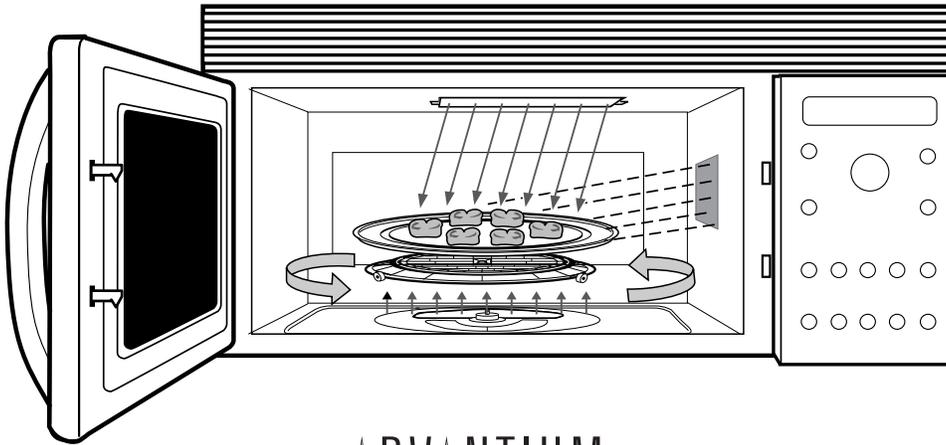




TECHNICAL SERVICE GUIDE

ADVANTIUM™ SPEEDCOOKING



MODEL SERIES:

GE Profile Performance™

- SCA2000BAA
- SCA2000BBB
- SCA2000BCC
- SCA2000BWW
- SCA2001BSS



IMPORTANT SAFETY NOTICE

The information in this service guide is intended for use by individuals possessing adequate backgrounds of electrical, electronic and mechanical experience. Any attempt to repair a major appliance may result in personal injury and property damage. The manufacturer or seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.

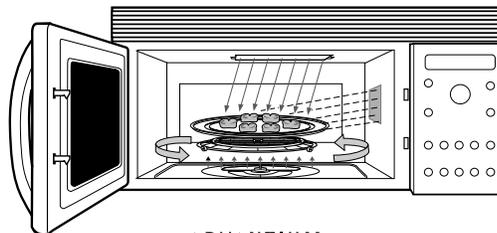
CAUTION

To avoid personal injury while servicing this unit, disconnect power before servicing. If grounding wires, screws, straps, clips, nuts, or washers used to complete a path to ground are removed for service, they must be returned to their original position and properly fastened.

GE Consumer Service Training
Technician Service Guide
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ADVANTIUM™

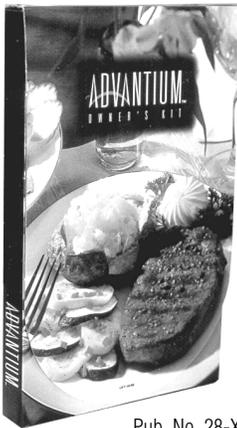
WELCOME TO ADVANTIUM™

The new Advantium™ oven uses breakthrough Speedcook technology to cook food with light. Foods cook in a fraction of the time needed in conventional ovens with delicious results. Advantium browns, bakes, roasts, broils and crisps just like a conventional oven, and requires no preheating. Advantium uses high intensity halogen lights to cook food from the top and bottom simultaneously, cooking the surface and interior to seal in moisture and flavor. For added convenience, the Advantium oven can be converted to a fully functional microwave by simply pressing a button.

Advantium™ Owners Kit

Included with the purchase of the Advantium™ oven is an Advantium™ Owners Kit. The kit includes the following helpful tools and literature:

1. 135 page cookbook
2. 4 page cooking guide
3. Owner's manual (use & care guide)
4. "Getting Started" Video (17:37 mins)
5. Cleaning Scraper

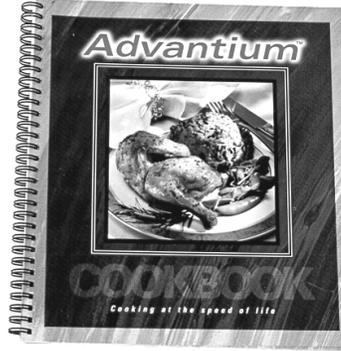


Pub. No. 28-X139

Cookbook

The cookbook includes numerous recipes, helpful cooking tips, information on proper cooking techniques, and proper use of cookware for various types of recipes. The cookbook is also a helpful diagnostic tool when servicing an Advantium™ oven for a cooking issue. Be sure to reference the cookbook prior to servicing a unit for any cooking concern. Be sure that the customer is following the proper selections for

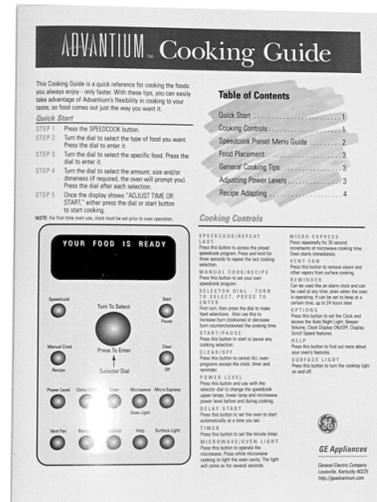
the type and size of food. Also be sure to consult the front of the cookbook for proper cookware selection and food placement on the turntable



Pub. No. 49-40070

Cooking Guide

The cooking guide is a 4 page, quick reference guide containing numerous helpful cooking tips. In addition it contains helpful use and care information and 2 pages of information which will assist the consumer in adapting their favorite recipe for the Advantium oven.



Pub. No. 49-40095

"Getting Started" Video (17:37 mins)

The "Getting Started" video provides general information on proper use and care, and is intended to help the consumer during their initial use of the product (getting started).



Pub. No. 28-X129

Owners Manual

The owners manual provides the customer with detailed information on the operation, use and care of their product. It also contains a section on helpful troubleshooting tips.



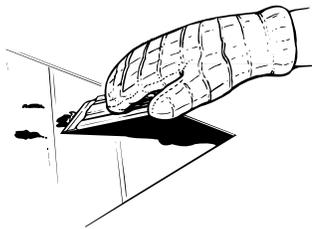
Pub. No. 49-40067-1

Scraper/Cleaner

The last item included in the Advantium™ Owners kit is a Scraper/Cleaner. This tool is included in order to aid the consumer in cleaning the upper and lower halogen lamp covers. These covers must be kept clean in order to ensure maximum cooking efficiency.



WX5X1614



For heavy or burned on soil



INSTALLATION INSTRUCTIONS

1 REQUIREMENTS FOR INSTALLATION

Important Safety Instructions

See electrical requirements for proper outlet installation and grounding of this appliance. The installer must perform a ground continuity check on the power outlet box before beginning the installation to insure the outlet box is properly grounded. If not properly grounded, or if the outlet does not meet electrical requirements noted below, a qualified electrician should be employed to correct any deficiencies.

CAUTION: For personal safety, remove house fuse or open the circuit breaker before beginning installation.

CAUTION: For personal safety, the mounting surface must be capable of supporting the cabinet load in addition to the added weight of this 70 lb. product plus oven loads of up to 50 lbs., or a total of 120 lbs.

CAUTION: For personal safety, this product cannot be installed in cabinet arrangements such as an island or a peninsula. It must be mounted to both a top cabinet and a wall.

NOTE: For easier installation and personal safety, it is recommended that two persons install this product.

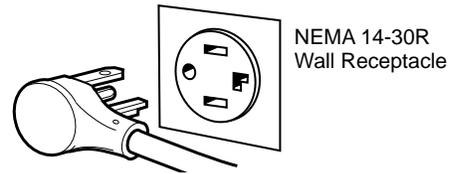
Electrical Requirements

Product rating is 240/208 volts AC, 60 Hertz, 30 amps and 6.5 kilowatts. This product must be connected to an individual properly grounded branch circuit, protected by circuit breakers or time delay fuses. Wire size must conform to the requirements of the National Electric Code or the prevailing local code for this kilowatt rating. The outlet box should be located in the cabinet above the oven. The supply circuit and outlet box should be installed by a qualified electrician and conform to all prevailing electrical codes. The wall outlet receptacle recommended for this appliance is NEMA # 14-30R and accepts the four prong grounded plug of this appliance (see Fig. 1 above).

IMPORTANT – PLEASE READ CAREFULLY. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED TO AVOID SEVERE OR FATAL SHOCK.

Fig. 1

Insure proper ground exists before use.

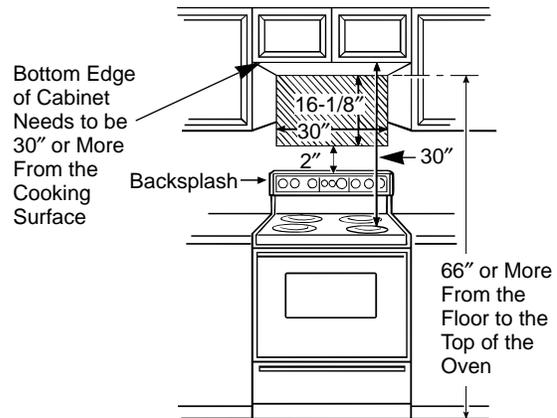


DO NOT UNDER ANY CIRCUMSTANCES, CUT, DEFORM, OR REMOVE ANY OF THE PRONGS FROM THE POWER CORD. DO NOT USE WITH AN EXTENSION CORD.

Mounting Space

This section describes the space you need to install your oven.

Your oven requires mounting space on a wall as shown.



1. A minimum of 30" between the cabinets is required for installation. If the space between the cabinets is greater than 30", a Filler Panel Kit may be used to fill in the gap between the oven and the cabinets. Your Owner's Manual contains the kit number for your model.
2. Make sure the bottom edge of the cabinet that will be above the oven is at least 66" from the floor and 30" from the cooking surface.
3. For easier access to change the hood and range lamps, the bottom of the oven should be at least 2" above the range backsplash.
4. If you are going to vent your oven to the outside, see Section 5 for exhaust duct preparation.
5. **When installing the oven beneath smooth, flat cabinets, be careful to follow the instructions on the top cabinet template for power cord clearance.**
6. For best installation results, we recommend a maximum cabinet depth of 12".

OVERVIEW OF INSTALLATION PROCEDURE

This section gives a brief overview of what you need to do to install this oven. Read these entire instructions before you begin installation.

Before you install this oven, remove the adhesive tape, if there is any, on the exhaust adaptor, grease filters and power supply cord.

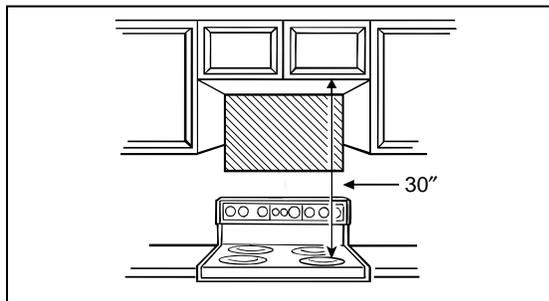
1. Install an outlet and make sure you meet the electrical requirements for this installation.
2. Open the installation hardware packets. Compare it to the hardware list to make sure you have all the parts.
3. Remove the mounting plate.
4. Check the oven exhaust duct and change it if required.
5. Attach the mounting plate to the wall.

Your cabinets may have trim that interferes with the oven installation. You may need to remove the trim in order to fit the oven in and to make it level.

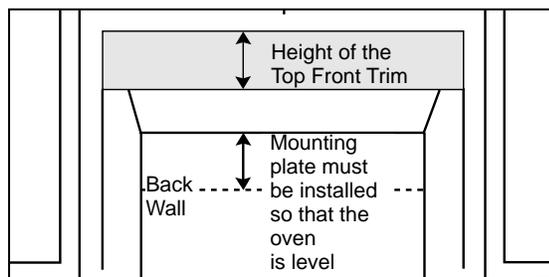
The space must be 30" wide. Remove any cabinet side trim that interferes with the 30" space, front or back.

THE OVEN MUST BE LEVEL.

If the cabinets have top trim (front, back or both), this can be left in place if there is still enough clearance for proper installation.



If you leave the top front trim on, and there is no back trim, make sure the mounting plate is positioned down far enough to keep the oven level. Keep the space between the bottom of the cabinet and the mounting plate equal to the height of the top front trim. This will insure level installation of the oven.



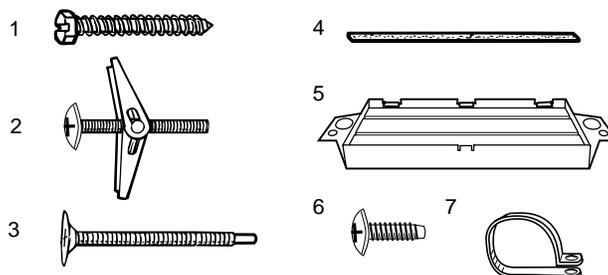
6. Hook the slots at the back bottom edge of the oven onto the 2 lower tabs of the mounting plate and rotate it up.
7. Attach the oven to the top cabinet.

TOOLS YOU WILL NEED

- Phillips screwdriver
- Pencil
- Ruler or tape measure and straight edge
- Carpenter square (optional)
- Tin snips (in some applications)
- Electric drill with 3/16", 1/2" & 5/8" drill bits
- Hammer
- Stud finder (optional)
- Filler blocks, if needed for top cabinet spacing
- Gloves
- Saw (jig or keyhole)

2 PARTS INCLUDED

You will find the installation hardware packed with the unit. Check to make sure you have all these parts. The installation hardware (1-7) should include the following:



Hardware List

	Qty
(some extra parts are included)	
1. Wood Screws (1/4" x 2")	2
2. Toggle Bolts (and wing nuts) 1/4" x 3"	4
3. Self-aligning Machine Screws (1/4" x 3 1/4")	3
4. Nylon Grommet (for metal cabinets)	2
5. Exhaust Adaptor (with damper)	1
6. Metal Screws (1/8" x 1/2") (1 black, 2 bronze)	3
7. Power Cord Strap (plastic)	1

In addition you will need:

Top Cabinet Template	1
Installation Instructions	1
Separately Packed Grease Filters	2

3 HOOD EXHAUST DUCT

Outside ventilation requires a HOOD EXHAUST DUCT. Read the following carefully.

EXHAUST CONNECTION: The hood exhaust has been designed to mate with a standard 3¹/₂" x 10" rectangular duct.

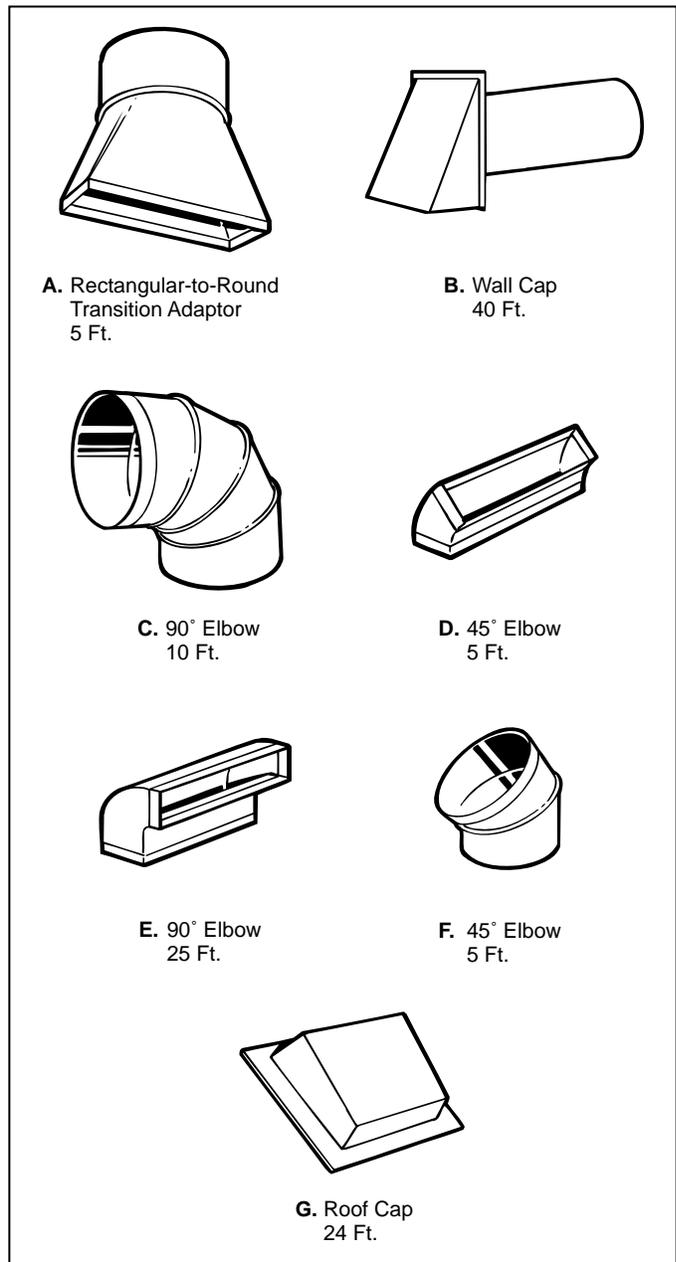
If a round duct is required, a rectangular-to-round transition adaptor must be used. Do not use less than a 6" diameter duct.

REAR EXHAUST: If a rear or horizontal exhaust is to be used, care should be taken to align exhaust with space between studs, or wall should be prepared at the time it is constructed by leaving enough space between the wall studs to accommodate exhaust.

MAXIMUM DUCT LENGTH: For satisfactory air movement, the total duct length of 3¹/₂" x 10" rectangular or 6" diameter round duct should not exceed 140 equivalent feet.

ELBOWS, TRANSITIONS, WALL AND ROOF CAPS, etc., present additional resistance to airflow and are equivalent to a section of straight duct which is longer than their actual physical size. When calculating the total duct length, add the equivalent lengths of all transitions and adaptors plus the length of all straight duct sections. The chart below shows the approximate feet of equivalent length of some typical ducts.

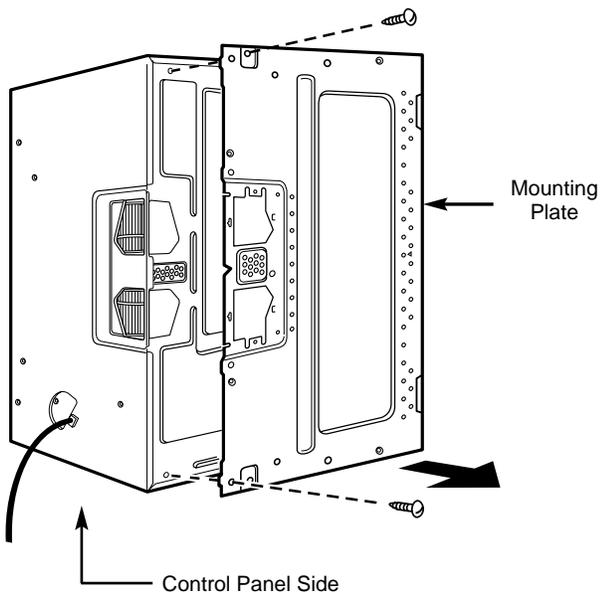
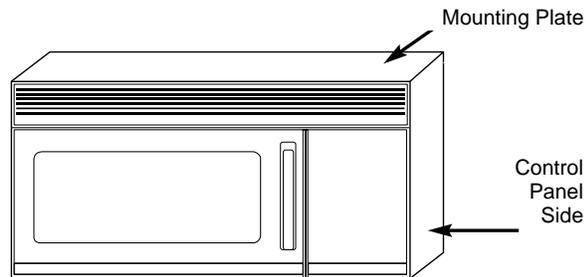
Duct	Equivalent Length
A. Rectangular-to-Round Transition Adaptor	5 Ft.
B. Wall Cap	40 Ft.
C. 90° Elbow	10 Ft.
D. 45° Elbow	5 Ft.
E. 90° Elbow	25 Ft.
F. 45° Elbow	5 Ft.
G. Roof Cap	24 Ft.



4 REMOVE THE MOUNTING PLATE

The mounting plate comes attached to the back of the oven.

1. Stand the oven on its control panel side. Use a portion of the carton or some other material to protect the outer case from being damaged.



2. Remove the 2 screws from the mounting plate as shown.
3. This plate will be used as the **rear wall template**.
4. Locate exhaust adaptor, grease filters and hardware packet.
5. At this point, remove any adhesive tape (if there is any), on the exhaust adaptor, the grease filters and the power supply cord.

5 OVEN EXHAUST DUCT

This oven is designed for adaptation to the following three types of ventilation.

NOTE: This oven is shipped assembled for top exhaust. Select the type of ventilation required for your installation and proceed to that section.

A. Outside Top Exhaust (Vertical Duct)

B. Outside Back Exhaust (Horizontal Duct)

C. Recirculating (Non-Vented Ductless)

A Charcoal Filter Accessory Kit is required for the non-vented exhaust. (See your Owners Manual for the kit number.)

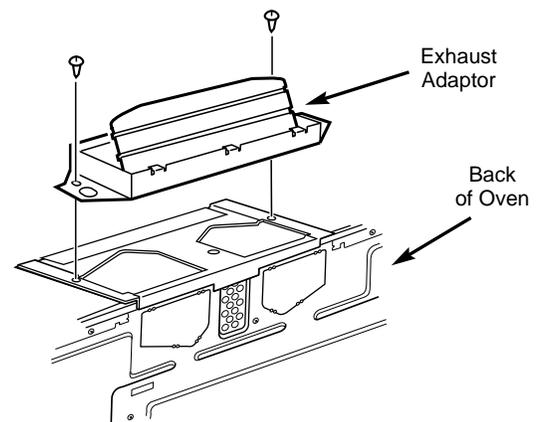
ADAPTING OVEN BLOWER

A. OUTSIDE TOP EXHAUST (Vertical)

This oven is shipped assembled for top exhaust. However, if you have a recessed cabinet bottom, you will need to install the exhaust adaptor now. If you have a flat bottom cabinet, the exhaust adaptor will be installed later through the cutout in the cabinet bottom.

For recessed bottomed cabinets only:

1. Remove and discard the 2 screws for the blower plate.
2. Position the exhaust adaptor (hardware item 5) over the blower plate, hinge side toward the back of the oven.



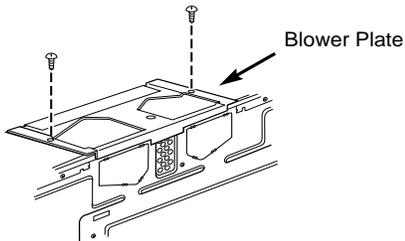
3. Attach the exhaust adaptor to the blower plate using the 2 bronze metal screws provided (hardware item 6).
4. Proceed to the PREPARATION OF TOP CABINET section.

For flat bottomed cabinets, proceed to the PREPARATION OF TOP CABINET section.

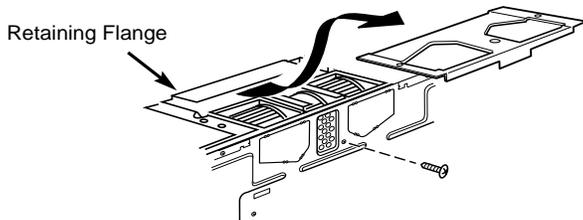
B. OUTSIDE BACK EXHAUST (Horizontal Duct)

This oven is shipped assembled for top exhaust. Use the following steps to change it for outside back exhaust.

1. Remove and save the screws that hold the blower plate to the oven.

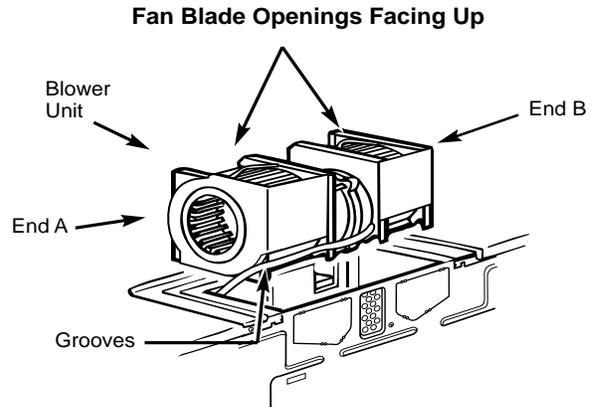


2. Slide the blower plate back from under its retaining flange and lift it off.
 - Remove and save the screw that holds the blower motor to the oven.

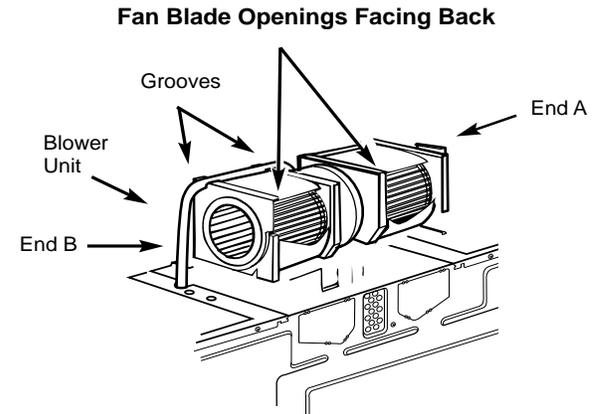


3.
 - Carefully pull out the blower unit.
 - The wires will extend far enough to allow you to adjust the blower unit.
 - Turn the blower unit end-over-end.
 - Reroute the wires through the grooves on the other side.
 - Roll the blower unit so that the fan blade openings are facing out the back of the oven. The blower unit exhaust openings should match the exhaust openings on the rear of the oven.

