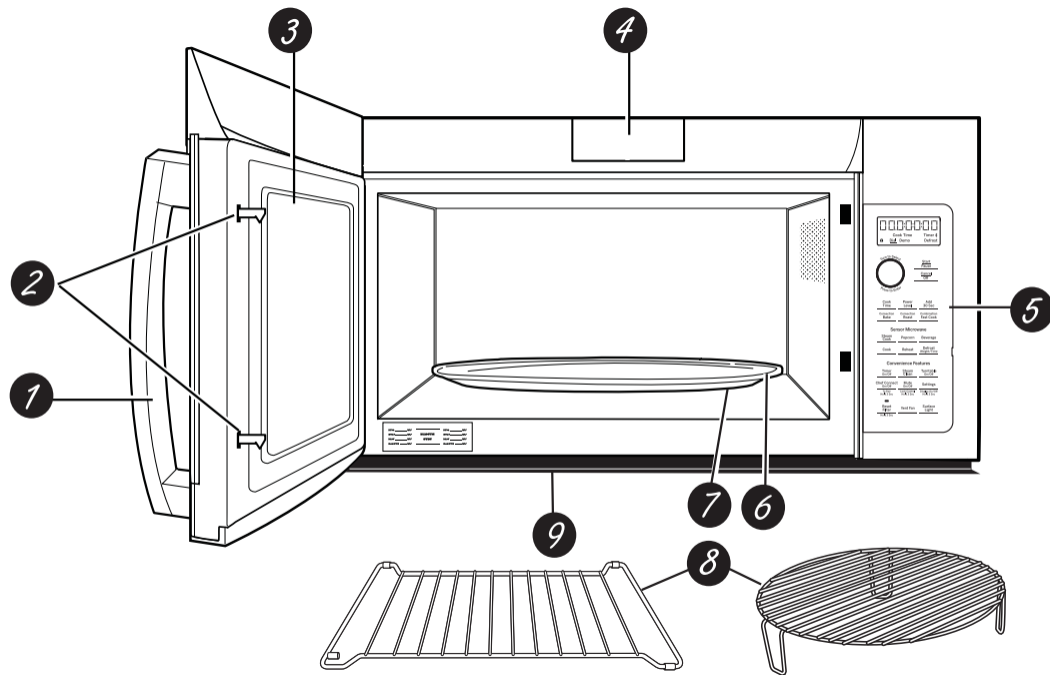


USING THE OVEN

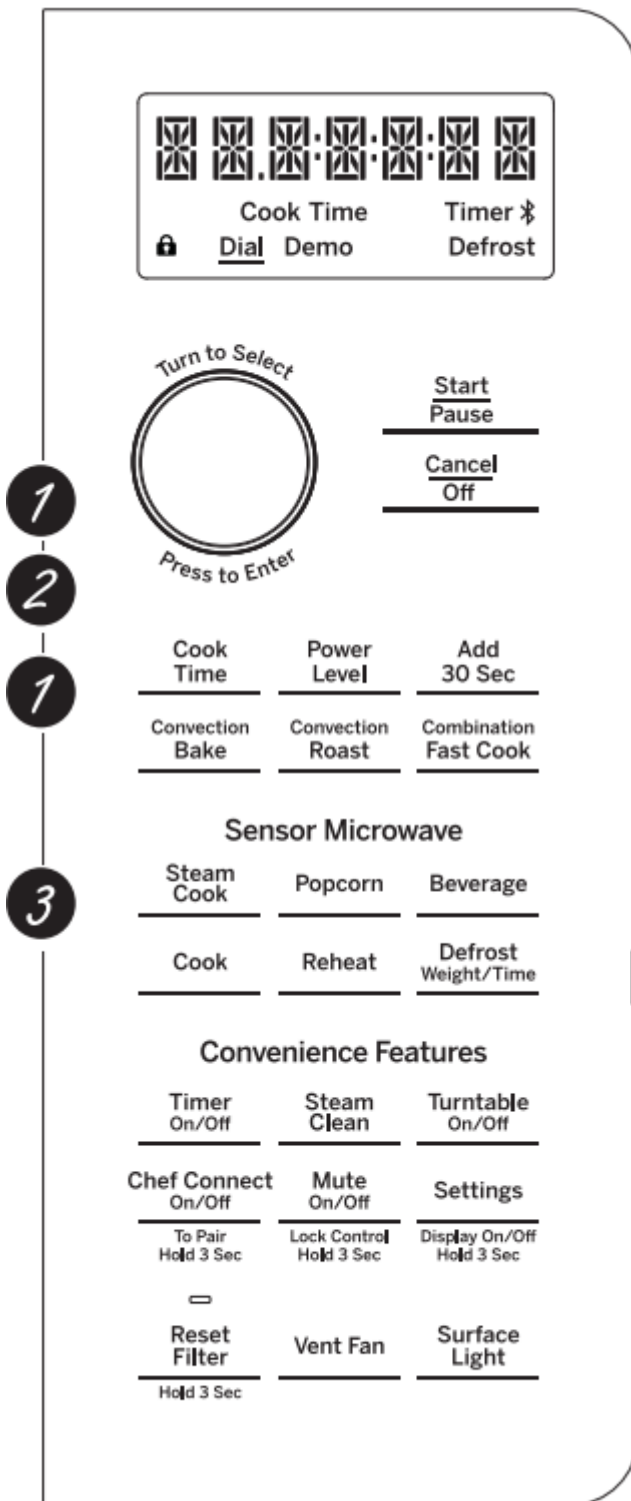
Features



1. Door Handle.
2. Door Latches.
3. Window with Metal Shield. Screen allows cooking to be viewed while keeping microwaves confined in the oven.
4. Charcoal Filter Door. Push down two button to open the door. You can change charcoal filter easily.
5. Control Panel and Selector Dial.
6. Removable Turntable. Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.

7. Removable Turntable Support. Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.
8. Shelves. Use with Convection Bake, Convection Roast or Combination Fast Bake. (Do not use when microwave cooking.)
For best results, use one shelf in the lower position and leave at least a 1-inch gap between the cooking dish and the sides of the oven. For two-level Baking or Fast Baking use both shelves.
- 9 Deflector. Provides robustness from cooktop heat. Do not remove.

Controls



1. Microwave Cooking Time and Auto Features.



Press	Turn and push dial to enter
Cook Time	Amount of cooking time
Press once (Cook Time I) to microwave any time between seconds and 99 minutes. Press twice (Cook Time II) to change power levels automatically during cooking.	
Microwave Express cook/ Add 30 sec.	Starts immediately!
Defrost	
Press once (Weight Defrost)	Food weight up to six pound
Press twice (Timer Defrost)	Amount of defrosting time
Power Level	Power level 1–10

Sensor Features	
Press	Turn and push dial to enter Option
Steam Cook	Food type
Popcorn	Starts immediately
Beverage	Starts immediately
Reheat	Food type
Cook	Food type

2. Convection Baking or Convection Roasting

Press	Turn and push dial to enter
