dacor
The Life of the Kitchen.®

MICROWAVE IN-A-DRAWER™

USE AND CARE MANUAL

Model MMDV30S

For Use With:

MMDV30S
MMD30
MMD24

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To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style and performance make us The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions and full potential of your new Distinctive Appliance, read this use and care manual thoroughly, beginning with the ***Important Safety Instructions*** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the ***Before You Call for Service*** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service Team
600 Anton Blvd. Suite 1000
Costa Mesa, CA 92626

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time

Web Site: www.Dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

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Important Safety Instructions

Installer: Leave these instructions with the appliance.

Customer: Please read and keep this use and care manual for future reference. This guide provides proper use and maintenance information. **Keep this guide and the sales receipt and/or cancelled check in a safe place for future reference. Proof of original purchase date is needed for warranty service.**

If you have any questions, call:

Dacor® Customer Service
1-800-793-0093 (U.S.A. and Canada)
Monday — Friday 6:00 AM to 5:00 PM Pacific Time
Web site: www.Dacor.com

Have complete model and serial number identification of your appliance ready.

For models MMDV30S and MMD30: The name plate, including model and serial number, is located on the faceplate behind the microwave drawer front.

For model MMD24: The name plate includes the model and serial number. Open the microwave drawer fully. The label is located slightly beyond the back wall of the microwave cavity facing up from the flat surface.

Record these numbers below for easy access.

Model Number _____

Serial Number _____

Date of Purchase_____

For service and warranty information, see page 19.

At Dacor, we continuously improve the quality and performance of all our products. We may need to make changes to this appliance without updating these instructions.

IMPORTANT INFORMATION ABOUT SAFETY INSTRUCTIONS

The Important Safety Instructions and warnings in this manual are not meant to cover all possible conditions and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

SAFETY SYMBOLS AND LABELS

⚠ DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

⚠ WARNING

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

⚠ CAUTION

Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

⚠ WARNING

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) drawer front (bent), (2) glides and latches (broken or loosened), (3) drawer seals and sealing surfaces.

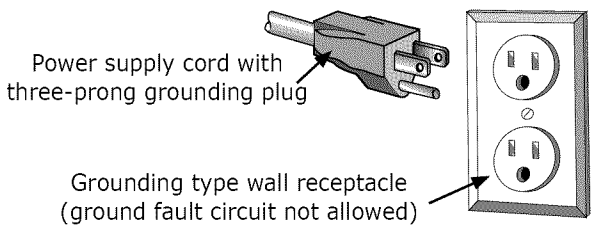
(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

GROUNDING INSTRUCTIONS

⚠ WARNING

Improper use of the grounding plug can result in a risk of electric shock.

This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. It must be plugged into a grounded wall receptacle. If only a two-prong wall receptacle is available, it is the responsibility of the customer to have it replaced with a properly grounded three-prong wall receptacle. **Do not under any circumstances, cut or remove the third (ground) prong from the power cord.** Do not use an adapter plug. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance. **Do not use a Ground Fault Circuit Interrupter.**



IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

When using the 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:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be properly grounded. See page 1 and the separate installation instructions for grounding instructions .
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars—can explode and should not be heated in the drawer.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This microwave is specifically designed to heat and cook food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest Dacor Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
12. Do not immerse the power cord or plug in water.
13. Keep the power cord away from heated surfaces.
14. Do not climb or sit on the drawer.
15. Be sure that fingers or other objects or materials are not around the drawer opening when the appliance is closed.
16. Do not put fingers or clothes around the drawer guides when the appliance is opened or closed. They could be caught in the guides when the drawer is closed.
17. Be sure that the food and it's container can fit inside the drawer completely before closing it.
18. When cleaning drawer sealing surfaces that come together on closing the drawer, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on page 15.
19. To reduce the risk of fire in the appliance cavity:
    a. Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the drawer to facilitate cooking.
    b. Remove wire twist-ties from paper or plastic bags before placing bag in drawer.
    c. If materials inside the appliance ignite, keep drawer door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.
    d. Do not use the drawer for storage purposes. Do not leave paper products, cooking utensils, or food in the drawer when not in use.
20. Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the appliance is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

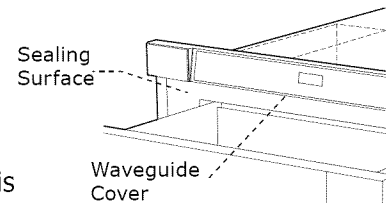
    To reduce the risk of injury to persons:
    a. Do not overheat the liquid.
    b. Stir the liquid both before and halfway through heating.
    c. Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
    d. After heating, allow the container to stand in the drawer for at least 20 seconds before removing the container.
    e. Use extreme care when inserting a spoon or other utensil into the container.
21. If the appliance light fails, consult a DACOR AUTHORIZED SERVICER.

READ AND SAVE THESE INSTRUCTIONS

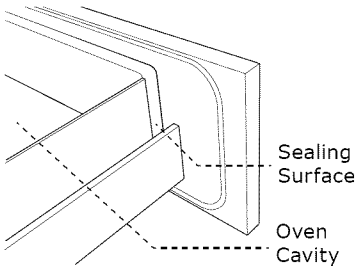
Information You Need To Know

About Unpacking And Examining Your Microwave In-A-Drawer™

1. Remove all packing materials from inside the Microwave In-A-Drawer™. DO NOT REMOVE THE WAVE-GUIDE COVER, which is located inside, on the ceiling of the Microwave In-A-Drawer™.



2. Remove the feature sticker, if there is one. Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the drawer. If there is any damage, do not operate the Microwave In-A-Drawer™ and contact your dealer or a DACOR AUTHORIZED SERVICER.



RADIO OR TV INTERFERENCE

Should there be any interference caused by the Microwave In-A-Drawer™ to your radio or TV, check to make sure that the appliance is on a different electrical circuit, relocate the radio or TV as far away from the drawer as feasible or check the position and signal of receiving antenna.

About Your Microwave In-A-Drawer™

ALWAYS have food in the drawer when it is on to absorb the microwave energy.

The vent under the Microwave In-A-Drawer™ must not be blocked. During microwaving, steam may come from the right side of the vent.

When using the Microwave In-A-Drawer™ at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the drawer to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the drawer. Generally, covered foods will not cause as much condensation as uncovered ones.

The Microwave In-A-Drawer™ is for food preparation only. It should not be used to dry clothes or newspapers.

Your Microwave In-A-Drawer™ is rated 950 watts by using the IEC Test Procedure. In using recipes or package directions, check food one or two minutes before the minimum time and add time accordingly.

When opening or closing the Microwave In-A-Drawer™ quickly, food in the drawer may be spilled. To clean, please refer to the Cleaning and Care section on page 15.

About Microwave Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch the cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check a recipe or cookbook for suggestions like: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from right to left.
- Add standing time. Remove food from drawer and stir, if possible. Cover during standing time, allowing the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

  Signs of doneness include:

  - Food steams throughout, not just at edge.
  - Poultry thigh joints move easily.
  - Meat and poultry show no pinkness.
  - Fish is opaque and flakes easily with a fork.

About Utensils And Coverings

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave. Make sure the utensil does not touch the interior walls during cooking.

Use these utensils for safe microwave cooking and reheating:

- Glass ceramic (Pyroceram®), such as Corningware®
- Heat-resistant glass (Pyrex®)
- Microwave-safe plastics
- Microwave-safe paper plates
- Microwave-safe pottery, stoneware and porcelain
- Browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

These items can be used for short time reheating of foods that have little fat or sugar in them:

- Wood, Straw, Wicker

DO NOT USE

- Metal pans and Bakeware
- Dishes with metallic trim
- Non-heat-resistant glass
- Non-microwave-safe plastics (margarine tubs)
- Recycled paper products
- Brown paper bags
- Food storage bags
- Metal twist-ties

Should you wish to check if a dish is safe for microwaving, place the empty dish in the microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

THE FOLLOWING COVERINGS ARE IDEAL:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit the bag so steam can escape.

HOW TO USE ALUMINUM FOIL IN YOUR DRAWER:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the Microwave In-A-Drawer™.

Should you have questions about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

ACCESSORIES:

There are many microwave accessories available for purchase. Evaluate carefully before you purchase to make sure that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Dacor is not responsible for any damage to the appliance when accessories are used.

Open Or Close Drawer

Always press the OPEN or CLOSE key on the control panel to open or close the drawer.

Do not push or pull the drawer by hand, except in case of emergency, such as a power failure. If necessary, push or pull slowly.

About Children And The Microwave

Children below the age of 7 should use the Microwave In-A-Drawer™ with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room. The child must be able to reach the drawer comfortably.

At no time should anyone be allowed to lean or sit on the Microwave In-A-Drawer™.

Children should be taught all safety precautions: how to use potholders, remove coverings carefully and pay special attention to packages that crisp food because they may be extra hot.

Do not assume because a child has mastered one cooking skill that he/she can cook everything.

Children need to learn that the Microwave In-A-Drawer™ is not a toy. See page 14 for Control Lock feature.

Information You Need To Know

About Safety

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

160°F	- For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F	- For leftovers, ready-to-reheat refrigerated; deli and carry-out "fresh" food.
170°F	- White meat of poultry.
180°F	- Dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave use.

