

**Montgomery
Ward**

**Montgomery
Ward**

Recipes
included!

.9 cu. ft. Microwave Oven



Instruction Manual

Montgomery Ward Customer Service
8:00 am to Midnight, Monday through Friday

Item: 785512

wards.com 1-888-557-3848

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Montgomery Ward

Thank you for your purchase!

Thank you for purchasing your Montgomery Ward .9 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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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 before first use. Remove any protective film found on the microwave oven cabinet surface.
- **DO NOT remove the Mica cover inside the oven cavity.**
- **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 a 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. Carefully attend when paper, plastic or other combustible materials are being used for cooking.
- 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.
- DO NOT place the oven or its cord on or near a heated surface.
- Use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use this product near water.
- 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 oven.
- The contents of baby bottles and jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.

(continued on next page)

Important Safeguards

- Pierce foods with heavy skins, such as whole potatoes or whole squash, before cooking, as they may explode.
- 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.
- THERE ARE 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. Dispose of your old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

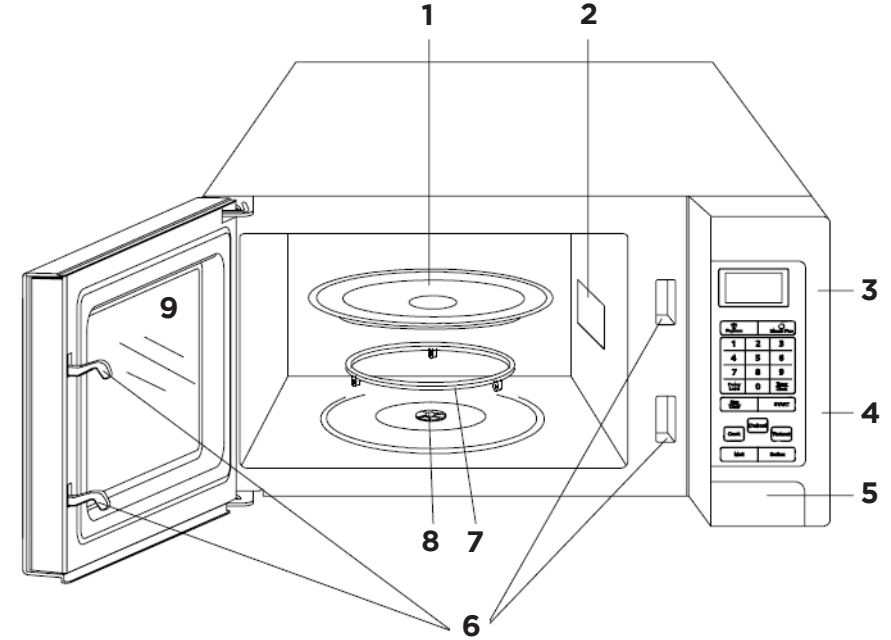
Electrical Safety

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. 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/900W
POWER RATING INPUT	120V/60 Hz/1350W
CAPACITY	.9 CU FT
CORD LENGTH	36"
OUTSIDE DIMENSIONS	19" W x 11 $\frac{1}{8}$ " H x 14 $\frac{1}{8}$ " D +/- $\frac{1}{2}$ "
INSIDE DIMENSIONS	13 $\frac{1}{4}$ " W x 8 $\frac{3}{4}$ " H x 12 $\frac{3}{4}$ " D +/- $\frac{1}{2}$ "
NET WEIGHT	APPROXIMATELY 30 LBS.
MODEL	RMW927-MW

Parts & Features



1. Glass Turntable
2. Mica Plate
3. Display Window
4. Control Panel
5. Door Release
6. Door Locking System
7. Roller Ring
8. Shaft
9. Door Window

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 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 a 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: aluminum trays, cartons with metal handles, metal or metal-trimmed utensils, metal twist ties, paper bags, Styrofoam, plastic foam and wood.

SETTING THE CLOCK

1. Press TIMER/CLOCK.
2. Touch numbers to enter time. This is a 12-hour clock.
3. Press TIMER/CLOCK to finish.
4. To see the time during cooking, press TIMER/CLOCK.

TIMER

1. Press the numbers to enter desired time.
2. Press TIMER/CLOCK. The scheduled time will countdown.
3. Press STOP/CLEAR to cancel.

