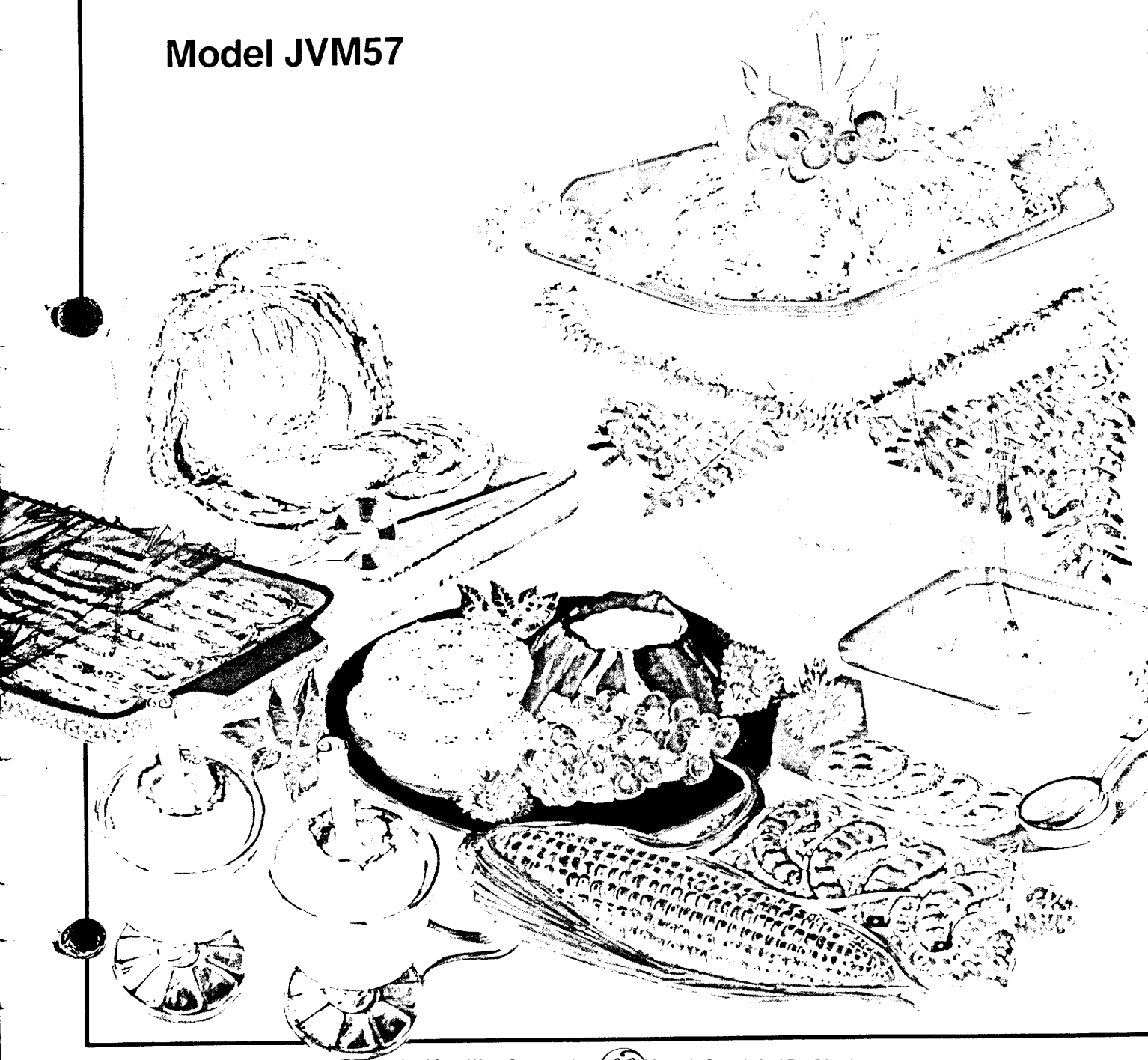


YOUR SPACEMAKER™ MICROWAVE OVEN

READ AND SAVE THIS BOOK

Model JVM57



Before Using Your Microwave Oven

Read This Use and Care Book

It contains detailed information on the operation and recommended maintenance of your new Microwave Oven. Once you have read the book, keep it handy to answer any questions you may have.

If you have any additional questions concerning the operation of your Microwave Oven, write—including your phone number—to:

Consumer Affairs
General Electric Company
Appliance Park
Louisville, Kentucky 40225

IF YOU RECEIVED A DAMAGED OVEN, immediately contact the retail dealer (or builder) from whom you purchased it. They have been informed of the proper procedure to take care of such matters and can handle it for you.

Before You Call for Service:

Check "Common Problems" section. (See Table of Contents for page number.) It lists many minor causes of operating problems that you can correct yourself and may save you an unnecessary service call.

Need Service?

In many cities, there's a General Electric Factory Service Center. Call, and a radio-dispatched truck will come to your home by appointment—morning or afternoon. Charge the work, if you like. All the centers accept both Master Charge and Visa cards. (See Factory Service Centers in Table of Contents.)

Or look for General Electric franchised Customer Care® servicers. You'll find them in the Yellow Pages under "GENERAL ELECTRIC CUSTOMER CARE® SERVICE".

Register Your Oven

It is important that we the manufacturer know the location of the Microwave Oven you are now using should a need occur for adjustments.

Please check with your supplier to be sure he has registered you as the owner; also send in your Purchase Record Card. If you move, or if you are not the original purchaser please write to us, stating model and serial numbers. **This appliance must be registered. Please be certain that it is.**

Write to:
General Electric Company
Product Service Section
Range Marketing Operation
AP2-210
Appliance Park
Louisville, Kentucky 40225

Record Model and Serial Numbers

Your General Electric Microwave Oven has a nameplate on which is stamped the model number and serial number. (See page 9 for location.)

Model and serial numbers are also on the Purchase Record Card which came with your Microwave Oven. Before sending in this card, please record the numbers in the space provided, or get them from the nameplate described above, and record here.

Please refer to both model and serial numbers in any future correspondence or product service calls concerning your Microwave Oven.

Model Number _____

Serial Number _____

Date Purchased _____

KEEP PURCHASE RECEIPT WITH THIS BOOK FOR FUTURE REFERENCE.

Steps to Follow for Further Help

First, contact the people who serviced your microwave oven. Explain why you are dissatisfied. In most cases, this will solve the problem.

Next, if you are still dissatisfied, write all the details—including your phone number—to:

Manager, Consumer Relations
General Electric Company
WCE-312
Appliance Park
Louisville, Kentucky 40225

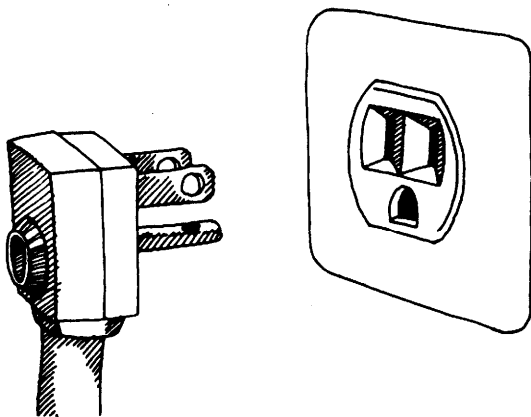
Finally, if your problem is still not resolved, write:
Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

This panel, known as MACAP, is a group of independent consumer experts under the sponsorship of several industry associations. Its purpose is to study practices and advise the industry of ways to improve customer service. Because MACAP is free of industry control and influence, it is able to make impartial recommendations, considering each case individually.

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Grounding Instructions



For personal safety, this appliance must be properly grounded. The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall receptacle. (See picture, left.) To minimize the possibility of severe or fatal electric shock hazard from this appliance, the customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have a qualified electrician replace it with a properly grounded three-prong wall receptacle.

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

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

Do not attempt to repair or modify the microwave oven. If you are not a qualified electrician, do not attempt to repair or modify the microwave oven. If you are a qualified electrician, do not attempt to repair or modify the microwave oven unless you are properly trained and equipped. Do not attempt to repair or modify the microwave oven unless you are properly trained and equipped. Do not attempt to repair or modify the microwave oven unless you are properly trained and equipped.

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Safety Tips to Follow

1. **For personal safety the oven must be properly grounded. See grounding instructions on Page 3 of this book.**

2. **Cooking utensils may become hot** because of heat transferred from the heated food. This is especially true if plastic wrap has been covering the top and handles of the utensil. Pot holders may be needed.

3. **Sometimes, the oven shelf can become too hot to touch.** Be careful when touching the shelf during and after cooking.

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

5. **Don't defrost frozen beverages** in narrow necked bottles especially carbonated ones. Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.

6. **Don't overcook. Excessive overcooking dehydrates potatoes, and may cause them to catch fire causing damage.**

7. **If food should ever ignite, keep the oven door closed. Turn off the power immediately.** Touch CLEAR/OFF or disconnect power cord or shut off power at the fuse or circuit breaker panel.

8. **Remove the temperature probe from the oven when not using it** to cook with. If you leave the probe inside the oven without inserting it in food or liquid and turn on microwave energy, it can create electrical arcing in the oven, and damage oven walls or shelf.

9. **Remove wire twist-ties** on paper and plastic bags before placing in oven. Twist-ties sometimes cause bag to heat, and may cause fire.

10. **Boiling eggs (in or out of the shell) is not recommended** for microwave cooking. Pressure can build up inside egg yolk and cause it to burst, resulting in injury.

11. **Do not pop popcorn in your microwave oven** unless in a special microwave popcorn accessory or unless you use popcorn in a package labeled for microwave ovens. Because of the heat generated, without these precautions, the container could catch fire.

12. **Use metal only as directed in cookbook.** Metal strips as used on meat roasts are helpful in cooking food when used as directed. Metal trays may be used

for TV dinners. However, when using metal in the microwave oven, **keep metal at least 1-inch away from sides of microwave oven.**

13. **Do not use any thermometer in food you are microwaving** unless that thermometer is designed or recommended for use in the microwave oven.

14. **Do not store flammable materials in an oven.** Also, do not use flammable fluids in the vicinity of your oven.

15. **Do not use your microwave oven to dry newspapers.** If overheated, they can catch fire.

16. **Plastic Utensils**—Plastic utensils designed for microwave cooking are very useful, but should be used carefully. Even microwave plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and utensils may even ignite. For these reasons: 1) Use microwave plastics only and use them in strict compliance with the utensil manufacturer's recommendations. 2) Do not subject empty utensils to microwaving. 3) Do not permit children to use plastic utensils without complete supervision.

17. **Don't operate the oven while empty** in order to prolong the life of the oven and save energy. If, by accident, the oven should run empty a minute or two, no harm is done.

