



# Help Us Help You. . .

## Read This Book Carefully

It is designed to help you operate and maintain your new Cooking Center properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help. . . Call, toll free:

The GE Answer Center™  
800.626.2000

consumer information service

or 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 on the front of the lower oven behind the door.

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

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Use these numbers in any correspondence or service calls concerning your Cooking Center.

## Be Sure Your Oven is Registered

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

You're 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 Purchase Record 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  
AP2-210  
Appliance Park  
Louisville, KY 40225

**IF YOU RECEIVED A DAMAGED OVEN**, immediately contact the dealer (or builder) that sold you the Microwave Oven.

## Save Time and Money. . . Before You Call for Service

See "The Problem Solver" section. (See page 18.) It lists many minor causes of operating problems that you can correct yourself and may save you an unnecessary service call.

### Precautions to Avoid Possible Exposure to Excessive Microwave Energy

1. **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.

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

3. **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.

4. **The Oven Should** not be adjusted or repaired by anyone except properly qualified service personnel.

# Table of Contents

## MICROWAVE OVEN

Precautions for Safe Use .....	3
Safety Tips .....	4, 5
Features of Your Oven .....	6
Time Cook .....	7
Defrost .....	8
Temperature Cook .....	9

## CONVENTIONAL OVEN

Safety Tips .....	4, 5
Features .....	6
Oven Controls .....	6
Oven Light .....	10
Oven Shelves .....	10
Minute Timer, Clock, Automatic Oven Timer .....	10
Baking .....	11
Broiling .....	11
Roasting .....	11

Baking Chart .....	15
Broiling Chart .....	16
Roasting Chart .....	17

## CARE OF YOUR COOKING CENTER

Self-Clean Operation .....	12
Lamp Replacement .....	13
Oven Thermostat Adjustment .....	13
Care of Microwave Oven & Temperature Probe .....	13
Cleaning Chart (All Parts) .....	14

## GENERAL

Before Using Cooking Center .....	2
Energy Conservation Tips .....	3
Model & Serial Number Location .....	6
The Problem Solver .....	18
If You Need Service .....	19
Warranty .....	Back Cover

---

## Energy Conservation Tips

### A. Microwave Cooking

1. Use proper power level as recommended and **DO NOT OVERCOOK**.
2. Do not operate the oven while empty. 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—saves energy and also ensures good long term life of oven.

### B. Oven Cooking

1. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light, and put food in the oven promptly after the light goes out.
2. Always turn oven OFF before removing food.

3. During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.
4. For self-cleaning oven, be sure to wipe up excess spillage before self-cleaning operation.
5. Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature in approximately the same time.
6. Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

# Safety Tips

## When you Get Your Cooking Center

- Have the installer show you the location of the circuit breaker or fuse, and mark it for easy reference.
- Have it installed and properly grounded by a qualified installer.

## Using Your Cooking Center

- Don't leave children alone or unattended where an oven is hot or in operation. They could be seriously burned.
- Don't allow anyone to climb, stand or hang on the door or drawer. They could damage the oven.
- Do not touch heating elements or interior surface of 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 heating elements or any interior area of the oven; allow sufficient time for cooling first. Other potentially hot surfaces include oven vent openings and surfaces near the openings, crevices around the oven door and the edges of the door window.
- Wear proper clothing. Loose fitting or hanging garments should never be worn while using the appliance.
- Never use your appliance for warming or heating the room.
- Be sure oven vent ducts are unobstructed.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.
- **CAUTION: DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE THE OVEN—CHILDREN CLIMBING ON THE OVEN TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Do not store flammable materials in the ovens.
- Use only dry potholders—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard, or damage to the cooking center.
- Do not use water on grease fires. When cooking in the oven, flame can be smothered by completely closing door and turning OVEN SET to OFF.
- Stand away from the oven when opening door. The hot air or steam which escapes can cause burns to the hands, face and/or eyes.
- Keep oven free from grease build up.
- Place oven rack in desired position while oven is cool. If racks must be handled when hot, do not let potholder contact heat units in the oven.
- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.
- When using cooking or roasting bags in oven, follow the manufacturer's directions.
- When cooking pork either conventionally or in the microwave oven, follow our directions exactly and always cook the meat to at least 170°. 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.

## Microwave Oven

- Don't heat unopened food containers or nonvented plastic-covered dishes in the oven. Pressure can build up causing the container or plastic covering to explode and result in injury.
- Don't defrost frozen beverages in narrow necked bottles especially carbonated ones. Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.
- Boiling eggs in or out of the shell is not recommended for microwave cooking. Pressure can build up inside the yolk and cause it to burst, resulting in injury.
- Foods with unbroken outer "skin" such as potatoes, hot dogs or sausages, tomatoes, apples, chicken livers and other giblets, and eggs (see above) should be pierced to allow steam to escape during cooking.
- Remove wire twist-ties on paper and plastic bags before placing in oven. Twist-ties sometimes cause bag to heat and may cause fire.
- Avoid heating baby food in glass jars especially meat and egg mixtures.

- Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn in a package labeled for microwave ovens. Because of heat generated, without these precautions, the container could catch fire.
- Do not use any thermometer in food you are microwaving unless that thermometer is designed or recommended for use in the microwave 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 done. However, try to avoid operating the oven empty at all times—it saves energy and prolongs life of the oven.
- Cooking utensils may become hot because of heat transferred from the heated food. This is especially true if plastic wrap has been covering the top and handles of the utensil. Pot holders may be needed to handle the utensil.
- "Boilable" cooking pouches and tightly closed plastic bags should be slit, pricked 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.
- Don't over cook. Excess over cooking dehydrates potatoes, and may cause them to catch fire causing damage.
- 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 subject to short periods of overcooking. In longer exposures to overcooking, the food and containers may even ignite. For these reasons: 1) Use microwave plastics only and use them in strict compliance with the container manufacturer's recommendations. 2) Do not subject empty containers to microwaving. 3) Do not permit children to use plastic containers without complete supervision.

- Use metal only as directed in the Cookbook. Metal strips as used on meat roasts are helpful in cooking food when used as directed. Metal trays may be used for TV dinners. However, when using metal in the oven, **keep metal at least 1-inch away from sides of the oven.**
- Sometimes, the oven shelf can become too hot to touch. Be careful touching the shelf during and after cooking.
- Remove the temperature probe from the oven when not using it to cook with. 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.
- If food should ever ignite: **Keep the oven door closed.** Turn off the power immediately. Turn Timer to OFF or disconnect power cord or shut off power at the fuse/circuit breaker panel.
- Do not use your microwave oven to dry newspapers. If overheated, they can catch fire.

