



# Microwave Oven

**Owner's Manual**

CVM1599

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*Write the model and serial numbers here:*

**Model #** \_\_\_\_\_

**Serial #** \_\_\_\_\_

You can find them on a label when the door is open.

# IMPORTANT SAFETY INSTRUCTIONS. READ ALL INSTRUCTIONS BEFORE USING.

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**⚠ WARNING:** *To reduce the risk of fire, burns, electric shock, injury to persons or exposure to excessive microwave energy when using your appliance, follow basic precautions, including the following sections.*

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- |  |  |
|--|--|
| <p>(a) <b>Do Not Attempt</b> to operate this oven with the door open since this operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.</p> <p>(b) <b>Do Not Place</b> any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.</p> | <p>(c) <b>Do Not Operate</b> the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:</p> <ul style="list-style-type: none"><li>(1) door (bent),</li><li>(2) hinges and latches (broken or loosened),</li><li>(3) door seals and sealing surfaces.</li></ul> <p>(d) <b>The Oven Should Not</b> be adjusted or repaired by anyone except properly qualified service personnel.</p> |
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## SAFETY PRECAUTIONS.

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*This microwave oven is cUL listed for installation over electric and gas ranges.  
This microwave oven is not approved or tested for marine use.*

1. Read all instructions before using the appliance.
2. Read and follow the specific "**Precautions to Avoid Possible Exposure to Excessive Microwave Energy**" found above.
3. As most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.
4. To reduce the risk of fire in the oven cavity:
  - i) Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven while cooking.
  - ii) Remove wire twist-ties and metal handles from paper or plastic con-tainers/bags before placing them in the oven.
  - iii) If materials inside the oven ignite, keep the oven door closed. Turn the oven off and unplug the appliance. Disconnect the power cord, shut off power at the fuse or circuit breaker panel.
  - iv) Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
5. This oven must be grounded. Connect only to properly grounded outlet. See "**Grounding Instructions**" found on page 6.
6. Install or locate this oven only in accordance with the provided installation instructions provided.
7. Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this oven.
8. 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, dry or cook food, and is not intended for industrial or laboratory use.
9. As with any appliance, close supervision is necessary when used by children.
10. Do not operate this oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
11. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for examination, repair or adjustment.
12. Do not cover or block any openings on the oven.
13. Do not store this appliance outdoors.
14. Do not use this oven near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

15. Do not immerse cord or plug in water.
16. Keep cord away from heated surfaces.
17. Do not let cord hang over edge of table counter.
18. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, non abrasive soaps or detergents applied with a sponge or cloth.
19. Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
  - i) Do not overheat the liquid.
  - ii) Stir the liquid both before and halfway through heating it.
  - iii) Do not use straight-sided containers with narrow necks.
  - iv) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - v) Use extreme care when inserting a spoon or other utensil into the container.

## SPECIAL NOTES ABOUT MICROWAVING



### ARCING

If you see arcing, press **STOP/CANCEL** and correct the problem.

*Arcing is the microwave term for sparks in the oven. Arcing is caused by:*

- The metal shelf installed incorrectly so it touches the microwave wall.
- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins or goldrimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.



### FOODS

- Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory dish or unless you use popcorn labeled for use in microwave ovens.
- Some products such as whole eggs and sealed containers – for example, closed jars – are able to explode and should not be heated in this microwave oven. Heating these products in the microwave oven could result in injury.
- 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.
- Operating the microwave with no food inside for more than a minute or two may cause damage to the oven and could start a fire. It increases the heat around the magnetron and can shorten the life of the oven.
- Foods with unbroken outer “skin” such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape during cooking.
- **SUPERHEATED WATER**  
*Liquids, such as water, coffee or tea, are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.*

**SAVE THESE INSTRUCTIONS**

# IMPORTANT SAFETY INSTRUCTIONS.

## READ ALL INSTRUCTIONS BEFORE USING.

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- Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula or breast milk. The container may feel cooler than the milk really is. Always test the milk before feeding the baby.
- 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, we recommend the following: before removing the container from the oven, allow the container to stand in the oven for 30 to 40 seconds after the oven has shut off. Do not boil liquids in narrow-necked containers such as soft drink bottles, wine flasks and especially narrow-necked coffee cups. Even if the container is opened, excessive steam can build up and cause it to burst or overflow.
- 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.
- 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.
- Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- Cook meat and poultry thoroughly – meat to at least an INTERNAL temperature of 160°F (71° C) and poultry to at least an INTERNAL temperature of 180°F (82° C). Cooking to these temperatures usually protects against foodborne illness.



## MICROWAVE-SAFE COOKWARE

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*Make sure to use suitable cookware during microwave cooking. 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."*

- Place microwavable container directly on the glass turntable to cook your food.
- 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 1 cup (240 mL) of water—set the measuring cup either in or next to the dish. Microwave 30–45 seconds 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.
- Oversized food or oversized metal cookware should not be used in a microwave/convection oven because they increase the risk of electric shock and could cause a fire.
- Sometimes the oven floor, turntable and walls can become too hot to touch. Be careful touching the floor, turntable and walls during and after cooking.
- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.
- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper 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.
- Some styrofoam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- Do not use the microwave to dry newspapers.
- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.
- Do not use paper products when the microwave/convection oven is operated in the convection or combination mode.
- 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.
- Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.

- “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.
- Use foil only as directed in this guide. TV dinners may be microwaved in foil trays less than  $\frac{3}{4}$ ” (1.9 cm) high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1” (2.5 cm) away from the sides of the oven.
- 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.
- Use of the shelf accessory:
  - Remove the shelf from the oven when not in use.
  - Use pot holders when handling the shelf and cookware. They may be hot.
  - Be sure that the shelf is positioned properly inside the oven to prevent product damage.
  - Do not cover the shelf or any part of the oven with metal foil. This will cause overheating of the microwave/convection oven.

**Follow these guidelines:**

1. Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer’s recommendations.
2. Do not microwave empty containers.
3. Do not permit children to use plastic cookware without complete supervision.

## CONVECTION & COMBINATION SAFETY

- Any non-metal, oven-safe dish can be used when combination cooking in the oven. Any oven-safe dish can be used when convection cooking.
- The oven and door will get hot when convection or combination cooking.
- Cookware will become hot when convection or combination cooking. Pot holders or oven mitts will be needed to handle the cookware.
- Do not use paper towels or coverings, containers or cooking/roasting bags made of foil or other reflective material, plastic, wax or paper when convection or combination cooking.
- Do not place food directly against the top or rear heating elements.
- Use of the rack:
  - For convection baking.
  - Place dish directly on the rack.
  - Remove the rack from the oven when not in use.
  - Use pot holders or oven mitts when handling the rack. It may be hot.
  - Be sure that the rack is positioned properly inside the oven to prevent product damage.
  - Do not cover the rack or any part of the oven with metal foil. This will cause overheating of the oven.
- During and after use, do not touch, or let clothing, pot holders or other flammable materials contact the top heating element. These surfaces may be hot enough to burn even though they are dark in color. Allow sufficient time for cooling first.
- Remove cookware completely from the oven before turning food.

