



## CAFE CWL112 Built In Drawer Microwave Oven Owner's Manual

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Write the model and serial numbers here:

Model # \_\_\_\_\_

Serial # \_\_\_\_\_

You can find them on a label under the cooktop.

**THANK YOU FOR MAKING CAFÉ A PART OF YOUR HOME.**

We take pride in the craftsmanship, innovation and design that goes into every Café product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your Café appliance now online. Helpful websites are available in the Consumer Support section of this Owner's Manual. You may also mail in the pre-printed registration card included in the packing material.

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## IMPORTANT SAFETY INSTRUCTIONS

### READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE



#### **WARNING**

To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy: When using electrical appliances, basic safety precautions should be followed, including the following:

- Read all instructions before using this appliance.
- Read and follow the specific precautions in the PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY section.
- 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 oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.

#### **INSTALLATION**

- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the GROUNDING INSTRUCTIONS section.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Keep power cord away from heated surfaces.
- Do not immerse power cord or plug in water.
- Do not cover or block any opening on the appliance
- Do not store this appliance outdoors. Do not use this product near water – for example, in a wet basement, near a swimming pool, or in a similar location.
- Do not mount over a sink.

#### **TO REDUCE THE RISK OF FIRE IN THE CAVITY:**

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven while cooking.
- Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
- If materials inside the oven ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- Do not store any materials in the oven when not in use Do not leave paper products, cooking utensils, or food in the cavity when not in use. All racks should be removed from oven when not in use
- Do not operate the microwave feature without food in the oven.

#### **TO REDUCE THE RISK OF BURNS**

- Be careful when opening containers of hot food. Use pot holders and direct steam away from face and hands.
- Vent, pierce, or slit containers, pouches or plastic bags to prevent build-up of pressure
- Be careful when touching the turntable, door, rack or walls of the oven which may become hot during use

■ **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.**  
Use caution when removing hot items



## **WARNING**

### **OPERATING**

- As with any appliance, close supervision is necessary when used by children.
- Do not operate the oven without the turntable in place. The turntable must be unrestricted so it can turn.
- Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used in compliance with cookware manufacturers' recommendations.
- Do not store anything directly on top of the microwave surface when the microwave is in operation.
- Some products such as whole eggs and sealed containers – for example, closed jars – are able to explode and should not be heated in the microwave oven.
- Do not overcook potatoes. They could dehydrate and catch fire.
- Do not cover any other part of the oven with metal foil. This will cause overheating of the oven.
- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- This oven is not approved or tested for marine use.

### **CLEANING**

- Keep the oven free from grease buildup.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving risk of electric shock.
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a clean sponge or soft cloth. Rinse well.

### **SUPER HEATED WATER**

- 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 SPOON OR OTHER 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.
- After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

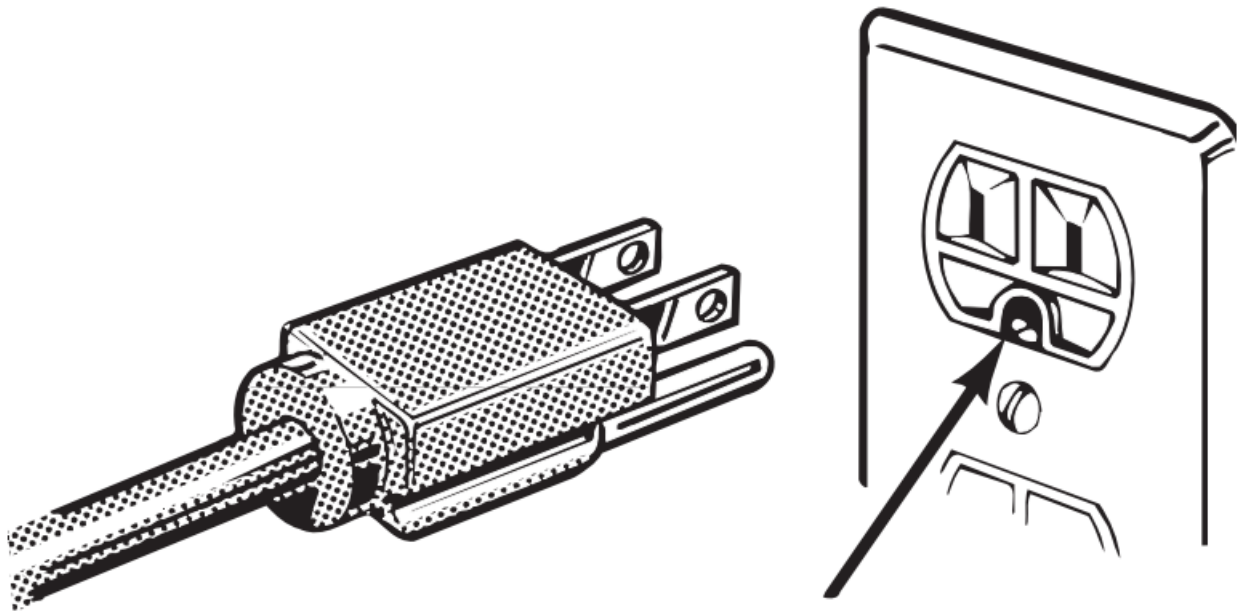
### **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

