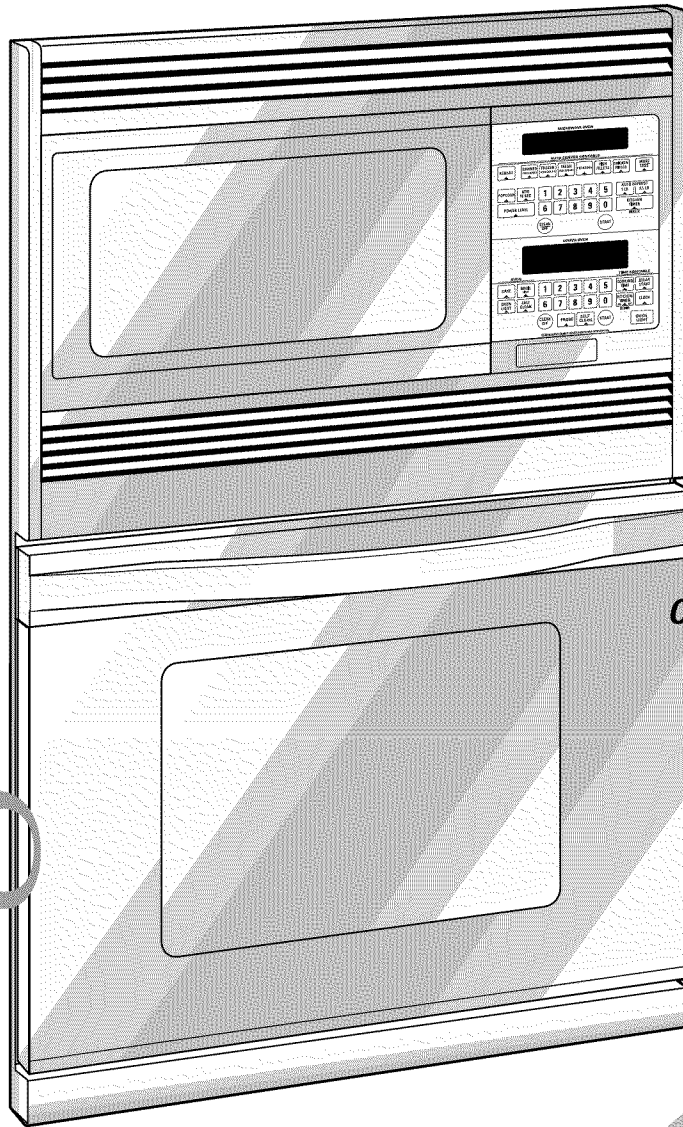




GE Appliances

Microwave/Convection
Cooking Center



Owner's Manual

JTP95

The electrical output of the microwave oven in this cooking center is 900 watts.
(IEC-705 Test Procedure)



IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

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



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. **It is important not to defeat or tamper with the safety interlocks.**
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- 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.



IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.



SAFETY PRECAUTIONS

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

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

- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This cooking center is specifically designed to heat or cook food, and is not intended for laboratory or industrial use.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided Installation Instructions.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Be sure the cooking center is securely installed in a cabinet that is firmly attached to the house structure. Weight on the oven door could cause the oven to tip and result in injury. Never allow anyone to climb, sit, or hang on the oven door.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

- Do not store this appliance outdoors. Do not use this product near water—for example, in a wet basement, or near a swimming pool.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment. Do not repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, disconnect the cooking center power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not leave children alone—children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, stand or hang on the door. They could damage the cooking center and cause severe personal injury.
- **CAUTION:** Items of interest to children should not be stored in cabinets above an oven; children climbing on the oven to reach items could be seriously injured.
- Teach children not to play with the controls or any other part of the cooking center.
- Wear proper clothing. Loose fitting or hanging garments should never be worn while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot element.
- Always keep dish towels, dish cloths, pot holders, and other linens a safe distance from your oven.
- Always keep wooden spoons and plastic utensils and canned food a safe distance away from your oven.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your oven.
- Do not store flammable material in an oven or near the cooking center.
- Do not cover or block any openings on the appliance.
- For your safety, never use your appliance for warming or heating the room.
- Do not leave paper products, cooking utensils, or food in the oven when not in use.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not let cooking grease or other flammable materials accumulate in or near the cooking center.
- Do not touch heating elements or interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Potentially hot surfaces include oven vent openings, surfaces near the openings, and crevices around the oven door.
- **REMEMBER:** The inside surface of the oven may be hot when the door is opened.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! WHEN COOKING PORK...

When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.



MICROWAVE OVEN

Read and follow the specific "Precautions to Avoid Possible Exposure To Excessive Microwave Energy" section in this manual.

To reduce the risk of fire in the oven cavity:

- Do not over-cook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist-ties from paper or plastic containers before placing bags in oven.
- Do not use your microwave oven to dry newspapers.
- Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.
- Do not over-cook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- Do not operate the oven while empty to avoid damage to the oven and the danger of fire. If by accident the oven should run empty a minute or two, no harm is done. However, try to avoid operating the oven empty at any time—it saves energy and prolongs the life of 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 the oven should ignite, keep oven door closed, turn 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.
- This microwave oven is not approved or tested for marine use.
- Some products such as whole eggs and sealed containers—for example, closed jars—will explode and should not be heated in this microwave oven. Such use of the microwave oven could result in injury.
- Do not operate the microwave oven without the turntable and support in place.
- 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 or breast milk. The container may feel cooler than the milk really is. Always test the milk before feeding the baby.
- Do not boil eggs in a microwave oven. Pressure will build up inside the egg yolk and will cause it to burst, possibly resulting in injury.
- Foods with unbroken outer "skin" such as potatoes, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape during cooking.
- 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.
- As with any appliance, close supervision is necessary when used by children.

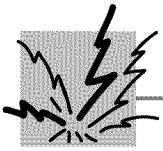


MICROWAVE-SAFE COOKWARE

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.
 - 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.
 - Oversized food or oversized metal cookware should not be used in a microwave oven. Electrical shock or fire could occur.
 - While paper plates may be used for timed cooking and defrosting, do not use them with Auto Sensor cooking. Use microwave-safe plates or bowls for reheating. Cover with plastic wrap.
 - Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.
 - "Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.
 - Use foil only as directed in this manual. TV dinners may be microwaved in foil trays less than 3/4" high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1 inch away from the sides of the oven.
 - Plastic cookware—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of over-cooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of over-cooking. In longer exposures to over-cooking, the food and cookware could ignite.
- Follow these guidelines:**
- 1 Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer's recommendations.
 - 2 Do not microwave empty containers.
 - 3 Do not permit children to use plastic cookware without complete supervision.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING!

ARCING

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

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

- 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.



SUPER HEATED WATER

Microwaved water and other liquids do not always bubble when they reach the boiling point. They can actually get super heated and not bubble at all.

Super heated liquid will bubble up out of the cup when it is moved or when something like a spoon or tea bag is put into it.

To prevent this from happening and causing injury, do not heat any liquid for more than 2 minutes per cup.

After heating, let the cup stand in the microwave for 30 seconds before moving it or putting anything into it.

Spontaneous boiling

Under certain special circumstances, liquids may start to boil during or shortly after removal from the microwave oven.

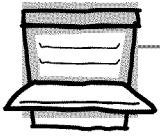
To prevent burns from splashing liquid, we recommend the following: before removing the container from the oven:

- Allow the container to stand in the oven for 30 to 40 seconds after the oven has shut off.
- Do not boil liquids in narrow-necked containers such as soft drink bottles, wine flasks and especially narrow-necked coffee cups. Even if the container is opened, excessive steam can build up and cause it to burst or overflow.



ALL THESE THINGS ARE NORMAL WITH YOUR MICROWAVE

- Steam or vapor escaping from around the door.
- Light reflection around the door or the outer case.
- Dimming of the oven light and change in the blower sound may occur while operating at power levels other than high.
- The microwave fan may operate with both ovens off. It is cooling the control and will turn itself off.
- Some TV-radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.
- A dull thumping sound while the oven is operating.



SELF-CLEANING LOWER OVEN

- Stand away from the oven when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Keep the cooking center clean and free of accumulations of grease or spillovers, which may ignite.
- Never leave the oven door open when you are not watching the cooking center.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- After broiling, always take the broiler pan out of the oven and clean it. Leftover grease in the broiler pan can catch fire next time you use the pan.
- Never leave jars or cans of fat drippings in or near your oven.
- Clean only parts listed in this Use and Care Manual.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- Before self-cleaning the oven, remove the probe, broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting a self-cleaning cycle.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Listen for a fan— a fan noise should be heard sometime during the cleaning cycle. If not, call for service before self-cleaning again.



Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

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Congratulations! You Are Now Part of the GE Family.

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

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

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

GE & You, A Service Partnership.



IMPORTANT!

It is important that we, the manufacturer, know the location of your cooking center should a need occur for adjustments. Your supplier is responsible for registering you as the owner. Please check with your supplier to be sure he has done so. This appliance must be registered. Please be certain that it is.

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

If you move, or if you are not the original purchaser please write to us, stating model and serial numbers. Write to: GE Appliances, Range Product Service, Appliance Park, Louisville, KY 40225



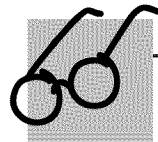
FOR YOUR RECORDS

Write the model and serial numbers here:

You can find them on a label inside the upper oven on the left side.

Staple sales slip or cancelled check here.

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



READ THIS MANUAL

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

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

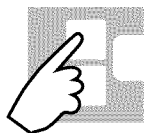
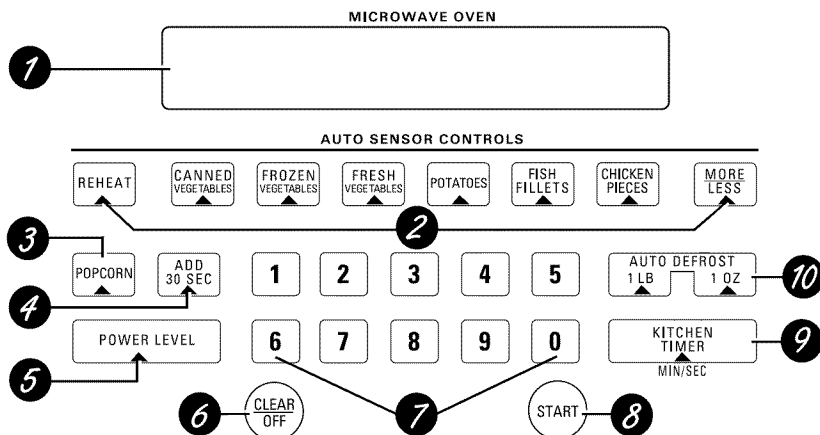


IF YOU NEED SERVICE

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

Using the microwave oven controls.

