

Drawer Microwave

Use and Care Manual

Models:

HMD8451UC

HMD8053UC



BOSCH

Invented for life



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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (1) 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.
- (2) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (3) 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:
 - door (bent),
 - hinges and latches (broken or loosened),
 - door seals and sealing surfaces.
- (4) The oven should not be adjusted or repaired by anyone except properly authorized service personnel. Improper installation, service or maintenance can cause injury or property damage. Refer to this manual for guidance. Refer all servicing to a factory authorized service center.

Safety Definitions

▲ WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

▲ CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information and/or tips.

This Bosch Appliance is made by
BSH Home Appliances Corporation
1901 Main Street, Suite 600
Irvine, CA 92614

Questions?

1-800-944-2904

www.bosch-home.com/us

We look forward to hearing from you!

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

When using the appliance, 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:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 2.
3. This appliance must be properly grounded. See page 5 for grounding instructions.
4. Install or locate this appliance only in accordance with the provided Installation Manual.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars—could explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this 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.
7. As with any appliance, close supervision is necessary when used by children.
8. 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.
9. This appliance should be serviced only by authorized service personnel. Contact nearest Bosch Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not climb or sit on the appliance.
15. Be sure that fingers or other objects or materials are not around the appliance opening when the appliance is closed.
16. 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.
17. 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.
18. When cleaning appliance sealing surfaces that come together on closing the drawer, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on page 17.
19. To reduce the risk of fire in the appliance cavity.
 - a. Do not overcook food.
 - b. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the appliance to facilitate cooking.
 - c. Remove wire twist-ties from paper or plastic bags before placing bag in appliance.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the appliance when not in use.If materials inside the appliance ignite, keep appliance door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.
20. Liquids, such as water, coffee or tea are able to 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 appliance 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.**

To reduce the risk of injury to persons:

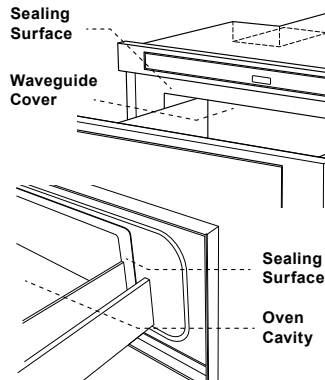
 - a. Do not overheat the liquid.
 - b. Stir the liquid both before and halfway through heating it.
 - c. Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
 - d. After heating, allow the container to stand in the appliance at least for 20 seconds before removing the container.
 - e. Use extreme care when inserting a spoon or other utensil into the container.
21. If the appliance light fails, contact Bosch Customer Support.
22. Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause electric arc, malfunction, or damage to the oven.
23. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.

Information You Need to Know

About Unpacking and Examining Your Drawer Microwave

1. Remove all packing materials from inside the Drawer Microwave. **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the top of the Drawer Microwave.

2. **NOTICE:** Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals or sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the drawer. If there is any damage, do not operate the Drawer Microwave. Contact your dealer or Bosch Customer Support.



- If you have any questions about the grounding or electrical instructions, consult a qualified electrician.

About Your Drawer Microwave

ALWAYS have food in the Drawer Microwave when it is on to absorb the microwave energy.

The vent under the Drawer Microwave must not be blocked. During microwaving, steam may come from the right side of the vent.

When using the Drawer Microwave at power levels below 100%, you may hear the magnetron cycling on and off.

It is normal for the exterior of the Drawer Microwave 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 Drawer Microwave. Generally, covered foods will not cause as much condensation as uncovered ones.

The Drawer Microwave is for food preparation only. It should not be used to dry clothes or newspapers.

Your Drawer Microwave 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 quickly, food in the drawer may be spilled. To clean, please refer to the Cleaning and Care section on page 17.

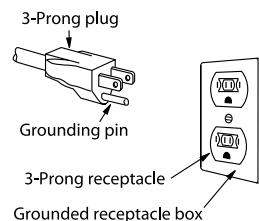
Radio or TV Interference

Should there be any interference to your radio or TV caused by the Drawer Microwave, check that the Drawer Microwave is on a different electrical circuit, relocate the radio or TV as far away from the drawer as feasible or check position and signal of receiving antenna.