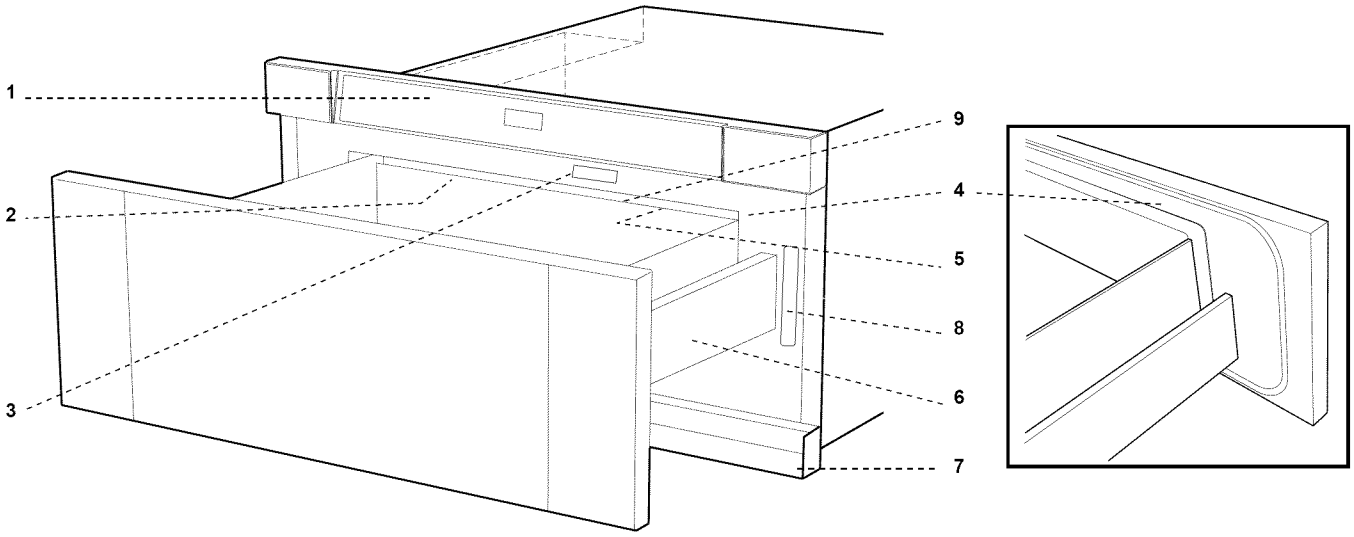
- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the Microwave In-A-Drawer™ while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the Microwave In-A-Drawer™ for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires. See page 15.

About Foods

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetables	• Puncture egg yolks before cooking to prevent "explosion". • Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	• Cook eggs in shells. • Reheat whole eggs. • Dry nuts or seeds in shells.
Popcorn	• Use specially bagged popcorn for the microwave. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use the special **SENSOR POPCORN** key.	• Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.
Baby food	• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.	• Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	• Cut baked goods with filling after heating to release steam and avoid burns. • Stir liquids briskly before and after heating to avoid "eruption". • Use deep bowl, when cooking liquids or cereals, to prevent boilovers. • Food should be shorter than the drawer. Please refer to the height of side walls of the drawer.	• Heat or cook in closed glass jars or airtight containers. • Heat cans in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

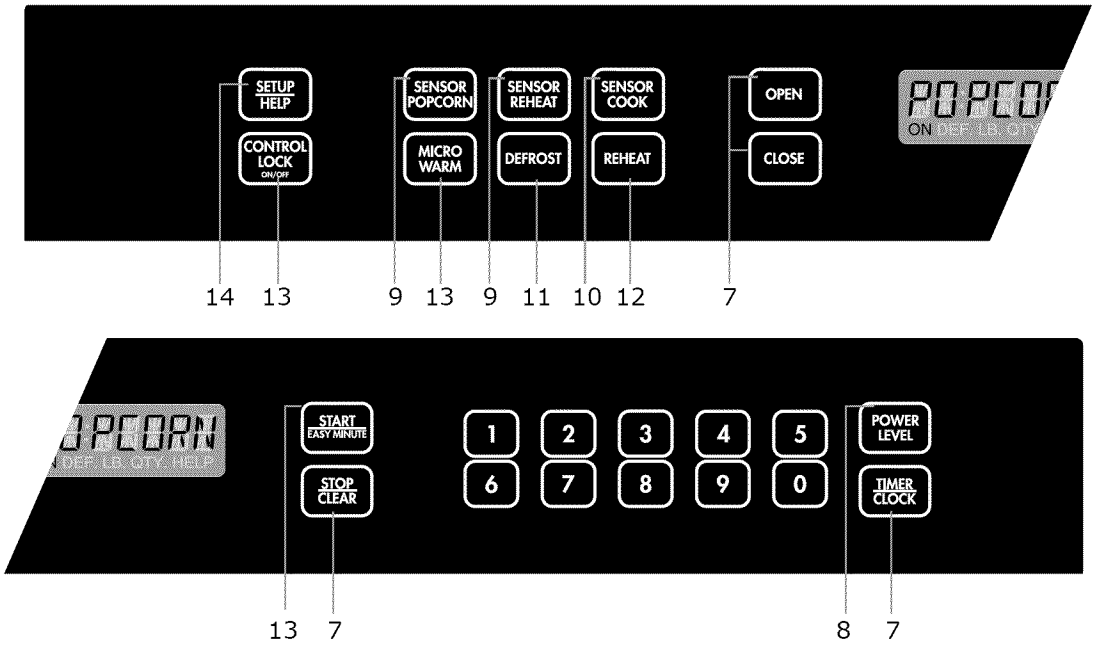
Part Names

Microwave In-A-Drawer™



1. Control Panel
2. Waveguide Cover DO NOT REMOVE
3. Menu Label
4. Drawer Sealing Surfaces
5. Drawer Light
6. Drawer Guides
7. Vent
8. Rating Label for models MMDV30 and MMD30
9. Rating Label for model MMD24: Open the Microwave Drawer fully. The label is slightly beyond the back wall of the microwave cavity, facing up from the flat surface.

KEYSHEET



Numbers next to the keysheet illustration indicate page numbers where feature descriptions and usage information is located.

Before Operating

Before operating your new Microwave In-A-Drawer™ make sure you read and understand this manual completely.

- Before the Microwave In-A-Drawer™ can be used, follow these steps:

1. Plug in the Microwave In-A-Drawer™. ENJOY YOUR MICRO- WAVE TOUCH CLEAR AND TOUCH CLOCK will appear.
2. Touch the **STOP/CLEAR** key. : will appear.
3. Set the clock.

To Set The Clock

1. Touch the **TIMER/CLOCK** key and number 2.
2. Touch the number keys for correct time of day and touch the **TIMER/CLOCK** key again.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, ERROR will appear in the display. Touch the **STOP/CLEAR** key and re-enter the time.

- If the electrical power supply to your Microwave In-A-Drawer™ should be interrupted, the display will intermittently show ENJOY YOUR MICRO- WAVE TOUCH CLEAR AND TOUCH CLOCK after the power is restored. If power is interrupted during cooking, the program will be erased. The time of day will also be erased. Simply touch the **STOP/CLEAR** key and reset the clock for the correct time of day.

NOTE:

- The Microwave In-A-Drawer™ can be programmed with the drawer open except for the **START/EASY MINUTE** feature.

Timer

1. Touch the **TIMER/CLOCK** key and number 1.
2. Enter time.
3. Touch the **TIMER/CLOCK** key again.
4. To cancel timer, touch the **STOP/CLEAR**.

Stop/Clear

Touch the **STOP/CLEAR** key to:

1. Clear a mistake made during programming.
2. Cancel the timer.
3. Stop the Microwave In-A-Drawer™ temporarily during timed cooking.
4. Return the time of day to the display.
5. Cancel a program during cooking, touch twice for timed cooking.

Open Or Close Drawer

Always press the **OPEN** or **CLOSE** key on the control panel to open or close the drawer.

Do not push or pull the drawer by hand, except in case of emergency, such as during a power failure. If necessary, push or pull slowly.

Microwave In-A-Drawer™ Cooking

Time Cooking

Your Microwave In-A-Drawer™ can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- For example: Cook for 5 minutes at 100%.

1. Enter cooking time 5 0 0. 5.00 TOUCH START OR TOUCH POWER LEVEL
2. To cook at 100% power (High), touch the **START/ EASY MINUTE** key.

To Set Power Level

There are eleven preset power levels.

Using lower power levels increases the cooking time, which is recommended for foods such as cheese, milk and long slow cooked meats. Consult a microwave cookbook or recipes for specific recommendations.

- For example: Defrost for 5 minutes at 30%.

1. Enter defrost time 5 0 0. 5.00
2. Touch the **POWER LEVEL** key 8 times.
3. Touch the **START/EASY MINUTE** key.

TOUCH POWER LEVEL PAD NUMBER OF TIMES FOR DESIRED POWER	APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
Power Level x 1	100%	High
Power Level x 2	90%	
Power Level x 3	80%	
Power Level x 4	70%	Medium High
Power Level x 5	60%	
Power Level x 6	50%	Medium
Power Level x 7	40%	
Power Level x 8	30%	Med Low/Defrost
Power Level x 9	20%	
Power Level x 10	10%	Low
Power Level x 11	0%	

Sensor Settings

Dacor's Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power levels for various foods and quantities.

USING SENSOR SETTINGS:

1. After the Microwave In-A-Drawer™ is plugged in, wait 2 minutes before using any sensor setting.
2. Be sure the exterior of the cooking container and the interior of the Microwave In-A-Drawer™ are dry. Wipe off any moisture with a dry cloth or paper towel.
3. The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
4. Any sensor selection can be programmed with More or Less Time Adjustment. See page 13.
5. More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
6. During the first part of sensor use, the food name will appear on the display. Do not open the Microwave In-A-Drawer™ or touch **STOP/CLEAR** during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the **STOP/CLEAR** key and cook manually.

   When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear. The Microwave In-A-Drawer™ may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired.
7. If the sensor does not detect vapor properly when popping popcorn, the Microwave In-A-Drawer™ will turn off, and the time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, ERROR will be displayed, and the microwave will turn off.
8. Check the food temperature after cooking. If additional time is needed, continue to cook manually.
9. Each food has a cooking hint. Touch the **SET UP/ HELP** key when the HELP indicator is lighted in the display.

