

Microwave Oven Owner's Manual



Important Safety Information

2

<i>Precautions to Avoid Possible Exposure to Excessive Microwave Energy</i>	3
<i>Special Notes About Microwaving</i>	6
<i>Grounding Instructions</i>	9



Operating Instructions

11

<i>Features of Your Microwave</i>	11
<i>The Controls on Your Microwave</i>	12
<i>Time Cooking Features</i>	15
<i>Convenience Cooking Features</i>	20
<i>Other Features</i>	24



Helpful Information

25

<i>Microwave Terms</i>	25
<i>Care and Cleaning</i>	26



If Something Goes Wrong

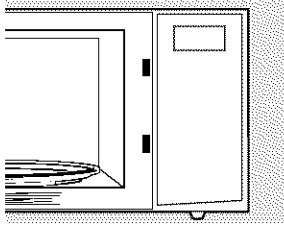
28

<i>Troubleshooting Tips</i>	28
<i>Hotpoint Service Numbers</i>	30
<i>Warranty</i>	Back Cover

HOTPOINT

Welcome

Start Here!...Before using your Microwave



Write down the model and serial numbers here.

They are located on the label on back of oven.

Staple your receipt to the inside back cover of this manual. You will need it to make a warranty claim.

Model number

Serial number

Date of purchase

Need Help?

Read this manual.

It contains instructions to help you use and maintain your microwave properly.

If you received a damaged oven...immediately contact the dealer (or builder) that sold you the oven.

Save time and money.

Check the section titled "If Something Goes Wrong." This section helps you solve common problems that might occur.



IMPORTANT SAFETY INFORMATION

*READ ALL SAFETY
INFORMATION BEFORE USING*

FOR YOUR SAFETY



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

Do Not Attempt

to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

Do Not Place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

Do Not Operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

- 1** door (bent),
- 2** hinges and latches (broken or loosened),
- 3** door seals and sealing surfaces.

The Oven Should Not be adjusted or repaired by anyone except properly qualified service personnel.



IMPORTANT SAFETY INFORMATION

*READ ALL SAFETY
INFORMATION BEFORE USING*

⚠ WARNING

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

SAFETY PRECAUTIONS

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

- Read and follow the specific “Precautions to Avoid Possible Exposure to Excessive Microwave Energy” on page 3.
- This appliance must be grounded. Connect only to properly grounded outlet. See Grounding Instructions section on page 9.
- Do not mount this appliance over a sink.
- Install or locate this appliance only in accordance with the provided Installation Instructions.
- Be certain to place the front surface of the door three inches or more back from the countertop edge to avoid accidental tipping of the appliance in normal usage.
- Do not mount the microwave oven over or near any portion of a heating or cooking appliance.
- Do not store anything directly on top of the microwave oven surface when the oven is in operation.
- Do not operate any heating or cooking appliance beneath this microwave.
- Use this appliance only for its intended use as described in this guide. 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.

IMPORTANT SAFETY INFORMATION



- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly or if it has been damaged or dropped.
- Do not cover or block any openings on the appliance.
- 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.
- Keep power cord away from heated surfaces.
- Do not immerse power cord or plug in water.
- Do not let power cord hang over edge of table or counter.
- 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 use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
 - If materials inside 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. If the door is opened, the fire may spread.
- See door surface cleaning instructions in the Care and Cleaning section(s) of this guide.
- GE does not support any servicing of the microwave. We strongly recommend that you do not attempt to service the microwave yourself.
- As with any appliance, close supervision is necessary when used by children.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFETY INFORMATION

SPECIAL NOTES ABOUT MICROWAVING

ARCING

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

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

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

FOODS

- Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.
- 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. Such use of the microwave oven could result in injury.
- Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.
- Operating the microwave with no food inside for more than a minute or two may cause damage to the oven and could start a fire. It increases the heat around the magnetron and can shorten the life of the oven.
- Foods with unbroken outer “skin” such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape during cooking.