THE HOOD:

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

2. **The vent fan in your Spacemaker oven will operate automatically under certain conditions (see Automatic Fan Feature, page 7). While the fan is operating caution is required to prevent the starting and spreading of accidental cooking fires while the vent fan is in use. For this reason:**

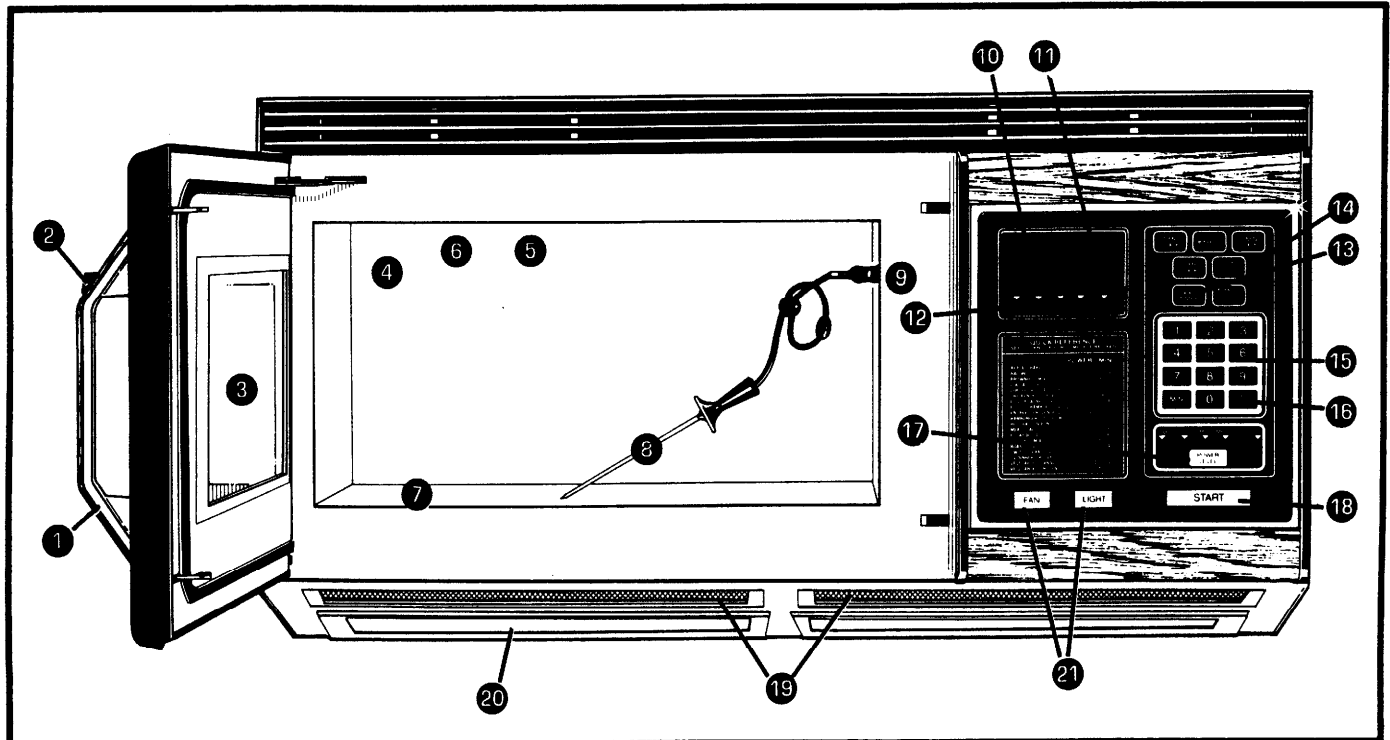
A. **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may ignite and spread if vent fan is operating. To minimize automatic fan operation, use adequate sized utensils and use high heat settings only when necessary.

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

C. **Never flame foods under the oven with the vent fan operating** because it may spread the flames.

D. **Keep hood and grease filters clean,** according to instructions on pages 17 and 19, to maintain good venting and avoid grease fires.

Introduction to Your Oven



- 1. Door Handle.** Oven doesn't operate unless door is securely latched.
- 2. Door Latch.** Push in to open door.
- 3. Window with Metal Shield.** Screen allows cooking to be viewed while leaving microwaves confined in oven.
- 4. Oven Light.** Goes on when door is opened or when oven is operating and during the hold timer function.
- 5. Plastic Stirrer Cover.** Protects the mode stirrer which distributes microwave energy into the oven.
- 6. Oven Vent.**
- 7. Oven Shelf.**
- 8. Micro-Thermometer™ Temperature Probe.** Use with Temperature Cook, Temp Hold and Simmer 'N' Cook™ features only.
- 9. Receptacle for Temperature Probe.**
- 10. Time or Temperature Display.** During cooking, shows cooking times in minutes and seconds or temperature in degrees.
- 11. Power Level Display.** Shows Power Level being used in digits from 1 to 10.
- 12. Cooking Function** lets you know which of six functions you are setting or using: TIME COOK,

TEMP COOK, DEFROST, SIM 'N' COOK™, TEMP HOLD or HOLD/TIMER.

- 13. Hold/Timer.** Two functions. Use as a kitchen timer or to program a no-heat period before cooking or between defrost and cook. (See pages 6 and 16.)
- 14. Function Pads.** See pages 6 and 7 for detailed description of the functions and their uses.
- 15. Number Pads.** Touch to enter Time or Temperature and Power Level.
- 16. Clear/Off.** Stops the oven and erases all settings. Press to erase PF (Power Failure) from display when first plugged in.
- 17. Power Level Guide.** Words above numbers indicate corresponding power levels in your Microwave Guide and Cookbook.
- 18. Start.** Press after setting controls. Prevents accidental starting. Always press Start last.
- 19. Grease Filters.**
- 20. Cooktop Light.**
- 21. Hood Controls:**

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

Lamp Switch. Push and hold lamp switch until fluorescent lamp lights.

Features of Your Micro

The Touch Control Panel allows you to set the oven controls electronically with a press of the finger. It's designed to be easy to understand and use. Follow these steps:

- 1. SELECT A MICROWAVING METHOD** by touching one of these basic cooking function pads. (The functions and their uses are explained in this book.)



Use the following special function pads for extra flexibility. (This book tells you when to use each pad.)



- 2. SET TIME OR TEMPERATURE** by touching the corresponding number pads, which give the oven numerical instructions.



- 3. CHANGE POWER LEVEL** if you want a Power Level other than automatic 10 (cooking) or 3 (defrosting). Touch Power Level pad, then number pad needed.

- 4. PRESS START BAR LAST.**

THE NO-HEAT TIME FUNCTION

This function provides digit time display without microwave energy.

Touch **HOLD/TIMER** and enter numbers to program a no-heat period before cooking or between Defrost and Cook. When oven is not in use, can be used as a kitchen timer. Touch **HOLD/TIMER**, enter time and press Start. (See page 16.)

THE MEMORY FUNCTION

The memory function allows you to store simple instructions or complete 2, 3 or 4-step programs for future use. Use the oven for other microwaving while it remembers.

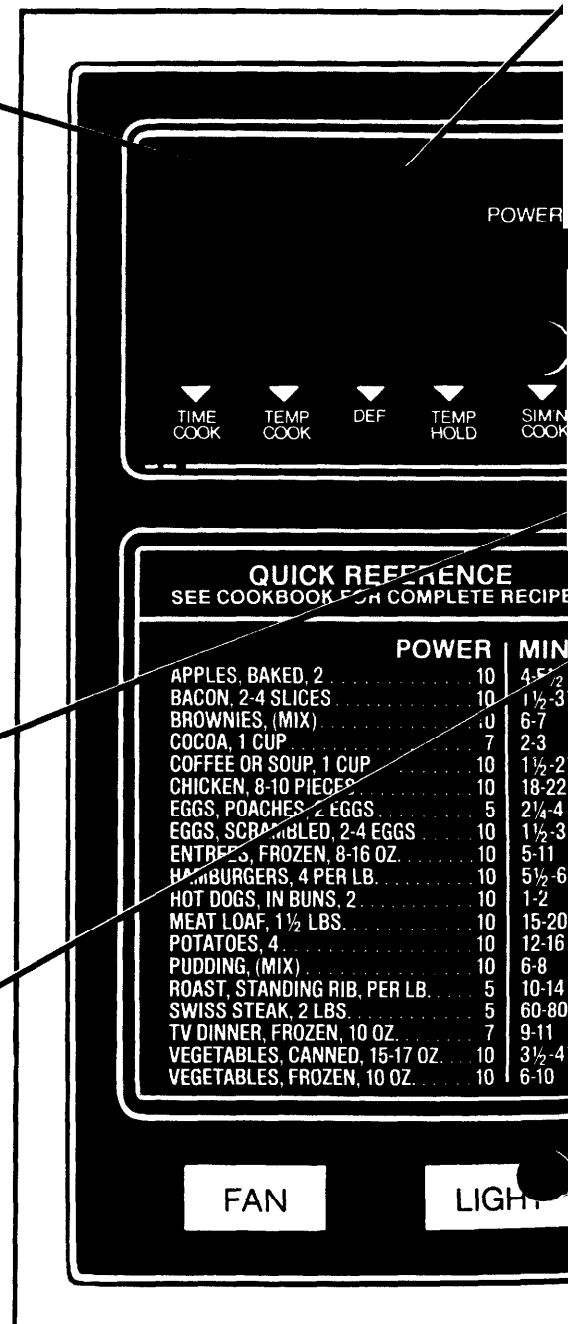
Touch **MEMORY ENTRY/RECALL** to store instructions or when you are ready to use stored instructions or want to check information in memory. (See pages 14 and 15.)

TIME-TEMPERATURE DISPLAY

When the oven is not in use, display is dark. **During Time** functions, display shows minutes and seconds. **During Temperature** cooking, display shows -90° or the internal temperature of food in degrees F. between 90° and 200°.

POWER LEVEL DISPLAY

Shows what Power Level is being used. The guide above the Power Level Pad tells you which Power Level numbers correspond to High, Medium-High, Medium, Low and Warm which are Power Levels referred to in the cookbook.



ave Touch Control Panel

THE TIME FUNCTIONS

The oven lets you microwave by time in 2 different ways. Program Time Cook and Defrost with Hold for even greater flexibility.

Touch **DEFROST** and enter time for uniform defrosting with little or no attention. Automatic Power Level of 3 can be changed after time entry. Display counts DOWN in seconds. (See page 8.)

Touch **TIME COOK**, then enter numbers and microwave to an exact time. The automatic Power Level of 10 can be changed, but only after time is entered. Display counts DOWN in seconds. (See page 9.)

THE TEMPERATURE FUNCTIONS

Use the automatic temperature probe to cook by temperature in 2 ways. Temperature Cook can be programmed with Hold for delayed start or with Defrost.

Touch **TEMP COOK** then enter numbers to microwave to desired internal temperature. The automatic Power Level of 10 can be changed after temperature is entered. Display shows internal temperature of food in 1 degree F. increments. Oven shuts off when preset temperature is reached. (See page 10.)

Touch **SIM 'N COOK**™ for slow, temperature-controlled simmering. Temperature and Power Level are set automatically. Cook for as long as you like. There is no automatic shut-off. (See page 12 and cookbook for special slow-cook recipes.)

Touch **TEMP HOLD** when you want to hold just-cooked foods at serving temperature, or to warm up leftovers. The holding temperature between 90° and 200°F must be selected as well as a lower Power Level if using instead of the automatic (10) High. There is no automatic shut-off. (See page 13.)

THE NUMBER PADS

Touch **NUMBER PADS** to enter Time, Temperature, or Power Level.

CLEAR/OFF stops the oven and erases all settings.

Press **START** after setting controls when you are ready to use the oven.

