

USE & CARE GUIDE



Drawer Microwave Ovens



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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.



Thank You

Your purchase of a Wolf drawer microwave oven attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your microwave oven with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf drawer microwave oven.

Your Wolf drawer microwave oven is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

▲ WARNING

Read all instructions before using this appliance to reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this microwave oven with the drawer open since open-drawer operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the microwave oven front face and the drawer or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the oven drawer close properly and that there is no damage to the: drawer (bent), drawer guides and latches (broken or loose), drawer seals and sealing surfaces.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

GROUNDING INSTRUCTIONS

This appliance must be grounded. The 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.

Refer to the installation guide provided with the drawer microwave oven for electrical requirements.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

When using electrical appliances, 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:

- Read this use & care guide and all instructions carefully before using the appliance.
- Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on page 3.
- This appliance must be grounded. Connect only to properly grounded outlet. See GROUNDING INSTRUCTIONS found on page 3.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Some products such as whole eggs and sealed containers—for example, closed glass jars—are able to explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in the 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.
- As with any appliance, close supervision is necessary when used by children.
- 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.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement or near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- When cleaning appliance sealing surfaces that come together on closing the drawer, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. Refer to cleaning and care on page 24.

TO REDUCE THE RISK OF FIRE IN THE OVEN:

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist ties from paper or plastic bags before placing bag in oven.
- If materials inside the oven ignite, keep oven drawer closed, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

LIQUIDS

Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
- After heating, allow the container to stand in the microwave oven at least for 20 seconds before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

GENERAL SAFETY

- Always use pot holders 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 oven while it is in use and check cooking progress frequently so that there is no chance of overcooking food.
- Never use the oven cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of food-borne bacteria.
- Keep the waveguide cover clean. Food residue can cause arcing and fires. Refer to page 24.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.
- Keep aluminum foil, used for shielding, at least 1" (25) away from any interior surface of the microwave oven. Refer to page 23.
- Always have food in the microwave oven when it is on to absorb the microwave energy.
- If the oven light fails, consult Wolf factory certified service.
- 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 appliance is closed.
- Use deep bowl, when cooking liquids or cereals, to prevent boilovers.
- Be sure that the food and container are shorter than the drawer before closing it. You can refer to the height of the side walls of the drawer.
- When using the microwave oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the oven 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 oven. Generally, covered foods will not cause as much condensation as uncovered ones.
- The microwave oven is for food preparation only. It should not be used to dry clothes or newspapers.
- Your microwave oven is rated 950 watts by using the IEC test procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.
- When opening or closing the drawer microwave quickly, food in the drawer microwave may be spilled. To clean, refer to cleaning and care on page 24.

FOOD

- Check foods to see that they are cooked to USDA recommended temperatures.
160°F (70°C)—Fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F (75°C)—Leftovers, ready-to-reheat refrigerated, and deli and carry-out fresh food.
170°F (75°C)—White meat of poultry.
180°F (80°C)—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 oven use.
- Puncture egg yolks before cooking to prevent explosion. Do not cook eggs in shells or reheat whole eggs.
- Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.
- Use specially bagged popcorn for the microwave oven. Listen while popping corn for the popping to slow to 1 or 2 seconds or use the special POPCORN touch pad. Do not exceed the maximum time on popcorn package.
- Do not heat baby food in original jars. Transfer baby food to a small dish and heat carefully, stirring often. Check temperature before serving.
- Do not heat bottles with nipples on. Put nipples on bottles after heating and shake thoroughly. Wrist-test before feeding. Do not heat disposable bottles.

- After heating baked goods with fillings, pierce outside of food to release steam and avoid burns.
- Do not heat or cook in closed glass jars or air tight containers.
- Do not preserve foods by canning using the microwave oven, as harmful bacteria may not be destroyed.

CHILDREN

- Children below the age of seven should use the microwave oven with a supervising person very near to them. Children ages 7–12 should have a supervising person in the same room.
- The child must be able to reach the microwave oven comfortably; if not, they should stand on a sturdy stool.
- At no time should anyone be allowed to lean on the oven drawer.
- Children should be taught all safety precautions: use pot holders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.
- Do not assume that because a child has mastered one cooking skill they can cook everything.
- Children need to learn that the microwave oven is not a toy. Refer to page 9 for the control lock feature.

