



Use and Care Guide

Spacemaker® Microwave Oven

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Models **JVM140J**
JVM142J

**Microwave power output
of this oven is 750 watts.**

(IEC-705 Test Procedure)

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
GE Appliances
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.

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.

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:

GE Appliances
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 in the back of this book. It lists causes of minor operating problems that you can correct yourself.

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 service...

To obtain service, see the Consumer Services page in the back 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
GE Appliances
Appliance Park
Louisville, KY 40225

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

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

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.

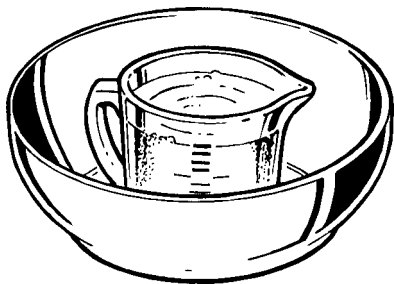
(c) **Do Not Operate** the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

- (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.

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 not sure if a dish is microwave-safe, use this test: Place in the oven both the dish you are testing and a glass measuring cup filled with one cup water—set the measuring cup either in or next to the dish. Microwave 1 minute at high. If the dish heats, it should not be used for microwaving. If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.

• **Paper towels, waxed paper and plastic wrap** can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.

• **Some microwaved foods require stirring, rotating or rearranging.** Check cookbook supplied.

• **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.

If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.

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. Do not use corrosive chemicals or vapors in this appliance.** This microwave oven is specifically designed to heat or cook food, and is not intended for laboratory or industrial use.

• **Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 2.**

• **This appliance must be grounded.** Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 21.

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

• **Do not mount this appliance over a sink. Install or locate this appliance only in accordance with the provided Installation Instructions.**

• **Do not cover or block any openings on the appliance.**

• **Do not store this appliance outdoors. Do not use this product near water—for example, in a wet basement, or near a swimming pool.**

• **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 in the Care and Cleaning section(s) of this book.**

• **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:**

—**Remove wire twist-ties** from paper or plastic bags before placing bags in oven.

—**Do not overcook food.** Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.

—**Do not use recycled paper products.** Recycled paper towels, napkins and waxed paper may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

—Do not use your microwave oven to dry newspapers.

—Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.

—Do not 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.

—Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.

•Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.

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

•Some products such as whole eggs and sealed containers—for example, closed jars—will explode and should not be heated in this microwave oven. Such use of the microwave oven could result in injury.

•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, possibly resulting in injury.

•Use metal only as directed in this book. TV dinners maybe 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 at least 1 inch away from sides of oven.**

•Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.

•Sometimes, the oven floor can become too hot to touch. Be careful 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 the Care and Cleaning section(s) 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 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.

•Plastic cookware—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to

short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite. For these reasons: 1) Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer's recommendations, 2) Do not subject empty cookware to microwaving. 3) Do not permit children to use plastic cookware without complete supervision.

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

•Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.

•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.

•Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.

•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.

• **“Boilable” cooking pouches and tightly closed plastic bags** should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

• **Hot foods and steam can cause burns.** Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.

• **Use of the 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 pot holders when handling the shelf and cookware. 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.

—Use the shelf only when cooking on two levels.

THE EXHAUST HOOD

• **Have it installed and properly grounded by a qualified installer.** See the special installation booklet packed with the microwave oven.

• **The exhaust fan in the oven will operate automatically under certain conditions (see Automatic Fan Feature).** While the fan is operating, caution is required to prevent the starting and spreading of accidental cooking fires while the exhaust fan is in use. For this reason:

—**Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may ignite and spread if exhaust fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat only when necessary.

—**In the event of a grease fire,** smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.

—Never flame foods under the oven with the exhaust fan operating because it may spread the flames.

—**Keep hood and grease filters clean,** according to instructions in the Exhaust Feature section, to maintain good venting and avoid grease fires.

SAVE THESE INSTRUCTIONS

Optional Accessories

Available at extra cost from your GE supplier.

JX40WH Filler Panel Kit
(for model JVM142J).

JX41 Filler Panel Kit
(for model JVM140J).

JX81A Charcoal Filter Kit
for non-vented installation.

This microwave oven is UL listed for installation over electric and gas ranges.

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.

When You Plug in the Oven

The display panel displays five 8's, 18 POWER and all of the oven functions. After 15 seconds, all lights disappear and "RESET" appears in the upper portion. Touch the CLEAR/OFF pad, set the Clock and oven is ready for use.

If power is disrupted at any time, the above sequence recurs, and you must reset CLOCK after touching the CLEAR/OFF pad.

"PROBE" Appears on the 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.

1. **DISPLAY.** Displays time of day, time or temperature during cooking functions, power level being used, cooking mode and instructions.

2. **TIME COOK I & II.** Microwave for a selected amount of time using automatic power level 10 (High).

3. **TIME DEFROST.** Gentle thawing at automatic power level 3 (Low).

4. **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. Then touch START pad. To reset or change time, simply repeat above process.

5. **AUTO START.** Allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay.

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

7. **AUTO ROAST.** Insert probe, touch this pad and then number pad for desired code number to slow-cook or temperature cook meat with automatic preset program.

8. **VENT FAN.** Press HI, LO or OFF for the different fan speeds.

9. **TEMP COOK/HOLD.** Use the temperature probe to cook by using a preset temperature. Once food reaches preset temperature, oven switches to Hold setting and maintains that temperature until you touch the OFF/RESET pad.

10. **MIN/SEC TIMER.** This feature uses no microwave energy. It functions as either a kitchen timer, as a holding period after defrost or as a delay timer before time or temperature cooking,

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

12. **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.

13. **NUMBER PADS.** Touch these pads to enter cooking time, defrosting time, time of day, temperature, power level, or food weights for Auto Defrost.

14. **START.** After all selections are made, touch this pad to start the oven.

