

How to get the best from

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Before using your range, read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
 General Electric Company
 Appliance Park
 Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label located on the front of the range behind the oven door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

_____ Model Number

_____ Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver on page 35. It lists minor causes of operating problems that you can correct yourself.

Read all instructions before using this appliance.

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

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not leave children **alone**—Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, stand or hang on the door, drawer or range top. They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Wear proper clothing. Loose fitting or hanging garments should never be worn while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- Use only dry **potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Never use your appliance for warming or heating the room.
- Storage in or on **appliance**—Flammable materials should not be stored in an oven or near surface units.
- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not let cooking grease or other flammable materials accumulate in the range or near it.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN. DO NOT TOUCH SURFACE UNITS OR AREAS NEAR SURFACE UNITS.** Surface units and oven heating elements—also areas nearby—may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of oven until all of these areas have had sufficient time to cool. Potentially hot surfaces included are:
 - Around surface units: the cooktop and areas facing the cooktop.
 - Around oven: oven vent openings and surfaces near the openings, crevices around the oven door, and the edges of the door window.
- When cooking pork, follow our directions exactly and always cook the meat to at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

(continued next page)

Oven:

- Stand away from the range when opening oven door. The hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.
- Keep oven vent ducts unobstructed.
- Keep oven free from grease buildup.
- Place oven shelves in desired position while oven is cool. If shelves must be handled when hot, do not let potholder contact heating units in the oven.
- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.

Self-Cleaning Oven:

- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean only parts listed in this Use and Care Book.
- Before self-cleaning the oven, remove broiler pan and other utensils.

Surface Cooking Units:

- Use Proper Pan Size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.
- Be sure drip pans and vent ducts are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Don't use aluminum foil to line drip pans or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard, or damage to the range.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed containers are suitable for range-top service; others may break because of the sudden change in temperature. (See Section on "Surface Cooking" for suggestions.)
- To minimize burns, ignition of flammable materials, and spillage; the handle of a container should be positioned so that it is turned toward the center of the range without extending over nearby surface units.
- Don't immerse or soak removable surface units. Don't put them in a dishwasher.

- Always turn surface unit to OFF before removing utensil.
- Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to remove the unit.
- When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- Use little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats,
- Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

Unless it is a built-in off-the-floor model, the range should be installed on a sheet of plywood (or similar material) as follows: ***When the floor covering ends at the front of the range,*** the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

On models with bottom storage drawer, leveling screws may be located on the front two corners of the base of the range or on all four corners. Remove the bottom drawer and you can level the range on an uneven floor with the use of a nutdriver.

To remove drawer, pull drawer out all the way, tilt up the front and take it out. To replace drawer, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Surface Cooking

- Use cookware of medium weight aluminum, with tight-fitting covers and flat bottoms which completely cover the heated portion of the surface unit.

- Cook fresh vegetables with a minimum amount of water in a covered pan.

- Watch foods when bringing them quickly to cooking temperatures at HIGH heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.

- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete the cooking.

- Use correct heat for cooking task:
HIGH—to start cooking (if time allows, do not use HIGH heat to start).

MEDIUM HI—quick browning.

MEDIUM—slow frying.

LOW—finish cooking most quantities, simmer—double boiler heat, and special for small quantities.

- When boiling water for tea or coffee, heat only the amount needed. It is not economical to boil a container full of water for one or two cups.

Oven Cooking

- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, watch the indicator light, and put food in the oven promptly after the light goes out.

- Always turn oven OFF before removing food.

- During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.

- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.

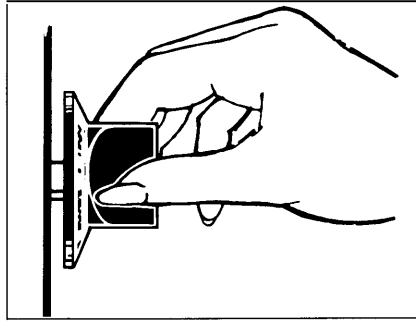
- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

See Surface Cooking Guide on pages 8-9.

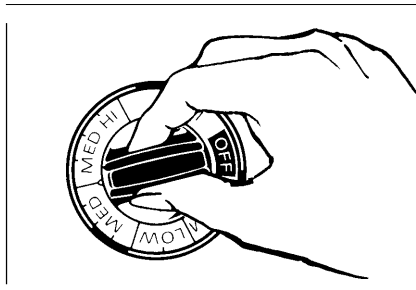
Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HIGH positions, there is a slight niche so control “clicks” at those positions; “click” on HIGH marks the highest setting; the lowest setting is between the words LOW and OFF. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always show a quicker change than switching to lower settings.



Step 1:
Grasp control knob and push in.



Step 2:
Turn either clockwise or counter-clockwise to desired heat setting.

Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in.

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

HI Quick start for cooking; bring water to boil.

MED Fast fry, pan broil; maintain
HI fast boil on large amount of food.

MED Saute and brown; maintain slow boil on large amount of food.

LOW Cook after starting at HIGH; cook with little water in covered pan.

WM Steam rice, cereal; maintain serving temperature of most foods.

NOTE:

1. At HIGH, MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

2. At WARM, LOW, melt chocolate, butter on small unit.

Q. May I can foods and preserves on my surface units?

A. Yes, but only use utensils designed for canning purposes. Check the manufacturer’s instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your Calrod® unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Can I cover my drip pans with foil?

A. No. Clean as recommended in Cleaning Guide.

Q. Can I use special cooking equipment, like an oriental wok, on any surface units?

A. Utensils without flat surfaces are not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?

A. After turning surface unit off and making sure it is cool, check to make sure that your plug-in units (on models so equipped) are securely fastened into the surface connection.

Q. Why do my utensils tilt when I place them on the surface unit?

A. Because the surface unit is not flat. Make sure that the “feet” on your Calrod® units are sitting tightly in the range top indentation and the reflector ring is flat on the range surface.

Q. Why is the porcelain finish on my containers coming off?

A. If you set your Calrod® unit higher than required for the container material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Canning should be done on cooktop only.

In surface cooking of foods other than canning, the use of large-diameter utensils (extending more than 1-inch beyond edge of trim ring) is not recommended. However, when canning with water-bath or pressure canner, large-diameter utensils may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER UTENSILS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit.)

2. Be sure canner fits over center of surface unit. If your range does not allow canner to be centered on surface unit, use smaller-diameter containers for good canning results.

3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.



4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner: manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

5. Remember, in following the recipes, that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: **(1)** using a pressure canner, and **(2)** for fastest heating of large water quantities, begin with **HOT** tap water.

1. Use medium-or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast iron cookware is slow to absorb heat, but generally cooks evenly at LOW or MEDIUM settings. Steel pans may cook unevenly if not combined with other metals.

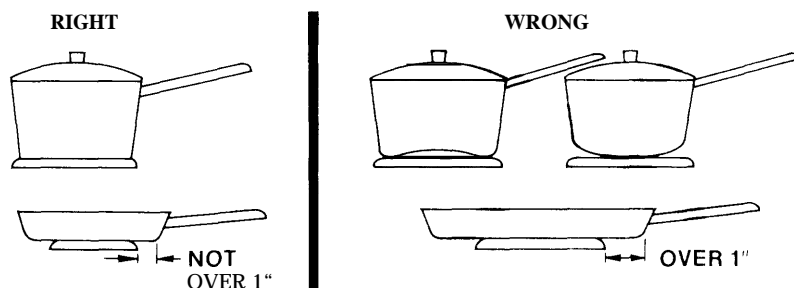
Use non-stick or coated metal cookware. Flat ground Pyroceram® saucepans or skillets coated on the bottom with aluminum generally cook evenly. Use glass saucepans with heat-spreading trivets available for that purpose.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight

fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the trim ring traps heat which causes “crazing” (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome trim rings.

Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Cereal Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	LOW or WM, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
Cocoa	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.	MED. to cook 1 or 2 minutes to completely blend ingredients	Milk boils over rapidly. Watch as boiling point approaches.
Coffee	Percolator	H]. At first perk, switch heat to LOW.	LOW to maintain gentle but steady perk.	Percolate 8 to 10 minutes for 8 cups, less for fewer cups.
Eggs Cooked in shell	Covered Saucepan	HI. Cover eggs with COOI water. Cover pan. cook until steaming.	LOW. Cook only 3 to 4 minutes for soft cooked; 15 minutes for- hard cooked.	If you do not cover skillet, baste eggs with fat to cook tops evenly
Fried sunny-side-up	Covered Skillet	MED HI. Melt butter, add eggs and cover skillet,	Continue cooking at MED HI until whites are just set, about 3 to 5 more minutes.	
Fried over easy	Uncovered Skillet	HI. Melt butter	LOW, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	LOW. Carefully add eggs. Cook uncovered about 5 minutes at MED HI.	
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color-.	MED. Add egg mixture. Cook, stirring to desired doneness.	
Fruits	Covered Saucepan	HI. In covered pan bring fruit and water to boll.	LOW. Stir occasionally and check for sticking,	Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
Meats, Poultry Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat, then add meat. Switch to MED HI to brown meat. Add water or other liquid.	LOW. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-inches: 1 to 2 hours. Beef Stew: 2 to 3 hours. Pot Roast: 2 1/2 to 4 hours.
Pan-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; franks and sausage; thin fish fillets	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MED HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, pre-heat skillet before adding meat,

3. Deep Fat Frying. Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at **HIGH** temperatures and keep range and hood clean from accumulated grease.

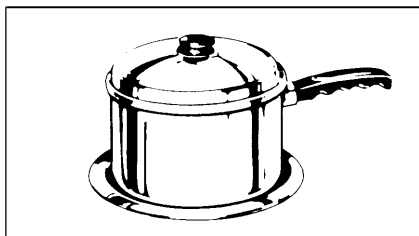


Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MED HI to brown chicken	LOW. Cover skillet and cook until tender. Uncover last few minutes.	For crisp dry chicken, cover only after switching to LOW for 10 minutes. Uncover and cook, turning occasionally 10 to 20 minutes.
Pan broiled bacon	Uncovered Skillet	HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle	MED HI. Cook, turning over as needed	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly	LOW+ Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven. Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	LOW. Cook until fork tender. (Water should slowly boil). For very large loads, medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
Melting chocolate, butter, marshmallows	Small Covered Saucepan. Use small surface unit	WM. Allow 10 to 15 minutes to melt through. Stir to smooth.		When melting marshmallows, add milk or water
Pancakes or French toast	Skillet or Griddle	MED HI. Heat skillet 8 to 10 minutes. Grease lightly	Cook 2 to 3 minutes per side	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
Pasta Noodles or spaghetti	Covered Large kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MED HI. Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
Pressure Cooking	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MED HI for foods cooking 10 minutes or less. MED for foods over 10 minutes.	Cooker should jiggle 2 to 3 times per minute.
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	HI. Bring just to boil	LOW. To finish cooking	Stir frequently to prevent sticking.
Vegetables Fresh	Covered Saucepan	HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED. Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	LOW. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet melt fat.	MED. Add vegetable. Cook until desired tenderness is reached	Turn over or stir vegetable as necessary for even browning.
Rice and Grits	Covered Saucepan	HI. Bring salted water to a boil	WM. Cover and cook according to time.	Triple in volume after cooking. Time at WM. Rice: 1 cup rice and 2 cups water—25 minutes. Grits: 1 cup grits and 4 cups water—40 minutes.

