

6-20-85

How to get  
the best from **Your**

# Microwave Oven



Use and Care of Spacemaker®  
model JVM48 **PUB# 49-4580**

Features of  
your oven p5

Cooking by time p8

Cooking  
by temperature p10

How to use  
Defrost p9

Save time and money.  
Before you call for service,  
use the Problem Solver p13

~~Supersedes To~~

~~49-4580-1~~



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

EFFDATE  
06-01-85

GENERAL  ELECTRIC

49-4580-1

## Help Us Help You. . .

### Read this book carefully.

It will 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. . .  
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 inside the oven on the upper left side.

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 No \_\_\_\_\_

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

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, the manufacturer, 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:

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

### If you received a damaged oven. . .

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

### Save time and money.

Before you request service, check the Problem Solver on page 13. It lists minor causes of operating problems that you can correct yourself.

The electric output of this microwave oven is 600 Watts.

## 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.

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

### Optional Accessory

Available at extra cost from your GE supplier.  
**JX80 Charcoal Filter Kit**  
Add for non-vented installation.

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## 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.
- Some microwaved foods require stirring, rotating, or rearranging. Check your Cookbook for specific instructions.
- Some foods such as unshelled eggs and hot dogs must be pierced to allow steam to escape during cooking.

## IMPORTANT SAFETY INSTRUCTIONS

### Read all instructions before using this appliance.

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

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

- Use this appliance only for its intended use as described in this manual.

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

- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 11.

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

- Install or locate this appliance only in accordance with the provided installation instructions.

- Do not cover or block any openings on the appliance.

- Do not use outdoors.

- Do not immerse power cord or plug in water.

- Keep power cord away from heated surfaces.

- Do not let power cord hang over edge of table or counter.

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

- 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.

- See door cleaning instructions on page 12.

- To reduce the risk of fire in the oven cavity:

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

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

- Do not use your microwave oven to dry newspapers.

- Paper towels and napkins, wax paper.** Recycled paper products can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.

- Do not 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 life of the oven.

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

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

(continued next page)

# IMPORTANT SAFETY INSTRUCTIONS

## (continued)

- **Avoid heating baby food** in glass jars, even without their lids; especially meat and egg mixtures.
- **Don't defrost frozen beverages** in narrow neck bottles; especially carbonated ones. Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.
- **Use metal only as directed in Cookbook.** Metal strips as used on meat, roasts are helpful when used as shown in Cookbook. TV dinners may be cooked in metal trays. However, when using metal in microwave oven, **keep metal at least 1-inch away from sides of 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. Potholders may be needed to handle the utensil.
- **Sometimes, the oven floor can become too hot to touch.** Be careful touching the floor during and after cooking.
- **Do not use any thermometer** in food you are microwaving unless that 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.