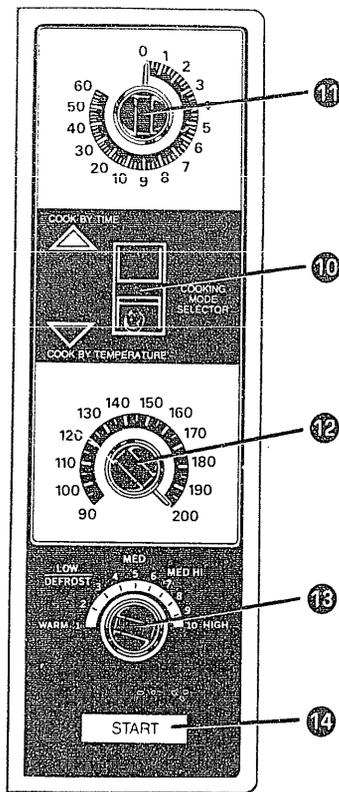
### **Cleaning Your Cooking Center**

- Clean only parts listed in this *Use and Care Book*.
- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Before self-cleaning the oven, remove broiler pan and other containers.
- 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.
- Listen for Fan—A fan noise should be heard some-time during the cleaning cycle. If not, call a serviceman before self-cleaning again.

### **If You Need Service**

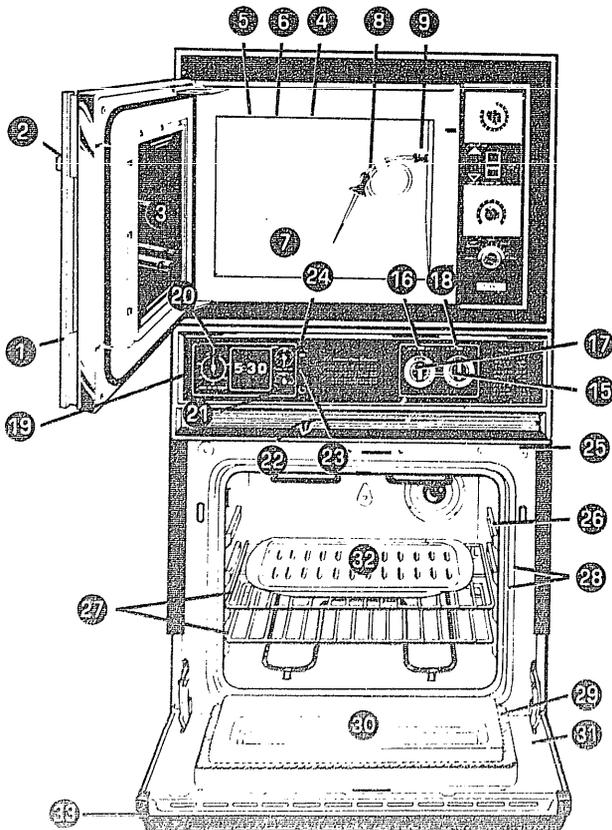
- Read "The Problem Solver" on page 18.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Disconnect range at range circuit breaker or main fuse before performing any service.

# Features of Your Cooking Center



## Microwave Oven

1. **Door Handle.** Oven doesn't operate unless door is securely latched.
2. **Door Latch.** Push in to open door.
3. **Window with Metal Shield.** Allows cooking to be viewed while keeping microwaves confined in oven.
4. **Oven Light.** Goes on when door is opened or when oven is operating in any function.
5. **Plastic Cover.** Protects stirrer blade.
6. **Oven Vent.** Removes moisture.
7. **Oven Shelf.**
8. **MicroThermometer™ Temperature Probe.**
9. **Receptacle for Temperature Probe.**
10. **Time/Temp Switch.** To cook by Time, push up, set timer. To cook by Temperature, push down, then set dial.
11. **Timer Control.** Set timer to desired cooking time up to 60 minutes. First 10 minutes are expanded into 1 minute increments.
12. **Temperature Control.** Dial knob to desired finished temperature.
13. **Variable Power Control.** Set from levels 1 (Warm) to 10 (High) before each use. You can vary the amount of microwave power between settings.
14. **Start Button.** Push after all controls are set to start cooking operations.



## Conventional Oven

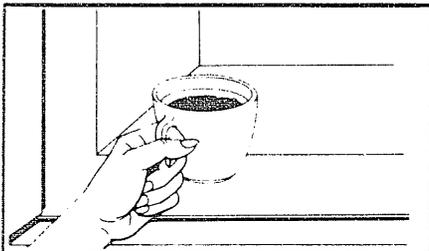
15. **Oven Set (Clean) Knob**
16. **Oven "ON" Light**
17. **Oven Temp (Clean) Knob**
18. **Oven Cycling Light**
19. **Automatic Oven Timer, Clock, Minute Timer**
20. **Oven Timer (Clean) Dial**
21. **Latch Release Button**
22. **Latch**
23. **Self-Cleaning Oven Clean Light**
24. **Lock Light**
25. **Model and Serial Numbers**—located at right side of lower oven frame.
26. **Shelf Support**
27. **Oven Shelves**
28. **Oven Frame**
29. **Door Gasket**
30. **Window**
31. **Door Liner**
32. **Broiler Pan and Rack**
33. **Oven Light Switch—Door**

# How to Time Cook

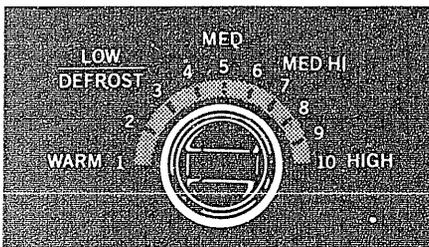
Time Cooking, or cooking your food according to a pre-determined amount of time, is probably familiar to you from conventional cooking. With your microwave oven, however, you preset the time and the oven turns off automatically.

## Using Your Oven to Time Cook

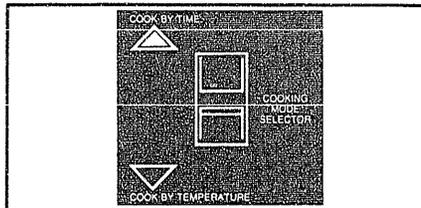
Follow the cooking steps below to help you learn to Time Cook properly.



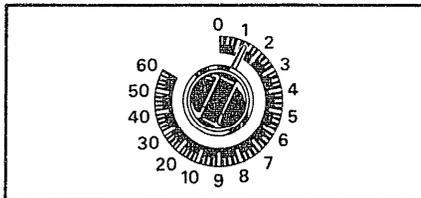
**Step 1:** Fill a cup 2/3 full of water and 1 teaspoon of freeze dried coffee. Use a cup that has no metal decoration. Place cup in oven and close door.



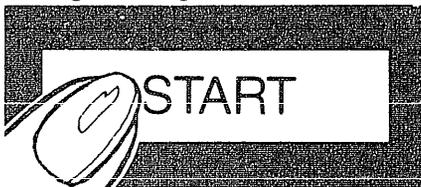
**Step 2:** Turn Variable Power Control to 10 (HIGH). For this cup of coffee, this power level is recommended, but you will use other levels as recipes call for their use.



**Step 3:** Push TIME/TEMP Switch up to TIME position.



**Step 4:** Set Time Control. For coffee set at 1 minute and 20 to 30 seconds. Timer may be reset during cooking if needed.



**Step 5:** Push START button. Interior light and fan come on to tell you oven is operating.

**Step 6:** When time is up, oven signals and shuts off automatically.

**Note:** When setting a time of less than 1 minute, rotate timer ¼ turn and then back to desired time setting.

## Microwaving Tips

- Make sure all utensils used in your microwave oven are labeled "suitable for microwaving". Check your Cookbook for specific test to determine "microwave-safe" utensils.
- Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.
- Most microwaved foods require stirring, rotating, or rearranging. Check your Cookbook for specific instructions for the food you are microwaving.
- Some foods such as unshelled eggs and hot dogs must be pricked to allow steam to escape during cooking.

