



⚠ WARNING! FOOD

- 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.
 - 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.
 - **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 containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.
- Foods cooked in liquids (such as pasta) may tend to boil more rapidly than foods containing less moisture. Should this occur, refer to the Care and Cleaning of the Microwave Oven section for instructions on how to clean the inside of the oven.
 - 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.
 - 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 INSTRUCTIONS. READ ALL INSTRUCTIONS BEFORE USING.



MICROWAVE-SAFE COOKWARE

Do not operate the oven in the microwave mode without the turntable and the turntable support seated and in place. The turntable must be unrestricted so it can rotate. *Make sure all cookware used in your microwave oven is suitable for microwaving. 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.



How to test for a microwave-safe dish.

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

- Oversized food or oversized metal cookware should not be used in a microwave/convection oven because they increase the risk of electric shock and could cause a fire.
- Sometimes the oven floor, turntable and walls can become too hot to touch. Be careful touching the floor, turntable and walls during and after cooking.
- If you use a meat thermometer while microwaving, 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 foam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- Do not use your microwave oven 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 while microwaving. 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.
- When microwaving "boilable" cooking pouches and tightly closed plastic bags, they 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.



MICROWAVE-SAFE COOKWARE (cont.)

- Use foil only as directed in this manual. When using foil in the microwave oven, keep the foil at least 1" (2.5 cm) away from the sides of the oven.
- 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.

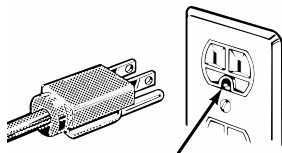
Follow these guidelines:

- 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.

⚠ WARNING! GROUNDING INSTRUCTIONS

WARNING!

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



Ensure proper ground exists before use.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric

shock by providing an escape wire for the electric current.

This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or service technician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

If the outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

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

Do not use an adapter plug with this appliance.

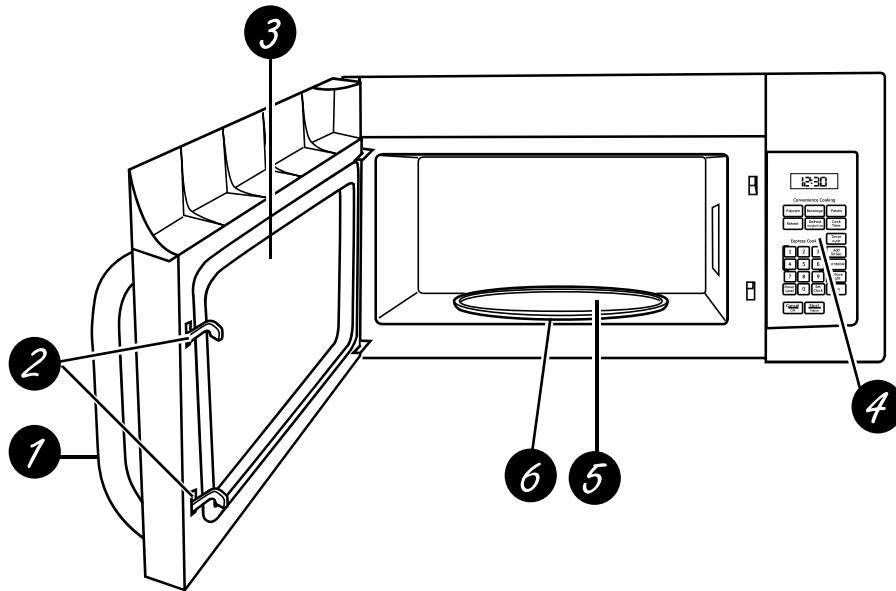
Do not use an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

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

About the features of your oven.

