



APPENDIX H

: USER'S MANUAL



Built-in Convection MICROWAVE OVEN

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OWNER'S MANUAL

PWB7027
PWB7030
CWB7030

Write the model and serial numbers here:

Model # _____

Serial # _____

Find these numbers on a label inside the oven.

ESPAÑOL

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet GEAppliances.com.



MFL38211648

THANK YOU FOR MAKING GE APPLIANCES A PART OF YOUR HOME.

Whether you grew up with GE Appliances, or this is your first, we're happy to have you in the family.

We take pride in the craftsmanship, innovation and design that goes into every GE Appliances product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your GE appliance now online. Helpful websites and phone numbers are available in the Consumer Support section of this Owner's Manual. You may also mail in the pre-printed registration card included in the packing material.



GE APPLIANCES

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING

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

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

- Read all instructions before using this appliance.
- Read and follow the specific precautions in the PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY section on page 7.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- This appliance must only be serviced by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.

INSTALLATION

- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 7.
- This microwave is UL listed for standard wall installation. See installation instructions for approved appliances to mount over and under the microwave.
- 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.
- Keep cord away from heated surfaces.
- Do not let cord hang over the edge of the table or counter
- Do not immerse cord or plug in water.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water—for example, in a wet basement, near a swimming pool, near a sink or in similar locations.
- Do not mount this appliance over a sink.

TO REDUCE THE RISK OF FIRE IN THE CAVITY:

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
- If materials inside the oven ignite, keep the oven door closed, turn the oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not store any materials in this oven when not in use. Do not leave paper products, cooking utensils or food in the cavity when not in use. All racks should be removed from oven when not in use.
- Do not operate the microwave feature without food in the oven.
- Do not use the Sensor Features twice in succession on the same food portion. If food is undercooked after the first countdown, use COOK BY TIME for additional cooking time.
- The wire oven rack should not be used for fast cook or microwave cooking to prevent arcing

TO REDUCE THE RISK OF BURNS:

- Be careful when opening containers of hot food. Use pot holders and direct steam away from face and hands.
- Vent, pierce, or slit containers, pouches, or plastic bags to prevent build-up of pressure.
- Be careful when touching the turntable, door, racks, or walls of the oven which may become hot during use.
- Liquids and certain foods heated in the microwave oven can present a risk of burn when removing them from the microwave. The potential for a burn is greater in young children, who should not be allowed to remove hot items from the microwave.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING Continued

OPERATING

- As with any appliance, close supervision is necessary when used by children.
- Do not operate the oven without the turntable in place. The turntable must be unrestricted so it can turn.
- Do not store anything directly on top of the microwave oven surface when the microwave oven is in operation.
- Oversized foods or oversized metal utensils should not be inserted in a microwave/convection oven as they may create a fire or risk of electric shock.
- Do not use paper products in oven when appliance is operating in any cooking mode except microwave.
- Some products such as whole eggs and sealed containers—for example, closed jars—are able to explode and should not be heated in this oven.
- Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F, and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- This oven is not approved or tested for marine use.

CLEANING

- Keep the oven free from grease buildup.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a clean sponge or soft cloth. Rinse well.

SUPER HEATED 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.**
- To reduce the risk of injury to persons:
 - Do not overheat the liquid.
 - Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.

⚠ WARNING Arcing can occur during both fast cook and microwave cooking. If you see arcing, press the CANCEL/OFF pad and correct the problem.

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

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Use foil only as recommended in this manual.
- Metal cookware used during either fast cook or microwave cooking (except for the pans provided with the oven).
- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the oven.
- Recycled paper towels containing small metal pieces being used in the oven.

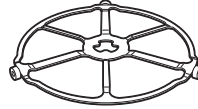
READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲ WARNING OVEN-SAFE COOKWARE FOR FAST COOK

- The oven and door will get very hot when FastCooking.
- Cookware will become hot. Oven mitts will be needed to handle the cookware.
- Do not use coverings, containers or cooking/roasting bags made of foil, plastic or paper when FastCooking.
- Do not cover turntable, wire oven rack, trays or any part of the oven with metal foil. This will cause arcing in the oven.
- This cooking mode uses both microwave and convection heat. Glass or Glass-Ceramic cookware is recommended. Heat-resistant plastic microwaveable cookware (safe to 450°F) may be used. Metal cookware cannot be used.



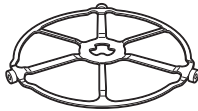
The **turntable** must always be in place when using the oven.



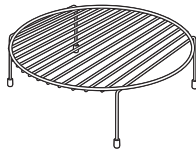
The clear glass tray should always be in place when microwaving.

▲ WARNING OVEN-SAFE COOKWARE FOR BAKING, ROASTING, WARMING, AND PROOFING

- The oven and door will get very hot when baking, roasting, warming, or proofing.
- Cookware will become hot. Oven mitts will be needed to handle the cookware.
- Do not cover turntable, wire oven rack, trays or any part of the oven with metal foil. This will cause overheating.
- Any oven-safe dish can be used in your oven. Recipes were tested in Pyrex® glass cookware and Corningware® ceramic casseroles. Cook times and results may vary when using other types of oven-safe dishes. Place them directly on the trays.



The **turntable** must always be in place when using the oven.



For two-level baking, place food in a metal baking dish on the glass tray. Place your baking dish with food on top of the wire rack. Stand the rack with food on the glass tray.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

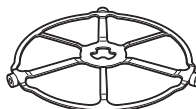
▲ WARNING MICROWAVE-SAFE COOKWARE

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 food or microwavable container directly on the clear glass tray to cook your food.
- Use of the non-stick metal tray during microwave cooking will result in inferior cooking performance.
- Cookware may become hot because of heat transferred from the heated food. Oven mitts may be needed to handle the cookware.
- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper may contain metal flecks which could cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.
- Use foil only as directed in this manual. When using foil in the oven, keep the foil at least 1" away from the sides of the oven.
- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.
- Some foam 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.
- 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.
- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.
- “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.
- 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.
- Do not use the wire oven rack for microwaving.