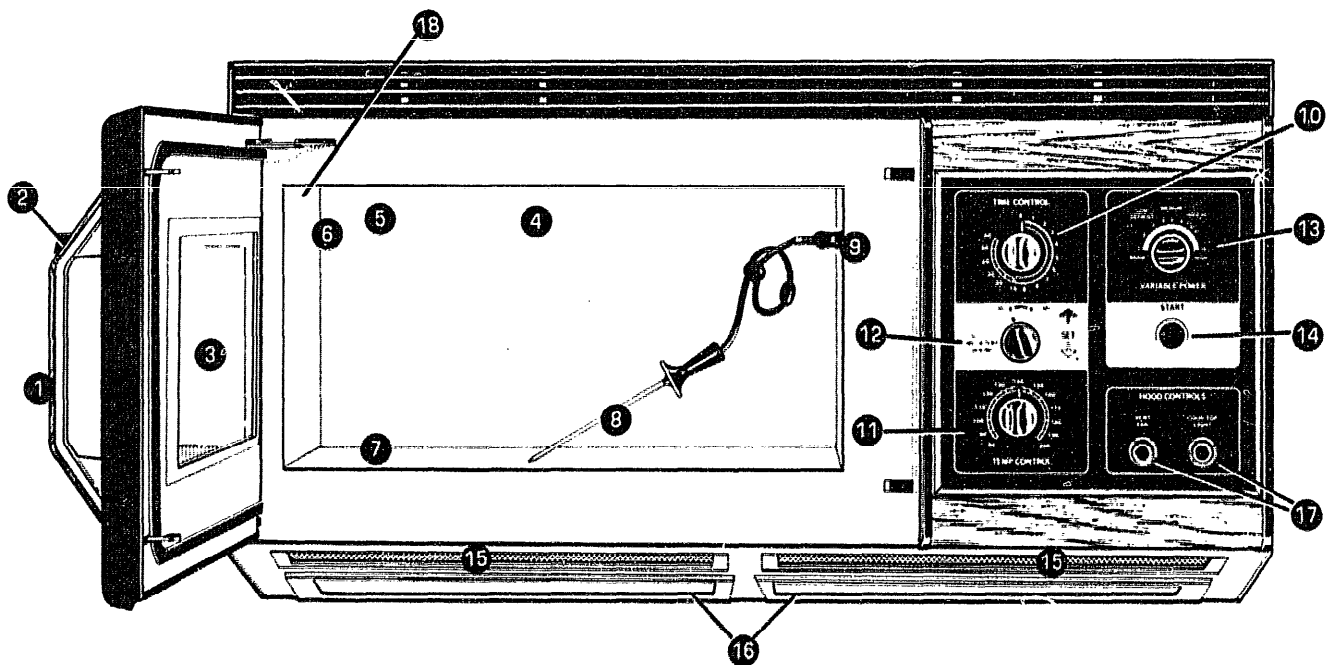
- **Plastic Utensils**—Plastic utensils designed for microwave cooking are very useful, but should be used carefully. Even microwave plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and utensils could ignite. For these reasons: 1) Use microwave plastics only "and use them" in strict compliance with the utensil manufacturer's recommendations. 2) Do not subject empty utensils to microwaving. 3) Do not permit children to use plastic utensils without complete supervision.
- **When cooking pork** follow our directions exactly and always cook the meat to at least 170°. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.
- **Boiling eggs (in and out of shell)** is not recommended for microwave cooking. Pressure can build up inside egg yolk and may 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.
- **"Boilable" cooking pouches and tightly closed plastic bags** should be slit, pierced or vented as directed in Cookbook. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

## THE HOOD:

- **Have it installed and properly grounded by a qualified installer.** See the special installation booklet packed with the microwave oven.
- **The vent fan in your Space-maker® oven will operate automatically under certain conditions (see Automatic Fan Feature, page 7).** While the fan is operating caution is required to **prevent the starting and spreading of accidental cooking fires while the vent 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 vent fan is operating. To minimize automatic fan operation, use adequate sized utensils and use high heat settings 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 vent fan operating** because it may spread the flames.
  - Keep hood and grease filters clean,** according to instructions on pages 13 and 14, to maintain good venting and avoid grease fires.

## SAVE THESE INSTRUCTIONS

# Features of Your 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.** Screen allows cooking to be viewed while keeping microwaves confined in oven.
4. **Plastic Mode Stirrer Cover.** Protects the mode stirrer which distributes microwave energy into the oven.
5. **Oven Vent.**
6. **Oven Light.** Goes on when door is opened or when oven is operating in any function.
7. **Oven Floor.**
8. **Temperature Probe.** Use with Temperature Cook only.
9. **Receptacle for Temperature Probe.**
10. **Time Set Control.** Use to set amount of cooking time when microwaving by time.
11. **Temperature Set Control.** Use to set finished temperature of food when microwaving by temperature.
12. **Time/Temp Switch (Cook Mode Selection).** Select Time or Temperature Cooking by setting switch to desired function.
13. **Power Level Set Control.** Set variable powers by turning this control.
14. **Start.** Always push Start last after setting all controls.
15. **Grease Filters.**
16. **Cooktop Light.**
17. **Hood Controls:**  
**Fan Switch.** Press once for high and twice for low speed. Press again for off.  
**Lamp Switch.** Push and release for light.
18. **Model and Serial Numbers.** Located inside oven at top left side.

# Features of Your Microwave

## TIME CONTROL

Your microwave oven has a circular timer that can be rotated manually. The timer indicator moves toward "0" only when the oven is cooking or defrosting with microwave energy.

When the timer reaches "0" a bell will sound to tell you that cooking is completed and the power, interior light and fan are shut off automatically.

Remember, if you open the door before the timer reaches "0", cooking or defrosting will stop. When you close the door and press START, cooking starts again where you left off.

## TIME/TEMP SWITCH

To cook by Time, turn to the left, set timer. To cook by Temperature, turn to the right and set temperature dial.