Convection Bake or Convection Roast	Oven temperature and cook time

3. Combination Fast Cooking

Press	Turn and push dial to enter
Combination Fast Cook	Oven temperature and cook time

Cooking Options

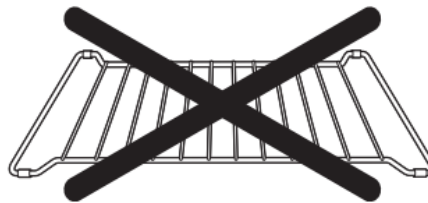
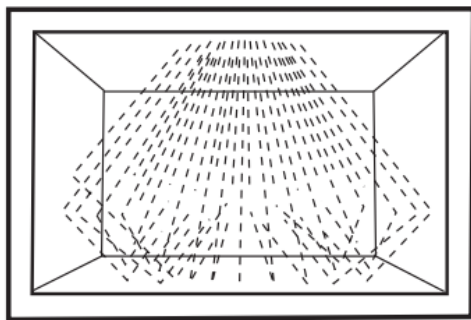
Microwave Cooking

Your oven uses microwave energy to cook by a set time or weight, or automatically by sensor.

Sensor microwave works by detecting the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

Cooking Method

Microwave energy is distributed evenly throughout the oven for thorough, fast cooking of food.



Do not use the shelves when microwave cooking.

Heat Conduction

Heat produced within food by instant energy penetration.

Benefits

Fast, high efficiency cooking. Oven and surroundings do not get hot. Easy clean-up.

Convection Baking and Convection Roasting

During baking or roasting, a heating element is used to raise the temperature of the air inside the oven. Any oven temperature from 225°F. to 425°F. may be programmed. A fan gently circulates this heated air throughout the oven, over and around the food, producing golden brown exteriors and rich moist interiors. This circulation of heated air is called convection.

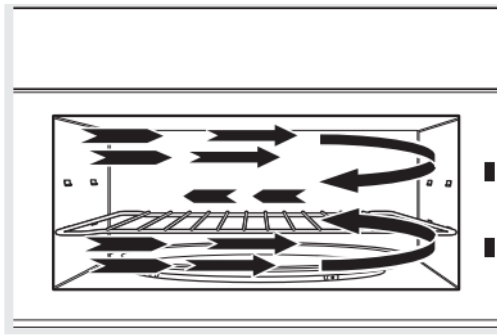
Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food, some foods cook faster than in regular oven cooking.

Cooking Method

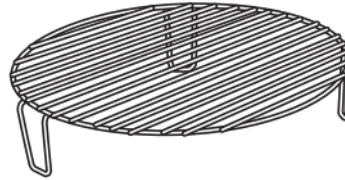
Hot air circulates around food to produce browned exteriors and seal in juices.

Heat Source

Circulating heated air (Convection).



or



Always use the shelf when baking. For best results, use one shelf in the lower position.