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.



The **turntable** must always be in place when using the oven.



The **clear glass tray** should always be in place when **microwaving**.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

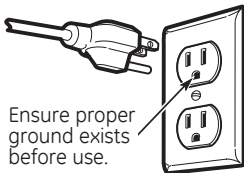
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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.

GROUNDING INSTRUCTIONS

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



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 extension cord. 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.

NOTICE: PACEMAKERS

Most pacemakers are shielded from interference from electronic products, including microwaves. However, patients with pacemakers may wish to consult their physicians if they have concerns.

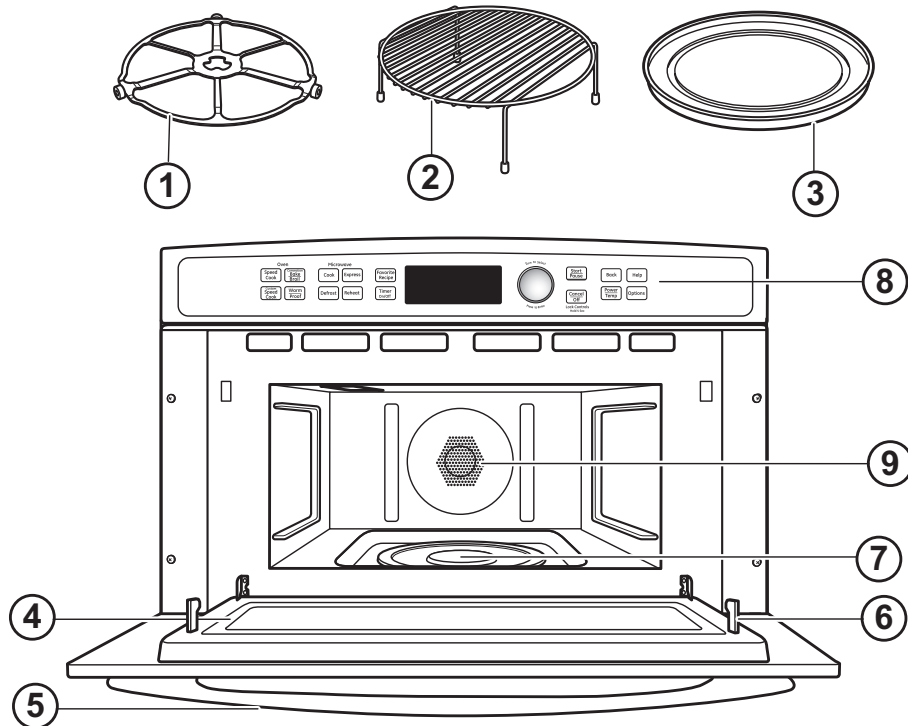
STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

⚠ WARNING This product contains one or more chemicals known to the State of California to cause cancer, and birth defects or other reproductive harm.

READ AND SAVE THESE INSTRUCTIONS

Features

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



NOTE: Handle appearance may differ on some models.

1. Turntable

The turntable must always be in place, on the oven floor, for all cooking. Be sure the turntable is seated securely over the spindle in the center of the oven.

2. Wire Oven Rack

Put food directly on an aluminum baking sheet on the wire oven rack, and place them on the glass tray, when baking on two levels.

3. Clear Glass Tray

Place on the turntable when using the microwave features. Place food or microwave-safe cookware directly on the tray.

4. Window

Allows cooking to be viewed while keeping microwaves confined in the oven.

5. Door Handle

Pull to open the door. The door must be securely latched for the oven to operate.

6. Door Latches

7. Lower Ceramic Heater

Operates when using Convection Bake, Roast, and Fast Cook.

8. Control Panel

The pads used to operate the oven are located on the control panel.

9. Rear Convection Heat Element

Operates when using bake.

Clock



Set the Clock

When you first plug in the oven or after a power outage:

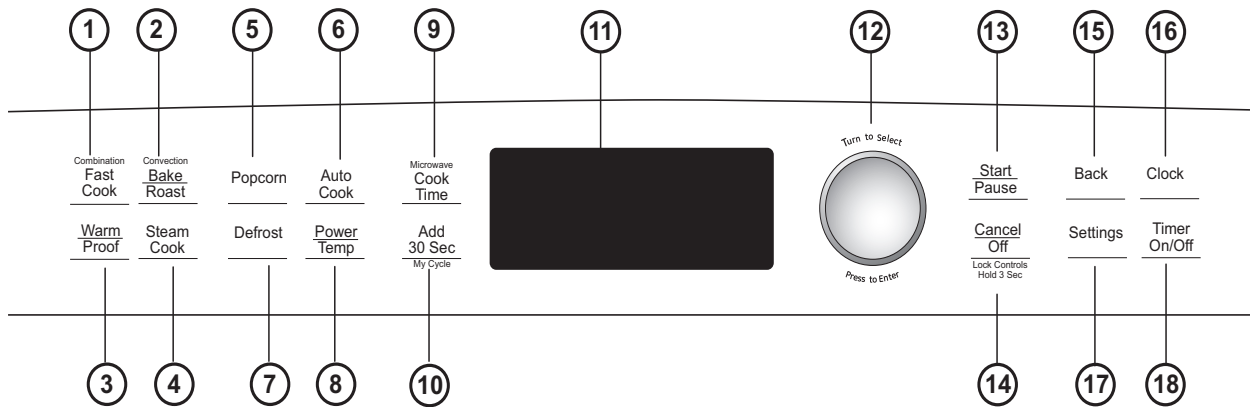
1. Turn the selector dial to set the hour. Press the dial to enter.
2. Turn the dial to set the minute. Press the dial to enter.
3. Turn the dial to select AM or PM. Press the dial to enter.

