

Thermador[®]

Care & Use Manual



for
Thermador[®] Built-In Oven

Model:
SMW272

A Special Message to Our Customers

Thank you for buying a Thermador oven. We recommend that you take the time to read this entire booklet before using your new appliance.

The information in this manual will help you easily operate and care for your oven for years of satisfaction.

Please contact us if you have any questions or comments. Call 1-800-735-4328, or write to us at:

Thermador
Customer Support Call Center
5551 McFadden Avenue
Huntington Beach, CA 92649

Sincerely,

Test Kitchen Consumer Scientists

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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 is closed 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.

General Oven and Microwave Safety Instructions

Your microwave oven is a cooking device and you should use as much care as you use with a stove or any other cooking device. When using this electric appliance, basic safety precautions should be followed, including the following:

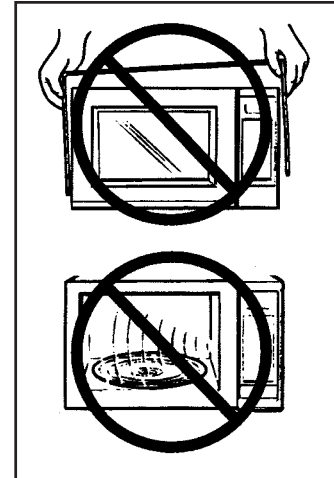
WARNING

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

1. Read all instructions before using the appliance.
2. Read and follow the specific **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY,”** found on Page 1.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See “Grounding Instructions” found in Installation Instructions.
4. Install or locate this appliance only in accordance with the installation instructions.
5. Do not cover or block any openings on this appliance.
6. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals, vapors, or nonfood products; in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance and may result in radiation leaks.
7. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
8. Do not allow children to use this appliance, unless closely supervised by an adult.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.
10. Some products such as whole eggs, narrow neck bottles and sealed containers, for example. Closed glass jars may explode and should not be heated in this oven.
11. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - (d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
12. Do not operate this appliance if it is not working properly or if it has been damaged or dropped.

General Microwave Use

1. **DO NOT** tamper with or make any adjustments or repairs to door, control panel housing, safety interlock switches or any other part of the oven. **DO NOT** remove outer panel from oven. Repairs must be done only by a qualified service person.
2. **DO NOT OPERATE AN EMPTY OVEN.** The microwave energy will reflect continuously throughout the oven causing overheating, if food or water is not present to absorb energy. This could damage the oven and result in a risk of fire.
3. **DO NOT** dry clothes, newspapers or other materials in oven, or use newspapers or paper bags for cooking. Fire could result.
4. **DO NOT** use recycled paper products unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks, and result in fires when used.
5. **DO NOT** hit or strike control panel. Damage to controls may occur. Fire could result.
6. **POT HOLDERS** should always be used when removing items from the oven. Heat is transferred from the **HOT** food to the cooking container and from the cooking container to the Glass Tray. The Glass Tray can be very **HOT** after removing cooking container from oven.
7. **DO NOT** store flammable materials next to, on top of, or in the oven. These could be fire hazards.
8. **DO NOT STORE THIS APPLIANCE OUTDOORS.** Do not use this product near water — for example, near a kitchen sink, in a wet basement or near a swimming pool and the like.



SAVE THESE INSTRUCTIONS

For proper use of your oven read remaining safety cautions and operating instructions.

MICROWAVE OVEN SAFETY PRECAUTIONS

IMPORTANT: Do not overcook food; fire could result. Proper cooking depends on selecting the correct power level and cooking time for the amount of food in the oven. Smaller portions of food that are cooked too long may catch fire. Always have food in the microwave oven when it is on to absorb the microwave energy. When using the oven at power levels below 100%, you can hear the magnetron cycling on and off. Condensation is a normal part of microwave cooking. Covered foods will not cause as much condensation as uncovered ones. Do not block oven vents. This oven is rated for 1100 watts by using the IEC Test Procedure. When preparing foods, check food 1-2 minutes before the minimum time and add time accordingly.

FOOD ITEM OR PROCESS	DO	DON'T
Home Canning		<ul style="list-style-type: none"> Heat, cook or can in closed glass jars or air tight containers. Can in the microwave as harmful bacteria may not be destroyed.
Drying		<ul style="list-style-type: none"> Dry meats, herbs, fruits, vegetables, gourds, wood items or wet papers. Dry nuts or seeds in the shell.
Foods with Nonporous Skins or Shells	<ul style="list-style-type: none"> Pierce skins of potatoes, apples, whole squash, hot dogs and sausages so that steam can escape. Puncture whole egg yolks before cooking to prevent explosion. 	<ul style="list-style-type: none"> Cook eggs in the shell. Reheat whole eggs.
Popcorn	<ul style="list-style-type: none"> Use popcorn packaged for microwave ovens. Refer to popcorn package for popping time. Set the time early to check popping. 	<ul style="list-style-type: none"> Leave oven unattended when popping popcorn. Use brown paper bags or glass bowls to popcorn in.
Baby Food/Baby Formula	<ul style="list-style-type: none"> Place baby food in a small dish and heat gently, stir often, and check temperature before serving. Place nipples/cap on bottles after heating gently and shake thoroughly. Always "wrist test" before feeding. 	<ul style="list-style-type: none"> Heat baby food in the original jars. Heat bottles with nipples on. Heat bottles with disposable liners.
General	<ul style="list-style-type: none"> When using oven cooking bags, use plastic ties or cotton string to close bag. Stir liquids before and after heating to help prevent "eruption." Baked items with fillings should be cut open to allow steam to escape and avoid burns. Pizza sauce can become extremely hot. Check temperatures before eating. 	<ul style="list-style-type: none"> Use wire twist-ties to close an oven cooking bag. Deep fat fry. Use paper towels or cloths that contain a synthetic fiber woven into them (the fiber may cause the towel to ignite).

Microwave Safety Instructions

Glass Tray

1. **DO NOT** operate the oven without Roller Ring and Glass Tray in place.
2. **DO NOT** operate the oven without the Glass Tray fully engaged on the drive hub. Improper cooking or damage to the oven could result. Verify that the Glass Tray is properly engaged and rotating by observing its rotation when you press Start.
3. Only use Glass Tray specifically designed for this oven. Do not substitute any other glass tray.
4. If Glass Tray is hot, allow to cool before cleaning or placing in water.
5. **DO NOT** cook directly on Glass Tray. Always place food in a microwave-safe dish, or on a rack set in a microwave-safe dish.
6. If food or utensil on Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in opposite direction. This is normal.
7. Glass Tray can turn in either direction.

Roller Ring

1. Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
2. Roller Ring must always be used for cooking along with Glass Tray.
3. Always replace Roller Ring and Glass Tray in their proper positions.

The part number of the Microwave Oven Section only may be found on the right side of the door opening. **Note:** The model and serial number of this model oven is on the data plate. The model serial number is located behind the left vent of the lower oven. Look through louvers; the data plate is in the front to the right side (see Page 32 for diagram of location). Retain this book as a permanent record of your purchase for future reference.

Model No. **SMW272** _____

Serial No. _____

Date of Purchase _____

Warming Drawer Safety Instructions

WARNING: The warming drawer is for keeping hot food hot. Never use it to cook food. Never use it to warm or heat a room.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Storage – Do not store flammable materials in the drawer.

Use care when opening the drawer. Open just a crack and **let hot air or steam escape** before removing or replacing food.

Do not place food in unopened containers in the drawer. Pressure could build up and cause container to burst.

Do not touch the interior surface of the drawer while it is in use. The interior of the drawer could become hot enough to cause burns.

Do not use aluminum foil to line the drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.
- The elimination of soil during self-cleaning generates some by-products which are on this list of substances.
- The fiberglass insulation in self-cleaning ovens gives off a very small amount of formaldehyde during the first several cleaning cycles.
- To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room during and immediately after self-cleaning the oven.

SAFETY FOR ALL APPLIANCES

- Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
- Be sure the oven is properly installed and grounded by a qualified technician.
- Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Never use the oven to warm or heat a room. Such use can damage the oven parts.
- For personal safety, wear proper apparel. Loose fitting or hanging garments should never be worn while using this appliance. Tie long hair so that it doesn't hang loose.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized servicer.
- Do not store flammable materials in or near the oven.
- Do not use water on a grease fire. Smother fire or flame or use a dry chemical or foam-type extinguisher.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch hot heating

elements. Do not use a towel or other bulky cloth.

- In the event that personal clothing or hair catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- As a precaution, it is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.

LOWER OVEN SAFETY

- Do not touch heating elements or interior surfaces of oven.
- The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Build-up of pressure may cause the container to burst and result in injury.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating elements.

SAFETY FOR THE SELF-CLEANING MODE

- Confirm that the door locks and will not open before starting self-clean mode. If door does not lock, **DO NOT RUN SELF-CLEAN**. Call service.
- Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
- Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- Clean only oven parts listed in this manual.
- Before self-cleaning the oven, remove the broiler pan, oven racks, other utensils & excess spillage.

Model Description

Model SMW272

1 Time of Day Clock and Lower Oven Display Window

2 Touch Pads for Lower Oven

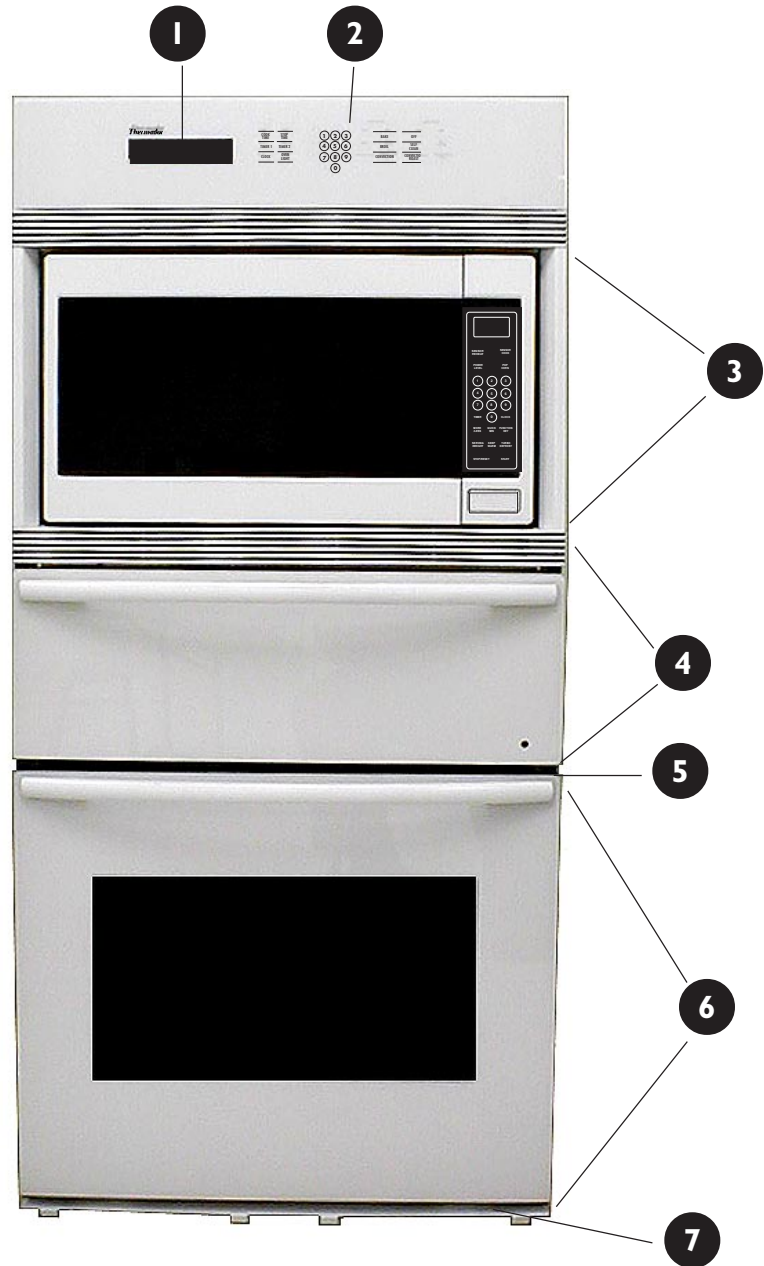
3 Microwave Oven Section

4 Warming Drawer Section

5 Oven Cooling Vents

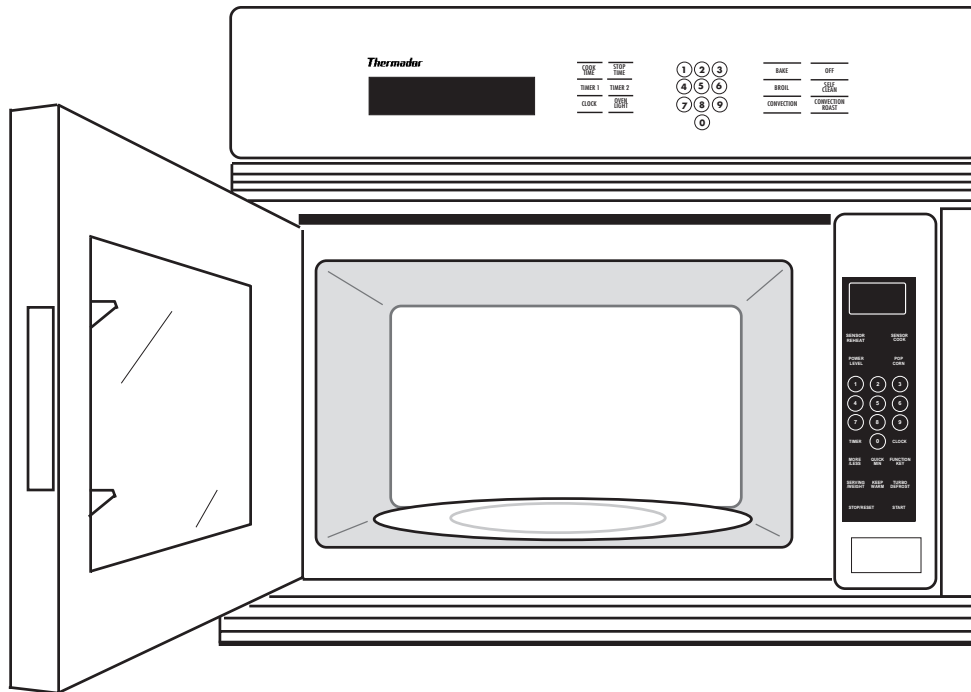
6 Lower Convection Oven Section

7 Lower Oven Exhaust Vent



NOTE: For details of interior parts, refer to the specific section in the manual.

Microwave Oven Section



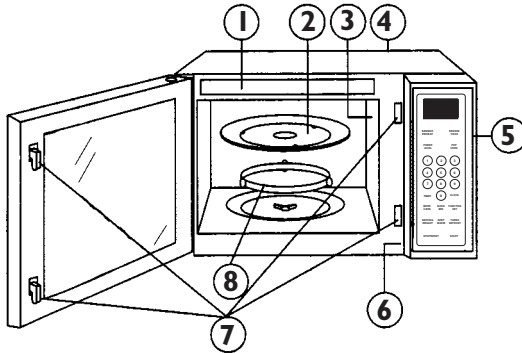
MICROWAVE SPECIFICATIONS

MODEL	V9 (16-11-157)
AC Line Voltage	120V, 60Hz, AC
AC Power Required	10.6 AMPS
Microwave Wattage Output*	1100 watts* (IEC Test Procedure)
Operating Frequency	2450 MHz
Outside Dimensions	14"H x 23-7/8"W x 19-5/32"D
Oven Cavity Dimensions	10-11/32"H x 18-7/8"W x 18-1/2"D
Oven Capacity	2.08 Cu. Ft.
Cooking Uniformity	Turntable system

*The International Electrotechnical Commission's (IEC) standardized method for measuring output wattage.

NOTE: To cool oven parts, the oven cooling fan will automatically operate approximately 1 to 2 minutes after any operation.

Microwave Oven Parts Description

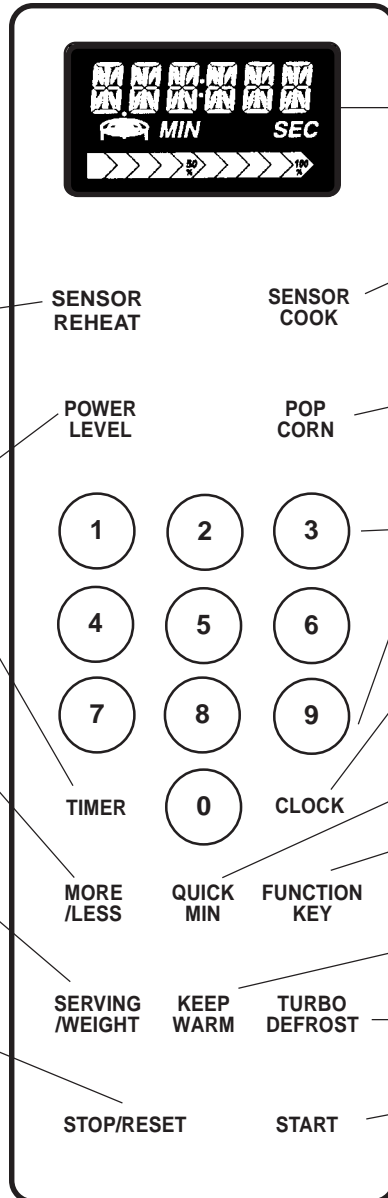


- 1. Menu Label
- 2. Glass Tray
- 3. Internal Air Vents
- 4. External Air Vents
- 5. Control Panel
- 6. Microwave Identification Plate
- 7. Door Safety Lock System
- 8. Roller Ring

Control Panel

Beep Sound

When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit did not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.



Display Window

Sensor Cook Pad

Automatically calculates cooking time for six different items.

Sensor Reheat Pad

Automatically reheats. Three different categories.

SENSOR REHEAT

SENSOR COOK

Popcorn Pad

Automatically timed by weight.

POWER LEVEL

POP CORN

Power Level Pad
Manually changes Microwave power.

Number Pads

Timer Pad

Counts down and signals end time. Can be used for delay or stand time.

1

2

3

4

5

6

7

8

9

Time of Day Clock Pad

More/Less Pad

Increases or decreases cooking time for Sensor Cook or Sensor Reheat.

TIMER

0

CLOCK

Quick Minute Pad

Adds or sets time in 1 minute increments, up to 10 minutes.

MORE /LESS

QUICK MIN

FUNCTION KEY

Function Key Pad

Selects the noncooking features, i.e. Child Lock, etc.

Serving Weight

Used in conjunction with Keep Warm feature. Enter number of servings to keep warm.

SERVING /WEIGHT

KEEP WARM

TURBO DEFROST

Keep Warm Pad

Three different foods can be kept warm for 30 minutes after cooking.

Turbo Defrost

Defrosts by weight.

Stop/Reset Pad

Before cooking: One tap clears your instruction. During cooking: one tap temporarily stops the cooking process. Another tap cancels all your instructions and time of day or colon appears on the Display Window.

STOP/RESET

START

Start Pad

One tap allows oven to begin functioning. If door is opened or Stop/Reset Pad is pressed once during oven operation, start Pad must be pressed again to restart oven.

