

Montgomery Ward[®]

*Recipes
in back!*

1.1 Cu. Ft. Microwave Oven



Instruction Manual

Item: 761509

Wards.com 1-888-557-3848

Montgomery Ward

Thank you
for your
purchase!

Thank you for purchasing your
Montgomery Ward 1.1 Cu. Ft. Microwave Oven.

Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

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LISTED

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Remove any protective film found on the microwave oven cabinet surface. DO NOT remove the light brown Mica cover inside the oven cavity. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- **WASH all removable parts and wipe down the inside of the oven before first use. Wipe up spills with a damp cloth as they occur.**
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over.
- We DO NOT recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A FIRE may occur if this appliance is used near FLAMMABLE MATERIALS. DO NOT overcook food. DO NOT use metal utensils or styrofoam in this oven. DO NOT place the oven or its cord on or near a heated surface.
- IF MATERIALS INSIDE THE OVEN SHOULD IGNITE, KEEP OVEN DOOR CLOSED, TURN OVEN OFF, AND DISCONNECT THE POWER CORD OR SHUT OFF POWER AT THE CIRCUIT BREAKER PANEL.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE.
- DO NOT use an accessory or attachment not recommended by Wards, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- Always use OVEN MITTS when handling hot food or appliances.
- DO NOT ATTEMPT TO OPERATE THIS OVEN WITH THE DOOR OPEN. Open-door operation can result in harmful exposure to microwave energy. DO NOT TAMPER WITH THE DOOR SAFETY LOCKS. DO NOT ALLOW FOOD OR CLEANER RESIDUE TO BUILD UP AROUND DOOR AREA.
- Products such as whole eggs in the shell and sealed containers should NOT be heated in this oven, as they may EXPLODE.
- Liquids can be OVERHEATED BEYOND THE BOILING POINT WITHOUT APPEARING TO BE BOILING due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
- DO NOT HEAT OIL or fat in large quantities (like for deep frying) in this microwave!
- Pierce foods with heavy skins, such as whole potatoes or whole squash, before cooking, as they may EXPLODE.

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Important Safeguards

- DO NOT cover or block any openings on the appliance. Allow 4" for the back, 8" above and 3" on the sides between the oven and wall or cabinet.
- This oven generates, uses, and can radiate radio frequency energy and may cause interference to your TV or radio. Try to correct interference by increasing the separation between the equipment and the oven. Consult an experienced radio/TV technician for help.
- DO NOT use outdoors. Do not use this product near water.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Please dispose of your old appliances/tools using appropriate collection systems.

Electrical Safety

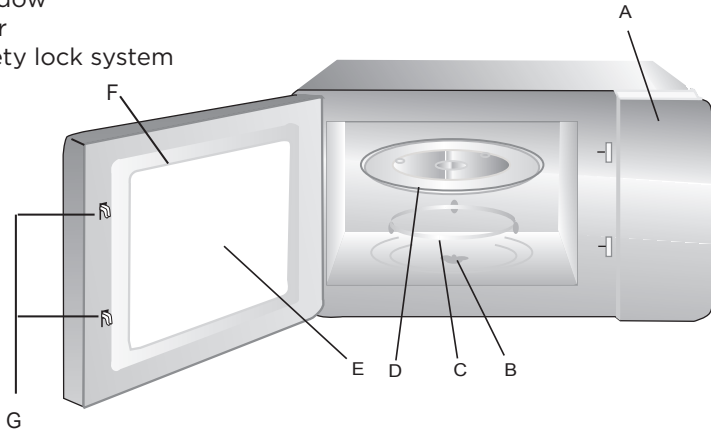
This appliance is equipped with a 3-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. The plug should be attached to the appliance before connecting to an electrical outlet. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. Montgomery Ward cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

