



# Use and Care Guide

## Range



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## HELP US HELP YOU...

### **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  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### **Write down the model and serial numbers.**

You'll find them on a label on underneath the cooktop.

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 in the back of this book. It lists causes of minor operating problems that you can correct yourself.

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## IF YOU NEED SERVICE...

To obtain service, see the Consumer Services page in 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  
GE Appliances  
Appliance Park  
Louisville, KY 40225

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

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



## IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances,
- The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood,

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. Do not use corrosive chemicals or vapors in this appliance. This appliance is specifically designed to heat or cook food, and is not intended for laboratory or industrial use.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- **Do not 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.**
- Be sure the range is securely installed in a counter that is firmly attached to the house structure. Weight on the oven door could cause the oven to tip and result in injury. Never allow anyone to climb, sit, stand or hang on the oven door.
- **Do not** leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Do not allow anyone to climb, stand or hang on the door or cooktop.** 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.**

- Teach children not to play with controls or any other part of the range.
- **Never wear loose-fitting or hanging** garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- Do not store flammable materials in the oven or near the cooktop.



- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot surface unit.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always **keep wooden and plastic utensils and canned food a safe distance away from your range.**
- **Always keep combustible wall coverings, curtains or drapes a safe distance from your range.**
- **For your safety, never use your appliance for warming or heating the room.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **Keep the 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 or near the range.

*(continued next page)*



# IMPORTANT SAFETY INSTRUCTIONS

(continued)



- **Do not use water on grease fires. Never pick up a flaming pan.** Turn off burner, then smother flaming pan by covering pan completely with well fitting lid, cookie sheet or flat tray, or if available, use a dry chemical or foam-type extinguisher.

Flaming grease outside a pan can be put out by covering with baking soda, or if available, use a multi-purpose dry chemical or foam-type extinguisher.

Flame in the oven can be smothered completely by closing the oven door and pressing the **CLEAR/OFF** pad or by using a dry chemical or foam-type fire extinguisher,

- **Do not touch heating elements or interior surface of oven.** These surfaces maybe 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 the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door, the edges of the door window and metal trim parts above the door.

**Remember:** The inside surface of the oven maybe hot when the door is opened.

- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.
- **After broiling, always take the broiler pan out of the range and clean it.** Leftover grease in the broiler pan can catch on fire next time you use the pan.

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## Oven

- **Stand away from the range when opening the oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Never leave the oven door open** when you are not watching the range.



- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent duct unobstructed.
- Keep the oven free from grease buildup.
- \* Place **the oven shelf in the desired position while the oven is cool.** If the shelves must be handled when hot, do not let the pot holder contact the heating units in the oven.
- **pulling out the shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching the hot surfaces of the door or oven walls.**
- **When using cooking or roasting bags in oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not leave paper products, cooking utensils, or food in the oven when not in use.**
- **Never leave jars or cans of fat drippings on or near your range.**

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## Self-Cleaning Oven

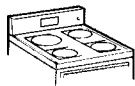
- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- **Clean only parts listed in this Use and Care Guide.**
- **Do not use aluminum foil to line oven bottoms,** except as suggested in this manual. Improper installation of these liners may result in a risk of electric shock or fire,



- **Be sure to wipe up excess spillage before starting the self-cleaning operation.**
- **Before self-cleaning the oven, remove the broiler pan and other cookware.**
- **If the self-cleaning mode malfunctions, turn off and disconnect <sup>the</sup> power supply.** Have serviced by a qualified technician.



## Surface Cooking Units



- **Use proper pan size**—This appliance is equipped with one or more surface units of different size.

Select cookware having flat bottoms large enough to cover the surface unit heating element.