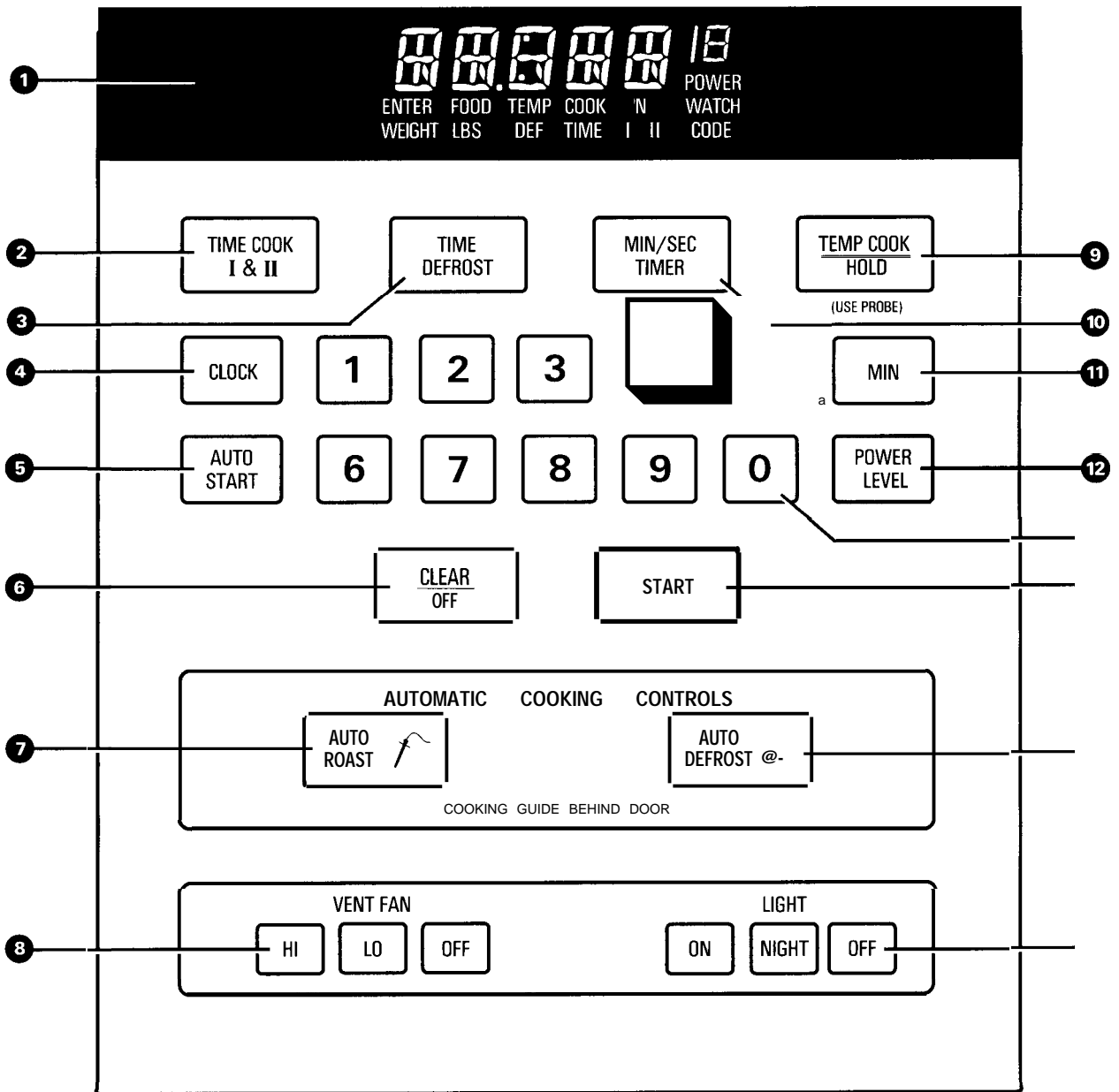
15. **AUTO DEFROST.** Touch this pad and food weight. The oven automatically sets power levels and defrosting time.

16. **LIGHT.** Touch desired pad to illuminate counter or to turn on night light.

AUTOMATIC FAN FEATURE

Cooking appliances installed under the oven may, under some heavy usage conditions, cause temperatures high enough to overheat some internal parts of the microwave oven.

To prevent overheating from taking place, the exhaust fan is designed to automatically turn on at a low speed if excessive temperatures occur. Should this happen, the fan cannot be manually turned off, but it will automatically turn off when the internal parts have cooled. The fan may stay on up to approximately 30 minutes after the range and microwave oven controls have been turned off.

