



DISTINCT BY DESIGN™

## Owner's Manual

# MICROWAVE OVEN

Model: CEB515

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Write the model and serial numbers here:

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

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

You can find them on a label under the cooktop.

English • Español

## THANK YOU FOR MAKING CAFÉ A PART OF YOUR HOME.

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We take pride in the craftsmanship, innovation and design that goes into every Café 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 Café appliance now online. Helpful websites 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.

**C A F É**

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# 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 the appliance.
- Read and follow the specific precautions in the PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY section on page 5.
- 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**

- This product is to be used 3 feet above floor level.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the GROUNDING INSTRUCTIONS section on page 5.
- 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.
- Be certain to place the front surface of the door 3" or more back from the countertop edge to avoid accidental tipping of the appliance in normal usage.
- Recommended clearances: 3 inches on each side, 3 inches on top and 1 inch in the rear.
- 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.

### **FOR BUILT-IN INSTALLATION WITH AN APPROVED KIT:**

- Install or locate this appliance only in accordance with the provided kit installation instructions.
- Do not mount this appliance over a sink.
- The kit and microwave are approved for installation alone or above any single electric wall oven. Do not mount adjacent (within 2 feet) to any range, cooktop, gas oven, or other microwave.

### **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.
- 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.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲ WARNING** Continued

#### **OPERATING AND CLEANING (continues)**

- Do not cover the microwave rack or any part of the oven with metal foil. This will cause overheating of the microwave/convection 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.
- 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.

#### **USE OF THE MICROWAVE RACK ACCESSORY**

- Remove the microwave rack from the oven when not in use.
- Use pot holders when handling the microwave rack and cookware. They may be hot.
- Be sure that the microwave rack is positioned properly inside the oven to prevent product damage.
- Do not use the rack in any microwave only model.

### **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.

## 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.

- 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.

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.

