



GE Appliances

Sensor Convection
Microwave Oven



Owner's Manual

JE1390



IMPORTANT SAFETY INSTRUCTIONS. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire, explosion, electric shock, exposure to excessive microwave energy, or to prevent property damage, personal injury, or loss of life.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **Do Not Attempt** to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) **Do Not Place** any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **Do Not Operate** the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) door (bent)
 - (2) hinges and latches (broken or loosened)
 - (3) door seals and sealing surfaces.
- (d) **The Oven Should Not** be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS.

This microwave oven is not approved or tested for marine use.

Use this appliance only for its intended purpose as described in this Owner's Manual.

- Read and follow the specific precautions in the *Precautions to Avoid Possible Exposure to Excessive Microwave Energy* section above.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the *Grounding Instructions* section on page 6.
- Install or locate this appliance only in accordance with the provided Installation Instructions.
- Be certain to place the front surface of the door three inches or more back from the countertop edge to avoid accidental tipping of the appliance in normal usage.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not cover or block any openings on the appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This microwave oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- To reduce the risk of fire in the oven cavity:
 - Do not over cook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven while cooking.
 - Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
 - Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
 - Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.
 - If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS.

- When using the convection or combination cooking functions, both the outside and inside of the oven will become hot. Always use hot pads to remove containers of food and accessories such as the oven shelf and temperature probe.
- **Thermometer**—Do not use regular cooking or oven thermometers when cooking by microwave or combination. The metal and mercury in these thermometers could cause **arcing** and possible damage to the oven. Do not use a thermometer in food you are microwaving unless the thermometer is designed or recommended for use in the microwave oven.
- Remove the temperature probe from the oven when not using it to cook with. If you leave the probe inside the oven without inserting it in food or liquid, and turn on microwave energy, it can create electrical arcing in the oven, damage oven walls and damage the temperature probe.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving risk of electric shock.
- Do not store any materials, other than our recommended accessories, in this oven when not in use.
- Do not store this appliance outdoors. Do not use this product near water—for example, in a wet basement, near a swimming pool or near a sink.
- Keep power cord away from heated surfaces.
- Do not immerse power cord or plug in water.
- Do not let power cord hang over edge of table or counter.
- Do not mount this appliance over a sink.
- Do not mount the microwave oven over or near any portion of a heating or cooking appliance.
- Do not store anything directly on top of the microwave oven surface when the microwave oven is in operation.
- Do not operate any heating or cooking appliance beneath this microwave oven.
- See door surface cleaning instructions in the *Care and cleaning of the microwave oven* section of this manual.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- As with any appliance, close supervision is necessary when used by children.
- Some products such as whole eggs and sealed containers—for example, closed jars—will explode and should not be heated in this microwave oven. Such use of the microwave oven could result in injury.

SAVE THESE INSTRUCTIONS

⚠ WARNING!



ARCING

If you see arcing, press the **CLEAR/OFF** pad and correct the problem.

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

- The temperature probe in the microwave but not inserted in the food.
- The metal shelf not installed correctly so it touches the microwave wall.
- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

IMPORTANT SAFETY INSTRUCTIONS.

READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!



FOODS

- Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.
- Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.
- Operating the microwave with no food inside for more than a minute or two may cause damage to the oven and could start a fire. It increases the heat around the magnetron and can shorten the life of the oven.
- Foods with unbroken outer “skin” such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape during cooking.
- **SUPERHEATED WATER**
Microwaved water and other liquids do not always bubble when they reach the boiling point. They can actually get superheated and not bubble at all.
Superheated liquid will bubble up out of the cup when it is moved or when something like a spoon or tea bag is put into it.
To prevent this from happening and causing injury, do not heat any liquid for more than 2 minutes per cup. After heating, let the cup stand in the microwave for 30 seconds before moving it or putting anything into it.
- Foods cooked in liquids (such as pasta) may tend to boil more rapidly than foods containing less moisture. Should this occur, refer to the *Care and Cleaning of the microwave oven* section for instructions on how to clean the inside of the oven.
- Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula. The container may feel cooler than the formula really is. Always test the formula before feeding the baby.
- Don't defrost frozen beverages in narrow-necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.
- Spontaneous boiling—Under certain special circumstances, liquids may start to boil during or shortly after removal from the microwave oven. To prevent burns from splashing liquid, we recommend the following: before removing the container from the oven, allow the container to stand in the oven for 30 to 40 seconds after the oven has shut off. Do not boil liquids in narrow-necked containers such as soft drink bottles, wine flasks and especially narrow-necked coffee cups. Even if the container is opened, excessive steam can build up and cause it to burst or overflow.
- Hot foods and steam can cause burns. Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.
- Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.



MICROWAVE-SAFE COOKWARE

Do not operate the oven without the turntable and the turntable support seated and in place. The turntable must be unrestricted so it can rotate.

Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled "suitable for microwaving."

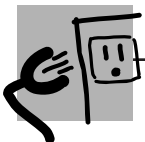
- If you are not sure if a dish is microwave-safe, use this test: Place in the oven both the dish you are testing and a glass measuring cup filled with 1 cup of water—set the measuring cup either in or next to the dish. Microwave 1 minute at high. If the dish heats, it should not be used for microwaving.
 - If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.
- Oversized food or oversized metal cookware should not be used in a microwave/convection oven because they increase the risk of electric shock and could cause a fire.
- Sometimes the oven floor, turntable and walls can become too hot to touch. Be careful touching the floor, turntable and walls during and after cooking.
- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.
- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.
- Some styrofoam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- Use of the shelf accessory:
 - Remove the shelf from the oven when not in use.
 - Use pot holders when handling the shelf and cookware. They may be hot.
 - Be sure that the shelf is positioned properly inside the oven to prevent product damage.
 - Do not cover the shelf or any part of the oven with metal foil. This will cause overheating of the microwave/convection oven.
- Do not use your microwave/convection oven to dry newspapers.
- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.
- Paper towels, waxed paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.
- Do not use paper products when the microwave/convection oven is operated in the convection or combination mode.
- Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.
- “Boilable” cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.
- Use foil only as directed in this manual. TV dinners may be microwaved in foil trays less than 3/4" high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1 inch away from the sides of the oven.
- Plastic cookware—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite.

Follow these guidelines:

 - 1 Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer's recommendations.
 - 2 Do not microwave empty containers.
 - 3 Do not permit children to use plastic cookware without complete supervision.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ **WARNING!**



GROUNDING INSTRUCTIONS

WARNING—Improper use of the grounding plug can result in a risk of electric shock.

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

This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

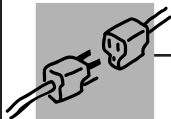
Consult a qualified electrician or service technician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

If the outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

Do not under any circumstances cut or remove the third (ground) prong from the power cord.

We do not recommend using an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance. (See *EXTENSION CORDS* section.)

For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.



EXTENSION CORDS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if you are careful in using them.

If an extension cord is used—

- 1 The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
- 2 The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet;
- 3 The extension cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

If you use an extension cord, the interior light may flicker and the blower sound may vary when the microwave oven is on. Cooking times may be longer, too.



ADAPTER PLUGS

Usage situations where appliance's power cord will be disconnected infrequently.

Because of potential safety hazards under certain conditions, **we strongly recommend against the use of an adapter plug.** However, if you still elect to use an adapter, where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter which is available at most local hardware stores.

The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

CAUTION: *Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring.*

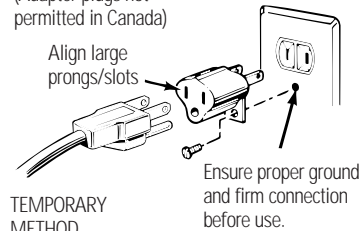
You should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

Usage situations where appliance's power cord will be disconnected frequently.