GROUNDING INSTRUCTIONS

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

Permanent and Correct Installation



⚠ WARNING

Improper use of the grounding plug can result in a risk of electric shock. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

About 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 as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid may be used. Covers prevent splattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods 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 Drawer Microwave and stir, if possible. Cover the food during standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

Doneness signs include:

- 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.
- A good microwave cookbook is a valuable asset. Check it for microwave cooking principles, techniques, hints and recipes.

About Utensils and Coverings

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

Use these utensils for safe microwave cooking and reheating:

- glass ceramic (Pyroceram®), such as Corningware®.
- heat-resistant glass (Pyrex®)
- microwave-safe plastics
- microwave-safe paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

DO NOT USE

- metal pans and bakeware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags

- food storage bags
- metal twist-ties

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

The following coverings are ideal:

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

How to use aluminum foil in your Drawer Microwave:

- 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 one inch to any surface of the Drawer Microwave.

Accessories There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. The manufacturer is not responsible for any damage to the Drawer Microwave when accessories are used.

About Safety

- Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

145°F - Fish.

160°F - Pork, ground beef/veal/lamb, egg dishes

165°F - For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food. Whole, pieces and ground turkey/chicken/duck.

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 use.

▲ WARNING

- ALWAYS use potholders 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 Drawer Microwave while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
 - NEVER use the Drawer Microwave for storing cookbooks or other items.
 - Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
 - Keep waveguide cover clean. Food residue can cause arcing and/or fires. See page 17 for cleaning and care information.
-

About Children and the Microwave**▲ WARNING**

Do not allow children to use the Drawer Microwave unattended. Failure to do so can result in burns or serious injury to children. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

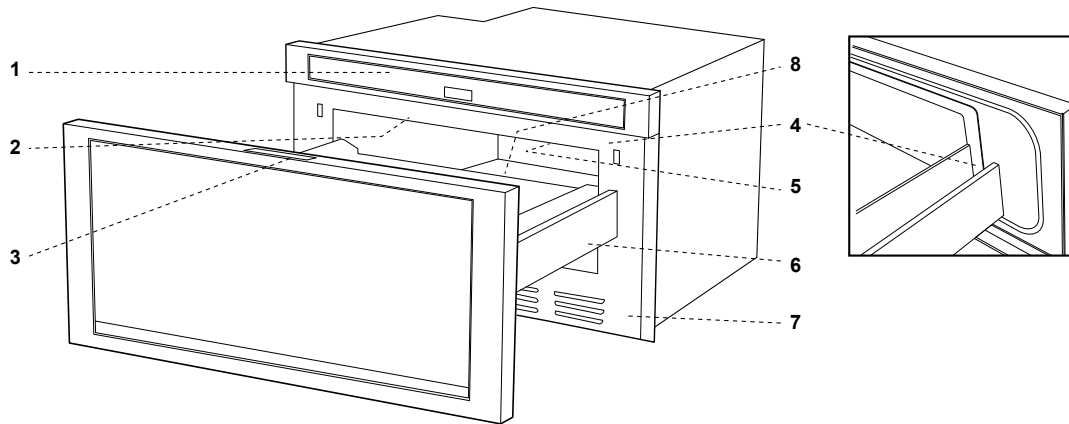
When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons. See page 15 for Panel Lock feature.

About Foods

Food	Do	Don't
Eggs, sausages, fruits & vegetables	<ul style="list-style-type: none">• Puncture egg yolks before cooking to prevent "explosion".• Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	<ul style="list-style-type: none">• Cook eggs in shells.• Reheat whole eggs.• Dry nuts or seeds in shells.
Popcorn	<ul style="list-style-type: none">• Use specially bagged popcorn for the microwave.• Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Popcorn pad.	<ul style="list-style-type: none">• Pop popcorn in regular brown bags or glass bowls.• Exceed maximum time on popcorn package.
Baby food	<ul style="list-style-type: none">• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving.• Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.	<ul style="list-style-type: none">• Heat disposable bottles.• Heat bottles with nipples on.• Heat baby food in original jars.
General	<ul style="list-style-type: none">• Cut baked goods with filling after heating to release steam and avoid burns.• Stir liquids briskly before and after heating to avoid "eruption".• Use deep bowl when cooking liquids or cereals to prevent boilovers.• Food should be shorter than the drawer. Please refer to the height of side walls of the drawer.	<ul style="list-style-type: none">• Heat or cook in closed glass jars or airtight containers.• Can in the microwave as harmful bacteria may not be destroyed.• Deep fat fry.• Dry wood, gourds, herbs or wet papers.