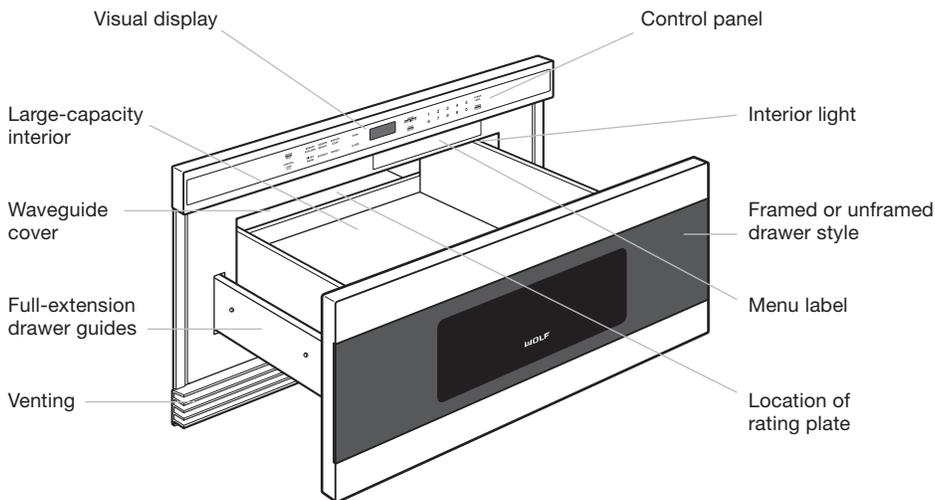
SAVE THESE INSTRUCTIONS

Drawer Microwave Oven Features

- Framed and unframed drawer styles designed to match E series ovens.
- Can be installed in a standard or flush inset application.
- Can be located undercounter or in a corner.
- Large-capacity interior can easily accommodate a 9" (229) x 13" (330) pan.
- One-touch drawer opening, opens and closes at the touch of a pad.
- Easy-to-operate control panel with 11 programmable power levels.
- Sensor cooking to monitor and adjust settings.
- Warming feature keeps food warm up to 30 minutes.
- Interactive visual display with timer up to 99 minutes, 99 seconds.
- Interior light and window in drawer.
- Full-extension drawer glides.
- Control panel can be deactivated or locked.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

DRAWER MICROWAVE OVEN

Models MWD24-2U/S, MWD30-2U/S and MWD30-2F/S



Control Panel

The control panel of the Wolf drawer microwave oven features touch controls and an interactive visual display. Refer to the illustration below for location of the control panel touch pads.

VISUAL DISPLAY

When the microwave oven is in use, features, cooking instructions and timer functions will appear in the visual display. When the oven is not in use, the time of day will be displayed.

CONTROL PANEL LOCK

The control lock feature prevents unwanted operation of the microwave oven such as by small children. The drawer microwave can be set so that the control panel is deactivated or locked.

- To lock, touch CONTROL LOCK and hold for 3 seconds. The display will show:

LOCK ON

- To unlock, touch CONTROL LOCK and hold for 3 seconds. The display will show:

LOCK OFF

OPEN AND CLOSE DRAWER

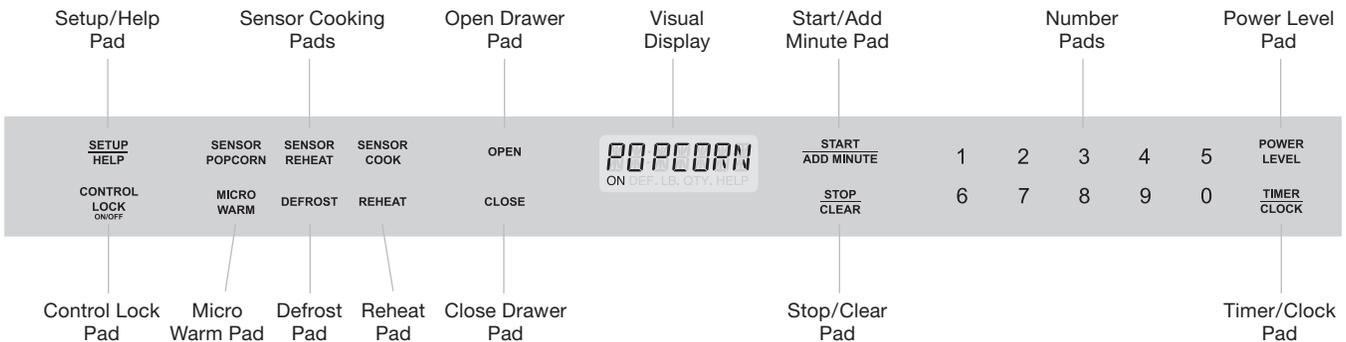
To open the drawer microwave oven, touch the OPEN pad on the control panel. To close, touch the CLOSE pad.