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

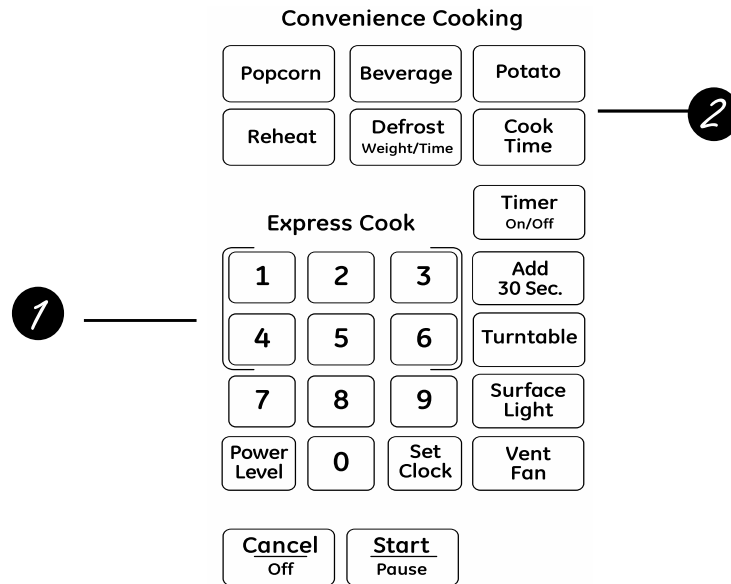


Features of the Oven

- 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 Control Panel.**
- 5 Removable Turntable.** Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.
- 6 Removable Turntable Support.** Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.

About the cooking features of your microwave oven.

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



Cooking Controls

Check the Convenience Guide before you begin.

1 Time Features

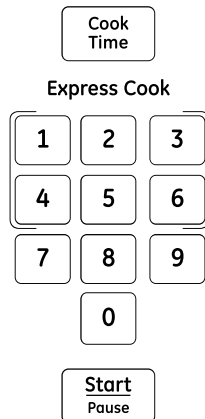
Press	Enter
COOK TIME	Amount of cooking time
DEFROST	Weight or time
TIMER	
POWER LEVEL	Power level 1 to 10
ADD 30 SEC	Starts immediately!
EXPRESS COOK	Starts immediately!

2 Convenience Features

Press	Enter
POPCORN	Press pad to select serving size
REHEAT	Press pad to select food
BEVERAGE	Press pad to select serving size
POTATO	Press pad to select serving size

About the time features.

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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.

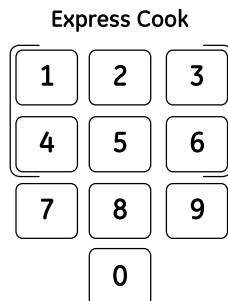
1 Press **Cook Time**.

2 Enter cooking time.

3 Press **START**.

Cooking will start when the countdown begins in the display.

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



Express Cook

This is a quick way to set cooking time for 1-6 minutes.

1 Press one of the **Express Cook** pads (from 1-6) for 1-6 minutes of cooking at **power level 10**.

For example, press the **2** pad for 2 minutes of cooking time.

The power level can be changed as time is counting down. Press **POWER LEVEL** and enter 1-10.

NOTE: Express Cook function pertains to pads 1-6 only.

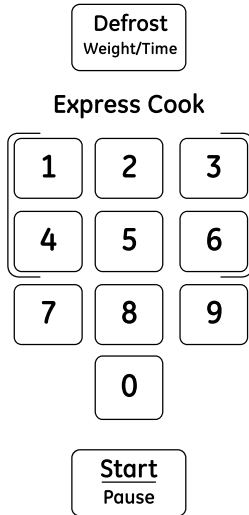


Add 30 Sec

This 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.

Add 30 sec can also be used like an express 30 seconds button. The microwave oven will start immediately when pressed.

About the defrost features.



Weight Defrost

Use **Weight Defrost** for meat, poultry and fish. Use **Time Defrost** for most other frozen foods. (Time Defrost is explained on page 13.)

- 1** Press **DEFROST** once for **Weight Defrost**.
- 2** Enter the weight in pounds.
- 3** Press **START**.
Cooking will start when the countdown begins in the display.

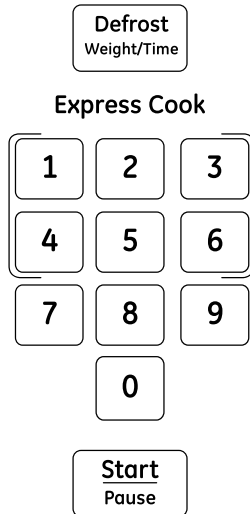
Defrosting Tips

- Remove meat from package and place on microwave-safe dish.
- When the oven signals, turn the 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. Large roasts should stand for about 30 minutes.