Part Names

Drawer Microwave



- 1 Control Panel
- 2 Waveguide Cover - DO NOT REMOVE
- 3 Menu Label
- 4 Drawer Sealing Surfaces
- 5 Drawer Light

- 6 Drawer Guides
- 7 Vent
- 8 Name Plate: open the drawer fully.
The label is beyond the back wall of the Drawer Microwave cavity facing up from the flat surface.

Keysheet

HMD8451UC



HMD8053UC



Numbers next to the keysheet illustration indicate pages on which there are feature descriptions and usage information.

Menu Label

SENSOR COOK		DEFROST	MORE	
1 Fresh Vegetables: Quick	6 Sweet Potatoes	1 Ground Meat	1 Reheat Fresh Rolls / Muffins	6 Melt Chocolate
2 Fresh Vegetables: Longer	7 Ground Meat	2 Steaks/Chops	2 Reheat Frozen Rolls / Muffins	7 Soften Ice Cream
3 Frozen Vegetables	8 Fish/Seafood	3 Boneless Poultry	3 Reheat Beverage	8 Soften Cream Cheese
4 Frozen Entrees	9 White Rice	4 Bone-in Poultry	4 Hot Water	9 Warm Syrup
5 Baked Potatoes	10 Brown Rice	5 Roast	5 Melt Butter	10 Warm Dessert Topping
		6 Casserole or Soup		

TLAB-B052MFR0

Before Operating

Before operating your new Drawer Microwave make sure you read and understand this operation manual completely.

- Before the Drawer Microwave can be used, follow these steps:

1. Plug in the Drawer Microwave. **ENJOY YOUR MICRO-WAVE TOUCH CLEAR AND TOUCH CLOCK** will appear.
2. Touch the **Stop/Clear** pad. **: :** will appear.
3. Set clock.

To Set the Clock

1. Touch **Timer/Clock** pad and number **2**.
2. Touch number pads for correct time of day and touch **Timer/Clock** pad again.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, **ERROR** will appear in the display. Touch the **Stop/Clear** pad and re-enter the time.

- If the electrical power supply to your Drawer Microwave should be interrupted, the display will intermittently show **ENJOY YOUR MICRO-WAVE 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. Simply touch **Stop/Clear** pad and reset the clock for the correct time of day.

Note:

- The Drawer Microwave can be programmed with the drawer open except for **Start (+1 min)**

Timer

1. Touch **Timer/Clock** pad and number **1**.
2. Enter time.
3. Touch **Timer/Clock** pad again.

To cancel timer, touch **Stop/Clear**.

Stop/Clear

Touch the **Stop/Clear** pad to:

- Erase if you make a mistake during programming.
- Cancel timer.
- Stop the Drawer Microwave temporarily during timed cooking.
- Return the time of day to the display.
- Cancel a program during cooking; touch twice for timed cooking.

Open or Close Drawer Microwave

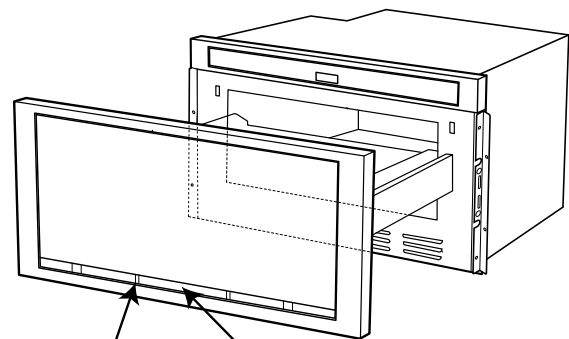
Always press the Open or Close key on the control panel to open or close the drawer.

Do not push or pull the drawer by hand, except in case of emergency, such as during a power failure. If necessary, push or pull slowly.

Note:

If the unit is flush-mounted with no power, open the unit by using the following procedure:

Using needle nosed pliers, grab one of the inside columns at the bottom vent of the door (careful not to scratch or damage the plastic/decoration) and pull door open. A 90 degree angled screwdriver and/or angled hex key may also be used by inserting into the middle of the bottom door vent to catch the bottom of the plastic door frame and carefully pull open (see below).