SAFETY FACT

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.
- Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula. The container may feel cooler than the formula really is. Always test the formula before feeding the baby.
 - Don't defrost frozen beverages in narrow-necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.
 - Hot foods and steam can cause burns. Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.
 - Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
 - 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.



IMPORTANT SAFETY INFORMATION

SPECIAL NOTES ABOUT MICROWAVING

MICROWAVE-SAFE COOKWARE

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



- If you are not sure if a dish is microwave-safe, use this test: Place in the oven both the dish you are testing and a glass measuring cup filled with 1 cup of water—set the measuring cup either in or next to the dish. Microwave 1 minute at high. If the dish heats, it should not be used for microwaving.
- If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.
- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.
- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.
- Some styrofoam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- Do not use the microwave to dry newspapers.
- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.
- Paper towels, waxed paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.
- Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.
- "Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

IMPORTANT SAFETY INFORMATION



- Use foil only as directed in this guide. TV dinners may be microwaved in foil trays less than 3/4" high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1" away from the sides of the oven.

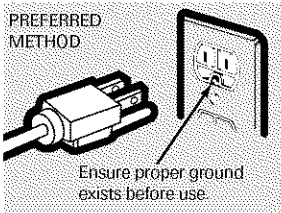
- Plastic cookware—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite.

Follow these guidelines:

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

GROUNDING INSTRUCTIONS

GROUNDING INSTRUCTIONS



⚠ WARNING

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

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

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

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

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

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

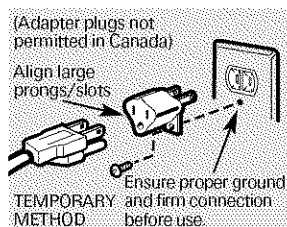
For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.



IMPORTANT SAFETY INFORMATION

GROUNDING INSTRUCTIONS

ADAPTER PLUGS



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

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

available at most local hardware stores.

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

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

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

When disconnecting the power cord from the

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

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

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

EXTENSION CORDS

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

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

If an extension cord is used—

- 1 The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
- 2 The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet;

- 3 The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

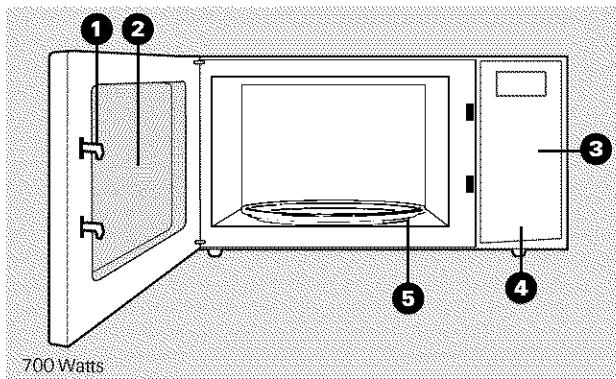
Operating Instructions



Features of Your Microwave

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

Features



1 Door Latches.

2 Window with Metal Shield. Screen allows cooking to be viewed while keeping microwaves confined in the oven.

3 Touch Control Panel Display.

4 Door Latch Release. Press latch release to open door.

5 Removable Turntable.

Turntable and support **must** be in place when using the oven. The turntable may be removed for cleaning.

NOTE: The oven vent(s) and oven light are located on the inside walls of the microwave oven. The rating plate is located on the back of the oven.

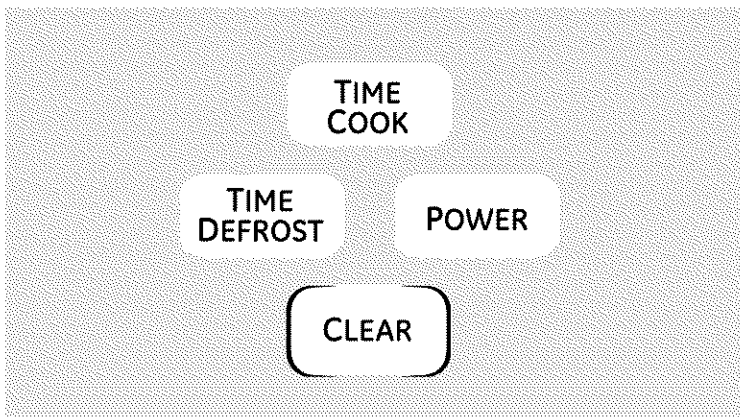


Operating Instructions

The Controls on Your Microwave Oven

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

You can microwave by time or with the convenience features.