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



Microwave Oven Control Features and Settings

- 1 Display**
Displays the time during cooking functions, the power level being used, the Auto Codes, the Auto Defrost food weights, the cooking mode and instructions. The display is blank when the microwave oven is not in use.

NOTE: The time on the microwave display is shown in minutes and seconds (1:30 is one minute, 30 seconds). On the lower oven, time is shown in hours and minutes (1:30 is one hour, 30 minutes).
- 2 AUTO SENSOR CONTROLS**
The top row of pads lists specific items you may choose to heat or cook.

REHEAT
Use when foods need a quick warm up.

CANNED VEGETABLES
Use when cooking canned vegetables.

FROZEN VEGETABLES
Use when cooking frozen vegetables.

FRESH VEGETABLES
Use when cooking fresh vegetables.

POTATOES
Use when cooking whole potatoes.

FISH FILLETS
Use when cooking fish fillets.

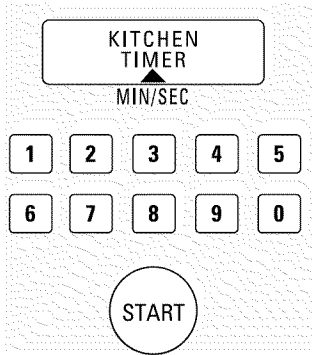
CHICKEN PIECES
Use when cooking chicken pieces.

MORE/LESS
Press to add or subtract time from the automatic time set by the sensor.
- 3 POPCORN**
Press to pop popcorn.
- 4 ADD 30 SEC**
Each time you press this pad the set time is increased 30 seconds.
- 5 POWER LEVEL**
Press to choose the power level you want to set. Watch the display while pressing this pad to select the power level you want to set. You will also see a defrost level. This setting will allow you to choose your own defrost time by using the number pads.
- 6 CLEAR/OFF**
Press once to interrupt or change a function. Press twice to clear the display.
- 7 Number Pads**
Press these pads to set the exact amount of time you want to cook for. For example; if you press the **1**, **2** and **5** pads, you have set 1 minute and 25 seconds.
- 8 START**
After all selections are made, press this pad to start the oven. The **START** pad must be pressed to turn on any function.
- 9 KITCHEN TIMER MIN/SEC**
Press to set the timer up to 99 minutes and 99 seconds. Press the number pads to set the time. Press **START**. Press **CLEAR/OFF** twice to clear the display. Does not turn on microwave energy. This timer cannot be used while the microwave is being used. Use the lower oven timer.
- 10 AUTO DEFROST 1 LB/1 OZ**
Use to set the exact weight of the foods you need to defrost.

CONTROL LOCKOUT: The control can be locked so the touch pads cannot be activated when pressed. Press **START** 3 times to activate the control lockout feature. To turn this feature off press **CLEAR/OFF** 3 times.

Using the microwave oven control and timer.

The microwave oven fan operates during microwave cooking and is also used to cool the control. Heat from the lower oven, along with heat from the microwave oven, may also cause the fan to operate. The fan may operate with both ovens off and will turn itself off.



To Set the Timer

The timer serves three functions; a kitchen timer, sets a delay start time and sets a hold or standing time.

You may program the microwave timer to time cooking or other household activities for up to 99 minutes and 99 seconds. The timer does not turn on microwave energy.

- 1 Press the **KITCHEN TIMER MIN/SEC** pad.
- 2 Press the number pads to set the time. For example, to enter 2 minutes and 45 seconds, press **2, 4** and **5** in that order.

If you make a mistake, press the **CLEAR/OFF** pad once, then press the **KITCHEN TIMER MIN/SEC** pad to begin again.

- 3 Press the **START** pad.

You will see the countdown in the display.

The **CLEAR/OFF** pad can be pressed once to stop the countdown and a second time to clear the display.

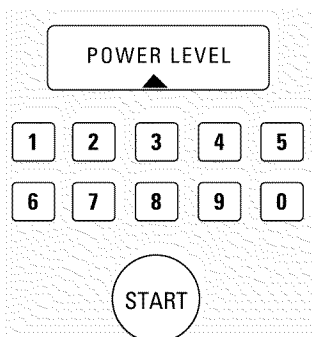
When time is up, the oven control signals. The display shows **Enjoy your meal** and then goes blank.

NOTE: The minute/second timer is independent of all the other functions and it does not control the oven.

Using a Holding Time

The **KITCHEN TIMER MIN/SEC** pad can also be used to set a holding time between microwave cooking functions.

The time can range from one second up to 99 minutes and 99 seconds. A holding or standing time may be found in some recipes or cookbooks.



Power Level

By using **POWER LEVEL** you can change the power level for cooking and defrosting. Most cooking uses Power Level High but you may choose the level you prefer.

To cook by a power level:

- 1 Press the **POWER LEVEL** pad from 1 to 6 times depending on the level you require. See the *Power Level Chart*.
- 2 Press the number pads to set the length of cooking time.
- 3 Press the **START** pad.

Power Level Chart

Press	Power Level	%Power
Once	HIGH	100%
Twice	DEFROST	30%
3 times	MEDIUM HIGH	70%
4 times	MEDIUM	55%
5 times	MEDIUM LOW	30%
6 times	LOW	10%



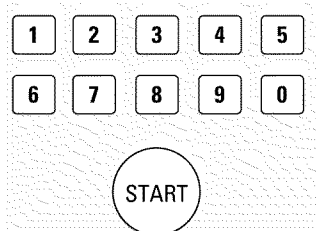
Add 30 Seconds

The **ADD 30 SECONDS** pad provides a convenient way to extend cooking time by 30 seconds while the oven timer is counting down. It will add 30 seconds to the time shown each time the pad is pressed.

Using the timed microwave features for cooking.

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

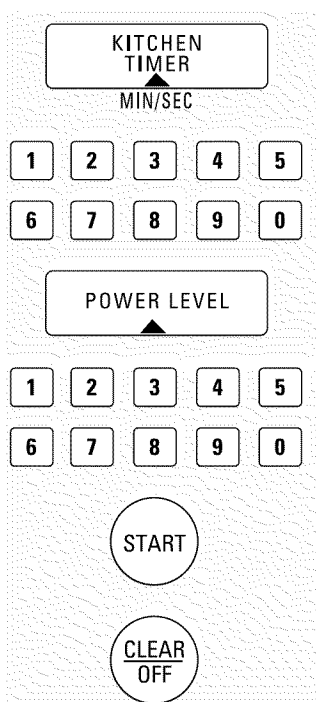
NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria.



How to Set an Immediate Start and Automatic Stop

The microwave oven will turn on immediately and cook for a specific length of time.

- 1 Press the number pads to set the length of cooking time.
- 2 Press the **START** pad.



How to Set a Delayed Start and Automatic Stop

You can set the microwave control to delay start the oven to cook for a specific length of time.

- 1 Press the **KITCHEN TIMER MIN/SEC** pad.
- 2 Press the number pads to set the desired amount of delayed time.
- 3 Press the **POWER LEVEL** pad to select the desired power level.
- 4 Press the number pads to set the desired length of cooking time.
- 5 Press the **START** pad. The control will signal and the display will show **Enjoy your meal** when the program is complete.
- 6 Press the **CLEAR/OFF** pad once to stop the function or twice to clear the display.

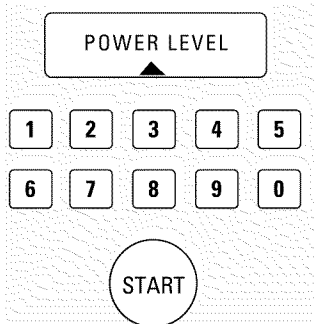
NOTE:

- Delay Start cannot be programmed with any Auto Sensor Control function.
- If the oven door is opened during the delayed portion of the program, the timer will continue to count down. The door must be closed before the cooking portion of the program can begin.

Using the timed microwave features for defrosting.

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

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after defrosting. Room temperature promotes the growth of harmful bacteria.



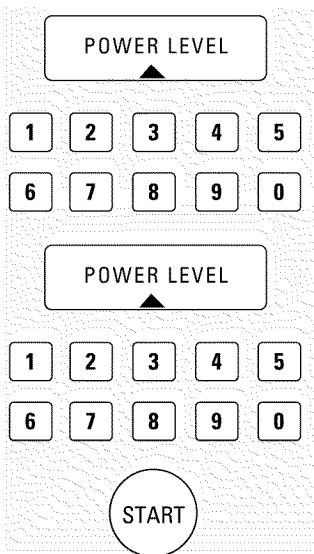
How to Set Your Own Defrost Time

Even though your new control is equipped with **AUTO DEFROST**, you also have the option of setting your own defrost time.

- 1 Press the **POWER LEVEL** pad twice. The display will show **DEFROST**.
- 2 Press the number pads to set the defrost time. For example: Press **5, 0**, to set 5 minutes.
- 3 Press the **START** pad.

NOTE:

- Foods frozen in paper or plastic can be defrosted in the package. Tightly closed packages should be slit, pierced or vented after foods have partially defrosted. Plastic storage containers should be partially uncovered.
- Prepackaged frozen dinners can be defrosted and microwaved. If foods are in a foil container, transfer them to a microwave-safe dish.
- For even defrosting, some foods need to be broken apart or separated during the defrosting time.