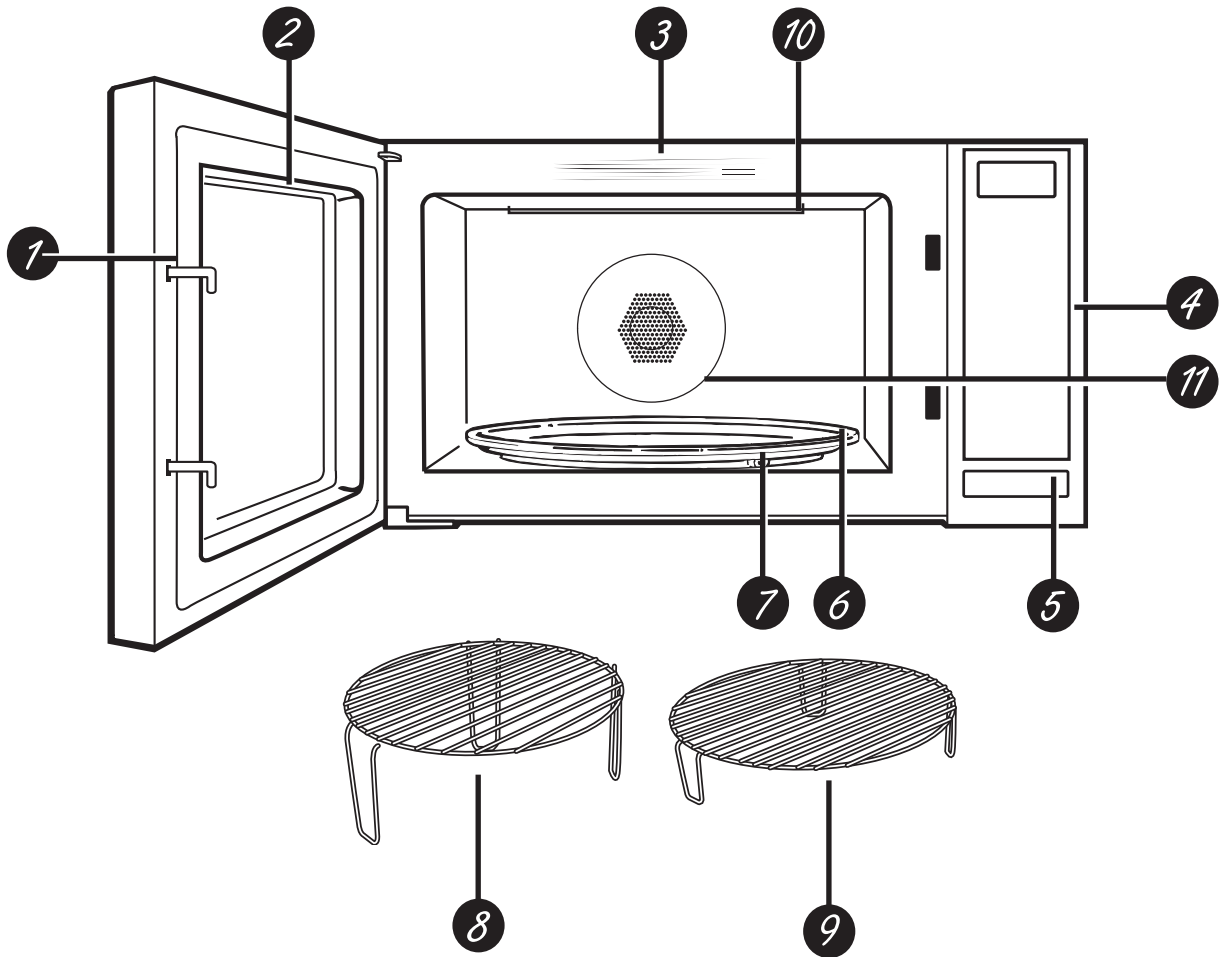
### ELECTRICAL REQUIREMENTS

Product rating is 120 volts AC, 60 Hertz, 14 amps and 1.60 kilowatts. This product must be connected to a supply circuit of the proper voltage and frequency. Wire size must conform to the requirements of the National Electrical Code or the prevailing local code for this kilowatt rating. The power supply cord and plug should be brought to a separate and dedicated 15 to 20 ampere branch circuit single grounded outlet. The outlet box should be located in the cabinet above the oven. The outlet box and supply circuit should be installed by a qualified electrician and conform to the National Electrical Code or the prevailing local code.

## READ AND SAVE THESE INSTRUCTIONS

# Features

1000 Watts



- |  |   |
|--|---|
| <p>1. <b>Door Latches.</b></p> <p>2. <b>Window with Metal Shield.</b> Screen allows cooking to be viewed while keeping microwaves confined in the oven.</p> <p>3. <b>Convenience Guide.</b></p> <p>4. <b>Control Panel Display.</b></p> <p>5. <b>Door Latch Release.</b> Press latch release to open door.</p> <p>6. <b>Removable Turntable.</b> Turntable and support <b>must</b> be in place when using the oven. The turntable may be removed for cleaning.</p> <p>7. <b>Removable Turntable Support.</b> The turntable support must be in place when using the oven.</p> | <p>8. <b>Tall Rack</b></p> <p>9. <b>Short Rack</b></p> <p>10. <b>Broiler Element</b></p> <p>11. <b>Convection Element</b></p> |
|--|---|

## Wifi Connect

Empowers you to remotely monitor and control your microwave oven using your smart phone or tablet. For example, you could view the current status of the microwave or turn it on and off. To get started, download and open the Café Appliances Kitchen App using your smart device. To enable this feature, follow the instructions provided in the app. To disable this feature and remove the microwave from the WiFi network, press and hold the WiFi Connect button for 3 seconds. You have successfully disabled this feature when the WiFi icon in the display is no longer illuminated.

For further instructions, visit our website at [cafeappliances.com/connect](http://cafeappliances.com/connect).



## Remote Enable

You can use Remote Enable to start the microwave from a remote source such as the GE Appliances Kitchen App or Voice Commands from Amazon Alexa or Google Assistant.

When using Microwave Only through Remote Enable, you need to have opened the microwave door within the last 5 minutes. The 5 minute restriction is to help ensure food is in the microwave before starting the cooking cycle.

When the Remote Enable feature is off, you will still receive messages from your microwave, you can turn off the microwave, or you can use the timer and clock from your smart device.

There are two cooking modes that you can control when remote enable is turned on: Convection Cooking and Microwave Only. The Remote Enable feature allows you to use any Convection Cooking mode from your smart device.



## Remote Enabled Equipment

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

The wireless communication equipment installed on this microwave has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to:

**(a)** provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful 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 measures:

**(b)** accept any interference received, including interference that may cause undesired operation of the device.

Note that any changes or modifications to the wireless communication device installed on this oven that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.