- (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) door (bent),
  - (2) hinges and latches (broken or loosened),
  - (3) door 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.



## Ensure proper ground exists before use.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or service technician if the **GROUNDING INSTRUCTIONS** are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

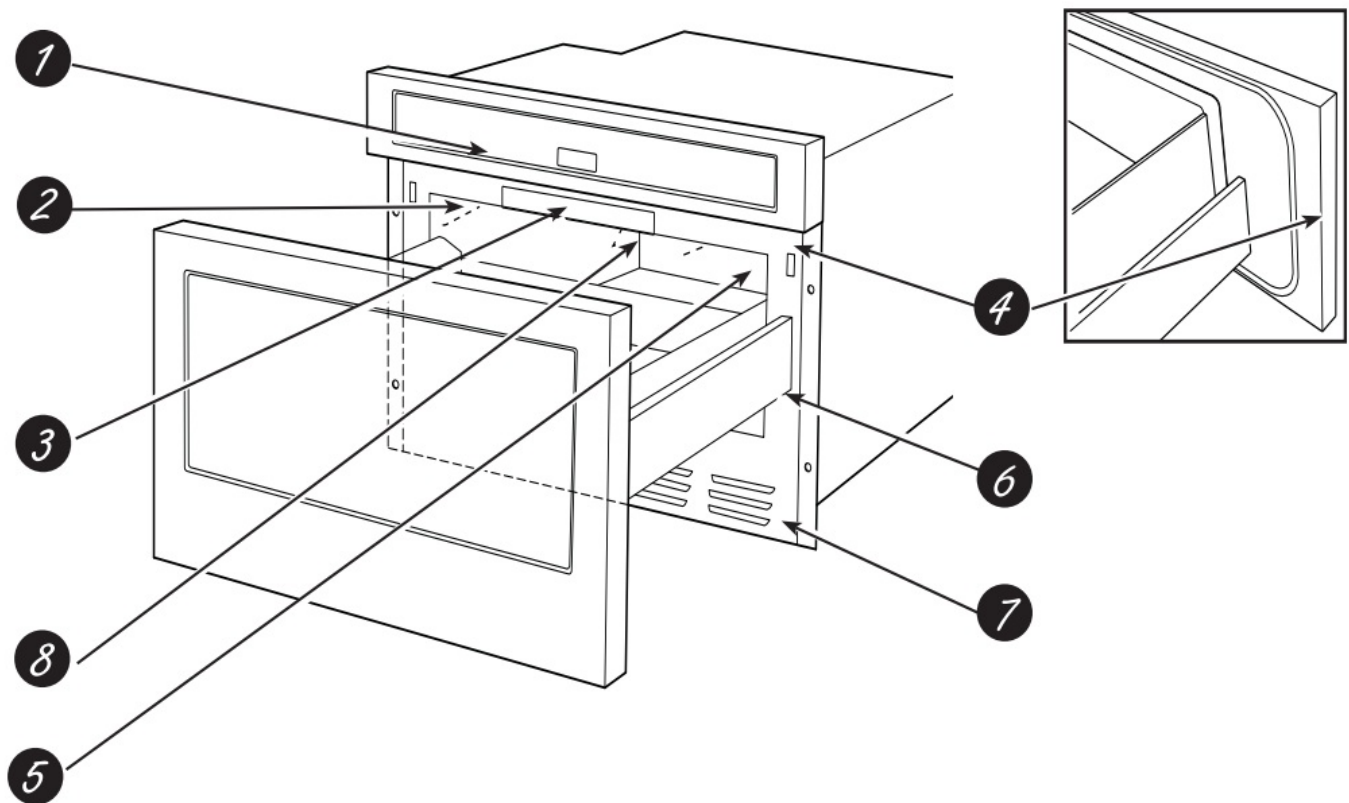
If the outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Do not use an extension cord. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance. For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.

### **NOTICE: PACEMAKERS**

Most pacemakers are shielded from interference from electronic products, including microwaves. However, patients with pacemakers may wish to consult their physicians if they have concerns.