THE POWER LEVEL FUNCTION

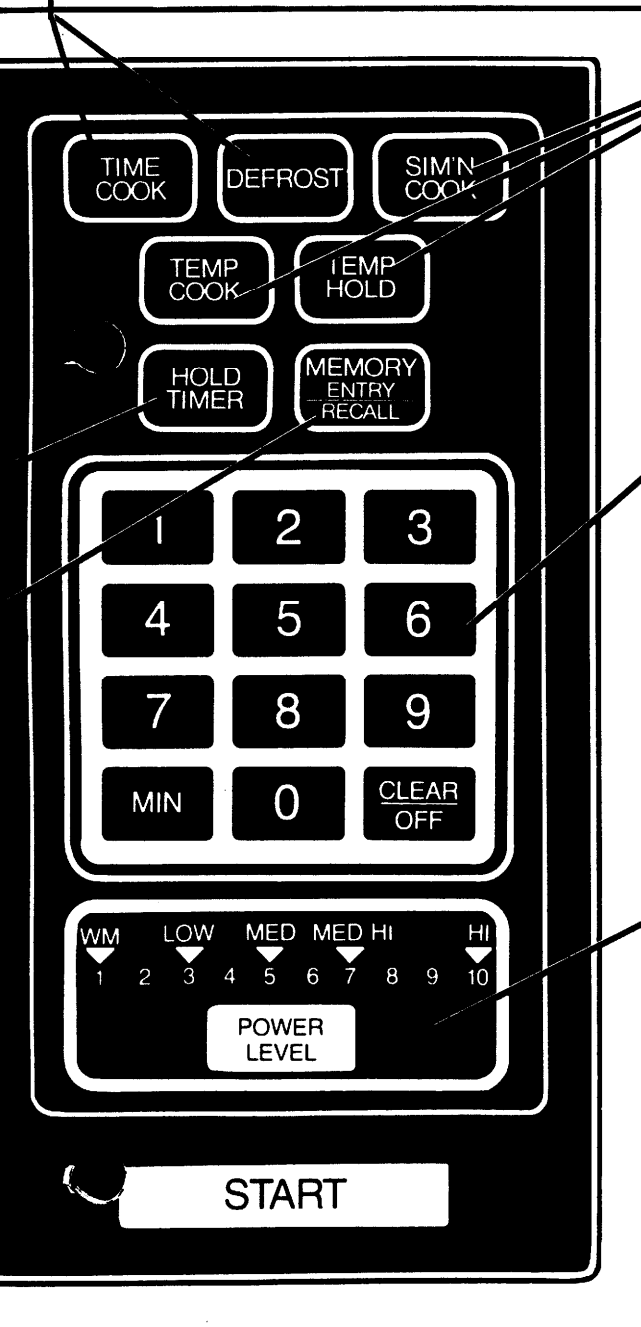
The oven microwaves at 10 different power levels for complete flexibility. If no power level is set, oven automatically selects Power Level High (10) for time and temperature cooking (except when using Sim 'N Cook cycle).

Touch **POWER LEVEL** and enter desired number to select a new power level after completing the cooking function entry. Power Level can be changed at any time during microwaving, except when using Sim 'N Cook™ cycle. (See page 12.)

AUTOMATIC FAN FEATURE

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

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



How to Defrost

TIPS FOR DEFROSTING

Foods frozen in paper or plastic can be defrosted right in the package. *The Microwave Guide & Cookbook* gives you special instructions for packaging and freezing foods which will be used in automatic 3-step cooking programs.

For even defrosting, many foods need to be turned over, rotated or broken up part way through the defrosting time. Let the oven remember for you. If you set the oven for the first time period, it will signal when food needs attention. Always start with minimum defrosting time.

"HURRY-UP" DEFROSTING

With "Hurry-Up" defrosting, food will need less time but more frequent attention. If you want to defrost small items in a hurry, you can raise the Power Level after entering time by touching POWER LEVEL pad and 7 or 10.

To defrost at Power Level 7 (Medium-High), cut total defrosting time to $\frac{1}{2}$. Rotate, turn over or stir food after $\frac{1}{2}$ of the new total time.

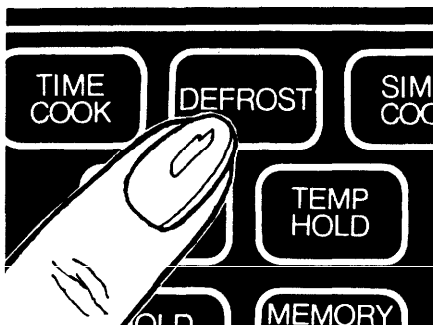
To defrost at Power Level 10 (High), cut total defrosting time to $\frac{1}{3}$. Rotate, turn over or stir food frequently.

Defrosting is one of the most important advantages of a microwave oven. Your new oven makes defrosting even easier and better. It's microwave-fast, but gentle enough to defrost uniformly with a minimum of attention. *The Microwave Guide & Cookbook* helps too, with step-by-step instructions for defrosting all types of food.

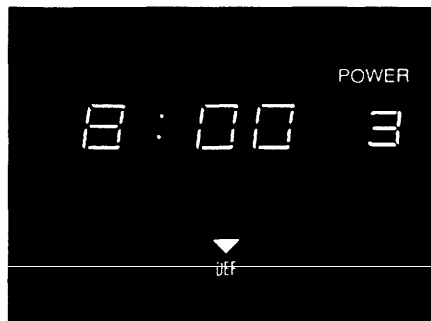
The Defrost setting gives you an automatic power level of 3, which is best for most defrosting. You may change it if you wish, which makes Defrost a versatile function. Power Level can be changed, but only after time is entered.

You may open the door at any time during microwaving. To resume defrosting, close the door and press START.

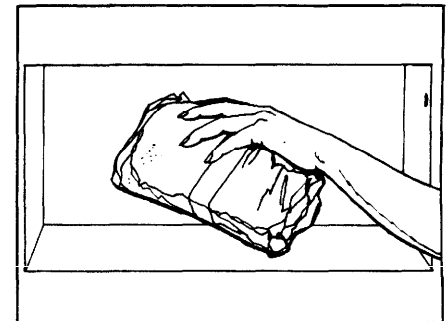
HOW TO DEFROST 2 POUNDS OF PORK CHOPS



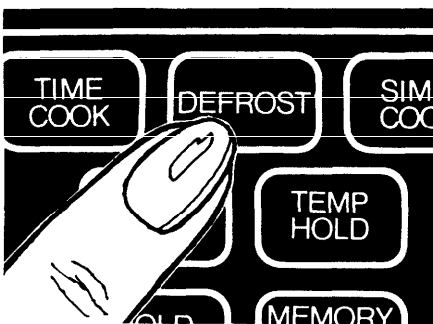
1. Touch **DEFROST**. The function legend lights up.



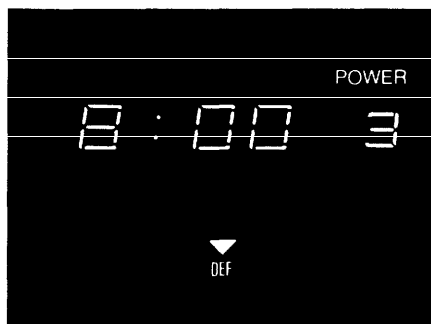
2. Enter Time. Touch **8** and **0**, **0**. Display shows 8:00. Power Level is automatically at 3.



3. Press **START**. When oven shuts off, turn package over.



4. Touch **DEFROST**.



5. Enter Time. Touch **8** and **0**, **0**. Display shows 8:00.



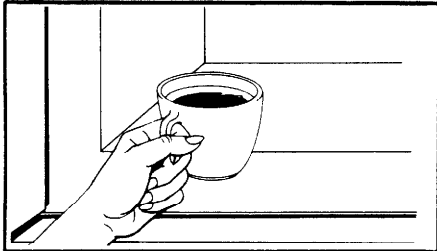
6. Press **START**. When oven shuts off, separate pieces. Let stand to complete defrosting.

How to Time Cook

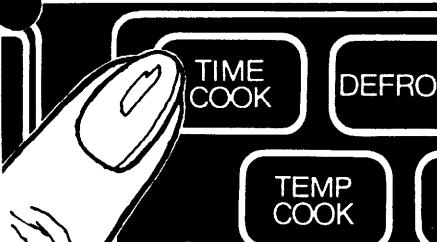
Time Cooking, or cooking your food according to a pre-determined amount of time, is probably familiar to you from conventional cooking. With your microwave oven, however, you preset the time and the oven turns off automatically.

Using Your Oven to Time Cook

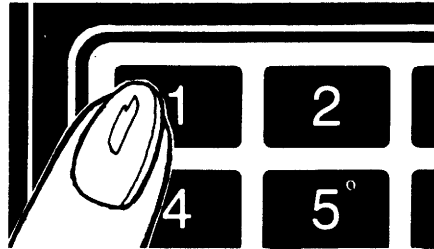
Follow the cooking steps below to help you learn to Time Cook properly.



Step 1: Fill a cup $\frac{2}{3}$ full of water and 1 teaspoon of freeze dried coffee. Use a cup that has no metal decoration. Place cup in oven and close door.



Step 2: Touch TIME COOK. Signal light above TIME COOK comes on. The read-out panel shows :0 and Power 10.



Step 3: Select your time. Touch 1, 2, and 0 for a minute and 20 seconds. Readout shows 1:20. If another Power Level is desired touch Power Level and the number although Power Level 10 (HIGH) is preferred for this cup of coffee.



Step 4: Touch START. Inside light comes on and fan starts. Cooking time counting down shows on display.

Step 5: When time is up, oven signals. Oven, light, and fan shut off.

Microwaving Tips

- Make sure all utensils used in your microwave oven are labeled "suitable for microwaving". Check your Cookbook for specific test to determine "microwave-safe" utensils.
- Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.
- Most microwaved foods require stirring, rotating, or rearranging. Check your Cookbook for specific instructions for the food you are microwaving.
- Some foods such as unshelled eggs and hot dogs must be pricked to allow steam to escape during cooking.

Questions and Answers

Q. I set my oven for the time called for in the recipe but at the end of the time allowed, my dish wasn't done. What happened?

A. Since house power varies due to time or location, many Time Cook recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your dish a little longer, if necessary.

Q. I want to cook my dish on a Power Level other than HIGH, what do I need to do?

A. To change the Power Level, touch the Power Level pad, then touch number pad for power level desired.

Q. Can I interrupt my Time Cook function to check the food?

A. Yes. To resume cooking, simply close the door and touch START. NOTE: Microwave power will not come on until you are ready. You must touch START for cooking to begin.

Q. I touched the number pads and selected my power level. When I touched START, however, my oven didn't come on. Why not?

A. The TIME COOK pad must be touched before setting the number pads or else your oven will not begin cooking.

How to Temp Cook

For many foods, temperature cooking (Temp Cook) is the most accurate method. Use it for cooking meatloaf, roasts and other foods where internal temperature is the best test of doneness. Use it to heat or reheat foods to precise serving temperature. It takes the guesswork out of cooking, because the oven shuts off automatically when food reaches the preset temperature.

Temperature Cook gives you an automatic Power Level of 10. After entering the temperature, you may change power level.

The oven helps you with temperature cooking. If after you press **START**, the oven gives a 3-second signal, it means you selected a temperature lower than that of the food.

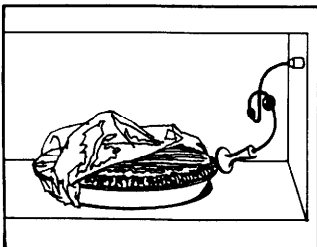
If you set a temperature lower than 90° or higher than 200°, the oven gives a 3-second signal and shows you the incorrect figure so you can recognize your mistake and reset.