1

Time Features

<i>Press</i>	<i>Enter</i>
TIME COOK I and II (Press once or twice)	Amount of cooking time.
TIME DEFROST	Amount of defrosting time.
POWER	Power level 1-9 (automatically set at High).
CLEAR	Use this pad to erase any time or cooking settings.



VEGETABLE

BAKED
POTATO

PIZZA

BEVERAGE

FROZEN
DINNER

REHEAT

COOK

DEFROST

2

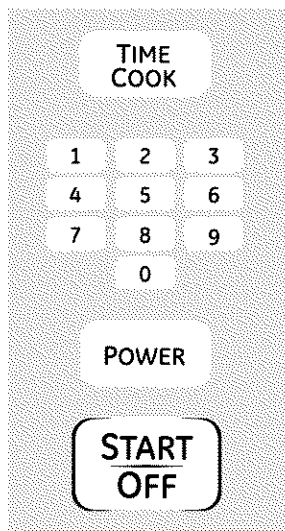
Convenience Features

<i>Press</i>	<i>Options</i>
VEGETABLE	4 to 6-oz. or 8 to 10-oz. servings
BAKED POTATO	1 to 4, 4 to 6-oz. or 8 to 10-oz. potatoes
PIZZA	1 slice or whole
BEVERAGE	1 to 4, 6 to 8-oz. or 10 to 12-oz. cups
FROZEN DINNER	1 or 2, 7 to 9-oz. or 10 to 12-oz. dinners
REHEAT	—
COOK	Food type, food weight
DEFROST	Food weight



Operating Instructions

Changing Power Levels



How to Change the Power Level

The amount of power may be entered or changed immediately after entering the feature time for TIME COOK.

- 1 Press **TIME COOK**.
- 2 Enter cooking time.
- 3 Press **POWER**.
- 4 Select desired power level 1 to 9 for 10% to 90%.
- 5 Press **START/OFF**.

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. Power level High or full power is the fastest way to cook and gives you 100% power. The microwave is pre-set at High power. 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.

A high setting will cook faster but food may need more frequent stirring, rotating or turning over. Most cooking will be done on power level High. A lower setting will cook more evenly and need less stirring or rotating of the food.

Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes.

Rest periods (when the microwave energy cycles off) give time for the food

to “equalize” or transfer heat to the inside of the food. An example of this is shown with power level 3—the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

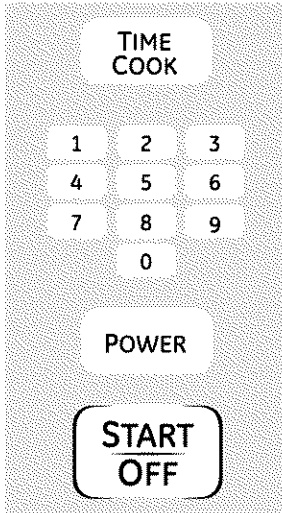
Here are some examples of uses for various power levels:

Power Level	Best Uses
High	Fish, bacon, vegetables, boiling liquids.
Med-High 7	Gentle cooking of meat and poultry; baking casseroles and reheating.
Medium 5	Slow cooking and tenderizing such as stews and less tender cuts of meat.
Low 2 or 3	Defrosting without cooking; simmering; delicate sauces.
Warm 1	Keeping food warm without overcooking; softening butter.



Time Features

Time Cook



Time Cook allows you to program one or two different cooking stages.