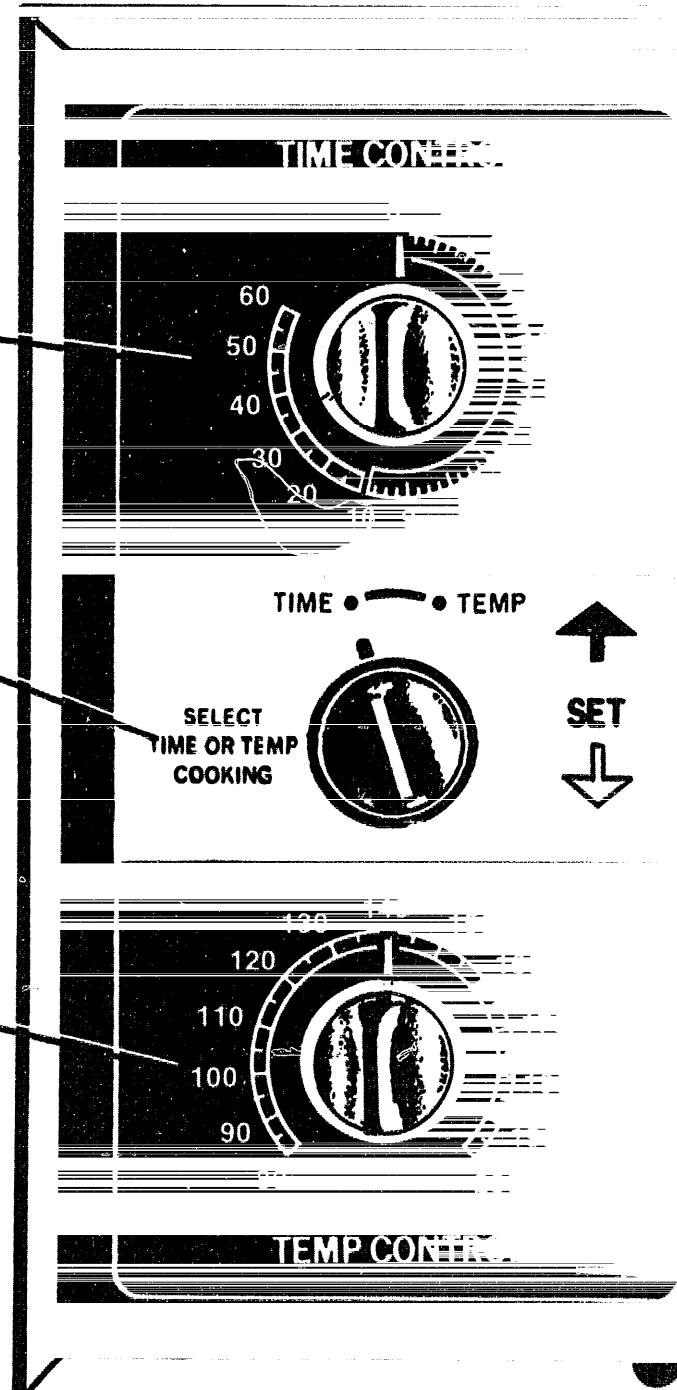
## TEMPERATURE CONTROL

Insert temperature probe into food and place into oven. Insert cable end into receptacle on oven wall. If oven will not start when START is pushed, recheck to make sure the probe is securely attached.

Dial the finished temperature following the recipe directions. NOTE: If the actual temperature of the food in the oven is higher than the temperature you dial, the oven will not start. Check temperature again to make sure you've set the dial correctly. If not, reset. If so, the food in the oven has already reached the desired finished temperature and no more heating is needed.

When preset internal temperature is reached, oven automatically turns off to signal that cooking has stopped. Remove the cable end of the probe from receptacle, take food and probe out together.

NOTE: The actual temperature of the food during cooking may be determined by turning the TEMP CONTROL dial to a lower setting until the oven turns off. (Before restarting, open and close oven door to reset control)



# microwave Control Panel



## VARIABLE POWER CONTROL

Your new microwave oven allows you a complete selection of microwave power levels from which to choose. Always check with *The Microwave Guide and Cookbook* to find out which power level is recommended for the food you're cooking.

The Variable Power Control is marked with 10 settings. However, you can adjust the power level to select settings *between* the numbers marked on control, to fit the type, amount and kind of food you are cooking. In this way, you have complete control over the amount of microwave power used for cooking your food and, you have flexibility to cook all food types, because power can be adjusted.

