



Microwave Oven with Browner

Safety Information2-6

Operating Instructions

Convenience Features14-16

Microwave Terms18

Other Features16, 17

Oven Features7, 8

Power Levels9

Time Features9-13

Care and Cleaning19

Troubleshooting Tips20

Things That Are Normal20

Consumer Support

Consumer Support ...Back Cover

Warranty21

Owner's Manual

JES1384WFC

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label inside the oven.



IMPORTANT SAFETY INSTRUCTIONS. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.

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.

IMPORTANT SAFETY INSTRUCTIONS.

Use this appliance only for its intended purpose as described in this Owner's Manual.

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

- Read and follow the specific precautions in the *Precautions to Avoid Possible Exposure to Excessive Microwave Energy* section above.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the *Grounding Instructions* section on page 4.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Be certain to place the front surface of the door three inches (76 mm) or more back from the countertop edge to avoid accidental tipping of the appliance in normal usage.
- This microwave oven is not approved or tested for marine use.
- Do not mount this appliance over a sink.
- Do not mount the microwave oven over or near any portion of a heating or cooking appliance.
- Do not store anything directly on top of the microwave oven surface when the microwave oven is in operation.
- 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. If the power cord is damaged, it must be replaced by General Electric Service or an authorized service agent using a power cord available from General Electric.
- Do not cover or block any openings on the appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This microwave oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- 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.
- Keep power cord away from heated surfaces.
- Do not immerse power cord or plug in water.
- Do not let power cord hang over edge of table or counter.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven while cooking.
 - Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
 - Do not use the oven for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.
 - 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. If the door is opened, the fire may spread.
- See door surface cleaning instructions in the *Care and cleaning of the microwave oven* section of this manual.
- This appliance must only be serviced by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
- As with any appliance, close supervision is necessary when used by children.

SAVE THESE INSTRUCTIONS

⚠ WARNING!



ARCING

If you see arcing, press **PAUSE/CLEAR** 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.
- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the microwave.
- Foil not molded to food (upturned edges act like antennas).
- Recycled paper towels containing small metal pieces being used in the microwave.



FOODS

■ Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.

■ Some products such as whole eggs and sealed containers—for example, closed jars—will explode and should not be heated in this microwave oven. Such use of the microwave oven could result in injury.

■ Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.

■ Operating the microwave with no food inside for more than a minute or two may cause damage to the oven and could start a fire. It increases the heat around the magnetron and can shorten the life of the oven.

■ Foods with unbroken outer “skin” such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape during cooking.

■ Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula. The container may feel cooler than the formula really is. Always test the formula before feeding the baby.

■ Don't defrost frozen beverages in narrow-necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.

■ SUPERHEATED WATER

Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

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 container 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.

■ Hot foods and steam can cause burns. Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.

■ Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.

■ Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F (71°C) and poultry to at least an INTERNAL temperature of 180°F (82°C). Cooking to these temperatures usually protects against foodborne illness.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ **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.”

- If you are not sure if a dish is microwave-safe, use this test: Place in the oven both the dish you are testing and a glass measuring cup filled with 1 cup (240 ml) of water—set the measuring cup either in or next to the dish. Microwave 30 – 45 seconds at high. If the dish heats, it should not be used for microwaving.

If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.

- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.

- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.

- Some styrofoam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.

- Do not use the microwave to dry newspapers.

- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.

- Paper towels, waxed paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.

- Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.

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

- Use foil only as directed in this guide. TV dinners may be microwaved in foil trays less than 3/4” (19 mm) high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1 inch (25 mm) away from the sides of the oven.

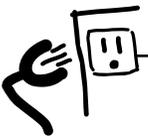
- Plastic cookware—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials, and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite.

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.

BROWNER SAFETY

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



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.

We do not recommend using an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance. (See *EXTENSION CORDS* section.)

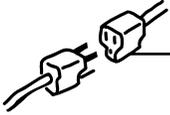
For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.



ADAPTER PLUGS

Adapter Plugs are not permitted in Canada.

**IMPORTANT SAFETY INFORMATION.
READ ALL INSTRUCTIONS BEFORE USING.**



EXTENSION CORDS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if you are careful in using them.

If an extension cord is used—

- 1** The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
- 2** The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet;
- 3** The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If you use an extension cord, the interior light may flicker and the blower sound may vary when the microwave oven is on. Cooking times may be longer, too.



READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

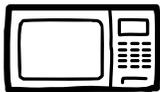
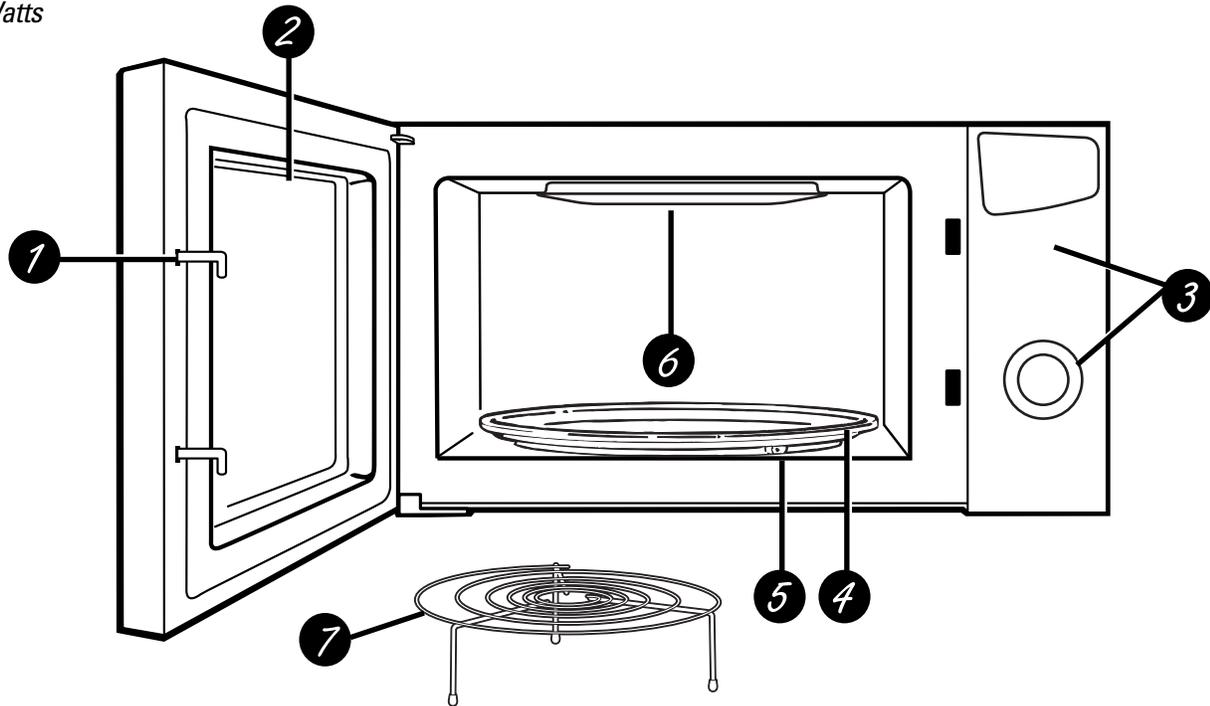
SAVE THESE INSTRUCTIONS

About the features of your microwave oven.

www.GEAppliances.ca

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

1000 Watts



Features of the Oven

- 1 Door Latches.**
- 2 Window with Metal Shield.** Screen allows cooking to be viewed while keeping microwaves confined in the oven.
- 3 Control Panel and Selector Dial.** When entering cooking time using the dial, time will add or subtract in 10-second increments up to 5 minutes. For cooking times of 5 to 10 minutes, time will add or subtract in 30-second increments. When entering cooking times greater than 10 minutes, time will add or subtract in 1-minute increments.
- 4 Removable Turntable.** Turntable and support **must** be in place when using the oven. The turntable may be removed for cleaning.
- 5 Removable Turntable Support.** The turntable support must be in place when using the oven.
- 6 Browner Element.** Allows you to brown already-cooked food quickly on top.
- 7 Browner Shelf.**

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

Safety Instructions

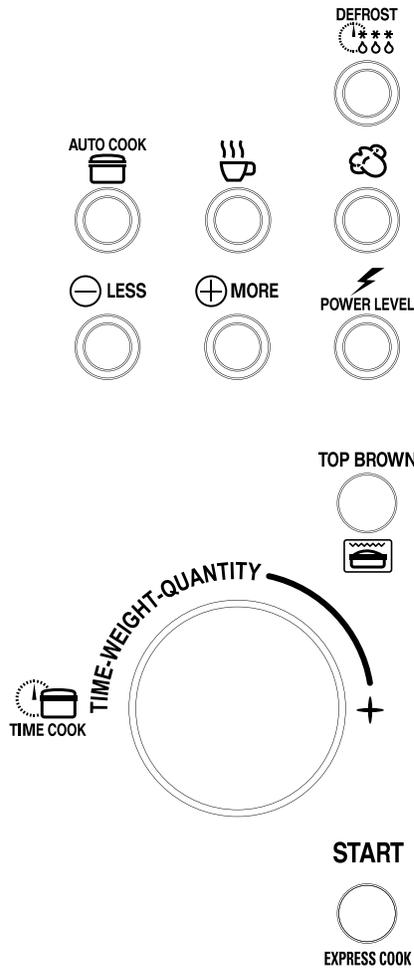
Operating Instructions

Troubleshooting Tips

Consumer Support

About the features of your microwave oven.