Heat Conduction

Heat conducted from outside of food to inside.

Benefits

Aids in browning and seals in flavor. Cooks some foods faster than regular ovens.

Combination Fast Cooking

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

Cooking Method

Microwave energy and convection heat combine to cook foods up to 25% faster than regular ovens, while browning and sealing in juices.

Heat Source

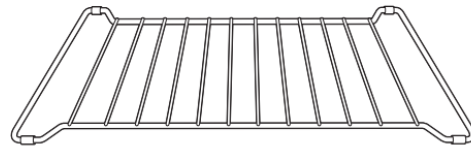
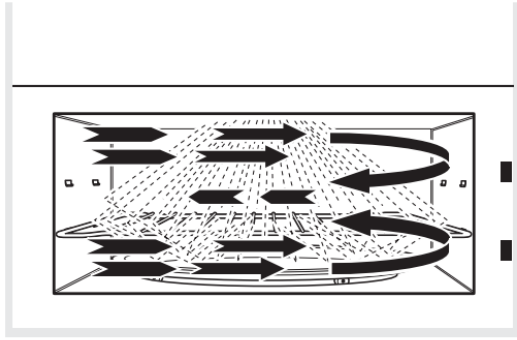
Microwave energy and circulating heated air.

Heat Conduction

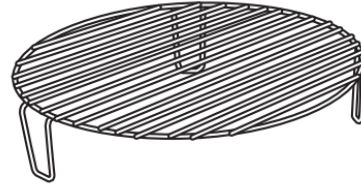
Food heats from instant energy from penetration and heat conducted from outside of food.

Benefits

Shortened cooking time from microwave energy, plus browning and crisping from convection heat.



or



Always use the shelf with Fast Bake. For best results, use one shelf in the lower position.

Time and Auto Features

Using the Dial

You can make selections on the oven by turning the dial and pressing it to enter the selection.

Pressing the dial can also be used in place of the Start/ Pause button for quicker programming of the oven.

Cook Time

(Do not use the shelves when microwave cooking.)



Cook Time I

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

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

1. Press the Cook Time button.
2. Turn the dial to set the cook time and press the dial to enter.
3. Change power level if you don't want full power. (Press Power Level. Turn the dial to select. Press the dial to enter.)
4. Press the dial or the Start/Pause button to start cooking.

You may open the door during Cook Time to check the food. Close the door and press the dial or Start/Pause to resume cooking.

NOTE: You may change the cook time at any time during cooking by turning the dial. You may also change the power level by pressing the Power Level button.

Cook Time II

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

1. Press the Cook Time button.

2. Turn the dial to set the first cook time and press the dial to enter.
3. Change the power level if you don't want full power. (Press Power Level. Turn the dial to select. Press the dial to enter.)
4. Press the Cook Time button again.
5. Turn the dial to set the second cook time and press the dial to enter.
6. Change the power level if you don't want full power. (Press Power Level. Turn the dial to select. Press the dial to enter.)
7. Press the dial or the Start/Pause button to start cooking.

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

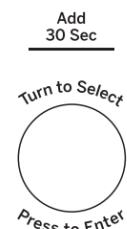
NOTE: You may change the cook time at any time during cooking by turning the dial. You may also change the power level by pressing the Power Level button.

Add 30 Sec

This is a quick way to set and start cooking in 30 second locks each time the Add 30 Second button is pressed. The cook time may be changed by turning the dial at any time during cooking.

The power level will automatically be set at 10 and the oven will start immediately.

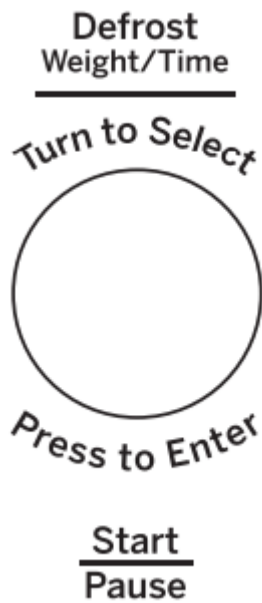
The power level can be changed as time is counting down. Press the Power Level button, turn the dial and press to enter.



Weight Defrost

(Do not use the shelves when microwave cooking.)

Weight Defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish weighing up to one pound.



- Remove meat from package and place on microwave-safe dish.
1. Press the Defrost button once.
 2. Turn the dial to the food weight, using the Conversion Guide at right. For example, dial .5 for .5 pounds (8 oz.) Press the dial to enter.
 3. Press the Start/Pause button to start defrosting.
 4. Turn the food over if the oven signals TURN FOOD OVER.
- Remove defrosted meat or shield warm areas with small pieces of foil.
 - After defrosting, most meats need to stand 5 minutes to complete defrosting.