To change the time:

1. Press the CLOCK pad.
2. Follow the display directions to set.

The clock is designed to turn off when unit is idle for 30 seconds to minimize the standby power usage. The clock will turn on when unit is in use, the door is opened, the CANCEL/OFF pad is pressed, or the dial is pressed. There is not an override option available based on the DOE energy requirements.

Controls



- 1. COMBINATION FAST COOK**
Press this pad to access the FAST COOK menu. Press and hold for 3 seconds to repeat the last cooking selection.
- 2. CONV BAKE/ROAST**
Press this pad to bake or roast.
- 3. WARM/PROOF**
Select WARM to keep hot, cooked foods at serving temperature.
Select PROOF to set for a warm environment useful for rising yeast-leavened products.
- 4. STEAM (Microwave)**
- 5. POPCORN (Microwave)**
- 6. AUTO COOK (Microwave)**
- 7. DEFROST (Microwave)**
Press this pad to defrost, soften or melt frozen foods.
- 8. POWER/TEMP**
During cooking, press this pad and turn/press the selector dial to change the microwave power level, the convection bake temperature or the fast cook temperature by adjusting the lower lamp and heater settings.
- 9. COOK TIME (Microwave)**
Press this pad to microwave food.
- 10. ADD 30 SEC/MY CYCLE (Microwave)**
Press for 30 seconds of microwave cooking time. Each time the pad is pressed adds an additional 30 seconds to the remaining cooking time. The oven starts immediately. Edit **My Cycle** through **Settings**.
- 11. DISPLAY**
Shows and instructs the use of all features on the oven.
- 12. Selector Dial**—Turn to select, Press to enter
First turn, then press the dial to make option, food power level or temperature selections. Also use the dial to increase (turn clockwise) or decrease (turn counterclockwise) cooking times.
- 13. START/PAUSE**
Press this pad to start or pause any cooking function.
- 14. CANCEL/OFF**
Press this pad to cancel ALL oven programs except the clock and timer.
- 15. BACK**
Press this pad to step back one or more levels in the program process, such as when entering custom recipes.
- 16. CLOCK**
- 17. SETTINGS**
Press this pad to access the **Beeper Volume**, **Display Scroll Speed**, **Delay Start**, **Help**, **Reminder** features, and to set **My Cycle**.
- 18. TIMER ON/OFF**
Press this pad to set the minute timer.

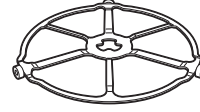
Baking and Roasting



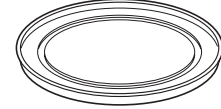
Baking allows you to cook foods the same way as a conventional oven, using a heating element to raise the temperature of the air inside the oven. Any oven temperature from 250°F to 450°F may be set.

A fan gently circulates heated air throughout the oven, over and around the food. Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food, some foods cook slightly faster than in regular oven cooking.

Before you begin, make sure the turntable is in place.



The **turntable** must always be in place when using the oven.



Put food or oven-safe cookware on the **glass tray to bake**.

▲ WARNING When baking, remember that the oven, door and dishes will be very hot!

How to Bake

1. Press the CONV BAKE/ROAST pad.
2. Press the dial to select BAKE.
3. Turn the dial to set the oven temperature and press to enter.

To bypass preheating:

1. When the prompt shows PREHEAT THE OVEN? turn the dial to NO. Press the dial to begin cooking.
2. Place the food in the oven, turn the dial to set the cook time and press to enter.

The oven starts cooking immediately. When cooking is complete, the oven will signal and turn off.

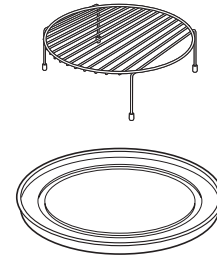
To preheat:

1. When the prompt shows PREHEAT THE OVEN? turn the dial to YES. Press the dial or press START/PAUSE to begin cooking.
The oven starts preheating immediately. Do not place the food in the oven. (You will be prompted to enter the cook time, after the oven is preheated.)
2. When the oven is finished preheating, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically. Open the oven door and, using caution, place the food in the oven.

3. Close the oven door. Turn the dial to set the cook time and press to enter and start cooking. When cooking is complete, the oven will signal and turn off. You may change the oven temperature during preheating by pressing the POWER/TEMP pad and turning the dial to select the new temperature.

If the oven door is opened during cooking, PAUSE will appear in the display. Close the door and press start/pause.

Cook times are shown in minutes and can be a maximum of 180 minutes. Time can be changed during cooking by turning the dial.



For two-level baking, place food in a metal baking dish on the glass tray. Place your baking dish with food on top of the wire rack. Stand the rack with food on the glass tray.

Baking and Roasting

How to Roast

1. Press the CONV BAKE/ROAST pad.
2. Turn the dial to ROAST and press to enter.

To bypass preheating:

1. When the prompt shows PREHEAT THE OVEN? turn the dial to NO. Press the dial to begin cooking.
2. Place the food in the oven, turn the dial to set the cook time and press to enter.

Press the dial to start cooking. When cooking is complete, the oven will signal and turn off.

