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Owner's Manual

DVM7195

Write the model and serial numbers here:

Model # ______ Serial # _____

You can find them on a label inside the oven.

IMPORTANT SAFETY INSTRUCTIONS. READ ALL INSTRUCTIONS BEFORE USING.

SAFETY INFORMATION

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and the word "DANGER", "WARNING", or "CAUTION". These words are defined as:

⚠ DANGER

⚠ WARNING

CAUTION

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.

Indicates a hazardous situation which, if not avoided, **could** result in death or serious injury.

Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

When using electrical applainces basic safety precautions should be followed, including the following:

▲ WARNING

To reduce risk of burns, electric shock, fire, personal injury or exposure to excessive microwave energy.

- Read and follow the specific precautions in the PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY section on page 4.
- 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.
- This microwave should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.

INSTALLATION

- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the GROUNDING INSTRUCTIONS section on page 3.
- This microwave oven is UL listed for installation over both gas (less than 60,000 BTU) and electric ranges.
- This unit is suitable for use above gas or electric cooking equipment, 36" or less wide.
- 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.
- Keep power cord away from heated surfaces.
- Do not let power cord hang over edge of table or counter.
- Do not immerse power cord or plug in water.
- Do not block or cover any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water—for example, in a wet basement, near a swimming pool, near a sink or in similar location.
- Do not mount this appliance over a sink.

TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY

- Do not overcook food. Carefully attend appliance when 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 store any materials, other than our recommended accessories, in this oven when not in use. Do not leave paper products, cooking utensils or food in the cavity when not in use. Microwave rack should be removed from oven when not in use.
- —If materials inside the oven 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.
- —Do not operate the microwave without food in the oven.

TO REDUCE THE RISK OF BURNS

- Be careful when opening containers of hot food. Use pot holders and direct steam away from face and hands.
- Vent, pierce, or slit containers, pouches, or plastic bags to prevent build-up of pressure.
- Be careful when touching the turntable, door, or walls of the oven which may become hot during use.
- Liquids and certain foods heated in the microwave oven can present a risk of burn when removing them from the microwave. The potential for a burn is greater in young children, who should not be allowed to remove hot items from the microwave.

OPERATING AND CLEANING

- As with any appliance, close supervision is necessary when used by children.
- Do not store anything directly on top of the microwave surface when the microwave oven is in operation.
- 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.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving risk of electric shock.
- Do not use paper products in oven when appliance is operated in any cooking mode except microwave only.

IMPORTANT SAFETY INSTRUCTIONS. READ ALL INSTRUCTIONS BEFORE USING.

OPERATING AND CLEANING (Continued)

- Some products such as whole eggs and sealed containers—for example, closed jars—are able to explode and should not be heated in this microwave oven.
- Do not cover any part of the microwave with metal foil.
 This will cause overheating of the microwave.
- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- 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 in compliance with cookware manufacturers' recommendations.
- It is important to keep the area clean where the door seals against the microwave. Use only mild, nonabrasive detergents applied with a clean sponge or soft cloth. Rinse well.

SUPERHEATED WATER

— Liquids, such as water, coffee, or tea, are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks.
- After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

GROUNDING INSTRUCTIONS

A WARNING

To prevent risk of electric shock, follow these instructions:

- Plug microwave into a grounded 3-prong outlet.
- Do not remove the ground prong or use an adapter.
- Do not use an extension cord.

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.

A short power-supply is provided to reduce the risks resulting from becoming entangled or tripping over a longer cord. Do not use 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.

VENT FAN

The fan will operate automatically under certain conditions. Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

- Clean the underside of the microwave often. Do not allow grease to build up on the microwave or the fan filters.
- In the event of a grease fire on the surface units below the microwave oven, smother a flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet or a flat tray.
- Use care when cleaning the vent fan filters. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filters.
- When preparing flaming foods under the microwave, turn the fan on.
- Never leave surface units beneath your microwave oven unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite and spread if the microwave vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

PACEMAKERS

Most pacemakers are shielded from interference from electronic products, including microwaves. However, patients with pacemakers may wish to consult their physicians if they have concerns.

IMPORTANT SAFETY INSTRUCTIONS. READ ALL INSTRUCTIONS BEFORE USING.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 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.
- Do Not Place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- 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
- The Oven Should Not be adjusted or repaired by anyone except properly qualified service personnel. Contact nearest autorized service facility for examination, repair or adjustment.

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

SAVE THESE INSTRUCTIONS

FEDERAL COMMUNICATIONS COMMISSION (U.S.A.) RADIO FREQUENCY INTERFERENCE STATEMENT

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for an ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by tuning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of radio or television.
- Relocate the Microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

The manufacturer is not responsible for any radio or TV interference cause by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference.

INSTRUCCIONES IMPORTANTES DE SEGURIDAD. LEA PRIMERO TODA LAS INSTRUCCIONES.

INFORMACIÓN DE SEGURIDAD

🖶 Éste es el símbolo de alerta de seguridad. El mismo alerta sobre potenciales riesgos de muerte o lesiones tanto para usted con para otras personas. Todos los mensajes de seguridad estarán a continuación del símbolo de alerta de seguridad y con la palabra "PELIGRO", "ADVERTENCIA" o "PRECAUCIÓN". Estas palabras se definen como:

A PELIGRO

Indica una situación de riesgo que, si no se evita, **resultará** en la muerte o en lesiones graves.