**SAVE THESE INSTRUCTIONS**

# IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

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## THE VENT FAN

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Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

- Clean the underside of the microwave often. Do not allow grease to build up on the microwave or the fan filters.
- In the event of a grease fire on the surface units below the microwave oven, smother a flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet or a flat tray.
- Use care when cleaning the vent fan filters. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filters.
- When preparing flaming foods under the microwave, turn the fan on.
- Never leave surface units beneath your microwave oven unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite and spread if the microwave vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

## RADIO INTERFERENCE

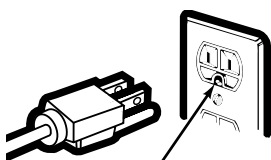
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- Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
- When there is interference, it may be reduced or eliminated by taking the following measures:
  1. Clean door and sealing surface of the oven.
  2. Reorient the receiving antenna of radio or television.
  3. Relocate the microwave oven with respect to the receiver.
  4. Move the microwave oven away from the receiver.
  5. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

## GROUNDING INSTRUCTIONS

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



Ensure proper ground exists before use.

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.

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.

If the outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

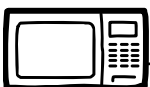
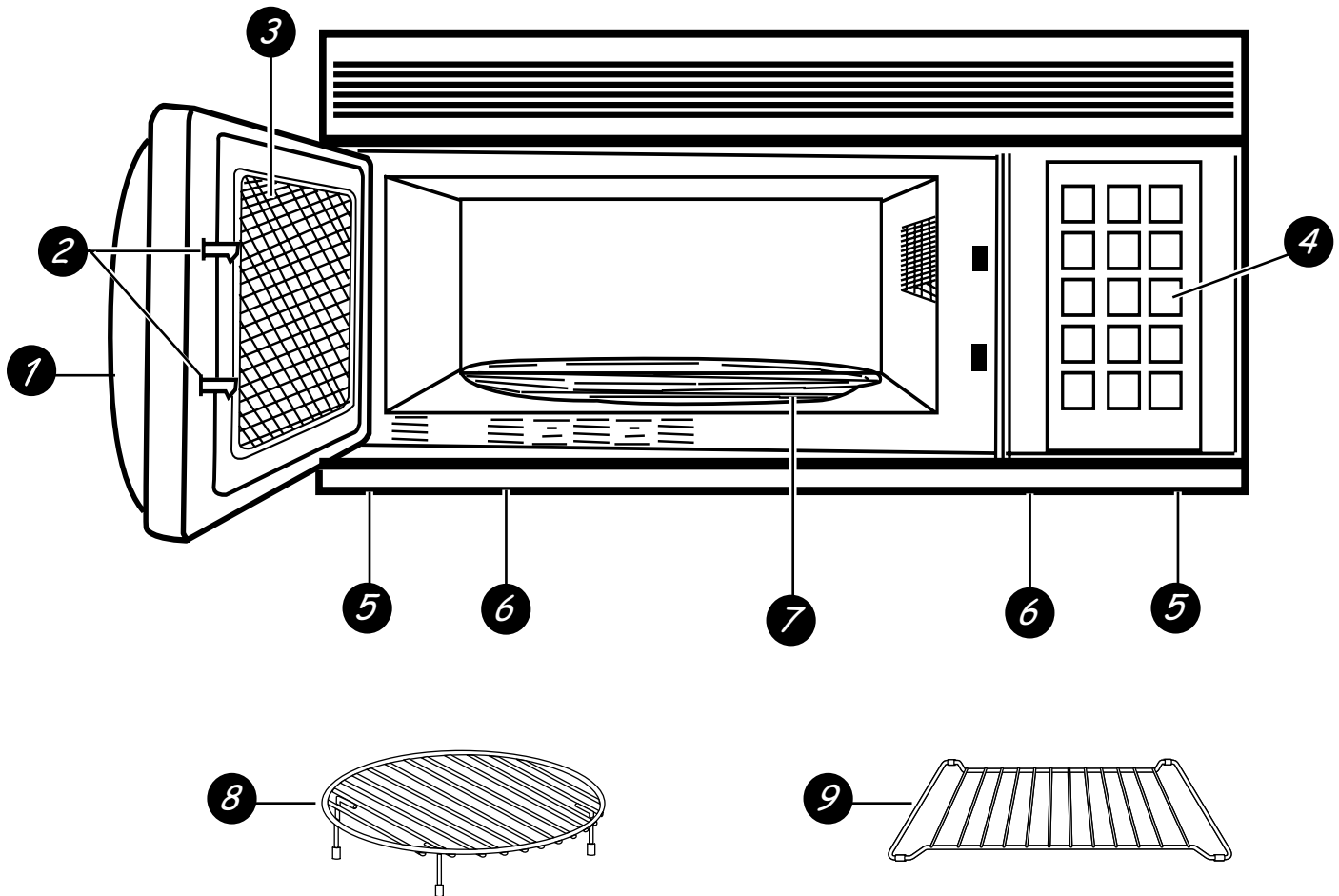
Do not under any circumstances cut or remove the third (ground) prong from the power cord.

Do not use an adapter plug with this appliance.

Do not use an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

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

Throughout this manual, features and appearance may vary from your model.

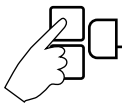


## Features

- 1 Door Handle.** Pull to open the door. The door must be securely latched for the microwave to operate.
- 2 Door Latches.**
- 3 Window with Metal Shield.** Screen allows cooking to be viewed while keeping microwaves confined in the oven.
- 4 Touch Control Panel.** You must set the clock before using the microwave.
- 5 Cooktop Lights.**
- 6 Grease Filters.**
- 7 Removable Turntable.** Turntable and support **must** be in place when using the oven. The turntable may be removed for cleaning.
- 8 Wire Rack.** Use with smaller cookware containers in the convection and combination cooking modes. Also good for small baking trays.
- 9 Wire Shelf.** Use in microwave cooking and with larger containers in the convection and combination cooking modes.