## HOOD CONTROLS

**Fan Switch.** Press once for high speed. Press twice for low speed. Press again for off.

**Lamp Switch.** Push and release for light.

## AUTOMATIC FAN FEATURE

Cooking appliances installed under the oven might, 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 vent fan is designed to automatically turn on at low speed if excessive temperatures occur. Should this happen, the fan cannot be manually turned off, but it will automatically turn off when the temperature is reduced. The fan may stay on up to approximately 30 minutes after the range and microwave oven controls have been turned off.

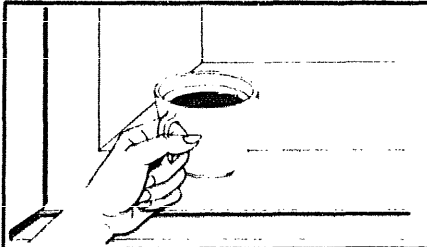
# Cooking by Time

The time cooking feature allows you to preset the cooking time.

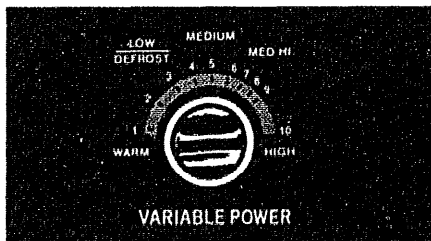
The oven shuts off automatically.

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

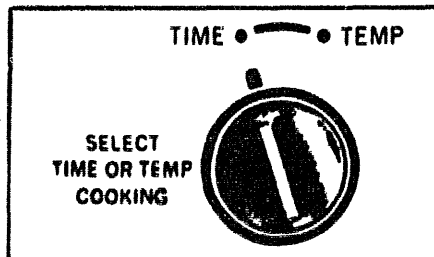
To become better acquainted with time cooking, make a cup of coffee by following the steps below.



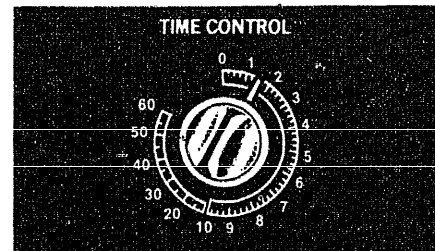
**Step 1:** Fill a cup 2/3 full of water and add 1 teaspoon of freeze dried coffee. Use a cup that has no metal decoration. Place cup in oven and close door.



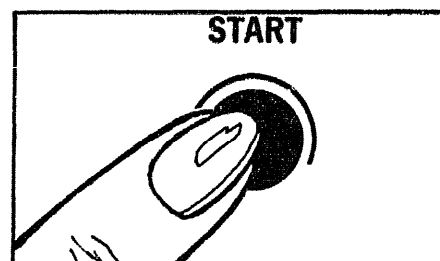
**Step 2:** Turn Power Level Control to **HIGH**.



**Step 3:** Turn Time/Temp Switch to the left to **TIME**.



**Step 4:** Turn Time Set to 1½ or half-way between 1 and 2 for a cooking time of 1 minute and 30 seconds.



**Step 5:** Push **START**. When oven is cooking, interior light comes on, and a fan starts to operate 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.

## Questions and Answers

**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, turn the Variable Power Level Control to Power Level desired.

**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.** Can I interrupt my Time Cooking to check the food?

**A.** Yes. If there is time remaining on the Timer, 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.

# How to Use Defrost

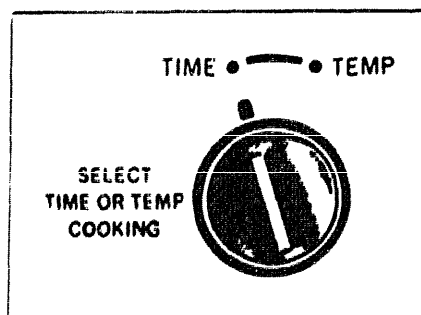
The Defrost setting is designed for even thawing necessary for large amounts of food and is one of the most important advantages of a microwave oven.

- Power Level 3 is recommended for most defrosting, but you may change this for more flexibility.
- See your Cookbook for the complete defrosting chart.

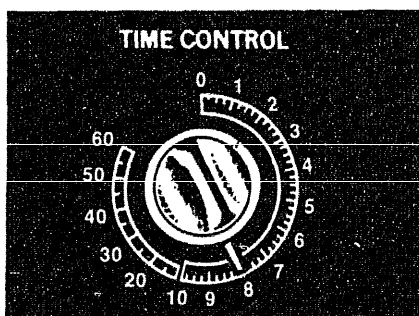
To become better acquainted with the defrost function, defrost frozen pork chops by following the steps below.