IMPORTANT NOTE: 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.

⚠ WARNING

Never leave the drawer open when the microwave is unattended. Never leave children alone or unattended in the area where a drawer microwave is in use.

Check that the time of day is visible in the display. If not, touch STOP/CLEAR to prevent unintended use.



Control panel.

Microwave Oven Operation

IMPORTANT NOTE: Before operating your new drawer microwave oven, make sure you read and understand the operation instructions completely.

The drawer microwave oven can be programmed with the drawer open. Once the operation is programmed, the drawer must be closed before touching START/ADD MINUTE.

If the electrical supply to the oven should be interrupted, the display will read ENJOY YOUR MICROWAVE 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. Touch STOP/CLEAR and reset the clock for the correct time of day.

BEFORE OPERATING

- 1) Plug in oven. The display will read ENJOY YOUR MICROWAVE TOUCH CLEAR AND TOUCH CLOCK.
- 2) Touch STOP/CLEAR. The display will show:
- 3) Set the clock.

TOUCH STOP/CLEAR TO:

- Clear the display and return the time of day to the display.
- Cancel the timer.
- Stop the oven temporarily during time cooking.
- Erase if you make a mistake during programming.
- Cancel a program during cooking, touch twice for time cooking.

Time-of-Day Clock

TO SET THE CLOCK

- 1) Touch TIMER/CLOCK and number 2. The display will show:

- 2) Touch number pads for correct time of day and touch TIMER/CLOCK again.

The oven has a 12-hour clock. If the incorrect clock time is entered, an error message will appear in the display. Touch STOP/CLEAR and enter the correct time.

Time Cooking

The drawer microwave oven can easily be set to cook for a designated length of time, up to 99 minutes and 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 by touching numbers 5 0 0.

- 2) Touch START/ADD MINUTE.

- 3) When cooking time is complete, an audible tone will sound and the display will show:

Power Level

The drawer microwave oven has eleven preset power levels. Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats.

Touch POWER LEVEL the specified number of times for desired percentage of power as shown in the chart below. Consult a microwave cookbook or recipe for specific recommendations.

Suppose you want to defrost for 5 minutes at 30%:

- 1) Enter defrost time by touching numbers 5 0 0.

5.00

- 2) Touch POWER LEVEL 8 times or hold until the desired power level appears in the display.

P-30

- 3) Touch START/ADD MINUTE.

- 4) When defrost time is finished, an audible tone will sound and the display will show:

END

Touch	Level	Power
POWER LEVEL	High	100%
POWER LEVEL x2		90%
POWER LEVEL x3		80%
POWER LEVEL x4	Medium High	70%
POWER LEVEL x5		60%
POWER LEVEL x6	Medium	50%
POWER LEVEL x7		40%
POWER LEVEL x8	Medium Low/Defrost	30%
POWER LEVEL x9		20%
POWER LEVEL x10	Low	10%
POWER LEVEL x11		0%

Multiple Sequence Cooking

The drawer microwave oven can be programmed for up to four automatic cooking sequences, switching from one power level setting to another automatically.

Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

- 1) Enter cooking time by touching numbers 5 0 0. Then touch POWER LEVEL once for 100% power.

5.00

HIGH

- 2) Enter second cooking time by touching numbers 3 0 0 0. Then touch POWER LEVEL 6 times for 50% power.

30.00

P-50

- 3) Touch START/ADD MINUTE.