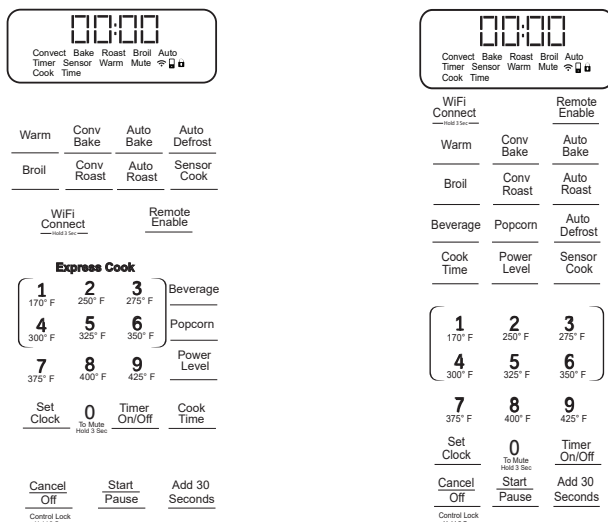
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

# Controls

Be aware that the control senses the oven temperature and keeps the fan on when the oven temperature is above 200F, even at the end of the cooking cycle.

You can microwave by time or with the convenience features.

## There are two keypad layouts for these models



## Cooking Controls

Check the Convenience Guide before you begin.

### Basic Features

COOK TIME	Press pad to enter the desired time cook.
ADD 30 SEC	Starts the microwave in increments of 30 seconds.
POWER LEVEL	Display the power level setting for each cycle. Can be manually adjusted.
SET CLOCK	Press pad to set clock: factory setting is a 12 hour clock display.
START/PAUSE	Starts every function.
CANCEL/OFF	Cancels current selection or turns off the selection.
MUTE	Turns off the end of cycle notification and all microwave alerts.
TIMER/ON/OFF	Can be set for up to 99 minutes and 99 seconds.
EXPRESS COOK	Starts the microwave oven with preset amount of time.
TEMPERATURE PRESETS	Automatically sets the cook temperature to the preset temperature labelled on the pad.

### Microwave Cooking Features

SENSOR COOK	A sensor in the microwave cavity detects humidity released from the food as it heats and adjusts the cook time accordingly.
POPCORN	Cooks based on user selection of bag size.
BEVERAGE	Cooks based on user selection of beverage size.
AUTO DEFROST	Defrosts based on user selection of food and weight.

### Convection Features

CONVECTION BAKE	Circulates hot air through the microwave oven cavity with a fan for baking performance.
AUTO BAKE	Provides suggested cooking times and temperatures for selected food type.
CONVECTION ROAST	Circulates hot air and microwaves through the microwave oven cavity with a fan for roasting performance.
AUTO ROAST	Provides suggested cooking time and temperature for selected food type.
WARM	Maintain a temperature between 170-190 degrees for a maximum time of 90 minutes.

### Broil Feature

BROIL	Uses a thermal element to quickly grill/broil foods.
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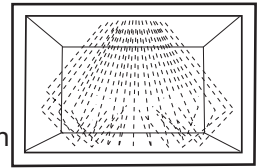


# Available Cooking Options

## Microwave Cooking

**IMPORTANT: The tray and tray support must be used during all cooking.**

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.



Cooking Method	Heat Source	Heat Conduction	Benefits
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.

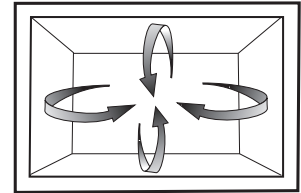


## Convection Baking and Convection Roasting

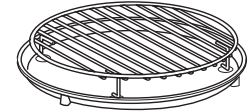
**IMPORTANT: The tray and tray support must be used during all cooking.**

During convection cooking, a heating element raises the air temperature inside the oven. You can set Convection Bake from 170F to 425F, and Convection Roast from 170F to 375F. A fan gently circulates the heated air around the food and produces golden brown exteriors and rich moist interiors.

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



Cooking Method	Heat Source	Heat Conduction	Benefits
Hot air circulates around food to produce browned exteriors and seal in juices.	Circulating heated air.	Heat conducted from outside of food to inside.	Aids in browning and seals in flavor. Cooks some foods faster than regular ovens.



