

# KitchenAid®

## BUILT-IN MICROWAVE OVEN

### Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-422-1230**

or visit our website at...

[www.kitchenaid.com](http://www.kitchenaid.com)

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**Model KOMV1554R**  
**8205545**

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# MICROWAVE OVEN SAFETY

## Your safety and the safety of others are very important.

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 potential hazards that can kill or hurt you and others.

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

**⚠ DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**⚠ WARNING**

**You can be killed or seriously injured if you don't follow 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

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

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

- Read 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 in this section and in the provided Installation Instructions.
- Install or locate the microwave oven only 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 "Microwave Oven Care" section.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend 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.

**SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFETY INSTRUCTIONS

- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**  
To reduce the risk of injury to persons:
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - Use extreme care when inserting a spoon or other utensil into the container.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not use paper products when appliance is operated in the “PAN BROWN” mode (on models with this feature).
- Do not store any materials, other than manufacturer’s recommended accessories, in this oven when not in use.
- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.
- Do not deep fry in microwave oven. Microwavable utensils are not suitable, and it is difficult to maintain appropriate deep frying temperatures.
- 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, or near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- 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.

## SAVE THESE INSTRUCTIONS

## 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.

## Electrical Requirements

### **⚠ WARNING**



#### 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.**

Observe all governing codes and ordinances. A 120 Volt, 60 Hz, AC only, 15- or 20-amp fused electrical supply (or circuit breaker) is required. (A time-delay fuse or circuit breaker 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 electric 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 plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

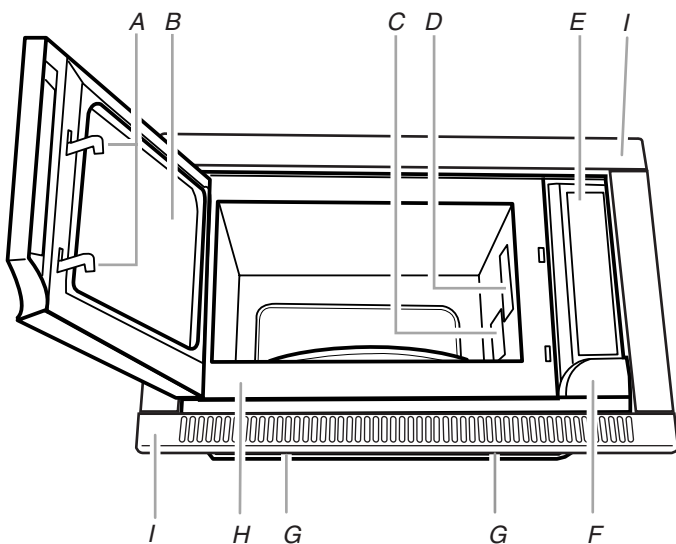
Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the microwave oven.

### SAVE THESE INSTRUCTIONS

This device complies with Part 18 of the FCC Rules.

## PARTS AND FEATURES

This manual may cover several different models. The model you have purchased may have some or all of the features shown here. The appearance of your particular model may differ slightly from the illustrations in this manual.



A. Door safety lock system

B. Metal-shielded window

C. Microwave inlet cover

D. Microwave oven light

E. Feature guide reference panel

F. Door open push button

G. Microwave oven vents where bottom duct (not shown) will attach

H. Model and serial number plate

I. Trim frame

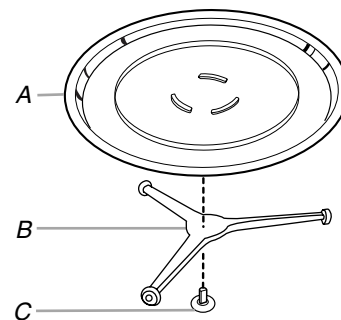
#### Parts and Features Not Shown

Control panel (on front of door)

Turntable

Anti-tip bracket

### Turntable



A. Turntable

B. Support

C. Shaft

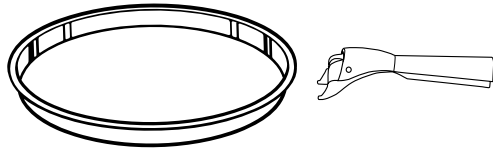
The turntable can rotate in either direction to help cook food more evenly. Do not operate the oven without having the turntable in place. See "Assistance or Service" to reorder any of the parts.

#### To Install:

1. Place the support on the oven cavity bottom.
2. Place the turntable on the support.

Fit the raised, curved lines in the center of the turntable bottom between the 3 spokes of the hub. The rollers on the support should fit inside the turntable bottom ridge.