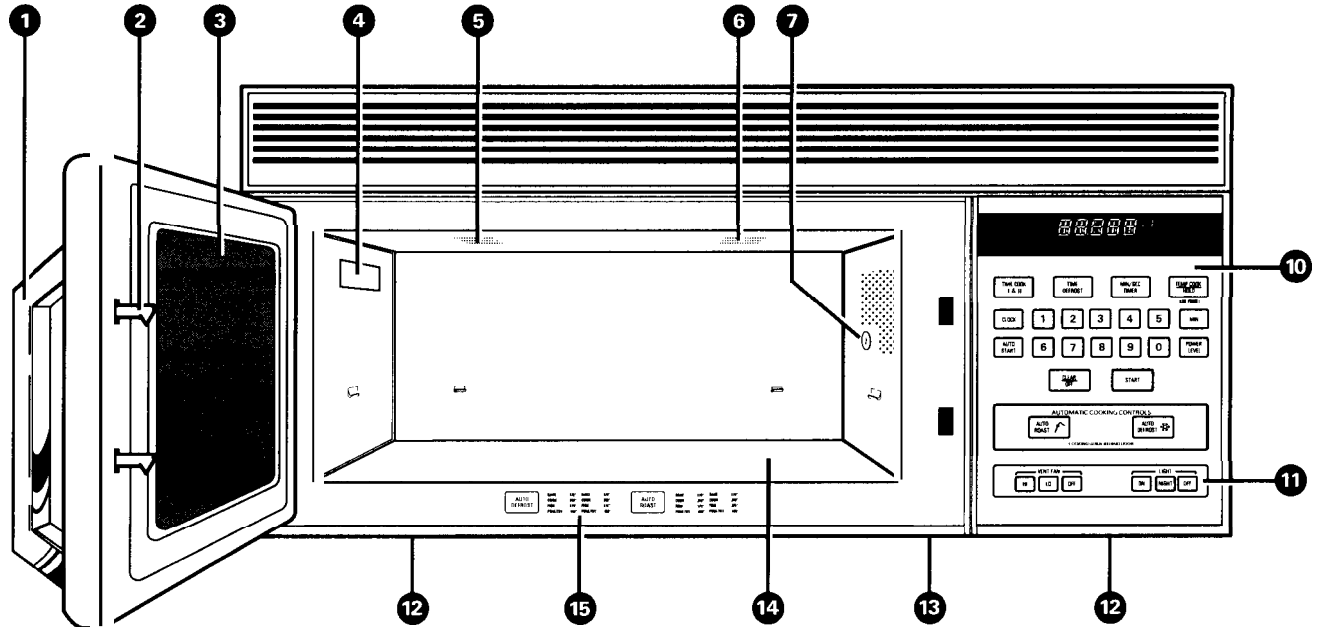
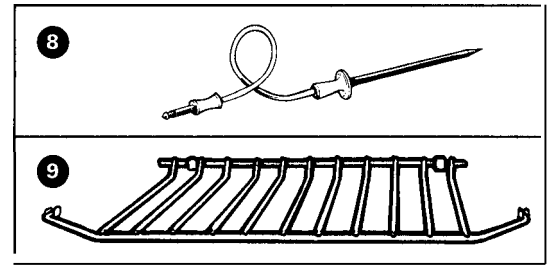


Features of Your Microwave Oven

Cooking Complete Reminder

(For all cooking features except Auto Roast code 4.)

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



**1.0 Cubic Foot
Oven Interior**

- 1. Door Handle. Pull to open door. Door must be securely latched for oven to operate.
- 2. Door Latches.
- 3. Window with **Metal Shield**. Screen allows cooking to be viewed while keeping microwaves confined in oven.
- 4. Model and Serial Numbers.
- 5. Oven Vent.
- 6. Oven Light. Light comes on when door is opened or when oven is operating in any function.

- 7. Receptacle for **Temperature Probe**. Probe must be securely inserted into receptacle before oven will start any temperature or Auto Roast cooking.
- 8. **Temperature Probe**. Use with Temp Cook/Hold and Auto Roast functions only.
- 9. **Shelf**. Lets you microwave several foods at once. (See Safety Instructions and Oven Shelf section for special instructions.) Use this shelf only when cooking foods on two levels.

- 10. **Touch Control Panel and Digital Display**. For detailed information on each feature, see Your Touch Control Panel section.
- 11. **Hood Controls**. **Fan**. Press HI, LO or OFF. **Light**. Press ON, NIGHT or OFF.
- 12. **Grease Filters**.
- 13. **Cooktop Light**.
- 14. **Oven Floor**.
- 15. **Auto Roast and Auto Defrost Guide**.

This is to certify that this unit has been tested in conformance with AMCA Bulletin No. 210.	C.F.M. at 0.10 WG 215 Vert. 224 Her.	SONES 6.3 Vert. 5.9 Her.
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Defrosting by Time

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

- Power level 3 is automatically set for defrosting, but you may change this for more flexibility.

- See the cookbook for defrosting help.

To become better acquainted with the Time Defrost function, defrost frozen pork chops by following the steps below,

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



TIME
DEFROST

Step 2: Touch the TIME DEFROST pad.

Step 3: Select one half of the total defrosting time recommended in the cookbook. For example, touch 4 and MIN pad for 4 minutes.

How to Change Power Level

After setting defrosting time, touch the POWER LEVEL pad, then touch desired number for new power level.



START

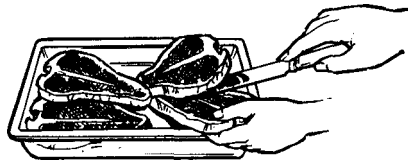
Step 4: Touch START. When the cycle is completed, the oven signals and flashes "End," then automatically shuts off.

Step 5: Turn the package over, close the door, repeat Steps 2 and 3 to set remaining half of defrosting time and touch START,

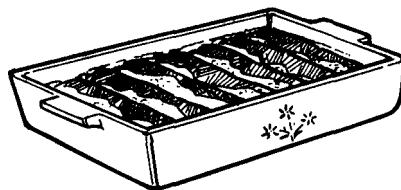
Step 6: When the oven signals and flashes "End," open the door, remove the package and separate chops to finish defrosting.

Defrosting Tips

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



- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.



- Family-size, pre-packaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.

- Check the 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 total defrosting time by about 1/2; power level 10 cuts the total defrosting 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. These times are averages. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in the 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?

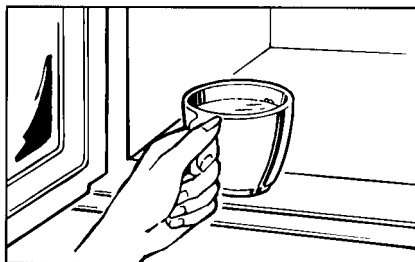
A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START. The oven begins operating if time is left on timer. If not, reset timer.

Cooking by Time

Time Cook I & II allows you to microwave for a selected amount of time.

Power level 10 (High) is recommended for most cooking, but you may change this for more flexibility. See the cookbook.