COVERING FOODS:

Some foods cook best when covered. Use the cover recommended in the charts for these foods. You may refer to the hints by touching the **SET UP/HELP** key.

1. Casserole lid.
2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
3. Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

Sensor Popcorn / Sensor Reheat

You can pop popcorn and reheat many foods without calculating the cooking time or power level.

Touch the **SENSOR REHEAT** or **SENSOR POPCORN** and the **START/EASY MINUTE** key.

When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear.

NOTE:

- The Sensor Popcorn setting has 2 choices. Follow directions on the display to choose desired option.

SENSOR POPCORN / SENSOR REHEAT CHART

FOOD	AMOUNT	PROCEDURE
Sensor Popcorn	Only 1 package at a time	Use only popcorn packaged for the microwave. Try several brands to decide your favorite. Do not try to pop unpopped kernels.
	2.85 - 3.5 oz. (Regular / Regular light)	Touch the **SENSOR POPCORN** key once.
	1.2 - 1.75 oz. (Mini / Snack)	Touch the **SENSOR POPCORN** key twice.
Sensor Reheat	4 - 36 oz.	Place food to be reheated in a dish or casserole slightly larger than the amount. Flatten, if possible. Cover with a lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids, with larger quantities of more dense foods such as stews. After reheating, stir well if possible. Re-cover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.

Microwave In-A-Drawer™ Cooking

Sensor Cooking

1. Touch the **SENSOR COOK** key once.
   SEE | LABEL | SELECT | FOOD | NUMBER
2. See the Menu Label. Select desired food by touching the number key. Ex: Touch 5 for baked potatoes.
3. Touch the **START/EASY MINUTE** key.

NOTE:

- To heat or cook other foods or foods above or below the quantity allowed on the SENSOR COOK CHART, cook manually.

SENSOR COOK CHART

FOOD	AMOUNT	PROCEDURE
1. Fresh vegetables: soft Broccoli Brussel sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked apples	 .25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. 1 med. .25 - 1.0 lb. .25 - 2.0 lb. 2 - 4 med.	Wash and place in casserole. Do not add water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand covered for 2 to 5 minutes.
2. Fresh vegetables: hard Carrots, sliced Corn on the cob Green beans Winter squash: diced halves	 .25 - 1.5 lb. 2 - 4 .25 - 1.5 lb. .25 - 1.5 lb. 1 - 2	Place in casserole. Add 1 - 4 tablespoons water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand covered for 2 to 5 minutes.
3. Frozen vegetables	.25 - 1.25 lb.	Do not add water. Cover with lid or plastic wrap. After cooking, stir and let stand covered for 3 minutes.
4. Frozen entrees	6 - 17 oz.	Use this key for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand covered for 1-3 minutes.
5. Baked potatoes	1 - 6 med.	Pierce. Place on paper-towel-lined drawer. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.
6. Ground meat	.25 - 2.0 lb.	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch **START/ EASY MINUTE**. After cooking, let stand covered for 2 to 3 minutes.
7. Fish/seafood	.25 - 2.0 lb.	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand covered for 3 minutes.
8. Rice	.5 - 2.0 cup	Place rice into a deep casserole and add a double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed. **Rice** / **Water** / **Size of casserole** .5 cup / 1 cup / 1.5 quart 1 cup / 2 cups / 2 quart 1.5 cups / 3 cups / 2.5 or 3 quart 2 cups / 4 cups / 3 quart or larger

Defrost

Use this feature to defrost the foods shown in the DEFROST CHART below.

1. Touch the **DEFROST** key. SEE LABEL SELECT FOOD NUMBER
2. See the Menu Label. Select desired food by touching the number key. For example: Touch 2 for steaks/chops. STEAKS CHOPS ENTER WEIGHT
3. Enter the weight by touching 1 0 0. 1.0 Lb
4. Touch the **START/EASY MINUTE** key.
5. The Microwave In-A-Drawer™ will stop so that the food can be checked.
6. After the first stage, open the drawer. Turn steak over and shield any warm portions. Close the drawer. Touch the **START/EASY MINUTE** key.
7. After the second stage, open the drawer. Shield any warm portions. Close the drawer. Touch the **START/EASY MINUTE** key.
8. After defrost cycle ends, cover and let stand as indicated in the chart below.

NOTE:

- Defrost can be programmed with More or Less Time Adjustment. See page 13.
- To defrost other foods or foods above or below the weights allowed on the DEFROST CHART, see MANUAL DEFROST below.
- Do not defrost until all ice crystals are thawed.
- Check foods when the Microwave In-A-Drawer™ signals. After the final stage, small sections may still be icy. Let stand to continue thawing.
- Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1. Ground meat	.5 - 2.0 lb	Remove any thawed pieces after each audible signal. Let stand covered for 5 to 10 minutes.
2. Steaks/chops	.5 - 3.0 lb	After each audible signal, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand covered for 10 to 20 minutes.
3. Boneless poultry	.5 - 2.0 lb	After each audible signal, if there are warm or thawed portions, rearrange or remove. Let stand covered for 10 to 20 minutes.
4. Bone-in poultry	.5 - 3.0 lb	After each audible signal, rearrange pieces or remove portions should they become warm or thawed. Let stand covered for 10 to 20 minutes.
5. Casserole/soup	1 - 6 cups	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand covered for 5 to 10 minutes.

Manual Defrost

If the food that you wish to defrost is not listed on the DEFROST CHART or is above or below the limits in the AMOUNT column on the DEFROST CHART, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by setting the Power Level to 30%. Follow the exact 3-step procedure found under TO SET POWER LEVEL on page 8. Estimate defrosting time and press POWER LEVEL key eight times for 30% power.

For either raw or previously cooked frozen food, the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the Microwave In-A-Drawer™ periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the Microwave In-A-Drawer™ in 1 minute increments at a Power Level of 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic, then place in a microwave-safe dish.

Reheat

Reheat automatically computes the correct warming time and microwave power level for foods shown in the chart below.

1. Touch the **REHEAT** key once. SEE LABEL SELECT FOOD NUMBER
2. See Menu Label. Select desired food by touching the number key. For example: Touch 2 for frozen rolls or muffins.
3. Touch the number key to select quantity. For example: Touch 2 for 2 rolls or muffins.
4. Touch the **START/EASY MINUTE** key.

NOTE:

- Reheat can be programmed with More or Less Time Adjustment. See page 13.
- To reheat other foods or foods above or below the quantity allowed on the REHEAT CHART, heat manually.

REHEAT CHART

FOOD	AMOUNT	PROCEDURE
1. Fresh rolls/ muffins	1 - 8 pcs	Use this key to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel. For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated muffin.
2. Frozen rolls/ muffins	1 - 8 pcs	Use this key to warm frozen rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel.
3. Beverage	.5 - 2.0 cups	This setting is good for restoring cooled beverage to a better drinking temperature. Stir liquid briskly before and after heating to avoid "eruption".

Other Features

Micro Warm

Micro Warm allows you to keep food warm up to 30 minutes.

DIRECT USE

1. Touch the **MICRO WARM** key.
   ENTER | TIME | UP TO | 30 | MINUTES
2. Enter the desired time by touching the number keys. To enter 30 minutes, touch 3 0 0 0.
   30.00 | TOUCH | START
3. Touch the **START/EASY MINUTE** key.

The Microwave In-A-Drawer™ will start. The display will show 30.00 and count down. KEEP | WARM will be displayed intermittently during the count down.

WITH MANUAL COOKING

1. Enter the desired cooking time and power level.
2. Touch the **MICRO WARM** key.
3. Enter the desired warming time, up to 30 minutes.
4. Touch the **START/EASY MINUTE** key.

The operation will start. When the cooking time is complete, a long tone will sound and Micro Warm will start. The display will count down. KEEP | WARM will be displayed intermittently during the count down.

NOTE:

- If you attempt to enter more than 30 minutes for Micro Warm, an error message will appear in the display.
- Micro Warm cannot be programmed with Sensor Popcorn, Sensor Reheat, Sensor Cook, Defrost or Reheat.

Help

Each setting of Sensor Reheat, Sensor Cook, Sensor Popcorn, Micro Warm, Reheat and Defrost has a cooking hint. If you wish to check, touch **SET UP/HELP** whenever HELP is lighted in the interactive display for these and other manual operation hints.

More Or Less Time Adjustment

Should you discover that you like any of the Sensor, Reheat or Defrost settings slightly more done, touch the **POWER LEVEL** key once after touching your selection. The display will show MORE.

For slightly less done, touch the **POWER LEVEL** key twice after touching your selection.
The display will show LESS.

Multiple Sequence Cooking

Your Microwave In-A-Drawer™ can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your Microwave In-A-Drawer™ can do this automatically.

1. First enter the cooking time. Then touch the **POWER LEVEL** key once for 100% cooking or repeat touching the **POWER LEVEL** key for a lower power level.
2. Enter the second cooking time. Touch the **POWER LEVEL** key repeatedly for desired level. You can follow this procedure up to 4 times. TOUCH | START
3. Touch the **START/EASY MINUTE** key.

NOTE:

- If the **POWER LEVEL** key is touched once, HIGH will be displayed.
- If 100% is selected as the final sequence, it is not necessary to touch the **POWER LEVEL** key.
- If you wish to know the power level during cooking, simply touch the **POWER LEVEL** key. As long as your finger is touching the **POWER LEVEL** key, the power level will be displayed.
- Micro Warm can be programmed even if 4 cooking sequences have been set.

Easy Minute

Easy Minute allows you to cook for a minute at 100% by simply touching the **EASY MINUTE** key. You can also extend cooking time in multiples of 1 minute by repeatedly touching the **EASY MINUTE** key during manual cooking.

NOTE:

- To use Easy Minute, touch the key within 3 minutes after cooking, closing the door or touching the **STOP/CLEAR** key.
- Easy Minute cannot be used with Sensor settings, Reheat or Defrost.