## Browning Pan and Handle (available as accessory)



The Browning Pan, with a nonstick surface and detachable handle, has been specially designed for microwave use, and is ideal for pan-frying (pan-browning) foods in the microwave oven.

See “Browning Pan Use” section for more information.

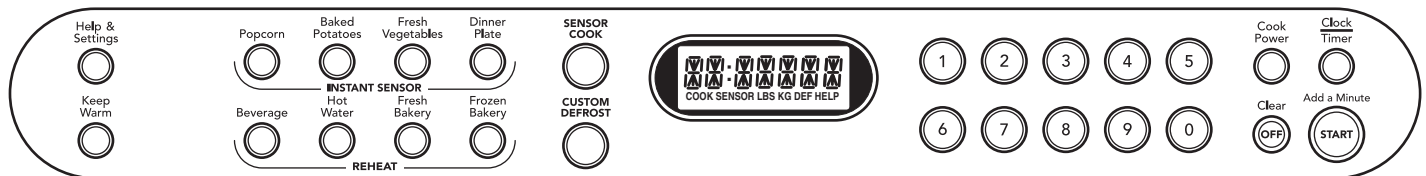
Use the handle to grasp the pan. Place gripping end on the edge of pan, squeeze the handle, and lift pan.

See “Assistance or Service” to order parts.

Browning Pan Part Number 8184863

Handle (for Browning Pan) Part Number 8204652

# MICROWAVE OVEN CONTROL



## Display

When power is first supplied to the microwave oven, “WELCOME” flashes in the display. Touch OFF to clear the display. If “WELCOME” appears at any other time, a power failure has occurred. Touch OFF and reset the clock if needed.

When the microwave oven is in use, the display shows modes, quantities, weights and/or prompts. When the microwave oven is not in use, the display shows the time of day (if the clock is set) or Timer countdown.

## Start

The Start pad begins any function except the Timer. If cooking is interrupted, touching START will resume the preset cycle.

## Add a Minute

During manual microwave cooking, touching ADD A MINUTE (START) while the oven is operating will add cook time at the current cook power in 1-minute increments.

Touching ADD A MINUTE (START) by itself will start the oven for 1 minute at 100% power. If more than 3 minutes has passed since the oven was last used, Off must be touched, or the door must be opened and then closed before the Add a Minute (Start) pad will start the oven.

The Add a Minute feature is not available during any auto cook function. The feature may be used immediately following the auto cook cycle, but it will operate at 100% power.

## Off/Clear

The Off pad stops any function except for the Child Lock and Demo Mode. One touch of the Off pad will clear an entry during programming, cancel the timer, interrupt a cooking cycle or return the display to the time of day mode. Touch the pad twice to cancel a program.

In order to avoid accidental starting of the oven with the touch of any of the Reheat or Instant Sensor pads, as well as the Add a Minute (Start) pad, the oven has been programmed to not respond to those pads unless the Off pad has been touched, the door has just been opened and then closed, or the oven has been active within the past 3 minutes.

## Clock

This is a 12-hour clock and does not show a.m. or p.m.

### To Set:

The microwave oven and timer must be off.

1. Touch CLOCK TIMER.
2. Touch number pad “2.”
3. Touch the number pads to set the time of day.
4. Touch CLOCK TIMER.

Once the time of day is set, it may be reset, but it cannot be cleared from the display.

## Timer

The Timer can be set in minutes and seconds, up to 99 minutes, 99 seconds, and counts down the set time.

**NOTE:** The Timer does not start or stop the microwave oven.

When the Timer is in use, the microwave oven will not operate.

### To Set:

1. Touch CLOCK TIMER.
2. Touch number pad “1.”
3. Enter desired time.
4. Touch CLOCK TIMER.

To cancel the Timer, touch OFF once.

## Help & Settings

The Help & Settings menu provides access to 4 features:

- Child Lock, to prevent unintended use of the oven. See “Child Lock.”
- Audible Signal Elimination, to disable or enable the tones. See “Tones.”
- Auto Start, to set beginning and ending cook times. See “Auto Start.”
- Language/Weight Selection, to change the display readouts from the default English/Lb to Spanish or French, lbs. or kg.

### To Use Help & Settings:

1. Touch HELP & SETTINGS.
2. Select a feature.
3. Follow the setting directions that appear on the display.

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## Tones

Tones are audible signals, indicating the following:

### Short tone

- Valid pad touch
- Hidden feature has been entered or exited.

### Long tone

- End of cycle
- End of Timer countdown

### Four long tones

- Turn food during defrost cycle.