Conversion Guide

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.	
Ounces	Pounds
1-2 (28-57 g)	.1
3 (85 g)	.2
4-5 (113-142 g)	.3
6-7 (170-198 g)	.4
8 (227 g)	.5
9-10 (255 g)	.6
11 (312 g)	.7
12-13 (340-369 g)	.8
14-15 (397-425 g)	.9

Note: Max 6.0 lbs. (2.7 kg)



Time Defrost

Allows you to defrost for a selected length of time. See the Defrosting Guide on page 14 for suggested times (**Weight Defrost** is explained on page 12).

- 1** Press **DEFROST** twice for **Time Defrost**.
- 2** Enter defrosting time in minutes and seconds.
- 3** Press **START**.
Cooking will start when the countdown begins in the display.

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.

Noises 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.
- For more even defrosting of larger foods, such as roasts, use **Time 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 very briefly, or let it stand a few minutes.

About the defrost features.

Defrosting Guide

FOOD	TIME	COMMENTS
Bread, Cakes <i>Bread, buns, or rolls</i> (1 piece) <i>Sweet rolls</i> (approx. 12 oz/340g)	1/4 min. 2 to 4 min.	Rearrange after half the time
Fish and Seafood <i>Filletts, Frozen</i> (1 lb/454 g)	6 to 9 min.	
Fruit <i>Plastic Pouch - 1 or 2</i> (10 oz/284 g package)	1 to 5 min.	
Meat <i>Bacon</i> (1 lb/454 g)	2 to 5 min.	Place unopened package in oven. Let stand 5 minutes after defrosting.
<i>Franks</i> (1 lb/454 g)	2 to 5 min.	Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting.
<i>Ground meat</i> (1 lb/454 g)	4 to 6 min.	Turn meat over after first half of time.
<i>Roast: beef, lamb, veal, pork</i>	9 to 13 min. per lb./454 g	Use power level 10.
<i>Steaks, chops and cutlets</i>	4 to 8 min. per lb./454 g	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</i> (2½ to 3 lbs./1.1 to 1.4 kg)	14 to 20 min.	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.
<i>Chicken, whole</i> (2½ to 3 lbs./ 1.1 to 1.4 kg)	20 to 25 min.	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.
<i>Ground meat</i> (1 lb/454 g)	7 to 13 min. per lb./454 g	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.
<i>Turkey breast</i> (4 to 6 lbs./ 1.8 to 2.7 kg)	3 to 8 min. per lb./454 g	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 convenience features.

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Popcorn

Popcorn

To use the **Popcorn** feature:

- 1 Press the **POPCORN** button once for 2.0 oz. (57 g) bag, twice for 2.5 oz. (71 g) bag, or three times for a 3.0 oz. (85 g) bag.
- 2 Press **START**.

Cooking will start when the countdown begins in the display.

You can not change the selection or quantity after the feature has started.

If food is undercooked after the countdown, use **Cook Time** for additional cooking time. We recommend 30 seconds and watch carefully.

Use only with prepackaged microwave popcorn weighing 2.0 to 3.0 ounces (57 to 85 g).

NOTE: Do not use this feature twice in succession on the same food portion—it may result in severely overcooked or burnt food.

Reheat

Reheat

The **Reheat** feature reheats servings of previously cooked foods or a plate of leftovers.

Place the cup of liquid or covered food in the oven.

- 1 Press the **REHEAT** button up to six times to choose the correct selection.
Press once for a pizza.
Press twice for vegetables.
Press three times for a plate of leftovers.
Press four times for soup.
Press five times for meat.
Press six times for pasta.
- 2 Press the reheat pad again after food type has been entered in order to select quantity.
- 3 Press **START**.

Cooking will start when the countdown begins in the display.

After removing food from the oven, stir, if possible, to even out the temperature. Reheated foods may have wide variations in temperature. Some areas of food may be extremely hot.

If food is not hot enough after the countdown use **Cook Time** for additional reheating time.

Some Foods Not Recommended for Use With Reheat

It is best to use **Cook Time** for these foods:

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

NOTE: Do not use this feature twice in succession on the same food portion—it may result in severely overcooked or burnt food.

About the convenience features.