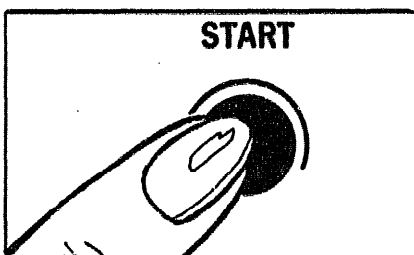
**Step 1:** Place package of chops in the oven and turn Variable Power Level Control to 3 (LOW/DEFROST).



**Step 2:** Turn Time/Temp Switch to the left to **TIME**.

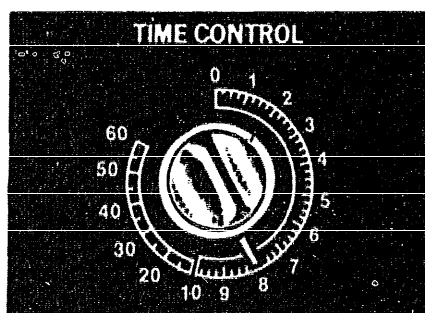


**Step 3:** Turn Time Set to 8 minutes.



**Step 4:** Push **START**. Interior light comes on and a fan starts telling you oven is operating.

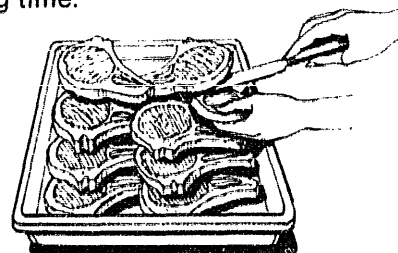
**Step 5:** When oven signals and shuts off, turn package over and close door.



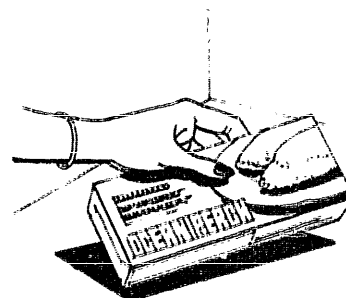
**Step 6:** Turn Time Set to 8 minutes, and push **START**. When oven shuts off, separate pieces and let stand to complete defrosting.

## Defrosting Tips

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



- Homemade dinners can be frozen in shallow foil trays and heated for later use. Select foods which microwave well.
- 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, small porous foods like breads and rolls, and small portions of frozen foods may be microwaved at higher power. Check the "How to Convert Defrost Times" Chart in the Cookbook for the amount of time saved when using higher powers.

**Q.** When I closed the door, 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.** 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, oven begins operating if time is left on timer. If not, reset timer.

**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.

# Cooking by Temperature

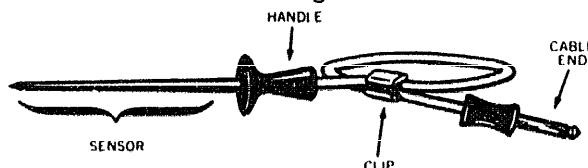
For many foods, internal temperature is the best test of doneness.

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

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

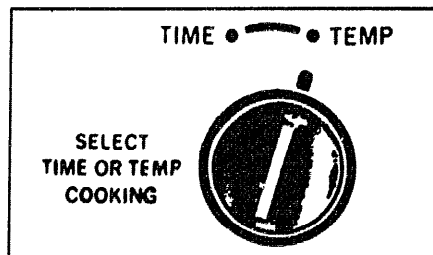
## The Temperature Probe

The temperature probe is a food thermometer that gauges the internal temperature of your food; it must be used when using TEMP COOK.

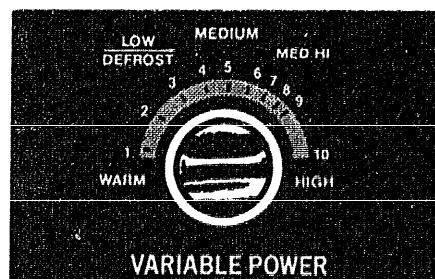


## How to Temperature Cook Basic Meatloaf

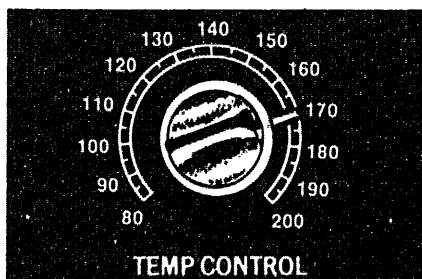
**Step 1.** Insert temperature probe as directed in Cookbook and attach probe securely in oven wall. Close the door.