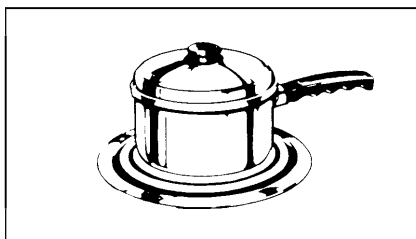
(on models so equipped)

The 3-in-1 Tilt-Lock surface heating unit offers the convenience of three units in one. The unit may be used as a 4-inch, 6-inch or 8-inch unit, to accommodate different sizes of utensils.

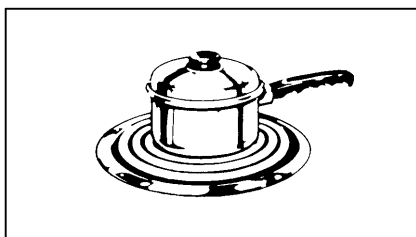
Push or turn the size selector switch, next to the surface unit controls, to 8", 6" or 4". Then turn surface unit control to desired heat setting. Match unit size selection to size of utensil as follows.



LARGE—8-inch unit. Select 8" size when using large utensils that completely cover the unit (3-quart to 6-quart saucepans or 8 to 10-inch skillet). Select desired heat setting.



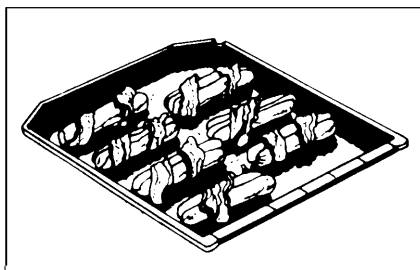
MEDIUM—6-inch unit. Select 6" size when using medium-sized cooking utensils that do not completely cover the unit (2 to 2 1/2-quart saucepans or 6 to 7-inch skillets). Select desired heat setting.



SMALL—4-inch unit. Select 4" size when using small cooking utensils about 4 inches in diameter (as a 1-quart saucepan). Select desired heat setting.

- Use flat-bottomed, medium-weight aluminum utensils, in relation to size of unit in use. Use tight-fitting lids with foods which require a cover; loose lids or no cover lengthen cooking time. Warped, concave or convex-bottomed pans are not recommended.

- Use MINUTE TIMER to time TOTAL cooking. Include time usually required to bring food to boil, switching heats, etc. Do not judge cooking time by visible steaming only. Food will cook in covered utensils even though no steam may be apparent during the cooking process.



Your griddle has an easy-clean, nonstick cooking surface. Avoid using utensils with sharp or rough points or edges. Do not cut foods on the griddle. If preferred, foods may be cooked without greasing griddle. Use as follows:

1. Place griddle on 3-in-1 Unit; move it back and forth until it falls into place over unit. The griddle is designed for easy positioning; it must be correctly placed to work properly.

2. Push or turn surface unit selector to GRIDDLE.

3. Turn surface control knob to desired heat setting.

4. When cooking is finished, turn surface control knob to OFF.

5. Let griddle cool on range, or protect hands with heavy, dry pot holders before handling. To clean, see Cleaning Guide, page 33. To avoid marring nonstick finish, store griddle upright, or store flat, but with no other pans or utensils on top of the griddle.

(on models so equipped)

The automatic surface unit *controls the temperature OF your cookware* to give the same *type* of automatic cooking that you may have experienced with a well-controlled electric skillet or saucepan.

The spring-mounted sensor, located in the center of the surface unit, measures and controls the heat to the pan on the unit.

1. Set pan on unit. Use a cover on cookware when suggested on *Automatic Unit Cooking Guide* on next page.

2. Turn Automatic Unit Selector knob to select unit size. The unit may be used as an 8-inch, 6-inch or 4-inch unit to accommodate large, medium-sized or small cookware. Match unit size selection to size of cookware as shown on page 10.

3. Select heat setting as recommended on the *Automatic Unit Cooking Guide*. (Settings were chosen using medium-weight aluminum pans.)

- For cooking with liquids, use settings anywhere in the area marked HI, MED, LOW BOIL, SIM or setting in between to obtain desired rate of cooking.

- For frying operations use settings anywhere in area numbered 200 to **500**.

- For warming operations use settings marked 200 and the line just below 200.

4. When cooking is finished, turn Automatic Unit control dial to OFF.

- Use flat-bottomed, medium-weight aluminum cookware, in relation to size of unit in use. Use tight-fitting lids with foods which require a cover; loose lids or no cover lengthen cooking time. Warped, concave or convex-bottomed pans may not touch sensor in center of Automatic Unit; if not, sensor cannot control heat supplied to pan.

- Use amount of water suggested on Automatic Unit Guide; if more is used, higher heat setting and longer cooking time may be required.

- Cookware of other materials may require different heat settings and/or cooking time.

- Use a minute timer to time TOTAL cooking. Include time usually required to bring food to boil, switching heats, etc. Do not judge cooking time by visible steaming only. Food will cook in covered cookware even though no steam may be apparent during the cooking process.

Food	Utensil	Heat Setting (Degrees F.)	General Directions
Breads French Toast Pancakes	Skillet Skillet	350-375 425-450	Melt fat and heat 1 to 2 minutes before adding bread. Heat skillet until drops of water dance violently. Grease skillet lightly, then start pancakes.
Casseroles	10-10½-in. covered skillet	200-250	Place ingredients of casserole in aluminum skillet. Cover and cook until hot and bubbly in center.
Cereal, Pasta Oatmeal Macaroni, Noodles, Spaghetti	See package directions. See General Directions.	HIGH BOIL- MED. BOIL HIGH BOIL	See package directions for cooking method. Cover kettle to bring water to boil before and after adding spaghetti. Remove cover to complete cooking.
Coffee	Percolator	HIGH BOIL- MED. BOIL	
Dried Fruit	Covered saucepan	SIMMER	See package directions for cooking method.
Eggs Cooked in shell Scrambled Fried	Covered saucepan Skillet Skillet	SIMMER 275-300 200-225	Cold water to cover. Cook 10 to 12 minutes for soft cooked and 25 to 30 minutes for hard cooked. (Water should not boil.) Melt butter and heat 1 to 2 minutes before adding eggs. Allow butter to melt. Break eggs into skillet. Cover skillet, cook 3 to 4 minutes, or leave uncovered and baste with fat.
Meats Bacon Chicken Chops Cube steaks Fish steaks Frankfurters Hamburgers Ham slice (½-in. thick) Pot Roast sausage Stew	Skillet Skillet Skillet Skillet Skillet Skillet Skillet Skillet Skillet or Kettle Skillet Covered saucepan	350-375 400 225-250 325-375 225-250 425-450 350-375 350-400 300-325 350-400 325-375 SIMMER 325 350-375 LO BOIL	Start in cold skillet. To brown. Covered, to cook. To brown. To braise (add small amount of water, cover skillet and finish cooking). Preheat skillet 3 minutes. Melt 1 tablespoon butter, then add steaks. Fry 2 to 3 minutes per side. Melt 2 tablespoons fat, add breaded or floured fish and cook about 15 minutes per side for 1-inch steaks. Start in cold, ungreased skillet. When sizzling begins, turn frankfurters frequently to brown evenly. Melt 1 tablespoon fat, then add hamburgers. Cook 6 to 8 minutes per side. Start in cold, ungreased skillet. Cook 7 to 8 minutes per side. To brown meat. Add liquid; cover to finish cooking. If desired, add vegetables. Cook according to package directions. To brown meat. Covered, to finish cooking.
Soup, Heat	Covered saucepan	SIMMER	Heat 15 to 20 minutes or to desired serving temperature.
Popcorn	5-6 quart covered kettle	450	Place ½ cup cooking oil, 1 cup popping corn in kettle, cover. Cook until popping stops. Remove, season with butter and salt.
Vegetables Fresh Frozen	Covered saucepan Covered saucepan	LO BOIL LO BOIL	Use ½ inch salted water in bottom of pan. Add vegetables, cover saucepan. Add 3 to 5 minutes of cooking time normally used in standard unit. Same as above.
Pressure Cooking	Pressure saucepan	300-350	Follow manufacturer's directions for amounts of liquid and cooking time.

NOTE: Melt butter, cooking or semi-sweet chocolate, or butterscotch candy pieces in pan at 200°F. setting. Use covered pan for faster melting.

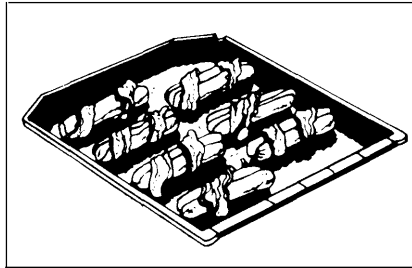
(on models so equipped)

Your griddle has an easy-clean, nonstick cooking surface. Avoid using utensils with sharp or rough points or edges. Do not cut foods on the griddle. See guide for cooking directions. If preferred, foods may be cooked without greasing griddle.

1. Place griddle on Automatic Unit; move it back and forth until it falls into place over unit. The griddle is designed for easy positioning. It must be correctly placed to work properly.

2. Push or turn Automatic Unit selector to GRIDDLE.

3. Select heat on Automatic Unit control dial. Use settings listed on griddle or on guide. For griddle cooking, use heats between 200°-500°F. Other markings are for boiling operations and should not be used with GRIDDLE settings.



