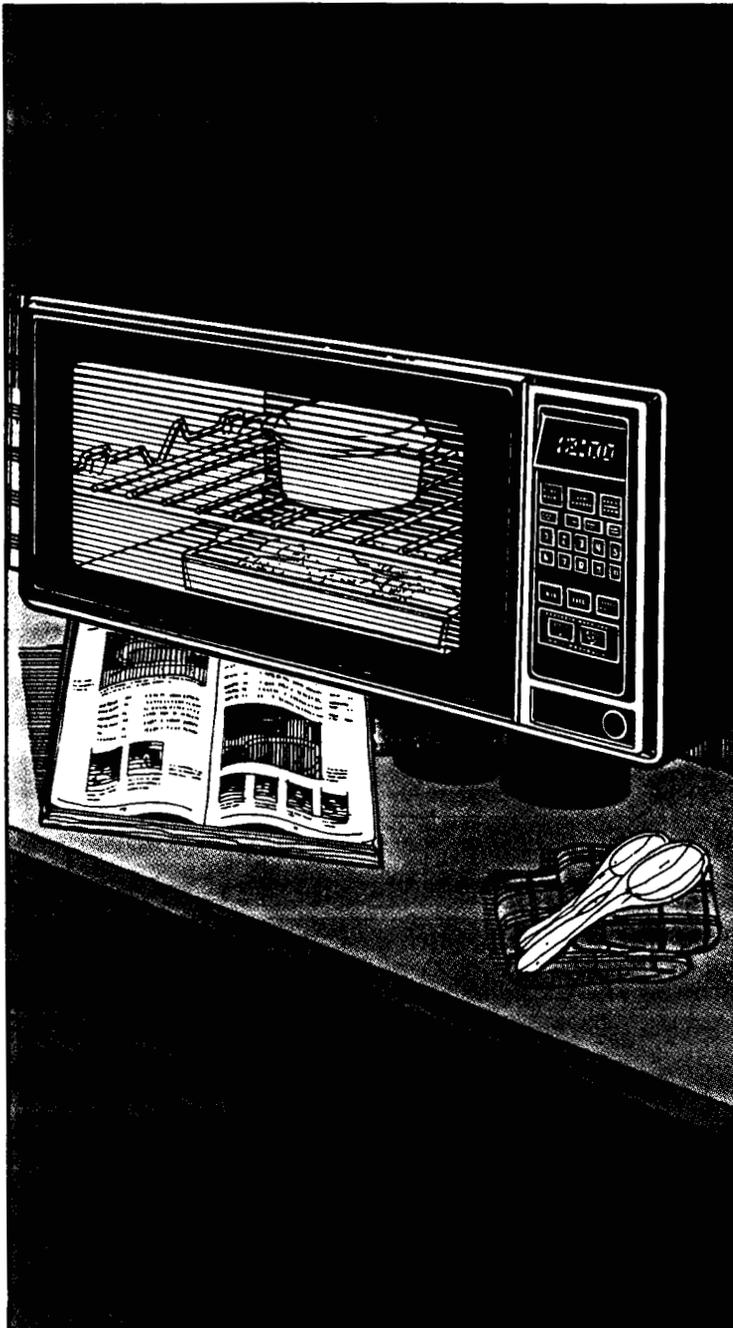


How to get the best from **Your** **Microwave Oven**



Use and Care of Spacemaker II™
model JEM31F

Features p5

Auto Roast p10

Auto Defrost p12

Shelf Guide p16

Questions?
Use the Problem Solver p20



Your Direct Line to General Electric
The GE Answer Center® 800.626.2000

GENERAL  ELECTRIC

49-4743

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Microwaving Tips

• 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 unsure, use this dish test: Measure 1 cup water in a glass cup. Place in oven on or beside dish. Microwave 1-1½ minutes at HIGH. If water becomes hot, dish is microwave safe. If dish heats, it should not be used for microwaving.

• Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.

• Some microwaved foods require stirring, rotating, or rearranging. Check your Cookbook.

• Steam builds up pressure in foods which are tightly covered by a skin or membrane. Pierce potatoes, egg yolks and chicken livers to prevent bursting.

Help us help you...

Before using your oven, read this book carefully.

It is intended to help you operate and maintain your new Microwave Oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
General Electric Company
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label inside the oven.

These numbers are also on the Consumer Product Ownership Registration Card that came with your Microwave Oven. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your Microwave Oven.

The electric output of this microwave oven is 600 watts.

Be sure your Microwave Oven is registered.

It is important that we know the location of your Microwave Oven should a need occur for adjustments.

All These Things Are Normal with your Microwave Oven:

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in blower sound may occur while operating at power levels other than high.

Your supplier is responsible for registering you as the owner.

Please check with your supplier to be sure he has done so; also send in your Consumer Product Ownership Registration Card. If you move, or if you are not the original purchaser please write to us, stating model and serial numbers. **This appliance must be registered. Please be certain that it is.**

Write to:

General Electric Company
Range Product Service
Appliance Park
Louisville, KY 40225

If you received a damaged Oven...

Immediately contact the dealer (or builder) that sold you the Oven.

Save time and money.

Before you request service... check the Problem Solver on page 20. It lists minor causes of operating problems that you can correct yourself.

Optional Accessories

available at extra cost from your General Electric supplier.

JX8F Installation Kit converts this oven to a built-in wall oven. **WM8F Installation Kit** allows this oven to be mounted on a wall.

When unpacking your microwave oven... you should find an installation package that contains installation instructions, a template, and installation hardware for under-the-cabinet mounting. If missing, contact your supplier.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) **Do Not Attempt** to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” at left.
- This appliance must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” on page 19.
- For best operation, plug this appliance into its own electrical outlet, to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.
- Install or locate this appliance only in accordance with the provided installation instructions.
- **Be certain to place the front surface of the door three inches or more back from the countertop edge to avoid accidental tipping of the appliance in normal usage. (If used on countertop.)**
- Do not cover or block any openings on the appliance.
- Do not use outdoors.
- Do not immerse power cord or plug in water.
- Keep power cord away from heated surfaces.
- Do not let power cord hang over edge of table or counter.

● Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.

● See door surface cleaning instructions on page 18.

● This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.

● As with any appliance, close supervision is necessary when used by children.

● **To reduce the risk of fire in the oven cavity:**

—Do not overcook 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 bags before placing bag in oven.

—Do not use your microwave oven to dry newspapers.

—**Paper towels, napkins and wax paper.** Recycled paper products 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.

—**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 all times—it saves energy and prolongs the life of the oven.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

—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.

—If materials inside oven should ignite, keep oven door closed, turn oven off, and disconnect power cord, or shut off power at fuse or circuit breaker panel.

• **Some products such as whole eggs and sealed containers**—for example, closed glass jars—may explode and should not be heated in this oven.

• **Avoid heating baby food** in glass jars, even without their lids; especially meat and egg mixtures.

• **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, resulting in injury.

• **Use metal only as directed in Cookbook.** Foil strips as used on meat roasts are helpful when used as shown in Cookbook.

TV dinners may be microwaved in foil trays less than 3/4" high; remove top foil cover and return tray to box. When using metal in the microwave oven, **keep metal (other than metal shelf) at least 1 inch away from sides of oven.**

• **Cooking utensils may become hot** because of heat transferred from the heated food. Potholders may be needed to handle the utensil.

• **Sometimes, the oven floor can become too hot to touch.** Be careful when touching the floor during and after cooking.