Cookware and Utensil Guide

ITEM	MICROWAVE	COMMENTS
Aluminum Foil	Yes, for shielding only	Small strips of foil can be molded around thin parts of meat or poultry to prevent overcooking or defrosting too quickly. Foil should not come closer than one inch to any surface of the oven.
Browning Dish	Yes	Browning dishes are designed for microwave cooking only. Check browning dish information for instructions and heating chart. Do not preheat for more than 6 minutes.
Brown paper bags	No	May cause a fire in the oven.
Dinnerware: Labeled "Microwave-Safe" Other Dinnerware	Yes ?	Check manufacturer's use and care directions for use in microwave heating. Some dinnerware may state on the back of the dish, "Oven-Microwave Safe." Use CONTAINER TEST below.
Disposable polyester Paperboard Dishes	Yes	Some frozen foods are packaged in these dishes. Can be purchased in grocery stores.
Fast Food Carton with Metal Handle	No	Metal handle may cause arcing.
Food storage bags	No	Not suitable for high temperatures.
Frozen Dinner Tray: Metal Microwave-safe	Yes Yes	Frozen dinners may be heated in foil tray, if tray is less than 3/4-inch (2 cm) high. Place foil tray in center of oven. Leave at least 1-inch (2.5 cm) space between foil tray and oven walls. Heat only one foil tray in the oven at a time. For containers more than 3/4-inch (2 cm) deep, remove food and place in a similar sized microwave-safe container.
Glass Jars	Yes, use caution	Remove lid. Heat food until just warm, not HOT. Most glass jars are not heat resistant. Do not use for cooking.
Glassware: Heat-safe glass (i.e. Pyrex) Oven Glassware; Glass Ceramics (Pyroceram®, such as Corning Ware®)	Yes	Ideal for microwave cooking and browning. (See CONTAINER TEST below).
Metal Bakeware	No	Not recommended for use in microwave ovens.
Metal Twist-Ties	No	May cause arcing which could cause a fire in the oven.
Non-microwaveable plastic or metal commuter beverage containers.	No	May cause a fire in the oven.
Oven Cooking Bag	Yes	Follow manufacturer's directions. Close bag with the nylon tie provided, a strip cut from the end of the bag or a piece of cotton string. Do not close with metal twist-tie. Make six 1/2-inch (1 cm) slits near the closure.
Paper Plates & Paper Cups	Yes	Use to warm cooked foods and to cook foods that require short cooking times such as hot dogs.
Paper Towels & Napkins	Yes	Use to warm rolls and sandwiches by microwave.
Parchment Paper	Yes	Use as a cover to prevent spattering. Safe for use in microwave, microwave/convection and conventional ovens.
Plastic: Microwave-Safe Cookware (Pottery, stoneware, porcelain) Reheat & Storage containers Melamine	Yes Yes, use caution No	Should be labeled, "Suitable for Microwave Heating." Check manufacturer's directions for recommended uses. Some microwave-safe plastic dishes are not suitable for cooking foods with high fat or sugar content. The heat from hot food may cause the plastic to warp. This material absorbs microwave energy. Dishes get HOT!
Styrofoam cups or containers	No	Plastic foam will melt if foods reach a high temperature.
Microwave-safe Plastic Wraps	Yes	Use to cover food during cooking to retain moisture and prevent spattering. Vent so steam escapes.
Straw, Wicker, Wood	Yes	Use only for short term reheating and to bring food to a low serving temperature.
Thermometers Microwave-safe, only Conventional	Yes No	Use only microwave-safe meat and candy thermometers. Those not suitable for use in microwave oven, will cause sparks and get hot.
Wax paper	Yes	Use as a cover to prevent spattering and to retain moisture.

CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a 1-cup glass measure with water and place it in the microwave oven along with the container to be tested; heat one (1) minute at P100 (HIGH). If the container is microwave oven-safe (transparent to microwave energy), the container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

Let's Start to Use The Oven!

1. Plug into a properly grounded electrical outlet.



Display Window

“WELCOME TO THERMADOR REFER TO OPERATING INSTRUCTIONS BEFORE USE ” scrolls across Display Window.



2. The messages in the **Display Window** automatically appear in English.

If you wish to use Spanish or French, use the Function pad language option.



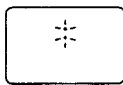
If you wish to use metric measurements, use the Function pad weight option.

Clock


This feature allows you to display the time of day. The oven will operate without setting the clock.


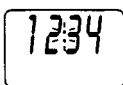
Example: To set 12:34 AM or PM. Display Window

- Clock** Press. Colon appears and flashes.

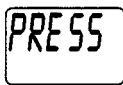
Press. “SET TIME” scrolls across Display Window.


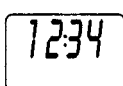

- Enter time of day using number pads.

Colon continues flashing.

“PRESS CLOCK PAD” scrolls across Display Window.


- Clock** Press **Clock** again to set time of day.

Colon stops flashing.

NOTES:

- To reset the clock, repeat step 1 through 3.
- The Clock will retain the time of day as long as electricity is supplied.
- Clock is a 12 hour display.
- Oven will not operate while colon is flashing.

Quick Min



This feature allows you to set and/or add cooking times easily in multiples of one minute.



To Set Cooking Time:

Example: 5 minutes

Display Window

- Quick Min** Press. (up to 10) Set cooking time. Power level is P100 (HIGH).



- Start** Cooking begins and time counts down. Power level arrow begins to scroll.

At the end of cooking, five beeps sound and “ENJOY YOUR MEAL” appears in the **Display Window**




NOTES:

- To use with other power levels, Press Power Level, then Quick Min.
- If you use Quick Min, you can not use the Number Pads or vice versa.
- Press Quick Min to add more time during cooking. To verify the additional cooking time, check the **Display Window**.

Keep Warm Pad

This feature helps you to keep a certain selection of foods warm for 30 minutes after cooking. (Gravy, Stew or Dessert)

- Keep Warm** “GRAVY— PRESS SERV/ WEIGHT” appears in Display Window.




Serv/Weight

Press once for Gravy → Select number 1 for 1 cup
Select number 2 for 2 cups

Press twice for Stew → Select number 1 for 1 cup
Select number 2 for 2 cups
Select number 3 for 3 cups
Select number 4 for 4 cups

Press three times for Dessert → Select number 3 for 3 servings
Select number 4 for 4 servings
- Serving Weight** Verify serving size (3-4) in Display Window.




Press twice.
- Start** Press. Keep Warm time appears in Display Window and begins to count down from 30 minutes.







At the end of cooking, five beeps sound and “ENJOY YOUR MEAL” appears in the **Display Window**.



To Use Function Pad

This unique feature of your microwave oven allows you to establish the initial non-cooking features of your oven such as CHILD LOCK, WORD SPEED, LANGUAGE CHOICE (ENGLISH, FRENCH OR SPANISH), plus many more. See below.

1) 	Press: FUNCTION. Menu Action Message is "Select Function 0 through 9, 1--LANGUAGE CHOICE --- etc".
2) Select a number (0-9) Ex. CHILD LOCK is 5	Press 5: Menu Action Message is "CHILD LOCK ON/OFF".
3) Select <input type="checkbox"/> 1, <input type="checkbox"/> 2 or <input type="checkbox"/> 3	Press: One number. Your selection is now part of the operating system. You can change it any time.
4) Continue until you have completed your selections.	See below for other options. Selection choice is confined in display. You do not need to press START after entry is made.


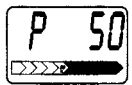




	1	LANGUAGE CHOICE The oven has English, French and Spanish display. The display appears in English when you plug-in. 1 ENGLISH → Display appears in English. 2 FRANCAIS → Display appears in French. 3 ESPANOL → Display appears in Spanish.
	2	Lb/KG CHOICE The oven has both imperial and metric weight measurements. The oven displays the weight in imperial when you plug it in. 1 Lb → Weight can be set in oz/lb, (Imperial). 2 KG → Weight can be set in g/kg, (Metric).
	3	WORD SPEED The speed of word scrolling in the <i>Display Window</i> can be quick, medium or slow. 1 QUICK → Words scroll quickly. 2 MEDIUM → Scrolling speed returns to initial setting. 3 SLOW → Words scroll slowly.
	4	MENU ACTION ON/OFF MENU ACTION SCREEN helps you to program your oven by prompting the next step to be taken. When you become familiar with your oven, the prompting can be turned off. 1 ON → Prompting Guide will appear. 2 OFF → Prompting Guide will not appear.
	5	CHILD LOCK ON/OFF The oven has Child Safety Lock feature which prevents use by children. It does not lock the door. 1 ON → Child Lock has been set and operation will not be accepted. 2 OFF → Child Lock has been cancelled.
	6	BEEP ON/OFF If you wish to have the oven operate with no beep, it can be eliminated. 1 ON → Beep sound will reactivate. 2 OFF → Beep sound will not be heard.
	7	REMINDER BEEP ON/OFF A reminder beep works to remind you to remove the food from the oven after the completion of cooking. It will occur every 15 seconds. 1 ON → Reminder beep will work. 2 OFF → Reminder beep will not work.
	8	DAYLIGHT SAVING ON/OFF 1 ON → Time of day will advance one hour. 2 OFF → Time of day returns to original setting.
	9	CLOCK ON/OFF Clock display can be turned off. 1 ON → Clock display will appear in the <i>Display Window</i> . 2 OFF → Clock display will not appear in the <i>Display Window</i> . Time of day will not be lost while the display is off.
	0	DEMO MODE ON/OFF Demo mode is designed for retail store display. In this mode, the oven can be demonstrated with no power in the oven. 1 ON → The oven is in Demo mode. 2 OFF → The oven is not in Demo mode.

Manual Setting (Power & Time Setting)

This feature allows you to manually set the power and time for microwave cooking.

Press **Power Level** pad until desired power appears in the **Display Window**. See Chart below.

Example: To cook at P50 for 1 minute 30 seconds.

-  To set 50% power "P 50 SET TIME" appears in **Display Window**.

-  Enter cooking time using number pads.

-  **Display Window** counts down and power level arrow begins to scroll.


At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**



Press Power Level	Power Level	Display Window
once	P100 (HIGH)	
twice	P 90	
3 times	P 80	
4 times	P 70 (MED. HIGH)	
5 times	P 60 (MEDIUM)	
6 times	P 50	
7 times	P 40	
8 times	P 30 (MED. LOW)	
9 times	P 20	
10 times	P 10 (LOW)	

NOTES:




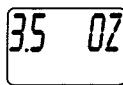




- When selecting P100 (HIGH) power for the first stage, you can begin at step 2.
- When selecting P100 (HIGH) power, the maximum time is 30 minutes. For other power levels the maximum time is 99 minutes and 99 seconds.
- Two beeps will sound between each stage of programming. Five beeps will sound at the end of the entire sequence.
- For more than one stage cooking, repeat steps 1 & 2 for each stage of cooking before pressing **Start** pad. Maximum number of stages for cooking is 4 stages.
- For reheating, use P100 (HIGH) for liquids, P 70 (MEDIUM-HIGH) for most foods and P 60 (MEDIUM) for dense foods.
- For defrosting, use P 30 (MEDIUM-LOW).

Popcorn Pad

For use with prepackaged Popcorn bags.

Example: To pop 3.5 oz. package of microwave popcorn.

Press **Popcorn** pad until package weight appears in the **Display Window**. See Chart below.

-  "POPCORN (weight)- - PRESS START" scrolls across **Display Window**.

-  Press five times.

-  Cooking begins.

-  Press.


At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**



Press Popcorn pad	Popcorn package	Time Min:Sec
once	1.75 oz. (50 g)	1:45
twice	2.65 oz. (75 g)	2:20
three times	2.85 oz. (80 g)	2:30
four times	3.0 oz. (90-g)	2:20
five times	3.5 oz. (99 g)	2:20

NOTES:

- Timings may vary depending on size and wattage of oven.
- Popcorn packages should be at room temperature.
- Place bag in oven according to manufacturer's directions.
- Pop **one** bag at a time.
- After popping, allow bag to cool. Carefully open bag away from face and body, since popcorn and steam are extremely hot.
- NEVER leave the oven unattended when popping popcorn.**
- Do not reheat unpopped kernels or reuse bag.

CAUTION: If prepackaged popcorn is of a different weight than the recommended weight, do not use the preset popcorn settings. Manually set Power Level and Time according to the manufacturer's instructions.

Timer

This feature allows you to:

- 1) Use it as a Kitchen **TIMER**.
- 2) Program **STAND** time after cooking is completed.
- 3) Program **DELAY** time for beginning cooking.

To Set **TIMER**:

1. **"TIMER - - SET TIME"** appears in the **Display Window**.
Press once.

2. Enter time using Number pads (up to 99 minutes and 99 seconds).

To Activate **TIMER** Program:

3. **Timer** will count down. No cooking will occur.
Press once.

At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**.

NOTES:

1. When each stage finishes, a two beep signal sounds. At the end of the program, the oven will beep five times.
2. If oven door is opened during the **TIMER**/**DELAY**/**STAND** time, the time in the **Display Window** will continue to count down.
3. **DELAY** time cannot be programmed before any **Auto Control Feature**. This is to prevent the starting temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature would cause inaccurate cooking results.
4. **Timer** can be set up to 99 minutes and 99 seconds.

To Set **DELAY** Time:

→ → (Select Power Level and Cook Time up to 4-stage Cooking Program) → Press.

Press **Timer** once. Enter **DELAY** time using number pads. Press.

- **DELAY** time : Display time counts down then cook time begins.
- Cooking will start after **DELAY** time has expired and power level is displayed.
- During the **DELAY** time, the display shows the count down time but there is no prompt that says **DELAY** time.

To Set **STAND** Time:

(Select up to 4-stage Cooking Program.) → → → Press.

Press **Timer** once. Enter **STAND** time using number pads. Press.

- **STAND** time will count down after cooking occurs.

Turbo Defrost

This feature allows you to defrost meat, poultry and seafood simply by entering the weight.

Example: To defrost 2.5 lbs (2 lbs 8 oz) of meat.

1. "INVERTER TURBO DEFROST - - SET WEIGHT" appears in **Display Window**.

2. Enter weight using number pads. (6.0 lb maximum)

3. Defrost time* appears.
Press. **Display Window** counts down.

At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**.

***NOTE:** Time will vary depending on size and wattage of your oven.

Conversion Chart

Follow this chart to convert ounces or hundredths of a pound into tenths of a pound.

Example: If a piece of frozen meat weighs 1 pound 14 ounces, the equivalent is 1.9 pounds.

Ounces	Hundredths of a Pound	Tenths of a Pound
0	.96 - .05	0.0
1 - 2	.06 - .15	0.1
3 - 4	.16 - .25	0.2
5	.26 - .35	0.3
6 - 7	.36 - .45	0.4
8	.46 - .55	0.5
9 - 10	.56 - .65	0.6
11 - 12	.66 - .75	0.7
13	.76 - .85	0.8
14 - 15	.86 - .95	0.9

Defrosting Tips & Techniques

Before Freezing:

1. Freeze meats, poultry and fish in packages with only 1 or 2 layers of food.
Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled "For Freezer") or freezer paper.
3. Remove as much air as possible, i.e. create a vacuum.
4. Seal securely, date and label.

To Defrost:

1. Remove wrapper. This helps moisture to evaporate.
Juices from food can get hot and cook the food.
2. Set food on microwave safe roasting rack in an appropriately sized dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. During Defrosting:
 - a. Drain liquids.
 - b. Manipulate and turn over items about midway through defrosting.
5. Shield edges and ends if needed. (See **Cooking Techniques**).
6. Select power and minimum time so that items will be under-defrosted.

After Defrosting:

1. Large items may be icy in the center. Defrosting will complete during **STANDING TIME**.
2. Let stand, covered with plastic wrap, in the refrigerator for time shown in the chart below.
3. See chart below for standing time and rinsing directions.
4. Items which have been layered should be rinsed separately or have a longer stand time.




FOOD	DEFROST TIME (min. per pound) (P 30)	DURING DEFROSTING	AFTER DEFROSTING	
			Stand Time	Rinse and Pat Dry (cold water)
Fish and Seafood [up to 3 lbs. (1.4 kg)]				
Crabmeat	6	Break apart/Rearrange	5 min.	YES
Fish Steaks	4 to 6	Turn over		
Fish Fillets	4 to 6	Turn over/Rearrange/Shield ends		
Sea Scallops	4 to 6	Break apart/Remove defrosted pieces		
Whole fish	4 to 6	Turn over		
Meat				
Ground Meat	4 to 5	Turn over/Remove defrosted portion/Shield edges	10 min.	NO
Roasts [2½ - 4 lbs. (1.1-1.8 kg)]	4 to 8	Turn over/Shield ends and defrosted surface	30 min. in refrig	
Chops/Steak	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface	5 min.	
Ribs/T-bone	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface		
Stew Meat	4 to 8	Break apart/Rearrange/Remove defrosted pieces		
Liver (thin sliced)	4 to 6	Drain liquid/Turn over/Separate pieces	---	
Bacon (sliced)	4	Turn over	---	
Poultry				
Chicken, Whole [up to 3 lbs. (1.4 kg)]	4 to 6	Turn over/Shield	20 min. in refrig.	YES
Cutlets	4 to 6	Break apart/Turn over/Remove defrosted pieces	5 min.	
Pieces	4 to 6	Break apart/Turn over/Shield	10 min.	
Cornish Hens	6 to 8	Turn over/Shield	20 min. in refrig	
Turkey Breast [5 - 6 lbs. (2.3 - 2.7 kg)]	6	Turn over/Shield		

Microwave Shortcuts

FOOD	POWER SETTING	TIME (in minutes)	DIRECTIONS
To separate Bacon , 1 pound (450 g)	P100 (HIGH)	30 sec.	Remove wrapper and place in a microwave safe dish. After heating, use a plastic spatula to separate slices.
To soften Brown Sugar 1 cup (250 mL)	P100 (HIGH)	20 - 30 sec.	Place brown sugar in microwave safe dish with a slice of bread. Cover with plastic wrap.
To melt Butter , 1 stick, ¼ pound (110 g)	P 60 (MEDIUM)	1½ - 2	Remove wrapper and place butter in a microwave safe dish covered with plastic wrap.
To soften Butter , 1 stick ¼ pound (110 g)	P 30 (MEDIUM-LOW)	1	Remove wrapper and place butter in a microwave safe dish.
To melt Chocolate , 1 square, 1 oz. (28 g)	P100 (HIGH)	1 - 1½	Remove wrapper and place chocolate in a microwave safe dish. Stir before adding more time. (Stir until completely melted.) <i>Note: Chocolate holds its shape even when softened.</i>
To melt Chocolate , ½ cup (125 mL) chips	P100 (HIGH)	1 - 1½	
To toast Coconut , ½ cup (125 mL)	P100 (HIGH)	1	Place in a microwave safe dish. Stir every 30 seconds.
To soften Cream Cheese , 8 oz. (250 g)	P 30 (MEDIUM-LOW)	1 - 2	Remove wrapper and place in a microwave safe bowl.
To brown Ground Beef , 1 pound (450 g)	P100 (HIGH)	4 - 5	Crumble into a microwave safe colander set into another dish. Stir twice. Drain grease.
To steam Hand Towels - 4	P100 (HIGH)	20 - 30 sec.	Soak in water, then wring out excess. Place on a microwave safe dish. Heat. Present immediately.
To soften Ice Cream , ½ gallon (2 qt.)	P 30 (MEDIUM-LOW)	1 - 1½	Check often to prevent melting.
Cup of liquid To boil water, broth, etc. 1 cup, 8 oz. (250 mL) 2 cups, 16 oz. (500 mL) To heat milk 1 cup, 8 oz. (250 mL) 2 cups, 16 oz. (500 mL)	P100 (HIGH) P 70 (MEDIUM-HIGH)	2½ - 3 4 2 - 3 4 - 5	Heated liquids can erupt if not stirred. Do not heat liquids in your microwave oven without stirring before and after heating.
To roast Nuts , ½ cups (375 mL)	P100 (HIGH)	4 - 5	Spread nuts into a 9-inch (230 mm) microwave safe pie plate. Stir occasionally.
To toast Sesame Seeds , ¼ cup (50 mL)	P100 (HIGH)	3 - 5	Place in a small microwave safe bowl. Stir twice.
To skin Tomatoes (one at a time)	P100 (HIGH)	30 sec.	Place tomato into a microwave safe bowl containing boiling water. Completely submerge. Rinse and peel. Repeat for each tomato.
To remove Cooking Odors	P100 (HIGH)	5	Combine 1 to 1½ cups (250 - 375 mL) water with the juice and peel of one lemon in a small microwave safe bowl. After heating, wipe interior of oven with damp cloth.