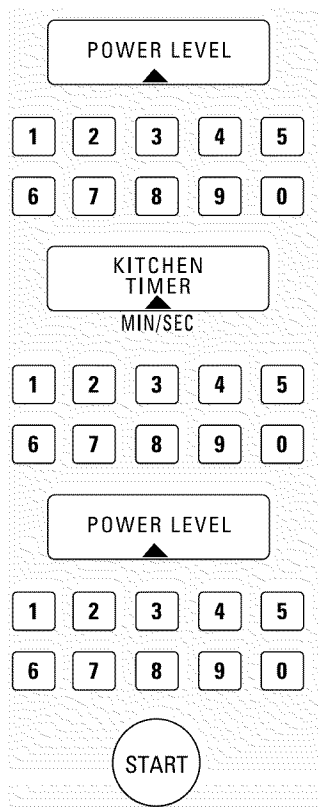


How to Set a Timed Combination Defrost and Cooking Time

- 1 Press the **POWER LEVEL** pad twice.
- 2 Press the number pads to set the defrost time.
- 3 Press the **POWER LEVEL** pad to set the power level you desire.

- 4 Press the number pads to set the length of cooking time.
- 5 Press the **START** pad.

You can press the **POWER LEVEL** pad during cooking to see which function is in process.



How to Set a Timed Combination Defrost, Hold and Cooking Time

- 1 Press the **POWER LEVEL** pad until the display shows **DEFROST**.
- 2 Press the number pads to set the length of defrosting time.
- 3 Press the **KITCHEN TIMER MIN/SEC** pad.
- 4 Press the number pads to set the length of holding time.
- 5 Press the **POWER LEVEL** pad to set the power level you desire.
- 6 Press the number pads to set the length of cooking time.
- 7 Press the **START** pad.

*You can press the **POWER LEVEL** pad during cooking to see which function is in process.*

Timed Defrosting Chart

Food	Defrost Time (min. per pound)	Comments
Fish Fillets	6 to 8 minutes	Turn the fillets over and rearrange halfway through the defrosting time.
Shrimp	8 to 10 minutes	Break apart halfway through the defrosting time. Remove defrosted shrimp.
Scallops	14 to 16 minutes	Break apart halfway through defrosting time. Remove defrosted scallops.
Chops	8 to 10 minutes	Separate, turn over and rearrange halfway through defrosting time.
Chicken pieces	8 to 10 minutes	Separate halfway through defrosting time.

Using the microwave auto sensor controls.

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

How to Set Your Microwave Using the Auto Sensor Controls

The Auto Sensor Controls allow you to cook most of your favorite foods without having to select cooking times and power levels. By using the Auto Sensor Controls, **REHEAT**, **AUTO DEFROST** and **POPCORN** pads, your microwave does all the work for you.

The Auto Sensor Controls work by detecting a build-up of steam on the sensor. As foods cook steam is produced. When the steam is detected by the sensor, the oven automatically calculates the remaining cooking time. This method takes all the guesswork out of cooking. When the foods have cooked, the control automatically shuts off the oven.

1 Press the desired Auto Sensor food pad.

2 Press the **START** pad.

Keep the microwave oven door closed. Do not open the microwave oven door while **AUTO** is displayed. Steam escaping from the oven can affect cooking performance. If the door is opened, close the door and press the **START** pad immediately.

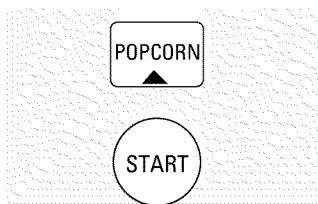
3 When cooking is finished press the **CLEAR/OFF** pad twice.

NOTE:

- When using the Auto Sensor Controls the oven door should not be opened for longer than one minute. Opening the door may cause inaccurate cooking results. The oven door may be opened to stir, turn or add foods when cooking time begins to count down in the display.
- The room temperature should not be above 95°F. when using the Auto Sensor Controls.
- Do not use the Auto Sensor Controls for foods that are less than 4 ounces. Foods less than 4 ounces should be cooked by power and time only.
- When using the Auto Sensor Controls, make sure the glass tray in the oven is dry to assure the best cooking results.
- For proper cooking results, be sure to cover foods completely with vented plastic wrap (except potatoes). Do not cover potatoes. Place foods in a casserole dish with a properly fitting lid that does not seal. DO NOT use plastic snap-on lids.

Auto Sensor Cooking Chart

Food Pad	Amount	Comments
CANNED VEGETABLES	10 ounces	Vegetables should be at room temperature. When the remaining cooking time appears in the display, open the door and stir the food.
FROZEN VEGETABLES	10 to 28 ounces	Cover the vegetables with plastic wrap or a lid that is vented on one corner. Do not use vegetables frozen with butter or sauce.
FRESH VEGETABLES	1/2 to 2 lbs. before peeling, trimming, etc.	Cover the vegetables with a lid or plastic wrap that is vented on one corner.
POTATOES	1 to 4 8 to 9 ounce potatoes	Whole potatoes must be pierced several times before cooking. Place whole potatoes on a microwave-safe dish. Do not cover potatoes.
FISH FILLETS	1/2 to 2 lbs.	Place fish fillets in a single layer in a microwave-safe dish. Cover the dish with plastic wrap that is vented on one corner. When time appears in the display, rearrange fillets.
CHICKEN PIECES	1/2 to 3 lbs.	Cover chicken pieces with plastic wrap that is vented on one corner. When time appears in the display, rearrange chicken pieces.



Using Auto Sensor Popcorn

- 1 Set the desired weight of the prepackaged microwave popcorn using the chart below.

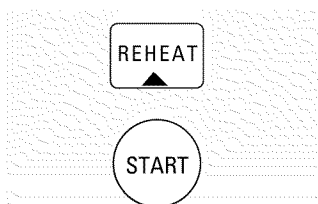
Press the POPCORN pad:	Weight
Once	3.5 oz.
Twice	3.0 oz.
3 times	1.75 oz.

CAUTION: If prepackaged popcorn is of a different weight, do not use the popcorn setting, or inadequate popping or a fire may occur. Follow the manufacturer's directions.

- 2 After making your selection, press the **START** pad.

NOTE:

- Use prepackaged, room temperature microwave popcorn. Follow the manufacturer's directions.
- Pop only one bag at a time.
- After popping, open the bag carefully; popcorn and steam are extremely hot.
- Do not reheat unpopped kernels or reuse the bag.
- Never leave the microwave unattended when popping popcorn.



Using Auto Sensor Reheat

Use Auto Sensor Reheat when foods need a quick warm-up. The reheat feature reheats one to three servings of previously cooked foods. To use this feature:

- 1 Press the **REHEAT** pad.
- 2 Press the **START** pad.

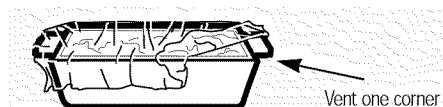
The sensor will detect the steam from the foods and adjust the power level and heating time for you.

NOTE:

- Do not reheat bread and pastry products. Use manual power and time.
- Do not reheat raw or uncooked food.
- You cannot use Auto Sensor Reheat if the microwave oven cavity is warm. The display will let you know if the cavity is too warm for the sensor to work properly. You can still time cook in the microwave by choosing your own cooking time instead of using Auto Sensor Reheat.
- Do not reheat beverages.
- Do not reheat frozen foods.

For best results when using Auto Sensor Reheat follow these recommendations:

- Follow the directions given in the recipes. Use the proper container.
- Foods should always be covered loosely but completely. Use a casserole lid which does not seal or vented plastic wrap. **DO NOT USE ANY SNAP CLOSING LIDS.**



- When covering dishes with plastic wrap, securely mold the wrap around the sides of the dish and then vent one corner or side. Bones should not pierce through the wrap. Large dishes may need two overlapping pieces of vented plastic wrap.

CAUTION: Steam builds under plastic wrap and lids. Use caution when removing them from the containers. It is best to remove the wrap or lid from the side away from you to first release the steam.

- All foods must be previously cooked and must be at room temperature or refrigerator temperature.
- Foods weighing less than 4 ounces and more than 32 ounces should be reheated by power and time only.
- Foods should have a covered standing time of 3 to 5 minutes.

Using the microwave auto sensor controls.

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



Using the More/Less Pad

After using Auto Sensor Cooking a few times, you may decide you would prefer your foods cooked for more or less time. The preprogrammed Auto Sensor cooking time can be adjusted using the **MORE/LESS** pad. If you are satisfied with the cooking results using only the Auto Sensor Controls you will not need to use the **MORE/LESS** pad.

To use the **MORE/LESS** pad:

- 1 Press the desired Auto Sensor food pad.
- 2 Press the **MORE/LESS** pad once for more cooking time or twice for less cooking time.



Using Auto Sensor Defrost

The **AUTO DEFROST** pad allows you to defrost meat, poultry and seafood by weight using the auto sensor of your microwave oven. When you set the exact weight of the foods the sensor automatically sets just the right defrost time and changes the power levels during defrosting to give even results.

After auto defrosting, meat needs to stand in order to let the inside defrost. You may take the food out of the oven during this standing time.

You must set the weight of foods by pounds and ounces.

- 1 Press **1LB** to set the pound weight. Each time the pad is pressed the weight increases by 1 pound.
- 2 Press **1OZ** to set the ounces you need.

During auto defrosting, the control will beep to let you know when to turn foods.

Conversion Chart for Auto Sensor Defrost

Ounces	Hundredths of a Pound
0	0-.05
1-2	.06-.15
3-4	.16-.25
5	.26-.35
6-7	.36-.45

Ounces	Hundredths of a Pound
8	.46-.55
9-10	.56-.65
11-12	.66-.75
13	.76-.85
14-15	.86-.95

General Information On Auto Sensor Defrost

The shape and size of food will determine the maximum weight the oven can accommodate. The recommended maximum weight is:

- 4 lbs. for meats
- 6 lbs. for poultry
- 3 lbs. for seafood

The standing time or power level may be programmed after the **AUTO DEFROST** pad is pressed. Set a standing time or power level and then press the **START** pad. After the Auto Defrost function is finished the standing time or power level will automatically follow.