ADVERTENCIA Indica una situación de riesgo que, si no se evita, puede resultar en la muerte o en lesiones graves.

🛕 PRECAUCIÓN 📕 Indica una situación de riesgo que, si no se evita, **puede** resultar en lesiones menores o moderadas.

Al usar artefactos eléctricos, se deberán seguir las precauciones básicas de seguridad, incluyendo lo siguiente:

ADVERTENCIA

Por su seguridad, la información contenida en este manual debe seguirse para minimizar el riesgo de incendio, explosión, descarga eléctrica, exposición a energía microondas.

- Lea y siga las precauciones específicas en la sección PRECAUCIONES PARA EVITAR UNA POSIBLE EXPOSICIÓN A UNA EXCESIVA ENERGÍA DE MICROONDAS en la página 4.
- Dé a este electrodoméstico el uso para el cual fue diseñado únicamente, como se describe en este manual. No use productos guímicos corrosivos ni vapores en este electrodoméstico. Este horno microondas fue diseñado específicamente para calentar, secar o cocinar comida, y no para uso industrial o en laboratorio.
- Este electrodoméstico sólo debería ser reparado por personal técnico con calificación. En caso de necesitar una evaluación, reparación o ajuste, comuníquese con el servicio autorizado más cercano

INSTALACIÓN

- Instale o ubique el electrodoméstico sólo de acuerdo con las instrucciones de instalación provistas.
- Este electrodoméstico deberá estar conectado a tierra. Conecte sólo a un tomacorriente con la adecuada conexión a tierra. Lea la sección INSTRUCCIONES PARA CONEXIÓN A TIERRA en la página 3.
- Este horno microondas figura en la lista de UL para su posible instalación tanto en estufas a gas (menos de 60,000 BTU) como eléctricas.
- Esta unidad fue diseñada para use sobre equipamientos de cocción a gas o eléctricos, de un ancho de 36" o menos.
- No utilice este artefacto si posee un cable o enchufe dañado, si no funciona correctamente, o si fue dañado o sufrió una caída.
- Mantenga el cable de corriente alejado de superficies calientes.
- No permita que el cable de corriente cuelgue del extremo de una mesa o mostrador.
- No sumerja el cable de corriente o el enchufe en el agua.
- No bloquee ni cubra cualquier abertura del electrodoméstico.
- No guarde este electrodoméstico al aire libre. No use este producto cerca del agua; por ejemplo, en un sótano húmedo, cerca de una piscina, cerca de un lavabo o en ubicaciones similares.
- No coloque este artefacto sobre un lavabo.

PARA REDUCIR EL RIESGO DE INCNDIOS EN LA CAVIDAD **DEL HORNO**

- No cocine en exceso la comida. Preste especial atención cuando se coloque papel, plástico u otros materiales combustibles dentro del horno mientras se cocina.
- Elimine cualquier torcedura del cable y asas metálicas de los envases de papel o plástico antes de colocar estos en el horno.
- No guarde ningún material, a excepción de nuestros accesorios recomendados, en este horno cuando no esté en uso No deje productos de papel, utensilios de cocina ni comida en el horno cuando no esté en uso. El estante del microondas se deberá retirar del horno cuando no se encuentre en uso.
- Si los materiales dentro del horno se prenden fuego, mantenga la puerta del horno cerrada, apague el mismo y desconecte el cable de la corriente, o corte la corriente desde el panel del fusible o el disvuntor.
- No utilice el microondas sin comida dentro del horno.

A FIN DE REDUCIR RIESGOS DE QUEMADURAS

- Tenga cuidado al abrir recipientes con comida caliente. Use las manijas de las ollas y evite el contacto directo del vapor con la cara y las manos.
- Ventile, perfore o corte los recipientes, bolsas o bolsas plásticas para evitar la acumulación de presión.
- Tenga cuidado al tocar el plato giratorio, la puerta o las paredes del horno, los cuales se podrán calentar durante el uso.
- Los líquidos y ciertas comidas calentadas en el horno microondas pueden presentar el riesgo de quemaduras al retirarlos del horno microondas. La posibilidad de sufrir quemaduras es mayor en niños pequeños, a quienes no se les deberá permitir el retiro de ítems calientes del horno microondas.

FUNCIONAMIENTO Y LIMPIEZA

- Al igual que con cualquier electrodoméstico, se deberá realizar una supervisión de cerca si es usado por niños.
- No guarde nada directamente sobre la superficie del horno microondas cuando el mismo se encuentre en funcionamiento.
- No se debería usar comida ni utensilios metálicos de tamaño. excesivo en un horno microondas/ por convección, ya que incrementan el riesgo de descargas eléctricas y esto podría ocasionar un incendio.
- No limpie con almohadillas metálicas para fregar. Las piezas podrán quemar la almohadilla y tener contacto con partes eléctricas y producir riesgos de descargas eléctricas.
- No use productos de papel en el horno cuando el electrodoméstico sea usado en cualquier modo de cocción, excepto en cocción por microondas.

INSTRUCCIONES IMPORTANTES DE SEGURIDAD. LEA PRIMERO TODA LAS INSTRUCCIONES.