Setup/Help

If the electrical power supply to your Microwave In-A-Drawer™ should be interrupted, the display will intermittently show ENJOY | YOUR | MICRO- | WAVE | TOUCH | CLEAR | AND | TOUCH | CLOCK after the power is reinstated. If this situation occurs, the **SETUP/HELP** option you input will be erased. Simply touch the **STOP/CLEAR** key and reset.

Other Features

Audible Signal Elimination

At the end of timed cook, a series of beeps will sound. If you wish to operate the appliance with no audible signals, you can turn them off.

TO TURN SOUND OFF

1. Touch the **SETUP/HELP** key. TOUCH AGAIN
2. Touch the **SETUP/HELP** key again. SOUND OFF ? TOUCH START
3. Touch the **START/EASY MINUTE** key. The display shows SOUND OFF.

TO RESTORE SOUND

1. Touch the **SETUP/HELP** key. TOUCH AGAIN
2. Touch the **SETUP/HELP** key again. SOUND ON ? TOUCH START
3. Touch the **START/EASY MINUTE** key. The display shows SOUND ON.

End Of Cooking Reminder

At end of timed cooking, the microwave will signal every 10 seconds for the first minute; then every 3 minutes until the **STOP/CLEAR** key is touched, up to one hour.

TO TURN REMINDER OFF

1. Touch the **SETUP/HELP** key three times. The display shows REMIND SIGNAL OFF ? TOUCH START.
2. Touch the **START/EASY MINUTE** key. The display shows REMIND SIGNAL OFF.

TO TURN REMINDER SIGNAL BACK ON

1. Touch the **SETUP/HELP** key three times. The display shows REMIND SIGNAL ON ? TOUCH START.
2. Touch the **START/EASY MINUTE** key. The display shows REMIND SIGNAL ON.

Auto Start

If you wish to program the Microwave In-A-Drawer™ to begin cooking automatically at a designated time of day, follow this procedure:

1. Touch the **SETUP/HELP** key 4 times. The display shows AUTO START TOUCH START.
2. Touch the **START/EASY MINUTE** key. ENTER START TIME
3. Enter start time. 4:30 TOUCH CLOCK
4. Touch the **TIMER/CLOCK** key. ENTER COOKING TIME
5. Touch the number keys to enter cooking time. 20.00 TOUCH START OR TOUCH POWER LEVEL
   Touch the **POWER LEVEL** key repeatedly until the desired power level is reached. TOUCH START
6. Touch the **START/EASY MINUTE** key.

Demonstration Mode

TO SELECT DEMO MODE

1. Touch the **SETUP/HELP** key five times. The display shows DEMO ON? HOLD START 3 SEC.
2. Hold the **START/EASY MINUTE** key for 3 seconds. The display shows DEMO ON.

TO CANCEL DEMO MODE

1. Hold the **SETUP/HELP** key five times. The display shows DEMO OFF ? TOUCH START.
2. Touch the **START/EASY MINUTE** key. The display shows DEMO OFF.

NOTE:

- Microwave In-A-Drawer™ doesn't heat in Demo Mode.
- The display counts down quickly.

Control Lock

The Control Lock prevents unwanted Microwave In-A-Drawer™ operation such as by small children. The Microwave In-A-Drawer™ can be set so that the control panel is deactivated or locked.

TO LOCK

Touch the **CONTROL LOCK** key and hold for 3 seconds. The display shows LOCK ON.

TO UNLOCK

Touch the **CONTROL LOCK** key and hold for 3 seconds. The display shows LOCK OFF.

Cleaning and Care

Exterior

The outside surface is precoated metal and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Stainless Steel Surface

(Select Models)

The exterior should be wiped often with a soft damp cloth and polished with a soft dry cloth to maintain its beauty. Always wipe in the direction of the grain. There are also a variety of products designed especially for cleaning and shining the stainless exterior of the Microwave In-A-Drawer™. We recommend that the cleaner be applied to a soft cloth and then carefully used on the stainless exterior rather than sprayed directly onto it. Follow package directions carefully.

Front Side Of The Drawer

Wipe the window on both sides with a soft damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a soft damp cloth. Avoid the use of spray cleaners and other harsh cleaners as they may stain, streak or dull the door surface.

Touch Control Panel

If desired, the touch keys may be deactivated before cleaning. See the Control Lock information on page 14 of this manual. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close the door and follow directions on page 14 for turning Control Lock off. Touch **STOP/CLEAR**.

Interior

Cleaning is easy because little heat is transferred to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, including drawer sealing surfaces, wipe with a soft damp cloth. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use mild soap; wipe clean with a soft damp cloth. Do not use any chemical oven cleaners.

Drawer Guides

Remove the food crumbs from the drawer guides. Wipe them with a soft dry cloth in order to keep the drawer opening and closing smoothly.

Waveguide Cover

ATTENTION The waveguide cover, located on the inside top of the Microwave area, is made of mica, so it requires special care. Keep the waveguide cover clean to assure good microwave performance. Carefully wipe with a soft damp cloth any food spatters from the surface of the cover immediately after they occur. Soil build up may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

Odor Removal

Occasionally, cooking odors may remain in the drawer. To remove odors, combine 1 cup water, grated peel and juice of one lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in the drawer until cool. Wipe interior with a soft cloth.

Before You Call For Service

Please check the following before calling for service. It may save you time and expense.

PROBLEM	POSSIBLE CAUSE	SOLUTION
1. Part or all of Microwave In-A-Drawer™ does not operate.	• Power cord of Microwave In-A-Drawer™ is not completely connected to the electrical outlet.	• Make sure the power cord is tightly connected to the outlet.
	• Power outage.	• Check house lights to be sure. Call your local electric company for service.
	• Fuse/circuit breaker at home doesn't work.	• Replace the fuse or reset the circuit breaker.
	• Microwave In-A-Drawer™ is in Demo Mode.	• See page 14 for how to cancel Demo Mode.
2. Food in microwave is not heated.	• No power to the appliance.	• See SOLUTION for PROBLEM 1.
	• Drawer controls improperly set.	• Check if the controls have been properly set.
	• Drawer is in Demo Mode.	• See page 14.
3. Microwave In-A-Drawer™ light does not work.	• Light bulb is loose or burned out.	• Call for service.
4. Touch controls will not operate.	• Control Lock is on.	• See page 14 to unlock.
5. Display flashes.	• Power failure.	• Press the **STOP/CLEAR** key and reset the clock. If the Microwave In-A-Drawer™ was in use, you must reset the cooking function.
6. Steam from the vent.	• Normal operation. During microwaving, steam may come from the right side of the vent.	

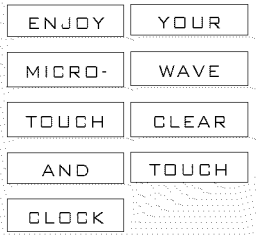
Auto-Touch Guide

Microwave In-A-Drawer™

SET CLOCK

1. Touch the **TIMER/CLOCK** key and number 2.
2. Touch number keys for correct time of day and touch the **TIMER/CLOCK** key again.

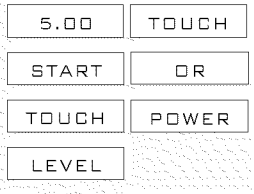
If the electrical power supply to your appliance should be interrupted, the display will intermittently show:



TIME COOKING

High Power Cooking

1. Enter cooking time by touching number keys. To enter 5 minutes, touch 5 0 0.



2. Touch the **START/EASY MINUTE** key.

Variable Power Cooking

1. After step 1 above, touch the **POWER LEVEL** key until desired power level is in the display.
2. Touch the **START/EASY MINUTE** key.

SENSOR COOK

Sensor Cook automatically computes the correct time and power level to cook foods on the Menu Label perfectly.

1. Touch the **SENSOR COOK** key once.

2. See Menu Label. Select desired food by touching the number key. Ex: Touch 5 for baked potatoes.
3. Touch the **START/EASY MINUTE** key.

SENSOR POPCORN/SENSOR REHEAT

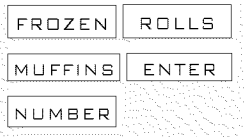
Touch **SENSOR REHEAT** or **SENSOR POPCORN** and the **START/EASY MINUTE** key.

REHEAT

Reheat automatically computes the correct warming time and microwave power level for foods shown on the Menu Label.

1. Touch the **REHEAT** key once.

2. See Menu Label. Select desired food by touching the number key. Ex: Touch 2 for frozen rolls or muffins.



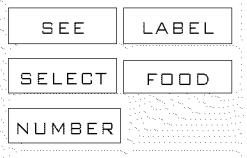
3. Touch the number key to select quantity. Ex: Touch 2 for 2 rolls or muffins.

4. Touch the **START/EASY MINUTE** key.

DEFROST

Use this feature to defrost the foods shown on the Menu Label.

1. Touch the **DEFROST** key.



2. See Menu Label. Select desired food by touching the number key. Ex: Touch 2 for steaks/chops.

3. Enter weight by touching number keys. To enter 1 pound, touch 1 0.

4. Touch the **START/EASY MINUTE** key.
5. Microwave will stop to allow food to be turned over, shielded and/or removed. Close the drawer. Touch the **START/EASY MINUTE** key.

Auto-Touch Guide

MICRO WARM

Micro Warm allows you to keep food warm up to 30 minutes.

Direct Use

1. Touch the **MICRO WARM** key.

2. Enter desired time by touching the number keys. To enter 30 minutes, touch 3 0 0 0.

3. Touch the **START/EASY MINUTE** key.

With Manual Cooking

1. Enter desired cooking time and power level.
2. Touch the **MICRO WARM** key.
3. Enter desired warming time up to 30 minutes.
4. Touch the **START/EASY MINUTE** key.

TIMER

1. Touch the **TIMER/CLOCK** key and number 1.
2. Enter time.
3. Touch the **TIMER/CLOCK** key again.

   To cancel timer, touch **STOP/CLEAR**.

