

Convection cooking uses a heating element to raise the temperature of the air inside the oven. Any oven temperature from 225°F to 450°F may be set. A fan gently circulates this heated air throughout the oven, over and around the food, producing golden brown exteriors and rich, moist interiors.

Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food, some foods cook faster than in regular oven cooking.

See the *Cookware Tips* section for information on suggested cookware.

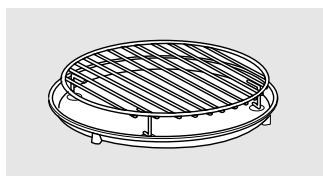
For Best Results...

Always use the shelf when convection cooking.

Reduce package/recipe temperature 25°F for baked goods.

The shelf is required for good air circulation and even browning.

See the *Cookware Tips* section for information on suggested cookware.



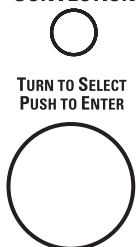
CONVECTION



Convection Time Cook with Preheat

- 1 Press the **CONVECTION** button.
- 2 Turn the dial to set the oven temperature and press dial to enter preheating. Do not enter convection cook time now. (The cook time will be entered later, after the oven is preheated.)
- 3 Press the **START/PAUSE** button to start preheating.
- 4 When the oven is preheated, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically.
- 5 Open the oven door and, using caution, place the food in the oven.
- 6 Close the oven door. Turn the dial to set the cook time and press **START/PAUSE** to start cooking.
- 7 When cooking is complete, the oven will signal and turn off.

CONVECTION

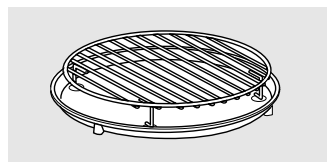


Convection Time Cook without Preheating

- 1 If your recipe does not require preheating, press the **CONVECTION** button.
- 2 Turn the dial to set the oven temperature and press to enter.
- 3 Turn the dial to set the cook time and press to enter.
- 4 Press the **START/PAUSE** button to start the oven.

About the combination features.

Combination Cooking offers the best features of microwave energy and convection cooking. Microwaves cook food fast and convection circulation of heated air browns foods beautifully. Any oven temperature from 225°F to 450°F may be set.



For Best Results...

Always use the shelf when combination cooking.

The shelf is required for good air circulation and even browning.

See the Cookware Tips section for information on suggested cookware.

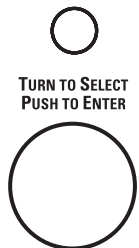
COMBINATION



Combination Time Cooking with Preheat

- 1** Press the **COMBINATION** button.
- 2** Turn the dial to set the oven temperature and press dial to enter preheating. Do not enter combination cook time now. (The cook time will be entered later, after the oven is preheated.)
- 3** Press the **START/PAUSE** button to start preheating.
- 4** When the oven is preheated, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically.
- 5** Open the oven door and, using caution, place the food in the oven.
- 6** Close the oven door. Turn the dial to set the cook time and press to enter. Press the **START/PAUSE** button to start cooking.
- 7** When cooking is complete, the oven will signal and turn off.

COMBINATION



Combination Time Cooking without Preheat

- 1** If your recipe does not require preheating, press the **COMBINATION** button.
- 2** Turn the dial to set the oven temperature and press to enter.
- 3** Turn the dial to set the cook time and press to enter.
- 4** Press the **START/PAUSE** button to start the oven.

NOTE:

- Some recipes call for preheating.
- Check the *Cookware Tips* section for correct cookware when **Combination Cooking**.
- Do not use metal cookware when **Combination Cooking**.
- Place meat on a trivet in a glass dish to collect juices and prevent spattering.
- For best roasting and browning results, whole roasts should be cooked in a glass dish placed directly on the oven shelf.
- For foods that are too tall to fit in the oven, you can leave out the trivet. If necessary, you may take out the shelf and place the dish directly on the turntable.