Do not use an adapter plug in these situations because frequent disconnection of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. You should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

(Adapter plugs not permitted in Canada)



TEMPORARY METHOD



Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

Safety Information

Precautions to Avoid Possible Exposure to Excessive Microwave Energy	2
Important Safety Instructions	2, 3
Arcing	3
Foods	4
Microwave-Safe Cookware	5
Grounding Instructions	6
Extension Cords	6
Adapter Plugs	7

Operating Instructions

Features of Your Microwave Oven	9, 10
Changing Power Level	11
Time Features	11, 12
Sensor Features	13–15
Convection Features	16–20
Combination Features	16, 17, 20, 24, 25
Temperature Features	21–25
Auto Feature	26
Other Features	27, 28
Microwave Terms	29
Care and Cleaning	30

Troubleshooting Tips

Before You Call For Service	31, 32
Things That Are Normal With Your Microwave Oven	32

Customer Service

Product Registration	33
Warranty	35
Service Telephone Numbers	Back Cover

Congratulations! You Are Now Part of the GE Family.

Welcome to the GE family. We're proud of our quality products and we are committed to providing dependable service. You'll see it in this easy-to-use Owner's Manual and you'll hear it in the friendly voices of our customer service department.

Best of all, you'll experience these values each time you use your microwave oven. That's important, because your new microwave oven will be part of your family for many years. And we hope you will be part of ours for a long time to come.

We thank you for buying GE. We appreciate your purchase, and hope you will continue to rely on us whenever you need quality appliances for your home.



GE & You, A Service Partnership.



IMPORTANT!

Fill out and return the Consumer Product Registration Card that is packed with this product. If you cannot find it, please send in the duplicate card printed in the back of this manual.



FOR YOUR RECORDS

Write the model and serial numbers here:

You can find them on a label inside the oven.

Staple sales slip or cancelled check here.

Proof of the original purchase date is needed to obtain service under the warranty.



READ THIS MANUAL

Inside you will find many helpful hints on how to use and maintain your microwave oven properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your microwave oven.

You'll find many answers to common problems in the *Before You Call For Service* section. If you review our chart of *Troubleshooting Tips* first, you may not need to call for service at all.



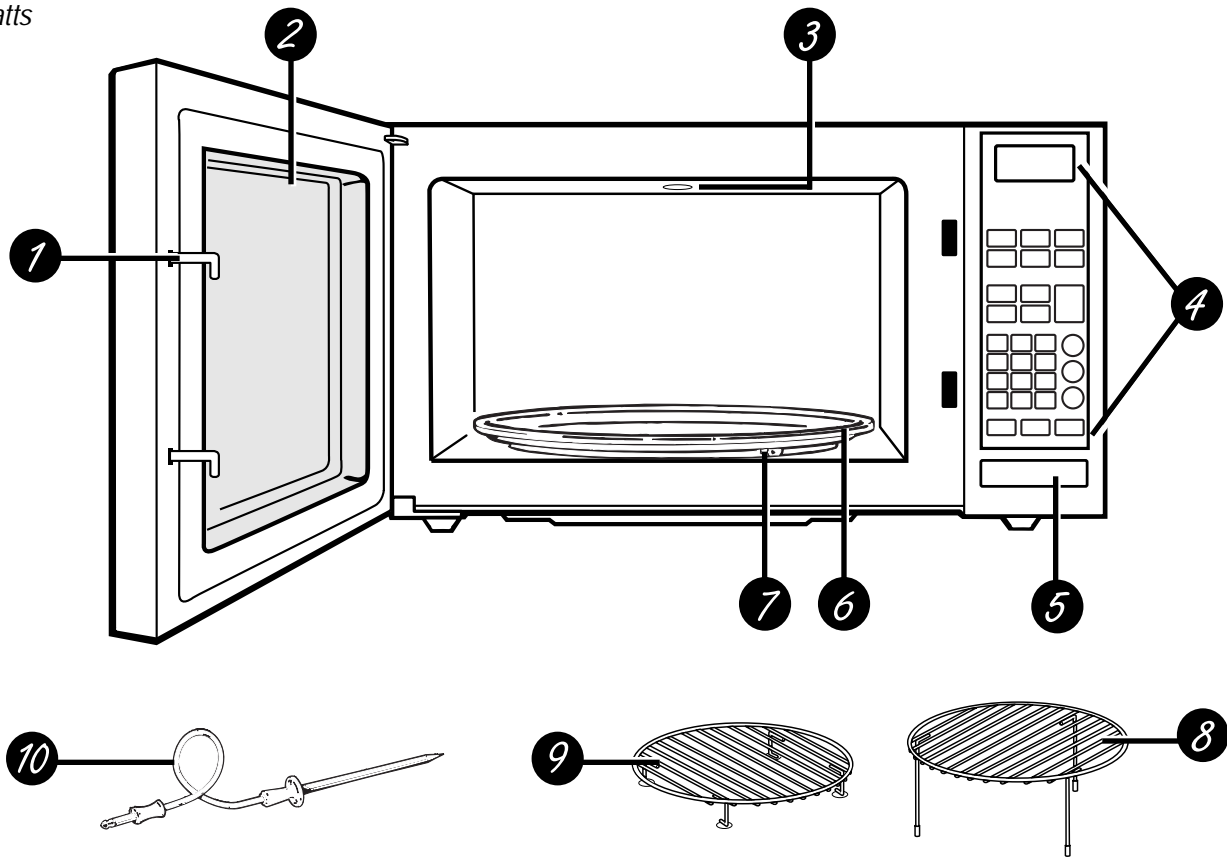
IF YOU NEED SERVICE

If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section. Or, you can always call the GE Answer Center® at 800.626.2000, 24 hours a day, 7 days a week.

About the features of your microwave/convection oven.

Throughout this manual, features and appearance may vary from your model.

850 Watts



Features of the Oven

- 1 Door Latches.**
- 2 Window with Metal Shield.** Screen allows cooking to be viewed while keeping microwaves confined in the oven.
- 3 Receptacle for Temperature Probe.** Probe must be securely inserted into receptacle before oven will start any temperature cooking.
- 4 Touch Control Panel Display.**
- 5 Door Latch Release.** Press latch release to open door.
- 6 Removable Turntable.** Turntable and support **must** be in place when using the oven. The turntable may be removed for cleaning.
- 7 Removable Turntable Support.** The turntable support must be in place when using the oven.
- 8 Tall Oven Shelf.** Use when convection cooking on two levels. (Do not use during combination or microwave cooking.)
- 9 Short Oven Shelf.** Use when convection or combination cooking. (Do not use when microwave cooking.)
- 10 Temperature Probe.** Probe measures internal food temperature. Must be used when cooking by temperature in microwave, convection or combination modes.

Optional Accessories:

