



# CONVECTION/ MICROWAVE OVEN

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## OWNER'S MANUAL

CVM1790

Write the model and serial numbers here:

Model # \_\_\_\_\_

Serial # \_\_\_\_\_

You can find them on a label when the door is open.

### ESPAÑOL

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet [GEAppliances.com](http://GEAppliances.com).

## **THANK YOU FOR MAKING GE APPLIANCES A PART OF YOUR HOME.**

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Whether you grew up with GE Appliances, or this is your first, we're happy to have you in the family.

We take pride in the craftsmanship, innovation and design that goes into every GE Appliances product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your GE appliance now online. Helpful websites and phone numbers are available in the Consumer Support section of this Owner's Manual. You may also mail in the pre-printed registration card included in the packing material.



**GE APPLIANCES**

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲ WARNING**

To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

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

- Read all instructions before using this appliance.
- 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 oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- This appliance must only be serviced 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 properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 5.
- This microwave oven is UL listed for installation over both gas (less than 60,000BTU) and electric ranges.
- This over-the-range oven is designed for use over ranges no wider than 36." It may be installed over both gas and electric cooking equipment.
- 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 cord away from heated surfaces.
- Do not let cord hang over the edge of the table or counter
- Do not immerse cord or plug in water.
- Do not cover or block 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 locations.
- Do not mount this appliance over a sink.

### **TO REDUCE THE RISK OF FIRE IN THE CAVITY:**

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
- 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 store any materials in this oven when not in use. Do not leave paper products, cooking utensils or food in the cavity when not in use. All racks should be removed from oven when not in use.
- Do not operate the microwave feature without food in the oven.
- Do not use the Sensor Features twice in succession on the same food portion. If food is undercooked after the first countdown, use COOK BY TIME for additional cooking time.

### **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, racks, 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.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲ WARNING** Continued

#### OPERATING

- As with any appliance, close supervision is necessary when used by children.
- Do not operate the oven without the turntable in place. The turntable must be unrestricted so it can turn.
- 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 manufacturer's recommendations.
- Do not store anything directly on top of the microwave oven surface when the microwave oven is in operation.
- Some products such as whole eggs and sealed containers—for example, closed jars—are able to explode and should not be heated in this oven.
- Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- Do not cover any part of the oven with meal foil. This will cause overheating of the oven.
- 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.
- This oven is not approved or tested for marine use.

#### CLEANING

- Keep the oven free from grease buildup.
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a clean sponge or soft cloth. Rinse well.

#### SUPER HEATED 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.

### NOTICE: 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.

### STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

**▲ WARNING** This product contains one or more chemicals known to the State of California to cause cancer, and birth defects or other reproductive harm.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

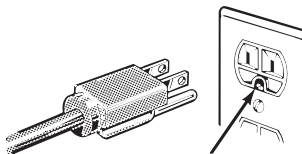
## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### 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.

### GROUNDING INSTRUCTIONS

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



Ensure proper ground exists before use.

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.

Do not use an extension cord. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