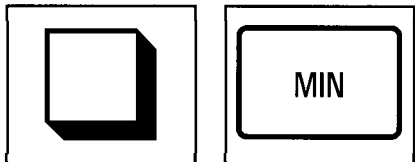
To become better acquainted with time cooking, make a cup of coffee by following the steps below.



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



Step 2: Touch TIME COOK I & II.



Step 3: Select your time. Touch 1 and MIN pad for one minute.

Because automatic power level 10 is recommended for this cup of coffee, there is no need to change the power level. (If power level 10 is not appropriate, see “How to Change Power Level” at right.)

Step 4: Touch START.

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

The Time Cook II feature lets you set two time cooking functions within one program. This is ideal if you want to change power levels during your cooking operations. Here’s how to do it.

Step 1: Place food in oven in microwave-safe container and close the door.

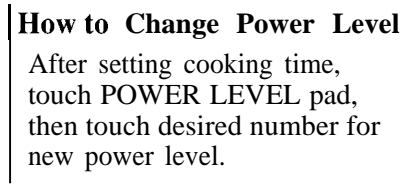


Step 2: Touch TIME COOK I & II.

Step 3: Select your first cook time. For example, touch 2, 1 and 5 for two minutes and 15 seconds.

Step 4: Touch TIME COOK I & 11.

Step 5: Set your second cook time.



Step 6: Touch START.

Step 7: At the end of “COOK TIME I,” the second 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.

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 cooking 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 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, then touch desired number for new power level.

Q. Can I interrupt Time Cook 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.

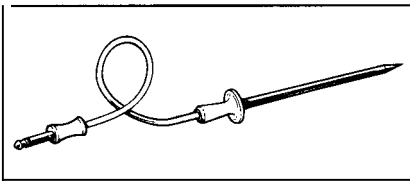
Use Temp Cook/Hold to cook a variety of foods to the desired finished food temperature.

The Time Cook I & II setting is recommended 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 switches to "Hold" setting after reaching the preset food temperature and maintains that temperature for up to one hour 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. (Its appearance may vary from picture above.) The probe must be used when using Temp Cook/Hold or Auto Roast. To use the probe properly, follow directions in the Automatic Roasting section.

How to Temp Cook a Rolled Beef Rib Roast to Medium

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

Step 2: Touch TEMP COOK/HOLD pad.

Step 3: Touch 1,6 and O for 160°F.

Step 4: Touch POWER LEVEL pad. Touch 5 for medium power.

Step 5: Touch the START pad. If internal temperature of the roast is less than 90°F., display will show "COOL"; if temperature is 90°F. or above, display shows temperature counting up.

Step 6: When 160°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.

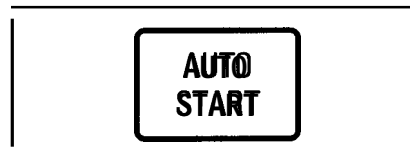
Cooking Tips

- Use a lower power level; foods will heat more evenly 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.

How to Use Auto Start

The Auto Start feature allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay.

To Use Auto Start



Step 1: Touch AUTO START pad (instead of START pad).

Step 2: Enter the time you want the oven to start. (Be sure your microwave oven clock shows the correct time of day.)

Step 3: Enter your desired cooking program.

Step 4: Touch START pad. The oven will automatically start at the desired time.

Questions and Answers

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, it may damage the oven.

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

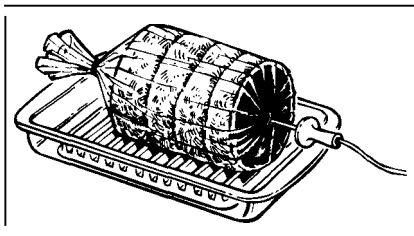
A. Yes. The temperature probe gives you the freedom to cook different portions of food at different temperatures to suit individual eating styles. Simply place probe in food and change temperature setting as needed.

Automatic Roasting

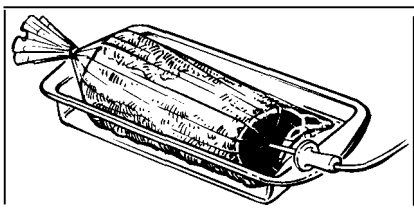
Auto Roast uses the temperature probe to cook to the desired serving temperature. Unlike Temp Cook/Hold, which uses a single power level, Auto Roast uses up to 3 power settings which automatically switch during roasting, thus providing even, tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the cookbook that comes with your oven.

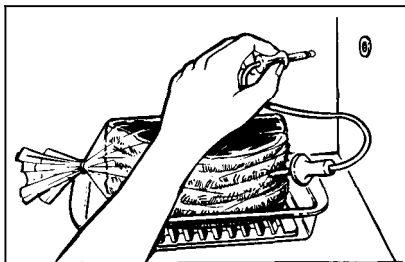
Preparing Roasts for Auto Roasting



Place tender beef roast in cooking bag on trivet in microwave-safe dish. (Refer to package instructions for proper use of cooking bag.) Insert probe through cooking bag 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.

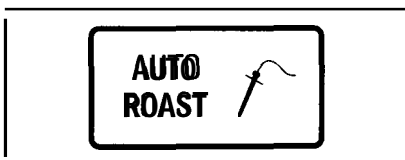


Place pork roast in cooking bag and place in microwave-safe dish.



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

How to Roast Beef to Medium



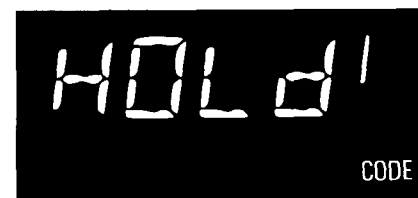
1. Touch AUTO ROAST pad. Touch number pad 1. Touch START. (See the "Auto Roast Guide" for complete list of recommended codes.)