## 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 dish 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 dish a little longer, if necessary.

**Q.** I want to cook my dish on a Power Level other than HIGH, what do I need to do?

**A.** To change the Power Level, simply turn Variable Power Control to desired number setting.

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

**A.** Yes. To resume cooking, simply close the door and push START. NOTE: Microwave power will not come on until you are ready. You must push START for cooking to begin.

**Q.** Must I change the Power Control every time I cook?

**A.** You must turn the Power Control to desired Power Level. If, however, it is already on level needed, it is not necessary to change.

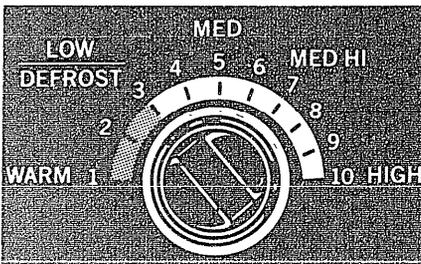
# How to Defrost

## How to Defrost

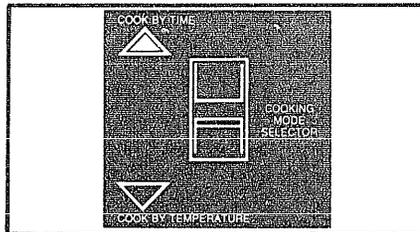
The Defrost setting is designed for even thawing necessary for large amounts of food and is one of the most important advantages of a microwave oven, making defrosting quick and easy with little attention. Power Level 3 is the recommended setting for most defrosting, but you may use other settings for more flexibility. See your Cookbook for the complete defrosting chart.

To become better acquainted with defrosting in your oven, defrost frozen pork chops by following the steps below.

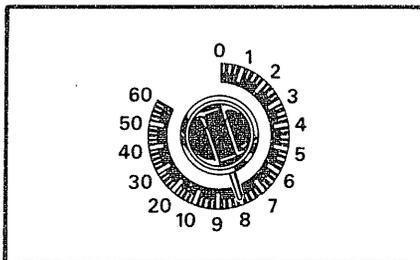
**Step 1:** Place package of frozen chops in the oven and close door.



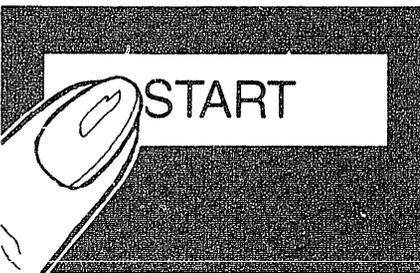
**Step 2:** Turn Variable Power Control to 3 (DEF).



**Step 3:** Push TIME/TEMP Switch up to TIME.



**Step 4:** Turn Timer to 8 minutes.

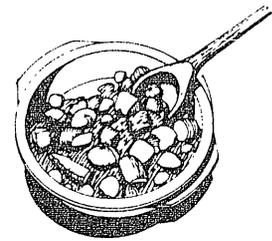


**Step 5:** Push START button.

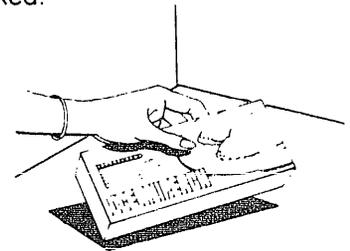
**Step 6:** When oven turns off, turn package over, close door, and repeat Steps 4 and 5.

## Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.
- For even defrosting, many foods need to be turned over, rotated, or broken up part of the way through the defrosting time.



- Pre-packaged frozen dinners can be defrosted and microwave cooked.



- Check your Cookbook for other defrosting tips.

## Questions and Answers

**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 turning Variable Power Control to 7 or 10. Power Level 7 cuts the time in 1/2; Power Level 10 cuts the time to 1/3. During either, rotate or stir food frequently.

**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 HIGH.

**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, re-set your oven and adjust the time accordingly.

**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.

**Q.** Can I select a Power Level other than Power Level 3 for defrosting?

**A.** Yes. Some smaller foods may be defrosted quicker on higher Power Levels but for even, carefree defrosting, Power Level 3 is suggested. Check the chart in the Cookbook for specific times and Power Levels.

# How to Cook by Temperature

For many foods, internal temperature is the best test of doneness.

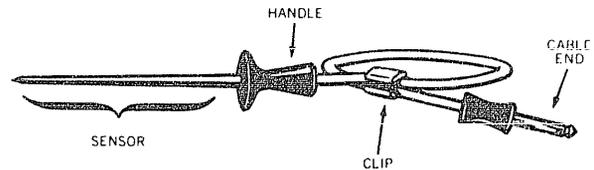
Roasts or poultry are cooked to perfection when temperature cooking. Heating or reheating foods accurately to a serving temperature you desire is simple and easy.

Temperature Cooking takes the guesswork out of cooking because the oven shuts off automatically when the food is done.

## The Temperature Probe

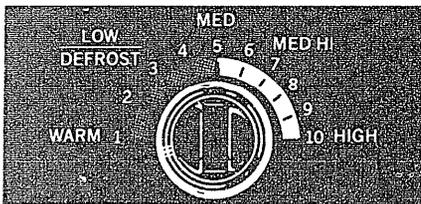
The temperature probe is a food thermometer that

gauges the internal temperature of your food; it must be used when using Temperature Cooking. Check with your Cookbook for proper placement of probe in specific foods.

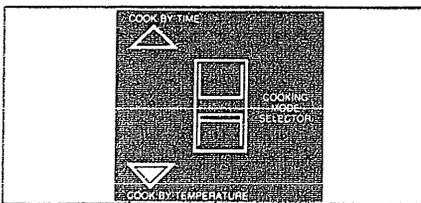


## How to Temp Cook a Rolled Beef Rib Roast to Medium

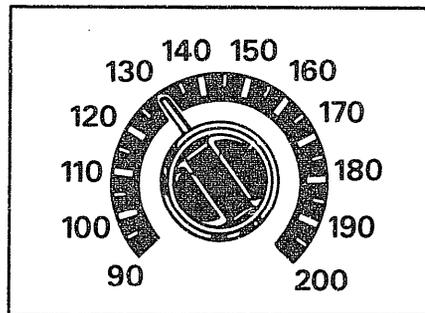
**Step 1:** Insert temperature probe as directed in Cookbook and attach probe securely in oven wall. Close the door.



**Step 2:** Turn Variable Power Control to 5 (MED).



**Step 3:** Push TIME/TEMP Switch down to TEMP position.



**Step 4:** Turn Temperature Knob to 130.

**Step 5:** Push START button. Interior light and fan come on to tell you oven is operating.

**Step 6:** When 130 degrees is reached, oven automatically turns off. Remove probe and food from the oven.

## Cooking Tips

- Where you have a choice of Power Levels, use a lower setting; 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.
- Always insert probe into the center of meaty areas; take care not to touch the fat or the bone.
- Insert probe as horizontally as possible into foods as directed in the recipes. Make sure the handle does not touch the food. The probe is easiest to use when inserted from the front.
- Use the clip to keep the probe in place while heating.
- Cover foods as directed in Cookbook for moisture control and quick, even heating.