BEFORE:



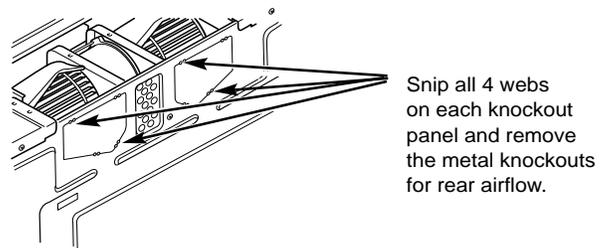
AFTER:



- The wires should be routed in the grooves of the motor frame.
4.
 - Locate the two “knockout” plates, on the rear oven panel, near the top of the oven.
 - Using tin snips, carefully cut the web area from the two holes side-by-side (that secure the knockouts to the oven). Cut all four webs on both rear knockouts; this will allow the ventilation fan airflow to exhaust out the rear of the oven.

CAUTION: Be sure to trim the sharp edges from the openings after removing the knockout plates.

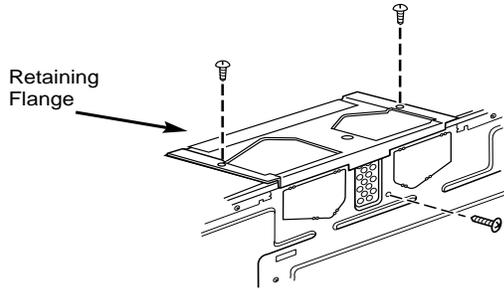
Oven Rear Panel



5. • Guide the wires into the duct as you place the blower unit back into the opening.
- Secure the blower unit to the oven with the screw from Step 2.

CAUTION: Do not pull or stretch the blower unit wiring. **Make sure the wires are not pinched.**

6. Replace the blower plate in the same position as before, under its retaining flange, and attach it with the screws.

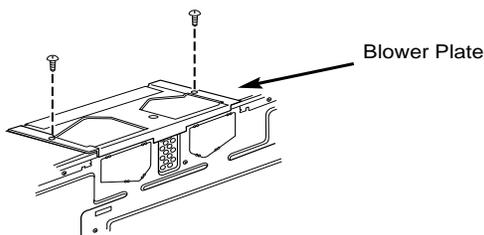


7. Proceed to the PREPARATION OF THE TOP CABINET section.

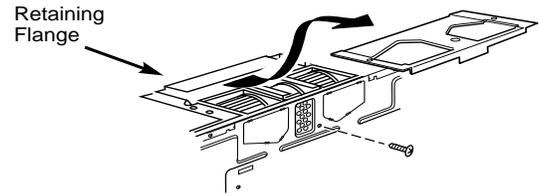
C. RECIRCULATION (Non-Vented, Ductless)

NOTE: The exhaust adaptor with damper is not needed for recirculating models. You may want to save them for possible future use. (You must use the Charcoal Filter Kit. See your Owner's Manual for kit number.)

1. Remove and save the screws that hold the blower plate to the oven.



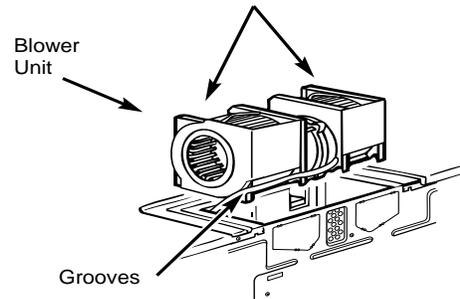
2. • Slide the blower plate back from under its retaining flange and lift it off.
- Remove and save the screw that holds the blower motor to the oven.



3. Carefully pull out the blower unit. The wires will extend far enough to allow you to adjust the blower unit.
 - Roll the blower unit so that the fan blades are facing towards the front of the oven.

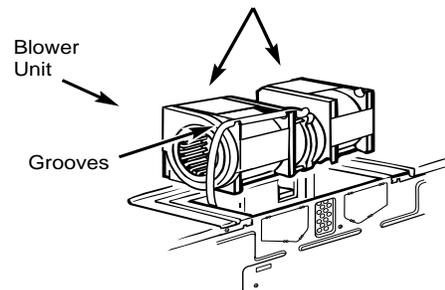
BEFORE:

Fan Blade Openings Facing Up



AFTER:

Fan Blade Openings Facing Front of Oven



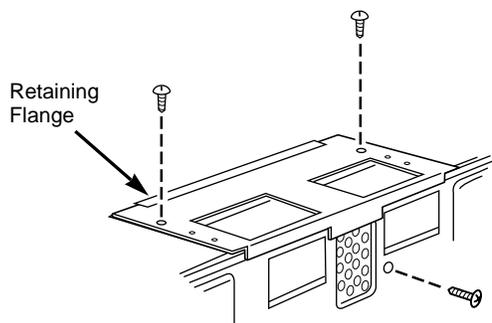
- The wires should be routed in the grooves of the motor frame.

5 OVEN EXHAUST DUCT (continued)

- Guide the wires into the duct as you place the blower unit back into the opening.
- Secure the blower motor to the oven with the screw from Step 2.

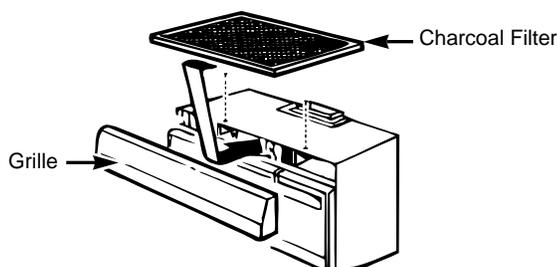
CAUTION: Do not pull or stretch blower unit wiring. **Make sure wires are not pinched.**

- Replace the blower plate in the same position as before, under its retaining flange, and attach it with the screws.



- Install the Charcoal Filter. See the Owner's Manual for the Charcoal Filter Accessory Kit needed for this model.

- Remove the 2 screws on the top of the case and remove the grille.
- Install the charcoal filter.
- Replace the grille and 2 screws.



- Proceed to the PREPARATION OF TOP CABINET section.

IMPORTANT—When installing the exhaust blower in recirculation position, use Charcoal Filter Accessory Kit available from your appliance dealer.

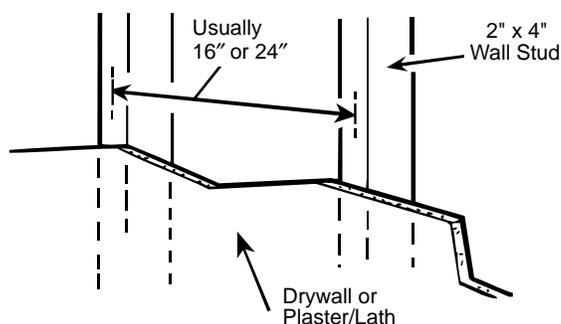
6 PREPARATION OF TOP CABINET

You need to drill holes for the top support screws and a hole large enough for the power cord to fit through.

- Read the instructions on the top cabinet template.
- Tape it underneath the top cabinet.
- Drill and cut out the appropriate holes, following the instructions on the template.

7 ATTACH THE MOUNTING PLATE TO THE WALL

Your oven needs to be mounted against and supported by a flat, vertical wall. Wall construction should be a minimum of 2" x 4" wall studding and 3/8" or more thick drywall or plaster/lath. The oven must be attached to a minimum of one 2" x 4" wall stud.



- Find the studs, using one of the following methods:

A. Stud finder—a magnetic device which locates nails.

B. Use a hammer to tap lightly across the mounting surface to find a solid sound. This will indicate a stud installation.

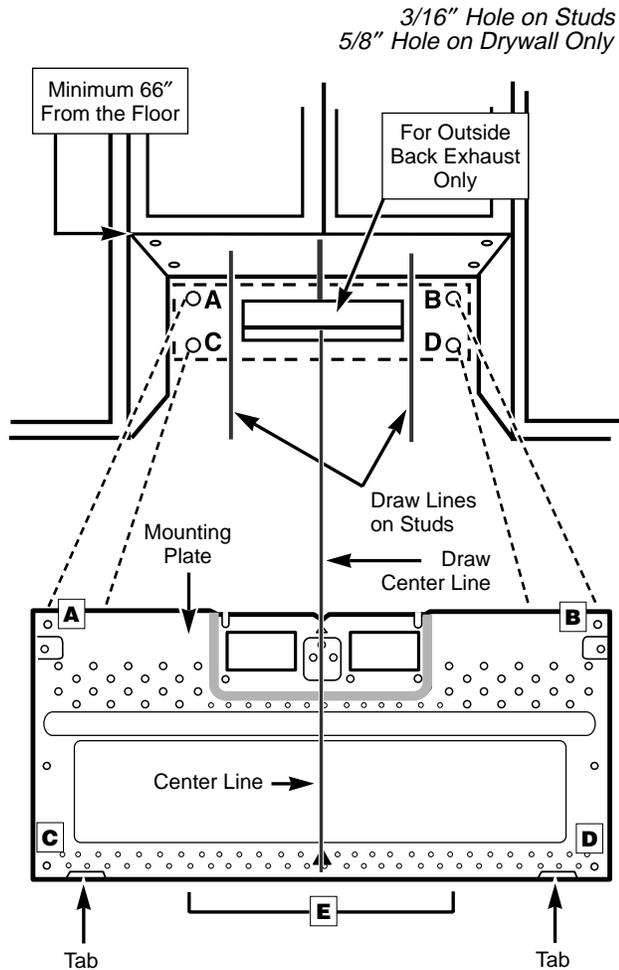
After locating the stud(s), the center can be found by probing the wall with a small nail to find the edges of the stud and then placing a mark halfway between the edges. The center of any adjacent studs should be 16" or 24" from this mark.

- Draw a line down the middle of the studs.

THE OVEN MUST BE CONNECTED TO AT LEAST ONE WALL STUD.

3. Draw a vertical line on the wall at the center of the 30" wide space.

Use the mounting plate as the **template** for the rear wall. Place the mounting plate on the wall, making sure that the tabs are against the bottom of the cabinet. Line up the notch and center line on the mounting plate to the center line on the wall.



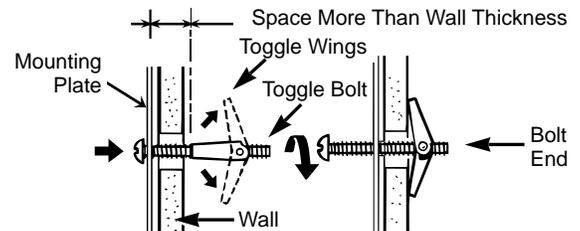
4. While holding the mounting plate with one hand, draw circles on the wall at holes A, B, C and D. **Four holes must be used for mounting. If the holes are not used, the installation will not be secure. Installer must use these holes for proper installation.** Use toggle bolts through these holes unless one of them lines up with a stud. Use a wood screw for studs.

NOTE: Draw a fifth circle inside area E, through one of the **bottom** holes to match the location of a stud.

For outside back exhaust: The oven requires a rear wall cutout opening for the rear wall duct and the exhaust adaptor must be attached to the mounting plate. See the next page on how to prepare the rear wall cutout opening and the exhaust adaptor/mounting plate for outside back exhaust.

Set the mounting plate aside.

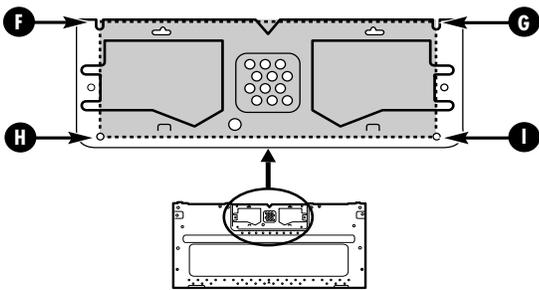
5. Drill holes on the circles. If there is a stud, drill a 3/16" hole for wood screws. If there is no stud, drill a 5/8" hole for toggle bolts. **Make sure to use at least 1 wood screw in a stud, and 4 toggle bolts in the drywall or the plaster.**
6. Attach the plate to the wall. To use toggle bolts: Remove the toggle wings from the bolts. Insert the bolts into the mounting plate and replace the toggle wings to 3/4" past the bolt ends. Insert the toggle wings into the holes in the wall to mount the bracket. You may pull forward on the bracket to help in tightening the toggle bolts. Tighten all bolts.



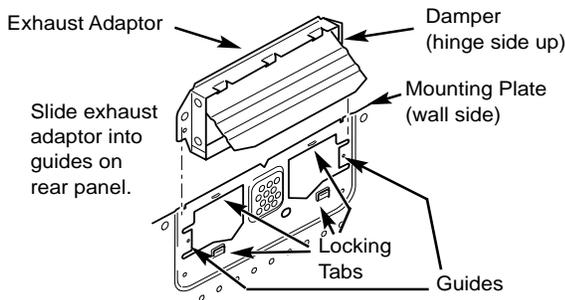
7 ATTACH THE MOUNTING PLATE TO THE WALL (continued)

To prepare the rear wall cutout opening and exhaust adaptor/mounting plate for outside back exhaust:

1. Place the mounting plate against the rear wall as described in Step 7, item 3.
2. Using a pencil, put dots through slots F and G, and through holes H and I. Remove the mounting plate and draw lines extending through the points. This will give the location and size of the box cutout for the rear wall duct.



- Attach the exhaust adaptor to the rear mounting plate by sliding it into the guides at the top center of the plate on the wall side.



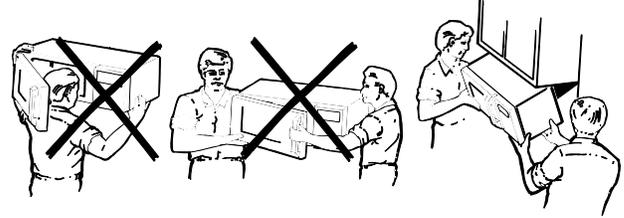
Push in securely until it is past the top locking tabs and in the lower locking tabs. Take care to assure the damper hinge is installed so that it is at the top and that the damper swings freely.

- Carefully guide the exhaust adaptor, now attached to the mounting plate, into the house duct, before using the screws to attach the plate to the wall. This will assure proper alignment for installation.
- Return to step 7, item 5 (page 9) to continue. After completing the installation of the mounting plate, again check the rear damper for free movement to assure it will operate properly.

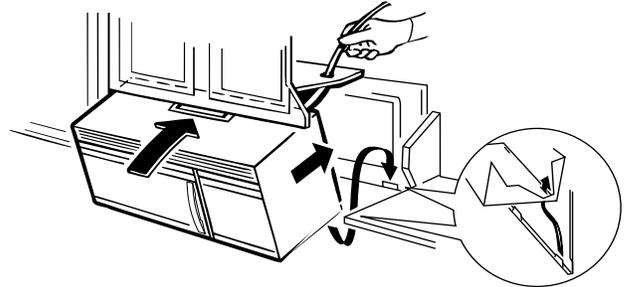
8 MOUNT THE OVEN

FOR EASIER INSTALLATION AND PERSONAL SAFETY, WE RECOMMEND THAT TWO PEOPLE INSTALL THIS OVEN.

IMPORTANT: Do not grip or use handle during installation.



1. Locate the grease filters packed separately and set aside. Thread the power cord through the hole in the bottom of the top cabinet. Keep the cord tight throughout Step 2.



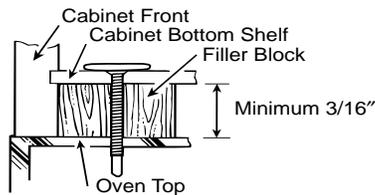
2. Install the oven by hooking the slots at the back bottom edge onto the two lower tabs of the mounting plate. Rotate the front of the oven up against the cabinet bottom and using a self-aligning screw (hardware item 3) insert it through the top center cabinet hole and temporarily secure the oven by turning the screw **two full turns**. (It will be completely tightened later.) **Be sure to keep power cord tight.**

NOTE: If your cabinet is metal, use the nylon grommet around the power cord hole to prevent cutting of the cord.

3. Attach the oven to the top cabinet.

NOTE:

1. You'll need to use a filler block if the cabinet front hangs below the cabinet bottom shelf.

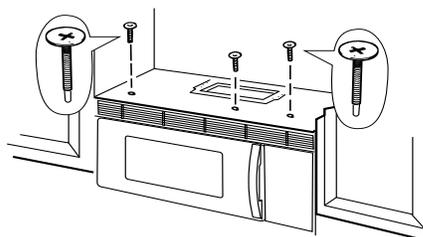


2. If your cabinet front hangs more than 2³/₄" below the cabinet bottom, you may need to use longer screws than the ones provided with this product. The screws provided with this product (hardware item 3) are self-aligning, large-head machine screws 1¹/₂" dia., 3¹/₂" long, with SAE 28 threads per inch. It is **important** that you use replacement screws **just long enough** to attach the product to the cabinet. The length can be determined by measuring the height of the overhang from the top of the cabinet floor to the bottom of the overhang and adding one inch to that length. This will be the length of the 1¹/₂" SAE 28 threads per inch screws you need.

This is necessary to allow for clearances of internal parts of your oven.

Insert 2 self-aligning screws (hardware item 3) through the outer top cabinet holes. Tighten the **center screw** completely and then the outer two screws to the top of the oven. (While tightening screws, lift the front side of the oven and push toward the wall.)

You will also need to use washers 3³/₄" dia. to fit the screws you purchase. This will prevent the screw heads from pulling through the bottom of the cabinet when tightening during installation.

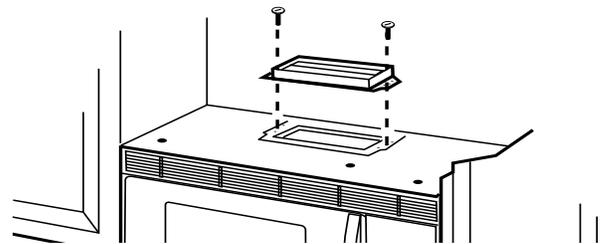


4. Install the grease filters and remove the tape from the cooktop lamp covers on the bottom of the oven.

5. Secure the power cord to the cabinet wall, as desired to keep excess length out of the way. Use the power cord strap (hardware item 7) and the black metal screw (hardware item 6).

6. **For top exhaust on flat bottomed cabinets**, open the top cabinet and attach the exhaust adaptor to the oven through the cabinet bottom.

- Remove and discard the 2 screws for the blower plate.
- Position the exhaust adaptor (hardware item 5) over the blower plate, hinge side toward the back of the oven.



- Attach the exhaust adaptor to the blower plate using the 2 bronze metal screws provided (hardware item 6).

Make sure the damper moves freely in the exhaust adaptor.

Pull the house duct down to connect to the exhaust adaptor. Tape duct using duct tape.

9 INSTALLATION CHECKLIST

1. Make sure the oven has been installed according to instructions.
2. Remove all packing material from the oven.
3. Replace house fuse or turn breaker back on.
4. Plug power cord into outlet.
5. Read the Owner's Manual.
6. **KEEP INSTALLATION INSTRUCTIONS FOR THE LOCAL INSPECTOR'S USE.**

The facts about Advantium™

Specifications:

Six o'clock. What's for dinner? How about a delicious family meal, cooked in a fraction of the time needed in a traditional oven?

With GE's revolutionary new speed cooking oven, you can eat well, and eat fast. Imagine a home cooked, great tasting family meal in less time that it takes to preheat a traditional oven. This Profile Performance™ oven is soon to become the most used appliance in your kitchen!

Its family size oven can easily cook a four-pound chicken or lasagna for a family of four. No preheat is necessary! It's easy to clean and easy to use. No complex formulas or controls—just dial a specific food group and the cook time is pre-programmed for cooking perfection.

This oven is so versatile, it will cook virtually all of your family's meals, including great tasting foods like these:

- Rolls
- Cookies
- Chicken breasts
- Whole chickens
- Steak
- Roasts
- Pork chops
- Shrimp
- Fish
- Appetizers
- Pizza
- Casseroles
- Lasagna
- Potatoes
- Fresh vegetables
- Desserts

And with the push of a button, this versatile oven converts to microwave mode for added convenience.

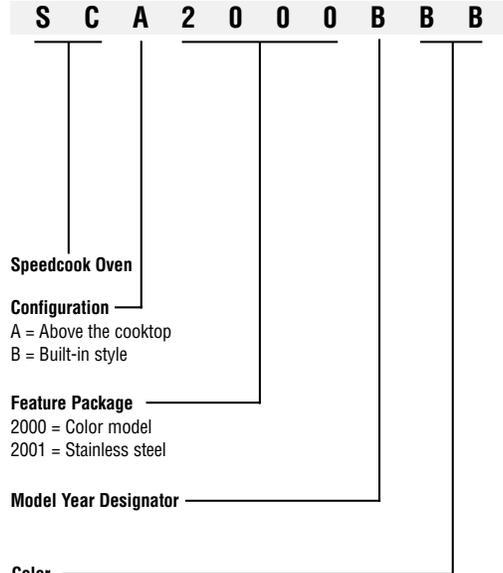
Choose from black, white, bisque and stainless steel.

Specifications

Color Options	
Model SCA2000BAA	Almond
Model SCA2000BBB	Black
Model SCA2000BCC	Bisque
Model SCA2000BWW	White
Model SCA2001BSS	Stainless Steel
Features	
Stainless Steel Oven Interior	●
Family Size Oven	●
Oven Controls:	
Electronic Scrolling Display	●
Over 100 Preprogrammed Menu Items	●
Repeat Last	●
Help Mode	●
Demo Mode	●
Interior Oven Light	●
Beeper Sound Level Control	●
Variable Scroll Speed	●
Reminder	●
Cooking Complete Reminder	●
Child Lock-Out	●
Two-Speed High-Capacity Exhaust Fan	●
Full-View Cooktop Lighting	●
Programmable Night Light	●
Auto Night Light	●
Frameless Glass Oven Door with Window	●
Microwave Oven Features:	
Sensor	●
Defrost - Auto/Time	●
Microwave Power Output Watts	950
Accessories	
Cookbook	●
Black Metal Grill Tray	●
Black Metal Tray	●
White Ceramic Tray	●
Recirculating Filter Kit (Optional)	JX81A
Weights & Dimensions	
Approx. Shipping Weight	81
Overall Oven Interior Dimensions	
Height	8-13/32"
Width	18-29/32"
Depth	13-19/32"
Overall Dimensions	
Exterior Height (front)	15-19/32"
Exterior Height (rear)	16-3/32"
Exterior Width	29-7/8"
Exterior Depth (not including handle)	14-13/16"
Power/Ratings	
Amps @ 240V/208V	30
Warranty	
Full One-year In-Home Warranty*	●
Full Ten-year Lamp Warranty*	●
Limited Ten-year Magnetron Warranty*	●

*See written warranty for details.

Nomenclature



Warranty:

For the period of:

GE will replace:

Full one-year

From the date of the original purchase

Entire oven

Any part of the oven which fails due to a defect in materials or workmanship. During this **full one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

Full ten-year

From the second through the tenth year from the date of original purchase

Halogen lamps

The halogen speedcook lamps, if the halogen lamps fail due to a defect in materials or workmanship. During this **full ten-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

Limited ten-year

From the second through the tenth year from the date of original purchase

Magnetron tube

The magnetron tube, if the magnetron tube fails due to a defect in materials or workmanship. During this additional limited **nine-year warranty**, you will be responsible for any labor or in-home service costs.

- Full one-year warranty on parts and labor
- Full ten-year warranty on halogen lamps
- Limited ten-year warranty on magnetron tube

What GE will not cover:

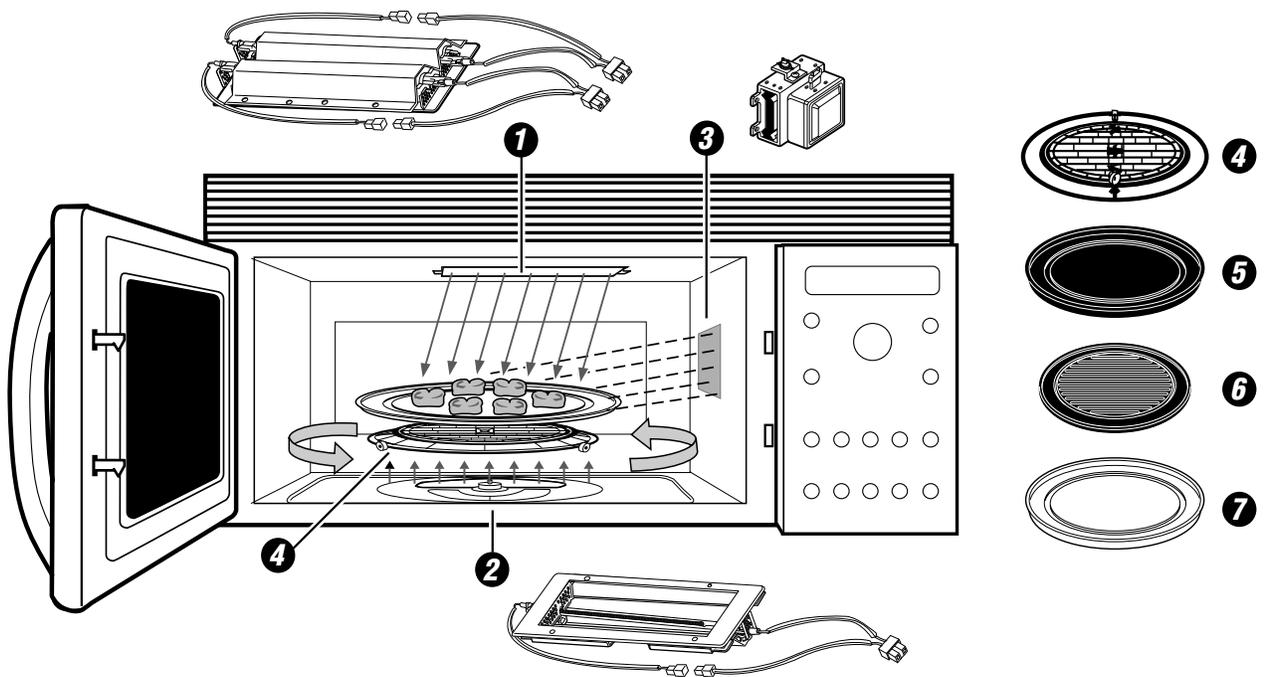
- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, or used for other than the intended purpose, or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods, or acts of God.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation to incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company, Louisville, KY 40225

ADVANTIUM™ OVERVIEW



1 Upper Halogen Lamp Assembly

Two 1500 watt halogen lamps provide heat from the top of the oven cavity. These elements are individually controlled by the smart board. These elements are used only for speedcooking operation; however, during microwave cooking the upper rear element can be energized for 5 seconds, by pushing the "Microwave Oven Light" pad on the control panel. This will illuminate the oven cavity long enough for the customer to see the contents inside the oven.