Conversion Guide

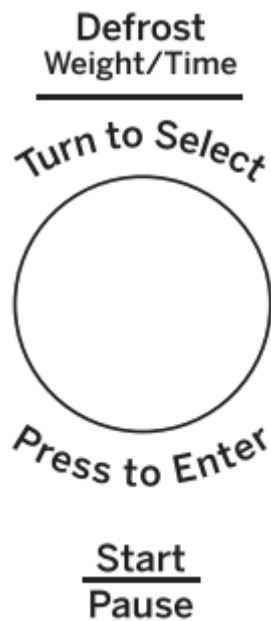
If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

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

Time Defrost

(Do not use the shelves when microwave cooking.)





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

1. Press the Defrost button twice.
2. Turn the dial to select the time you want. Press the dial to enter.
3. Press the Start/Pause button to start defrosting.
4. Turn the food over if the oven signals TURN FOOD OVER.

You may change the defrost time at any time during defrosting by turning the dial.

Power level is automatically set at 3, but can be changed. You can defrost small items quickly by raising the power level after entering the time. Power Level 7 cuts the total defrosting time in about half; Power Level 10 cuts the total time to approximately $\frac{1}{3}$. However, food will need more frequent attention than usual.

A dull thumping noise may be heard during defrosting. This is normal when oven is not operating at High 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.
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand a few minutes.

Defrosting Guide		
Food	Time	Comments
Bread, buns or rolls (1 piece) Sweet rolls (approx. 12 oz.)	2 to 4 min.	
Fish and Seafood Fillets, frozen (1 lb.)	6 to 9 min.	
Fruit 3ODVWLF SRXFK ³ RU (10-oz. package)	1 to 5 min.	
Meat Bacon (1 lb.) Franks (1 lb.) Ground meat (1 lb.) Roast: beef, lamb, veal, pork Steaks, chops and cutlets	2 to 5 min. 2 to 5 min. 4 to 6 min. 9 to 13 min. per lb. 4 to 8 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 Chicken, broiler-fryer, cut up (2 1/2 to 3 lbs.) Chicken, whole (2 1/2 to 3 lbs.) Cornish hen Turkey breast (4 to 6 lbs.)	14 to 20 min. 20 to 25 min. 7 to 13 min. per lb. 3 to 8 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 first half of time, unwrap and turn chicken over. Shield warm areas with foil. To complete defrosting, run cool water in cavity until giblets can be removed.

Food	Time	Comments
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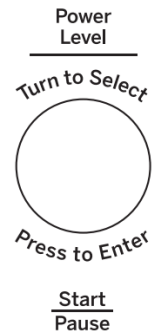
Defrosting Guide		
Food	Time	Comments
		<p>Place unwrapped hen in oven breast-side-up. Turn over after first half of time. Run cool water in cavity until giblets can be removed.</p> <p>Place unwrapped breast in microwave-safe dish breast-side-down. After first half of time, turn breast-side-up and shield warm areas with foil. Defrost for second half of time. Let stand 1 to 2 hours in refrigerator to complete defrosting.</p>

Defrosting Guide		
Food	Time	Comments
		<p>Place unwrapped hen in oven breast-side-up. Turn over after first half of time. Run cool water in cavity until giblets can be removed.</p> <p>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.</p>

Power Level

The power level may be entered or changed immediately after entering the time for Cook Time, Time Defrost or Combination Fast Cook. The power level may also be changed during time countdown.

1. First, follow directions for Cook Time, Time Defrost or Combination Fast Cook.
2. Press the Power Level button.
3. Turn the dial clockwise to increase and counterclockwise to decrease the power level. Press the dial to enter.
4. Press the Start/Pause button to start cooking.



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 7 is microwave energy 70% of the time. Power Level 3 is energy 30% of the time. Most cooking will be done on High (Power Level 10) which gives you 100% power. Power Level 10 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 3 - the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

High 10: Fish, bacon, vegetables, heating

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

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

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

Warm 1: Keeping food warm; softening butter.

Microwave Terms

Term	Definition
Arcing	Arcing is the microwave term for sparks in the oven. Arcing is caused by: <ul style="list-style-type: none"> • the metal shelf being installed incorrectly and touching the microwave walls.

Term	Definition
	<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. • the turntable ring support being installed incorrectly.
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.

Microwave Sensor Features

Humidity Sensor What happens when using the Sensor Features: The Sensor Features detect the increasing humidity released during cooking.

The oven automatically adjusts the cooking time to various types and amounts of food.

Do not use the Sensor Features twice in succession on the same food portion—it may result in severely overcooked or burnt food. If food is undercooked after the countdown, use Cook Time for additional cooking time.

NOTE: Sensor features will not operate when the oven is hot. If one of the sensor cooking buttons is pressed when the temperature inside the oven is greater than 200°F, "OVEN TOO HOT FOR SENSOR COOKING - USING ALTERNATE METHOD" will be displayed. The oven will automatically change to cook by time (follow the directions in the display) or once the oven is cool enough, the sensor features will function normally.

