level, and the amount of microwave power you are using.

POWER LEVEL	MICROWAVE OUTPUT	USE
10 (HIGH)	100%	<ul style="list-style-type: none"> • Boil water. • Cook ground beef. • Make candy. • Cook fresh fruits and vegetables. • Cook fish and poultry. • Preheat browning dish.
9	90%	<ul style="list-style-type: none"> • Reheat meat slices quickly. • Sauté onions, celery, and green pepper.
8	80%	<ul style="list-style-type: none"> • All reheating. • Cook scrambled eggs.
7	70%	<ul style="list-style-type: none"> • Cook breads and cereal products. • Cook cheese dishes, veal. • Cook cakes, muffins, brownies, cupcakes.
6	60%	<ul style="list-style-type: none"> • Cook pasta.
5	50%	<ul style="list-style-type: none"> • Cook meats, whole poultry. • Cook custard. • Cook whole chicken, turkey, spare ribs, rib roast, sirloin roast.
4	40%	<ul style="list-style-type: none"> • Cook less tender cuts of meat. • Reheat frozen convenience foods.
3	30%	<ul style="list-style-type: none"> • Thawing meat, poultry, and seafood. • Cooking small quantities of food. • Finish cooking casserole, stew, and some sauces.
2	20%	<ul style="list-style-type: none"> • Soften butter and cream cheese. • Heating small amounts of food.
1	10%	<ul style="list-style-type: none"> • Soften ice cream. • Raise yeast dough.
0		<ul style="list-style-type: none"> • Standing time.

HOW TO USE

OPTIONS

You can change the default values for night light, clock, demo, weight, reminder, scroll speed, and sound.

FUNCTION	REMARK
AUTO NIGHT LIGHT	set auto night light time
CLOCK ON/OFF	turn clock on/off
DEMO ON/OFF	demo mode on/off
LBS/KG	change weight measurement
REMINDER	set reminder time
SCROLL SPEED	adjust scroll speed to desired level
SOUND ON/OFF	turn sound on/off

Example: To choose an option.

Touch:

1.  Press the **OPTIONS** pad.

Display Shows:

```
+AUTO NITE
CLOCK ON/
DEMO ON/O
LBS/KG
+REMINDER
SCROLL
SOUND ON/
```

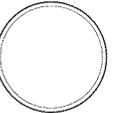
Example: To check night light setting.

Touch:

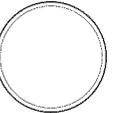
1.  Touch the **OPTIONS** pad.

Display Shows:

```
+AUTO NITE
CLOCK ON/
DEMO ON/O
```

2.  Press the dial to select **AUTO NITE LITE**.

```
-AUTO NITE
+SET NITE
+REVIEW N
```

3.  Turn dial to select **REVIEW NITE LITE** and press to show current settings.

```
NITE LITE
ON 11:00PM
OFF 7:00AM
```

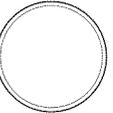
Example: To clear night light setting.

Touch:

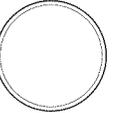
1.  Touch the **OPTIONS** pad.

Display Shows:

```
+AUTO NITE
CLOCK ON/
DEMO ON/O
```

2.  Press the dial to select **AUTO NITE LITE**.

```
-AUTO NITE
+REVIEW N
+CLEAR NI
```

3.  Turn dial to select **CLEAR NITE LITE** and press to clear settings.

```
NITE LITE
IS CLEARED
```

AUTO NIGHT LIGHT

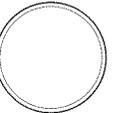
Example: Set ON time to 11:00 PM and OFF time to 7:00 AM.

Touch:

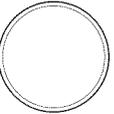
1.  Touch the **OPTIONS** pad.

Display Shows:

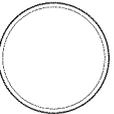
```
+AUTO NITE
CLOCK ON/
DEMO ON/O
```

2.  Press the dial to select **AUTO NITE LITE**.

```
-AUTO NITE
+SET NITE
+REVIEW N
```

3.  Press dial to select **SET NITE LITE**. Turn the dial to select the ON times in hours. Press again for minutes. Press the dial again to select AM or PM. Repeat this to set the OFF time.

```
SELECT
ON TIME
00:00
TUNE DIAL
```

4.  Press the dial; the screen will briefly display the ON/OFF settings.

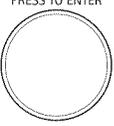
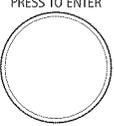
```
NITE LITE
ON 11:00PM
OFF 7:00AM
```

HOW TO USE

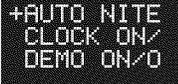
CLOCK ON/OFF

Example: Turn clock on or off.