2 Lower Halogen Lamp Assembly

One 1500 watt halogen lamp provides heat from the bottom of the oven cavity. Used only during speedcooking.

3 Wave Guide

Microwave energy from the magnetron tube, is directed through the wave guide into the oven cavity.

4 Oven turntable

The turntable rotates the food during speed-cook operation and during microwave operation. The rotation of food serves to evenly distribute the microwave energy and halogen heat.

5 Black Metal Tray / Baking Sheet

Used during speedcooking only. Put food directly on the black metal tray and place on the oven rack (turntable) when using the speedcook features.

6 Black Metal Grill Tray / Baking Sheet

Used during speedcooking only. Put food directly on the black metal grill tray and place on the oven rack (turntable) when speedcooking food you would normally cook on a grill.

7 White Ceramic Tray

Used during microwave oven cooking only. Place on the oven rack (turntable) when using the microwave features. Place food or microwave-safe cookware directly on the tray.

SELECTOR DIAL

The heart of the user controls. Just turn & tap to select cooking programs, adjust timer and power levels.

SPEEDCOOK / REPEAT LAST

Allows user to select a pre-set speedcook program from a group of menu selections. Press and hold for 3 seconds to repeat last cooking selection (last program is stored for 2 hrs)

MANUAL COOK / RECIPE

Used for cooking foods that are not in the pre-set selection menus. Also used to create & store custom cooking recipes.

POWER LEVEL

Used with the selector dial to change halogen lamp power levels (Upper & Lower) and Microwave power levels during speedcook operation. Also used to change microwave power level during microwave only operation. Controls % "on" time of each cooking component.

DELAY START

Program the oven to start at a preset time. You cannot use this function with: BEVERAGE, POPCORN, REHEAT or SOUP programs.

TIMER

General purpose timer. Can be used while cooking in oven. To cancel an entry after starting the timer, press and hold the timer button for 3 seconds.

VENT FAN

Activates 300 CFM fan to remove steam and other vapors from surface cooking

Vent Fan

- High
- Low
- Off

REMINDER

Use as an alarm clock, even during cooking. Can be set up to 24 hours ahead.

Set Reminder

- Time

OPTIONS

Choose & set: clock, auto night light, beeper volume, clock display on/off, and display scroll speed.

Auto Night Light

- Set Auto Night Light
 - On time
 - Off Time
- Review on-off times
- Clear settings

Beeper Volume

- Mute
- Low
- Normal
- Loud

Clock (time of day)

Clock Display

- On
- Off

Scroll Speed

- Slow
- Med-slow
- Normal
- Med-fast
- Fast

SURFACE LIGHT

Lights the cooktop below with two surface settings

Surface Light

- Bright
- Night
- Off

START / PAUSE

Starts or pauses any cooking function.

CLEAR / OFF

Cancels all oven programs except: clock, timer, reminder, and delay start. Child lockout - hold for 3 secs. to lock or to unlock controls

MICROWAVE / OVEN LIGHT

Press to activate the selector dial to microwave mode. Press during microwave cooking to light the oven cavity (top rear halogen lamp on for approximately 3 seconds)

MICRO EXPRESS

Gives you 30 seconds of microwave cooking each time you press it. Oven starts immediately

HELP

Find out more about the oven features. The scrolling display guides you through the steps

- Auto night light
- Beeper volume
- Beverage
- Child lockout
- Clear/off
- Clock
- Clock display on/off
- Defrost (auto)
- Defrost (time)
- Delayed start
- Help
- Manual speedcook
- Microwave cooking
- Microwave express
- Options
- Oven light
- Popcorn
- Power level
- Recipe/custom
- Reheat - 1 serving
- Reminder
- Repeat last
- Resume
- Review
- Scroll speed
- Soup
- Speedcook
- Start/pause
- Surface light
- Time cook
- Timer on/off
- Vegetable (fresh)
- Vegetable (canned)
- Vegetable (frozen)
- Vent Fan



This Cooking Guide is a quick reference for cooking the foods you always enjoy - only faster. With these tips, you can easily take advantage of Advantium's flexibility in cooking to your taste, so food comes out just the way you want it.

Quick Start

- STEP 1 Press the SPEEDCOOK button
- STEP 2 Turn the dial to select the type of food you want. Press the dial to enter it.
- STEP 3 Turn the dial to select the specific food. Press the dial to enter it.
- STEP 4 Turn the dial to select the amount, size and/or doneness (if required, the oven will prompt you). Press the dial after each selection.
- STEP 5 Once the display shows "ADJUST TIME OR START," either press the dial or start button to start cooking.

NOTE: For first time oven use, clock must be set prior to oven operation

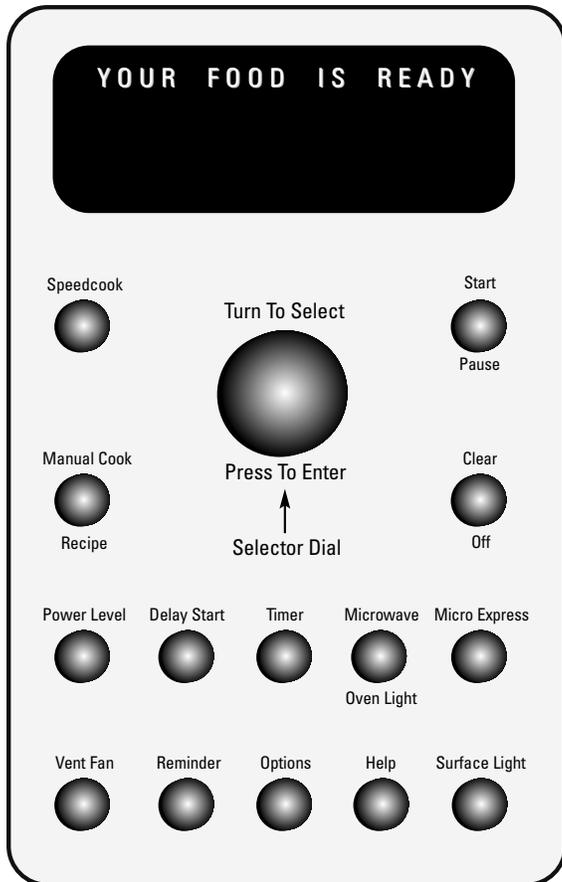


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Cooking Controls

SPEEDCOOK/REPEAT LAST

Press this button to access the preset speedcook program. Press and hold for three seconds to repeat the last cooking selection.

MANUAL COOK/RECIPE

Press this button to set your own speedcook program.

SELECTOR DIAL - TURN TO SELECT, PRESS TO ENTER

First turn, then press the dial to make food selections. Also use this to increase (turn clockwise) or decrease (turn counterclockwise) the cooking time.

START/PAUSE

Press this button to start or pause any cooking selection.

CLEAR/OFF

Press this button to cancel ALL oven programs except the clock, timer and reminder.

POWER LEVEL

Press this button and use with the selector dial to change the speedcook upper lamps, lower lamp and microwave power level before and during cooking.

DELAY START

Press this button to set the oven to start automatically at a time you set.

TIMER

Press this button to set the minute timer.

MICRO EXPRESS

Press repeatedly for 30 second increments of microwave cooking time. Oven starts immediately.

VENT FAN

Press this button to remove steam and other vapors from surface cooking.

REMINDER

Can be used like an alarm clock and can be used at any time, even when the oven is operating. It can be set to beep at a certain time, up to 24 hours later.

OPTIONS

Press this button to set the Clock and access the Auto Night Light, Beeper Volume, Clock Display ON/OFF, Display Scroll Speed features.

HELP

Press this button to find out more about your oven's features.

SURFACE LIGHT

Press this button to turn the cooktop light on and off.

MICROWAVE/OVEN LIGHT

Press this button to operate the microwave. Press while microwave cooking to light the oven cavity. The light will come on for several seconds.

Speedcook Preset Menu Guide

Advantium is already preset to cook more than 100 of America's favorite dishes. When speed cooking preset foods, refer to the following guide. This listing includes all of the preset food types, the brands that we tested and helpful cooking tips.

APPETIZERS/SNACKS

Preset Foods	Cooking Tip	Brands Tested
Bagel Bites	Arrange pieces in center of black metal tray.	Totino's®
Cheese Sticks, froz.	Filling may leak out as in conventional cooking.	Ore Ida®
Jalapeno Poppers	↓	Ore Ida
Mini Egg Rolls, froz.		La Choy®
Mini Nachos, froz.		Totino's
Onion Rings, froz.	Arrange in single layer; turn over after 1/2 of cooking time. For crisper texture, increase time in 15 second increments.	Ore Ida Kroger®
Other Bite Size Pizza Rolls, froz.	Filling may leak out as in conventional cooking.	Totino's

BREADS

Preset Foods	Cooking Tip	Brands Tested
Biscuits, refig. Large - 8	Place 1 biscuit in center and 7 surrounding it on black metal tray.	Pillsbury Big Country®, Kroger Jumbo Buttermilk, Pillsbury Grands®
5	Place in circle around black metal tray.	
Small - 10 to 12	Place 2 biscuits in center and 8 around them on black metal tray.	Hungry Jack® Flaky Layer
5 to 6	Same as large biscuits.	Kroger Home-Style, Pillsbury 1869®, Pillsbury Buttermilk, Kroger Buttermilk
Biscuits, Blueberry	Same as large biscuits.	Pillsbury Grands
Breadsticks, refig.	Remove all wrappings.	Pillsbury Garlic, Kroger Soft
Cheese Loaf, froz.	Remove all wrappings.	Cole's®, Pepperidge Farm®
Cornbread Sticks, froz.	Arrange in spoke pattern on black metal tray.	Pillsbury
Crescent Rolls	Arrange in spoke pattern.	Pillsbury, Pillsbury Reduced Fat, Kroger
French Bread, refig.	Cut loaf in half, lengthwise. Follow pkg. directions for greasing.	Pillsbury
Garlic/Cheese Bread	Remove all wrappings. Cut whole loaves in half.	Kroger, Meijer®, Cole's
Loaf, refig.	Use glass dish sprayed with PAM.®	Pillsbury White Home-Style, Pillsbury Wheat Home-Style
Texas Toast		Texas Toast

BREAKFAST

Preset Foods	Cooking Tip	Brands Tested
Belgian Waffles		Belgian Chef®
Breakfast Burritos		Old El Paso®
Breakfast Pizza	When cooking 4 pizzas, one may extend over edge of black metal tray.	Red Baron® Western Scramble
Cinnamon Rolls, refig.	Place in circle on black metal tray.	Pillsbury Large, Pillsbury Large Reduced Fat, Pillsbury Small, Pillsbury Small Reduced Fat
French Toast, froz. 1 - 2 pieces		Murphy's
3 - 4 pieces		
Pancakes, froz.	Arrange in single layer or short stacks on black metal tray.	Pillsbury Buttermilk, Aunt Jemima®, Hungry Jack
Sausage Links	Turn over during last min.	
Sausage Patties	1/2-inch thick.	
Strudels, froz.		Pillsbury
Waffles, froz.		Pillsbury Buttermilk, Aunt Jemima, Hungry Jack, Eggo®, Kellogg®
Waffle Sticks, froz.		Churro Brand

CHICKEN

Preset Foods	Cooking Tip	Brands Tested
Bone-In Pieces	Small pieces cook faster; remove from oven as cooking is completed.	Purdue®, Holly Farms®, Kroger
Boneless Breasts		Tyson®
Fingers, froz.	Arrange in single layer.	Tyson
Fried Chicken, froz.	Small pieces cook faster; remove from oven as cooking is completed.	Tyson, Banquet®, Kroger
Nuggets, froz.	Arrange in single layer.	↓
Patties		Coming Home®
Tenders, froz.		Purdue®, Holly Farms, Kroger
Whole Chicken	For chickens larger than 5 lbs., add 5 min./lb.	
Wings, froz.	Barbecue sauce burns easily; do not overcook.	Tyson Barbecue

DESSERTS

Preset Foods	Cooking Tip	Brands Tested
Churros, froz.		Otis Spunkmeyer®
Cookie Dough, froz.	Do not thaw before baking.	Pillsbury, Kroger, Kroger Reduced Fat
Cookie Dough, refig. Teaspoon size	Place 4 in center and 8 around edge of black metal tray. Follow pkg. directions for cooling.	↓
Tablespoon size	Place 1 in center and 4 around edge or 5 around edge of black metal tray. Follow pkg. directions for cooling.	Pepperidge Farm Pillsbury
Pie Crust, refig.	Prick bottom and sides of unbaked crust with fork.	
Turnovers, froz.		
Turnovers, refig.		

FISH & SEAFOOD

Preset Foods	Cooking Tip	Brands Tested
Breaded Fish, froz.		Mrs. Paul's®, Gorton's®
Fish Sticks, froz.		Mrs. Paul's, Gorton's
Salmon Steaks	Lightly oil pan with olive oil. Tips of salmon should be interlocked to prevent overcooking. Maximum thickness 1-1/2 in.	N/A
Shellfish	Place shrimp in single layer on black metal tray without overlapping. Cook in or out of shell.	N/A
Swordfish Steaks	Max. thickness 1-1/2 in.	N/A
Tuna Steaks		N/A
Whitefish Fillets	Brush tray with olive or vegetable oil.	N/A

MEATS

Preset Foods	Cooking Tip	Brands Tested
Filet Mignon	Bacon wrapped around filet may cause smoking.	N/A
Hamburger	Leaner ground beef will reduce spattering during cooking.	N/A
Lamb chops		N/A
Pork Chops	Add sauces during last 2-3 min.	N/A
Steaks, Ribeye		N/A
Steaks, Sirloin		N/A
Steaks, Strip		N/A
Steaks, T-bone	Slash fat to prevent curling.	N/A

PIZZA

Preset Foods	Cooking Tip	Brands Tested
Deli/Fresh	Oven will signal to check doneness at minimum time. Increase time as needed in 15 sec. increments.	Mama Rosa®
Pizza Shell, filled	↓	Boboli®
Rising Crust, froz.		Tombstone™, Kroger, Red Baron®, Freschetta™, DiGiorno®
Thin Crust, froz.		Totino's, Tony's™

POTATOES

Preset Foods	Cooking Tip	Brands Tested
Baked Potatoes	Pierce skin with fork in several places. Select appropriate size for best cooking results.	
Frozen French Fries	For crisper texture, increase time in 15 second increments. Follow pkg. directions for serving size.	Ore Ida, Kroger
Crinkle Fries	↓	
Coated Fries		
Regular Fries		
Steak Fries		
Waffle Fries		
Frozen Tater Tots		

SANDWICHES

Preset Foods	Cooking Tip	Brands Tested
Burritos, froz.	Filling may leak out as in conventional cooking.	Marquez®, Old El Paso
Corn Dogs		State Fair®, Kahn's®, Meijer
Crescent Roll/Hot Dogs	Arrange on black metal tray in spoke pattern.	N/A
Grilled Sandwiches	Butter both outer sides of bread before cooking.	N/A
Pocket Sandwiches		Hot Pockets®, Lean Cuisine®

Food Placement

To ensure consistent and even browning when cooking foods directly on the black metal tray, arrange food as shown below. **Foods can touch but should not overlap.**



Circular Pattern
(ex: biscuits, cookies)



Circular Pattern
(ex: biscuits, cookies, meats)



Spoke Pattern
(ex: crescent rolls, breadsticks)



Single Layer
(ex: appetizers)

General Cooking Tips

- Always **check food for doneness** at minimum time. Use the same methods you would for conventional cooking. For example, check doneness of meat and poultry with a meat thermometer. Check cakes by inserting a toothpick near center.
- **Add toppings**, such as cheese or crumbs, and sauces, such as barbecue, during the last 2 to 3 minutes of cooking time.
- Remember that the **quantity of food affects cooking time**. Larger quantities or sizes will increase cooking time; smaller amounts will cook in less time.
- To **determine the weight** of each piece of chicken divide the package weight by number of pieces.
- **Select appropriate thickness** for steaks.
- **Adjust the cooking time** by turning the selector dial. Turn clockwise to increase time or counterclockwise to decrease time.
- Fresh meat, chicken, fish or seafood that has been frozen should be **thawed before cooking** (the microwave defrost feature can be used). For other frozen prepackaged foods, follow package directions.
- To **program your favorite recipe**, press the Speedcook button. Turn the dial until Recipe appears. Press to enter. Follow the directions on the control. (For more detailed information, refer to your Owner's Manual.)

Adjusting Power Levels

Power from high intensity halogen lights and microwave cooks food from the top, bottom and interior simultaneously to seal in moisture and flavor. Power level settings can be adjusted when cooking both preset menu foods and your own recipes. Just press the power level button prior to pushing start. Turn the dial to select and press the dial to enter desired levels.



Each setting gives you halogen lamp power and microwave energy for a certain percentage of the time.

Example: U=07 provides upper halogen lamp power 70% of the cooking time. L=07 provides lower halogen lamp power 70% of the cooking time. M=05 provides microwave energy for 50% of the cooking time.

USING THE OVEN

- **Place the oven rack (turntable)** on the floor of the oven for all cooking procedures. When cooking with the speedcook feature, place casseroles and baking dishes directly on the oven rack (turntable).
- **The black metal tray** is placed on the oven rack (turntable) and used for many speedcook functions. Use it for baking cookies, biscuits and rolls, grilling sandwiches, cooking pizzas and bite-size hors d'oeuvres. Fish fillets and chicken pieces can also be cooked on the black metal tray.
- **The black metal grill tray** is used for steaks, chops, burgers, chicken and fish that are usually cooked on a grill. Place the grill tray directly on the oven rack (turntable).
- Always place the **white ceramic tray** on the oven rack (turntable) when cooking with microwaves only. Place the cookware on the white ceramic tray.
- **Brush the black metal tray or black metal grill tray** lightly with olive or vegetable oil before cooking foods that might stick (example: boneless, skinless chicken breasts and fish fillets which contain little fat).

COOKWARE SELECTION

- **Any oven-safe dish** can be used in your oven. Recipes in the Advantium Cookbook were tested in Pyrex® and Anchor Hocking® glass cookware and Corningware® ceramic casseroles. Cooktimes and results may vary when using other types of oven-safe dishes.
- **Do not use metal utensils** in the oven with the exception of 6-cup muffin pans. (Microwave power level must be set at zero). Place the muffin pan directly on the oven rack (turntable).
- **Paper products and wraps** should not be used in the Advantium oven when cooking with the speedcook feature.
- When **using the speedcook feature**, dishes, trays and the oven itself will be hot. Always use oven mitts or hot pads when removing dishes from the oven.

CLEANING THE OVEN

- **Light soil** on oven walls, floor and inside window can be removed with a paper towel or damp cloth. Remove greasy soil with a sudsy cloth, then rinse with a damp cloth.
- **Let trays cool** before cleaning. Wash in warm, sudsy water or in the dishwasher.
- **Clean the oven rack (turntable)** in warm, sudsy water, dry thoroughly and return to the oven.
- Always keep the **upper and lower lamp covers** clean for best cooking results. When cool, wipe off the covers with a damp cloth. For baked on soil use your cleaning scraper.

Follow these general guidelines when selecting the best U= L= M= settings for your favorite recipes:

U = Select a higher setting for thin foods requiring a golden brown top (example: fish fillets, toast, boneless chicken breasts). Select a lower setting for thicker foods and foods with high sugar or fat content (example: cakes, roasts).

L = Select a higher setting for thick or dense foods that may not cook quickly in the center (example: casseroles). Select a lower setting for thin foods (example: cookies) and foods containing high fat or sugar content (example: pastry, cakes).

M = Select a higher setting to shorten cooking time for dense or heavy foods (example: casseroles, whole chicken). Select a lower setting for delicate foods (example: cakes, breads, souffles) or foods requiring longer cook times for tender results (example: stew, pot roast).

Recipe Adapting

When adapting your favorite recipes for the Advantium oven, use the following charts as a guide. You may also find it helpful to refer to a similar recipe in the Advantium Cookbook to determine cook time and U/L/M settings.

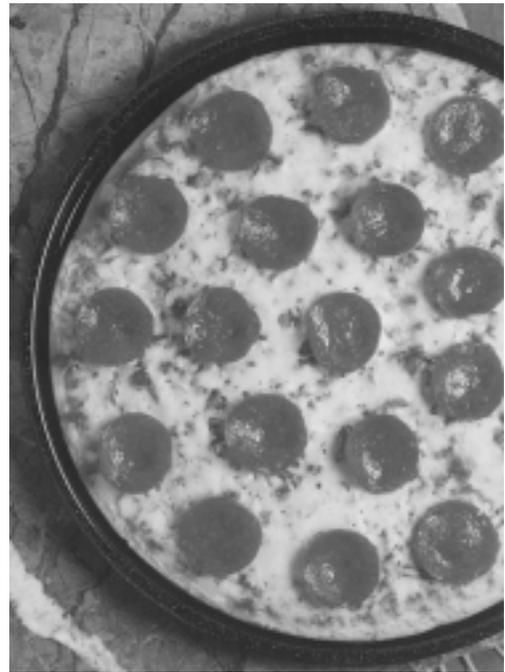
Food	Conventional Oven Temp/Time	Advantium Power Level Settings	Advantium Cooking Time	Cookware Suggestion	Cooking Tip	
ROASTING	Beef					
	Roast	325°	U=03 L=05 M=04		8" square or 11" x 7" glass dish and glass trivet	Turn meat over after half time.
	Rare	18 min./lb.		13 min./lb.		
	Medium	20 min./lb.		14 min./lb.		
	Well Done	22 min./lb.		15 min./lb.		
	Meat Loaf (1-1/2 lbs.)	350°/1-1/4 hrs.	U=03 L=05 M=03	35 min.	Glass loaf dish	For 1 lb. loaves subtract 10 minutes; for 2 lb. loaves add 8 minutes.
	Pork					
	Boneless Pork Loin (2 to 2-1/2 lbs.)	325°/30 min./lb.	U=05 L=05 M=04	12 min./lb.	8" square or 11" x 7" glass dish and glass trivet	Turn meat over after half time. Check doneness with meat thermometer.
	Tenderloin	375°/30 min./lb.	U=07 L=06 M=04	18 min./lb.		Turn meat over during last 3 to 5 minutes.
	Pork Chops (3 to 4) 3/4 inch thick	350°/40 min.	U=10 L=10 M=03	9 min.	Black metal tray	Turn chops over during last 2 minutes.
1 inch thick	350°/50 min.	U=10 L=10 M=03	10 min.	Black metal tray	Turn chops over during last 3 minutes.	
Lamb						
Roast (3 to 3-1/2 lbs.)	325°/30 min./lb.	U=04 L=05 M=05	12 min./lb.	11" x 7" glass dish and glass trivet	Turn meat over after half time	
Poultry						
Whole Chicken	375°	U=05 L=05 M=10				
2 to 3 lbs.	28 min./lb.		8 min./lb.	3- or 5-qt. glass casserole & cover		
4 to 5 lbs.	24 min./lb.		6 min./lb.			
Over 5 lbs.	25 min./lb.		Add 5 min./lb.			
Pieces (in sauce)	375°/55 min.	U=07 L=06 M=04	25 min.	1-1/2 or 2-qt. glass casserole & cover		
(crumb-coated)	375°/45 min.	U=10 L=10 M=00	10 min.	Black metal tray	Turn over after half time.	
BROILING	Beef					
	Steaks (2-boneless)	Broil	U=10 L=10 M=05			
	1/2 inch- medium	8 - 10 min.		5 min.	Black metal tray	Turn over during last 2 to 3 minutes.
	well	10 - 12 min.		6 min.		
	1 inch- medium	13 - 17 min.		8 min.		
	well	18 - 22 min.		9 min.		
	1-1/2 inch- medium	19 - 22 min.		11 min.		
	well	23 - 28 min.		13 min.		
	Steak (2- with bone)					
	1/2 inch- medium	8 - 10 min.	U=10 L=10 M=03	7 min.		
well	10 - 12 min.		8 min.			
1 inch- medium	13 - 17 min.	U=10 L=10 M=05	11 min.			
well	18 - 22 min.		12 min.			
1-1/2 inch- medium	19 - 22 min.		12 min.			
well	23 - 28 min.		13 min.			
Fish						
Steaks (1 inch)	Broil	U=10 L=10 M=05	8 min.		Turn fish over after half time. Reduce time for thinner steaks; add time for thicker steaks.	
Fillet	8 - 9 min.	U=10 L=10 M=00	7 min.		Brush black metal tray lightly with oil to prevent sticking.	
Lamb						
Chops (6)	Broil	U=10 L=10 M=00				
1 inch medium	8 - 10 min.		8 min.		Turn over during last 2 to 3 minutes.	
1-1/2 inch- medium	11 - 13 min.		10 min.		Turn over during last 2 to 3 minutes.	
BAKING	Breads					
	Biscuits (scratch/mix)	450°/12 min.	U=10 L=03 M=02	6 min.	Black metal tray	
	Coffee Cake	350°/35 min.	U=05 L=05 M=03	9 min.	8" square glass dish	
	Corn Bread	425°/25 min.	U=06 L=06 M=03	7 min.	8" square glass dish	
	Muffins	400°/20 min.	U=07 L=03 M=00	11 min.	6-cup metal muffin pan	Use M=00 when cooking in metal muffin pan.
	Desserts					
	Cakes (heavy batter)	350°/45 min.	U=04 L=06 M=04	13 min.	8" square or 11" x 7" glass dish	Use higher M= setting for cakes with heavy batter.
	Cakes (light batter)	350°/30 min.	U=04 L=06 M=02	13 min.	8" square or 11" x 7" glass dish	
	Cookies (drop or shaped)	375°/10 min.	U=09 L=01 M=01	4 min.	Black metal tray	Cool black metal trays to room temperature between runs. Each successive run may cook slightly faster.
	Cookies (bar)	350°/30 min.	U=06 L=09 M=03	6 min.	8" square glass dish	Cool before cutting.
Pies (one crust)	400°/45 min.	U=06 L=04 M=02	23 min.	9" glass pie plate	Do not shield fluted edge during cooking.	
Casseroles						
Main Dish	350°/40 min.	U=07 L=04 M=04	15 min.	1-1/2 to 2-qt. glass dish	Add cheese or crumb toppings during last 2 to 3 minutes.	
Vegetable						
Cooked Ingredients	350°/30 min.	U=08 L=05 M=05	15 min.			
Uncooked Ingredients	350°/50 - 60 min.	U=07 L=04 M=04	28 min.		Cover casserole during cooking.	
Eggs and Cheese						
Macaroni and Cheese	350°/30 min.	U=07 L=04 M=03	14 min.			
Quiche	350°/40 min.	U=06 L=05 M=03	18 min.	9" glass pie plate	Let stand 10 minutes before cutting.	
Souffle	350°/50 min.	U=04 L=04 M=04	18 min.	2- to 2-1/2 qt. glass soufflé dish		

How to Speedcook

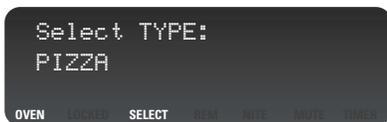
To select a speedcook program:

1. Press Speedcook.
2. Turn the selector dial until the desired speedcook food category appears in the display.
3. Press the dial to select it. The display will now prompt you through the food selections.
4. Press Start/Pause or the selector dial, to start cooking

If the door is opened during cooking, the oven stops and PAUSE appears in the display. Close the door and press START/Pause to resume cooking. At any time during the cooking you can turn the selector dial to change the cooking time. You can also change power levels.