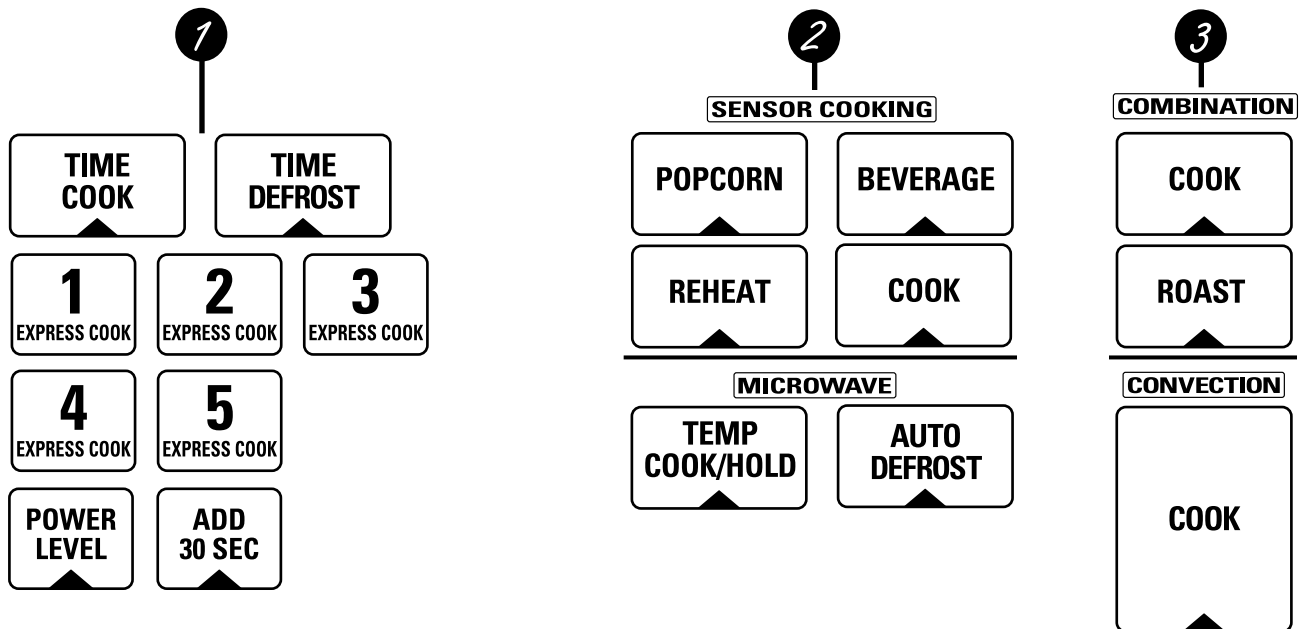
Available at extra cost from your GE supplier.

JX1327MBV and **JX1330MBV** (for model JE1390GA) or **JX1327MWV** and **JX1330MWV** (for model JE1390WA) Installation Kit converts this oven to a built-in wall oven.

NOTE: Oven vent(s) and oven light are located on the inside walls of the microwave oven. The rating plate is located on the left side of the control panel (visible when the door is open).

About the features of your microwave/convection oven.

You can microwave by time or with the convenience features.



Cooking Controls

1 Time Features

Press	Enter
TIME COOK	Amount of cooking time
Press once or twice	
TIME DEFROST	Amount of defrosting time
EXPRESS COOK	Starts immediately!
POWER LEVEL	Power level 1–10
ADD 30 SEC	Starts immediately!

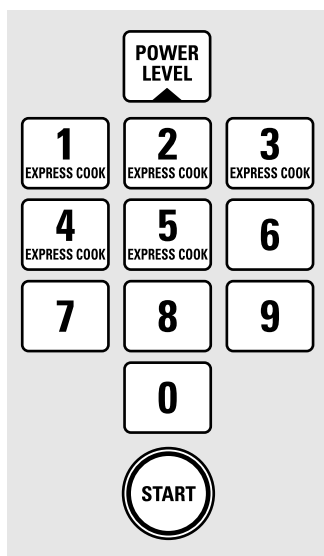
2 Sensor Features and Auto Feature

Press	Enter	Option
POPCORN	Starts immediately!	more/less time
BEVERAGE	Starts immediately!	
REHEAT	Starts immediately!	
COOK	Food type 1–7	more/less time
TEMP COOK/HOLD	Food temperature	
AUTO DEFROST	Food weight	

3 Convection/Combination Features

Press	Enter
COMBINATION COOK	Oven temperature, then cook time or food temperature
COMBINATION ROAST	Press once or twice, then press START
CONVECTION COOK	Oven temperature, then cook time or food temperature

About changing the power level.



The power level may be entered or changed immediately after entering the time for *Time Cook*, *Time Defrost* or *Express Cook*. The power level may also be changed during time countdown.

- 1 Press **TIME COOK** or **TIME DEFROST**.
- 2 Enter cooking or defrosting time.
- 3 Press **POWER LEVEL**.
- 4 Select desired power level 1–10.
- 5 Press **START**.

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

Rest periods (when the microwave energy cycles off) give time for the food to “equalize” or transfer heat to the inside of the food. An example of this is shown with **power level 3**—the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

High 10: Fish, bacon, vegetables, boiling liquids.

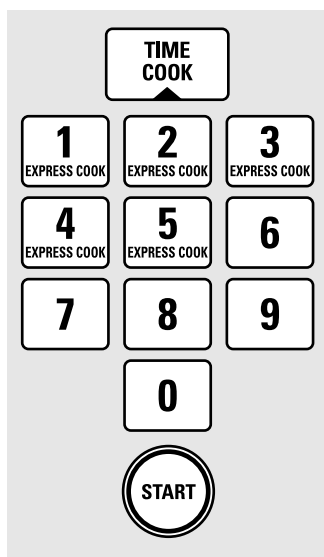
Med-High 7: Gentle cooking of meat and poultry; baking casseroles and reheating.

Medium 5: Slow cooking and tenderizing for stews and less tender cuts of meat.

Low 2 or 3: Defrosting; simmering; delicate sauces.

Warm 1: Keeping food warm; softening butter.

About the time features.



Time Cook

Time Cook I

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

Power level 10 (High) is automatically set, but you may change it for more flexibility.

- 1 Press **TIME COOK**.
- 2 Enter cooking time. For example, press **1, 5, 0** and **0** for 15 minutes.
- 3 Change power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1–10.)
- 4 Press **START**.

You may open the door during **Time Cook** to check the food. Close the door and press **START** to resume cooking.

Time Cook II

Lets you change power levels automatically during cooking. Here's how to do it:

- 1 Press **TIME COOK**.
- 2 Enter the first cook time.
- 3 Change the power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1–10.)
- 4 Press **TIME COOK** again.
- 5 Enter the second cook time.
- 6 Change the power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1–10.)
- 7 Press **START**.

At the end of **Time Cook I**, **Time Cook II** counts down.

About the time features.



Express Cook

This is a quick way to set cooking time for 1–5 minutes.

Press one of the **Express Cook** pads (from 1 to 5) for 1 to 5 minutes of cooking at **power level 10**. For example, press the **2** pad for 2 minutes of cooking time. No need to press **START**, the oven will start immediately.

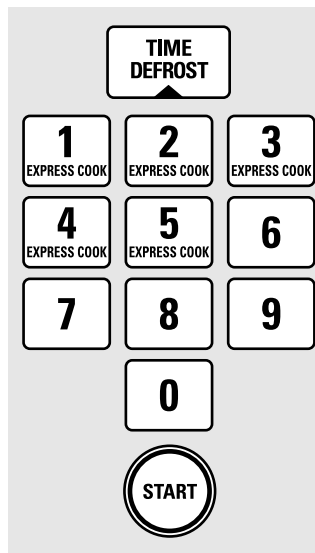
The power level can be changed as time is counting down. Press **POWER LEVEL** and enter 1–10.



Add 30 Seconds

You can use this feature two ways:

- It will add 30 seconds to the time counting down each time the pad is pressed.
- It can be used as an express cook for 30 seconds. No need to press **START**, the oven will start immediately.



Time Defrost

Allows you to defrost for a selected length of time.

- 1 Press **TIME DEFROST**.
- 2 Enter defrosting time.
- 3 Press **START**.

Power level is automatically set at 3, but can be changed. You can defrost small items quickly by raising the power level after entering the time. **Power level 7** cuts the total defrosting time in about half; **power level 10** cuts the total time to approximately 1/3. However, food will need more frequent attention than usual.

A dull thumping noise may be heard during defrosting. This is normal when oven is not operating at **High** power.

Defrosting Tips

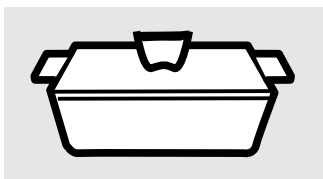
- Foods frozen in paper or plastic can be defrosted in the package. Closed packages should be slit, pierced or vented **AFTER** food has partially defrosted. Plastic storage containers should be partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food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

About the sensor features.