## Questions and Answers

**Q.** Is temperature cooking better than time cooking for reheating leftovers?

**A.** Yes, this type of food is excellent to heat with the probe because often the amount of food is not known, therefore cooking time is only a guess. Cooking to a preset temperature (usually 150°) eliminates the guesswork.

**Q.** After setting Power Level and temperature, I pushed START but the oven did not come on. Why?

**A.** You must push the TIME/TEMP Switch to TEMP when temperature cooking. Also if probe is not securely seated or forgotten, oven will not start. Make sure all controls are set properly.

**Q.** Are there any foods I can't Temperature Cook?

**A.** Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc., soften rapidly at warm temperatures. Batters and doughs as well as frozen foods are also difficult to cook precisely with the probe. It is best to TIME COOK these foods.

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

**A.** No. If the probe is left inside the oven, touching the oven wall, and not inserted in food, you may damage the oven.

**Q.** How do I know what temperature to set?

**A.** Your Cookbook contains sections on all types of foods showing the temperatures needed to cook the foods to different degrees of doneness. For reheating, refer to Reheating Charts in the front of the Cookbook for specific temperatures.

# Using Your Conventional Oven

Your oven is designed to give you the best results in baking, broiling, and roasting when used as recommended. Before using your oven, look at the directions for setting and using all of the controls and timer.

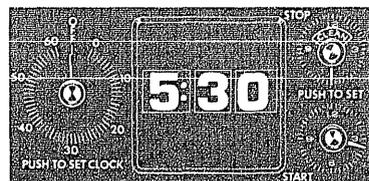
## Oven Light

Light comes on automatically when door is opened or use switch on window door to turn it on when door is closed.

## Oven Shelves

When the shelves are correctly placed on shelf supports they are designed with stop-locks to prevent them from coming out of the oven or tilting when food is placed on them. TO REMOVE, lift up rear of shelf and pull forward with stop-locks along top of shelf support. TO REPLACE, insert shelf with stop-locks resting on shelf supports and push toward rear of oven until it falls into correct position under shelf support.

## Automatic Oven Timer, Minute Timer

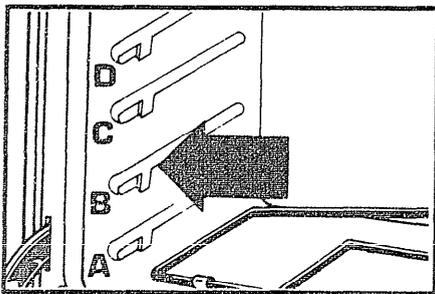


Oven Timer Controls are designed to automatically start and stop certain oven functions. (TIME BAKE or CLEAN). Dials are timed by a special Digital Clock. (For location see page 6). TO SET CLOCK, push in the center knob of Minute Timer and turn knob in either direction to set numerals to correct time. TO SET MINUTE TIMER, turn center knob clockwise without pushing in until pointer reaches number of minutes you wish to time (up to 60). Minute Timer will buzz when time has finished and must be turned off manually.

## How to Set Your Oven for Baking

(Also see *Baking Chart*, page 15.)

**Step 1:** Place shelf on embossed shelf support "B" or as indicated on Baking Chart, page 15.



**Step 2.** After making sure that the oven door is closed, turn the Oven Set Knob to BAKE. Oven "On" Light comes on and remains on as long as Oven Set Knob is on BAKE.

**Step 3:** Turn Oven Temp Knob to the temperature called for in recipe. Oven Cycling Light comes on and remains on until preset oven temperature is reached. It reappears each time oven temperature drops below preset temperature.

**Step 4:** You may set your Minute Timer to the desired cooking time as indicated in your recipe. If your cooking time is longer than sixty minutes, Minute Timer must be reset.

**NOTE:** Your Cookbook discusses preheating and cooking results. Most foods cook satisfactorily without preheating. If preheating is required, put your dish promptly in the oven after Oven Cycling Light goes out.

**Step 5:** Place food inside the oven. Make sure at least 1" of space is left between the cooking container and the oven wall for proper heat circulation. Close the oven door.

**NOTE:** Avoid opening your oven door frequently. This could cause undesirable results in your baking. Only check foods at the minimum time of the recipe. Then cook longer if necessary.

**Step 6:** When the BAKE cycle is complete, turn off heat. When cooking food for the first time in your oven, use the time on your recipe as a guide. Be sure foods are done before removing from oven.

## How to Set Your Oven for Time Bake

Your Automatic Oven Timer controls your TIME BAKE feature. When you TIME BAKE, your oven can be preset to start and stop

automatically if you are not home.

**Step 1:** Be sure the oven Clock shows correct time of day since Clock controls the Oven Timers. Start dial pointer must indicate same time of day as on Clock. If you want the oven to turn on at a later time, set that time by pushing in knob on Start dial and turn pointer to time that you want oven to start. (There's no need to set Start dial when starting time is the present time of day.)

**Step 2:** To determine Stop time, add the food's cooking time to time set on Start dial. Push in knob on Stop dial and turn pointer to time oven is to turn off.

**Step 3:** Turn Oven Set Knob to TIME BAKE. Oven "On" Light comes on immediately even if the Start time is later.

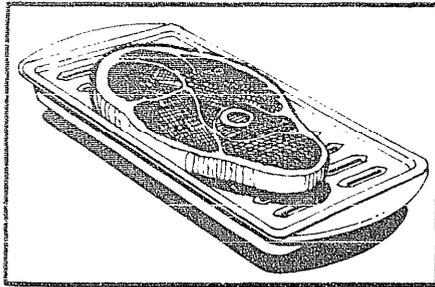
**Step 4:** Turn Oven Temp Knob to temperature setting. Oven Cycling Light comes on even though heat is not on in the oven if a later start time is used. Your oven automatically turns on and off at the times you set.

**Step 5:** Remove food and turn Oven Set Knob to OFF.

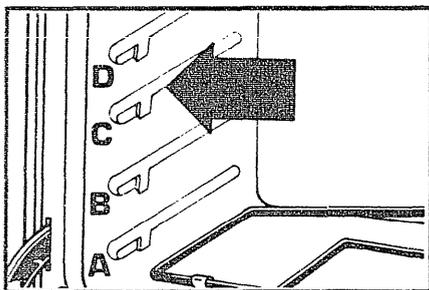
## How to Set Your Oven for Broiling

(Also see *Broiling Chart*, page 16.)

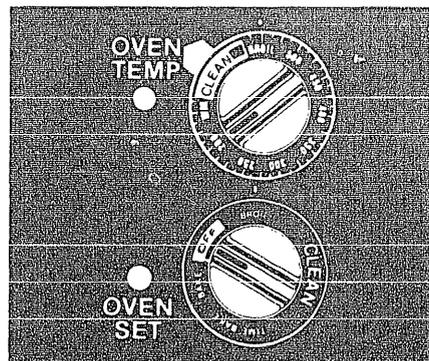
**Step 1:** Place the meat on the broiler rack in the broiler pan. Always use the rack so fat drips into the broiler pan.



