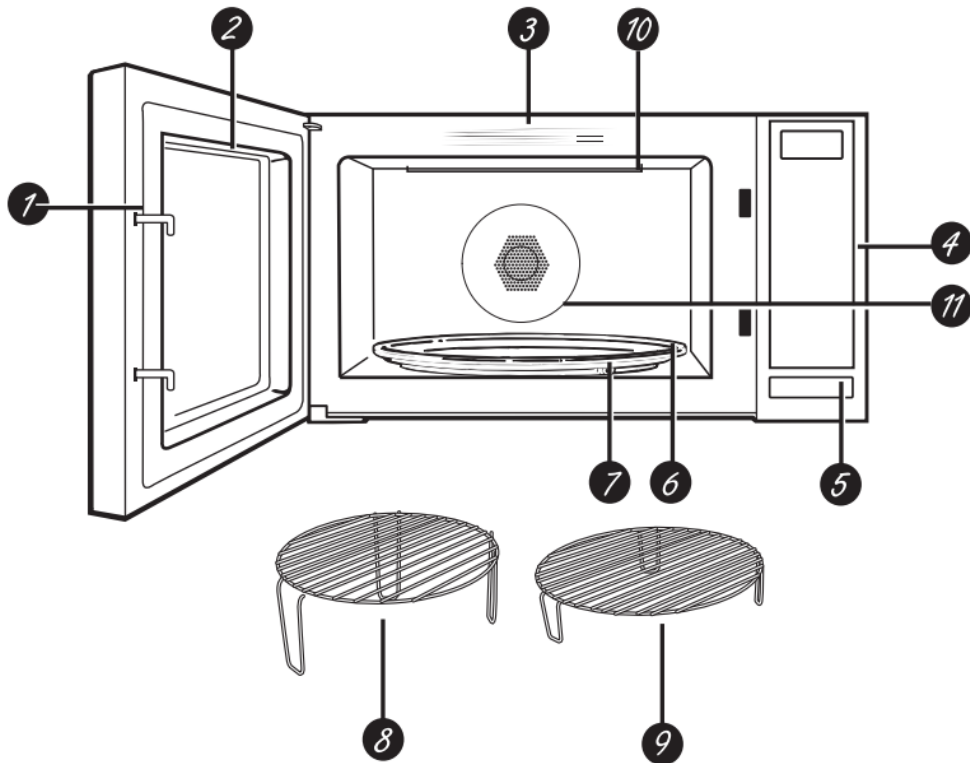


Using the Microwave

Features

1000 Watts



1. Door Latches.
2. Window with Metal Shield. Screen allows cooking to be viewed while keeping microwaves confined in the oven.
3. Convenience Guide.
4. Control Panel Display.
5. Door Latch Release. Press latch release to open door.
6. Removable Turntable. Turntable and support must be in place when using the oven. The turntable may be removed for cleaning.
7. Removable Turntable Support. The turntable support must be in place when using the oven.
8. Tall Rack
9. Short Rack
10. Broiler Element

11. Convection Element

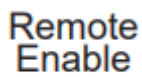
Wifi Connect

- Empowers you to remotely monitor and control your microwave oven using your smart phone or tablet. For example, you could view the current status of the microwave or turn it on and off. To get started, download and open the Café Appliances Kitchen App using your smart device. To enable this feature, follow the instructions provided in the app. To disable this feature and remove the microwave from the WiFi network, press and hold the WiFi Connect button for 3 seconds. You have successfully disabled this feature when the WiFi icon in the display is no longer illuminated.
- For further instructions, visit our website at cafeappliances.com/connect.