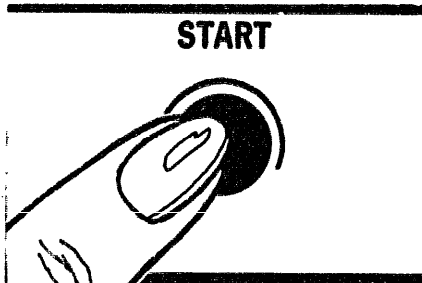
**Step 2.** Turn Time/Temp Switch to **TEMP**.



**Step 3.** Turn Variable Power Level Control to 10 (HIGH).



**Step 4.** Turn Temperature Set to 170.



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

**Step 6.** When temperature is reached, the oven will automatically shut off. Remove probe and food from the oven.

## Cooking Tips

- Use a lower power level 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.
- 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.** 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 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.

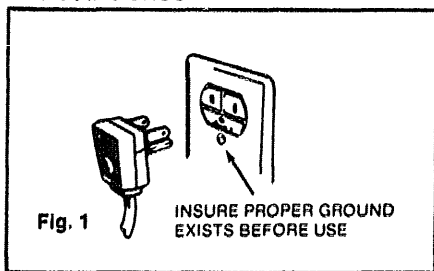
**Q.** Oven would not start although I dialed the temperature correctly. What is wrong?

**A.** If you have not securely seated the end of the probe into the receptacle in the oven wall, or if you have forgotten to use the probe or if the actual food temperature is higher than set temperature, oven will not start.

# GROUNDING INSTRUCTIONS

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

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



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

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

**Do Not Under Any Circumstances Cut or Remove the Third (Ground) Prong From The Power Cord.**

**Do Not Use an Adapter Plug With This Appliance.**

**Do Not Use an Extension Cord With This Appliance.**

# Care for Your Microwave Oven

**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 interior and exterior oven walls can be scratched. The control panel can be damaged.
- **Don't remove cover over the "stirrer" at the top of the oven** (microwave feature 4 on page 5). You will damage the oven.



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

## How to Clean the Inside

**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 spatters 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 YOUR MICROWAVE OVEN.**

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

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

## How to Clean the Outside

**Case.** Clean the outside of your oven with soap and damp cloth, then rinse and dry. The outer pane of the window is glass. Just wipe 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 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.

**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 floor if grease is present. These may be removed with Bar Keepers Friend® Cleanser by SerVaas Laboratories, Inc.

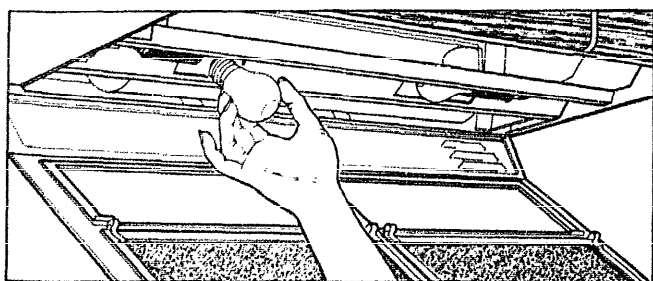
After using Bar Keepers Friend® Cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bar Keepers Friend® Cleanser on the painted surfaces such as the walls. It may scratch the paint.

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

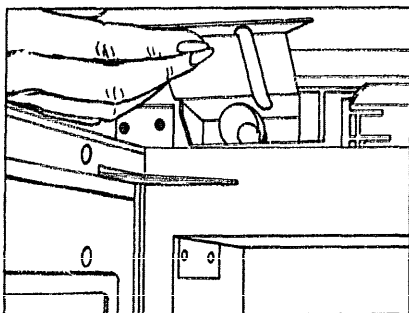
## Automatic Temperature Probe.

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

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

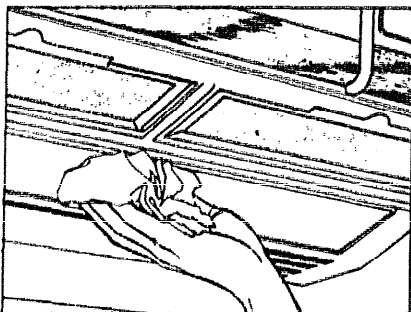


**To replace hood lamp, first disconnect power at main fuse or circuit breaker panel or pull plug.** Remove 2 screws from each side of lower panel and 3 screws from front edge. Lower panel until it rests on range below. Be sure bulb to be replaced is cool before removing. Remove bulb or bulbs and replace with 40 watt appliance bulbs. Raise lower panel and replace screws. Connect electrical power to microwave oven.