The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

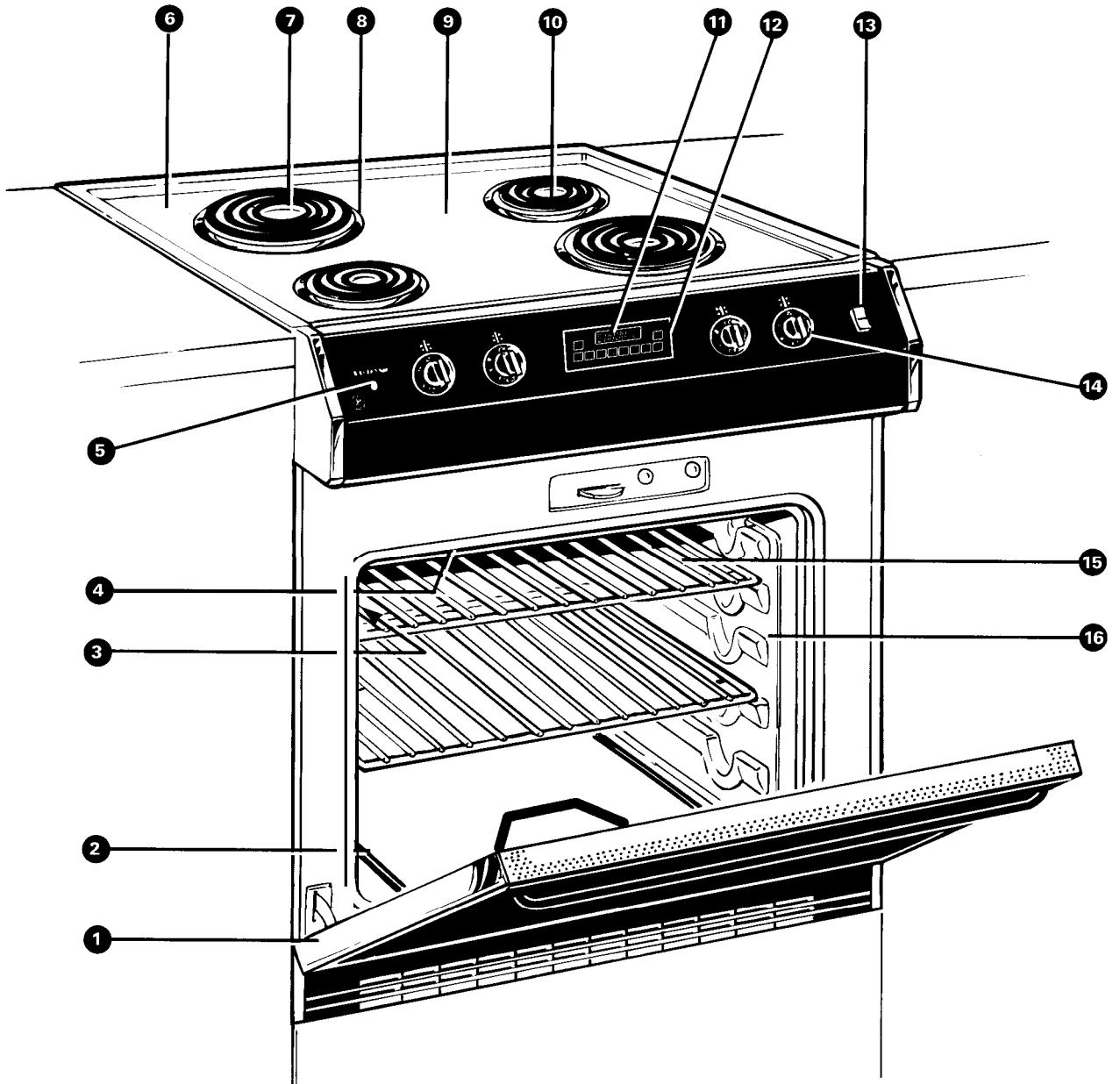
- **Never leave the surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Be sure the drip pans and vent ducts are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum 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, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden change in temperature. See section on Surface Cooking for suggestions.
- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- **Always turn the surface unit to OFF before removing cookware.**
- **Keep an eye on foods being fried at HI or MEDIUM HIGH heat.**
- **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 lift or remove the unit.
- **Do not immerse or soak removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in the oven.**

- **When flaming foods are 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 a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Never try to move a pan of hot fat, especially a deep fat fryer.** Wait until the fat has cooled.
- **Never clean cooktop surface when it is hot.** Some cleaners produce noxious flames and wet cloths could cause steam burns if used on a hot surface.

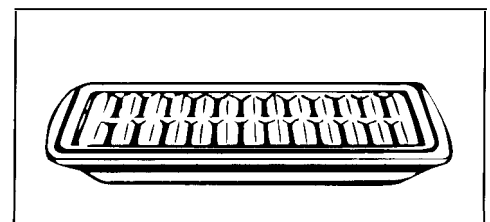
## SAVE THESE INSTRUCTIONS



# FEATURES OF YOUR RANGE



Models JDP36GP  
JDP37GP  
JDP39WR





<b>Feature Index</b>	<b>Explained on page</b>
<b>1 Removable Oven Door with Broil Stop position</b> Easily removed for oven cleaning.	19,26
<b>2 Bake Unit</b> Maybe lifted gently for wiping oven floor.	
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<b>9 Lift-Up Cooktop</b> Support rods hold it up to simplify cleaning underneath.	25
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<b>17 Broiler Pan and Rack</b>	19,25



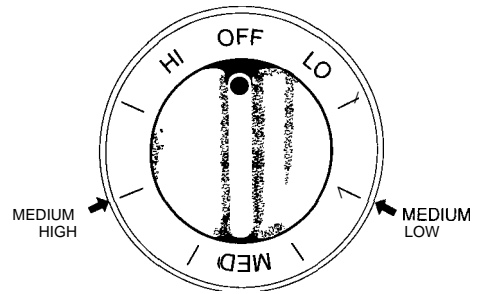
# SURFACE COOKING

## Infinite Heat Controls

At both OFF and HI settings, there is a slight niche. When turning the control knob to either of these positions, you will feel the control “click” into the niche.