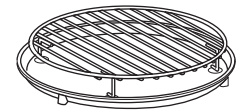
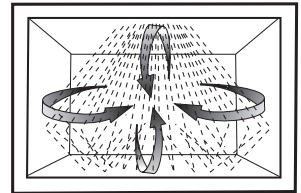
Always use the racks when convection cooking.

## Convection Roast Cooking

**IMPORTANT: The tray and tray support must be used during all cooking.**

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

Cooking Method	Heat Source	Heat Conduction	Benefits
Microwave energy and convection heat combine to cook foods in up to one-half the time of regular ovens, while browning and sealing in juices.	Microwave energy and circulating heated air.	Food heats from instant energy from penetration and heat conducted from outside of food.	Shortened cooking time from microwave energy, plus browning and crisping from convection heat.



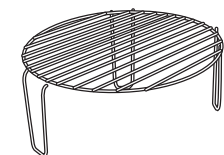
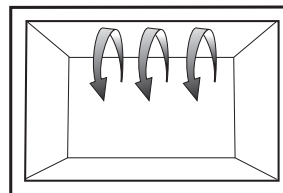
Always use the provided racks when combination cooking. Do not use any other metal while cooking.

## Broiling Cooking

**IMPORTANT: The tray and tray support must be used during all cooking.**

Broil and uses the upper heater elements to broil food similar to a conventional oven.

Cooking Method	Heat Source	Heat Conduction	Benefits
Warm air circulates around food to keep previously cooked food warm.	Circulating heated air (Convection).	Warmth conducted from outside of food to inside.	Keeps hot, cooked foods at serving temperature.



Always use the tall rack when broiling.

**NOTE:** Do not use regular cooking or oven thermometers when cooking by microwave or convection roast (combination). The metal and mercury in these thermometers could cause arcing and possible damage to the oven. Do not use a thermometer in food you are microwaving unless the thermometer is designed or recommended for use in the microwave oven.

# Basic Features

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## Cook Time

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 the **COOK TIME** button.
2. Enter cooking time.
3. Change Power Level if you don't want full power. (Press **POWER LEVEL**. Enter power level 1-10.)
4. Press the **COOK TIME** button again to set a second cook time (if desired) that will be executed after the first cook time expires.
5. Change Power Level for second cook time if you don't want full power. (Press **POWER LEVEL**. Enter power level 1-10.)
6. Press the **START/PAUSE** button to start cooking.

## Cook Time

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

## Add 30 Sec

It will add 30 seconds to the time counting down each time the pad is pressed. Each touch will add 30 seconds, up to 99 minutes and 99 seconds.

The oven will start immediately when pressed.

## Add 30 Sec

## Changing the Power Level

The power level may be entered or changed before entering the time for **Cook Time**.

1. Press **COOK TIME**.
2. Enter cooking time.
3. Press **POWER LEVEL** to select power level.
4. Press **START**.

Variable power levels add flexibility to microwave cooking. The power levels on the microwave oven can be compared to the surface units on a range. Each power level gives you microwave energy a certain percent of the time. **Power level 7** is microwave energy 70% of the time. **Power level 3** is energy 30% of the time. Most cooking will be done on HI which gives you 100% power. **HI power level** 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.

## Power Level

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:

**HI:** Fish, bacon, vegetables, boiling liquids.

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

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

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

**Warm 1:** Keeping food warm; softening butter.

## Basic Features (Cont.)

### Set Clock

Press pad to set clock.

Factory setting is a 12 hour clock display.

Set  
Clock

### Start/Pause

Starts every function.

This pad will also resume the function if cycle is stopped in the middle of operation. Will also stop function if selected in the middle of an operation.

Start  
Pause

### Cancel/Off

Cancels current selection or turns off the selection

To lock the controls, press and hold this button for 3 seconds.

Cancel  
Off  
Control Lock  
Hold 3 Sec

### Insert Food Reminder

A reminder will show on the display if the user tries to start the cooking cycle without placing food inside the

microwave oven within 5 minutes prior to starting the cooking cycle.

### 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 the CANCEL/OFF button.

### Mute

Turn off the end of cycle notification and all microwave alerts. Hold for 3 seconds to mute."

0  
To Mute  
Hold 3 Sec

### Timer On/Off

The timer does not start or stop the microwave.