- 1 Press TIME COOK.**
- 2 Enter cooking time.**
- 3 Change power level if you don't want full power. (Press POWER. Select a desired power level 1 to 9 for 10% to 90%.)**
- 4 Press START/OFF.**

Time Cook

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

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

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

Time Cook I & II

Lets you program power levels for each Time Cook setting. Here's how to do it:

- 1 Press TIME COOK.**
- 2 Enter the first cook time.**
- 3 Change the power level if you don't want full power. (Press POWER. Select a desired power level 1 to 9 for 10% to 90%.)**
- 4 Press TIME COOK again.**

5 Enter the second cook time.

6 Change the power level if you don't want full power. (Press POWER. Select a power level 1 to 9 for 10% to 90%.)

7 Press START/OFF.

Time Cook I will count down first, followed by Time Cook II.

Shortcut to Time Cooking

Allows you to enter cooking times up to 99 minutes and 99 seconds.

1 Enter cooking time.

2 Press START/OFF.

NOTE: It is not necessary to press TIME COOK. You cannot change power level when using this shortcut to Time Cooking.



Operating Instructions

Cooking Guide for Time Cook

NOTE: Use power level *High* unless otherwise noted.

Vegetable	Amount	Time	Comments
Asparagus (fresh spears)	1 lb.	7 to 10 min., Med-High (7)	In 1½-qt. casserole, place 1/4 cup water.
(frozen spears)	10-oz. package	5 to 8 min.	In 1-qt. casserole.
Beans (fresh green)	1 lb. cut in half	12 to 17 min.	In 1½-qt. casserole, place 1/2 cup water.
(frozen green)	10-oz. package	6 to 9 min.	In 1-qt. casserole, place 2 tablespoons water.
(frozen lima)	10-oz. package	6 to 9 min.	In 1-qt. casserole, place 1/2 cup water.
Beets (fresh, whole)	1 bunch	18 to 25 min.	In 2-qt. casserole, place 1/2 cup water.
Broccoli (fresh cut)	1 bunch (1¼ to 1½ lbs.)	7 to 10 min.	In 2-qt. casserole, place 1/2 cup water.
(fresh spears)	1 bunch (1¼ to 1½ lbs.)	9 to 13 min.	In 2-qt. casserole, place 1/4 cup water.
(frozen, chopped)	10-oz. package	5 to 8 min.	In 1-qt. casserole.
(frozen spears)	10-oz. package	5 to 8 min.	In 1-qt. casserole, place 3 tablespoons water.
Cabbage (fresh)	1 medium head (about 2 lbs.)	8 to 13 min.	In 1½- or 2-qt. casserole, place 1/4 cup water.
(wedges)		7 to 14 min.	In 2- or 3-qt. casserole, place 1/4 cup water.
Carrots (fresh, sliced)	1 lb.	6 to 9 min.	In 1½-qt. casserole, place 1/4 cup water.
(frozen)	10-oz. package	5 to 8 min.	In 1-qt. casserole, place 2 tablespoons water.
Cauliflower (flowerets)	1 medium head	9 to 14 min.	In 2-qt. casserole, place 1/2 cup water.
(fresh, whole)	1 medium head	9 to 17 min.	In 2-qt. casserole, place 1/2 cup water.
(frozen)	10-oz. package	5 to 8 min.	In 1-qt. casserole, place 2 tablespoons water.