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

### THE VENT FAN

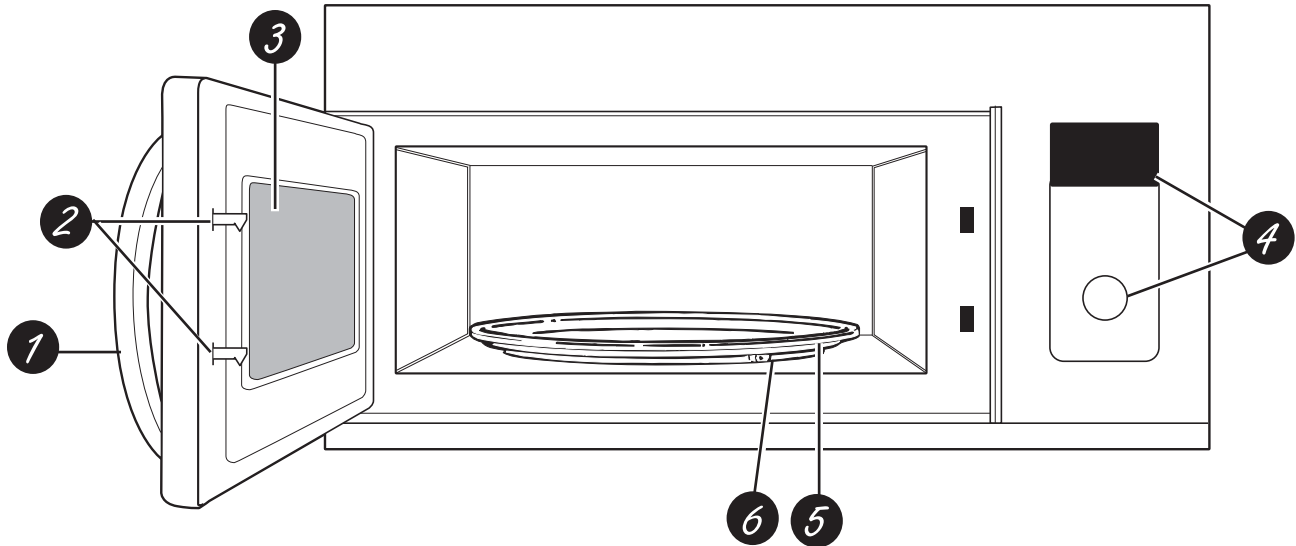
The fan will operate automatically under certain conditions (see Vent Fan section). Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

- Clean the underside of the Advantium often. Do not allow grease to build up on the Advantium or the fan filters.
- In the event of a grease fire on the surface units below the Advantium, 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 Advantium, turn the fan on.
- Never leave surface units beneath your Advantium unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite and spread if the Advantium vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

## READ AND SAVE THESE INSTRUCTIONS

# Features

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



**1. Door Handle**

**2. Door Latch**

**3. Window with Metal Shield**

Screen allows cooking to be viewed while keeping microwaves confined in the oven.

**4. Control Panel and Selector Dial**

**5. Removable Turntable**

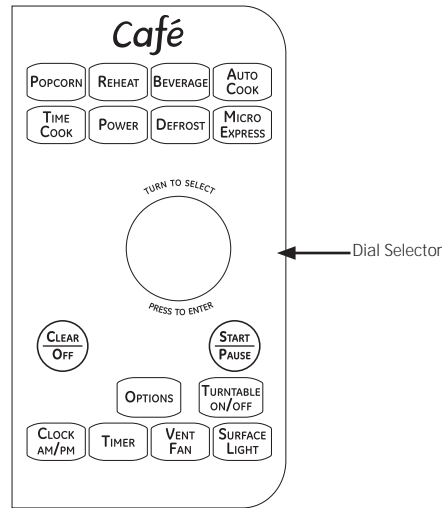
Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.

**6. Removable Turntable Support**

Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.

# Controls

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

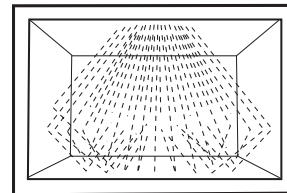


Microwave Cooking Time and Auto Features		
Press	Turn and push dial to enter	
<b>TIME COOK</b> Press once (Time Cook I) to microwave any time between 15 seconds and 95 minutes. Press twice (Time Cook II) to change power levels automatically during cooking.	Amount of cooking time	
<b>MICRO EXPRESS cook/Add 30 sec.</b>	Starts immediately!	
<b>DEFROST</b> Press once (Fast) Press twice (Auto) Press three times (Time)	Food weight up to one pound Food weight up to six pounds Amount of defrosting time	
<b>BEVERAGE</b> Press once (6-7 oz.) Press twice (8-9 oz.) Press three times (10-12 oz.)	Starts immediately!	
<b>POWER Level</b>	Power level 1-10	
Sensor Features		
Press	Turn and push dial to enter	Option
<b>POPCORN</b>	Starts immediately!	more/less time
<b>REHEAT</b> Press once (plate) Press twice (pasta) Press three times (1/2 to 1 cup) Press four times (1 to 2 cups)	Starts immediately!	more/less time
<b>AUTO COOK</b>	Food Type	more/less time

# Microwaving Features

## Cooking Tips

Your oven uses microwave energy to cook by a set time or weight, or automatically by sensor. Sensor microwave works by detecting the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

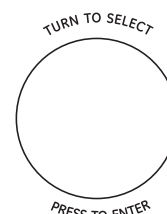


<b>Cooking Method</b>	<b>Heat Source</b>	<b>Heat Conduction</b>	<b>Benefits</b>
Microwave energy is distributed evenly throughout the oven for thorough, fast cooking of food.	Microwave energy.	Heat produced within food by instant energy penetration.	Fast, high efficiency cooking. Oven and surroundings do not get hot. Easy clean-up.