**To replace your oven lamp, first disconnect power at main fuse or circuit breaker or pull plug.** Remove the top grill by taking off 2 screws which hold it in place. Next, remove the single screw on top left that secures lamp housing. (On models so equipped.) Open oven door for easier removal of the lamp housing assembly. Then grasp tab and pull out and up to clear door hinge and front lip of oven. To remove bulb, push it inward gently and turn to left, then pull outward from socket. Replace with GE Lamp #25T8DC.

**Do not attempt to operate the oven unless the grill is in place.**



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

## The Problem Solver

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

**Problem:** The oven doesn't seem to work at all.

**Solution:** Check first to see that the 3-prong plug is inserted firmly into the proper receptacle. Next, check to see if a fuse needs replacing at control box.

**Problem:** Oven won't start when using temperature probe.

**Solution:** Check to make sure Time/Temp switch is set at TEMP. Make sure the cable end is securely "seated" into oven receptacle and that temperature set on dial is higher than actual temperature of food.

**Problem:** Hood fan isn't working right.

**Solution:** If it doesn't work at all, check the main fuse or circuit breaker. If it works but is faster than usual, the filter may need cleaning. If fan goes on and off, it's probably overheating. Check to make sure the filter is clean. If it is, call for service. **If fan is on and can't be turned off, see page 7 about the automatic fan feature.**

**Problem:** Microwave power won't come on.

**Solution:** Check to be sure the door is securely closed and the timer set. If a dish is touching the door when it seems to be closed, it actually may not be firmly closed.

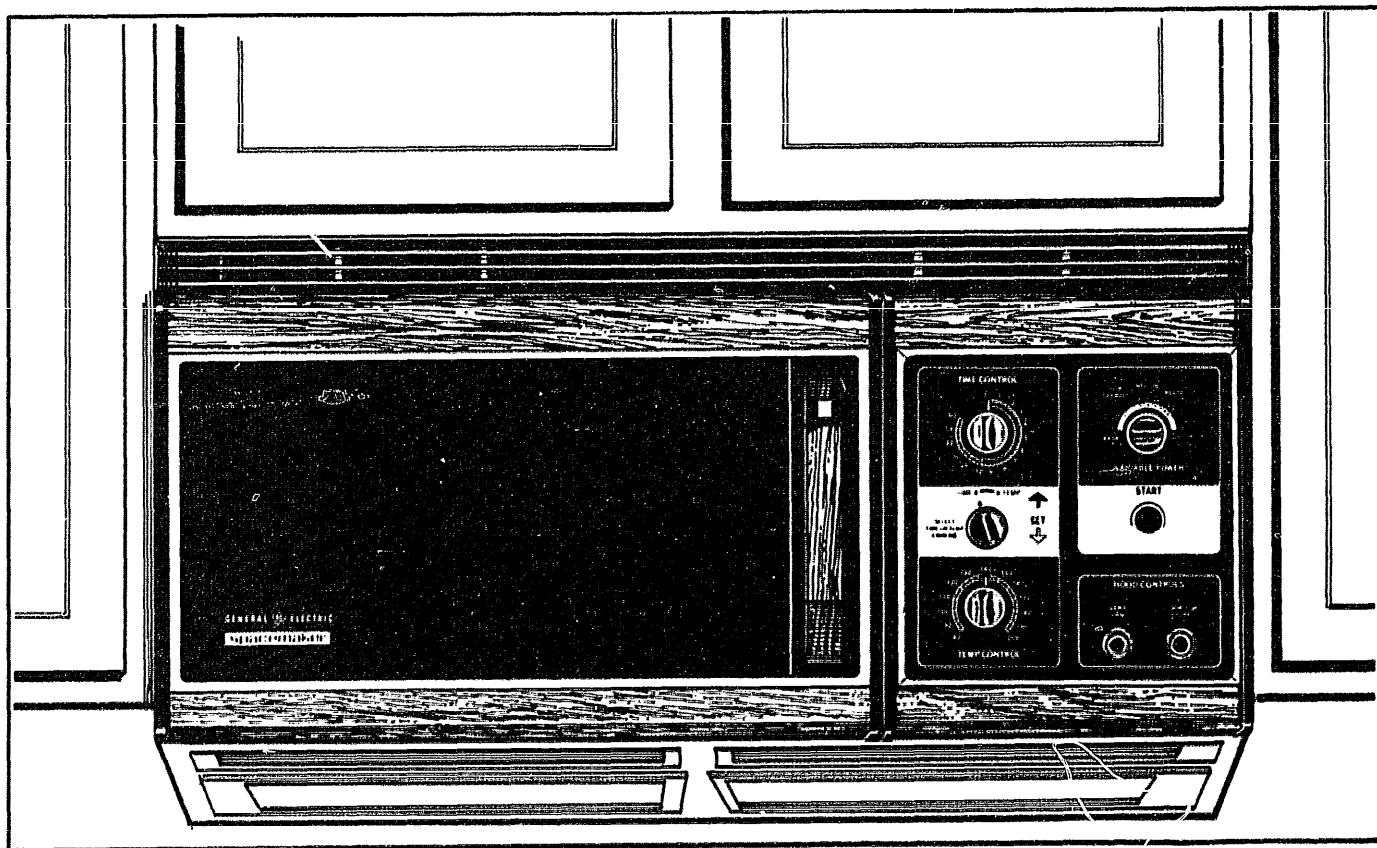
**Problem:** Oven goes off before set time has elapsed.