• **Foods cooked in liquids** (such as pasta) may tend to boil over more rapidly than foods containing less moisture. Should this occur, refer to page 18 for instructions on how to clean the inside of the oven.

• **Thermometer**—Do not use a thermometer in food you are microwaving unless the thermometer is designed or recommended for use in the microwave oven.

• **Remove the temperature probe from the oven when not in use.** If you leave the probe inside the oven without inserting it in food or liquid, and turn on microwave energy, it can create electrical arcing in the oven and damage oven walls.

• **Plastic utensils**—Plastic utensils designed for microwave cooking are very useful, but should be used carefully. Even microwave plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and utensils could ignite. For these reasons: 1) Use microwave plastics only and use them in strict compliance with the utensil manufacturer's recommendations. 2) Do not subject empty utensils to microwaving. 3) Do not permit children to use plastic utensils without complete supervision.

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

• **Boiling eggs is not recommended in a microwave oven.** Pressure can build up inside the egg yolk and may cause it to burst, resulting in injury.

• **Foods with unbroken outer "skin"** such as potatoes, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks (see previous caution) should be pierced to allow steam to escape during cooking.

• **"Boilable" cooking pouches and tightly closed plastic bags** should be slit, pierced or vented as directed in Cookbook. 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.

• **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, stir the liquid briefly before removing the container from the microwave oven.

• **Use of the DOUBLE DUTY™ shelf accessory.**

—Remove the shelf from oven when not in use.

—Do not store or cook with shelf on floor of oven. Product damage may result.

—Use potholders when handling the shelf and utensils. They may be hot.

—Do not use microwave browning dish on shelf. The shelf could overheat.

—Be sure that the shelf is positioned properly inside the oven to prevent product damage (see page 16).

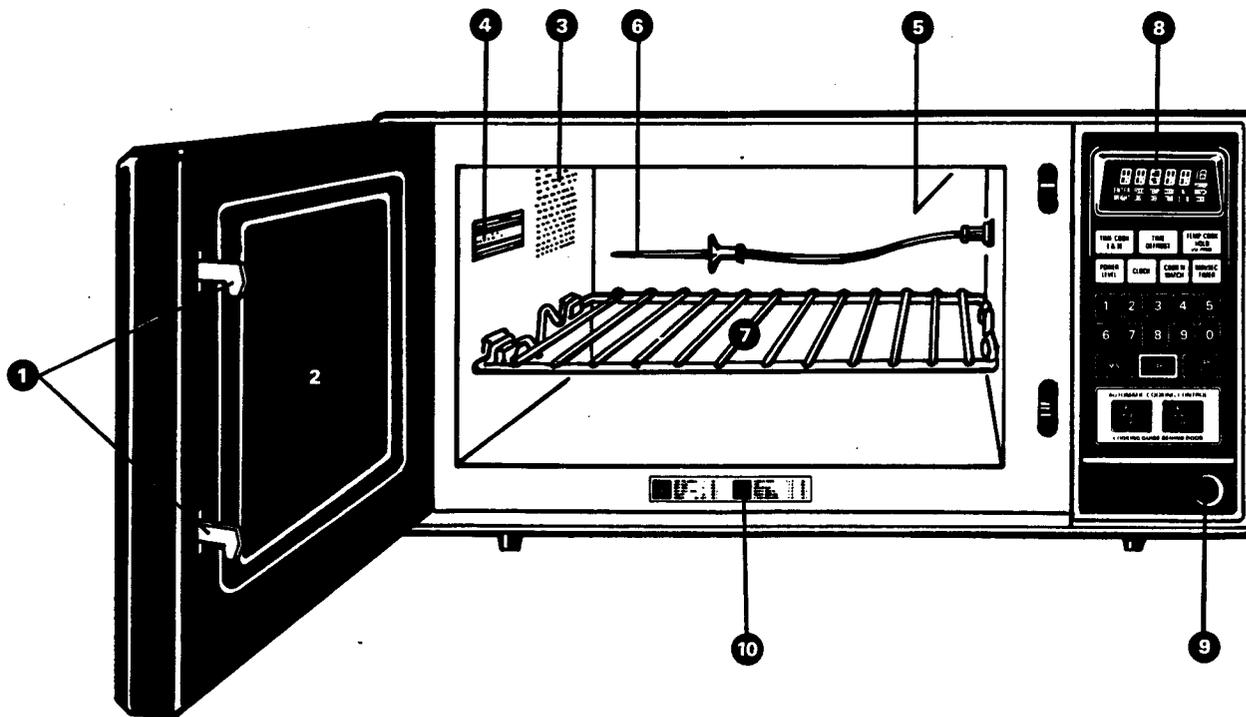
SAVE THESE INSTRUCTIONS

Features of Your Oven

Cooking Complete Reminder

(For all AUTO ROAST codes except code 6, AUTO DEFROST, COOK 'N WATCH, TIME COOK and TIME DEFROST cycles)

To remind you that you have food in the oven, the oven will beep once a minute until you either open the oven door or touch the CLEAR/OFF pad.



1. Door Latches.

2. Door Screen. Metal screen permits viewing of foods and keeps microwaves confined inside oven.

3. Oven Vent.

4. Model and Serial Numbers.

5. Oven Interior Light turns on when the door is opened or when the oven is operating.

6. MICROTHERMOMETER™ Temperature Probe. Use with AUTO ROAST or TEMP COOK/HOLD function only.

7. DOUBLE-DUTY™ Shelf. Lets you microwave several foods at once. (See Safety Instructions and pages 16 and 17 for special instructions.) When this shelf is not in use, please remove from the oven.

8. Touch Control Panel and Display. See next page for instructions.

9. Door Latch Release. Press latch release bar at indent to open door. Door must be securely latched for oven to operate.

10. Auto Roast and Auto Defrost Guides. Contain cooking information for the Automatic Roasting function (see page 10) and defrosting information for the Automatic Defrosting function (see page 12).

Your Touch Control Panel

The Touch Control Panel allows you to set the oven controls electronically with the touch of a finger. It's designed to be easy to use and understand.

1. TIME COOK I & II.

Microwave for a preset amount of time using automatic Power Level 10 (HIGH), (or change power level after entering cooking time. See page 8.)

2. TIME DEFROST. Gentle, generally uniform thawing at automatic Power Level 3 (LOW), (or change power level after entering defrosting time. See page 14.)

3. POWER LEVEL. Touch this pad before entering another Power Level number if you want to change from automatic Power Level 10 (HIGH) for cooking or Power Level 3 (LOW) for defrosting.

4. NUMBER PADS. Touch these pads to enter cooking/defrosting time, Power Level, time of day, Auto Roast Codes and Auto Defrost weights.

5. MIN. Use with number pads to enter whole minutes. For example, for 4 minutes touch 4 and MIN.

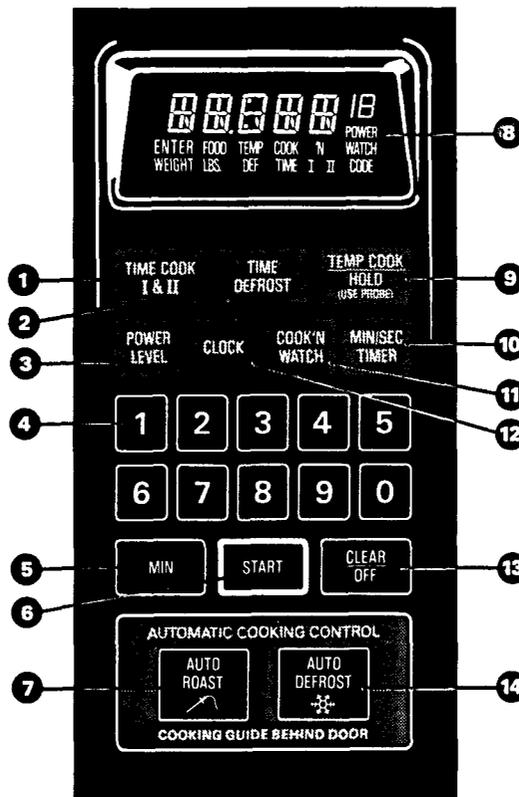
6. START. After all selections are made, touch this pad to start oven.