### **READ AND SAVE THESE INSTRUCTIONS**

### **Features**



## Oven Features

### 1. Control Panel

The door must be securely latched for the microwave to operate.

### 2. Waveguide cover DO NOT REMOVE.

### 3. Drawer Microwave Menu Label.

### 4. Drawer Sealing Surfaces.

### 5. Drawer Light.

### 6. Drawer Microwave Guides

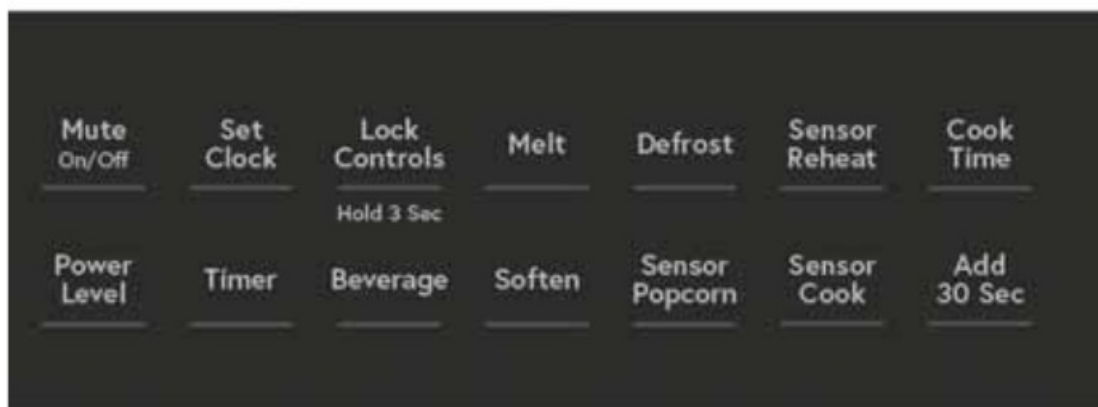
### 7. Vent .

### 8. Name Plate.

Open the Drawer Microwave fully. The label is beyond the back wall of the microwave cavity facing up from the flat surface.

## CONTROLS

You can microwave by time or with the convenience features.



Control buttons' functions are explained on the following pages.

### POWER LEVEL

The power level may be entered or changed immediately after entering the feature time for Cook Time the power level may also be changed during the cooking.

1. Press Cook Time and enter cooking time.
2. Press the Power Level button and select power level 1-10.
3. Press the Start/Pause button to start cooking. Variable power levels add flexibility to microwave cooking. The power levels on the microwave oven can be compared to the surface units on a range. Each power level gives you microwave energy a certain percent of the time. Power level 7 is microwave energy 70% of the time. Power level 3 is energy 30% of the time. Most cooking will be done on Power level 10 which gives you 100% power. Power Level 10 will cook faster but food may need more frequent stirring, rotating or turning over. A lower setting will cook more evenly and need less stirring or rotating of the food. Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes.

Rest periods (when the microwave energy cycles off) give time for the food to "equalize" or transfer heat to the inside of the food. An example of this is shown with not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels: Power Level 10: Fish, bacon, vegetables, heating liquids. Med-High 7: Gentle cooking of meat and poultry; baking casseroles and reheating. Medium 5: Slow cooking and tenderizing for stews and less tender cuts of meat. Low 2 or 3: Defrosting; simmering; delicate sauces. Warm 1:

### Time Features

## COOK TIME

Allows you to microwave for any time up to 99 minutes and 99 seconds.

1. Press Cook Time.
2. Enter cooking time.
3. The power level is automatically set to 10. If you want to reduce it, press Power Level and select a level from 1 to 9.
4. Press Start/Pause. You may open the door during Cook Time to check the food. Close the door and press Start/Pause to resume cooking.

## MULTI-STAGE COOKING

At most 2 stages can be set for cooking. In multi-stage cooking, if one stage is defrosting, then defrosting shall be placed at the first stage automatically.

**NOTE:** Auto cooking cannot work in the multi-stage cooking.

Example: if you want to cook with 80% microwave power for 5 minutes + 60% microwave power for 10 minutes.

The cooking steps are as following:

1. Press Time Cook once, then press “5”, “0”, “0” to set the cooking time;
2. Press Power once, then press “8” to select 80% microwave power.
3. Press Time Cook once, then press “1”, “0”, “0”, “0” to set the cooking time;
4. Press Power once, then press “6” to select 60% microwave power.
5. Press Start/Pause.

