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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 — may explode and should not be heated in this oven. 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 type of oven 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 gualified service personnel. Contact nearest Dacor Authorized Servicer for examination, repair or adjustment. 10. Do not cover or block any openings on the appliance. 11.D o not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet base ment or near a swimming pool, and the like. 12. Do not immerse cord or plug in water. 13. Keep cord away from heated surfaces. 14. Do not let cord hang over edge of table or counter. 15. See door surface cleaning instructions on page 33. 16. To reduce the risk of fire in the oven cavity a. Do not overcook food. Carefully attend appliance if paper, plastic or other com bustible materials are placed inside the oven to facilitate cooking. b. Remove wire twistties from paper or plastic bags before placing bag in oven. c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit br eaker panel. d. Do not use the cavity for storage pur poses.Read enclosures and SA VE the Use and Care Installation Instructions.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer or DACOR AUTHORIZED SER VICER. Choosing a Location for Y our Oven on the counter Yo u will use the oven frequently so plan its location for ease of use. It's wise, if possible, to have counter space on at least one side of the oven. Allow at least 2 inches on the sides, top and at the rear of the oven for air circulation. Choosing a Location for Y our Oven if builtin Yo ur oven can be built into a cabinet or wall by itself or above any DACOR wall oven listed below using DACOR's Builtin Kits, either the AMTK27 or the AMTK30. The applicable wall ovens and warming ovens are as follows OVENS ECS127, ECS130, MCS127, MCS130, PCS127, PCS130 WARMING OVENS EWO24, EWO27, EWO30, MWO27, MWO30, PWO24, PWO27, PWO30, IWO24, IWO27 Do not builtin above any other gas or electric wall oven. See Builtin Kit Installation Instructions for proper location when building in above the specified wall ovens. Carefully follow both the wall oven installation instructions and Builtin Kit instructions. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. Electrical Requirements The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. It is recommended that a separate circuit serving only this appliance be provided. The oven is equipped with a 3prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

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Should you only have a 2prong outlet, have a qualified electrician install a correct wall receptacle. A 3prong adapter may be purchased and used temporarily if local codes allow. Follow package directions. A short powersupply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord. Extension Cord If it is necessary to use an extension cord, use only a 3wire extension cord that has a 3blade grounding plug and a 3slot receptacle that will accept the plug on the microwave oven. The marked rating of the extension cord should be AC 115 120 volt, 15 amp. or more. Be careful not to drape the cord over the countertop or table where it can be pulled on by

children or tripped over accidentally. Notes 1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person. 2. Neither DACOR nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures. Radio or TV Interference Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna. The floor should be level for proper operation of the oven. Be sure to check the local building code as it may require that the opening be enclosed with sides, ceiling and rear partition. The proper functioning of the oven does not require the enclosure. Call tollfree 18007930093 for ordering the kit to be sent to your address. The kit includes all the necessary parts and easytofollow instructions for installation as well as location of the power supply. The ease of assembly for these kits will allow installation into an existing wall opening in less than an hour if power outlet is already properly located. All it takes are four steps and a Phillips screw driver.

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Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. V ents on the oven back must not be blocked. The oven is for food preparation only. It should not be used to dry clothes or newspapers. Y our oven is rated 1200 watts by using the IEC T est Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly. This Operation Manual is valuable read it carefully and always save it for reference. A good microwave cookbook is a valuable asset. Check it for microwave cooking principles, techniques, hints and recipes. NEVER use the oven without the turntable and support nor turn the turntable over so that a lar ge dish could be placed in the oven. The turntable will turn both clockwise and counterclockwise. AL W A YS have food in the oven when it is on to absorb the microwave energy. When using the oven at power levels below 100%, you may hear the magnetron cycling on and off.Between the ages of 7 and 12, the supervising person should be in the same room. At no time should anyone be allowed to lean or swing on the oven door. ABOUT CHILDREN AND THE MICROW A VE 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. Children need to learn that the microwave oven is not a toy. See page 30 for Child Lock feature. DO NOT allow plastic wrap to touch food. DO NOT use metal twist ties. Remember to slit bag so steam can escape. 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.