Press Speedcook button to begin:



1. Select TYPE of food:
Turn to PIZZA and then press the selector dial to enter selection.



2. Select PIZZA type:
Turn to REG, CRUST, FROZEN and then press the selector dial to enter selection.



3. Select SIZE:
Turn to Regular (12") and then press the selector dial to enter selection.



4. After entering the SIZE, you will see a message instructing you to: Use ROUND METAL TRAY Be sure the use the metal tray that came with the Advantium.



5. ADJUST TIME or START appears. Press Start or selector dial to begin cooking.



6. Once the oven starts cooking you will see your selection in the display with remaining cooking time counting down.



7. After approximately 3-5 secs, the cook time may be adjusted up or down, to compensate for variations in line voltage.



8. Minutes before cooking ends CHECK for DONENESS appears. Power shuts off until restarted (START).



9. Minutes later enjoy pizza with a crispy brown crust, and golden melted cheese. It doesn't get much easier than this.

OPERATING CHARACTERISTICS

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POWER LEVELS

Advantium uses power from high intensity halogen lamps, as well as microwave energy, to cook foods evenly and quickly (average of one-fourth the time of a conventional oven) to seal in moisture and flavor.

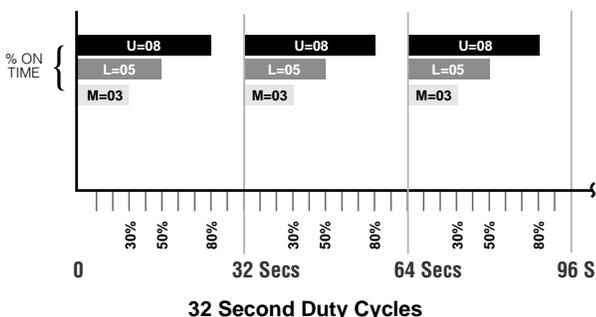
Power levels are selected with the selector dial and can be adjusted before cooking or during cooking. When using preset menu foods, the power levels are already selected for you. However, power levels can be adjusted when cooking both preset menu food and when manual cooking.

Power levels are adjusted independently for the upper halogen lamps (pair), lower halogen lamp (single) and microwave energy. When selecting a upper halogen lamp power level, the power level can only be selected for the pair. You can not select power levels for the upper rear and upper front independently.

Power levels of 0 to 10 can be selected for the upper halogen lamps (pair), lower halogen lamp and microwave energy. The power levels control the percentage of "on" time for the upper halogen lamp pair, the lower halogen lamp and microwave high voltage circuit.

The programming on the smart board which controls the upper and lower halogen lamps, as well as the high voltage/magnetron circuits, operates on a duty cycle of 32 seconds. This means the power level you select for each component controls the percentage of "on" time during each 32 second period of time.

In the example shown in the upper right, the upper halogen lamps would cycle for 80% of each 32 second period, the lower would cycle at 50% of each 32 second period and the microwave high voltage circuit would be energized for 30% of each 32 second period.

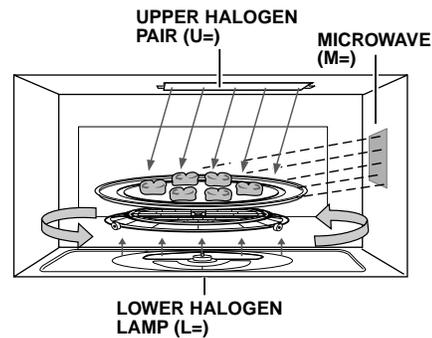


Example: upper element set at 80% (U=08), lower element set at 50% (L=05) and microwave set at 30% (M=03)



Upper Halogen Lamp Pair (U=)

The upper halogen lamps provide radiant heat to the top surface of the food. Select a higher setting for thin foods requiring a golden brown top (example: fish fillets, toast, boneless chicken breasts). Select a lower setting for thicker foods and foods with high sugar or fat content (example: cakes, roasts).



Lower Halogen Lamp (L=)

The lower halogen lamps provide cooking from below to heat the cooking surface (cooking trays and cookware). Select a higher setting for thick or dense foods that may not cook quickly in the center (example: casseroles). Select a lower setting for thin foods (example: cookies) and foods containing high fat or sugar content (example: pastries, cakes).

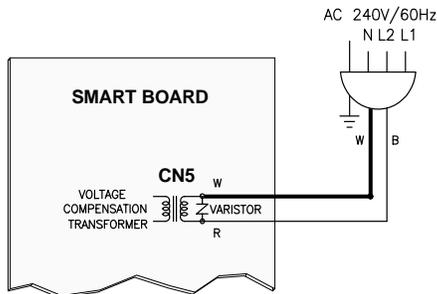
Microwave Energy (M=)

Microwave energy is provided by the high voltage/magnetron circuit and directed via the wave guide directly into the oven cavity. As the food rotates on the oven turntable, microwave energy is evenly distributed to all portions of the food. Select a higher setting to shorten cooking time for dense or heavy foods (example: casseroles, whole chicken). Select a lower setting for delicate foods (example: cakes, breads, souffles) or foods requiring longer cooking times for tender results (example: stew, pot roast).

VOLTAGE COMPENSATION

Voltage fluctuations in the power lines can cause inconsistencies in cooking. Advantium automatically measures line voltage at the start of each speedcooking selection and **adjusts the cooking time** to achieve consistent quality results.

Line voltage is monitored by the voltage compensation transformer, which is located on the smart board. This transformer monitors the voltage from L2 to neutral.



Voltage Compensation Circuit

The optimal line voltage where no voltage compensation occurs, is 120 VAC. Above 120VAC time is subtracted to the recipe. Below 120 VAC time is added. The amount of voltage compensation required is dependent upon the incoming voltage at the start of the cooking cycle, and the particular speedcooking selection that is chosen. The chart below shows the predicted compensation times based on a 5 minute speedcook selection (such as: Biscuits, Refr; Large; 8 biscuits).

VOLTAGE L2 to N	TIME (secs) COMPENSATION
108	60.0
110	47.9
112	36.7
114	26.3
116	16.7
118	7.9
120	0.0
122	-7.1
124	-13.3
126	-18.8
128	-23.3
130	-27.1
132	-30.0

Predicted Compensation Times Based on a 5:00 Speedcook Selection (such as: Biscuits, Refr; Large; 8 biscuits)

Voltage compensation occurs after approximately 5 seconds of cooking operation. The display will show "OPTIMIZING COOK TIME". The time will flash and then display the new adjusted time, base on the amount of voltage compensation required.



Voltage compensation only occurs during speedcook operation and only occurs once during the cooking cycle (at initial start of speedcook operation).

UPPER HALOGEN LAMP BALANCE

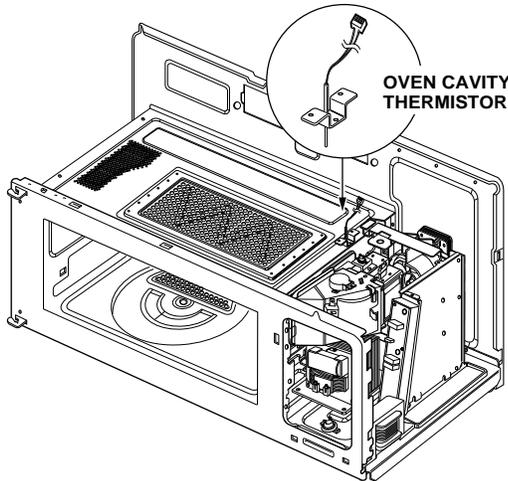
As stated previously, the upper halogen lamp pair operate together at the same power level. However, in order to provide even (balanced) cooking performance, the upper rear halogen lamp will always cycle at 85% of the upper front halogen lamp. In other words, if the upper halogen lamps are set at power level 10 (U=10) you would expect both elements to operate at 100% of each 32 second duty cycle. Instead, the upper rear halogen will cycle at 85% of power level 10, or 85% of 32 seconds. You will always notice the upper rear halogen lamp will cycle off just prior to the upper front.

THERMAL COMPENSATION

When cooking several food items consecutively, the temperature in the oven's interior can become very hot. The Advantium speedcooking program (smart board) automatically compensates for the increased temperature by adjusting the cooking power levels of the upper and/or lower halogen lamps. This innovative technology gives you oven-quality food with consistent results.

Located inside of the oven cavity (upper right rear) is a thermistor. At the start of each new speedcooking operation (just prior to voltage compensation occurring), the cavity thermistor reads the oven cavity temperature. Depending

upon the oven cavity temperature and the amount of cooking time selected, the smart board will adjust the power level of the upper and/or the lower halogen lamps to compensate for the additional heat that may already exist in the oven cavity (if previous cooking occurred).



Thermal compensation can affect the upper halogen lamp power level, the lower halogen lamp power level or both the upper and lower halogen power levels simultaneously. Thermal compensation can lower the upper halogen pair by 1, 2 or 3 power levels. The lower halogen lamp can also be reduced by 1, 2 or 3 power levels, but never independently of the top halogen lamp pair. In other words, thermal compensation on the lower lamps will never be greater than the compensation occurring on the top lamps. It is possible however to have thermal compensation occurring on the upper halogen lamp pair, but not on the lower.

Neither the upper halogen lamp pair, or the lower halogen lamp can be compensated below power levels of 2. In other words, if a power level of 3 is selected for either the upper halogen pair, or the lower halogen lamp, then thermal compensation can only reduce the power level by a maximum of 1 power level.

Thermal compensation only occurs when oven cavity temperatures are higher than normal from the previous cooking operation. When thermal compensation is required, it will occur immediately upon the start of a new speedcook operation (just prior to voltage compensation occurring) and there will be no indication in the display that thermal compensation has occurred. The amount of thermal compensation (1, 2 or 3 power

levels) depends upon the temperature of the oven cavity at the start of the speedcook operation and the amount of time selected.

When thermal compensation occurs, it is not possible to see the **adjusted** power levels in the display. If you were to press the power level pad during a speedcook operation, in which thermal compensation occurred, you would not see the adjusted power levels in the display. In fact, what you would see is the original power level setting. However, you can visually see compensation occurring by carefully observing the cycling of the halogen lamps.

CAUTION: when viewing the halogen lamps, do not stare directly into the face of the door window. View the oven interior from a distance far enough not to cause eye strain.

Thermal Compensation Test

To better understand this operation you can perform the following test (only if the oven cavity is at room temperature). Remove the pan from the oven so you can see both the upper and lower halogen lamps. Select Speedcook, Meats, Hamburger, 1/2 inch thick, 1-2 patties. The following will show in the display:



Notice that the display shows power levels of 10 for each cooking component. During this test you will be operating the oven with no load. For this reason, it will be necessary to **adjust the microwave power level to zero (M=00)**. To do this, press the power level button on the control panel. Leave the upper and lower power levels at 10 (U=10 L=10), and adjust the microwave to zero (M=00).



NOTE: Set Microwave to Zero (M=00)

Start the speedcook operation and carefully notice the cycling of the halogen lamps. At power levels of 10, both the upper halogen pair, and the lower halogen lamp should be on 100% of the time. However, remember that the upper rear halogen lamp always cycles at 85% of the upper halogen power level setting; so you will be able to see the upper rear halogen lamp cycle off briefly (see "UPPER HALOGEN LAMP BALANCE - Pg 25" for additional information).

With approximately 1 minute remaining the oven will stop and you will be instructed to turn over the food. Briefly open the door and close it, and then touch the start pad to resume the remainder of the cooking time. At the end of the cooking cycle repeat the steps above, using the same hamburger selection (**remember to once again set the microwave power level to zero (M=00)**). Once again pay attention to the halogen lamp cycling. Since the oven is now hot, you should be able to visually see thermal compensation occurring. You will notice that both the upper and lower halogen lamp power levels have been decreased by some amount.

What is important to note is that while the power levels have been reduced (thermal compensation) the power levels which will show in the display (if you touch the power level pad while speedcooking operation is occurring) will be the original power levels (U=10, L=10 and M=00).

From a consumer's point of view, if the consumer were to cook two hamburger patties, and then immediately cook two more patties, they could notice the halogen lamps cycling differently with the same selection used each time. This is perfectly normal when thermal compensation occurs. The consumer's Use & Care manual state the following:

Page 20 - Lights (Use & Care Guide)

The halogen lights will dim and cycle on and off during a speedcook cycle, sometimes even at full power levels. This is normal. The oven senses the heat level and adjusts automatically.

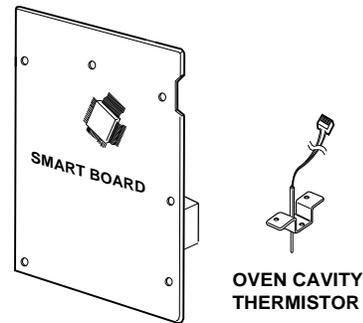
Page 41 - Troubleshooting, Lights (Use & Care Guide)

Light during a speedcook cycle dims and cycles on and off, even at full power levels. This is normal. The power level has been automatically reduced because the oven is hot. The oven senses the heat level and adjusts automatically.

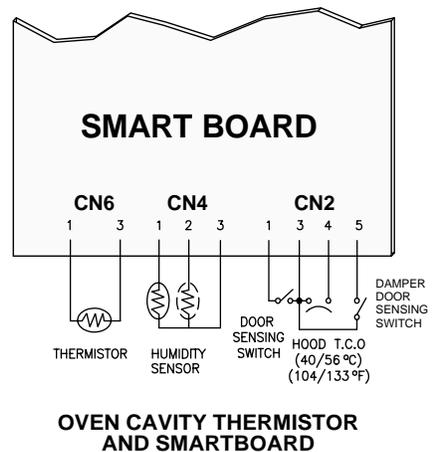
THERMAL PROTECTION

If oven cavity temperatures reach somewhere in the range of 500 to 600 degrees, or if a speedcooking selection is chosen which exceeds 12 minutes of cooking at halogen lamp power levels (upper and lower) greater than 7, all power levels (upper, lower and microwave) will be reduced to 7 for the remainder of the speedcooking selection. This system allows for safe exterior operating temperatures.

In the unlikely event that thermal protection is required, the consumer will not notice any change in the display readout (no power level change indication), however, they may notice that the halogen lamps are cycling differently than the expected, due to the change in power levels.



As was the case with thermal compensation, the control is provided by the thermistor and smart board, with the thermistor sensing the oven cavity temperature and the control board providing the proper responses to lower all power levels to 7.

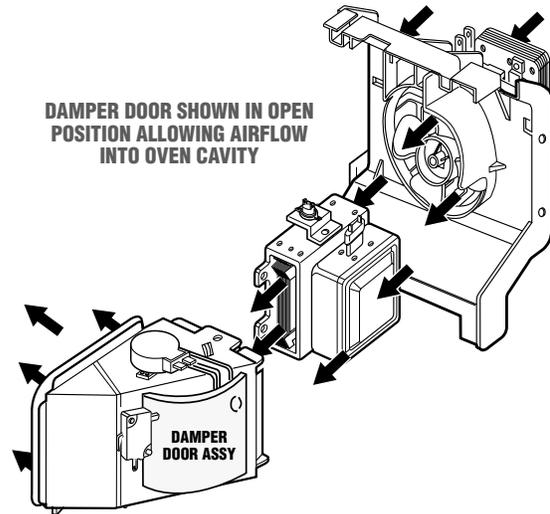


THERMAL SAFETY

In the unlikely event that internal oven cavity temperatures exceed 600+ degrees F., speedcooking operation will be terminated.

The oven cavity thermistor is constantly sensing oven cavity temperatures and providing input to the smartboard. When the smartboard determines that 600+ degrees F. has been reached, it will terminate speedcooking operation and return the oven display to its normal off position (with time-of-day clock showing in the display). When the unit cools, it will return to normal operation.

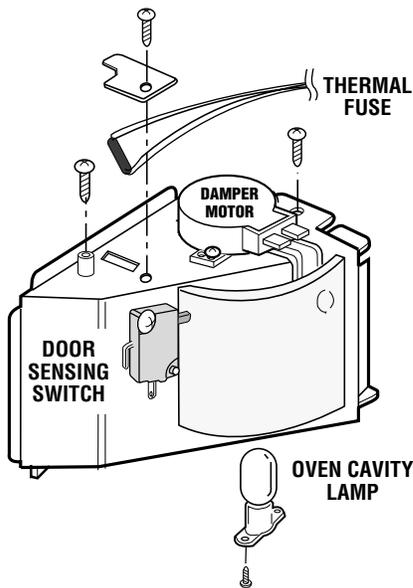
Thermal safety provides an additional means of thermal protection, in addition to the thermal protection mode mentioned on the previous page.



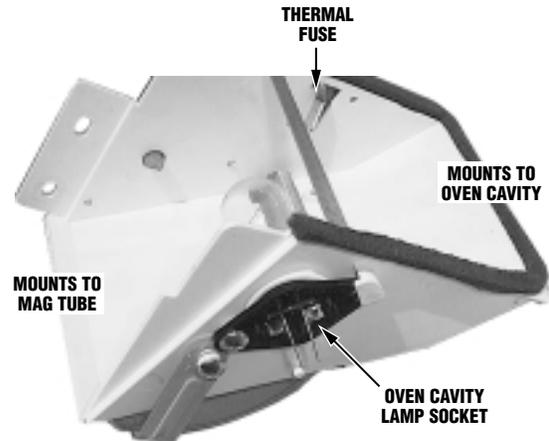
Also during microwave cooking the metal damper door is fully open, allowing the oven cavity lamp to illuminate the oven interior.

DAMPER DOOR ASSEMBLY

The damper door assembly has a metal semi-round door, which rotates by control of a damper motor, to open and close off air from the damper chamber to the oven cavity. The thermal fuse, door sensing switch and oven cavity lamp mount to the damper door assembly.



During microwave oven cooking, the damper door is fully open allowing air to travel through and around the magnetron tube, into the oven cavity (see illustration upper right).



INSIDE BOTTOM VIEW OF DAMPER DOOR ASSEMBLY

During speedcooking operation (recipe or manual speedcook), the metal damper door rotates into the damper chamber, closing off air flow from the magnetron blower into the oven cavity, and blocking the oven cavity lamp from illuminating the oven interior. In doing so, heat from the oven interior is contained in the oven cavity.

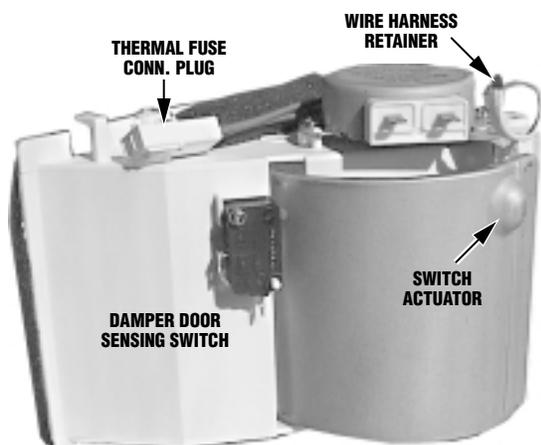
Door Sensing Switch

The damper door sensing switch is mounted to the damper duct. The switch monitors the metal door position and provides this information to the smart board (metal damper door open or metal damper door closed) which controls the direction and operation of the damper door motor. If the damper door sensing switch shorts, or opens,

the damper motor will continually cycle the damper door open and closed until one complete switch cycle is detected.

Damper Door Closed:

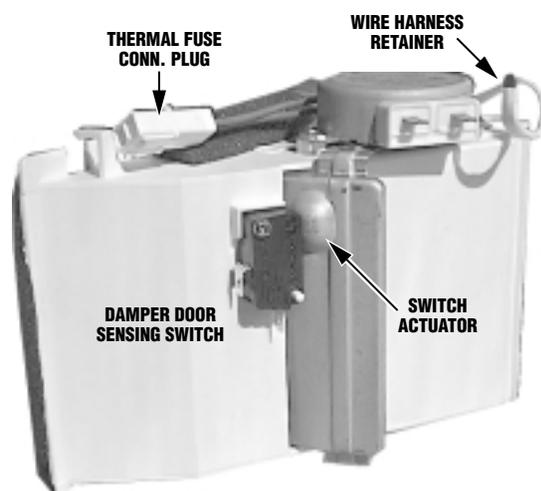
The illustration below shows the position of the metal damper door in the **open** position. In this position the oven cavity lamp can illuminate the oven interior and air blowing through and across the magnetron tube can enter the oven interior. Notice that the damper door sensing switch is not depressed.



METAL DOOR SHOWN IN OPEN POSITION

Damper Door Open:

The illustration below shows the position of the metal damper door in the **closed** position. In this position the oven cavity lamp can not illuminate the oven interior and will not allow air from the magnetron blower to enter the oven interior. Notice that the damper door sensing switch is depressed.



METAL DOOR SHOWN IN CLOSED POSITION

The following damper door positions will occur with various operations:

- **When the oven is not in use** (power applied to the unit with time of day clock showing), the damper door will always be in the open position.
- **When the door is opened during any cycle** (microwave, speedcook, or idle with power applied), the damper door will open, allowing the oven cavity lamp to illuminate the oven interior.
- **Speedcooking** - At the initial start of speedcooking operation, the damper door will close, sealing off the damper duct from the oven cavity. The damper door will remain in the closed position during the entire speedcook operation, depressing the damper door sensing switch.
- **Microwave oven cooking** - At the initial start of microwave cooking, the damper door will cycle one complete revolution (completely close and then reopen) and stop in the open position (damper door sensing switch **not** depressed). The oven cavity lamp will not illuminate during microwave operation.

Oven Cavity Lamp

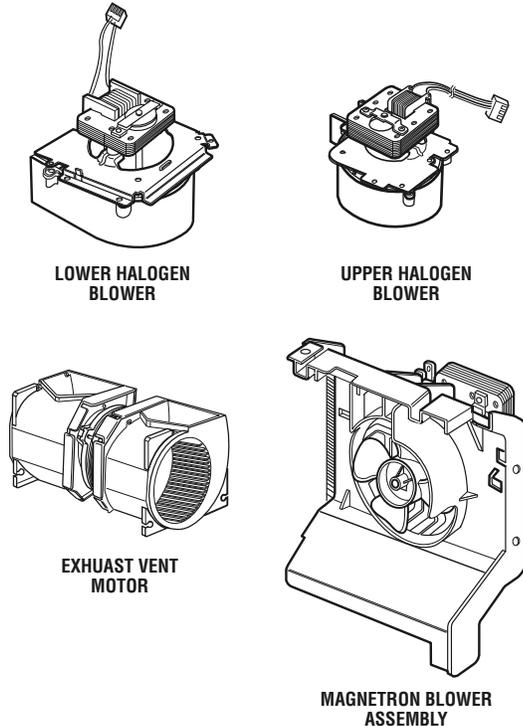
The oven cavity lamp is illuminated only when the oven door is opened. During microwave oven cooking the oven interior can be illuminated by pressing the Microwave Oven Light pad on the front panel. When this pad is depressed, the upper rear halogen lamp will be illuminated for approximately 3-4 seconds, allowing you to temporarily see the oven interior. In the event that it becomes necessary to change this oven cavity lamp, it will be necessary to remove the oven from its installation (see damper door assembly - removal).

Thermal Fuse

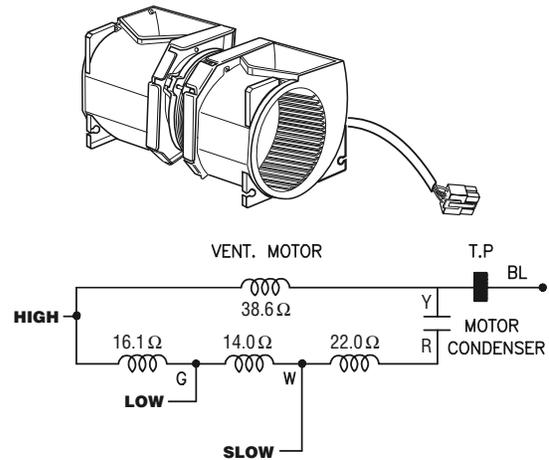
The thermal fuse is mounted to the top of the damper duct over a small rectangular hole in the duct. This hole allows the thermal fuse to sense temperatures inside the duct cavity. The fuse is secured to the damper duct with a small screw and retainer. In the event that it becomes necessary to change this fuse, it will be necessary to remove the oven from its installation (see damper door assembly - removal).