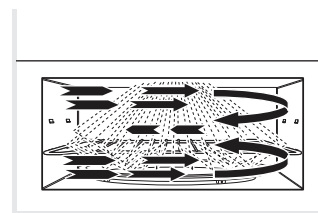
To preheat:

1. When the prompt shows PREHEAT THE OVEN? turn the dial to YES. Press the dial or press START/PAUSE to begin cooking.
The oven starts preheating immediately. Do not place the food in the oven. (You will be prompted to enter the cook time, after the oven is preheated.)
2. When the oven is finished preheating, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically. Open the oven door and, using caution, place the food in the oven.
3. Close the oven door. Turn the dial to set the cook time and press to enter and start cooking. When cooking is complete, the oven will signal and turn off.

If the oven door is opened during cooking, PAUSE will appear in the display. Close the door and press start/pause.

Combination Fast Cooking

Your oven also offers the option of Combination Fast Cook, using microwave energy along with convection cooking. You cook with speed and accuracy, while browning and crisping to perfection.



Cooking Method	Heat Source	Heat Conduction	Benefits
Microwave energy and convection heat combine to cook foods faster than regular ovens, while browning and sealing in juices.	Microwave energy and circulating heated air.	Food heats from instant energy from penetration and heat conducted from outside of food.	Shortened cooking time from microwave energy, plus browning and crisping from convection heat.

WITH PREHEATING:

1. Press the FAST COOK pad.
2. Turn the dial to select temperature Press the dial to enter.
3. When the prompt shows "PREHEAT THE OVEN?" turn the dial to YES. Press the dial or press START/PAUSE pad to begin preheating. Do not place the food in the oven. (You will be prompted to enter the cook time when the oven is preheated.)
4. The oven will signal when the set temperature is reached. Open the oven door and place the food in the oven.

NOTE: If you do not open the door within 1 hour, the oven will turn off automatically

5. Once the display shows "SELECT COOK TIME" press the dial to begin cooking. The oven will signal and turn off when cooking time is completed.

WITHOUT PREHEATING:

1. Press the FAST COOK pad.
2. When the prompt shows "PREHEAT THE OVEN?" turn the dial to NO. Press the dial to enter.
3. Open the oven door and place the food in the oven.
4. Close the oven door. Turn the dial to select the cooking time and press the dial to enter. Press the dial again or press Start/Pause pad to begin cooking. The oven will signal and turn off when cooking time is completed.

Cookware for Fast Cooking

This cooking mode uses both microwave and convection heat. Glass or Glass-Ceramic cookware is recommended. Heat-resistant plastic microwaveable cookware (safe to 450° F) may be used. Metal cookware cannot be used.

Warming and Proofing



Warming

The WARM feature will keep hot, cooked foods at serving temperature. Always start with hot food. Use cookware and utensils that can withstand temperatures up to 230°F.

1. Press the WARM/PROOF pad.
2. Turn the dial to select HOLD FOOD WARM. Press the dial to enter.
3. Turn the dial to select the oven temperature. See the chart and tips below. Press the dial to enter.

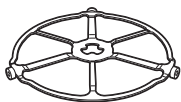
LOW	140–160°F
MEDIUM	160–195°F
HIGH	195–230°F

4. Turn the dial to select the level of moisture you want. See the chart and tips below. Press the dial to enter.

If the oven door is opened during warming, PAUSE will appear in the display. Close the door and press START/PAUSE.

To Crisp Stale Items:

- Preheat on LOW setting and select CRISP.
- Check crispness after 45 minutes. Add time as needed.



The turntable must always be in place when using the oven.



Put food on the glass tray to warm.

Proofing

The proofing feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.

1. Press the WARM/PROOF pad.
 2. Turn the dial to select PROOF BREAD. Press the dial to enter. The oven starts proofing immediately and shows the amount of proofing time completed.
- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.
 - Check bread products early to avoid over-proofing.

Tips for Crisp Foods.

- Leave food uncovered.
- Do not use plastic containers or plastic wrap.
- Preheat prior to use according to recommended times.

Tips for Moist Foods:

- Cover food with lid or aluminum foil.
- Do not use plastic containers or plastic wrap.
- Preheat prior to use according to recommended times.

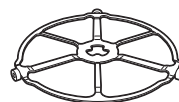
Temperature and Moisture Selection Chart

Food Type	Control Setting	Moisture Setting
Bread, hard rolls	MEDIUM	CRISP
Bread, soft rolls	MEDIUM	MOIST
Casseroles	MEDIUM	MOIST
Fried foods	HIGH	CRISP
Meats* and fish	MEDIUM	CRISP
Pancakes, waffles	HIGH	CRISP
Pizza	HIGH	CRISP
Potatoes, baked	HIGH	CRISP
Potatoes, mashed	MEDIUM	MOIST
Poultry	HIGH	MOIST
Tortilla Chips	LOW	CRISP
Vegetables	MEDIUM	MOIST

* USDA/FSIS recommends an internal temperature of 145°F as the minimum doneness for beef. Use a portable meat thermometer to check internal temperatures.

NOTES:

- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the WARM feature to keep food warm.
- Proofing will not operate if the oven is too hot. Allow the oven to cool before proofing.



The turntable must always be in place when using the oven.

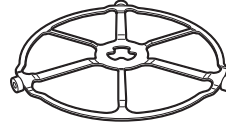


Put bread dough in a bowl/ bread pan and place on the glass tray to proof.

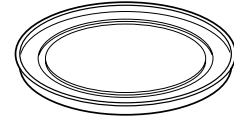
Microwaving



Make sure the turntable and clear glass tray are in place. Place food or microwavable container directly on the clear glass tray to cook your food.



The **turntable** must always be in place when using the oven.



The **clear glass tray** should always be in place when **microwaving**.

Cookware

- Make sure that cookware is suitable for microwaving.
- Place food or microwavable container directly on the clear glass tray to cook your food.