**Step 2:** Position Oven Shelf as indicated on Broiling Chart, page 16.



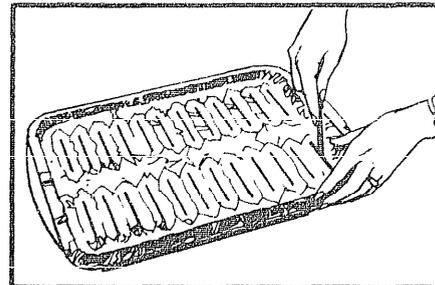
**Step 3:** Turn the Oven Set Knob and Oven Temp Knob to BROIL. Both Oven Indicator Lights come on.



**Step 4:** Leave oven door ajar about 3 inches (except chicken, see below). The door will stay open itself yet the proper temperature will be maintained in the oven. During cooking, turn the food only once.

**Step 5:** Turn Oven Set Knob to OFF and serve food immediately. Leave the pan outside the oven to cool during the meal for easy cleaning.

## Cooking Tips



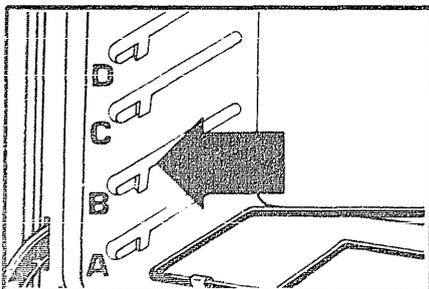
- Foil may be used to line the broiler pan and rack. However, be sure to cut openings in the foil to correspond with the slits in the broiler rack so fat drips into the pan below.
- For all weights of chicken, broil with door closed.
- Placing food closer to the top of the oven increases smoking, spattering, exterior browning on the meat and the possibility of food fat catching on fire. Always keep rack 3-5 inches from the broiling unit.

## How to Set Your Oven for Roasting

(Also see *Roasting Chart*, page 17.)

**Step 1:** Check the weight of the meat and place, fat side up, on the rack in the broiler pan that came with your oven. This helps the meat to baste itself.

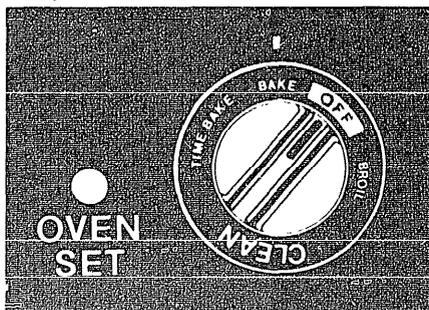
**Step 2:** Use shelf position "A" or "B"; or the one indicated on Roasting Chart, page 17. Place Oven Shelf on correct embossed shelf support. For very tall roasts, remove second oven shelf.



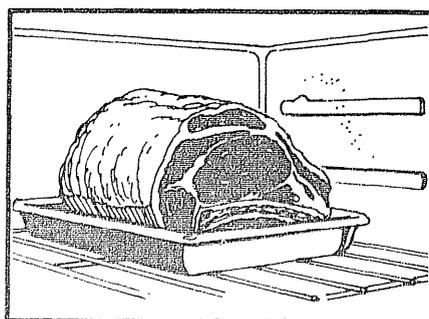
**Step 3:** Turn the Oven Temp Knob to 325°. (The exception is small poultry which is roasted at 375°.)

**Step 4:** Close the oven door and turn the Oven Set Knob to BAKE.

Oven "On" Light comes on and stays on until Oven Set Knob is turned to OFF. Oven Cycling Light comes on and remains on until temperature is reached.



**Step 5:** Place your meat inside the oven, making sure the pan is not touching the oven walls or door.



**Step 6:** Turn off the heat when the roasting cycle is complete.

## Cooking Tips

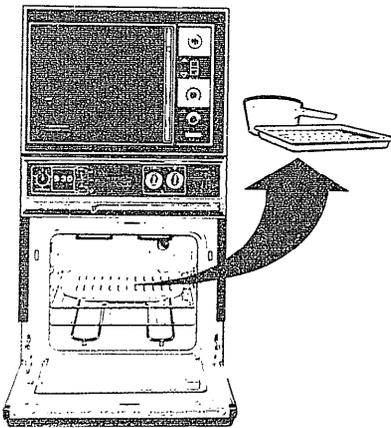
- Be sure meat is cooked to your satisfaction. Most meats continue to cook slightly while standing after being removed from the oven. This should be taken into consideration when determining your cooking time.
- Always use a roasting pan that fits the size of your meat. A roast placed in a pan too small for its size will drip over the edge.
- You may cook frozen meat roasts without thawing. However, you must allow more cooking time for large roasts, add 10-25 minutes per pound. For roasts under 5 pounds, add 10 minutes per pound.
- To slow down surface browning on turkeys, you can use a foil "tent". The tent-shaped foil should be laid loosely over the poultry so the heat can circulate under the foil.
- Most frozen poultry should be thawed before cooking to ensure it is done evenly. Some, however, can be cooked successfully without thawing. Check the packer's label for specific directions.

# Self-Cleaning Your Conventional Oven

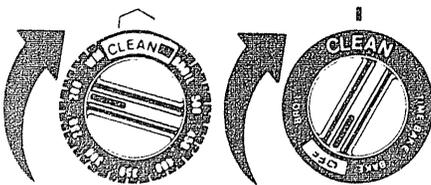
If done properly, it will take only a few moments to start the self-cleaning cycle on your oven. After setting your oven to self-clean, a high heat temperature removes the soil in the oven cavity. The dirt will then disappear by turning into an ash waste or evaporating into an odorless and colorless vapor. When the cycle is complete, allow your oven to cool and enjoy cooking in a sparkling clean oven.

While you are becoming acquainted with your self-cleaning oven, we recommend 2 hours for the average cleaning function, but in some cases a longer cleaning time, up to 3 hours may be necessary. In order to judge the degree of soil, look at the oven floor and walls. Light spatter and thinner spills would generally need only 2 hours cleaning. Heavy greasy spills and spatter on the oven interior would need up to 3 hours.

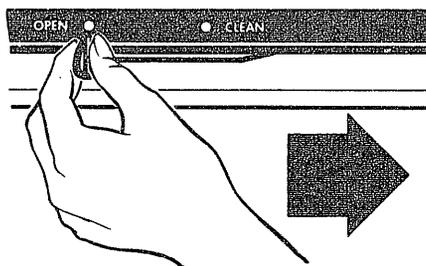
**STEP 1: Remove all cookware and food as well as heavy soil deposits from the oven.** Clean spatters or spills around the oven door, rectangular flanges, and gasket. Then close the door.



**STEP 2: Turn Oven Set Knob and Oven Temp Knob clockwise to CLEAN.** The control will snap into final position when the CLEAN position is reached.