Can be set for up to 99 min and 99 seconds.

Microwave/cooking cycles can be in operation while timer is on.

Timer  
On/Off

### Express Cook

Pressing number pad buttons 1 through 6 will activate Express Cook, and food will be cooked on microwave mode for a time of 1-6 minutes, depending on what number was pressed (1 = 1 minutes, 2 = 2 minutes, etc.).

<b>1</b> 170° F	<b>2</b> 250° F	<b>3</b> 275° F
<b>4</b> 300° F	<b>5</b> 325° F	<b>6</b> 350° F

### Temperature Presets

Pressing and holding number pad buttons 1 through 9 during a Convection Bake or Convection Roast mode will activate the Temperature Presets and the temperature will be set to the temperature displayed below the button pushed.

<b>1</b> 170° F	<b>2</b> 250° F	<b>3</b> 275° F
<b>4</b> 300° F	<b>5</b> 325° F	<b>6</b> 350° F
<b>7</b> 375° F	<b>8</b> 400° F	<b>9</b> 425° F

# Microwave Cooking Features

## Humidity Sensor

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

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.

- 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 microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.



Covered



Vented



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

## Sensor Cook

To use the **Sensor Cook** feature:

1. Press the **SENSOR COOK** button to select Food code.
2. Press **START**.

Sensor Cook

Food	Press pad this number of times	Weight/Portion
Potato	1	1-4 Pcs, 8-10 Oz./Pcs
Fresh Vegetables	2	1-4 Cup, 250 ml/Cup
Frozen Vegetables	3	1-4 Cup, 240 ml/Cup
Ground Meat	4	4-32 Oz
Fish	5	4-24 Oz.

# Microwave Cooking Features (Cont.)

## Popcorn

To use the **Popcorn** feature:

1. Press the **POPCORN** button until bag size appears.

Press pad this number of times	Popcorn Weight
1	1.75 Oz
2	3.0 Oz
3	3.5 Oz

### Popcorn

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Use only with prepackaged microwave popcorn weighing 1.75, 3.0 to 3.5 ounces.

2. Press **START**.

## Beverage

To use the **Beverage** feature:

1. Press **BEVERAGE** button until size appears.

Press pad this number of times	Size of Beverage
1	4 Oz.
2	8 Oz.
3	12 Oz.

### Beverage

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Press **START**.

## Auto Defrost

To use the **Auto Defrost** feature:

1. Press the **AUTO DEFROST** button to select Food code.

Food	Press pad this number of times	Weight/Portion
Meat	1	0.1 - 6.0 lbs.
Poultry	2	0.1 - 6.0 lbs.
Fish	3	0.1 - 6.0 lbs.

### Auto Defrost

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2. Enter weight.
3. Press **START**.

# Convection Features

**IMPORTANT:** For all convection features, Put the food into the oven after the preheat period is complete. There will be a beep and the display will show the set temperature.

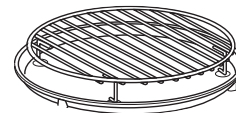
**Convection Bake cooking** uses a heating element to raise the temperature of the air inside the oven. Any oven temperature from 170°F to 425°F may be set. A fan gently circulates this heated air throughout the oven, over and around the food, producing golden brown exteriors and rich, moist interiors.

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

See the Cookware Tips section for information on suggested cookware.

### For Best Results...

The rack is required for good air circulation and even browning.



Always use the provided racks when convection cooking. We recommend the tall rack for cookies and the short rack for cakes, pizza, biscuits and pies. Do not use both racks at once.

See the Cookware Tips section for information on suggested cookware.

## Convection Bake

To use the **Convection Bake** feature:

1. Press the **CONVECTION BAKE** button.
2. Enter the temperature (from 170°F to 425°F.)
3. Press **START**.
4. If desired, a cook time may be set by pressing the **COOK TIME** button. This can be done before or after preheat.
5. Wait for preheat tone, then insert food.
6. Press **START**.
7. The current oven temperature (during preheat) or the set oven temperature (after preheat) can be recalled at any time by pressing **POWER LEVEL**.

Conv  
Bake

## Auto Bake

To use the **Auto Bake** feature:

1. Press the **AUTO BAKE** button to select Food code.
2. Enter weight or portion for French Fries menu only (other menu's weight/portion already set).
3. Press **START**.
4. Wait for preheat tone then insert food.
5. Press **START**.
6. A default time and temperature will be set based on the food selection, but it can be changed at any time.