EASY MINUTE

Touch **START/EASY MINUTE** for 1 minute at 100% microwave power or to add a minute during manual cooking. Continue to touch for additional minutes.

Other Features

CONTROL LOCK

The Control Lock prevents unwanted drawer operation such as by small children. The Microwave In-A-Drawer™ can be set so that the control panel is deactivated or locked.

To Lock

Touch **CONTROL LOCK** key and hold for 3 seconds.

To Unlock

Touch **CONTROL LOCK** key and hold for 3 seconds.

HELP

Check operation manual for specific details.

Touch the **SETUP/HELP** key.

- 2 times for Sound Off/On.
- 3 times for End of Cooking Reminder.
- 4 times for Auto Start.
- 5 times for Demonstration Mode.

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A1101

Microwave In-A-Drawer™

Use and Care Manual

Model MMDV30S

Dimensions for rough-ins on p.45

950-W per p.5

120-V per p.45

For Use With:

MMDV30S
MMD30
MMD24

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To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor products! Our unique combination of features, style and performance make us The Life of the Kitchen, and a great addition to your home.

In order to familiarize yourself with the controls, functions, and full potential of your new Distinctive Appliance, we suggest that you thoroughly read this use & care manual, beginning with the ***Important Safety Instructions*** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the ***Before You Call for Service*** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service
1440 Bridge Gate Drive
Diamond Bar, CA 91765

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time

Web Site: www.Dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

Cheryl Crowe
Director, Customer Satisfaction

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Important Safety Instructions

Installer: Leave these instructions with the appliance.

Customer: Please read and keep this Use & Care Manual for future reference. This guide provides proper use and maintenance information. **Keep this guide and the sales receipt and/or cancelled check in a safe place for future reference. Proof of original purchase date is needed for warranty service.**

If you have any questions, call:

Dacor® Customer Service
1-800-793-0093 (U.S.A. and Canada)
Monday — Friday 6:00 AM to 5:00 PM Pacific Time
website: www.Dacor.com

Have complete model and serial number identification of your appliance ready. These numbers are found on a serial plate, located on faceplate behind the drawer front. Record these numbers below for easy access.

Model Number _____

Serial Number _____

Date of Purchase_____

For service and warranty information, see page 19.

At Dacor, we continuously improve the quality and performance of all our products. We may need to make changes to this appliance without updating these instructions.

IMPORTANT INFORMATION ABOUT SAFETY INSTRUCTIONS

The Important Safety Instructions and warnings in this manual are not meant to cover all possible conditions and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

SAFETY SYMBOLS AND LABELS

⚠ DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

⚠ WARNING

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

⚠ CAUTION

Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

⚠ WARNING

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) drawer head (bent), (2) glides and latches (broken or loosened), (3) drawer seals and sealing surfaces.

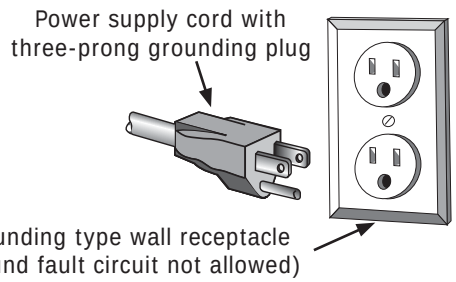
(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Grounding Instructions

⚠ WARNING

Improper use of the grounding plug can result in a risk of electric shock.

This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. It must be plugged into a grounded wall receptacle. If only a two-prong wall receptacle is available, it is the responsibility of the customer to have it replaced with a properly grounded three-prong wall receptacle. **Do not under any circumstances, cut or remove the third (ground) prong from the power cord.** Do not use an adapter plug. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance. **Do not use a Ground Fault Circuit Interrupter.**



Important Safety Instructions

⚠ WARNING

When using the 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:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be properly grounded. See page 1 and separate Installation Instructions for grounding instructions .
4. Install or locate this appliance only in accordance with the provided Installation Instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars—are able to explode and should not be heated in the drawer.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This microwave is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest Dacor Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not climb or sit on the drawer.
15. Be sure that fingers or other objects or materials are not around the drawer opening when the Appliance is closed.
16. Do not put fingers or clothes around the drawer guides when the Appliance is opened or closed. They could be caught in the guides when the drawer is closed.
17. Be sure that the food and container are shorter than the Appliance before closing it. You can refer to the height of the side walls of the drawer.
18. When cleaning drawer sealing surfaces that come together on closing the drawer, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on page 15.
19. To reduce the risk of fire in the Appliance cavity:
    a. Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the drawer to facilitate cooking.
    b. Remove wire twist-ties from paper or plastic bags before placing bag in Drawer.
    c. If materials inside the Appliance ignite, keep drawer door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.
    d. Do not use the drawer for storage purposes. Do not leave paper products, cooking utensils, or food in the Drawer when not in use.
20. Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the Appliance is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

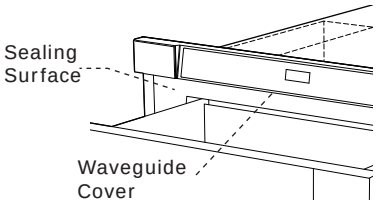
    To reduce the risk of injury to persons:
    a. Do not overheat the liquid.
    b. Stir the liquid both before and halfway through heating it.
    c. Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
    d. After heating, allow the container to stand in the Drawer for at least 20 seconds before removing the container.
    e. Use extreme care when inserting a spoon or other utensil into the container.
21. If the Appliance light fails, consult a DACOR AUTHORIZED SERVICER.

READ AND SAVE THESE INSTRUCTIONS

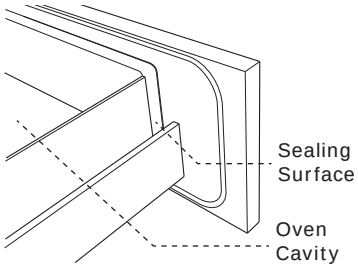
Information You Need To Know

About Unpacking And Examining Your Microwave In-A-Drawer™

1. Remove all packing materials from inside the Microwave In-A-Drawer™. DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the top of the Microwave In-A-Drawer™.



2. Remove the feature sticker, if there is one. Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the drawer. If there is any damage, do not operate the Microwave In-A-Drawer™ and contact your dealer or a DACOR AUTHORIZED SERVICER.



RADIO OR TV INTERFERENCE

Should there be any interference caused by the Microwave In-A-Drawer™ to your radio or TV, check that the Drawer is on a different electrical circuit, relocate the radio or TV as far away from the drawer as feasible or check position and signal of receiving antenna.

About Your Microwave In-A-Drawer™

ALWAYS have food in the Drawer when it is on to absorb the microwave energy.

The vent under the Microwave In-A-Drawer™ must not be blocked. During microwaving, steam may come from the right side of the vent.

When using the Microwave In-A-Drawer™ at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the drawer to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the Drawer. Generally, covered foods will not cause as much condensation as uncovered ones.

The Microwave In-A-Drawer™ is for food preparation only. It should not be used to dry clothes or newspapers.

Your Microwave In-A-Drawer™ is rated 950 watts by using the IEC Test Procedure. In using recipes or package directions, check food one or two minutes before the minimum time and add time accordingly.

When opening or closing the Microwave In-A-Drawer™ quickly, food in the Drawer may be spilled. To clean, please refer to the Cleaning and Care section on page 15.

About Microwave Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from right to left.
- Add standing time. Remove food from Drawer and stir, if possible. Cover during standing time, allowing the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

  Doneness signs include:

  - Food steams throughout, not just at edge.
  - Poultry thigh joints move easily.
  - Meat and poultry show no pinkness.
  - Fish is opaque and flakes easily with a fork.

Information You Need To Know

About Utensils And Coverings

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new Microwave. Make sure the utensil does not touch the interior walls during cooking.

Use these utensils for safe microwave cooking and reheating:

- glass ceramic (Pyroceram®), such as Corningware®
- heat-resistant glass (Pyrex®)
- microwave-safe plastics
- microwave-safe paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish (Do not exceed recommended preheating time Follow manufacturer's directions.)

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

DO NOT USE

- metal pans and bakeware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-ties

Should you wish to check if a dish is safe for microwaving, place the empty dish in the microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

THE FOLLOWING COVERINGS ARE IDEAL:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

HOW TO USE ALUMINUM FOIL IN YOUR DRAWER:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the Microwave In-A-Drawer™.

Should you have questions about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

ACCESSORIES:

There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Dacor is not responsible for any damage to the Drawer when accessories are used.

Open Or Close Drawer

Always press the OPEN or CLOSE pad on the control panel to open or close the Drawer.

Do not push or pull the Drawer by hand, except in case of emergency, such as a power failure. If necessary, push or pull slowly.

About Children And The Microwave

Children below the age of 7 should use the Microwave In-A-Drawer™ with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room. The child must be able to reach the drawer comfortably.

At no time should anyone be allowed to lean or sit on the Microwave In-A-Drawer™.

Children should be taught all safety precautions: use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.

Do not assume because a child has mastered one cooking skill that he/she can cook everything.

Children need to learn that the Microwave In-A-Drawer™ is not a toy. See page 13 for Control Lock feature.

Information You Need To Know

About Safety

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

160˚F	- For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165˚F	- For leftovers, ready-to-reheat refrigerated; deli and carry-out "fresh" food.
170˚F	- White meat of poultry.
180˚F	- Dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave use.