Remote Enable

- You can use Remote Enable to start the microwave from a remote source such as the GE Appliances Kitchen App or Voice Commands from Amazon Alexa or Google Assistant.
- When the Remote Enable feature is off, you will still receive messages from your microwave, you can turn off the microwave, or you can use the timer and clock from your smart device.
- There are two cooking modes that you can control when remote enable is turned on: Convection Cooking and Microwave Only. The Remote Enable feature allows you to use any Convection Cooking mode from your smart device.
- When using Microwave Only through Remote Enable, you need to have opened the microwave door within the last 5 minutes. The 5 minute restriction is to help ensure food is in the microwave before starting the cooking cycle.



Remote Enabled Equipment

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

The wireless communication equipment installed on this microwave has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to:

(a) provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

(b) accept any interference received, including interference that may cause undesired operation of the device.

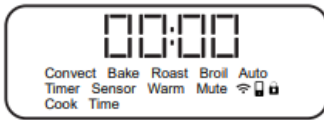
Note that any changes or modifications to the wireless communication device installed on this oven that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.

Controls

Be aware that the control senses the oven temperature and keeps the fan on when the oven temperature is above 200F, even at the end of the cooking cycle.

You can microwave by time or with the convenience features

There are two keypanel layouts for these models



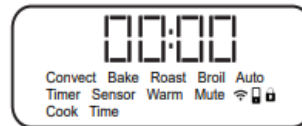
Warm	Conv Bake	Auto Bake	Auto Defrost
Broil	Conv Roast	Auto Roast	Sensor Cook

WiFi Connect
Remote Enable

Express Cook

1 170° F	2 250° F	3 275° F	Beverage
4 300° F	5 325° F	6 350° F	Popcorn
7 375° F	8 400° F	9 425° F	Power Level
Set Clock	0 To Mute Hold 3 Sec	Timer On/Off	Cook Time

Cancel Off
Start Pause
Add 30 Seconds
Control Lock Hold 3 Sec



WiFi Connect Hold 3 Sec	Remote Enable	
Warm	Conv Bake	Auto Bake
Broil	Conv Roast	Auto Roast
Beverage	Popcorn	Auto Defrost
Cook Time	Power Level	Sensor Cook

1 170° F	2 250° F	3 275° F
4 300° F	5 325° F	6 350° F

7 375° F	8 400° F	9 425° F
--------------------	--------------------	--------------------

Set Clock
Cancel Off
Control Lock Hold 3 Sec

0
To Mute
Hold 3 Sec

Timer On/Off
Start Pause
Add 30 Seconds

Cooking Controls

Check the Convenience Guide before you begin.

Basic Features



COOK TIME	Press pad to enter the desired time cook.
ADD 30 SEC	Starts the microwave in increments of 30 seconds.
POWER LEVEL	Display the power level setting for each cycle. Can be manually adjusted.
SET CLOCK	Press pad to set clock: factory setting is a 12 hour clock display.
START/PAUSE	Starts every function.
CANCEL/OFF	Cancels current selection or turns off the selection.
MUTE	Turns off the end of cycle notification and all microwave alerts.
TIMER/ON/OFF	Can be set for up to 99 minutes and 99 seconds.
EXPRESS COOK	Starts the microwave oven with preset amount of time.
TEMPERATURE PRESETS	Automatically sets the cook temperature to the preset temperature labelled on the pad.
Microwave Cooking Features	
SENSOR COOK	A sensor in the microwave cavity detects humidity released from the food as it heats and adjusts the cook time accordingly.
POPCORN	Cooks based on user selection of bag size.
BEVERAGE	Cooks based on user selection of beverage size.
AUTO DEFROST	Defrosts based on user selection of food and weight.
Convection Features	
CONVECTION BAKE	Circulates hot air through the microwave oven cavity with a fan for baking performance.
AUTO BAKE	Provides suggested cooking times and temperatures for selected food type.
CONVECTION ROAST	Circulates hot air and microwaves through the microwave oven cavity with a fan for roasting performance.
AUTO ROAST	Provides suggested cooking time and temperature for selected food type.