FUNCIONAMIENTO Y LIMPIEZA (Continúa)

- Algunos productos tales como huevos enteros y envases sellados – por ejemplo: tarros de vidrio cerrados – pueden explotar y por esto no se deben calentar en el horno microondas.
- No cubra el estante del microondas o cualquier parte del horno con papel de aluminio. Esto ocasionará un sobrecalentamiento del horno microondas/ por convección.
- Cocine la carne y carne de ave completamente la carne a por lo menos una temperatura INTERNA de 160°F y la carne de ave a por lo menos una temperatura INTERNA de 180°F. La cocción a estas temperaturas normalmente es una protección contra las enfermedades producidas por la carne.
- Asegúrese de que todos los utensilios usados en el horno microondas sean para uso en el mismo. Se pueden usar la mayoría de las cazuelas de vidrio, platos de cocción, tazas graduadas, tazas para postre, vajillas de cerámica o cubiertos de porcelana que no poseen bordes metálicos o vidriados con un brillo metálico, siguiendo las recomendaciones del fabricante.
- Es importante mantener el área limpia donde la puerta se selle contra el horno microondas. Use sólo detergentes suaves y no abrasivos con una esponja limpia o tela suave. Enjuague bien.

AGUA SOBRECALENTADA

■ Los líquidos, tales como el agua, café o té se podrán sobrecalentar más allá de su punto de hervor sin que parezca que esto está sucediendo. No siempre se observan burbujas o hervor cuando el envase es retirado del horno microondas. ESTO PODRÍA PROVOCAR QUE LÍQUIDOS MUY CALIENTES DE PRONTO HIERVAN CUANDO SE MUEVA EL ENVASE O CUANDO SE INSERTE UNA CUCHARA U OTRO UTENSILIO EN EL LÍQUIDO.

Para reducir el riesgo de lesiones personales:

- No sobrecaliente el líquido.
- Revuelva el líquido tanto antes como a la mitad del tiempo mientras lo calienta.
- No use envases con lados rectos y cuellos angostos.
- Después de calentar, deje reposar el envase en el horno microondas durante un período corto antes de retirar el
- Tenga extremo cuidado al insertar una cuchara u otro utensilio en el envase.

INSTRUCCIONES DE CONEXIÓN A TIERRA

WARNING

Para evitar el riesgo de descargas eléctricas, siga estas instrucciones.

- Enchufe el microondas en un tomacorriente con conexión a tierra de 3 cables.
- No retire el enchufe de conexión a tierra ni use un adaptador.
- No use un prolongador.

El uso inadecuado del enchufe de conexión a tierra puede provocar riesgos de descargas eléctricas.

Este electrodoméstico deberá estar conectado a tierra. En caso de que se produzca un cortocircuito, la conexión a tierra reduce el riesgo de descarga eléctrica, brindando un cable de escape de la corriente eléctrica.

Este electrodoméstico está equipado con un cable de corriente que posee un cable de conexión a tierra con un enchufe a tierra. El enchufe se deberá colocar en un tomacorriente instalado y conectado a tierra de forma adecuada.

Consulte a un electricista calificado o al personal del servicio técnico en caso de que las instrucciones de conexión a tierra no se entiendan completamente, o si tiene dudas sobre si la herramienta está conectada a tierra de forma apropiada.

Se brinda un cable de corriente corto a fin de reducir los riesgos asociados con enredos o tropiezos con un cable más largo. No use prolongadores con este electrodoméstico. Si el cable de corriente es demasiado corto, solicite a un electricista o a personal del servicio técnico calificado que instale un tomacorriente cerca del electrodoméstico.

VENTILADOR CON EXTRACTOR

El ventilador funcionará de forma automática bajo ciertas condiciones. Asegúrese de evitar la activación y extensión accidental del fuego de cocción mientras el ventilador esté en

- Limpie la cara inferior del horno microondas en forma frecuente. No permita que se acumule grasa en el horno microondas ni en los filtros del ventilador.
- En caso de que haya fuego producido por la grasa en las unidades de la superficie debajo del horno microondas, apague una olla llameante sobre la unidad de la superficie cubriendo la olla completamente con una tapa, una asadera de galletitas o una bandeja plana.
- Limpie con cuidado los filtros del ventilador. Agentes de limpieza corrosivos, tales como los limpiadores de horno a base de soda cáustica, podrán dañar los filtros.
- Al preparar comidas llameantes debajo del horno microondas, encienda el ventilador.
- Nunca deje de prestar atención a las unidades de la superficie debajo de su horno microondas en las configuraciones altas de calor. Las ebulliciones producen humo y derrames de grasa que pueden encender y esparcir el fuego si el ventilador del horno microondas está en funcionamiento. A fin de minimizar el funcionamiento del ventilador automático, use utensilios de tamaño adecuado y use un nivel de calor alto en las unidades de la superficie sólo cuando sea necesario.

MARCAPASOS

La mayoría de los marcapasos poseen protección contra interferencias de productos eléctricos, incluyendo microondas. Sin embargo, es aconsejable que los pacientes con marcapasos consulten a sus médicos ante cualquier duda.

INSTRUCCIONES IMPORTANTES DE SEGURIDAD. LEA PRIMERO TODA LAS INSTRUCCIONES.

PRECAUCIONES PARA EVITAR POSIBLE EXPOSICIÓN A UNA EXCESIVA ENERGÍA DE MICROONDAS.