- 4) When cooking time is finished, an audible tone will sound and the display will show:

END

- If POWER LEVEL is touched once for 100%, HIGH will appear in the display.
- If 100% is selected as the final sequence, it is not necessary to touch POWER LEVEL.
- To view the power level, simply touch POWER LEVEL. As long as you are touching POWER LEVEL, the power level will be displayed.
- Micro warm can be programmed even if four cooking sequences have been set.

Timer

The drawer microwave oven features an independent timer that can be set up to 99 minutes, 99 seconds.

Suppose you want to time a 3-minute phone call:

- 1) Touch TIMER/CLOCK and number 1. The display will show:

- 2) Enter time by touching numbers 3 0 0.

- 3) Touch TIMER/CLOCK again.
- 4) The timer will count down until the timing cycle ends, an audible tone will sound and the display will show:

- 5) To cancel the timer, touch STOP/CLEAR.

Add Minute

The add minute feature allows you to cook for a minute at 100% by simply touching START/ADD MINUTE. You can also extend cooking time several minutes by repeatedly touching START/ADD MINUTE during manual cooking.

Suppose you want to heat a cup of soup for one minute:

- 1) Place soup in microwave-safe dish in drawer.
- 2) Touch START/ADD MINUTE.
- 3) One minute will count down, an audible tone will sound and the display will show:

- Touch START/ADD MINUTE within 3 minutes after cooking, closing the drawer or touching STOP/CLEAR.
- The add minute feature cannot be used with sensor settings, reheat or defrost.

Micro Warm

Micro warm allows you to keep food warm up to 30 minutes. To use, simply touch MICRO WARM and enter the desired time, up to 30 minutes.

DIRECT USE

Suppose you want to keep a cup of soup warm for 15 minutes:

- 1) Touch MICRO WARM. Enter desired time by touching numbers 1 5 0 0.

15.00

- 2) Touch START/ADD MINUTE. The oven will start automatically. The time will count down in the display. Intermittently the display will show:

KEEP

WARM

- 3) When time is finished, an audible tone will sound and the display will show:

END

MANUAL COOKING

Suppose you want to cook a cup of soup for 2 minutes at 70% and keep the soup warm for 15 minutes:

- 1) Enter cooking time by touching numbers 2 0 0. Then touch POWER LEVEL 4 times for 70% power.

2.00

P-70

- 2) Touch MICRO WARM.

- 3) Enter warming time by touching numbers 1 5 0 0.

15.00

- 4) Touch START/ADD MINUTE. The operation will start. When the cooking time is complete, an audible tone will sound and micro warm will start. The time will count down in the display. Intermittently the display will show:

KEEP

WARM

- 5) When time is finished, an audible tone will sound and the display will show:

END

- 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.

Time Adjustment

The time adjustment feature allows you to add more time or reduce the time for cooking in any of the sensor, reheat or defrost settings.

- To add more time, touch POWER LEVEL once after touching the setting pad. The display will show:

MORE

- To reduce the time, touch POWER LEVEL twice after touching the setting pad. The display will show:

LESS

Help Indicator

Each setting of sensor reheat, sensor cook, sensor popcorn, micro warm, reheat and defrost has a cooking hint. If you wish to check the hints, touch HELP whenever the HELP indicator is lighted in the interactive display. Refer to visual display on page 9.

Setup/Help

SETUP/HELP provides features which make using your drawer microwave oven easy with specific instructions provided in the interactive display.

If the electrical supply to the drawer microwave oven should be interrupted, the display will read ENJOY YOUR MICROWAVE TOUCH CLEAR AND TOUCH CLOCK after the power is reinstated. If this occurs during cooking, the setup/help options will be erased. Touch STOP/CLEAR and reset the setup/help options.

AUDIBLE SIGNAL ELIMINATION

To signal the end of time cooking, an audible tone will sound. If desired, you can set the oven to operate with no audible signals.

- To set, touch SETUP/HELP twice. Then touch START/ADD MINUTE. The display will show:

SOUND

OFF

- To cancel and restore the audible signal, touch SETUP/HELP twice. Then touch START/ADD MINUTE. The display will show:

SOUND

ON

END OF COOKING REMINDER

At end of time cooking, the oven will signal every 10 seconds for the first minute; then every three minutes (up to one hour) until STOP/CLEAR is touched. If desired, you can set the oven to turn this reminder off.