Use needle nose pliers to grab plastic vent column.

Use 90 degree angled screw driver or an angled hex key and insert through vent opening to pull open.

Microwave cooking

Time Cooking

Your Drawer Microwave can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- To cook for 5 minutes at 100%:

1. Enter cooking time .

2. To cook at 100% power (High), touch **Start (+1 min)** pad.

To Set Power Level

There are 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. Consult a microwave cookbook or recipes for specific recommendations.

- To defrost for 5 minutes at 30%:

1. Enter defrost time .

2. Touch **Power Level** pad 8 times.

3. Touch **Start (+1 min)** pad.

Touch Power Level Pad Number of Times for Desired Power	Approximate Percentage of Power	Common Words for Power Levels
Power Level x 1	100%	High
Power Level x 2	90%	
Power Level x 3	80%	
Power Level x 4	70%	Medium High
Power Level x 5	60%	
Power Level x 6	50%	Medium
Power Level x 7	40%	
Power Level x 8	30%	Med Low/ Defrost
Power Level x 9	20%	
Power Level x 10	10%	Low
Power Level x 11	0%	

Sensor Settings

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

Using Sensor Settings:

- After the Drawer Microwave is plugged in, wait 2 minutes before using any sensor setting.
- Be sure the exterior of the cooking container and the interior of the Drawer Microwave are dry. Wipe off any moisture with a dry cloth or paper towel.
- The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
- Any sensor selection can be programmed with More or Less Time Adjustment. See page 16.
- More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
- During the first part of sensor use, the food name will appear on the display. Do not open the drawer or touch Stop/Clear during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the Stop/Clear pad and cook manually.

When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear. The drawer may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired.
- Except for Popcorn, if the sensor does not detect vapor properly when cooking other foods, will be displayed, and the microwave will turn off.
- Check food temperature after cooking. If additional time is needed, continue to cook manually.
- Each food has a cooking hint. Touch the Settings pad when the HELP indicator is lighted in the display.

Covering Foods:

Some foods cook best when covered. Use the cover recommended in the charts for these foods. You may refer to the hints by touching the **Settings** pad. See page 16.

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

Be careful when removing any covering to allow steam to escape away from you.

Popcorn / Sensor Reheat

You can pop popcorn and reheat many foods and don't need to calculate cooking time or power level.

Touch **Sensor Reheat** or **Popcorn** and **Start (+1 min)** pad.

When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear.

Note:

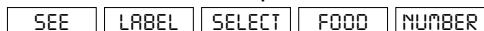
- The Popcorn setting has 2 choices. Follow directions in the display to choose desired option.

Popcorn / Sensor Reheat Chart

Food	Amount	Procedure
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.
	2.85 - 3.5 oz. (Regular / Regular light)	Touch Popcorn pad once.
	1.2 - 1.75 oz. (Mini / Snack)	Touch Popcorn pad twice.
Sensor Reheat	4 - 36 oz.	Place in dish or casserole slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.

Sensor Cooking

1. Touch **Sensor Cook** pad once.



2. See Menu Label. Select desired food by touching number pad. Ex: Touch **5** for baked potatoes.

3. Touch **Start (+1 min)** pad.

Note:

- To heat or cook other foods or foods above or below the quantity allowed on the Sensor Cook Chart, cook manually.