### To Turn Tones Off:

1. Touch HELP & SETTINGS.
2. Touch number pad "2."
3. Touch OFF (display says to touch CLEAR).

### To Turn Tones On:

1. Touch HELP & SETTINGS.
2. Touch number pad "2."
3. Touch START.

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## Child Lock

The Child Lock disables the control panel pads to prevent unintended use of the microwave oven.

When the control is locked, only the Help & Settings pad will function. If any other pad is touched, "CHILD LOCK ON" will flash in the display.

### To Lock the Control:

1. Touch HELP & SETTINGS.
2. Touch number pad "1."
3. Touch START.

### To Unlock the Control:

1. Touch HELP & SETTINGS.
2. Touch OFF (display says to touch CLEAR).

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## Demo Mode

The Demo Mode is ideal for learning how to use the oven. When set, functions can be entered without actually turning on the microwave generator. The tones will sound, and the countdowns will run very quickly in the display. While functions are operating in the Demo Mode, the oven light will come on, the fan will run, and the turntable will rotate.

While the Demo Mode is active, "DEMO" flashes in the display, except during a demonstration.

### To Activate Demo Mode:

1. Touch CLOCK TIMER.
2. Touch number pad "0" (valid pad touch tone will not sound).
3. Touch and hold START for 3 seconds. A short tone will sound, and "DEMO ON... DURING DEMO NO OVEN POWER" will flash in the display.

### To Deactivate Demo Mode:

1. Touch CLOCK TIMER.
2. Touch number pad "0" (valid pad touch tone will sound).
3. Touch OFF. "DEMO OFF" will flash in the display, then the time of day will reappear.

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# MICROWAVE OVEN USE

A magnetron in the oven produces microwaves which reflect off the metal floor, walls and ceiling and pass through the turntable and appropriate cookware to the food. Microwaves are attracted to and absorbed by fat, sugar and water molecules in the food, causing them to move, producing friction and heat which cooks the food.

- Do not lean on or allow children to swing on the microwave oven door.
- Do not operate microwave oven when it is empty.
- The turntable must be in place and correct side up when microwave oven is in use. Do not use if turntable is chipped or broken. See "Assistance or Service" section to reorder.
- Baby bottles and baby food jars should not be heated in microwave oven.
- Clothes, flowers, fruit, herbs, wood, gourds, paper, including brown paper bags and newspaper, should not be dried in microwave oven.
- Do not use the microwave oven for canning, sterilizing or deep frying. The microwave oven cannot maintain appropriate temperatures.
- Paraffin wax will not melt in the microwave oven because it does not absorb microwaves.

- Use oven mitts or pot holders when removing containers from microwave oven.
- Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for 5 minutes. They will finish cooking while standing.
- Do not cook or reheat whole eggs inside the shell. Steam buildup in whole eggs may cause them to burst. Cover poached eggs and allow a standing time.

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## Food Characteristics

When microwave cooking, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

### Amount of Food

The more food heated at once, the longer the cook time. Check for doneness and add small increments of time if necessary.

### Size and Shape

Smaller pieces of food will cook more quickly than larger pieces, and uniformly shaped foods cook more evenly than irregularly shaped food.

## Starting Temperature

Room temperature foods will heat faster than refrigerated foods, and refrigerated foods will heat faster than frozen foods.

## Composition and Density

Foods high in fat and sugar will reach a higher temperature, and will heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

## Cooking Guidelines

### Covering

Covering food helps retain moisture, shorten cook time and reduce spattering. Use the lid supplied with cookware. If a lid is not available, wax paper, paper towels or plastic wrap approved for microwave ovens may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam. Condensation on the door and cavity surfaces is normal during heavy cooking.

### Stirring and Turning

Stirring and turning redistribute heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible, turn food over from bottom to top.

### Arranging

If heating irregularly shaped or different sized foods, arrange the thinner parts and smaller sized items toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

### Piercing

Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers, hot dogs, and sausage. Prick in several places to allow steam to vent.

### Shielding

Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones and foods such as chicken wings, leg tips and fish tail. See "Aluminum Foil and Metal" first.

### Standing Time

Food will continue to cook by the natural conduction of heat even after the microwave cooking cycle ends. The length of standing time depends on the volume and density of the food.

## Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

MATERIAL	RECOMMENDATIONS
Aluminum Foil, Metal	See "Aluminum Foil and Metal" section.
Browning Dish	Bottom must be at least $\frac{3}{16}$ " (5 mm) above the turntable. Follow manufacturer's recommendations.