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A microwavesafe 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 oven when accessories are used. It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used success fully in your new microwave oven. Check recipe or cook book for suggestions paper towels, wax paper, microwave plastic wrap or a lid. To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in food during cooking, unless it is approved for microwave oven use. Remove food from oven and stir, if possible. Look for signs indicating that cooking temperatures have been reached. Doneness signs include F ood steams throughout, not just at edge. C enter bottom of dish is very hot to the touch. P oultry thigh joints move easily. M eats and poultry show no pinkness. F ish is opaque and flakes easily with a fork. The turntable will rotate clockwise or counterclockwise. The TOUCH SCREEN shows cooking information and recipes and lets the user enter chosen options by simply touching directly on the screen. Kitchen Timer 31 T ouch Kitchen T imer, enter desired time and press ST AR T. SET UP 2930 Press to show Clock, Child Lock, Sound Adjustment, Auto Start, V ideo Demo or Screen Contrast. During cooking, press once to stop cooking or twice to cancel the cooking program. EASY MINUTE 30 Press once to cook for one minute at 100% or press repeatedly to extend cooking time in multiples of one minute. NEW WAVE COOKBOOK 1819 Press each pad to show six selections on the T OUCH SCREEN. Time Select 31 T ouch to access screen where 12 common cooking times are shown that simply require one touch to start. BEVERAGES 28 Press to prepare or reheat coffee or tea. START Press to start oven after programming. MICROWAVE RECIPES AND INSTRUCTIONS 2025 Press pad to show six categories, each with six foods.

Breakfast Bar, Lunch on the Run, One Dish Dinners, Low Calorie Entrees, Supper Soups and Sauces and Delicious Desserts are the options. SENSOR MODES 17 Select pad to bake potatoes, pop popcorn or reheat previously prepared foods. It shows the time of day, if the clock has been set. It also shows T ime Select, where by touching the screen the next screen appears, making it easy to select one of twelve commonly used times. T ouching Kitchen Ti mer tells the oven that the time set is only for timing, not for cooking. Note that if cooking time is touched on the screen, that Ti me Select and Kitchen T imer disappear and Power Level appears. T ouching Power Level leads to the next screen for selecting the desired Power Level. Y our new Microwave Oven features a large screen on the Control Panel which, not only provides much information to make using the oven easy, but also, is used to input information directly about the food being cooked, quantity or desired doneness. Example 1 Home Page Example 2 Suppose you want to cook meat loaf in NEW W A VE COOKBOOK 1 Press MEA TS on the Control Panel in NEW WA VE COOKBOOK. 2 Note that six meat selections appear on the TOUCH SCREEN. To uch Meat Loaf. 3 Follow directions on the TOUCH SCREEN.NOTE If no choice is made for 30 seconds, the V ideo Demo will begin automatically. T o set the clock, press the Set Up pad, touch Clock and follow the directions on the T ouch Screen. 1 After touching Set Clock, enter the time of day hour by touching Hour 11 times. INTRODUCTION TO TOUCH SCREEN 3 Select AM or PM and then press the ST AR T pad. 4 The clock will start. T ouch to read the entire recipe before beginning any cooking. 4 Note Preparation steps. Note the top line of the display. Press the ST ART pad. 2 The display will begin counting down the cooking time. During the cooking, the power level will appear in the display. MANUAL OPERA TION Yo ur oven can be programmed for 99 minutes and 99 seconds 99.99.

Always enter the seconds after the minutes, even if they are both zeros. The Home Page will appear. T o set clock again, press Set Up pad on the control panel and Clock. Keep touching the screen until the desired time of day appears. 2. If you want to change the setting of the time of day, press Set Up pad and follow the directions. 3. If the electrical power supply to your microwave oven should be interrupted, the screen will inter mittently show V ideo Demo or Set Clock after the power is reinstated. If this occurs during cooking, the program will be erased. Simply touch Set Clock and follow the directions. 4. If you touch continously the Hour, 10 Min or 1 Min on the T ouch Screen, the time will count up automatically. Sometimes cooking directions tell you to start on one power level and then change to a different power level. To change the power level, touch Power Level after entering the cooking time. Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. T ouch Power Level. 2 To uch 30%. The top line of the display will show time and chosen power level. Press ST AR T pad. 3 The display will begin counting down the cooking time. During the cooking, the power level will appear in the display. 2 To uch 70%. Y ou can omit this step when you set 100% power. 1 Enter cooking time, 5, 0, 0 by touching numbers. T ouch Power Level. 6 The display will begin counting down the total cooking time. The sensor adjusts the cooking times and power level for various foods and quantities. Using Sensor Settings 1. After oven is plugged in, wait two minutes before using any Sensor setting. 2. Be sure the exterior of the cooking container and the interior of the oven are dry. W ipe off any moisture with a dry cloth or paper towel. 3. The oven works with foods at normal

storage temperature. For example, popcorn would be at room temperature. 4.