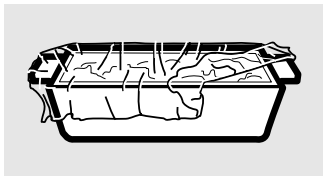
Humidity Sensor

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

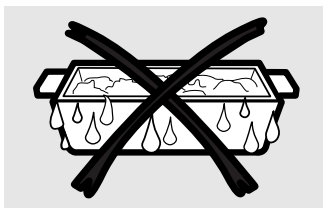
- The proper containers and covers are essential for best sensor cooking.



Covered



Vented



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

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

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

COOK

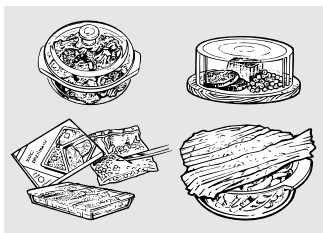
Cook

Because most cooking containers must be covered during **Cook**, this feature is best with foods that you want to steam or retain moisture.

NOTE: Use of the metal shelf with **Cook** is not recommended.

Recommended Foods

A wide variety of foods including meats, fish and vegetables can be cooked using this feature.



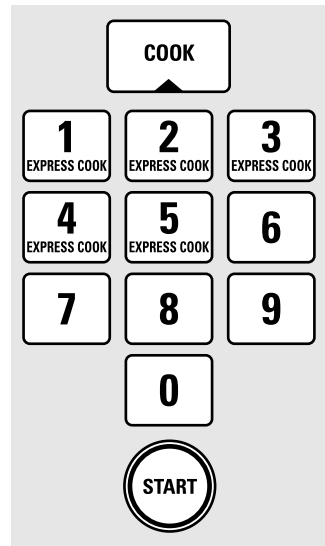
Foods not recommended

Foods that must be cooked uncovered, foods that require constant attention, foods that require addition of ingredients during cooking and foods calling for a dry look or crisp surface after cooking should not be cooked using this feature. It is best to **Time Cook** them.

Foods that microwave best using the temperature probe should use **Temp Cook** or **Combination Roast**.



About the sensor features.



Cook

Cook Codes **1** through **7** are designed to give you easy, automatic results with a number of popular foods. Simply press 3 control pads—**COOK**, desired Cook Code, and **START**. The word **AUTO** appears on the display and the sensor is activated to sense steam from food.

See the *Sensor Cook Code Guide* for specific foods and instructions.

- 1. Place covered food in oven. Press **COOK**. **ENTER FOOD CODE** flashes in the display.
- 2. Press the number pad of desired food code. The code and food type you selected will appear on the display. **FOOD** and **CODE** flash. After 4 seconds, **START** flashes on the display.
- 3. Press **START**.



The word **AUTO** shows in the display, indicating steam sensor is activated.

*Do not open the oven door while the word **AUTO** is displayed—steam escaping from the oven can affect cooking performance. If the door is opened, close the door and press **START** immediately.*

Sensor Cook Code Guide

Food Type	Cook Code	Servings	Serving Size	Comments
Canned Vegetables	1	1 to 4	4 oz.	Use microwave-safe casserole or bowl. Cover with lid or plastic wrap.
Frozen Vegetables	2	1 to 4	4 oz.	Use microwave-safe casserole or bowl. Follow package instructions for adding water. Cover with lid or plastic wrap.
Fresh Vegetables	3	1 to 4	4 oz.	Use microwave-safe casserole or bowl. Add 2 tablespoons water for each serving. Cover with lid or plastic wrap.
Potatoes	4	1 to 4	8 oz.	Pierce skin with fork. Cluster potatoes in center of oven floor.
Fish	5	1 to 4	4 oz.	Use oblong, square or round dish. Cover with plastic wrap.
Chicken Pieces	6	1 to 4	1 to 2 pieces	Use oblong, square or round dish. Cover with wax paper.
Ground Meat (Beef, Pork, Turkey)	7	—	1/2 to 3 lbs.	Use round casserole dish. Crumble meat into dish. Cover with wax paper or plastic wrap.

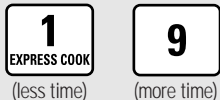


A beep will sound when steam is sensed and **AUTO** is replaced by cook time. Rotate or stir food, if necessary.

When done, oven beeps every minute until door is opened or **CLEAR/OFF** is pressed.

Cooking Tips

- When oven signals and countdown time is displayed, the door may be opened for stirring, turning or rotating food. To resume cooking, close door and press **START**.
- Match the amount of food to the size of container. Fill containers at least 1/2 full.
- Be sure outside of container and inside of oven are dry.
- After completion of Cook cycle, if food needs additional cooking, return food to oven and use **Time Cook** to finish cooking.

POPCORN

Use only with prepackaged microwave popcorn weighing 3.0 to 3.5 ounces.

Popcorn

To use the **Popcorn** feature:

Follow package instructions, using **Time Cook** if the package is less than 3.0 ounces or larger than 3.5 ounces. Place the package of popcorn in the center of the microwave.

Press **POPCORN**. The oven starts immediately.

If you open the door while **POP** is displayed, **ERROR** will appear. Close the door, press **CLEAR/OFF** and begin again.

How to Adjust the Popcorn Program to Provide a Shorter or Longer Cook Time

If you find that the brand of popcorn you use underpops or overcooks consistently, you can add or subtract 20 seconds to the automatic popping time.

To add time:

After pressing **POPCORN**, press **9** immediately after the oven starts for an extra 20 seconds.

To subtract time:

After pressing **POPCORN**, press **1** immediately after the oven starts for 20 seconds less cooking time.

REHEAT**Reheat**

The **Reheat** feature reheats single servings (4–8 ounces) of previously cooked foods or a plate of leftovers.

Place covered food in the oven. Press **REHEAT**. The oven starts immediately.

The oven signals when steam is sensed and the time remaining begins counting down.

Do not open the oven door until time is counting down. If the door is opened, close it and press **START** immediately.

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

Some Foods Not Recommended for Use With Reheat

It is best to use **Time Cook** for these foods:

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

BEVERAGE**Beverage**

Press **BEVERAGE** to heat a cup of coffee or other beverage.

*Drinks heated with the **Beverage** feature may be very hot. Remove the container with care.*

About the convection features.

Convection Cooking

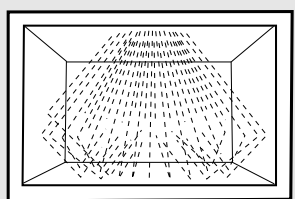
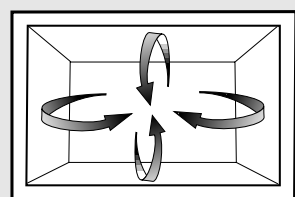
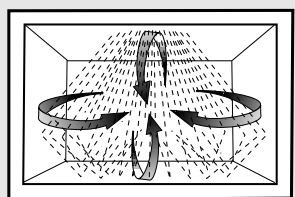
Convection cooking constantly circulates heated air around the food, creating even browning and sealed-in flavor by the constant motion of hot air over the food surfaces.

Your new oven also offers the option of combination cooking, using microwave energy along with convection cooking. You cook with speed and accuracy, while browning and crisping to perfection.

You can use microwave cooking, convection cooking or combination cooking to cook by time. Simply preset the length of cooking time desired and your oven turns off automatically.

Combination Roast uses alternating microwave and convection to roast meats to perfection.

The following guide shows at a glance the difference between microwave, convection and combination cooking. This guide describes the many different things your Microwave/Convection/Combination Oven can do. You will find a wide variety of cooking methods and programs designed to suit your lifestyle.