Microwave Auto Cook

MICROWAVE AUTO COOK SELECTIONS:

- | | | | | |
|---|---|---|--|--|
| <ul style="list-style-type: none"> ■ Beverage <ul style="list-style-type: none"> – Water (8-12 oz.) – Coffee (8-12 oz.) – Tea (8-12 oz.) – Milk (8-12 oz.) – Hot Cocoa (8-12 oz.) ■ Popcorn <ul style="list-style-type: none"> – Popcorn Sensor | <ul style="list-style-type: none"> ■ Melt <ul style="list-style-type: none"> – Butter – Caramel – Cheese – Chocolate Chips – Marshmallow ■ Steam Cook ■ Slow Cook | <ul style="list-style-type: none"> ■ Cook Time <ul style="list-style-type: none"> – By Time – By Time 1 & 2 ■ Soften <ul style="list-style-type: none"> – Butter – Cream Cheese – Frosting (16 oz.) – Ice Cream | <ul style="list-style-type: none"> ■ Defrost <ul style="list-style-type: none"> – 1.0 lb Quick – By Time – By Weight – By Food Type – Melt – Soften | <ul style="list-style-type: none"> ■ Reheat <ul style="list-style-type: none"> – Beverage – Casserole – Chicken – Pasta – Pizza – Plate of Food – Rice – Soup – Steaks/Chops – Vegetables |
|---|---|---|--|--|

1. Press the microwave AUTO COOK, DEFROST or COOK TIME pad. If no selection is made within 15 seconds, the display will return to blank.
2. Turn the dial to find the food you want to cook, defrost or reheat. Press the dial to enter.
3. Turn the selector dial to select the type, amount, weight and/or size. (As required, the oven will prompt you.) Press the dial after each selection.
4. Press the dial or the START/ PAUSE pad to start cooking.

To review settings during cooking, press the selector dial. If the door is opened during cooking, the oven will stop and PAUSE will appear in the display. Close the door and press START/ PAUSE to resume cooking. If you enter an undesired selection at any time, simply press the BACK pad and re-enter the desired selections.

Microwaving

Cook By Time / Cook By Time 1 & 2

Use COOK BY TIME and COOK BY TIME 1 & 2 to microwave food that is not in the recipe section and at the time(s) you set.

- The power level is automatically set at high, but you can change it for more flexibility.
1. Press the COOK TIME pad.
 2. Turn the dial to select COOK BY TIME or COOK BY TIME 1 & 2 and press the dial to enter.
 3. Turn the dial to set the cook time and press the dial to enter.

If you selected COOK BY TIME 1 & 2, turn the dial to set the second cook time and press the dial to enter.

NOTE: To change the power level if you don't want full power, press the POWER/TEMP pad after entering the time(s). Turn the dial to select and press the dial to enter.

4. Press the dial or the START/ PAUSE pad to start cooking.

You may open the door during COOK BY TIME and COOK BY TIME 1 & 2 to check the food. Close the door and press START/PAUSE to resume cooking.

Add 30 Sec/My Cycle

Use this pad for 30 seconds of cooking time. The oven starts immediately. Press ADD 30 SEC/MY CYCLE pad again for additional 30-second increments of microwave cooking. You can add or subtract time by turning the dial.

NOTE: To change the time increment on the Add 30 Sec/My Cycle go to Settings then Set My Cycle. Choose the new time increment you want and press the dial to enter.

Microwave Power Level(s)

1. First, follow directions for COOK BY TIME, COOK BY TIME 1 & 2, DEFROST BY TIME or EXPRESS.
2. Press the POWER/TEMP pad.
3. Turn the dial clockwise to increase and counterclockwise to decrease the power level. Press the dial to enter.
4. Press the dial or the START/ PAUSE pad to start cooking.
 - You can change the power level before or during a cooking program.

Here are some examples of uses for various power levels:

High 10: Fish, bacon, vegetables, boiling liquids.

Med-High 7: Gentle cooking of meat and poultry; baking casseroles and reheating.

Medium 5: Slow cooking and tenderizing for stews and less tender cuts of meat.

Low 2 or 3: Defrosting; simmering; delicate sauces.

Warm 1: Keeping food warm; softening butter.

Cooking Tips

- When cooking bacon, layer strips on a plate. Cover each layer with a paper towel.
- When cooking vegetables, use a microwave-safe casserole or bowl. Cover with a microwave-safe lid or vented plastic wrap.
- For frozen vegetables, follow the package instructions for adding water.
- For fresh vegetables, add 2 tablespoons of water for each serving.

Microwaving

Defrost By Food Type

Auto Defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish weighing up to 6 pounds.

1. Remove food from the package and place it on a microwave-safe dish.
2. Press the DEFROST pad.
3. Turn the dial to DEFROST BY FOOD TYPE. Press the dial to enter.
4. Turn the dial to select food type. Press the dial to enter.
5. Turn the dial to the food weight, using the Conversion Guide at right. For example, dial 1.2 for 1.2 pounds (1 pound, 3 oz.). Press the dial to enter.
6. Press the dial or START/PAUSE pad to start defrosting.
7. Turn the food over when the oven signals TURN FOOD OVER.

- Remove defrosted meat or shield warm areas with small pieces of foil for even defrosting.
- After defrosting, most meats need to stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

Conversion Guide

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

Weight of Food in Ounces	Enter Food Weight (tenths of a pound)
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

Defrost By Time

Use Time Defrost to defrost for a selected length of time.

1. Press the DEFROST pad.
2. Turn the selector dial to DEFROST BY TIME. Press the dial to enter.
3. Turn the dial to select the time you want. Press the dial to enter.
4. Press the dial or START/PAUSE pad to start defrosting.
5. Turn the food over when the oven signals TURN FOOD OVER.