## COOKING GUIDE FOR COOK TIME

**NOTE:** Use power level 10 (High) unless otherwise noted.

Vegetable	Amount	Time	Comments
Asparagus (fresh spears) (frozen spears)	1 lb. 10-oz. package	4 to 7 , Med-High (7) 4 to 7 min.	In 1 1/4-qt. oblong glass baking dish, place 1/4 cup water. Rotate dish after half of time. In 1-qt. casserole.
Beans (fresh green) frozen green) (frozen lima)	1 lb. cut in half 10-oz. package 10-oz. package	10 to 14 min. 3 to 5 min. 3 to 5 min.	In 1 1/4-qt. casserole, place 1/2 cup water. In 1-qt. casserole, place 2 tablespoons water. In 1-qt. casserole, place 1/4 cup water.
Beets (fresh, whole)	1 bunch	16 to 21 min.	In 2-qt. casserole, place 1/2 cup water.
Broccoli (fresh cut) (fresh spears) (frozen, chopped) (frozen spears)	1 bunch (1 1/2 to 1 1/2 lbs.) 1 bunch (1 1/2 to 1 1/2 lbs.) 10-oz. package 10-oz. package	5 to 9 min. 7 to 10 min. 4 to 7 min. 4 to 7 min.	In 2-qt. casserole, place 1/2 cup water. In 2-qt oblong glass baking dish place 1/4 cup water. Rotate dish after half of time. In 1-qt. casserole. In 1-qt. casserole, place 3 tablespoons water.
Cabbage (fresh) (wedges)	1 medium head (about 2 lbs.)	6 to 9 min. 5 to 9 min.	In 1 1/4- or 2-qt casserole, place 1/4 cup water. In 2- or 3-qt. casserole, place 1/4 cup water.

Carrots (fresh, sliced) (frozen)	1 lb. 10-oz. package	4 to 8 min. 3 to 7 min.	In 1½-qt. casserole, place ¼ cup water. In 1-qt. casserole, place 2 tablespoons water.
Cauliflower (flowerets) (fresh, whole) (frozen)	1 medium head 1 medium head 10-oz. package	7 to 10 min. 7 to 14 min. 3 to 7 min.	In 2-qt. casserole, place ½ cup water. In 2-qt. casserole, place ½ cup water. In 1-qt. casserole, place 2 tablespoons water.
Corn (frozen kernel)	10-oz. package	2 to 6 min.	In 1-qt. casserole, place 2 tablespoons water.
Corn on the cob (fresh) (frozen)	1 to 5 ears 1 ear 2 to 6 ears	2-¼ to 4 min. per ear 3 to 6 min. 2 to 3 min. per ear	In 2-qt. oblong glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add ¼ cup water. Rearrange after half of time. Place in 2-qt. oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half of time.
Mixed vegetables (frozen)	10-oz. package	5 to 7 min.	In 1-qt. casserole, place 3 tablespoons water.
Peas (fresh, shelled) (frozen)	2 lbs. unshelled 10-oz. package	7 to 9 min. 2 to 6 min.	In 1-qt. casserole, place ¼ cup water. In 1-qt. casserole, place 2 tablespoons water.
Potatoes (fresh, cubed, white) (fresh, whole, sweet or white)	4 potatoes (8 oz each) 1 (8 oz.) 2 (8 oz. each) 3 4	7 to 9 min. 4 to 6 min. 7 to 9 min. 10 to 12 min. 14 to 16 min.	Peel and cut into 1 inch cubes. Place in 2-qt. casserole with ½ cup water. Stir after half of time. Pierce with cooking fork. Place in the oven, 1 inch apart, in circular arrangement. Let stand 5 minutes.
Spinach (fresh) (frozen, chopped and leaf)	10 to 16 oz. 10-oz. package	3 to 6 min. 3 to 6 min.	In 2-qt. casserole, place washed spinach. In 1-qt. casserole, place 3 tablespoons water.
Squash (fresh, summer and yellow) (winter, acorn or butternut)	1 lb. sliced 1 to 2 squash (about 1 lb each)	5 to 9 min. 5 to 9 min.	In 1½-qt. casserole, place ¼ cup water. Cut in half and remove fibrous membranes. In 2-qt. oblong glass baking dish, place squash cut-side down.

## Time and Auto Features

### TIME DEFROST

Time Defrost allows you to defrost for a selected length of time. See the Defrosting Guide for suggested times.

1. Press Defrost twice (display must show Time Defrost).
2. Enter defrosting time.
3. Press Start/Pause.

When the oven signals, turn food over and break apart or rearrange pieces for more even defrosting. Shield any warm areas with small pieces of foil. The oven will continue to defrost if you don't open the door and turn the food.