- To set, touch SETUP/HELP 3 times. Then touch START/ADD MINUTE. The display will show:

REMIND

SIGNAL

OFF

- To cancel and turn the reminder back on, touch SETUP/HELP 3 times. Then touch START/ADD MINUTE. The display will show:

REMIND

SIGNAL

ON

Setup/Help

AUTO START

This feature programs your oven to begin cooking automatically at a designated time of day. Before setting, make sure the clock displays the correct time of day.

Suppose you want to start cooking a stew for 20 minutes on 50% at 4:30:

- 1) To set, touch SETUP/HELP 4 times for auto start. Then touch START/ADD MINUTE. The display will show:

- 2) Enter the start time by touching numbers 4 3 0.

- 3) Touch TIMER/CLOCK. The display will show:

- 4) Enter the cooking time by touching numbers 2 0 0 0.

- 5) Touch POWER LEVEL 6 times or hold until the desired power level appears in the display.

- 6) Touch START/ADD MINUTE. The selected auto start time will appear in the display.

- Auto start can be used for manual cooking if the clock is set. See page 13.
- Choose foods that can be left in the oven safely until auto start time, such as acorn or butternut squash.
- To display the time of day while auto start is programmed, touch CLOCK. As long as you are touching CLOCK, the time of day will be displayed.

DEMONSTRATION MODE

During demonstration mode, cooking operations and specific special features can be demonstrated with no power in the drawer microwave oven.

- 1) To set demonstration mode, touch SETUP/HELP 5 times. Then touch START/ADD MINUTE and hold for 3 seconds. The display will show:

For example: Touch START/ADD MINUTE. The display will show 1.00 and count down quickly to END.

- 2) To cancel demonstration mode, touch SETUP/HELP 5 times. Then touch START/ADD MINUTE and hold for 3 seconds. The display will show:

LANGUAGE SELECTION

The oven offers English, Spanish and French language selections. It comes set for English.

- 1) To change, touch HELP and number 4. Continue to touch number 4 until your choice is selected. Touch number 4 once for English, twice for Spanish and three times for French.
- 2) Touch START/QUICK ON.

WEIGHT / TEMPERATURE SELECTIONS

The oven offers weight measurements in the U.S. customary unit (lb) or metric (kg). Temperature can be displayed in Fahrenheit (F°) or Celsius (C°). It comes set for U.S. customary unit and Fahrenheit.

- 1) Touch number 5 once for LB/°F and twice for KG/°C.
- 2) Touch START/QUICK ON.

Sensor Cooking

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

USING SENSOR SETTINGS

- After the microwave oven is plugged in, wait two minutes before using sensor cooking.
 - Make sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
 - The sensor works with foods at normal storage temperatures (for example, popcorn at room temperature).
 - Any sensor selection can be programmed with more or less time adjustment. Refer to page 14.
 - During the first part of sensor cooking, the food name will appear on the display. Do not open the drawer or touch STOP/CLEAR during this part of the cooking cycle, or the measurement of vapor will be interrupted. If this occurs, an error message will appear in the display. To continue cooking, touch STOP/CLEAR and cook manually.
 - When the sensor detects the vapor emitted from the food, the remainder of cooking time will appear in the display. The drawer may be opened. At this time, you may stir or season food, as desired.
 - If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, an error message will appear and the oven will turn off.
- Check food temperature after cooking. If additional time is needed, continue to cook manually.
 - Each food has a cooking hint. Touch SETUP/HELP when the HELP indicator is lighted in the display.
 - More or less food than the quantity listed in the sensor cooking guide on the following pages, should be cooked according to guidelines in any microwave cookbook.

COVERING FOODS

Some foods work best when covered. Use the cover recommended in the sensor cooking guide on the following pages, for these foods. Be careful when removing any covering, to allow steam to escape away from you.

- Casserole dish lid.
- Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2" (13) to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
- Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least 1" (25) to cover.

Sensor Cooking

SENSOR POPCORN

You can pop popcorn by simply touching the SENSOR POPCORN pad. You do not need to calculate cooking time or power level. Refer to the guide below.

- 1) Touch SENSOR POPCORN.
- 2) Touch START/ADD MINUTE. When the sensor detects the vapor emitted from the food, the remainder of cooking time will appear in the display.