4. When cooking is finished, turn Automatic Unit control dial to OFF.

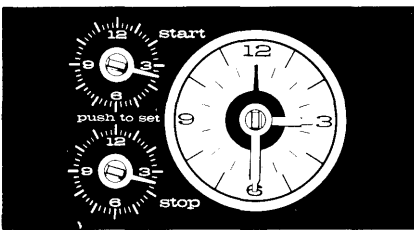
5. Let griddle cool on cooktop, or protect hands with heavy, dry pot holders before handling. To clean, see Cleaning Guide, page 33. To avoid marring nonstick finish, store griddle upright, or store flat but no other pans or utensils on top.

Note: For Automatic Unit model that does not include the griddle as standard equipment, an accessory is available at extra cost. Order single-unit griddle WB49X262 from your GE dealer.

Food	Setting (Degrees F.)	First Side (Minutes)	Second Side (Minutes)	Special Instructions
Bacon	375-425			Preheat, if desired. Brown each side.
Chops	350-400			Preheat and grease lightly, if desired. Brown each side.
Cubed Steaks	425-500	2-3	2-3	Preheat 10 minutes.
Eggs, fried	275	2-3	2-3	Preheat 10 minutes. Grease lightly, if desired.
Fish Steaks, 1-in.	375-425	15	15	Preheat 10 minutes.
Franks	400-450			Preheat and grease lightly, if desired. Turn, brown evenly.
French Toast	350-375	5-6	5-6	Preheat 10 minutes. Grease lightly, if desired.
Hamburgers, ½-in.	300-350	6-8	6-8	Preheat 10 minutes.
Ham Slice, ½-in.	375-425	7-8	7-8	Preheat, if desired.
Pancakes	425-450	1½	1½	Preheat 10 minutes. Grease lightly, if desired.
Rolls, Sandwiches	375-425			Preheat 10 minutes. Brown each side.
Sausage	350-400			Preheat, if desired. Turn, brown evenly.

(on models so equipped)

The automatic timer and clock are helpful devices that serve several purposes. Although the controls on your range may differ in appearance from those shown here, they function the same as described below.

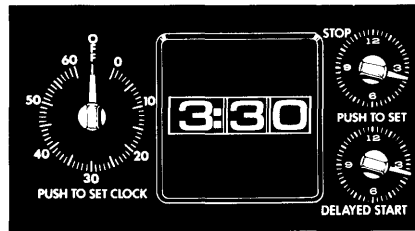


for models with round clock face

TO SET THE CLOCK, **push the center-knob** in and turn the clock hands to the correct time. (The Minute Timer pointer will move also. let knob out, turn the Timer pointer to OFF.)

The Minute Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the Minute Timer as the pointer which is different in color and shape than the clock hands.

TO SET THE MINUTE TIMER, turn the center knob, **without pushing in**, until pointer reaches number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the clock.) At the end of the set time, a buzzer sounds to tell you time is up. Turn knob, **without pushing in**, until pointer reaches OFF and buzzer stops.



TO SET THE CLOCK, *push in the center knob* of the Minute Timer and turn knob in either direction to set the digital clock numerals to the correct time.

(After setting the clock, let the knob out, and turn the Minute Timer pointer to OFF.)

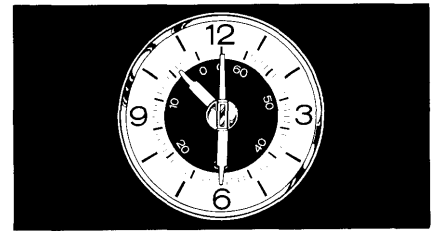
The Minute Timer is the large dial to the left of the digital clock. Use it to time all your precise cooking operations. This dial also sets or changes the digital clock.

TO SET THE MINUTE TIMER, turn the center knob clockwise, *without pushing in*, until pointer reaches number of minutes you wish to time (up to 60).

Using Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the Stop Time set or set both DELAY START (some models say START) and STOP dials to automatically start and stop oven at a later time of day.

Setting the dials for TIME BAKE is explained on page 16.

The self-cleaning function (on models so equipped) uses the Automatic Timer to set the length of time needed to clean the oven. How to set Start and Stop dials for self-cleaning is described on pages 26 and 27.



Note: Some models have a time of day clock and minute timer but do not have START and STOP dials needed for Time Bake function.

Q. How can I use my Minute Timer to make my surface cooking easier?

A. Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

Q. Must the Clock be set on correct time of day when I wish to use the Automatic Timer for baking?

A. Yes, if you wish to set the DELAY START or STOP dials to turn on and off at set times during timed functions.

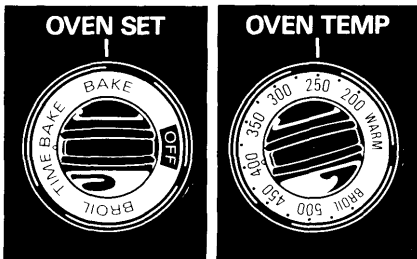
Q. Can I use the Minute Timer during oven cooking?

A. The Minute Timer can be used during any cooking function. The Automatic Timers (DELAY START and STOP dials) are used with TIME BAKE function only.

Q. Can I change the clock while I'm Time Cooking in the oven?

A. No. The clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing time.

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first few weeks.



The controls for the oven are marked **OVEN SET** and **OVEN TEMP**. The **OVEN SET** control has settings for **BAKE**, **TIME BAKE***, **BROIL**, **CLEAN*** and **OFF**. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

The **OVEN TEMP** control maintains the temperature you set, from **WARM** (150°F.) to **BROIL** (550°F.) and on some models, **CLEAN** (880°F.).

The Oven Cycling Light glows until the oven reaches selected temperature, then goes off and on with the oven unit(s) during cooking.

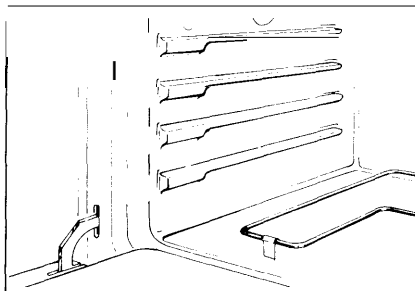
PREHEATING the oven, even to high temperature settings, is speedy—rarely more than about 10 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after the light goes out.

**On models so equipped.*

The shelves are designed with stop-locks so that when placed **correctly** on the shelf supports, they (a) will stop before coming completely from the oven, and (b) will **not tilt** when removing food from or placing food on them.

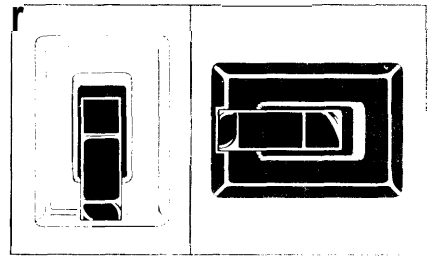
To remove shelf from the oven, lift up **rear** of shelf, pull forward with stop-locks (curved extension under shelf) along **top** of shelf supports. Be certain that shelf is cool before touching.

To replace shelf in oven, insert shelf with stop-locks resting on shelf supports. Push shelf toward rear of oven: it will fall into place. When shelf is in proper position, stop-locks on shelf will run under shelf support when shelf is pulled forward.



The oven has four shelf supports—**A** (bottom), **B**, **C** and **D** (top). Shelf positions for cooking food are suggested on **Baking**, **Roasting** and **Broiling** pages.

(on models so equipped)



The light comes on automatically when the door is opened. Use switch on front of door to turn light on and off when door is closed.

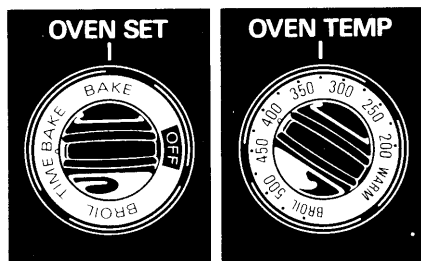
(on models so equipped)

Push and hold switch until light comes on.

Note: Although controls on your range may differ in appearance than those shown here, they all function as described below.

When cooking a food for the first time in your new oven, use the time given on recipes as a guide. Oven thermostats may “drift” from the factory setting over the years, and 5- to 10-minute differences in timing between an old and new oven are not unusual. You might think your new oven is not performing correctly; however, it has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

1. Place food in oven, being sure to leave about 1” between pans and oven walls for good circulation of heat. Close oven door, and avoid frequent door openings during baking to prevent undesirable results.



2. Turn OVEN SET knob to BAKE and OVEN TEMP knob to temperature on recipe or Baking Guide.

3. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

(on models so equipped)



The oven timer controls are designed to turn the oven on and off automatically at specific times you want baking to start and stop.

Your Time Bake options:

immediate Start & Automatic Stop. Oven turns on right away and turns off automatically at your preset stop time.

Delay Start & Stop. Oven automatically turns on later at your preset start time and turns off at your preset stop time.

Remember when setting stop time that time-baked foods will continue cooking after the oven turns off.

Before beginning, make sure the range clock shows the correct time of day.



1. To set Stop Time, push in knob on Stop dial and turn pointer to time you want oven to turn off: for example, 6:00. The DELAY START dial should be at the same position as the time of day on clock.

2. Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to desired oven temperature.



1. To set Start Time, push in knob on DELAY START dial (some models may say START) and turn pointer to time you want oven to turn on: for example, 3:30.

2. To set Stop Time, push in knob on Stop dial and turn pointer to time you want oven to turn off: for example, 6:00. This means your recipe called for 2 ½ hours of baking time.

NOTE: Time on STOP dial must be later than time shown on range clock and DELAY START dial.

3. Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to 250°F. or recommended temperature.

Place food in oven, close the door and the oven will be turned on and off automatically at the times you have set. Turn OVEN SET to OFF and remove food from oven.

OVEN INDICATOR LIGHT(s) at TIME BAKE setting may work differently than they do at BAKE setting. Carefully recheck the steps given above. If all operations are done as explained, the oven will operate as it should.

1. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes generally give best results. They prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.