Power level is automatically set at 3, but can be changed. To change the power levels, see the Microwave Power Level(s) section. You can defrost small items quickly by raising the power level after entering the time. Power level 7 cuts the total defrosting time in about half; power level 10 cuts the total time to about 1/3. When defrosting at high power levels, food will need more frequent attention than usual.

Defrosting Tips

Use DEFROST BY FOOD TYPE for meat, poultry and fish. Use DEFROST BY TIME for most other frozen foods.

- Foods frozen in paper or plastic can be time defrosted in the package, but foods should be taken out of the package when using DEFROST BY FOOD TYPE. Closed packages should be slit, pierced or vented **after** food has partially defrosted. Plastic storage containers should be 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 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 larger foods, such as roasts, use DEFROST BY TIME. 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.

Microwaving

Sensor Cooking

Some microwave modes feature sensor cooking. The oven automatically senses when food is done and shuts itself off - eliminating the need to program cook times and power levels. The oven automatically adjusts the cooking time to various types and amounts of food.



MICROWAVE SENSOR PROGRAMS:

- Ground Meat
- Popcorn – Prepackaged microwave popcorn, 3.0 oz. to 3.5 oz.
- Soup
- Rice
- Vegetables (Canned, Fresh, Frozen)
- Chicken Reheat
- Pasta Reheat
- Plate of Food Reheat
- Soup Reheat
- Vegetable Reheat

1. Press the AUTO COOK pad and turn the dial to COOK BY FOOD TYPE or REHEAT. Press the dial to enter.
2. Turn the dial to select the food you want. Press the dial to enter.
3. Press the dial or press the START/ PAUSE pad to start cooking.

Do not open the oven door until time is counting down in the display. If the door is opened, close it and press START/PAUSE immediately. If the food is not done enough, use COOK BY TIME in the microwave selector to cook for more time.

Sensor Cooking Cookware

The proper containers and covers are essential for best sensor cooking.

- Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight sealing plastic containers—they can prevent steam from escaping and cause food to overcook.
- Be sure the outside of the cooking containers and the inside of the oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.
- Beverages are best heated uncovered.

NOTE: Do not use the sensor features twice in succession on the same food portion—it may result in severely overcooked or burnt food. If food is undercooked after the first countdown, use COOK BY TIME for additional cooking time.

NOTE: If the oven is too hot then it will automatically change to time cooking.

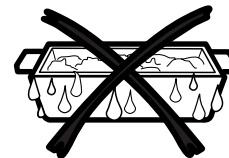
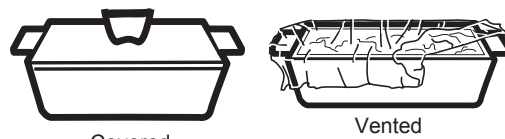
- To shorten or lengthen the cook time, wait until the time countdown shows in the display. Then turn the dial to add or subtract time.
- If you open the door while sensor cooking, SENSOR ERROR will appear. Close the door, press START/ PAUSE to begin again.

Notes About the Reheat Program:

Reheated foods may have wide variations in temperature. Some areas may be extremely hot.

It is best to use COOK BY TIME and not REHEAT for these foods:

- Bread products
- Food that must be reheated uncovered.
- Foods that need to be stirred or turned.
- Foods calling for a dry look or crisp surface after reheating.



Dry off dishes so they don't mislead the sensor.

Microwaving

Steam Feature

TIMED or SENSOR STEAM

For best results use steam or simmer bowl. Add 2 Tablespoons of water when steaming vegetables.

1. Press the STEAM pad.
2. Turn the selector dial to TIMED or SENSOR. Press the dial to enter.
3. Turn the dial to select food type. Press the dial to enter.
4. Press the dial to select the amount, size and/or doneness (if required, the oven will prompt you). Press the dial after each selection.
5. Insert food and close the door.

* Timed Steam is a pre-set time-based cook.

** Sensor Steam is a variable time based on a sensor.

MENU SELECTION FOR SENSOR STEAM

For best results use 1-4 cups.

- Asparagus
- Brussels Sprouts
- Carrots
- Cauliflower
- Potatoes
- Rice
- Squash
- Zucchini

MENU SELECTION FOR TIMED STEAM

Asparagus	1 Cup	
	2 Cups	
	4 Cups	
Broccoli	1 Cup	
	2 Cups	
	4 Cups	
Brussels Sprouts	1 Cup	
	2 Cups	
	4 Cups	
Carrots	1 Cup	
	2 Cups	
	4 Cups	

MENU SELECTION FOR TIMED STEAM (continued)

Cauliflower	1 Cup	
	2 Cups	
	4 Cups	
Chicken Breast	1 Piece	6-8 Ounces
		8-10 Ounces
	2 Pieces	6-8 Ounces
		8-10 Ounces
Fish	1 Piece	Thin Filet - 1/2"
		Medium Filet - 1"
		Thick Filet - 1 1/2"
	2 Pieces	Thin Filet - 1/2"
		Medium Filet - 1"
		Thick Filet - 1 1/2"
Green Beans	1 Cup	
	2 Cups	
	4 Cups	
Potatoes	1 Cup	
	2 Cups	
	4 Cups	
Quinoa	1 Cup	
Rice	1 Cup	
Scallops	Bay Scallops	6-10 Ounces
		10-16 Ounces
	Sea Scallops	6-10 Ounces
		10-16 Ounces
Shrimp	1/2 Pound	
	1 Pound	
Squash	1 Cup	
	2 Cups	
	4 Cups	
Zucchini	1 Cup	
	2 Cups	
	4 Cups	

Things that are Normal

Interference

- 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. Move the radio or TV as far away from the microwave as possible, or check the position of the TV/radio antenna.