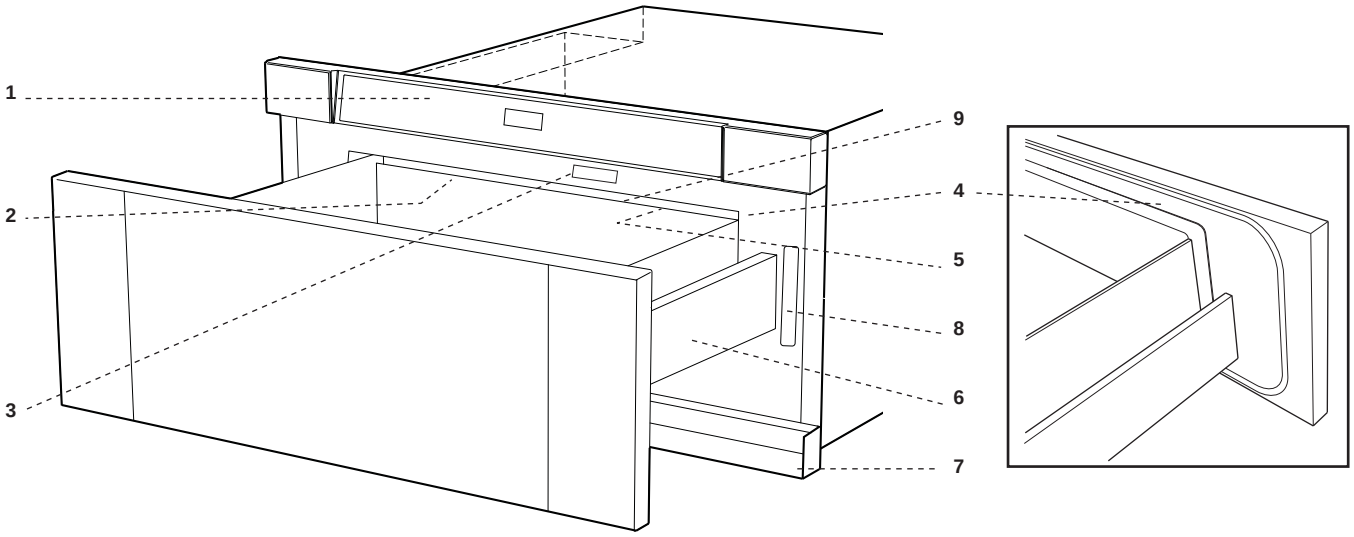
- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the Microwave In-A-Drawer™ while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the Microwave In-A-Drawer™ for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires. See page 15.

About Foods

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetables	• Puncture egg yolks before cooking to prevent "explosion". • Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	• Cook eggs in shells. • Reheat whole eggs. • Dry nuts or seeds in shells.
Popcorn	• Use specially bagged popcorn for the microwave. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use the special **SENSOR POPCORN** pad.	• Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.
Baby food	• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.	• Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	• Cut baked goods with filling after heating to release steam and avoid burns. • Stir liquids briskly before and after heating to avoid "eruption". • Use deep bowl, when cooking liquids or cereals, to prevent boilovers. • Food should be shorter than the drawer. Please refer to the height of side walls of the drawer.	• Heat or cook in closed glass jars or airtight containers. • Can in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

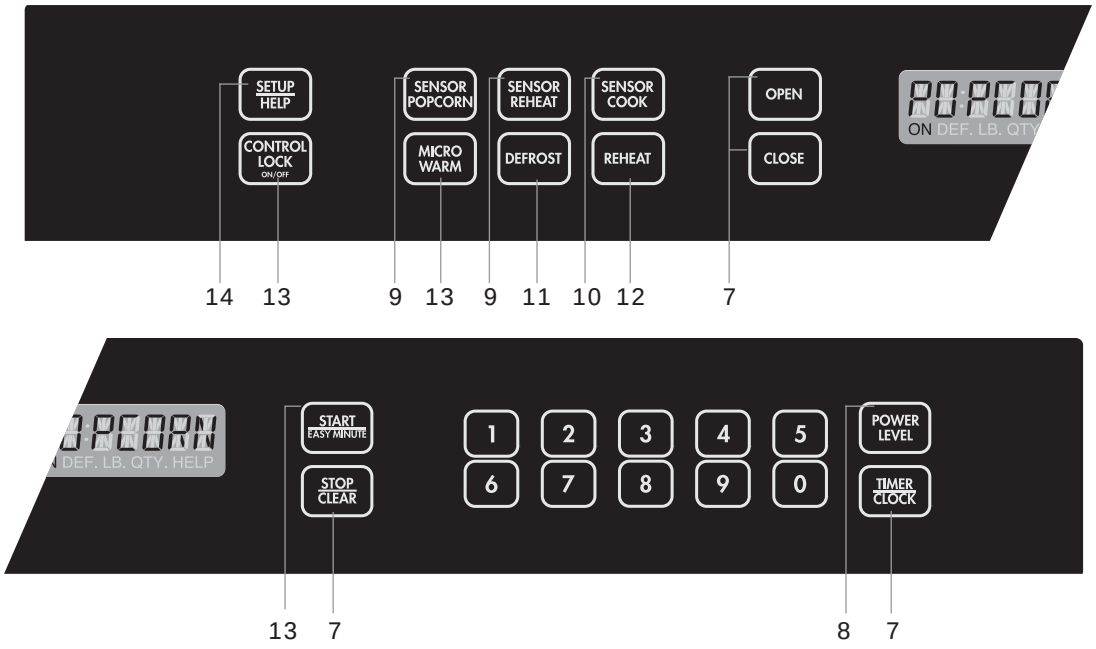
Part Names

Microwave In-A-Drawer™



1. Control Panel
2. Waveguide Cover DO NOT REMOVE
3. Menu Label
4. Drawer Sealing Surfaces
5. Drawer Light
6. Drawer Guides
7. Vent
8. Rating Label for models MMDV30 and MMD30
9. Rating Label for model MMD24: Open the Microwave Drawer fully. The label is slightly beyond the back wall of the microwave cavity, facing up from the flat surface.

KEYSHEET



Numbers next to the keysheet illustration indicate pages on which there are feature descriptions and usage information.

Before Operating

Before operating your new Microwave In-A-Drawer™ make sure you read and understand this operation manual completely.

- Before the Microwave In-A-Drawer™ can be used, follow these steps:

1. Plug in the Microwave In-A-Drawer™. ENJOY YOUR MICRO- WAVE TOUCH CLEAR AND TOUCH CLOCK will appear.
2. Touch the **STOP/CLEAR** pad. : will appear.
3. Set clock.

To Set The Clock

1. Touch the **TIMER/CLOCK** pad and number 2.
2. Touch the number pads for correct time of day and touch the **TIMER/CLOCK** pad again.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, ERROR will appear in the display. Touch the **STOP/CLEAR** pad and re-enter the time.

- If the electrical power supply to your Microwave In-A-Drawer™ should be interrupted, the display will intermittently show ENJOY YOUR MICRO- WAVE TOUCH CLEAR AND TOUCH CLOCK after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch the **STOP/CLEAR** pad and reset the clock for the correct time of day.

NOTE:

- The Microwave In-A-Drawer™ can be programmed with the drawer open except for **START/EASY MINUTE.**

Timer

1. Touch the **TIMER/CLOCK** pad and number 1.
2. Enter time.
3. Touch the **TIMER/CLOCK** pad again.
4. To cancel timer, touch the **STOP/CLEAR**.

Stop/Clear

Touch the **STOP/CLEAR** pad to:

1. Erase if you make a mistake during programming.
2. Cancel timer.
3. Stop the Microwave In-A-Drawer™ temporarily during timed cooking.
4. Return the time of day to the display.
5. Cancel a program during cooking, touch twice for timed cooking.

Open Or Close Drawer

Always press the **OPEN** or **CLOSE** pad on the control panel to open or close the Drawer.

Do not push or pull the Drawer by hand, except in case of emergency, such as a power failure. If necessary, push or pull slowly.

Microwave In-A-Drawer™ Cooking

Time Cooking

Your Microwave In-A-Drawer™ can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes at 100%.

1. Enter cooking time 5 0 0. 5.00 TOUCH START OR TOUCH POWER LEVEL
2. To cook at 100% power (High), touch the **START/EASY MINUTE** pad.

To Set Power Level

There are eleven preset power levels.

Using lower power levels increases the cooking time, which is recommended for foods such as cheese, milk and long slow cooked meats. Consult a microwave cookbook or recipes for specific recommendations.

- Suppose you want to defrost for 5 minutes at 30%.

1. Enter defrost time 5 0 0. 5.00
2. Touch the **POWER LEVEL** pad 8 times.
3. Touch the **START/EASY MINUTE** pad.

TOUCH POWER LEVEL PAD NUMBER OF TIMES FOR DESIRED POWER	APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
Power Level x 1	100%	High
Power Level x 2	90%	
Power Level x 3	80%	
Power Level x 4	70%	Medium High
Power Level x 5	60%	
Power Level x 6	50%	Medium
Power Level x 7	40%	
Power Level x 8	30%	Med Low/Defrost
Power Level x 9	20%	
Power Level x 10	10%	Low
Power Level x 11	0%	

Sensor Settings

Dacor's Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power levels for various foods and quantities.

USING SENSOR SETTINGS:

1. After the Microwave In-A-Drawer™ is plugged in, wait 2 minutes before using any sensor setting.
2. Be sure the exterior of the cooking container and the interior of the Microwave In-A-Drawer™ are dry. Wipe off any moisture with a dry cloth or paper towel.
3. The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
4. Any sensor selection can be programmed with More or Less Time Adjustment. See page 13.
5. More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
6. During the first part of sensor use, the food name will appear on the display. Do not open the Microwave In-A-Drawer™ or touch **STOP/CLEAR** during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the **STOP/CLEAR** pad and cook manually.

   When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear. The Microwave In-A-Drawer™ may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired.
7. If the sensor does not detect vapor properly when popping popcorn, the Microwave In-A-Drawer™ will turn off, and the time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, ERROR will be displayed, and the microwave will turn off.
8. Check food temperature after cooking. If additional time is needed, continue to cook manually.
9. Each food has a cooking hint. Touch the **SET UP/HELP** pad when the HELP indicator is lighted in the display.