Sensor popcorn has two options. Follow directions in the interactive display to choose the desired option.

SENSOR REHEAT

You can reheat many foods by simply touching the SENSOR REHEAT pad. You do not need to calculate cooking time or power level. Refer to the guide below.

- 1) Touch SENSOR REHEAT.
- 2) Touch START/ADD MINUTE. When the sensor detects the vapor emitted from the food, the remainder of reheating time will appear in the display.

SENSOR COOKING

To cook many foods, simply select the food from the menu label and touch START/ADD MINUTE. You do not need to calculate cooking time or power level. Refer to the sensor cooking guide on the following page.

- 1) Touch SENSOR COOK.
- 2) See menu label. Select desired food by touching the number pad. Example: Touch number 5 for baked potatoes.
- 3) Touch START/ADD MINUTE. When the sensor detects the vapor emitted from the food, the remainder of cooking time will appear in the display.

The fresh vegetables and poultry settings have two options. Follow directions in the interactive display to choose the desired option.

Sensor Popcorn and Reheat Guide

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.
	Regular or Regular Light 3–3.5 oz bag (85–100 g)	Touch SENSOR/POPCORN once.
	Mini or Snack 1.5–1.75 oz bag (40–50 g)	Touch SENSOR/POPCORN twice.
Sensor Reheat	4–36 oz (115 g–1 kg)	Place in dish or casserole slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well. Cover and allow to stand 2–3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.

Sensor Cooking Guide

NO.	FOOD	AMOUNT	PROCEDURE															
1	Fresh Vegetables (soft) Broccoli, Brussels Sprouts and Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach and Zucchini Baked Apples	$\frac{1}{4}$ –2 lb (115 g–.9 kg) $\frac{1}{4}$ –2 lb (115 g–.9 kg) 1 medium $\frac{1}{4}$ –2 lb (115 g–.9 kg) 2–4 medium	Wash and place in microwave-safe 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 for 2–5 minutes, covered.															
2	Fresh Vegetables (hard) Carrots (sliced) Corn on the Cob Green Beans Winter Squash (diced) Winter Squash (halves)	$\frac{1}{4}$ –1 $\frac{1}{2}$ lb (115 g–.7 kg) 2–4 pieces $\frac{1}{4}$ –1 $\frac{1}{2}$ lb (115 g–.7 kg) $\frac{1}{4}$ –1 $\frac{1}{2}$ lb (115 g–.7 kg) 1–2	Place in microwave safe casserole. Add 1–4 tablespoons (15–60 ml) water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand for 2–5 minutes, covered.															
3	Frozen Vegetables	$\frac{1}{4}$ –1 $\frac{1}{4}$ lb (115 g–.6 kg)	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand for 3 minutes, covered.															
4	Frozen Entrees	6–17 oz (170–480 g)	Use 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 for 1–3 minutes, covered.															
5	Baked Potatoes	1–6 medium	Pierce. Place on paper-towel-lined drawer microwave. After cooking, remove from microwave, wrap in aluminum foil and let stand for 5–10 minutes.															
6	Ground Meat	$\frac{1}{4}$ –2 lb (115 g–.9 kg)	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. Cover and touch START/ADD MINUTE. After cooking, let stand for 2–3 minutes, covered.															
7	Fish, Seafood	$\frac{1}{4}$ –2 lb (115 g–.9 kg)	Arrange in ring around shallow microwave-safe glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand for 3 minutes, covered.															
8	Rice	$\frac{1}{2}$ –2 c (95–380 g)	Place rice into a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3–5 minutes or until all liquid has been absorbed.															
			<table border="1"> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Dish</th> </tr> </thead> <tbody> <tr> <td>$\frac{1}{2}$ c (95 g)</td> <td>1 c (240 ml)</td> <td>1$\frac{1}{2}$ qt (1.5 L)</td> </tr> <tr> <td>1 c (190 g)</td> <td>2 c (480 ml)</td> <td>2 qt (2 L)</td> </tr> <tr> <td>1$\frac{1}{2}$ c (285 g)</td> <td>3 c (720 ml)</td> <td>2$\frac{1}{2}$ or 3 qt (2.5 or 3 L)</td> </tr> <tr> <td>2 c (380 g)</td> <td>4 c (950 ml)</td> <td>3 qt (3 L) or larger</td> </tr> </tbody> </table>	Rice	Water	Dish	$\frac{1}{2}$ c (95 g)	1 c (240 ml)	1 $\frac{1}{2}$ qt (1.5 L)	1 c (190 g)	2 c (480 ml)	2 qt (2 L)	1 $\frac{1}{2}$ c (285 g)	3 c (720 ml)	2 $\frac{1}{2}$ or 3 qt (2.5 or 3 L)	2 c (380 g)	4 c (950 ml)	3 qt (3 L) or larger
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Defrost