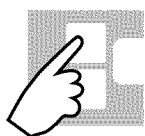
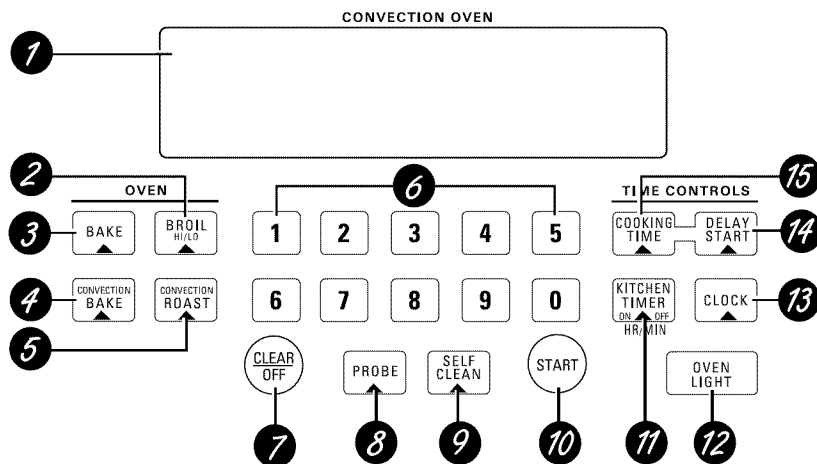
For successful defrosting, meats should be packaged properly for freezing. Freeze meats, poultry and fish in packages with only 1 or 2 layers of food. To aid in separating layers, place two pieces of wax paper between layers. Package in heavy-duty plastic wraps, bags or freezer paper.

Meats packaged in grocery stores are labeled with weight in pounds and hundredths of a pound. You will need to convert this weight into ounces.

Place roasts and whole poultry on a microwave-safe rack in a microwave-safe dish in the oven. Check food for warm spots halfway through defrosting, and shield these areas with small pieces of foil.

Using the lower oven controls.

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



Lower Oven Control, Clock and Timer Features and Settings

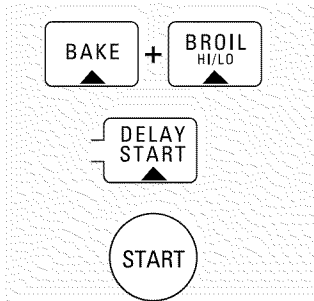
- 1 Display**
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer on automatic oven operations.
NOTE: The time on the microwave display is shown in minutes and seconds (1:30 is one minute, 30 seconds). On the lower oven, time is shown in hours and minutes (1:30 is one hour, 30 minutes).
- If "F- and a number or letter" flash in the display and the oven control signals, this indicates a function error code.** Press the **CLEAR/OFF** pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.
- If a flashing time of day is in the display, you have experienced a power failure.** Reset the clock.
- If your oven was set for a timed oven operation when the power outage occurred,** the clock and all programmed functions must be reset.
- The time of day will flash in the display when the oven is first turned on.**
- 2 BROIL HI/LO Pad**
Press this pad to select the broil function.
- 3 BAKE Pad**
Press this pad to select the bake function.
- 4 CONVECTION BAKE Pad**
Press this pad to select baking with the convection function.
- 5 CONVECTION ROAST Pad**
Press this pad to select roasting with the convection function.
- 6 Number Pads**
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.
- 7 CLEAR/OFF Pad**
Press this pad to cancel **ALL** oven operations except the clock and timer.
- 8 PROBE Pad**
Press this pad when using the probe to cook food. (For use in the lower oven only.)
- 9 SELF CLEAN Pad**
Press this pad to select the self-cleaning function. See the *Using the self-cleaning lower oven* section.
- 10 START Pad**
Must be pressed to start any cooking or cleaning function.
- 11 KITCHEN TIMER ON/OFF Pad**
Press this pad to select the timer feature.
- 12 OVEN LIGHT Pad**
Press this pad to turn the oven light on or off.
- 13 CLOCK Pad**
Press this pad before setting the clock.
- 14 DELAY START Pad**
Use along with **COOKING TIME** or **SELF CLEAN** pads to set the oven to start and stop automatically at a time you set.
- 15 COOKING TIME Pad**
Press this pad and then press the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

Special features of your lower oven control.

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day clock. They remain in the control's memory until the steps are repeated.

When the display shows your choice, press the **START** pad. The special features will remain in memory after a power failure.



12 Hour Shut-Off

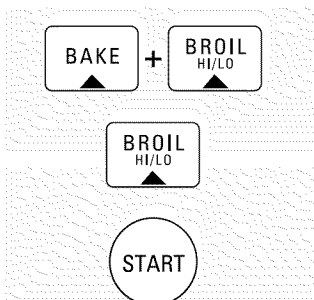
With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn off this feature, follow the steps below.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **DELAY START** pad. The display will show **12 shdn** (12 hour shut-off). Press the **DELAY START** pad again and the display will show **no shdn** (no shut-off).

- 3 Press the **START** pad to activate the no shut-off and leave the control set in this special features mode.



Fahrenheit or Centigrade Temperature Selection

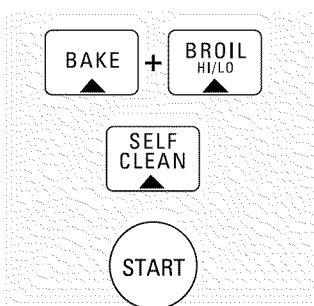
Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Centigrade selections.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **BROIL HI/LO** pad. The display will show **F** (Fahrenheit).

- 3 Press the **BROIL HI/LO** pad again. The display will show **C** (Centigrade).

- 4 Press the **START** pad.



Control Lockout

Your control will allow you to lock down the touch pads so they cannot be activated when pressed.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

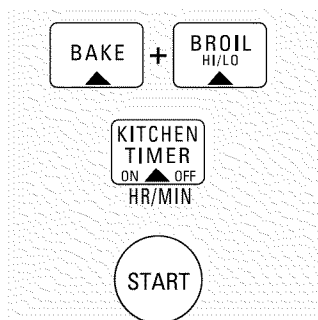
- 2 Press the **SELF CLEAN** pad. The display will show **LOC OFF**.

Press the **SELF CLEAN** pad again. The display will show **LOC ON**.

- 3 Press the **START** pad to activate the control lockout feature and leave the control set in this special features mode.

When this feature is on and the touch pads are pressed the control will beep and the display will show **LOC**.

NOTE: The control lockout mode will not affect the **CLOCK**, **KITCHEN TIMER ON/OFF** and **OVEN LIGHT ON/OFF** touch pads.



Tones at the End of a Timed Cycle

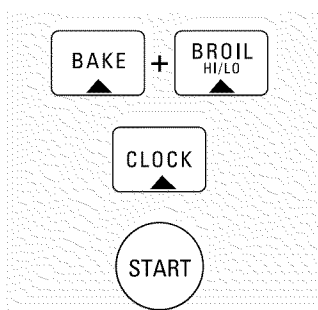
At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the CLEAR/OFF pad is pressed. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **KITCHEN TIMER ON/OFF** pad. The display shows **CON BEEP** (continuous beep). Press the **KITCHEN TIMER ON/OFF** pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)

- 3 Press the **START** pad.



12 Hour, 24 Hour or Clock Black-Out

Your control is set to use a 12 hour clock.

If you would prefer to have a 24 hour military time clock or black-out the clock display, follow the steps below.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

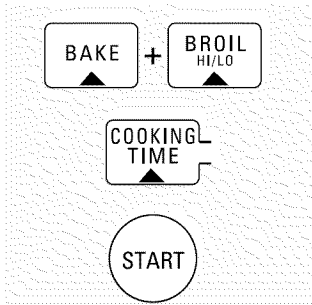
- 2 Press the **CLOCK** pad once. The display will show **12 hr**. If this is the choice you want, press the **START** pad.

Press the **CLOCK** pad again to change to the 24 hour military time clock. The display will show **24 hr**. If this is the choice you want, press the **START** pad.

Press the **CLOCK** pad again to black-out the clock display. The display will show **OFF**. If this is the choice you want, press the **START** pad.

NOTE: If the clock is in the black-out mode you will not be able to use the Delay Start function.

Special features of your lower oven control.



Cook and Hold

Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after the cooking function is finished.

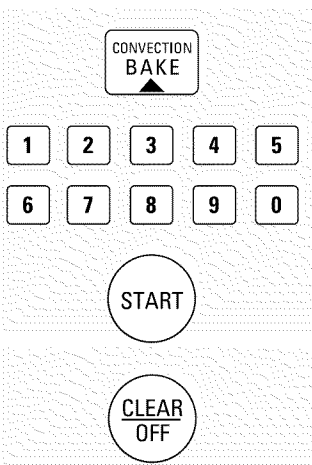
To activate this feature, follow the steps below.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **COOKING TIME** pad. The display will show **Hid OFF**.

Press the **COOKING TIME** pad again to activate the feature. The display will show **Hid ON**.

- 3 Press the **START** pad to activate the cook and hold feature and leave the control set in this special features mode.



Using Convection Conversion

By using the Convection Conversion feature you can automatically convert the oven temperature from regular baking to Convection Bake temperatures.

To convert the oven temperature for convection baking, follow the steps below.

- 1 Press and hold the **CONVECTION BAKE** pad for 4 to 5 seconds.
- 2 Using the number pads, enter the temperature recommended in the recipe.

- 3 Press the **START** pad.

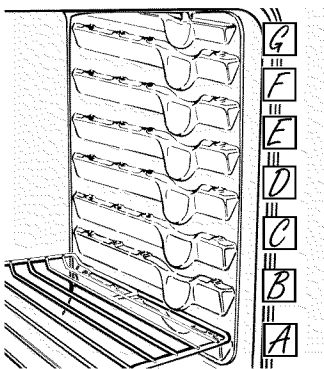
The display shows the converted (reduced) temperature. For example, if you entered a recipe temperature of 350°F., the display will show **325°F.** when it is converted.

- 4 Press the **CLEAR/OFF** pad when baking is finished.

NOTE: Conversion must be set each time you want to use it. It is not held in memory.

Using the lower oven.

To avoid possible burns, place the shelves in the desired position before you turn the oven on.



The lower oven has 7 shelf positions.

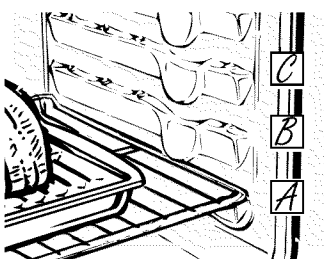
Before you begin...