2. Dark or non-shiny finishes, glass and Pyroceram® utensils often absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

3. Preheating the oven is not always necessary, especially for foods

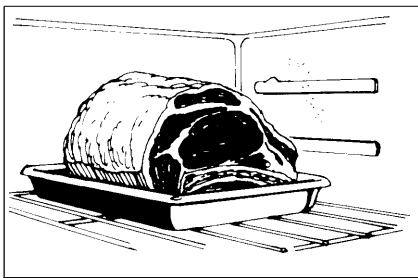
which cook longer than 30 to 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Shelf Position	Oven Temperature	Time, Minutes	Comments
Bread					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-450°	20-40	Preheat cast iron pan for crisp crust
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix. or bake at 450°F. for 25 minutes, then at 350°F for 10 to 15 minutes
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liner\ produce more moist crusts.
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	&\$ hrs	Use 300°F. and Shelf B for small or individual cakes
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	25°F. to 50°F. for more browning.
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pan	A, B, C	350°-400°	30-60	Reduce temp. to 300°F. for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Custard	Glass Custard Cups or Casserole	B	300°-350°	30-60	
Puddings, Rice and Custard	(set in pan of hot water) Glass Custard Cups or Casserole	B	325°	50-90	
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, A	325°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minute\.
One crust	Glass or Satin-finish Metal	A, B	400°-425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal	B	450°	12-15	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass	B	300°-350°	30-75	

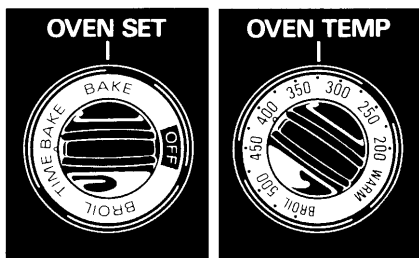
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

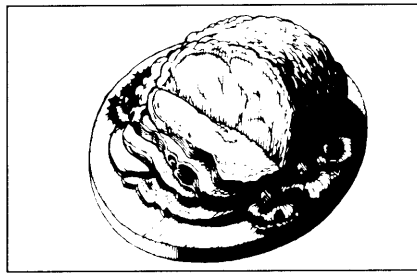


Step 1: Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

Step 2: Place in oven on shelf in A or B position. No preheating is necessary.



Step 3: Turn OVEN SET to BAKE and OVEN TEMP to 325°F. Small poultry may be cooked at 375°F. for best browning.



Step 4: Most meats continue to cook slightly while standing, after being removed from the oven. For rare or medium internal doneness, if meat is to stand 10 to 20 minutes while making gravy, or for easier carving, you may wish to remove meat from oven when internal temperature is 5 to 10°F. below temperature suggested in guide. If no standing is planned, cook meat to suggested temperature in guide on page 20.

NOTE: You may wish to use TIME BAKE, as described on page 16, to turn oven on and off automatically if your Oven Set control has a Time Bake setting.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

● Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

. Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide on opposite page. For roasts over 8 pounds, cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

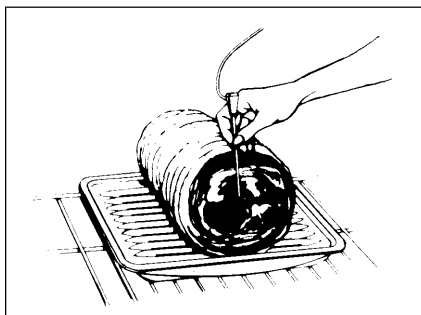
Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

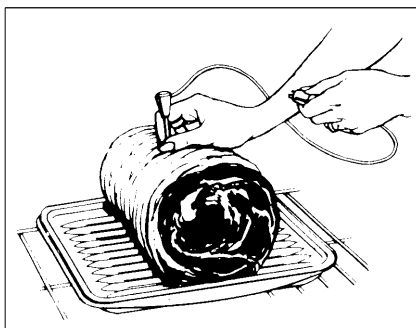
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DO NOT USE THE MEAT THERMOMETER WITH THE ROTISSERIE.

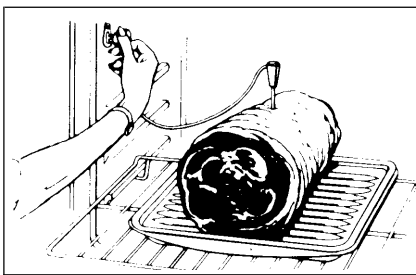
For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The meat thermometer takes the guesswork out of roasting by cooking foods to the exact doneness you want. The meat thermometer has a skewer-like probe at one end of the cable and a two-pronged plug at the other. Use handle of plug and probe, rather than cable, when inserting and removing these parts from meat and/or oven wall receptacle. After preparing meat and placing in roasting pan on rack, follow the steps below for proper use of meat thermometer.



Step 1: To gauge placement of probe, lay probe on outside of meat along top or side and mark with finger where edge of meat comes on probe. Probe should be placed so point rests in center of the thickest part of roast.



Step 2: Insert probe into meat up to point marked off with fingers. Point should not touch bone, fat or gristle. Not more than 2" of probe, not counting handle, should be left exposed outside of meat.



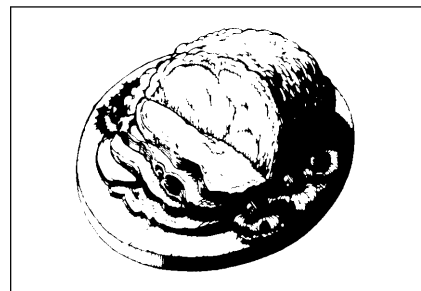
Step 3: Plug cable into receptacle on oven wall. The prongs are especially designed to only plug in one way. Be certain to insert plug into receptacle all the way. Close oven door.

Step 4: Turn OVEN SET knob to BAKE and OVEN TEMP knob to recommended oven temperature, for example 350°F. See Roasting Guide on page 18 for oven temperature.

Step 5: Refer to guide near Meat Thermometer Dial to determine at what internal temperature meat will be done. Then turn knob next to dial to move pointer to correct number (internal temperature) on dial.

Step 6: When internal temperature of roast reaches number you have set, a buzzer sounds. To stop buzzer, turn pointer to SIGNAL OFF. Internal temperature of meat can be determined at any time during cooking by turning pointer down until buzzer sounds.

Step 7: When roast is done, use care in removing plug from receptacle. **DO NOT PULL ON CABLE.** Remove meat from oven. Since most meat continues cooking, you may wish to remove the roast 5° to 10° sooner.



Step 8: Remove probe from meat, using handle of probe **not** cable. Most meats carve more easily if let stand 5 to 10 minutes. Let thermometer cool and clean as directed in Cleaning Guide on page 32. Do not leave in oven.

See Roasting Guide on page 20.

1. Position oven shelf at B for **small-size roasts (3 to 7 lbs.)** and at A for larger roasts.

2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat probe for more accurate doneness. Control signals when food has reached set temperature. (Do not place probe in stuffing.)

3. Remove fat and drippings as **necessary**. Baste as desired.

4. **Standing time recommended** for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F. less than temperature on guide.

5. **Frozen roasts can be** conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

Type	Oven Temperature	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temperature °F
Meat			3 to 5-lbs.	6 to 8-lbs.	
Tendercuts: rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-1400 150°- 160° 170°-1850
Lamb Leg or bonw-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-1400 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	1700-1 80°
Pork loin, rib or shoulder *	325°	Well Done:	35-45	30-40	170°-1800
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°- 130°
Ham, raw	325°	Well Done:	Under 10-lbs. 20-30	10 to 15-lbs. 17-20	160°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per pound to times given above.					
Poultry			3 to 5-lbs.	Over 5-lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-1900
Chicken pieces	375°	Well Done:	35-40		185°-1900
Turkey	325°	Well Done:	10 to 15-lbs. 20-25	Over 15-lbs. 15-20	In thigh: 185°-1900

Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

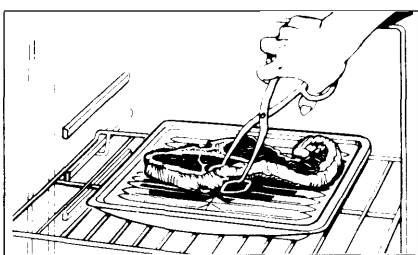
Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

Step 2: Place meat on broiler rack in broiler pan. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide on page 23. Most broiling is done on C position, but if your oven is connected to 208 volts, you may wish to use higher position.

Step 4: Leave the oven door ajar a few inches (except when broiling chicken). The door stays open by itself, yet the proper temperature is maintained in the oven.

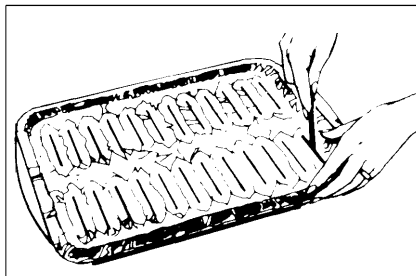
Step 5: Turn both OVEN SET and OVEN TEMP knobs to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)



Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

Step 7: Turn OVEN SET knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.



1. If desired, broiler pan maybe lined with foil and broiler rack may be covered with foil for broiling. ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND SLIT FOIL TO CONFORM WITH SLITS IN RACK. Broiler racks are designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose. and juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods. damage to oven finish and increase in heat on outside surfaces of the oven.

3. On all except self-cleaning ovens, a sheet of aluminum foil may be used on floor of the oven under the bake unit, if desired. BE CERTAIN FOIL DOES NOT TOUCH BAKE UNIT. Aluminum foil used in this way may slightly affect the browning of some foods. Change foil when it becomes soiled.

Q. Why should I leave the door closed when broiling chicken?

A. Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closed door holds more heat in oven, so chicken maybe broiled but well-done inside.

Q. When broiling, is it necessary to always use a rack in the pan?"

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the oven may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

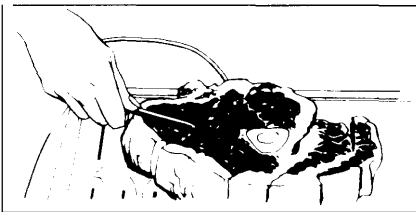
Q. Do I need to grease my broiler rack to prevent meat from-sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

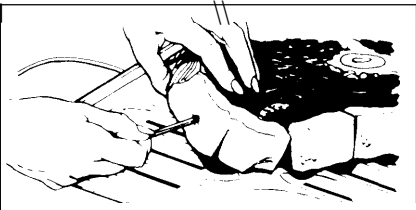
(on models so equipped)

DO NOT USE THE MEAT THERMOMETER WITH THE ROTISSERIE.

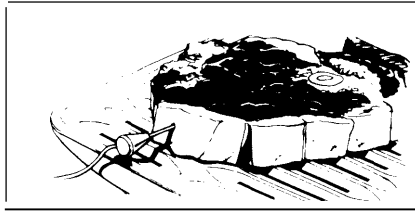
You may use the meat thermometer for broiling, such as steak or ham slices. Prepare meat on broiler rack and pan as explained on page 21, "How to Broil." Set both OVEN SET and OVEN TEMP knobs to BROIL and leave door ajar as recommended, after placing probe in meat and oven as directed below.