COVERING FOODS:

Some foods work best when covered. Use the cover recommended in the charts for these foods. You may refer to the hints by touching the **SET UP/HELP** pad.

1. Casserole lid.
2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
3. Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

Sensor Popcorn / Sensor Reheat

You can pop popcorn and reheat many foods without calculating the cooking time or power level.

Touch the **SENSOR REHEAT** or **SENSOR POPCORN** and the **START/EASY MINUTE** pad.

When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear.

NOTE:

- The Sensor Popcorn setting has 2 choices. Follow directions in the display to choose desired option.

SENSOR POPCORN / SENSOR REHEAT CHART

FOOD	AMOUNT	PROCEDURE
Sensor Popcorn	Only 1 package at a time	Use only popcorn packaged for the microwave. Try several brands to decide which you like. Do not try to pop unpopped kernels.
	2.85 - 3.5 oz. (Regular / Regular light)	Touch the **SENSOR POPCORN** pad once.
	1.2 - 1.75 oz. (Mini / Snack)	Touch the **SENSOR POPCORN** pad twice.
Sensor Reheat	4 - 36 oz.	Place food to be reheated in a dish or casserole slightly larger than the amount. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids, with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.

Sensor Cooking

1. Touch the **SENSOR COOK** pad once.
   SEE | LABEL | SELECT | FOOD | NUMBER
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 5 for baked potatoes.
3. Touch the **START/EASY MINUTE** pad.

NOTE:

- To heat or cook other foods or foods above or below the quantity allowed on the SENSOR COOK CHART, cook manually.

SENSOR COOK CHART

FOOD	AMOUNT	PROCEDURE
1. Fresh vegetables: soft Broccoli Brussels sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked apples	 .25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. 1 med. .25 - 1.0 lb. .25 - 2.0 lb. 2 - 4 med.	Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
2. Fresh vegetables: hard Carrots, sliced Corn on the cob Green beans Winter squash: diced halves	 .25 - 1.5 lb. 2 - 4 .25 - 1.5 lb. .25 - 1.5 lb. 1 - 2	Place in casserole. Add 1 - 4 tablespoons water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
3. Frozen vegetables	.25 - 1.25 lb.	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.
4. Frozen entrees	6 - 17 oz.	Use this pad for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered, for 1-3 minutes.
5. Baked potatoes	1 - 6 med.	Pierce. Place on paper-towel-lined Drawer. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.
6. Ground meat	.25 - 2.0 lb.	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch **START/EASY MINUTE**. After cooking, let stand, covered, for 2 to 3 minutes.
7. Fish/seafood	.25 - 2.0 lb.	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand, covered for 3 minutes.
8. Rice	.5 - 2.0 cup	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed. **Rice** / **Water** / **Size of casserole** .5 cup / 1 cup / 1.5 quart 1 cup / 2 cups / 2 quart 1.5 cups / 3 cups / 2.5 or 3 quart 2 cups / 4 cups / 3 quart or larger

Defrost

Use this feature to defrost the foods shown in the DEFROST CHART below.

1. Touch the **DEFROST** pad. SEE LABEL SELECT FOOD NUMBER
2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for steaks/chops. STEAKS CHOPS ENTER WEIGHT
3. Enter weight by touching 1 0 0. 1.0 LB
4. Touch the **START/EASY MINUTE** pad.
5. The Microwave In-A-Drawer™ will stop so that the food can be checked.
6. After the first stage, open the Drawer. Turn steak over and shield any warm portions. Close the Drawer. Touch the **START/EASY MINUTE** pad.
7. After the second stage, open the Drawer. Shield any warm portions. Close the Drawer. Touch the **START/EASY MINUTE** pad.
8. After defrost cycle ends, cover and let stand as indicated in the chart below.

NOTE:

- Defrost can be programmed with More or Less Time Adjustment. See page 13.
- To defrost other foods or foods above or below the weights allowed on the DEFROST CHART, see MANUAL DEFROST below.
- Do not defrost until all ice crystals are thawed.
- Check foods when Microwave In-A-Drawer™ signals. After final stage, small sections may still be icy. Let stand to continue thawing.
- Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1. Ground meat	.5 - 2.0 lb	Remove any thawed pieces after each audible signal. Let stand, covered, for 5 to 10 minutes.
2. Steaks/chops	.5 - 3.0 lb	After each audible signal, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered, for 10 to 20 minutes.
3. Boneless poultry	.5 - 2.0 lb	After each audible signal, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 10 to 20 minutes.
4. Bone-in poultry	.5 - 3.0 lb	After each audible signal, rearrange pieces or remove portions should they become warm or thawed. Let stand, covered, for 10 to 20 minutes.
5. Casserole/soup	1 - 6 cups	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand, covered, for 5 to 10 minutes.

Manual Defrost

If the food that you wish to defrost is not listed on the DEFROST CHART or is above or below the limits in the AMOUNT column on the DEFROST CHART, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using Power Level at 30%. Follow the exact 3-step procedure found under TO SET POWER LEVEL on page 8. Estimate defrosting time and press POWER LEVEL pad eight times for 30% power.

For either raw or previously cooked frozen food, the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the Microwave In-A-Drawer™ periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the Microwave In-A-Drawer™ in 1 minute increments on Power Level 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

Reheat

Reheat automatically computes the correct warming time and microwave power level for foods shown in the chart below.

1. Touch the **REHEAT** pad once. SEE LABEL SELECT FOOD NUMBER
2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for frozen rolls or muffins.
3. Touch the number pad to select quantity. Ex: Touch 2 for 2 rolls or muffins.
4. Touch the **START/EASY MINUTE** pad.

NOTE:

- Reheat can be programmed with More or Less Time Adjustment. See page 13.
- To reheat other foods or foods above or below the quantity allowed on the REHEAT CHART, heat manually.

REHEAT CHART

FOOD	AMOUNT	PROCEDURE
1. Fresh rolls/ muffins	1 - 8 pcs	Use this pad to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel. For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated muffin.
2. Frozen rolls/ muffins	1 - 8 pcs	Use this pad to warm frozen rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel.
3. Beverage	.5 - 2.0 cups	This setting is good for restoring cooled beverage to a better drinking temperature. Stir liquid briskly before and after heating to avoid "eruption".

Other Features

Micro Warm

Micro Warm allows you to keep food warm up to 30 minutes.

DIRECT USE

1. Touch the **MICRO WARM** pad.
   ENTER | TIME | UP TO | 30 | MINUTES
2. Enter desired time by touching the number pads. To enter 30 minutes, touch 3 0 0 0.
   30.00 | TOUCH | START
3. Touch the **START/EASY MINUTE** pad.

The Microwave In-A-Drawer™ will start. The display will show 30.00 and count down. KEEP WARM will be displayed intermittently during the count down.

WITH MANUAL COOKING

1. Enter desired cooking time and power level.
2. Touch the **MICRO WARM** pad.
3. Enter desired warming time up to 30 minutes.
4. Touch the **START/EASY MINUTE** pad.

The operation will start. When the cooking time is complete, a long tone will sound and Micro Warm will start. The display will count down. KEEP WARM will be displayed intermittently during the count down.

NOTE:

- If you attempt to enter more than 30 minutes for Micro Warm, an error message will appear in the display.
- Micro Warm cannot be programmed with Sensor Popcorn, Sensor Reheat, Sensor Cook, Defrost or Reheat.

Help

Each setting of Sensor Reheat, Sensor Cook, Sensor Popcorn, Micro Warm, Reheat and Defrost has a cooking hint. If you wish to check, touch **SET UP/HELP** whenever HELP is lighted in the Interactive Display for these and other manual operation hints.

More Or Less Time Adjustment

Should you discover that you like any of the Sensor, Reheat or Defrost settings slightly more done, touch the **POWER LEVEL** pad once after touching your selection. The display will show MORE.

For slightly less done, touch the **POWER LEVEL** pad twice after touching your selection.
The display will show LESS.

Multiple Sequence Cooking

Your Microwave In-A-Drawer™ can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your Microwave In-A-Drawer™ can do this automatically.

1. First enter cooking time. Then touch the **POWER LEVEL** pad once for 100% cooking or repeat touching the **POWER LEVEL** pad for a lower power level.
2. Enter second cooking time. Repeat touching the **POWER LEVEL** pad for desired level. You can follow this procedure up to 4 times. TOUCH START
3. Touch **START/EASY MINUTE** pad.

NOTE:

- If the **POWER LEVEL** pad is touched once, HIGH will be displayed.
- If 100% is selected as the final sequence, it is not necessary to touch the **POWER LEVEL** pad.
- If you wish to know the power level during cooking, simply touch the **POWER LEVEL** pad. As long as your finger is touching the **POWER LEVEL** pad, the power level will be displayed.
- Micro Warm can be programmed even if 4 cooking sequences have been set.

Easy Minute

Easy Minute allows you to cook for a minute at 100% by simply touching the **EASY MINUTE** pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the **EASY MINUTE** pad during manual cooking.

NOTE:

- To use Easy Minute, touch the pad within 3 minutes after cooking, closing the door or touching the **STOP/CLEAR** pad.
- Easy Minute cannot be used with Sensor settings, Reheat or Defrost.

Setup/Help

If the electrical power supply to your Microwave In-A-Drawer™ should be interrupted, the display will intermittently show ENJOY YOUR MICRO- WAVE TOUCH CLEAR AND TOUCH CLOCK after the power is reinstated. If this occurs, the **SETUP/HELP** option you input will be erased. Simply touch the **STOP/CLEAR** pad and reset.

Other Features

Audible Signal Elimination

At the end of timed cook, beeps will sound. If you wish to have the appliance with no audible signals, you can turn the audible signals off.