Sensor Cook Chart

Food	Amount	Procedure															
1. Fresh vegetables: Quick																	
Broccoli	.25 - 2.0 lb.	Wash and place in 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, covered, for 2 to 5 minutes.															
Brussels sprouts	.25 - 2.0 lb.																
Cabbage	.25 - 2.0 lb.																
Cauliflower (flowerets)	.25 - 2.0 lb.																
Cauliflower (whole)	1 med.																
Spinach	.25 - 1.0 lb.																
Zucchini	.25 - 2.0 lb.																
Baked apples	2 - 4 med.																
2. Fresh vegetables: Longer																	
Carrots, sliced	.25 - 1.5 lb.	Place in casserole. Add 1 - 4 tablespoons water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.															
Corn on the cob	2 - 4																
Green beans	.25 - 1.5 lb.																
Winter squash:																	
diced	.25 - 1.5 lb.																
halves	1 - 2																
3. Frozen vegetables	.25 - 1.25 lb.	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.															
4. Frozen entrees	6 - 17 oz.	Use this pad 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, covered, for 1-3 minutes.															
5. Baked potatoes	1 - 6 med.	Pierce. Place on paper-towel-lined microwave oven. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.															
6. Sweet potatoes	1 - 6 med.																
7. Ground meat	.25 - 2.0 lb.	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. Re-cover and touch (+1 min) . After cooking, let stand, covered, for 2 to 3 minutes.															
8. Fish/seafood	.25 - 2.0 lb.	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand, covered for 3 minutes.															
9. White rice	.5 - 2.0 cups	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.															
10. Brown rice	.5 - 2.0 cups																
		<table border="0"> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Size of casserole</th> </tr> </thead> <tbody> <tr> <td>.5 cup</td> <td>1 cup</td> <td>1.5 quart</td> </tr> <tr> <td>1 cup</td> <td>2 cups</td> <td>2 quart</td> </tr> <tr> <td>1.5 cups</td> <td>3 cups</td> <td>2.5 or 3 quart</td> </tr> <tr> <td>2 cups</td> <td>4 cups</td> <td>3 quart or larger</td> </tr> </tbody> </table>	Rice	Water	Size of casserole	.5 cup	1 cup	1.5 quart	1 cup	2 cups	2 quart	1.5 cups	3 cups	2.5 or 3 quart	2 cups	4 cups	3 quart or larger
Rice	Water	Size of casserole															
.5 cup	1 cup	1.5 quart															
1 cup	2 cups	2 quart															
1.5 cups	3 cups	2.5 or 3 quart															
2 cups	4 cups	3 quart or larger															

Defrost

Use this feature to defrost the foods shown in the Defrost Chart below.

1. Touch **Defrost** pad.

SEE LABEL SELECT FOOD NUMBER

2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for steaks/chops. STEAKS

CHOPS ENTER WEIGHT

3. Enter weight by touching number pads. 1.0 Lb

4. Touch **Start (+1 min)** pad.

The oven will stop so that 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 (+1 min)** pad.

6. After the second stage, open the drawer. Shield any warm portions. Close the drawer. Touch **Start (+1 min)** pad.

7. After defrost cycle ends, cover and let stand as indicated in the chart below.

Note:

- Defrost can be programmed with More or Less Time Adjustment. See page 16.
- To defrost other foods or foods above or below the weights allowed on the Defrost Chart, see Manual Defrost below.
- Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not cook 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 the food.

Defrost Chart

Food	Amount	Procedure
1. Ground meat	.5 - 2.0 lb	Remove any thawed pieces after each audible signal. Let stand, covered, for 5 to 10 minutes.
2. Steaks/chops	.5 - 3.0 lb	After each audible signal, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered, for 10 to 20 minutes.
3. Boneless poultry	.5 - 2.0 lb	After each audible signal, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 10 to 20 minutes.
4. Bone-in poultry	.5 - 3.0 lb	After each audible signal, rearrange pieces or remove portions should they become warm or thawed. Let stand, covered, for 10 to 20 minutes.
5. Roast	2.0 -4.0 lb	Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let stand, covered, for 30 to 60 minutes.
6. Casserole Soup	2 - 6 cups 1 - 6 cups	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand, covered, for 5 to 10 minutes.

Manual Defrost

If the food that you wish to defrost is not listed on the Defrost Chart or is above or below the limits in the Amount column on the Defrost Chart, defrost manually.

Defrost any frozen food, either raw or previously cooked, by using Power Level at 30%. Follow the exact 3-step procedure found under To Set Power Level on page 10. Estimate defrosting time and touch Power Level pad eight times for 30% power.

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 pound of frozen spaghetti sauce.

Always 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 on Power Level 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.

Microwave Cooking

More

More automatically computes the correct cook time and microwave power level for foods shown in the chart below.

1. Touch **More** pad once.

SEE LABEL SELECT FOOD NUMBER

2. See Menu Label. Select desired food by touching number pad. Ex: Touch **2** for frozen rolls or muffins.

3. Touch the number pad to select quantity. Ex: Touch **2** for 2 rolls or muffins.

4. Touch **Start (+1 min)** pad.

Note:

- More can be programmed with More or Less Time Adjustment. See page 16.
- To cook other foods or foods above or below the quantity allowed on the More Chart, use manual operation.