Touch:

1.  Touch the **OPTIONS** pad.
2.  Turn the dial to select **CLOCK ON/OFF** and press.
3.  Turn dial to select **ON** or **OFF** and press to enter.

Display Shows:

1. 

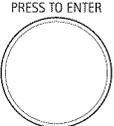
2. 

3. 

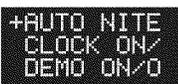
DEMO ON/OFF

Example: Turn demo mode on.

Touch:

1.  Touch the **OPTIONS** pad.
2.  Turn the dial to select **DEMO ON/OFF** and press.
3.  Turn dial to select **ON** and press to enter.

Display Shows:

1. 

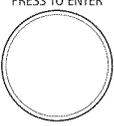
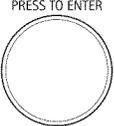
2. 

3. 

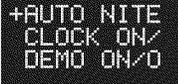
LBS/KG

Example: Change weight measurement to LBS.

Touch:

1.  Touch the **OPTIONS** pad.
2.  Turn the dial to select **LBS/KG** and press.
3.  Turn dial to select **LBS** and press to enter.

Display Shows:

1. 

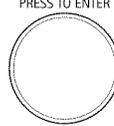
2. 

3. 

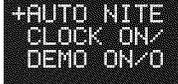
REMINDER

Example: Set a reminder for 8:45 AM.

Touch:

1.  Touch the **OPTIONS** pad.
2.  Turn the dial to select **REMINDER** and press.
3.  Press dial to select **SET REMINDER**. Turn the dial to select the **ON** time in hours. Press again for minutes. Press the dial again to select **AM** or **PM**.
4.  Press the dial; the screen will briefly display the reminder setting.

Display Shows:

1. 

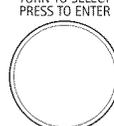
2. 

3. 

4. 

Example: Check that the reminder is set.

Touch:

1.  Touch the **OPTIONS** pad.
2.  Turn the dial to select **REMINDER** and press.
3.  Turn dial to select **REVIEW REMINDER** and press. The screen will briefly display the reminder setting.

Display Shows:

1. 

2. 

3. 

HOW TO USE

REMINDER

Example: Clear reminder from memory.

Touch:

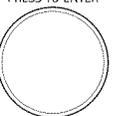
Display Shows:

1.  Touch the **OPTIONS** pad.

+AUTO NITE
CLOCK ON/
DEMO ON/O

2.  Turn the dial to select **REMINDER** and press.

-REMINDER
+SET REMI
+REVIEW R

3.  Turn dial to select **CLEAR REMINDER** and press to clear settings.

REMINDER
IS CLEARED

SCROLL SPEED

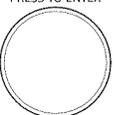
Example: Change scroll speed to fast.

Touch:

Display Shows:

1.  Touch the **OPTIONS** pad.

+AUTO NITE
CLOCK ON/
DEMO ON/O

2.  Turn the dial to select **SCROLL SPEED** and press.

SELECT
SPEED
NORMAL

3.  Turn dial to select **FAST** speed and press to enter.

SOUND ON/OFF

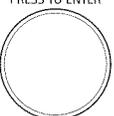
Example: Turn sound on or off.

Touch:

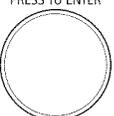
Display Shows:

1.  Touch the **OPTIONS** pad.

+AUTO NITE
CLOCK ON/
DEMO ON/O

2.  Turn the dial to select **SOUND ON/OFF** and press.

SELECT
SOUND
OFF

3.  Turn dial to select **OFF** and press to enter.

SELECT
SOUND
OFF

BACK

Back

BACK button can be used within menus to return to the previous screen.

Pressing the **BACK** pad will not pause or interrupt a cycle.

SOFTEN/MELT

The oven uses low power to melt or to soften foods.

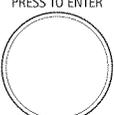
Example: To melt 1 stick of butter.

Touch:

Display Shows:

1.  Touch the **SOFTEN/MELT** pad.

+MELT
+SOFTEN

2.  Turn dial to select **MELT** and press.

-MELT
+BUTTER
+CHEESE

3.  Turn dial to select **BUTTER** and press. Turn dial to enter the number of sticks.

-MELT
+BUTTER
1 STICK

4.  Press **START** or dial to begin cooking.

CHILD LOCK

You may lock the control panel to prevent the microwave oven from being started accidentally or used by children.

Example: To set the child lock.