AIR FLOW

There are 4 fan motors in the Advantium design which provide airflow for proper cooling. During speedcooking (pre-selected recipe or manual speedcook) **all four fan motors will run during the entire speedcook operation.**



into the room (depending on exhaust setup - see installation instructions in this manual for details on exhaust options).



Upper & Lower Halogen Blowers

The upper and lower halogen blowers only run during speedcooking operations (speedcook recipe or manual speedcook selections). Both motors pull in fresh air from outside the unit (upper from the grille and lower from the vent hood) and direct the air across the halogen lamps.

Upper Halogen Blower

As you will note from the “airflow” illustration on the next page, the upper halogen blower pulls air in from the upper grille area (air inlet tunnel). The air is then directed (blown) across the upper halogen lamp pair and exhausted back into the room through the air outlet tunnel. The hot air directed across the upper halogen pair is not controlled or directed by the vent motor.

Lower Halogen Blower

The lower halogen blower draws room air in through the front grille (air inlet tunnel). The air is pulled into the magnetron blower area; down into the inlet of the lower halogen blower and directed (blows) across the halogen lamps. The air is then pulled up the left side of the unit (see illustration next page) and removed by the vent blower (exhausted to the outside).

Vent Motor

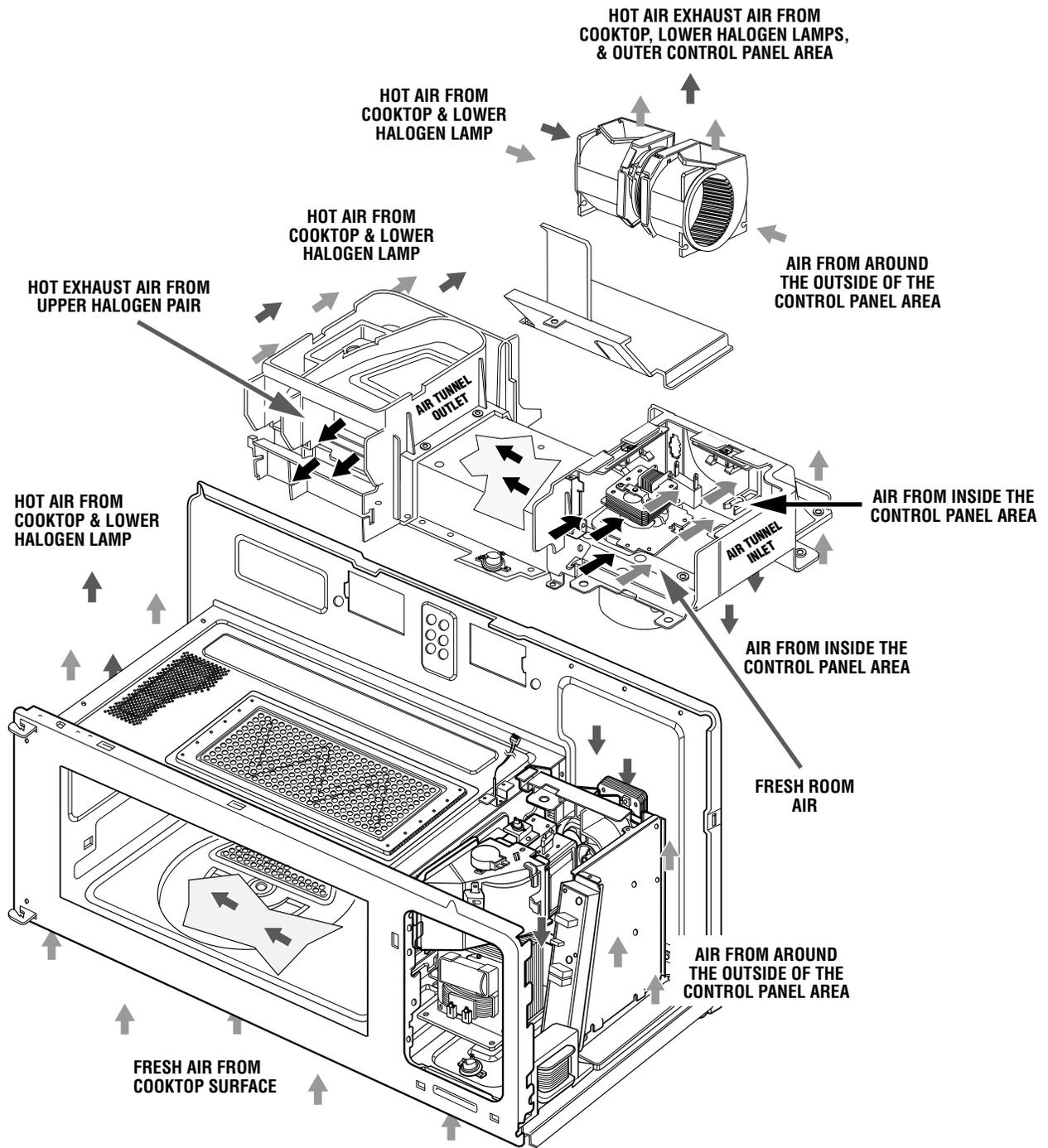
The vent motor serves two purposes. This first is ventilation of vapors from the cooktop surface below the hood, and the second is removal of heat from the lower halogen lamps and surrounding areas (see illustration on next page).

As you will notice in the illustration in the upper right corner, the vent motor has three speeds; however, the consumer can only select two speeds - HI and LOW.

During speedcook operation the vent motor will always run in SLOW speed, **unless** the consumer selects HI or LOW speed from the control panel. The vent fan will always run during speedcook operations in order to maintain air movement for proper cooling.

The vent fan pulls air from the cooktop surface and also pulls hot exhaust air from the lower halogen lamps and exhausts it to the outdoors or back

AIRFLOW - SPEEDCOOKING OPERATIONS



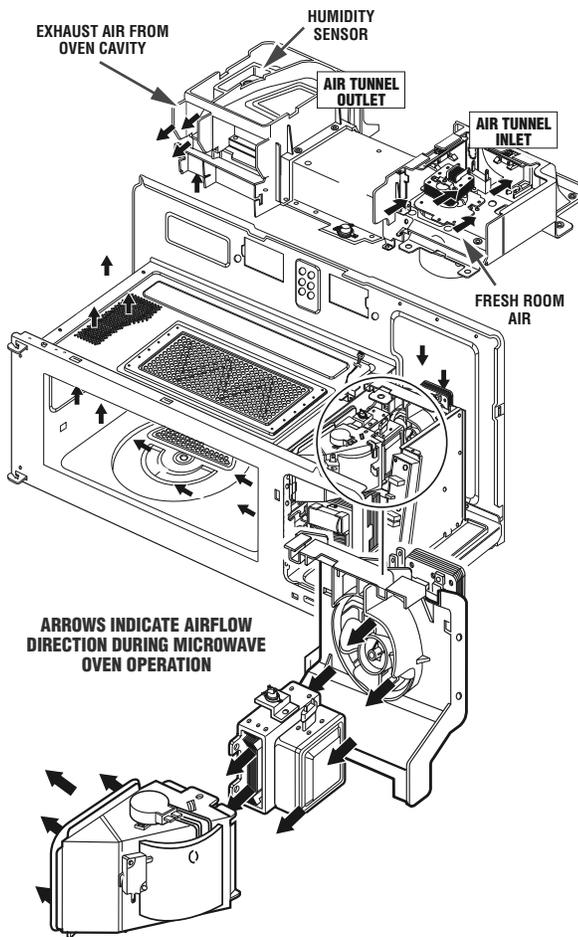
- UPPER HALOGEN BLOWER AIR FLOW
- LOWER HALOGEN BLOWER AIR FLOW
- VENT FAN AIR FLOW

* Vent fan shown exhausting to outdoor vent

MAGNETRON BLOWER ASSEMBLY

During microwave operation room air is drawn in through the front grille (air inlet tunnel) and down into the magnetron blower area. The magnetron fan blows the cool air through, and around the magnetron tube. The air then passes through the damper door assembly (damper door is open during microwave operation) into the oven cavity.

As air enters the oven cavity, pressure builds up inside, forcing hot air out the top of the oven (see illustration below). The air passes through the air tunnel outlet, across the humidity sensor and back into the room.



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SERVICEABILITY WITH OVEN INSTALLED

The following components can be accessed from the front of the oven with the unit installed:

Accessible after removing top front grille assembly:

- High voltage capacitor
- 20 amp line fuse
- High voltage diode



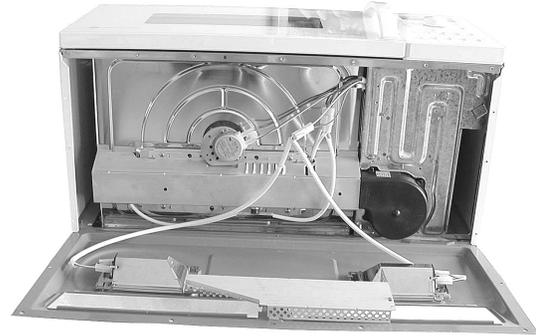
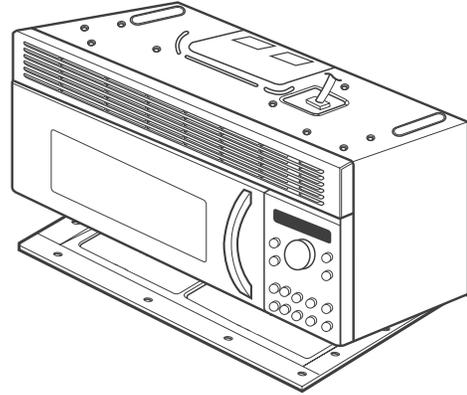
Accessible after removing top front grille assembly & front control panel assembly:

- Low voltage transformer
- Base hood thermal cut-out (TCO)
- Relay board (halogen lamp relay board)
- Smart board
- Vacuum fluorescent display (VFD)
- LED board assembly
- Control panel assembly (key pads & panel)
- Oven door switches & damper door switch



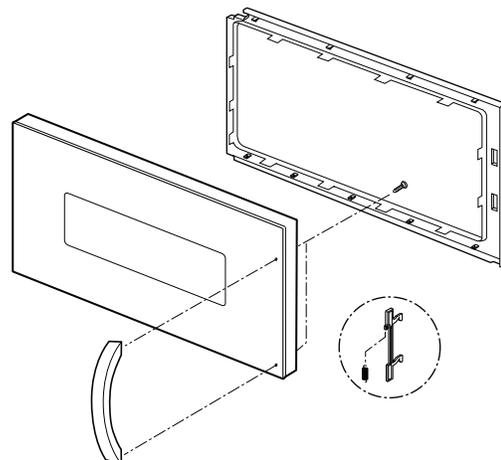
Accessible after lowering the bottom base plate assembly

- Turntable drive motor & spindle
- Lower halogen lamp
- Lower halogen thermal cut-out (TCO)
- Base hood lamps



Accessible after removing the top front grille and the complete door assembly

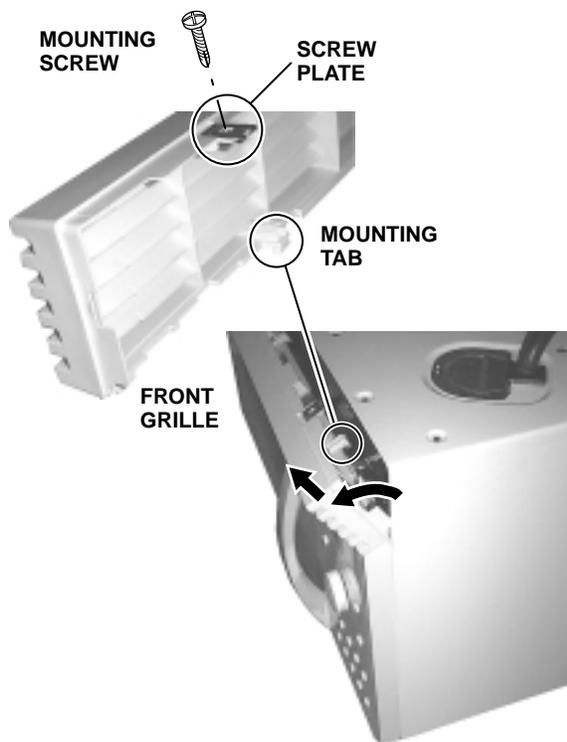
- Latch/spring assembly
- Door panel assembly
- Choke cover
- Door handle



FRONT GRILLE REMOVAL

Grille removal is required in order to lower the control panel, remove the door, or gain access to the line fuse, high voltage capacitor or high voltage diode. To remove the grille follow these steps:

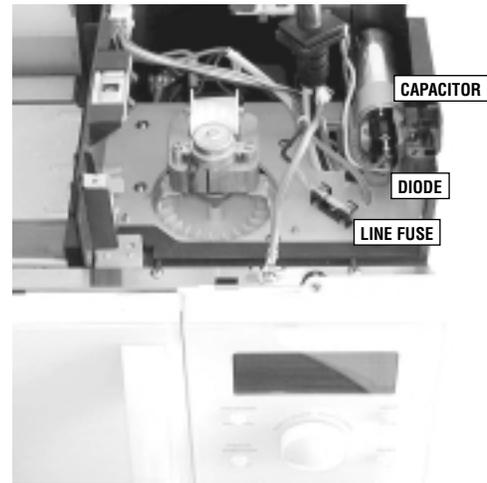
1. Remove the two screws located above the grille which secure the grille to the upper-case and open the oven door.
2. Gently push down on the top of the grille while rotating the top of the grille forward.
Note: the bottom of the grille has three tabs which hinge into the oven frame.
3. Once the top grille screw plates have completely been removed from the cabinet, lift upward on the grille, removing the three



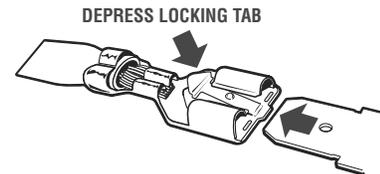
HV CAPACITOR AND DIODE REMOVAL

CAUTION Prior to servicing the high voltage capacitor or diode, remove power to the oven (unplug it from it's receptacle or turn off circuit breaker. Next, be sure to discharge the high voltage capacitor.

Once the front grille is removed you can access the high voltage capacitor, high voltage diode and 20 amp line fuse.

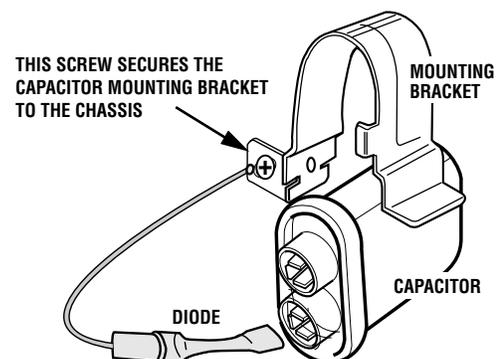


IMPORTANT NOTE: The electrical terminal ends which attach to the high voltage capacitor have locking tabs on them. These tabs can not be seen because they are encased in plastic. To remove these terminals, use a pair of needle nose pliers and grasp the top and bottom of the terminal with the needle nose plier jaws. Gently squeeze the plier jaws together while pulling the electrical terminal from the capacitor.



NOTE: TERMINAL END IS ENCASED IN CLEAR RUBBER AND DOES NOT ALLOW YOU TO SEE LOCKING TAB

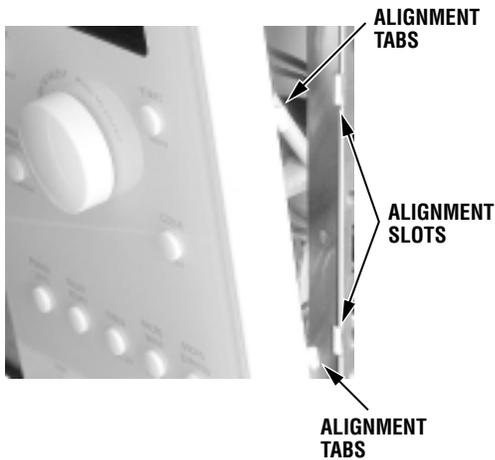
Once the red and white high voltage transformer leads are removed from the capacitor; the diode, capacitor, and capacitor mounting bracket can all be removed as one assembly.



REMOVING THE SCREW SHOWN ABOVE, ALLOWS THE CAPACITOR & DIODE ASSY. TO BE REMOVED

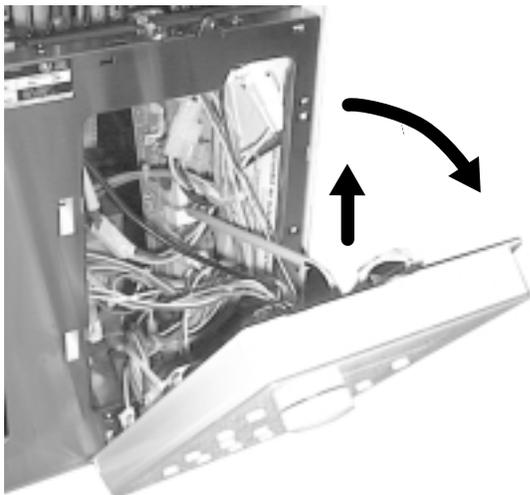
CONTROL PANEL REMOVAL & SERVICE

The control panel is hinged at the bottom and secured at the top with one screw. The right side of the control panel has alignment tabs which fit into slots on the chassis.



The control panel can easily be removed for service. It can be removed as one complete assembly, or left in place in the service position (as shown below). To access the control panel area follow these steps:

1. Remove the upper grill.
2. Remove the screw securing the top of the control panel to the chassis.
3. Open the oven door and place your right hand flat on the face of the control panel. Push upward to disengage the alignment tabs (see illustration below).
4. Gently pull the top of the control panel towards you.



PUSH UPWARD ON THE CONTROL PANEL TO RELEASE SIDE ALIGNMENT TABS AND PULL TOP TOWARD YOU

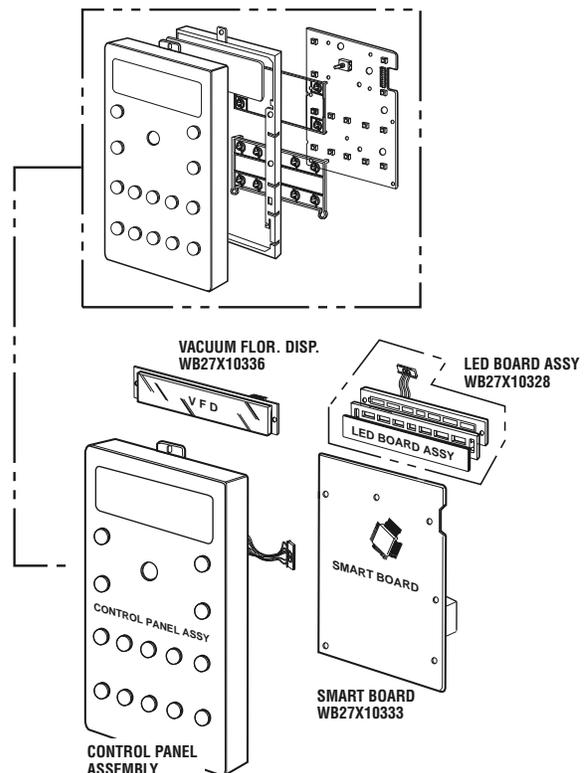
To remove the control panel assembly, disconnect all associated connector plugs on the smart board. Disengage the lower control panel hinge tabs from the chassis and remove the complete control panel assembly. There are only two connector plugs which can be reversed (CN6 & CN1), and they are color coded to assist you in correctly reassembling them (see page 52 for connector plug locations).



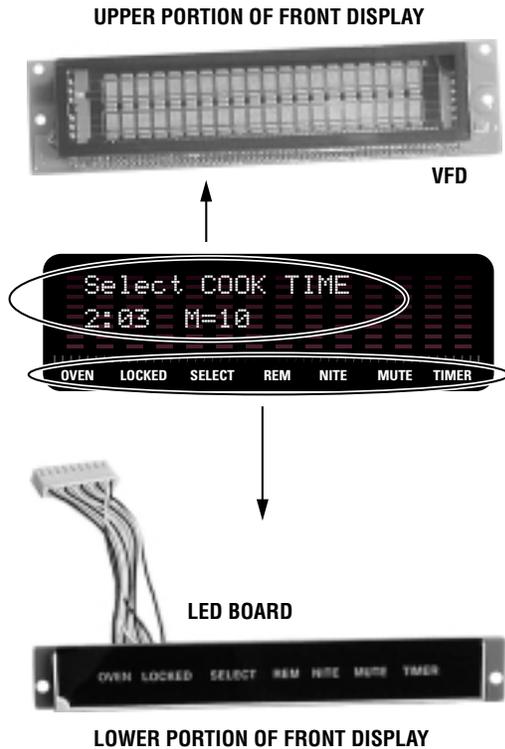
CONTROL PANEL IS HINGED TO CHASSIS AT THE BOTTOM

It is best to remove the complete control panel assembly from the oven anytime you need to replace a component on the control panel assembly, or in the control panel housing area. This will allow you more room to maneuver your hands, and prevent stressing of the wires which connect to the smart board.

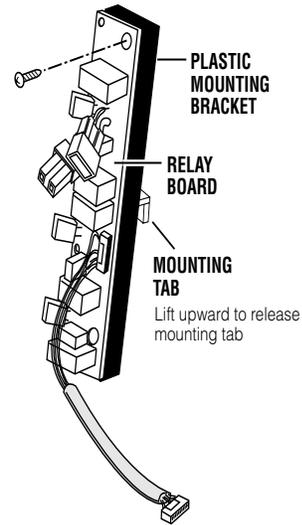
With the control panel removed, you can easily replace the components shown below.



Notice in the illustration below, that the while the display looks like one complete assembly, it actually consists of two components (the VFD and the LED board).



The relay board can also be replaced from the front of the unit. Notice in the illustration below that the relay board is mounted (screwed) to a plastic housing.



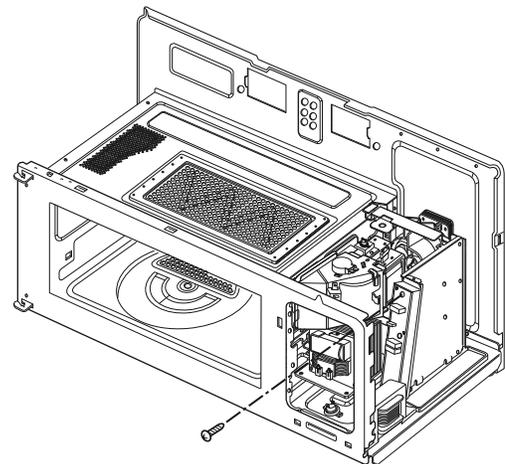
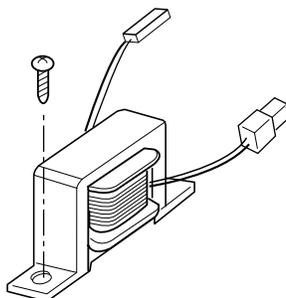
To remove the relay board, remove the screw that secures the plastic mounting bracket to the metal frame (remove the relay board and plastic mounting bracket assembly as one unit).

CONTROL PANEL HOUSING SERVICE

Once the control panel assembly is removed, you can now remove and replace the following components:

- Low voltage transformer
- Base hood thermal cut-out (TCO)
- Door switches
- Damper door switch
- Relay board

The low voltage transformer has two mounting tabs. The back tab fits into a molded holder in the bottom of the chassis. The front tab is secured to the chassis with a screw.



Remove screw securing relay board plastic mounting bracket to metal frame

Note: the illustration above shows the oven with wrapper removed, for detail only. It is not necessary to remove outer wrapper.

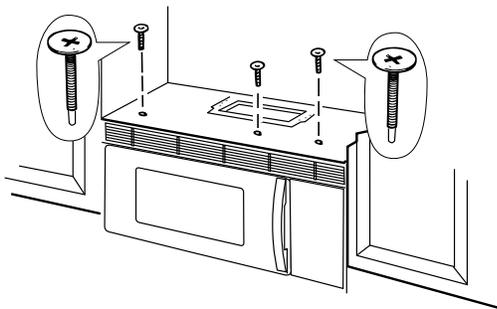
SERVICEABILITY - OVEN REMOVED FROM WALL MOUNTING PLATE

The following components require the oven to be removed from the wall mounting (removed from installation) plate prior to replacement:

- Cavity T.C.O.
- Humidity sensor
- Vent motor
- Upper halogen lamps
- Upper halogen rear T.C.O.
- Upper halogen front T.C.O.
- Upper halogen blower
- Oven cavity thermistor
- Magnetron blower
- Magnetron tube
- Magnetron T.C.O.
- Lower halogen blower
- High voltage transformer
- Damper door assembly
- Thermal fuse
- Oven cavity lamp
- Vent motor
- Vent motor Capacitor

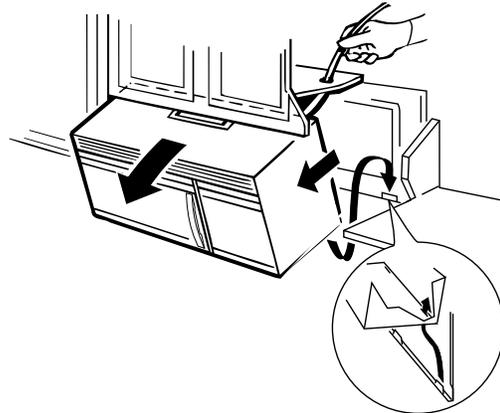
REMOVING OVEN FROM WALL PLATE

CAUTION The oven is secured to the cabinets with 3 mounting screws located at the top of the oven (screws pull oven up tightly against top cabinets). Once these three screws are removed the oven will fall forward unless held in place as shown in the illustration to the right.