If you forget the probe or have not attached it to the oven correctly, or if probe needs service, the oven gives a 3-second signal and then shuts off. All you have to do is attach the probe and press **START**.

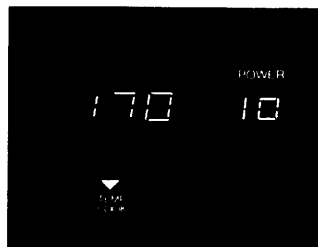
HOW TO USE A TEMPERATURE COOK RECIPE

Temperature Cook recipes tell you where to place the probe and attach the cable. Temperature and power level are printed in bold type so you can read them at a glance. Be sure to touch **TEMP COOK** before touching the number pads. If you need to change the power level, do so *after* you have entered the temperature.

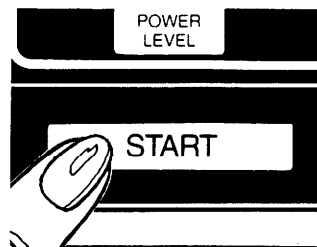
HOW TO TEMPERATURE COOK BASIC MEATLOAF



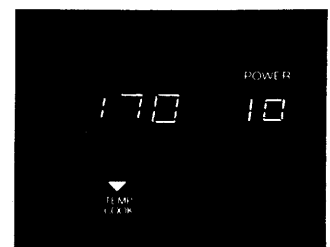
1. Insert Probe and insert cable end into receptacle. Touch **TEMP COOK**.



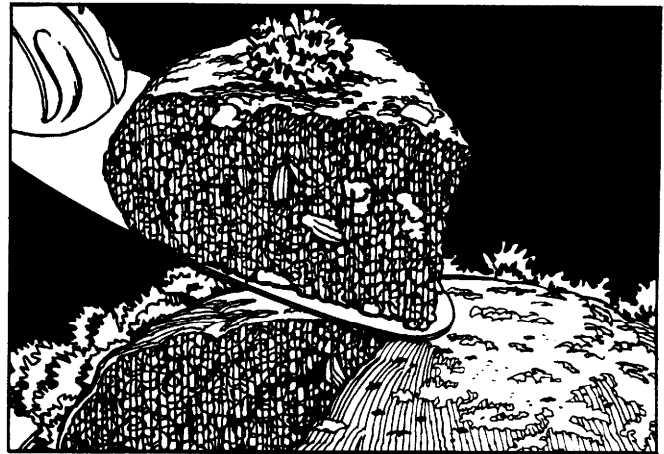
2. Enter Temperature. Touch **1**, **7** and **0**. Display shows 170. Power Level shows 10. No change needed.



3. Press **START**. Display shows -90 until temperature reaches 90°. Then it displays temperature of food in degrees until 170° is reached.



4. Finished temperature reached. A 3 second signal sounds and the oven shuts off automatically.



Basic Meatloaf

BASIC MEATLOAF

POWER LEVEL: High

TEMP: 170°

APPROX. MICROWAVE TIME: 15 to 20 min.

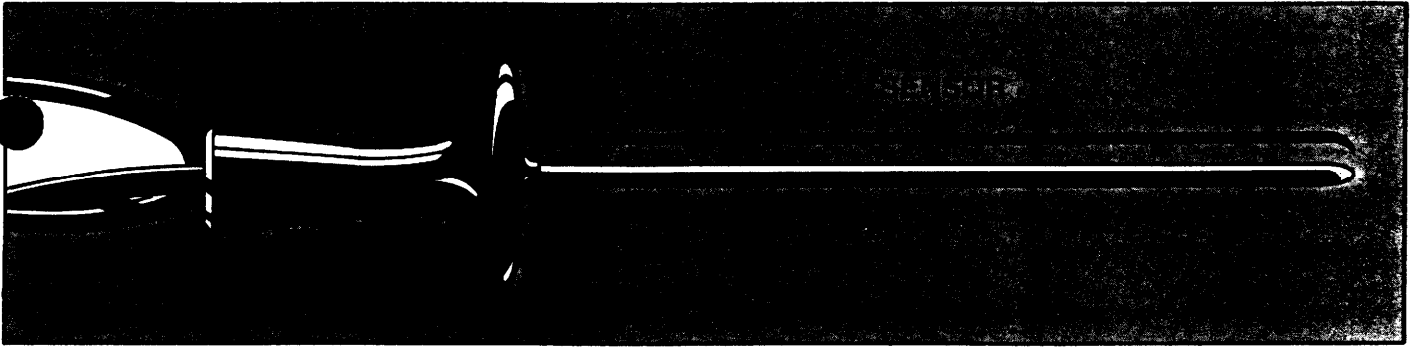
- | | |
|------------------------------------|---|
| 1½ lbs. ground chuck | Mix together beef, onion, crumbs, egg, ketchup, milk and seasonings. Mold into a rounded, flat loaf in 9-in. pie plate. |
| beef | |
| ¾ cup chopped onion | |
| ½ cup fine dry bread crumbs | |
| 1 egg | |
| 2 tablespoons ketchup | |
| 1 cup milk | |
| 1 teaspoon salt | |
| ¼ teaspoon pepper | |
| ⅛ teaspoon paprika | |
| 2 tablespoons ketchup .. | Spread ketchup evenly over top of loaf. |

Insert temperature probe so tip is in center of loaf. Cover tightly with plastic wrap, arranging loosely around probe to vent. Attach cable end into receptacle. **Microwave at High. Set Temp, Set 170°.**

When oven signals, remove meatloaf and let stand about 10 minutes to firm before serving. Serve in wedges.

Makes 6 servings.

THE MICRO-THERMOMETER™ PROBE LETS YOU COOK TO ACCURATE TEMPERATURE.



The Micro-Thermometer probe is essential when using both the Temperature Cook and Sim 'N Cook™ controls. When temperature cooking, insert the probe at least one inch into the food which you are cooking. When using the probe with the Sim 'N Cook setting, insert the probe into the liquid portion of the food.

Place food with probe in oven and insert the cable end into receptacle on oven wall. If you forget the probe or do not attach it correctly, the oven will sound a 3-second signal when you press START. The oven will not start.

When needed, loop the cable and use the clip to hold it in place. This prevents the probe from slipping out of position. If the probe does slip out of position during cooking, reposition the probe, press START and continue cooking. When closing the door, make sure

the probe cable doesn't interfere with door seal. Do not leave the probe in the oven if it is not inserted in food; this could cause damage to the oven.

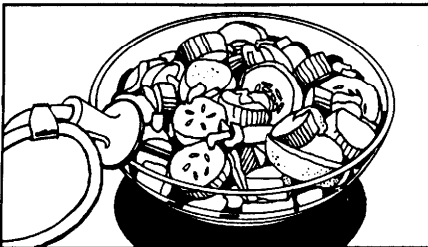
FOODS NOT RECOMMENDED FOR USE WITH THE TEMPERATURE PROBE.

Delicate butter icings, ice cream, frozen whipped toppings, etc., soften rapidly at warm temperatures. Lowest setting on temperature probe is 90°. Time cook these heat sensitive foods.

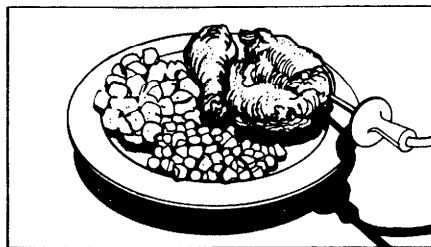
Most frozen foods. The probe should not be inserted into hard foods. Defrost roasts, casseroles or convenience foods, then cook or heat them with the probe to precise serving temperature.

Batters and doughs should be observed during baking and tested for doneness. They may also require turning of the dish. Time cook these foods.

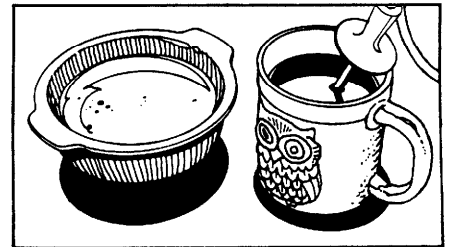
HOW TO POSITION THE PROBE IN TYPICAL FOODS FOR TEMPERATURE COOKING



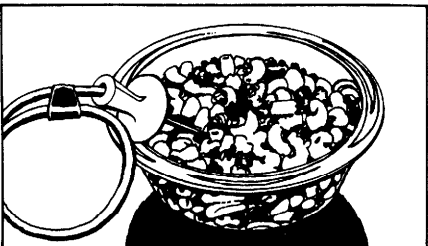
Raw Vegetable Casserole. Position the probe so that the tip rests on the bottom of the dish at the center. Set temperature for 200°.



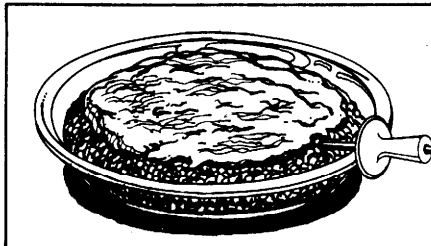
Plates of Food. Insert probe as horizontally as possible, so tip is in center of largest item, but not touching a bone. Heat to 160°.



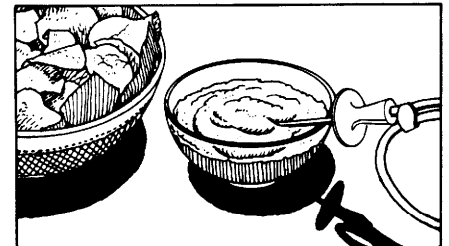
Soups and Beverages. Use the clip to hold the probe tip in the center of the food off the bottom of cup. Heat cream soups to 140°, water-based soups to 150° to 160°.



Casseroles. Position the probe so the tip is in center of the dish, not touching the bottom. Heat to 150° to 160°.



Meatloaf. Insert probe as horizontally as possible, so that tip is in center of the loaf. Set temperature for 170°.



Dips. Insert probe so tip is in center of dip. Use clip to hold it in place. Heat sour cream dips to 90° and cheese dips to 120°.

How to Use Sim 'N Cook™ Control

Setting the oven to use the "Sim 'N Cook" control is easy. You don't enter time because it is a temperature function. You don't enter temperature or power level because the oven does that automatically. There is no automatic shut-off.

The "Sim 'N Cook" control lets you slow-cook foods which need long, gentle cooking to tenderize or develop flavor. Food is brought to a simmer rapidly, then the temperature probe maintains simmering at about 180° for as long as you want. Choose this setting for pot roasts, stews, or any favorite slow-cook recipe.

If, after you press start, a 3-second signal sounds and the oven shuts off, it means you have forgotten the probe or have not attached it to the oven correctly.

Casserole Suggestions for Automatic Simmering

Your Cook Book recipes specify size of casseroles needed for simmering certain foods. A summary of dish sizes for a variety of foods which automatically simmers with excellent results is listed below.

Be sure to use the amount of water called for in the recipe, and to cover the food. Covering retains the steam which helps soften and tenderize the food during microwaving.

Covering the food tightly to retain steam is so important that we recommend that you use plastic wrap, stretching over the top of the casserole. Gather it

loosely around the probe, allowing some space for venting (see pictures in your cookbook). Do not use the lids to your casseroles.