Touch:

Display Shows:

1.  Press and hold **START** for 3 seconds to lock.

LOCKED

Example: To unlock child lock.

Press and hold **START** pad for 3 seconds to unlock the controls.

HOW TO USE

FAVORITES

FAVORITES lets you recall one cooking instruction previously placed in memory and begin cooking quickly.

Example: To add a recipe (reheat a piece of pizza for 30 seconds).

Touch:

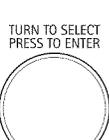
Display Shows:

1.  Press **FAVORITES** pad. 
2.  To add recipe, turn dial to select **ADD RECIPE** and press.
3.  Turn dial to select **COOK TIME** and press. 
4.  Turn dial to select cook power and press.
5.  Enter the **FOOD NAME** by turning the dial to select the alphabet and press to enter each letter. 
6.  Press **START**. 

Example: To delete a memorized recipe (Pizza).

Touch:

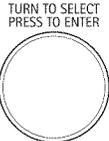
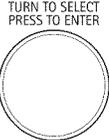
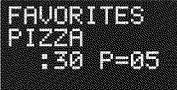
Display Shows:

1.  To delete recipe, press **FAVORITES** pad. 
2.  Turn dial to select **DELETE RECIPE** and press.
3.  Turn dial to select recipe to delete (Pizza) and press. 

Example: To use a memorized recipe (Pizza).

Touch:

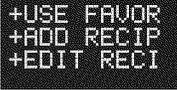
Display Shows:

1.  To use recipe, press **FAVORITES** pad. 
2.  Turn dial to **USE FAVORITE RECIPE** and press.
3.  Turn dial to select **RECIPE (Pizza)**. 
4.  Press **START** or dial to begin cooking.

Example: To edit a recipe (Pizza).

Touch:

Display Shows:

1.  To edit recipe, press **FAVORITES** pad. 
2.  Turn dial to select **EDIT RECIPE** and press.
3.  Select **PIZZA**. Turn dial to change cook time or power (Pizza) and press to enter. 
4.  Press **START** or dial to enter. 

HOW TO USE

SENSOR OPERATING INSTRUCTIONS

Sensor Cook allows you to cook most of your favorite foods without selecting cooking times and power levels. The display will indicate "Sensing" during the initial sensing period. The oven automatically determines required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it will tell the oven how much longer to heat. The display will show the remaining heating time. For best results for cooking by Sensor, follow these recommendations.

1. Food cooked with the sensor system should be at normal storage temperature.
2. Glass tray (TURNTABLE) and outside of container should be dry to ensure best cooking results.
3. Foods should always be covered with microwavable plastic wrap, waxed paper, or a lid.
4. Do not open the door or touch the **STOP/CLEAR** key during the sensing time. When sensing time is over, the oven beeps and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn, or rearrange the food.

SENSOR COOK GUIDE

Appropriate containers and coverings help ensure good Sensor cooking results.

1. Always use microwavable containers and cover them with lids or plastic wrap.
2. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
3. Match the amount to the size of the container. Fill containers at least half full for best results.
4. Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

POPCORN

POPCORN lets you pop popcorn without needing to program times and power.

Example: To pop popcorn.

Touch:

1.



Touch the **POPCORN** pad.

Display Shows:



2.



Press **START** or dial.



3.

Wait for tones that signal the end of cooking time.

HOW TO USE

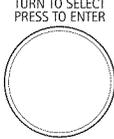
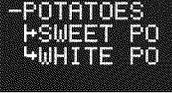
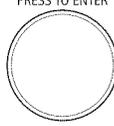
COOK

Using **COOK** lets you heat common microwave-prepared foods without needing to program times and power.

Example: To cook white potatoes.

Touch:

Display Shows:

-  Turn dial to select **COOK** and press. 
-  Turn dial to select **POTATOES** and press. 
-  Turn dial to select **WHITE POTATOES** and press to start cooking. 
- Wait for tones that signal the end of cooking time.

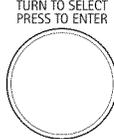
REHEAT

REHEAT lets you heat foods without needing to program times and power.

Example: To reheat dinner plate.

Touch:

Display Shows:

-  Turn dial to select **REHEAT** and press. 
-  Turn dial to select **DINNER PLATE** and press to start cooking. 
- Wait for tones that signal the end of cooking time.

BACK

-  **BACK** button can be used within menus to return to the previous screen.
- Pressing the **BACK** pad will not pause or interrupt a cycle.

HOW TO USE

AUTO DEFROST

Your microwave oven is preset with four defrost categories. Using **AUTO DEFROST** is the best way to defrost frozen foods.

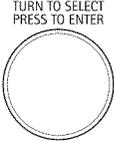
Example: To defrost 1.2 lbs. of ground beef.