More Chart

Food	Amount	Procedure
1. Reheat Fresh Rolls/Muffins	1 - 8 pcs	Use this pad 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. Reheat Frozen Rolls/Muffins	1 - 8 pcs	Use this pad 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. Reheat Beverage	.5 - 2.0 cups	This setting for good for restoring cooled beverage to a better drinking temperature. Touch number 1 pad for a 0.5 cup increase per touch. Stir after heating.
4. Hot Water	1 - 6 cups	Use this setting for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch number 1 pad for 1 cup increase per touch. Stir liquid briskly before and after heating to avoid "eruption".
5. Melt Butter	2 tbsp .5 cup	Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 once for 2 tbsp. Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 twice for .5 cup.
6. Melt Chocolate	1 cup chips 1 square	Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 once for 1 cup chips. Use a Pyrex measuring cup. Cover with plastic wrap. Touch 1 twice for 1 square.
7. Soften Ice Cream	1 pint 1.5 quart	Do not cover. Touch 1 once for 1 pint. Do not cover. Touch 1 twice for 1.5 quart.
8. Soften Cream Cheese	3 oz. 8 oz.	Do not cover. Touch 1 once for 3 oz. Do not cover. Touch 1 twice for 8 oz.
9. Warm Syrup	1/4 cup 1/2 cup	Use a Pyrex measuring cup. Do not cover. Touch 1 once for 1/4 cup. Use a Pyrex measuring cup. Do not cover. Touch 1 twice for 1/2 cup.
10. Warm Dessert Topping	1/4 cup 1/2 cup	Use a Pyrex measuring cup. Do not cover. Touch 1 once for 1/4 cup. Use a Pyrex measuring cup. Do not cover. Touch 1 twice for 1/2 cup.

Other Features

Keep Warm

Keep Warm allows you to keep food warm up to 30 minutes.

Direct use

1. Touch **Keep Warm** pad.
2. Enter desired time by touching the number pads. To enter 30 minutes, touch .
3. Touch **Start (+1 min)** pad.

The oven will start. The display will show and count down. will be displayed intermittently during the count down.

With Manual Cooking

1. Enter desired cooking time and power level.
2. Touch **Keep Warm** pad.
3. Enter desired warming time up to 30 minutes.
4. Touch **Start (+1 min)** pad.

The operation will start. When the cooking time is complete, a long tone will sound and Keep Warm will start. The display will count down. will be displayed intermittently during the count down.

Note:

- If you attempt to enter more than 30 minutes for Keep Warm, an error message will appear in the display.
- Keep Warm cannot be programmed with Popcorn, Sensor Reheat, Sensor Cook, Defrost or More.

Multiple Sequence Cooking

Your Drawer Microwave can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your Drawer Microwave can do this automatically.

1. First enter cooking time. Then touch **Power Level** pad once for 100% cooking or repeat touching **Power Level** pad for a lower power level.
2. Enter second cooking time. Repeat touching **Power Level** pad for desired level. This procedure can be repeated up to 4 times.
3. Touch **Start (+1 min)** pad.

Note:

- If Power Level pad is touched once, will be displayed.
- If 100% is selected as the final sequence, it is not necessary to touch the Power Level pad.
- If you wish to know power level during cooking, simply touch the Power Level pad. As long as the Power Level pad is pressed, the power level will be displayed.
- Keep Warm can be programmed even if 4 cooking sequences have been set.

Help

Each setting of Sensor Reheat, Sensor Cook, Popcorn, Keep Warm and Defrost has a cooking hint. Only More settings for: Fresh rolls/muffins, Frozen rolls/muffins, Beverage reheat and Beverage hot water have a cooking hint. If you wish to check, touch **Settings** whenever HELP is lighted in the Interactive Display for these and other manual operation hints.

+1 min

+1 min will cook for a minute at 100% by simply touching the **+1 min** pad. Extend cooking time in multiples of 1 minute by repeatedly touching the +1 min pad during manual cooking.

Note:

- To use +1 min, touch pad within 3 minutes after cooking, closing the drawer or touching the Stop/Clear pad.
- +1 min cannot be used with Sensor settings, More or Defrost.