MICROWAVE COOKING

1. Press POWER LEVEL to select desired power:

Press POWER LEVEL	Power Level	Display
Once	100%	P-HI
Twice	90%	P-90
3 times	80%	P-80
4 times	70%	P-70
5 times	60%	P-60
6 times	50%	P-50
7 times	40%	P-40
8 times	30%	P-30
9 times	20%	P-20
10 times	10%	P-10

2. Touch numbers to enter desired cooking time. The longest cooking time to be set is 99 minutes and 99 seconds.
3. Press START.
4. Press STOP/CLEAR to cancel.

MULTI-STAGE COOKING

1. Press POWER LEVEL to select desired power for stage 1 (see table above).
2. Touch numbers to enter desired cooking time for stage 1.
3. Press POWER LEVEL to select desired power for stage 2 (see table above).
4. Touch numbers to enter desired cooking time for stage 2.
5. Press START.
6. Press STOP/CLEAR to cancel.

MINUTE PLUS

1. Press MINUTE PLUS once or repeatedly to set cooking time at 100% power. The maximum cooking time is 99 minutes and 59 seconds.
2. The oven starts cooking immediately.
3. Press STOP/CLEAR to cancel.

COOK

1. Press COOK once and the display shows "FOOD".
2. Press numbers 1-4 to select different food as shown below:

Number	Food
1	Baked Potatoes (1-2 potatoes)
2	Fresh Vegetables
3	Frozen Vegetables
4	Frozen Entrees (1-2 packages)

3. Press START.
4. Press STOP/CLEAR to cancel.

POPCORN

1. Press POPCORN to select different weights of microwave popcorn:

Press POPCORN	Weight
Once	3.5 oz.
Twice	2.85-3.5 oz.
3 times	1.2-1.75 oz.

2. Press START.
3. Press STOP/CLEAR to cancel.

MELT

1. Press MELT.
2. Press number 1 to select weight of butter:

Press Number 1	Weight
Once	2 Tbsp.
Twice	½ cup

3. Press START.
4. Press STOP/CLEAR to cancel.

SOFTEN

1. Press SOFTEN.
2. Press number 1 to select weight of ice cream:

Press Number 1	Weight
once	16 oz.
twice	2 quarts

3. Press START.
4. Press STOP/CLEAR to cancel.

DEFROST

1. Press DEFROST.
2. Press numbers 1-4 to select different food as shown below:

Number	Food	Max. Weight
1	Ground Meat	3 lbs.
2	Steaks/Chops	3 lbs.
3	Boneless Poultry	1 lb., 8 oz.
4	Bone-in Poultry	3 lbs.

3. Press numbers to enter the weight.
4. Press START.
5. During defrosting, the oven will pause and sound beeps as a reminder to turn food over. Press START to resume defrosting.
6. Press STOP/CLEAR to cancel.

REHEAT

1. Press REHEAT.
2. Press numbers 1-6 to select different food as shown below:

Number	Food
1	Casserole (small or large)
2	Soup (1-2 cups)
3	Pizza (1-2 slices)
4	Beverage (1-2 cups)
5	Dinner Plate (1-3 items)
6	Muffins (1-2 muffins)

3. Press numbers to select amount.
4. Press START.
5. Press STOP/CLEAR to cancel.

CHILD LOCK

1. To prevent unsupervised operation of the oven, set the child lock by pressing and holding STOP/CLEAR for 3 seconds. A beep will sound and a LOCK indicator will show in the display window.
2. To cancel, press and hold STOP/CLEAR for 3 seconds until lock indicator on display turns off.

Trouble	Possible Cause	Possible Remedy
Oven will not start	<ol style="list-style-type: none"> a. Electrical cord is unplugged. b. Door is open. c. Wrong operation is set. 	<ol style="list-style-type: none"> a. Plug into the outlet. b. Close the door. c. Check instructions.
Arcing or sparking	<ol 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 interior. 	<ol style="list-style-type: none"> a. Use microwave-safe cookware only. b. DO NOT operate with oven empty. c. Clean cavity with a damp towel.
Unevenly cooked foods	<ol 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. 	<ol style="list-style-type: none"> a. Use microwave-safe cookware only. b. Completely defrost food. c. Use correct cooking time, power level. d. Turn or stir food.
Overcooked foods	Cooking time or power level is not suitable.	Use correct cooking time, power level.
Undercooked foods	<ol style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Oven vents are restricted. d. Cooking time or power level is not suitable. 	<ol style="list-style-type: none"> a. Use microwave-safe cookware only. b. Completely defrost food. c. Check to see that ventilation is not restricted. d. Use correct cooking time, power level.
Improper defrosting	<ol 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. 	<ol style="list-style-type: none"> a. Use microwave-safe cookware only. b. Use correct cooking time, power level. c. Turn or stir food.