## Using the Dial

You can make selections on the oven by turning the dial and pressing it to enter the selection.

Pressing the dial can also be used in place of the **START/PAUSE** button for quicker programming of the oven.



## 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. First, follow directions for **Time Cook**, **Time Defrost** or **Express Cook**.
2. Press the **POWER** button.
3. Turn the dial clockwise to increase and counterclockwise to decrease the power level. Press the dial to enter.
4. Press the **START/PAUSE** button to start cooking.

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, heating 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.



# Time and Auto Features

## Time Cook

### Time Cook I

Allows you to microwave for any time between 15 seconds and 95 minutes.

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

1. Press the **TIME COOK** button.
2. Turn the dial to set the cook time and press the dial to enter.
3. Change power level if you don't want full power. (Press **POWER**. Turn the dial to select. Press the dial to enter.)
4. Press the dial or the **START/PAUSE** button to start cooking.

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

**NOTE:** You may change the cook time at any time during cooking by turning the dial. You may also change the power level by pressing the **POWER** button.

### Time Cook II

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

1. Press the **TIME COOK** button.
2. Turn the dial to set the first cook time and press the dial to enter.
3. Change the power level if you don't want full power. (Press **POWER**. Turn the dial to select. Press the dial to enter.)
4. Press the **TIME COOK** button again.
5. Turn the dial to set the second cook time and press the dial to enter.
6. Change the power level if you don't want full power. (Press **POWER**. Turn the dial to select. Press the dial to enter.)
7. Press the dial or the **START/PAUSE** button to start cooking.

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

**NOTE:** You may change the cook time at any time during cooking by turning the dial. You may also change the power level by pressing the **POWER** button.

## Micro Express Cook

This is a quick way to set and start cooking in 30 second blocks each time the **MICRO EXPRESS** button is pressed. The cook time may be changed by turning the dial at any time during cooking.

The power level will automatically be set at 10 and the oven will start immediately.

The power level can be changed as time is counting down. Press the **POWER** button, turn the dial and press to enter.

## Time Defrost

Use **Time Defrost** to defrost for a selected length of time.

1. Press the **DEFROST** button three times.
2. Turn the dial to select the time you want. Press the dial to enter.
3. Press the **START/PAUSE** button to start defrosting.
4. Turn the food over if the oven signals **TURN FOOD OVER**.

You may change the defrost time at any time during defrosting by turning the dial.

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.

## Time and Auto Features (Cont.)

### Fast Defrost

**Fast Defrost** automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish weighing up to one pound.

- Remove meat from package and place on microwave-safe dish.
1. Press the **DEFROST** button once.
  2. Turn the dial to the food weight, using the Conversion Guide at right. For example, dial .5 for .5 pounds (8 oz.) Press the dial to enter.
  3. Press the **START/PAUSE** button to start defrosting.
  4. Turn the food over if the oven signals **TURN 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.

### 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

### Auto Defrost

Use **Auto Defrost** for meat, poultry and fish weighing up to six pounds. 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 the **DEFROST** button twice.
  2. Turn the dial to the food weight, using the Conversion Guide at right. For example, dial .5 for .5 pounds (8 oz.) Press the dial to enter.
  3. Press the **START/PAUSE** button to start defrosting.
  4. Turn the food over if the oven signals **TURN 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

### Beverage

The **BEVERAGE** feature heats beverages from 6 to 12 ounces.

Press once for 6–7 oz.

Press twice for 8–9 oz.

Press three times for 10–12 oz.