Power level is automatically set at 3, but can be changed. You can defrost small items quickly by raising the



power level after entering the time. Power level 7 cuts the total defrosting time in about half; power level 10 cuts the total time to approximately 1/3. However, food will need more frequent attention than usual. A dull thumping noise may be heard during defrosting. This is normal when oven is not operating at High power.

**Defrosting Tips**

- Foods frozen in paper or plastic can be defrosted in the package. Closed packages should be slit, pierced or vented AFTER food has partially defrosted. Plastic storage containers should be partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- For more even defrosting of larger foods, such as roasts, use Defrost Weight. Be sure large meats are completely defrosted before cooking.
- Foods that spoil easily should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand for a few minutes..

**WEIGHT DEFROST**

Weight defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish weighing up to six pounds.

1. Press Defrost (display must show Weight Defrost).
2. Using the conversion guide, enter food weight. For example, press pads 1 and 2 for 1.2 pounds (1 pound, 3 ounces).
3. Press Start/Pause. There is a cooking guide located on the inside front of the oven. safe dish. defrosted meat or shield warm areas with small pieces of foil. to complete defrosting. Large roasts should stand for about 30 minutes.

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Ounces	Pounds
1–2	0.1
3	3.2
4–5	0.3
6–7	0
8	8.5
9–10	0.6
11	0.7
12–13	0.8
14–15	0.9

## DEFROSTING GUIDE

Food	Time	Comments
Breads, Cakes Bread, buns or rolls (1 piece) Sweet rolls (approx. 12 oz.)	1/4 min. 1 to 3 min.	Rearrange after half of time.
Fish and Seafood Fillets, frozen (1 lb.) Shellfish, small pieces (1 lb.)	6 to 9 min. 3 to 7 min.	Place block in casserole. Turn over and break up after first half of time.
Fruit Plastic pouch-1 or 2 (10-oz. package)	2 to 5 min.	
Meat Bacon (1 lb.) Franks (1 lb.) Ground meat (1 lb.) Roast: beef, lamb, veal, pork Steaks, chops and cutlets	4 to 8 min. 4 to 8 min. 7 to 9 min. 7 to 9 min. per lb. 4 to 8 min. per lb.	Place unopened package in oven. Let stand 5 minutes after defrosting. Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting. Turn meat over after first half of time. Use power level Warm (1). Place unwrapped meat in cooking dish. Turn over after first half of time and shield warm areas with foil. After second half of time, separate pieces with table knife. Let stand to complete defrosting.
Poultry Chicken, broiler-fryer, cut up (2 1/4 to 3 lbs.) Chicken, whole (2 1/4 to 3 lbs.) Cornish hen Turkey breast (4 to 6 lbs.)	14 to 19 min. 22 to 26 min. 7 to 12 min. per lb. 3 to 8 min. per lb.	Place wrapped chicken in dish. Unwrap and turn over after first half of time. After second half of time, separate pieces and place in cooking dish. Microwave 2 to 4 minutes more, if necessary. Let stand a few minutes to finish defrosting. Place wrapped chicken in dish. After first half of time, unwrap and turn chicken over. Shield warm areas with foil. To complete defrosting, run cool water in cavity until giblets can be removed. Place unwrapped hen in oven breast-side-up. Turn over after first half of time. Run cool water in cavity until giblets can be removed. Place unwrapped breast in microwave-safe dish breast-side-down. After first half of time, turn breast-side-up and shield warm areas with foil. Defrost for second half of time. Let stand 1 to 2 hours in refrigerator to complete defrosting.

### EXPRESS COOK

This is a quick way to set cooking time from 1-5 minutes.

Press one of the Express Cook pads (from 1-5) for 1-5 minutes of cooking at power level 10. For example, press the 2 pad for 2 minutes of cooking time.

The power level can be changed as time is counting down. Press Power Level and enter 1-10.

**NOTE:** Express Cook function pertains to pads 1-5 only.

### ADD 30 SEC

It will add 30 seconds to the time counting down each time the pad is pressed. Each touch will add 30 seconds, up to 99 minutes and 99 seconds.

The oven will start immediately when pressed.

### Sensor Feature

## HUMIDITY SENSOR

The Sensor Features detect the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

Do not use the Sensor Features twice in succession overcooked or burnt food. Be sure to let the oven cool down for 5-10 minutes before starting the next sensor cook.

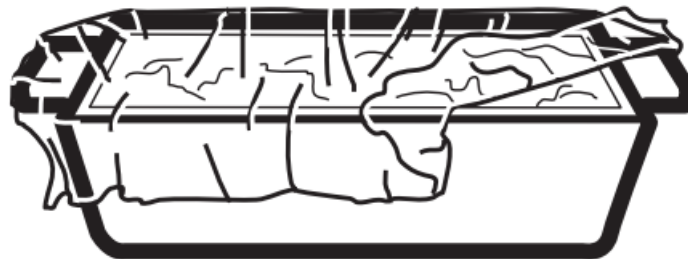
If food is undercooked after the countdown, use Cook Time for additional cooking time.