Convection Cooking

Metal Pans are recommended for all types of baked products, but especially where browning or crusting is important.

Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce crisper crust.

Shiny aluminum pans are better for cakes, cookies or muffins because these pans reflect heat and help produce a light tender crust.

Glass or Glass-Ceramic casserole or baking dishes are best suited for egg and cheese recipes due to the cleanability of glass.

Combination Cooking

Glass or Glass-Ceramic baking containers are recommended. Be sure not to use items with metal trim as it may cause arcing (sparking) with oven wall or oven shelf, damaging the cookware, the shelf or the oven.

Heat-Resistant Plastic microwave cookware (safe to 450°F) may be used, but it is not recommended for foods requiring crusting or all-around browning, because the plastic is a poor conductor of heat.

Cookware	Microwave	Convection	Combination
Heat-Resistant Glass, Glass-Ceramic (Pyrex®, Fire King®, Corning Ware®, etc.)	Yes	Yes	Yes
Metal	No	Yes	No
Non Heat-Resistant Glass	No	No	No
Microwave-Safe Plastics	Yes	No	Yes*
Plastic Films and Wraps	Yes	No	No
Paper Products	Yes	No	No
Straw, Wicker and Wood	Yes	No	No

*Use only microwave cookware that is safe to 450°F.

Select the best method of cooking.

Use the following guide to select the best method of cooking. Specific recipes can be adapted to any method of cooking.

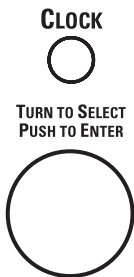
- ① — Best method
 ② — Alternate method
 N/R — Not recommended

Foods	Microwave	Combination	Convection
Appetizers			
Dips and Spreads	①	N/R	N/R
Pastry Snacks	②	①	②
Beverages	①	N/R	N/R
Sauces and Toppings	①	N/R	N/R
Soups and Stews	①	②	N/R
Meats			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Poultry			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Fish and Seafood			
Defrosting	①	N/R	N/R
Cooking	①	②	N/R
Casseroles	②	①	②
Eggs and Cheese			
Scrambled, Omelets	①	N/R	②
Quiche, Souffle	②	②	①
Vegetables, (fresh)	①	N/R	N/R
Breads			
Quick	②	①	②
Yeast	N/R	②	①
Muffins, Coffee Cake	②	①	②
Desserts			
Cakes, Layer and Bundt	②	①	②
Angel Food and Chiffon	N/R	N/R	①
Custard and Pudding	①	N/R	N/R
Bar Cookies	②	①	②
Fruit	①	N/R	N/R
Pies and Pastry	N/R	②	①
Candy	①	N/R	N/R
Blanching Vegetables	①	N/R	N/R
Frozen Convenience Foods	①	②	②

Cooking Complete Reminder

To remind you that you have food in the oven, the oven will display **YOUR FOOD IS READY** and beep once a minute until you

either open the oven door or press the **OFF/CLEAR** button.

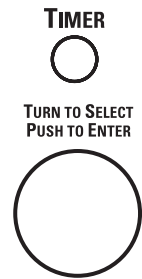


Clock

Press to enter the time of day or to check the time of day while cooking.

- 1 Press the **CLOCK** button.
- 2 Turn the dial to set hours. Press the dial to enter.
- 3 Turn the dial to set minutes. Press the dial to enter.

- 4 Turn the dial to select AM or PM. Press the dial to enter.
- 5 Press the **START/PAUSE** button to start the clock.



Timer

The **Timer** operates as a minute timer and can be used at any time, even when the oven is operating.

- 1 Press the **TIMER** button.
- 2 Turn the dial to select the minutes. Press the dial to enter.
- 3 Turn the dial to select the seconds. Press the dial to enter.
- 4 Press **TIMER** to start.

To pause, press **TIMER**. To restart, press **TIMER** again.

To cancel, press and hold the **TIMER** button down for about 2 seconds.

