POPCORN (sensor)

Senses 3.0-3.5 oz (85-99 g) size bags: Place bag on turntable. Listen for popping to slow to 1 pop every 1 or 2 seconds, then stop the cycle.

BAKED POTATO (sensor)

Senses 1-4 potatoes, 10-13 oz (283-369 g) each, similar in size: Pierce each potato several times with a fork. Place on paper towel, around turntable edges, at least 1" (2.5 cm) apart. Place single potato to the side of the turntable. Let stand 5 minutes after cooking.

MENU PROGRAMS: Touch the menu control repeatedly to scroll through program options. Follow display prompts to select submenu items and/or amounts, and then start the program.

VEGGIE

- 1 Fresh Vegetable Senses 1-4 cups (250 mL-1 L): Place in microwave-safe container. Add 2-4 tbs (30-60 mL) water. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.
- 2 Frozen Vegetable Senses 1-4 cups (250 mL-1 L): Remove from package. Place in microwave-safe container. Add 2-4 tbs (30-60 mL) water. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.
- **3 Canned Vegetable** 1, 2, 3 or 4 cups (250, 500, 750 mL or 1 L): Place in microwave-safe container. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.

REHEAT

- Beverage 1 or 2 cups, 8 oz (250 mL) each: Do not cover. The diameter of the cup's opening will affect how the liquid heats. Beverages in cups with smaller openings may heat faster.
- 2 Casserole 1, 2, 3 or 4 cups (250, 500, 750 mL or 1 L): Place in microwave-safe container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.
- 3 Soup Senses 1-4 cups (250 mL-1 L): Place in microwave-safe container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.
- 4 Dinner Plate Senses 1 plate, about 8-16 oz (227-454 g): Place food on microwave-safe plate, cover with plastic wrap, and vent.
- **5 Pizza** 1, 2 or 3 slices, 4 oz (113 g) each: Place on paper towel lined paper plate.
- 6 Sauce Senses 1-4 cups (250 mL-1 L): Place in microwave-safe container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.
- **7** Baked Goods 1, 2, 3, 4, 5 or 6 pieces, 2 oz (57 g) each: Place on paper towel. Two small rolls may be counted as 1 piece.

DEFROST

- 1 Meat 0.2 to 6.6 lbs (90 g to 3 kg): Remove wrap and place in microwave-safe dish. Do not cover.
- 2 Poultry 0.2 to 6.6 lbs (90 g to 3 kg): Remove wrap and place breast side up in microwave-safe dish. Do not cover.
- **3** Fish 0.2 to 4.4 lbs (90 g to 2 kg): Remove wrap and place in microwave-safe dish. Do not cover.
- 4 Quick Defrost (auto) 1.0 lb (454 g) only: Remove wrap and place in microwave-safe dish. Do not cover. Turn over food at signal.

SOFTEN/MELT

- 1 Soften Butter 0.5, 1.0, 1.5 or 2.0 sticks: Unwrap and place in microwave-safe dish.
- **2 Melt Butter** 0.5, 1.0, 1.5 or 2.0 sticks: Unwrap and place in microwave-safe dish.
- **3 Soften Ice Cream** 16, 32 or 64 oz (473, 946 or 1893 mL): Place ice cream container on turntable.
- 4 Soften Cream Cheese 3 or 8 oz (85 or 227 g): Unwrap and place in microwave-safe dish.

- **5 Soften Frozen Juice** 12 oz (340 g): Remove lid from container.
- 6 Melt Chocolate 4, 6, 8 or 12 oz (113, 170, 227 or 340 g): Place in microwave-safe dish.
- 7 Melt Cheese 8 or 16 oz (227 or 454 g): Place in microwave-safe dish. Stir at signal.
- 8 Melt Marshmallows 5 or 10 oz (142 or 283 g): Place in microwave-safe dish.