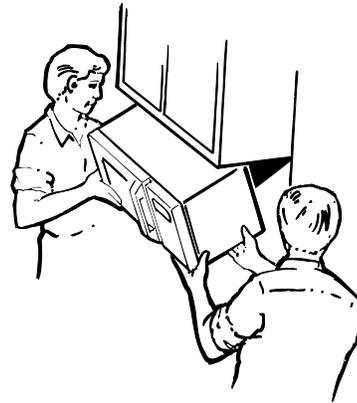


With the mounting screws removed, swing the top front of the oven forward while supporting the bottom. Note in the illustration at the top right, that the oven is hinged at the bottom. The oven has slots in the bottom of the oven frame which mount into tabs on the wall plate.

After swinging the top of the oven forward (away from the cabinets) lift upward on the bottom of the oven to release it from the mounting tabs of the wall plate.

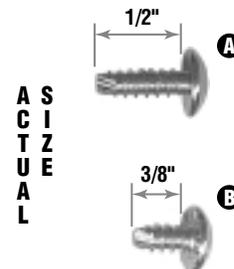


The oven can now be removed and lowered onto a protective surface for further servicing.

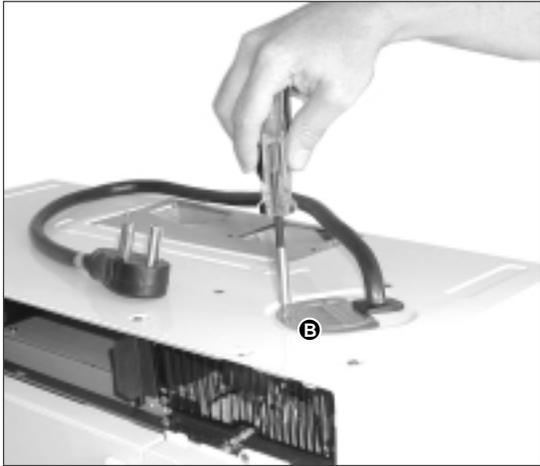


OUTER CASE REMOVAL

Most of the screws you will be removing from this point on, will be of two sizes (1/2" shank and 3/8" shank phillips head screws). To help you in reassembly, each of the accompanying illustrations will contain an **A** or a **B** to help you identify the proper screw location.



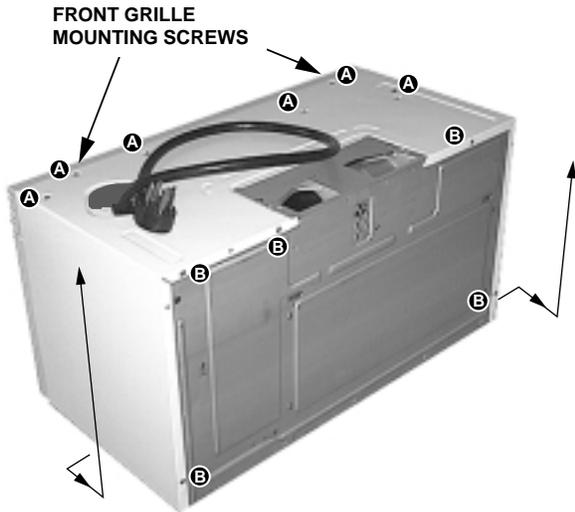
To remove the outer case, first remove the power cord cover plate.



Remove two screws from the bottom hood cover which secure the hood cover to the outer case.

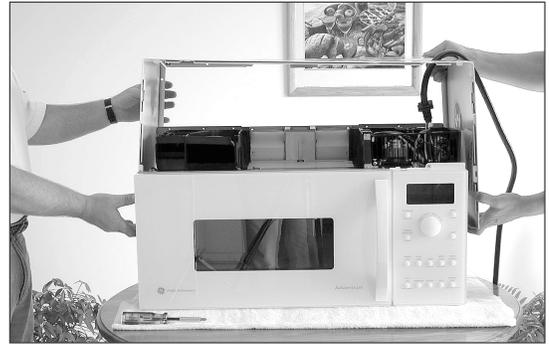


Remove 11 screws shown below.



Remove 11 screws and release side cabinet panels from between oven chassis and vent hood.

Lift off the outer case, feeding the power cord through the opening in the top of the case.



UPPER HALOGEN BLOWER/LAMP ASSEMBLY REMOVAL

With the outer case removed, you now have access to the humidity sensor and cavity TCO.



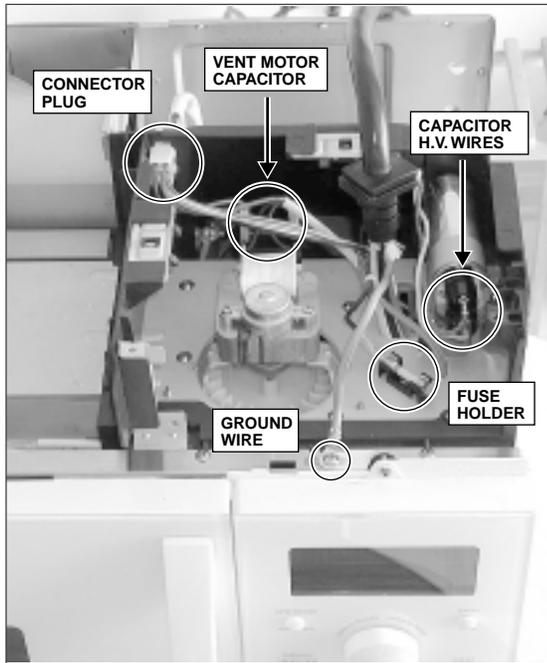
To replace the upper halogen lamp pair, halogen lamp thermal cut outs, or upper halogen blower assembly, the complete halogen blower/lamp assembly must first be removed:

1. Remove the vent motor and the vent motor heat shield (see illustration on next page). Note: it is not necessary to remove the complete outer case to change or remove the vent motor (see installation instructions for additional information).
2. Remove the vent motor connector plug from the blower housing assembly (see photo on next page).
3. Disconnect the high voltage transformer leads from the high voltage capacitor.

⚠ CAUTION Be sure to discharge the high voltage capacitor prior to servicing. Note the location of the red and white wire

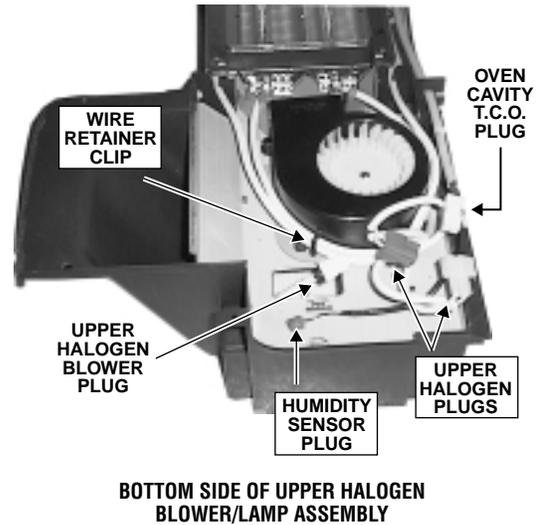
in order to insure proper reinstallation.

4. Remove the power cord ground wire from the oven chassis. Note that this screw is a machine screw with fine threads. Be sure to mark this screw for proper reinstallation.
5. Disconnect the two wire connectors from the fuse holder.
6. Disconnect the two red wires from the vent motor capacitor.

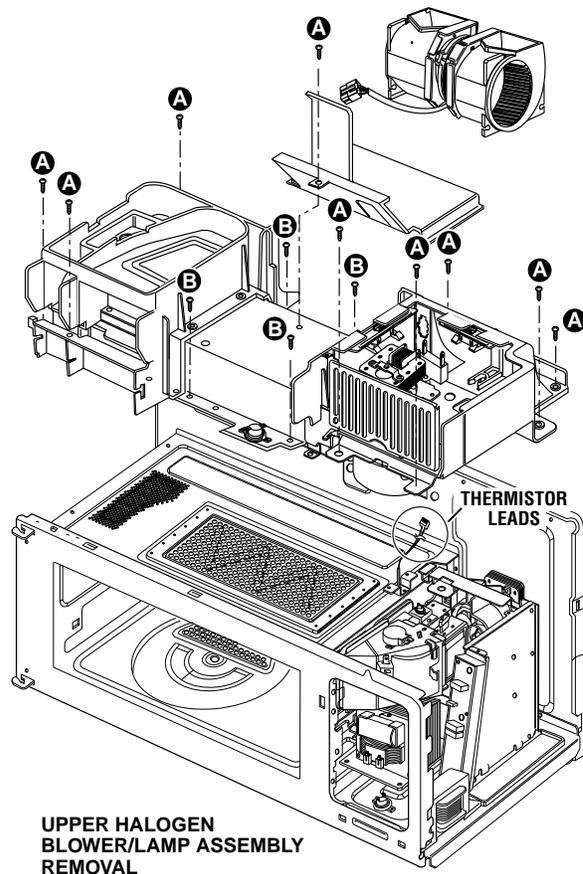


6. Disconnect the two power cord connector plugs and remove the power cord.
7. Disconnect the upper halogen blower pair connector plugs (one blue and one clear/white).
8. Disconnect the humidity sensor wire from the smart board (red connector plug).
9. Disconnect the oven cavity T.C.O. quick disconnect plug (2 pin yellow quick disconnect plug) located in the same proximity as the humidity sensor wires.
10. **CAUTION** Note the wire retainer clip in the following illustration. This clip holds the oven cavity thermistor wires. Be sure to remove these wires from this clip prior to proceeding with the removal of the upper halogen blower/lamp assembly. **If you do not remove these wires you can damage or break them when removing**

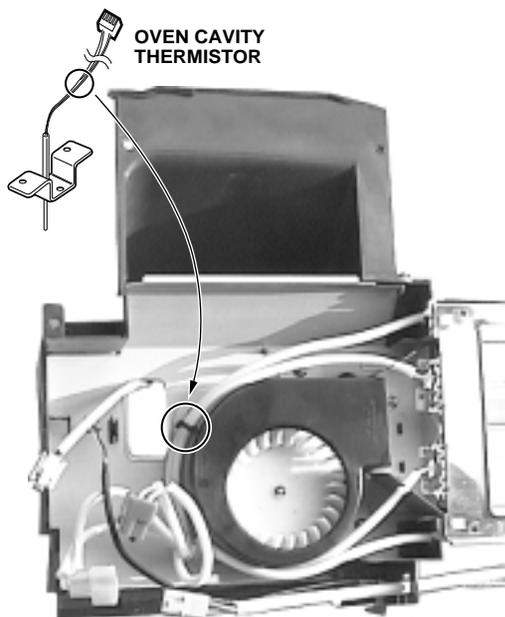
the blower/lamp assembly. They must be removed in order to remove the blower/lamp assembly.



11. Remove the 12 screws securing the blower/lamp assembly to the oven chassis.

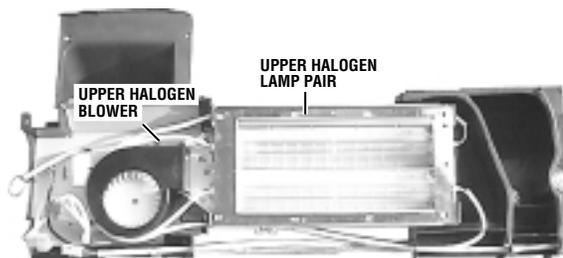


- 12. Important Reminder:** be sure that you have removed the oven thermistor wires from the clip on the side of the upper blower motor (see step # 10).



Be sure to release the oven cavity thermistor wires from upper halogen blower retainers clip prior to removing the halogen blower/lamp assembly

- Upper halogen lamp pair
- Upper front & rear thermal cut out
- Oven cavity thermal cut out
- Upper halogen blower assembly



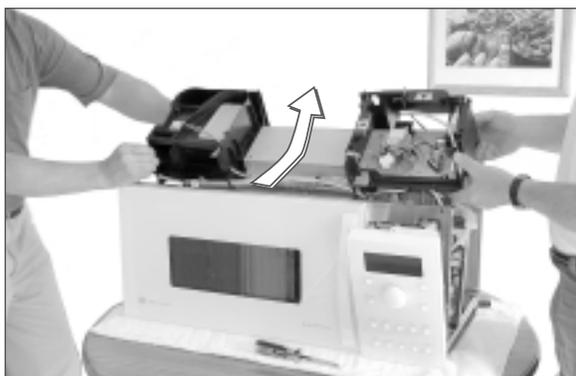
Bottom view of upper halogen blower/lamp assembly (removed from oven)

OVEN CAVITY THERMISTOR REMOVAL

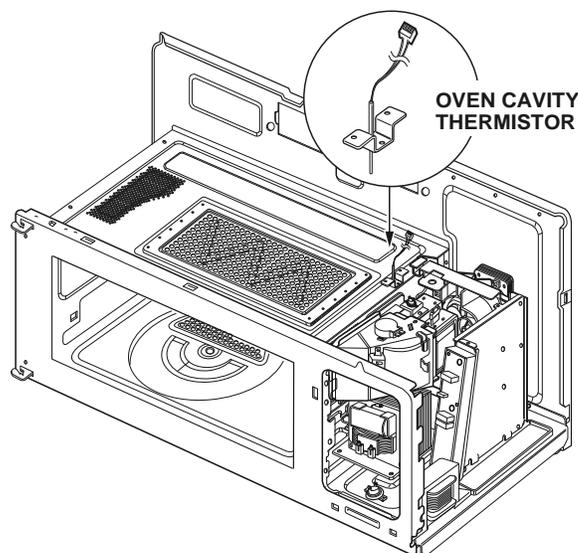
To remove the thermistor follow these steps:

1. Remove the oven from the wall plate.
2. Remove outer case.
3. Remove the complete control panel assembly.
4. Remove the upper halogen blower/lamp assembly.
5. Remove the thermistor.

- 13.** Gently lift up on the rear of the upper halogen blower/lamp assembly while swinging the rear of the assembly up and out. **Note:** the front (portion closest to the door) of the blower/lamp assembly slips under the oven chassis.



Lift up at the rear and pull backwards and up to release halogen blower/lamp assembly from the front chassis



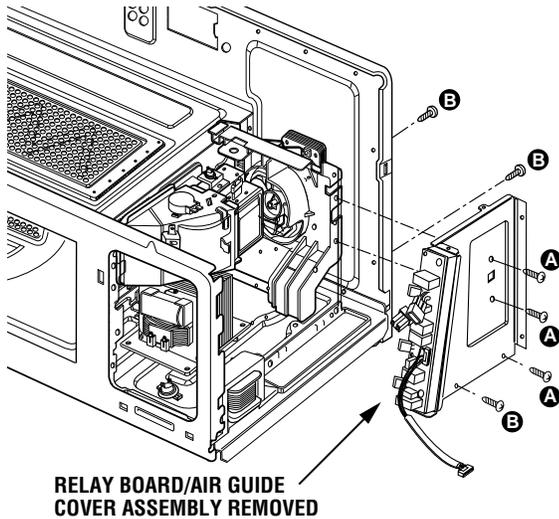
- 14.** With the upper halogen blower/lamp assembly removed, you can now access the following component:

MAGNETRON BLOWER REMOVAL

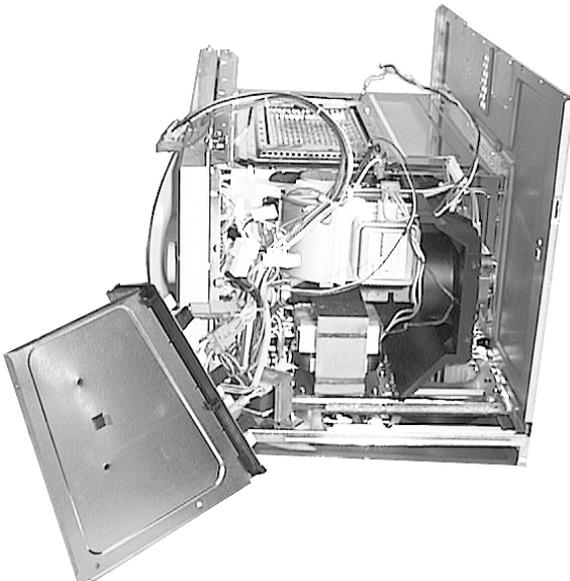
To remove the magnetron blower follow these steps:

1. Remove the oven from the wall plate.

2. Remove outer case.
3. Remove the complete control panel assembly.
4. Remove the upper halogen blower/lamp assembly.
5. Remove the 6 screws securing the relay board/air guide cover assembly to the oven chassis (see illustration below).

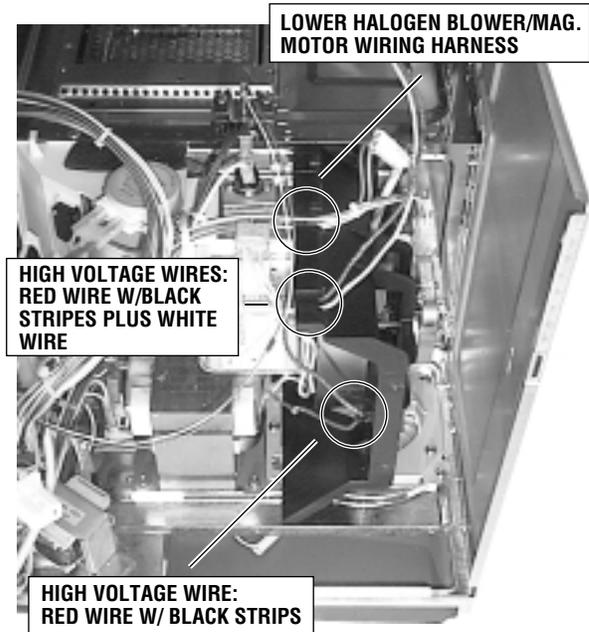


6. Swing the relay board/air guide assembly away from the unit so that you can access the magnetron blower assembly.

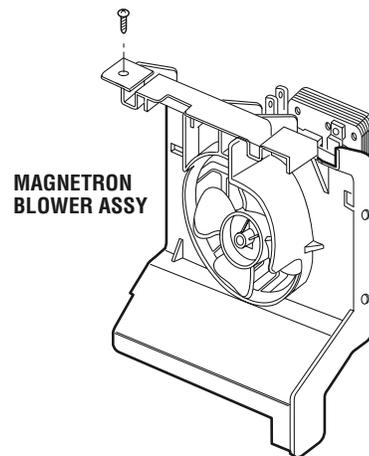


7. Remove the wiring connector plug from the magnetron blower motor and remove all associated wiring from the magnetron

blower housing (see illustration to the upper right). **Important note:** Be sure to note the location and routing of wires for proper reinstallation purposes.



8. Remove one screw securing the magnetron blower assembly to the oven chassis, (see illustration below), and remove the blower assembly.

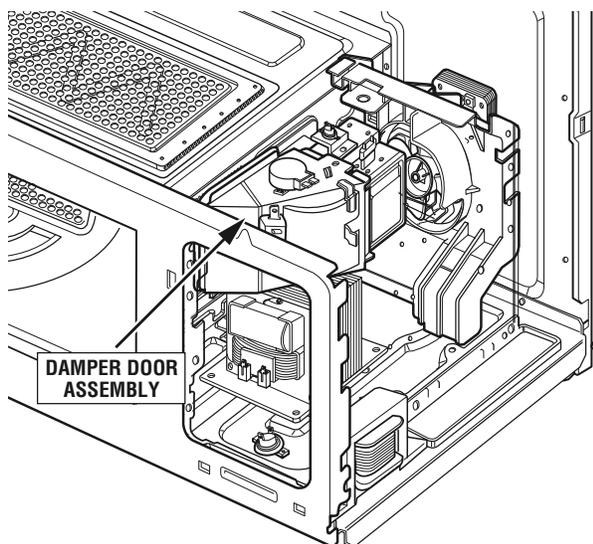
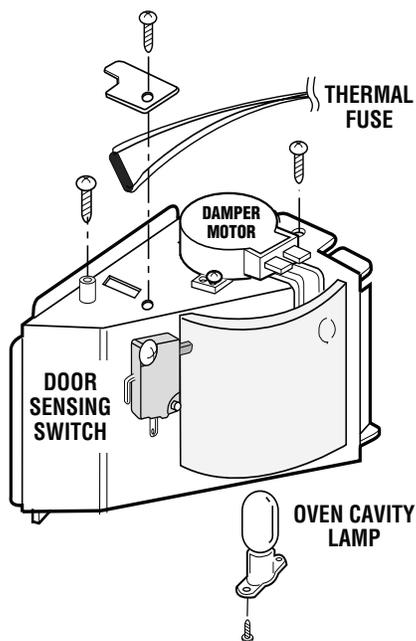


DAMPER DOOR ASSEMBLY - REMOVAL

To remove the damper door assembly, follow these steps:

1. Remove the oven from the wall plate
2. Remove the outer case

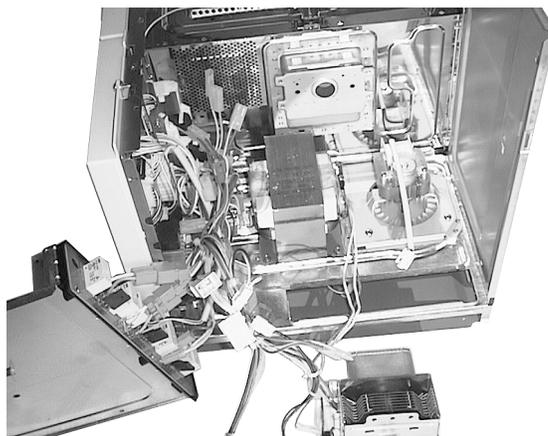
3. Remove the complete control panel assembly in order to gain easy access to the damper door switch and oven cavity lamp wiring connections.
4. Remove the upper halogen blower/lamp assembly.
5. Disconnect the wiring to the oven cavity lamp (located at the base of the damper door assembly - see illustration below), thermal fuse, damper door motor, and damper door sensing switch.
6. Remove the two screws securing the damper door assembly (see illustration below) and remove the damper door.



MAGNETRON TUBE REMOVAL

To remove the magnetron tube follow these steps:

1. Remove the oven from the wall plate.
2. Remove the outer case.
3. Remove the complete control panel assembly.
4. Remove the upper halogen blower/lamp assembly.
5. Remove the damper door assembly.
6. Remove the relay board/air guide assembly and rotate it out of the way.
7. Remove the magnetron blower assembly.
6. Remove the four screws securing the magnetron tube to the wave guide and remove the magnetron tube. **Note:** the four screws securing the magnetron tube to the wave guide are machine screws.

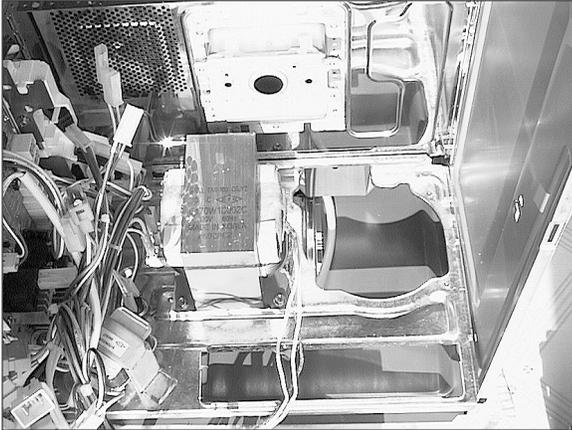


LOWER HALOGEN BLOWER REMOVAL

To remove the lower halogen blower assembly, follow these steps:

1. Remove the oven from the wall plate.
2. Remove the outer case.
3. Remove the complete control panel assembly.
4. Remove the upper halogen blower/lamp assembly.
5. Remove the damper door assembly.
6. Remove the relay board/air guide assembly and rotate it out of the way.
7. Remove the magnetron blower assembly.
8. Remove the magnetron tube.

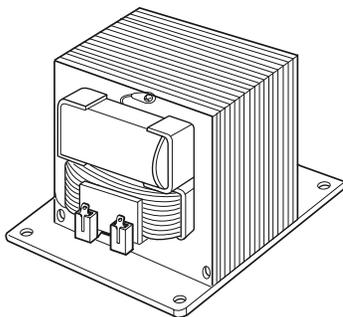
9. Remove the 3 screws securing the magnetron blower to the oven chassis and pull upward on the motor while removing it from the chassis.



HIGH VOLTAGE TRANSFORMER REMOVAL

To remove the high voltage transformer, follow these steps:

1. Remove the oven from the wall plate.
2. Remove the outer case.
3. Remove the complete control panel assembly.
4. Remove the upper halogen blower/lamp assembly.
5. Remove the damper door assembly.
6. Remove the relay board/air guide assembly and rotate it out of the way.
7. Remove the magnetron blower assembly.
8. Remove the magnetron tube.
9. Remove the 4 screws securing the high voltage transformer and remove the transformer from the oven.



DIAGNOSTICS AND TROUBLESHOOTING

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DIAGNOSING COOKING PROBLEMS

An important part of diagnosing any consumer cooking concern is listening carefully to the consumer describe the problem. Equally important is asking the consumer the right questions. The following diagnostic information is intended as a guide for you to follow when addressing cooking concerns:

Food Items Appear to be Under Cooked

Foods which appear to be under cooked or partially cooked can be the result of anyone of the following items. The possible causes listed below are sorted from most likely to least likely, with item #1 being the first item that you should check.