Sensor Reheat



This feature allows you to reheat any quantity of food with only one touch.

1.  Press. "SENSOR REHEAT -- PRESS START" appears in **Display Window**. 
2.  Optional.*

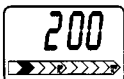
***More/Less** Pad: Press before pressing **Start**.

Preferences for food doneness vary with each individual. After having used the Sensor Cooking a few times, you may decide you would prefer your food cooked to a different doneness. By using the **More/Less** pad, the programs can be adjusted to cook food for a longer or shorter time.

- 1 tap=**More** cooking
- 2 taps=**Less** cooking
- 3 taps=original setting

3.  Press. Reheating starts. The word "SENSOR" appears in the **Display Window**. 

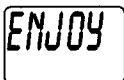
After heat/steam is detected by the **Genius**, 2 beeps sound.



The remaining cooking time appears in the **Display Window** and begins to count down. Power level arrow scrolls.



At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**.



NOTES:

Casseroles - Add 3 to 4 tablespoons of liquid; loosely cover with lid or plastic wrap. Stir when time appears in the **Display Window**.

Canned foods - Empty contents into casserole dish or serving bowl; loosely cover dish with lid or plastic wrap. After reheating, release plastic wrap and stand.

Plate of food - Arrange food on plate; top with butter, gravy, etc. Loosely cover with plastic wrap. After reheating, release plastic wrap and let stand.

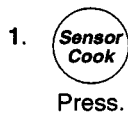
Follow the recommendations for Sensor Cooking, in addition to the following:

DO NOT:

1. Reheat bread and pastry products. Use manual power and time for these foods.
2. Reheat raw or uncooked food.
3. Use if oven cavity is warm.
4. Use for beverages.
5. Use for frozen foods.

Sensor Cook

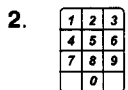
This sensor feature allows you to cook any quantity of food with only one touch. The oven does it all for you.



Press.

"SENSOR COOK -- SELECT RECIPE BY NUMBER PADS" appears in **Display Window**.

Display Window



2.

Select Food Category (1-6)

- 1 – Potato
- 2 – Fresh Vegetables
- 3 – Canned Vegetables
- 4 – Frozen Vegetables
- 5 – Frozen Dinners
- 6 – Chicken Pieces



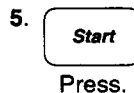
3.

Optional*.

***More/Less** Pad: Press before pressing **Start**.

Preferences for food doneness vary with each individual. After having used the Sensor Cooking a few times, you may decide you would prefer your food cooked to a different doneness. By using the **More/Less** pad, the programs can be adjusted to cook food for a longer or shorter time.

- 1 tap=**More** cooking
- 2 taps=**Less** cooking
- 3 taps=original setting



5.

Press.

Cooking starts. The word "SENSOR" appears in the **Display Window**.



After heat/steam is detected, 2 beeps sound.



The remaining cooking time appears in the **Display Window** and begins to count down. Power level arrow scrolls.



At the end of cooking, five beeps sound and "ENJOY YOUR MEAL" appears in the **Display Window**.



Sensor Cook Chart

FOOD CATEGORY	SERVING/WEIGHT	HINTS
1. Potato	any quantity	Pierce at least 6 times on the top of the potato with fork. Place potatoes on a microwave safe dish. Do not cover. Let stand, 5 minutes, to finish cooking.
2. Fresh Vegetables	any quantity	All pieces should be the same size. Add a small amount of water and cover with lid or vented plastic wrap. After 2 beeps, stir or rearrange.
3. Canned Vegetables	any quantity	Empty contents into casserole dish or serving bowl. Cover loosely with lid or vented plastic wrap. After 2 beeps, stir or rearrange.
4. Frozen Vegetables	any quantity	Follow manufacturers' directions. Use less water than suggested. Do not salt until after cooking. (Not suitable for vegetables in butter or sauce.) After 2 beeps, stir or rearrange.
5. Frozen Dinners	any quantity	Follow manufacturers' directions for covering or removing covers. For best results, do not use frozen foods packaged in foil tray. After two beeps, stir or ladle gravy sauce according to package directions.
6. Chicken Pieces	any quantity	Place skin-side down. Cover completely with plastic wrap. Rearrange after beep. Let stand, 5 minutes, before serving.

For the best results, follow these recommendations.

BEFORE Reheating/Cooking

1. The room temperature surrounding the oven should be below 95° F (35° C).
2. Food weight should exceed 4 oz. (110 g).
3. Glass Tray and outside of container should be dry.
4. Cover food loosely but completely with plastic wrap, or place foods in a casserole dish with a proper fitting lid.
5. All foods should be taken from their normal storage place.

DURING Reheating/Cooking:

DO NOT open the oven door until 2 beeps sound and time appears in the **Display Window**. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity. Once the timer begins to count down, the oven door may be opened to stir, turn, shield, rearrange, mix or add foods.

AFTER Reheating/Cooking:

All foods should have a covered stand time.

Food Characteristics

Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.

Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water or fat and these centers attract microwaves (For ex., jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.

Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food increases so does the cooking time. When cooking small amounts of food such as one or two potatoes, do not leave oven unattended. The moisture content in the food may decrease and a fire could result.

Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.

Size

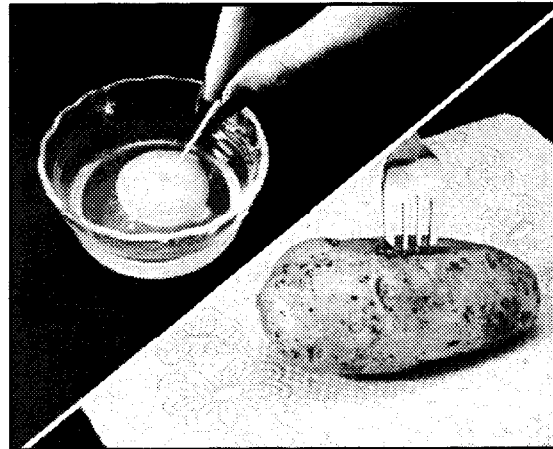
Thin pieces cook more quickly than thick pieces.

Starting Temperature

Foods that are room temperature take less time to cook than if they are chilled or refrigerated or frozen.

Cooking Techniques

Piercing



Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce whole egg yolks and whites, clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch strip of skin peeled before cooking. Score sausages and frankfurters.

Browning

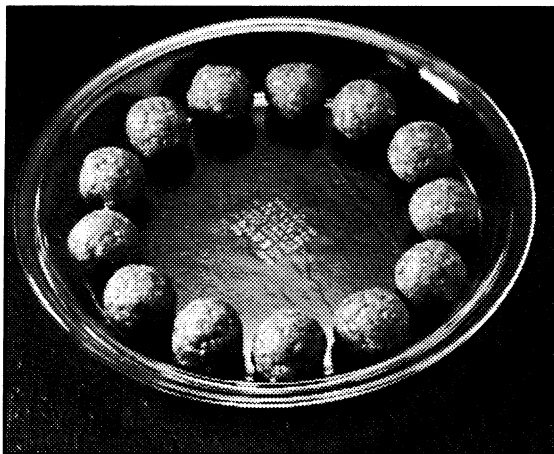


Foods will not have the same brown appearance as conventionally cooked foods or these foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine; brush on before cooking.

For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

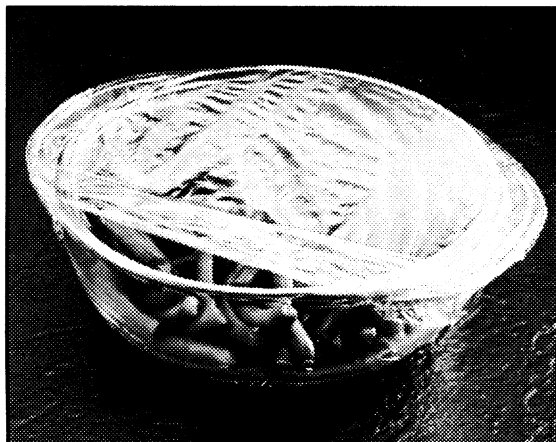
Cooking Techniques

Spacing



Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

Covering



As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels. However, unless specified, a recipe is cooked covered.

Shielding

Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place.

Timing

A range in cooking time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Stirring

Stirring is usually necessary during microwave cooking. We have noted when stirring is helpful, using the words once, twice, frequently or occasionally to describe the amount of stirring necessary. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

Turning

It is not possible to stir some foods to redistribute the heat. At times, microwave energy will concentrate in one area of a food. To help insure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Stand Time

Most foods will continue to cook by conduction after the microwave oven is turned off. In meat cookery, the internal temperature will rise 5°F to 15°F (3°C to 8°C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

Testing for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean. Candy is done when it reaches the proper temperature for each stage of crystallization.

Care of Your Microwave Oven

BEFORE CLEANING:

Unplug at socket of the oven. If impossible, leave oven door open to prevent oven from accidentally turning on.

AFTER CLEANING:

Be sure to replace the Roller Ring and Glass Tray in the proper position and press **Stop/Reset** Pad to clear the screen.

Inside of the oven:

Wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergents or abrasives is not recommended.

Glass Tray:

Remove and wash in warm, soapy water or in a dishwasher.

Outside oven surfaces.

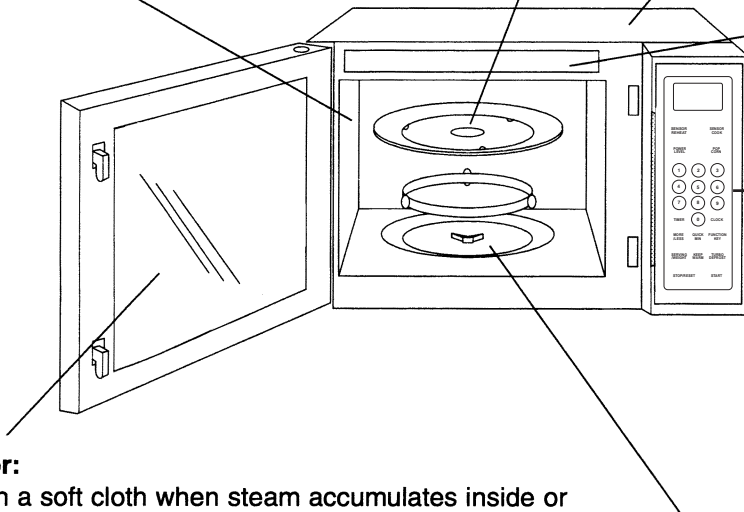
Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.

Menu Label:

Do not remove. Wipe with damp cloth.

Control Panel:

- * Covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film. *(Hint - To remove film, apply masking or clear tape to an exposed corner and pull gently.)*
- * If the control panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives on the Control Panel.



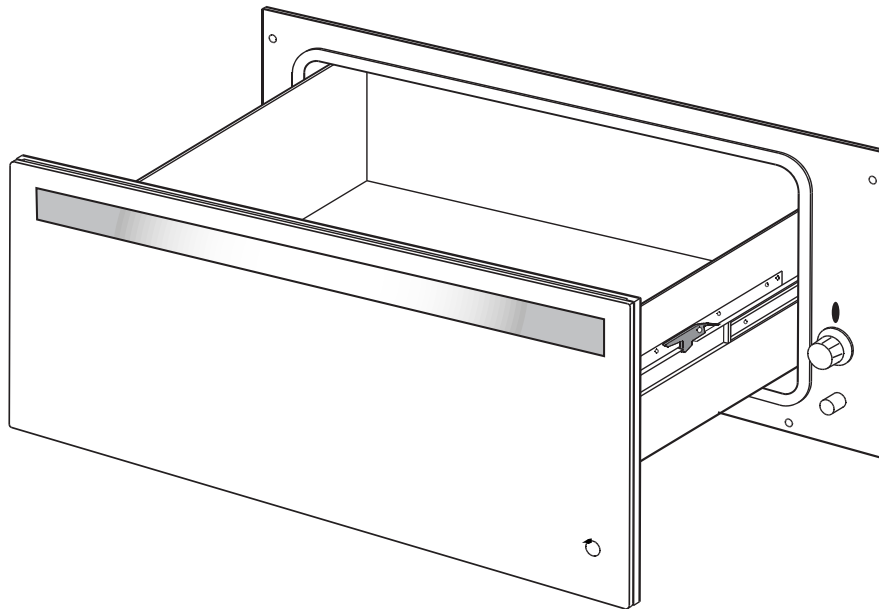
Oven Door:

- * Wipe with a soft cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.)
- * Inside surface is covered with a heat and vapor barrier film. Do not remove.

Roller Ring and oven cavity floor:

Wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.

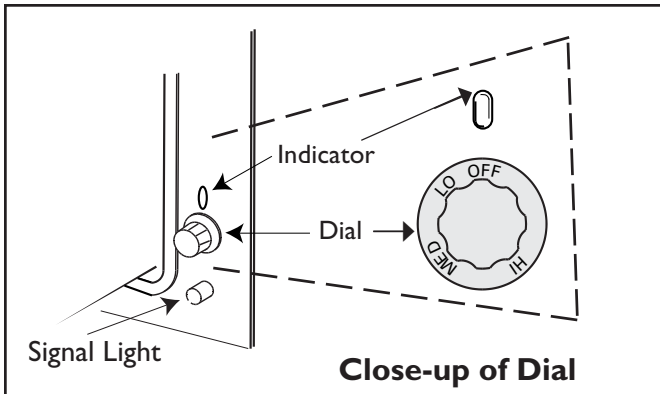
Warming Drawer



Warming Drawer Operating Instructions

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. DO NOT use to heat cold food other than proofing yeast dough, crisping crackers, chips, and dry cereal, or warming dishes or plates.

THERMOSTAT DIAL / ON KNOB



Open the drawer. The thermostat dial is on the right side of the front frame.

SIGNAL LIGHT

The signal light is located below the thermostat dial and turns "ON" when the dial is set. It stays on until the dial is turned back to the "OFF" position.

This light is visible through the light viewer in the drawer front panel, when the drawer is closed. This is a reminder that the heat is on.

MOISTURE SELECTOR

At the top edge of the drawer trim are the words Moist and Dry.

To keep foods moist, slide the knob inside the drawer to the left. This closes the vents and seals the moisture inside the drawer.

With the vent closed, the drawer is completely sealed which keeps the hot food moist and soft. In this setting condensation may occur around the inside edge of the drawer.

To keep foods crisp, slide the knob to the right. This opens the vents and allows the moisture to escape. With the vents open, it is normal for moisture to collect on surfaces above the warming drawer.

SUITABLE UTENSILS

USABLE SPACE AND UTENSIL SIZES

Drawer Interior: 22"W x 21"D x 7" H

Holds these utensils:

- 2 - 9x13" Pyrex, 3-quart dishes, side by side
- 2 - 9-1/2x15" Pyrex, 4-quart dishes, side by side
- 10-1/2" plates, single or stacked
- 11" plates, single or stacked
- Large 14" pizza, in box

Warming Drawer

- When holding hot, cooked foods and warming empty serving dishes at the same time, place the serving dishes on a cooling rack and the food items on the bottom of the drawer.
- Food in heat-safe glass and glass ceramic utensils may need higher thermostat settings as compared to food held in metal utensils.
- Allow extra time for the temperature inside the drawer to stabilize, after adding items or checking doneness.

★ USDA/FSIS recommends an internal temperature of 145°F (63°C) as the minimum doneness for beef. Use a portable meat thermometer to check internal temperatures.

3. When keeping cooked food warm, allow time for the drawer to be preheated before placing the item into the drawer.

LO	=	15 minutes
MED	=	25 minutes
HI	=	45 minutes

USING THE WARMING DRAWER

1. Turn the knob clockwise (to the right). Align a setting on the knob with the raised indicator. The dial can be set on or between the settings.

LO	=	140° to 160°F.	(60° to 71°C)
MED	=	161° to 190°F.	(71° to 88°C)
HI	=	191° to 220°F.	(88° to 105°C)

2. Slide Moisture Selector knob to a Moist or Dry Setting.

TEMPERATURE AND MOISTURE SELECTION

Food	Temperature	Moisture Selector
Bacon	Hi	Dry
Beef, medium and well done	Med	Moist
Beef rare	Lo	Moist
Bread, hard rolls	Med	Dry
Bread, soft rolls, coffee cakes	Med	Moist
Casseroles	Med	Moist
Cooked Cereal	Med	Moist
Eggs	Med	Moist
Fish, Seafood	Med	Moist
Fried foods	Hi	Dry
Fruit	Med	Moist
Gravy, cream sauces	Med	Moist
Ham	Med	Moist
Lamb	Med	Moist
Pancakes, waffles	Hi	Moist
Pies, one crust	Med	Moist
Pies, two crusts	Med	Dry
Pizza	Hi	Center
Pork	Med	Moist
Potatoes, baked	Hi	Center
Potatoes, mashed	Med	Moist
Poultry	Hi	Moist
Vegetables	Med	Moist

TIPS:

- Preheat with a rack in place if using one.
- An empty serving dish can be preheated at the same time the drawer is being preheated to receive hot food.
- Aluminum foil may be used to cover food. **Never line the drawer with foil.**



CAUTION: Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

- Several different foods may be kept hot at the same time. Set the drawer temperature for the food needing the highest setting. Place item needing the highest setting on the bottom of the drawer; set the item needing less heat on a cooling rack or inverted pan.

TO WARM EMPTY SERVING BOWLS AND PLATES:

- Use only heat-safe dishes.
- Use a cooling rack to raise utensil from direct contact with bottom of drawer.
- Warm on setting appropriate for utensil.
- Check dish temperature during warming period to be sure it doesn't get too hot or is hot enough.