You can microwave by time or with the convenience features.

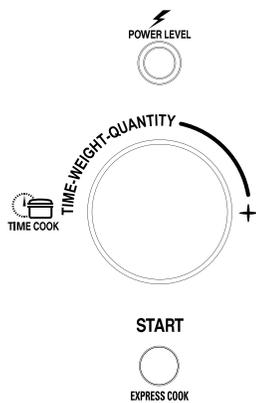


Cooking Controls

Press	Enter	Option
TIME COOK Turn dial	Amount of cooking time	more/less time
DEFROST Press once Press twice	Food weight Amount of defrosting time	
POWER LEVEL	Power level 0–HI	
EXPRESS COOK	Starts immediately!	
TOP BROWN	Amount of browning time	more/less time
POPCORN Press once, twice or three times	Starts immediately!	3.5 oz., 3 oz. or 1.75 oz. (100 g, 85 g or 50 g) more/less time
BEVERAGE Press once, twice or three times	Starts immediately!	1 cup, 2 cups or 3 cups (250 mL, 500 mL or 750 mL) more/less time
AUTO COOK	Food type 1–9	more/less time

About changing the power level.

www.GEAppliances.ca



The power level may be entered or changed before entering the time for **Time Cook**.

- 1 Press **POWER LEVEL** repeatedly to select **power level 0 to HI**.
- 2 Turn the dial to enter cooking time.
- 3 Press **START**.

Variable power levels add flexibility to microwave cooking. The power levels on the microwave oven can be compared to the surface units on a range. Each power level gives you microwave energy a certain percent of the time. **Power level 70** is microwave energy 70% of the time. **Power level 30** is energy 30% of the time. Most cooking will be done on **HI** which gives you 100% power. **HI power level** will cook faster but food may need more frequent stirring, rotating or turning over. A lower setting will cook more evenly and need less stirring or rotating of the food. Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes.

Rest periods (when the microwave energy cycles off) give time for the food to “equalize” or transfer heat to the inside of the food. An example of this is shown with **power level 30**—the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

HI: Fish, bacon, vegetables, boiling liquids.

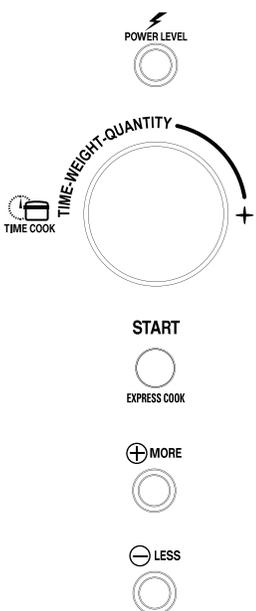
Med-High 70: Gentle cooking of meat and poultry; baking casseroles and reheating.

Medium 50: Slow cooking and tenderizing for stews and less tender cuts of meat.

Low 20 or 30: Defrosting; simmering; delicate sauces.

Warm 10: Keeping food warm; softening butter.

About the time features.



Time Cook

Time Cook I

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

HI power level is automatically set, but you may change it for more flexibility.

- 1 Change power level if you don't want full power. (Press **POWER LEVEL** repeatedly to select a desired power level.)
- 2 Turn the dial to enter cooking time.
- 3 Press **START**.

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

Press **MORE** or **LESS** to add or subtract 10 seconds of cooking time during countdown.

Time Cook II

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

- 1 Change the power level if you don't want full power. (Press **POWER LEVEL** repeatedly to select a desired power level.)
- 2 Turn the dial to enter the first cook time.
- 3 Press **POWER LEVEL**. Change the power level if you don't want full power. (Press **POWER LEVEL** repeatedly to select a desired power level.)
- 4 Enter the second cook time.
- 5 Press **START**.

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

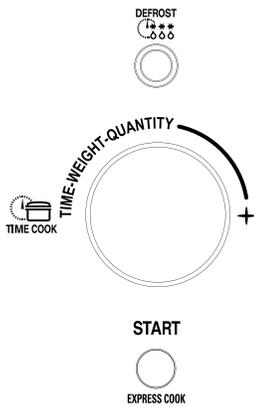
Press **MORE** or **LESS** to add or subtract 10 seconds of cooking time during countdown.