**STEP 3: Push and hold Clean Button while sliding the Latch to CLEAN.**



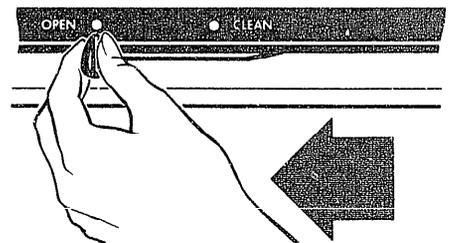
**STEP 4: Set The Automatic Oven Timer:**

- Push in knob on Stop (Clean) Dial and turn to the time you wish oven to stop cleaning. Add the number of hours needed for cleaning to the present time of day.
- Cleaning Indicator Lights come on when all steps are set properly.
- If you wish to clean at a later time set Start Dial to that time.

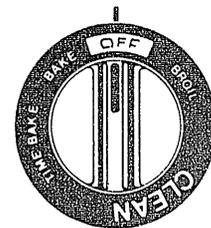
**NOTE:** A slight odor may be detected especially during the first few cleanings. Do not be alarmed. This is normal during the self-cleaning cycle.

When cleaning temperature is reached, Lock Light comes on and door cannot be unlatched until Lock Light goes off.

**STEP 5: When Lock Light goes off, push and hold the Clean Lock Button while sliding Latch to OPEN.** Turn Oven Set Knob to OFF.



**STEP 6: Turn Oven Set Knob to OFF.**



## Questions and Answers

**Q.** What should I do if excessive smoking occurs during cleaning?  
**A.** This is caused by excessive grease and you should switch the Oven Set Knob to OFF. Open windows and doors to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up the excess grease and reset the clean cycle.

**Q.** Why did the Lock Light come on when I first set the oven for CLEAN?

**A.** Lock Light glowing indicates that oven is too hot. Turn Oven Set Knob to OFF and open Oven Door to cool the internal cavity. After a short period of time, reset controls for cleaning.

**Q.** My oven shelves have become gray after several cleanings. Is this normal?

**A.** Yes. After many cleanings, the shelves may lose some luster and discolor to a deep gray color.

**Q.** Why do I have ash left in my oven after cleaning?

**A.** Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

**Q.** Why is there still some black soil left after cleaning?

**A.** You did not time the oven to clean long enough. This deposit will be removed in later cleanings.

**Q.** If my oven clock is not working can I still self-clean my oven?

**A.** No. Your Automatic Oven Timer uses the oven clock to help start and stop your self-cleaning cycle.

# Care of Your Cooking Center

## Microwave Oven

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

**Special note when using Brown 'N Sear Dish:** High heat generated on bottom of Brown 'N Sear Dish can cause scorched appearing stains to bake onto the oven shelf if grease is present. These may be removed with 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 will scratch the paint.

Bar Keepers Friend® Cleanser can be purchased from your dealer or Service Center. Bar Keepers Friend® Cleanser is also sold in many grocery, hardware, and department stores.

**Door-inside.** Wipe up spatters daily, wash when soiled with a minimum of sudsy warm water. Rinse thoroughly and dry.

**Door-outside.** 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.

**Temperature Probe.** Probe is sturdy, but care should be taken in handling. Do not twist, bend or drop. Clean after using. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. (Or wash in dishwasher.)

**DO NOT USE TEMPERATURE PROBE IN OVEN UNLESS IT IS INSERTED INTO FOOD.**

**Oven Lamp.** Microwave oven lamp should last almost as long as the appliance lasts. To replace it requires a Product Service call.

## Conventional Oven

### Oven Thermostat

The temperature on your oven has been accurately set at the factory. However, if your food consistently browns too much or too little, you may make a simple adjustment on your Oven Temp Knob. To re-adjust your thermostat:

- Pull Oven Temp Knob off of the shaft. Look at the back of knob and note the current setting before making any adjustment.
- Loosen both screws on the back of the knob.
- Lift the pointer and move it one notch in the desired direction—toward HI to increase or toward LO to decrease temperature.

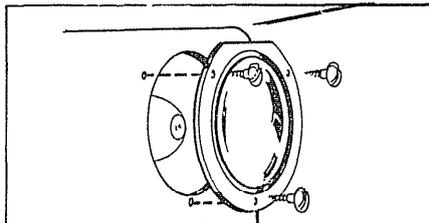
NOTE: Oven temperatures can be raised by 20° or lowered by 30°.

- Tighten screws and return the knob to range by matching the flat area of the knob to the shaft.

### LAMP REPLACEMENT

**CAUTION: BEFORE REPLACING ANY LAMP, DISCONNECT ELECTRIC POWER TO COOKING CENTER AT THE MAIN FUSE OR CIRCUIT BREAKER PANEL. LET LAMP (OR BULB) AND LAMP COVER COOL COMPLETELY.**

### Oven Lamp (Self-Cleaning Oven)

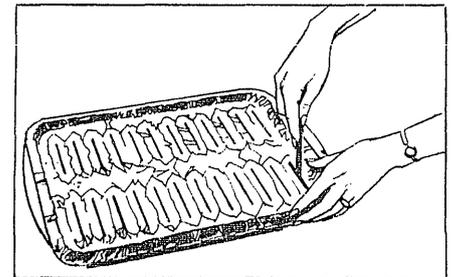


- a. Remove the three slotted screws in lamp cover; see diagram. Remove cover; replace lamp with 40 watt appliance lamp.
- b. Replace lamp cover with three screws.
- c. Connect electric power to cooking center.

### Use of Aluminum Foil

#### MICROWAVE OVEN:

Use metal only as directed in the Cookbook. Metal strips as used on meat roasts are helpful in cooking food when used as directed. Metal trays may be used for TV dinners and, of course, the metal temperature probe is designed for microwave oven use. However, when using any metal in the microwave oven, keep metal at least 1-inch away from sides of microwave oven.



#### CONVENTIONAL OVEN:

If desired, broiler pan may be lined with foil and broiler rack may be covered with foil for broiling. **ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK AND SLIT FOIL TO CONFORM WITH SLITS IN RACK.** Broiler rack is designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and may let juices become hot enough to catch fire.

**DO NOT place a sheet of aluminum foil on shelf of either conventional or microwave oven.** To do so may result in improperly cooked foods, damage to oven finish, and increase in heat on outside surfaces of the range.

# Cleaning Chart

Your Cooking Center is cleaned two ways: manually and by using the automatic self-cleaning function. This chart describes parts of your cooking center, cleaning materials to use on each part, and general

directions for cleaning. Be sure to follow these directions carefully to assure maximum use of your cooking center. NOTE: Let oven parts cool before cleaning manually.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.
Broiler Pan & Rack	<ul style="list-style-type: none"> <li>● Soap and Water</li> <li>● Soap-Filled Scouring Pad</li> <li>● Plastic Scouring Pad</li> </ul>	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool). Sprinkle on detergent. Fill pan with warm water and spread cloth or paper towel over the rack. Let both stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
Oven Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range making sure to match flat area on the knob and shaft.
Outside Glass Finish	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs on the control panel are removed, do not allow water to run down inside the surface of glass while cleaning.
Metal, including Chrome Side Trims and Trim Strips	Soap and Water	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel*	<ul style="list-style-type: none"> <li>● Paper Towel</li> <li>● Dry Cloth</li> <li>● Soap and Water</li> </ul>	<p>Avoid cleaning powders or harsh abrasives which may scratch the enamel.</p> <p>If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse.</p> <p>For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.</p>
Inside Oven Door*	Soap and Water	On this oven, clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. If spillover or spattering should occur in cooking function, wipe the door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the rectangular flanges on the door.
Oven Gasket*		Avoid getting ANY cleaning materials on the gasket.
Oven Liner	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For heavy soiling, use your self-cleaning cycle often.
Shelves (See Self-Cleaning Oven Directions)	Soap and Water	Your shelves can be cleaned with the self-cleaning function in the oven. For heavy soil, clean by hand using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning.

\* Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately with a paper towel. When the surface is cool, clean and rinse.

# Conventional Baking Chart

1. Aluminum pans conduct heat quickly. For most conventional baking light shiny finishes give best results because they prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.
2. Dark or non-shiny finishes, also glass and pyroceram, absorb heat which may result in dry, crisp crusts. Reduce oven heat 25° if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.
3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 or 40 minutes. For foods with short cooking times, preheating gives best appearance and crispness.
4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Shelf Position	Oven Temp.	Time, Min.	Comments
<b>Bread</b>					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B	400°-450°	10-14	Canned refrigerated biscuits take 2-4 min. less time.
Coffee cake (See layer cake)					
Corn bread or muffins	Cast Iron or Glass	B	425°-450°	20-30	Preheat pan for crisp crust.
Muffins	Shiny Metal Muffin Pans	A	400°	20-25	Decrease time about 5 minutes for muffin mix.
Popovers	Deep Glass or Cast Iron Cups	B	400°	40-50	Or bake at 450° for 25 min., then at 350° for 10-15 min.
Nut bread or fruit bread	Metal or Glass Loaf Pans	B	350°	45-55	Test with toothpick in center.
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A	375°	40-55	Dark metal or glass give deepest browning.
Plain or sweet rolls	Shiny Oblong or Muffin Pans	A	375°	10-20	For thin rolls, Shelf B may be used.
<b>Cakes</b>					
Angel food	Aluminum Tube Pan	A	350°	30-40	Two piece pan is convenient.
Cupcakes	Shiny Metal Muffin Pans	B	350°	15-20	Paper liners produce more moist crusts.
Fruit cake	Metal or Glass Loaf or Tube Pan	A or B	275°-300°	2-4 hrs.	Use 300° and Shelf B for small or individual cakes.
Jelly roll	Metal Jelly Roll Pan	B	375°	10-15	Line pan with waxed paper.
Layer cake, coffee cake and gingerbread	Shiny Metal Pan with Satin-finish bottom	B	350°	20-30	White and yellow cakes may cook faster than chocolate.
Fluted tube cake	Metal or Ceramic Pan	A	350°	40-50	Reduce time 5 to 10 minutes for cakes from mix.
<b>Cookies</b>					
Bar	Metal or Glass Pans	B	350°	25-35	Use same time for bar cookies from mix.
Drop or sliced	Cookie Sheet	B	375°	10-15	Use Shelf C and increase temp. 25-50° for more browning.
<b>Fruits, Other Desserts</b>					
Baked apples	Glass or Metal	A or B	375°	30-40	Can also use in oven meals on Shelf C.
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	350°	40-50	Reduce temp. to 300° for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
<b>Pies</b>					
Frozen	Foil Pan on Cookie Sheet	A	425°	50-60	For large pies use 400° and increase time.
Meringue	Spread to crust edges	B	350°	15-20	To quickly brown meringue use 400° for 8-10 min.
One or two-crust, quiche	Glass or Satin-finish Metal	B	375°	55-65	Custard fillings require lower temp., longer time.
Oven stew	Metal; Pyroceram	B	300°	2-3 hrs.	Or cook at 250° for 5-6 hrs.
<b>Vegetables</b>					
Baked potatoes	Set on Oven Shelf	B	375°-400°	60-70	Increase time for large amount or size.
Scalloped or saucy casseroles	Glass or Metal	A	350°	55-65	Move to Shelf B or C for oven meals.

# Conventional Broiling Chart

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for most foods; there is a special position on door which holds door open correctly.
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
4. If desired, marinate meats or chicken before broiling. Or, brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.
6. Broiler does not need to be preheated. However, for very thin foods or to increase browning, preheat if desired.
7. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this chart 1½ times per side.

Food	Quantity and/or Thickness	Shelf Position	Oven Door Ajar	First Side Time, Min.	Second Side Time, Min.	Comments
<b>Bacon</b>	½-lb. (about 8 thin slices)	C	Yes	5	2-3	Arrange in single layer.
<b>Ground Beef, Well done</b>	1-lb. (4 patties) ½ to ¾-in. thick	C	Yes	7	4-5	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks Tender Cuts</b> such as T-bone, rib-eye, filet mignon, loin or strip, etc.	1-in. thick	C	Yes	Rare: 14 Medium: 16 Well Done: 18	10-12 10-12 11-13	Steaks less than 1-in. cook through before browning. Pan fry or broil on Shelf D. Cook first side just to turn meat color then finish other side to doneness desired.
<b>Beef Steaks</b>	1½-in. thick	B	Yes	Rare: 20 Medium: 25 Well Done: 30	18-20 20-25 23-27	Slash fat.
<b>Chicken</b>	1 whole (2 to 2½-lbs.), split lengthwise	A	No. Close door	40	10-15	Reduce times about 5-10 min. per side for cut-up chicken.
<b>Breads and pastries</b>		D	Yes	2	1-2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
<b>Fruit</b>	2-8 pieces	C	Yes	5-10 total	—	Brush with butter and sprinkle with brown sugar if desired. Turn over, if desired, only whole or sliced fruit, not halves.
<b>Lobster tails</b> (6 to 8-oz. each)	2-4	B	Yes	13-16	(Do not turn over)	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
<b>Fish</b>	1-lb. fillets ¼ to ½-in. thick	C	Yes	8	3-5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
<b>Ham slices</b> (precooked)	1-in. thick	B	Yes	12	9	Increase times 5-10 min. per side for 1½-in. thick or home cured.
<b>Pork chops</b>	1-in. thick	B	Yes	Well Done: 20	15-17	Slash fat.
<b>Lamb chops</b>	1-in. thick 2 to 4 chops	C	Yes	Medium: 12 Well Done: 15	10-12 11-13	Slash fat.
	1½-in. thick	B	Yes	Medium: 20 Well Done: 25	13-15 17-20	
<b>Wieners and similar precooked sausages, bratwurst</b>	1-lb.	C	Yes	6	2-4	If desired, split sausages in half lengthwise into 5 to 6-in. pieces.

# Conventional Roasting Chart

1. Position oven shelf at B for small-size roasts (3 to 5-lbs.) and at A for larger roasts.
2. Place meat or poultry fat side up on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer if your oven has one, for most accurate doneness. Thermometer signals when food has reached set temperature.
3. Remove fat and drippings as necessary. Baste as desired.
4. **Standing time** recommended for roasts is 10 to 20 min. to allow roast to firm up and make it easier to carve. It will rise about 5° to 10° in internal temperature; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10° less than temperature on chart.
5. **Frozen roasts** can be conventionally roasted by adding 10 to 25 min. per pound more time than given in chart for refrigerated. (10 min. per lb. for roasts under 5-lbs.). Defrost poultry before roasting.