Touch:

Display Shows:

- 

Press **AUTO DEFROST** pad.


- 

Turn dial to select **MEAT** and press. Turn dial to enter the **WEIGHT**.


- 

Press dial or **START**.
- Wait for tones that signal the end of cooking time.

EXPRESS DEFROST

Example: To quickly defrost 1.0 lbs. of ground beef.

Touch:

Display Shows:

- 

Press **EXPRESS DEFROST** pad.


- 

Press dial or **START**.
- Wait for tones that signal the end of cooking time.

WEIGHT CONVERSION CHART

To enter food weight in DEFROST, you must specify pounds and tenths of a pound. If the weight on the food package is in fractions of a pound, you can use the following chart to convert the weight to decimals.

EQUIVALENT OUNCE WEIGHT	NUMBER AFTER DECIMAL	
1.6	.10	
3.2	.20	
4.0	.25	One-Quarter Pound
4.8	.30	
6.4	.40	
8.0	.50	One-Half Pound
9.6	.60	
11.2	.70	
12.0	.75	Three-Quarters Pound
12.8	.80	
14.4	.90	
16.0	1.00	One Pound

DEFROSTING TIPS

- **When using DEFROST**, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- **Use DEFROST** only for raw food. DEFROST gives best results when food to be thawed is a minimum of 0°F (taken directly from a true freezer). If food has been stored in a refrigerator-freezer that does not maintain a temperature of 5°F or below, always program a lower food weight (for a shorter defrosting time) to prevent cooking the food.
- **The shape of the package** alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- **Separate pieces** as they begin to defrost. Separated pieces defrost more easily.
- **You can use small pieces** of aluminum foil to shield foods like chicken wings, but the foil must not touch the side of the oven. Foil causes arcing, which can damage the oven lining.
- **Shield areas of food** with small pieces of foil if they start to become warm.
- **For better results, a preset standing time** is included in the defrosting time.

ENGLISH

HOW TO USE

DEFROST CHART

Meat setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
BEEF			Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of a defrost sequence.
Ground Beef, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Do not defrost less than 1/4 lb. Freeze in doughnut shape.
Ground Beef, Patties	MEAT	Separate and rearrange.	Do not defrost patties weighing less than two ounces each. Depress center when freezing.
Round Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the microwave-safe plate.
Tenderloin Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the microwave-safe plate.
Stew Beef	MEAT	Remove thawed portions with fork. Separate remainder. Return remainder to oven.	Place in a microwavable dish and put on the microwave-safe plate.
Pot Roast, Chuck Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the microwave-safe plate.
Rib Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the microwave-safe plate.
Rolled Rump Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the microwave-safe plate.
LAMB			
Cubes for Stew	MEAT	Remove thawed portions with fork. Return remainder to oven.	Place on a microwavable dish and put on the microwave-safe plate.
Chops (1 inch thick)	MEAT	Separate and rearrange.	Place on the microwave-safe plate.
PORK			
Chops (1/2 inch thick)	MEAT	Separate and rearrange.	Place on the microwave-safe plate.
Hot Dogs	MEAT	Separate and rearrange.	Place on the microwave-safe plate.
Spare Ribs Country-Style Ribs	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the microwave-safe plate.
Sausage, Links	MEAT	Separate and rearrange.	Place on the microwave-safe plate.
Sausage, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Place on the microwave-safe plate.
Loin Roast, Boneless	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the microwave-safe plate.

HOW TO USE

DEFROST CHART (CONTINUED)

Poultry setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
CHICKEN Whole (up to 6 lbs) Cut-Up	POULTRY	Turn over (finish defrosting breast-side down). Cover warm areas with aluminum foil. Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	Place chicken breast-side up. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted. Place in a microwavable dish. Finish defrosting by immersing in cold water.
CORNISH HENS Whole	POULTRY	Turn over. Cover warm areas with aluminum foil.	Finish defrosting by immersing in cold water.
TURKEY Breast (under 6 lbs)	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place in a microwavable dish. Finish defrosting by immersing in cold water.

Fish setting

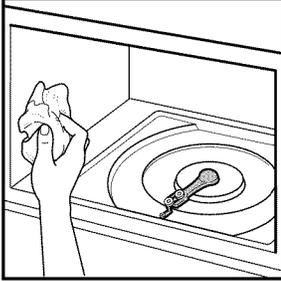
FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
FISH Fillets Steaks Whole	FISH FISH FISH	Turn over. Separate fillets when partially thawed if possible. Separate and rearrange. Turn over.	Place in a microwavable dish. Carefully separate fillets under cold water. Place in a microwavable dish. Run cold water over to finish defrosting. Cover head and tail with foil; do not let foil touch sides of microwave oven. Finish defrosting by immersing in cold water.
SHELLFISH Crabmeat Lobster Tails Shrimp Scallops	FISH FISH FISH FISH	Break apart. Turn over. Turn over and rearrange. Separate and rearrange. Separate and rearrange.	Place in a microwavable dish. Place in a microwavable dish. Place in a microwavable dish. Place in a microwavable dish.