**Note:** Rating plate, oven vent(s) and oven light are located on the inside walls of the microwave oven.

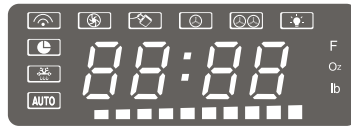
# Quick Start



## The Controls on Your Microwave Oven

Throughout this manual, features and appearance may vary from your model.

You can microwave by time or with the convenience features.



### 1 Time Features

#### Time Cooking

Press	Enter
MICROWAVE	Amount of cooking time.
DEFROST TIME	Amount of defrosting time.
DEFROST WEIGHT	Amount of defrosting weight
EXPRESS COOK	Starts immediately!
POWER LEVEL	Power level 1-10.
START/+30 SEC	Starts immediately!

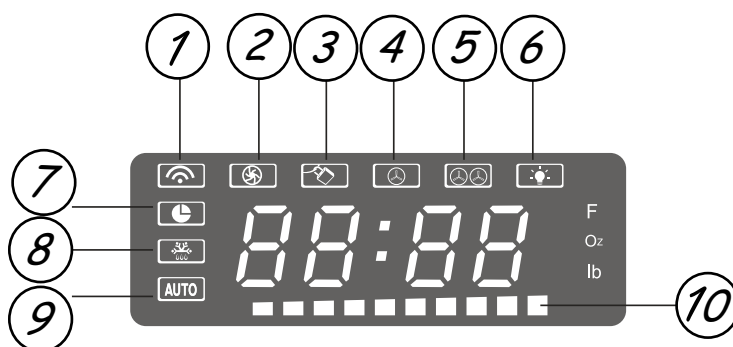




## 2 Quick Touch Features

Table A

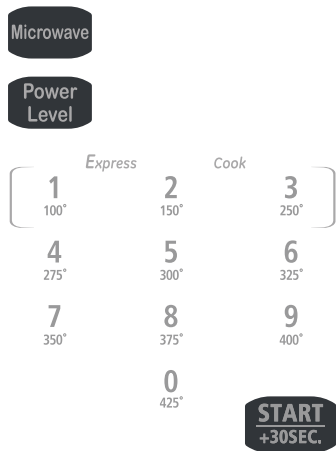
Press	Enter	Start
<b>POPCORN</b>		Press START.
Press once	1 (1.75 oz./50 g)	
Press twice	2 (3.0 oz./85 g)	
Press 3 times	3 (3.5 oz./100 g)	
<b>POTATO</b>		Press START.
Press once	1 (7.1 oz./201 g)	
Press twice	2 (14.2 oz./402 g)	
Press 3 times	3 (21.3 oz./604 g)	
Press 4 times	4 (28.4 oz./805 g)	
<b>BEVERAGE</b>		Press START.
Press once	1 (80 oz./236 ml)	
Press twice	2 (16 oz./473 ml)	
Press 3 times	3 (24 oz./710 ml)	
<b>REHEAT</b>		Press START.
Press once	1 (8 oz./227 g)	
Press twice	2 (16 oz./454 g)	
Press 3 times	3 (24 oz./681 g)	



## 3 Display Features

- 1 Microwave
- 2 Convection
- 3 Lock
- 4 Vent Fan of Low-Speed
- 5 Vent Fan of High-Speed
- 6 Stove Lamp
- 7 Timer
- 8 Defrost
- 9 Auto Cook
- 10 Convection temperature status bar

# Changing Power Levels



## How to Change the Power Level

The power level may be entered or changed immediately after entering the feature time for **TIME COOK**. The power level may also be changed during time countdown.

- 1 Press **MICROWAVE**.
- 2 Enter cooking time.
- 3 Press **POWER LEVEL**.
- 4 Select desired power level 1-10.
- 5 Press **START**.

Variable power levels add microwave flexibility to microwave cooking. The power levels on the microwave oven can be compared to the surface units on a range. High (power level 10) or full power is the fastest way to cook. Each power level gives you microwave energy a certain percent of the time. Power level 7 is microwave energy 70% of the time. Power level 3 is energy 30% of the time.

A high setting (10) will cook faster but food may need more frequent stirring, rotating or turning over. Most cooking will be done on High (power 10). A lower setting will cook more evenly and need less stirring or rotating of the food.

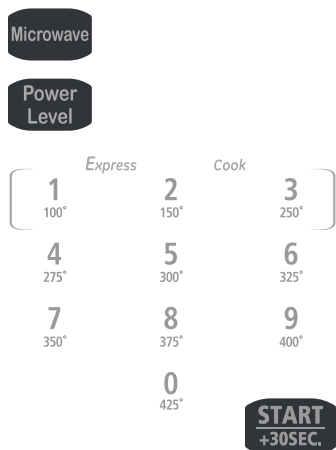
Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes.

Rest periods (when the microwave energy cycles off) give time for the food to “equalize” or transfer heat to the inside of the food. An example of this is shown with power level 3 – the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

<b>Power Level</b>	<b>Best Uses</b>
<b>High 10</b>	Fish, bacon, vegetables, boiling liquids.
<b>Med-High 7</b>	Gentle cooking of meat and poultry; baking casseroles and reheating.
<b>Medium 5</b>	Slow cooking and tenderizing such as stews and less tender cuts of meat.
<b>Low 3</b>	Defrosting without cooking; simmering; delicate sauces. Warm 1 Keeping food warm without overcooking; softening butter.
<b>Warm 1</b>	Keeping food warm without overcooking; softening butter.

**Note:** During microwaving, it is normal for the sounds and interior light to change and fluctuate.



## Time Cook

- 1** Press **MICROWAVE**.
- 2** Enter cooking time.
- 3** Change power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1-10.)
- 4** Press **START**.

### Time Cook I

Allows you to microwave for any time up to 99 minutes and 99 seconds.

Power 10 (High) is automatically set, but you may change it for more flexibility.

You may open the door during Time Cook to check the food. Close the door and press **START** to resume cooking.

### Time Cook II

Lets you change power levels automatically during cooking. Here's how to do it:

- 1** Press **MICROWAVE**.
- 2** Enter the first cook time.
- 3** Change the power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1-10.)
- 4** Press **MICROWAVE**.
- 5** Enter the second cook time.
- 6** Change the power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1-10.)
- 7** Press **START**.

At the end of Time Cook I, Time Cook II counts down.