Failure to maintain the oven in a clean condition could lead to deterioration of the surfaces, which could shorten the life of this oven and possibly result in a hazardous situation.

1. Turn off the oven and remove the power plug from the outlet before cleaning.
2. When food splatters or spilled liquids adhere to oven walls, wipe them with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull surfaces.
3. The outside surfaces should be cleaned with a damp cloth. DO NOT let water seep into any vent openings.
4. Wipe the door and window on both sides, as well as the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters.
5. DO NOT allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth.
7. Wash the glass turntable in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Wipe the floor of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. Be sure to replace the ring and turntable to correct position before operating oven.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwave-safe bowl. Heat on high power for 5 minutes. Wipe down interior thoroughly and dry with a soft cloth.
10. **DO NOT immerse any electrical appliance, cord or plug into water.**

Scrambled Eggs

3 eggs
2 Tbsp. milk

salt & pepper, to taste

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Stir all ingredients together in a microwave-safe bowl or mug.
3. Cover with a paper towel and cook on HIGH 45 seconds. Stir and cook another 45 seconds. Let sit for 30 seconds and serve.

Serves 1-2

Cheddar Grits with Green Onions

1 cup uncooked instant grits
1½ cups broth or water
¼ cup butter, softened
3 green onions, chopped

2 cloves garlic, minced
1½ cups cheddar cheese, grated
dash cayenne pepper
salt & pepper, to taste

1. Mix all ingredients in a microwave-safe bowl.
2. Cover and cook at 100% power in 1-minute intervals, stirring in between, until grits are cooked (3-5 minutes total).

Serves 2-3

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

Italian Chicken Breasts

½ cup seasoned bread crumbs	2 skinless chicken breasts
¼ cup Parmesan cheese, grated	1 cup pasta sauce
1 egg	2 oz. mozzarella cheese, grated

1. To avoid cross contamination, wash hands and utensils after touching raw eggs or meat.
2. Mix the bread crumbs and Parmesan in a shallow bowl.
3. Beat the egg in another shallow bowl.
4. Dip the chicken in the egg, then roll in the bread crumb mixture to coat.
5. Place the coated chicken in the bottom of a microwave-safe dish with cover.
6. Cook on HIGH for 5 minutes. Turn the chicken and add the sauce.
7. Cover and cook another 4 minutes on HIGH.
8. Add the mozzarella to the top of the chicken and sauce. Cover and cook 1 more minute. Let stand, covered, about 3 minutes.
9. Chicken should reach internal temperature of 165° F when done.

Serves 2

Easy Peas-y

2 Tbsp. butter	8 oz. mushrooms, sliced
½ small onion, diced	20 oz. frozen peas
2 cloves garlic, minced	salt & pepper

1. Place butter in glass casserole dish. Cover and cook on HIGH for 45 seconds or until melted.
2. Add onion, garlic and mushrooms. Stir well. Cover and cook on HIGH 2 minutes.
3. Add frozen peas. Cover and cook on HIGH 7-8 minutes, or until peas are hot, stirring occasionally. Salt & pepper to taste.

Serves 4

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
2 Tbsp. cider vinegar	¼ tsp. pepper
1 tsp. prepared mustard	

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

Serves 2

Cauliflower Salad

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

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, divided 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 ¼ cup)
 1 Tbsp. flour
 ½ tsp. baking powder
 ¼ tsp. salt
 powdered sugar

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Spray a 9" microwave-safe pan with cooking spray.
3. In a small bowl, mix the crust ingredients with a fork. When well blended, press the crust into the bottom of the pan.
4. Cook the crust on 80% power for 3½ minutes. The crust should be firm, but if it is not, add another 30 seconds of cooking time. Set crust aside.
5. Using a mixer, beat together the first 4 ingredients for the filling on LOW speed.
6. Add the flour, baking powder and salt, and beat on MEDIUM for 2–3 minutes until smooth.
7. 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.
8. Cover and refrigerate for at least 4 hours. Dust with powdered sugar before serving.

Makes 8–9 bars

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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