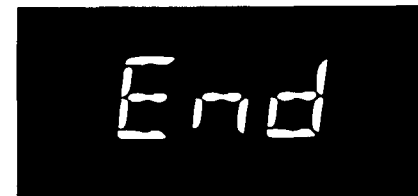
Note: By touching the AUTO ROAST pad during cooking, the meat's internal temperature will be displayed. ("COOL" will be displayed until meat reaches 90°F.) When pad is released, doneness code reappears on the display.



2. When you select Auto Roast codes 1 or 2, the oven signals with 4 beeps and "TURn" flashes on the display when it's time to turn the roast over. After you turn the roast, close the door and touch START. (Note: Oven continues to cook after the signal whether or not roast is turned over.)



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



4. Food will be held at this temperature for 60 minutes. The oven then beeps 4 times and "End" appears.

Auto Roast Guide

- Place meats in a cooking bag in microwave-safe dish. (Refer to package instructions for proper use of cooking bag.)
- Insert probe as described in the Automatic Roasting section.

Food	Code	Minimum End Temp.	Approx. Time (minutes per pound)	Hold* Minutes	Doneness Display
Beef (5 lb. max.) Tender Roast Medium Well	1	160°F.	13-15	0	MEd
	2	170°F.	15-17	5-10	WELL
Pork (5 lb. max.) Loin Roast	2	170°F.	15-19	10	WELL
Poultry (6 lb. max.) Turkey Breast (Insert probe horizontally into meatiest area.)	3	185°F.	17-20	10-15	WELL

*Recommended standing time before serving.

Automatic Simmer Guide (Auto Roast Code 4)

Food	Final Temp.	Approx. Time/Hours	Doneness Display	Comments
Beef Pot Roast	180°F.	5-7	SIM	Add enough liquid to just cover meat. If adding vegetables make sure they are completely covered by liquid.
Chili	180°F.	5-8	SIM	Precook meat. Place probe 1 inch from top surface. Stir after 3 hours, if possible.
Chicken Stewing	180°F.	4-6	SIM	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/Frye	180°F.	3-4	SIM	Same procedure as above.
Ham/Pork Roast	180°F.	4-6	SIM	Add 4 cups liquid.
soup Stock/ Vegetable	180°F.	7-10	SIM	Make sure that vegetables and meat are covered by liquid. Stir every 3 hours.
Split Pea	180°F.	5-7	SIM	Add enough liquid to cover peas at least 2 inches. Stir after 3 hours.

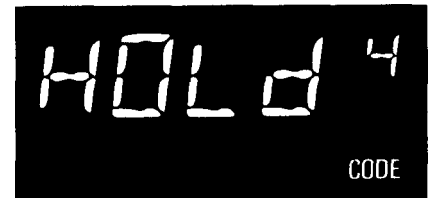
Automatic Simmer (Auto Roast Code 4)

Your cookbook has information on Automatic Simmering, including guides 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 in the Automatic Roasting section. Display shows "SIM" and "CODE 4."



Oven switches to Hold at 180°F., and continues holding at 180°F. until you remove food and turn off oven. If stirring is recommended, you can restart oven by touching the START pad again. Touch CLEAR/OFF pad 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 the next page. 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.

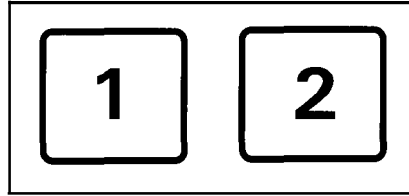
How to Set Auto Defrost

Before you begin, check the guide located at front 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.



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.).



4. Touch START pad. Display shows defrost time counting down.



Twice during defrosting, the oven beeps 4 times and “TURN” flashes. Follow the directions in the Auto Defrost Guide for what to do at the first and second signal. Then close the door and touch START. (Defrosting continues during “TURN” display.)

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

After Auto Defrosting, meat needs to stand in order to let the inside defrost. You may take the food out of the oven if you wish. Stand time recommendations are given in the guide on the next page.

Conversion Guide

If the weight of the 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
Beef				
Chops	0.1 -5.0 lbs.	Turn over.	Separate and shield where necessary.	5 minutes
Frankfurters, Sausage	0.1 -5.0 lbs.	Separate.	Remove defrosted pieces.	2 minutes
Ground Meat	0.1 -5.0 lbs.	Turn over.	Remove defrosted areas and break apart.	5 minutes
Beef Patties	0.1 -5.0 lbs.	Turn over.	Separate patties.	5 minutes
Roast	0.1 -5.0 lbs.	Turn over and shield.	Shield if necessary.	90 minutes
Ribs	0.1 -5.0 lbs.	Turn over.	Remove defrosted pieces. Shield if necessary.	10 minutes
Steak	0.1 -5.0 lbs.	Turn over.		5 minutes
Stew	0.1 -5.0 lbs.	Turn over and separate.	Separate and remove defrosted pieces.	5 minutes
Poultry				
Whole Chicken	0.1 -5.0 lbs.	Turn over and shield.	Turn over and shield.	10 minutes; run cold water in cavity.
Turkey Breast (breast side up)	0.1 -5.0 lbs.	Turn over.	Shield where necessary.	20 minutes in refrigerator
Chicken Pieces	0.1 -5.0 lbs.	Turn over.	Separate and remove defrosted pieces.	5 minutes
Cornish hens (whole)	0.1 -5.0 lbs.	Remove wrapper and turn over.		10 minutes; run cold water in cavity.
Cornish hens (split)	0.1 -5.0 lbs.	Turn over.		5 minutes
Seafood				
Fish fillets	0.1 -3.0 lbs.	Turn over.	Separate and remove defrosted pieces.	5 minutes
Shrimp, scallops	0.1 -3.0 lbs.	Separate.	Separate and remove defrosted pieces.	5 minutes
Whole fish	0.1 -3.0 lbs.	Turn over and shield tail and head.		Hold under cold running water.