7. AUTO ROAST. Insert probe, touch this pad, and desired number pad for Code to slow-cook or temperature cook meat with automatic preset program. (See pages 10 and 11.)

8. DISPLAY. Displays time of day, time counting down during cooking functions, power level, Auto Roast and Auto Defrost Codes, cooking mode and instructions.

“PROBE” Appears On Display:

- Probe has been forgotten when AUTO ROAST or TEMP COOK/HOLD function is being used.
- Probe is not securely seated in oven wall receptacle.



9. TEMP COOK/HOLD. Use the temperature probe to cook by using a preset temperature. Once oven reaches preset temperature, it switches to HOLD setting and maintains that temperature until you touch the CLEAR/OFF pad. (See page 9.)

10. MIN/SEC TIMER. This feature uses no microwave energy. It functions as a kitchen timer, as a holding period after Time Defrost or as a delay timer before Time Cook I & II, Temp Cook/Hold or Auto Roast. (See page 7.)

11. COOK 'N WATCH. Use this pad for short-term cooking which automatically turns oven off after 3 minutes. (See page 8.)

12. CLOCK. Touch this pad to enter time of day or check time of day while microwaving.

To set clock, first touch CLOCK pad and then enter time of day. For example, if time is 1:30, touch number pads 1, 3, and 0 and 1:30 will appear in display. Touch START pad. To reset or change time, simply repeat above process.

13. CLEAR/OFF. When touched, it shuts off the oven and erases all settings (except time of day).

14. AUTO DEFROST. Touch this pad and then the number pads for the desired food weight. The oven automatically sets power levels and defrosting time. (See pages 12 and 13.)

Program Cooking

Use your Touch Control Panel to Auto Roast or Auto Defrost with the oven automatically setting the times and power levels for you, Time Defrost, Time Cook and Cook 'N Watch with choice of Power Levels from 1 (low) to 10 (high), time kitchen tasks with the Min/Sec Timer, and set the clock.

Create your own programs to suit your individual cooking style. For example: use the Min/Sec Timer to delay the start of Auto Roast, Temp Cook/Hold or Time Cook I & II or program a hold time between Time Defrost and Time Cook I & II. (See page 7.) Set Time Cook I & II for a two-stage program using different times and Power Levels. (See page 8.)

How to Use the Minute/Second Timer

The MIN/SEC TIMER has three timing functions:

- It operates as a minute timer.
- It can be set to delay cooking.
- It can be used as a hold setting after defrosting.

The MIN/SEC TIMER operates without microwave energy.

How to Time a 3-Minute Phone Call

1. Touch MIN/SEC TIMER pad. The display shows :0 and "ENTER TIME" flashes.
2. Touch number pad 3 and MIN (for 3 minutes and no seconds). Display shows 3:00 and "TIME" flashes.
3. Touch START. Display shows "TIME" and time counting down.
4. When time is up, oven signals, flashes "End," and display shows time of day.

Programming a HOLD TIME

The Minute/Second Timer can also be used to program "hold time" between microwave cooking functions. The time can range from one second to 99 minutes and 99 seconds. A HOLD, or "standing" time may be found in some of your own recipes or Cookbook.

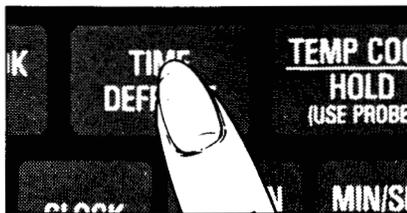
Programming Delayed Cooking

To delay cooking up to 99 minutes, touch TIME COOK I & II, TEMP COOK/HOLD or AUTO ROAST and enter cook time or temp. Touch MIN/SEC TIMER and enter number of minutes to delay cooking. Touch START. Timer will count down to zero and cooking will begin. When delaying temperature or Auto Roast cooking, be sure probe is in food before pressing START.

How to Time Defrost, Hold and Time Cook

Let's say you want to defrost a frozen casserole for 15 minutes, hold for 10 minutes and then Time Cook for 25 minutes. Here's how to do it:

Step 1: Take casserole from freezer and place in oven.



Step 2: Touch TIME DEFROST pad.



The display shows :0 and "POWER 3." "ENTER DEF TIME" flashes.

Step 3: Touch pads 1, 5 and MIN for 15 minutes defrosting time. 15:00 appears on display. (Defrosting is automatically set on Power Level 3 but can be changed by touching the POWER LEVEL pad and the desired power level.)



Step 4: Set standing or hold time by touching MIN/SEC TIMER. The display shows :0 and "ENTER TIME" flashes.

Step 5: Touch 1, 0 and MIN to hold for ten minutes. 10:00 appears on display and "TIME" flashes.



Step 6: Touch TIME COOK I & II pad. The display shows :0 and "POWER 10." "ENTER COOK TIME" flashes.

Step 7: Touch 2, 5 and MIN for twenty-five minutes of cooking time. "COOK TIME" flashes and 25:00 and "POWER 10" appear on display.



Step 8: Touch START. "DEF TIME" and 15:00 counting down show on display. As each function is automatically performed oven display shows instructions entered and the function.

Step 9: When time is up, the oven signals and flashes "End."

Questions and Answers

Q. What will happen if I accidentally reverse my defrost, hold and cook instructions?

A. The oven will automatically rearrange your program. Defrosting will always come first, then hold, and then the cooking function.

Q. Can I defrost and hold only?

A. Yes. Sometimes you may only want to defrost a food, hold it, and cook it later. All you need to do is program in Defrost and amount of time. Then program Hold and the amount of time. Be sure to put the thawed dish in the refrigerator promptly.

NOTE: Let foods remain at room temperature only as long as safe. Times will vary.

Q. I programmed my oven for a specific defrosting time but it defrosted longer than necessary. What happened?

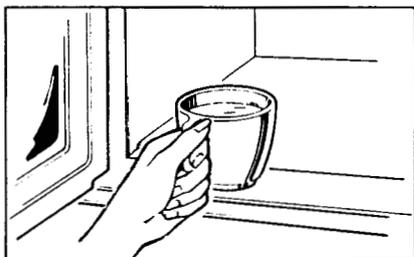
A. When instructions conflict, the oven carries out the last instruction. You may have set the oven to Defrost for 4 minutes, Hold/Time for 2 minutes, and then Defrost for 6 minutes. In this case, the oven would Defrost for 6 minutes and Hold/Time for 2 minutes.

Cooking by Time

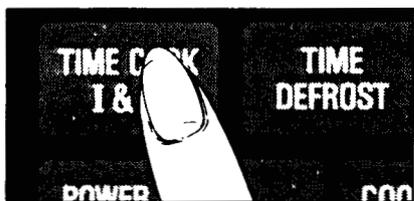
TIME COOK I & II allows you to microwave for a preset amount of time using automatic Power Level 10, or change Power Level automatically.