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

# Sensor Features

## Humidity Sensor

What happens when using the Sensor Features:

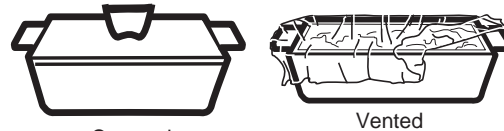
The Sensor Features detect the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

Do not use the Sensor Features twice in succession on the same food portion—it may result in severely overcooked or burnt food. If food is undercooked after the countdown, use Time Cook for additional cooking time.

**NOTE:** Sensor features will not operate when the oven is hot. If one of the sensor cooking buttons is pressed when the temperature inside the oven is greater than 200°F, “OVEN TOO HOT FOR SENSOR COOKING---USING ALTERNATE METHOD” will be displayed. The oven will automatically change to cook by time (follow the directions in the display) or once the oven is cool enough, the sensor features will function normally.

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 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 oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.
- Beverages are best heated uncovered.



Covered

Vented



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

## Sensor Features (Cont.)

### Auto Cook

(Do not use the shelves when microwave cooking.)

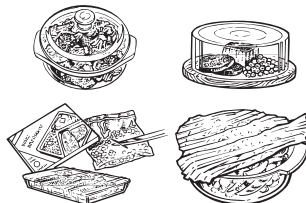
**NOTE: Do not use this feature twice in succession on the same food portion—it may result in severely overcooked or burnt food.**

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

**NOTE:** Use of the metal shelf with Auto 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.



- Place covered food in the oven and close the door. Press the **AUTO COOK** button. **ENTER FOOD TYPE** appears in the display.
- Turn the dial to the desired food type. Press to enter.

See the Sensor Food Type Guide below for specific foods and instructions.

The oven starts immediately.

**NOTE:** If the door was open while the control was being set, close the door and press the **START/PAUSE** button to begin cooking.

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

Do not open the oven door before the countdown time is displayed—steam escaping from the oven can affect cooking performance. If the door is opened, close the door and press **START/PAUSE** immediately.

If ground meat was selected, the oven may signal you to drain and stir the meat. Open the door, drain the meat and close the door. Press the **START/PAUSE** button if necessary to resume cooking.

#### 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 the door and press **START/PAUSE**.
- 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.

#### How to Adjust the Oven's Automatic Settings for a Shorter or Longer Cook Time (Not available for all food types)

**To subtract 10% from the automatic cooking time:** Within the first 30 seconds after the oven starts, turn the dial counterclockwise, until a minus (“-”) sign appears, and press to enter.

**To add 10% to the automatic cooking time:** Within the first 30 seconds after the oven starts, turn the dial clockwise, until a plus (“+”) sign appears, and press to enter. look or crisp surface after cooking should not be cooked using this feature. It is best to Time Cook them.

Sensor Food Type Guide			
Food Type	Servings	Serving Size	Comments
Chicken Pieces	1 to 4	2 to 8 pieces	Use oblong, square or round dish. Cover with vented plastic wrap.
Fish	1 to 4	4 to 16 oz.	Use oblong, square or round dish. Cover with vented plastic wrap.
Ground Meat (Beef, Pork, Turkey)	-	8 to 32 oz.	Use round casserole dish. Crumble meat into dish. Cover with vented plastic wrap.
Potatoes	1 to 4	8 to 32 oz.	Piece skin with fork. Arrange in a star pattern in center of turntable.
Canned Vegetables	1 to 4	4 to 16 oz.	Use microwave-safe casserole or bowl. Cover with a lid or vented plastic wrap.
Fresh Vegetables	1 to 4	4 to 16 oz.	Use microwave-safe casserole or bowl. Add 2 tablespoons of water for each serving. Cover with lid or vented plastic wrap.
Frozen Vegetables	1 to 4	4 to 16 oz.	Use microwave-safe casserole or bowl. Follow package instructions for adding water. Cover with lid or vented plastic wrap.

## Sensor Features (Cont.)

### Popcorn

To use the Popcorn feature:

*Use only with prepackaged microwave popcorn weighing 1.5 to 3.5 ounces.*

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

1. Follow package instructions, using Time Cook if the package is less than 1.5 ounces or larger than 3.5 ounces. Place the package of popcorn in the center of the turntable.
2. Press the **POPCORN** button. The oven starts immediately.