The shelves have stop-locks, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.

When placing and removing cookware, pull the shelf out to the bump on the shelf support.

To remove a shelf, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the shelf (stop-locks) on the support, tilt up the front and push the shelf in.



How to Set the Oven for Baking or Roasting

- 1 Press the **BAKE** pad.
- 2 Press the number pads to set the desired temperature.
- 3 Press the **START** pad.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Press the **CLEAR/OFF** pad when cooking is complete.

Type of Food	Shelf Position
Frozen pies (on cookie sheet)	C or D
Angel food cake, bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C or D
Casseroles	C or D

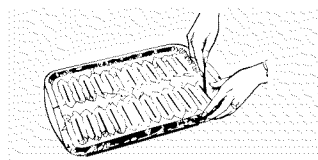
NOTE: A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

For ovens without a preheat indicator light or tone, preheat 10 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two shelves, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.



Cut slits in the foil just like the grid.

Aluminum Foil

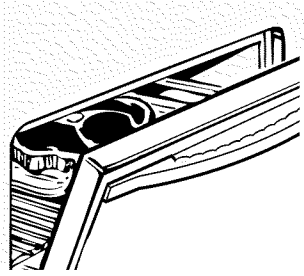
You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Aluminum foil may also be used to catch a spillover.

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.

Using the lower oven.



Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

How to Set the Oven for Broiling

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested shelf positions in the *Broiling Guide*.
- 3 Press the **BROIL HI/LO** pad once for **HI Broil**.
To change to **LO Broil**, press the **BROIL HI/LO** pad again.
- 4 Press the **START** pad.
- 5 When broiling is finished, press the **CLEAR/OFF** pad.

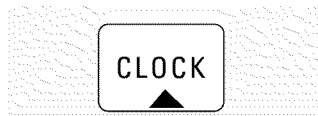
If your oven is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

NOTE: Broil will not work if the temperature probe is plugged in.

Broiling Guide

Food	Quantity and/or Thickness	Shelf Position	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4" thick	E E	10 10	7 9	Space evenly. Up to 8 patties take about the same time.
Beef Steaks Rare Medium Well Done	1" thick 1 to 1½ lbs.	E E E	8 10 12	6 8 10	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well Done	1½" thick 2 to 2½ lbs.	E E E	10 15 25	8 14-16 20-25	
Chicken	1 whole 2 to 2½ lbs., split lengthwise	C	25	10	
Loyster Tails	2-4 6 to 8 oz. each	C	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	E	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1" thick	D	5	5	Increase time 5 to 10 minutes per side for 1½" thick or home-cured ham.
Pork Chops Well Done	2 (1½" thick) 2 (1" thick) about 1 lb.	E D	10 15	10 15	Slash fat.
Lamb Chops Medium Well Done	2 (1" thick) about 10 to 12 oz.	E E	10 12	9 10	Slash fat.
Medium Well Done	2 (1½" thick) about 1 lb.	E E	14 17	12 12-14	

Using the clock and lower oven timer.



Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

- 1 Press the **CLOCK** pad.
- 2 Press the number pads.
- 3 Press the **START** pad.



The timer is a minute timer only. The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

To Set the Timer

- 1 Press the **KITCHEN TIMER ON/OFF** pad.
- 2 Press the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, press **2**, **4** and **5** in that order. If you make a mistake press the **KITCHEN TIMER ON/OFF** pad and begin again.

- 3 Press the **START** pad.
- 4 When the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER ON/OFF** pad is pressed.

The 6 second tone can be canceled by following the steps in the Special features of your lower oven control section under Tones at the End of a Timed Cycle.

To Reset the Timer

If the display is still showing the time remaining, you may change it by pressing the **KITCHEN TIMER ON/OFF** pad, then press the number pads until the time you want appears in the display.

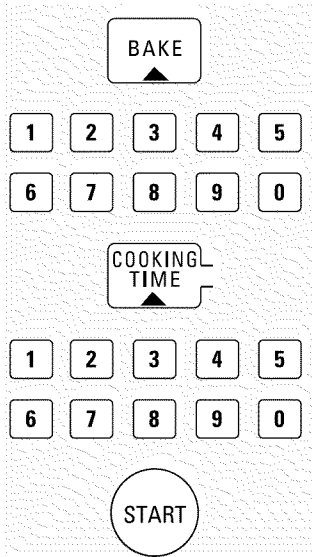
If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by pressing the **KITCHEN TIMER ON/OFF** pad and then pressing the number pads to enter the new time you want.

To Cancel the Timer

Press the **KITCHEN TIMER ON/OFF** pad twice.

Using the lower oven timed baking and roasting features.

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **BAKE** pad.
- 2 Using the number pads, enter the desired temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

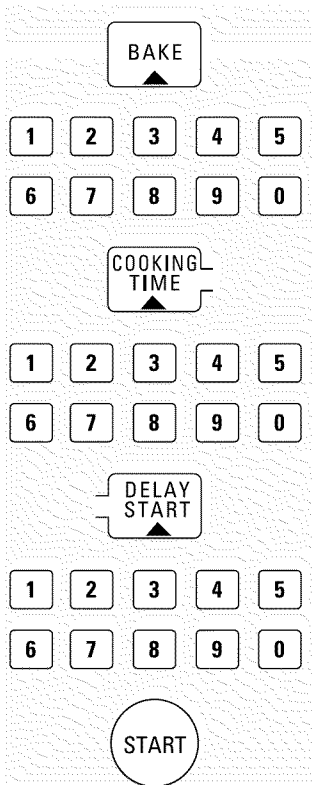
- 4 Using the number pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.

- 5 Press the **START** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

The oven will continue to cook for the programmed amount of time, then shut off automatically.

Press the **CLEAR/OFF** pad to clear the display.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **BAKE** pad.
- 2 Using the number pads, enter the desired temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Using the number pads, enter the desired baking time.
- 5 Press the **DELAY START** pad.

- 6 Using the number pads, enter the time of day you want the oven to turn on and start cooking.

- 7 Press the **START** pad.

NOTE: An attention tone will sound if you are using timed baking and do not press the **START** pad after entering the baking temperature.

If you would like to check the times you have set, press the **DELAY START** pad to check the start time you have set or press the **COOKING TIME** pad to check the length of cooking time you have set.

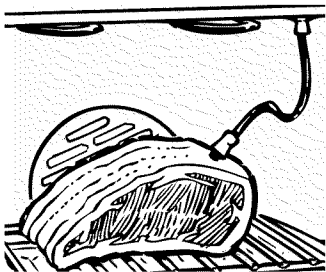
When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F.) and the cooking time countdown.

At the end of timed baking, the oven will turn off. The end of cycle tone will sound.

Press the **CLEAR/OFF** pad to clear the display.

Using the lower oven probe.

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The temperature probe takes the guesswork out of roasting by cooking foods to the exact doneness you want.



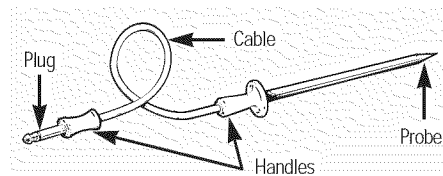
The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet in the oven.

NOTE: The probe is for use in the lower oven only.

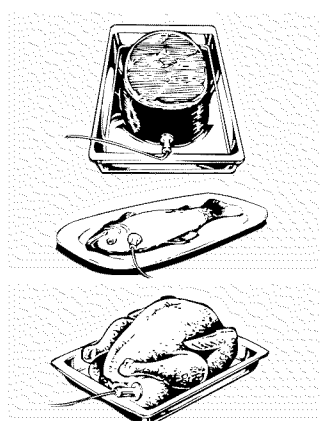
Use of probes other than the one provided with this product may result in damage to the probe.

Use the handles of the probe and plug when inserting and removing them from the meat and outlet.

- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.



- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave your probe inside the oven during a self-cleaning cycle.
- Do not store the probe in the cooking center.



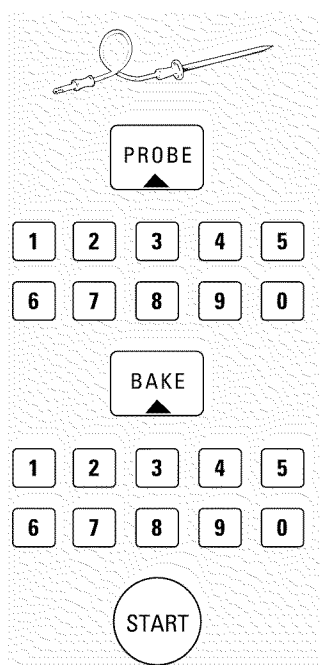
After preparing the meat and placing it on a trivet or on the broiler pan grid, follow these directions for proper probe placement.

- 1 Lay the probe on the outside of the meat along the top or side and mark with your finger where the edge of the meat comes to on the probe. The point should rest in the center of the thickest meaty part of the roast.
- 2 Insert the probe completely into the meat. It should not touch the bone, fat or gristle.

For roasts with no bone, insert the probe into the meatiest part of the roast. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.

Insert the probe into the center of dishes such as meat loaf or casseroles. When cooking fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Insert the probe into the meatiest part of the inner thigh from below and parallel to the leg of a whole turkey.



How to Set the Oven For Roasting When Using the Probe

- 1 Insert the probe into the meat.
- 2 Plug the probe into the outlet in the oven. Make sure it's pushed all the way in. Close the oven door.
- 3 Press the **PROBE** pad.
- 4 Press the number pads to set the desired internal food or meat temperature.
- 5 Press the **BAKE** pad.
- 6 Press the number pads to set the desired oven temperature.
- 7 Press the **START** pad.

The display will flash if the probe is inserted into the outlet and you have not set a probe temperature and pressed the **START** pad.

When the oven starts to heat, the word **LO** will be in the display.

After the internal temperature of the meat reaches 100°F., the changing internal temperature will be shown in the display.

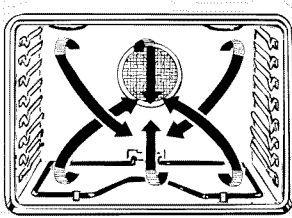
- 8 When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, press the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

To change the oven temperature during the Roast cycle, press the **BAKE** pad and then the number pads to set the new temperature.