About the time features.

Cooking Guide for Time Cook

NOTE: Use **HI power level** unless otherwise noted.

Vegetable	Amount	Time	Comments
Asparagus (fresh spears)	450 g (1 lb.)	6 to 9 min., Med-High (7)	In 1.5 L (1½-qt.) casserole, place 60 mL (1/4 cup) water.
(frozen spears)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 30 mL (2 tablespoons) water.
Beans (fresh green)	450 g/1 lb. cut in half	9 to 11 min.	In 1.5 L (1½-qt.) casserole, place 120 mL (1/2 cup) water.
(frozen green)	283 g (10-oz.) package	6 to 8 min.	In 1 L (1-qt.) casserole, place 30 mL (2 tablespoons) water.
(frozen lima)	283 g (10-oz.) package	6 to 8 min.	In 1 L (1-qt.) casserole, place 60 mL (1/4 cup) water.
Beets (fresh, whole)	1 bunch	17 to 21 min.	In 2 L (2-qt.) casserole, place 120 mL (1/2 cup) water.
Broccoli (fresh cut)	1 bunch 570 to 680 g (1¼ to 1½ lbs.)	7 to 10 min.	In 2 L (2-qt.) casserole, place 120 mL (1/2 cup) water.
(fresh spears)	1 bunch 570 to 680 g (1¼ to 1½ lbs.)	9 to 13 min.	In 2 L (2-qt.) casserole, place 60 mL (1/4 cup) water.
(frozen, chopped)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 30 mL (2 tablespoons) water.
(frozen spears)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 45 mL (3 tablespoons) water.
Cabbage (fresh)	1 medium head (about 900 g/2 lbs.)	8 to 11 min.	In 1.5 or 2 L (1½- or 2-qt.) casserole, place 60 mL (1/4 cup) water.
(wedges)		7 to 10 min.	In 2 or 3 L (2- or 3-qt.) casserole, place 60 mL (1/4 cup) water.
Carrots (fresh, sliced)	450 g (1 lb.)	7 to 9 min.	In 1.5 L (1½-qt.) casserole, place 60 mL (1/4 cup) water.
(frozen)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 30 mL (2 tablespoons) water.
Cauliflower (flowerets)	1 medium head	9 to 14 min.	In 2 L (2-qt.) casserole, place 120 mL (1/2 cup) water.
(fresh, whole)	1 medium head	10 to 17 min.	In 2 L (2-qt.) casserole, place 120 mL (1/2 cup) water.
(frozen)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 30 mL (2 tablespoons) water.
Corn (frozen kernel)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 30 mL (2 tablespoons) water.
Corn on the cob (fresh)	1 to 5 ears	3 to 4 min. per ear	In 2 L (2-qt.) glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add 60 mL (1/4 cup) water. Rearrange after half of time.
(frozen)	1 ear 2 to 6 ears	5 to 6 min. 3 to 4 min. per ear	Place in 2 L (2-qt.) oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half of time.
Mixed vegetables (frozen)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 45 mL (3 tablespoons) water.
Peas (fresh, shelled)	900 g (2 lbs.) unshelled	9 to 12 min.	In 1 L (1-qt.) casserole, place 60 mL (1/4 cup) water.
(frozen)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 30 mL (2 tablespoons) water.
Potatoes (fresh, cubed, white)	4 potatoes 170 to 225 g (6 to 8 oz.) each	9 to 12 min.	Peel and cut into 1-inch cubes. Place in 2 L (2-qt.) casserole with 120 mL (1/2 cup) water. Stir after half of time.
(fresh, whole, sweet or white)	1 – 170 to 225 g (6 to 8 oz.)	3 to 4 min.	Pierce with cooking fork. Place in the oven, 2.5 cm (1") apart, in circular arrangement. Let stand 5 minutes.
Spinach (fresh)	283 to 450 g (10 to 16 oz.)	5 to 7 min.	In 2 L (2-qt.) casserole, place washed spinach.
(frozen, chopped and leaf)	283 g (10-oz.) package	5 to 7 min.	In 1 L (1-qt.) casserole, place 45 mL (3 tablespoons) water.
Squash (fresh, summer, and yellow)	450 g (1 lb.) sliced	5 to 7 min.	In 1.5 L (1½-qt.) casserole, place 60 mL (1/4 cup) water.
(winter, acorn or butternut)	1 to 2 squash (about 450 g (1 lb.) each)	8 to 11 min.	Cut in half and remove fibrous membranes. In 2 L (2-qt.) glass baking dish, place squash cut-side-down. Turn cut-side-up after 4 minutes.