Specifications

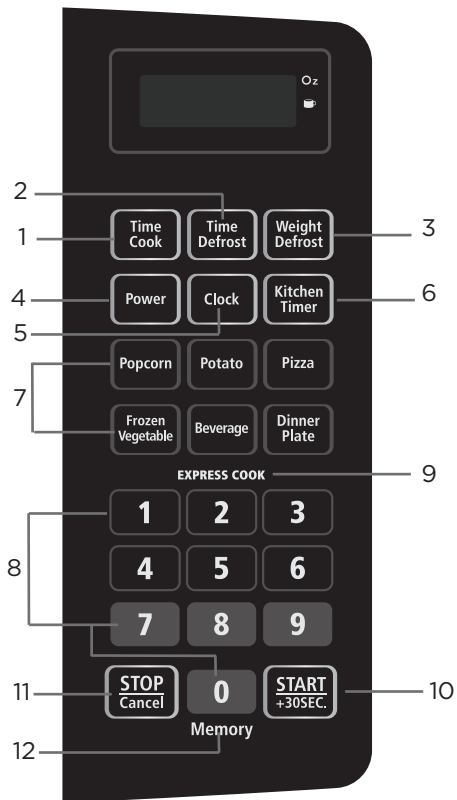
OUTPUT REQUIREMENTS	120V/60 Hz/1000W
POWER RATING INPUT	120V/60 Hz/1500W
CAPACITY	1.1 CU FT
CORD LENGTH	36"
OUTSIDE DIMENSIONS	20.2" W x 15.3" D x 12.1" H
INSIDE DIMENSIONS	13.9" W x 14.5" D x 9.1" H
NET WEIGHT	APPROXIMATELY 31.3 LBS.
MODEL	SMW-0110

Parts & Features

- A) Control panel
- B) Turntable shaft
- C) Turntable ring
- D) Glass tray
- E) Window
- F) Door
- G) Safety lock system



- (1) Time Cook
- (2) Time Defrost
- (3) Weight Defrost
- (4) Power
- (5) Clock
- (6) Kitchen Timer
- (7) Auto Cook Menu
- (8) Number Pad
- (9) Express Cook (1-6)
- (10) START/+30SEC
- (11) Stop/CANCEL
- (12) Memory function



Microwave-safe materials

Aluminum foil	Shielding only. Small, smooth pieces can be used to cover parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. Keep at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer instructions. The bottom of browning dish must be at least $\frac{3}{16}$ inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates/cups	Use for short term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment/wax paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Thermometers	Microwave-safe only.

DO NOT use these materials in your microwave: aluminum trays, cartons with metal handles, metal or metal-trimmed utensils, metal twist ties, paper bags, plastic foam and wood.

How to Use

POWER LEVEL

10 power levels are available.

Level	10	9	8	7	6	5	4	3	2	1
Power	100%	90%	80%	70%	60%	50%	40%	30%	20%	10%
Display	PL10	PL9	PL8	PL7	PL6	PL5	PL4	PL3	PL2	PL1

CLOCK SETTING

- (1) Press CLOCK, 00:00 will display.
- (2) Press the number keys to enter the current time.
- (3) Press CLOCK to finish clock setting. ":" will flash and the clock will be lighted.
- (4) Numbers must be within the range of 1:00-12:59. In the process of clock setting, if STOP/CANCEL is pressed or if there is no operation within 1 minute, the oven will go back to the former setting automatically.

MICROWAVE COOK

- (1) Press TIME COOK once, the screen will display 00:00.
- (2) Press number keys to input the cooking time; the maximum cooking time is 99 minutes and 99 seconds.
- (3) Press POWER once, screen will display PL10. The default power is 100%. Press number keys if you want to adjust the power level.
- (4) Press START/+ 30SEC to start cooking.
Example: To cook the food with 50% microwave power for 15 minutes.
 - a. Press TIME COOK once. 00:00 displays.
 - b. Press 1,5,0,0 in order.
 - c. Press POWER once, then press 5 to select 50% microwave power.
 - d. Press START/+ 30SEC.

KITCHEN TIMER

- (1) Press KITCHEN TIMER once, the screen will display 00:00.
- (2) Press the number keys to enter the time. (The maximum time is 99 minutes and 99 seconds.)
- (3) Press START/+ 30SEC to begin timing. When the timer finishes, the buzzer sounds 5 times.

EXPRESS COOKING

- (1) Instant cooking at 100% power level with 30 seconds' cooking time can be started by pressing START/+ 30SEC. Each press of this button will increase cooking time by 30 seconds. The maximum cooking time is 99 minutes and 99 seconds.