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

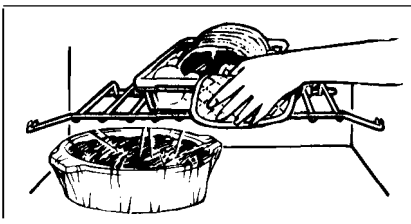
Guide to Use of the Oven Shelf

- Use the shelf only when cooking food on 2 levels.
- Do not store or cook with metal shelf on floor of oven. Product damage may result.
- Use pot holders when handling metal shelf and cookware. They may be hot.
- Do not store microwave browning dish on metal shelf.

The two-position 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 that came with your oven. It is important to arrange foods properly (shown on the next page). Cookware size is important; select from among the suggestions at right. 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 in 8-inch square or other 2-quart size casseroles.

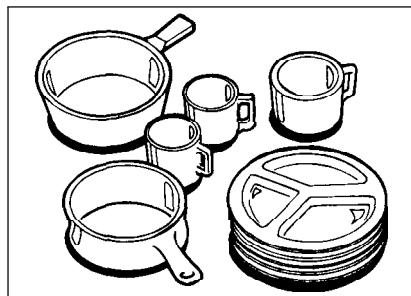
Extra steam generated from multiple food cooking may make cookware hotter than with regular microwaving.

Cookware for Shelf Heating and Reheating

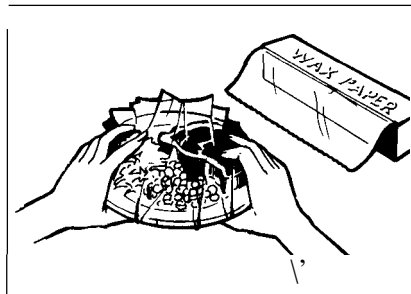
Before placing food in the dishes, check to see that they will fit together on or under the shelf. Also, be sure cookware is microwave safe.



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

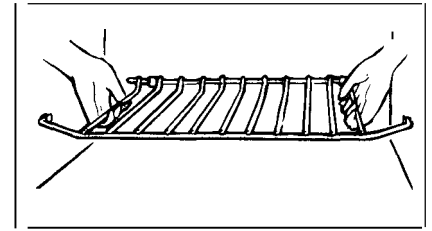


Leftovers may be placed in small individual ceramic or plastic bowls or divided plates.

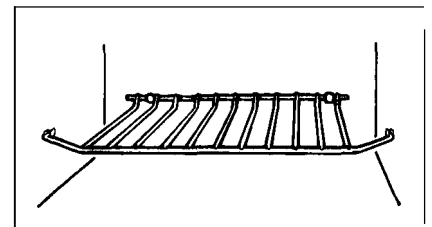


Use wax paper or plastic wrap instead of lids on casseroles. Lids may add too much height to dish.

Positioning the Shelf



To insert 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.

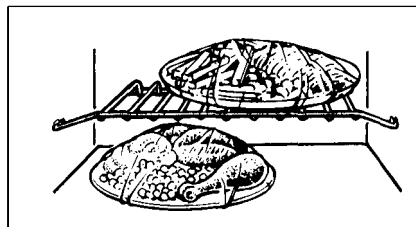


Next, lower the front until the shelf support guides fit **onto** the support guides located at each side of the oven in the front.

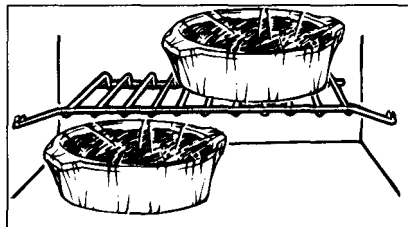
When properly positioned, the shelf should fit snugly in place, be level and not touch the back or side wall of the oven.

If arcing occurs when using the shelf to cook more than one food at the same time, turn the oven off. Make sure the shelf is positioned right-side-up on all four shelf supports and not touching oven walls. To prevent arcing, remove the shelf when you are not using it.

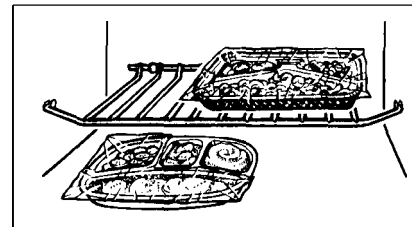
How to Heat or Reheat Similar Types of Food



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 2 to 3 minutes. Reverse-position of plates (top to bottom) and rotate 1/2 turn. Continue microwaving at High (10) for 2 to 3 minutes. Continue heating, if necessary, until hot.



Reheating two casseroles (height should be less than 3 1/2 inches) is 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. Several small bowls of leftovers may be heated in the same way, stirring and reversing positions after half of time.



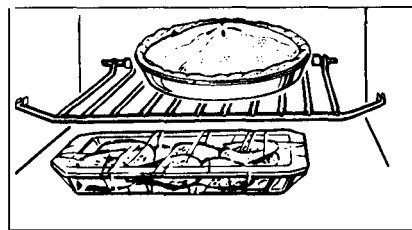
Two frozen individual entrees (5 to 7 oz. each) or two TV dinners (10 to 12 oz. each) are both ready to serve at the same time. Remove trays of food from their boxes and turn back one corner of the plastic cover to vent. If there are foil covers, remove them and return the trays of food to their boxes. Place in oven with one TV dinner on right shelf and the second dinner on left floor. Microwave at High (10) for 7 minutes. Reverse positions (top to bottom) and rotate foods 1/2 turn. Continue microwaving at High (10) for 7 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 need only to be 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 in cookbook.) After half of time, stir or rearrange foods (do not reverse positions). Check foods (especially those on the oven floor) after 3/4 of total time and remove any which are done. Continue cooking others.