Time Defrost

Allows you to defrost for a selected length of time. See the Defrosting Guide for suggested times. (**Auto Defrost** explained in the *About the convenience features* section.)

- 1** Press **DEFROST** twice.
- 2** Turn the dial to enter defrosting time.
- 3** Press **START**.
- 4** Turn the food over after half the time.
- 5** Press **START**.

At one half of selected defrosting time, turn food over and break apart or rearrange pieces for more even defrosting. Shield any warm areas with small pieces of foil. The oven will continue to defrost if you don't open the door and turn the food.

A dull thumping noise may be heard during defrosting. This is normal when oven is not operating at **HI** power.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package. 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 **Auto Defrost**. Be sure large meats are completely defrosted before cooking.
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave oven very briefly, or let it stand a few minutes.

Defrosting Guide

Food	Time	Comments
Breads, Cakes <i>Bread, buns or rolls (1 piece)</i> <i>Sweet rolls approx. 340 g (12 oz.)</i>	1 min. 3 to 5 min.	Rearrange after half the time.
Fish and Seafood <i>Filletts, frozen (450 g/1 lb.)</i> <i>Shellfish, small pieces (450 g/1 lb.)</i>	6 to 8 min. 5 to 7 min.	Place block in casserole. Turn over and break up after half the time.
Fruit <i>Plastic pouch—1 or 2 (283 g/10-oz. package)</i>	3 to 6 min.	
Meat <i>Bacon (450 g/1 lb.)</i> <i>Franks (450 g/1 lb.)</i> <i>Ground meat (450 g/1 lb.)</i> <i>Roast: beef, lamb, veal, pork</i> <i>Steaks, chops and cutlets</i>	2 to 5 min. 2 to 5 min. 5 to 7 min. 12 to 16 min. per lb. 5 to 7 min. per lb.	Place unopened package in oven. Let stand 5 minutes after defrosting. Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting. Turn meat over after first half of time. Use power level 10 . Place unwrapped meat in cooking dish. Turn over after first half of time and shield warm areas with foil. After second half of time, separate pieces with table knife. Let stand to complete defrosting.
Poultry <i>Chicken, broiler-fryer, cut up (1.1 to 1.4 kg/2½ to 3 lbs.)</i> <i>Chicken, whole (1.1 to 1.4 kg/2½ to 3 lbs.)</i> <i>Cornish hen</i> <i>Turkey breast (1.8 to 2.7 kg/4 to 6 lbs.)</i>	15 to 19 min. 17 to 21 min. 7 to 13 min. per lb. 5 to 9 min. per lb.	Place wrapped chicken in dish. Unwrap and turn over after first half of time. After second half of time, separate pieces and place in cooking dish. Microwave 2 to 4 minutes more, if necessary. Let stand a few minutes to finish defrosting. Place wrapped chicken in dish. After half the time, unwrap and turn chicken over. Shield warm areas with foil. To complete defrosting, run cold water in the cavity until giblets can be removed. Place unwrapped hen in the oven breast-side-up. Turn over after first half of time. Run cool water in the cavity until giblets can be removed. Place unwrapped breast in microwave-safe dish breast-side-down. After first half of time, turn breast-side-up and shield warm areas with foil. Defrost for second half of time. Let stand 1 to 2 hours in refrigerator to complete defrosting.

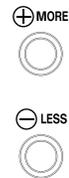
About the time features.



Express Cook

This is a quick way to set cooking time for 30 seconds.

The oven will start immediately. It will add 30 seconds to the time counting down each time the pad is pressed.



More Time/Less Time

Pressing **MORE** will add 10 seconds to the cooking time each time the button is pressed. Pressing **LESS** will subtract 10 seconds of cooking time each time the button is pressed.

Press **MORE** or **LESS** during the time countdown.



Top Brown

The microwave oven features a heating element and shelf that allow you to brown already-cooked food quickly on top.

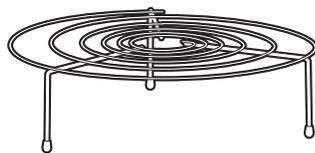
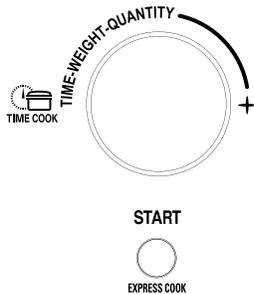
- 1** Place the browner shelf on the turntable.
- 2** Place a dish of food on the shelf.
- 3** Press **TOP BROWN**.
- 4** Turn the dial to enter the browning time.
- 5** Press **START**.