When time is up, the oven will signal. To turn off the timer signal, press **TIMER**.

NOTE: The timer indicator will be lit while the timer is operating.



Start/Pause

In addition to starting many functions, **START/PAUSE** allows you to stop cooking without opening the door or clearing the display.



Off/Clear

Press the **OFF/CLEAR** button to stop and cancel cooking at any time.

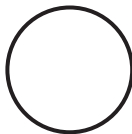


Child Lock-Out

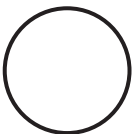
You may lock the control panel to prevent the oven from being accidentally started or used by children.

To lock or unlock the controls, press and hold the **OFF/CLEAR** button for about three seconds. When the control panel is locked, **CONTROL LOCKED** will be displayed briefly anytime a button or dial is pressed.

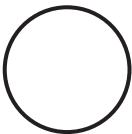
About the other features.

OPTIONSTURN TO SELECT
PUSH TO ENTER**Beeper Volume**

The beeper sound level can be adjusted. Press the **OPTIONS** button once and turn the dial to select mute to loud. Press the dial to enter.

OPTIONSTURN TO SELECT
PUSH TO ENTER**Display ON/OFF**

Use to turn your clock display on or off. Press the **OPTIONS** button twice and turn the dial to select **ON** or **OFF**. Press the dial to enter.

OPTIONSTURN TO SELECT
PUSH TO ENTER**Display Speed**

The scroll speed of the display can be changed. Press the **OPTIONS** button three times and turn the dial to select slowest to fastest. Press the dial to enter.

Term	Definition
Arcing	Arcing is the microwave term for sparks in the oven. Arcing is caused by: ■ the metal shelf being installed incorrectly and touching the microwave walls. ■ metal or foil touching the side of the oven. ■ foil that is not molded to food (upturned edges act like antennas). ■ metal such as twist-ties, poultry pins, gold-rimmed dishes. ■ recycled paper towels containing small metal pieces.
Covering	Covers hold in moisture, allow for more even heating and reduce cooking time. Venting plastic wrap or covering with wax paper allows excess steam to escape.
Shielding	In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.
Standing Time	When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.
Venting	After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.

Care and cleaning of the oven.



Helpful Hints

An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

Unplug the cord before cleaning any part of this oven.

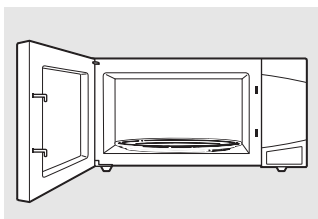
How to Clean the Inside

Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

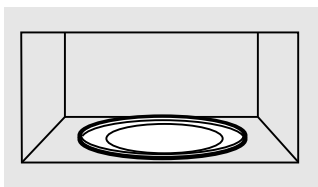
To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, non-abrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

Never use a commercial oven cleaner on any part of your microwave.



Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place.



How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth.

Control Panel and Door

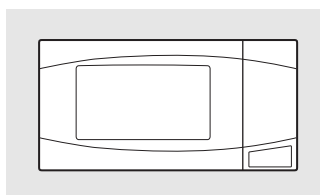
Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

Door Surface

It is important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

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.



Stainless Steel

Do not use a steel-wool pad; it will scratch the surface.

To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

If food soil remains, try a general kitchen cleaner, such as Fantastik®, Simple Green® or Formula 409®.

For hard-to-clean soil, use a standard stainless-steel cleaner, such as Bon-Ami® or Cameo®.

Apply cleaner with a damp sponge. Use a clean, hot, damp cloth to remove cleaner. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.

After cleaning, use a stainless-steel polish, such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner® or Wenol All Purpose Metal Polish®. Follow the product instructions for cleaning the stainless-steel surface.

Before you call for service...