Cooking Guide for Time Cook

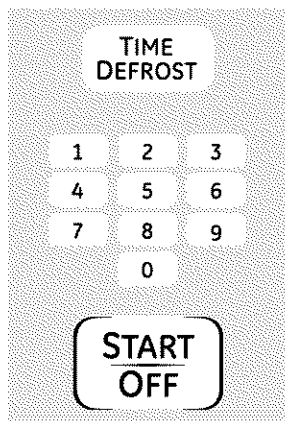
Vegetable	Amount	Time	Comments
Corn (frozen kernel)	10-oz. package	4 to 8 min.	In 1-qt. casserole, place 2 tablespoons water.
Corn on the cob (fresh)	1 to 5 ears	3 to 5 min. per ear	In 2-qt. glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add 1/4 cup water. Rearrange after half of time.
(frozen)	1 ear 2 to 6 ears	5 to 7 min. 2 to 4 min. per ear	Place in 2-qt. glass baking dish. Cover with vented plastic wrap. Rearrange after half of time.
Mixed vegetables (frozen)	10-oz. package	4 to 8 min.	In 1-qt. casserole, place 3 tablespoons water.
Peas (fresh, shelled)	2 lbs.	9 to 12 min.	In 1-qt. casserole, place 1/4 cup water.
(frozen)	10-oz. package	4 to 8 min.	In 1-qt. casserole, place 2 tablespoons water.
Potatoes (fresh, cubed, white)	4 potatoes (6 to 8 oz. each)	11 to 14 min.	Peel and cut into 1 inch cubes. Place in 2-qt. casserole with 1/2 cup water. Stir after half of time.
(fresh, whole, sweet or white)	1 (6 to 8 oz.)	3 to 5 min.	Pierce with cooking fork. Place in center of the oven. Let stand 5 minutes.
Spinach (fresh)	10 to 16 oz.	5 to 8 min.	In 2-qt. casserole, place washed spinach.
(frozen, chopped and leaf)	10-oz. package	5 to 8 min.	In 1-qt. casserole, place 3 tablespoons water.
Squash (fresh, summer and yellow)	1 lb. sliced	4 to 7 min.	In 1½-qt. casserole, place 1/4 cup water.
(winter, acorn or butternut)	1 to 2 squash (about 1 lb. each)	7 to 11 min.	Cut in half and remove fibrous membranes. In 2-qt. glass baking dish, place squash cut-side-down. Turn cut-side-up after 4 minutes.



Operating Instructions

Time Features

Time Defrost



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

Allows you to defrost for the length of time you select. See the Defrosting Guide for suggested times.

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

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package. Tightly closed packages should be slit, pierced or vented **AFTER** food has partially defrosted. Plastic storage containers should be at least 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, such as milk, eggs, fish, stuffings, poultry and pork, 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 beef, lamb and veal roasts, use 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.



Defrosting Guide

Food	Time	Comments
Breads, Cakes <i>Bread, buns or rolls</i> (1 piece) <i>Sweet rolls</i> (approx. 12 oz.)	30 sec. 1 to 2 min.	
Fish and Seafood <i>Filletts, frozen</i> (1 lb.) <i>Shellfish, small pieces</i> (1 lb.)	4 to 5 min. 3 to 4 min.	Place block in casserole. Turn over and break up after half the time.
Fruit <i>Plastic pouch—1 to 2</i> (10-oz. package)	2 to 3 min.	
Meat <i>Bacon</i> (1 lb.) <i>Franks</i> (1 lb.) <i>Ground meat</i> (1 lb.) <i>Roast: beef, lamb, veal, pork</i> <i>Steaks, chops and cutlets</i>	1 to 3 min. 1 to 3 min. 3 to 4 min. 6 to 8 min. per lb. 3 to 4 min. per lb.	Place unopened package in oven. Let stand 5 minutes after defrosting. Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting. Turn meat over after half the time. Place unwrapped meat in cooking dish. Turn over after half the time and shield warm areas with foil. When finished, separate pieces and let stand to complete defrosting.
Poultry <i>Chicken, broiler-tyrer cut up</i> (2½ to 3 lbs.) <i>Chicken, whole</i> (2½ to 3 lbs.) <i>Cornish hen</i> <i>Turkey breast</i> (4 to 6 lbs.)	9 to 11 min. 10 to 12 min. 5 to 6 min. per lb. 3 to 4 min. per lb.	Place wrapped chicken in dish. Unwrap and turn over after half the time. When finished, separate pieces and microwave 2–4 minutes more, if necessary. Let stand to finish defrosting. Place wrapped chicken in dish. After half the time, unwrap and turn chicken over. Shield warm areas with foil. Finish defrosting. If necessary, run cold water in the cavity until giblets can be removed. Place unwrapped hen in the oven breast-side-up. Turn over after half the time. Run cool water in the cavity until giblets can be removed. Place unwrapped breast in dish breast-side-down. After half the time, turn over and shield warm areas with foil. Finish defrosting. Let stand 1–2 hours in refrigerator to complete defrosting.