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

Baking and Roasting Features

Baking or roasting uses a heating element to raise the temperature of the air inside the oven. Any oven temperature from 225°F to 425°F may be set. A fan gently circulates this heated air throughout the oven, over and around the food, producing golden brown exteriors and rich, moist interiors. This circulation of heated air is called convection.

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

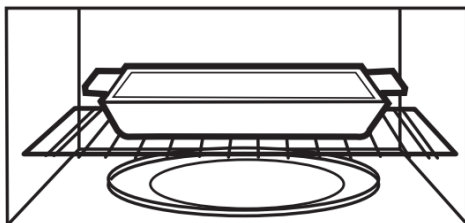
For Best Results...

Use one shelf in the lower position and leave at least a 1-inch gap between the cooking dish and the sides of the oven. For two-level cooking only, use both shelves.

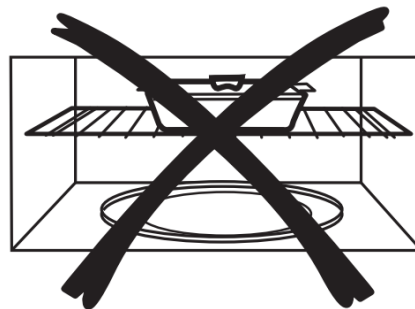
Use the circular rack if possible. If the food is too long to turn (casseroles, lasagnas, etc.) or too tall to fit (roasts, etc.), we recommend using the rectangular rack in the lower position.

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

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



Correct shelf position



Incorrect shelf position

Convection Bake or Convection Roast with Preheat

1. Press the Convection Bake or Convection Roast button.

2. Turn the dial to set the oven temperature and press dial to enter. Do not enter bake time now. (The cook time will be entered later, after the oven is preheated.) See the Convection Bake Offset section below.
3. Press the dial or the Start/Pause button to start preheating.
4. When the oven is preheated, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically.
5. Open the oven door and, using caution, place the food in the oven.
6. Close the oven door. Turn the dial to set the cook time and press the dial or Start/Pause to start cooking.
7. When cooking is complete, the oven will signal and turn off.

NOTE: You may change the cook time at any time during cooking by turning the dial.

You may change the oven temperature at any time during cooking by pressing the Power

Level button. Turn the dial to set the oven temperature and press the dial to enter.

To view the cook time and oven temperature during cooking, press the Bake button.

Convection Bake or Convection without Preheating

1. If your recipe dose not require preheating, press the Convection Bake or Convection Roast button. See the Convection Bake Offset section below.
2. Turn the dial to set the oven temperature and press to enter.
3. Turn the dial to set the cook time and press to enter.
4. Press the dial or the Start/Pause button to start the oven.

NOTE: You may change the cook time at any time during cooking by turning the dial.

You may change the oven temperature at any time during cooking by pressing the **Power Level** button. Turn the dial to set the oven temperature and press the dial to enter.

To view the cook time and oven temperature during cooking, press the **Convection Bake** button.

Convection Bake Offset

When using **Convection Bake**, the **Convection Bake Offset** feature will automatically convert entered regular baking temperatures to convection baking temperatures. This feature is activated so that the display will show **OFFSET ON** and the actual converted (reduced) temperature. For

example, if you enter a regular recipe temperature of 350°F and press the **Start/Pause** button, the display will show the converted temperature of 325°F.

This feature can be turned off in the **Settings** menu. See the **Convection Bake Offset Selection** in the **Other features** section.

NOTE: If convection baking and the **Convection Bake Offset** feature is turned off, reduce the oven temperature 25°F from the recipe to prevent overbrowning on the top of baked goods.

Fast Cook Feature

Fast Cook offers the best features of microwave energy and convection cooking. Microwaves cook food fast and convection circulation of heated air browns foods beautifully. Any oven temperature from 225°F to 425°F may be set.

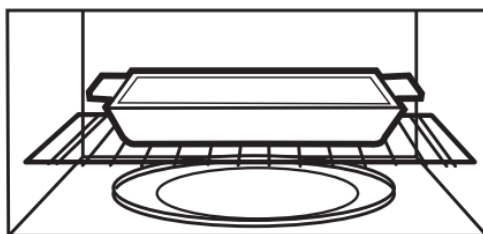
For Best Results...

Use one shelf in the lower position and leave at least a inch gap between the cooking dish and the sides of the oven.

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

See the Cookware Tips section for information on suggested cookware.

See the Best Method of Cooking section to determine the which foods are appropriate to cook using Fast Cook.



Correct shelf position



Incorrect shelf position

Fast Cook with Preheat

1. Press the Combination Fast Cook button.
2. Turn the dial to set the oven temperature and press dial to enter. Do not enter Fast Cook cook time now.
3. The cook time will be entered later, after the oven is preheated.)
4. Press the dial or the Start/Pause button to start preheating.
5. When the oven is preheated, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically.

6. Open the oven door and, using caution, place the food in the oven.
7. Close the oven door. Turn the dial to set the cook time and press to enter. Press the dial or the Start/Pause button to start cooking.
8. When cooking is complete, the oven will signal and turn off.