WARM

Maintain a temperature between 170-190 degrees for a maximum time of 90 minutes

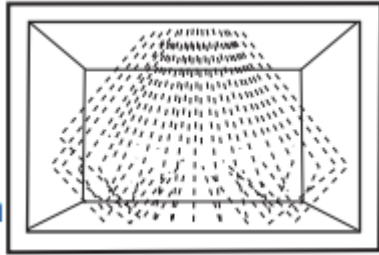
Broil Feature

BROIL

Uses a thermal element to quickly grill/broil foods.

Available Cooking Options

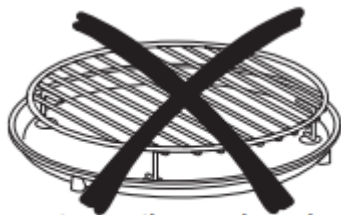
Microwave Cooking



IMPORTANT: The tray and tray support must be used during all cooking.

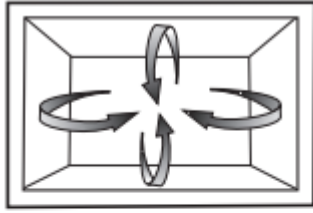
Your oven uses microwave energy to cook by a set time or weight, or automatically by sensor. Sensor microwave works by detecting the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

- Cooking Method: Microwave energy is distributed evenly throughout the oven for thorough, fast cooking of food.
- Heat Source: Microwave energy.
- 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



Do not use the racks when microwave cooking.

Convection Baking and Convection Roasting



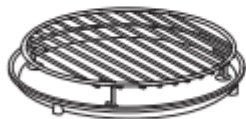
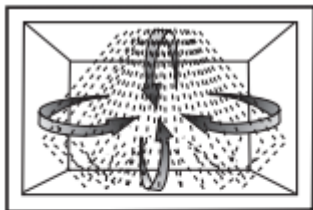
Always use the racks when convection cooking.

IMPORTANT: The tray and tray support must be used during all cooking. During convection cooking, a heating element raises the air temperature inside the oven. You can set Convection Bake from 170F to 425F, and Convection Roast from 170F to 375F. A fan gently circulates the heated air around the food and produces golden brown exteriors and rich moist interiors.

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

- Cooking Method: Hot air circulates around food to produce browned exteriors and seal in juices.
- Heat Source: Circulating heated air.
- 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.

Convection Roast Cooking

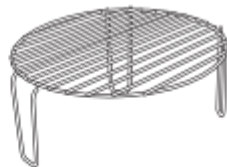
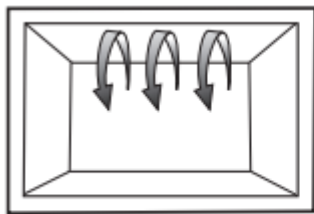


Always use the provided racks when combination cooking. Do not use any other metal while cooking.

IMPORTANT: The tray and tray support must be used during all cooking. Your oven also offers the option of combination cooking, 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 in up to one-half the time of 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.

Broiling Cooking



Always use the tall rack when broiling.

IMPORTANT: The tray and tray support must be used during all cooking.

Broil and uses the upper heater elements to broil food similar to a conventional oven.

- **Cooking Method:** Warm air circulates around food to keep previously cooked food warm.
- **Heat Source:** Circulating heated air (Convection).
- **Heat Conduction:** Warmth conducted from outside of food to inside.
- **Benefits:** Keeps hot, cooked foods at serving temperature.

Basic Features

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

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

1. Press the COOK TIME button.
2. Enter cooking time.
3. Change Power Level if you don't want full power. (Press POWER LEVEL. Enter power level 1-10.)
4. Press the COOK TIME button again to set a second cook time (if desired) that will be executed after the first cook time expires.
5. Change Power Level for second cook time if you don't want full power. (Press POWER LEVEL. Enter power level 1-10.)