**Note:** During microwaving, it is normal for the sounds and interior light to change and fluctuate.

## Time Features

### Cooking Guide for Time Cook I & II

**NOTE:** Use power level High (10) unless otherwise noted.

<b>Vegetable</b>	<b>Amount</b>	<b>Time</b>	<b>Comments</b>
<b>Asparagus</b> (fresh spears)	1 lb. (454 g)	6 to 9 min., Med-High (7)	In 1½-qt. (1.5 L) glass baking dish, place ¼ cup (60 mL) water.
(frozen spears)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole.
<b>Beans</b> (fresh green)	1 lb. (454 g) cut in half	9 to 10 min.	In 1½-qt. (1.5 L) casserole, place ¼ cup (120 mL) water.
(frozen green)	10-oz (283 g) package	6 to 8 min.	In 1-qt. (1 L) casserole, place 2 tablespoons (30 mL) water.
(frozen lima)	10-oz (283 g) package	6 to 8 min.	In 1-qt. (1 L) casserole, place ¼ cup (60 mL) water.
<b>Beets</b> (fresh, whole)	1 bunch	17 to 21 min.	In 2-qt. (2 L) casserole, place ½ cup (120 mL) water.
<b>Broccoli</b> (fresh cut)	1 bunch 1¼ to 1½ lbs. (570 to 680 g)	7 to 10 min.	In 2-qt. (2 L) casserole, place ½ cup (120 mL) water.
(fresh spears)	1 bunch 1¼ to 1½ lbs. (570 to 680 g)	9 to 13 min.	In 2-qt. (2 L) glass baking dish, place (60 mL) water.
(frozen, chopped)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1L) casserole.
(frozen spears)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole, place 3 tablespoons (45 mL) water.
<b>Cabbage</b> (fresh)	1 medium head about 2 lbs. (900 g)	8 to 11 min.	In 1½- or 2-qt. (1.5 or 2 L) casserole, place ¼ cup (60 mL) water.
(wedges)		7 to 10 min.	In 2- or 3-qt. (2 or 3 L) casserole, place ¼ cup (60 mL) water.
<b>Carrots</b> (fresh, sliced)	1 lb. (454 g)	7 to 9 min.	In 1½-qt. (1.5 L) casserole, place ¼ cup (60 mL) water.
(frozen)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole, place 2 tablespoons (30 mL) water.
<b>Cauliflower</b> (flowerets)	1 medium head	9 to 14 min.	In 2-qt. (2 L) casserole, place ½ cup (120 mL) water.
(fresh, whole)	1 medium head	10 to 17 min.	In 2-qt. (2 L) casserole, place ½ cup (120 mL) water.
(frozen)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole, place 2 tablespoons (30 mL) water.

<b>Vegetable</b>	<b>Amount</b>	<b>Time</b>	<b>Comments</b>
<b>Corn</b> (frozen kernel)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole, place 2 tablespoons (30 mL) water.
<b>Corn on the cob</b> (fresh)	1 to 5 ears	3 to 4 min. per ear	In 2-qt. (2 L) oblong glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add ¼ cup (60 mL) water. Rearrange after half of time.
(frozen)	1 ear 2 to 6 ears	5 to 6 min. 3 to 4 min. per ear	Place in 2-qt. (2 L) oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half of time.
<b>Mixed Vegetables</b> (frozen)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole, place 3 tablespoons (45 mL) water.
<b>Peas</b> (fresh, shelled)	2 lbs. (900 g)	9 to 12 min.	In 1-qt. (1 L) casserole, place ¼ cup water.
(frozen)	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole, place 2 tablespoons (30 ml) water.
<b>Potatoes</b> (fresh, cubed, white)	4 potatoes 6 to 8 oz each (170 to 227 g)	9 to 12 min.	Peel and cut into 1" (2,5 cm) cubes. Place in 2-qt. (2 L) casserole with ½ cup (120 mL) water. Stir after half of time.
(fresh, whole, sweet or white)	1 – 6 to 8 oz (170 to 227 g)	3 to 4 min.	Pierce with cooking fork. Place in center of the oven. Let stand 5 minutes.
<b>Spinach</b> (fresh)	10 to 16 oz (283 to 454 g)	5 to 7 min.	In 2-qt. (2 L) casserole, place washed spinach.
(frozen, chopped and leaf))	10-oz (283 g) package	5 to 7 min.	In 1-qt. (1 L) casserole, place 3 tablespoons (45 mL) water.
<b>Squash</b> (fresh, summer and yellow)	1 lb. (454 g) sliced	5 to 7 min.	In 1½-qt. (1.5 L) casserole, place ¼ cup water.
(winter, acorn, butternut)	1 to 2 squash about 1 lb. (454 g) each	8 to 11 min.	Cut in half and remove fibrous membranes. In 2-qt. (2 L) oblong glass baking dish, place squash cut-side-down. Turn cut-side-up after 4 minutes.

# Time Features



## Time Defrost

- 1 Press **DEFROST TIME**.
- 2 Enter defrosting time.
- 3 Press **START**.
- 4 Turn food over when the oven signals.
- 5 Press **START**.  
(Auto Defrost explained in the section on Quick Touch Features.)

Allows you to defrost for the length of time you select. See the Defrosting Guide for suggested times.

At one half of selected defrosting time, turn food over and break apart or rearrange pieces for more even defrosting. Shield any warm areas with small pieces of foil.

A dull thumping noise may be heard during defrosting. This sound is normal when the oven is not operating at High power.

## Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package. Tightly closed packages should be slit, pierced or vented AFTER food has partially defrosted. Plastic storage containers should be at least partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Foods that spoil easily, 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.
- For more even defrosting of large foods, such as beef, lamb and veal roasts, use Auto Defrost.
- Be sure large meats are completely defrosted before cooking.
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand a few minutes.