Lights

- The oven cavity light will come on during a microwave cooking cycle.

Oven Heat

- Cookware may become hot because of heat transferred from the heated food. Oven mitts may be needed to handle the cookware.
- Steam or vapor may escape from around the door.

Other Features

Cook Time Completed

To remind you that you have food in the oven, the oven will display COOK TIME COMPLETED and beep once a minute until you either open the oven door or press the CANCEL/OFF pad.



Settings

Delay Start:

Delay Start allows you to set the oven to delay cooking up to 24 hours. Press the SETTINGS pad, turn the dial to select DELAY START and press the dial to enter. Follow the display directions to set the Delay Start time and feature you wish to delay.

Beeper Volume:

Use this feature to adjust the volume of the beeper. You can even turn it off. Press the SETTINGS pad, turn the dial to select BEEPER VOLUME, press the dial to enter, and follow the display directions.

Scroll Speed:

Is the message scroll too slow or too fast? Change it! Press the SETTINGS pad, turn the dial to select DISPLAY SCROLL SPEED, press the dial to enter, and follow the display directions.

Reminder:

Use this feature to set an alarm beep to sound at a specific the time of day. Press the SETTINGS pad, turn the dial to SET REMINDER and press the dial to enter. Turn the dial to select the hour and press to enter. Turn the dial to select the minute and press to enter. Turn the dial to select AM or PM and press to enter.

To review the setting, turn the dial to REVIEW REMINDER and press the dial to enter. Turn the dial to REVIEW and press to enter.

To cancel the setting, turn the dial to CLEAR REMINDER and press the dial to enter. Turn the dial to CLEAR and press to enter.

Help:

Use this feature to find out more about your oven and its features. The display will show a description for the program you have chosen.

My Cycle:

Use this feature to change the cook time increment on the ADD 30 SEC/MY CYCLE pad. The increment can be set between 5 and 55 seconds.

Review

Use this feature to review the current cooking selections you have set.

Press the selector dial during any cooking feature.

Other Features

Help

Use this feature to find out more about your oven and its features.

1. Press the SETTINGS pad.
2. Turn the dial to select HELP. Press the dial to enter.

3. Turn the dial to select the feature name. Press the dial to enter.

The display will show a description for the program you have chosen.

Features found in the HELP function.

Adding Time	Defrost By Time	Settings
Add 30 Sec	Defrost By Weight	Sensor Cooking
Auto Cook	Delay Start	Set Beeper Volume
Timed Steam	Fast Cook	Sensor Steam
Back	Help	Set Display Speed
Bake/Roast	Hold Food Warm	Set/Clear Reminder
Cancel/Off	My Cycle	Slow Cook
Clock	Popcorn	Soften/Melt
Control Lockout	Power / Temp	Start/Pause
Cook By Food Type	Proof Bread	Steam
Cook Time	Reheat	Timer On/Off
Cook Time 1 & 2	Repeat Last	Warm/Proof
Defrost	Resume	
Defrost By Food Type	Review	

Child Lock-Out

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

Press and hold CANCEL/OFF for 3 seconds to lock and unlock.

When the control panel is locked, Control is LOCKED will be displayed briefly anytime a pad or dial is pressed.

Timer

Use this feature anytime you need a general purpose timer. It can even be used while cooking in the oven.

1. Press the TIMER pad.
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.

To cancel, press TIMER.

Automatic Fan

An automatic fan protects the oven from too much heat inside the oven cavity.

It automatically turns on at low speed if it senses too much heat.

The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the oven control is turned off.

Repeat Last

Use this time saving feature for cooking repetitive items like cookies or appetizers.

NOTE: The last program used is stored for two hours.

1. Press and hold the COMBINATION FAST COOK, CONVECTION BAKE/ROAST, AUTO COOK, COOK TIME, DEFROST or STEAM COOK pad for 3 seconds.
2. The last pre-set food will be displayed.
3. Press the START/PAUSE pad or the selector dial to start cooking.

Resume

1. If your food needs to cook a bit longer, you can restart the oven by pressing the START/PAUSE pad or selector dial.
2. RESUME COOKING will be displayed and the oven will restart immediately at 10% of the original time.

The program stays in memory for 10 minutes. After that you will need to begin the program again.

Care and Cleaning

Helpful Hints

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

Be certain the oven control is turned off before cleaning any part of this oven.



Inside

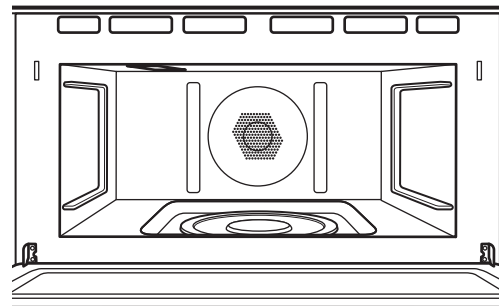
Clean the inside of the oven often for proper heating performance.

Some spatters can be removed with a paper towel, others may require a warm soapy 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 oven.

Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad, causing electrical shock.



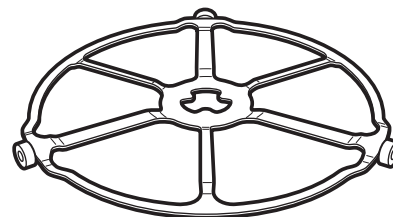
Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Removable Turntable

The area underneath the turntable should be cleaned frequently to avoid odors and smoking during a cooking cycle.

The turntable can be broken if dropped. Wash carefully in warm, sudsy water. Dry completely and replace.

To replace the turntable, place its center over the spindle in the center of the oven and turn it until it seats into place. (Make sure the smooth side of the turntable is facing up and that its center seats securely on the spindle.)