Power Level 10 (HIGH) is recommended for most cooking, but you may change this for more flexibility. See your Cookbook.

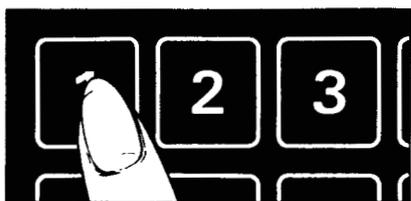
To become better acquainted with time cooking, make a cup of coffee by following the steps below.



Step 1: Fill a cup 2/3 full of water and add 1 teaspoon of instant coffee and stir to dissolve. Use a cup that has no metal decoration and is microwave safe (refer to Microwaving Tips on page 2). Place cup in oven and close door.



Step 2: Touch TIME COOK I & II pad. Display shows :0 and "POWER 10." "ENTER COOK TIME" flashes.



Step 3: Select your time. Touch 1, 3 and 0 for one minute and 30 seconds. Display shows 1:30 and "COOK TIME" flashes.

If another power level is desired, touch POWER LEVEL pad and desired number, although Power Level 10 (HIGH) is preferred for this cup of coffee.



Step 4: Touch START. "COOK TIME;" "POWER 10;" and time counting down show on display.

Step 5: When time is up, the oven signals and flashes "End." Oven, light and fan shut off.

Step 6: Open the door.

Using the Time Cook II Feature

With the Time Cook II feature, you can set two time cooking functions within one program. This would be ideal if you desired to change power levels during your cooking operations.

The following is an example of how to change power levels using Time Cook II.

Step 1: Repeat Steps 1, 2 and 3.

Step 2: Touch TIME COOK I & II.

Step 3: Set your time.

Step 4: To change the power level, touch POWER LEVEL pad and desired number for new power level.

Step 5: Touch START.

Step 6: "POWER 10" is displayed and "COOK TIME I" counts down.

Step 7: At the end of "COOK TIME I" the next selected power level is displayed and "COOK TIME II" is shown counting down.

Step 8: When time is up, the oven signals and flashes "End." The oven, light and fan shut off.

Step 9: Open the door.

Cook 'N Watch

The Cook 'N Watch feature is a short-term cooking program which automatically turns the oven off after 3 minutes. It's ideal for melting cheese on food or other quick cooking operations where you want to stop cooking at just the right time.

To Use Cook 'N Watch

Step 1: Touch COOK 'N WATCH. "COOK 'N WATCH" and "POWER 10" are displayed and "START" flashes.

Step 2: Touch START. "Cook 'N Watch" and time counting up to 3 minutes are displayed. Power Level 10 is automatically set in oven but another power level can be selected.

Step 3: Open the door or touch the CLEAR/OFF pad to stop cooking. The oven will automatically signal, flash "End" and shut off at the end of 3 minutes.

Questions and Answers

Q. I set my oven for the time called for in the recipe, but at the end of the time allowed, my food wasn't done. What happened?

A. Since house power varies due to time or location many Time Cook recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your food a little longer, if necessary.

Q. I touched the number pads and selected my power level. When I touched START, however, my oven didn't come on. Why not?

A. The TIME COOK I & II pad must be touched before setting the number pads or else your oven will not begin cooking.

Q. I want to cook on a power level other than HIGH. What do I need to do?

A. To change the power level, touch the POWER LEVEL pad. "ENTER POWER" flashes on the display panel. Enter new number.

Q. Can I interrupt my Time Cook function to check the food?

A. Yes. To resume cooking, simply close the door and press the START pad. The timer must be reset for cooking to resume unless time is remaining on timer.

Cooking by Temperature

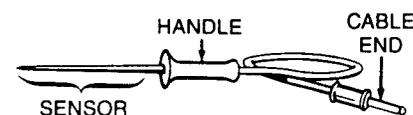
Internal temperature is the best test of doneness for many foods.

Use **TEMP COOK/HOLD** to cook a variety of foods to your desired finished food temperature. The **TIME COOK I & II** setting is preferred for batters, doughs, frozen foods and foods which are difficult to cook precisely with the probe.

“TEMP COOK/HOLD” takes the guesswork out of cooking because the oven automatically signals with four beeps when the food reaches the preset temperature. The Hold feature will maintain this temperature for up to twelve hours or until you touch the **CLEAR/OFF** pad.

Note: Oven automatically switches to “Hold” when preset food temperature is reached.

The Temperature Probe



The temperature probe is a food thermometer that gauges the internal temperature of your food; it must be used when using “TEMP COOK/HOLD” or “AUTO ROAST.” To use your probe properly, follow directions on page 10.

How to Temp Cook a Rolled Beef Rib Roast to Medium

Step 1: Insert temperature probe into roast and attach probe securely in oven wall. Close the door.

Step 2: Touch **TEMP COOK/HOLD**. “F” and “POWER 10” are displayed and “ENTER TEMP” flashes.

Step 3: Touch 1, 2, 5 for 125°F. “TEMP,” “POWER 10” and “125F” are displayed.

Step 4: Touch **POWER LEVEL** pad. “ENTER POWER” flashes. Touch 5 for medium power. “TEMP,” “POWER 5” and “125F” show on display.

Step 5: Touch **START**. If internal temperature of the roast is less than 80°F., display will show “COOL” and “FOOD TEMP.” If temperature is 80°F. or above, display shows temperature counting up.

Step 6: When 125°F. is reached, the oven will sound and display “HOLD.” The oven will then hold the temperature.

Step 7: Touch the **CLEAR/OFF** pad to stop the cycle.

Step 8: Remove probe and food from the oven.

Cooking Tips

- Use a lower power level; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Cover foods loosely for moisture control and quick, even heating.

Questions and Answers

Q. I inserted the temperature probe, closed the door, touched TEMP COOK/HOLD and entered my desired food temperature but the temperature didn’t appear on the display.

A. You may have entered an incorrect temperature. Any food temperature from 80° to 199°F. may be entered for **TEMP COOK/HOLD**. Touch **CLEAR/OFF** and begin again.

Q. Are there any foods I can’t Temp Cook?

A. Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc. soften rapidly at warm temperatures. Batters, doughs and frozen foods are also difficult to cook precisely with the probe. It’s best to Time Cook these foods.

Q. Why did “PROBE” flash on the display after I touched the START pad?

A. “PROBE” will flash if you don’t seat the cable end of the probe securely into the receptacle in the oven wall or if you touch the **TEMP COOK/HOLD** pad and forget to use the probe.

Q. Can I leave my probe in the oven if it’s not inserted in food?

A. No, if it touches the oven wall, you may damage the oven.

Q. Can I Temp Cook different portions of food at different temperatures?

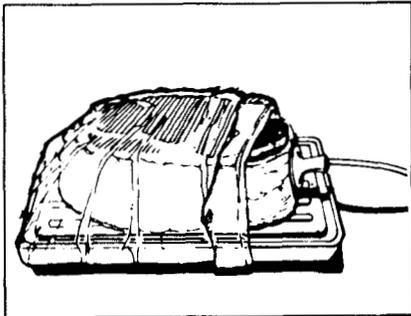
A. Yes. The temperature probe gives you the freedom to cook different portions of food at different temperatures to suit individual eating styles. Simply place probe in food and change temperature setting as needed.