## Defrosting Guide

<b>Food</b>	<b>Time</b>	<b>Comments</b>
<b>Breads, Cakes</b> <b>Bread, buns or rolls</b> (1 piece) <b>Sweet rolls</b> approx. 12 oz (340 g)	 1 min. 3 to 5 min.	
<b>Fish and Seafood</b> <b>Filletts, frozen</b> 1 lb. (454 g) <b>Shellfish, small pieces</b> 1 lb. (454 g)	 6 to 8 min. 5 to 7 min.	Place block in casserole. Turn over and break up after half the time.
<b>Fruit</b> <b>Plastic pouch – 1 to 2</b> 10-oz (283 g) package	3 to 6 min.	
<b>Meat</b> <b>Bacon</b> 1 lb. (454 g)  <b>Franks</b> 1 lb. (454 g)  <b>Ground meat</b> 1 lb. (454 g) <b>Roast: beef, lamb, veal, pork</b> <b>Steaks, chops and cutlets</b>	 2 to 5 min.  2 to 5 min.  5 to 7 min. 12 to 16 min. per lb./454 g 5 to 7 min. per lb./454 g	Place unopened package in oven. Let stand 5 minutes after defrosting.  Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting.  Turn meat over after half the time.  Turn meat over after half the time.  Place unwrapped meat in cooking dish. Turn over after half the time and shield warm areas with foil. When finished, separate pieces and let stand to complete defrosting.
<b>Poultry</b> <b>Chicken, broiler-fryer cut up</b> 2½ to 3 lbs. (1.1 to 1.4 kg)  <b>Chicken, whole</b> 2½ to 3 lbs. (1.1 to 1.4 kg)  <b>Cornish hen</b>  <b>Turkey breast</b> 4 to 6 lbs. (1.8 to 2.7 kg)	 15 to 19 min.  17 to 21 min.  7 to 13 min. per lb./454 g  5 to 9 min. per lb./454 g	Place wrapped chicken in dish. Unwrap and turn over after half the time. When finished, separate pieces and microwave 2 to 4 minutes more, if necessary. Let stand to finish defrosting.  Place wrapped chicken in dish. After half the time, unwrap and turn chicken over. Shield warm areas with foil. Finish defrosting. If necessary, run cold water in the cavity until giblets can be removed.  Place unwrapped hen in the oven breast-side up. Turn over after half the time. Run cool water in the cavity until giblets can be removed.  Place unwrapped breast in dish breast-side down. After half the time, turn over and shield warm areas with foil. Finish defrosting. Let stand 1 to 2 hours in refrigerator to complete defrosting.

# Time Features

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## Express Cook

**This is a quick way to set cooking time for 1 –3 minutes.**

Press one of the Express Cook pads (from **1** to **3**) for 1 to 3 minutes of cooking at power level 10. For example, press the 2 pad for 2 minutes of cooking time.



## Add 30 Seconds

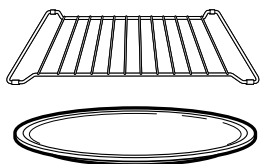
**You can use this feature two ways:**

- It will add 30 seconds to the time counting down each time the pad is pressed.

- It can be used as a quick way to set 30 seconds of cooking time.

**Note:** This function does not apply to the Defrost and Express Cook functions.





Convection cooking uses a heating element to raise the temperature of the air inside the oven. Any oven temperature from 100 to 425°F (38 to 218°C) 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.

It is normal for the vent fan to come on during convection cooking. The display below the set temperature will indicate the oven temperature is ramping up. Refer to item **10** on page 9.

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

### For Best Results...

Use the wire shelf, especially when doing two level baking. For foods that are too tall, take out the shelf and place food or oven-safe dish directly on glass turntable. Some baked goods like cookies will cook more evenly if you use the wire shelf. Always leave the glass turntable in place.

**Note: Depending on the condition or level of your household power supply, oven temperature may not reach 425 °F (218 °C) setting. You might have to increase cooking time accordingly.**

**Note:** the first few times you use the convection or combination features, you may notice a slight unpleasant odour. This is normal and is

caused by small traces of lubricating oils that are used in the processing and forming of the steel oven cavity and cabinet.



## Convection Time Cook with Preheat

- 1** Press the **CONVECTION** pad.
- 2** Select the desired oven temperature, using the convection temperature keys. Do not enter convection cook time now. (The cook time will be entered later, after the oven is preheated.)
- 3** Press the **START** pad to start preheating.

- 4** When the oven is preheated, it will signal. If you do not open the door within 5 minutes, the oven will turn off automatically.
- 5** Open the oven door and, using caution, place the food in the oven.
- 6** Enter the cook time, close the oven door and press **START** to start cooking.
- 7** When cooking is complete, the oven will signal and turn off.

### Leave glass turntable in place.

There are ten preset temperatures you can choose for convection. They are indicated on the number pads. For example: 100°F, 150°F, 250°F, etc. Convection cooking allows you to cook small foods like in a traditional oven.

**Note:** a cooking time cannot be input until the pre heat temperature had been reached. Once the temperature is reached, the oven door must be open in order to set the cooking time.

In this mode, the microwaves are not used. It is recommended that you preheat the oven to the required temperature before placing the food in the oven.

If the time is not set within 5 minutes, the preheating cycle will stop and the beeper will sound 5 times.



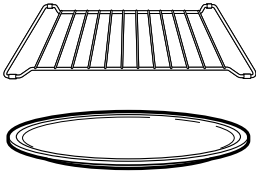
## Convection Time Cook without Preheating

- 1** If your recipe does not require preheating, press the **CONVECTION** pad.
- 2** Select the desired oven temperature, using the convection temperature keys.
- 3** Press the **CONVECTION** pad again.

### Leave glass turntable in place.

- 4** Enter the cook time.
- 5** Press the **START** pad to start the oven.

# Combination (Microwave and Convection) Feature



The **COMBI.** features use a combination of microwave and heat from the top element to cook food evenly throughout.

**⚠ CAUTION:** *When using the combination features, remember that the oven, door and dishes will be very hot!*

- Cookware will become hot. Oven mitts will be needed to handle the cookware.
- Place food and oven-safe cookware directly on the wire shelf when cooking.

- Always leave the glass turntable in place.
- You can use non-metal casserole dishes, pie plates and other heat-safe cookware. Place them directly on the turntable.
- Be sure to select a size that will rotate easily.
- **Do not use cookware or coverings made of paper, metal, plastic or foil when using the combination features.**



## Setting a Combination (Microwave and Convection) Program

- 1 Press the **COMBI.** pad.
- 2 Enter the desired cooking time.
- 3 Press **START.**

**Note:** At the halfway point of the time you selected, you should rotate the baking tray and turn over the food.

**Remove cookware completely from the oven before turning food.**

**Leave the glass turntable in place.**

For foods that are too tall, take out the shelf and place the oven-safe dish directly on the glass turntable.

The **Multi-Cook** feature allows you to program multiple cycles at one time. For example, if you wish to defrost food first using the microwaving feature, and then cook in **Convection** mode, you would set each cycle according to their instructions above. Another example is if you want to cook meat on the **Combi.** cycle and then keep it warm on the **Convection** cycle at a low temperature setting of 150°F (65°C).

The **Multi-Cook** feature can only be used for programming 2 cycles. You can program any order of 2 of the following cycles:

- Defrost by time
- Microwave
- Convection
- Combination (Combi.)

**Note: Multi-Cook** cannot be used for **Defrost by Weight** or **Convection** with preheat. Do not press the **START** pad until the second cycle is programmed.