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

How to Use the Minute/Second Timer

The Minute/Second 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 Minute/Second Timer operates without microwave energy.

How to Time a 3-Minute Phone Call



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

Using a Holding Time

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

Programming Delayed Cooking

To delay cooking up to 99 minutes and 99 seconds, touch either TIME COOK I & II, TEMP COOK & HOLD or AUTO ROAST and enter cook time, temperature or code.

Touch MIN/SEC TIMER and enter number of minutes to delay cooking.

When delaying Temp Cook & Hold or Auto Roast cooking, be sure probe is in food. Touch START. Timer will count down to zero and cooking will begin.

How to 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.

Step 3: Touch pads 1,5,0 and O for 15 minutes defrosting time. (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 pad.

Step 5: Touch 1,0,0 and O to hold for ten minutes.



Step 6: Touch TIME COOK I & II pad.

Step 7: Touch 2,5,0 and O for 25 minutes of cooking time.



Step 8: Touch START pad. 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?

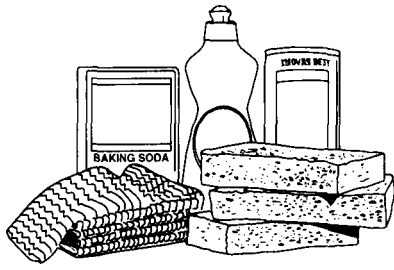
A. Yes, Sometimes you may only want to defrost a food, hold it, and cook it later. All you need to do is program in defrost and amount of time. Then program the hold time. Be sure to put the thawed dish in the refrigerator promptly.

NOTE: Foods that are highly perishable, such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.

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 for 2 minutes, and then defrost for 6 minutes. In this case, the oven would defrost for 6 minutes and hold for 2 minutes.

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 with your oven.** The inside and outside oven walls can be scratched and 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. Some spatters can be removed with a paper towel, while 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 damp cloth. 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 Bon Ami® brand cleanser.

After using Bon Ami® brand cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bon Ami® brand cleanser on the painted surfaces such as the walls. It may scratch the paint.

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.

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 in a self-cleaning oven.**

How to Clean the Outside

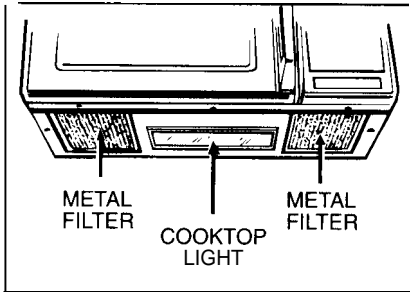
Case. Clean the outside of your oven with soap and a damp cloth, rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

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.

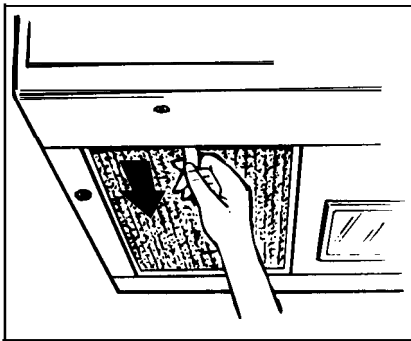
Door Surface. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

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

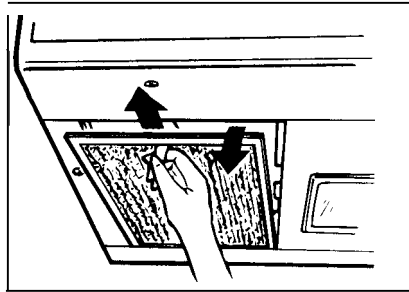
The Exhaust Feature



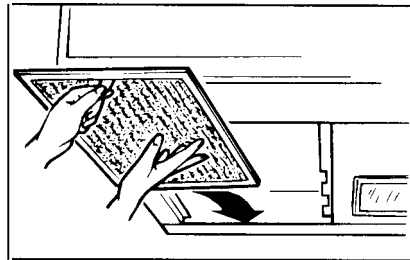
The exhaust hood feature on your microwave oven is equipped with two metal filters which collect grease. When the fan is operated, air is drawn up through the filters and is then discharged through the provided venting to the outside. The hood also has a light for illuminating the counter space.



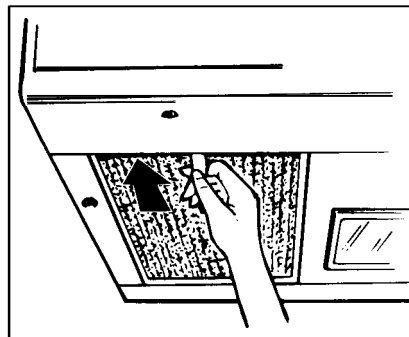
To remove grease filter, grasp the "finger hold" on the filter and slide to the rear.



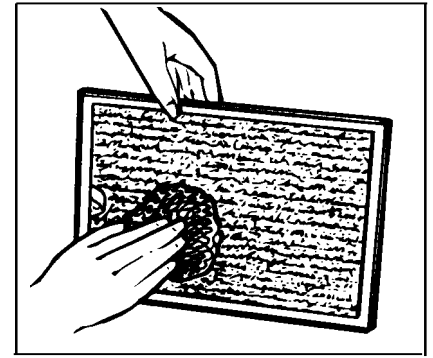
Then pull filter downward and to the front. The filter will drop out.



To replace grease filter, slide the filter in the frame slot on the back of the opening.



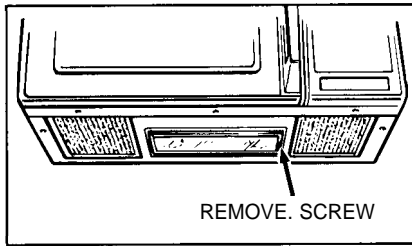
Pull filter upward and to the front to lock into place.