	Cooking Method	Heat Source	Heat Conduction	Benefits
 <p>Microwave</p>	Microwave energy is distributed evenly throughout the oven for thorough, fast cooking of food.	Microwave energy.	Heat produced within food by instant energy penetration.	Fast, high efficiency cooking. Oven and surroundings do not get hot. Easy clean-up.
 <p>Convection</p>	Hot air circulates around food to produce browned exteriors and seal in juices.	Circulating heated air.	Heat conducted from outside of food to inside.	Aids in browning and seals in flavor. Cooks some foods faster than regular ovens.
 <p>Combination</p>	Microwave energy and convection heat combine to cook foods in up to one-half the time of regular ovens, while browning and sealing in juices.	Microwave energy and circulating heated air.	Food heats from instant energy from penetration and heat conducted from outside of food.	Shortened cooking time from microwave energy, plus browning and crisping from convection heat.

Cookware Tips

Convection Cooking

Metal Pans are recommended for all types of baked products, but especially where browning or crusting is important.

Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce crisper crust.

Shiny aluminum pans are better for cakes, cookies or muffins because these pans reflect heat and help produce a light tender crust.

Glass or Glass-Ceramic casserole or baking dishes are best suited for egg and cheese recipes due to the cleanability of glass.

Combination Cooking

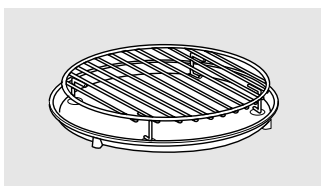
Glass or Glass-Ceramic baking containers are recommended. Be sure not to use items with metal trim as it may cause arcing (sparking) with oven wall or oven shelf, damaging the cookware, the shelf or the oven.

Heat-Resistant Plastic microwave cookware (safe to 450°F.) may be used, but it is not recommended for foods requiring crusting or all-around browning, because the plastic is a poor conductor of heat.

Cookware	Microwave	Convection	Combination
Heat-Resistant Glass, Glass-Ceramic (Pyrex®, Fire King®, Corning Ware®, etc.)	Yes	Yes	Yes
Metal	No	Yes	No
Non Heat-Resistant Glass	No	No	No
Microwave-Safe Plastics	Yes	No	Yes*
Plastic Films and Wraps	Yes	No	No
Paper Products	Yes	No	No
Straw, Wicker and Wood	Yes	No	No

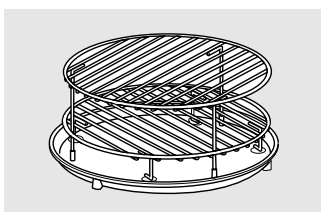
*Use only microwave cookware that is safe to 450°F.

Using the Shelf System



Shorter shelf

Microwave	Convection	Combination
No	Yes (always use the shorter shelf)	Yes (always use the shorter shelf)



Taller shelf with shorter shelf for two-level baking.

Microwave	Convection	Combination
No	Yes (the two-level shelf system should be used when baking on two levels— for example, when baking a two-layer cake)	No

About the convection features.

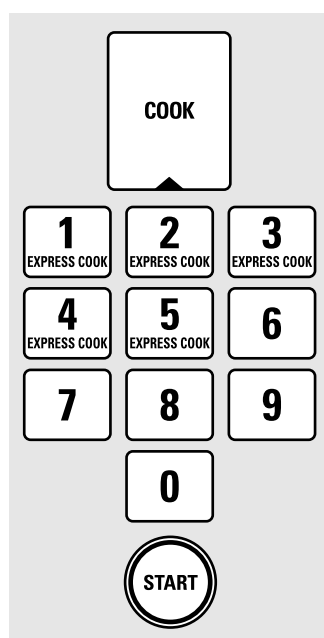
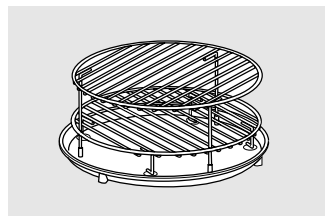
During convection cooking, a heating element is used to raise the temperature of the air inside the oven. Any oven temperature from 225°F. to 450°F. may be programmed. A fan gently circulates this heated air throughout the oven, over and around the food, producing golden brown exteriors and rich, moist interiors.

Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food; some foods cook faster than in regular oven cooking.

NOTE: For information on suggested cookware, see the *Cookware Tips* section.

For Best Results...

The shorter shelf is required for good air circulation and even browning. The taller shelf may also be used with the shorter shelf when two-level baking is desired, for example, when baking a two-layer cake.



Convection Time Cook with Preheat

- 1 Press Convection **COOK**.
- 2 Enter the oven temperature by pressing the number pads that correspond to the desired oven temperature. For example, press number pads **2**, **7**, and **5** for 275°F. Do not enter convection cook time now.
- 3 Press **START**. When the oven is preheated it will signal. If you do not open the door within 1 hour the oven will turn off automatically.
- 4 Open the oven door and place the food in the oven.
- 5 Close the oven door. Set the desired cooking time in hours and minutes by pressing number pads in sequence beginning with hours. For example, to set 2 hours and 30 minutes, press number pads **2**, **3**, and **0** in that order. To enter time less than one hour, for example, 30 minutes, press **0**, **3** and **0**.
- 6 Press **START**. When cooking is completed, the display shows **END** and the oven signals and turns off.

Convection Time Cook without Preheating

- 1 If your recipe does not require preheating, press Convection **COOK**.
- 2 Enter the oven temperature by pressing the number pads that correspond to the desired oven temperature. For example, press number pads **2**, **2**, and **5** for 225°F.
- 3 Set the desired cooking time in hours and minutes by pressing number pads in sequence beginning with hours. For example, to set 2 hours and 30 minutes, press number pads **2**, **3**, and **0** in that order. To enter time less than one hour, for example, 30 minutes, press **0**, **3** and **0**.
- 4 Press **START**.

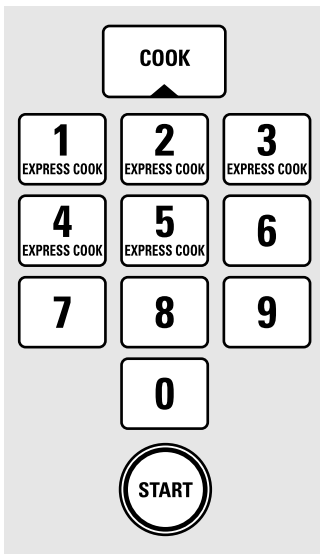
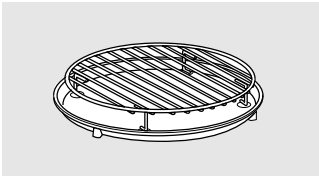
About the combination features.

Combination Cooking offers the best features of microwave energy and convection cooking. Microwaves cook food fast and convection circulation of heated air browns foods beautifully.

For Best Results...

The shorter shelf is required for good air circulation and even browning.

Use only the shorter shelf when combination cooking. Do not use the taller shelf.



Combination Time Cooking with Preheat

- 1 Press **COOK**.
- 2 Enter the oven temperature by pressing the number pads that correspond to the desired oven temperature. For example, press number pads **2**, **7**, and **5** for 275°F. Do not enter convection cook time now.
- 3 Press **START**. When the oven is preheated it will signal ready. If you do not open the door within 1 hour the oven will turn off automatically.
- 4 Open the oven door and place the food in the oven.
- 5 Close the oven door. Set the desired cooking time in hours and minutes by pressing the number pads in sequence beginning with hours. For example, to set 2 hours and 30 minutes, press **2**, **3**, and **0** in that order. To enter time less than one hour, for example, 30 minutes, press **0**, **3** and **0**.
- 6 Press **START**. When cooking is completed, the display shows **END** and the oven signals and turns off.

Combination Time Cooking without Preheat

- 1 If your recipe does not require preheating, press **COOK**.
 - 2 Enter the oven temperature by pressing the number pads that correspond to the desired oven temperature. For example, press **2**, **2** and **5** for 225°F.
 - 3 Set the desired cooking time in hours and minutes by pressing the number pads in sequence beginning with hours. For example, to set 2 hours and 30 minutes, press **2**, **3** and **0**, in that order. To enter time less than one hour, for example, 30 minutes, press **0**, **3** and **0**.
 - 4 Press **START**.
- NOTE:**
- Some recipes call for preheating.
 - Check the *Cookware Tips* section for correct cookware when **Combination Cooking**.
 - Do not use metal cookware when **Combination Cooking**.
 - Place meat on a trivet in a glass dish to collect juices and prevent spattering.
 - For best roasting and browning results, whole roasts should be cooked in a glass dish placed directly on the shorter oven shelf.
 - For foods that are too tall to fit in the oven, you can leave out the trivet. If necessary, you may take out the shelf and place the dish directly on the turntable.