If you open the door while **POPCORN SENSOR** is displayed, an error message will appear. Close the door, press **CLEAR/OFF** and begin again.

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

#### How to Adjust the Automatic Popcorn Setting to Provide a Shorter or Longer Cook Time

If you find that the brand of popcorn you use underpops or overpops consistently, you can add or subtract 20–30 seconds to the automatic popping time.

##### To subtract time:

Within the first 30 seconds after the oven starts, turn the dial counterclockwise, until a minus (“-”) sign appears, for 20 seconds less cooking time. Press to enter. Turn again, until two minus (“- -”) signs appear, to reduce cooking time another 10 seconds for a total of 30 seconds less time. Press to enter.

##### To add time:

Within the first 30 seconds after the oven starts, turn the dial clockwise, until a plus (“+”) sign appears, for an extra 20 seconds cooking time. Press to enter. Turn again, until two plus (“++”) signs appear, to add another 10 seconds for a total of 30 seconds additional time. Press to enter.

### Reheat

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

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

1. Place the cup of liquid or covered food in the oven. Press **REHEAT** once, twice, three times or four times. The oven starts immediately.  
Press once for a plate of leftovers.  
Press twice for a pasta.  
Press three times for 1/2 to 1 full cup.  
Press four times for 1 to 2 full cups.
2. 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. Reheated foods may have wide variations in temperature. Some areas of food may be extremely hot.

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

#### 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.

#### How to Adjust the Oven’s Automatic Settings for a Shorter or Longer Time

##### To subtract 10% from the automatic cooking time:

Within the first 30 seconds after the oven starts, turn the dial counterclockwise, until a minus (“-”) sign appears, and press to enter.

##### To add 10% to the automatic cooking time:

Within the first 30 seconds after the oven starts, turn the dial clockwise, until a plus (“+”) sign appears, and press to enter.

## Other Features

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### Cooking Complete Reminder

To remind you that you have food in the oven, the oven will display YOUR FOOD IS READY and beep once a minute until you either open the oven door or press the CLEAR/OFF button.

---

### Resume

The cooking program just used stays in memory for 5 minutes. After that you will need to begin the program again. To turn this option off, see the More Time Message section.

1. If your food needs to cook a bit longer, you can restart the oven by pressing the **START/PAUSE** button or selector dial.
  2. **RESUME COOKING** will be displayed and the oven will restart immediately at 10% of the original time.
- 

### Clock

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

1. Press the **CLOCK** button.
2. Turn the dial to set hours. Press the dial to enter.
3. Turn the dial to set minutes. Press the dial to enter.
4. Turn the dial to select AM or PM. Press the dial to enter.

The clock is designed to turn off when unit is idle for 30 seconds to minimize the standby power usage. The clock will turn on when unit is in use or door is opened. There is not an override option available based on the DOE energy requirements.

---

### Start/Pause

In addition to starting many functions, **START/PAUSE** allows you to stop cooking without opening the door or clearing the display.

---

### Clear/Off

Press the **CLEAR/OFF** button to stop and cancel cooking at any time.

---

### Control Lock-Out

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

To lock or unlock the controls, press and hold the **CLEAR/OFF** button for about three seconds. When the control panel is locked, CONTROL LOCKED will be displayed briefly anytime a button or dial is pressed. (The control lock-out does not apply to the VENT FAN and SURFACE LIGHT.)

## Other Features (Cont.)

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### Auto Nite Light

The **Auto Nite Light** can be set to come on and go off at desired times.

1. Press the **OPTIONS** button and turn the dial to select **AUTO NITE LIGHT**. Press the dial to enter.
2. Turn the dial to select **SET TIMES**. Press the dial to enter.
3. Enter the time of day for the light to come on by turning the dial to select the hour, minutes and AM or PM. Press the dial to enter after each selection.
4. Enter the time of day for the light to go off by turning the dial to select the hour, minutes and AM or PM. Press the dial to enter after each selection.

**NOTE:** The NITE indicator will be lit whenever the nite light is set to operate.

To review the nite light settings, turn the dial to select **REVIEW SETTINGS** after selecting the **Auto Nite Light** option. Press the dial to enter.