1. Is the consumer selecting the correct type of cooking (microwave vs speedcook), and/or is the consumer using the correct time and power levels for the type, size and quantity of food being cooked (see the Advantium cooking guide - Page 18 of this service guide)?
2. Is the consumer using the correct cookware for the type of food being cooked (see pages 5 & 17 of the Use & Care guide, page 5 & 6 of the Advantium cookbook, and page 20 of this service guide)?
3. Is the consumer arranging the food properly on the metal cooking trays (see page 20 of this service guide)?
4. Is the turntable operating properly so that microwave energy and halogen heat is being evenly distributed to the food?
5. Inspect the upper and lower halogen lamp covers to ensure that they are free of grease and food splatterings. Build ups of grease and food splatterings can cause a decrease in cooking performance.
6. Confirm proper line voltage to the unit (check voltage under full load).
7. Confirm that voltage compensation is operating properly (see pages 25 and 59 of this service guide for details and diagnostic information).
8. Confirm that the upper and lower halogen lamps are operating (illuminating).
9. Check upper and lower halogen lamp operation at power level 10 and again at power level 5 to be sure that lamps are cycling properly. At this point you must

have a thorough understanding of power level operation, upper halogen lamp balance operation, and thermal compensation (see pages 24-27 and page 59 of this service guide for detailed information).

10. Perform a microwave performance test (Pg. 48) to confirm that microwave energy output (HV/magnetron circuit) is operating to specification (see mini manual inside control panel area for performance test procedures and expected results).
11. Are all fan motors operating properly (Pg. 30)? During speedcook operation **ALL** fan motors must operate (vent fan {slow speed}, upper halogen lamp blower, lower halogen lamp blower, and magnetron blower). Improper airflow can cause the halogen lamps or magnetron tube to cycle on the thermal cut outs (TCOs).

Food Items Appear to be Over Cooked or Burned

Foods which appear to be over cooked or burned, can be the result of anyone of the following items. The possible causes listed below are sorted from most likely to least likely, with item #1 being the first item that you should check.

1. Is the consumer selecting the correct type of cooking (microwave vs speedcook), and/or is the consumer using the correct time and power levels for the type, size and quantity of food being cooked (see the Advantium cooking guide - Page 18 of this service guide)?
2. Is the consumer using the correct cookware for the type of food being cooked (see pages 5 & 17 of the Use & Care guide, page 5 & 6 of the Advantium cookbook, and page 20 of this service guide)?
3. Is the consumer arranging the food properly on the metal cooking trays (see page 20 of this service guide)?
4. Is the turntable operating properly so that microwave energy and halogen heat is being evenly distributed to the food?
5. Confirm proper line voltage to the unit (check voltage under full load).
6. Confirm that voltage compensation is operating properly (see pages 25 & 59 of

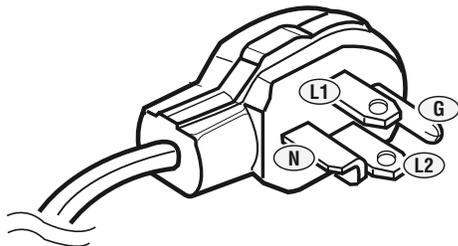
this service guide for details and diagnostic information).

7. Check upper and lower halogen lamp operation at power level 10 and again at power level 5 to be sure that lamps are cycling properly. At this point you must have a thorough understanding of power level operation, upper halogen lamp balance operation, and thermal compensation (see pages 24-27 and page 59 of this service guide for detailed information).
8. Confirm that thermal compensation is operating properly, by following the hamburger recipe selection test outlined in the thermal compensation section of this service guide (see page 26).

DIAGNOSING A "DEAD" UNIT

A "dead" unit is better defined as a unit that appears to have no power to it (**no clock display, oven cavity lamp, or keypad responses**). The following components and associated wiring should be checked in the below order when diagnosing a "dead" unit.

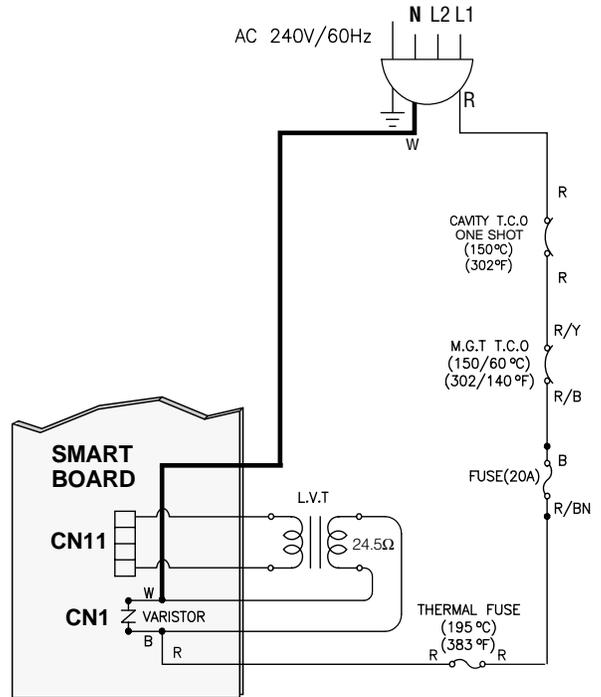
1. Confirm power at the electrical outlet (120 volts AC on each leg - **L1 to Neutral** and **L2 to Neutral**).



POWER CORD

2. At the power cord head, use your volt/ohm meter and check the resistance from **L1** to **Neutral**. The resistance should be approximately 24.5 ohms. Note: the resistance reading that you just made is shown in the schematic diagram at the upper right hand corner of this page (low voltage transformer primary resistance).
3. If you do not read continuity from **L1** to **Neutral**, suspect the following:
 - Open fuse
 - Open cavity thermal cut out (T.C.O)

- Low voltage transformer (open primary winding)
- Open magnetron tube thermal cut out
- Open thermal fuse
- Defective smart board
- Check all associated wiring and wiring connections



3. If you read approximately 24 ohms from **L1** to **Neutral** suspect a defective smart board, loose wiring connection or open secondary winding of the low voltage transformer.

MICROWAVE PERFORMANCE TEST

This test will verify that the microwave oven high voltage and magnetron circuits are operating to performance specifications.

1. Using only a WB64X0073 beaker, place a standard test load of 1 liter (1000 ml) of water in the beaker. Measure and record the water temperature prior to making the test. The water temperature should be between 59° F. and 75° F.
2. Place the beaker in the center of the oven on the white ceramic microwave cooking tray.
3. Close the oven door. At the front control panel, select: Microwave - Time Cook - 2:03 Minutes - Power Level 10. Press START to begin microwave cooking.



4. At the end of the cooking cycle, remove the beaker of water and measure and record the temperature.
5. The minimum difference between the initial and ending temperatures should be 32° F at 120 VAC.

If the water temperature rose, but did not reach the 32° F. minimum, suspect a problem with the line voltage (test under full load) or magnetron tube/high voltage circuit.

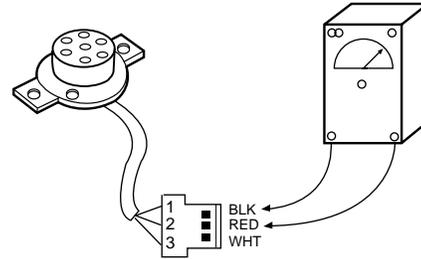
If the water temperature did not rise at all, suspect a problem in the high voltage circuit.

HUMIDITY SENSOR TEST

This test should only be conducted at room temperature (room temperature should not exceed 95° F.). Be sure that the oven cavity is dry and free of moisture. The humidity sensor can be tested from the front control panel area using the following diagnostic procedure:

1. Disconnect the humidity sensor connector from the smart board (CN4, 3 pin - red connector plug located at the top of the smart board).

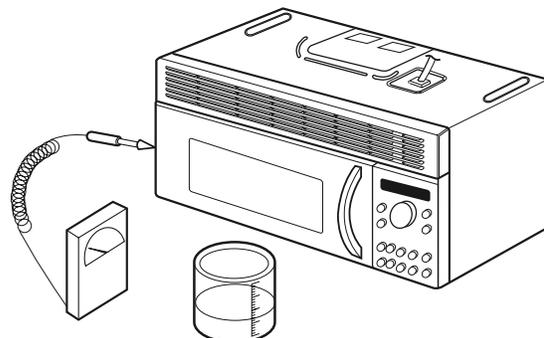
2. Using an ohm meter, set the scale to RX1000, and confirm the following approximate resistance readings.
 - a. BLK - RED = 6.2K ohms
 - b. RED - WHT = 3.1K ohms
 - c. BLK - WHT = 3.1K ohms



MICROWAVE LEAKAGE TEST

Caution: this test should not be performed during a speedcook operation. This test should only be performed during microwave only operation. To perform a microwave leakage test, follow the below steps:

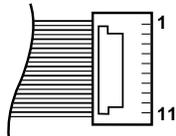
1. Place 275 ml. of water in a 600 ml. beaker (WB64X5010 - 600 ml beaker).
2. Place the beaker on the white ceramic tray.
3. Set the leakage meter to the 2450 MHz scale.
4. Program the microwave for 5 minutes (power level 10).
5. Hold the probe perpendicular to the surface being tested and scan surfaces at a rate of one inch/sec. Scan the following areas:
 - Entire door and control panel area
 - Viewing surface of door window
 - Exhaust vents



6. The maximum allowable leakage should not exceed 4 MW/CM². 4 MW/CM² is used to allow for measurement and meter accuracy.
7. Inform the manufacturer of any oven found to have emissions in excess of 5 MW/CM². Instruct the owner not to use the oven until it has been brought into compliance.
8. Record the data on your service invoice and/or microwave leakage report.

KEY PANEL TEST

If necessary, the keypad pad/switches can be verified by a continuity test. For ease of handling, the key panel should be removed and placed on a flat protected surface. Check continuity between the connections at the CN3 connector plug.



To perform the test, press the appropriate pad on the front panel. While pressing the pad, check for continuity between the appropriate pins. For example, while pressing the selector DIAL you should read continuity between pins 1 & 10.

PAD	PINS	PAD	PINS
DIAL - ENTER	1-10	SURFACE LIGHT	3-8
POWER LEVEL	1-9	MICRO EXPRESS	4-10
DELAY START	1-8	MICROWAVE	4-9
SPEEDCOOK	2-10	OPTIONS	4-8
TIMER	2-9	MANUAL COOK	5-10
CLEAR/OFF	2-8	VENT FAN	5-9
START/PAUSE	3-10	REMINDER	5-8
HELP	3-9		

FAULT CODES

The smart board monitors various operations and can detect certain failure modes. In the event of specific failures, cooking will be terminated, a four beep signal will be heard, and a fault code will be displayed.

Pressing the CLEAR pad will remove the fault code display, unless the failure is a shorted keypad switch. Detection of a failed sensor will have no effect on features that do not use that sensor.

F4 (open or shorted humidity sensor) and F6 (high cavity temperature during microwave cooking) codes apply only to microwave cooking. The chart below indicates failure modes which can be detected and displayed:

DISPLAY	FAILURE DETECTED
F1	Oven cavity thermistor open
F2	Oven cavity thermistor shorted
F3	Keypad shorted (> 60 seconds)
F4	Humidity sensor open or shorted
F6	High cavity temperature detected during microwave oven cooking

SCHEMATIC DIAGRAM

MODEL NAME
SCA2000
SCA2001

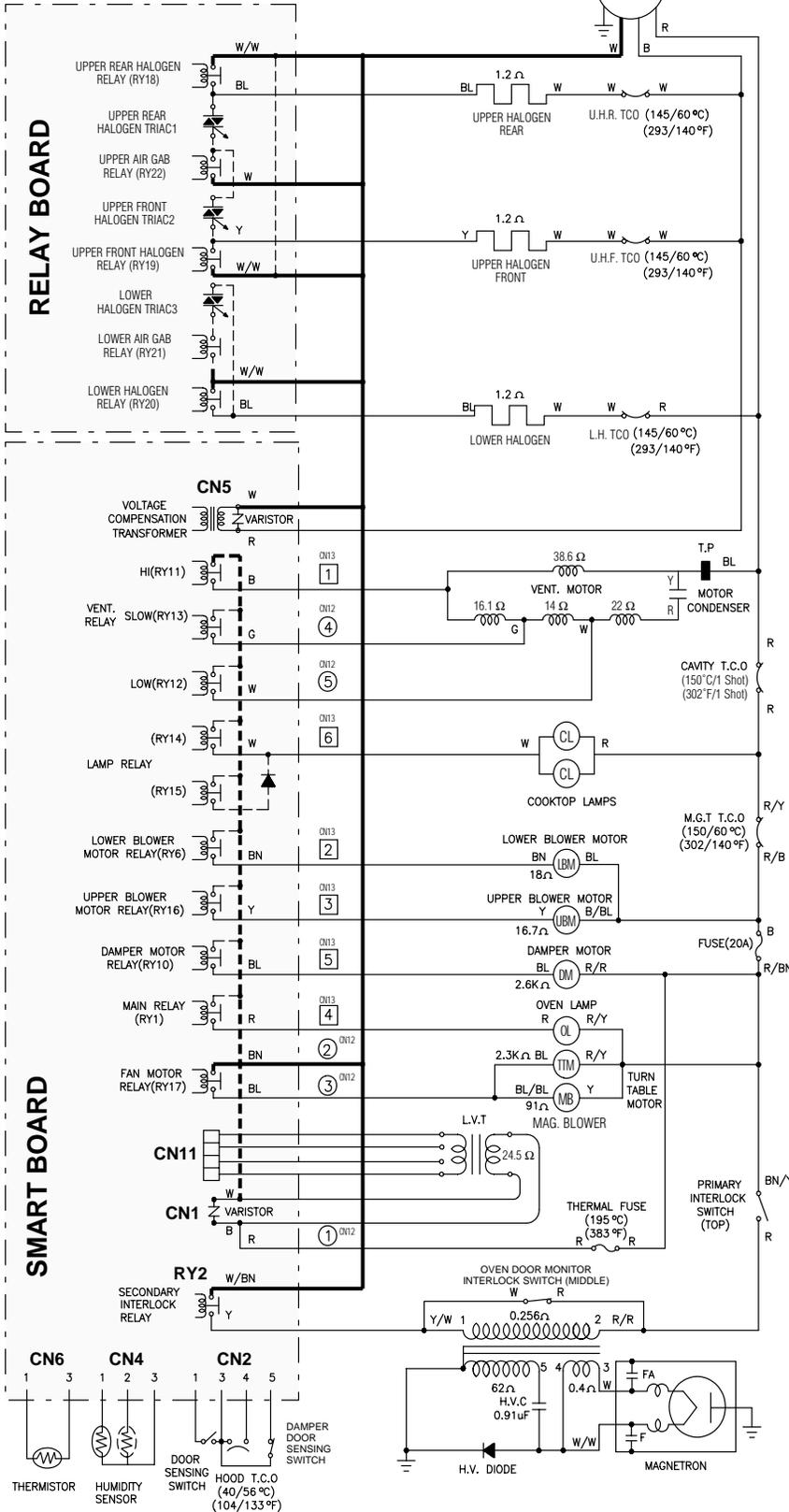
WARNING
POWER MUST BE DISCONNECTED
BEFORE SERVICING THIS APPLIANCE

AC 240V/60Hz

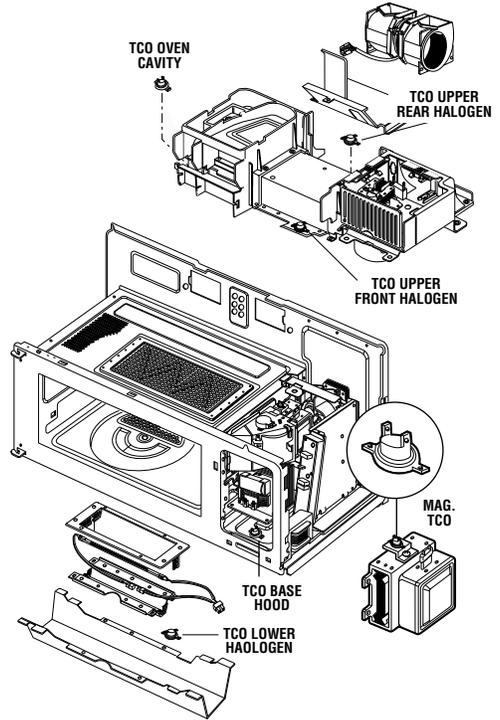
NOTE: DOOR IS OPEN

COLOR	SYMBOL
RED	R
WHITE	W
BLACK	B
BROWN	BN
BLUE	BL
GREY	G
YELLOW	Y

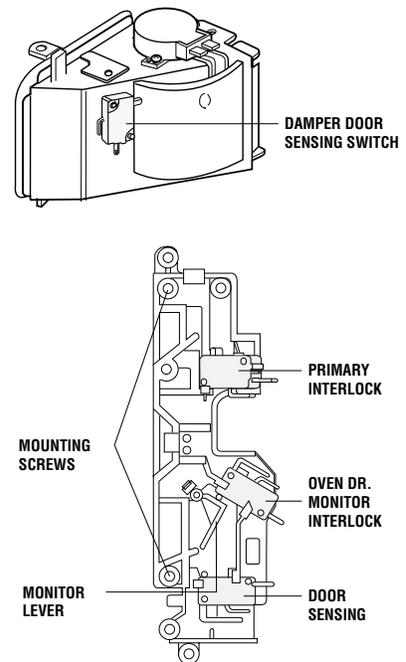
—|— GROUND



TCO LOCATIONS



SWITCH LOCATIONS



WIRING DIAGRAM

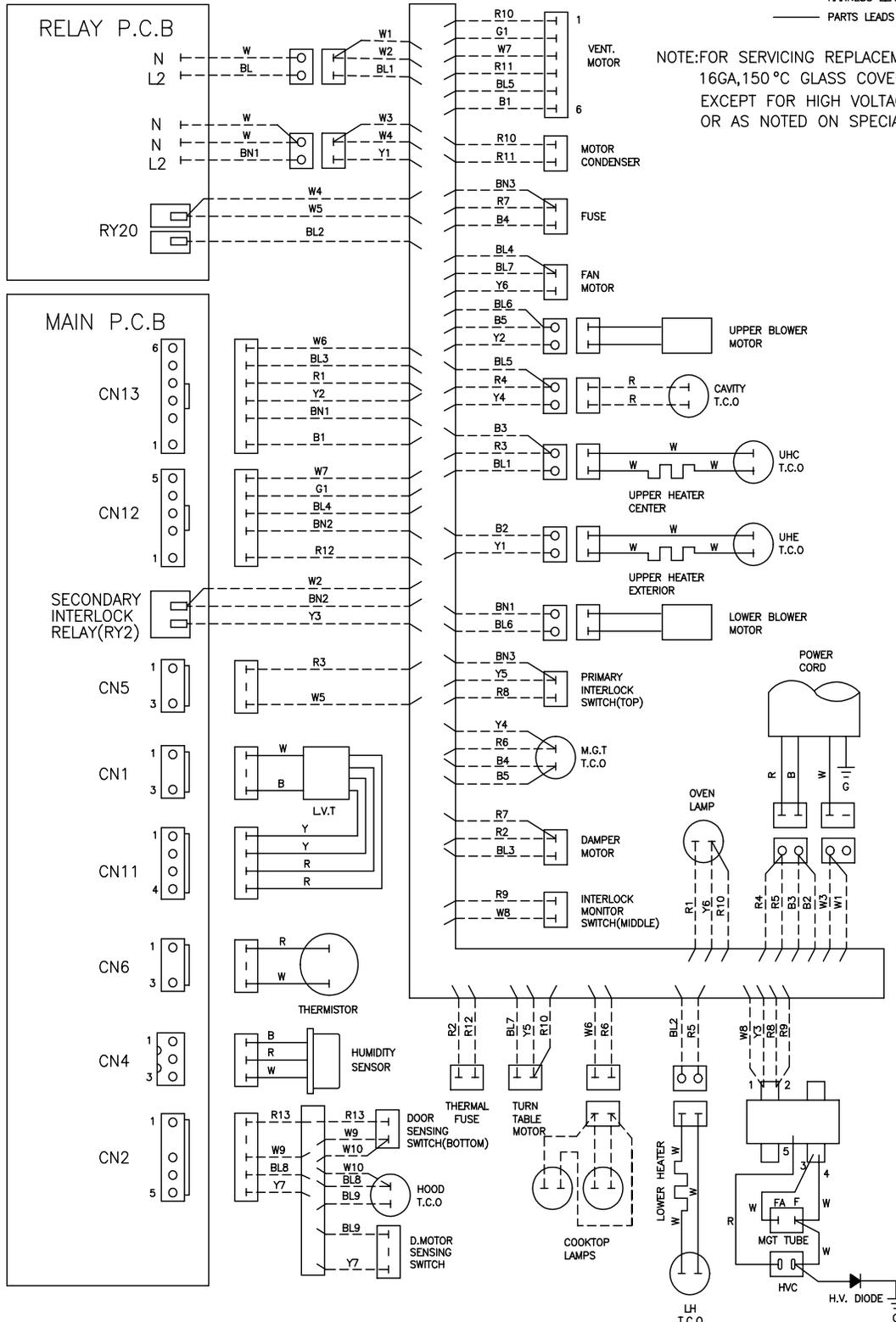
MODEL NAME
SCA2000
SCA2001

WARNING
POWER MUST BE DISCONNECTED
BEFORE SERVICING THIS APPLIANCE

COLOR	SYMBOL
RED	R
WHITE	W
BLACK	B
BROWN	BN
BLUE	BL
GREY	G
YELLOW	Y

GROUND
 HARNESS LEADS
 PARTS LEADS

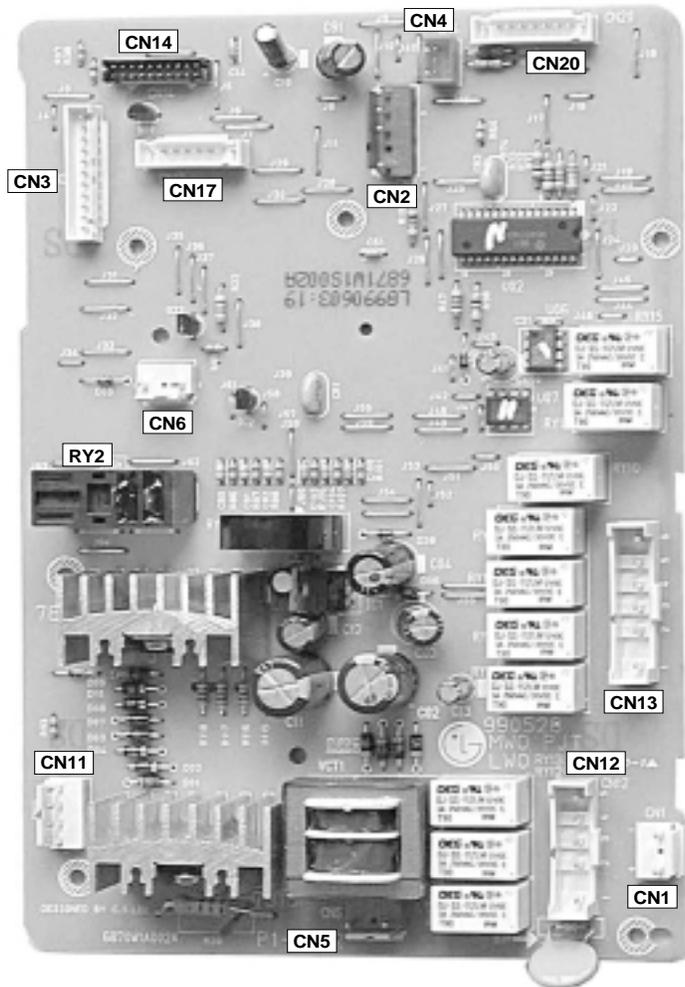
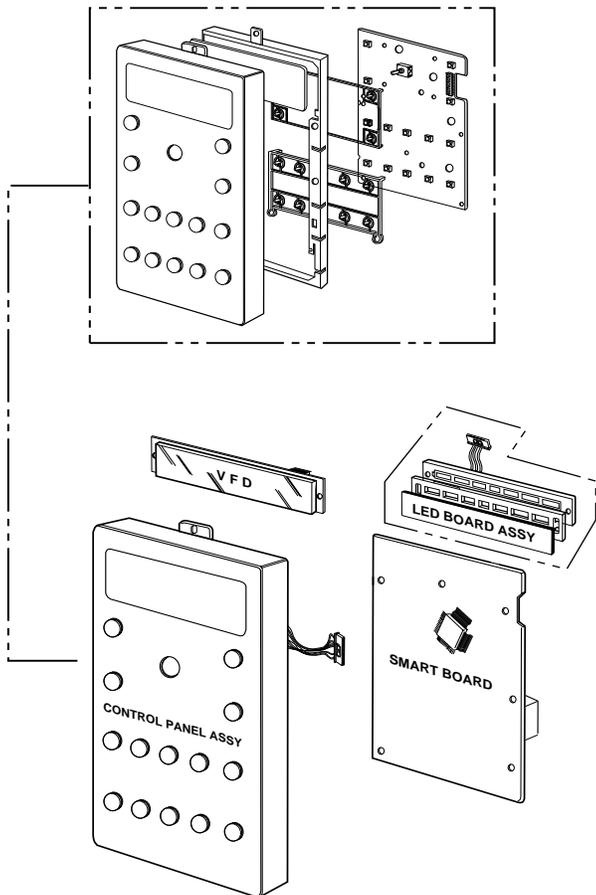
NOTE: FOR SERVICING REPLACEMENT USE
16GA, 150°C GLASS COVERED WIRE
EXCEPT FOR HIGH VOLTAGE LEADS
OR AS NOTED ON SPECIAL LEADS.