Step 1: Use steak at least 1 to 1½ inches thick. Lay probe on top of steak to determine the position probe is to be inserted. Gauge distance from edge to center of largest muscle; mark with thumb where edge of meat or fat meets probe. Be certain NOT MORE THAN 2 inches of probe, not counting handle, is left exposed outside of meat.



Step 2: Lift probe from meat keeping thumb in place on probe. Insert probe as near as possible to center of thickness of steak. Push probe into steak to where thumb meets fat or meat.



Step 3: For rare steaks, cook first side to 90 on meat thermometer dial; for medium, to 100; for well-done, 110. Set Meat Thermometer Dial to preferred doneness.

Step 4: At sound of buzzer, turn steak; check probe to be certain it has not moved out of position. Reset pointer on Meat Thermometer and cook second side. See guide on oven near Meat Thermometer Dial.

NOTES:

- If there is a question about whether probe has moved out of position during cooking, turn knob so pointer moves down on dial until buzzer sounds. Note indicated temperature and reset pointer to SIGNAL OFF. Push probe farther down into roast, about 1 inch, then after a few minutes redetermine internal temperature as above. If new temperature is lower, the probe was probably out of position. If so, allow meat to cook to proper internal temperature.

- Let meat thaw enough to allow inserting probe. The probe is sturdy but take care not to force it too hard into roast.

- Do not disconnect probe during cooking. Use hot pads when removing probe at end of cooking. Do not use tongs to pull on cable since they may damage it.

Q. Can the meat thermometer remain in the oven if it's not inserted in food?

A. No. Remove probe from receptacle when not in use. You could damage the probe by leaving it in during cooking operations that do not require the probe.

Q. May I insert the meat thermometer into frozen foods?

A. No. Foods must be completely defrosted before inserting probe.

Q. Should I line broiler pan with aluminum foil when roasting?

A. Yes, when using pan for marinating, cooking with fruits or heavily cured meats, or for basting during cooking. Avoid spilling these materials on oven liner or door.

Q. How may I be sure that my roast will cook the same each time?

A. When using the meat thermometer in roasting, the probe must be inserted properly. Check the position of the probe during cooking. Sometimes the probe slips or is touching bone, fat or gristle. Reposition probe correctly and set oven again to finish roasting.

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

2. Oven door should be ajar for most foods; there is a special position on door which holds door open correctly.

3. For steaks and chops, slash fat evenly around outside edges of meat.

To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

4. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

7. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

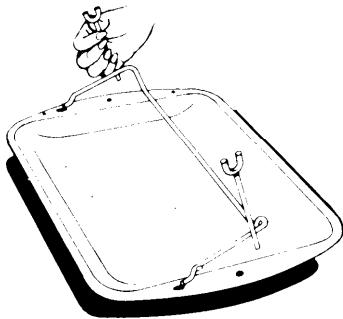
8. If your range is connected to 208 Volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	%-lb. (about 8 thin slices)	C	3½	3½	Arrange in single layer
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	C	7	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare	1-inch thick	C	7	7	Steaks less than 1-inch cook through before browning. Pan frying is recommended
Medium	(1 to 1½-lbs.)	C	9	9	
Well Done		C	13	13	
Rare	1½-in. thick	C	10	7-8	Slash fat
Medium	(2 to 2½-lbs.)	C	15	14-16	
Well Done		C	25	20-25	
Chicken	1 whole (2 to 2½-lbs.), split lengthwise	A	35	10-15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with door down first and broil with door closed.
Bakery Products					
Bread (Toast) or Toaster Pastries	2 to 4 slices	C	1½-2	½	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2 (split)	C	3-4		
Lobster Tails (6 to 8-oz. each)	2-4	B	13-16	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ¾-in. thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1-in. thick	B	8	8	Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.
Pork Chops Well Done	2 (¾ inch) 2 (1-in. thick) about 1 lb.	C B	10 13	10 13	Slash fat
Lamb Chops					
Medium	2 (1 inch)	C	8	4-7	Slash fat.
Well Done	about 10 to 12 oz.	C	10	10	
Medium	2 (1½ inch)	C	10	4-6	
Well Done	about 1 lb.	B	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise into 5 to 6-inch pieces

(on models so equipped)

DO NOT USE THE MEAT THERMOMETER WITH THE ROTISSERIE.

Food is cooked by revolving on a spit under the (upper) broil unit. As food turns, it bastes itself to produce a succulent brown and tender roast. Meat tender enough for roasting may be rotisised.

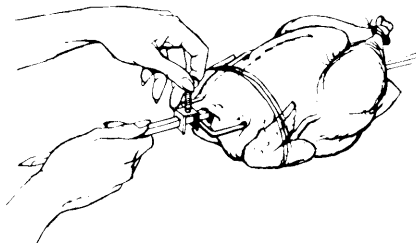


1. Assemble rotisserie. Insert curved ends of frame into large holes of broiler pan handles. Lock frame in place by fitting straight ends of support into holes in center handles.

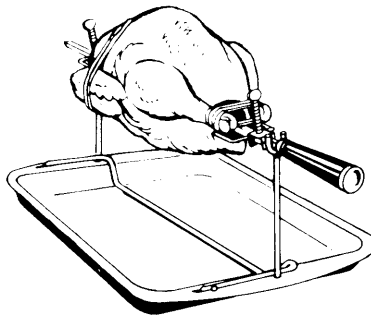
2. Secure food on spit. When secured correctly, food will be located in center area of spit leaving 4 inches free at the pointed end (this part goes into motor).

3. To secure food on spit: Push 2-pronged fork onto spit near handle end. Tighten with screw. Push spit through food (tie food securely and compactly), distributing weight evenly on each side of spit.

To check weight distribution on spit, hold spit (and food) between hands, palms up; spit should roll smoothly from palms to fingertips when palms are tipped forward.



Finish securing food on spit by gliding second 2-pronged fork onto spit with prongs toward food. Tighten screws to a flat surface on spit.



4. Place spit on frame so handle end is in narrow support, and pointed end is in wide U-shaped support.

1. Put oven shelf in lowest position in oven. With food on spit, place spit on oven shelf.

2. Set OVEN TEMP knob as suggested on Rotisserie Time and Temperature Guide at right. Settings are 300-400°F. to get foods juicy and done without overbrowning.

3. Switch OVEN SET knob to ROTISSERIE. This starts broil unit and rotisserie motor operating. Spit can be inserted and removed more easily when motor is operating. NOTE: Make certain when touching spit that no part of body or pot holder touches coils of broil unit.

4. Insert spit into motor: Grasp handle on spit. Using point of spit, move to one side the cover over motor outlet in rear of oven; push spit firmly into motor outlet as far as it will go. Remove handle.

5. Check rotation of food. Tighten or adjust forks if necessary. During cooking, forks may need tightening due to normal meat shrinkage.

6. As food cooks, leave door ajar in "Broil" position; door stays open by itself.

7. Baste food if desired. Baste with long-handled brush as food revolves.

● A regular, nonelectric meat thermometer may be used while rotissing providing it doesn't touch the oven, frame or pan while meat revolves. (Or, if desired, cook to estimated doneness then pull meat from oven to insert meat thermometer. Wait about 2 minutes for temperature to register. If meat is not done, remove thermometer and continue cooking if necessary.)

● If rotissing turkey, let stand in warm oven 10 to 20 minutes after cooking to assure juicy meat and complete doneness.

● At end of cooking pull out pan and shelf together, using pot holders. Turn OVEN SET to OFF. Remove food from spit. Cool pan outside oven; soak forks and screws for easiest cleanup.

Food	Oven Temp. Setting	Approximate Rotissing Time Minutes Per Lb.	Meat Thermometer Temperatures	General Directions
Beef Rolled Rib Rare Medium Well Done	325 325 325	22-29 27-31 32-42	130-140 150-160 170-185	NOTE: 1. For roast\ OVER 10 pounds, cook about 1/2 estimated time. then check at 1/2 hour intervals with meat thermometer for internal doneness. 2. Thin roasts, 3 to 4 pounds. may require slightly longer times per pound than those given on guide.
Lamb Leg, boned and rolled	350	24-27	175-185	175 for medium. 185 for well done.
Pork, fresh Loin Spareribs (barbecued) Spareribs (plain)	350 350 400	25-34 1¼-1½ hrs. (total time) ¾-1 hr.	170-195	Buy ribs spilt down center. Thread on spit. To barbecue, brush with sauce every 15 minutes.
Pork, cured Ham Cook-Before-Eating bone in Fully Cooked	325 325	17-20 14-18	160 130	
Poultry Capon* (6-8 lbs.) Chicken* (2-3 lbs.) Chicken† (1½-2 lbs.) Cornish Hen* (1lb.) Duckling* (4-5 lbs.) Turkey* (8-12 lbs.)	375 400 400 400 350 350	26-30 33-42 48-62 About 1 hr. (total time) 31-35 17-27	185-190 † † † 185-190 180-185	Brush with melted butter or margarine. basting or barbecue sauce several times during cooking. Same as above If desired, thread 4 to 5 of this size chicken crosswise on spit. Let revolve to within 1/2 hour of doneness time. then brush every 10 minutes with barbecue sauce. Brush with butter, or butter and lemon juice mixed. Thread hens on spit either lengthwise or crosswise. Do not brush with fat. Cook without brushing with fat. or brush with butter or margarine as desired. When cooked, switch OVEN SET to OFF. close door, let turkey stand 10 to 20 minutes IN OVEN. Remove from oven and carve.
Veal Shoulder, boned and rolled	350	30-33	180	
Bologna	350	23-25	180	Brush with sauce if desired
Canadian Bacon	350	23-27	160	
Luncheon Meat (12-02. can)	350	23-32 (total time)		Brush with sauce if desired.
Wieners, large	350	23-32 (total time)		Brush with sauce if desired.

†On small poultry, test doneness by moving leg gently back and forth, and press leg muscle to be certain it is soft.

*Ready-to-cook weight. IMPORTANT: Tie legs and wings close to body to make doneness of bird as uniform as possible. All times given are for unstuffed birds

NOTE: Spillage of marinades, fruit juices and basting materials containing acids may cause discoloration on oven liner or door so should be wiped up immediately with a paper towel. When surface is cool, clean and rinse.