MATERIAL	RECOMMENDATIONS
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer's recommendations.
Melamine	Follow manufacturer's recommendations.
Paper Towels, Dinnerware, Napkins	Use nonrecycled and those approved by the manufacturer for microwave oven use.
Plastic Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Styrofoam*	Do not use in microwave oven.
Straw, Wicker, Wooden Containers	Do not use in microwave oven.
Wax Paper	Acceptable for use.

### To Test Cookware or Dinnerware for Microwave Use:

1. Put cookware or dinnerware in microwave oven with 1 cup (250 mL) of water beside it.
2. Cook at 100% cooking power for 1 minute.

Do not use cookware or dinnerware if it becomes hot and the water stays cool.

## Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the microwave oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the microwave oven.

### OK for Use

Racks and bakeware supplied with the microwave oven (on some models), aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- Do not allow aluminum foil or metal to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- Do not allow contact with another metal object during cooking.

### Do Not Use

Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples and objects with gold or silver trim or a metallic glaze should not be used in the microwave oven.



## Cooking Power

Many recipes for microwave cooking specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

PERCENT/ NAME	COOK POWER PAD TOUCH	USE
100%, High (default setting)	Once	Quick heating convenience foods and foods with high water content, such as soups, beverages and most vegetables.
90%	Twice	Cooking small tender pieces of meat, ground meat, poultry pieces and fish fillets. Heating cream soups.
80%	3 times	Heating rice, pasta or casseroles. Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf.
70%, Medium-High	4 times	Reheating a single serving of food.
60%	5 times	Cooking sensitive foods such as cheese and egg dishes, pudding and custards. Cooking non-stirrable casseroles, such as lasagna.
50%, Medium	6 times	Cooking ham, whole poultry and pot roasts. Simmering stews.
40%	7 times	Melting chocolate. Heating bread, rolls and pastries.
30%, Medium- Low, Defrost	8 times	Defrosting bread, fish, meats, poultry and precooked foods.
20%	9 times	Softening butter, cheese, and ice cream.
10%, Low	10 times	Taking chill out of fruit.
0%	11 times	Sensor operation; no cook power

## Cooking

### To Use:

1. Touch the number pads to set a length of time to cook.
2. Touch COOK POWER repeatedly to scroll through the power levels and set a cooking power other than 100%. Refer to the Cooking Power chart.
3. Touch START.  
The display will count down the cook time.  
  
When the cycle ends, "END" will appear in the display, and 1 long end-of-cycle tone will sound.
4. Touch OFF or open the door to clear the display.  
The cook time and cooking power cannot be changed after touching START without interrupting cooking.

## Cooking in Stages

The oven can be set to cook at different cooking powers for various lengths of time, up to 4 stages, plus Keep Warm. Stage cooking can only be programmed in manual cook settings.

### To Cook in Stages:

1. Enter cook time in minutes and seconds for 1st stage.
2. Touch COOK POWER repeatedly to select the cooking power for the 1st stage.
3. Repeat steps 1 and 2 for each additional stage.  
Keep Warm may be programmed as the final stage, if desired. See "Keep Warm" section.
4. Touch START.  
The display will count down the time of each stage.  
  
When the cycles have completed, "END" will appear in the display and 1 long end-of-cycle tone will sound. If Keep Warm has been added as the final stage, 1 long tone will sound between the last cook cycle and the Keep Warm cycle.
5. Touch OFF or open the door to clear the display.  
The cook times and cooking powers cannot be changed after touching START without interrupting cooking.

## Sensor Cooking

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.

Programs have been preset for certain food types. Use the following chart as a guide.

FOOD	NO.	SERVING SIZE	INSTRUCTIONS
Ground Meat	1	0.25-2 lbs (113-907 g)	Place meat in microwavable dish, or patties on microwavable rack, and cover with plastic wrap or wax paper.  At prompt, stir meat or turn patties over. Re-cover. Resume cooking. Let stand, covered, 2-3 minutes.
Rice	2	0.5-2 cups (125-500 mL) dry rice (Use medium or long grain rice.)	Follow measurements on package for ingredient amounts. Place rice and liquid in microwavable dish. Cover with plastic wrap and vent. When cooking is complete, allow rice to stand for 5 minutes, or until liquid is absorbed. Stir.
Fish/Seafood	3	0.25-2 lbs (113-907 g)	Arrange in a ring in a shallow glass microwavable dish. Cover with plastic wrap. Let stand, covered, 1-3 minutes.
Frozen Entree	4	6-17 oz (170-482 g)	Remove from package. Loosen cover on three sides. If not in microwavable container, place on plate, cover with plastic wrap and vent.
Chicken Breast	5	0.5-2 lbs (113-907 g)	Place in microwavable dish. Cover with plastic wrap and vent. Let stand, covered, 3-5 minutes.
Frozen Vegetables	6	1-4 cups (250 mL-1 L)	Remove from package. Place in microwavable container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes.