NOTE: *Available weight is 0.1~6.0 lbs (0.1~2.7 Kg).

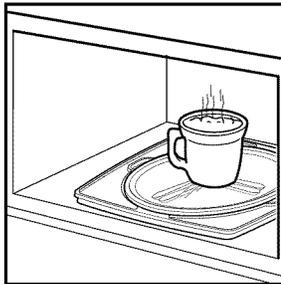
CARE AND CLEANING

To make sure your microwave oven looks good and works well for a long time, you should maintain it properly. For proper care, please follow these instructions carefully.

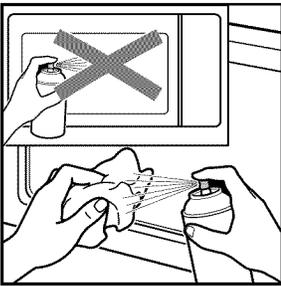
For interior surfaces: Wash often with warm, sudsy water and a sponge or soft cloth. Use only mild, nonabrasive soaps or a mild detergent. **Be sure to keep the areas clean where the door and oven frame touch when closed.** Wipe well with clean cloth. Over time, stains can occur on the surfaces as the result of food particles spattering during cooking. This is normal.



For stubborn soils: Boil a cup of water in the oven for 2 to 3 minutes. Steam will soften the soil. To get rid of odors inside the oven, boil a cup of water with some lemon juice or vinegar in it.



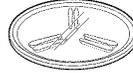
For exterior surfaces and control panel: Use a soft cloth with spray glass cleaner. Apply the spray glass cleaner to the soft cloth; do not spray directly on the oven.



NOTE: Abrasive cleansers, steel wool pads, gritty wash cloths, some paper towels, etc., can damage the control panel and the interior and exterior oven surfaces.

To clean Glass tray, Rotating ring, and Guide tray: Wash in mild, sudsy water; for heavily soiled areas, **use** a mild cleanser and scouring sponge. Glass tray, rotating ring, and guide tray are dishwasher-safe.

Glass tray



Rotating ring



Guide tray



CARE AND CLEANING

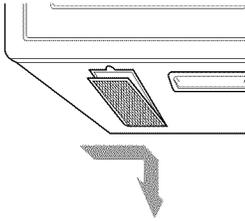
CARING FOR THE FILTERS

The grease filters should be removed and cleaned often, at least once a month.

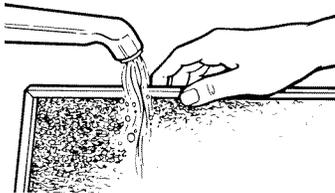
NOTE: If your microwave hood combination is installed to recirculate air, the charcoal filter (Part No.5230W1A003A) is available from Sears by calling 1-800-4-MY-HOME®. The charcoal filter cannot be cleaned and should be replaced every 6 to 12 months.

Grease filters (Part No.2B72705B):

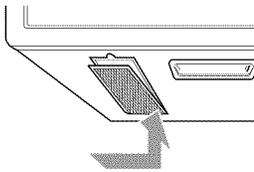
1. **Unplug** microwave oven or **disconnect** power.
2. To remove grease filters, slide each filter to the side. Pull filters downward and push to the other side. The filter will drop out.



3. Soak grease filters in hot water and a mild detergent. Scrub and swish to remove embedded dirt and grease. Rinse well and shake to dry. Do not clean filters with ammonia, corrosive cleaning agents such as lye-based oven cleaners, or place them in a dishwasher. The filters will turn black or could be damaged.



4. To replace grease filters, slide filter in the frame slot on one side of the opening. Push filter upward and push to the other side to lock into place.

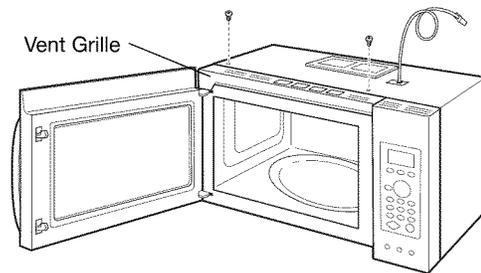


5. **Plug in** microwave oven or **reconnect** power.