- (a) No Intente operar este horno con la puerta abierta ya que esto podría resultar en una exposición a energía microondas dañina. Es importante no cancelar ni manipular de forma indebida los dispositivos de seguridad.
- (b) No Sitúe ningún objeto entre la parte frontal del horno y la puerta ni permita que se acumule suciedad o residuos limpios en las gomas de cierre hermético.
- (c) No Use el horno si está dañado. Es especialmente importante que la puerta del horno se cierre correctamente y que no se dañe:
 - (1) la puerta (doblada),
 - (2) bisagras y pasadores (rotos o sueltos),
 - (3) sellos de la puerta y gomas de cierre hermético.
- (d) El horno no debería ajustarse ni repararse por nadie que no sea personal de servicio adecuadamente calificado

DE LEER Y SEGUIR CUIDADOSAMENTE ESTA INFORMACIÓN DE SEGURIDAD. **GUARDE ESTAS INSTRUCCIONES**

COMISIÓN DE COMUNICACIONES FEDERALES (EE.UU.) DECLARACIÓN DE INTERFERENCIA DE RADIO FRECUENCIA

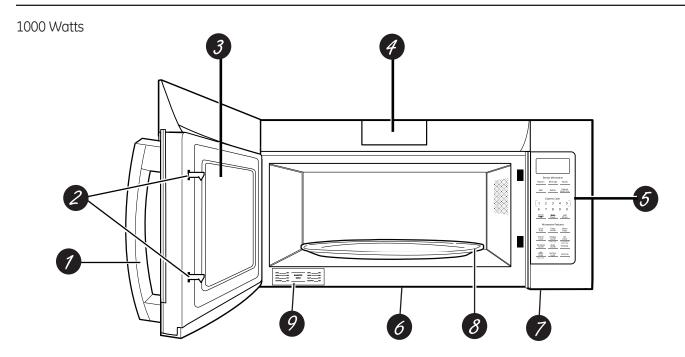
Este equipo genera y usa energía de frecuencia ISM y si no es instalado y usado de forma adecuada, en cumplimiento estricto con las instrucciones del fabricante, se podrán ocasionar interferencias en la recepción de radio y televisión. Se realizó una evaluación por tipo y se encontró en cumplimiento con los límites de un equipo ISM, de acuerdo con la parte 18 de las Reglas FCC, que fueron diseñadas para brindar una protección razonable contra dichas interferencias en una instalación residencial. Sin embargo, no se garantiza que no se presenten interferencias en una instalación en particular. Si el equipo provoca interferencias en la recepción de radio o televisión, lo que se puede determinar encendiendo y apagando el equipo, se aconseja al usuario que intente corregir la interferencia a través de una o más de las siguientes medidas:

- Reoriente la antena receptora de radio o televisión.
- Reubique el horno microondas con respecto al receptor.
- Coloque el horno microondas alejado del receptor.
- Enchufe el horno microondas en un tomacorriente diferente, de modo que el horno microondas y el receptor estén en diferentes circuitos de empalmes.

El fabricante no es responsable de cualquier interferencia de radio o TV ocasionada por una modificación no autorizada sobre este horno microondas. Es responsabilidad del usuario corregir dicha interferencia.

About the features of your microwave oven.

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



Features of the Oven

- **1 Door Handle.** Pull to open the door. The door must be securely latched for the microwave to operate.
- 2 Door Latches.
- **3** Window with Metal Shield. Screen allows cooking to be viewed while keeping microwaves confined in the oven.
- **4** Charcoal Filter Door. Push down two button to open the door. You can change charcoal filter easily.
- 5 Touch Control Panel. You must set the clock and calendar before using the "Auto Night Light".

- 6 Cooktop Light.
- 7 Grease Filter.
- 8 Removable Turntable.
 Turntable and support must be in place
 when using the oven. The turntable may be
 removed for cleaning.
- 9 Rating Plate.

NOTE: Oven vent(s) and oven light are located on the inside walls of the microwave oven.

Optional Accessories

Filler Panel Kits JX36DWW - White JX36DBB - Black JX36DSS - Stainless JX36DES - Slate

When replacing a 36" range hood, filler panel kits fill in the additional width to provide a custom built-in appearance.

For installation between cabinets only; not for end-of cabinet installation. Each kit contains two 3" wide filler panels. Two kits are needed for a 36" opening.

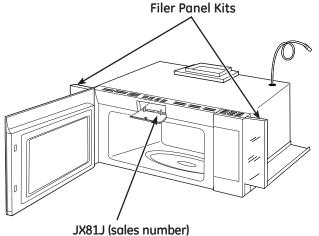
Recirculating Charcoal Filter Kit JX81J (sales number) WB02X1124 (service number)

Filter kits are used when the microwave oven cannot be vented to the outside.

15" Cabinet Installation Kit JX15BUMPBB - Black JX15BUMPWW - White

For use when installing with 15" depth cabinets.

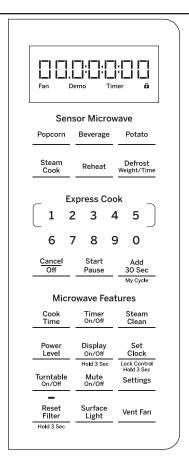
Available at extra cost from your GE supplier, or see the GE Service numbers.



JX81J (sales number)
WB02X1124 (service number)

About the features of your microwave oven.

You can microwave by time or with the sensor features. Not all features on all models.