Any Sensor Cooking or Reheating selection can be programmed with More or Less T ime Adjustment. See page 32. 5. More or less food than the quantity listed in the chart should be cooked following the guidelines in any microwave cookbook. 6. During the first part of Sensor Cooking or Reheating, SENSING will appear on the display. The measurement of vapor will be interrupted. If this occurs, an error message will appear. When the sensor detects the vapor emitted from the food, remainder of cooking or reheating time will appear. The door may be opened when remaining cooking 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 cooking or reheating foods, error messages will be displayed, and the oven will turn off. 8. Check food for co rrect temperature after cooking. If additional time is needed, continue to cook manually. Covering Foods Some foods work best when covered. Use the cover recommended in the procedure for these foods. 1. Casserole lid. 2. Plastic wrap Use plastic wrap recommended for microwave cooking. Plastic wrap should not touch food. 3. W ax 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 MODES COOKING CHAR T POPCORN 1 pkg 1.5 3.5 oz BAKED POT A TOES 1 8 REHEA T 4 36 oz FOOD AMOUNT PROCEDURE Use only popcorn packaged for microwave oven use. T ry several brands to decide which you like the best. Do not try to pop unpopped kernels. Pierce. Place on papertowellined turntable. After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes. Place in dish or casserole slightly larger than amount to be reheated. 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. Recover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time. Y ou can cook or reheat many foods by pressing just one pad. Then press the ST AR T pad. 1 Press MEA TS pad and then touch the desired meat Boneless Pork Loin. Many sensor cooked foods are included in NEW W A VE COOKBOOK. See the sensor cooking information on page 17. For foods not using the sensor, follow the directions on the T ouch Screen to enter quantity. When cooking foods with the sensor, it is not neccessary to enter quantity or weight. NOTE Y ou can also start the cooking by pressing the ST AR T pad at step 2. At that time "normal" is selected automatically. The doneness can be changed after pressing the ST AR T pad by touching the desired doneness on the display within seven seconds. 2 To uch the desired doneness, and the oven will start automatically. When the sensor detects the vapor emitted from the food, remaining cooking time will appear. There are some foods in the Breakfast Bar and Lunch on the Run that use the sensor. See sensor cooking information on page 17. Then press ST AR T pad. When the oven stops, follow instructions. Other foods in chart do not require guantity input. See T ouch Screen for directions. NOTE 1. Y ou can program with More or Less T ime Adjustment. See page 32. 2. More or less than the guantity listed in the chart should be cooked following the guidelines in any microwave book. 3. The final cooking result will vary according to the food condition e.g. initial temperature, shape, guality, covering. Check food for correct temperature after cooking. Press ST AR T pad. 6 After cooking, follow instructions. 3 All ingredients for the recipe and stepby step procedures are shown. T ouch the arrow marks on the screen to read the recipe through before cooking.DEFROST NOTE 1.

To defrost foods above or below the weights allowed on the SUPER DEFROST CHAR T, use Auto Defrost or Manual Defrost. See Auto Defrost on page 27 and Manual Defrost on page 28. 2. Super Defrost can be programmed with More or Less T ime Adjustment. See page 32. FOOD AMOUNT SUPER DEFROST CHART PROCEDURE At pause, turn over, remove any thawed pieces and break remainder apart. At end, let stand, covered, for 3 to 5 minutes. At pause, turn over and separate into pieces. Ground meat Boneless Chicken Bonein Chicken Pieces 1.0 lb 1.0 lb 2.0 lb NOTE Super

Defrost provides just enough defrosting that the foods can be used in recipes or for cooking. There will be some ice crystals remaining. 1 Press DEFROST pad and then touch desired food 1 pound boneless chicken. The oven will start automatically. 2 When the oven stops, read instructions on the screen, open the door, complete the instructions and close the door. Press ST AR T pad. 3 After the defrost cycle ends, read the screen.See page 32. 3. T o defrost other foods or foods above or below the weights allowed on AUTO DEFROST CHAR T, use time and 30% power. See Manual Defrost on page 28. Press ST AR T pad. 5 When the oven stops, read instructions on the screen, open the door, complete the instructions and close the door. Press ST AR T pad. 1 Press DEFROST pad and then touch AUTO DEFROST 6 Choices. 2 T ouch the desired food Steaks. 3 Enter desired weight by touching the screen. Then press ST AR T pad. 6 After the defrost cycle ends, read the screen. Remove the food from oven, cover and let stand for the suggested time to allow defrosting to be completed.Y ou can defrost any frozen food, either raw or previously cooked, by using 30% power. Follow the exact procedure found on page 16. Estimate defrosting time, enter it. Then touch Power Level on the T ouch Screen and select 30%. For either raw or previously cooked frozen food the rule of thumb is approximately four minutes per pound.