Defrost automatically defrosts foods listed in the defrost guide on page 21 by using microwaves to lightly heat the food. Microwave-safe dishes are necessary for good results.

Suppose you want to defrost a 2 pound (900 g) steak:

- 1) Touch DEFROST.
- 2) See menu label. Select desired food by touching the number pad. Touch number 2 for steaks or chops.
- 3) Enter weight. Touch numbers 2 and 0 for 2.0 lbs.
- 4) Touch START/ADD MINUTE. The oven will stop so the food can be checked.
- 5) After the first stage, open the drawer. Turn steak over and shield any warm portions. Close the drawer. Touch START/ADD MINUTE.
- 6) After the second stage, open the drawer. Shield any warm portions. Close the drawer. Touch START/ADD MINUTE.
- 7) After the defrost cycle ends, cover and let stand as indicated in the defrost guide on page 21.

- To defrost other foods or foods above the weights allowed on the defrost guide, refer to manual defrost.
- If you attempt to enter more or less than the amount listed in the chart, an error message will appear in the display.
- Defrost can be programmed with more or less time adjustment.
- Check foods when the oven signals. After the final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.
- 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 food.

Defrost

MANUAL DEFROST

If the food that you wish to defrost is not listed in the defrost guide or is above or below limits in the amount column of the defrost guide, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, using power level 30%. Estimate defrost time and touch POWER LEVEL eight times for 30% power. Refer to power level on page 11.

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

- 1) Enter defrost time by touching numbers 5 0 0.

- 2) Touch POWER LEVEL 8 times for 30%, or hold until the desired power level appears in the display.

- 3) Touch START/ADD MINUTE.

- 4) When defrost time is complete, an audible signal will sound and the display will show:

- 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 lb (.5 kg) of frozen spaghetti sauce.
- During manual defrost, 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 1 minute increments at 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 reheat guide on the following page.

Suppose you want to reheat 2 frozen rolls.

- 1) Touch REHEAT.
- 2) See menu label. Select desired food by touching the number pad. Touch number 2 for frozen rolls or muffins.

- 3) Select quantity by touching number pad. Example: Touch number 2 for 2 rolls or muffins.

- 3) Touch START/ADD MINUTE.

- 4) When reheat time is complete, an audible signal will sound and the display will show:

- Reheat can be programmed with more or less time adjustment. Refer to page 14.
- To reheat other foods or foods above or below the quantity allowed on the reheat guide, heat manually.

Defrost Guide

NO.	FOOD	AMOUNT	PROCEDURE
1	Ground Meat	1/2–2 lb (230 g–1.1 kg)	Remove any thawed pieces after each audible signal. Let stand for 5–10 minutes, covered.
2	Steaks, Chops	1/2–3 lb (230 g–1.4 kg)	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat that is almost defrosted. Let stand for 10–20 minutes, covered.
3	Boneless Poultry	1/2–2 lb (230 g–1.1 kg)	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10–20 minutes, covered.
4	Bone-in Poultry	1/2–3 lb (230 g–1.4 kg)	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10–20 minutes, covered.
5	Casserole, Soup	1–6 c (240 ml–1.4 L)	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand for 5–10 minutes, covered.

Reheat Guide

NO.	FOOD	AMOUNT	PROCEDURE
1	Fresh Rolls, Muffins	1–8 pieces	Use 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 pieces	Use 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	1/2–2 c (120–480 ml)	This setting is good for restoring cooled beverage to a better drinking temperature. Stir liquid briskly before and after heating to avoid eruption.