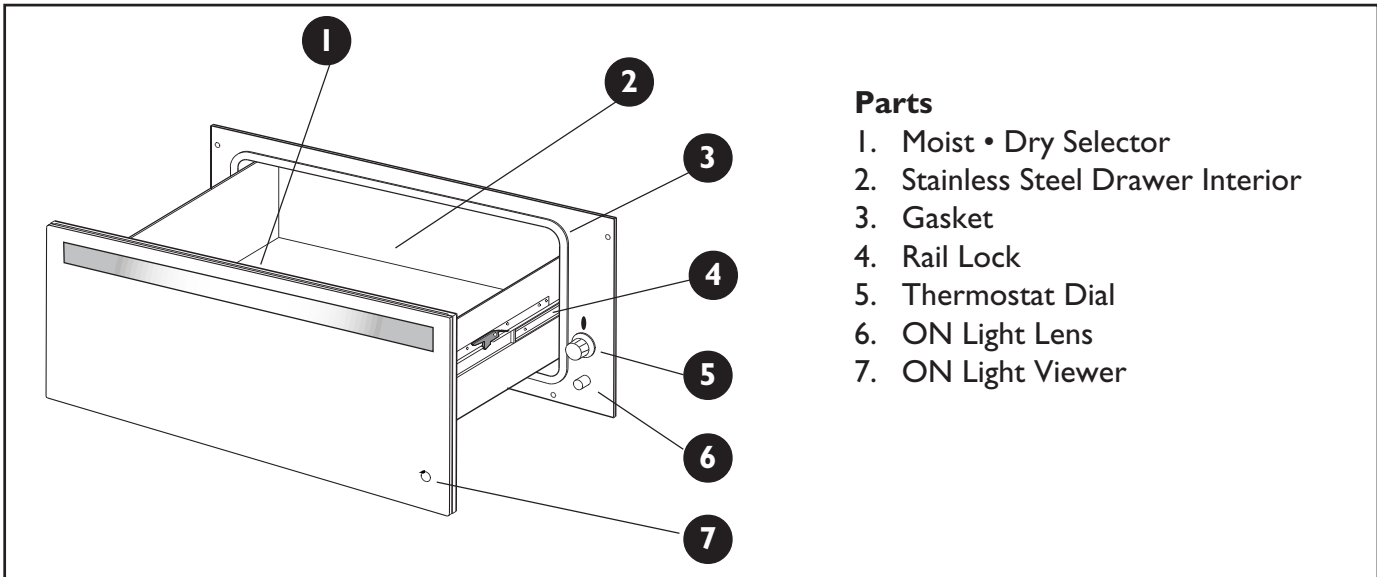
TO PROOF YEAST BREAD DOUGH:

- Place on a cooling rack.
- Preheat on LO/MOIST.
- Lightly oil top of dough in bowl large enough to double bread dough. Cover with clean cloth.
- Check dough height in 40 minutes. Add time as needed.

TO CRISP STALE ITEMS:

- Place food in low sided dishes or pans.
- Preheat on LO/DRY.
- Check crispness after 45 minutes. Add time as needed.

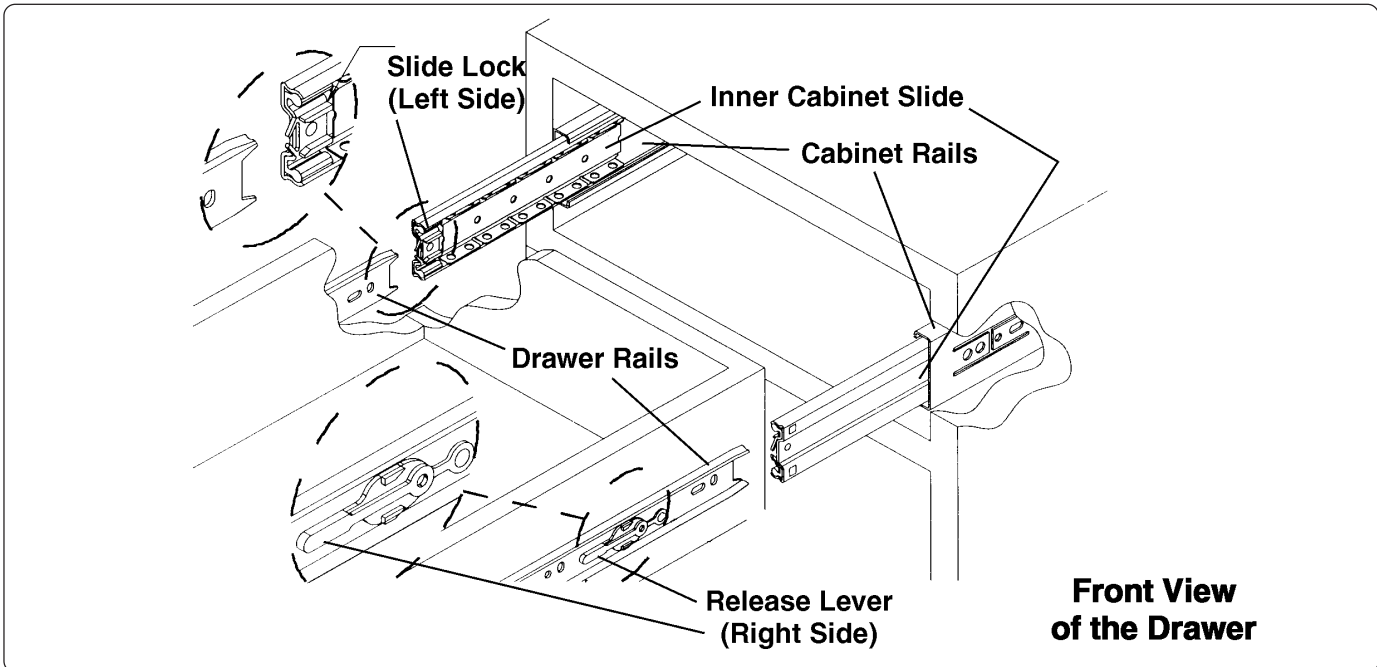
WARMING DRAWER • PARTS AND REMOVAL



Parts

- 1. Moist • Dry Selector
- 2. Stainless Steel Drawer Interior
- 3. Gasket
- 4. Rail Lock
- 5. Thermostat Dial
- 6. ON Light Lens
- 7. ON Light Viewer

REMOVING THE DRAWER



Front View of the Drawer

To remove the drawer:



WARNING: Do not remove drawer while hot.

- Pull drawer to fully open position.



Be sure drawer is empty before removing.

- Lift up on left side Release Lever and press down on the right side Release Lever.
- Firmly pull the drawer outward until each Drawer Rail pulls free from each Inner Cabinet Slide. Retract Cabinet Rails while drawer is being cleaned.

To replace the drawer:

- Be sure Cabinet Rails are pushed inside cabinet.
- Align each Drawer Rail to each Inner Cabinet Slide. Use the Slide Lock to guide placement.
- Close the drawer completely; the Slide Lock will secure the drawer.
- Pull out drawer fully to check that both locks are engaged.

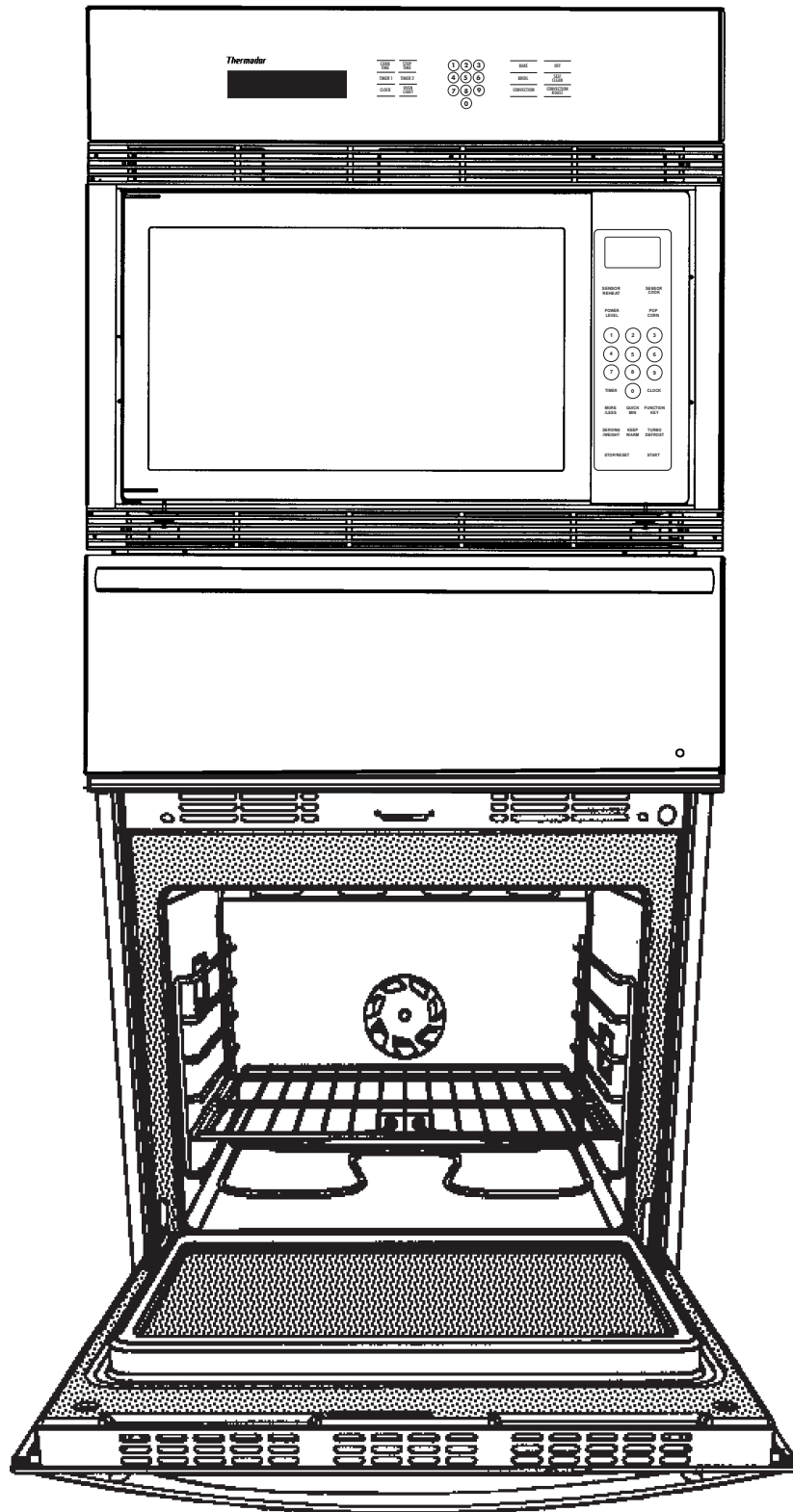
CARE AND CLEANING

Cleaning Chart

Area / Material	Cleaning Products	Directions
<p>Drawer Interior/ Polished Stainless Steel</p> <p>Drawer Front and Frame/ Brushed Stainless Steel</p>	<p>Hard Water Spots and Scale: vinegar.</p>	<p>Apply with sponge or cloth. Rinse with clear water and wipe dry. Satisfactory for use on all finishes.</p>
	<p>Mild Cleaners and Polishes: Soap, ammonia, or detergent and water, Stainless Steel Magic[®], or Shimmer[®].</p>	<p>Swab or wipe with cloth. Rinse with water and dry. Satisfactory for use on stainless finishes.</p>
	<p>Slightly Abrasive Cleaners: RevereWare[®] Instant Stainless Steel Cleaner or Soft Scrub[®].</p>	<p>Apply with a damp sponge or cloth. Rub lightly in direction of the polish lines. Wipe clean using damp cloth or sponge then dry surface.</p>
<p>Remember, chlorine and chlorine compounds (check the labels) are corrosive even to stainless steel. It is very important to rinse thoroughly and dry, if a cleaning agent with chlorine is used.</p>		
<p>Drawer Front Panel/ Tempered Glass</p>	<p>Glass or window cleaners: Bon Ami[®], Windex[®], a solution of either rubbing alcohol and water or vinegar and water.</p>	<p>Use a clean dry cloth, paper towel or newspaper to polish.</p>
<p>Thermostat Dial/ Plastic</p>	<p>Detergent and water.</p>	<p>Pull off knob. Wash, but do not soak. Dry and replace.</p>

Notes

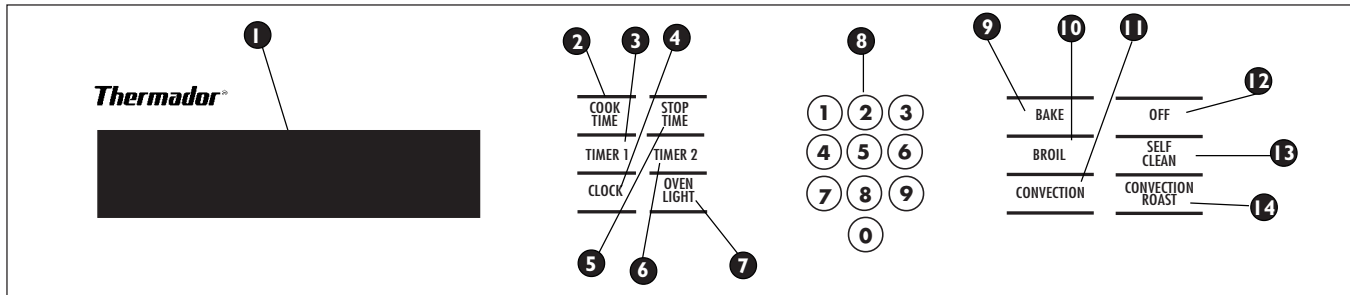
Lower Oven Section



Description of Touch Pad Functions

The control panel contains a series of electronic touch pads that enable you to set the oven. As you touch these control pads, you will notice that numbers and words appear in the display window. These numbers and words are called prompts and show you what is set and what must be done next.

Take a moment to familiarize yourself with these controls. To set the oven, touch only one control pad at a time.



Oven Control Panel showing all functions.

- | | |
|--|--|
| <p>1 Window Display Clock display and cooking modes.</p> <p>2 Cook Time Touch to set cooking time in minutes or hours for Bake, Convection or Convection Roast modes. When this pad is used instead of Timer 1 or 2, the oven will turn off automatically after the Cook Time has ended.</p> <p>3 Timer 1 Touch to set as an audio reminder kitchen timer. Press again and hold to cancel the minute timer.</p> <p>4 Clock Touch to set the time of day on the 12-hour clock.</p> <p>5 Stop Time Touch after setting Cook Time or Self Clean to set the time of day the oven will automatically turn off.</p> <p>6 Timer 2 Touch to set as a second audio reminder. Press again and hold to cancel the minute timer.</p> | <p>7 Oven Light Touch to turn on oven light. Touch again to turn off oven light.</p> <p>8 Number Pads Touch each number to set time and temperature.</p> <p>9 Bake Touch to select the Bake Mode.</p> <p>10 Broil Touch to select the Broil Mode</p> <p>11 Convection Touch to select the Convection Mode</p> <p>12 Off Touch to cancel any mode except Timer 1 and 2.</p> <p>13 Self Clean Touch to select the Self-Clean Mode.</p> <p>14 Convection Roast Touch to select the Convection Roast Mode.</p> |
|--|--|

If an "F-and a number" flash in the display, this indicates a function error code. Touch the oven OFF pad or turn off power at the circuit breaker. Wait for 3 minutes and turn it back on. Try again to program your oven function. If function error code repeats, note the code number, disconnect power to the oven and call for service.

What You Will Hear And See

WHAT YOU WILL HEAR

Convection Fan – Operates during any convection mode. It turns off if the door is opened.

Component Cooling Fan – Activates during any cooking or self-cleaning mode to cool electronic components and outer door surfaces. It will stay on until components have cooled sufficiently. This air is exhausted through the vent located below the lower oven.

Oven Audible Signals – Beeps & Chimes

1. **Pad Touch Response:** A single, short beep whenever a function or number is pressed.
2. **Invalid Entry:** Three short beeps.
3. **Self-Clean is Selected and Door is Not Closed:** Four short beeps.
4. **Indicates a Failure:** Continuous series of long beeps.
5. **Preheat tone:** Single non-repeating chime.
6. **One minute left on timer:** Single non-repeating chime.
7. **Timer Has Counted Down To Zero:** Four chimes, one second apart followed by two chimes, one second apart every 30 seconds up to 5 minutes.
8. **End of Timed Cooking Cycle:** Four chimes, one second apart followed by one chime every 60 seconds for up to 10 minutes.

WHAT YOU WILL SEE

Control Panel Flashing – Any flashing in the control window indicates the selected function is not completely programmed and requires another step.

Power-up Flashing – The Clock Time flashes following the initial application of power to the unit or after a power failure.

Illuminated Numbers – These numbers indicate Time of Day, Time to Cook, Timers, or Temperature. Digits will move to the left as new digits are entered. Temperatures in Fahrenheit will adjust to the nearest 5°F.

Illuminated Lock – When the word "LOCK" is displayed, the door will not open. Wait for the word to disappear, designating the automatic door latch is in the open position.

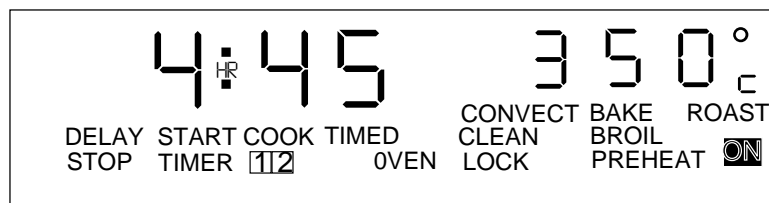
Err – Flashes if invalid oven temperatures or times are entered.

F Numbers – Various error codes of F1 to F9, FC, FF, F- and Fr may appear if there is a problem; please consult "Solving Operational Problems," Page 58.

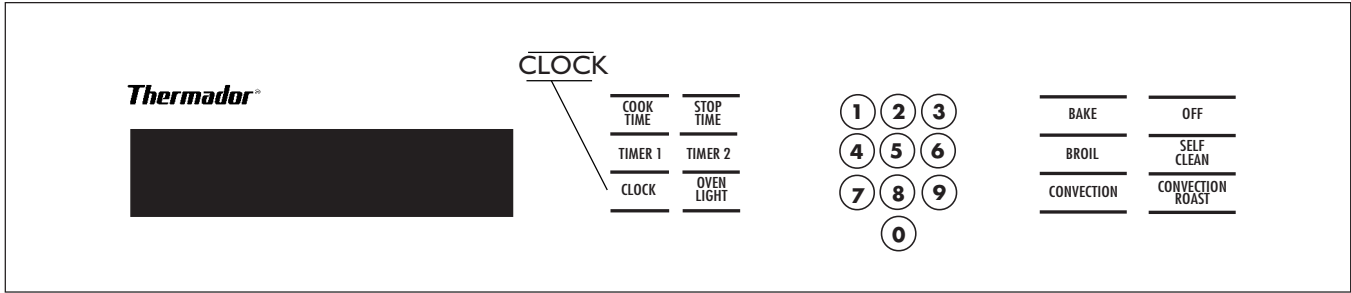
C – Will appear if Centigrade format is selected, see Page 54.