Operating Instructions

Convenience Features

Vegetable

VEGETABLE

How to Use the Vegetable Feature

Place fresh vegetables in the center of the microwave.

For 4 to 6-oz. Serving:

- 1 Press VEGETABLE.
- 2 Press START/OFF.

For 8 to 10-oz. Serving:

- 1 Press VEGETABLE twice.
- 2 Press START/OFF.

Pizza

PIZZA

The Pizza feature is for reheating one slice or heating a whole frozen pizza.

For one slice:

- 1 Press PIZZA.
- 2 Press START/OFF.

For a whole frozen pizza:

- 1 Press PIZZA twice.
- 2 Press START/OFF.

Beverage

BEVERAGE

The Beverage feature works best for heating a beverage that is at room temperature.

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

For 6 to 8-oz. cups:

- 1 Press BEVERAGE once.
- 2 Enter number of cups by pressing number pads. The display will count down to the time shown.

1 Cup	1:30
2 Cups	2:50
3 Cups	4:10
4 Cups	5:30

- 3 Press START/OFF.

For larger 10 to 12-oz. cups:

- 1 Press BEVERAGE twice.
- 2 Enter number of cups by pressing number pads. The display will count down to the time shown.

1 Cup	2:40
2 Cups	4:30
3 Cups	6:20
4 Cups	8:10

- 3 Press START/OFF.



Baked Potato

BAKED POTATO

The Baked Potato feature cooks up to four small or large potatoes.

For 4 to 6-oz. potatoes:

- 1 Press BAKED POTATO once.
- 2 Enter number of potatoes by pressing number pads. The display will count down to the time shown.

1 Potato	4:20
2 Potatoes	8:10
3 Potatoes	12:00
4 Potatoes	16:00

- 3 Press START/OFF.

For 8 to 10-oz. potatoes:

- 1 Press BAKED POTATO twice.
- 2 Enter number of potatoes by pressing number pads. The display will count down to the time shown.

1 Potato	6:25
2 Potatoes	12:00
3 Potatoes	17:00
4 Potatoes	22:00

- 3 Press START/OFF.

Frozen Dinner

FROZEN DINNER

Use the Frozen Dinner feature to heat one or two, 7 to 9-oz. or 10 to 12-oz frozen dinners.

For 7 to 9-oz. Frozen Dinners:

- 1 Press FROZEN DINNER once.
- 2 Press 1 or 2 for number of entrees.
- 3 Press START/OFF. The display will count down to the times shown:

1 Entree	5:55
2 Entrees	11:00

For 10 to 12-oz. Frozen Dinners:

- 1 Press FROZEN DINNER twice.
- 2 Press 1 or 2 for number of entrees.
- 3 Press START/OFF. The display will count down to the times shown:

1 Entree	12:00
2 Entrees	20:00



Operating Instructions

Convenience Features

Reheat

REHEAT

The Reheat feature reheats previously cooked foods. **2** Press START/OFF.

1 Press REHEAT. The display will read 4:10, the amount of reheating time.

Defrost

DEFROST

1 2 3

4 5 6

7 8 9

0

START
OFF

Defrost automatically sets the defrosting times and power levels to provide even defrosting results for meats and poultry.

Weight must be entered in pounds and ounces. Ounce weights less than 10 must be preceded by a 0. For example, if your package weight is 1 lb. 3 ounces, enter 103; for 1 pound and 5 ounces, enter 105.

If the package label weight is given in pounds and fractions, use the conversion chart to determine the correct entry.