# Best Cooking Methods

Use this chart as a guide to cooking common foods. Time shown is based on 425°F (218°C).

## COMBINATION (Uses both microwave power and heating element)

<b>Food Type</b>	<b>Serving Size</b>	<b>Cooking Time</b>	<b>Options/Comments</b>
Boneless Chicken Breasts	2 large (6–7 oz./170–200 g each)	20 min.	Sprinkle with seasoning. Turn over after 13 min.
Boneless Pork Chops	2 (4–5 oz./110–140 g each)	16 min.	Sprinkle with seasoning. Turn over after 8 min.
Rib Eye Steaks (Medium)	2 (¾"/1.9 cm thick)	15 min.	Sprinkle with seasoning. Turn over after 12 min.
Strip Steaks (Medium)	2 (½–¾"/1.2–1.9 cm thick)	17 min.	Sprinkle with seasoning. Turn over after 12 min.
Filet Mignon (Medium)	2 (1–1¼"/2.5–3.2 cm thick)	19 min.	Sprinkle with seasoning. Turn over after 12 min.
Hamburger Patties	2 (4 oz./110 g each)	15 min.	Sprinkle with seasoning. Turn over after 10 min.
Salmon Filets	2 (5–6 oz./140–170 g each)	13 min.	
Shrimp	½ lb. (227 g)	9 min.	
Whole Chicken	3 lbs. (1.4 kg)	55 min.	

## CONVECTION COOKING (Uses heating elements)

<b>Food Type</b>	<b>Serving Size</b>	<b>Cooking Time</b>	<b>Options/Comments</b>
Fish Sticks (Frozen)	2 servings (12 fish sticks)	10-20 min.	Use time and temperature according to the recipe.
Chicken Nuggets (Frozen)	2 servings (10 nuggets)	10-20 min.	Use time and temperature according to the recipe.
Crinkle-cut Fries (Frozen)	2 servings	10-20 min.	Use time and temperature according to the recipe.
Potato Nuggets (Frozen)	2 servings (18 nuggets)	10-15 min.	Use time and temperature according to the recipe.
Burritos (Frozen)	2 burritos	10-15 min.	Use time and temperature according to the recipe.
Bagel Bites (Frozen)	8 pieces	5-10 min.	Use time and temperature according to the recipe.
Pizza (Frozen), Regular Crust	12" (30.5 cm) pizza	19 min.	Use time and temperature according to the recipe.
Pizza (Frozen), Rising Crust	12" (30.5 cm) pizza	25 min.	Use time and temperature according to the recipe.
Pizza (Frozen), Deep Dish Singles	2 pizzas	20 min.	Use time and temperature according to the recipe.

## CONVECTION BAKING

<b>Food Type</b>	<b>Cooking Time</b>	<b>Options/Comments</b>
Biscuits	20-30 min.	Preheat oven at 400°F (200°C).
Muffins	15-20 min.	Preheat oven at 350°F (180°C).
Cupcakes	20-30 min.	Preheat oven at 350°F (180°C).
Frozen Dough Cookies	15-20 min.	Use time and temperature according to the recipe.

## 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/230°C) 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.

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

\*Use only microwave cookware that is safe to 450°F (230°C)

# Manual Cooking

## 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

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

## Beverage

### Beverage

- 1** The Beverage feature heats 1 to 3 servings of any beverage.
- 2** Press **BEVERAGE**. The oven starts immediately. The serving size is automatically set at 1, but you may change it for more flexibility (see Table A on page 9).
- 3** Press **START**.

Drinks heated with the Beverage feature may be very hot. Remove the container with care.

## Popcorn

### Popcorn

#### How to Use the Popcorn Feature

- 1** Follow package instructions, using Time Cook if the package is less than 1.75 ounces (50 g) or larger than 3.5 ounces (100 g). Place the package of popcorn in the center of the microwave.
- 2** Press **POPCORN**. The oven starts immediately. Tap **POPCORN** to select the bag size you are cooking (see Table A on page 9).
- 3** Press **START**.

#### Important:

Never leave the microwave oven unattended during the cooking of popcorn.

#### Important:

Light Popcorn does not contain as much cooking ingredients (oil, butter, etc) as Regular type popcorn, so cooking time will be substantially reduced. When the popping action slows down or stops, stop the microwave oven immediately, otherwise the popcorn will overcook, burn and possibly catch on fire.

## Reheat

### Reheat

- 1** The Reheat feature heats 1 to 3 servings of food (8 Oz = 1 serving).
- 2** Press **REHEAT**. The serving size is automatically set at 1, but you may change it for more flexibility (see Table A on page 9).
- 3** Press **START**.

## Potato

### Baked Potato

- 1** The Potato feature heats 1 to 4 servings of any potato.
- 2** Press **POTATO**. The serving size is automatically set at 1, but you may change it for more flexibility (see Table A on page 9).
- 3** Press **START**.

# Auto Features



## Defrost by Weight

- 1** Press **DEFROST WEIGHT**.
- 2** Using the Conversion Guide below, enter food weight. For example, press pads 1 and 2 for 1.2 pounds (1 pound, 3 ounces/544 g).
- 3** Press **START**.  
(Time Defrost is explained in the Time Features section.)

- Remove meat from package and place on microwave-safe dish.
- After defrosting, most meats need to stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

Use Defrost by Weight for meat, poultry and fish. Use Time Defrost for most other frozen foods. Defrost by Weight automatically sets the defrosting times and power level to give even defrosting results for meats, poultry and fish weighing up to six pounds.

## Conversion Guide

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

<i>Weight of Food in Ounces</i>	<i>Weight of Food in Grams</i>	<i>Enter Food Weight (tenths of a pound)</i>
1-2	28-56	.1
3	85	.2
4-5	113-142	.3
6-7	170-200	.4
8	225	.5
9-10	255-283	.6
11	312	.7
12-13	340-370	.8
14-15	400-425	.9

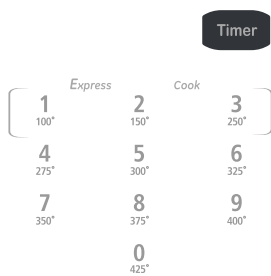




## Clock

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


- 1 Press **CLOCK**.
- 2 Press **CLOCK** to select AM or PM.
- 3 Enter time of day.
- 4 Press **CLOCK**.



## Timer

- 1 Press **TIMER**.
- 2 Enter time you want.
- 3 Press **TIMER** to start.

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

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



## Stop/Cancel

This feature will let you quickly stop or cancel the cooking process or timer.