■ The proper containers and covers are essential for best sensor cooking.



Covered

■ Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight sealing plastic containers – they can prevent steam from escaping and cause food to overcook.



Vented

■ Be sure the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.



Dry off dishes so they don't mislead the sensor.

## SENSOR POPCORN

1. If you want to cook a package that is less than 1.75 oz or more than 3.5 oz, use Cook Time and follow the instructions on the package. Place the package of popcorn in the center of the microwave.
2. Press Popcorn and the microwave will start immediately. If the popcorn is not to your satisfaction, do not use the Popcorn button again to continue cooking. Use the Cook Time button for further cooking.

Do not open the oven door until time is counting down. If the door is opened before time is counting down 4 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR " until Clear/Off is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press Start/ Pause immediately.

## SENSOR COOK

To use the Sensor Cook feature:

1. Press the Sensor Cook button to select Food code.
2. Press Start/ Pause. The oven signals when steam is sensed and the time remaining begins counting down.

Do not open the oven door until time is counting down. If the door is opened before time is counting down 3 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR " until Clear/Off is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press Start/ Pause immediately.

After removing food from the oven, stir, if possible, to even out the temperature. If the food is not hot enough, use Cook Time to reheat for more time. Reheated foods may have wide variations in temperature. Some areas may be extremely hot.

Food	Display	Display Pad	Weight/Portion
Potato	POTATO	1	1-4 potatoes
Chicken	CHICKEN	2	1-4 serving (4oz/serv)
Fish/Seafood	FISH	3	1-4 serving (4oz/serve)
Ground Meat	MEAT	4	1-4 serving (4oz/serv)
Fresh Veggies	FRES-VE	5	1-4 serving (4oz/serv)
Frozen Veggies	FROZ-VE	6	1-4 serving (4oz/serve)
Canned Veggies	CANN-VE	7	1-4 serving (4oz/serv)

## SENSOR REHEAT

The Reheat feature reheats servings of previously cooked foods or a plate of leftovers.

3. Press Sensor Reheat.
  4. Using the cooking guide below, enter food code. For example, 1 for Pasta.
  5. Press Start/Pause. The oven signals when steam is sensed and the time remaining begins counting down.
- Do not open the oven door until time is counting down. If the door is opened before time is counting down 3 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR " until Clear/Off is pressed. The

sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press Start/ Pause immediately.

After removing food from the oven, stir, if possible, to even out the temperature. If the food is not hot enough, use Cook Time to reheat for more time. Reheated foods may have wide variations in temperature. Some areas may be extremely hot.

It is best to use Cook Time for these foods:

- Bread products.
- Foods that must be reheated covered.
- Foods that need to be stirred or rotated during reheating.
- Foods calling for a dry look or crisp surface after reheating.

Code Entry	Food
1	1 Pasta
2	Pizza
3	Plate
4	Soup

## Other Features

### BEVERAGE

Beverage enables you to reheat coffee or tea to restore to a more suitable drinking temperature or to make instant coffee or tea.

1. Press Beverage once and “1 CUP” will appear in the display.
2. Press Beverage twice and “2 CUP” will appear in the display.
3. Press Start/ Pause to start.

### NOTE:

- To add extra time press Add 30 Sec button
- Pressing Start/ Pause to pause cycle
- Press Clear/Off to cancel at any time.

### MELT

Melt enables you to melt Butter/Margarine, Chocolate, Cheese, or Marshmallows.

1. Press Melt button, “BUTTER” is displayed.
2. Continue to press Melt button, “BUTTER”, “CHOCOLA”, “CHEESE” or “MARSHMA” will display in order.
3. Press number button to select the amount per the table below.
4. Press Start/ Pause to confirm amount and start cooking directly, the remaining cook time countdown is displayed. Icon “oz” turns off, AUTO MENU icon stays on.

Food	Display	Weight/Qty
Butter/ Margarine	BUTTER	1 / 2 / 3 Sticks
Chocolate	CHOCOLA	4 / 8 oz
Cheese	CHEESE	8 / 16 oz
Marshmallows	MARSHMA	5/ 10 oz

## SOFTEN

Soften enables you to soften Butter/Margarine, Ice Cream, or Cheese.