Automatic Roasting

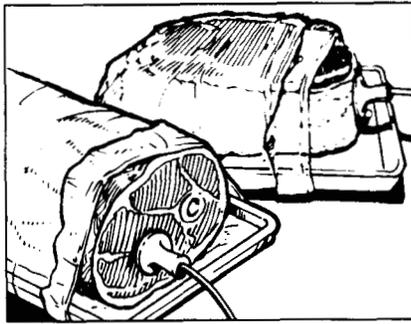
AUTO ROAST uses the temperature probe to cook to the desired serving temperature. Unlike **TEMP COOK/HOLD**, which uses a single power level, **AUTO ROAST** uses up to 3 power settings which automatically switch during roasting, thus providing even, tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be Auto Roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the Cookbook which comes with your oven. Complete information on preparing roasts for microwaving is in your Cookbook.

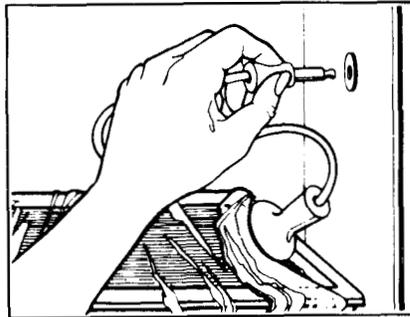
Preparing Roasts for Auto Roasting



Place tender beef roast on trivet in microwave safe dish. Insert probe horizontally into the center meaty area not touching bone or fat. Make sure the handle does not touch the food or top or sides of the oven. Cover with wax paper.

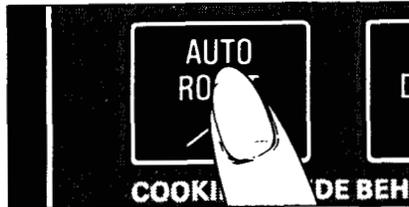


Pork or ham roasts need no trivet. Add 1/2 cup water to roast dish and cover with plastic wrap.

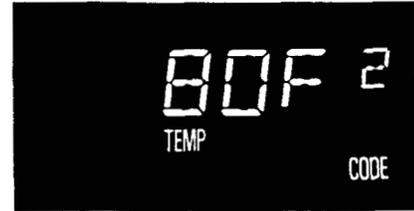


Place meat in oven with probe to the right. Insert cable end of probe firmly into receptacle on oven wall.

How to Auto Roast Beef to Medium



1. Touch **AUTO ROAST** pad. "AUTO" and "TEMP" are displayed and "ENTER CODE" flashes. Touch number pad 2. "TEMP," "CODE" and "2" appear on display and "START" flashes. Touch **START**. Display shows "COOL" and "2" until food temperature reaches 80°F.



2. At 80°F., display switches to show meat's internal temperature.



3. When you select Auto Roast Codes 1, 2, 3 or 4, the oven signals with 4 beeps and "Turn" flashing on the display when it's time to turn the roast over. After you turn the roast, close the door and touch **START**. The remaining cooking time counts down on the display. (Note: Oven continues to cook after the signal whether or not roast is turned over.)



4. After a pre-programmed food temperature is reached, oven beeps 4 times and "End" appears on the display.

Auto Roast Chart

- Use containers and coverings as directed at left. Place probe correctly in roast before cooking.
- Recommended Codes are also shown inside oven on Auto Roast Chart.

Food	Code	Final Temperature	Approximate Time (minutes per pound)	Hold* Minutes
Beef				
Tender Roast				
Rare	1	115°	15-17	5-10
Medium	2	125°	14-16	10-15
Well	3	150°	13-16	30
Pork				
Loin Roast	4	175°	18-21	20
Precooked Ham	1	115°	13-15	5-10
Poultry				
Whole Chicken (3 lbs.)	5	180°	12-14	20
Turkey Breast (Insert probe horizontally into meatiest area.)	5	180°	16-20	20

*Recommended standing time before serving.

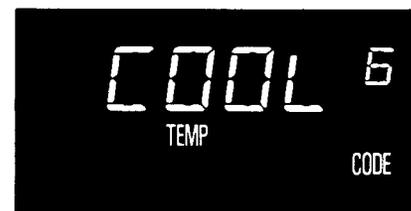
Automatic Simmer Chart (Auto Roast Code 6)

Food	Approx. Time/Hours	Comments
Beef		
Pot Roast	5-7	Add enough liquid to just cover meat. If adding vegetables make sure they are completely covered by liquid.
Chili	5-8	Precook meat. Place probe 1 inch from top surface. Stir after 3 hours, if possible.
Chicken		
Stewing	4-6	Add 4 cups liquid. Insert probe into meatiest area of inner thigh from below end and parallel to leg. Turn over after 1/2 of time.
Broiler/Fryer	3-4	Same procedure as above.
Ham or Pork		
Roast	4-6	Add 4 cups liquid.
Soup		
Stock/Vegetable	7-10	Make sure that vegetables and meat are covered by liquid. Stir every 3 hours.
Split Pea	5-7	Add enough liquid to cover peas at least 2 inches. Stir after 3 hours.

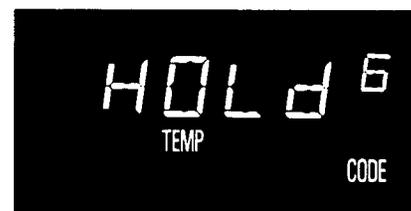
Automatic Simmer (Auto Roast Code 6)

Your Cookbook has information on Automatic Simmering, including charts and recipes.

Total time includes time to bring food to 180°F. and hold at that temperature until done.



Set Auto Simmer like Auto Roast as explained on page 10. Display shows "COOL" until food is 80°F., then switches to show food temperature until 180°F.



Oven will hold at 180°F., until you turn off the oven and remove the food. If stirring is recommended, you can reset oven by retouching START. Touch CLEAR/OFF after cooking.

Auto Defrost

With the Auto Defrost feature, the oven automatically sets the defrosting times and power levels for you.

Use the Auto Defrost guide on page 13. Enter the Food Weight (in pounds and tenths of a pound—see Conversion Guide at right). Then touch START pad.

The oven calculates defrosting time and changes power levels during defrosting to give even defrosting results.

How to set Auto Defrost

Before you begin, check the guide located at bottom of oven when you open the door. It shows minimum and maximum Food Weights for a variety of foods. You will need to know your Food Weight before setting Auto Defrost.

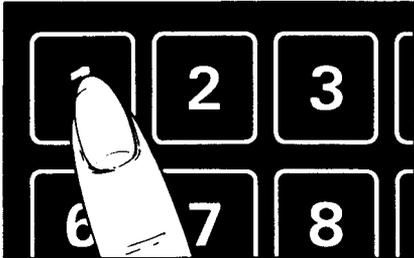
1. Remove food from package, place in oven on microwave-safe dish and close door.



2. Touch AUTO DEFROST pad.



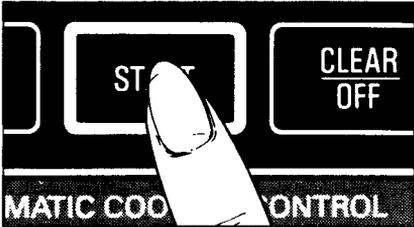
“LBS” and “DEF” are displayed and “ENTER WEIGHT” flashes.



3. Enter weight. For example, touch Number Pads 1 and 2 for weight of 1.2 pounds (1 pound, 3 ounces. See Conversion Guide at right.)



Display shows “1.2;” “WEIGHT;” “LBS” and “DEF.” After 4 seconds, “DEF” is displayed and “1.2” is replaced by “START” flashing.