Troubleshooting Tips

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

Problem	Possible Causes	What To Do
Oven will not start	A fuse in your home may be blown or the circuit breaker tripped.	• Replace fuse or reset circuit breaker.
	Power surge.	• Unplug the microwave oven, then plug it back in.
	Plug not fully inserted into wall outlet.	• Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
	Door not securely closed.	• Open the door and close securely.
Control panel lighted, yet oven will not start	Door not securely closed.	• Open the door and close securely.
	START button not pressed after entering cooking selection.	• Press START .
	Another selection entered already in oven and OFF/CLEAR button not pressed to cancel it.	• Press OFF/CLEAR .
	Cooking time not entered after pressing TIME COOK .	• Make sure you have entered cooking time after pressing TIME COOK .
	OFF/CLEAR was pressed accidentally.	• Reset cooking program and press START .
	Food weight not entered after selecting AUTO DEFROST .	• Make sure you have entered food weight after selecting AUTO DEFROST .
	Food type not entered after pressing COOK .	• Make sure you have entered a food type.
CONTROL LOCKED appears on display	The control has been locked.	• Press and hold OFF/CLEAR for about 3 seconds to unlock the control.
CAUTION—OVEN HOT appears on display	The temperature inside the oven is greater than 200°F.	• This is normal.
	One of the sensor cooking pads was pressed when the temperature inside the oven was greater than 200°F.	• These features will not operate when the oven is hot.

Things That 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 the blower sound at power levels other than high.
- Dull thumping sound while oven is operating.
- TV/radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the microwave. Plug the microwave into a different electrical circuit, move the radio or TV as far away from the microwave as possible, or check the position and signal of the TV/radio antenna.

<i>Consumer Support</i>	<i>Troubleshooting Tips</i>	<i>Operating Instructions</i>	<i>Safety Instructions</i>	<i>Notes.</i>
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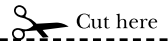
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Anywhere. Anytime.****

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Place your confidence in GE and call us in the U.S. toll-free at **800.626.2224** for more information.

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



Please place in envelope and mail to:

General Electric Company
Warranty Registration Department
P.O. Box 32150
Louisville, KY 40232-2150

GE Microwave Oven Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician during normal working hours. To schedule service, on-line, 24 hours a day, visit us at ge.com, or call 800.GE.CARES (800.432.2737). Please have serial and model numbers available when calling for service.

Staple your receipt here.
Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of:	GE Will Replace:
One Year From the date of the original purchase	Any part of the microwave oven which fails due to a defect in materials or workmanship. During this limited one-year warranty , GE will also provide, free of charge , all labor and related service costs to replace the defective part.
Five Years From the date of the original purchase	The magnetron tube , if the magnetron tube fails due to a defect in materials or workmanship. During this five-year limited warranty , you will be responsible for any labor or in-home service costs.

What GE Will Not Cover:	
- Service trips to your home to teach you how to use the product. - Improper installation, delivery or maintenance. If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connecting facilities. - Product not accessible to provide required service. - Failure of the product or damage to the product if it is abused, misused (for example, cavity arcing from wire rack or metal/foil), or used for other than the intended purpose or used commercially.	- Replacement of house fuses or resetting of circuit breakers. - Damage to the product caused by accident, fire, floods or acts of God. - Incidental or consequential damage caused by possible defects with this appliance. - Damage caused after delivery.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service Location for service. In Alaska, the warranty excludes the service calls to your home.

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

Warrantor: General Electric Company. Louisville, KY 40225

Safety Instructions

Operating Instructions

Installation Instructions

Troubleshooting Tips

Consumer Support

Consumer Support.



GE Appliances Website

ge.com

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.



Schedule Service

ge.com

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



Real Life Design Studio

ge.com

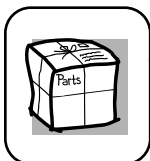
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).



Extended Warranties

ge.com

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.

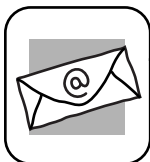


Parts and Accessories

ge.com

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

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



Contact Us

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If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225



Register Your Appliance

ge.com

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.