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You can use the timer even though you cannot use timed oven operations.

Using the lower convection oven.

The convection oven fan shuts off when the oven door is opened. **DO NOT** leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.



In a convection oven, a fan circulates hot air over, under and around the food.

This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time with convection heat. (appearance may vary)

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

Convection Bake

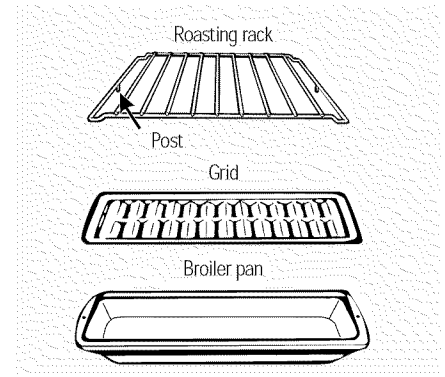
- Ideal for evenly browned baked foods cooked on multiple shelves.
- Good for large quantities of baked foods.
- Good results with cookies, biscuits, muffins, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.

Heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.

Convection Roast

- Good for large tender cuts of meat, uncovered.

Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. Using the roasting rack provided, heated air will be circulated over, under and around the food being roasted. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.



When you are convection roasting it is important that you use the broiler pan and grid and the special roasting rack for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease splatters.

Place the meat on the special roasting rack. The rack holds the meat. The rack allows the heated air to circulate under the meat and increase browning on the underside of the meat or poultry.

- Place the shelf in the lowest shelf position (A).
- Place the grid on the broiler pan and put the roasting rack over them making sure the posts on the roasting rack fit into the holes in the broiler pan.

Adapting Recipes...

You can use your favorite recipes in the convection oven.

When baking, reduce baking temperature by 25°F.

No need to preheat when cooking longer than 15 minutes.

- For more information on adapting recipes, see the Convection Cookbook.
- Use pan size recommended.
- Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.

Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 400°F. can also be used.

Metal and Glass

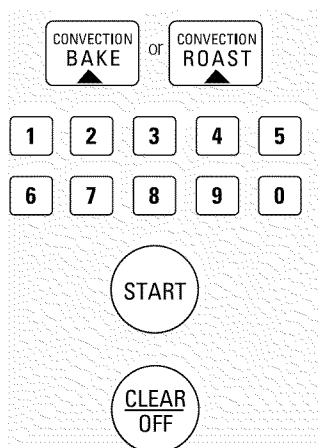
Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

■ *Darkened or matte-finished pans will bake faster than shiny pans.*

■ *Glass or ceramic pans cook more slowly.*

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.



How to Set the Oven for Convection Baking or Roasting

- 1 Press the **CONVECTION BAKE** or **CONVECTION ROAST** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **START** pad.

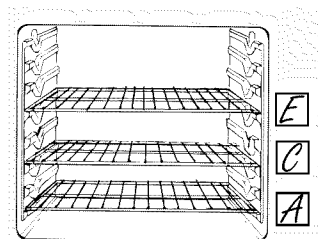
To change the oven temperature, press the **CONVECTION BAKE** or **CONVECTION ROAST** pad and then the number pads to set the new temperature.

When the oven starts to heat the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

- 4 Press the **CLEAR/OFF** pad when finished.

NOTE:

- *You will hear a fan while cooking with convection. The fan will stop when the door is opened but the heat will not turn off.*
- *You may hear the oven clicking during baking. This is normal.*



Multi-shelf positions

Multi-Shelf Baking

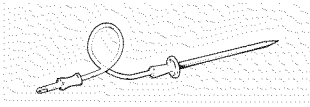
When convection baking with only 1 shelf, follow the shelf positions recommended in the Using the lower oven section.

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple shelves.

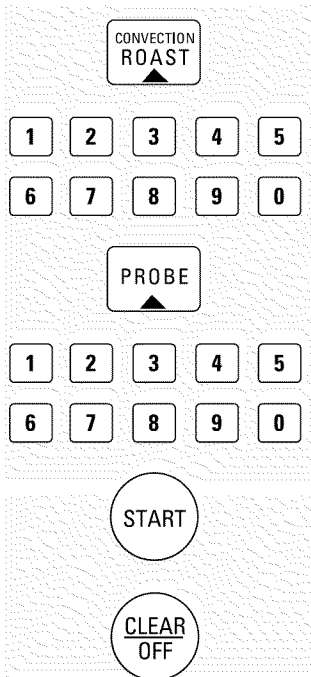
Multi-shelf baking may increase cook times slightly for some foods but the overall result is time saved. Cookies, muffins, biscuits, and other quickbreads give very good results with multi-shelf baking.

When baking on 3 shelves, place one shelf in the bottom (A) position, one on the third (C) position and one in the 5th (E) position.

Using the lower convection oven.



For best results when roasting large turkeys and roasts, we recommend using the probe included in the convection oven.



To change the oven temperature during the Convection Roast cycle, press the **CONVECTION ROAST** pad and then press the number pads to set the new desired temperature.

How to Set the Oven for Convection Roasting when Using the Probe

The display will flash **PROBE** and the oven control will signal if the probe is inserted into the outlet, and you have not set a probe temperature and pressed the **START** pad.

- 1 Place the shelf in the lowest position (A). Insert the probe into the meat.
- 2 Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.
- 3 Press the **CONVECTION ROAST** pad.
- 4 Press the number pads to set the desired oven temperature.
- 5 Press the **PROBE** pad.
- 6 Press the number pads to set the desired internal meat temperature.
- 7 Press the **START** pad.

When the oven starts to heat, the word **LO** will be in the display. After the internal temperature of the meat reaches 100°F., the changing internal temperature will be shown in the display.

- 8 When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, press the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

CAUTION: To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the cooking center.

NOTE:

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You will hear a fan while cooking with this feature. The fan will stop when the door is opened but the heat will not turn off.
- You can use the timer even though you cannot use timed oven operations.

Convection Roasting Guide

Meats		Minutes/Lb.	Oven Temp.	Internal Temp.		
Beef	Rib, Boneless Rib, Rare	20–24	325°F.	140°F.†		
	Top Sirloin, Medium	24–28	325°F.	160°F.		
	(3 to 5 lbs.) Well	28–32	325°F.	170°F.		
	Beef Tenderloin	Rare	10–14	325°F.	140°F.†	
		Medium	14–18	325°F.	160°F.	
Pork	Bone-in, Boneless (3 to 5 lbs.)		23–27	325°F.	170°F.	
	Chops (1/2 to 1" thick)	2 chops	30–35 total	325°F.	170°F.	
		4 chops	35–40 total	325°F.	170°F.	
		6 chops	40–45 total	325°F.	170°F.	
Ham	Canned, Butt, Shank (3 to 5 lbs. fully cooked)		14–18	325°F.	140°F.	
Lamb	Bone-in, Boneless (3 to 5 lbs.)	Medium	17–20	325°F.	160°F.	
		Well	20–24	325°F.	170°F.	
Seafood	Fish, whole (3 to 5 lbs.)		30–40 total	400°F.		
	Lobster Tails (6 to 8 oz. each)		20–25 total	350°F.		
Poultry	Whole Chicken (2½ to 3½ lbs.)		24–26	350°F.	180°–185°F.	
	Cornish Hens Unstuffed (1 to 1½ lbs.)		50–55 total	350°F.	180°–185°F.	
		Stuffed (1 to 1½ lbs.)		55–60 total	350°F.	180°–185°F.
	Duckling (4 to 5 lbs.)		24–26	325°F.	180°–185°F.	
	Turkey, whole*	Unstuffed (10 to 16 lbs.)		8–11	325°F.	180°–185°F.
		Unstuffed (18 to 24 lbs.)		7–10	325°F.	180°–185°F.
Turkey Breast (4 to 6 lbs.)			16–19	325°F.	170°F.	

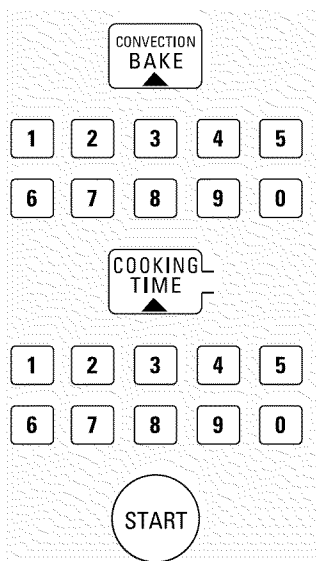
* Stuffed birds generally require 30–45 minutes additional roasting time. Shield legs and breast with foil to prevent over-browning and drying of skin.

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

Using the lower oven timed features for convection baking.

You will hear a fan while cooking with this feature. The fan will stop when the door is opened but the heat will not turn off.

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **CONVECTION BAKE** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

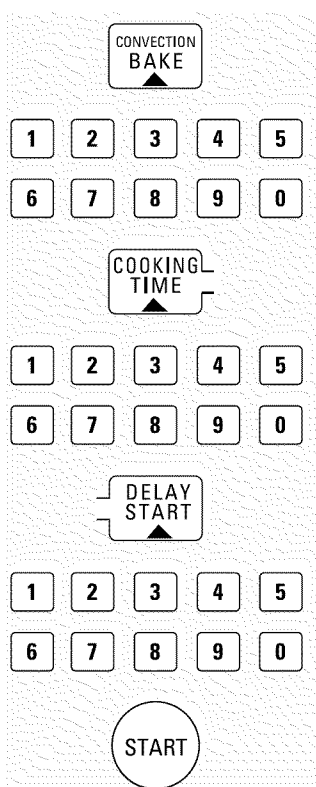
- 4 Press the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.

The oven temperature that you set and the cooking time that you entered will be in the display.

- 5 Press the **START** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

- 6 At the end of timed convection bake the oven will turn off. The end of cycle tone will sound. Press the **CLEAR/OFF** pad to clear the display if necessary.
- 7 Remove the food from the oven. Remember, foods that are left in the oven continue cooking after the controls are off.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **CONVECTION BAKE** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Press the number pads to set the desired cooking time.
- 5 Press the **DELAY START** pad.
- 6 Press the number pads to set the time of day you want the oven to turn on and start cooking.