When the microwave oven stops, use oven mitts to carefully remove the dish and browner shelf. They may be very hot.

During and after use, do not touch, or let clothing, pot holders or other flammable materials contact the browner element or guard. These surfaces may be hot enough to burn even though they are dark in color. Allow sufficient time for cooling first.

Remove cookware completely from the oven before turning food.

Make sure food is cooked all the way through before browning.



Sequence Programming

The oven allows you to automatically begin microwave cooking after defrosting, or automatically begin browning after microwave cooking.

Defrost and Time Cook



- 1** Select either **Auto Defrost** or **Time Defrost**.
- 2** Turn the dial to enter the food weight or defrosting time.
- 3** Press **POWER LEVEL**. Change the power level if you don't want full power. (Press **POWER LEVEL** repeatedly to select a desired power level.)
- 4** Turn the dial to enter the cooking time.
- 5** Press **START** to begin defrosting, or press **POWER LEVEL** again if you want to program a second **Time Cook**. Change the power level if you don't want full power.
- 6** Turn the dial to enter the second cooking time.
- 7** Press **START**.

After defrosting, **Time Cook I** and **Time Cook II** automatically count down.

Time Cook and Browning

- 1** Press **POWER LEVEL**. Change the power level if you don't want full power. (Press **POWER LEVEL** repeatedly to select a desired power level.)
- 2** Turn the dial to enter the cooking time.
- 3** Press **TOP BROWN**.
- 4** Turn the dial to enter the browning time.
- 5** Press **START**.

At the end of **Time Cook**, the oven will begin browning the food.

About the convenience features.



Use only with prepackaged microwave popcorn weighing 1.75 to 3.5 ounces (50 - 100 g).

Popcorn

To use the **Popcorn** feature:

- 1 Follow package instructions, using **Time Cook** if the package is less than 1.75 ounces (50 g) or larger than 3.5 ounces (100 g). Place the package of popcorn in the center of the microwave.
- 2 Press **POPCORN** once for a 3.5 ounce (100 g) package of popcorn, twice for a 3.0 ounce (85 g) package or three times for a 1.75 ounce (50 g) package. The oven starts immediately.

How to Adjust the Popcorn Program to Provide a Shorter or Longer Cook Time

If you find that the brand of popcorn you use underpops or overcooks consistently, you can add or subtract 10 seconds to the automatic popping time.

To add time during countdown:

After pressing **POPCORN**, press **MORE** immediately after the oven starts for an extra 10 seconds.

To subtract time during countdown:

After pressing **POPCORN**, press **LESS** immediately after the oven starts for 10 seconds less cooking time.



Beverage

To use the **Beverage** feature:

Press **Beverage** once for 1 cup (250 mL), twice for 2 cups (500 mL) or three times for 3 cups (750 mL).

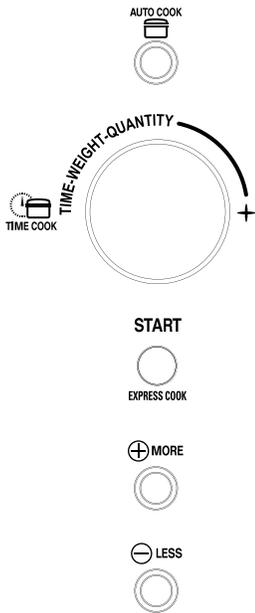
Drinks heated with the Beverage feature may be very hot. Remove the container with care.

To add time during countdown:

Pressing **MORE** will add 10 seconds of cooking time each time the button is pressed.

To subtract time during countdown:

Pressing **LESS** will subtract 10 seconds of cooking time each time the button is pressed.



Auto Cook

The **Auto Cook** feature automatically sets the cooking times and power levels for a variety of foods.

- 1** Press **AUTO COOK**.
- 2** Turn the dial to enter food selection 1–9 (see the *Cook Guide* below).
- 3** Press **START**.

To add time during countdown:

Pressing **MORE** will add 10 seconds of cooking time each time the button is pressed.

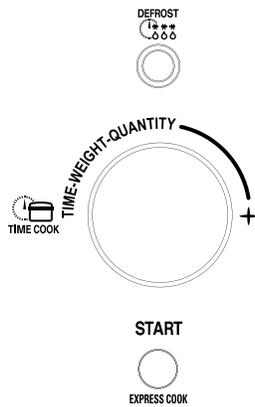
To subtract time during countdown:

Pressing **LESS** will subtract 10 seconds of cooking time each time the button is pressed.