Alternately, check department stores housewares sections for plastic or stoneware accessories designed for automatic temperature cooking. These pots have lids designed with slots cut out so the temperature probe can be inserted from the outside of the casserole through the lid directly into the food.

FOOD

Chuck Roast (5 lb.)

Beef Stew (2 lb. beef cubes)

Chicken, Stewing or Simmering

Chili, and other Saucy Hamburger Mixtures

Dried Beans or Peas

Soup

Pork Chops

MICROWAVE OVENPROOF UTENSIL

Oblong 13 x 9 x 2-in. dish or 12 x 10 x 2-in. dish

3 to 4-qt. casserole or 4-qt. heat-tempered glass mixing bowl

4 to 5-qt. casserole or 4-qt. heat-tempered glass mixing bowl

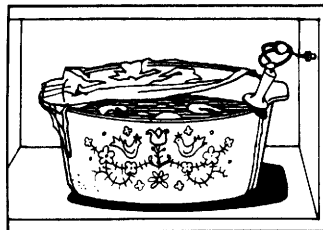
5-qt. casserole

3 to 4-qt. casserole or 4-qt. heat-tempered glass mixing bowl

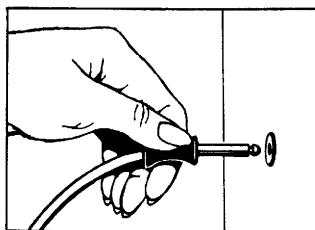
5-qt. casserole

Oblong 13 x 9 x 2-in. dish

HOW TO USE SIMMER 'N COOK™ CONTROL TO COOK A STEW



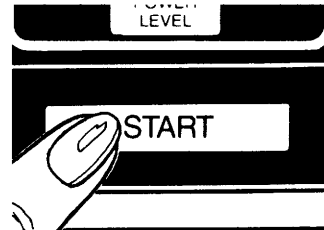
1. Insert Probe as directed in cookbook. Always loop cable and fasten with the clip so it stays put during long cooking.



2. Attach Cable End into Receptacle. Make sure cable doesn't get caught in the door.



3. Touch "SIM 'N COOK". The function legend lights up.



4. Press **START**. Cooking continues until you open the door or clear the program by touching **CLEAR/OFF**.

How to Use Temp Hold

Temp Hold is an especially handy feature of your microwave oven. It lets you hold foods at serving temperature, keeping them "just-cooked" hot and fresh.

With the Temp Hold feature:

1. You can select a holding temperature between 90° and 200°F.
2. You can select any Power Level you want.

Because foods tend to stay moist and tender during microwaving, Temp Hold is the perfect way to keep vegetables, casseroles, and even scrambled eggs piping hot and ready to serve. Roasts, ham and poultry, too, may be kept juicy and table ready with this feature.

You can even warm up leftovers!

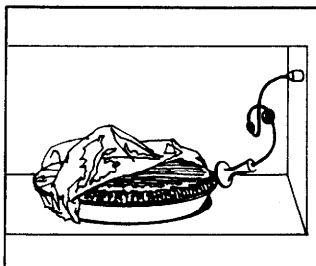
If you wish, you can set your oven to automatically defrost, hold, time or temperature cook, and then Temp. Hold. You must be sure, when you combine Time Cook and Temp Hold, that the temperature probe is placed in the food before starting the microwave oven.

For temperature cooking and holding, you can choose one finished temperature and power level for the cooking and if you want another temperature and power level for the Temp Hold cycle. Temp Hold does not turn off automatically so you can control the holding time. (Allow foods to hold only as long as safe. Times vary depending on food type and amount.)

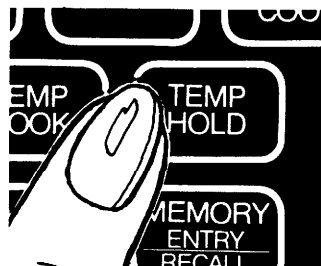
Things to remember when setting your oven to microwave Temp Hold.

- To prevent spoilage, do not hold foods except solid roasts at temperatures below 150° for more than 2 hours.

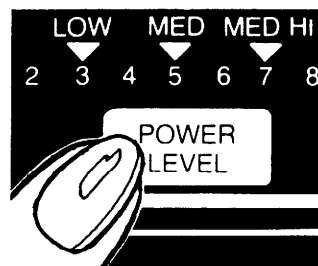
HOW TO TEMPERATURE HOLD



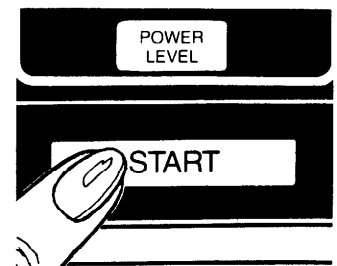
1. Insert probe in food and attach probe to oven. (If you have just Temp Cooked your food, steps one and two are already done)



2. Touch **TEMP HOLD**. Read out displays: **0**. Select the holding temperature. Oven will automatically microwave the food until it reaches pre-set temperature, then maintains temperature.



3. Select **POWER LEVEL**. Oven will automatically use High unless you select another level. See cookbook for suggested power levels.



4. Press **START**. The oven will not shut off until you touch the CLEAR/OFF Pad.

- Solid (not rolled) roasts may be held below 150°. However, during the microwave roasting process, a great amount of heat is stored in the roast. Keeping the roast in the warm oven cavity during TEMP/HOLD can cause a greater increase in internal temperature than when allowing the roast to stand outside the oven on a kitchen counter. Temperatures of up to 20° to 30° above the TEMP/HOLD setting are possible. Because of this heat storage, it is not possible to hold roasts at a rare degree of doneness.

It is suggested that you first remove the roast from the oven and let it stand, uncovered, for about 10 to 15 minutes before returning to TEMP/HOLD. Or, if you know before cooking that you intend to hold a solid roast at serving temperature, you may compensate for the stored heat by undercooking the roast. See your Cookbook for details.

How to speed up Automatic Simmer recipes

The Automatic Simmer recipes in the *Microwave Guide and Cookbook* were especially developed for long slow cooking. However, you can speed up the cooking process by using the Temp Hold feature and following the instructions as given in the cookbook. You can cut the time in half for most simmer-cooking recipes with no risk of toughening because with the temperature probe you do not exceed the recommended temperature.

How to Use Memory Function

The Memory Entry/Recall pad allows you to store complete 2, 3, or 4-step programs or any 1-step cooking function which requires the entry of time or temperature. Just set the oven and press the Memory Entry/Recall pad instead of Start. As Memory Entry/Recall pad is pressed, readout becomes blank, indicating that oven can now be used for other programs.

When the pre-set cooking function is needed, touching Memory Entry/Recall pad once again will set the oven automatically for the cooking function(s) you previously stored in memory. Touch Start and the oven begins microwaving this pre-set program.

DO THIS**TOUCH THIS****YOU'LL SEE THIS HAPPENING ON THE CONTROL PANEL**

Set the control panel for the way you want the food cooked. **But don't press START.** Use a single setting or a program as described on page 16. Defrost, cook by time or temperature . . . any settings but the automatic simmer function work with memory.



Before you touch Memory Entry/Recall, signal lights on the readout above the function that you set come on. Lights go off as soon as Memory Entry/Recall pad is touched.

Leave these simple instructions with the baby sitter:

DO THIS**TOUCH THIS****SHE'LL SEE THIS HAPPENING ON THE CONTROL PANEL**

Put the food in oven and close the door. Insert probe if TEMP COOK or TEMP HOLD has been selected.



Signal lights show what kind of microwaving you selected. (No light shows when using HOLD/TIMER.)

The oven will cook dinner the way the children like it. Just as if Mother were there.

A rectangular button with rounded corners, containing the text "START" in a single line.

All signal lights go off, except the one that confirms your first instruction. The oven carries out the cooking program.

Change your mind? It's easy to clear the Memory. Just enter a new program, and the old instructions are automatically erased. The oven is ready to remember new instructions.

Remember: If you have any cooking program set in the oven, pressing Memory Entry/Recall pad will store that program in oven's memory, and will erase the previous memory.

Use your oven while it's remembering. Using the Memory only stores instructions. You're free to use the oven for any type microwaving. Only when you touch Memory Entry/Recall and START does the oven start carrying out the stored instructions.

Forget what you programmed the oven to do? Just ask.



Your new microwave oven will remind you of what's to come.

Suppose you programmed the oven in the morning to defrost, hold, then cook. You stored the information for later. During the day, while you were using the oven for other things, you forgot what program you entered.



TO ASK BEFORE YOU START MICROWAVING:

1. Touch **MEMORY ENTRY/RECALL**. Signal lights of specific functions light up to show you which type of cooking you selected.
2. Touch the cooking function pads you want to know about.
3. The answers appear in the read-out panel.

TO ASK WHILE YOU'RE MICROWAVING:

1. The read-out panel and cooking signal lights tell you how the oven is microwaving at the moment.
2. Touch the other cooking function pads you want to know about.
3. The answers appear in the read-out panel.

WHEN YOU WANT TO ASK THIS

TOUCH THIS

YOU'LL SEE THIS ANSWER ON THE CONTROL PANEL

Entered a program this morning. What cooking did it call for?



The signal lights on the display above TIME COOK and DEFROST come on.

How long will defrosting be?



The read-out panel shows the amount of total time for defrosting. (The Defrost signal light stays on until touching TIME COOK in the instruction below.)

How long will cooking be?



The read-out panel shows the amount of total time for cooking. (The Defrost signal light goes off.) The Time Cook signal light comes on.

Did I ask for any hold-time in between?



The read-out panel shows the amount of HOLD time. (No signal lights are on.)

How to Use the Hold/Timer

Your HOLD/TIMER, which operates without microwave energy, has three timing functions.

It operates as a Minute Timer, it can be set to delay cooking or may be used as a hold setting after defrosting. Hold/Timer can be set up to 99 minutes.

Step 1: Touch HOLD/TIMER pad. The read-out panel shows :0.

Step 2: Select the amount of time you desire. Touch the appropriate number pads. If, for example, you

are timing a three minute phone call, touch 3, 0, and 0. The readout panel shows 3:00.

Step 3: Touch START. The readout display shows the time as it counts down.

Step 4: When time is up, a signal sounds. The oven turns off.

The HOLD/TIMER can also be used to program "standing time" between microwave cooking func-

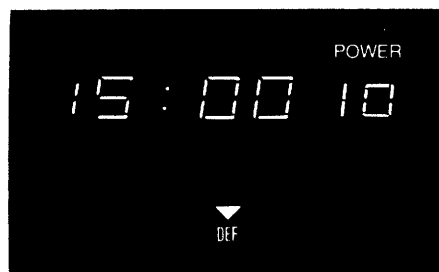
tions. The time can range from one second to 99 minutes and 99 seconds. A HOLD, or "standing" time may be found in some of your own recipes or Cookbook.

To set the oven to delay cooking up to 99 minutes follow Steps 1 and 2 to enter hold time, then set time or temperature desired before pressing START. When holding before temperature cooking, be sure probe is in food before pressing START.