If you would like to check the times you have set, press the **DELAY START** pad to check the start time you have set or press the **COOKING TIME** pad to check the length of cooking time you have set.

- 7 Press the **START** pad.

NOTE: An attention tone will sound if you are using timed baking and do not press the **START** pad after entering the baking temperature.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F.) and the cooking time countdown.

At the end of timed convection bake the oven will turn off. The end of cycle tone will sound.

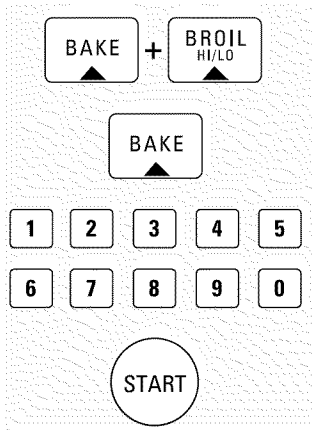
- 8 Press the **CLEAR/OFF** pad to clear the display if necessary. When baking is finished, remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

Adjust the lower oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.



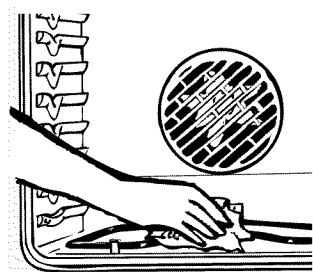
To Adjust the Thermostat

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **BAKE** pad. A two digit number shows in the display. Press **BAKE** once to decrease (-) the oven temperature, or twice to increase (+).
- 3 The oven temperature can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Press the number pads the same way you read them. For example, to change the oven temperature 15°F., press **1** and **5**.
- 4 When you have made the adjustment, press the **START** pad to go back to the time of day display. Use your oven as you would normally.

NOTE: The thermostat adjustment for Baking will also affect Convection Baking or Convection Roasting.

Using the self-cleaning lower oven.

The oven door must be closed and all controls must be set correctly for the cycle to work properly.



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

The oven must be completely cool in order to set the self-clean cycle.

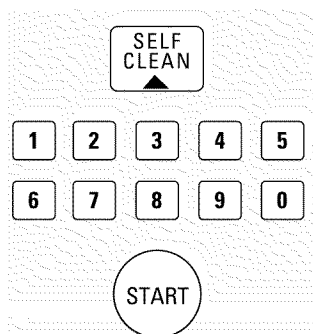
We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the broiler pan, broiler grid, probe, all cookware and any aluminum foil from the oven.

The oven shelves and convection roasting rack can be self-cleaned, but they will darken, lose their luster and become hard to slide.

Do not use abrasives or oven cleaners. Clean the top, sides and outside of the oven door with soap and water.

Make sure the oven light bulb cover (on some models) is in place and the oven light is off.



How to Set the Oven for Cleaning

- 1 Press the **SELF CLEAN** pad.
- 2 Using the number pads, enter the desired clean time, if a time other than 4 hours is needed.

Clean cycle time is normally 4 hours. You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

- 3 Press the **START** pad.

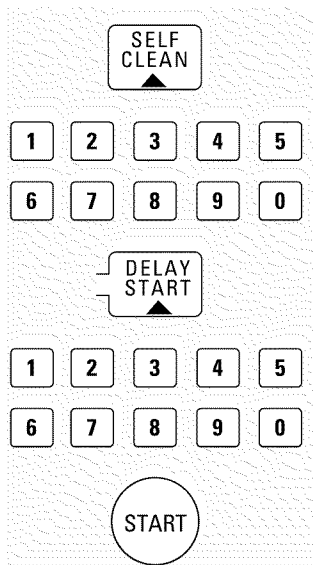
The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED DOOR** light goes off.

When the **LOCKED DOOR** light is off, open the door.

- The words **LOCK DOOR** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, press the **CLEAR/OFF** pad. When the **LOCKED DOOR** light goes off and the oven has cooled below the locking temperature, open the door.

Using the self-cleaning lower oven.

The oven door must be closed and all controls must be set correctly for the cycle to work properly.



How to Delay the Start of Cleaning

- 1 Press the **SELF CLEAN** pad.
- 2 Using the number pads, enter the desired clean time.
- 3 Press the **DELAY START** pad. The earliest start time you can set will appear in the display.
- 4 Using the number pads, enter the time of day you want the clean cycle to start.
- 5 Press the **START** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED DOOR** light goes off.

When the **LOCKED DOOR** light is off, open the door.

After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

■ You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

■ While the oven is self-cleaning, you can press the **CLOCK** pad to display the time of day. To return to the clean countdown, press the **COOKING TIME** pad.

■ If the shelves become hard to slide, wipe the shelf supports with cooking oil.

Care and cleaning of the cooking center.

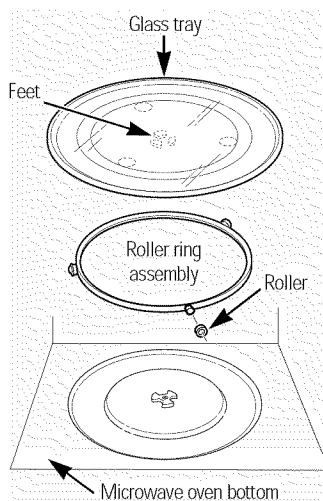
Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooking center.

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

NOTE: The plastic tape must be removed from all chrome trim. It cannot be removed if it is baked on.



The 3 feet on the glass tray must fit in between the notches of the pulley shaft.

Microwave Oven

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 microwave oven without the turntable and support in place.

Inside

Keep the microwave oven clean and sweet-smelling. Opening the oven door a few minutes after cooking helps air out the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.

Spills and splatters are easy to remove from walls and floor if they are wiped up soon after the food is removed. Some splatters wipe up with a paper towel, some may require a damp cloth. Remove greasy splatters with a sudsy cloth, then rinse and dry.

Do not clean with metal scouring pads. Pieces can break off the pad, causing electrical shock.

Wipe up splatters on the window on the inside of the door daily. When the window is soiled, wash it with a damp cloth. Rinse thoroughly and dry.

Wipe metal and plastic parts on the inside of the door frequently. Use a damp cloth to remove all soil.

Do not use abrasives, such as cleaning powders or steel and plastic pads. They may mar the surface.

Outside

Clean the outside of the microwave oven with soap and a damp cloth, then rinse with a damp cloth and dry. Wipe the window clean with a damp cloth. Chrome is best wiped with a damp cloth and then with a dry towel.

Door Surface

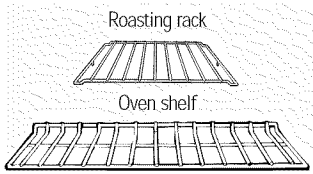
When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

If you use a Brown 'N Sear Dish:

Use Bon Ami® brand cleanser. High heat generated on the bottom of the Brown 'N Sear Dish can cause stains to bake onto the oven floor if grease is present. These may be removed with Bon Ami® brand cleanser. After using this cleanser, rinse and dry thoroughly, following cleanser instructions carefully.

Do not use a commercial oven cleaner on any part of your microwave oven.

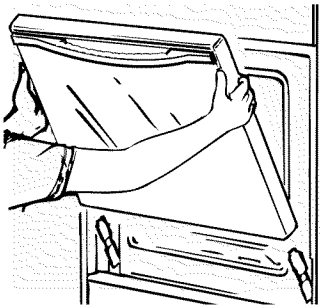
Care and cleaning of the cooking center.



Oven Shelves and Convection Roasting Rack (lower oven)

Clean the oven shelves and the convection roasting rack with an abrasive cleanser or steel wool. After cleaning, rinse the shelves and rack with clean water and dry with a clean cloth.

NOTE: The oven shelves and convection roasting rack may be cleaned in the self-cleaning oven. However, the shelves will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle. You can wipe the shelf supports with cooking oil after self-cleaning to make the shelves slide more easily.



Lift the door straight up and off the hinges.

Lift-Off Oven Door (lower oven)

The lower oven door is removable for cleaning.

Do not lift the door by the handle.

To remove the door, open it to the broil stop position. Grasp firmly on each side and lift the door straight up and off the hinges.

Do not place hands between the hinge and the oven door frame.

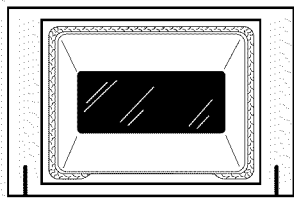
To replace the door, make sure the hinges are in the broil stop position. Position the slots in the bottom of the door squarely over the hinges and slowly lower it over both hinges.

To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the front frame can be cleaned with a soap-filled steel wool or plastic pad, hot water and detergent. Rinse well with a vinegar and water solution.

To clean the outside of the door:

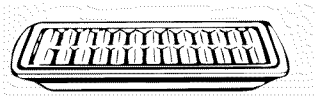
- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.



After broiling, remove the broiler pan from the oven.

Broiler Pan & Grid (lower oven)

Do not clean the broiler pan or grid in a self-cleaning oven.

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

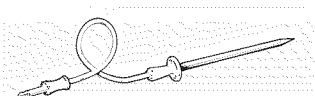
Both the broiler pan and grid can also be cleaned in a dishwasher.

Do not store a soiled broiler pan and grid anywhere in the cooking center.

Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleansers on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.

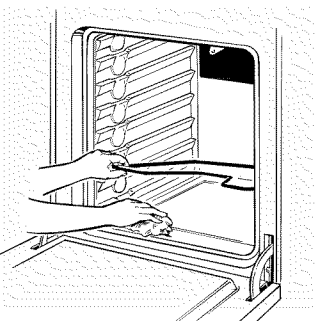


Probe (lower oven)

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

■ Do not immerse the temperature probe in water.

■ Do not store the temperature probe in the cooking center.

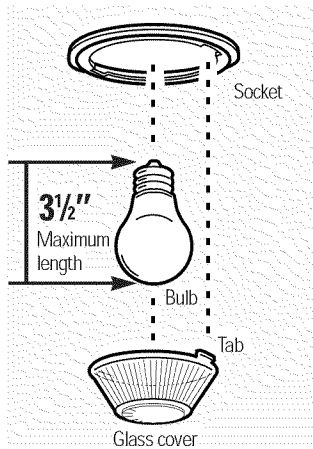


Lower Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.