Tips for 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 time as needed. Severely overcooked food 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 any thin areas of meat or poultry with small flat pieces of aluminum foil to prevent overcooking before dense, thick areas are cooked thoroughly. Refer to cookware suggestions on the following page.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwave cooking to speed cooking of foods such 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 oven and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

SIGNS OF DONENESS

- Food steams throughout, not just at edge.
- Center bottom of dish is very hot to the touch.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

Cookware Suggestions

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

For additional information on cookware or coverings, check a good microwave cookbook or follow recipe suggestions.

Utensils safe for microwave cooking and reheating:

- Glass ceramic.
- Heat-resistant glass.
- Microwave-safe plastics and paper plates.
- Microwave-safe pottery, stoneware and porcelain.
- Browning dish (do not exceed recommended preheating time—follow manufacturer's directions).
- Wood, straw or wicker (use only for a short time reheating foods that have little fat or sugar in them).

Do not use for microwave cooking or reheating:

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

IMPORTANT NOTE: To check if a dish is safe for microwave cooking, place the empty dish in the oven and microwave on HIGH for 30 seconds. If the dish becomes very hot, do not use it for microwave cooking.

Ideal coverings for microwave cooking and reheating:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper.
- Plastic wrap that is specially marked for microwave use. 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. Slit bag so steam can escape.

How to use aluminum foil in the drawer microwave oven:

- 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 1" (25) to any surface of the microwave oven.

ACCESSORIES

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

Cleaning and Care

STAINLESS STEEL SURFACES

The exterior should be wiped often with a soft damp cloth and polished with a soft dry cloth to maintain its beauty. There are also a variety of products designed especially for cleaning and shining the stainless exterior of the oven. We recommend that the cleaner be applied to a soft cloth and then carefully wiped over the stainless steel trim, rather than applied directly to it. Follow package directions.

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 and other harsh cleaners as they may stain, streak or dull the drawer surface.

CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, the touch pads may be deactivated before cleaning. Refer to control panel lock on page 9. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use chemical cleaners. Close drawer and turn control lock off. Touch STOP/CLEAR.

INTERIOR

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spatters. 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 baking soda or a mild soap; rinse thoroughly with hot water. Do not use chemical oven cleaners.

▲ CAUTION

The waveguide cover, located on the inside top of the microwave interior, 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 spatters may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

DRAWER GUIDES

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

ODOR REMOVAL

Occasionally, a cooking odor may remain in the microwave oven. To remove, combine 1 cup (240 ml) water, grated peel and juice of one lemon and several whole cloves in a 2-cup (480 ml) glass measuring cup. Boil for several minutes using 100% power. Leave in the oven until cool. Wipe the interior with a soft cloth.

Troubleshooting

If your Wolf drawer microwave oven is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.

Drawer microwave oven does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- No electricity is being supplied to the microwave oven. Make sure the power cord is plugged in. Have an electrician verify that the unit is connected to a proper electrical circuit.
- Microwave oven is in demo mode. Refer to page 15 for steps to cancel demo mode.

Food in drawer microwave oven is not heating.

- Check controls to make sure they have been set properly.
- Microwave oven is in demo mode. Refer to page 15 for steps to cancel demo mode.

Time in visual display counts down very rapidly.

- Microwave oven is in demo mode. Refer to page 15 for steps to cancel demo mode.

Interior light does not work.

- Light bulb is loose or burned out. Contact Wolf factory certified service.

Touch controls will not operate.

- Control panel lock is on. Refer to page 9 to unlock.

Display flashes.

- Power failure. Touch STOP/CLEAR and reset the clock. If the microwave oven was in use, you must reset the cooking function.

Radio or TV interference caused by the microwave oven.

- Make sure the microwave oven is on a different electrical circuit, relocate the radio or TV as far away from the microwave oven as possible or check position and signal of receiving antenna.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your Wolf drawer microwave oven. Both numbers are listed on the product rating plate, located on the bottom of the oven cavity. The drawer must be in the open position to view the rating plate. Refer to the illustration on page 8. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Factory Certified Service:

Phone: _____

Authorized Wolf Dealer:

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on the previous page.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Wolf product registration card.
- 2) Register online at wolfappliance.com.
- 3) Register by phone by calling Wolf customer care at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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