4. Touch START pad. Display shows Defrost Time counting down.



Twice during defrosting, the oven beeps 4 times and “turn” flashes. “Turn” flashes until you open the door, attend your food (see guide on next page), close the door and touch START.

When defrosting time is completed, “End” flashes and oven beeps 4 times. “End” remains on display and oven beeps every minute until door is opened or CLEAR/OFF pad is touched.

Stand Time

When using the Auto Defrost feature, it is necessary to allow meat to stand in order to finish defrosting the interior. You may take the meat out of the oven if you wish. Stand time recommendations are given in the guide on the next page.

Conversion Guide	
If weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.	
Ounces	Pounds
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

Auto Defrost Guide

RECOMMENDED FOODS	MIN.-MAX. WEIGHT	*FIRST SIGNAL	SECOND SIGNAL	STAND TIME
Meat				
Chops	0.1-2.0	Turn over, separate, shield where necessary.	Separate and turn over. Shield where necessary.	5 to 10 minutes
Frankfurters, Sausage	0.1-2.0	Turn over. Separate.	Separate and remove defrosted pieces.	5 to 10 minutes
Ground Meat	0.1-3.0	Remove defrosted areas.	Remove defrosted areas and break apart.	5 to 10 minutes
Beef Patties	0.1-3.0	Separate. Turn over.	Separate and remove defrosted patties.	5 to 10 minutes
Roast	0.1-5.0	Turn over and shield if necessary.	Turn over and shield if necessary.	20 to 60 minutes
Lamb Roast	0.1-5.0	Turn over and shield if necessary.	Separate and turn over. Shield where necessary.	20 to 60 minutes
Ribs	0.1-3.0	Turn over and separate.	Turn over and remove defrosted pieces. Shield.	5 to 10 minutes
Steak	0.1-2.0	Turn over and separate.	Turn over. Shield.	5 to 10 minutes
Stew	0.1-3.0	Turn over and separate.	Separate and remove defrosted pieces.	5 to 10 minutes
Poultry				
Whole Chicken	0.1-5.0	Turn over and shield if necessary.	Turn over and shield.	10 to 15 minutes; run cold water in cavity, if necessary.
Turkey Breast	0.1-5.0	Turn over and shield if necessary.	Turn over and shield.	20 to 60 minutes
Chicken Pieces	0.1-5.0	Turn over and shield if necessary.	Separate and remove defrosted pieces.	5 to 15 minutes
Cornish Hens (whole)	0.1-3.0	Turn over and shield if necessary.	Turn over and shield.	10 to 15 minutes; run cold water in cavity, if necessary.
Cornish Hens (split)	0.1-3.0	Turn over and shield if necessary.	Turn over and shield.	5 to 10 minutes
Seafood				
Fish Fillets	0.1-2.0	Turn over.	Separate and remove defrosted pieces.	5 to 10 minutes
Shrimp, scallops	0.1-2.0	Separate.	Separate and remove defrosted pieces.	5 to 10 minutes
Whole Fish	0.1-2.0	Turn over.	Turn over and shield tail.	5 to 10 minutes; hold under cold running water, if necessary.

*Edges or thin areas of meat will defrost more rapidly than other areas. After first or second signal, feel meat for warm spots and shield these areas with small pieces of foil.

Defrosting by Time

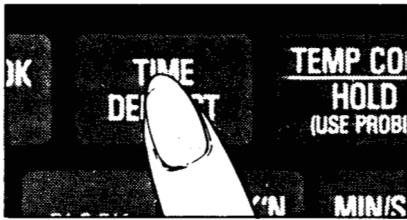
The Time Defrost setting is designed for speedy thawing of frozen food and is one of the great advantages of a microwave oven.

Use the Time Defrost setting to quickly thaw foods such as bread, rolls, vegetables, fruits and frozen dinners. The Auto Defrost setting is preferred for meat and poultry because the oven sets the defrosting time and power levels for you.

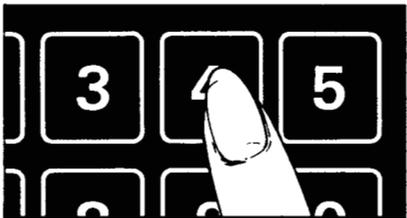
- Power Level 3 is automatically set for defrosting, but you may change this for more flexibility.
- See your Cookbook for defrosting help.

To become better acquainted with the defrost function, defrost a 10-oz. package of frozen strawberries by following the steps below.

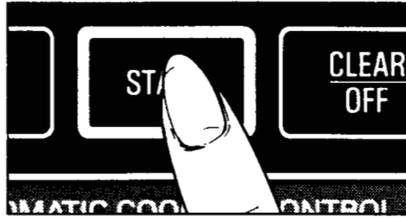
Step 1: Place package of frozen strawberries in the oven and close door. Be sure package contains no metal.



Step 2: Touch TIME DEFROST. Display shows :0 and "POWER 3." "ENTER DEF TIME" flashes.



Step 3: Touch 4, MIN pad for 4 minutes. Display shows 4:00 and "POWER 3." "DEF TIME" flashes. If you wish to change power level, touch POWER LEVEL pad and then new number.



Step 4: Touch START. "DEF TIME" shows and time counts down on display. When cycle is completed, the oven signals and flashes "End." then automatically shuts off.

Step 5: Turn package over, close door and repeat Steps 2, 3 and 4.

Step 6: Open door, remove package and separate strawberries to finish defrosting.

Defrosting Tips



- Foods frozen in paper or plastic can be defrosted in the package.



- Family-size, prepackaged frozen dinners can be defrosted and microwave cooked. Remove from foil container and place food in a microwave-safe dish.
- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.
- Check your Cookbook for other defrosting tips.

Questions and Answers

Q. When I press START, I hear a dull, thumping noise. What is it?

A. This sound is normal. It is letting you know the oven is using a power level lower than 10 (HIGH).

Q. Can I defrost small items in a hurry?

A. Yes, but they will need more frequent attention than usual. Raise the power level after entering the time by touching the desired power level pad. Power Level 7 cuts the time about in 1/2; Power Level 10 cuts the time to approximately 1/3. During either, rotate or stir food frequently.

Q. Why don't the defrosting times in the Cookbook seem right for my food?

A. Cookbook times are average. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in your Cookbook. If your food is still not completely thawed at the end of that time, reset your oven and adjust the time accordingly.

Q. Should all foods be completely thawed before cooking?

A. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly it is better to begin cooking while it is still slightly frozen.

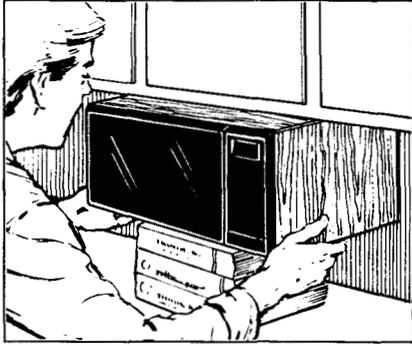
Q. Can I open the door during defrosting to check on the progress of my food?

A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START. The oven begins operating if time is left on timer. If not, reset timer.

To Remove the Oven from Cabinet Mount

Step 1: Replace the rubber feet.

Step 2: Fully support the microwave with something sturdy. For example use telephone books or encyclopedias, stacked evenly and close enough to balance the weight of the oven.



Step 3: Open your cabinet and with your screwdriver, begin to remove the screws holding the microwave oven in place by turning them counterclockwise.