1. Press Soften button, "BUTTER" is displayed.
2. Continue to press Soften button, "BUTTER", "ICECRE", or "CHEESE" will display in order.
3. Press number button to select the amount per the table below.
4. Press Start/ Pause to confirm amount and start cooking directly, the remaining cook time countdown is displayed. Icon "oz" turns off, AUTO MENU icon stays on.

Food	Display	Weight/Qty
Butter/ Margarine	BUTTER	1 / 2 / 3 Sticks
Ice Cream/Frozen Juice	ICE-CRE	8 / 16 / 32 oz
Cheese	CHEESE	3 / 8 oz

## Other Features

### COOKING COMPLETE REMINDER

To remind you that you have food in the oven, the oven will display "END" and beep once a minute until you either open the oven door or press the Clear/Off button.

### LOCK CONTROLS

You may lock the control panel to prevent the microwave from being accidentally started or used by children. To lock or unlock the controls, press and hold Lock Controls for three seconds. When the control panel is

### SET CLOCK

Press to enter the time of day or to check the time of day while microwaving.

1. Press Set Clock.
2. Enter time of day.
3. Press Start/ Pause or Set Clock.

## START/PAUSE

In addition to starting many functions, Start /Pause allows you to stop cooking without opening the door or clearing the display. Press Start/ Pause again to restart the oven.

## TIMER

Timer operates as a minute timer and can be used at any time, even when the oven is operating.

1. Press Timer.
2. Enter the amount of time you want to count down.
3. Press Timer or Start/ Pause to start. When the time is up, the oven will signal. To turn off the timer signal, press Timer. After the timer signal turns off, the display will return to any cook/defrost time countdown or the time of

day display. The Clear/Off button will not turn off the timer signal. The display shows the Timer countdown time even when the oven is operating

## **SOUND**

You can turn off all beeping sounds by pressing the Mute On/ Off button so that MUTE ON shows on the display. Pressing the Mute On/ Off button again will change to MUTE OFF on the display and turns all beeping sounds back on.

## **Microwave Terms**

### **ARCING**

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil that is not molded to food (upturned edges act like antennas).
- Metal such as twist-ties, poultry pins, gold-rimmed dishes.
- Recycled paper towels containing small metal pieces.
- Plates or dishes with a metallic trim or glaze with a metallic sheen.

### **COVERING**

Covers hold in moisture, allow for more even heating and reduce cooking time.

Venting plastic wrap or covering with wax paper allows excess steam to escape.

### **SHIELDING**

In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.

### **STANDING TIME**

When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.

### **VENTING**

After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.

## **CARE AND CLEANING**

### **HELPFUL HINTS**

An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh. Be certain the oven control is turned off before cleaning any part of this oven.

### **HOW TO CLEAN THE INSIDE**

Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Some spatters can be removed with a paper towel; others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls. To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, nonabrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

Never use a commercial oven cleaner on any part of your microwave.

### **HOW TO CLEAN THE OUTSIDE**

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

#### **Control Panel and Door**

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, damage it. Some paper towels can also scratch the control panel.

#### **Door Surface**

It is important to keep the area clean where the door seals against the microwave. Use only mild, nonabrasive

detergents applied with a clean sponge or soft cloth. Rinse well.

### **Stainless Steel (on some models)**

Do not use a steel-wood pad; it will scratch the surface.

To clean the stainless steel surface, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces.

Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.

## **Troubleshooting**

Save time and money! Review the charts on the following pages first and you may not need to call for service.

<b>Problem</b>	<b>Possible Causes</b>
Oven will not come on	A fuse in your home may be blown or the circuit breaker tripped. Replace fuse or re set circuit breaker.
	Unplug your microwave oven, then plug it back in.
	Make sure 3-prong plug on oven is fully inserted into wall receptacle.
Control panel lighted, yet oven will not start	Door not securely closed.
	Start/Pause must be pressed after entering cooking selection.
	Another selection entered already in oven and Clear/Off not pressed to cancel it.
	Make sure you have entered cooking time after pressing Cook Time.
	Clear/Off was pressed accidentally. Reset cooking program and press Start/Pause.
	Make sure you entered food weight after pressing Defrost Weight.
"SENSOR ERROR — PLEASE CLEAR" appears on display	Oven was paused accidentally. Press Start/Pause to restart the cooking program.
	During a Sensor Cooking program, the door was opened before steam could be detected. "SENSOR ERROR — PLEASE CLEAR" will display until Clear/Off is pressed .
Steam was not detected in maximum time. Use Cook Time to heat for more time.	
"LOCKED" appears on display	The control panel has been locked. (When the control panel is locked, "LOCKED" will be displayed.) Press and hold Clear/Off for about 3 seconds to unlock the control panel.
Food amount too large for sensor reheat	Sensor Reheat is for single servings of recommended foods. Use Cook Time for large amounts of food.
"FOOD" appears on display	The control detected that the door has not been opened (food/beverage has not been placed inside).
"PF" appears on display	A Power Failure has occurred. Press Clear/Off to clear the display.
"KEYPAD SHORTED — SERVICE MAY BE NEEDED" appears on display	A key has been activated for more than 60 seconds. Press Clear/Off to clear the display. This can happen if liquid is on the control panel. Dry the control panel thoroughly after cleaning.