Before using, make sure the microwave oven has been plugged in for at least 2 minutes, the room temperature is not above 95°F (35°C) and the outside of the container and microwave oven cavity are dry.

### To Use:

1. Touch SENSOR COOK.
2. Enter food type from chart.
3. Touch START.

If more or less time is required, touch COOK POWER before touching START.

The sensor will determine the quantities and cook times.

The display will count down the cook time.

When the cycle ends, standing instructions will appear in the display, and 1 long end-of-cycle tone will sound.

4. Touch OFF or open the door to clear the display.

## Instant Sensor

A sensor in the microwave oven detects humidity released from the food and automatically sets a cooking time based on the selected pad.

Use the following chart as a guide for the Instant Sensor pads.

INSTANT SENSOR PAD	PAD TOUCH/ QUANTITY	INSTRUCTIONS
Popcorn	Regular 2.85-3.5 oz bag (81-99 g)  Snack 1.5-1.75 oz bag (43-50 g)	Pop only commercially packaged microwave popcorn.  Pop only one bag at a time.  If using microwave popcorn popper, follow manufacturer's instructions.
Baked Potatoes	1-6 potatoes	Based on 8- to 10-oz (227-283 g) potato.  Before baking, pierce potato with fork several times.  After baking, wrap in foil and let stand for 10 minutes to finish cooking.
Fresh Vegetables: Soft	0.25-2 lbs (113-907 g)	Wash and place in microwavable container. Add 1-4 tbs (15-60 mL) water to hard vegetables. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes.
Fresh Vegetables: Hard	0.25-1.5 lbs (113-680 g)	Wash and place in microwavable container. Add 1-4 tbs (15-60 mL) water to hard vegetables. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes.
Dinner Plate	4-36 oz (113-567 g)	Cover with plastic wrap and vent.

Before using, make sure the microwave oven has been plugged in for at least 2 minutes, the room temperature is not above 95°F (35°C) and the outside of the container and microwave oven cavity are dry.

**NOTE:** The oven will not accept an Instant Sensor pad touch after 3 minutes of inactivity unless the door is opened and closed, or Off is touched first.

## To Use:

1. Place food on the turntable and close the door.
2. Touch appropriate Instant Sensor pad.  
For Popcorn, touch pad repeatedly to select bag size.  
  
For Fresh Vegetables, touch pad once for soft vegetables, and twice for hard vegetables.  
  
The sensor will determine the quantity and cook time for baked potatoes, vegetables and dinner plate.  
  
If more or less time is required, touch COOK POWER before oven starts cooking.  
  
The display will count down the cook time.  
  
When the cycle ends, "END" or standing instructions will appear in the display, and 1 long end-of-cycle tone will sound.
3. Touch OFF or open the door to clear the display.

## Reheating

Times and cooking power have been preset for reheating specific foods. Use the following chart as a guide.

REHEAT PAD	QUANTITY	INSTRUCTIONS
Beverage	0.5-2 cups (125-500 mL)	Stir briskly before and after heating.
Hot Water	1-6 cups (250 mL-1.5 L)	For 1-3 individual cups (250-750 mL), stir before and after heating.  For 4-6 cups (1-1.5 L), place in large dish and cover. Stir before and after heating.
Fresh Bakery	1-8 small pieces	Cover with paper towel.
Frozen Bakery	1-8 small pieces	Cover with paper towel.

**NOTE:** The oven will not accept a Reheat pad touch after 3 minutes of inactivity unless the door is opened and closed, or OFF is touched first.

## To Use Reheat:

1. Place food on the turntable and close the door.
2. Touch appropriate Reheat pad.
3. Touch pad repeatedly to select quantity.  
  
If more or less time is required, touch COOK POWER before the oven starts cooking.  
  
The display will count down the reheat time.  
  
When the Fresh Bakery or Frozen cycle ends, "END" will appear in the display, and 1 long end-of-cycle tone will sound.  
  
When the Beverage cycle ends, "STIR" will appear in the display, and 1 long end-of-cycle tone will sound.  
  
When the Hot Water cycle ends, "STIR CAREFULLY" will appear in the display, and 1 long end-of-cycle tone will sound.
4. Touch OFF or open the door to clear the display.