Cooking Controls

Check the Convenience Guide before you begin.



| Time Features | | |
|---------------------|----------------------------------|--|
| Press | Enter | |
| Cook Time | Amount of cooking time | |
| Express Cook | Starts Immediately! | |
| Add 30 Sec | dd 30 Sec Starts Immediately! | |
| Power Level | Power level 1 to 10 | |
| Defrost Weight/Time | Amount of defrosting weight/time | |
| Steam Cook | Food 1-7 | |
| | | |



| Sensor Features | | |
|-----------------|---------------------|--|
| Press | Enter | |
| Popcorn | Starts immediately! | |
| Beverage | Starts immediately! | |
| Reheat | Food 1-4 | |
| Potato | Starts Immediately! | |

| | | Cook Time | = | |
|----|---|----------------|---|---|
| | | Power Level | _ | |
| [1 | 2 | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 | 0 |
| | | Start Pause | _ | |

Changing the Power Level

The power level may be entered or changed immediately after entering the feature time for *Cook Time, Time Defrost, Add 30 Sec* or *Express Cook*. The power level may also be changed during the time countdown.

- 1. Press Cook Time.
- 2. Enter cooking or defrosting time
- 3. Press Power Level.
- 4. Select desired power level 1-10.
- Press Start/Pause. Pressing Start/Pause is not necessary for Express Cook buttons.

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 HI 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:

Power Level 10: Fish, bacon, vegetables, boiling liquids.

Power Level 7: Gentle cooking of meat and poultry; baking casseroles and reheating.

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

Power Level 2 or 3: Defrosting; simmering; delicate sauces.

Power Level 1: Keeping food warm; softening butter.

About the time features.

Cook Time 1 2 3 4 5 6 7 8 9 0 Start Pause

Cook Time 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 Cook Time.
- 2. Enter cooking time.
- 3. Change power level if you don't want full power. (Press **Power Level**. Select a desired power level 1–10.)
- 4. Press Start/Pause.

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

Cook Time II

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

- 1. Press Cook Time.
- 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 Cook Time 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/Pause.

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

Express Cook

1 2 3 4 5

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.

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

Add 30 Sec

My Cycle

Add 30 Sec

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 a quick way to set 30 seconds of cooking time.

My Cycle

The *Add 30 Sec* button can be adjusted to the *My Cycle* feature.

- Press Settings button and select My Cycle.
- Select a time (from 5 Sec to 59 Sec) and press the **Settings** button to complete the selection.

Steam Cook

Steam Cook

Use the **Steam Cook** feature to steam certain preprogrammed foods. For best performance, please use a glass bowl with lid or vented plastic wrap.

- 1. Press the **Steam** button.
- 2. Select the food you wish to steam.
- 3. Place bowl with water, salt (if necessary), and food in the microwave.
- 4. Press **Start** to begin cooking.

| Amount of Water Added | First Choice | Second Choice |
|---------------------------------|------------------------|--|
| 1 cup | 1 - Rice | 1 - 1 cup white, 2 - 1 cup brown |
| 1/4 cup per 1 cup vegetables | 2 - Asparagus | 1 to 2 cups |
| 1/4 cup per 1 cup vegetables | 3 - Broccoli | 1 to 2 cups |
| 1/4 cup per 1 cup vegetables | 4 - Brussel Sprouts | 1 to 2 cups |
| 1/4 cup per 1 cup vegetables | 5 - Carrots | 1 to 2 cups |
| 1/4 cup per 1 cup vegetables | 6 - Cauliflower | 1 to 2 cups |
| 1/4 cup per 1 cup vegetables | 7 - Zucchini | 1 to 2 cups |

About the time features.

Defrost Weight/Time [1 2 3 4 5] 6 7 8 9 0 Start Pause

Weight Defrost

The Defrost Weight/Time feature gives you two ways to defrost food.

Press **Defrost Weight/Time** once for weight defrost or twice for Time Defrost.

Use Weight Defrost for meat, poultry and fish up to 6 pounds. Use Time Defrost for most other frozen foods.

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

- 1. Press **Defrost Weight/Time** once.
- 2. Using the conversion guide, enter food weight. For example, press pads 1 and 2 for 1.2 pounds (1 pound, 3 ounces).
- 3. Press Start/Pause.

(Time Defrost is explained in the Time Features section.)

- Remove meat from package and place on microwave-safe dish.
- When the oven signals, 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.

| • | |
|--------|--------|
| Ounces | Pounds |
| 1-2 | .1 |
| 3 | .2 |
| 4–5 | .3 |
| 6–7 | .4 |
| 8 | .5 |
| 9–10 | .6 |
| 11 | .7 |
| 12-13 | .8 |
| 14-15 | .9 |

| | - | Defrost Weight/Tir | t me_ | |
|----|---|-----------------------|----------|---|
| [1 | 2 | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 | 0 |
| | | Start | _ | |

Time Defrost allows you to defrost for a selected length of time. See the Defrosting Guide for suggested times. (Weight Defrost is explained in the Auto Feature section.)

- 1. Press **Defrost Weight/Time** twice.
- 2. Enter defrosting time.
- 3. Press Start/Pause.
- 4. Turn food over when the oven signal.
- 5. Press Start/Pause.

When the oven signals, turn food over and break apart or rearrange pieces for more even defrosting. Shield any warm areas with small pieces of foil. The oven will continue to defrost if you don't open the door and turn the food.

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 microwavesafe dish
- For more even defrosting of larger foods, such as roasts, use Defrost Weight. Be sure large meats are completely defrosted before cooking.
- 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.
- 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 counts down.