(Alternate between screws so that oven is loosened as evenly as possible.)

Note: Before final removal of the screws, check to be sure that the microwave oven is being suitably supported to prevent it from falling or sliding.

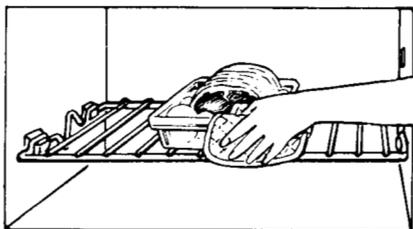
How to Use the Double Duty™ Shelf

- Do not store or cook with shelf on floor of oven. Product damage may result.
- Use pot holders when handling metal shelf and utensils. They may be hot.
- Do not store microwave browning dish on metal shelf.

The wire shelf is specifically designed for added capacity heating and reheating in your microwave oven. Now more than one food may be heated or reheated and ready to serve at the same time.

When microwaving with the oven shelf, some techniques will differ from the Cookbook which came with your oven. It is important to arrange foods properly, and this is shown on the next page. Utensil size is important; select from among the suggestions below. Also, food size should be considered; foods over 3½ inches high, or 3 pounds are not recommended for shelf cooking.

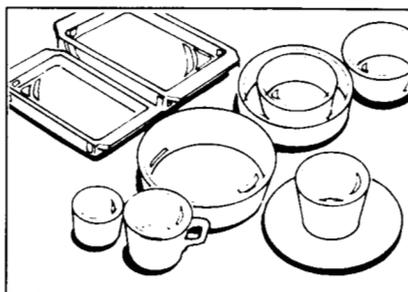
Batters and dough foods and also uncooked foods which need to be prepared from scratch should be cooked without the oven shelf, following Cookbook directions.



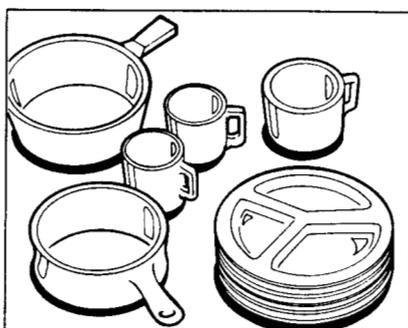
Use pot holders when handling foods heated together with your oven shelf, especially when heating larger amounts of food. Extra steam generated from multiple food cooking may make utensils hotter than with regular microwaving.

Utensils for Shelf Heating and Reheating

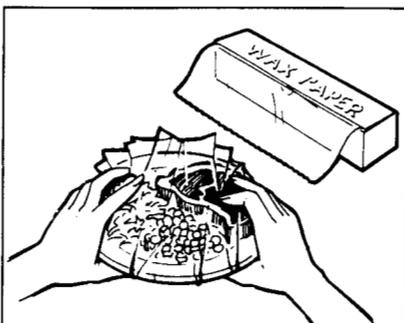
Before placing food in the dishes you plan to use for shelf microwaving, check to see that they will fit together on or under the shelf. Also, be sure utensils are microwave safe.



Utensils for heating or reheating include 1 cup measuring cup, 8x4x3-inch loaf dishes, 9x5x3-inch loaf dishes or 9-inch pie plates.

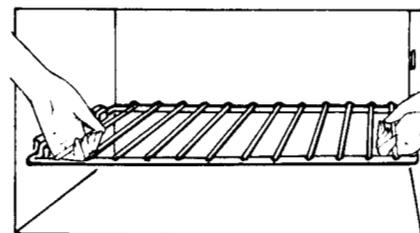


Leftovers may be placed in small individual ceramic or plastic bowls or divided plates.

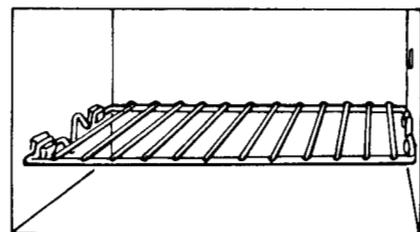


Use wax paper or plastic wrap instead of lids on casseroles. Lids may add too much height to dish.

Positioning the Shelf



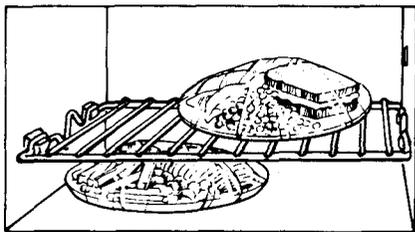
To position the DOUBLE DUTY™ shelf, tip the back slightly and fit the shelf support guides **onto** the support guides located on each side of the oven in the rear.



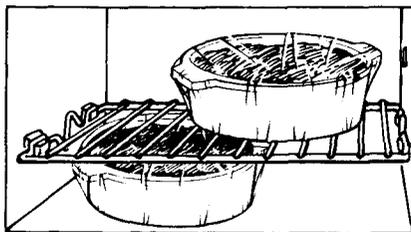
Next, lower the front until the shelf support guides fit **onto** the support guides located at each side of the oven in the front.

When properly positioned, the shelf should fit snugly in place. The shelf should also be level and not touch the back wall of the oven.

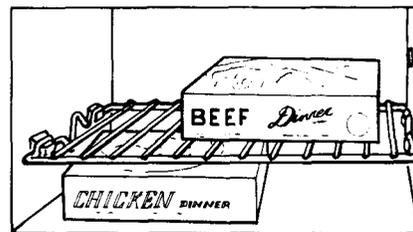
How to Heat or Reheat Similar Types of Food



Two plates of leftovers may be reheated together. Arrange thick or dense foods to outside edges of plate and cover with plastic wrap. Microwave at HIGH (10) for 4 to 5 minutes. Reverse position of plates (top to bottom) and rotate 1/2 turn. Continue microwaving at HIGH (10) for 4 to 5 minutes. Continue heating, if necessary, until hot.



Reheating two casseroles (height should be less than 3 1/2 inches) is now possible. Cover with plastic wrap. Use staggered arrangements of food, placing food on right side of shelf and left side of floor. Refer to Heating or Reheating Guide in cookbook for suggested microwave time per casserole and add the times together. Microwave at HIGH (10) reversing position of foods (top to bottom) after half of time. Also, heat several small bowls of leftovers this way, stirring and reversing positions after half of time.



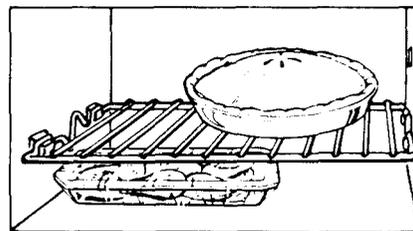
Two frozen individual entrees (5 to 7 oz. each) or two TV dinners (10 to 12 oz. each) are both ready to serve at the same time. Remove foil covers. Remove batter foods; cook these conventionally. Return foil trays containing food to boxes in which they were purchased. Place in oven with one TV dinner on right shelf and the second dinner on left floor. Microwave at HIGH (10) for 9 minutes. Reverse positions (top to bottom) and rotate foods 1/2 turn. Continue microwaving at HIGH (10) for 9 minutes. Check dinners for heating. If one dinner seems less done than desired, return it to the box and continue heating on floor 1 to 2 more minutes.

How to Reheat Several Different Types of Foods Together

When heating several different types of food together, foods which should be served hot must be placed on the oven floor, while foods which are only warmed should be placed on the shelf. This is because microwave energy enters the oven from the bottom only. Also, it is important to remember that foods absorb microwave energy at different rates. Rates can be affected by the size of the food, and its starting temperature.