NOTE: You may change the cook time at any time during cooking by turning the dial.

You may change the oven temperature and microwave power level at any time during cooking by pressing the Power Level button. Turn the dial to set the oven temperature and press the dial to enter. Then, turn the dial to set microwave power level 1 through 4 and press the dial to enter. The default power level is 4.

To view the cook time and oven temperature during cooking, press the Fast Cook button.

- Check the Cookware Tips section for correct cookware when using Fast Cook.
- Do not use metal cookware with Fast Cook.
- Reduce the recipe cook time by 25%.
- See the Best Method of Cooking section to determine the which foods are appropriate to cook using Fast Cook

Fast Cook without Preheat

1. If your recipe does not require preheating, press the Fast Cook button.
2. Turn the dial to set the oven temperature and press to enter.
3. Turn the dial to set the cook time and press to enter.
4. Press the dial or the Start/Pause button to start the oven.

NOTE: You may change the cook time at any time during cooking by turning the dial.

You may change the oven temperature and microwave power level at any time during cooking by pressing the Power Level button. Turn the dial to set the oven temperature and press the dial to enter. Then, turn the dial to set microwave power level 1 through 4 and press the dial to enter. The default power level is 4.

To view the cook time and oven temperature during cooking, press the Fast Cook button.

NOTE:

- Some recipes call for preheating.
- Check the Cookware Tips section for correct cookware when using Fast Cook
- Do not use metal cookware with Fast Cook.

- See the Best Method of Cooking section to determine the which foods are appropriate to cook using Fast Cook.

Cookware Tips

Convection Bake or Roast

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

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

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

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

Combination Fast Bake

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

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

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

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

CARE AND CLEANING

Helpful Hints

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

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

Inside

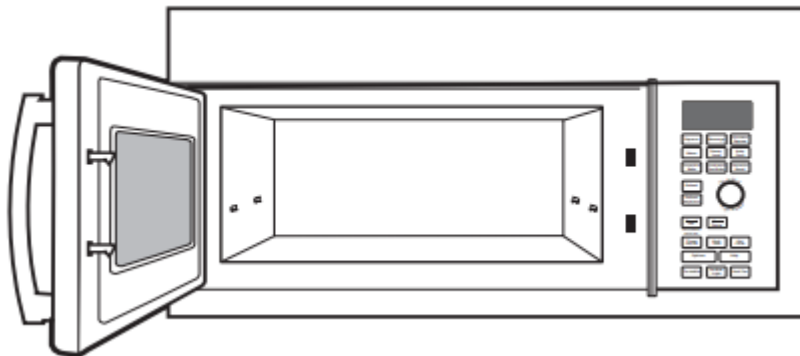
Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Some spatters can be removed with a paper towel;

RWKHUVDP\UHTXLUHDGDPSFORWK 5HPRYHJUHDV\ spatters with a sudsy cloth, then rinse with a damp cloth.

Do not use abrasive cleaners or sharp utensils on oven walls.

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



Removable Turntable and Turntable Support

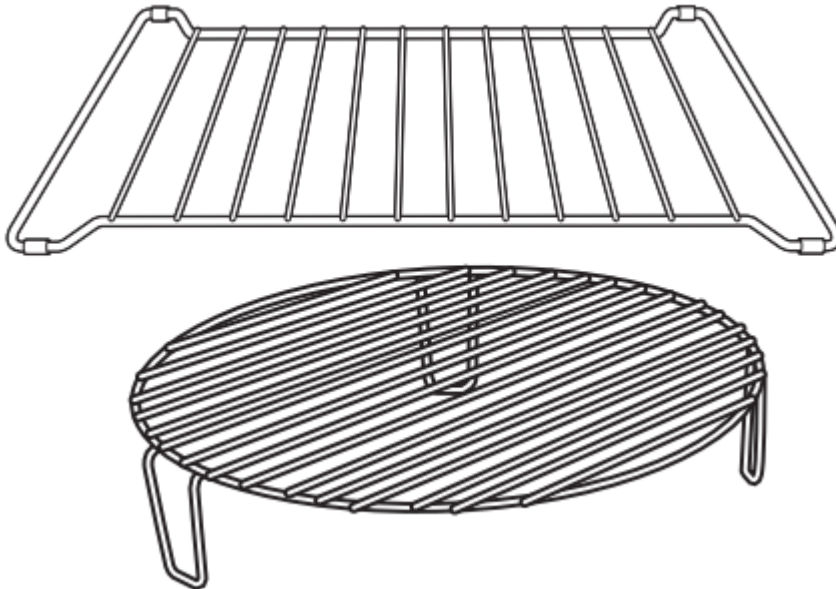
To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped.

Remember, do not operate the oven in the microwave mode without the turntable and support seated and in place



Shelves

Clean with mild soap and water or in the dishwasher. Do not clean in a selfcleaning oven.