1 and **2** – Indicate Timer 1 and Timer 2.

CONTROL PANEL DISPLAY WINDOW



Setting the Clock



Note: Your oven is preset to a 12 hour clock and does not indicate AM or PM. The Time of Day is displayed in hours and minutes. A 24-hour clock format option may be selected. See "Do It Yourself Maintenance," Pages 54 – 56.

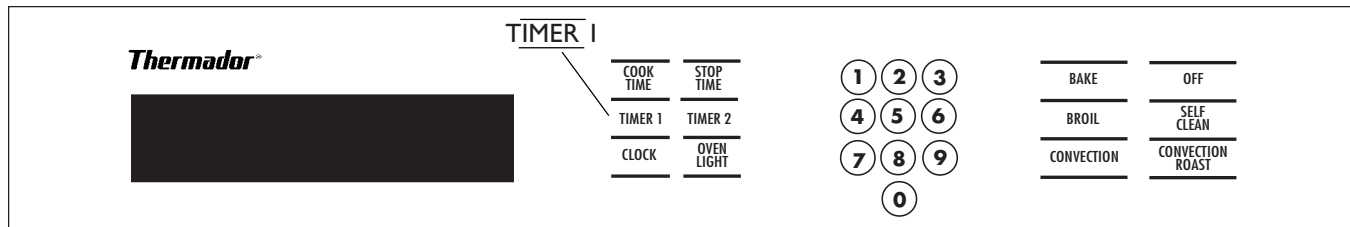
TO SET THE CLOCK:

WHAT YOU WILL DO	WHAT YOU WILL SEE
<p>1. Touch CLOCK</p> <p>2. While TIME flashes, touch number pads.</p> <p>Example: touch 5, 2, 9 to set correct Time of Day of 5:29.</p> <p><i>If more than 5 seconds elapses between touching the CLOCK pad and touching each number pad, you must start again with Step 1.</i></p> <p><i>Three seconds after touching the last number, time is set.</i></p>	<p>2:32</p> <p>TIME</p> <p>5:29</p> <p>TIME</p> <p>5:29</p>

TO RECALL TIME OF DAY:

WHAT YOU WILL DO	WHAT YOU WILL SEE
<p>Touch CLOCK once to briefly, display Time of Day if another timed mode is showing.</p> <p>Note: The Time of Day cannot be changed if the oven has been programmed for Timed Bake, Timed Convection, Timed Convection Roast or Self-clean. Cancel the program before reprogramming clock.</p>	<p>5:30</p>

Setting the Timer



Your oven is equipped with two timers. Operating independently of each other, either timer can be used to remind you when a period from 1 minute up to 11 hours and 55 minutes has expired. They do not control oven operations.

TO SET THE TIMER:

WHAT YOU WILL DO	WHAT YOU WILL SEE
1. Touch TIMER 1 .	
2. When TIMER flashes, touch number pad 5 to set 5 minutes.	
<i>After 3 seconds, the timer will stop flashing and start the 5 minute countdown. When timer reaches 1 minute, a notification chime sounds and display changes to a minutes/seconds mode.</i>	
IMPORTANT: Except for the last minute countdown, the Timer counts in hours and minutes. Example: Touch 10 (:10) for 10 minutes. Touch 100 (1:00) for 1 hour.	

TO CHANGE TIME AFTER STARTING:

1. Touch **TIMER 1**.
2. Touch number pads for new time.

WHEN TIME IS UP:

WHAT YOU WILL DO	WHAT YOU WILL SEE
<i>At the end of the time set, the Timer will chime 4 times. If not canceled, 2 chimes will sound every 30 seconds for 5 minutes.</i>	

TO CANCEL TIMER:

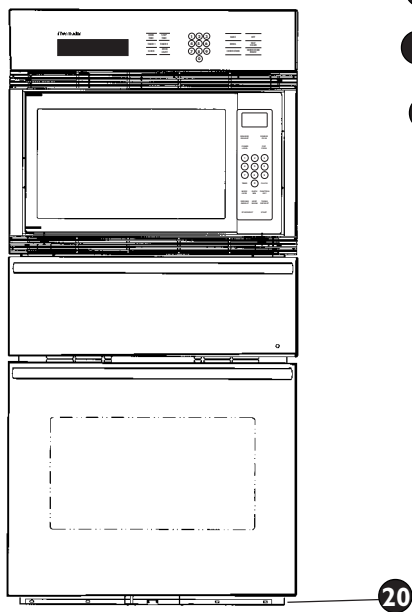
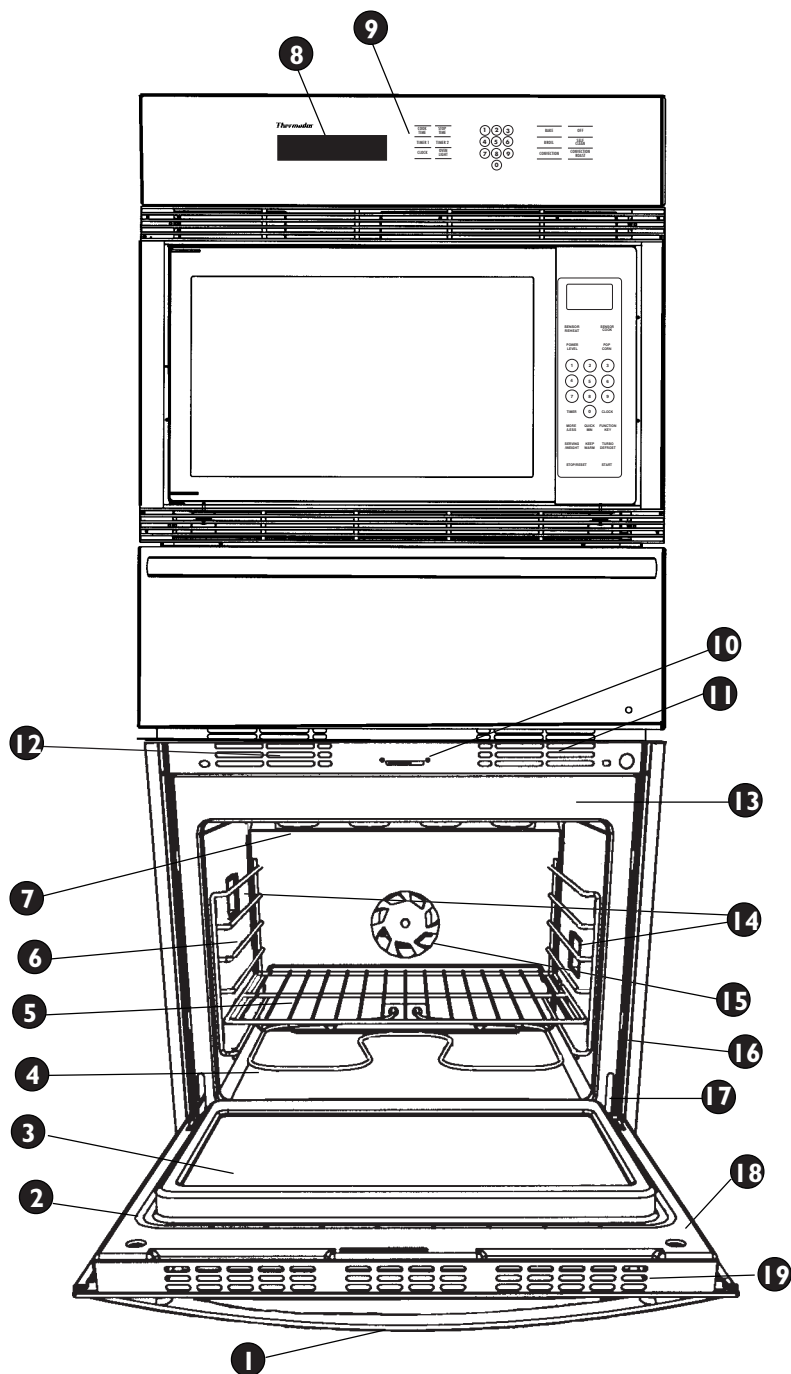
WHAT YOU WILL DO	WHAT YOU WILL SEE
Touch Timer 1 and then 0 , or touch and hold Timer 1 for 4 seconds. Important: Touching OFF to cancel the chimes cancels ALL selected oven programming, NOT the Timer! <i>This display shows time of day.</i>	

Note: To set timer for 2 hours and 30 minutes, touch the numbers **2, 3, 0**. The display will show **2:30, TIMER 1**. A timer will always have display priority over the clock. The Timer with the least amount of time remaining will have the first priority. Touching the **CLOCK** or other **TIMER** will briefly display the Time of Day or the time remaining on the other Timer.

Lower Oven Parts Identification

Feature Index

1	Door Handle
2	Oven Door Gasket
3	Window
4	Easy Lift Bake Element
5	Removable Oven Racks
6	Rack Supports
7	Broil Element
8	Display Window
9	Glass Touch Control Panel
10	Automatic Door Lock Latch
11	Oven Cooling Vents
12	Model & Serial No. Location (look through vents)
13	Front Frame
14	Halogen Oven Lamps (2)
15	Convection Fan and Cover
16	Side Trim
17	Door Hinge
18	Removable Door
19	Door Vents
20	Exhaust Vent Trim
21	Broiler Pan and Lid



General Oven Tips

Preheating the Oven

For best results, preheat the oven when using the BAKE, CONVECTION or CONVECTION ROAST modes.

- Place racks in the oven before preheating.
- The oven is preheated when the oven chimes and the selected temperature is displayed.
- Allow oven to preheat while preparing recipe or food.
- Once oven is preheated, place food in the oven as quickly as possible to minimize the loss of heat.

For Best Results

- Use Baking, Roasting and Broiling Charts found on Pages 38 to 40 for suggested rack level and cooking time.
- Minimize opening the door.
- Use TIMER 1 or TIMER 2.
- Use the interior oven light to view the food.
- Store the broiler pan or other utensils outside the oven. An extra pan, without food, affects the browning and cooking.
- Use pans that give you the desired browning:
 - For tender, golden brown crusts, use light nonstick/anodized or shiny metal utensils.
 - For brown, crisp crusts, use dark nonstick/anodized or dark, dull metal utensils or glass bakeware.

CAUTION: Never use aluminum foil to cover the oven racks or to line the oven. It can damage the oven if it touches the heating element or damage the oven liner if heat is trapped under it.

High Altitude Baking

When baking at high altitudes, in either BAKE, CONVECTION or CONVECTION ROAST mode, recipes and baking times vary. For information to adjust recipes, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins. Specify the type of information you want (example: cakes, cookies, breads, etc.).

Condensation

It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven.

Electronic Temperature Sensor

Your new Thermador® oven has an electronic temperature sensor which accurately maintains the temperature selected. Your previous oven may have had a mechanical thermostat that drifted to a higher temperature with age. You may experience an adjustment period when cooking your favorite recipes with your new Thermador® convection oven.

Oven Racks

Safety Stops

- The racks are designed with safety stops and a back rail. When the racks are placed correctly in the oven, they will stop before coming completely out from the oven. They will not tilt when placing food on them.
- When placing food on a rack, pull the rack out to the stop position. Place the food on the rack, then slide the rack back into the oven. This will eliminate reaching into a hot oven.

Self-Cleaning the Racks

- The racks may be cleaned in the oven during the Self-Cleaning cycle; however, they will lose their shiny finish and change to a metallic gray. See Oven Cleaning Chart on Pages 52 and 53.
- Rack supports should not be removed.

Rack Levels

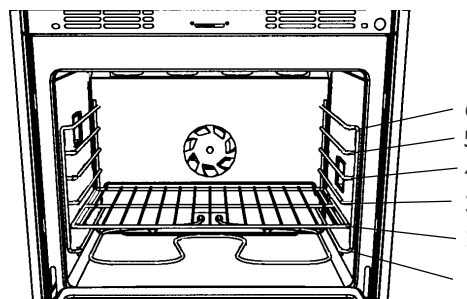
- Rack levels are numbered from the bottom rack support to the top.
- The correct rack level for baking a food item depends on the recipe and the cooking mode. See Baking, Roasting and Broiling Charts on Pages 38 to 40 and Page 46. Place rack(s) in the proper level before turning on the oven.

Insert The Rack As Follows:

1. Hold the rack with the back rail up and towards the back of the oven. Rest the rear of the rack on the desired rack slide.
2. Push the rack into the oven as far as it will go. It will "drop" into position.
3. Pull the rack forward to confirm safety stops are below rack guide.

Remove Or Reposition The Racks As Follows:


1. Slide the rack to the front of the oven.
2. Lift the front of the rack up so the safety stops slide over the rack slides.
3. Pull the rack forward to remove.



Rack Levels

Bake, Convection or Convection Roast Mode Operation

Thermador®




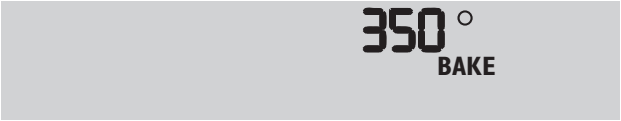


COOK TIME	STOP TIME
TIMER 1	TIMER 2
CLOCK	OVEN LIGHT

1	2	3
4	5	6
7	8	9
0		

BAKE	CONV	CONVECTION ROAST
BAKE	OFF	
BROIL	SELF CLEAN	
CONVECTION	CONVECTION ROAST	

TO SET BAKE, CONVECTION OR CONVECTION ROAST:

WHAT YOU WILL DO	WHAT YOU WILL SEE
<ol style="list-style-type: none"> Touch BAKE, CONVECTION or CONVECTION ROAST. While mode flashes, touch number pads to select desired oven temperature from 200°F to 550°F (94° to 290°C). <i>Example: touch 3,5,0 for 350°F.</i> <i>The oven will start automatically in 6 seconds.</i> <i>The display will show 100° (38°C) and will count up in 5° (1°C) increments until the temperature selected is displayed.</i> <i>When the oven has reached the temperature selected, a chime will sound.</i> <p>Optional: Set a TIMER, as a reminder to check doneness of the food. See Page 31.</p> <p>Note: To check the already selected oven temperature during preheat, touch the mode pad once.</p>	   

TO CANCEL BAKE, CONVECTION OR CONVECTION ROAST:

WHAT YOU WILL DO	WHAT YOU WILL SEE
<p>Touch OFF pad.</p> <p>The Time of Day displays.</p>	

TO CHANGE THE OVEN MODE AND / OR TEMPERATURE:

Repeat Steps 1 and 2 above.

- If revising temperature to a lower setting, a chime will sound briefly, indicating the selected temperature has been reached. The PREHEAT
- and ON lights in the display will go out.
- If revising to a higher temperature, the oven will heat as in Step 2.
-

Baking Techniques

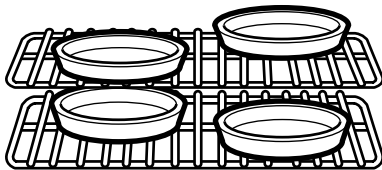
BAKE MODE

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air, but no fan is used to circulate the heat.

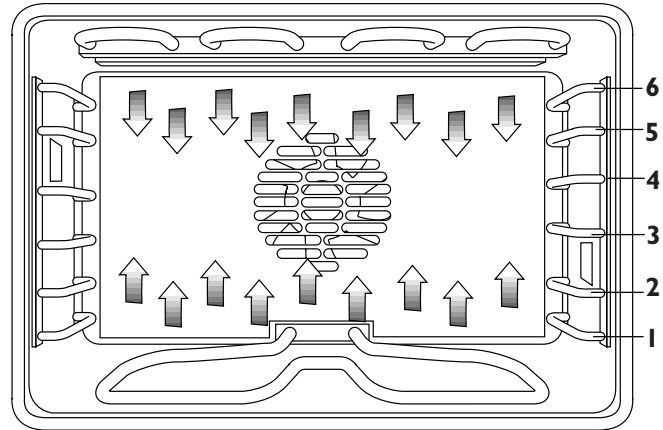
Follow the recipe, convenience food directions for baking temperature, time and rack level. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

General Guidelines

- For best results, bake food on a single rack with at least 1" space between utensils and oven walls.
- Use a maximum of 2 racks when selecting the bake mode. Stagger pans or baking sheets so that one is not directly above another.



Staggered cake pans



- Check for doneness at the minimum time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature 25°F (14°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- See Baking Charts found on Pages 38 to 40 for specific rack levels for a variety of foods.
- Tips for Solving Baking Problems are found on Page 57.
- Avoid using inside of opened door as a shelf to place pans. An accidental liquid spill may run into slots in the door.

Proofing Techniques

A **BAKE** mode becomes a Proofing mode when the temperature is set at 100° to 110°F (38° to 43°C). It is possible to proof large bowls of bread dough or many smaller pans in less time than at room temperature. Cover bread dough with plastic wrap while rising. Be sure to remove plastic before baking. Check proofing progress early.

Convection Techniques

CONVECTION MODE

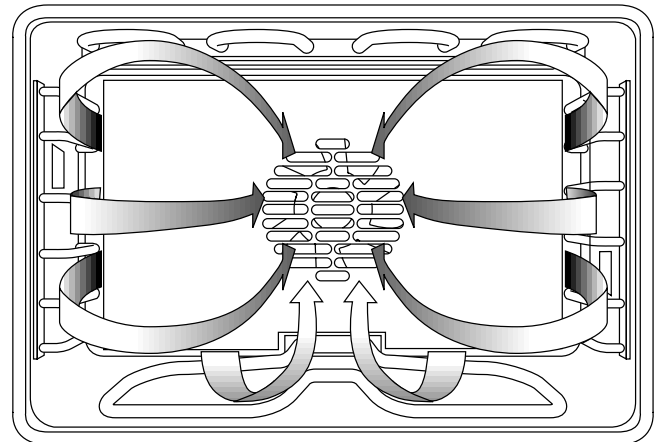
The heat for convection baking comes from the third element at the back of the oven. This mode uses a fan surrounded by the element to circulate the heat throughout the oven. This accelerated air movement allows for multiple rack baking and a 25° to 50°F (14° to 28°C) temperature reduction from the standard bake setting. Generally speaking, the longer the cooking time the greater the time savings.

Foods recommended for convection mode:

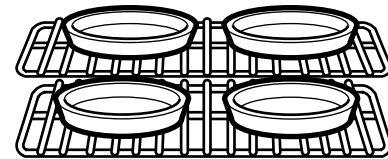
Air Leavened Foods (Souffles, Meringue, Cream Puffs, Angel Food Cakes, Chiffon Cakes)
 Appetizers
 Biscuits
 Coffee Cakes
 Cookies (2 to 6 racks)
 Yeast Breads
 Popovers
 Dehydrating a variety of foods
 Main Dishes
 Meats, Roasts and Poultry
 Fish and Seafood Items
 Oven Meals (1 to 4 racks)

General Guidelines

- The number of racks used is determined by the height of the food to be cooked.
- Use low-sided pans when possible for best air circulation.
- To fully utilize the convection system, cook foods that are uncovered.
- Use shiny aluminum pans for best result unless otherwise specified.
- Dark metal pans and heatproof glass or ceramic can be used. Reduce temperature another 25°F (14°C) when using heatproof glass pans for a total reduction of 50°F (28°C).