Type	Oven Temp.	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temp. °F
			3 to 5-lbs.	6 to 8-lbs.	
<b>Meat</b>					
Tender cuts: rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-140° 150°-160° 170°-185°
Lamb Leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, pre-cooked	325°	To Warm:	10 mins. per lb. (any weight)		125°-130°
Ham, raw	325°	Well Done:	<b>Under 10-lbs.</b> 20-30	<b>10 to 15-lbs.</b> 17-20	
*For boneless rolled roasts over 6-in. thick, add 5 to 10 min. per lb. to times given above.					
<b>Poultry</b>					
Chicken or Duck	325°	Well Done:	<b>3 to 5-lbs.</b> 35-40	<b>Over 5-lbs.</b> 30-35	
Turkey	325°	Well Done:	<b>10 to 15-lbs.</b> 20-25	<b>Over 15-lbs.</b> 15-20	<b>In thigh:</b> 185°-190°

# The Problem Solver

Save time and money. . .before you call for service, check the following:

## Microwave Oven

### Oven Will Not Start:

- Make sure door is securely closed.
- TIME/TEMP Switch may not be pushed all the way up or down.
- Timer isn't set when using Time Cooking.
- When Temperature Cooking, switch isn't set on TEMP.
- Temperature Probe is not securely "seated" into oven receptacle during Temperature Cooking.
- Check Temperature Control Knob if using Temperature Cooking to make sure set temperature is higher than actual internal food temperature, otherwise oven will not start.
- Start Button not pressed after setting oven controls.

### Foods Are Either Overcooked or Undercooked:

- Not enough time set when using Time Cooking because of variance of starting food temperatures.
- The density and amount of foods will vary and thus may need more time for completion.
- Probe not inserted properly into meat or dish. Check Cookbook for specific probe placement.
- Incorrect Power Level set.
- Dish was not rotated, turned or stirred if these instructions were given in recipe.
- Too many dishes in oven at same time.
- You did not enter a different Power Level as suggested in recipe.

## Conventional Oven

### Oven Will Not Work:

- Plug on range not completely inserted in outlet receptacle.
- The circuit breaker tripped in your house.
- A fuse has blown.
- Oven controls are not properly set.

### Oven Light Does Not Work:

- Light bulb is loose.
- Bulb is defective.
- Switch operating oven light is broken.

### Foods Are Not Cooking Properly During Baking, Roasting or Broiling:

- Make sure Oven Control knobs are properly set.
- Improper shelf position is being used.
- Thermostat needs adjustment.
- Meat thermometer is not positioned correctly in meat.
- Not preheating oven when suggested.
- Improper size container is being used.
- Not enough cooking time allowed for meat's poundage.
- Oven shelf not level.
- Too many utensils or foods in the oven.
- Aluminum foil not slit when used over broiler rack.
- Food being baked on hot pan.
- In TIME BAKE, Automatic Oven Timers not set properly.

## Self-Cleaning Operation:

### Oven Won't Latch:

- Oven is too hot from prior use, so let cool slightly.
- Not holding in Latch Release while moving Latch.
- Oven Set Knob not on CLEAN.

### Oven Will Not Self-Clean:

- Door is improperly locked and latched.
- Oven Set Knob is not in CLEAN position.
- Oven Temp Knob is not positioned on CLEAN.
- Start time/stop time dials are improperly set.
- Excessive spills, spatters, and soil deposits are not being cleaned up prior to self-cleaning.

### Oven Won't Unlock:

- Range hasn't cooled to a safe temperature.
- Not holding down Latch Release Button while moving Latch.

## All These Things Are Normal on Your Microwave Oven:

1. Steam or vapor escaping from around the door.
2. Light reflection around door or outer case.
3. Dimming oven light and change in blower sound may occur while operating at power levels other than high.
4. Dull thumping sound while operating at power levels other than high.
5. 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.

## How to do away with surprise repair bills.

Your new appliance is a well designed and engineered product. Before it left the factory, it went through rigorous tests, just to make sure it was as defect-free as possible. And you have a warranty to protect you against any manufacturing defects during the early period of your appliance's life.

Now you can have the same trouble-free and surprise-free service beyond the warranty period. You can buy a General Electric Service Contract. For one low fee. . . usually just pennies a day. . . General Electric will take care of any repairs your appliance needs—both parts and labor. You are protected for the length of your contract. Even when costs go up, you pay nothing more.

**Want more information? There's no obligation.** You can get information on Service Contracts any time. Just write your name and address, date of installation, and the model and serial number of your appliance and send to:

Manager, Service Contracts  
General Electric Company  
WCE-315  
Appliance Park  
Louisville, Kentucky 40225

## If You Need Service

In many cities, there's a General Electric Factory Service Center. Call, and a radio-dispatched truck will come to your home by appointment—morning or afternoon. Charge the work, if you like. All the centers accept both MasterCard and Visa cards.

Check the White Pages for "GENERAL ELECTRIC COMPANY" or "GENERAL ELECTRIC FACTORY SERVICE."

Or look for General Electric franchised Customer Care® servicers. You'll find them in the Yellow Pages under "GENERAL ELECTRIC CUSTOMER CARE® SERVICE" or "GENERAL ELECTRIC—HOTPOINT CUSTOMER CARE® SERVICE."

**If you need service literature, parts lists, parts or accessories,** contact one of the Factory Service Centers, a franchised Customer Care® servicer or your dealer.

**If you are dissatisfied with the service you received, here are three steps you should follow:**

**First,** contact the people who serviced your appliance. Explain why you are dissatisfied. In most cases, this will solve the problem.

**Next,** if you are still dissatisfied, write all the details—including your phone number—to:

Manager, Consumer Relations  
General Electric Company  
WCE-312  
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

This panel, known as MACAP, is a group of independent consumer experts under the sponsorship of several industry associations. Its purpose is to study practices and advise the industry of ways to improve customer service. Because MACAP is free of industry control and influence, it is able to make impartial recommendations and consider each case individually.

**WARRANTY**

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

**WHAT IS COVERED****FULL ONE-YEAR WARRANTY**

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace *any part of the microwave oven/range* that fails because of a manufacturing defect.

**LIMITED ADDITIONAL FOUR-YEAR WARRANTY**

For the second through fifth year from date of original purchase, we will provide, free of charge, a replacement *magnetron tube* if the magnetron tube fails because of a manufacturing defect. You pay for the service trip to your home and service labor charges.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our franchised Customer Care® servicers during normal working hours. Check the White Pages for GENERAL ELECTRIC COMPANY or GENERAL ELECTRIC FACTORY SERVICE. Look in the Yellow Pages for GENERAL ELECTRIC CUSTOMER CARE® SERVICE or GENERAL ELECTRIC-HOTPOINT CUSTOMER CARE® SERVICE.

**WHAT IS NOT COVERED**

- Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free;

The GE Answer Center™  
800.626.2000  
consumer information service

- 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**