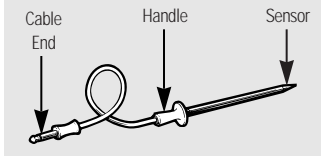
About the convection features.

Use the following guide to select the best method of cooking. Specific recipes can be adapted to any method of cooking.

- ① — Best method
 ② — Alternate method
 N/R — Not recommended

Foods	Microwave	Combination	Convection
Appetizers			
Dips and Spreads	①	N/R	N/R
Pastry Snacks	②	①	②
Beverages			
	①	N/R	N/R
Sauces and Toppings			
	①	N/R	N/R
Soups and Stews			
	①	②	N/R
Meats			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Poultry			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Fish and Seafood			
Defrosting	①	N/R	N/R
Cooking	①	②	N/R
Casseroles			
	②	①	②
Eggs and Cheese			
Scrambled, Omelets	①	N/R	N/R
Quiche, Souffle	②	①	②
Vegetables, (fresh)			
	①	N/R	N/R
Breads			
Quick	②	①	②
Yeast	N/R	②	①
Muffins, Coffee Cake			
	②	①	②
Desserts			
Cakes, Layer and Bundt	②	①	②
Angel Food and Chiffon	N/R	N/R	①
Custard and Pudding	①	N/R	N/R
Bar Cookies	②	①	②
Fruit	①	N/R	N/R
Pies and Pastry	N/R	②	①
Candy	①	N/R	N/R
Blanching Vegetables			
	①	N/R	N/R
Frozen Convenience Foods			
	①	②	②

About the temperature features.



Appearance may vary

Temperature Probe

Cooking with the probe allows you to heat food to a certain temperature. This is the best way to cook many foods.

The temperature probe is a food thermometer that monitors the temperature of the food.

The probe must be used when using *Temp Cook/Hold*, *Convection Temperature Cook*, *Combination Temperature Cook*, or *Combination Roast*.

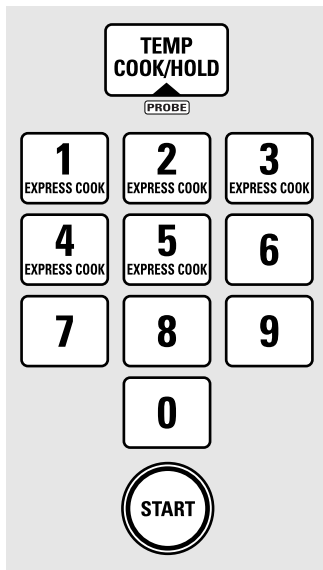
The probe is not recommended for batters, doughs, frozen foods and foods which are difficult to cook precisely by temperature.

- Make sure the cable end is inserted all the way into the oven receptacle.
- Insert the probe into the center of the food. Make sure the handle does not touch the food or the top or sides of the oven.
- Do not leave the probe in the oven if it's not inserted in food. If it touches the oven wall, it may damage the oven.

Cooking Tips

- Do not twist, drop or bend the probe.
- Be sure frozen food has been completely defrosted before inserting the probe. The probe may break off if used in frozen foods.
- Cover foods loosely for moisture control and quick, even heating.
- Use a lower power level with the probe; foods will take longer to cook but they will heat more evenly.

About the temperature features.



Temp Cook/Hold

- 1 Insert the temperature probe in the center of the food and attach it securely in the oven receptacle.
- 2 Press **TEMP COOK/HOLD**.
- 3 Enter the desired food temperature.
- 4 Change power level if you don't want full power. (Press **POWER LEVEL**. Select a power level 1-10.)
- 5 Press **START**.
- 6 When the temperature is reached, the microwave will signal. Food will be held at this temperature for 60 minutes. The oven beeps when the hold time is complete.



Convection Temperature Cooking

Convection cooking with the temperature probe allows you to cook foods precisely to the degree of doneness desired, while the constantly circulating hot air assures even cooking and browning.

1 Insert the probe in the food and attach it securely to the oven wall.

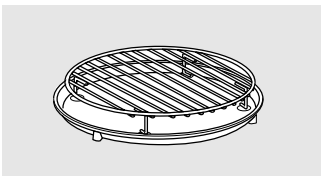
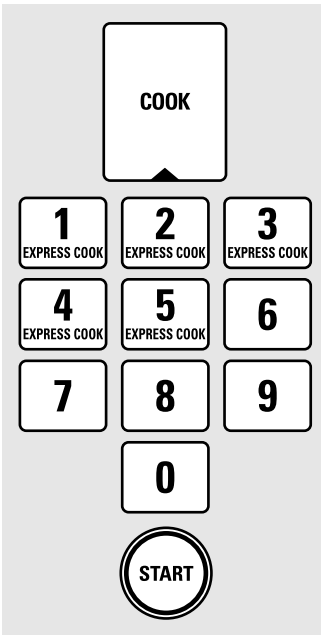
2 Press Convection **COOK**.

3 Enter the desired oven temperature.

4 Enter the desired food temperature. Any food temperature from 90°F. to 199°F. may be programmed.

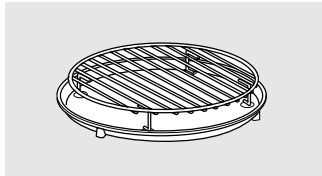
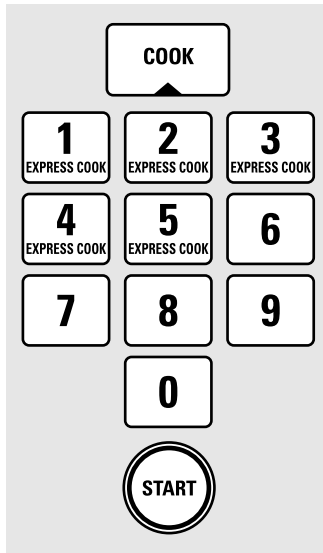
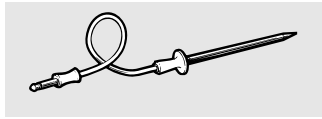
5 Press **START**.

The temperature probe monitors the temperature of the food and turns the oven off automatically when the desired temperature is reached.



The shorter shelf is required for good circulation and even browning. Use only the shorter shelf when using the probe. Do not use the taller shelf.

About the temperature features.



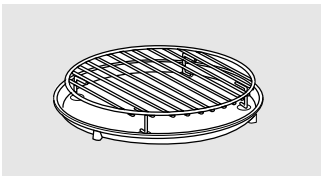
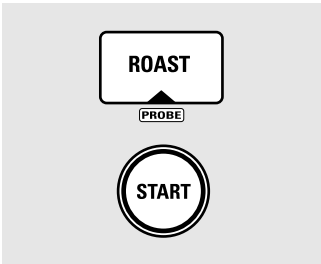
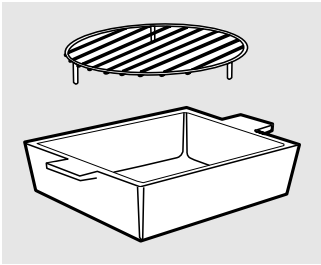
The shorter shelf is required for good circulation and even browning. Use only the shorter shelf when combination cooking. Do not use the taller shelf.

Combination Temperature Cooking

Combination cooking with the temperature probe allows you to enjoy the benefits of combination cooking with the precision of the temperature probe.