To clear the nite light settings, turn the dial to select **CLEAR SETTINGS** after selecting the **Auto Nite Light** option. Press the dial to enter.

---

### Beeper Volume

The beeper sound level can be adjusted.

1. Press the **OPTIONS** button and turn the dial to select **BEEPER VOLUME**. Press the dial to enter.
2. Turn the dial to select mute to loud. Press the dial to enter.

**NOTE:** The MUTE indicator will be lit whenever the beeper volume is set to mute.

---

### Display Language

The language for the scrolling display can be set to either English or Spanish.

1. Press the **OPTIONS** button and turn the dial to select **DISPLAY LANGUAGE**. Press the dial to enter.
  2. Turn the dial to select **ENGLISH** or **SPANISH**. Press the dial to enter.
- 

### Display Speed

The scroll speed of the display can be changed.

1. Press the **OPTIONS** button and turn the dial to select **DISPLAY SPEED**. Press the dial to enter.
  2. Turn the dial to select slowest to fastest. Press the dial to enter.
- 

### Surface Light

Press **SURFACE LIGHT** once for bright light, twice for the night light or a third time to turn the light off.

## Other Features (Cont.)

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### Measures

Measurements can be set to display in Default (English) or metric.

1. Press the **OPTIONS** button and turn the dial to select **MEASURES**. Press the dial to enter.
  2. Turn the dial to select **DEFAULT** or **METRIC** and press to enter.
- 

### More Time Message

After cooking is complete, a message can be displayed giving you the option to cook the food longer at the same settings. See the Resume section.

1. Press the **OPTIONS** button and turn the dial to select **MORE TIME MESSAGE**. Press the dial to enter.
  2. Turn the dial to select **MESSAGE ON** or **OFF** and press to enter.
- 

### Timer

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

1. Press the **TIMER** button.
2. Turn the dial to select the minutes. Press the dial to enter.
3. Turn the dial to select the seconds. Press the dial to enter.
4. Press the dial or **TIMER** to start.

**To cancel**, press the **TIMER** button.

When time is up, the oven will signal.

To turn off the timer signal, press **TIMER**.

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

---

### Turntable On/Off

For best cooking results, leave the turntable on. It can be turned off for large dishes.

1. Press the **TURNTABLE ON/OFF** button.
2. Turn the dial to select **ON** or **OFF**. Press the dial to enter.

Sometimes the turntable can become too hot to touch.

Be careful touching the turntable during and after cooking.

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### Vent Fan

The vent fan removes steam and other vapors from surface cooking.

Press **VENT FAN** once for high fan speed, twice for medium fan speed, three times for low fan speed or a fourth time to turn the fan off.

**NOTE:** The **FAN** indicator will be lit while the fan is operating.

---

### Automatic Fan

An automatic fan feature protects the microwave from too much heat rising from the cooktop below it. It automatically turns on 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.



# Oven

## Helpful Hints

An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

**Be certain the oven control is turned off before cleaning any part of this oven.**



## How to clean the Inside

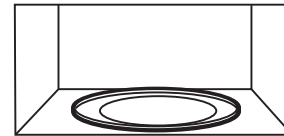
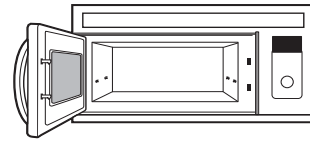
### Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

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.



## Oven (Cont.)

### 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

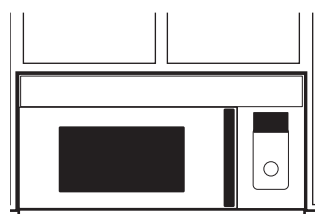
Use a clean, soft, lightly dampened cloth, then dry thoroughly.

#### 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 Cooktop Light/Nite Light

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

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



Remove screw.



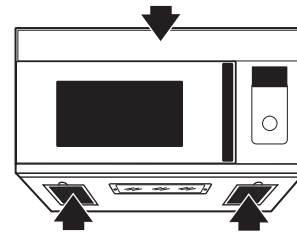
# Exhaust Feature

## Vent Fan

The vent fan has two metal reusable vent filters.