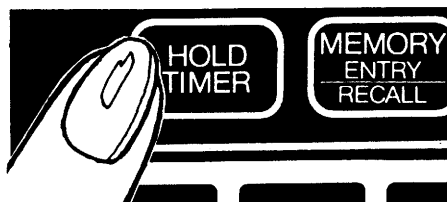
How to Defrost—Hold/Time—Time Cook

To help you become acquainted with the HOLD/TIMER feature as used with Time Cook or Temp Cook follow Steps below to defrost a frozen casserole for 15 minutes, then hold 10 minutes and then cook 25 minutes. If using Temp Cook after Hold/Timer, be sure to insert probe correctly as shown in Temp Cook section of this book.

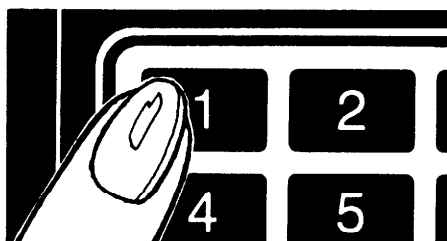
Step 1: Remove casserole from the freezer and place in oven. Touch the DEFROST pad. The readout panel shows :0. Signal light above DEFROST comes on.



Step 2: Touch 1, 5, 0, and 0 for defrosting time. 15:00 and Power 3 appear on readout. (Defrosting is automatically set on Power Level 3 but can be changed by touching POWER LEVEL pad and the new Power Level.)



Step 3: Set standing or hold time by touching HOLD/TIMER. Readout shows :0.



Step 4: Touch 1, 0, 0, and 0 to hold for ten minutes. 10:00 and "HOLD" appear on the display.



Step 5: Touch the TIME COOK pad. The display shows :0 and Power 10 (HIGH). Signal light above TIME COOK comes on.

Step 6: Touch 2, 5, 0, and 0 for twenty-five minutes of cooking time. 25:00 and Power 10 appear on the display panel.

Step 7: Touch START. Power 3 and 15:00 counting down on display. All signal lights except Defrost turn off. When TIME COOK begins, signal light above TIME COOK appears.

Questions and Answers

Q. What will happen if I accidentally reverse the instructions?

A. If you accidentally reverse the sequence of programming instructions, your oven automatically rearranges your program. Defrosting always comes first, then hold, and then the cooking function.

Q. Can I Defrost-Hold only on my oven?

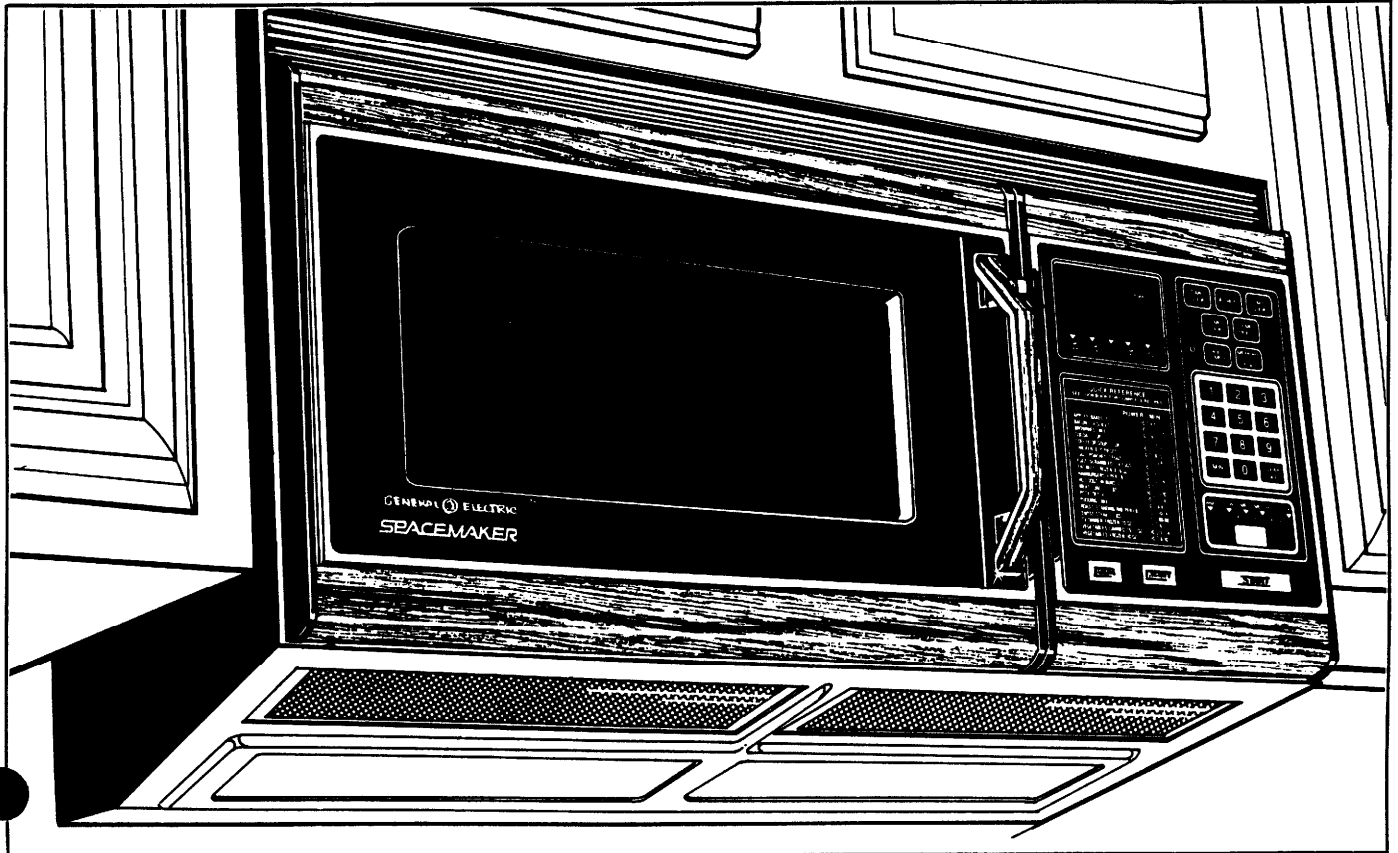
A. Sometimes you may want to defrost a food, hold it, and refrigerate it to be cooked later. All you need to do is program in Defrost and amount of time. Then program Hold and amount of time. Put your thawed dish in the refrigerator and cook later at a convenient time.

NOTE: Allow foods to remain at room temperature only as long as safe. Times will vary.

Q. I programmed my oven for a specific defrosting time but it defrosted longer than necessary. What happened?

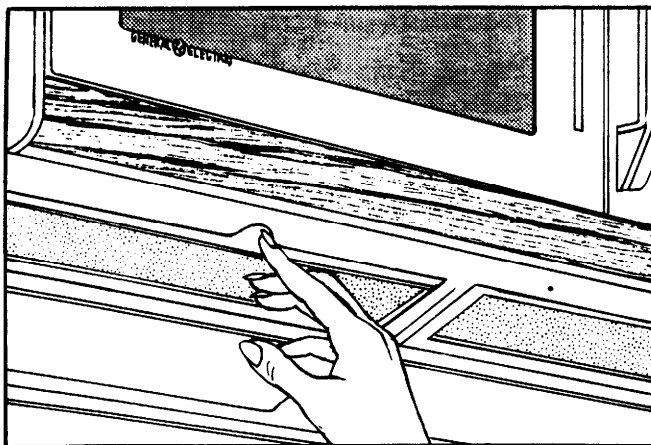
A. When instructions conflict, the oven carries out the last instruction. You may have set the oven to Defrost for 4 minutes, Hold/Time for 2 minutes, and then Defrost for 6 minutes. In this case, the oven would Defrost for 6 minutes and Hold/Time for 2 minutes.

The Exhaust Feature



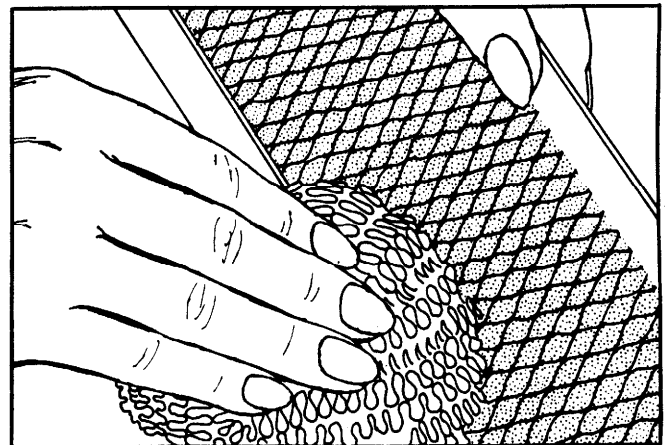
The exhaust hood feature on your GE microwave oven is equipped with a metal filter which collects grease. When the fan is operated, air is drawn up

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



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

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



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

Care for Your Microwave Oven

Your New Microwave Oven is a Valuable Appliance, Protect It From Misuse By Following These Rules:

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps "air-out" the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The interior and exterior oven walls can be scratched. The control panel can be damaged.
- **Don't remove the cover over the "stirrer" at the top of the oven (microwave feature 4 on page 5).** You will damage the oven.



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

How to Clean the Interior

Walls, floor and plastic cover. Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatters are easy to remove. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse and dry. Do not use abrasive cleaners on oven walls. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

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

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

Special note when using Brown 'N Sear Dish: High heat generated on bottom of Brown 'N Sear Dish can cause scorched appearing stains to bake onto the oven shelf if grease is present. These may be removed with Delete® Polishing Cleanser by the Drackett Products Co.

After using Delete, rinse and dry thoroughly, following instructions on can. Do not use Delete on the painted surfaces such as walls. It will scratch the paint.

Delete may be purchased from your local dealer or from your Authorized Service Center. Check the "yellow pages" for location and phone number.

Delete may be sold in grocery or hardware stores, or in the housewares section of some department stores.