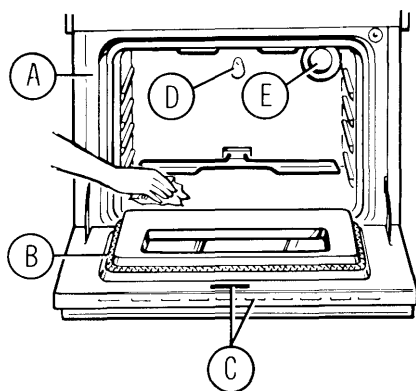
Before Setting Oven Controls, Check These Things:

Step 1:

Remove broiler pan, broiler rack and other cookware from the oven. (Oven shelves may be left in oven. Note: Shelves may become gray after several cleanings.)

Step 2:

Wipe up heavy soil on oven bottom.



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Openings in Door
- D. Rotisserie Receptacle
- E. Oven Light

Step 3:

Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in or around self-cleaning oven.

Step 4:

Close rotisserie receptacle (D) on models so equipped.

Step 5:

On models so equipped, raise the window shield lifting handles to fully raised position.

Step 6:

Close oven door and make sure oven light (E) is off.

How to Set Oven for Cleaning

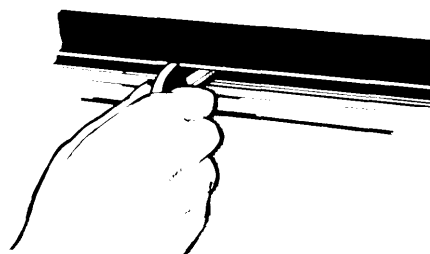
Step 1:

Turn **OVEN SET** and **OVEN TEMP** knobs to **CLEAN**. Controls will snap into final position when the **CLEAN** location is reached.



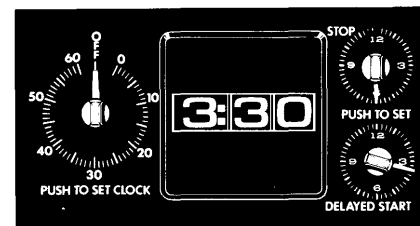
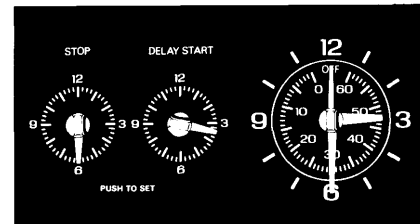
step 2:

Push and hold in **LATCH RELEASE BUTTON** while sliding **LATCH HANDLE** to the right as far as it will go.



Step3:

Set the automatic oven timer:



- Make sure both the range clock and the DELAY START dial show the correct time of day (some dials read START). When the DELAY START knob is pushed in and turned, it will “pop” into place when the time shown on the range clock is reached.

- Decide on cleaning hours necessary. Recommended cleaning time for a heavily-soiled oven with heavy, greasy spatter is 3 hours; for a moderately-soiled oven with thin spills and light spatter is 2 hours.

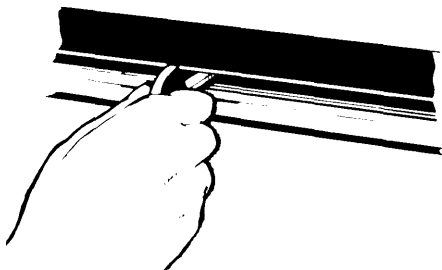
- Add these hours to present time of day, then push in and turn STOP dial clockwise to this desired stop time. CLEANING light glows, showing cleaning is starting.

The LOCKED light will glow, indicating oven is hot and door cannot be opened. Oven door and window get hot during self-cleaning. DO NOT TOUCH.

NOTE: If you wish to start and stop cleaning at a later time than shown on clock, push in and turn DELAY START dial to time you wish to start. Add the hours needed for cleaning to this “start” time, then push in and turn STOP dial to this desired stop time. Oven will automatically turn on and off at the set times.

Although controls on your range may differ in appearance from those shown here, they all function as described above.

After cleaning is complete, the door will stay locked until the oven cools and the LOCKED light goes off. This takes about 30 minutes.



Step 1:

When LOCKED light is off, push and hold in LATCH RELEASE BUTTON while sliding LATCH HANDLE to the left as far as it will go and open the door.

Step 2:

On models so equipped, lower the window shield by pushing handles toward bottom of window.

Step 3:

Turn OVEN SET knob to OFF.

Step 4:

Turn OVEN TEMP knob to WARM.

Q. Why won't my oven clean immediately even though I set all the time and clean knobs correctly?

A. Check to be sure your DELAY START dial is set to the same time as the range clock. Also check to be sure LATCH HANDLE is moved to the right.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No. cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?

A. No, this gasket is essential for a good oven seal, and care must be taken not to rub, damage or move this gasket.

Q. After having just used the oven, the LOCKED light came on and I could not move the LATCH HANDLE. Why?

A. After several continuous high-temperature bakings or broilings, the LOCKED light may come on. The oven door can't be latched for self-cleaning while the LOCKED light is on. If this happens, let the oven cool until the LOCKED light goes off. Then the oven door can be latched for self-cleaning.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should switch the OVEN

SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there maybe a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after several cleanings. Is this normal?

A. Yes. After many cleanings, the shelves may lose some luster and discolor to a deep gray color.

(for models so equipped)

Do not attempt to clean the oven until you have read this section.

The top, bottom, sides, and back of the oven liner, and door inner liner are finished with a *special coating* which cannot be cleaned in the usual manner with soap, detergents, commercial oven cleaners, coarse abrasive pads or coat-se brushes. Their use and/or the use of oven sprays will cause pertinent damage.

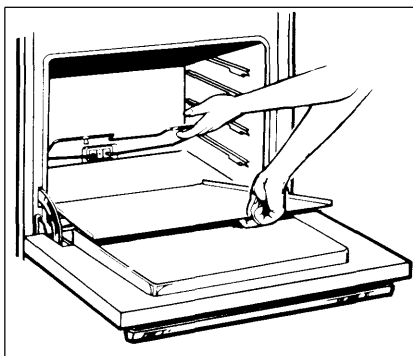
The special coating is a porous ceramic material which is dark in color and feels slightly rough to the touch. It's magnified, the surface would appear as peaks, valleys, and sub-surface "tunnels." This rough finish tends to prevent grease spatters from forming little beads or droplets which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the *porous finish* it is dispersed and is partially absorbed. This dispersal action increases the exposure of oven soil to heated air, which results in oxidation of soil. This finish also reduces the visual effect of residual soil. It may not disappear completely and at some time after extended usage, stains may appear.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg, or dairy mixtures. For this reason, the oven is equipped with a removable, replaceable aluminum foil oven bottom liner which protects the *porous finish* on the bottom of the oven from spillovers. Avoid spills on inside surface of the oven door. This special finish is not used on oven shelves. Shelves are removable and can be taken to the sink for cleaning. See "Cleaning Guide" on page 32 for cleaning directions.

To Clean Oven:

Use the following steps when cleaning your Continuous-Clean Oven.

1. Let range parts cool before handling. It is recommended that rubber gloves be worn when cleaning range parts manually.
2. Remove all cooking utensils including the broiler pan and rack.
3. Remove oven shelves and clean them manually with scouring pads or mild abrasive.
4. Remove excess spills and boilovers from aluminum foil oven bottom liner before removing liner from oven. This is to prevent excess liquids from spilling onto the porous finish. Then remove aluminum foil bottom liner and clean manually. (Before cleaning or removing the aluminum foil liner, lift bake unit out of the way.)



5. Clean oven window. Use mild, non-scratching cleanser and damp cloth. Avoid spilling water or cleaner on porous surface.
6. Soil visibility maybe reduced by operating oven at 400°F. Close door, set oven temperature control to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent, particularly on oven door. For moderate to heavy soiling of the oven door, use the method described in item (7) at right before running the 400°F. cycle. The oven timer can be used to control the cycle

automatically at a time convenient for you. Some slight smoking may occur, similar to that which may occur during Time Bake cooking.

REMEMBER: DURING THE OPERATION OF THE OVEN, THE DOOR, WINDOW AND OTHER RANGE SURFACES WILL GET HOT ENOUGH TO CAUSE BURNS. DO NOT TOUCH. LET THE RANGE COOL BEFORE REPLACING ALUMINUM FOIL OVEN BOTTOM AND OVEN SHELVES IF THEY WERE REMOVED.

7. If a spillover or heavy soiling occurs on the *porous surface*, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff-bristle nylon brush. When using water, use it sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths, or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, since these will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Use care in removing and replacing aluminum foil oven bottom liner and shelves and in placing and removing dishes and food to avoid scratching, rubbing or otherwise damaging the *porous finish* on the oven walls and door.

Do not use soap, detergent, commercial oven cleaner, silicone oven sprays, coarse steel pads or coarse brushes on the *porous surface*. These products will spot, clog, and mar *the porous surface* and reduce its ability to work.

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acid foods spilled (such as fruit juices, tomato, or vinegar) should not be permitted to remain on the finish.

Your range is vented through a duct located under the right rear surface unit. Clean the duct often.



Note: On some models, reflector pan/rings are one piece.

To remove:

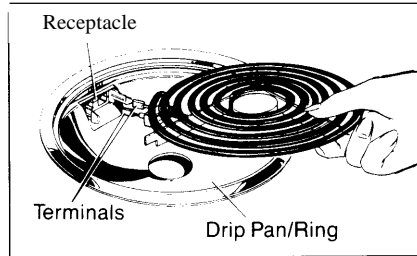
- Make sure unit is cool.
- Lift up right rear surface unit.
- Remove trim ring and drip pan.
- Lift out oven vent duct.

To replace:

• Place the part over the oven vent located below the cooktop with the opening of the duct under the round opening in the drip pan. It is important that the duct is in the correct position so moisture and vapors from the oven can be released during oven use. **NOTE: Never cover the hole in the oven vent duct with aluminum foil or any other material.** This prevents the oven vent from working properly during any cooking cycle.

(on models so equipped)

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire. To make cleaning easier, the plug-in surface units are removable.



To clean:

- Wipe around the edges of the surface unit opening in the range top. Clean the area below the unit. Rinse all washed areas with a damp cloth or sponge. Caution: Be sure all controls are turned OFF before attempting to clean under the cooktop or removing the surface units.

To remove:

- Raise the unit coil opposite the receptacle. Lift about one inch above the trim ring and pull away from the receptacle. Caution: Be sure the coils are cool before removing a Calrod® unit.
- After removing the plug-in surface unit, lift the trim ring and drip pan (or one-piece pan/ring) to clean under the unit.