- Use an aluminum cookie sheet with only two turned-up edges.
- Multiple rack cooking for cakes and oven meals are done on racks 1, 3 and 5 and up to 6 racks for cookies, biscuits, rolls and appetizers.



Pans do not need to be staggered.

- Convection Baking Charts are found on Pages 38 to 40.
- Tips for Solving Baking Problems are found on Page 57.

A quick and easy recipe conversion from standard Bake to Convection: Reduce the temperature 25°F. Use the same cooking time as BAKE if under 15 minutes. If food is cooked over 30 minutes, check 5 to 10 minutes sooner.

Dehydrating Techniques

A **CONVECTION** mode becomes a Dehydrating mode when the temperature is set at 140°F (60°C). You may dehydrate a variety of fruits, vegetables, herbs and meat strips. Drying screens or cookie sheets may be used for this purpose. Consult a food preservation book for times and temperatures. If a temperature other than 140°F (60°C) is required for a specific food, select the Convection Mode and press the desired temperature pads.

Bake and Convection Chart

FOOD ITEM	RACK LEVEL Bake Convection		BAKE Temperature / Time	CONVECTION Temperature / Time
Breads - Quick				
Biscuits	4	4	450°F (232°C) 10 to 12 min.	425°F (218°C) 10 to 12 min.
Cornbread	3	2	400°F (204°C) 20 to 30 min.	375°F (190°C) 20 to 30 min.
Nut Breads	3	2	Follow package or recipe directions	25°F (14°C) lower than package directions
Muffins	3	4	Follow package or recipe directions	25°F (14°C) lower than package directions
Packaged Refrigerator Rolls	2 or 3	3	Follow package directions	25°F (14°C) lower than package directions
Popovers	3	3	375°F (190°C) 50 to 55 min.	425°F (218°C) for 15 min. then 325°F (163°C) for 20 min. in well-greased Pyrex® cups
Breads-Yeast				
Bread	2	3	375°F (190°C) 30 to 35 min.	350°F (177°C) 40 to 45 min.
Rolls	2, 3	3, 5	Follow package directions	350°F (177°C) 10 to 12 min.
Frozen Dough	3	3	375°F (190°C) 30 to 25 min.	350°F (177°C) 20 to 25 min.
Pizza With Toppings	1	1	NPH 450°F (232°C) 20-30 min.	NPH 425°F (218°C) 20-30 min.

NPH= Non Preheated

Bake and Convection Chart

FOOD ITEM	RACK LEVEL Bake Convection		BAKE Temperature / Time	CONVECTION Temperature / Time
Cakes				
Angel Food Mix	2	2	350°F (177°C) 40 to 50 min.	325°F (163°C) 40 to 45 min.
Cake Mix	3 2 & 4	3 3 & 5	350°F (177°C) Follow package directions	325°F (163°C) Check before minimum bake time.
Scratch Cakes	2	3	Follow recipe directions	25°F (14°C) lower than recipe directions
Cupcakes - Mix	2 & 4	2 & 4	350°F (177°C) Follow package directions	25°F (14°C) lower than recipe or package directions. Check before minimum bake time.
Specialty Cake Mixes	3	3	350°F (177°C) Follow package directions	25°F (14°C) lower than package directions. Check before minimum baketime.
Cookies				
Brownies 9 to 23 oz.	3	3	350°F (177°C) Follow recipe or package directions	25°F (14°C) lower than recipe or package directions
Drop Cookies	3 & 5	2, 4, 6 or	375°F (190°C) 8 to 10 min.	350°F (177°C) all six racks 8 to 12 min.
Bar Cookies Mix	3	3	Follow package directions	25°F (14°C) lower than recipe or package directions
Refrigerated Cookie Doughs	3 & 5	1,3,5	Follow package directions	25°F (14°C) lower than package directions
Desserts				
Fruit Desserts	3	3	Follow recipe directions	25°F (14°C) lower than recipe directions
Cream Puffs	2	3	400°F (204°C)	375°F (190°C) 35 to 40 min.

Bake and Convection Chart

FOOD ITEM	RACK LEVEL		BAKE Temperature / Time	CONVECTION Temperature / Time
	Bake	Convection		
Pies				
2 Crust Fruit Scratch	1	1	425°F (218°C) 35 to 50 min*	400°F (204°C) 40 to 50 min.
Frozen	1	1	Follow package directions	25°F (14°C) lower than package directions
Custard Type Pumpkin Scratch	2	2	425°F (218°C) 15 minutes, then 350°F (177°C) 345 to 50 min.	400°F (204°C) 15 min. then 325°F (163°C) 5 to 40 min.
Frozen	2	2	Follow package directions	50°F (28°C) lower than package directions
Meringue (top)	2	2	350°F (177°C) 20 to 25 min.	325°F (163°C) 20 to 25 min.
Nut Pies	2	2	375°F (190°C) 45 to 50 min.	350°F (177°C) 35 to 45 min.
Pie Crusts				
Graham Cracker	2	2	375°F (190°C) 8 to 10 min.	350°F (177°C) 10 to 12 min.
Pastry – Scratch	12	3	450°F (246°C) 0 to 12 min.	425°F (218°C) 8 to 10 min.
Pastry – Refrigerated	2	3	450°F (232°C) 9 to 11 min.	425°F (218°C) 8 to 10 min.
Pastry – Frozen	2	3	Follow package directions	375°F (190°C)

Scratch pies based on 9" diameter aluminum pie pan

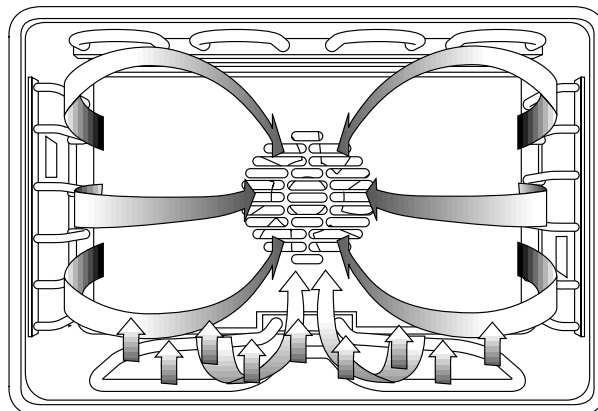
For browner, flakier pie crusts:

- Use a dark metal pie pan, or
- Use a shiny aluminum pie pan placed on a small cookie sheet pre-heated in the oven

Convection Roast Techniques

CONVECTION ROAST MODE

The heat for convection roasting comes from the third element at the back of the oven and from the lower bake element. This mode uses a fan, surrounded by the element, to circulate the heat throughout the oven. The combination of bottom heat and convection heat produces a deeper, brown roast and crispier poultry skin than Bake. This accelerated air movement allows for roasting at a 25° to 50°F (14° to 28°C) temperature reduction from a standard bake setting. Generally speaking, the longer the cooking time the greater the time savings.



Meats Recommended for Convection Roast Mode:

Beef Roasts
 Lamb
 Poultry - Turkey, Chicken, Cornish Game Hens
 Pork Roasts
 Veal Roasts

General Guidelines

- Use low-sided pans for roasting. Allow as much of the circulating heat as possible to reach the food without restriction by high-sided pans.
- The 2-piece broil pan is suitable for Convection Roast.
- Cook only tender cuts of meats listed above in this mode. Other less-tender cuts of meat benefit from long, slow, moist cooking in a covered pan.
- See Convection Roasting Charts on Pages 42 and 43.

Meat Roasting Chart

FOOD ITEM (Weight Range)	CARVING TEMPERATURE	CONVECTION ROAST Temperature / Minutes per lb.
Beef Standing Rib 4 to 6 lbs.	Med. Rare – 145°F (63°C) Med. – 160°F (71°C) Well – 170°F (77°C)	23 to 28 min. at 300°F (149°C) 28 to 32 min. at 300°F (149°C) 32 to 37 min. at 300°F (149°C)
Standing Rib 6 to 8 lbs.	Med. Rare - 145°F (63°C) Med. – 160°F (71°C) Well – 170°F (77°C)	20 to 24 min. at 300°F (149°C) 25 to 29 min. at 300°F (149°C) 29 to 33 min. at 300°F (149°C)
Rolled Rib to 4 lbs.	Med Rare – 145°F (63°C) Med – 160°F (71°C) Well – 170°F (77°C)	28 to 31 min. at 325°F (163°C) 32 to 35 min. at 325°F (163°C) 36 to 38 min. at 325°F (163°C)
5 to 7 lbs.	Med Rare – 145°F (63°C) Med. – 160°F (71°C) Well – 170°F (77°C)	24 to 28 min at 325°F (163°C) 29 to 31 min at 325°F (163°C) 34 to 36 min. at 325°F (163°C)
Boneless Sirloin, Rump, Tri-tip 3 to 6 lbs.	145°F to 170°F (63° to 77°C)	25 to 35 min. at 300°F (149°C)
Meatloaf 1 to 2 lbs.	160°F (71°C)	40 to 50 min. total time at 325°F (163°C)
Lamb Leg 4 to 8 lbs.	145°F (63°C)	24 to 30 min. at 325°F (163°C)
Pork Loin 1 to 2 lbs. 3 to 5 lbs.	160°F (71°C)	37 to 43 min. at 325°F (163°C) 33 to 37 min. at 325°F (163°C)
Boneless, Picnic Shoulder 3 to 5 lbs.	160°F (71°C)	30 to 37 min. at 325°F (163°C)
*Ham Half (Fully cooked) 5 to 7 lbs. *Canned 3 to 5 lbs.	140°F (60°C) 130°F (54°C)	15 to 19 min. @ 325°F (163°C) Follow directions on can
Veal Loin roast (bone in) 2 to 4 lbs.	160°F (71°C)	35 to 40 min. at 325°F (163°C)

* Ham prepared with Convection Roast may be covered for juicier results or prepared in the Bake mode.

Techniques

- Roast meats on rack level 2 (larger cuts) or rack level 3 (smaller cuts).
- Use the 2-piece broil pan that comes with the oven. Place roast directly on top of grill for better browning.

- If using a meat thermometer to cook meat to a desired temperature, food is done approximately 5°F (3°C) less than the desired carving temperature. Insert the thermometer into the center of the thickest part of the roast not touching fat or bone. Meats with bone cook somewhat faster per pound than boneless.
- After roasting, allow meat to stand loosely covered with foil for 10 to 15 minutes before carving.
- Some cuts of meat need long slow cooking and are best done covered using the Bake mode.

Poultry Roasting Chart

FOOD ITEM (Weight Range)	CARVING TEMPERATURE	CONVECTION ROAST Temperature / Minutes per lb.
Turkey 8 to 15 pounds Unstuffed 8 to 15 pounds Stuffed 8 to 24 pounds Unstuffed 8 to 24 pounds Stuffed	For all turkeys Thigh – 175° to 180°F (79° to 82°C) Breast – 170°F (77°C) Stuffing – 165°F* (74°C)	8 to 15 min. @ 325°F (163°C) 9 to 16 min. @ 325°F (163°C) 7 to 11 min. @ 300°F (149°C) 9 to 12 min. @ 300°F (149°C)
Turkey Roast Boneless, 3 to 6 lbs.	170° to 175°F (77° to 79°C)	22 to 29 min. @ 350°F (177°C)
Turkey Breast Whole 4 to 6 lbs. with bone	170° to 175°F (77° to 79°C)	16 to 21 min. @ 325°F (163°C)
Chicken Unstuffed Stuffed	175° to 180°F (79° to 82°C) 175° to 180°F (79° to 82°C)	18 to 21 min. @ 350°F (177°C) 19 to 22 min. @ 350°F (177°C)
Chicken, Halves 2-1/2 to 4 lbs. each	175° to 180°F (79° to 82°C)	20 to 25 min. @ 350°F (177°C)
Chicken Pieces	175° to 180°F (79° to 82°C)	Total Time: 60 minutes @ 375°F (190°C)
Cornish Game Hens Stuffed Unstuffed	175° to 180°F (79° to 82°C) 175° to 180°F (79° to 82°C)	40 to 50 min. total time @ 375°F (190°C) 45 to 55 min. total time @ 375°F (190°C)

* If stuffing temperature is not 165°F (74°C) when turkey is done, remove stuffing to casserole and continue to cook stuffing.

Techniques

- Roast poultry on rack level 2 or 3. For very large turkeys use rack level 1.
- Use the 2-piece broil pan that comes with your oven. Place poultry directly on top of the grid for better browning. Place turkeys larger than 20 pounds on a rack in the lower part of the broil pan.
- When roasting whole chickens or turkey, tuck wings behind and loosely tie legs with kitchen string.

- Do not truss the legs of an unstuffed bird.
- Shield ends of legs, wing tips, bony parts of the breast and any thinner parts with foil during the first half of the roasting to prevent over-cooking.
- For juicer breast meat, start breast side down. Shield only the legs, wings and thin parts.
- Check 30 minutes before the estimated minimum roasting time for doneness. Juices will run clear and the drumstick (on whole birds) will move freely when poultry is done.
- Roasting bags are suitable to use in this mode.

Broil Techniques

BROIL MODE

Broiling is cooking with intense heat radiated from the upper element of the oven which produces excellent results in both cooking and top browning. This method sears the outer layer of the food.

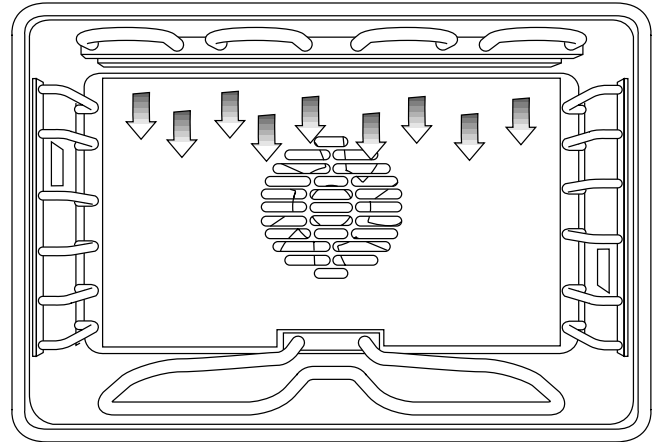
Foods Recommended for Broil Mode:

Appetizers
 Fish Fillets
 Meat (tender, such as steaks or chops)
 Hamburger
 Poultry Pieces
 Top Browning (Breads, Casseroles)

General Guidelines

- Start with cold meat directly from the refrigerator.
- Slash the outside fat around the edges of the meat to keep it from curling.
- Place the rack in the desired position, before turning on the oven.
- Check the Broil Chart on Page 46 for the best rack level to use for the particular type and thickness of food being broiled.
- Most broiling is done on rack 5 or 6. If the outside browns too quickly, reduce the broil setting or lower the rack level.
- Most food needs to be turned over only once, after half the total cooking time. Chicken pieces and halves need to be turned over after more than half the total cooking time. Start chicken with skin side down.
- Use **TIMER 1** or **2** to set reminder time to turn food.
- **Do not preheat the broiler.** Foods broil best starting with a cold oven.
- Leave the door closed. Closed door broiling gives a deep char to the tops of food and allows the control panel to stay cool to touch.
- If the oven is hot from previous cooking, cool it before broiling, for best broiling results.

During cooking, open the oven door carefully as there will be an accumulation of smoke and steam released into the cooler air in the kitchen.



Utensils

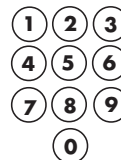
- Use the two-piece broil pan and grid provided with the oven. The slotted grid allows the meat fat to drip into the lower pan which minimizes spattering of fat. **DO NOT** cover the slotted grid (top) with aluminum foil. However, the bottom pan may be lined with foil.
- Use metal or glass-ceramic bakeware (Corning™) when top browning casseroles, main dishes, or bread.
- **DO NOT** use heatproof glass (Pyrex™) or pottery. This type of glassware cannot withstand the intense heat of the broil element.
- Avoid setting the broil pan on the opened oven door. Pans can scratch the glass or liquids can spill into door vent openings.
- Clean broil pan and grid after each use. Do not allow grease and fat to accumulate and remain in pan.
- Do not use other pans for broiling, such as cookie sheets, cake pans, half-sheet pans or jelly roll pans.

Broil Mode Operation

Thermador®



COOK TIME	STOP TIME
TIMER 1	TIMER 2
CLOCK	OVEN LIGHT



BROIL	
BAKE	OFF
BROIL	SELF CLEAN
CONVECTION	CONVECTION ROAST

SETTING THE OVEN TO BROIL

For Broil Techniques and rack levels, see Page 44. For Broil timings see Chart on Page 46.

TO SET BROIL:

WHAT YOU WILL DO

1. Touch **BROIL**.
2. While **BROIL** flashes, touch a number pad and HI broil is selected.

After 5 seconds the **BROIL** stops flashing and **ON** appears.

WHAT YOU WILL SEE



TO SET A LOWER BROIL TEMPERATURE: (Optional)

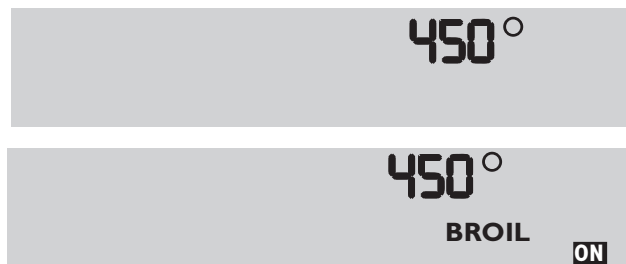
WHAT YOU WILL DO

Follow steps 1 and 2 above. Immediately after HI is displayed, touch 500 for Medium Broil or 450 for Low Broil. Example: 4, 5, 0 selects 450°F.

(450°F = 232°C and 500°F = 260°C)

After 5 seconds the **BROIL** mode will automatically start.

WHAT YOU WILL SEE



TO STOP BROILING OR TO TURN THE OVEN OFF:

WHAT YOU WILL DO

Touch OFF for oven being used. The mode disappears, showing time remaining on Timer (if in use) or the Time of Day.

WHAT YOU WILL SEE



Note: If more than 5 seconds elapses between touching the BROIL pad and the number pad, the oven is **not** set and it will return to the previous display. If more than 5 seconds elapses between touching each number to complete a lower broil setting, 3 beeps will sound and display will briefly show **Err** before going blank.