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- (2) If not already cooking, press number pads 1-6 (for 1-6 minutes express cooking at 100% power). Press START/+ 30SEC to increase the cooking time by 30 second intervals.

CANCEL

Press STOP/CANCEL to stop any operation.

WEIGHT DEFROST FUNCTION

- (1) Press WEIGHT DEFROST once, screen will display dEF1;
- (2) Press numerical buttons to input weight to be defrosted (4-100 oz.).
- (3) Press START/+ 30SEC to begin defrosting.

TIME DEFROST FUNCTION

- (1) Press TIME DEFROST once, screen will display dEF2.
- (2) Press number keys to input defrosting time. (00:01-99:99).
- (3) Press POWER once, screen will display PL3. The default power is 30%.
- (4) Press START/+30SEC to begin defrosting.

POPCORN

- (1) Press POPCORN repeatedly until the number you want appears in the display (1.75, 3.0, 3.5 oz.).
- (2) Press START/+ 30SEC to cook. When cooking finishes, buzzer sounds 5 times.

BEVERAGE

- (1) Press BEVERAGE repeatedly until the number of cups you want appears in the display (1 cup is about 120ml).
- (2) Press START/+ 30SEC to cook. When cooking finishes, buzzer sounds 5 times.

PIZZA

- (1) To reheat pizza, press PIZZA repeatedly until the number you want appears in the display, (4.0, 8.0, 14.0 oz.).
- (2) Press START/+ 30SEC to cook. When cooking finishes, buzzer sounds 5 times.

POTATO

- (1) Press POTATO repeatedly until the number you want appears in the display, (1, 2, 3).
- (2) Press START/+ 30SEC to cook. When cooking finishes, buzzer sounds 5 times.

FROZEN VEGETABLE

- (1) Press FROZEN VEGETABLE repeatedly until the number you want appears in the display (4.0, 8.0, 16.0 oz.).
- (2) Press START/+ 30SEC to cook. When cooking finishes, buzzer sounds 5 times.

DINNER PLATE

- (1) Press DINNER PLATE repeatedly until the number you want appears in the display (9.0, 12.0, 18.0 Oz.).
- (2) Press START/+ 30SEC to cook. When cooking finishes, buzzer sounds 5 times.

MEMORY FUNCTION

- 1) Press 0/MEMORY to choose memory 1-3 procedure.
- (2) If the procedure has been set, press START/+30SEC. Only one or two stages can be set.
- (3) If the procedure has not been set, after finishing the setting, press START/+30SEC once to save the procedure.
- (4) Press START/+30SEC to start cooking procedure and to save the procedure.

Example:

To set the following procedure as the second memory, that is memory 2. To cook the food with 80% microwave power for 3 minutes and 20 seconds, the steps are:

- a. Press 0/MEMORY twice.
- b. Press TIME COOK once then press 3, 2, 0 in order.
- c. Press POWER once, PL10 displays, then press 8 and PL8 displays.
- d. Press START/+30SEC to save the setting. Press again, the procedure will be operated as the memory 2.
- e. **If the electricity is cut off at any time, the procedure will need to be reset.**
- f. When you want to run the saved procedure, press 0/MEMORY twice, then START/+30SEC.

Note: Auto menu can not be set in memory function.

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 menu 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:

- a. Press TIME COOK once, then press 5, 0, 0 to set the cooking time;
- b. Press POWER once, then press 8 to select 80% microwave power.
- c. Press TIME COOK once, then press 1, 0, 0, 0 to set the cooking time;
- d. Press POWER once, then press 6 to select 60% microwave power.
- e. Press START/+30SEC to start cooking.

INQUIRING FUNCTION

While cooking, press:

- (1) POWER to check the power level (current microwave power will be displayed). After three seconds, the display will turn back to the previous state. (This also works in multi-stage cooking.)
- (2) CLOCK to inquire the current time.