## Custom Defrost

The Custom Defrost feature can be used, or the microwave oven can be manually set to defrost by using 30% cook power.

- Food should be 0°F (-18°C) or colder at defrosting for optimal results.
- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of the cycle for more even defrosting.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See "Aluminum Foil and Metal" first.

Custom Defrost should not be used for food left outside the freezer more than 20 minutes and frozen ready-made food. Use the following chart as a guide.

FOOD	NO.	QUANTITY	INSTRUCTIONS
Ground Meat	1	0.5-2 lbs (227-907 g)	Place meat in microwavable dish. At prompts, pull apart meat, and remove portions that have thawed. Let stand, covered, 5-10 minutes.
Steaks/ Chops	2	0.5-3 lbs (227-1361 g)	Place in microwavable dish. At prompts, rearrange food, and shield portions that have thawed with aluminum foil. Let stand, covered, 10-20 minutes.
Boneless Poultry	3	0.5-2 lbs (227-907 g)	Place poultry in microwavable dish. At prompts, rearrange food, and remove portions that have thawed. Let stand, covered, 10-20 minutes.
Bone-in Poultry	4	0.5-3 lbs (227-1361 g)	Arrange pieces with meatiest portions toward the outside of microwavable dish. At prompts, rearrange food, and remove portions that have thawed. Let stand, covered, 10-20 minutes.

## To use Custom Defrost:

1. Touch CUSTOM DEFROST.
2. Touch number pads to select food type from chart.
3. Touch number pads to enter the weight.
4. Touch START.  
  
If more or less time is required, touch COOK POWER before touching START.  
  
The display will count down the defrost time. At the prompts, pull apart or rearrange food.  
  
When the cycle ends, "LET STAND COVERED" will appear in the display, and 1 long end-of-cycle tone will sound.
5. Touch OFF or open the door to clear the display.

## Auto Start

### **⚠ WARNING**

#### **Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Auto Start allows the microwave oven to be programmed to turn on at a certain time of day and cook for a set length of time. Before setting, make sure the correct time of day is displayed.

#### **To Set a Cook Time:**

1. Place food on the turntable and close the door.
2. Touch HELP & SETTINGS.
3. Touch number pad "3."
4. Enter the start time.
5. Touch CLOCK TIMER.
6. Enter length of time to cook.
7. Touch START.

"AUTO START" will flash in the display, then the start time and "ON" will remain in the display until cooking begins.

The door may be opened after the program is set, but START must be touched after the door is closed in order to resume the program.

The time of day may be seen after Auto Start is programmed by touching CLOCK TIMER.

When the Auto Start time is reached and the oven begins cooking, the display will count down the cook time.

When the cycle ends, "END" will appear in the display, and 1 long end-of-cycle tone will sound.

8. Touch OFF or open the door to clear the display.

## Keep Warm

### **⚠ WARNING**

#### **Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Hot cooked food can be kept warm in the microwave oven. Keep Warm can be used by itself or can be programmed to follow a cooking cycle.

#### **To Use:**

Put hot cooked food in the oven. Cover plates of food and foods that were cooked covered. Pastries, pies, turnovers, etc. should remain uncovered.

1. Touch KEEP WARM.
2. Enter length of time for the Keep Warm cycle.

3. Touch START.

The display will count down the warming time. "KEEP WARM" will also flash intermittently during the countdown.

When the cycle ends, "END" will appear in the display, and 1 long end-of-cycle tone will sound.

4. Touch OFF or open the door to clear the display.

**To Set at end of cycle:** Follow instructions in "Cooking in Stages," and set the last stage as the Keep Warm stage.

## Browning Pan Use

The Browning Pan (sold separately) is specially designed to brown, crisp, and pan-fry foods in the microwave oven. The Browning Pan reaches its optimal cooking temperature in approximately 3 minutes. Use the pan as quickly as possible after it is heated for best results.

While microwaves heat food from above, they also heat the pan very quickly from below to brown and crisp the food.

- Use high power to preheat the pan and to cook foods such as bacon, hamburgers, chicken breasts, frozen pizza and chicken nuggets. Many foods require turning over during cooking (see chart).
- The Browning Pan will become very hot. Use the handle to grasp and remove the pan from the oven. Do not place hot Browning Pan directly on heat-sensitive surfaces. Damage may occur.
- Do not use plastic utensils on the pan, as it becomes very hot quickly and could melt the utensils.
- Do not use metal utensils, as they can scratch the pan.
- Do not use the pan in any other microwave oven or in a thermal oven.
- Always use the turntable as a support for the pan.
- For best results, coat pan lightly with cooking oil to make removing food and cleaning easier.