TO TURN SOUND OFF

1. Touch the **SETUP/HELP** pad. TOUCH AGAIN
2. Touch the **SETUP/HELP** pad again. SOUND OFF ? TOUCH START
3. Touch the **START/EASY MINUTE** pad. The display shows SOUND OFF.

TO RESTORE SOUND

1. Touch the **SETUP/HELP** pad. TOUCH AGAIN
2. Touch the **SETUP/HELP** pad again. SOUND ON ? TOUCH START
3. Touch the **START/EASY MINUTE** pad. The display shows SOUND ON.

End Of Cooking Reminder

At end of timed cooking, the microwave will signal every 10 seconds for the first minute; then every 3 minutes until the **STOP/CLEAR** pad is touched, up to one hour.

TO TURN REMINDER OFF

1. Touch the **SETUP/HELP** pad three times. The display shows REMIND SIGNAL OFF ? TOUCH START.
2. Touch the **START/EASY MINUTE** pad. The display shows REMIND SIGNAL OFF.

TO TURN REMINDER SIGNAL BACK ON

1. Touch the **SETUP/HELP** pad three times. The display shows REMIND SIGNAL ON ? TOUCH START.
2. Touch the **START/EASY MINUTE** pad. The display shows REMIND SIGNAL ON.

Auto Start

If you wish to program the Microwave In-A-Drawer™ to begin cooking automatically at a designated time of day, follow this procedure.

1. Touch the **SETUP/HELP** pad 4 times. The display shows AUTO START TOUCH START.
2. Touch the **START/EASY MINUTE** pad. ENTER START TIME
3. Enter start time. 4:30 TOUCH CLOCK
4. Touch the **TIMER/CLOCK** pad. ENTER COOKING TIME
5. Touch the number pads to enter cooking time. 20.00 TOUCH START OR TOUCH POWER LEVEL
   Touch **POWER LEVEL** pad repeatedly until the desired power level is reached. TOUCH START
6. Touch the **START/EASY MINUTE** pad.

Demonstration Mode

TO SELECT DEMO MODE

1. Touch the **SETUP/HELP** pad five times. The display shows DEMO ON? HOLD START 3 SEC.
2. Hold the **START/EASY MINUTE** pad for 3 seconds. The display shows DEMO ON.

TO CANCEL DEMO MODE

1. Hold the **SETUP/HELP** pad five times. The display shows DEMO OFF ? TOUCH START.
2. Touch the START/EASY MINUTE pad. The display shows DEMO OFF.

NOTE:

- Microwave In-A-Drawer™ doesn't heat in Demo Mode.
- Display counts down quickly.

Control Lock

The Control Lock prevents unwanted Microwave In-A-Drawer™ operation such as by small children. The Microwave In-A-Drawer™ can be set so that the control panel is deactivated or locked.

TO LOCK

Touch the **CONTROL LOCK** pad and hold for 3 seconds. The display shows LOCK ON.

TO UNLOCK

Touch the **CONTROL LOCK** pad and hold for 3 seconds. The display shows LOCK OFF.

Cleaning and Care

Exterior

The outside surface is precoated metal and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Stainless Steel Surface

(Select Models)

The exterior should be wiped often with a soft damp cloth and polished with a soft dry cloth to maintain its beauty. Always wipe in the direction of the grain. There are also a variety of products designed especially for cleaning and shining the stainless exterior of the Microwave In-A-Drawer™. We recommend that the cleaner be applied to a soft cloth and then carefully used on the stainless exterior rather than sprayed directly on to it. Follow package directions carefully.

Front Side Of The Drawer

Wipe the window on both sides with a soft damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a soft damp cloth. Avoid the use of spray cleaners and other harsh cleaners as they may stain, streak or dull the door surface.

Touch Control Panel

If desired, the touch pads may be deactivated before cleaning. See the Control Lock information on page 13 of this manual. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and follow directions on page 14 for turning Control Lock off. Touch **STOP/CLEAR**.

Interior

Cleaning is easy because no heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, including drawer sealing surfaces, wipe with a soft damp cloth. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use mild soap; wipe clean with a soft damp cloth. Do not use any chemical oven cleaners.

Drawer Guides

Remove the food crumbs from the Drawer guides. Wipe with a soft dry cloth in order to keep the Drawer opening and closing smoothly.

Waveguide Cover

ATTENTION The waveguide cover, located on the inside top of the Microwave area, is made from mica, so it requires special care. Keep the waveguide cover clean to assure good microwave performance. Carefully wipe with a soft damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

Odor Removal

Occasionally, a cooking odor may remain in the Drawer. To remove, combine 1 cup water, grated peel and juice of one lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in the Drawer until cool. Wipe interior with a soft cloth.

Before You Call For Service

Please check the following before calling for service. It may save you time and expense.

PROBLEM	POSSIBLE CAUSE	SOLUTION
1. Part or all of Microwave In-A-Drawer™ does not operate.	• Power cord of Microwave In-A-Drawer™ is not completely connected to the electrical outlet.	• Make sure the power cord is tightly connected to the outlet.
	• Power outage.	• Check house lights to be sure. Call your local electric company for service.
	• Fuse/circuit breaker at home doesn't work.	• Replace the fuse or reset the circuit breaker.
	• Microwave In-A-Drawer™ is in Demo Mode.	• See page 14 for how to cancel Demo Mode.
2. Food in microwave is not heated.	• No power to the appliance.	• See SOLUTION for PROBLEM 1.
	• Drawer controls improperly set.	• Check if the controls have been properly set.
	• Drawer is in Demo Mode.	• See page 14.
3. Microwave In-A-Drawer™ light does not work.	• Light bulb is loose or burned out.	• Call for service.
4. Touch controls will not operate.	• Control Lock is on.	• See page 14 to unlock.
5. Display flashes.	• Power failure.	• Press the **STOP/CLEAR** pad and reset the clock. If the Microwave In-A-Drawer™ was in use, you must reset the cooking function.
6. Steam from the vent.	• During microwaving, steam may come from the right side of the vent.	

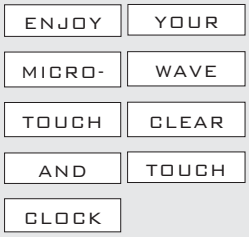
Auto-Touch Guide

Microwave In-A-Drawer™

SET CLOCK

1. Touch the **TIMER/CLOCK** pad and number 2.
2. Touch number pads for correct time of day and touch the **TIMER/CLOCK** pad again.

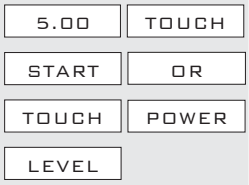
   If the electrical power supply to your range should be interrupted, the display will intermittently show:



TIME COOKING

High Power Cooking

1. Enter cooking time by touching number pads. To enter 5 minutes, touch 5 0 0.



2. Touch the **START/EASY MINUTE** pad.

Variable Power Cooking

1. After step 1 above, touch the **POWER LEVEL** pad until desired power level is in the display.
2. Touch the **START/EASY MINUTE** pad.

SENSOR COOK

Sensor Cook automatically computes the correct time and power level to cook foods on the Menu Label perfectly.

1. Touch the **SENSOR COOK** pad once.

2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 5 for baked potatoes.
3. Touch the **START/EASY MINUTE** pad.

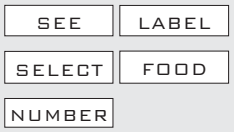
SENSOR POPCORN/SENSOR REHEAT

Touch **SENSOR REHEAT** or **SENSOR POPCORN** and the **START/EASY MINUTE** pad.

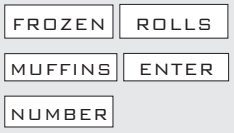
REHEAT

Reheat automatically computes the correct warming time and microwave power level for foods shown on the Menu Label.

1. Touch the **REHEAT** pad once.



2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for frozen rolls or muffins.



3. Touch the number pad to select quantity. Ex: Touch 2 for 2 rolls or muffins.

4. Touch the **START/EASY MINUTE** pad.

DEFROST

Use this feature to defrost the foods shown on the Menu Label.

1. Touch the **DEFROST** pad.

2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for steaks/chops.

3. Enter weight by touching number pads. To enter 1 pound, touch 1 0.

4. Touch the **START/EASY MINUTE** pad.
5. Microwave will stop to allow food to be turned over, shielded and/or removed. Close the Drawer. Touch the **START/EASY MINUTE** pad.

Auto-Touch Guide

MICRO WARM

Micro Warm allows you to keep food warm up to 30 minutes.

Direct Use

1. Touch the **MICRO WARM** pad. ENTER TIME UP TO 30 MINUTES
2. Enter desired time by touching the number pads. To enter 30 minutes, touch 3 0 0 0. 30:00 TOUCH START
3. Touch the **START/EASY MINUTE** pad.

With Manual Cooking

1. Enter desired cooking time and power level.
2. Touch the **MICRO WARM** pad.
3. Enter desired warming time up to 30 minutes.
4. Touch the **START/EASY MINUTE** pad.

TIMER

1. Touch the **TIMER/CLOCK** pad and number 1.
2. Enter time.
3. Touch the **TIMER/CLOCK** pad again.

   To cancel timer, touch **STOP/CLEAR**.

EASY MINUTE

Touch **START/EASY MINUTE** for one minute at 100% microwave power or to add a minute during manual cooking. Continue to touch for additional minutes.

Other Features

CONTROL LOCK

The Control Lock prevents unwanted drawer operation such as by small children. The Microwave In-A-Drawer™ can be set so that the control panel is deactivated or locked.

To Lock

Touch **CONTROL LOCK** pad and hold for 3 seconds. LOCK ON

To Unlock

Touch **CONTROL LOCK** pad and hold for 3 seconds. LOCK OFF

HELP

Check operation manual for specific details.

Touch the **SETUP/HELP** pad.

- 2 times for Sound Off/On.
- 3 times for End of Cooking Reminder.
- 4 times for Auto Start.
- 5 times for Demonstration Mode.