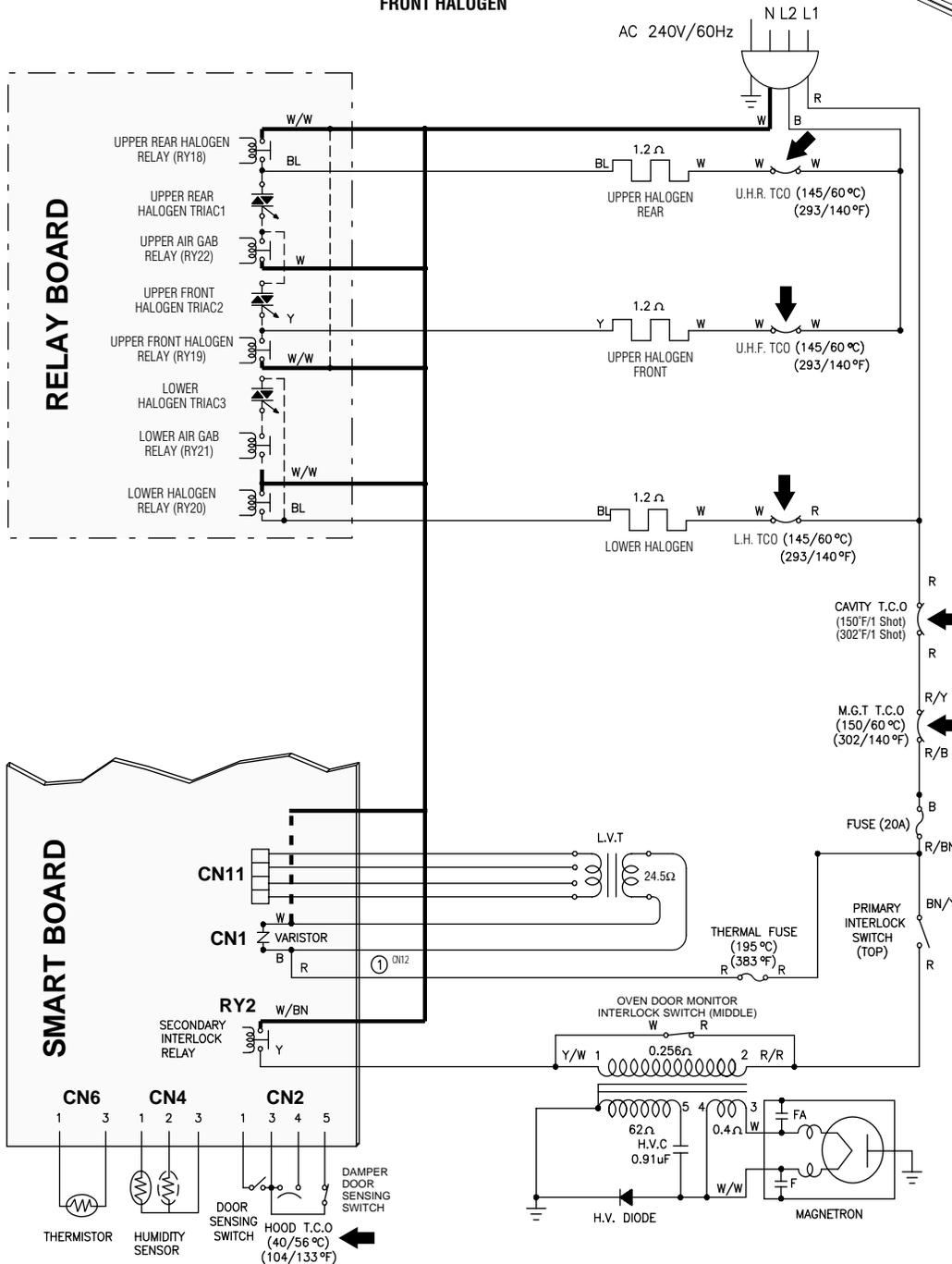
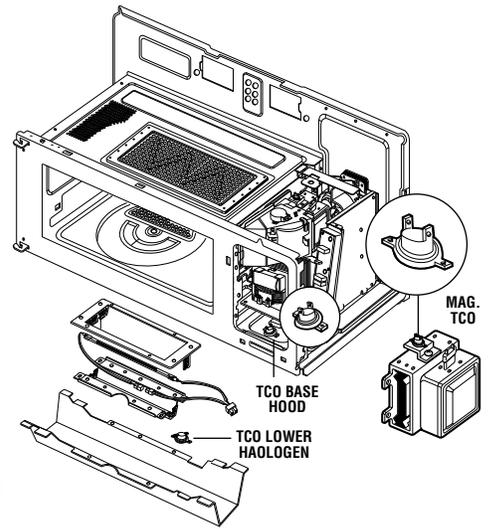
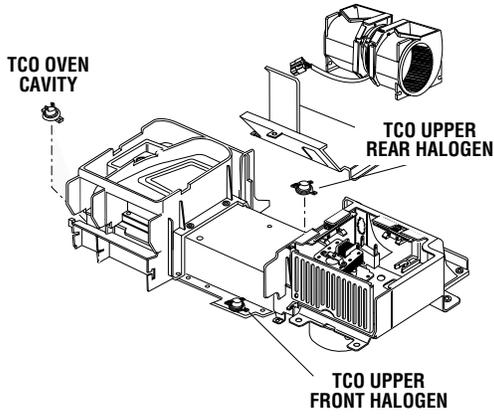
SMART BOARD

CONN	COLOR	# PINS	DESCRIPTION
CN1	White	3 Pin	LV transformer primary
CN2	Blue	3 Pin	Dr sensing sw, damper dr monitor sw & base hood TCO
CN3	White	11 Pin	User control switch assembly (control panel assy)
CN4	Red	3 Pin	Humidity sensor
CN5	Blue	5 Pin	From volt. comp. transformer primary (on smart board)
CN6	Yellow	3 Pin	Oven cavity thermistor
CN11	White	4 Pin	LV transformer secondary
CN12	White	5 Pin	(see schematic / legend)
CN13	White	6 Pin	(see schematic / legend)
CN14	Black	20 Pin	Vacuum fluorescent display
CN17	White	8 Pin	Relay board
CN20	White	9 Pin	LED board
RY2	Clear	2 Pin	To HV transformer and Neutral

SMART BOARD - WB27X10333



THERMAL CUT OUTS

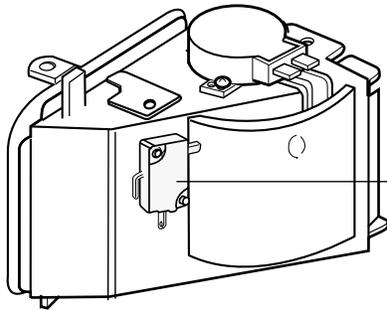


DESCRIPTION	CLOSED	OPEN
CAVITY TCO	302° F 150° C	1 Shot 1 Shot
HALOGEN TCOs (3)	293° F 145° C	140° F 60° C
MAGNETRON (M.G.T.) TCO	302° F 150° C	140° F 60° C
BASE HOOD TCO	104° F 40° C	133° F 56° F

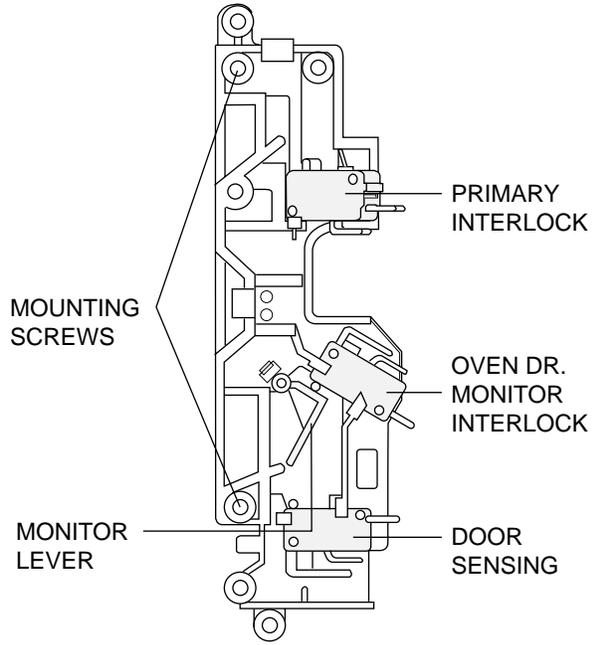
DOOR SWITCHES

DAMPER DOOR OPERATING MODES			
COOKING MODE	DAMPER POSITION	SW. PLUNGER POSITION	SWITCH CONTACTS
MICROWAVE	OPEN	NOT DEPRESSED	CLOSED
SPEEDCOOK	CLOSED	DEPRESSED	OPEN

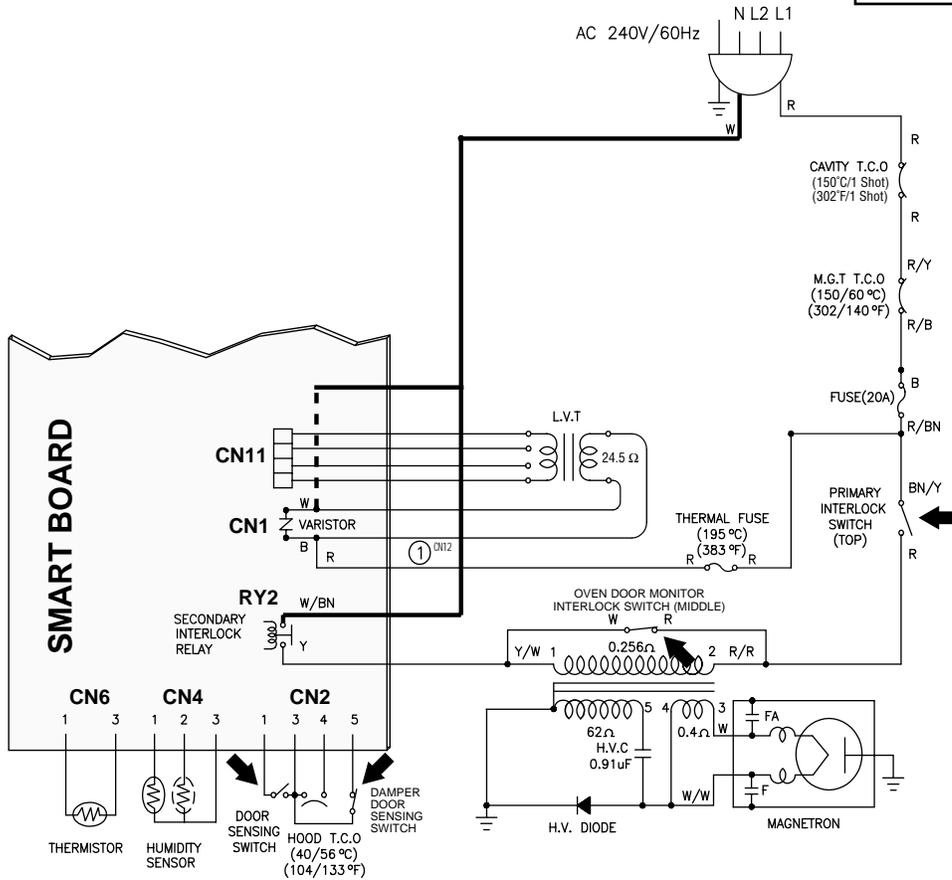
* Damper door sensing switch contacts are closed when oven door is open



DAMPER DOOR SENSING SWITCH

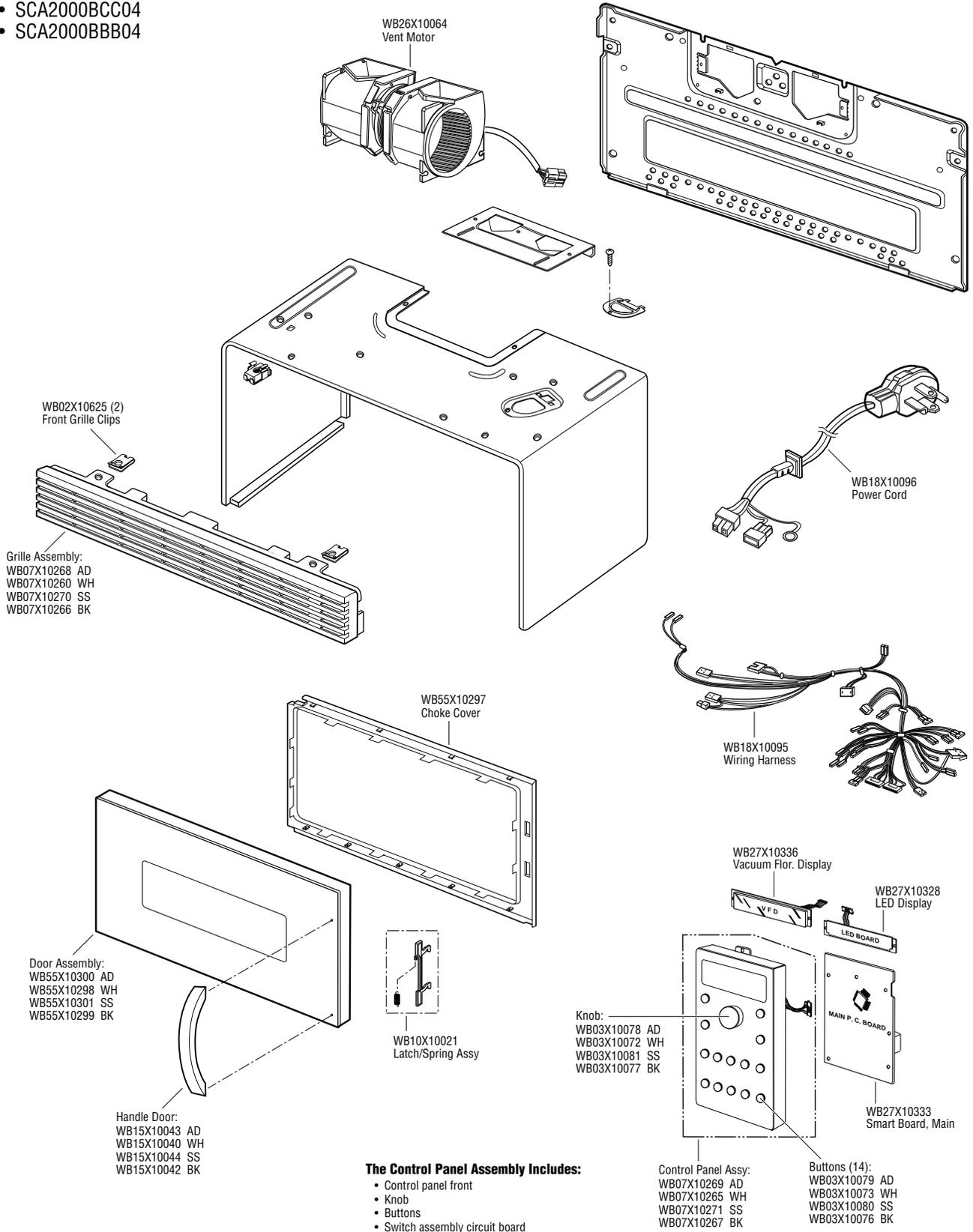


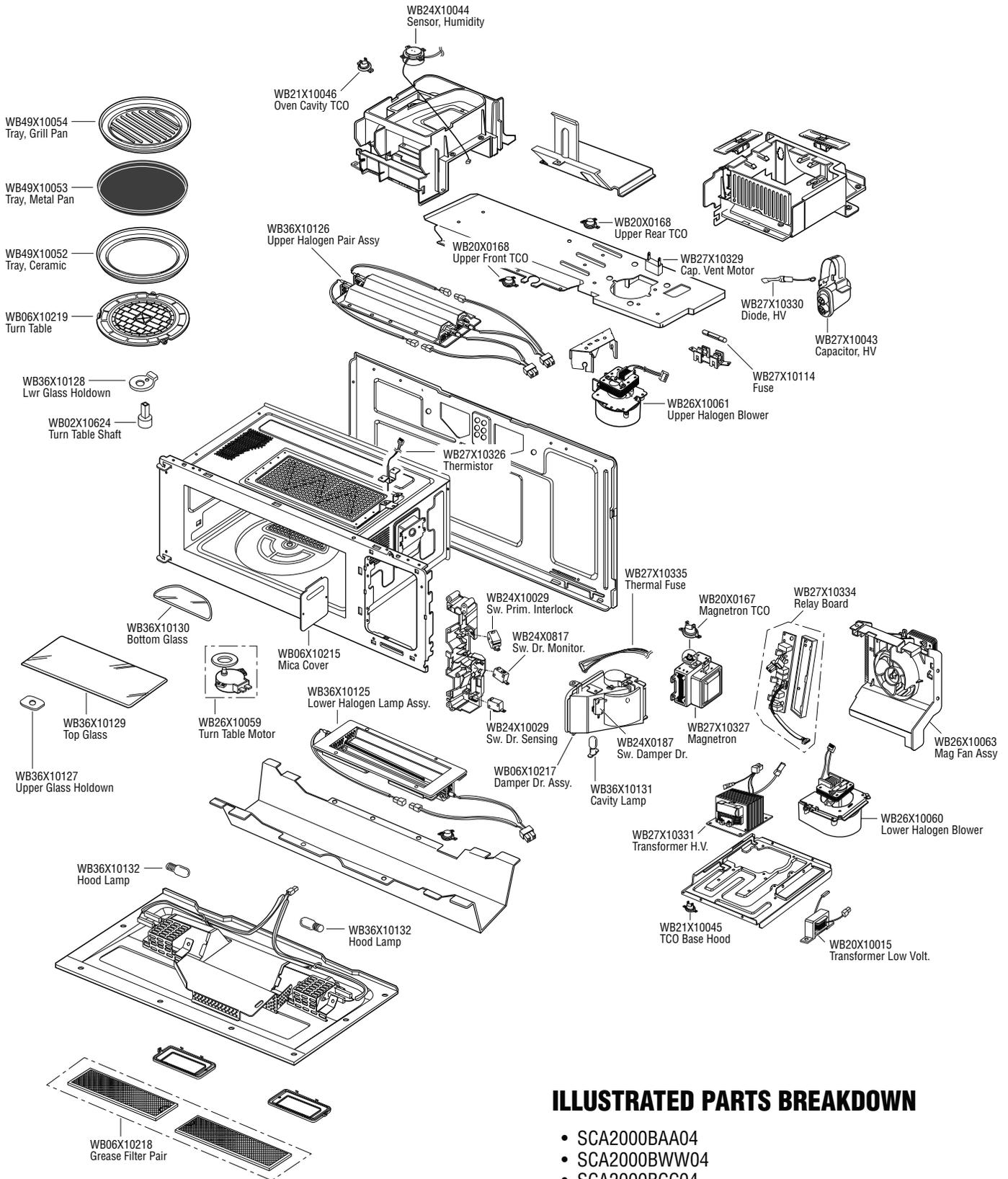
OVEN DOOR OPEN POSITION	
SWITCH DESCRIPTION	SWITCH CONTACTS
PRIMARY DOOR MONITOR	OPEN
DOOR SENSING	CLOSED
DOOR SENSING	OPEN



ILLUSTRATED PARTS BREAKDOWN

- SCA2000BAA04
- SCA2000BWW04
- SCA2000BCC04
- SCA2000BBB04





ILLUSTRATED PARTS BREAKDOWN

- SCA2000BAA04
- SCA2000BWW04
- SCA2000BCC04
- SCA2000BBB04

6σ six sigma

Quality begins and ends with our customers.

Six Sigma is the key to GE products innovation and ongoing customer satisfaction.

What is Six Sigma

Six Sigma is a rigorous, structured and comprehensive approach to improving quality processes at every level of the company's operation.

How has Six Sigma affected Advantium?

Design - An award winning design makes Advantium simple to learn, easy to use and ergonomically appealing. Advantium was intended — and — designed for all kinds of people, from the start.

Performance - Advantium puts technology to work for people.

- **More than 100 preprogrammed food menus.** The innovative dial control lets you access programmed menus with a simple turn-and-tap function.
- **Voltage Compensation** - Electronic software senses normal voltage fluctuations in power lines, automatically adjusts cooking times to optimize performance — and food results.

- **Lamp Coordination** - On/off cycle of the GE halogen lamps coordinates turntable speed to account for location of food on turntable, thus minimizing cooking variation.

Quality - Reliability testing produced the full 10-year warranty on parts and labor for GE halogen lamps. This generous warranty projects GE confidence in the Advantium oven and its innovative technology.

We would be interested in knowing just how many of you read and use the materials in our service guides. If you are reading this paragraph, you are eligible for a free gift (valued at approximately \$300). To qualify, please send a letter to:

GE Appliances
Training & Development
AP6-105
Louisville, KY 40225

When you write us, please tell us in one page or less, what you like and dislike about this service guide. All entries must be submitted by 01/01/2000 to be eligible for the drawing. One winner will be chosen - it could be you!

Six Sigma means GE is always reaching higher and farther — for greater customer satisfaction.

ADDENDUM

LAST MINUTE ADDITIONS TO THE MANUAL

The items included in this addendum were added at the last minute, just prior to the printing of this service guide. Please read each of these items carefully and note their reference to other sections and topics within the service guide.

Voltage & Thermal Compensation

Pages 25-27 describe voltage and thermal compensation. It is important to note that voltage and thermal compensation only occur during **SPEEDCOOK** operation (preselect menu item). In other words, when cooking with **MANUAL COOK**, thermal and voltage compensation do not occur. When using **SPEEDCOOK**, you are selecting preselected items from a menu. These items require compensation in order for accurate and consistent cooking results.

SPEEDCOOK



REPEAT LAST

MANUAL COOK



RECIPE

Thermistor, Oven Cavity

The oven cavity thermistor has a negative temperature coefficient. In other words, as the temperature of the thermistor probe (located inside the oven cavity - see page 26) increases, the resistance of the thermistor decreases. The resistance of the thermistor changes quickly with small changes in temperature. In fact, you can squeeze the thermistor and see the resistance change fairly quickly.



At room temperature, the thermistor should read approximately 150K-220K ohms.

Vent Fan Automatically Activates

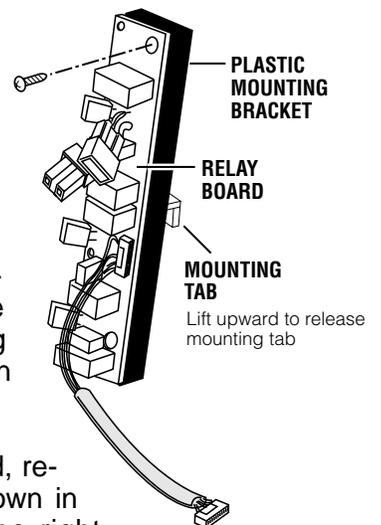
The vent fan can automatically come on without being select by the consumer. This feature is controlled by the Smart Board and Base Hood TCO. As heat and fumes from the cooking sur-

face below the Advantium rise into the base hood of the oven, the Base Hood TCO (see page 53) senses this temperature. When the temperature of the TCO reaches 133°F/56°C, the TCO trips (contact close) and signal the Smart Board to turn on the vent fan. When the temperature of the TCO cools to 104°F/40°F, the TCO will open and signal the Smart Board to turn off the vent fan.

The important item to note is that this feature is not controllable by the consumer, but is instead fully automatic.

Relay Board Assembly Removal

The relay board can be replaced from the front of the oven. This board receives control inputs from the Smart Board, which in turn activates and deactivates relays on the relay board (turning the halogen lamps on and off as required).



To replace the board, remove the screw shown in the illustration to the right. Once this screw is removed, gently lift upward on the board, in order to release the mounting tab on the back of the plastic bracket. This tab secures the relay board assembly (relay board and plastic mounting bracket).

Speedcook - All Fans/Blowers Continue to Run After Cooking Operation is Complete

At the end of each Speedcook operation, the fans will continue to run for approximately 14-18 sec-

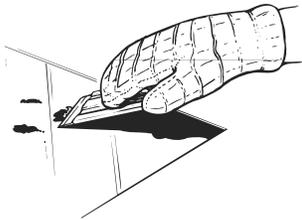
Cleaning

Clean the inside of the oven after each use. Some spatters can be removed with a paper towel, others may require a warm soapy cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth.



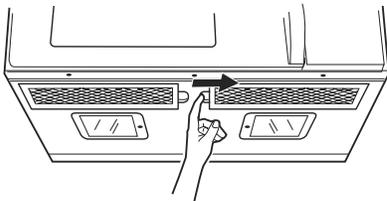
Do not use abrasive cleaners or sharp utensils on oven walls. **Never use a commercial oven cleaner on any part of your oven.** Do not clean the inside of the oven with metal scouring pads.

Both the upper and lower halogen lamp covers must be kept free of grease and food splatterings in order to operate effectively. To clean the upper and lower lamp covers, remove the turntable. Wipe the covers with a warm soapy cloth or plastic scrubbie.



For heavy burned on soil, a cleaning scraper may be used to clean the halogen lamp covers.

Do not use cleaners containing ammonia or alcohol on the outside of the oven because they can damage the oven.



To clean the vent filters, soak them and then swish them around in a hot water and detergent solution. Don't use ammonia or ammonia products because they will darken the metal.

Microwave Sensor Cooking

If you want to microwave sensor cook, and the oven is already hot from previous speedcooking, the display may indicate that it is too hot for sensor cooking - this is normal. Of course, you can always continue with **TIME COOK** or **SPEEDCOOK**.

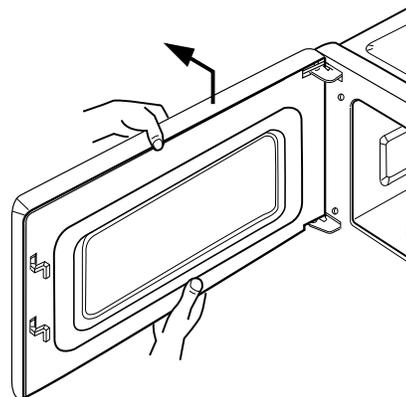
Child Lock-Out

The control panel can be locked-out to prevent the oven from accidentally being started or used by children.

Press and hold the **CLEAR/OFF** pad for approximately 3 seconds to lock-out the control panel. To unlock the control panel, perform the same step.

Door Removal

To remove the oven door open it a full 90° (see illustration below). With the door open, lift upward on the door to disengage the top hinge. Gently pull backwards on the top of the door to totally release it from the hinge, while at the same time lifting upward to remove the door from the lower hinge.



IMPORTANT NOTE: A microwave leakage test must be performed any time a door is removed, replaced, disassembled, or adjusted for any reason. The **maximum allowable** leakage is 4MW/CM² (see page 48).