## Child Lock-Out

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

To lock or unlock the controls, press and hold **STOP/CANCEL** for about three seconds. When the control panel is locked, a lock symbol will be displayed.



## Vent Fan

The vent fan removes steam and other vapors from surface cooking.

Press **EXHAUST** once for high fan speed, twice for low fan speed or a third time to turn the fan off.

An automatic fan feature protects the microwave from too much heat rising from the cooktop below it. It automatically turns on at low speed if it senses too much heat.

If you have turned the fan on you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.



## Surface Light

Press **LIGHT** to turn the surface light on or off.

## Microwave Terms

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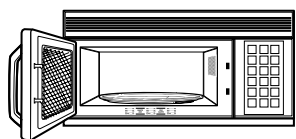
<b>Term</b>	<b>Definition</b>
<b>Arcing</b>	Arcing is the microwave term for sparks in the oven. Arcing is caused by: <ul style="list-style-type: none"><li>■ metal or foil touching the side of the oven.</li><li>■ foil that is not molded to food (upturned edges act like antennas).</li><li>■ metal such as twist-ties, poultry pins, gold-rimmed dishes.</li><li>■ recycled paper towels containing small metal pieces.</li></ul>
<b>Covering</b>	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.
<b>Shielding</b>	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.
<b>Standing Time</b>	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.
<b>Venting</b>	After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.



## Helpful Hints

Open the over door a few minutes after cooking to air out the inside. An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

**NOTE:** Be certain the power is off before cleaning any part of this oven.



## How to Clean the Inside

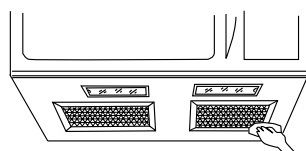
### Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

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.

*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.*

### Outer Case

Clean the outside of the microwave with a sudsy cloth. Rinse 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's important to keep the area clean where the door seals against the microwave. Use only mild, nonabrasive detergents applied with a clean sponge or soft cloth. Rinse well.

### Bottom

Clean off the grease and dust on the bottom often. Use a solution of warm water and detergent.

### Stainless Steel (on some models)

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

To clean the stainless steel surface, 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.

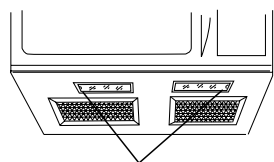
For hard-to-clean soil, use a standard stainless-steel cleaner, such as Bon-Ami® or Cameo®.

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.

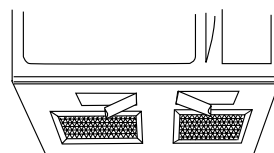
After cleaning, use a stainless steel polish, such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner® or Weno! All Purpose Metal Polish®. Follow the product instructions for cleaning the stainless steel surface.

## Light Bulb Replacement

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Remove screw.

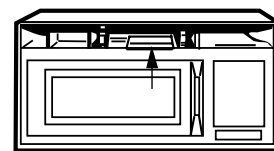
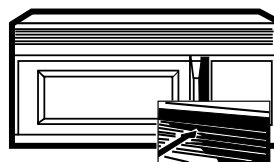


### Cooktop Lights

Replace the burned-out bulb with a 40-watt incandescent bulb (WB36X10003), available from your local parts store.

- 1 To replace the bulb(s), first disconnect the power at the main fuse or circuit breaker panel or pull the plug.
- 2 Remove the screw at the front of the light cover and lower the cover.

- 3 Be sure the bulb(s) to be replaced are cool before removing. After breaking the adhesive seal, remove the bulb by gently turning.
- 4 Replace the screw. Connect electrical power to the oven.



### Oven Light

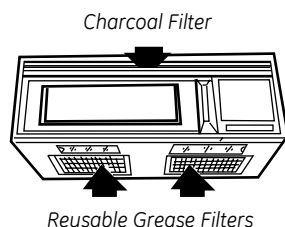
Replace the burned-out bulb with a 40-watt incandescent bulb (WB36X10003), available from your local parts store.

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

- 3 Next, remove the screw located above the door near the center of the oven that secures the light housing.
- 4 Replace the screw. Connect electrical power to the oven.

## The Exhaust Feature

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### The Vent Fan

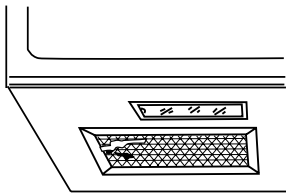
The vent fan has 2 metal reusable grease filters.

Models that recirculate air back into the room also use a charcoal filter.

### Reusable Grease Filters

The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the microwave.

For this reason, the filters must ALWAYS be in place when the hood is used. The grease filters should be cleaned once a month, or as needed.



## Removing and Cleaning the Filter

**To remove**, slide it to the left/right using the tab. Pull it down and out.

**To clean the grease filter**, soak it and then swish it around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used to remove embedded dirt.

Rinse, shake and let it dry before replacing.

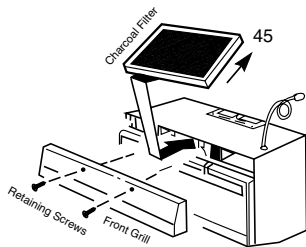
**To replace**, slide the filter in the frame slot on the left/right of the opening. Pull up and to the left/right to lock into place.

## Charcoal Filter (on some models)

**The charcoal filter cannot be cleaned. It must be replaced.**

If the model is not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on hood usage).

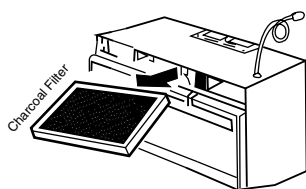


## To Install Charcoal Filter

When installing the charcoal filter, disconnect power at the main fuse or circuit breaker panel or pull the plug.

- 1** Remove the 2 retaining screws from top air grille and detach it from microwave.
- 2** Discard plastic wrapping from new charcoal filter and install upwards at a 45° angle.

- 3** Push filter inward until secured beneath the top center tabs of the filter mounting bracket.
- 4** Lower the filter until the bottom section is secured in place with the lower bracket tabs.
- 5** Replace the grille and retaining screws.



## To Remove Charcoal Filter

When removing the charcoal filter, disconnect power at the main fuse or circuit breaker panel or pull the plug.

- 1** Remove the 2 retaining screws from top air grille and detach it from microwave.

- 2** Gently pull back on the lower bracket tabs and lift the bottom portion of filter upward to release it from the filter bracket and remove.
- 3** Follow steps listed in "To Install Charcoal Filter" to replace the charcoal filter.