AUTO COOK

- Frozen Entrée 10 or 20 oz (283 or 567 g) (sensor), 40 or 60 oz (1134 or 1701 g) (non-sensor):
 Remove from package. Loosen cover on 3 sides. If entrée is not in microwave-safe container, place on plate, cover with plastic wrap, and vent.
- 2 Bacon 1, 2, 3 or 4 slices, average thickness: Follow directions on package.
- **3 French Toast** 1, 2, 3 or 4 pieces: Follow directions on package.
- 4 Cereal 1, 2, 3 or 4 servings: Follow directions on package. Use microwave-safe bowl with high sides.
- 5 Rice Senses 0.5-2.0 cups (125-500 mL) dry, white long grain: Follow measurements on package for ingredient amounts. Use microwave-safe dish with loose-fitting lid. Let stand 5 minutes after cooking, or until liquid is absorbed. Stir.

KIDS MENU

- 1 Canned Pasta 1-4 servings: Follow directions on package.
- **2 Frozen Pizza** 1 pizza, about 6 oz (170 g): Follow directions on package.
- **3 Frozen Meal** 8, 9 or 10 oz (227, 255 or 283 g): Follow directions on package.
- 4 Oatmeal 1 or 2 servings: Follow directions on package. Use microwave-safe bowl with high sides.
- 5 Chicken Nuggets 1 or 2 servings (about 5-6 pieces each): Place in single layer on paper towel-lined microwave-safe plate.
- 6 Hot Dog 1-4 hot dogs (pieces): Pierce with fork. Place on microwave-safe plate.

SNACK MENU

1 Nachos – 1 serving:

Place tortilla chips in single layer on microwave-safe plate, then sprinkle with cheese.

- 2 Chicken Wings (precooked, refrigerated) 5-8 oz (142-227 g) (about 5-8 wings)
 Place wings on microwave-safe plate in spoke formation. Cover with wax paper.
- **3 Potato Skins** (prebaked) 1 or 2 potatoes: Quarter each potato, and scoop out the centers of the wedges, leaving about 1/4" (6 mm) skin. Place wedges on microwave-safe plate, then sprinkle with toppings.
- **4 Frozen Sandwich** 1 or 2 sandwiches (pieces): Follow directions on package.

STEAM/SIMMER (sensor): Use microwave-safe container with a loose-fitting lid. Sensor will detect when liquid begins to boil, then begin the Steam or Simmer countdown.

NOTE: Do not remove the lid while the container is in the microwave oven, as a rush of steam would disrupt the sensor readings.

- 1 Steam Recipes: Place small microwave-safe dish (for example, custard dish) with 2-4 tbs (30-60 mL) water in center of container. Use 2 tbs (30 mL) water for smaller quantities, or 4 tbs (60 mL) water for larger quantities of food. Place food in container around the small dish. Cover with loose-fitting lid.
 - Fresh Vegetables Senses 1-4 cups (250 mL-1 L)
 - Frozen Vegetables Senses 1-4 cups (250 mL-1 L)
 - Potatoes Senses 1-4 cups (250 mL-1 L)
 - Boneless Chicken Senses 0.5-1.5 lbs (142-680 g)
- **2 Manual Steam:** Place small microwave-safe dish (for example, custard dish) with 2-4 tbs (30-60 mL) water in center of container. Use 2 tbs (30 mL) water for smaller quantities, or 4 tbs (60 mL) water for larger quantities of food. Place food in container around the small dish. Cover with loose-fitting lid.

Sample approximate steam times:

- Soft vegetables 1-3 min (ex.: spinach 4 sups [1 L] 1 min)
- Hard vegetables 3-6 min (ex.: broccoli 2 cups [500 mL] 4 min)
- Frozen vegetables 4-5 min

Use longer times for more doneness, or when steaming larger quantities.

3 Manual Simmer: Add food and liquid to microwave-safe container, and cover with loose-fitting lid. Enter simmer time. Simmer countdown begins after liquid begins to boil.

CONVECTION BAKE: Touch CONVECT BAKE repeatedly to scroll through menu items.

Use the provided convection rack and an ovenproof baking dish. See "Accessory Configurations" in the User Guide.