Converting fractions of a Pound to Ounces

Pound Fraction	Enter Ounces
Less than .03	0
.03 to .09	01
.10 to .15	02
.16 to .21	03
.22 to .27	04
.28 to .34	05
.35 to .40	06
.41 to .46	07
.47 to .53	08
.54 to .59	09
.60 to .65	10
.66 to .71	11
.72 to .78	12
.79 to .84	13
.85 to .90	14
.91 to .97	15
Over .97	go to even number

1 Press DEFROST.

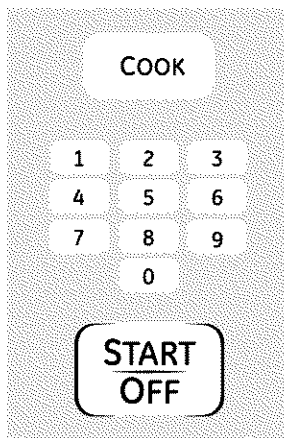
2 Enter food weight.

Use the chart at right to enter food weight. For example, press pads 1 and 08 for 1 pound and 8 ounces.

3 Press START/OFF.



Cook



- 1 Press **COOK**.
- 2 Enter code for type of food. See Code Chart at right.
- 3 Enter food weight. Use the chart at right to enter food weight. For example, press pads 1 and 08 for 1 pound and 8 ounces.
- 4 Press **START/OFF**.

Cook automatically sets the cooking time and power levels to cook meats and poultry.

Meats must be defrosted and at refrigerated temperature.

Code	Type	Max. Weight
1	Beef	5-lb. 16-oz.
2	Mutton	5-lb. 16-oz.
3	Poultry	5-lb. 4-oz.

Weight must be entered in pounds and ounces. Ounce weights less than 10 must be preceded by a 0. For example, if your package weight is 1 lb. 3 ounces, enter 103; for 1 pound and 5 ounces, enter 105.

If the package label weight is given in pounds and fractions, use the conversion chart to determine the correct entry.

Converting fractions of a Pound to Ounces

Pound Fraction	Enter Ounces
Less than .03	0
.03 to .09	01
.10 to .15	02
.16 to .21	03
.22 to .27	04
.28 to .34	05
.35 to .40	06
.41 to .46	07
.47 to .53	08
.54 to .59	09
.60 to .65	10
.66 to .71	11
.72 to .78	12
.79 to .84	13
.85 to .90	14
.91 to .97	15
Over .97	go to even number



Operating Instructions

Other Features Your Model May Have

Child Lock-Out

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

To lock or unlock the controls, press and hold CLEAR for about three seconds. When locked, LOCK appears in the display.

Clock



CLOCK

Press CLOCK to enter the time of day.

- 1 Press CLOCK.
- 2 Enter time of day.
- 3 Press CLOCK.

Timer



TIMER

The Timer operates as a minute timer.

- 1 Press TIMER.
- 2 Enter amount of time.

NOTE: After approx. 3 seconds, the display will show time of day, but will

continue counting down. To view time remaining, press TIMER again.

- 3 Press START/OFF. When the time is up, the timer will signal.
- The Timer feature operates without microwave energy.

Clear



CLEAR

Press CLEAR to erase all cooking settings.

Start/Off



START
OFF

Press START/OFF to begin a cooking or defrosting operation. You can use this pad to interrupt cooking

or defrosting. Press again to resume cooking or defrosting.



Microwave Terms

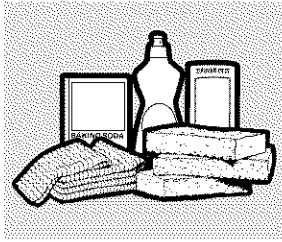
Term	Definition
Arcing	<p>Arcing is the microwave term for sparks in the oven. Arcing is caused by:</p> <ul style="list-style-type: none">• metal or foil touching the side of the oven.• foil that is not molded to food (upturned edges act like antennas).• metal such as twist-ties, poultry pins, gold-rimmed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



Helpful Information

Care and Cleaning

Helpful Hints

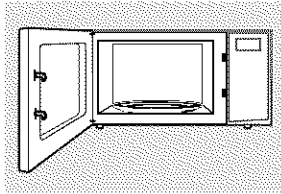


An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

UNPLUG THE CORD BEFORE CLEANING ANY PART OF THIS OVEN.