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

*Charcoal filter (on some models).*



*Reusable vent filters  
(on all models).*

## Reusable Vent Filter

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.

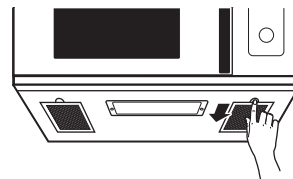
## Removing and Cleaning the Filters

**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.



## Exhaust Feature (Cont.)

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### Charcoal Filter

The charcoal filter cannot be cleaned. It must be replaced. Order Part No. WB02X10943 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.

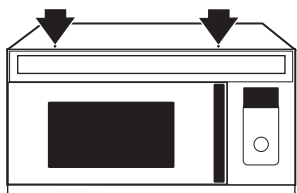
The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on usage). See "Optional Kits," page 12, for more information.

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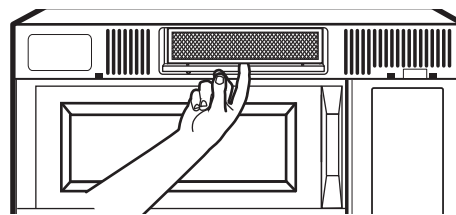
### To Remove the Charcoal Filter

To remove the charcoal filter, first disconnect power at the main fuse or circuit breaker, or pull the plug. Remove the top grille by removing the two screws that hold it in place. You may need to open the cabinet doors to remove the screws.

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



Remove 2 grille screws to remove the grille.



### 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 and into the grooves on the inside of the top opening. Push the bottom of the filter in until it rests in place behind the tabs.

# Troubleshooting Tips... Before you call for service

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

Problem	Possible Cause	What To Do
The display is blank	The clock is designed to turn off when unit is idle for 30 seconds to minimize the standby power usage.	The clock will turn on when unit is in use or door is opened. There is not an override option available based on the DOE energy requirements.
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 into wall outlet.	Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
	Door not securely closed.	Open the door and close securely.
Control panel lighted, yet oven will not start	Door not securely closed.	Open the door and close securely.
	START/PAUSE button not pressed after entering cooking selection.	Press <b>START/PAUSE</b> .
	Another selection entered already in oven and CLEAR/OFF button not pressed to cancel it.	Press <b>CLEAR/OFF</b> .
	Cooking time not entered after pressing TIME COOK.	Make sure you have entered cooking time after pressing TIME COOK.
	CLEAR/OFF was pressed accidentally.	Reset cooking program and press <b>START/PAUSE</b> .
	Food weight not entered after selecting AUTO DEFROST or FAST DEFROST	Make sure you have entered food weight after selecting <b>AUTO DEFROST</b> or <b>FAST DEFROST</b> .
	Food type not entered after pressing AUTO COOK.	Make sure you have entered food type.
CONTROL LOCKED appears on display	The control has been locked	Press and hold <b>CLEAR/OFF</b> for about 3 seconds to unlock the control.
Floor of the oven is warm even when the oven has not been used.	The cooktop light is located below the oven floor. When light is on, the heat it produces may make the oven floor get warm.	This is normal.
You hear an unusual low-tone beep	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.
Vent fan comes on automatically	The vent fan automatically turns on to protect the microwave if it senses too much heat rising from the cooktop below.	This is normal.
SENSOR ERROR appears on the display	When using a Sensor feature the door was opened before steam could be detected.	Do not open door until steam is seasoned and time is shown counting down on the display.
	Steam was not detected in a maximum amount of time.	Use Time Cook to heat for more time.

## Troubleshooting Tips... Before you call for service

### Things That Are Normal With Your Microwave Oven

- Moisture on the oven door and walls while cooking. Wipe the moisture off with a paper towel or soft cloth.
- Moisture between the oven door panels when cooking certain foods. Moisture should dissipate shortly after cooking is finished.
- 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.
- The vent fan operating while the microwave is operating. The vent fan will not go off nor can it be turned off until the microwave is off.
- 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.
- The clock is designed to turn off when unit is idle for 30 seconds to minimize the standby power usage. The clock will turn on when unit is in use or door is opened. There is not an override option available based on the DOE energy requirements.