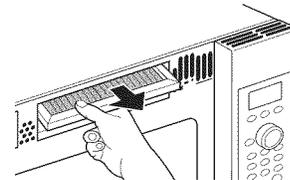
CHARCOAL FILTER REPLACEMENT

If your oven is vented inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact the Parts Department at your nearest Authorized Service Center.

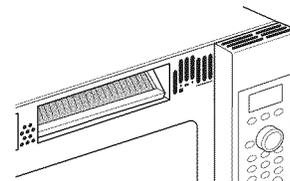
1. **Disconnect** power or **unplug** microwave oven.
2. **Remove** the two vent grille mounting screws. Slide vent grille slightly to the left.



3. **Tip** the grille forward; then lift out to remove.
4. Remove old filter.



5. **Slide** a new charcoal filter into place. The filter should rest at the angle shown.



6. **Push** the vent grille into place. **Slide** the grille to the right until it snaps into place.
7. **Replace** the mounting screws.
8. **Reconnect** power or **plug in** microwave oven.

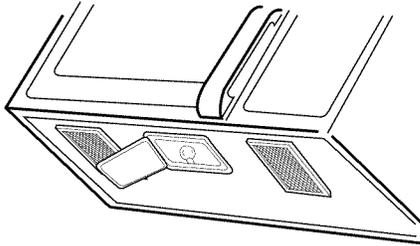
CARE AND CLEANING

REPLACING THE COOKTOP AND OVEN LIGHTS

The cooktop light

1. **Unplug** microwave oven or **disconnect** power.

2. Remove the bulb cover mounting screws.



3. Replace bulb.

4. Reinstall bulb cover with mounting screws.

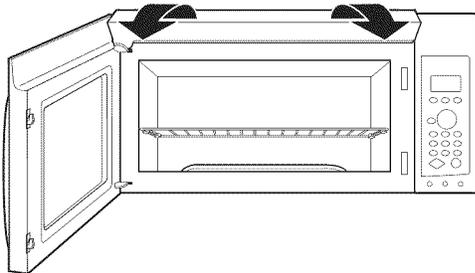
5. **Plug in** microwave oven or **reconnect** power.

The oven light

1. **Unplug** microwave oven or **disconnect** power.

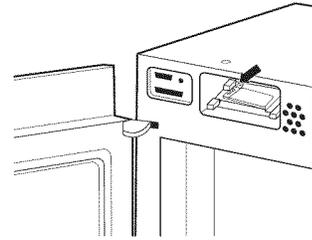
2. Remove the vent grille mounting screws.

3. Open the door. Tip the grille forward; then slide to the left and pull out.

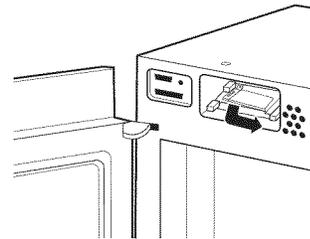


4. Remove charcoal filter.

5. Remove bulb holder by pushing locking tab back slightly to disengage tab from the bulb holder.



6. Lift up the bulb holder and slide out of the compartment.

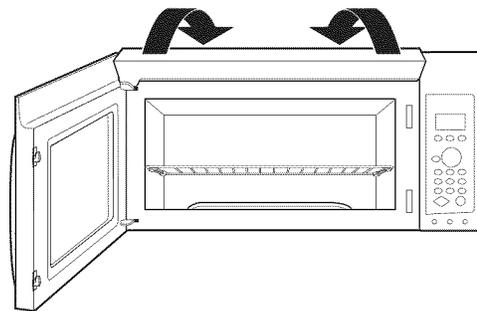


7. Replace the bulb.

8. Reinstall bulb holder. Slide bulb holder back into the compartment and press down firmly so locking tab snaps into place.

9. Replace charcoal filter.

10. Set the bottom of the grille in place, slide to the right, and then snap the top in place. Replace the mounting screws.



11. **Plug in** microwave oven or **reconnect** power.

Amount of food

- **If you increase or decrease** the amount of food you prepare, the time it takes to cook that food will also change. For example, if you double a recipe, add a little more than half the original cooking time. Check for doneness and, if necessary, add more time in small increments.

Starting temperature of food

- **The lower the temperature** of the food being put into the microwave oven, the longer it takes to cook. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

Composition of food

- **Food with a lot of fat and sugar** will be heated faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water in the cooking process.
- **The more dense the food**, the longer it takes to heat. “Very dense” food like meat takes longer to heat than lighter, more porous food like sponge cakes.