Panel Lock

The Panel Lock prevents unwanted drawer operation, such as by small children. The Drawer Microwave can be set so that the control panel and the automatic door mechanism are deactivated or locked.

To Lock

Touch **Panel Lock** pad and hold for 3 seconds. The display shows .

To Unlock

Touch **Panel Lock** pad and hold for 3 seconds. The display shows .

The Panel Lock is canceled when the electrical power supply to your oven is interrupted. Set the Panel Lock again when power to the oven is restored.

Settings

If the electrical power supply to the Drawer Microwave should be interrupted, the display will intermittently show **ENJOY YOUR MICRO-WAVE TOUCH CLEAR AND TOUCH CLOCK** after the power is reinstated. If this occurs, the current **Settings** option will be erased. Simply touch Stop/Clear pad and reset.

Audible Signal Elimination

At the end of timed cook, beeps will sound. The audible signal can be turned off if quiet operation is preferred.

To Turn Sound Off

1. Touch **Settings** pad. **TOUCH** **AGAIN**
2. Touch **Settings** pad again. **SOUND** **OFF?**
TOUCH **START**
3. Touch **Start (+1 min)** pad. The display shows **SOUND**
OFF

To Restore Sound

1. Touch **Settings** pad. **TOUCH** **AGAIN**
2. Touch **Settings** pad again. **SOUND** **ON?**
TOUCH **START**
3. Touch **Start (+1 min)** pad. The display shows **SOUND**
ON

End Of Cooking Reminder

At end of timed cooking, the microwave will signal every 10 seconds for the first minute; then every 3 minutes until Stop/Clear pad is touched, up to one hour.

To Turn Reminder Off

1. Touch **Settings** pad three times. The display shows **REMI** **SIGN** **OFF?** **TOUCH** **START** .
2. Touch **Start (+1 min)** pad. The display shows **REMI** **SIGN** **OFF** .

To Turn Reminder Signal Back On

1. Touch **Settings** pad three times. The display shows **REMI** **SIGN** **ON?** **TOUCH** **START** .
2. Touch **Start (+1 min)** pad. The display shows **REMI** **SIGN** **ON** .

Auto start

To program the Drawer Microwave to begin cooking automatically at a designated time of day, follow this procedure.

1. Touch **Settings** pad 4 times. The display shows **AUTO** **START** **TOUCH** **START** .
2. Touch **Start (+1 min)** pad.
ENTER **START** **TIME**
3. Enter start time. **4:30** **TOUCH** **CLOCK**
4. Touch **Timer/Clock** pad. **ENTER** **COOKING** **TIME**
5. Touch the number pads to enter cooking time. **20.00**
TOUCH **START** **OR** **TOUCH** **POWER** **LEVEL**
Touch **Power Level** pad repeatedly until the desired power level is reached. **TOUCH** **START**
6. Touch **Start (+1 min)** pad.

Demonstration Mode

To select Demo Mode

1. Touch **Settings** pad five times. The display shows **DEMO ON?** **HOLD** **START** **3 SEC** .
2. Hold **Start (+1 min)** pad for 3 seconds. The display shows **DEMO ON** .

To cancel Demo Mode

1. Touch **Settings** pad five times. The display shows **DEMO** **OFF?** **TOUCH** **START** .
2. Touch **Start (+1 min)** pad. The display shows **DEMO**
OFF

Note:

- Drawer Microwave doesn't heat in Demo Mode.
- Display counts down quickly.

Standby Mode

This microwave will go into standby mode after a period of inactivity. The backlight of the display will automatically dim after 3 minutes if the unit has not been in operation. If the display is in standby mode, simply touch the control panel or open/close the door to return the backlight to maximum brightness.

More or Less Time Adjustment

To increase cooking time for any of the Sensor Reheat, Sensor Cook, Defrost, Popcorn or More settings, touch the **Power Level** pad once after touching your selection. The display will show **MORE** .

To decrease cooking time, touch the **Power Level** pad twice after touching your selection. The display will show **LESS** .

CAUTION

To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

Cleaning and Care

Stainless Steel Surface

Always wipe or rub in the direction of the grain. 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 used on the stainless exterior rather than sprayed directly on to it. Follow package directions carefully.

Front side of the Drawer

Wipe the window on both sides with a soft damp cloth to remove any spills or splatters. 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.