6. Press the START/PAUSE button to start cooking.

Cook Time

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

Add 30 Sec

- It will add 30 seconds to the time counting down each time the pad is pressed. Each touch will add 30 seconds, up to 99 minutes and 99 seconds.
- The oven will start immediately when pressed.

Add 30 Sec

Changing the Power Level

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

1. Press COOK TIME.
2. Enter cooking time.
3. Press POWER LEVEL to select power level.
4. 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 7 is microwave energy 70% of the time. Power level 3 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.

Power Level

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:

- HI: Fish, bacon, vegetables, boiling liquids.
- Med-High 7: Gentle cooking of meat and poultry; baking casseroles and reheating.
- Medium 5: Slow cooking and tenderizing for stews and less tender cuts of meat.
- Low 2 or 3: Defrosting; simmering; delicate sauces.
- Warm 1: Keeping food warm; softening butter.

Set Clock

**Set
Clock**

- Press pad to set clock.
- Factory setting is a 12 hour clock display

Start/Pause

**Start
Pause**

- Starts every function.
- This pad will also resume the function if cycle is stopped in the middle of operation. Will also stop function if selected in the middle of an operation.

Cancel/Off

**Cancel
Off**

**Control Lock
Hold 3 Sec**

- Cancels current selection or turns off the selection
- To lock the controls, press and hold this button for 3 seconds

Insert Food Reminder

- A reminder will show on the display if the user tries to start the cooking cycle without placing food inside the microwave oven within 5 minutes prior to starting the cooking cycle.

Cooking Complete Reminder

- To remind you that you have food in the oven, the oven will display “Food is ready” and beep once a minute until you either open the oven door or press the CANCEL/ OFF button.

Mute

- Turn off the end of cycle notification and all microwave alerts. Hold for 3 seconds to mute.”



Timer On/Off

- The timer does not start or stop the microwave.
- Can be set for up to 99 min and 99 seconds. Microwave/cooking cycles can be in operation while timer is on.

Timer
On/Off

Express Cook

- Pressing number pad buttons 1 through 6 will activate Express Cook, and food will be cooked on microwave mode for a time of 1-6 minutes, depending on what number was pressed (1 = 1 minutes, 2 = 2 minutes, etc.).



Temperature Presets

- Pressing and holding number pad buttons 1 through 9 during a Convection Bake or Convection Roast mode will activate the Temperature Presets and the temperature will be set to the temperature displayed below the button pushed.

1 170° F	2 250° F	3 275° F
4 300° F	5 325° F	6 350° F
7 375° F	8 400° F	9 425° F

Microwave Cooking Features

Humidity Sensor

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 Time Cook for additional cooking time.

- 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.



Covered



Vented



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

Sensor Cook

Sensor Cook

To use the Sensor Cook feature:

1. Press the SENSOR COOK button to select Food code.
2. Press START

Food	Press pad this number of times	Weight/Portion
Potato	1	1-4 Pcs, 8-10 Oz./Pcs
Fresh Vegetables	2	1-4 Cup, 250 ml/Cup
Frozen Vegetables	3	1-4 Cup, 240 ml/Cup
Ground Meat	4	4-32 Oz
Fish	5	4-24 Oz.

Popcorn

Popcorn

Use only with prepackaged microwave popcorn weighing 1.75, 3.0 to 3.5 ounces.

To use the Popcorn feature:

1. Press the POPCORN button until bag size appears.

Press pad this number of times	Popcorn Weight
1	1.75 Oz
2	3.0 Oz
3	3.5 Oz

2. Press START.

Beverage

Beverage

To use the Beverage feature:

1. Press BEVERAGE button until size appears.

Press pad this number of times	Size of Beverage
1	4 Oz.
2	8 Oz.
3	12 Oz.

Press START.

Auto Defrost

Auto Defrost

To use the Auto Defrost feature:

1. Press the AUTO DEFROST button to select Food code.

Food	Press pad this number of times	Weight/Portion
Meat	1	0.1 - 6.0 lbs.
Poultry	2	0.1 - 6.0 lbs.
Fish	3	0.1 - 6.0 lbs.