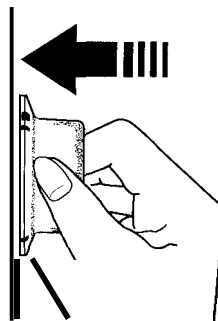
When cooking in a quiet kitchen, you may hear slight “clicking” sounds—an indication that the heat settings you selected are being maintained.

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

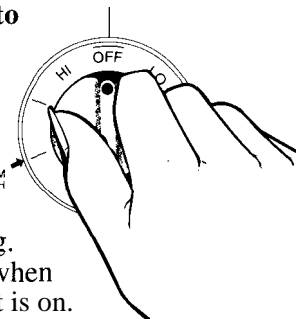


## How to Set the Controls

1. Grasp control knob and push in.
2. Turn either clockwise or counterclockwise 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.

## Cooking Guide for Using Heat Settings

HI—Bring water to boil.

MEDIUM HIGH—Fast fry, pan broil; maintain fast boil on large amount of food.

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

MEDIUM LOW—Cook after starting at HI; cook with little water in covered pan.

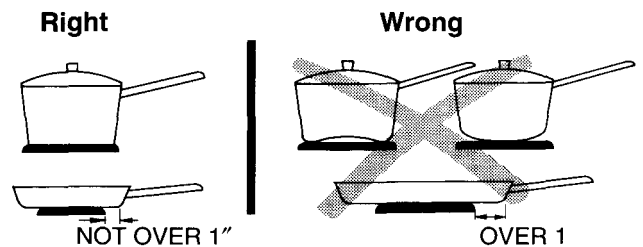
LO—Steam rice, cereal; maintain serving temperature of most foods.

### NOTE:

1. At HI or MEDIUM HIGH, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At LO or MEDIUM LOW, melt chocolate, butter on small unit.

## Cookware

- Use medium-or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.
- For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the trim ring more than one inch.





# COOKING TIPS



## Deep Fat Frying

- Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

## Wok Cooking

- We recommend that you use only a flat-bottomed wok. They are available at your local store.



- Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



# HOME CANNING TIPS

## Canning should be done on surface units only.

In surface cooking, the use of pots extending more than one inch beyond the edge of the surface unit's drip pan is not recommended. However, when canning with a water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the surface units.

HOWEVER, DO NOT USE LARGE-DIAMETER CANNERS OR OTHER LARGE-DIAMETER POTS 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 surface units.

## Observe the Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller-diameter pots for good canning results.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface unit and take too long to boil water.
3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures 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.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.



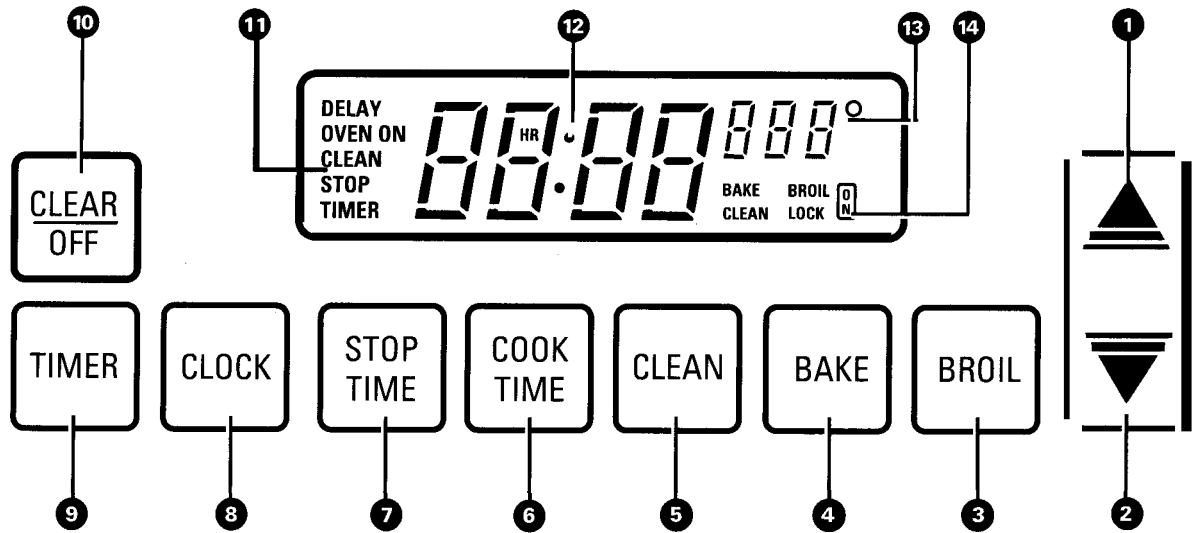
**Flat-bottomed canners are recommended.**

**NOTE:** If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with HOT tap water for fastest heating of large quantities of water.