To replace:

- Place the drip pan (or one-piece pan/ring) in the surface unit opening in the range top. Line up the pan so the unit receptacle can be seen. If the trim ring is separate, put it in place over the drip pan.
- Insert the terminals of the plug-in unit through the opening in the pan and into the receptacle.
- Guide the surface unit into place so it fits evenly and fits snugly into the trim ring.

NOTE: If trim ring and drip pan are separate, the drip pan **must** be under the trim ring.

CAUTION

- Do not attempt to clean plug-in surface units in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

(on models so equipped)

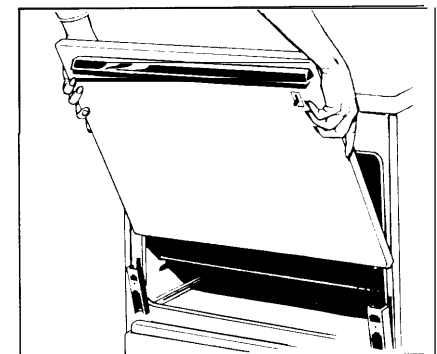
This unit cannot be removed. It can be lifted upward and locked in that position for cleaning under the unit. **Be certain the unit is cool before lifting the coil.**

After lifting coil unit, remove trim ring and drip pan (or one-piece pan/ring) to clean under unit.

To reposition tilt-lock unit:

- Replace drip pan (or one-piece pan/ring) into recess in cooktop. If trim ring is separate, put it in place over drip pan.
- Guide surface unit so it fits evenly and snugly into place.

(on models so equipped)



To REMOVE door, open to BROIL position, or where you feel hinge catch slightly. Grasp door at sides: lift door up and away from hinges.

To REPLACE, grasp door at sides, line up door with hinges and push door firmly into place.

(continued)

CAUTION: BEFORE REPLACING ANY LAMP, DISCONNECT ELECTRIC POWER TO RANGE AT THE MAIN FUSE OR CIRCUIT BREAKER PANEL. LET LAMP (OR BULB) AND LAMP COVER COOL COMPLETELY.

WHEN CHANGING A FLUORESCENT COOKTOP LAMP, DO NOT TOUCH THE METAL AT ENDS OF LAMP.

(on models so equipped)

One of the lamp-replacement methods described below and at right applies to your model.

Model with open lamp shade—lamp is visible without removing the cover; cover does not need to be raised or removed to change lamp.

- a. Place fingers under lamp near each end. Press up and roll bottom of lamp away from you; lamp will fall into palms of your hands; remove.
- b. Check type and wattage of lamp and replace with same kind. Hold lamp near each end and insert prongs into sockets. Gently roll bottom of lamp toward front of range until it stops.

Model with screws holding cover

- a. Remove screws; swing cover toward you from rear.
- b. Place fingers on top of lamp and roll toward front of range until it stops. Remove.
- c. Check type and wattage of lamp and replace with same kind. Hold lamp near each end and insert prongs into sockets. Gently roll bottom of lamp toward front of range until it stops.
- d. Close cover. Replace screws.

Model with bright lift-up cover and snap-on shield

- a. Lift up front of cover over lamp to its open position.

b. Pull straight out on plastic shield over fluorescent lamp. (It is a snap-fit.)

c. Place thumbs on bottom near each end of lamp. Press and roll bottom of lamp gently toward front of range until it stops. Remove.

d. Check type and wattage of lamp; replace with same kind. Hold lamp near each end and insert prongs into sockets. Gently roll bottom of lamp toward rear of range until it stops.

Model with woodgrain cover hinged at back

- a. Place fingers under ends of cover. Lift forward then up so cover is in open position.
- b. Remove bulb, check type and wattage; replace with same kind. Hold lamp near each end and insert prongs into sockets. Gently roll bottom of lamp toward rear of range until it stops.

c. Swing down lamp cover so it snaps into closed position.

Hi/Low model

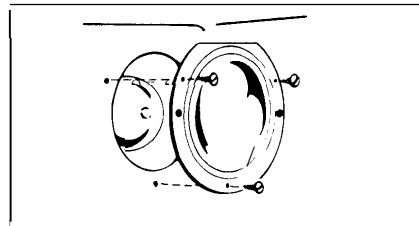
- a. Hold glass panel assembly and remove the 3 screws from frame that holds top of assembly in place.
- b. Hold assembly in both hands, and remove. Remove lamps and replace with bulbs of the same wattage. Lift glass panel assembly into place by first positioning bottom edge of assembly over the top of the back splasher panel; replace screws in top of assembly to hold it in place.

Hi/Low model with swing-down glass cover

- a. Push buttons on sides of glass cover. Allow glass to swing down.
- b. Place fingers under each end of lamp, rotate toward you until it stops. Remove.
- c. Check type and wattage of lamp; replace with same kind. Hold lamp near each end and insert prongs into sockets. Gently roll bottom of lamp toward rear of range until it stops.
- d. Snap glass cover in place.

(on models so equipped)

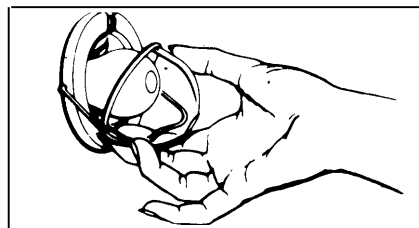
Self-Cleaning Oven



a. Remove the three slotted screws in lamp cover; see diagram. Remove cover; replace lamp with 40-watt appliance lamp.

b. Replace lamp cover with three screws.

Non Self-Cleaning Oven



The oven lamp (bulb) has a removable glass cover which is held in place with a bail-shaped wire. Remove oven door, if desired to reach cover easily.

a. To remove, hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push down wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE THIS TYPE OF COVER.**

b. Replace lamp with 40-watt home appliance bulb.

c. **To replace cover**, place it into groove of lamp receptacle. Lift wire bail up to center of cover until it snaps into place. When in place, wire holds cover firmly, but be certain wire bail is not below depression in center of cover.

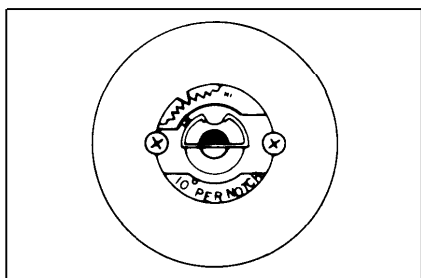
Use time given on recipe when cooking for first time. Oven thermostats may “drift” from the factory setting over the years, and 5 to 10-minute differences in timing between an old and a new oven are not unusual. Your oven has been set correctly at the factory and is more apt to be accurate than the oven which it replaced. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the OVEN TEMP thermostat knob.

PULL KNOB OFF SHAFT. LOOK AT BACK OF KNOB AND NOTE CURRENT SETTING BEFORE MAKING ANY ADJUSTMENT.

To increase temperature, turn toward HI or RAISE; to decrease, turn toward LO or LOWER. Each notch changes temperature 10°F.

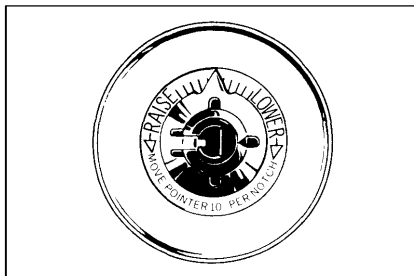
Note: Although the back of the Oven Temp knob on your range may differ in appearance from those shown here, it can be adjusted by following the appropriate instructions below and at right.

To adjust oven thermostat:



1. Pull off knob. Loosen both screws on back of knob.
2. Move pointer one notch in desired direction. Tighten screws.
3. Return knob to oven, matching flat area of knob to shaft. Recheck oven performance before making an additional adjustment.

To adjust oven thermostat:



1. Remove knob, and hold so pointer is at top of knob. Using a pot holder or similar material, hold “skirt” of knob firmly in one hand. Grasp handle of knob in other hand. Note position of pointer and turn handle to move pointer toward Raise or Lower. Pointer is designed not to move easily. If it is seated so it is difficult to move, pointer may be loosened slightly. Insert a thin screwdriver, knife blade or similar instrument and lift up end of pointer slightly.

2. After adjustment is made, press pointer firmly against knob. Return knob to range, matching flat area on knob and shaft.

Recheck oven performance before making an additional adjustment.

To clean in self-cleaning oven:

Place shelf from upper oven on a shelf of the self-clean oven. (The shelf may have to be shifted slightly so shelf stops do not interfere with placement of panels.)

Slide out oven bottom; lifting bake unit slightly makes this easier to do. Lift back panel and remove. Place bottom and back panels back-to-back so soiled sides face outward. It is important that panels lay flat on shelf.

Lift side panels up and out of oven. Place back-to-back on remaining self-clean shelf.

To replace panels in self-cleaning oven:

Replace panels in any order desired. Be certain oven bottom is replaced so notch is at right, and “feet” on bake unit rest in depressions in panel. Replace broiler reflector so “open side” is toward bottom of oven.

Note: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue or ash accumulates around the bake unit, gently wipe around the unit with warm water.
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill pan with warm water and spread cloth or paper towel over rack. Let pan and rack stand for a few minutes. Wash: scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
Control Knobs: Range Top and Oven	• Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range, making sure to match flat area on knob and shaft.
Outside Glass Finish	• Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.
Porcelain Enamel Surface*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. For other spills, such as fat smatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Inside Oven Door*	• Soap and Water	On self-cleaning oven, clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. If spillover or spattering should occur in cooking function, wipe the door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the slots on the door.
Oven Gasket*		Avoid getting ANY cleaning materials on the gasket.
Oven Liner	• Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly.
Oven Vent Duct	• Soap and Water	Remove the Oven Vent Duct found under the right rear surface unit. Wash in hot, soapy water, dry and replace.
Chrome-Plated Trim Rings (around surface units) Chrome-Plated Drip Pan/Rings	<ul style="list-style-type: none"> • Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non-metallic) 	Clean as described below or in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN. Rings will discolor. Wipe all rings after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.
Porcelain Enamel or Aluminum Drip Pans	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Drip pans can be cleaned in self-cleaning oven or dishwasher or by hand after pans cool slightly, sprinkle on detergent, wash or scour with hot water, rinse and dry.
Meat Thermometer	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad 	Cool before cleaning. DO NOT IMMERSE IN WATER. Scour stubborn spots with soapy scouring pad, rinse and dry. DO NOT STORE IN OVEN.
Shelves** (See Self-Cleaning Oven Directions)	• Soap and Water	Shelves can be cleaned in Self-Cleaning oven or dishwasher, or by hand, using soap and water. Rinse thoroughly to remove soap after cleaning.
Calrod® Surface Unit Coils		Spatters and spills burn away when coils are heated. After meal, remove all cookware from surface units and heat soiled units at HI. Let soil burn off about a minute and switch units to OFF. Try not to get cleaning materials on coils. If you do, wipe off with damp paper towel <i>before</i> heating surface unit. DO NOT handle the unit before completely cooled. DO NOT self-clean plug-in units. DO NOT immerse plug-in units in any kind of liquid. DO NOT wash in dishwasher.