About the time features.

Defrosting Guide

| Food | Time | Comments |
|--|---|--|
| Breads, Cakes Bread, buns or rolls (1 piece) Sweet rolls (approx. 12 oz.) | 1 min. 3 to 5 min. | Rearrange after half of time. |
| Fish and Seafood Fillets, frozen (1 lb.) Shellfish, small pieces (1 lb.) | 6 to 8 min. 5 to 7 min. | Place block in casserole. Turn over and break up after first half of time. |
| Fruit Plastic pouch—1 or 2 (10-oz. package) | 3 to 6 min. | |
| Meat Bacon (1 lb.) Franks (1 lb.) Ground meat (1 lb.) Roast: beef, lamb, veal, pork Steaks, chops and cutlets | 2 to 5 min. 2 to 5 min. 5 to 7 min. 12 to 16 min. per lb. 5 to 7 min. per lb. | Place unopened package in oven. Let stand 5 minutes after defrosting. Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting. Turn meat over after first half of time. Use power level Warm (1). Place unwrapped meat in cooking dish. Turn over after first half of time and shield warm areas with foil. After second half of time, separate pieces with table knife. Let stand to complete defrosting. |
| Poultry Chicken, broiler-fryer, cut up (2½ to 3 lbs.) Chicken, whole (2½ to 3 lbs.) Cornish hen Turkey breast (4 to 6 lbs.) | 15 to 19 min. 17 to 21 min. 7 to 13 min. per lb. 5 to 9 min. per lb. | Place wrapped chicken in dish. Unwrap and turn over after first half of time. After second half of time, separate pieces and place in cooking dish. Microwave 2 to 4 minutes more, if necessary. Let stand a few minutes to finish defrosting. Place wrapped chicken in dish. After first half of time, unwrap and turn chicken over. Shield warm areas with foil. To complete defrosting, run cool water in cavity until giblets can be removed. Place unwrapped hen in oven breast-side-up. Turn over after first half of time. Run cool water in cavity until giblets can be removed. Place unwrapped breast in microwave-safe dish breast-side-down. After first half of time, turn breast-side-up and shield warm areas with foil. Defrost for second half of time. Let stand 1 to 2 hours in refrigerator to complete defrosting. |

About the sensor features.



Covered



Vented



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

Humidity Sensor

What happens when using the Sensor Feature:

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

Do not use the Sensor Features twice in succession on the same food portion—it may result in severely overcooked or burnt food. Be sure to let the oven cool down for 5-10 minutes before starting the next sensor cook.

If food is undercooked after the countdown, use **Cook Time** for additional cooking time.

- The proper containers and covers are essential for best sensor cooking.
- Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight-sealing plastic covers— they can prevent steam from escaping and cause food to overcook.
- Be sure the outside of the cooking container 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.

Popcorn

Use only with prepackaged

weighing 2.0 to 3.5 ounces

microwave popcorn

To use the Popcorn feature:

- Follow package instructions, using Cook
 Time if the package is less than 2.0 ounces
 or larger than 3.5 ounces. Place the
 package of popcorn in the center of the
 microwave.
- 2. Press **POPCORN.** The oven starts immediately.

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 20-30 seconds to the automatic popping time.

To add time:

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

Press **9** again to add another 10 seconds (total 30 seconds) of additional time.

To subtract time:

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

Press **1** again to reduce cooking time another 10 seconds (total 30 seconds) less cooking time.

Beverage

To use the Beverage feature:

The Beverage feature heats 4-16 oz of any beverage.

Press **BEVERAGE**. The oven starts immediately.

The serving size is automatically set for 4 oz. Press *BEVERAGE* twice for 8 oz, three times for 12 oz, and four times for 16 oz.

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

Reheat

How to Change the Automatic Settings

To reduce time by 10%: Press **1** after the feature pad.

To add 10% to cooking time: Press **9** after the feature pad.

NOTE: Do not use this feature twice in succession on the same food portion—it may result in severely overcooked or burnt food.

To use the Reheat feature:

The Reheat feature reheats single servings of previously cooked foods or a plate of leftovers.

- 1. Place covered food in the oven. Press **Reheat**.
- Press one of the *Express Cook* pads (from 1 to 4) to select the food you wish to reheat.

| Press Pad | Food to Reheat |
|-----------|----------------|
| 1 | Plate |
| 2 | Soup |
| 3 | Veggies |
| 4 | Pasta |

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/Pause** immediately.

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

If food is not hot enough after the countdown, use Cook Time for additional reheating time.

Some Foods Not Recommended For Use With Reheat:

It is best to use Cook Time 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.

Potato

How to Change the Automatic Settings

To reduce time by 10%: Press **1** after the feature pad.

To add 10% to cooking time: Press **9** after the feature pad.

NOTE: Do not use this feature twice in succession on the same food portion—it may result in severely overcooked or burnt food.

Potato

- 1. Pierce potato skin with fork and place potato in the oven.
- 2. Press Potato. the oven starts immediately.
- 3. The oven signals when steam is sensed and time remaining is counting down. Turn or stir the food if necessary.

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

If food is undercooked after the countdown, use **Cook Time** for additional cooking time.

About other features.

Cooking Complete Reminder

To remind you that you have food in the oven, the oven will display "Food is Ready" and beep once a minute until you either open the oven door or press **Cancel/Off**.