LOCK FUNCTION FOR CHILDREN

Press STOP/CANCEL for 3 seconds, there will be a long beep when the lock is set (and the lock indicator will light). To unlock, press STOP/CANCEL for 3 seconds, there will be a long beep when the lock is released

Troubleshooting

Trouble	Possible Cause	Possible Remedy
Oven will not start	<ul style="list-style-type: none"> a. Electrical cord is unplugged. b. Door is open. 	<ul style="list-style-type: none"> a. Plug into the outlet. b. Close the door.
Arcing or sparking	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. The oven is operated when empty. c. Spilled food remains in the cavity. 	<ul style="list-style-type: none"> a. Use microwave-safe materials only. b. Do not operate with oven empty. c. Clean cavity with wet towel.
Unevenly cooked foods	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time or power level is not suitable. d. Food is not turned or stirred. 	<ul style="list-style-type: none"> a. Use microwave-safe materials only. b. Completely defrost food. c. Use correct cooking time and power level. d. Turn or stir food.
Overcooked foods	Cooking time or power level is not suitable.	Use correct cooking time and power level.
Undercooked foods	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Oven ventilation ports are restricted. d. Cooking time or power level is not suitable. 	<ul style="list-style-type: none"> a. Use microwave-safe materials only. b. Completely defrost food. c. Check to see that ventilation is not restricted. d. Use correct cooking time and power level.
Improper defrosting	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Cooking time or power level is not suitable. c. Food is not turned or stirred. 	<ul style="list-style-type: none"> a. Use microwave-safe materials only. b. Use correct cooking time and power level. c. Turn or stir food.

Twice-Baked Potatoes

4 medium-sized baking potatoes, scrubbed
3–4 green onions,
2 Tbsp. butter
½ cup milk, heated
½ tsp. salt (or more to taste)
¼ tsp. garlic powder
2–3 Tbsp. cheddar cheese, grated
2–3 Tbsp. Parmesan cheese, grated
pepper and paprika, to taste

1. Bake potatoes per your microwave instructions. Let cooked potatoes cool until able to handle.
2. Cut potatoes in half, lengthwise. Using a tablespoon, scoop out the cooked potato and place it in a mixing bowl (take special care to keep the potato skins intact).
3. Mash the potatoes. Add the onions, butter, milk, salt and garlic powder. Whip potatoes until smooth (use a mixer if you have one to make this easier).
4. Spoon the potato mixture back into the potato skins and arrange on a microwave-safe plate. Cook on HIGH for 2 minutes.
5. Sprinkle the potatoes with both cheeses. Heat again on HIGH for another 2 minutes or until cheese is melted.
6. Sprinkle the potatoes with pepper and paprika. Let cool for a minute or 2.
7. Serve with sour cream, bacon bits, or your favorite toppings.

Serves 6–8

Microwave Mac & Cheese for One

- ½ cup elbow macaroni
- ½ cup water
- ½ cup shredded cheddar cheese
- 2 tsp. milk

1. Combine the macaroni and water in a microwave safe bowl. Cook on HIGH 6 minutes, stopping to stir every 2 minutes.
2. Add the shredded cheese and microwave on HIGH 45 seconds. Stir in the milk until smooth and serve.

Serves 1

Cauliflower Salad

- 1 head cauliflower
- 2 tsp. lemon zest
- 6 green onions, sliced
- ½ cup plain yogurt
- 5 Tbsp. honey
- 1 tsp. olive oil
- 2 tsp. Dijon mustard
- 3 Tbsp. apple cider vinegar
- 2 tsp. lemon juice
- salt & pepper, to taste

1. Cut the cauliflower into bite-size pieces and steam in a covered dish for 5-7 minutes, until tender (but not mushy).
2. Toss the cauliflower with the lemon zest and onions in a bowl.
3. In a separate bowl, whisk together the remaining ingredients until creamy and well blended.
4. Pour the dressing over the cauliflower and serve.

Serves 4

Italian Chicken Breasts

½ cup seasoned bread crumbs
¼ cup Parmesan cheese, grated
1 egg

2 chicken breasts, skinned
1 cup pasta sauce
2 oz. mozzarella cheese, grated

1. Mix the bread crumbs and Parmesan in a shallow bowl.
2. Beat the egg in another shallow bowl.
3. Dip the chicken in the egg, then roll in the bread crumb mixture to coat fully.
4. Place the coated chicken in the bottom of a microwave-safe dish with cover (I used a glass casserole dish).
5. Cook at full power for 5 minutes. Turn the chicken, and cover with the sauce.
6. Cover and cook another 4 minutes at full power.
7. Add the mozzarella to the top of the chicken and sauce. Cover and cook 1 more minute.
8. Let stand, covered, about 3 minutes. Chicken should reach internal temperature of 165°F when done.
9. Serve over cooked pasta.