Auto  
Bake

Food	Press pad this number of times	Weight/Portion
Frozen Pizza	1	10 Oz.
Muffins	2	6 Pcs, 85g/Pcs
Biscuit/Dinner Roll/Bread Stick	3	7 Oz.
Frozen French Fries	4	4-16 Oz.

## Warm

To use the **Warm** feature:

1. Press the **WARM** button once to warm food on low.
2. Press the **WARM** button twice to warm food on high.
3. Press **START**.

Warm

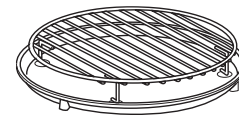
# Convection Features

**IMPORTANT:** For all convection features, Put the food into the oven after the preheat period is complete. There will be a beep and the display will show the set temperature.

**Convection Roast Cooking** offers the best features of microwave energy and convection cooking. Microwaves cook food fast and convection circulation of heated air browns foods beautifully. Any oven temperature from 170°F to 375°F may be set.

### For Best Results...

The rack is required for good air circulation and even browning.



Always use the provided rack when combination cooking. Do not use any other metal. We recommend placing the meat inside of a glass dish on top of the short rack.

See the Cookware Tips section for information on suggested cookware.

## Convection Roast

To use the **Convection Roast** feature:

1. Press the **CONVECTION ROAST** button.
2. Enter the temperature (from 170F to 375F.)
3. Press **START**.
4. If desired, a cook time may be set by pressing the **COOK TIME** button. This can be done before or after preheat.
5. Wait for preheat tone, then insert food.
6. Press **START**.
7. The current oven temperature (during preheat) or the set oven temperature (after preheat) can be recalled at any time by pressing **POWER LEVEL**.

Conv  
Roast

## Auto Roast

To use the **Auto Roast** feature:

1. Press the **AUTO ROAST** button to select Food code.
2. Enter weight.
3. Press **START**.
4. Wait for preheat tone then insert food.
5. Press **START**.
6. A default time and temperature will be set based on the food selection, but it can be changed at any time.

Auto  
Roast

Food	Press pad this number of times	Weight/Portion
Beef	1	2.0 - 4.0 lbs.
Whole Chicken	2	2.5 - 6.0 lbs.
Turkey Breast	3	3.0 - 6.0 lbs.
Pork	4	2.0 - 4.0 lbs.

# Broil Features

## Broil

To use the **Broil** feature:

1. Press the **Broil** button.
2. Enter the cooking time.
3. Press **START**.

Broil



# Cookware Tips

## Convection Bake Cooking or Warming

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

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

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

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

## Convection Roast Cooking

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

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

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

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



# Select the Best Method of Cooking

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

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

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

# Microwave Terms

Term	Definition
<b>Arcing</b>	<p>Arcing is the microwave term for sparks in the oven. Arcing is caused by:</p> <ul style="list-style-type: none"> <li>■ the metal shelf being installed incorrectly and touching the microwave walls.</li> <li>■ metal or foil touching the side of the oven.</li> <li>■ foil that is not molded to food (upturned edges act like antennas).</li> <li>■ metal such as twist-ties, poultry pins, gold-rimmed dishes.</li> <li>■ recycled paper towels containing small metal pieces.</li> <li>■ the turntable ring support being installed incorrectly.</li> </ul>
<b>Covering</b>	<p>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.</p>
<b>Shielding</b>	<p>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.</p>
<b>Standing Time</b>	<p>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.</p>
<b>Venting</b>	<p>After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.</p>

# Care and Cleaning

## 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

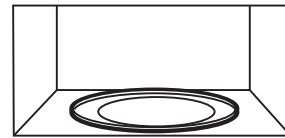
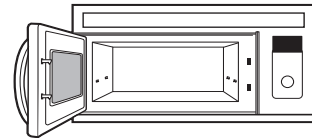
Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

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

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

### Removable Turntable and Turntable Support

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



# Care and Cleaning

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## How to clean the Outside

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

### Case

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

### Control Panel and Door

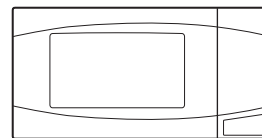
Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

### Door Surface

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

### Power Cord

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



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## Stainless Steel

**Do not use a steel-wool pad; it will scratch the surface.**

To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

If food soil remains, try a general kitchen cleaner, such as Fantastik®, Simple Green® or Formula 409®.