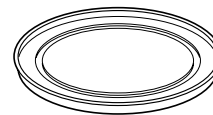
Turntable

Do not use the oven without the turntable in place.

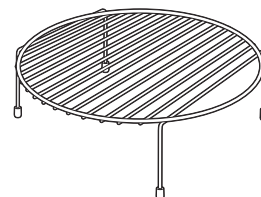
Cooking Trays and Baking Sheet

To prevent breakage, allow the trays to cool completely before cleaning. Wash carefully in warm, sudsy water or in the dishwasher.

Do not use metal scouring pads or abrasives, as they may damage the finish. A soap-filled scouring pad may be used to clean the trays.



Clear glass tray for microwaving



Wire oven rack

Care and Cleaning

Outside

We recommend against using cleaners with ammonia or alcohol, as they can damage the appearance of the oven. If you choose to use a common household cleaner, first apply the cleaner directly to a clean cloth, then wipe the soiled area.

Case

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

Glass Control Panel and Door

Wipe with a clean damp sponge. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it.

Door Seal

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

Stainless Steel (on some models)

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number, 800.626.2005 or visit GEAppliances.com.

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT (U.S.A. ONLY)

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to part 18 of FCC Rules, which are designed to provide residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the Microwave Oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch codes.

The manufacturer is not responsible for any radio or TV interference caused by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference.

Troubleshooting Tips... Before you call for service

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

Problem	Possible Cause	What To Do
FAN		
Fan continues to run after cooking stops	The oven is cooling.	The fan will automatically shut off when the internal parts of the oven have cooled.
Oven vent emits warm air while oven is on	This is normal.	
Fan comes on automatically when using the microwave	This is normal.	
COOKING		
The oven makes unusual sounds while cooking	Clicks and fans blowing are normal. The relay board is turning the components on and off.	These sounds are normal.
Smoke comes out of the oven when I open the door	Food is high in fat content. Aerosol spray used on the pans.	Smoke is normal when cooking high-fat foods.
Food is not fully cooked or browned at the end of a cooking program	Programmed times may not match the size or amount of food you are cooking.	Adjust time for doneness or adjust the upper or lower lamps for browning and doneness.
SENSOR ERROR displayed along with an oven signal	Food amount or type placed in the oven does not match the program that was set.	Press the CANCEL/OFF pad. Set the oven program to match the food or liquid to be cooked or heated.
	Steam was not sensed by the oven because plastic wrap was not vented, a lid too tight was on the dish or a liquid was covered.	Vent plastic wrap, use a looser lid or uncover liquids when cooking or heating.
DISPLAY		
The display is blank		The clock is designed to turn off when unit is idle for 30 seconds to minimize the standby power usage
<i>"Control is LOCKED"</i> appears in display	The control has been locked.	Press and hold CANCEL/OFF for 5 seconds to unlock the control.
Control display is lighted yet oven will not start	Clock is not set.	Set the clock.
	Door not securely closed.	Open the door and close securely.
	START/PAUSE pad not pressed after entering cooking selection.	Press START/PAUSE.
	Another selection already entered in oven and CANCEL/OFF pad not pressed to cancel it.	Press CANCEL/OFF.
	Size, quantity, or cooking time not entered after final selection.	Make sure you have entered cooking time after selecting.
	CANCEL/OFF was pressed accidentally.	Reset cooking program and press START/PAUSE.
OTHER PROBLEMS		
The door and inside of the oven feels hot	The heat lamps produce intense heat when ready.	This is normal. Use oven mitts to remove food when in a small space.
Oven will not start	A fuse in your home may be blown or the circuit breaker tripped.	Replace fuse or reset circuit breaker.

Built-in Convection Microwave Oven Warranty

GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at www.geappliances.com/service_and_support/, or call GE Appliances at 800.GE.CARES (800.432.2737). Please have your serial number and your model number available when calling for service.

For the period of	GE Appliances will replace
PROFILE MODELS ONLY	
One year From the date of the original purchase	Any part of the oven which fails due to a defect in materials or workmanship. During this limited one-year warranty , GE Appliances will also provide, free of charge , all labor and related service costs to replace the defective part.
One 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 one-year limited warranty , you will be responsible for any labor or in-home service costs.
CAFÉ MODELS ONLY	
One year From the date of the original purchase	Any part of the oven which fails due to a defect in materials or workmanship. During this limited one-year warranty , GE Appliances 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 Appliances will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- 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.
- Replacement of the cooktop light bulbs.
- 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 Appliances 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 Appliances Service location for service. In Alaska, the warranty excludes the cost of shipping or 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: GE Appliances

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

Consumer Support

GE Appliances Website

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! You can also shop for more great GE Appliances products and take advantage of all our on-line support services designed for your convenience. In the US: GEAppliances.com

Register Your Appliance

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. In the US: GEAppliances.com/register

Schedule Service

Expert GE Appliances 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. In the US: GEAppliances.com/ge/service-and-support/service.htm or call 800.432.2737 during normal business hours.

Extended Warranties

Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime. GE Appliances Services will still be there after your warranty expires. In the US: GEAppliances.com/ge/service-and-support/shop-for-extended-service-plans.htm or call 800.626.2224 during normal business hours.

Remote Connectivity

For assistance with wireless network connectivity (for models with remote enable), visit our website at GEAppliances.com/ge/connected-appliances/ or call 800.220.6899 in the US.

Parts and Accessories

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. In the US: GEApplianceparts.com or by phone at 877.959.8688 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

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

In the US: General Manager, Customer Relations | GE Appliances, Appliance Park | Louisville, KY 40225
GEAppliances.com/ge/service-and-support/contact.htm