For example, defrost four minutes for one pound of frozen spaghetti sauce. Always stop the oven 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 oven in one minute increments on 30% power 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 microwavesafe dish. Beverages enables you to restore coffee or tea to a more suitable drinking temperature or to prepare instant coffee or tea. 1 Press BEVERAGES pad and then touch Prepare. 2 To uch desired number on the screen. The oven will start automatically. 3 When oven stops, follow instructions on the screen. Press ST AR T pad. 1. Clock 2. Auto Start 3. Sound Adjustment 4. Child Lock 5. V ideo Demo 6. Screen Contrast 1 Press SET UP pad and then touch the desired function Auto Start. 4 To uch 50%. The top line of the display will show time and chosen power level. Press ST AR T pad. 3 Enter cooking time, 2, 0, 0, 0 by using numbers on the screen. T ouch Power Level. 5 Auto Start time will appear. NOTE 1. Auto Start can be used for manual cooking only, if clock is set. 2. Be sure to choose foods that can be left in the oven safely until the Auto Start time. Acorn or butternut squash are often a good choice. The oven comes set for Melody. T ouch your choice on the screen and then press ST AR T. The selected sound does not change even if the electrical power supply is interrupted. Note that even when No Sound is chosen, there will be a sound for the Kitchen T imer, if it was set. Reminder An audible signal reminds you that cooking, defrosting or reheating has finished. To set the Reminder, touch On on the End of Cooking Reminder screen. The setting does not change even if the electrical power supply is interrupted. The Reminder cannot be set if "No Sound" was selected. 4.

CHILD LOCK The Child Lock prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. 5.VIDEO DEMO The V ideo Demo is an automated "tour" through many of the features of the microwave oven. Y ou may wish to observe it when the oven is new or when you are teaching family members how to use the oven. There are five short segments in the V ideo Demo. 6.SCREEN CONTRAST Normally there is no need to change the display contrast; however, should you wish to do so, touch Lighter or Darker until the contrast is as desired. And then press ST AR T pad. Be cautious when touching Lighter so that the display is always read able. The selected contrast will not change even if the electrical power supply is interrupted. OTHER CONVENIENT FEA TURES EASY MINUTE EASY MINUTE allows you to cook for a minute at 100% power by simply touching the EASY MINUTE pad. To uch EASY MINUTE pad on control panel.Y ou can enter any time up to 99 minutes and 99 seconds.OTHER CONVENIENT FEA TURES 1 Press Meats pad in the NEW W A VE COOKBOOK and then touch Ground Beef. 3 After pressing the ST AR T pad, Less T ime and More Ti me will appear. T ouch desired choice, if any. 2 Prepare the food following the information on the screen.Metal parts will be easier to

maintain if wiped frequently with a damp cloth. Av oid the use of harsh abrasives. EXTERIOR The outside surface is painted. 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. INTERIOR Cleaning is easy because no heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. T o clean the interior surfaces, wipe with a soft cloth and warm water. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2 cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool.

W ipe interior with a soft cloth. CLEANING AND CARE Tu r ntable Tu r ntable Support WA VEGUIDE COVER Carefully wash any food particles from the waveguide cover located on the right side in the oven cavity. Do not remove the waveguide cover. CONTROL PANEL Care should be taken in cleaning the control panel. If the control panel becomes soiled, open the oven door before cleaning. W ipe 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. TOUCH SCREEN W ipe the touch screen with a damp cloth and then dry with a soft cloth. Do not allow soil to accumulate on the touch screen. W ash them in mild, sudsy water; for stubborn stains use a mild cleanser and scouring sponge as described above. They are also dishwasher proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately. Operate the oven for one minute at HIGH 100%. A Does the oven light come on. D Is the water in the oven warm. If they are functioning properly, CONT ACT YOUR NEAREST DACOR AUTHORIZED SER VICER. A microwave oven should never be serviced by a "doityourself" repair person. NOTE If countdown time is appearing on the screen and counting down very rapidly, follow directions below to cancel Hidden Demo. This test method is widely recognized. For foods not using the sensor, follow the direc tions on the screen to enter quantity. When cooking foods with the sensor, it is not neccessary to enter quantity or weight. 1 Press the VEGET ABLES pad and then touch the desired vegetable. 2 T ouch the desired doneness and the oven will start automatically. 3 After cooking, follow instructions. If the oven has just been plugged in, touch Set Clock on the screen and follow the directions. To reset the clock, press Set Up pad on the control panel. Then touch Clock on screen. 1 Enter the time of day hour. 2 Enter the time of day minutes.

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