- 1 Insert the probe in the food and attach it securely to the oven receptacle.
- 2 Press Combination **COOK**.
- 3 Enter the desired oven temperature.
- 4 Enter the desired food temperature. Any food temperature from 90°F. to 199°F. may be programmed.
- 5 Press **START**.

The temperature probe monitors the temperature of the food and turns the oven off automatically when the desired temperature is reached.



The shorter shelf is required for good circulation and even browning. Use only the shorter shelf when using the probe. Do not use the taller shelf.

Combination Roast

Combination Roast is similar to **Combination Temperature Cooking**. It uses both microwave and convection cooking as well as the temperature probe.

- 1 Place meat on a trivet in a glass dish.
 - 2 Insert the probe in the food and attach it securely to the oven receptacle.
 - 3 Press **Combination ROAST** once for medium or twice for well done.
 - 4 Press **START**. At the appropriate time the oven will signal **TURN**. Unplug the probe and carefully turn the meat over.
- Make sure the probe is still positioned properly in the meat and attach it firmly into the receptacle.

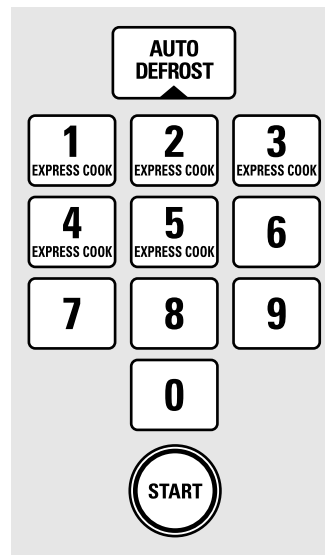
- 5 Press **START**.

When the programmed temperature is reached, the oven holds the food at that temperature for up to 1 hour.

Cooking Tip

- Place food on a trivet in a glass dish for cooking during **Combination Roast**. If the food is too tall to fit into the oven you can remove the trivet.

About the auto feature.



Auto Defrost

Use **Auto Defrost** for meat, poultry and fish.
Use **Time Defrost** for most other frozen foods.

Auto Defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish.

- Remove meat from package and place on microwave-safe dish.

1 Press **AUTO DEFROST**.

2 Using the *Conversion Guide* at right, enter food weight. For example, press pads **1** and **2** for 1.2 pounds (1 pound, 3 ounces).

3 Press **START**.

- Twice during defrost, the oven signals **TURN**. At each **TURN** signal, turn the food over. Remove defrosted meat or shield warm areas with small pieces of foil.

- After defrosting, most meats need to stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

Conversion Guide

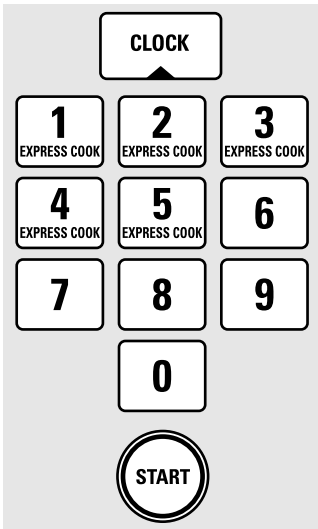
If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Weight of Food in Ounces	Enter Food Weight (tenths of a pound)
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

About the other features.

Cooking Complete Reminder

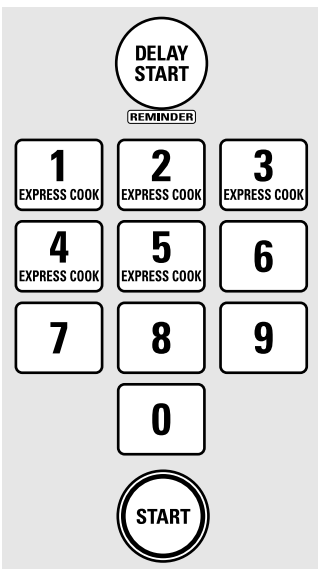
To remind you that you have food in the oven, the oven will beep once a minute until you either open the oven door or press **CLEAR/OFF**.



Clock

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

- 1 Press **CLOCK**.
- 2 Enter time of day.
- 3 Press **START** or **CLOCK**.



Delay Start

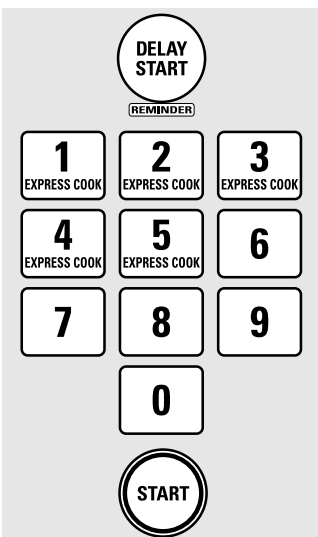
Delay Start allows you to set the microwave to delay cooking up to 12 hours.

- 1 Press **DELAY START**.
- 2 Enter the time you want the oven to start. (Be sure the microwave clock shows the correct time of day.)
- 3 Select your desired cooking program.
- 4 Press **START**.

The **Delay Start** time will be displayed. The oven will automatically start at the delayed time.

The time of day may be displayed by pressing **CLOCK**.

NOTE: You cannot use **DELAY START** with **POPCORN** or **REHEAT**.



Reminder

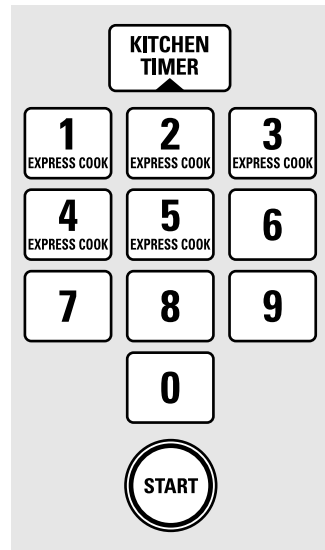
The **Reminder** feature can be used like an alarm clock, without starting the oven. The **Reminder** time can be set up to 12 hours later.

- 1 Press **DELAY START**.
- 2 Enter the time you want the oven to remind you. (Be sure the microwave clock shows the correct time of day.)

3 Press **START**. The **Reminder** time may be displayed by pressing **DELAY START**.

NOTE: **REM** will remain on the display to show that the **Reminder** is set until the **Reminder** time is reached and the door is opened or **CLEAR/OFF** is pressed.

About the other features.



Kitchen Timer

This pad performs three functions:

- It operates as a minute timer.
- It can be set to delay cooking.
- It can be used as a hold setting after defrosting.

The **Kitchen Timer** operates without microwave energy.

How to Use as a Minute Timer

- 1 Press **KITCHEN TIMER**.
- 2 Enter the amount of time you want to count down.
- 3 Press **START**. When the time is up, the timer will signal.

How to Use to Delay the Start of Cooking

You can set the microwave to delay cooking up to 99 minutes and 99 seconds.

- 1 Press **TIME COOK** and enter the amount of cooking time.
- 2 Press **KITCHEN TIMER** and enter the amount of time to delay the start of cooking.
- 3 Press **START**. The timer will begin counting down to zero and cooking will then begin.

How to Use to Set a Holding Time

You can set a holding time between **Defrost** and **Time Cook**, from one second to 99 minutes and 99 seconds.

- 1 Press **TIME DEFROST**.
- 2 Enter defrosting time.
- 3 Press **KITCHEN TIMER**.
- 4 Enter the amount of time you want the oven to hold.
- 5 Press **TIME COOK**.
- 6 Enter cooking time.
- 7 Press **START**.



Child Lock-Out

You may lock the control panel to prevent the microwave from being accidentally started or used by children.

To lock or unlock the controls, press and hold **CLEAR/OFF** for about three seconds. When the control panel is locked, an **L** will be displayed.



Sound

Press **SOUND** to turn the oven beeper on or off.



Display ON/OFF

Touch the **0** pad to turn the clock display on or off.

Microwave terms.