Set Clock

Lock Control Hold 3 Sec

Set Clock

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

- 1. Press Set Clock.
- 2. Enter time of day.
- 3. Press Start or Set Clock.

To check the time of day while microwaving, press **Set Clock**.

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 Set Clock for about three seconds. When the control panel is locked, LOCKED will appear in the display.

Display On/Off

Hold 3 Sec

Display On/Off

To turn the clock display on or off, press and hold **Display On/Off button** for about 3 seconds. The **Display On/Off** feature cannot be used while a cooking feature is in use.

Timer On/Off

Timer On/Off

Timer On/Off operates as a minute timer and can be used at any time, even when the oven is operating.

- 1. Press TIMER ON/OFF.
- 2. Enter time you want to count down.
- 3. Press TIMER ON/OFF to start.

When time is up, the oven will signal. To turn off the timer signal, press *TIMER ON/OFF*.

NOTE: The timer indicator will be lit while the timer is operating.

Start Pause

Start/Pause

In addition to starting many functions, Start/ Pause allows you to stop cooking without opening the door or clearing the display. Press **Start/Pause** again to restart the oven.

Steam Clean

Steam Clean

Use Steam Clean for easy wiping inside with steam.

- 1.Press the Steam Clean button.
- 2 Put steam bowl with 1/4 cup of water.
- 3 Press the dial or Start/Pause to start.

4. After Steam Clean, remove Turntable and Turn Table Support and wipe out inside of oven cavity with paper towel or soft cloth

Turntable On/Off

Turntable

For best cooking results, leave the turntable on. It can be turned off for large dishes. Press **TURNTABLE** to turn the turntable on or off.

Sometimes the turntable can become too hot to touch. Be careful touching the turntable during and after cooking.

About other features.

| _ | Vent Fan | Vent Fan The vent fan removes steam and other vapors from surface cooking. | Press Vent Fan once for boost fan speed, twice for high fan speed, a third time for low fan speed or forth time to turn the fan off. |
|----|-------------------------------|--|--|
| _ | Surface Light | Surface Light Press to turn the surface light on or off. On some models, there is a night light option. Press Surface Light once for bright light, twice | for the night light or three times to turn the light off. |
| _ | Mute On/Off | Mute The beeper sound level can be muted. Press Mute On/Off. | |
| | | Automatic Fan An automatic fan feature protects the microwave from too much heat rising from the cooktop below it. It automatically turns on at low speed if it senses too much heat. | If you have turned the fan on you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off. |
| - | Settings | Clock Mode You can change clock 12/24hrs display mode. 1. Press Settings. 2. Press Express Cook pad 1. | 3. Select 12hrs/24hrs. 1 - 12 hrs 2- 24 hrs |
| | Settings | Display Speed You can change display speed. 1. Press Settings. 2. Press Express Cook pad 2. | 3. Select new display speed. 1 - slow 2 - normal 3 - fast |
| | Settings | Sound Level You can change sound level. 1. Press Settings. 2. Press Express Cook pad 3. | 3. Select sound level. 0 - mute 1 - low 2 - normal 3 - loud |
| | Reset Filter Hold 3 Sec | Reset Filter Button The light will illuminate after approximately 6 months of alert user to replace the charcoal filter (if used) and clean/replace the grease filters. Reset by push and hold 3 seconds. | |
| 20 | | Filter Replace Reminder The charcoal/grease filter should be replaced when it is noticeably dirty / discolored(usually after 6-12 months, depending on hood usage) or filter replacement LED is on. | When the Filter Replace LED turned on, replace filter and press Reset Filter and hold for 3 seconds to reset. |

Microwave terms.

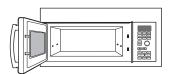
| Arcing | Arcing is the microwave term for sparks in the oven. Arcing is caused by: | Metal such as twist-ties, poultry pins, gold- rimmed dishes. |
|------------------|---|--|
| | Metal or foil touching the side of the oven. | Recycled paper towels containing small metal pieces. |
| | Foil that is not molded to food (upturned edges act like antennas). | Plates or dishes with a metallic trim or glaze with a metallic sheen. |
| 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

An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh. Be sure the power is off before cleaning any part of this oven.

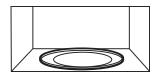


How to Clean the Inside

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

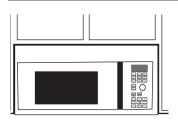
Some spatters can be removed with a paper towel; others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

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 in the microwave mode without the turntable and support seated and in place.

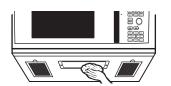


How to Clean the Outside

We recommend against using cleaners with ammonia or alcohol, as they can damage the appearance of the microwave oven. If you choose to use a common household cleaner, first apply the cleaner directly to a clean cloth, then wipe the soiled area.

Case

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



Control Panel

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 Panel

Before cleaning the front door panel, make sure you know what type of panel you have. Refer to the eighth digit of the model number. "S" is stainless steel, "L" is CleanSteel and "B", "W" or "C" are plastic colors.

Stainless Steel (on some models)

The stainless steel panel can be cleaned with Stainless Steel Magic or a similar product using a clean, soft cloth. Apply stainless cleaner carefully to avoid the surrounding plastic parts. Do not use appliance wax, polish, bleach or products containing chlorine on Stainless Steel finishes.

Plastic Color Panels

Use a clean, soft, lightly dampened cloth, then dry thoroughly.