2. Enter weight.
3. Press START.

Convection Features

IMPORTANT: For all convection features, Put the food into the oven after the preheat period is complete. There will be a beep and the display will show the set temperature.

- Convection Bake cooking uses a heating element to raise the temperature of the air inside the oven. Any oven temperature from 170°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.
- 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.

- See the Cookware Tips section for information on suggested cookware.
- For Best Results...



- The rack is required for good air circulation and even browning.
- Always use the provided racks when convection cooking. We recommend the tall rack for cookies and the short rack for cakes, pizza, biscuits and pies. Do not use both racks at once.
- See the Cookware Tips section for information on suggested cookware.

Convection Bake

To use the Convection Bake feature:

1. Press the CONVECTION BAKE button.
2. Enter the temperature (from 170°F to 425°F.)
3. Press START.
4. If desired, a cook time may be set by pressing the COOK TIME button. This can be done before or after preheat.
5. Wait for preheat tone, then insert food.
6. Press START.
7. The current oven temperature (during preheat) or the set oven temperature (after preheat) can be recalled at any time by pressing POWER LEVEL.

**Conv
Bake**

Auto Bake

To use the Auto Bake feature:

1. Press the AUTO BAKE button to select Food code.
2. Enter weight or portion for French Fries menu only (other menu's weight/portion already set).
3. Press START.
4. Wait for preheat tone then insert food.
5. Press START
6. A default time and temperature will be set based on the food selection, but it can be changed at any time.

Auto Bake

Food	Press pad this number of times	Weight/Portion
Frozen Pizza	1	10 Oz.
Muffins	2	6 Pcs, 85g/Pcs
Biscuit/Dinner Roll/Bread Stick	3	7 Oz.
Frozen French Fries	4	4-16 Oz.

Warm

To use the Warm feature:

1. Press the WARM button once to warm food on low.
2. Press the WARM button twice to warm food on high.
3. Press START.

Warm

Convection Roast

To use the Convection Roast feature:

1. Press the CONVECTION ROAST button.
2. Enter the temperature (from 170F to 375F.)
3. Press START.
4. If desired, a cook time may be set by pressing the COOK TIME button. This can be done before or after preheat.
5. Wait for preheat tone, then insert food.
6. Press START.
7. The current oven temperature (during preheat) or the set oven temperature (after preheat) can be recalled at any time by pressing POWER LEVEL.

Conv Roast

Auto Roast

To use the Auto Roast feature:

1. Press the AUTO ROAST button to select Food code.
2. Enter weight.
3. Press START.
4. Wait for preheat tone then insert food.
5. Press START.
6. A default time and temperature will be set based on the food selection, but it can be changed at any time

Auto Roast

Food	Press pad this number of times	Weight/Portion
Beef	1	2.0 - 4.0 lbs.
Whole Chicken	2	2.5 - 6.0 lbs.
Turkey Breast	3	3.0 - 6.0 lbs.
Pork	4	2.0 - 4.0 lbs.

Broil Features

Broil

Broil

To use the Broil feature:

1. Press the Broil button.
2. Enter the cooking time.
3. Press START.

Cookware Tips

Convection Bake Cooking or Warming

- Metal Pans are recommended for all types of baked products, but especially where browning or crusting is important.
- Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce crisper crust.
- Shiny aluminum pans are better for cakes, cookies or muffins because these pans reflect heat and help produce a light tender crust.
- Glass or Glass-Ceramic casserole or baking dishes are best suited for egg and cheese recipes due to the cleanability of glass.

Convection Roast Cooking

- Glass or Glass-Ceramic baking containers are recommended. Be sure not to use items with metal trim as it may cause arcing (sparking) with oven wall or oven shelf, damaging the cookware, the shelf or the oven.
- Heat-Resistant Plastic microwave cookware (safe to 450°F) may be used, but it is not recommended for foods requiring crusting or all-around browning, because the plastic is a poor conductor of heat.