Broiling Chart

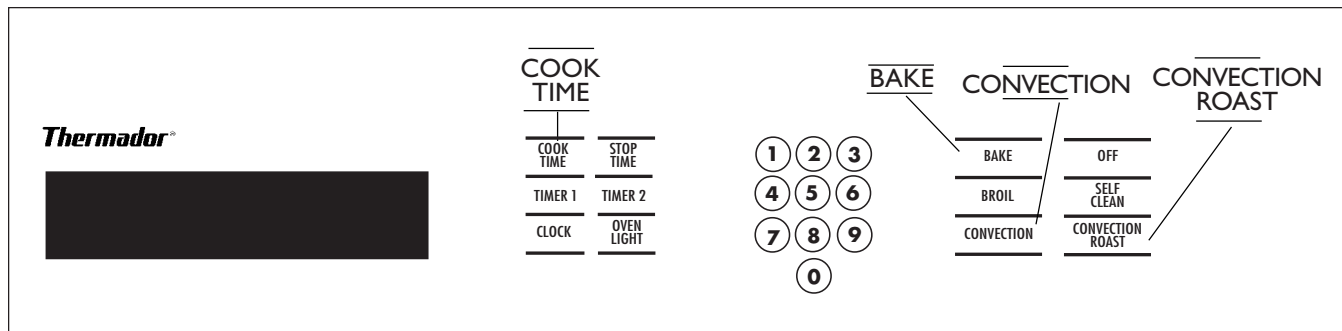
See Broil Techniques, Page 44*

FOOD ITEM Thickness	RACK LEVEL (Position from Bottom)	BROIL SETTING	TOTAL COOKING TIME
Beef Steaks			
3/4" to 1"	6	HI 550°F (290°C)	Med. Rare – 7 to 11 min. Med. – 8 to 12 min. Well – 9 to 14 min.
1-1/4" to 1/2"	5	HI	Med. Rare – 16 to 22 min. Med. – 22 to 25 min. Well – 26 to 32 min.
	5	HI	
Breads			
3/4" to 1" English Muffins Garlic Toast	6	HI	4 to 6 min.
Chicken			
Pieces/ Halves	4 or 5	LO 450°F (272°C)	30 to 45 min.
Franks			
Hot Dogs (Whole)	6	HI	4 to 5 min.
Polish Sausage (cut in half)	6	HI	7 to 9 min.
Fish			
1/2" to 1"	5 or 6	MED 500°F (260°C)	8 to 12 min.
Ground Beef			
Patties 3/4" to 1"	6	HI	Med. Rare – 8 to 12 min. Med. – 9 to 14 min. Well – 10 to 15 min.
Ham Steak			
1/2"	6	HI	7 to 11 min.
1"	6	HI	12 to 15 min.
Lamb Chops			
1/2" to 1"	6	HI	Med. – 12 to 17 min. Well – 15 to 20 min.
1-1/4" to 1-1/2"	6	MED 500°F (260°C)	Med. – 21 to 27 min. Well – 27 to 33 min.
Pork Chops			
1/2" to 1"	6	MED 500°F (260°C)	Well – 18 to 25 min.

Techniques:

- Do not preheat the broiler. Foods broil best starting with a cold oven. Leave the door closed. Closed door broiling gives a deep char to the tops of food.
- If the oven is hot from previous cooking, cool it before broiling, for best broiling results.
- Use caution when opening the oven door as there will be an accumulation of smoke and steam released into the cooler air in the kitchen.

Timed Cooking Feature Operation



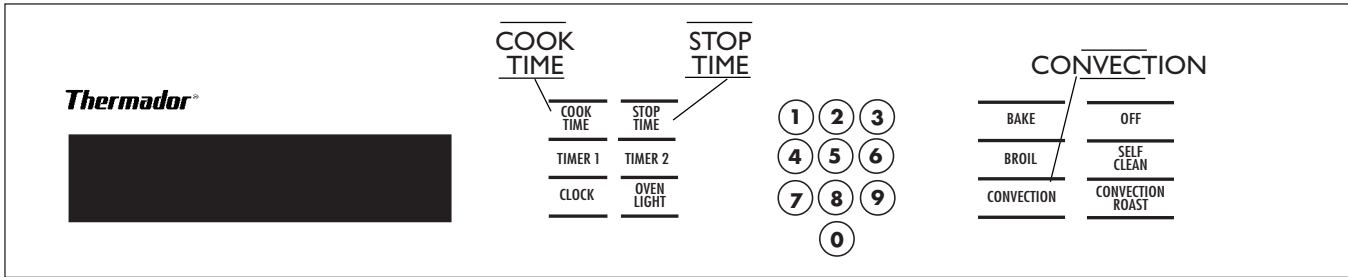
The Timed Cooking functions use the clock to automatically turn off the oven. Food left in the oven after it has turned off may overcook.

TO START NOW AND STOP AUTOMATICALLY:

Note: Before using timed cooking, make sure the clock is set to the correct time of day, See Page 30.

WHAT YOU WILL DO	WHAT YOU WILL SEE
<p>1. Touch BAKE or CONVECTION or CONVECTION ROAST.</p>	
<p>2. While mode flashes, touch number pads to select desired oven temperature from 200° to 550°F (94° to 290°C). Example: touch 3, 2, 5 for 325°F.</p> <p><i>After 3 seconds the oven starts heating.</i></p>	
<p>3. Touch COOK TIME</p>	
<p>4. While mode flashes, touch number pads 1, 3, 0 to set 1 hour, 30 minutes.</p> <p><i>Enter cooking time from 5 minutes to 11 hours and 55 minutes.</i></p>	
<p><i>After 3 seconds the Time of Day (4:15) will reappear.</i></p>	
<p><i>When oven is preheated, the display will show Time of Day, oven temperature, oven and TIMED. If you touch STOP TIME, the time the oven will turn off displays momentarily and then returns to the Time of Day.</i></p>	

Timed Cooking (continued)



TO START AND STOP AUTOMATICALLY:

Note: Before using Timed Cooking, make sure the clock is set to the correct Time of Day.

WHAT YOU WILL DO

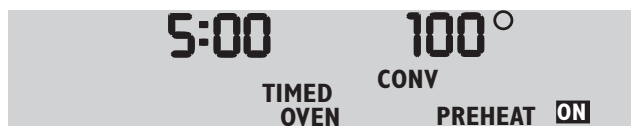
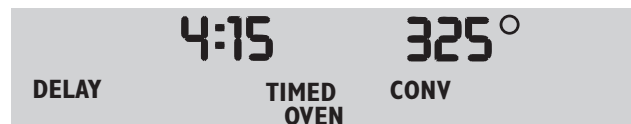
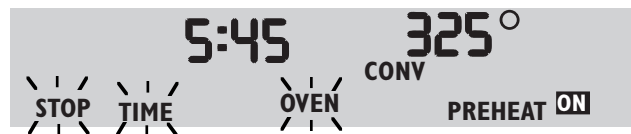
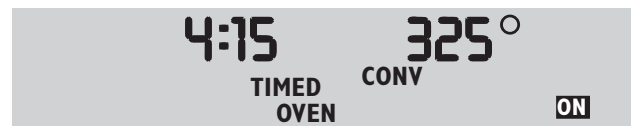
1. Follow preceding steps 1 - 4, on Page 47.
2. Touch **STOP TIME**. **STOP, OVEN** and **TIME** flash. The current **STOP TIME**, 5:45, appears.
3. While mode flashes, touch the number pads. Example: 6,3,0 selects 6:30. Time can be set up from 5 minutes to 11 hours and 55 minutes in the future, including the **COOK TIME** previously entered.

The display will briefly show the Delay Start Time and then automatically return to the Time of Day, (example: 4:15) while indicating the oven is in a timed delay mode.

The oven will turn on automatically at 5:00 and the cook time will begin to count down. Time of Day will be in the display. The oven will cook for 1 hour and 30 minutes and shut off automatically at 6:30.

Touching Cook Time will cause the remaining cook time to momentarily reappear in the display. When cooking is done, the oven will shut off automatically, a chime will sound 4 times and **End** will appear in the display.

WHAT YOU WILL SEE



Notes:

1. To check a **COOK TIME** or **STOP TIME**, touch the pad. Time programmed will show briefly and then Time of Day reappears in the display.
2. When cooking is done, the oven will shut off automatically. A chime will sound 4 times and

End will appear in the display. If oven **OFF** is not touched, **End** will remain in the display and one chime will sound every 60 seconds for 10 minutes.

3. While using Timed Cooking in the oven, the other sections can be used simultaneously.

Timed Cooking (continued)


TO CANCEL A TIMED COOK:

<p>WHAT YOU WILL DO</p> <p>1. Touch OFF pad. <i>Time of Day displays.</i></p>	<p>WHAT YOU WILL SEE</p> <div style="background-color: #cccccc; padding: 10px; text-align: center; font-size: 24px; font-weight: bold;">5:45</div>
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TO CANCEL THE TIMED FUNCTION ONLY:

<p>WHAT YOU WILL DO</p> <p>1. Touch and hold COOK TIME for 5 seconds. The oven will start immediately. The display will show 100°F (38°C) and will count up in 5°F (1°C) increments until the selected temperature is displayed.</p>	<p>WHAT YOU WILL SEE</p> <div style="background-color: #cccccc; padding: 10px; text-align: center;"> <div style="display: flex; justify-content: space-around; align-items: center;"> 5:45 100° </div> <div style="display: flex; justify-content: center; align-items: center; margin-top: 5px;"> CONV PREHEAT ON </div> </div>
--	--

Child Lockout Feature Operation



COOK TIME	STOP TIME
TIMER 1	TIMER 2
CLOCK	OVEN LIGHT

1	2	3
4	5	6
7	8	9
0		

BAKE	OFF
BROIL	SELF CLEAN
CONVECTION	CONVECTION ROAST

The oven has a provision for locking the control panel in the **OFF** position. This mode prevents accidentally turning on the oven while cleaning the control panel or from a child playing with the pads. Oven modes which are locked **OFF** are **BAKE, CONVECTION, CONVECTION ROAST, BROIL** and **CLEAN** for both ovens, if a double oven is being used. The functions which can always be used regardless of a lockout are: **TIMER 1** or **2, CLOCK,** and the oven **LIGHT**.

If an oven function is being used, the controls cannot be locked off.

TO SET CHILD LOCKOUT:

<p>WHAT YOU WILL DO</p> <p>Touch and hold the COOK TIME pad and the STOP TIME pad simultaneously for 4 seconds.</p>	<p>WHAT YOU WILL SEE</p> <div style="background-color: #cccccc; padding: 10px; text-align: center; font-size: 24px; font-weight: bold;">6:30 OFF</div>
--	--

*The indicator word **OFF** will appear and remain in the display for 15 seconds. If someone touches an oven function pad, the indicator word **OFF** will again appear for 15 seconds.*

TO CANCEL CHILD LOCKOUT:

<p>WHAT YOU WILL DO</p> <p>Touch and hold the COOK TIME pad and the STOP TIME pad simultaneously for 4 seconds.</p>	<p>WHAT YOU WILL SEE</p> <div style="background-color: #cccccc; padding: 10px; text-align: center; font-size: 24px; font-weight: bold;">6:30 OFF</div>
--	--

***OFF** will appear in the display briefly and then disappear.*

Self-Cleaning: Before and After

The lower oven features a pyrolytic self-cleaning mode. When set into the **CLEAN** mode, the oven reaches a high temperature that burns off the food soil.

- As a safety feature, the oven door locks during **SELF CLEAN** to protect you from very high temperatures. Do not try to open the door during **SELF CLEAN**.
- It is common to see smoke and/or an occasional flame-up during the **CLEAN** cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The oven light will not turn on when the oven is set for a clean cycle.
- The microwave oven and warming drawer can be used while the oven is in the **SELF CLEAN** mode.

NOTE: Due to the high temperatures used for self-cleaning, the oven may develop fine lines or surface roughness. This is a common condition and does not affect either the cooking or the cleaning performance of the oven.

BEFORE YOU SELF-CLEAN

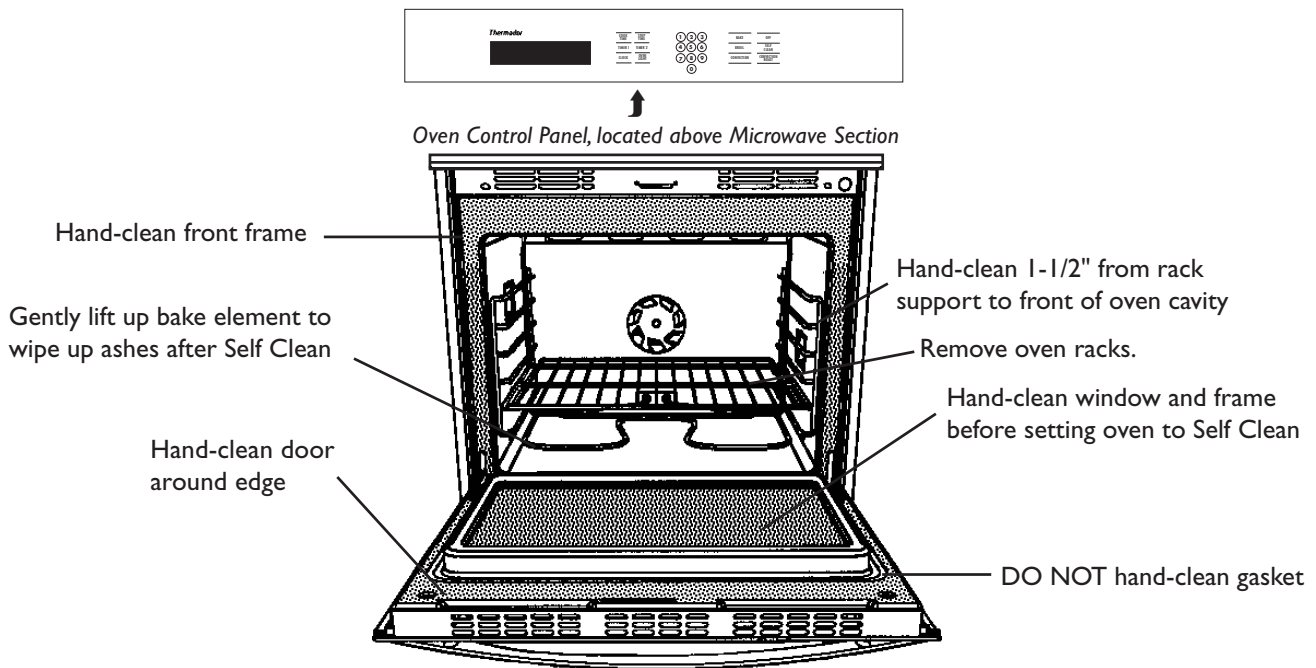
1. Hand-clean the oven door edge, window, outer window frame, oven front frame and oven cavity edges (shaded areas below). They do not get hot enough during the cleaning cycle for soil to burn away. Use a soapy sponge or scrubber sponge that is safe for glass. Do not rub the gasket.

2. **Wipe up large overspills and grease with paper towels.** Gently lift up bake element if necessary.
3. Remove all utensils.
4. **Remove oven racks. If the oven racks are left in the oven during a self-cleaning cycle, they will permanently lose their shiny finish and change to a dull dark finish. See the Oven Cleaning Chart for proper care, Pages 52-53.**
5. Be sure the light is turned off on the control panel and the bulb and glass cover are in place, see Page 54.
6. Heat and odors are normal during the SELF-CLEAN cycle. Keep the kitchen well-ventilated.
7. **CONFIRM THAT THE OVEN DOOR LOCKS and WILL NOT OPEN before starting the SELF-CLEAN mode. If the door does not lock, do not run Self-Clean; phone 800/735-4328.**

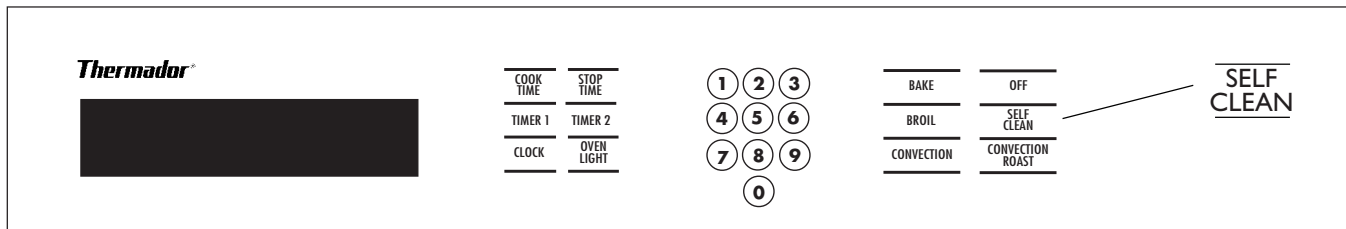
AFTER SELF CLEAN

- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.
- At the end of the **CLEAN** cycle, some gray ash may remain inside the oven. The amount of ash depends on how heavily soiled the oven was before it was cleaned. It is easily removed, when the oven is cold, using a damp sponge or cloth. If the racks do not slide easily after being cleaned, lightly rub rack side rails with vegetable oil.

IMPORTANT: Be sure to let the glass in the oven door cool completely before wiping up any ash left from the clean cycle.



Setting the Self Clean Mode



TO START SELF-CLEANING IMMEDIATELY:

WHAT YOU WILL DO	WHAT YOU WILL SEE
<p>Read and follow SELF-CLEANING INSTRUCTIONS on Page 50.</p> <ol style="list-style-type: none"> Close oven door and touch CLEAN While CLEAN flashes, touch <u>any</u> number pad. It will automatically set the oven cleaning mode for 3 hours – normal soil. After 3 seconds, the flashing will disappear, the ON indicator glows, the door will auto-latch and Self Clean mode is programmed. <p>To Adjust Clean Time (optional) <i>If a shorter or longer time is desired, Follow steps 1 and 2 and when 3:00 flashes, touch 2, 0, 0 (2 hours – light soil) or 4, 0, 0 (4 hours – heavy soil).</i></p> <p>After the self-cleaning cycle ends or is canceled: Time of Day (if a timer is not in use) displays.</p>	<p>The display shows three stages: 1. 'H R' and 'TIME CLEAN OVEN' with flashing dashes. 2. '3:00' and 'TIMED CLEAN OVEN' with an 'ON' indicator. 3. '2:00' and 'TIMED CLEAN OVEN LOCK' with an 'ON' indicator.</p>

TO DELAY THE START OF SELF-CLEANING AND TURN OVEN OFF AUTOMATICALLY:

WHAT YOU WILL DO	WHAT YOU WILL SEE
<ol style="list-style-type: none"> Follow steps 1 through 2 above. Touch STOP TIME. If the Time of Day is 2:00 the STOP TIME would be 5:00. Touch 6, 0, 0 (to change the stop time to six o'clock). After 4 seconds the program will automatically set. Display will briefly show time Self-Cleaning will start. Display will revert to the Time of Day, and indicate a Delay Self-Cleaning program. 	<p>The display shows three stages: 1. '5:00', 'STOP TIME', and 'CLEAN OVEN LOCK' with an 'ON' indicator. 2. '6:00', 'DELAY START', and 'TIMED CLEAN OVEN LOCK'. 3. '2:00', 'DELAY', and 'TIMED CLEAN OVEN LOCK'.</p>

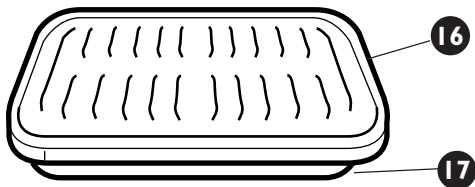
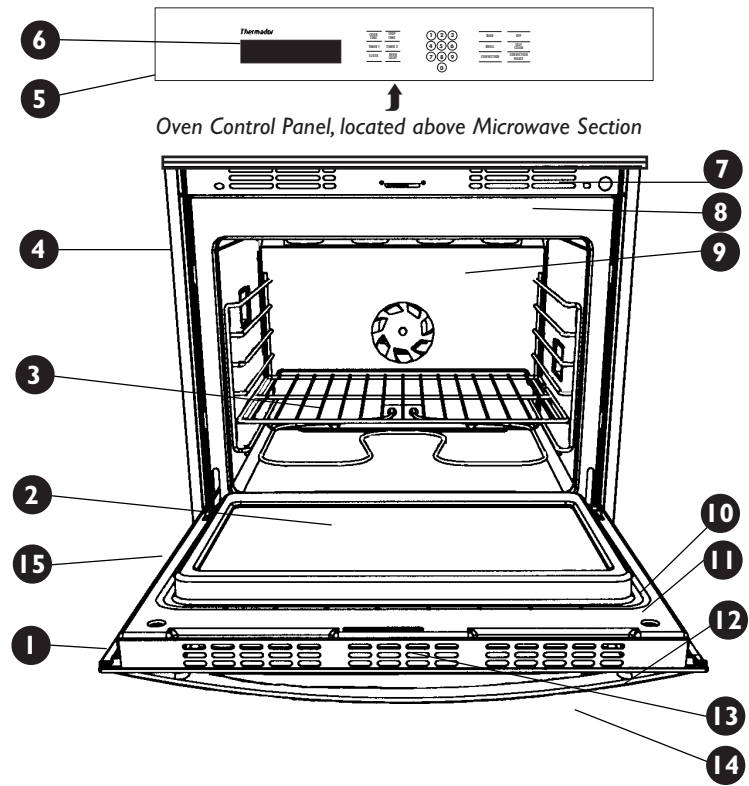
Notes:

- If more than 4 seconds elapses between touching the **CLEAN** pad and touching a Number pad, the oven is not set and Time of Day will automatically return to the display.
- To check time remaining in Self Clean cycle, touch **SELF CLEAN**. Display will briefly show the stop time and then return to Time of Day.
- To check time of day that oven will shut off, touch **STOP TIME**.
- To check Delayed Start and Stop Time, touch **STOP TIME**. Display will cycle through Stop Time and Start Time before returning to Time of Day.
- If door is open, "door" will be displayed and a signal will beep for 4 seconds before returning to Time of Day. Self-Clean mode cannot be selected if oven door is open.