### **Browning Pan Cooking Chart**

Use the following chart as a guide when using the Browning Pan. Preheat pan for 3 minutes at 100% power.

<b>FOOD</b>	<b>AMOUNT</b>	<b>COOKING TIME (in minutes and seconds) at 100% power</b>
Fried eggs*	1 egg 2 eggs	side 1: 0:25; side 2: 0:25 side 1: 0:40; side 2: 0:30
Chicken nuggets	8 pieces 14 pieces	side 1: 1:30; side 2: 1:00 side 1: 2:00; side 2: 2:00
Frozen pizza (thin crust)	12" (30.5 cm)	10:30
Boneless chicken breasts, 3.5-5 oz (99-142 g) each*	1 breast 4 breasts	side 1: 2:00; side 2: 2:00 side 1: 4:00; side 2: 3:30
Hamburger patties, 4 oz (113 g), 1/4" (64 mm) thick	4 patties	side 1: 3:00; side 2: 2:00
Bacon	4 slices	side 1: 2:30; side 2: 1:30

\*Brush pan with oil before preheating.

### To Preheat:

1. Place empty Browning Pan on turntable.
2. Touch number pads to enter preheat time (3 minutes).
3. Touch START.

The microwave oven will begin heating the pan at 100% power. When the cycle ends, "END" will appear in the display, and 1 long end-of-cycle tone will sound.

Use handle to remove the hot pan from the oven. See "Browning Pan and Handle" section.

### To Use Browning Pan:

1. Place food in a single layer, evenly spaced in the Browning Pan. Place the pan on the turntable and remove the handle.
2. Close door and touch OFF.

3. Touch number pads to enter cook time (see chart). For foods that require turning over, enter the time for the 1st side.
4. Touch START.  
The display will count down the cook time.  
When the cycle ends, "END" will appear in the display, and 1 long end-of-cycle tone will sound.
5. Touch OFF or open the door to clear display.  
For foods that require turning over, open the door, turn the food over and repeat steps 2-5. If the pan needs to be removed in order to turn food over, use the handle to remove and replace pan, then remove handle to continue cooking.

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## MICROWAVE OVEN CARE

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### General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

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#### OVEN CAVITY

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Do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some recycled paper towels. Damage may occur.

The area where the oven door and frame touch when closed should be kept clean.

##### Average soil

- Mild, nonabrasive soaps and detergents:  
Rinse with clean water and dry with soft, lint-free cloth.

##### Heavy soil

- Mild, nonabrasive soaps and detergents:  
Heat 1 cup (250 mL) of water for 2 to 5 minutes in oven. Steam will soften soil. Rinse with clean water and dry with soft, lint-free cloth.

##### Odors

- Lemon juice or vinegar:  
Heat 1 cup (250 mL) of water with 1 tbs (15 mL) of either lemon juice or vinegar for 2 to 5 minutes in oven.

##### Microwave Inlet Cover

The microwave inlet cover (see "Parts and Features") should be kept clean to avoid arcing and oven damage.

- Wipe with wet cloth.

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#### OVEN DOOR AND EXTERIOR

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The area where the oven door and frame touch when closed should be kept clean.

- Mild, nonabrasive soaps and detergents:  
Rinse with clean water and dry with soft, lint-free cloth.
- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad:  
Apply glass cleaner to towel, not directly to surface.

##### Stainless Steel (on some models)

Do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner & Polish (not included):  
See "Assistance or Service" section to order.
- Liquid detergent or all-purpose cleaner:  
Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

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#### CONTROL PANEL

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- Sponge or soft cloth and water:  
Dampen sponge with water and wipe panel. Dry with soft cloth.
- Do not use chemical or abrasive cleansers.

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#### TURNTABLE

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Replace turntable immediately after cleaning. Do not operate the microwave oven without the turntable in place.

- Mild cleanser and scouring pad
- Dishwasher

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#### BROWNING PAN

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Do not use abrasive cleansers or scrubbers.

- Mild cleanser, water and washcloth
- Dishwasher

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# TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

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## Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**  
Replace the fuse or reset the breaker. If the problem continues, call an electrician.
- **Is the appliance wired properly?**  
See Installation Instructions provided with your microwave oven.

---

## Oven will not operate

- **Is the door completely closed?**  
Firmly close door.
- **Is a spacer (on some models) attached to the inside of the door?**  
Remove spacer, then firmly close door.
- **Is the electronic oven control set correctly?**  
See "Microwave Oven Control" section.
- **On some models, is the Child Lock set?**  
See "Child Lock" section.
- **Is the magnetron working properly?**  
Try to heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See "Assistance or Service" section.