Beverage

Beverage

Use the **Beverage** feature to heat various amounts of liquids measured in ounces: Place the liquid into the microwave oven.

4 oz. (114 mL)	1/2 cup
8 oz. (227 mL)	1 cup
12 oz. (341 mL)	1-1/2 cups
16 oz. (455 mL)	2 cups

- 1 Press the **Beverage** button up to four times to choose the correct selection.
Press once for a 4 ounce (114 mL) beverage.
Press twice for a 8 ounce (227 mL) beverage.
Press three times for a 12 ounce (341 mL) beverage.
Press four times for a 16 ounce (455 mL) beverage.
- 2 Press **START**.
Cooking will start when the countdown begins in the display.

Potato

Potato

To use the **Potato** feature:
Place the potato(es) into the oven.

- 1 Press the **Potato** button up to four times to choose the correct selection.
Press once for 1 item.
Press twice for 2 items.
Press three times for 3 items.
Press four times for 4 items.
- 2 Press **START**.
Cooking will start when the countdown begins in the display.

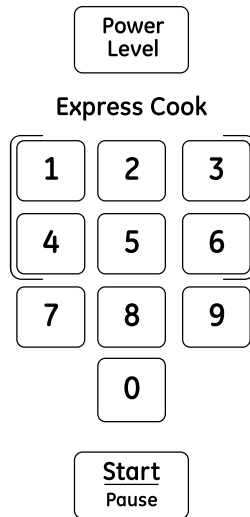
NOTE: Do not use this feature twice in succession on the same food portion. It may result in severely overcooked or burnt food.

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"> • 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, vent the plastic wrap by turning back one corner so excess steam can escape.

About the Power Level features.

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Changing the Power Level

The power level may be entered or changed before or during cooking. **Power Level** is set for Level 10 (High) unless it is changed.

- 1 Press **Power Level** button.
- 2 Enter new power level by using the number pads or press the **Power Level** button multiple times until you find the level you want.
- 3 After you have selected the power level, wait five seconds. The display will go back to the **Cook Time** screen.
- 4 Enter cooking time and press **START**.

OR

- 1 Press **Cook Time** button.
- 2 Enter your cooking time.
- 3 Press **Power Level** button.
- 4 Enter new power level by using the number pads or press the **Power Level** button multiple times until you find the level you want.
- 5 After you have selected the power level, wait five seconds. The display will go back to the **Cook Time (Enter Time)** screen.

- 6 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 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 and some casseroles.

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 (100%): Fish, bacon, vegetables, boiling liquids.

Med-High 7 (70%): Gentle cooking of meat and poultry; baking casseroles and reheating.

Medium 5 (50%): Slow cooking and tenderizing for stews and less tender cuts of meat.

Low 2 or 3 (20 or 30%): Defrosting; simmering; delicate sauces.

Warm 1 (10%): Keeping food warm; softening butter.

NOTE: You can also change the power level during many cooking modes by pressing the power level button entering a valid power level.

About the other features.

**Set
Clock**

Clock

To change the time of day.

- 1** Press the **Set Clock** button. (The microwave should not be running.)
- 2** Enter the appropriate time of day. Clock is on a 12-hour scale.
- 3** Press **Set Clock** or **Start** to accept the time.

**Start
Pause**

Start/Pause

In addition to starting many functions, **START/PAUSE** allows you to stop cooking without opening the door or clearing the display and resume cooking later.

**Cancel
Off**

Cancel/Off

Press the **CANCEL/OFF** button to stop and cancel cooking at any time.

**Cancel
Off**

Control Lock-Out

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

To lock or unlock the controls, press and hold the **CANCEL/OFF** button for three seconds. When the control panel is locked, **LOCKED** will be displayed briefly anytime a button or dial is pressed. "L" will show in the display.

**Surface
Light**

Surface Light

Press **SURFACE LIGHT** once for bright light, twice for the night light or a third time to turn the light off.



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

Timer

The **Timer** operates as a minute timer and can be used at any time, even when the oven is operating.

- 1** Press the **Timer** button.
- 2** Enter a time.
- 3** Press the **Timer** or **Start** button to start.

To cancel, press the **Timer** button. or **Cancel** button.

