# KitchenAid Quick Reference Guide

Use this guide as a quick reference when using your KitchenAid® Built-In Microwave Oven. For more complete information, see the Use and Care Guide.

**Dial Position:** To help prevent breakage, the dial should remain in its flush position anytime it is not being used. Push and release the dial to pop it out for use. After each use, be sure to push the dial back in to its flush position.

## **Using the Clock**

#### To Set:

- 1. Press and hold SELECT for 5 seconds.
- 2. Turn the dial to set hour, press SELECT or START.
- 3. Turn dial to set minutes, press SELECT or START to complete the setting.

### **To Cancel Clock:**

- 1. Press and hold SELECT for 5 seconds.
- 2. Press CANCEL/OFF to cancel clock.

## **Using Preset Programs**

- 1. Press REHEAT, COOK or DEFROST.
- 2. Turn the dial or press the pad repeatedly to scroll through the numbers of the food types from the charts below.
- 3. Press SELECT.
- 4. Turn the dial to the desired quantity.
- 5. Press START.

REH	REHEAT					
No.	Food	Press REHEAT	Quantity	Instructions		
1.	Baked Goods	1 time	1-6 pieces, 2 oz (57 g) each	Place on paper towel. Two small rolls may be counted as 1 piece.		
2.	Beverage	2 times	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.		
3.	Casserole	3 times	1-4 cups (250 mL-1 L)	Place in microwavable container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.		
4.	Pizza	4 times	1-3 pieces, 4 oz (113 g) each	Place on paper towel.		
5.	Sauce	5 times	1-4 cups (250 mL-1 L)	Place in microwavable container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.		
6.	Soup	6 times	1-4 cups (250 mL-1 L)	Place in microwavable container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.		

COOK					
No.	Food	Press COOK	Quantity	Instructions	
1.	Canned Vegetables	1 time	1-4 cups (250 mL-1 L)	Place in microwavable container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.	
2.	Cereal	2 times	1-4 servings	Follow package directions. Use microwavable bowl with high sides.	
3.	Boneless Chicken Breasts	3 times	1-4 pieces, 6 oz (170 g) each	Place in microwavable dish. Add 2 tbs (30 mL) water. Cover with plastic wrap and vent. Let stand in microwave oven 3 minutes after cooking.	
4.	Fresh Vegetables	4 times	1-4 cups (250 mL-1 L)	Place in microwavable container. Add 2-4 tbs (30-60 mL) water. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.	
5.	Frozen Entrée	5 times	10 or 20 oz (283-567 g)	Remove from package. Loosen cover on three sides. If entrée is not in microwavable container, place on plate, cover with plastic wrap and vent.	
6.	Frozen Vegetables	6 times	1-4 cups (250 mL-1 L)	Remove from package. Place in microwavable container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.	
7.	Rice	7 times	0.5-2 cups (125-500 mL)	Use dish with loose-fitting lid. Let stand 5 minutes after cooking.	

## **DEFROST**

COOK

No.	Food	Press DEFROST	Quantity	Instructions
1.	Bread	1 time	0.1-2.0 lbs (45-907 g)	Remove wrap and place on paper towel. Do not cover.
2.	Fish/Seafood	2 times	0.2-4.4 lbs (90 g-2 kg)	Remove wrap and place in microwavable baking dish. Do not cover.
3.	Meat	3 times	0.2-6.6 lbs (90 g-3 kg)	Remove wrap and place in microwavable baking dish. Do not cover.
4.	Poultry	4 times	0.2-6.6 lbs (90 g-3 kg)	Remove wrap and place breast side up in microwavable baking dish. Do not cover.