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## Oven makes humming noise

- This is normal and occurs when the power supply switches the magnetron on and off.

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## Turntable will not operate

- **Is the turntable properly in place?**  
Make sure turntable is correct side up and is sitting securely on the turntable support.
- **Is the turntable support operating properly?**  
Remove turntable. Remove and replace turntable support. Replace turntable. Place 1 cup (250 mL) of water on the turntable, then restart oven. If it still is not working, call for service. See "Assistance or Service" section. Do not operate the oven without turntable and turntable support working properly.

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## Turntable rotates both directions

- This is normal and depends on motor rotation at beginning of cycle.

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## Display shows messages

- **Is the display showing "Welcome"?**  
The clock has not been set. See "Display" section to clear display. See "Clock" section to reset the clock.
- **Is the display showing a letter followed by a number?**  
See "Display" section to clear. If it reappears, call for service. See "Assistance or Service" section.

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## Display shows time countdown, but is not operating

- **Is the Timer in use?**  
See "Timer" section.
- **On some models, is the Demo Mode in use?**  
See "Demo Mode" section.

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## Tones are not sounding

- **Are tones turned off?**  
See "Tones" section.

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## Steam is coming from the vents

- Some steam is normal.

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## Cooking times seem too long

- **Is the cooking power set properly?**  
See "Cooking Power" section.
- **Are large amounts of food being heated?**  
Larger amounts of food need longer cooking times.
- **Is the incoming voltage less than specified in "Microwave Oven Safety?"**  
Have a qualified electrician check the electrical system in the home.

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## Radio or TV interference

- **Is the microwave oven plugged into the same outlet?**  
Try a different outlet.
- **Is the radio or TV receiver near the microwave oven?**  
Move the receiver away from the microwave oven, or adjust the radio or TV antenna.
- **Are the microwave oven door and sealing surfaces clean?**  
Make sure these areas are clean.

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# ASSISTANCE OR SERVICE

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Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

## If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KITCHENAID® appliance.

To locate factory specified parts in your area, call us or your nearest KitchenAid designated service center.

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## In the U.S.A.

Call the KitchenAid Customer eXperience Center toll free:

**1-800-422-1230.**

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

### For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances  
Customer eXperience Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

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## Replacement Parts and Accessories

Turntable  
Part Number 8185279

Turntable Support and Rollers  
Part Number 8185280

Microwave Oven Light Bulb  
Part Number 8185282

Browning Pan  
Part Number 8184863

Handle (for Browning Pan)  
Part Number 8204652

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## Lower Ovens and Warming Drawers

This microwave oven is suitable for use above certain built-in ovens and warming drawers. The following chart lists the built-in oven and warming drawer models which may be installed under this microwave oven. See Installation Instructions for clearance information.

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### Single Built-In Ovens

Size	Models
30"	KEBC107K      KEBC101K
Pro Line 30"	KEBV107P

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### Warming Drawers

30"	KEWD105H
Pro Line 30"	KEWV105M

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# KITCHENAID® BUILT-IN MICROWAVE OVEN WARRANTY

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## ONE-YEAR FULL WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.

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## SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON MAGNETRON TUBE, ELECTRIC OVEN ELEMENT AND SOLID STATE TOUCH CONTROL SYSTEM

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with this product, KitchenAid will pay for factory specified parts for the microwave magnetron tube, any electric oven element and the solid state touch control system to correct defects in materials or workmanship.

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## SECOND THROUGH TENTH YEAR LIMITED WARRANTY ON STAINLESS STEEL OVEN CAVITY/INNER DOOR

In the second through tenth years from date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with this product, KitchenAid will pay for factory specified parts for the stainless steel oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

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### KitchenAid will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
  2. Repairs when your appliance is used in other than normal, single-family household use.
  3. Pickup and delivery. Your appliance is designed to be repaired in the home.
  4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by KitchenAid.
  5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
  6. Replacement parts or repair labor costs for units operated outside the United States.
  7. Any labor costs during the limited warranty periods.
- 

### KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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

**Outside the 50 United States, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.**

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the KitchenAid Customer eXperience Center, **1-800-422-1230** (toll-free), from anywhere in the U.S.A. 1/05

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**Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.**

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name \_\_\_\_\_  
Address \_\_\_\_\_  
Phone number \_\_\_\_\_  
Model number \_\_\_\_\_  
Serial number \_\_\_\_\_  
Purchase date \_\_\_\_\_



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