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

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 ISM Equipment pursuant to part 18 of FCC Rules, which are designed to part 18 of FCC Rules, which are designed to provide 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 turning 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 the 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 the microwave oven and the receiver are on different branch codes.

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









# GE Appliances Microwave Oven Warranty

## GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at [www.geappliances.com/service\\_and\\_support/](http://www.geappliances.com/service_and_support/), or call GE Appliances at 800.GE.CARES (800.432.2737). Please have your serial number and your model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE Appliances factory service technician the ability to quickly diagnose any issues with your appliance and helps GE Appliances improve its products by providing GE Appliances with information on your appliance. If you do not want your appliance data to be sent to GE Appliances, please advise your technician not to submit the data to GE Appliances at the time of service.

For the period of	GE Appliances will replace
<b>One year</b> From the date of the original purchase	<b>Any part</b> of the microwave oven which fails due to a defect in materials or workmanship. During this <b>limited one-year warranty</b> , GE Appliances will provide, <b>free of charge</b> , all labor and in-home service to replace the defective part.
<b>Five years</b> From the date of the original purchase	<b>The magnetron tube</b> , if the magnetron tube fails due to a defect in materials or workmanship. During this <b>five-year limited warranty</b> , you will be responsible for any labor or in-home service costs.

### What GE Appliances will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Product not accessible to provide required service.
- 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 the cooktop light bulbs.
- 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.

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

### 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 Appliances 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 Appliances Service location for service. 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: GE Appliances

**Extended Warranties:** Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at

[www.geappliances.com/service\\_and\\_support/shop-for-extended-service-plans.htm](http://www.geappliances.com/service_and_support/shop-for-extended-service-plans.htm)

or call 800.626.2224 during normal business hours. GE Appliances Service will still be there after your warranty expires.

# Accessories

## Looking For Something More?

GE Appliances offers a variety of accessories to improve your cooking and maintenance experiences!

Refer to the Consumer Support page for phone numbers and website information.

The following products and more are available at extra cost from your GE supplier:

### Filler Panel Kits

- JX40WH—White
- JX41—Black

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

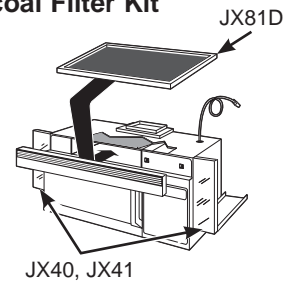
For installation between cabinets only; not for end-of-cabinet installation. Each kit contains two 3" wide filler panels.

### Filter Kits

- JX81D—Recirculating Charcoal Filter Kit

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

Available at extra cost from your GE supplier. See the back cover for ordering by phone or at [GEAppliances.com](http://GEAppliances.com).



# Consumer Support

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## GE Appliances Website

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! You can also shop for more great GE Appliances products and take advantage of all our on-line support services designed for your convenience. In the US: [GEAppliances.com](http://GEAppliances.com)

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## Register Your Appliance

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material. In the US: [GEAppliances.com/register](http://GEAppliances.com/register)

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## Schedule Service

Expert GE Appliances repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year. In the US: [GEAppliances.com/ge/service-and-support/service.htm](http://GEAppliances.com/ge/service-and-support/service.htm) or call 800.432.2737 during normal business hours.

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## Extended Warranties

Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime. GE Appliances Services will still be there after your warranty expires. In the US: [GEAppliances.com/ge/service-and-support/shop-for-extended-service-plans.htm](http://GEAppliances.com/ge/service-and-support/shop-for-extended-service-plans.htm) or call 800.626.2224 during normal business hours.

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## Remote Connectivity

For assistance with wireless network connectivity (for models with remote enable), visit our website at [GEAppliances.com/ge/connected-appliances/](http://GEAppliances.com/ge/connected-appliances/) or call 800.220.6899 in the US.

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## Parts and Accessories

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. In the US: [GEApplianceparts.com](http://GEApplianceparts.com) or by phone at 877.959.8688 during normal business hours.

**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.**

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## Contact Us

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

In the US: General Manager, Customer Relations | GE Appliances, Appliance Park | Louisville, KY 40225  
[GEAppliances.com/ge/service-and-support/contact.htm](http://GEAppliances.com/ge/service-and-support/contact.htm)