Serves 2

Pork Ribs

2-3 lbs. pork ribs	1 can (10-15 oz.) tomato sauce
1 large onion, minced	2-3 Tbsp. hot sauce (or more to taste)
2 Tbsp. brown sugar	½ tsp. salt (more or less to taste)
2 Tbsp. cider vinegar	¼ tsp. pepper (more or less to taste)
1 tsp. prepared mustard	

1. Cut ribs to fit your microwave-safe dish with cover.
2. Mix remaining ingredients in a medium bowl.
3. Dip ribs in sauce to fully coat, and put ribs in the microwave-safe dish. Pour remaining sauce over the top of the ribs.
4. Cover and cook on 50% power for 15 minutes.
5. Turn rib pieces. Cover and cook on 50% power for another 15 minutes.
6. When done, meat should be tender and reach internal temperature of 170°. (If additional cooking time is needed, do so in 5-minute increments.)
7. Add more salt and pepper to taste.

Serves 2

Quick and Easy Microwave Fudge

2 packs (8 squares each) semi sweet chocolate	¼ tsp. salt
1 can (14 oz.) sweetened condensed milk	1 cup walnuts, chopped
2 tsp. vanilla extract	butter

1. Place half the chocolate and half the milk in a microwave-safe bowl. Heat on HIGH for one minute, stir. Heat on HIGH for another minute. Repeat with second half of chocolate and milk.
2. Combine and stir chocolate mixture until completely smooth.
3. Mix in vanilla, salt and walnuts. When blended well, pour into a cake pan or cookie sheet that has been lightly greased with butter.
4. Refrigerate until firm (about 2 hours), then cut and serve.

Makes 30-40 pieces

Easy Old-Fashioned Peanut Brittle

1 Tbsp. butter	1 tsp. vanilla
1 cup sugar	1 cup cocktail peanuts
½ cup light corn syrup	1 tsp. baking soda

1. Put a piece of parchment paper (about 10" x 13") onto a cookie pan. Lightly rub the parchment paper with butter (you'll use just a little of the butter).
2. Combine the sugar and syrup in a microwave-safe bowl. Stir well and cook on HIGH for 5 minutes.
3. Carefully add the remaining butter, vanilla and peanuts to the bowl and stir. Cook on HIGH 1½ minutes.
4. Remove the bowl from the oven with an oven mitt and quickly stir in the baking soda. Pour the mixture over the prepared parchment paper. Spread into a rectangle with a spatula.
5. Cool for 1 hour, then break into pieces for serving.

Lemon Bars

Crust:

1 cup flour
3 Tbsp. powdered sugar
6 Tbsp. butter, melted
zest of 1 lemon

Filling:

1 cup sugar
zest of 2 lemons
3 eggs, at room temperature
juice from zested lemons (about $\frac{1}{3}$ cup)
1 Tbsp. flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
powdered sugar

1. Spray a 9" square or round microwave-safe pan with cooking spray.
2. In a small bowl, mix the crust ingredients with a fork. When well-blended, press the crust into the bottom of your pan (use your fingers or a spatula).
3. Microwave crust at 80% power for 3½ minutes. The crust should be firm, but if it is not, add another 30 seconds at 80% power. Set crust aside.
4. Using a mixer, beat together the first 4 ingredients for the filling on low-medium speed.
5. Add the flour, baking powder and salt, and beat on medium speed for 2-3 minutes until smooth.
6. Pour the filling over the crust and cook in the microwave oven at 80% power for 4-5 minutes. The center should be set, not runny.
7. Cover and refrigerate for at least 4 hours. Dust with powdered sugar before serving.

Makes 8-9 bars



Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

Montgomery Ward®

1 Year Limited Warranty

Montgomery Ward, Inc. warrants this product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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