To clean grease filter, soak, then agitate filter in solution of hot water and detergent. Don't use ammonia or other alkali because they will darken metal. Light brushing can be used to remove embedded dirt. Rinse, shake and remove moisture before replacing. **Filters should be cleaned at least once a month. Never operate your hood without the filter in place.** In situations where flaming might occur on surfaces below hood, filter will retard entry of flames into the unit.

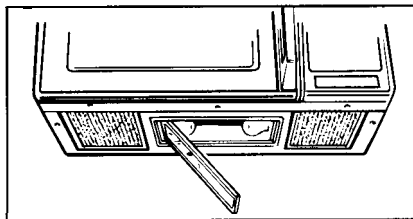
Light Bulb Replacement

Cooktop Light



To replace cooktop light, first disconnect power at main fuse or circuit breaker panel or pull plug.

Remove screw on right side of light compartment cover and lower cover until it stops.

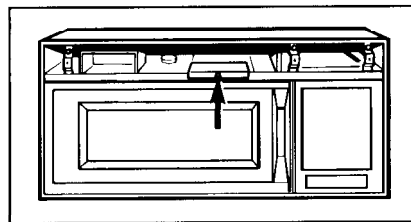


Be sure bulbs to be replaced are cool before removing. Break the adhesive seal by gently unscrewing the bulbs. Replace with 40-watt incandescent-bulbs available from your supplier. High intensity 40-watt bulbs, which are available in supermarkets and hardware stores, may also be used for replacements. Raise light compartment cover and replace screw. Connect electrical power to microwave oven.

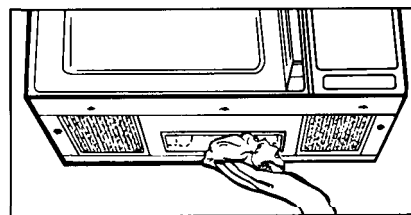
Oven Light



To replace your oven light, first disconnect power at main fuse or circuit breaker panel or pull plug. Remove the top grill by taking out the 2 screws that hold it in place.



Next, remove the single screw located above door near center of oven that secures light housing. Replace burned-out bulb with a 30-watt incandescent bulb, available from your supplier.

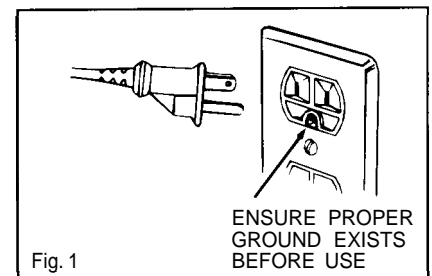


Clean off the grease and dust on hood surfaces often. Use a solution of warm water and detergent. About 1 tablespoon of ammonia may be added to the water. Take care not to touch the filters and enamel surfaces with this solution; ammonia will darken metal.

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 circumstance cut or remove the third (ground) prong from the power cord.

Do not use an adapter plug with this appliance.

Do not use an extension cord with this appliance.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE
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.• Unplug your microwave oven, then plug it back in.• 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 pad must be touched after entering cooking selection.• Another selection entered already in oven and CLEAR/OFF pad not touched to cancel it.• Make sure you have entered cooking time after touching TIME COOK I & II pad.• CLEAR/OFF pad was touched accidentally. Reset cooking program and touch START pad.• Make sure you have entered a temperature after touching TEMP COOK & HOLD pad.• Make sure you have entered a code number after touching AUTO ROAST pad.
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 I & II pad and additional cooking time for completion.• Incorrect power level entered, Check cookbook for recommended power level.• 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 function. 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 Temp Cook & Hold or Auto Roast function.

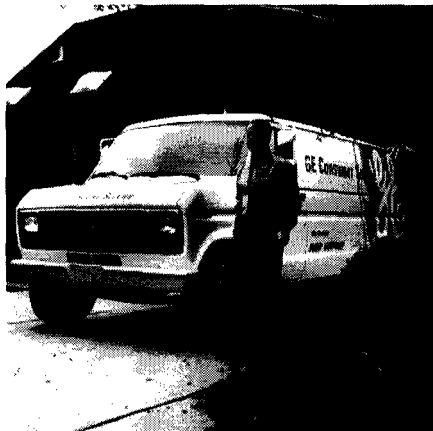
All these things are normal with your microwave oven:

- 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: GE Answer Center@/ 800.626.2000/ consumer information service

We'll Be There

With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!



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

AGE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



Service Contracts **800-626-2224**

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories **800-626-2002**

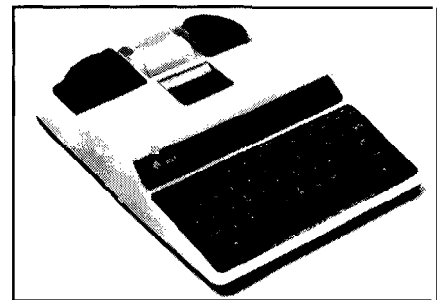
Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

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

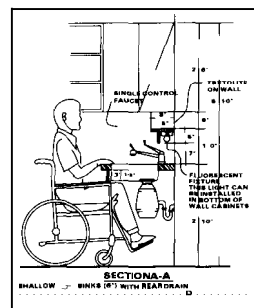
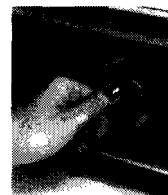


GE Answer Center® **800.626.2000**

Whatever your question about any GE major appliance, GE Answer Center™ information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center™ service is open 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



For Customers With Special Needs... **800.626.2000**

Upon request, GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-8334322) to request information or service.

YOUR GE MICROWAVE OVEN 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** that fails because of a manufacturing defect.

LIMITED ADDITIONAL NINE-YEAR WARRANTY

For the second through tenth 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 authorized Customer Care[®] servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

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:

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, gas, 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, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

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