Size and shape

- **Smaller pieces of food** will cook faster than larger pieces. Also, same-shaped pieces cook more evenly than different-shaped pieces.
- **With foods that have different thicknesses**, the thinner parts will cook faster than the thicker parts. **Place** the thinner parts of chicken wings and legs in the center of the dish.

Stirring, turning foods

- **Stirring and turning foods** spreads heat quickly to the center of the dish and avoids overcooking at the outer edges of the food.

Covering food

Cover food to:

- **Reduce** splattering
- **Shorten** cooking times
- **Keep** food moist

You can use any covering that lets microwaves pass through. See *How Your Microwave Hood Combination Works* on page 5 for materials that microwaves will pass through. If you are using the Sensor function, be sure to vent.

Releasing pressure in foods

- **Several foods** (for example, baked potatoes, sausages, egg yolks, and some fruits) are tightly covered by a skin or membrane. Steam can build up under the membrane during cooking, causing the food to burst. To relieve the pressure and to prevent bursting, **pierce** these foods before cooking with a fork, cocktail pick, or toothpick.

Using standing time

- **Always allow food to stand** after cooking. Standing time after defrosting and cooking allows the temperature to evenly spread throughout the food, improving the cooking results.
- **The length of the standing time** depends on how much food you are cooking and how dense it is. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser food, the standing time may be as long as 10 minutes.

Arranging food

For best results, place food evenly on the plate. You can do this in several ways:

- **If you are cooking several items of the same food**, such as baked potatoes, **place** them in a ring pattern for uniform cooking.
- **When cooking foods of uneven shapes or thickness, such as chicken breasts, place** the smaller or thinner area of the food towards the center of the dish where it will be heated last.
- **Layer thin slices of meat** on top of each other.
- **When you cook or reheat whole fish, score** the skin – this prevents cracking.
- **Do not** let food or a container touch the top or sides of the oven. This will prevent possible arcing.

Using aluminum foil

Metal containers should not be used in a microwave oven. There are, however, some exceptions. If you have purchased food which is prepackaged in an aluminum foil container, refer to the instructions on the package. When using aluminum foil containers, cooking times may be longer because microwaves will only penetrate the top of the food. If you use aluminum containers without package instructions, follow these guidelines:

Using aluminum foil (cont.)

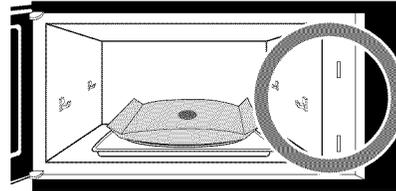
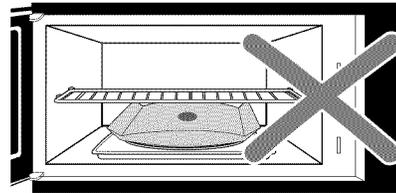
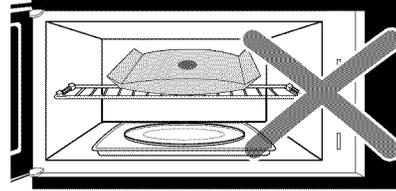
- **Place** the container in a glass bowl and add some water so that it covers the bottom of the container, not more than 1/4-in. (.64-cm) high. This ensures even heating of the container bottom.
- **Always remove** the lid to avoid damage to the oven.
- **Use only** undamaged containers.
- **Do not use** containers taller than 3/4 in. (1.9 cm).
- **Container must be** at least half filled.
- **To avoid arcing**, there must be a minimum 1/4 in. (.64 cm) between the aluminum container and the walls of the oven and also between two aluminum containers.
- **Always place** the container on the turntable.
- **Shield** with small pieces of aluminum foil the parts of food that may cook quickly, such as wing tips and leg ends of poultry.
- **Heating food** in aluminum foil containers usually takes up to double the time compared to reheating in plastic, glass, china, or paper containers. The time when food is ready will vary depending upon the type of container you use.
- **Let food stand** for 2 to 3 minutes after heating so that heat is spread evenly throughout the container.

Cooking you should not do in your microwave oven

- **Do not** do canning of foods in the oven. Closed glass jars may explode, resulting in damage to the oven.
- **Do not** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.

Removing the rack

- When popping commercially packaged popcorn, **remove the rack from the oven**. Do not place the bag of microwave popcorn on the rack or under the rack.
- In the case of popping microwave popcorn with the rack, that can cause fire or damage to your microwave oven.