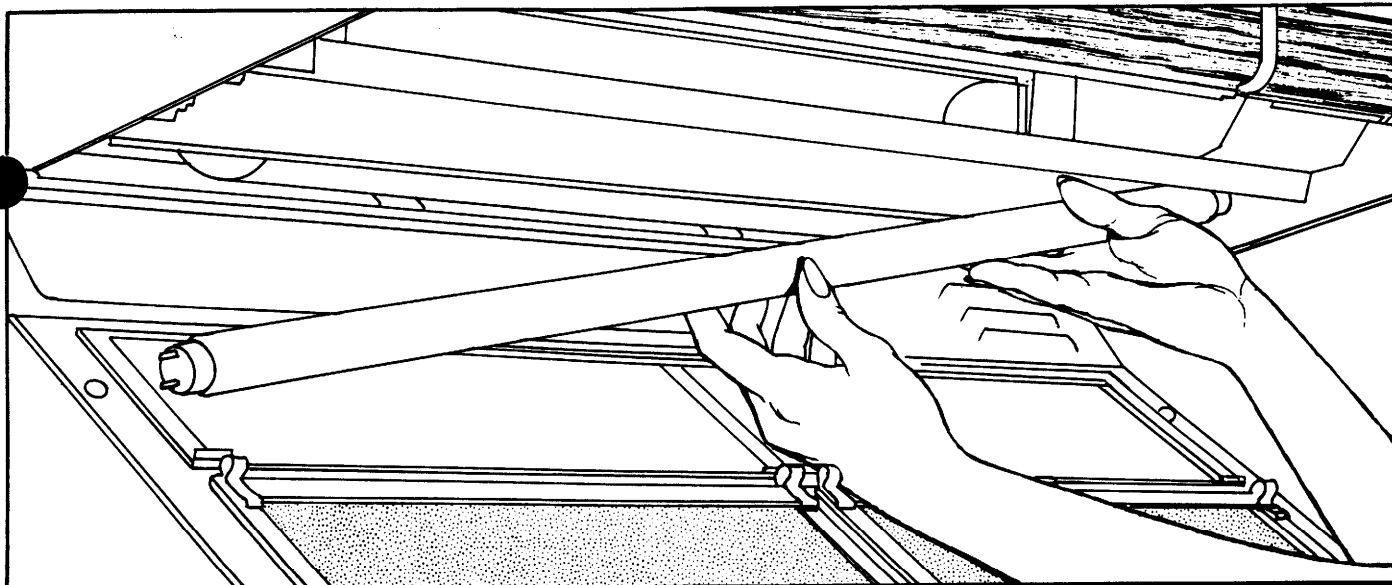
Automatic Temperature Probe. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

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

How to Clean the Exterior

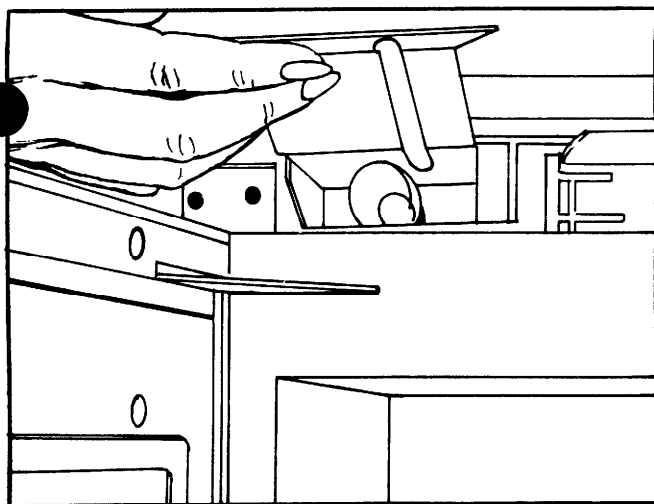
Case. Clean the outside of your oven with soap and water, then rinse and dry. The outer pane of the window is glass. Just wipe clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use abrasives or sharp objects on the panel. They can damage it.



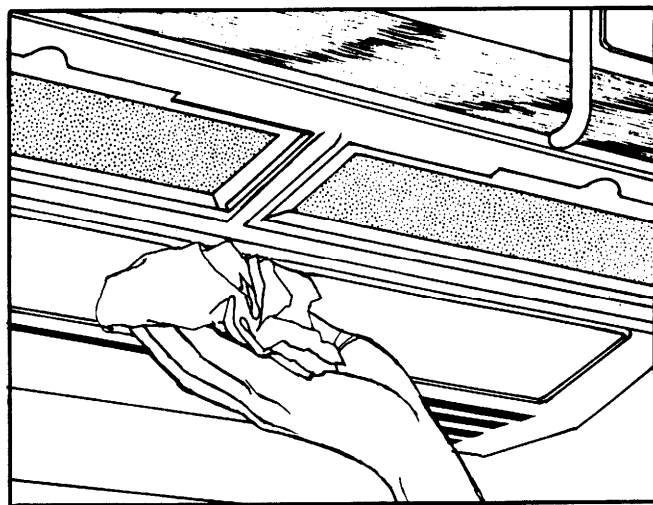
To replace hood lamp, first **disconnect power at main fuse or circuit breaker panel or pull plug**. Remove 2 screws from each side of lower panel and 3 screws from front edge. Lower panel until it rests on range below. Place fingers on top near each end of lamp. Press down and roll top of lamp gently toward

front until it stops. Remove. Replace with same type and wattage lamp. Hold lamp near each end and insert prongs in sockets. Gently roll top of lamp toward rear of range until it stops. Raise lower panel and replace screws.



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

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



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

Common Problems and Easy Solutions

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

Solution: Make sure power is on. Check to see that 3-prong plug is inserted firmly into a proper outlet. Check the house control box to see that wall outlet and fuses are working.

If power is on, then the oven is not accepting your instructions. You may have entered another function, or you may have programmed functions which cannot be combined, or you may have made a numerical entry before a function entry. Touch CLEAR/OFF.

Problem: The control panel lights up but oven won't turn on when I touch START.

Solution: Check that door is securely closed. Unless door is closed to engage the safety interlocks, the microwave energy cannot come into the oven.

Problem: "PF" appeared on my readout display.

Solution: "PF" shows on readout when you first plug in your oven—or if the power supply has been interrupted. Touch CLEAR/OFF and reset the controls.

Problem: My oven light has burned out. Can I still use my oven?

Solution: Yes, see page 17 regarding replacement. For safety's sake the socket should not be left open. General Electric service does not stock these lights.

Problem: Hood fan isn't working right.

Solution: If it doesn't work at all, check the main fuse or circuit breaker. If it works but is faster than usual, the filter may need cleaning. If fan goes on and off, it's probably overheating or if fan is on and can't be turned off, see page 7 about the Automatic Fan Feature.

Problem: If I want to check temperature that I set for Temp Cook or the present temperature during Sim 'n Cook what do I do?

Solution: Touch Temp Cook or Sim 'n Cook pad and temperature will be displayed on readout.

Problem: My oven displayed the "temperature set" and a 3 second signal sounded even though I thought I set it right.

Solution: Be sure probe is in place in oven and connected at the receptacle end. If Temperature Cook and Probe are properly set, and food temperature is above 10°F, yet a 3 second signal still sounds, call for service and indicate that you probably have a problem with a probe or a wiring defect.

Problem: When using Temperature Cook, after I touch START, a signal sounds, and oven turns off. I've rechecked everything and I have set the oven properly.

Solution: You have probably set an end temperature which is lower than the present temperature of the food. For example, if you set oven to heat your cup of coffee to 150° but your coffee is already 155°, the oven turns off because the temperature you set has been reached.

Problem: I have some TV and radio interference while operating my microwave oven. Is anything wrong?

Solution: Some TV and radio interference similar to other appliance interference might be noticed while operating the microwave oven, but does not indicate a problem with your oven.

Problem: My food is undercooked although I set all the controls properly.

Solution: Food may have not been fully defrosted. Times given in the recipe are minimum, but the density or size of food varies and thus cooking time should be adjusted. Check recipe for special instructions for turning or stirring of food.

Problem: Oven gives a signal when I try to set temperature and press START.

Solution: You are setting a temperature outside the oven's range of 90° to 200° or have not connected the probe.

REMEMBER

If you have trouble with your microwave oven, parts or accessories may be available from the factory. Service may be available from your retailer, or you may contact the factory for more information. For more information, contact your retailer or the factory. For more information, contact your retailer or the factory. For more information, contact your retailer or the factory.

After this warranty expires, you may purchase an Extended Service Contract which will allow you to budget your service needs. This cover is beyond warranty is available from our factory service center from many franchised dealers. It is a good idea to apply for this contract before your warranty expires.

Need Service?

You'll find General Electric Factory Service Centers in all these cities.