Term	Definition
Arcing	Arcing is the microwave term for sparks in the oven. Arcing is caused by: <ul style="list-style-type: none">■ the temperature probe staying in the oven but not inserted in the food.■ the metal shelf being installed incorrectly and touching the microwave walls.■ metal or foil touching the side of the oven.■ foil that is not molded to food (upturned edges act like antennas).■ metal such as twist-ties, poultry pins, gold-rimmed dishes.■ recycled paper towels containing small metal pieces.
Covering	Covers hold in moisture, allow for more even heating and reduce cooking time. Venting plastic wrap or covering with wax paper allows excess steam to escape.
Shielding	In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.
Standing Time	When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.
Venting	After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.

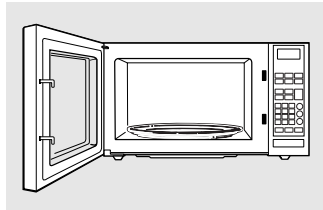
Care and cleaning of the microwave oven.



Helpful Hints

Open the oven door a few minutes after cooking to air out the inside. An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

Unplug the cord before cleaning any part of this oven.



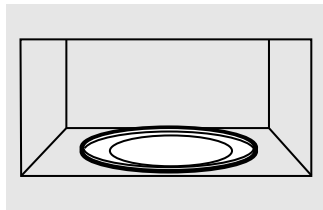
How to Clean the Inside

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

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

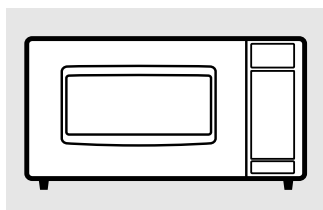
To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, nonabrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

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



Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place.



How to Clean the Outside

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

Case

Clean the outside of the microwave with a sudsy cloth. Rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth.

Control Panel and Door

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

Door Surface

It's important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Power Cord

If the cord becomes soiled, unplug and wash with a damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

Before you call for service...



Troubleshooting Tips

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

Problem	Possible Causes	What To Do
Oven will not start	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace fuse or reset circuit breaker.
	Power surge.	<ul style="list-style-type: none"> • Unplug the microwave oven, then plug it back in.
	Plug not fully inserted into wall outlet.	<ul style="list-style-type: none"> • Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
	Door not securely closed.	<ul style="list-style-type: none"> • Open the door and close securely.
Control panel lighted, yet oven will not start	Door not securely closed.	<ul style="list-style-type: none"> • Open the door and close securely.
	START pad not pressed after entering cooking selection.	<ul style="list-style-type: none"> • Press START.
	Another selection entered already in oven and CLEAR/OFF pad not pressed to cancel it.	<ul style="list-style-type: none"> • Press CLEAR/OFF.
	Cooking time not entered after pressing TIME COOK.	<ul style="list-style-type: none"> • Make sure you have entered cooking time after pressing TIME COOK.
	CLEAR/OFF was pressed accidentally.	<ul style="list-style-type: none"> • Reset cooking program and press START.
	Food weight not entered after pressing AUTO DEFROST.	<ul style="list-style-type: none"> • Make sure you have entered food weight after pressing AUTO DEFROST.
HOT appears on display	Food type not entered after pressing SNACKS or COOK.	<ul style="list-style-type: none"> • Make sure you have entered a food type.
	The temperature inside the oven is greater than 200 degrees and the door is opened.	<ul style="list-style-type: none"> • Wait for the internal oven temperature to drop. The sensor cooking features will not operate when the oven is hot.
ERROR appears on display	During Reheat or Popcorn program, the door was opened before steam could be detected.	<ul style="list-style-type: none"> • Close the door, press CLEAR/OFF and begin again.
	No steam was detected by sensor within 4 minutes and 10 seconds after start of Popcorn program.	<ul style="list-style-type: none"> • Use Time Cook.
PLEASE INSERT PROBE appears on display	Probe has been forgotten or not inserted properly.	<ul style="list-style-type: none"> • Insert the probe into the receptacle.
SENSOR ERROR appears on display	When using a sensor feature, the door was opened before steam could be detected.	<ul style="list-style-type: none"> • Do not open the door until steam is sensed and time is shown counting down on display.

Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
<i>BAD PROBE</i> appears on display	The probe has not been completely inserted into the receptacle.	• Insert the probe properly into the receptacle.
	The probe is defective.	• Replace the probe.
<i>LOCKED</i> appears on display	The control has been locked.	• Press and hold CLEAR/OFF for about 3 seconds to unlock the control.
<i>HOT—OVEN IS HOT</i> appears on display	The temperature inside the oven is greater than 200°F.	• This is normal.
	One of the sensor cooking pads was pressed when the temperature inside the oven was greater than 200°F.	• These features will not operate when the oven is hot.
You hear an unusual, low-tone beep	You have tried to start the Reminder without a valid time of day.	• Start over and enter a valid time of day.
	You have tried to change the power level when it is not allowed.	• Many of the oven's features are preset and cannot be changed.

Things That Are Normal With Your Microwave Oven

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in the blower sound at power levels other than high.
- Dull thumping sound while oven is operating.
- TV/radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the microwave. Plug the microwave into a different electrical circuit, move the radio or TV as far away from the microwave as possible, or check the position and signal of the TV/radio antenna.

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*All brands covered, up to 20 years old, in the continental U.S.

 Cut here

Please place in envelope and mail to:

General Electric Company
Warranty Registration Department
P.O. Box 34070
Louisville, KY 40232-4070

Consumer Product Ownership Registration

Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us. We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

- 1** Complete and mail your Consumer Product Ownership Registration today. Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.
- 2** After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800-GE-CARES (800-452-2737).
- 3** Read your Owner's Manual carefully. It will help you operate your new appliance properly. If you have questions, or need more information call the GE Answer Center® 800.626.2000.

Model Number Serial Number

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Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered.

Cut here

Consumer Product Ownership Registration



Model Number Serial Number

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Mr. Ms. Mrs. Miss

First Name

Last Name

Street Address

Apt. #

City

State Zip Code

Date Placed In Use
 Month Day Year

Phone Number - -



GE Appliances

HOTPOINT

RCA

General Electric Company
 Louisville, Kentucky 40225

GE Microwave Oven Warranty



All warranty service provided by an authorized Customer Care® technician. For service, call 800-GE-CARES.

For The Period Of: GE Will Replace, At No Charge To You:

One Year
From the date of the original purchase
Any part of the microwave oven which fails due to a defect in materials or workmanship. During this **full one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

Nine Years
From the second through the tenth year from the date of original purchase
The magnetron tube, if the magnetron tube fails due to a defect in materials or workmanship. During this **nine-year limited warranty**, you will be responsible for any labor or in-home service costs.

For the above limited warranty: To avoid any trip charges, you must take the microwave oven to a General Electric Customer Care® servicer and pick it up following service. In-home service is also available, but you must pay for the service technician's travel costs to your home.

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

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

Warrantor: General Electric Company, Louisville, KY 40225

Service Telephone Numbers.



GE Answer Center® 800.626.2000

The GE Answer Center® is open 24 hours a day, 7 days a week.



In-Home Repair Service 800-GE-CARES (800-432-2737)

Expert GE repair service is only a phone call away.



Special Needs Service 800.626.2000

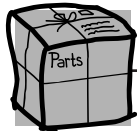
800-TDD-GEAC (800-833-4322)

GE offers, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.



Service Contracts 800-626-2224

Purchase a GE service contract while your warranty is still in effect and you'll receive a substantial discount. GE Consumer Service will still be there after your warranty expires.



Parts and Accessories 800-626-2002

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted).

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



Service Satisfaction

If you are not satisfied with the service you receive from GE:

First, contact the people who serviced your appliance.

Next, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
 GE Appliances
 Appliance Park
 Louisville, KY 40225

Finally, if your problem is still not resolved, write:

Major Appliance Consumer Action Program
 20 North Wacker Drive
 Chicago, IL 60606

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