**Solution:** Check to be certain the fuse protecting the receptacle into which cord is plugged is operating. If fuse has not blown and power still does not function, call for service.

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

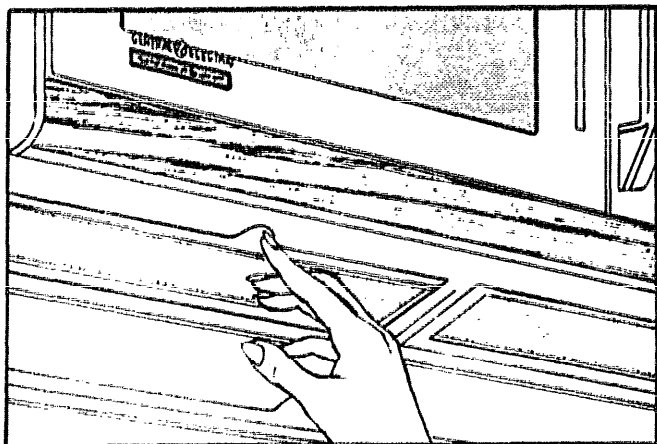
1. Steam or vapor escaping from around the door.
2. Light reflection around door or outer case.
3. Dull thumping sound while operating at power levels other than high.
4. Dimming oven light and change in blower sound may occur while operating at power levels other than high.
5. Some TV-Radio interference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

# The Exhaust Feature



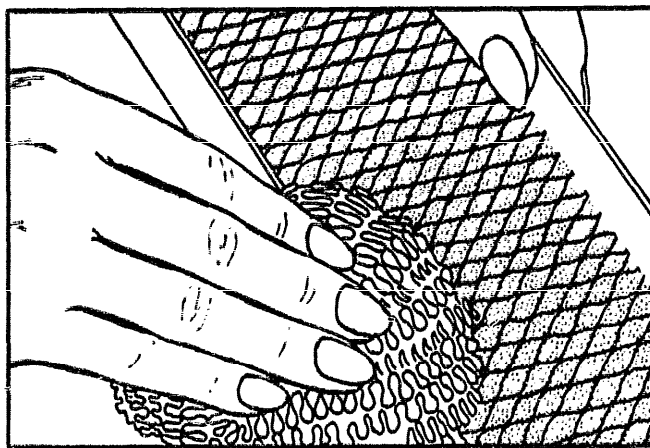
The exhaust hood feature on your GE microwave oven is equipped with a metal filter which collects grease. When the fan is operated, air is drawn up

through the filter and is then discharged through provided venting to the outside. The hood also has a light for illuminating the counter surface.



**To remove grease filter,** grasp the "finger hold" on the filter and push to the rear. The filter will drop out.

**To replace grease filter,** insert the filter in the top frame slot on the back of the opening. Push to the rear and upward to snap into place.



**Soak, then agitate filter** in hot detergent solution. Don't use ammonia or other alkali because it 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.

# If You Need Service

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

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

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

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

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

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

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

# YOUR GENERAL ELECTRIC MICROWAVE OVEN/RANGE 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 authorized Customer Care® servicers during normal working hours.

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

## WHAT IS NOT COVERED

- 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**