NOTE: Microwave oven cavity, inside of the door, convection rack and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack.

- Manual Convect Bake Use for foods such as cookies, pies, cakes and breads. Use same time as recipe. Allow microwave oven to preheat.
 - Place the convection rack on the turntable. Enter temperature, between 250°F (121°C) and 450°F (232°C). Default temperature is 325°F (163°C).
 - Touch COOK TIME, and enter time in hours and minutes, up to 4 hours. Default time is 4 hours.
 - Touch START to begin preheat. Preheat may be skipped by touching START again.
 - After preheat, place baking dish with food on the convection rack, then touch START to begin baking.

Auto Convect Bake Menu Items – Place the convection rack on the turntable. Select food item. Touch START to begin preheat. Place the food in an ovenproof baking dish. After preheat, place the baking dish with food on the convection rack, then touch START to begin baking.

- 2 Angel Food Cake 1 cake: Use large tube pan. Invert pan after baking.
- **3** Biscuits (regular) 1 pan: Use refrigerated dough. Use round cake pan or pizza pan.
- 4 Biscuits (large) 1 pan: Use refrigerated dough. Use round cake pan or pizza pan.
- 5 Brownies 8" x 8" (20.3 x 20.3 cm)
- 6 Cookies 1 pan: Use round pizza pan.
- 7 Muffins 1 pan: Use pan with 6 cups.
- 8 Pie (fresh) 1 pie
- 9 Pie (frozen) 1 pie: Follow directions on package.
- **10 Rolls (regular)** 1 pan: Use refrigerated dough. Use round cake pan or pizza pan.
- **11 Rolls (large)** 1 pan: Use refrigerated dough. Use round cake pan or pizza pan.
- 12 Yeast Bread 1 loaf

CONVECTION ROAST: Touch CONVECT ROAST repeatedly to scroll through menu items.

Use the provided convection rack and a microwave-safe, ovenproof baking dish. See "Accessory Configurations" in the User Guide.

NOTE: Microwave oven cavity, inside of the door, convection rack and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack.

- Manual Convect Roast Use for foods such as beef and pork roasts, whole chicken and meat loaf. Decrease time by 10%-20%. Use 30% microwave power for large meats and casseroles. Use 10%-20% microwave power for thin cuts of meat.
 - Enter temperature, between 250°F (121°C) and 450°F (232°C). Default temperature is 325°F (163°C).
 - Touch COOK TIME, and enter time in hours and minutes, up to 4 hours. Default time is 4 hours.
 - Touch COOK POWER, and enter power level, from 10% to 30%. Default power is 30%.
 - Touch START to begin preheat. Preheat may be skipped by touching START again.
 - After preheat, place baking dish with rack and food on the turntable, then touch START to begin roasting.

Auto Convect Roast Menu Items – Place food on convection rack, then place rack with food on the turntable. Place a microwave-safe, ovenproof dish under the rack to catch drippings. Select food item, then touch START to begin roasting. The microwaves will be added automatically at the preset power level.

- 2 Whole Chicken 2.5-4.5 lbs (1.1-2.0 kg): Let stand, covered, for 10 minutes after cooking.
- 3 Casserole 1.5 or 2.0 qt (1.4 or 1.9 L): Let stand 5-10 minutes after cooking.
- 4 Lasagna 8" x 8" (20.3 x 20.3 cm): Let stand 5-10 minutes after cooking.
- 5 Beef Roast 2.0-4.0 lbs (0.9-1.8 kg): Let stand, covered, for 10 minutes after cooking. Preset time is for medium doneness.
- 6 Thin Crust Pizza (frozen) 6"-12" (15.2-30.5 cm): Place pizza directly on convection rack.
- 7 Thick Crust Pizza (frozen) 6"-12" (15.2-30.5 cm): Place pizza directly on convection rack.
- 8 Turkey Breast 2.5-4.5 lbs (1.1-2.0 kg): Let stand, covered, for 10 minutes after cooking.