Auto Cook Guide

Food Selection	Amount	Comments
1 Canned Vegetables	1 can (400 to 450 mL)	Use microwave-safe casserole or bowl. Cover with lid or vented plastic wrap.
2 Dinner Plate	12 oz. (340 g)	Cover with vented plastic wrap.
3 Fresh Vegetables	8 oz. (225 g)	Use microwave-safe casserole or bowl. Add 2 tablespoons water for each serving. Cover with lid or vented plastic wrap.
4 Fresh Vegetables	16 oz. (450 g)	Use microwave-safe casserole or bowl. Add 2 tablespoons water for each serving. Cover with lid or vented plastic wrap.
5 Frozen Vegetables	8 oz. (225 g)	Use microwave-safe casserole or bowl. Follow package instructions for adding water. Cover with lid or vented plastic wrap.
6 Frozen Vegetables	16 oz. (450 g)	Use microwave-safe casserole or bowl. Follow package instructions for adding water. Cover with lid or vented plastic wrap.
7 Potatoes	2 potatoes	Pierce skin with fork. Place potatoes on the turntable.
8 Potatoes	4 potatoes	Pierce skin with fork. Place potatoes on the turntable.
9 Soup	12 oz. (355 mL)	Cover with lid or vented plastic wrap.

About the convenience features.



Auto Defrost

The **Defrost** feature gives you two ways to defrost frozen foods. Press **DEFROST** once for **Auto Defrost** or twice for **Time Defrost**.

Use **Auto Defrost** for meat, poultry and fish weighing up to 6.5 pounds (2.9 kg). Use **Time Defrost** for most other frozen foods.

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

- 1** Press **DEFROST** once.
- 2** Using the *Conversion Guide* below, turn the dial to enter food weight.
- 3** Press **START**.

(**Time Defrost** is explained in the *About the time features* section.)

Conversion Guide

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

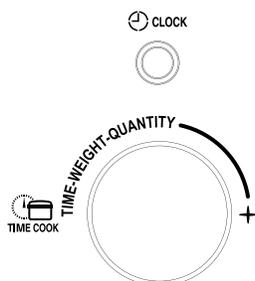
Weight of Food in Grams	Weight of Food in Ounces	Enter Food Weight (tenths of a pound)
28-56	1 - 2	.1
85	3	.2
113 - 142	4 - 5	.3
170 - 200	6 - 7	.4
225	8	.5
255 - 283	9 - 10	.6
312	11	.7
340 - 370	12 - 13	.8
400 - 425	14 - 15	.9

About the other features.

Cooking Complete Reminder

To remind you that you have food in the oven, the oven will beep once a minute

until you either open the oven door or press **PAUSE/CLEAR**.



Clock

Press to enter the time of day.

- 1** Press **CLOCK** repeatedly to select 12-hour or 24-hour time.
- 2** Turn the dial to enter the hour.
- 3** Press **CLOCK**.
- 4** Turn the dial to enter the minutes.
- 5** Press **CLOCK**.



Pause/Clear

In addition to cancelling selections, **PAUSE/CLEAR** allows you to stop cooking

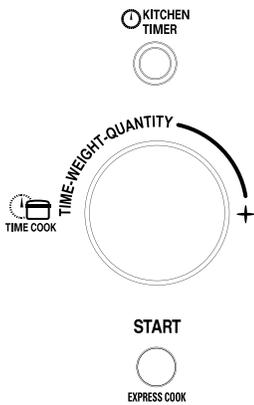
without opening the door or clearing the display. Press **START** to restart the oven.



Child Lock-Out

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

To lock or unlock the controls, press and hold **PAUSE/CLEAR** for about three seconds. When the control panel is locked, the **LOCK** indicator will be lit.



Kitchen Timer

Kitchen Timer operates as a minute timer when the oven is not operating.

- 1** Press **KITCHEN TIMER**.
- 2** Turn the dial to enter the time you want to count down.
- 3** Press **START**.

When time is up, the oven will signal.

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

Microwave terms.

Term	Definition
Arcing	<p>Arcing is the microwave term for sparks in the oven. Arcing is caused by:</p> <ul style="list-style-type: none"> ■ metal or foil touching the side of the oven. ■ foil that is not molded to food (upturned edges act like antennas). ■ metal such as twist-ties, poultry pins, gold-rimmed dishes. ■ recycled paper towels containing small metal pieces.
Covering	Covers hold in moisture, allow for more even heating and reduce cooking time. Venting plastic wrap or covering with wax paper allows excess steam to escape.
Shielding	In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.
Standing Time	When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.
Venting	After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.



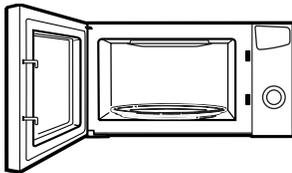
Helpful Hints

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

Unplug the cord before cleaning any part of this oven.

