

## BROWNER COOKING CHART in minutes and seconds (s)

Food	Amount		Preheat Times*			Coating**	Cooking Times***			
	Small (MW-83-W)	All Other Browners	Small (MW-83-W)	Medium (MW-9)	Large (MW-2) (MW-A-10)	All Browners	Small (MW-83-W) 1st side	All Other Browners 1st side	Small (MW-83-W) 2nd side	All Other Browners 2nd side
Steak	250 g	400 g 2 cm thick	3-4	3-5	6-8	—	1.5	1-2	1-1.5	1-2
Pork Chops	1 medium	4	3	4-5	4-6	5 mL oil	1	2	1.5	9-10
Hamburgers	125 g patty	4	3	4-5	4-6	5 mL butter	30 s	1-1.5	30-45 s	1-3
Fish Sticks (frozen)	2	6-8	2-3	3-4	4-5	5 mL oil	30 s	1-2	1.5	3-4
Chicken Pieces	1-2	3-5	3-4	4-5	4-6	5 mL oil	3	2	3	5-9
French Toast	1 slice	2-3 slices	1.5	2-3	3-4	—	15 s	30 s-1	30 s	1-1.5
Grilled Cheese Sandwich	1	1-2	1.5	2-3	3-4	—	30 s	30 s	30 s	30 s-1
Sausages	6 links	10 links	4	3-4	3-4	—	1	2	1.5	2
Pizza (frozen)	10 cm piece	1/4- 1/2 of 25 cm pizza	2	1-2	2-3	2 mL butter (opt)	2	4	—	—
Egg Rolls (frozen)	12 pieces	15 pieces	2	2	2-3	—	1.5	1.5	1.5	2
Waffles (frozen)	1	2-4	1	2.5	2-3	1 mL butter	15 s	1	30 s	1

\*NOTE: Never exceed 4 minute preheat time for small (i.e. MW-83-W) (MW-83-W); 5 minute preheat time for medium (i.e., MW-9); 8 minute preheat for large (i.e., MW-2 or MW-A-10).

Preheat and cooking times are developed for HIGH power in a 650 watt oven. If your microwave oven has less wattage, you may wish to alter the times slightly.

\*\*When using butter or oil, decrease preheat times slightly.

\*\*\*Cooking times are given for refrigerated foods unless otherwise indicated in "Food" column.

Grilled cheese sandwiches may be lighter brown and less crisp than in conventional preparation.