Touch Control Panel

If desired, the touch pads may be deactivated before cleaning. See the Panel Lock information on page 15 of this manual. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close drawer and follow directions on page 15 for turning Panel Lock off. Touch **Stop/Clear**.

Interior

Before cleaning the Drawer Microwave, touch and hold the Panel Lock button for 3 seconds to lock the control pad and the automatic door mechanism. The drawer can be locked in either the open or closed position. The display will show **LOCK ON**. This will prevent the drawer from accidentally opening or closing during cleaning. After cleaning, touch and hold the Panel Lock button for 3 seconds to turn the lock off. The display will show **LOCK** **OFF**.

Cleaning is easy because no heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or splattering. 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 mild soap; wipe clean with a soft damp cloth. Do not use any chemical oven cleaners.

Odor Removal

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

Drawer Microwave Guides

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

Waveguide Cover

CAUTION

The waveguide cover, located on the inside top of the drawer area, 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 splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

Before You Call Bosch Customer Support for Service

Please check the following before calling for service. It may save you time and expense.

Problem	Possible cause	Solution
1. Part or all of Drawer Microwave does not operate.	<ul style="list-style-type: none">• Power cord of Drawer Microwave is not completely connected to the electrical outlet.• Power outage.• Fuse/circuit breaker doesn't work.• Drawer Microwave is in Demo Mode.	<ul style="list-style-type: none">• Make sure the power cord is tightly connected to the outlet.• Check house lights to be sure. Call your local electric company for service.• Replace the fuse or reset the circuit breaker.• See page 16 for how to cancel Demo Mode.
2. Food in Drawer Microwave is not heated.	<ul style="list-style-type: none">• No power to the appliance.• Drawer controls improperly set.• Drawer is in Demo Mode.	<ul style="list-style-type: none">• See Solution for Problem 1.• Check if the controls have been properly set.• See page 16.
3. Drawer Microwave light does not work.	<ul style="list-style-type: none">• Light bulb is loose or burned out.	<ul style="list-style-type: none">• Call Bosch Customer Support for service. Always have the complete model number and FD number available prior to calling.
4. Touch controls will not operate.	<ul style="list-style-type: none">• Panel Lock is on.	<ul style="list-style-type: none">• See page 15 to unlock.
5. Display flashes.	<ul style="list-style-type: none">• Power failure.	<ul style="list-style-type: none">• Touch Stop/Clear pad and reset the clock. If the Drawer Microwave was in use, you must reset the cooking function.
6. Steam from the vent.	<ul style="list-style-type: none">• During microwaving, steam may come from the right side of the vent.	

STATEMENT OF LIMITED PRODUCT WARRANTY

What this Warranty Covers & Who it Applies to

The limited warranty provided by BSH Home Appliances Corporation (BSH) in this Statement of Limited Product Warranty applies only to the BOSCH Drawer Microwave sold to you, the first using purchaser, provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply only to the first purchaser of the Product and are not transferable. BSH reserves the right to request proof of purchase at the time any warranty claim is submitted to confirm that the Product falls within the scope of this limited product warranty.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for BSH to notify you in the unlikely event of a safety notice or product recall.

How Long the Warranty Lasts

BSH warrants that the Product is free from defects in materials and workmanship for a period of three hundred sixty-five (365) days from the date of purchase. The foregoing time line begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

This Product is also warranted to be free from *cosmetic* defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chips, dents, or other damage to the finish) of the Product, for a period of thirty (30) days from the date of purchase or closing date for new construction. This *cosmetic* warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This *cosmetic* warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

Repair/Replace as Your Exclusive Remedy

During this warranty period, BSH or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then BSH will replace your Product (upgraded models may be available to you, in BSH's sole discretion, for an additional

charge). All removed parts and components shall become the property of BSH at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. BSH's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a BSH-authorized service provider during normal business hours. For safety and property damage concerns, BSH highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; BSH will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. Authorized service providers are those persons or companies that have been specially trained on BSH products, and who possess, in BSH's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of BSH). Notwithstanding the foregoing, BSH will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, BSH would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

Out of Warranty Product

BSH is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates, or Product replacement, once this warranty has expired.

Warranty Exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of BSH, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self performed "fixing" or exploration of the appliance's internal workings).

- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

In no event shall BSH have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are Products on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY BSH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.