Because of the varying rates, you may need to start reheating a large or dense food a few minutes ahead of time, then add other smaller or less dense foods. Alternately, if one of the foods you are heating seems undercooked but the others are heated satisfactorily, let the underheated food continue cooking.

Heat or reheat different types of food at HIGH (10). To determine heating times, add times for all foods together. (See heating guide in cookbook.) After half of time, stir or rearrange foods (do not reverse positions). Check foods (floor especially) after 3/4 of total time and remove any which are done. Continue cooking others.



Place on floor, large or dense foods which need the most heating, such as leftover fried chicken, casseroles of canned or leftover vegetables, rice or pasta. Place on oven shelf those foods which need only be warmed, such as bakery pies, rolls, muffins or breads.

Care and Cleaning

Your new Microwave Oven is a valuable appliance. Protect it from misuse by following these rules:

- **Keep your 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.

- **Don't use sharp-edged utensils on your oven.** The inside and outside oven walls can be scratched. The control panel can be damaged.

BE CERTAIN POWER IS OFF BEFORE CLEANING ANY PART OF THIS OVEN.



How to Clean the Inside

Walls and floor. Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners on oven walls. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

Door (inside). Window: Wipe up spatters daily and wash when soiled with a minimum of sudsy, warm water. Rinse thoroughly and dry.

Metal and plastic parts on door: Wipe frequently with a damp cloth to remove all soil. **DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE.**

Special note when using Brown 'N Sear Dish: If grease is present, high heat generated on bottom of a Brown 'N Sear dish may cause the grease to burn onto the oven floor. This may be removed with a cleanser such as Bar Keepers Friend® Cleanser by SerVaas Laboratories, Inc.

After using Bar Keepers Friend® Cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bar Keepers Friend® Cleanser on the painted surfaces such as the walls. It may scratch the paint.

Bar Keepers Friend® Cleanser is sold in many grocery, hardware, and department stores.

Automatic Temperature Probe. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. (Or wash in dishwasher.)

DOUBLE DUTY™ shelf. Your shelf accessory is designed for use in a microwave oven only; do not use in a conventional oven. Do not use a browning dish with the shelf. Arcing could occur.

Clean shelf with mild soap and water or in the dishwasher. **Do not clean shelf in a self-cleaning oven.**

How to Clean the Outside

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

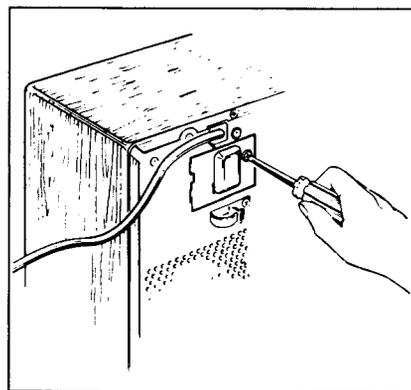
Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel—they can damage it.

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

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

Oven Lamp Replacement

First unplug the oven. Then remove lamp compartment cover by removing screw which holds cover in place. Cover is located on the back of the outer case.

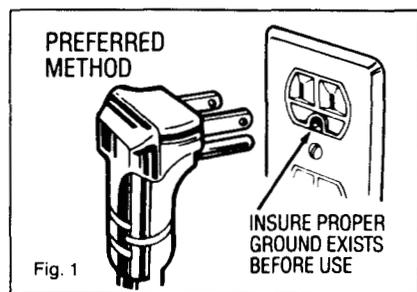


Replace with 20-watt appliance bulb. (It is available in drug and hardware stores.) Replace compartment cover. Plug in the oven.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. (Fig. 1)

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



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

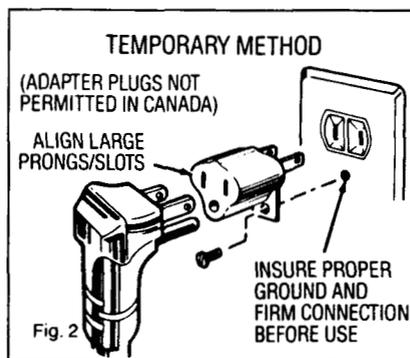
Where a standard two-prong wall receptacle is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded three-prong wall receptacle.

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

Use of Adapter Plugs

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

Because of potential safety hazards under certain conditions, we **strongly recommend against the use of an adapter plug**. However, if you still elect to use an adapter, where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter (Fig. 2) which is available at most local hardware stores.



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

Caution: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. You should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

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

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

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

Use of Extension Cords

Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance (15 amperes).

Such extension cords are obtainable through General Electric service. **If you do use an extension cord with your microwave oven**, the interior light may flicker and the blower sound may vary when oven is in use. Cook times may be longer as well.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT COME ON	<ul style="list-style-type: none"> • A fuse in your home may be blown or the circuit breaker tripped. Replace fuse or reset circuit breaker. • Make sure 3-prong plug on oven is fully inserted into wall receptacle.
CONTROL PANEL LIGHTED, YET OVEN WILL NOT START	<ul style="list-style-type: none"> • Door not securely closed. • START must be touched after entering cooking selection. • Another selection entered already in oven and CLEAR/OFF not touched to cancel it. • Make sure you have entered cooking time after touching TIME COOK 1 & 2. • CLEAR/OFF was touched accidentally. Reset cooking program and touch START. • Make sure you have entered a desired finished temperature after touching TEMP COOK/HOLD. • Make sure you have entered a code number after touching AUTO ROAST.
FOODS ARE EITHER OVERCOOKED OR UNDERCOOKED	<ul style="list-style-type: none"> • Cooking times may vary because of starting food temperature, food density or amount of foods in oven. Touch TIME COOK 1 & 2 and additional cooking time for completion. • Incorrect power level entered. Check Cookbook for recommended power level, or changing levels during cooking if necessary. • Dish was not rotated, turned or stirred. Some dishes require specific instructions. Check Cookbook or recipe for instructions. • Too many dishes in oven at same time. Cooking time must be increased when cooking more than one food item. Check Cookbook time recommendations. • Probe not inserted properly into meat or dish when using Temp Cook/Hold or Auto Roast functions. Check Cookbook for specific instructions.
"PROBE" APPEARS ON DISPLAY	<ul style="list-style-type: none"> • Probe has been forgotten or not seated properly in oven wall when using Auto Roast or Temp Cook/Hold functions.

All These Things Are Normal with your Microwave Oven:

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.

- Dimming oven light and change in blower sound may occur while operating at power levels other than high.
- Dull thumping sound while oven is operating.

- 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.

**If you need more help... call, toll free:
The GE Answer Center®
800.626.2000
consumer information service**

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

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

Manager, Consumer Relations
General Electric
Appliance Park
Louisville, Kentucky 40225

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

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED**LIMITED FIVE-YEAR WARRANTY**

For five years from date of original purchase, we will provide, free of charge, parts and service labor to repair or replace **any part of the microwave oven** that fails because of a manufacturing defect. To avoid any charges, you must take the microwave oven to a General Electric Factory Service Center or a General Electric Customer Care® servicer and pick it up following service. In-home service is also available, but you must pay for the service technician's travel costs to your home.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Alaska, Hawaii and Washington, D.C.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- ◆ Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connecting facilities.

- ◆ Replacement of house fuses or resetting of circuit breakers.

- ◆ Failure of the product if it is used for other than its intended purpose or used commercially.

- ◆ Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

If further help is needed concerning this warranty, contact:

Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225