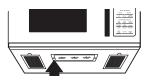
Door Seal

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.

Bottom

Clean off the grease and dust on the bottom often. Use a solution of warm water and detergent.

Replacing the light bulb.



Remove screw.



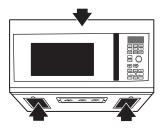
Cooktop Light/Nite Light

Replace with a 120 volt, 40 watt (max.) halogen bulb. Order WB08X10051 from your GE supplier.

- To replace the cooktop light/nite light, first disconnect the power at the main fuse or circuit breaker panel, or pull the plug.
- Remove the screw from the side of the light compartment cover and lower the cover until it stops.
- Be sure the bulb is cool before removing. Break the adhesive seal by gently unscrewing the bulb.
- Screw in the new bulb, then raise the light cover and replace the screw. Connect electrical power to the oven.

About the exhaust feature.

Charcoal filter



Reusable vent filters (on all models).

Vent Fan

The vent fan has two metal reusable vent filters.

Models that recirculate air back into the room also use a charcoal filter.

Reusable Vent Filters

The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the oven.

For this reason, the filters must always be in place when the hood is used. The vent filters should be cleaned once a month, or as needed.



Removing and Cleaning the Filters

To remove, slide them to the rear using the tabs. Pull down and out.

To clean the vent filters, soak them and then swish around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used to remove embedded dirt.

Rinse, shake and let dry before replacing.

To replace, slide the filters into the frame slots on the back of each opening. Press up and to the front to lock into place.

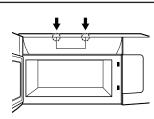
About the exhaust feature.

Charcoal Filter

The charcoal filter cannot be cleaned. It must be replaced. Order Part No. JX81H from your GE supplier.

If the model is not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on usage). See "Optional Kits," page 7, for more information.



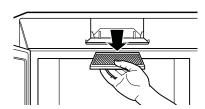
To Remove the Charcoal Filter

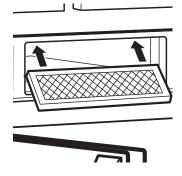
To remove the charcoal filter, first disconnect power at the main fuse or circuit breaker, or pull the plug.

Push down 2 buttons on the filter door.

The charcoal filter should be replaced every 7 months when LED is on. See "Optional Kits", page 7.

Lift the filter at the bottom until it comes free of the tabs. Slide the filter down and out.



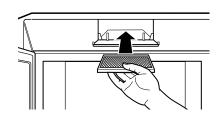


To Install the Charcoal Filter

To install a new charcoal filter, remove plastic and other outer wrapping from the new filter.

Insert the top of the filter up. Push the bottom of the filter in until it rests in place behind the tabs. Close filter door.

The charcoal filter should be replaces every 7 months when LED is on. See "Optional Kits", page 7.



Troubleshooting Tips.

| Problem | Possible Cause | What to Do |
|---|--|--|
| Oven will not start | A fuse in your home may be blown or the circuit breaker tripped. | Replace fuse or reset circuit breaker |
| | Power surge. | Unplug the microwave oven, then plug it back in. |
| | Plug not fully inserted wall outlet. | Make sure the 3-prong plug on the into oven is fully inserted into wall outlet. |
| | Door not securely closed. | Open the door and close securely. |
| Floor of the oven is warm, even when the oven has not been used | Heat from the cooktop light may make the oven floor get warm. | This is normal. |
| "LOCKED" appears on display | The control has been locked | Press and hold SET CLOCK for about 3 seconds to unlock the control. |
| 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. |
| "SENSOR ERROR" appears on display | When using a Sensor feature, the door was opened before steam could be detected. | Do not open door until steam is sensed and time is shown counting down on display. |
| | Steam not detected in maximum amount of time. | Use COOK TIME to heat for more time |
| Food amount too large for Sensor Reheat | Sensor Reheat is for single servings of recommended foods. | Use COOK TIME for large amounts of food. |

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.

Notes.

GE Microwave Oven Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician during normal working hours. To schedule service, on-line, 24 hours a day, visit us at GEAppliances. com, or call 800.GE.CARES (800.432.2737). Please have serial and model numbers available when calling for service.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

| For The Period Of: | GE Will Choose to Replace or Service: |
|---|--|
| One Year From the date of original purchase | In the event of service, GE will provide any part of the microwave oven which fails due to a defect in materials or workmanship. During this limited one-year warranty, GE will also provide, free of charge, all labor and related service costs to replace the defective part when the unit is serviced. |

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance. If you have an installation problem, contact your dealer or installer.
 You are responsible for providing adequate electrical, exhausting, and other connecting facilities.
- Failure of the product or damage to the product if it is abused, misused (for example, cavity arcing from wire rack or metal/foil), 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 caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.
- Damage to the finish, such as surface rust, tarnish, or small blemishes not reported within 48 hrs of delivery.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service Location for service. In Alaska, the warranty excludes the 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

Consumer Support.



GE Appliances Website

GEAppliances.com

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more...



Real Life Design Studio

GEAppliances.com

GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD. GEAC (800.833.4322).



Parts and Accessories

GEApplianceparts.com

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard, and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. GE does not support any servicing of this microwave oven, except as described by the Consumer Support section of this manual. Do not attempt to service the microwave oven yourself. If service is desired, then this appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.



Contact Us

GEAppliances.com

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to:

General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225