QUESTIONS AND ANSWERS

QUESTIONS	ANSWERS
Can I operate my microwave oven without the glass tray or move the glass tray over to hold a large dish?	No. If you remove or move the glass tray, you will get poor cooking results. Dishes used in your oven must fit on the glass or guide tray.
Can I use either metal or aluminum pans in my microwave oven?	You can use aluminum foil for shielding (use small, flat pieces), small skewers, and shallow foil trays (if tray is not taller than 3/4-in. [1.9-cm] deep and is filled with food to absorb microwave energy). Never allow metal to touch walls or door.
Is it normal for the guide tray to move in either direction?	Yes. The guide tray moves from side to side, depending on the rotation of the motor when the cooking cycle begins.
Why does the dish become hot when I microwave food in it? I thought that this should not happen.	As the food becomes hot, it will conduct the heat to the dish. Be prepared to use hot pads to remove food after cooking.
What does “standing time” mean?	“Standing time” means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This will allow the oven to be available for use.
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out of the vents.
Can I pop popcorn in my microwave oven? How do I get the best results?	Yes. Pop packaged microwave popcorn following manufacturer’s guidelines. Do not use regular paper bags. Do not repop unpopped kernels. Do not pop popcorn in glass cookware.
What is the maximum size dish I can place in the microwave oven?	Because of the large cavity and guide tray that moves side to side, you can use dishes up to 12 X 15 inches.

TROUBLESHOOTING

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, call Sears Service at 1-800-4-MY-HOME®.

MICROWAVE OVEN DOES NOT WORK

PROBLEM	CAUSE
Nothing works.	<ul style="list-style-type: none"> • The power supply cord is not plugged into a grounded 3 prong outlet. (See the <i>Electrical Requirements</i> section on page 4 and the <i>Electrical Connection</i> section on page 6.) • A household fuse has blown or a circuit breaker has tripped. • The electric company has had a power failure.
The microwave oven will not run.	<ul style="list-style-type: none"> • You are using the microwave oven as a timer. Press the Kitchen Timer pad, turn the dial to select "Turn off," and press to cancel the Kitchen Timer. • The door is not firmly closed and latched. • You did not touch START. • You did not follow directions exactly. • An operation that you set earlier is still running. Touch STOP/CLEAR to cancel that operation.

COOKING TIMES

PROBLEM	CAUSE
Food is not cooked enough.	<ul style="list-style-type: none"> • The cook power is not at the recommended setting. Check the chart on page 14. • The electric supply to your home or wall outlets is low or lower than normal. Your electric company can tell you if the line voltage is low. Your electrician can tell you if the outlet voltage is low.
The display shows a time counting down but the oven is not cooking.	<ul style="list-style-type: none"> • The oven door is not closed completely. • You have set the controls as a kitchen timer. Press the Kitchen Timer pad, turn the dial to select "Turn off," and press to cancel the Kitchen Timer.

TROUBLESHOOTING

GLASS TRAY

PROBLEM	CAUSE
The glass tray will not move.	<ul style="list-style-type: none">• The glass tray is not correctly in place. It should be correct-side up and sitting firmly on the center hub.• The support is not operating correctly. Remove the glass tray and restart the oven. If the hub still does not move, call Sears Service at 1-800-4-MY-HOME®. Cooking without the glass tray can give you poor results.

TONES

PROBLEM	CAUSE
You do not hear the programming or end-of-cycle tone.	<ul style="list-style-type: none">• You have not entered the correct command.

If none of these items is causing your problem, call Sears Service at 1-800-4-MY-HOME®.

PROTECTION AGREEMENTS

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage—**real protection**.
- **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- **Product replacement** if your covered product can't be fixed.
- **Annual Preventive Maintenance Check** at your request – no extra charge.
- **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a "talking owner's manual."
- **Power surge protection** against electrical damage due to power fluctuations.
- **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- **Rental reimbursement** if repair of your covered product takes longer than promised.
- **10% discount** off the regular price of any noncovered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund or a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply.

For prices and additional information in the U.S.A., call 1-800-827-6655.

***Coverage in Canada varies on some items. For full details, call Sears Canada at 1-800-361-6665.**

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME®**.

Get it fixed, at your home or ours!

Your Home

For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

1-800-4-MY-HOME[®] (1-800-469-4663)

Call anytime, day or night (U.S.A. and Canada)

www.sears.com www.sears.ca

For expert home solutions advice: www.managemyhome.com

Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call or go on-line for the location of your nearest

Sears Parts & Repair Service Center

1-800-488-1222 (U.S.A.) **1-800-469-4663** (Canada)

Call anytime, day or night

www.sears.com www.sears.ca

To purchase a protection agreement on a product serviced by Sears:

1-800-827-6655 (U.S.A.)

1-800-361-6665 (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

1-888-SU-HOGAR[®]

(1-888-784-6427)

Au Canada pour service en français:

1-800-LE-FOYER^{MC}

(1-800-533-6937)

www.sears.ca