Outside

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

Case

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

Control Panel

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 Panel

Before cleaning the front door panel, make sure you know what type of panel you have. Refer to the eighth digit of the model number. "S" is stainless steel, "L" is CleanSteel and "B", "W" or "C" are plastic colors

Stainless Steel (on some models)

The stainless steel panel can be cleaned with Stainless Steel Magic or a similar product using a clean, soft cloth. Apply stainless cleaner carefully to avoid the surrounding plastic parts. Do not use appliance wax, polish, bleach or products containing chlorine on Stainless Steel finishes.

Plastic Color Panels

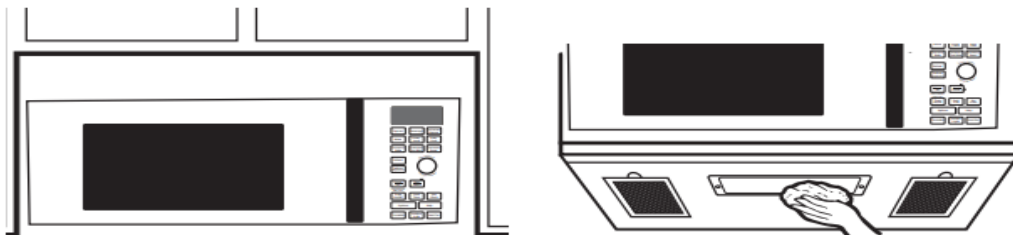
Use a clean, soft, lightly dampened cloth, then dry thoroughly.

Door Seal

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

Bottom

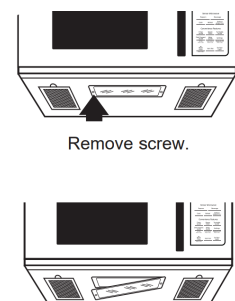
Clean off the grease and dust on the bottom often. Use a solution of warm water and detergent.



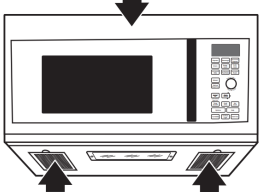
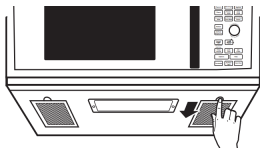
Replacing the LED Lamp

Replace with LED lamp. Order WB02X26814 from your GE Appliances supplier.

1. To replace the cooktop light/nite light, first disconnect the power at the main fuse or circuit breaker panel, or pull the plug.
2. Remove the screw from the side of the light compartment cover and lower the cover until it stops.
3. Be sure the LED lamp is cool before removing. Remove a screw and connector from LED lamp.
4. Connect LED lamp and secure using the screw. Raise the light cover and replace the screw. Connect electrical power to the oven.



EXHAUST FEATURE

Vent Fan	
<p>The vent fan has two metal reusable vent filters.</p> <p>Models that recirculate air back into the room also use a charcoal filter.</p>	<p>Charcoal filter</p>  <p>Reusable vent filters (on all models).</p>
Reusable Vent Filters	
<p>The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the oven.</p> <p>For this reason, the filters must always be in place when the hood is used. The vent filters should be cleaned once a month, or as needed.</p>	
Removing and Cleaning the Filters <p>To remove, slide them to the rear using the tabs. Pull down and out. To clean the vent filters, soak them and then swish around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used to remove embedded dirt. Rinse, shake and let dry before replacing.</p> <p>To replace, slide the filters into the frame slots on the back of each opening. Press up and to the front to lock into place.</p>	

Charcoal Filter

The charcoal filter cannot be cleaned. It must be replaced. Order Part No. WB02X10956 from your GE Appliances supplier.

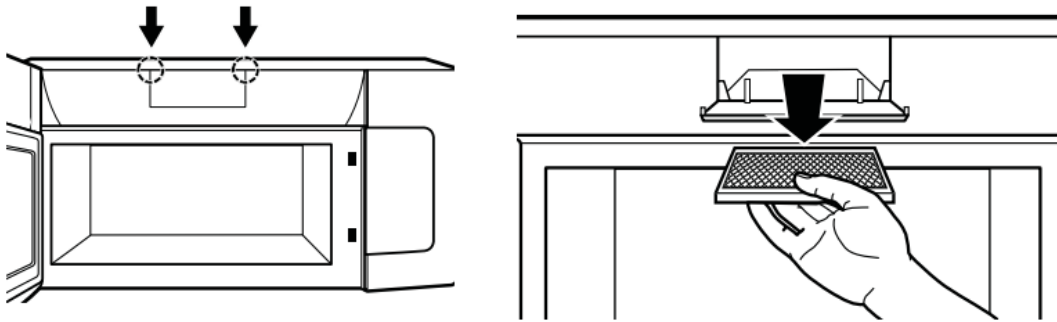
If the model is not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on usage). See **Optional Kits** page 30, for more information.

To Remove the Charcoal Filter

To remove the charcoal filter, first disconnect power at the main fuse or circuit breaker, or pull the plug. Push down 2 buttons on the filter door.