Care and cleaning of the cooking center.



Lower Oven Light Bulb (on some models)

NOTE: The glass cover (on some models) should be removed only when cold. Wearing latex gloves may offer a better grip.

Before replacing the bulb, disconnect electrical power to the cooking center at the main fuse or circuit breaker panel. Let the bulb cool completely before removing it. For your safety, do not touch a hot bulb with a damp cloth. If you do, the bulb will break.

To remove:

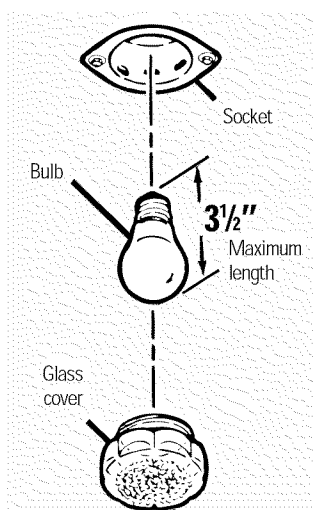
Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clears the grooves of the socket. Remove the bulb.

To replace:

Put in a new 40-watt appliance bulb. Place the tabs of the glass cover into the groove of the socket. Turn the glass cover clockwise 1/4 turn.

NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Reconnect electrical power to the cooking center.
- For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.



Lower Oven Light Bulb (on some models)

NOTE: The glass cover should be removed only when cold. Wearing latex gloves may offer a better grip.

Before replacing the bulb, disconnect electrical power to the cooking center at the main fuse or circuit breaker panel. Let the bulb cool completely before removing it. For your safety, do not touch a hot bulb with a damp cloth. If you do, the bulb will break.

To remove:

Turn to remove the cover, then remove the bulb.

To replace:

Put in a new 40-watt appliance bulb.

NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Install and tighten the cover.
- Reconnect electrical power to the cooking center.
- For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

Before You Call For Service...



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

Problem	Possible Causes	What To Do
Control panel on microwave oven will not operate	The microwave oven cannot be used while the timer is being used.	• Use the lower oven timer.
	You forgot to press the START pad.	• Press the START pad.
	Door not securely closed.	• Make sure the microwave oven door is closed.
	Another function was pressed.	• Press the CLEAR/OFF pad twice to cancel it and begin again.
	The CLEAR/OFF pad was pressed accidentally.	• Begin again.
"ERROR" appears in the microwave oven display	Oven controls improperly set.	• While using Timed Defrost numbers not entered after pressing the AUTO DEFROST pad.
	During an Auto Sensor function the microwave oven door was opened too soon.	• The microwave oven door should not be opened before the time begins to count down in the display.
Microwave oven light does not work	Light bulb is loose or defective.	• Call for service.
Foods overcooked or undercooked in the microwave oven	Varying density and amount of foods being cooked.	• Varying density and amount sometimes require more cooking time.
	Food not turned or stirred as called for in the recipe.	• Turn or stir food and begin again.
	Too many dishes in the oven at the same time.	• Do not overload your microwave oven.
	Food not thoroughly defrosted.	• See the <i>Using the microwave auto sensor controls</i> section.
	Improper cookware or coverings being used.	• See the <i>Microwave safe cookware section of the Important Safety Instructions</i> section.
	Humidity or moisture in the oven will lessen the Auto Sensor cooking time.	• Make sure the inside of the oven and the outside of the containers are dry.
Food not allowed to stand.	• Some standing time is recommended for certain vegetables cooked with the Auto Sensor Controls.	

Before You Call For Service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Lower oven control signals after entering cooking time or delay start	You forgot to enter a bake temperature or cleaning time.	<ul style="list-style-type: none"> Press the BAKE pad and desired temperature or the SELF CLEAN pad and desired clean time.
Food does not bake or roast properly in the lower oven	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the lower oven</i> section.
	Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> See the <i>Using the lower oven</i> section.
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> See the <i>Using the lower oven</i> section.
	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> See the <i>Adjust the lower oven thermostat—Do it yourself!</i> section.
Food does not broil properly in the lower oven	Door not open to the broil stop position as recommended.	<ul style="list-style-type: none"> See the <i>Using the lower oven</i> section.
	Oven controls improperly set.	<ul style="list-style-type: none"> Make sure you press the BROIL HI/LO pad.
	Improper shelf position being used.	<ul style="list-style-type: none"> See the <i>Broiling Guide</i>.
	Food being cooked in a hot pan.	<ul style="list-style-type: none"> Use the broiling pan and grid that came with your oven. Make sure it is cool.
	Cookware not suited for broiling.	<ul style="list-style-type: none"> Use the broiling pan and grid that came with your oven.
	The probe is plugged into the outlet in the oven.	<ul style="list-style-type: none"> Unplug and remove the probe from the oven.
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> See the <i>Using the lower oven</i> section.
	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> Preheat the broil element for 10 minutes. Broil for the longest period of time recommended in the <i>Broiling Guide</i>.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the clock and lower oven timer</i> section.
Lower oven light does not work	Light bulb is loose or defective.	<ul style="list-style-type: none"> Tighten or replace the bulb.
	Pad operating light is broken.	<ul style="list-style-type: none"> Call for service.

Problem	Possible Causes	What To Do
Lower oven temperature too hot or too cold	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the lower oven thermostat—Do it yourself!</i> section.
Lower oven will not work	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Oven controls improperly set.</p>	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker. • See the <i>Using the lower oven</i> section.
Lower oven will not self-clean	<p>The oven temperature is too high to set a self-clean operation.</p> <p>Oven controls improperly set.</p> <p>The probe is plugged into the outlet in the oven.</p>	<ul style="list-style-type: none"> • Allow the oven to cool to room temperature and reset the controls. • See the <i>Using the self-cleaning lower oven</i> section. • Remove the probe from the oven.
"Crackling" or "popping" sound in the lower oven	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> • This is normal.
Excessive smoking in the lower oven	Excessive soil.	<ul style="list-style-type: none"> • Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the LOCKED DOOR light goes off. Wipe up the excess soil and reset the clean cycle.
Lower oven door will not open after a clean cycle	Oven too hot.	<ul style="list-style-type: none"> • Allow the oven to cool below locking temperature.
Lower oven not clean after a clean cycle	<p>Oven controls improperly set.</p> <p>Oven was heavily soiled.</p>	<ul style="list-style-type: none"> • See the <i>Using the self-cleaning lower oven</i> section. • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the lower oven display	The self-clean cycle has been selected but the door is not closed.	<ul style="list-style-type: none"> • Close the oven door.
LOCKED DOOR light is on when you want to cook in the lower oven	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	<ul style="list-style-type: none"> • Press the CLEAR/OFF pad. Allow the oven to cool.

Before You Call For Service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
"F— and a number or letter" flash in the lower oven display	You have a function error code. If the function code repeats.	<ul style="list-style-type: none"> Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. Disconnect all power to the cooking center for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped. The lower oven clock is in the black-out mode.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker. See the <i>Special features of your lower oven control</i> section.
Display flashes	Power failure.	<ul style="list-style-type: none"> Reset the lower oven clock.
Unable to get the lower oven display to show "SF"	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> The BAKE and BROIL HI/LO pads must be pressed at the same time and held for 3 seconds.
"Probe" appears in the lower oven display	This is reminding you to enter a probe temperature after plugging in the probe.	<ul style="list-style-type: none"> Enter a probe temperature.
Power outage, clock flashes	Power outage or surge.	<ul style="list-style-type: none"> Reset the clock. If the oven was in use, you must reset it by pressing the CLEAR/OFF pad, setting the clock and resetting any cooking function.
Steam from the vent when using the lower oven	When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of shelves or amount of food being cooked increases, the amount of visible steam will increase.	<ul style="list-style-type: none"> This is normal.
"Burning" or "oily" odor emitting from oven vent when using the lower oven	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning lower oven</i> section.
Strong odor in the lower oven	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> This is temporary.
Fan noise when using the lower oven	A cooling fan or a convection fan (depending on the function you are using) may automatically turn on and off to cool internal parts.	<ul style="list-style-type: none"> This is normal. The cooling fan will turn off and on. The convection fan will run until the function is over or the door is opened.

GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

Benefits Include:

- Backed by GE
- All brands covered
- Unlimited service calls
- All parts and labor costs included
- No out-of-pocket expenses
- No hidden deductibles
- One 800 number to call


***We'll Cover Any Appliance.
Anywhere. Anytime.****

You will be completely satisfied with our service protection or you may request your money back on the remaining value of your contract. No questions asked. It's that simple.

Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800-626-2224** for more information.

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

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Please place in envelope and mail to:

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

Consumer Product Ownership Registration

Dear Customer:

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

Follow these three steps to protect your new appliance investment:

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

Model Number Serial Number

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

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Consumer Product Ownership Registration



Model Number Serial Number

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Mr. Ms. Mrs. Miss

First Name

Last Name

Street Address

Apt. #

City

State Zip Code

Date Placed In Use
Month Day Year

Phone Number - -



GE Appliances

HOTPOINT

RCA

General Electric Company
Louisville, Kentucky 40225

GE Built-In Microwave Convection Cooking Center Warranty



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 800-GE-CARES.

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

One Year

From the date of the original purchase

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

Limited Additional Four-Year

For the second through the fifth year from date of the original purchase

A replacement magnetron tube the magnetron tube fails because of a manufacturing defect. During this **limited additional four-year warranty**, you will be responsible for any labor or in-home service.

What GE Will Not Cover:

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

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

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

Warrantor: General Electric Company, Louisville, KY 40225

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Customer Service

Service Telephone Numbers.



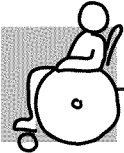
GE Answer Center® 800.626.2000

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



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

Expert GE repair service is only a phone call away.



Special Needs Service 800.626.2000

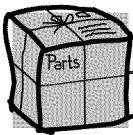
800-TDD-GEAC (800-833-4322)

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



Service Contracts 800-626-2224

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



Parts and Accessories 800-626-2002

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

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



Service Satisfaction

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

First, contact the people who serviced your appliance.

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

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

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

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