For hard-to-clean soil, use a standard stainless-steel cleaner, such as Bon-Ami® or Cameo®.

Apply cleaner with a damp sponge. Use a clean, hot, damp cloth to remove cleaner. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.

After cleaning, use a stainless-steel polish, such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner® or Weno! All Purpose Metal Polish®. Follow the product instructions for cleaning the stainless-steel surface.

# Troubleshooting Tips... Before you schedule service

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

Problem	Possible Causes	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 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 button not pressed after entering cooking selection.	Press <b>START</b> .
	Another selection entered already in oven and OFF/CLEAR button not pressed to cancel it.	Press <b>OFF/CLEAR</b> .
	Cooking time not entered after pressing TIME COOK.	Make sure you have entered cooking time after pressing <b>TIME COOK</b> .
	OFF/CLEAR was pressed accidentally.	Reset cooking program and press <b>START</b> .
	Food weight not entered after selecting AUTO DEFROST.	Make sure you have entered food weight after selecting <b>AUTO DEFROST</b> .
CONTROL LOCKED appears on display	Food type not entered after pressing COOK.	Make sure you have entered a food type.
	The control has been locked.	Press and hold <b>OFF/CLEAR</b> for about 3 seconds to unlock the control.
HOT appears on display	The temperature inside the oven is greater than 200°F.	This is normal.
	One of the sensor cooking pads was pressed when the temperature inside the oven was greater than 200°F.	These features will not operate when the oven is hot.

## Troubleshooting Tips

### 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.

### 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.

# Café Microwave Oven Limited Warranty

**LIMITED WARRANTY**

## cafeappliances.com

All warranty service is provided by our Factory Service Centers, or an authorized service technician. To schedule service online, visit us at [cafeappliances.com/service](http://cafeappliances.com/service). Please have your serial number and your model number available when scheduling service.

For the period of	Café will replace
<b>One year</b> From the date of the original purchase	Café <b>will choose to replace or service</b> the defective unit. <i>In the event of service, Café will provide</i> any part 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 also provide, free of charge, all labor and related service costs to replace the defective part when the unit is serviced.
<b>Five year</b> From the date of the original Purchase	<b>For the period of Five Years from the date of the original purchase, Café will choose to either replace the unit or replace the magnetron tube, if the magnetron tube</b> 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 cost.

### What Café 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.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- 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.

### 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 limited 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 Café 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 Café Service location for service. In Alaska, the limited 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 limited 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, a Haier company**  
 Louisville, KY 40225

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

[cafeappliances.com/extended-warranty](http://cafeappliances.com/extended-warranty)

Café Service will still be there after your warranty expires.

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

# Accessories

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## Looking For Something More?

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

Refer to the Consumer Support page for website information.

For 27" Installations:

Model	Kit
CEB515P2NSS	CX152P2MSS
CEB515P3NDS	CX152P3MDS
CEB515P4NWM	CX152P4MWM
CEB515M2NS5	CX152M2NS5

For 30" Installations:

Model	Kit
CEB515P2NSS	CX153P2MSS
CEB515P3NDS	CX153P3MDS
CEB515P4NWM	CX153P4MWM
CEB515M2NS5	CX153M2NS5

NOTE: Open the door to see the model number on the rating plate



# Consumer Support

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## Café Website

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

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## Schedule Service

Expert Café 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: [cafeappliances.com/service](http://cafeappliances.com/service)

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## Extended Warranties

Purchase a Café extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime. Café Service will still be there after your warranty expires. In the US: [cafeappliances.com/extended-warranty](http://cafeappliances.com/extended-warranty)

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## Remote Connectivity

For assistance with wireless network connectivity (for models with remote enable), visit our website at [cafeappliances.com/connect](http://cafeappliances.com/connect)

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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: [cafeappliances.com/parts](http://cafeappliances.com/parts)

**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 Café, contact us on our website with all the details including your phone number, or write to:

In the US: General Manager, Customer Relations | Café Appliances, Appliance Park | Louisville, KY 40225  
[cafeappliances.com/contact](http://cafeappliances.com/contact)