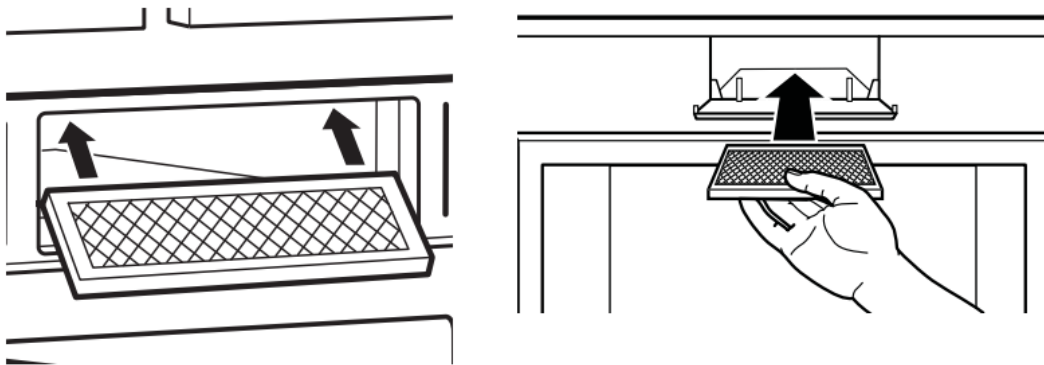
Lift the filter at the bottom until it comes free of the tabs. Slide the filter down and out.



To Install the Charcoal Filter

To install a new charcoal filter, remove plastic and other outer wrapping from the new filter.

Insert the top of the filter up. Push the bottom of the filter in until it rests in place behind the tabs. Close filter door.



TROUBLESHOOTING

Things That Are Normal With Your Microwave Oven

- Moisture on the oven door and walls while cooking. Wipe the moisture off with a paper towel or soft cloth. Moisture between the oven door panels when cooking certain foods. Moisture should dissipate shortly after cooking is finished.
- 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.

- The vent fan operating while the microwave is operating. The vent fan will not go off nor can it be turned off until the microwave is off.
- Dull thumping sound while oven is operating. Warm, convection bake, convection roast and combination fast cook have a maximum cooking time of 179 minutes (2 hours and 59 minutes). When the maximum cooking time is reached, the oven will automatically indicate that cooking is complete and turn off the cooking element.
- When using convection bake, convection roast or combination fast cook with a preheat, the oven door must be opened and the cooking time set after preheat or the oven will turn off the cooking element after 1 hour.

Problem	Possible Cause	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/Pause button not pressed after entering cooking selection.	Press <i>Start/Pause</i> .
	Another selection entered already in oven and Cancel/Off button not pressed to cancel it.	Press <i>Cancel/Off</i>
	Cooking time not entered after pressing Cook Time.	Make sure you have entered cooking time after pressing Cook Time.
	Cancel/Off was pressed accidentally.	Reset cooking program and press <i>Start/ Pause</i> .

Problem	Possible Cause	What To Do
	Food weight not entered after selecting Auto Defrost or Fast Defrost.	Make sure you have entered food weight after selecting Auto Defrost or Fast Defrost.
	Food type not entered after pressing Auto Cook.	Make sure you have entered a food type.
CONTROL LOCKED appears on display	The control has been locked.	Press and hold Mute On/Off for about 3 seconds to unlock the control.
OVEN TOO HOT FOR SENSOR COOKING-- -USING ALTERNATE METHOD appears on display	One of the sensor cooking buttons was pressed when the temperature inside the oven was greater than 200°F.	These features will not operate when the oven is hot. The oven will automatically change to cook by time (follow the directions in the display) or once the oven is cool enough, the sensor features will function normally.
Floor of the oven is warm even when the oven has not been used	The cooktop light is located below the oven floor. When light is on, the heat it produces may make the oven floor get warm.	This is normal.
You hear an unusual low tone beep	You have tried to change the power level when it is not allowed.	Many of the oven's features are preset and cannot be changed.
Oven emits a smoky odor and gray smoke after using the Bake feature	Oils on the stainless steel cavity are burning off after using the Bake feature the first few times.	This is normal.
Food browns on top much faster than on the bottom	Rack has been placed in the "high" position.	Always use the rack in its "low" position.
Oven temperature fluctuates during cooking	The cooking element cycles on and off to maintain the oven temperature at the desired setting.	This is normal.

Warning



Problem	Possible Cause	What To Do
Vent fan comes on automatically	The vent fan automatically turns on to protect the microwave if it senses too much heat rising from the cooktop below.	This is normal.
	During Bake, Roast or Fast Bake (after preheating), the vent fan will automatically come on to cool the oven components.	This is normal.
SENSOR ERROR appears on the display	When using a Sensor feature, the door was opened before steam could be detected.	Do not open door until steam is sensed and time is shown counting down on the display.
	Steam was not detected in a maximum amount of time.	Use Cook Time to heat for more time.

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.