General Oven Care

How to use the Oven Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the chart.
 - Use the cleaning method in the left column if the oven is black or white.
 - Use the cleaning method in the shaded column if the oven is stainless steel.
3. Match the letter with the cleaning method on Page 53.



Part	Cleaning Method		Part	Cleaning Method	
	Blk / Wht Oven	Stainless Steel Oven		Blk / Wht Oven	Stainless Steel Oven
1 Door Frame	D	D	10 Seal (Gasket)	B	B
2 Interior Door Window	F	F	11 Interior Oven Door	E	E
3 Removable Oven Racks	A	A	12 Door Handle	D	D or G
4 Side Trim	D	D	13 Door Vent Trim	G	D
5 Control Panel Trim	D	D	14 Door Front	C	C & G
6 Control Panel	C	C, G	15 Vent Trim (below door)	D	D
7 Oven Cooling Vents	D	D	16 Broil Grid Top	A	A
8 Oven Front Frame	E	E	17 Broil Pan Bottom	E	E
9 Oven Cavity	E	E			

Oven Finishes / Cleaning Method

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions.

PART	CLEANING METHOD
A Chrome Plated	Wash with hot, sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub [®] , Bon-Ami [®] , Comet [®] , Ajax [®] , Brillo [®] or S.O.S. [®] pads as directed. Easy Off [®] or Dow [®] Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. The broil pan top may be squirted with liquid detergent and covered with wet paper towels while pan is hot. Allow to stand.
B Fiberglass Knit	DO NOT HAND-CLEAN GASKET. LEAVE AS IS.
C Glass	Spray Windex [®] or Glass Plus [®] onto a cloth first, then wipe to clean. Use Fantastik [®] or Formula 409 [®] to remove grease spatters.
D Painted	Clean with hot, sudsy water or apply Fantastik [®] or Formula 409 [®] first to a clean sponge or paper towel and wipe clean. <u>Avoid using powdered cleansers and steel wool pads.</u>
E Porcelain	Immediately wipe up acid spills like fruit juice, milk and tomatoes with a <u>dry</u> towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami [®] or Soft Scrub [®] to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo [®] or S.O.S. [®] pads. It is normal for porcelain to craze (hairlike lines) with age due to exposure from heat and food soil.
F Reflective Glass Interior door Window	BEFORE SELF-CLEANING , clean with detergent and a plastic scrubber, or gently use new Brillo [®] or S.O.S. [®] steel wool pads. Wipe thoroughly with a clean moistened sponge to remove residue. Repeated scrubbing with Brillo [®] or S.O.S. [®] pads will scratch glass. Do not use S.O.S. [®] scrubber sponges unless specified safe for glass.
G Stainless Steel	Always wipe or rub with grain. Clean with a soapy sponge; rinse and dry. Or, wipe with Fantastik [®] or Formula 409 [®] sprayed onto a paper towel. Protect and polish with Stainless Steel Magic [®] and a soft cloth. Remove water spots with a cloth dampened with white vinegar.

Do-It-Yourself Maintenance

REPLACING THE OVEN LIGHT

WARNINGS:

To prevent electrical shock and or personal injury:

- **Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker.**
- Do not operate the oven unless the light cover is securely in position.
- Halogen bulbs get **HOT** instantly when turned ON.
- Be sure the oven and light bulb are cool.

CAUTION: If the light cover is damaged or broken, **do not use the oven** until a new cover is in place.

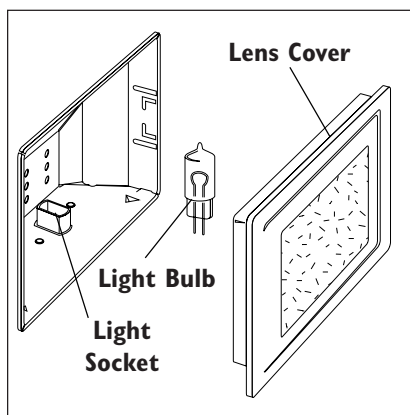
The oven lights are located on the left and right side walls of the oven. The lights have a removable lens cover and a halogen light bulb. The ceramic light socket housing is not removable by the user.

- Replace bulb with a 12-Volt, 10-Watt Halogen bulb only.

Before replacing bulbs, turn off oven circuit.

To replace Halogen Bulb:

1. Remove oven racks.
2. Slide the tip of a table knife blade between oven wall and the center of the side of the protective glass lens cover.



3. Support the glass lens cover with two fingers along the bottom edge to prevent the cover from falling to the bottom of the oven.
4. Gently twist the knife blade to loosen the glass lens cover.
5. Remove the glass lens cover.

6. Remove the bulb by grasping and sliding the bulb straight up until the two prongs have cleared the ceramic holder.
7. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean paper towel or facial tissue with the prongs facing down. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket.
8. Press down to seat the bulb.
9. Snap the protective glass lens cover over the bulb housing.
10. Turn on circuit breaker.

24-HOUR CLOCK OR CENTIGRADE FORMAT

Your oven has been preset to a 12-hour clock format and F° temperature. Two people will be needed to change the clock to a 24-Hour format or a temperature to C°.

1. Turn electric power to the oven OFF at the circuit breaker.
2. While touching the TIMER 1 or TIMER 2 pad, turn power on at breaker. Number 12 and F will appear in the clock window. Release TIMER pads.
3. Touch BAKE pad and 24 replaces 12 in the clock window. This will toggle with repeated touches of BAKE.
4. Touch BROIL pad and C replaces F. These will toggle with repeated touches of BROIL.
5. To complete the change, touch OFF pad.
6. Set the correct Time of Day, see Page 30.

Do-It-Yourself Maintenance

REMOVING THE OVEN DOOR

The oven door can be lifted off for your convenience in cleaning hard to reach areas inside the oven.

- Use caution when removing the door as it is very heavy.

To Remove the Oven Door

1. Fully open the oven door.
2. Raise the U-clip over the hook on each of the hinges to the "locked" position (see illustration below). This will prevent the hinge from snapping closed when the door is removed.
3. Grasp the door by the sides toward the back. Raise the front of the door several inches (there will be some spring resistance to overcome because of the hinge being locked). When the front of the door is high enough, you will be able to lift the hinges to clear the indents.
4. Pull the hinges out of the slots in the oven front frame.

To Replace the Oven Door

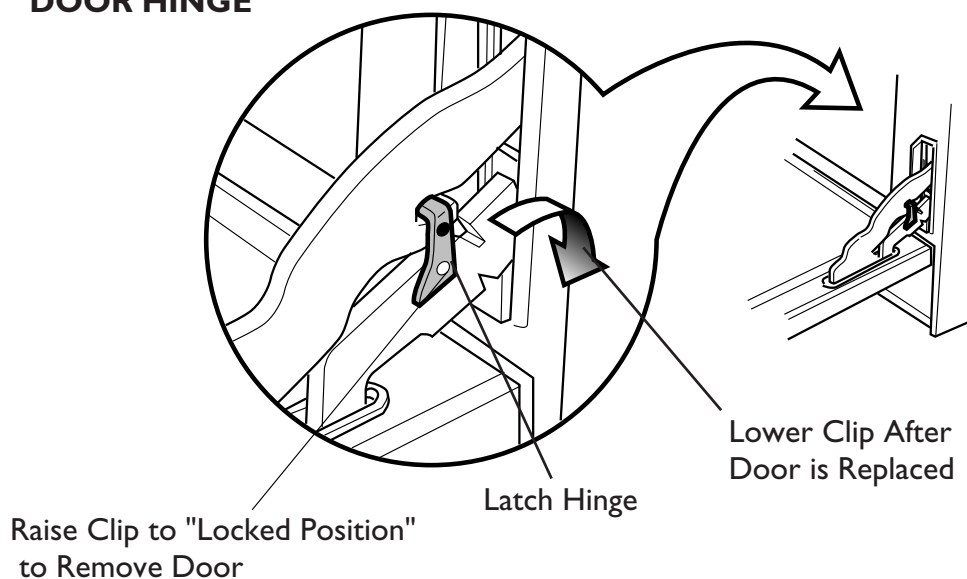
1. Grasp the sides of the door at the center and insert the ends of the hinges into the slots in the oven front frame as far as they will go (see illustration below).
2. With the door open all the way, lower the two locking clips.
3. Raise the oven door and make sure that it fits evenly with the front sides.



WARNING:

With the door off, never release the levers and try to close the hinges. Without the weight of the door, the powerful springs will snap the hinges closed with great force.

DOOR HINGE



Do-It-Yourself Maintenance

OVEN TEMPERATURE CALIBRATION

Your oven has an electronic thermostat which accurately maintains the selected temperature. However, if foods generally over brown or under brown in the cooking time given in your recipe, you have the option to recalibrate the oven.

To recalibrate your oven, use the Bake pad and number pad:

1. Touch Bake and then any number between 500° to 550°F or 260° to 290°C.
2. Touch and hold Bake for 3 to 4 seconds. Display will show 00° for 4 to 5 seconds.

3. Enter desired temperature from plus or minus 0° to 35°F in 5°F increments (0° to 21°C in 3°C increments).
4. By touching Broil repeatedly, it will toggle between positive and negative degrees (–) for the increment entered.
5. Press **OFF** to exit this calibration mode or it will cancel automatically.

Notes:

1. You can verify your new calibration by repeating the above procedure.
2. If you first put in -5°F and then want to drop the temperature an additional -5°F, put in -10°F the second time you recalibrate. The numbers entered are not cumulative.

Signals and Control Panel Display

Window Display Area Shows the Following:

- Time of Day
- Countdown of time remaining when using timed mode.
- Temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Recall programmed temperature or time when Clock, Bake, Convection, Convection Roast, Broil, Timer 1 or Timer 2, Start Time, and Stop Time are touched.
- Rounding of display numbers. Temperature ranges from 100° to 550°F (38° to 290°C) and can be set at any number in that range. In the Fahrenheit display, the display will round to the closest 5°F, Example: 348° will round the temperature to 350°F.
- **1** and **2** to show which Timer is set.

Clock / Timer Priorities:

- Timers have the first priority in the window display. If a timer is in use, the clock can only be viewed by touching the **CLOCK** pad.
- If two timers are being used, the one with the shortest time will have the priority. If **TIMER 1** is in use with 10 minutes remaining and **TIMER 2** is in use with 5 minutes remaining, **TIMER 2** will be displayed. **TIMER 1** or the Time of Day may be viewed by touching the **TIMER 2** or **CLOCK** pad. **TIMER 1** or the Time of Day will display briefly and then return to **TIMER 2** countdown.

Chimes / Beeps

- A chime sound is used to designate feedback for programming, the end of a timing or cooking operation.
- A beep sound is used to designate an incorrect entry, door is open when set for Self Clean mode, or as a fault indicator.

IF CONNECTING TO 208/120 VOLTS

This oven can be connected to a 208/120 volt or 240/120 volt power source. When connected to a 208/120 volt power source, optimum results are achieved in Bake, Convection Bake and Convection by preheating the oven. Do not preheat the oven in Broil. In Convection Roast it is not necessary to preheat. All timings may be longer than those shown in the Baking Charts. The Self-Clean mode may need a longer clean time than normal, depending on the amount of soil.

Solving Baking Problems

With either BAKE or CONVECTION, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts on Pages 38 – 40 for the correct rack level.

BAKING PROBLEM	CAUSE
Food browns unevenly	<ul style="list-style-type: none"> • Oven not preheated. • Aluminum foil on oven rack or oven bottom. • Baking utensil too large for recipe. • Pans touching each other or oven walls.
Food too brown on bottom	<ul style="list-style-type: none"> • Oven not preheated. • Using glass, dull or darkened metal pans. • Incorrect rack level. • Pans touching each other or oven walls.
Food dry or has shrunk excessively	<ul style="list-style-type: none"> • Oven temperature too high. • Baking time too long. • Oven door opened frequently. • Pan size too large
Food baking or roasting too slowly	<ul style="list-style-type: none"> • Oven temperature too low. • Oven not preheated. • Oven door opened frequently. • Tightly sealed with aluminum foil. • Pan size too small
Pie crusts don't brown on bottom or have soggy crust	<ul style="list-style-type: none"> • Using shiny steel pans. • Oven not preheated. • Incorrect rack level.
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Oven temperature too low. • Incorrect baking time. • Cake tested too soon. • Oven door opened too often. • Pan size may be too large
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Baking temperature too high. • Baking time too long. • Pans touching each other or oven walls. • Incorrect rack level. • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high. • Edges of crust too thin. • Crust edge not shielded with aluminum foil.

Solving Operational Problems

Before calling for service, check the following to avoid unnecessary service charges.

PROBLEM OVEN	PROBLEM SOLVING STEPS
All the numbers touched do not appear in display	The numbers were touched too rapidly. Be sure you remove your finger from the number pad between digits. Example: 4, 0, 0.
F-1 to F-9, FC, FF, F- or Fr flash in the display	Touch OFF or turn power off at the circuit breaker, wait 3 minutes and turn it back on. If condition persists, note the code number and call an authorized servicer.
F-7	This is caused by close contact to the control panel for more that 32 seconds, such as someone leaning against the controls or objects hanging in front of controls. Follow previous solution.
Clock and timer do not work	Make sure there is proper electrical power to the oven. See the CLOCK and TIMER sections on Pages 30 & 31.
Cooling fan continues to run after oven is turned off.	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven will not work	Make sure there is proper electrical power to the oven. Check the circuit breaker or fuse box to your house.
Oven light does not work	Replace or reinsert the light bulb if loose or defective (See Page 54). Touching the bulb with your fingers may cause the bulb to burn out quickly. Oven light does not work if CLEAN mode is set.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See the OVEN TEMPERATURE CALIBRATION in Do-It-Yourself Maintenance, Page 56.
Oven will not self-clean	The oven temperature is too high to set the self-clean operation. Allow the oven to cool to room temperature and reset the controls. Be sure you have touched CLEAN .
The oven door will not unlock	Allow the oven to cool below the locking temperature.
Oven is not clean after the clean cycle	Heavily soiled ovens may need to self-clean again or for a longer period of time. Heavy spillovers with soft or liquid centers should be wiped up before starting the clean cycle. See Self-Cleaning the Oven, Pages 50 and 51.

HOW TO OBTAIN SERVICE

For authorized service or parts information, call 800/ 735-4328.

We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction write to Thermador Customer Support Call Center, 5551 McFadden Avenue, Huntington Beach, CA 92649 or phone: 800/ 735-4328.

Please include the Model Number, Serial Number and Date of Original Purchase/Installation.

Notes

MICROWAVE PRECAUTIONS AND REGISTRATION

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- a) Do not attempt to operate this oven with the microwave 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: (1) the door (bent), (2) the hinges and latches (broken or loosened), (3) the door seals and sealing surfaces, inside window/glass area.
- d) The oven should not be adjusted or repaired by any one except properly qualified personnel.

YOUR MICROWAVE OVEN MUST BE REGISTERED

It is a Federal requirement that records be maintained on the location of all microwave ovens.

Therefore, please:

- 1. Fill in the registration card and mail it to us. The registration card is packed with this manual in the plastic bag.
- 2. If you are not the original purchaser of this appliance or if the card is missing, please establish your ownership by writing to us at:

THERMADOR
 Microwave Registration
 5551 McFadden Avenue
 Huntington Beach, CA 92649
- 3. When writing to us about your oven, please be sure to include the model and serial number.

NOTE: Do not operate the oven with any object trapped between the door and the oven front face.

Data Plate

Copy the model and serial numbers from the data plate located inside the vent above upper oven on the right hand side. Keep your invoice for warranty validation. Fill in the information below as a handy reference.

Dealer's Name	Service Center	Model Number
Dealer's Telephone Number	Service Center's Telephone Number	Serial Number Date of Purchase

BY LAW THIS APPLIANCE MUST BE REGISTERED. PLEASE BE CERTAIN THAT IT IS.

Thermador® Built-In Oven Warranty

For Model: **SMW272**

WHAT IS COVERED

Full One Year Warranty

For one year from the date of installation or date of occupancy for a new previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. Thermador® will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours.

WHAT IS NOT COVERED

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
2. Service visits to:
 - Teach you how to use the appliance.
 - Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.
3. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.

WARRANTY APPLICATIONS

This warranty applies to appliances used in normal family households; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

THERMADOR® DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

SERVICE DATA RECORD

The location of the serial tag on the product can be seen inside the cooling vents on the right-hand side. See Item 12 on Page 32. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation. To obtain service, see Page 58.

Model Number:
Serial Number:
Date of Installation or Occupancy:



B/S/H Home Appliances
Thermador
Model SMW 272
Tested to Comply
with FCC Standards
FOR HOME USE

We reserve the right to change specifications or design without notice. Thermador is not responsible for products which are transported from the U.S. for use in Canada. Check with your local Canadian distributor or dealer.

For the most up-to-date critical installation dimensions by fax, use your fax handset and phone (775) 833-3600. Use code #8030.



Thermador®

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