# If Something Goes Wrong

## Before You Call For Service

<b>Problem</b>	<b>Possible Cause</b>	<b>Comments</b>
<i>Oven will not start</i>	A fuse in your home may be blown or the circuit breaker tripped. Power surge. Plug not fully inserted into wall outlet.	<ul style="list-style-type: none"> <li>• Replace fuse or reset circuit breaker.</li> <li>• Unplug the microwave oven, then plug it back in.</li> <li>• Make sure the 3-prong plug on the into wall outlet. oven is fully inserted into wall outlet.</li> </ul>
<i>Floor of the oven is warm, even when the oven has not been used</i>	The cooktop light is located below the oven floor. When the light is on, the heat it produces may make the oven floor get warm.	<ul style="list-style-type: none"> <li>• This is normal.</li> </ul>
<i>"LOCKED" appears on display</i>	The control has been locked.	<ul style="list-style-type: none"> <li>• Press and hold <b>STOP/CANCEL</b> for about 3 seconds to unlock the control.</li> </ul>
<i>You hear an unusual, low-tone beep</i>	You have tried to change the power level when it is not allowed.	<ul style="list-style-type: none"> <li>• Many of the oven's features are preset and cannot be changed.</li> </ul>
<i>Unpleasant odour first time using Convection cooking</i>	Burn-off of lubricating oils used in manufacturing process.	<ul style="list-style-type: none"> <li>• This is normal.</li> </ul>

## Things That Are Normal

- 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.

**Notes**

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## Notes

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Please place in envelope and mail to:  
Veuillez mettre dans une enveloppe et envoyez à :

**OWNERSHIP REGISTRATION  
P.O. BOX 1780  
MISSISSAUGA, ONTARIO  
L4Y 4G1**

**(FOR CANADIAN CONSUMERS ONLY -  
POUR RÉSIDENTS CANADIENS SEULEMENT)**

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For Canadian Customers



Pour les consommateurs canadiens

CUT ALONG THIS LINE AND RETURN CARD - THANKS  
DÉCOUPEZ ICI ET ENVOYEZ LA FICHE - MERCI

**OWNERSHIP REGISTRATION CERTIFICATE – FICHE D'INSCRIPTION DU PROPRIÉTAIRE**

Please register your product to enable us to contact you in the remote event a safety notice is issued for this product and to allow for efficient communication under the terms of our warranty, should the need arise.

Veuillez enregistrer votre produit afin de nous permettre de communiquer avec vous si jamais un avis de sécurité concernant ce produit était émis et de communiquer facilement avec vous en vertu de votre garantie, si le besoin s'en fait sentir.

REGISTER ON-LINE: ENREGISTREMENT SUR INTERNET À :		<b>www.geappliances.ca</b>		MAIL TO: POSTEZ À :	<b>P.O. BOX 1780, MISSISSAUGA ONTARIO, L4Y 4G1</b>
<input type="checkbox"/> MR. / M. <input type="checkbox"/> MISS/MLE	<input type="checkbox"/> MRS. / MME <input type="checkbox"/> MS.	FIRST NAME / PRÉNOM		LAST NAME / NOM	
STREET NO / N° RUE		STREET NAME / RUE			APT.NO/APP./RR#
CITY / VILLE				PROVINCE	POSTAL CODE/CODE POSTAL
AREA CODE/ IND. RÉG.	TELEPHONE/TÉLÉPHONE	E-MAIL/COURRIEL			
DID YOU PURCHASE A SERVICE CONTRACT FOR THIS APPLIANCE? AVEZ-VOUS ACHETÉ UN CONTRAT DE SERVICE POUR CET APPAREIL ?			YES/OUI NO/NON	<input type="checkbox"/>	IF YES/SI OUI : EXPIRATION Y/A M DU
NAME OF SELLING DEALER / NOM DU MARCHAND				MODEL / MODÈLE	
INSTALLATION DATE / DATE D'INSTALLATION Y/A M DU		CORRESPONDENCE CORRESPONDANCE	<input type="checkbox"/> ENGLISH <input type="checkbox"/> FRANÇAIS	SERIAL / SÉRIE	
<input type="checkbox"/> I do not wish to receive any promotional offers regarding this product. Je ne désire pas recevoir d'offres promotionnelles concernant ce produit.					

# GE MICROWAVE OVEN WARRANTY

GEAppliances.ca



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician during normal working hours. For service, call 1-800-561-3344.

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

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

## What Mabe Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, 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 to personal property caused by possible defects with this appliance.

**Read your Use & 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:

Mabe Canada Inc.  
 1-800-561-3344  
 Consumer Information Service

**EXCLUSION OF IMPLIED WARRANTIES—Except where prohibited or restricted by law, there are no warranties, whether express, oral or statutory which extend beyond the description on the face hereof, including specifically the implied warranties of merchantability or fitness for a particular purpose.**

This warranty is extended to the original purchaser and any succeeding owner for products purchased for use in Canada. If the product is located in an area where service by a Mabe Canada 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 Mabe Canada Service location.

Some provinces 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 province to province. To know what your legal rights are in your province, consult your local or provincial consumer affairs office.

**Warrantor: Mabe Canada Inc., Burlington, Ontario**

If further help is needed concerning this warranty, write;  
 Consumer Relations Manager - Mabe Canada Inc.  
 1 Factory Lane, Suite 310, Moncton NB E1C 9M3

# Consumer Support

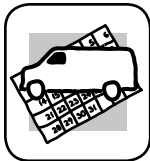
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## GE Appliances Website

[GEAppliances.ca](http://GEAppliances.ca)

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, catalogs.



## Schedule Service

[GEAppliances.ca](http://GEAppliances.ca)

Expert Mabe repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year! Or call 1.800.561.3344 during normal business hours.

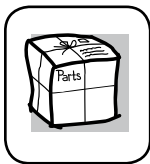


## Service Contracts

[GEAppliances.ca](http://GEAppliances.ca)

Purchase a Mabe 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 1.800.461.3636 during normal business hours.

Mabe Consumer Home Services will still be there after your warranty expires.

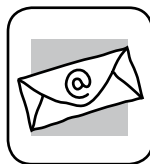


## Parts and Accessories

[GEAppliances.ca](http://GEAppliances.ca)

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 1.800.661.1616 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

[GEAppliances.ca](http://GEAppliances.ca)

If you are not satisfied with the service you receive from Mabe, contact us on our Website with all the details including your phone number, or write to:

General Manager, Customer Relations  
Mabe Canada Inc,  
Suite 310, 1 Factory Lane,  
Moncton NB E1C 9M3



## Register Your Appliance

[GEAppliances.ca](http://GEAppliances.ca)

**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.