How to Clean the Inside

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



Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls. To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, nonabrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

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

Removable Turntable and Turntable Support

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



How to Clean the Outside

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

Case

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

Control Panel and Door

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

Door Surface

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

Power Cord

If the cord becomes soiled, unplug and wipe 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.



If Something Goes Wrong

Troubleshooting Tips

Problem	Possible Cause	What to Do
Oven will not start	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Power surge.</p> <p>Plug not fully inserted into wall outlet.</p>	<ul style="list-style-type: none">• Replace fuse or reset circuit breaker.• Unplug the microwave oven, then plug it back in.• Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
Control panel lighted, yet oven will not start	<p>Door not securely closed.</p> <p>START/OFF not pressed after entering cooking selection.</p> <p>Another selection entered already in oven and CLEAR not pressed to cancel it.</p> <p>Cooking time not entered after pressing TIME COOK.</p> <p>CLEAR was pressed accidentally.</p> <p>Defrosting category or food weight not entered after pressing DEFROST.</p>	<ul style="list-style-type: none">• Open the door and close securely.• Press START/OFF.• Press CLEAR twice.• Make sure you have entered cooking time after pressing TIME COOK.• Reset cooking program and press START/OFF.• Make sure you have entered a defrosting category and food weight after pressing DEFROST.

Things That Are Normal

- 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.



Hotpoint Service Numbers

We'll Be There!

Hotpoint Website

Hotpoint.com

Have a question or need assistance with your appliance? Try the Hotpoint Website 24 hours a day, any day of the year! You can also shop for

more great Hotpoint products and take advantage of all of our on-line support services designed for your convenience.

Schedule Service

Hotpoint.com

800.GE.CARES
(800.432.2737)

Expert Hotpoint repair service is only one step away from your door. Get on-line and schedule your service at your

convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.

Real Life Design Studio

ge.com

800.TDD.GEAC
(800.833.4322)

GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments.

For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

Extended Warranties

ge.com

800.626.2224

Purchase a Hotpoint extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase

it on-line anytime, or call 800.626.2224 during normal business hours. Hotpoint Consumer Home Services will still be there after your warranty expires.

Parts and Accessories

Hotpoint.com
800.626.2002

A replacement glass turntable (**WB49X10165**) or turntable support ring (**WB39X10013**) is available at extra cost from our Parts Center and can be sent directly to your home (VISA, MasterCard and Discover cards are accepted).

Order on-line today, 24 hours every day or by phone at **800.626.2002** during normal business hours.

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

Register Your Appliance

Hotpoint.com

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.

Microwave Oven One Year Limited Warranty

Staple sales slip or cancelled check here. Proof of original purchase date is needed to make a warranty claim.

What is Covered

LIMITED ONE-YEAR WARRANTY

Replacement unit for any product which fails due to a defect in materials or workmanship. The exchange unit is warranted for the remainder of your product's original one-year warranty period.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use within the U.S.A.

Exclusion of implied warranties:

Except where prohibited or restricted by law, there are no warranties, whether express, oral or statutory which extend beyond the description on the face hereof, including specifically the implied warranties of merchantability or fitness for a particular purpose.

In Order to Make a Warranty Claim

- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to the retail location where it was purchased.
- Include in the package a copy of the sales receipt or other evidence of date of original purchase. Also print your name and address and a description of the defect.

What Is Not Covered

- Customer instruction. This owner's manual provides information regarding operating instructions and user controls.
- 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.
- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is misused, or used for other than the intended purpose or used commercially.
- Damage to 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.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. 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 in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company, Louisville, KY 40225