## **THINGS THAT ARE NORMAL WITH YOUR MICROWAVE OVEN**



- Steam or vapor escaping from around the door.
- During cooking, operation is paused, and cycle is incomplete. High vapor pressure may push out the door to trip door switch off resulting in paused operation. Check that the door is closed and press start/pause button to continue cooking cycle.
- Light reflection around door or outer case.
- Dimming oven light and change in the blower sound at power levels other than high.
- Dull thumping sound while oven is operating.
- TV/radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the microwave. Plug the microwave into a different electrical circuit, move the radio or TV as far away from the microwave as possible, or check the position and signal of the TV/radio antenna.

## LIMITED WARRANTY

### Café Microwave Oven Limited Warranty

[cafeappliances.com](http://cafeappliances.com)

All warranty service is provided by our Factory Service Centers, or an authorized service technician. To schedule service online, visit us at [cafeappliances.com/service](http://cafeappliances.com/service). Please have your serial number and your model number available when scheduling service.

For the period of	Café will replace
One year From the date of the original purchase	Café will choose to replace or service the defective unit. In the event of service, Café will provide any part of the microwave oven which fails due to a defect in materials or workmanship. During this limited one-year warranty, GE Appliances will also provide, free of charge, all labor and related service costs to replace the defective part when the unit is serviced.
Five year From the date of the original Purchase	For the period of Five Years from the date of the original purchase, Café will choose to either replace the unit or replace the magnetron tube, if the magnetron tube fails due to a defect in materials or workmanship. During this five –year limited warranty, you will be responsible for any labor or in-home service cost.

### What Café will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance. If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, exhausting, and other connecting facilities.
- Failure of the product or damage to the product if it is abused, misused (for example, cavity arcing from wire rack or metal/foil), or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods, or acts of God.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

### EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This limited warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a Café Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized Café Service location for service. In Alaska, the limited warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor:** GE Appliances, a Haier company

**Extended Warranties:** Purchase a Café extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at [cafeappliances.com/extended-warranty](https://cafeappliances.com/extended-warranty) Café Service will still be there after your warranty expires.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

## Consumer Support

### Café Website

Have a question or need assistance with your appliance? Try the Café website 24 hours a day, any day of the year! You can also shop for more great Café products and take advantage of all our on-line support services designed for your convenience. In the US: [cafeappliances.com](https://cafeappliances.com)

#### Register Your Appliance

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material. In the US: [cafeappliances.com/register](https://cafeappliances.com/register) In Canada: [cafeappliances.ca/registration](https://cafeappliances.ca/registration)

### Schedule Service

Expert Café repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year. In the US: [cafeappliances.com/service](https://cafeappliances.com/service)

### Extended Warranties

Purchase a Café extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime. Café Service will still be there after your warranty expires.

In the US: [cafeappliances.com/extended-warranty](https://cafeappliances.com/extended-warranty)

### Remote Connectivity

For assistance with wireless network connectivity (for models with remote enable), visit our website at [cafeappliances.com/connect](https://cafeappliances.com/connect)

### Parts and Accessories

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today 24 hours every day.

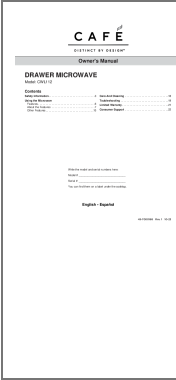
In the US: [cafeappliances.com/parts](https://cafeappliances.com/parts)

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.







### Contact Us

If you are not satisfied with the service you receive from Café, contact us on our website with all the details including your phone number, or write to: [cafeappliances.com/contact](https://cafeappliances.com/contact)



	<p><b><a href="#">CAFE CWL112 Built In Drawer Microwave Oven</a></b> [pdf] Owner's Manual CWL112 Built In Drawer Microwave Oven, CWL112, Built In Drawer Microwave Oven, In Drawer Microwave Oven, Drawer Microwave Oven, Microwave Oven</p>
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References

-  [Café® Appliances](#)
-  [How to Connect Your Smart Appliances with SmartHQ App | Café® Appliances](#)
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