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately (or blotted up if continuous-cleaning oven), with care being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.

When using Commercial Oven Cleaner on Broiler Pan and Rack or Shelves of Continuous-Cleaning Oven, **be sure to remove them from the oven first, because such cleaners can damage the special ceramic coating in this oven.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Automatic Unit Sensor	<ul style="list-style-type: none"> •Water, Plastic Scouring Ball 	Keep sensor free from grease or spillovers. Wipe sensor at each cleaning of cooktop. For major spillovers: when cool, cover with moist paper towel or cloth to soften soil; additional light scouring may be done with plastic or nylon scouring ball. Do not use steel wool or other harsh materials.
Metal, including Chrome Side Trims and Trim Strips	<ul style="list-style-type: none"> •Soap and Water 	Wash, rinse and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acid or commercial oven cleaners which may damage the finish.
Griddle	<ul style="list-style-type: none"> •Soap and Water 	Let griddle cool. Pour off grease. Wash in sudsy water. Soak a few minutes if necessary to remove food stuck on surface.
Rotisserie Spit, Forks Screws, Frame	<ul style="list-style-type: none"> •Soap and Water •Commercial Oven Cleaner 	Soak in hot, sudsy water: scour to remove cooked-on food or sauces; wash.
Storage Drawer	<ul style="list-style-type: none"> •Soap and Water 	For cleaning, remove drawer by pulling it all the way open, tilting up the front and then lifting the drawer out. Wipe with a damp cloth or sponge and replace the drawer. Never use harsh abrasives or scouring pads.
Companion Oven Removable Oven Panels, Shelves, Broil Reflector		Take removable items from upper oven. Place them in the Self-Cleaning oven in this manner: <ol style="list-style-type: none"> 1. Companion Oven Shelves—invert and place on each of the Self-Cleaning oven shelves with their stops facing forward. 2. Broil Reflector—place soiled side down on lower shelf. 3. Bottom oven panel and back panels: place back-to-back with soiled side facing out on Self-Cleaning shelf. Lay these panels flat over companion shelves that were placed in Self-Cleaning oven. 4. Side panel—lay back-to-back on remaining Self-Clean panel.
USE THE FOLLOWING DIRECTIONS FOR STANDARD OVEN ONLY. For Continuous-Cleaning Oven, refer to “Continuous-Cleaning Oven Care” Section on page 28 for directions on care of special porous ceramic coating.		
Inside Oven Door** (Liner)	<ul style="list-style-type: none"> •Soap and Water •Soap-Filled Scouring Pad •Commercial Oven Cleaner 	To clean oven door, remove by opening to BROIL position and grasping door at sides. Lift door up and away from hinges. Clean with soap and water. Replace by grasping door at sides and lining up door with hinges. Push door firmly into place.
Oven Liner** (CAUTION: When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid warm lamps with cleaning cloths if lamp cover is removed.)	<ul style="list-style-type: none"> •Soap and Water •Soap-Filled Scouring Pad •Commercial Oven Cleaner 	Cool before cleaning. FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. NOTE: Soap left on liner causes additional stains when oven is reheated. FOR HEAVY SOIL: Choose a nonabrasive cleaner and follow label instructions, using thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. Rinse well. Wipe off any oven cleaner that gets on thermostat bulb. When rinsing oven after cleaning, also wipe thermostat bulb.

To obtain service, see your warranty on the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
 General Electric Company
 Appliance Park
 Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
 Consumer Action Panel
 20 North Wacker Drive
 Chicago, Illinois 60606

(on models so equipped)

Some Cooking Centers share a built-in exhaust system equipped with a damper, a two-speed exhaust blower and removable filters.

Exhaust openings are located over cooking top and in hood over oven.

The exhaust system functions only when the blower is operating. The switch for the exhaust system is beneath the control panel. For high speed, push switch once; for low speed, push switch twice; and to stop blower, push switch once in sequence.

When blower is operating and hood over oven is closed, it exhausts over surface units only. When blower operates with hood in open position, it exhausts through openings over surface units and over oven at the same time.

THE EXHAUST SYSTEM SHOULD BE OPERATED WHENEVER ODORS, VAPORS OR SMOKE ARE EXPECTED TO BE THE RESULT OF A COOKING OPERATION. START FAN AT BEGINNING OF COOKING.

To open hood above the oven, lift up handle at center of hood; to close, push down on handle. Use hood in its fully extended position whenever vapor or smoke results from cooking, such as when pan broiling or frying on the surface units. See information on use of surface units.

Two filters are located over cooking top and one behind hood extension. Filters are removable for cleaning.

Filters become soiled over a period of time. The efficiency of your exhaust system depends on how clean the filters are. Frequency of cleaning, or replacing, depends on the type of cooking you do, but filters should be cleaned **AT LEAST ONCE A MONTH**. Also, frequently clean the grease-laden surfaces adjacent to the filters.

To clean, agitate in hot detergent solution. Light brushing may be used to help remove imbedded soil and dust. With careful use and handling, filters will last for years. However, if replacement becomes necessary, obtain a filter from your dealer.

Remove and Replace Filters

1. Cooking top: Place finger in recess at front edge of filter; push filter to rear until front edge clears the exhaust opening; lower the front and remove. When clean, replace. Place edge of filter against spring at rear of exhaust opening. Push to rear, lift front edge, and let spring push filter forward into place under edge of exhaust opening.

2. Hood: Extend hood as far as possible, or remove hood extension if desired; see illustration below. Place fingers on each side at bottom of filter. Press filter to left until it clears the holder on right side, then remove. When clean, replace. Push filter against clip at left and press left until filter clears holder at right side. Push filter toward opening and release so it slips behind holder.

The blower motor is permanently lubricated; it does not need oiling.

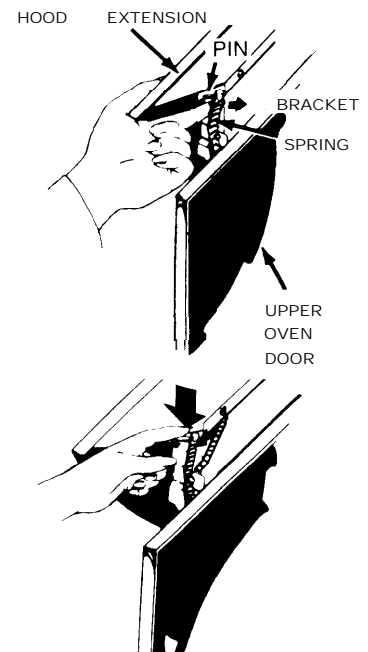
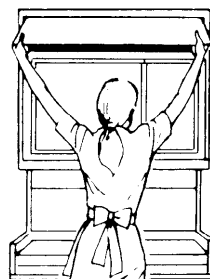
1. To remove, extend hood as far as it will open.

With thumbs curved around edge of hood extension, hook a finger between spring and bracket at each side and push toward center of hood. This moves pins out of holes in bracket and hood extension can be removed.

2. To clean, wash with hot detergent solution. Rinse and dry with soft cloth.

3. To replace, fit bottom of half-circle flanges into side of hood.

Secure one side at a time. Align pin with holes in bracket and hood extension, then push pin through holes. This secures hood extension so it cannot be removed by mistake.



PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	<p>Plug on range is not completely inserted in the electrical outlet.</p> <p>The circuit breaker in your house has been tripped or a fuse has been blown.</p> <p>Oven controls are not properly set.</p> <p>Door left in locked position after cleaning.</p>
OVEN LIGHT DOES NOT WORK	<p>Light bulb is loose.</p> <p>Bulb is defective. Replace.</p> <p>Switch which operates oven light is broken. Call for service.</p>
FOOD DOES NOT BROIL PROPERLY	<p>OVEN SET or OVEN TEMP knob not set at BROIL.</p> <p>Door not left ajar as recommended.</p> <p>Improper shelf position being used. Check Broiling Guide.</p> <p>Necessary preheating was not done.</p> <p>Food is being cooked on hot pan.</p> <p>Utensils are not suited for broiling.</p> <p>Aluminum foil used on the broil pan rack has not been fitted properly or slit as recommended.</p>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<p>OVEN SET knob not set on BAKE.</p> <p>OVEN TEMP knob not set correctly.</p> <p>Shelf position is incorrect. Check Roasting or Baking Guides.</p> <p>Oven shelf is not level.</p> <p>Wrong cookware is being used. When roasting, pan is too small.</p> <p>A foil tent was not used when needed to slow down browning during roasting.</p>
CALROD® SURFACE UNITS NOT FUNCTIONING PROPERLY	<p>Surface units are not plugged in solidly.</p> <p>Trim rings and drip pans are not set securely in the range top.</p> <p>Surface unit controls are not properly set.</p>
OVEN WILL NOT SELF CLEAN	<p>Automatic timer dials not set or not set properly. The STOP dial must be set and advanced beyond the time noted on oven clock.</p> <p>The STOP dial was not advanced for a long enough time.</p> <p>Both OVEN SET and OVEN TEMP knobs must be set at CLEAN setting.</p> <p>A thick pile of spillover when cleaned leaves a heavy layer of ash in spots which could have insulated the area from further heat.</p> <p>Latch not moved to the right.</p>
OVEN DOOR WON'T LATCH	<p>Turn OVEN SET knob to CLEAN. Glowing Locked Light after knob is turned indicates oven is too hot from previous use and door won't latch. To cool oven, open door wide; then latch can be moved.</p> <p>OVEN SET knob must beat CLEAN or OFF before Latch can be moved.</p> <p>Latch Release Button not pushed when moving Latch.</p>

If you need more help.. call, toll free:

The GE Answer Center™

1.626.2000

consumer information service

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

•Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

The GE Answer Center®
800.626.2000
consumer information service

•Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

•Replacement of house fuses or resetting of circuit breakers.

•Failure of the product if it is used for other than its intended purpose or used commercially.

•Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

**If further help is needed concerning this warranty, contact:
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225**