- ALABAMA**
Birmingham - 35210
2500 Crestwood Boulevard
(205) 956-0333
(Decatur-Huntsville)
Huntsville - 35805
1209 Putnam Drive
(205) 830-0150
Mobile - 36609
1107 Bellline Highway South
(205) 471-1451
- ARIZONA**
Phoenix - 85031
25 South 51st Avenue
P.O. Box 14278
(602) 269-2121
Tucson - 85705
2015 North Forbes Boulevard
Suite 111
(602) 623-8415
- ARKANSAS**
Little Rock - 72209
8405 New Benton Hwy.
(501) 568-7630
- CALIFORNIA**
(San Bernardino-Riverside)
Bloomington - 92316
10121 Cactus Avenue
(714) 877-3434
(San Francisco)
Burlingame - 94010
9 Adrian Road
(510) 981-8760
Fresno - 93727
1809 North Helm Street
(209) 255-1851
Los Angeles - 90058
2815 East 46th Street
(213) 583-1141
Sacramento - 95815
1613 1/2 Arden Way
(916) 929-2247
San Diego - 92101
3554 Kettner Boulevard
(714) 297-3221
San Jose - 95123
5763 Winfield Rd.
(408) 298-3870
Van Nuys - 91405
6843 Lennox Avenue
(213) 989-5710
- COLORADO**
Colorado Springs - 80909
1865 North Academy
Suite B
(303) 597-8492
Denver - 80207
5390 East 39th Avenue
(303) 320-3301
- CONNECTICUT**
Bridgeport - 06604
615 North Washington Ave.
(203) 367-5311
East Hartford - 06108
265 Prestige Park, Plaza 3
(860) 528-9811
- DELAWARE**
(Brandywine - Wilmington)
Glen Mills, PA - 19342
R.D. # 2, Box 210
(215) 358-1500
- DISTRICT OF COLUMBIA**
Jessup, MD - 20794
8201 Stayton Drive
(301) 953-9130
- FLORIDA**
Fort Lauderdale - 33309
1101 W. McNab Rd.
(305) 974-6708
Fort Myers - 33901
4160 S. Cleveland Avenue
(813) 939-2812
Jacksonville - 32205
5266 Highway Avenue
(904) 783-1330
(Pompano-W. Palm Beach)
Lake Worth - 33460
1802 Madrid Avenue
(305) 655-7040
Miami - 33167
3200 N.W. 110th Street
(305) 685-5144
Orlando - 32807
6545 East Colonial Drive
(305) 273-6370
Tallahassee - 32301
1205 South Adams Street
(904) 222-6931
Tampa - 33611
5201 S. Westshore Boulevard
Box 13708 - 32018
Interbay Station
(813) 837-1906
- GEORGIA**
Atlanta - 30325
1695 Marietta Boulevard
P.O. Box 19917
(404) 897-6400
Savannah - 31406
211 Television Circle
(912) 925-0445
- HAWAII**
Honolulu - 96813
404 Cooke Street
(808) 533-7462
- IDAHO**
(Boise)
Garden City - 83704
5250 Chinden Boulevard
(208) 376-5880
- ILLINOIS**
Champaign - 61820
1205 North Hagen
(217) 359-4088
Chicago - 60638
5600 West 73rd Street
(312) 594-2424
Elk Grove Village - 60007
10 King Street
(312) 593-2525
Lombard - 60148
827-B35 Westmore Avenue
(312) 629-8010
Peoria - 61614
7708 North Crestline Drive
(309) 692-5070
- Rockford - 61107
401 North 2nd Street
(815) 962-7200
Springfield - 62702
2252 South 15th Street
(217) 753-8088
- INDIANA**
Evansville - 47714
1016-K S. Weinbach Avenue
(812) 476-1341
Fort Wayne - 46808
4632 Newaygo Road
(219) 484-9005
Gary - 46409
5185 Broadway
(219) 981-2533
Indianapolis - 46219
6233 Brookville Road
(317) 356-8861
South Bend - 46613
1902 Miami Street
(219) 288-0685
- IOWA**
Cedar Rapids - 52405
118 First Street, N.W.
(319) 366-8579
Davenport - 52802
1074 South Dittmer P.O. Box 3188
(319) 326-5101
Des Moines - 50313
1637 N.E. 58th Avenue
(515) 266-2191
- KANSAS**
Kansas City - 66115
2949 Chrysler Road
(913) 371-2242
Wichita - 67211
820 East Indianapolis
(316) 267-3366
- KENTUCKY**
Lexington - 40505
1144 Floyd Drive
(606) 255-0848
Louisville - 40218
4421 Bishop Lane
P.O. Box 32130
(502) 452-3511
- LOUISIANA**
Baton Rouge - 70814
2935 Crater Lake Drive
(504) 926-5062
(New Orleans)
Harahan - 70123
701 Edwards Avenue
(504) 733-7901
Shreveport - 71102
1430 Dalzell Street
(318) 425-8654
- MAINE**
South Portland - 04106
54 Darling Avenue
(207) 775-6385
- MARYLAND**
Jessup - 20794
8201 Stayton Drive
(301) 953-9130
- MASSACHUSETTS**
(Cape Cod)
Hyannis - 02601
80 Enterprise - Unit 11
(617) 771-5905
- Pittsfield - 01201
1450 East Street
(413) 499-4391
(Boston-South)
Westwood - 02090
346 University Avenue
(617) 329-1250
(Boston-North)
Wilmington - 01887
281 Main Street
(617) 944-7500
- MICHIGAN**
Detroit - 48234
6501 East Nevada
(313) 892-4200
Grand Rapids - 49508
350 28th Street, S.E.
(616) 452-9754
Lansing - 48912
1004 E. Michigan Avenue
(517) 484-2561
- MINNESOTA**
(Minneapolis-St. Paul)
Edina - 55435
7450 Metro Boulevard
(612) 835-5270
- MISSISSIPPI**
Jackson - 39209
325 Industrial Drive
(601) 352-3371
- MISSOURI**
Kansas City, KS - 66115
2949 Chrysler Road
(913) 371-2242
St. Louis - 63178
1355 Warson Road North
P.O. Box 14559
(314) 993-6200
Springfield - 65807
1334 West Sunshine
(417) 831-0511
- NEBRASKA**
Lincoln - 68503
1145 North 47th Street
(402) 464-9148
Omaha - 68117
6636 "F" Street
(402) 331-4045
- NEVADA**
Las Vegas - 89109
3347 S. Highland Drive
Suite 1
(702) 733-1500
Reno - 89511
Del Monte Shopping Center
6465 S. Virginia Street
(702) 826-7070
- NEW JERSEY**
Mount Holly - 08060
Route 38 & Eastick Avenue
(609) 261-3500
North Caldwell - 07006
5 Fairfield Road
(201) 256-8850
(Asbury Park)
Oakhurst - 07712
2111 Highway 35
(201) 493-2100
Vineland - 08360
749 North Delsea Drive
(609) 696-1506
- NEW MEXICO**
Albuquerque - 87107
3334 Princeton Drive, N.E.
(505) 345-1861
- NEW YORK**
Albany - 12205
2 Interstate Avenue
(518) 438-3571
Brooklyn - 11234
5402 Avenue "N"
(212) 253-8181
Buffalo - 14225
3637 Union Road
(716) 686-2268
(Westchester County Area)
Elmsford - 10523
Fairview Industrial Park
Route # 9-A
(914) 592-4330
(Binghamton)
Johnston City - 13790
278 Main Street
(607) 729-9248
Long Island City - 11101
49-10 Northern Boulevard
(212) 626-9600
(Nassau-Suffolk County)
Melville - 11746
336 South Service Road
(516) 694-8600
(Orange County Area)
Newburgh - 12550
1135 Union Avenue
(914) 564-2000
Rochester - 14622
1900 Ridge Road East
(716) 544-7100
Syracuse - 13204
965 West Genesee Street
(315) 471-9121
- NORTH CAROLINA**
Charlotte - 28234
700 Tuckaseegee Road
P.O. Box 34396
(704) 372-8810
Greensboro - 27406
2918 Baltic Avenue
(919) 272-7153
Raleigh - 27611
3300 Bush Avenue
P.O. Box 28107
(919) 876-5603
- OHIO**
Akron - 44319
2262 S. Arlington Road
(216) 773-0361
Cincinnati - 45242
10001 Alliance Road
(513) 745-5500
Cleveland - 44142
20600 Sheldon Road
(216) 362-4200
Columbus - 43212
1155 West Fifth Avenue
(614) 294-2561
Dayton - 45414
5701 Webster Street
(513) 898-7600
Toledo - 43611
3300 Summit Street
(419) 729-1651
- OKLAHOMA**
Oklahoma City - 73118
3228 North Santa Fe
(405) 528-2381
Tulsa - 74112
6913 East 13th
(918) 835-9526
- OREGON**
(Portland Area)
Beaverton - 97005
14305 S.W. Millikan Way
(503) 646-1176
Eugene - 97402
1492 W. Sixth St.
(503) 342-7285
- PENNSYLVANIA**
(Brandywine-Wilmington)
Glen Mills - 19342
R.D. # 2, Box 210
(215) 385-1500
Johnstown - 15905
214 Westwood Shopping Plaza
(814) 255-6721
(Harrisburg)
Lemoine - 17043
1059 Columbus Avenue
(717) 761-8185
Philadelphia - 19115
9900 Global Road
(215) 698-3270
Pittsburgh - 15206
6555 Penn Avenue
(412) 665-3700
(Allentown)
Whitehall - 18052
1906 MacArthur Road
(215) 437-9671
- RHODE ISLAND**
East Providence - 02914
1015 Waterman Avenue
(401) 438-0300
- SOUTH CAROLINA**
Columbia - 29602
825 Bluff Road
Box 1210
(803) 771-7880
(Greenville)
Taylors - 29687
25 Hampton Village
(803) 292-0830
- TENNESSEE**
Chattanooga - 37403
613 East 11th Street
(615) 265-8598
Johnson City - 37601
2912 Bristol Highway
(615) 282-4545
Knoxville - 37919
3250 Mynatt Street, N.W.
(615) 524-7571
Memphis - 38118
3770 South Perkins
(901) 363-1141
Nashville - 37204
3607 Trousdale
(615) 834-2150
- TEXAS**
Austin - 78704
2810 S. First Street
(512) 442-7893
Corpus Christi - 78415
3225 Ayers Street
(512) 884-4897
- Dallas - 75247
8949 Diplomacy Row
P.O. Box 47601
(214) 631-1380
El Paso - 79925
7600 Boeing Drive
(915) 778-5361
(Brownsville)
Harlingen - 78550
1204 North Seventh
(512) 423-1204
Houston - 77207
P.O. Box 26837
6126 South Loop East
(713) 641-0311
Lubbock - 79490
4623 Loop 289 West
P.O. Box 16288
(806) 793-1620
(Odessa)
Midland - 79701
P.O. Box 6286
Midland Terminal
(915) 563-3483
San Antonio - 78208
1211 N. Hackberry St.
P.O. Box 8278
(512) 227-7531
- UTAH**
Salt Lake City - 84125
2425 South 900 West
P.O. Box 30904
(801) 974-4600
- VIRGINIA**
Fairfax - 22031
2810 Dorr Avenue
(703) 280-2020
Norfolk - 23502
4552 E. Princess Anne Dr.
(804) 857-5937
Richmond - 23228
2910 Hungary Spring Rd.
(804) 288-6221
- WASHINGTON**
(Tri-City)
Kennewick - 99336
Union Square - Suite 206
101 North Union Street
(509) 783-7403
Seattle - 98188
401 Tukwila Parkway
(206) 575-2700
Spokane - 99206
9624 East Montgomery St
(509) 926-9562
- WEST VIRGINIA**
(Charleston)
Huntington - 25704
1217 Adams Avenue
P.O. Box 7518
(304) 529-3307
Wheeling - 26003
137 North River Road
(304) 233-8511
- WISCONSIN**
Appleton - 54911
343 W. Wisconsin Avenue
(414) 731-9514
Madison - 53704
4630 East Washington Ave
(608) 241-9321
Milwaukee - 53225
11100 W. Silver Spring Rd
(414) 462-9225

WATCH FOR CHANGES. Addresses and telephone numbers sometimes change. And new Centers open. If the numbers change, check your telephone book. Look in the White Pages under "GENERAL ELECTRIC COMPANY" or "GENERAL ELECTRIC FACTORY SERVICE".

**FULL ONE-YEAR WARRANTY
GENERAL ELECTRIC MICROWAVE RANGE
(Includes cooking centers and microwave ovens)**

FROM GENERAL ELECTRIC TO YOU — This warranty is extended by General Electric to the original purchaser and to any succeeding owner and applies to products purchased in the United States, retained within the 48 contiguous states, the state of Hawaii or the District of Columbia, and employed in ordinary home use.

WHAT WE WILL DO — If your General Electric Microwave Range fails because of a manufacturing defect within one year from the date of original purchase, we will repair the product without charge to you. Parts and service labor are included. Service will be provided in the home in the 48 contiguous states, the state of Hawaii or in the District of Columbia.

HOW TO OBTAIN SERVICE — Service will be provided by our local Customer Care[®] factory service organization or by one of our franchised Customer Care servicers during normal business hours after you notify us of the need for service. Service can be arranged by telephone.

Look for "GENERAL ELECTRIC COMPANY" or "GENERAL ELECTRIC FACTORY SERVICE" in the White Pages of your telephone directory or "GENERAL ELECTRIC CUSTOMER CARE[®] SERVICE" in the Yellow Pages or write to the address given below.

WHAT IS NOT COVERED — This warranty does not cover the failure of your Microwave Range if it is damaged while in your possession, used for commercial purposes, or if the failure is caused by unreasonable use including failure to provide reasonable and necessary maintenance. **IN NO EVENT SHALL THE GENERAL ELECTRIC COMPANY BE LIABLE FOR CONSEQUENTIAL DAMAGES.** This warranty does not apply to the state of Alaska nor to the Virgin Islands, Guam, American Samoa, the Canal Zone or the Commonwealth of Puerto Rico.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**ADDITIONAL LIMITED FOUR-YEAR MAGNETRON
TUBE WARRANTY**

The magnetron tube is covered in the above full warranty. In addition to that warranty, if the magnetron tube fails because of a manufacturing defect within the second through fifth year from date of the original purchase, we will furnish without charge, a replacement magnetron tube. You must pay the service labor charge for the home call, diagnostic work, and removal, and reinstallation of the magnetron tube.

All other provisions of this additional limited warranty are the same as stated in the full warranty above.

**LIMITED WARRANTY
Applicable to the State of Alaska**

In the state of Alaska free service including parts will be provided to correct manufacturing defects at our nearest service shop location or in your home, but we do not cover the cost of transportation of the product to the shop or for the travel cost of a technician to your home. You are responsible for those costs. All other provisions of this limited warranty are the same as those stated in the full and limited warranties above.

WHERE TO GET FURTHER HELP — If you wish further help or information concerning this warranty, contact:

Manager—Consumer Affairs
General Electric Company
Appliance Park, WCE—Room 316
Louisville, Kentucky 40225

WARRANTOR—
General Electric Company
Appliance Park
Louisville, Ky. 40225

A bill of sale, cancelled check or other payment record should be kept to verify the original purchase date and to establish the warranty period.

RANGE MARKETING DEPARTMENT
GENERAL ELECTRIC COMPANY
Appliance Park, Louisville, Kentucky 40225

GENERAL  ELECTRIC

Pub. No. 49-4492

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Part. No. 862A300P140

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