

Thermador.*

THERMADOR MICROWAVES

Quick-Start Guide

Microwave Tips and Tricks

- Your microwave defaults to 100% power when microwaving, but offers different power levels for heating various foods. Not sure what power level to use? <u>Refer to your Owner Manual</u>.
 - ° For more even results, reduce the power levels when cooking large pieces of food
- Place foods with thicker or meatier sections toward the outside of the glass turntable for best results. Place more delicate foods, like asparagus, toward the center.
- To prevent foods from drying out, loosely cover them to retain moisture.
 - Always cover items loosely to let steam escape—tightly sealed containers may build pressure and burst.

- To check that your ovenware is microwave safe, heat it for 30 seconds to 1 minute. If the ovenware becomes extremely hot or sparks, it is not suitable for the microwave.
 - Only turn the microwave on when there is food inside, unless you are performing an ovenware test, to avoid potential damage to your appliance.
- When the INFO button lights up on your display, access helpful information like suggested cookware or food prep tips. Simply tap the INFO button to access and tap again to exit. Select models only.

Microwave Cooking Modes

- Sensor Cook and Sensor Reheat make it easy to heat food without setting a cooking time or power level. Your speed oven simply determines the cooking time for you.
 - When using Sensor Cook or Sensor Reheat, food should always be loosely covered.
 - Once heating begins, do NOT open the door or the sensing process will end.
 - of If your microwave requires you to select a sensor or reheat program and you are unsure which to select, refer to your Owner Manual for recommendations.
- Use Auto Defrost to quickly and easily defrost meats. Simply place the food in a shallow, open dish. Do NOT cover.
 - Small pieces of aluminum foil may be used to cover bits that warm too quickly, like chicken wings or leg tips. Always keep foil at least 1 inch away from the walls and door of your speed oven.

- o If your microwave requires you to select a defrost program and you are unsure which to select, <u>refer to your Owner Manual</u> for recommendations.
- Keep cooked foods hot and ready to serve with Keep Warm.
 - ° Foods that were cooked covered or complete meals on a dinner plate should stay covered.
 - ° Pastries, on the other hand, do best uncovered.
- Built-in modes Melt Butter, Melt Chocolate, Soften Ice Cream and Soften Cream Cheese allow you to reach the perfect consistency with ease. Just select which mode you would like to use, enter in the quantity on your display, and let your microwave do the rest. Select models only.

Wi-Fi Enabled with Home Connect®

- Select models only.
- Pair your microwave with the Home Connect®
 app on your phone or tablet for simple control
 of settings from anywhere.
- Download the Home Connect® app from the <u>Apple App Store</u> or <u>Google Play</u>. The app will guide you through the registration process for your appliance.





Cleaning and Care

- The glass turntable and turntable roller can be cleaned with warm, soapy water and dried with a soft cloth.
- Clean up spills from the inside of your microwave immediately with a damp, soft cloth and mild soap. For tougher or baked-on spills, wash away with hot, soapy water, rinse, and wipe dry.
- Wash door glass and plastic with gentle soap and water. Then, wipe dry with a soft cloth.
- Simply wipe controls with a damp, soft cloth.

- Some microwaves have built-in ventilation.
 This ventilation uses an Activated Charcoal
 Filter to help neutralize kitchen odors. We recommend replacing your charcoal filter every 4-6 months for optimal performance.
 - Activated Charcoal Filters are sold separately and vary by model. <u>Visit the</u> <u>Thermador Accessories Store</u> here to <u>purchase</u>.
 - <u>Refer to your Owner Manual</u> for steps on removing and replacing your charcoal filter.
- Clean your microwave regularly for best results.

Cleaning Stainless Steel

- To clean stainless steel, wipe down using a soft cloth and mild, soapy water and wipe dry.
 Always wipe in the direction of the grain.
- After washing your stainless steel, use the Thermador Stainless Steel Conditioner for extra shine:
 - Apply with a soft cloth in the direction of the grain, then wipe away any excess.
 - o It is not necessary to condition black, smudge-proof or easy-clean steel after cleaning, rather wash these types of steel with mild, soapy water and a soft cloth.
 - ° **DO NOT** use conditioner on non-steel

- surfaces, logos, control markings, and appliance interiors.
- Thermador Stainless Steel Conditioner
 (Spray Bottle # 00576697, Wipes # 17002200) sold separately. <u>Visit the Thermador Accessories Store to purchase</u>.
- Check out our Cleaning Stainless Steel
 Video here to learn more about cleaning and conditioning your Stainless Steel.

Owner Support

Click on the icons below to access. For additional assistance, <u>view our **Owner Support Resources** here</u> or contact Thermador Customer Support at **1-800-735-4328**.



Owner Manuals



How-To Videos



FAQs & Cleaning Tips