How to Clean the Inside

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



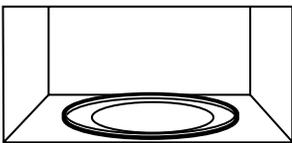
Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

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

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

The browner element and reflector cannot be removed.

Removable Turntable and Turntable Support

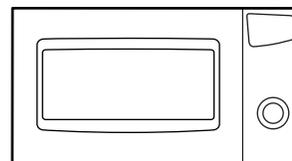


To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place.

Browner Shelf

Clean with mild soap and water or in the dishwasher. **Do not clean in a self-cleaning oven.**

How to Clean the Outside



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

Case

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

Control Panel and Door

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

Door Surface

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

Power Cord

If the cord becomes soiled, unplug and wash with a damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

Stainless Steel (on some models)

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

To clean the stainless steel surface, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.

Before you call for service...



Troubleshooting Tips
Save time and money! Review the chart below and you may not need to call for service.

Problem	Possible Causes	What To Do
Oven will not start	A fuse in your home may be blown or the circuit breaker tripped.	• Replace fuse or reset circuit breaker.
	Power surge.	• Unplug the microwave oven, then plug it back in.
	Plug not fully inserted into wall outlet.	• Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
	Door not securely closed.	• Open the door and close securely.
Control panel lighted, yet oven will not start	Door not securely closed.	• Open the door and close securely.
	START pad not pressed after entering cooking selection.	• Press START .
	Another selection entered already in oven and PAUSE/CLEAR pad not pressed to cancel it.	• Press PAUSE/CLEAR .
	PAUSE/CLEAR was pressed accidentally.	• Press START .
	Food weight not entered after selecting AUTO DEFROST .	• Make sure you have entered food weight after selecting AUTO DEFROST .
	Food type not entered after pressing AUTO COOK .	• Make sure you have entered a food type.
Microwave oven controls will not work	The control has been locked. (When the control panel is locked, the LOCK indicator will be lit.)	• Press and hold PAUSE/CLEAR for about three seconds to unlock the control.

Things That Are Normal With Your Microwave Oven

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in the blower sound at power levels other than high.
- Dull thumping sound while oven is operating.
- TV/radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the microwave. Plug the microwave into a different electrical circuit, move the radio or TV as far away from the microwave as possible, or check the position and signal of the TV/radio antenna.

GE Microwave Oven Warranty.

www.GEAppliances.ca



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician.
For service, call 1-800-361-3400.

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

For the Period Of:	Camco Will Replace
One Year From the date of the original purchase	Any part of the microwave which fails due to a defect in materials or workmanship. During this full one-year warranty , Camco will also provide, free of charge , all labour and service to replace the defective part.
Ten Years For the second through the tenth year 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 additional nine-year limited warranty , you will be responsible for any labour or in-home service costs.

What Camco Will Not Cover

- Service trips to your home to teach you how to use the product.
Read your Use & Care Material:
If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call toll free:
Camco Inc.
1-800-361-3400
Consumer Information Service
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.
- Improper installation.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for use in Canada.

Some provinces do not allow the exclusion or limitation of consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from province to province. To know what your legal rights are in your province, consult your local or provincial consumer affairs office.

Warrantor: Camco Inc.

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

Safety Instructions

Operating Instructions

Troubleshooting Tips

Consumer Support

Service Telephone Numbers.



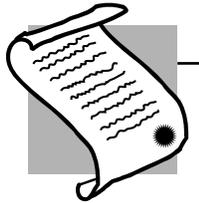
Problem Solver 1-800-361-3400

For answers call Camco Inc.



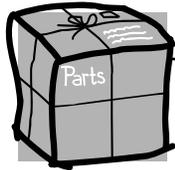
In-Home Repair Service 1-800-361-3400

Expert Camco repair service is only a phone call away.



Service Contracts 1-800-461-3636

Now you can have trouble-free and surprise-free service for as long as you own your appliance. While your warranty is still in effect, you can purchase a CAMCO SERVICE CONTRACT. For one low fee...just pennies a day...Camco Customer Service will take care of the repairs your appliance needs - both parts and labour.



Parts and Accessories 1-800-263-0686

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes.

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.



Service Satisfaction

If you are not satisfied with the service you receive from Camco, follow these steps. **First**, contact the people who serviced your appliance.

Next, if you are still not pleased, write all the details—including your phone number—to: Manager, Consumer Relations, Camco Inc., Suite 310, 1 Factory Lane, Moncton, NB E1C 9M3.