NOTE: If you press the **Cancel** button to cancel the timer and you are cooking at the same time, it will cancel your cooking selection also.

When time is up, the oven will signal.

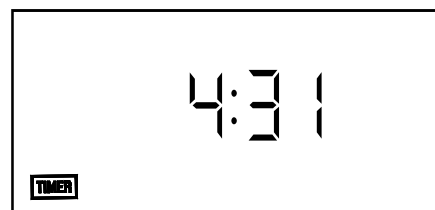
To turn off the timer signal, press **Timer** or **Cancel**

Display

If you have the Timer counting down and you are using the Cook Time at the same time, you can change the display to show either the timer or the cook time countdown.



If the display shows the time for the Timer and you would like to view the Cook Time, press the **COOK TIME** button.



If the display shows the time for the Cook Time and you would like to view the Timer, press the **TIMER** button

About the other features.

Turntable

Turntable

For best cooking results, leave the turntable on. It can be turned off for large dishes.

Press the **Turntable** pad once to turn the turntable off. Press again to turn the turntable back on.

Sometimes the turntable can become too hot to touch. Be careful touching the turntable during and after cooking.

Turntable can be turned off during the **Cook Time** or **Express Cook** features by pressing the **Turntable** pad. **Note:** At the conclusion of the **Cook Time** and **Express Cook** features, the turntable will automatically return to ON.

Vent Fan

Vent Fan

The vent fan removes steam and other vapors from surface cooking.

Press **Vent Fan** once for high fan speed, twice for low fan speed or three times to turn the fan off.

Automatic Fan

An automatic fan feature protects the microwave from too much heat rising from the cooktop below it. It automatically turns on if it senses too much heat.

If you have turned the fan on you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.

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.

Care and cleaning of the oven.

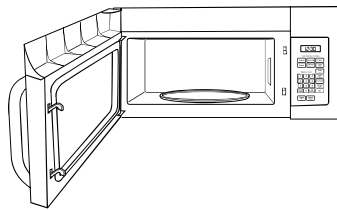
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Helpful Hints

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

Be sure the power is off before cleaning any part of this microwave oven.



How to Clean the Inside

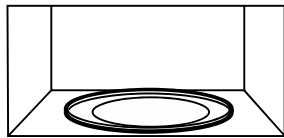
Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

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.

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.



Before you call for service....



Troubleshooting Tips

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

<i>Problem</i>	<i>Possible Cause</i>	<i>What To Do</i>
<i>Oven will not start</i>	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace fuse or reset circuit breaker.
	Power surge.	<ul style="list-style-type: none"> Unplug the microwave oven, then plug it back in.
	Plug not fully inserted into wall outlet	<ul style="list-style-type: none"> Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
	Door not securely closed.	<ul style="list-style-type: none"> Open the door and close securely.
<i>Control panel lighted, yet oven will not start</i>	Door not securely closed.	<ul style="list-style-type: none"> Open the door and close securely.
	START/PAUSE button not pressed after entering cooking selection.	<ul style="list-style-type: none"> Press START/PAUSE.
	Another selection entered already in oven and CANCEL/OFF button not pressed to cancel it.	<ul style="list-style-type: none"> Press CANCEL/OFF.
	Cooking time not entered after pressing COOK TIME	<ul style="list-style-type: none"> Make sure you have entered cooking time after pressing COOK TIME.
	CANCEL/OFF was pressed accidentally.	<ul style="list-style-type: none"> Reset cooking program and press START/PAUSE.
<i>CONTROL LOCKED appears on display</i>	The control has been locked.	<ul style="list-style-type: none"> Press and hold CANCEL/OFF for about 3 seconds to unlock the control.
<i>Floor of the oven is warm even when the oven has not been used</i>	The cooktop light is located below the oven floor. When light is on, the heat it produces may make the oven floor get warm.	<ul style="list-style-type: none"> This is normal.
<i>You hear an unusual low-tone beep</i>	You have tried to change the power level when it is not allowed	<ul style="list-style-type: none"> Many of the oven's features are preset and cannot be changed.
<i>Vent fan comes on automatically</i>	The vent fan automatically turns on to protect the microwave if it senses too much heat rising from the cooktop below.	<ul style="list-style-type: none"> This is normal.