Cookware	Microwave	Convection	Convection
		Bake or Warm	Roast
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.

Select the Best Method of Cooking

Use the following guide to select the best method of cooking. Specific recipes can be adapted to any method of cooking.

- ① — Best method
 ② — Alternate method
 N/R — Not recommended

Foods	Microwave	Convection Roast	Convection Bake or Warm
Appetizers			
Dips and Spreads	①	N/R	N/R
Pastry Snacks	②	①	②
Beverages	①	N/R	N/R
Sauces and Toppings	①	N/R	N/R
Soups and Stews	①	②	N/R
Meats			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Poultry			
Defrosting	①	N/R	N/R
Roasting	②	①	②
Fish and Seafood			
Defrosting	①	N/R	N/R
Cooking	①	②	N/R
Casseroles	②	①	②
Eggs and Cheese			
Scrambled, Omelets	①	N/R	②
Quiche, Souffle	②	②	①
Vegetables, (fresh)	①	N/R	N/R
Breads			
Quick	②	①	②
Yeast	N/R	②	①
Muffins, Coffee Cake	②	①	②
Desserts			
Cakes, Layer and Bundt	②	①	②
Angel Food and Chiffon	N/R	N/R	①
Custard and Pudding	①	N/R	N/R
Bar Cookies	②	①	②
Fruit	①	N/R	N/R
Pies and Pastry	N/R	②	①
Candy	①	N/R	N/R
Blanching Vegetables	①	N/R	N/R
Frozen Convenience Foods	①	②	②

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.• 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 of 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.

Care and Cleaning

Helpful Hints

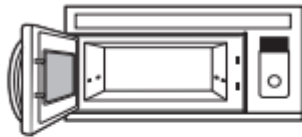
- An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.
- Be certain the oven control is turned off before cleaning any part of this oven.



How to clean the Inside

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

- Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.
- To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, non-abrasive 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.

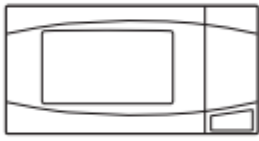


Removable Turntable and Turntable Support

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



How to clean the Outside



- Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.
- Case: Clean the outside of the microwave 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. Use only mild, nonabrasive 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

- Do not use a steel-wool pad; it will scratch the surface.
- To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.
- If food soil remains, try a general kitchen cleaner, such as Fantastik®, Simple Green® or Formula 409®.
- For hard-to-clean soil, use a standard stainless-steel cleaner, such as Bon-Ami® or Cameo®.
- Apply cleaner with a damp sponge. Use a clean, hot, damp cloth to remove cleaner. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.
- After cleaning, use a stainless-steel polish, such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner® or Weno! All Purpose Metal Polish®. Follow the product instructions for cleaning the stainlesssteel surface.

TROUBLESHOOTING TIPS

Before you schedule service

Save time and money! Review the charts on the following pages first and you may not need to schedule 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 button not pressed after entering cooking selection.	Press START .
	Another selection entered already in oven and OFF/CLEAR button not pressed to cancel it.	Press OFF/CLEAR .
	Cooking time not entered after pressing TIME COOK.	Make sure you have entered cooking time after pressing TIME COOK .
	OFF/CLEAR was pressed accidentally.	Reset cooking program and 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 COOK.	Make sure you have entered a food type after pressing COOK .
CONTROL LOCKED appears on display	The control has been locked.	Press and hold OFF/CLEAR for about 3 seconds to unlock the control.
HOT appears on display	The temperature inside the oven is greater than 200°F.	This is normal.
	One of the sensor cooking pads was pressed when the temperature inside the oven was greater than 200°F.	These features will not operate when the oven is hot.

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.

Warning

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.