# FEATURES OF YOUR OVEN CONTROL



- 1. INCREASE.** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
- 2. DECREASE.** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
- 3. BROIL.** Press this pad to select the broil function.
- 4. BAKE.** Press this pad to select the bake function.
- 5. CLEAN.** Press this pad to select the self-cleaning function. See the Operating the Self-Cleaning Oven section.
- 6. COOK TIME.** Press this pad for the Timed Baking operations.
- 7. STOP TIME.** Use this pad along with the COOK TIME or CLEAN pad to set the oven to start automatically at a time you select.
- 8. CLOCK.** To set the clock, first press the CLOCK pad. Then press the INCREASE or DECREASE pad to change the time of day. Press the CLOCK pad to start.
- 9. TIMER.** Press this pad to select the timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.

To set the timer, first press the TIMER pad. Then press the INCREASE or DECREASE pad to change the time.

To cancel the timer, press and hold the TIMER pad.

- 10. CLEAR/OFF.** Press this pad to cancel all oven operations except the clock and timer.
- 11. PROGRAM STATUS.** Words light up in the display to indicate what is in the time display. Programmed information can be displayed at any time by touching the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the CLOCK pad.
- 12. TIME DISPLAY.** Shows the time of day, the times set for the timer or the automatic oven operation.
- 13. OVEN TEMPERATURE AND BROIL DISPLAY.** Shows the oven temperature or the broil setting selected.
- 14. FUNCTION INDICATORS.** Lights up to show whether oven is in bake, broil or self-clean mode.

**If "F-" and a number flash on display, and the oven control signals, this indicates function error code.** Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the range and call for service.

# OVEN CONTROL, CLOCK AND TIMER



## Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a Timed Bake or CLEAN cycle.

## To Set the Clock



1. Press the CLOCK pad.

2. Press the INCREASE or DECREASE pad to set the time of day.

3. Press the CLOCK pad to start.



## Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

## To Set the Timer

1. Press the TIMER pad.

TIMER

cl

2. Press the INCREASE or DECREASE pad to set the amount of time on the timer.

The timer will start automatically within a few seconds of releasing the pad. The timer, as you are setting it, will display seconds until 1 minute is reached. Then it will display minutes and seconds until 10 minutes is reached.

After 10 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 59 minutes is reached.

## To Reset Timer

If "TIMER" is showing, press the INCREASE or DECREASE pad until the desired time is reached.

If "TIMER" is not showing, press the TIMER pad first, then follow the instructions above to set the timer.

## To Cancel Timer

Press the TIMER pad while the word "TIMER" is displayed.

## End of Cycle Tones

The end of cycle tone is 3 short beeps followed by 1 beep that repeats every 6 seconds until you press any operation. If you would like to eliminate the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

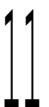
To return the end of cycle tone to the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

## Power Outage?

After a power outage, when power is restored the display will flash and time shown will no longer be correct—for example, after a 5-minute power interruption the clock will be 5 minutes slow. Display flashes until clock is reset. All other functions that were in operation when the power went out will have to be programmed again.

## Display Messages

If "door" appears on the display, the oven door is opened and needs to be closed. If "LOCK" appears on the display, the oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.





# USING YOUR OVEN

## Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Oven Controls so you understand how to use them.
2. Check the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over the information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of using your new range.

### NOTE:

- A fan may automatically turn on to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.
- You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will dissipate in a short time. To speed the process, set a self-clean cycle (see the Operating the Self-Cleaning Oven section.) lasting a minimum of 3 hours.

## Oven Shelves

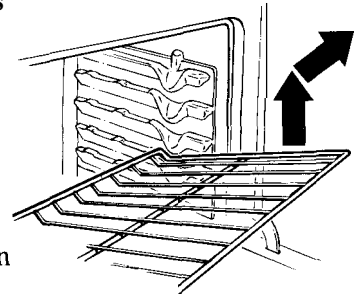
**The shelves are designed with stop-locks so that when placed correctly on the shelf supports, they will stop before coming completely out of the oven, and will not tilt when removing food from or placing food on them.**

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

**To remove the shelves** from the oven, pull them toward you, tilt the front end upward and pull them out.

**To replace, place the shelf on the shelf support with the stop-locks (curved extension under shelf) facing up**

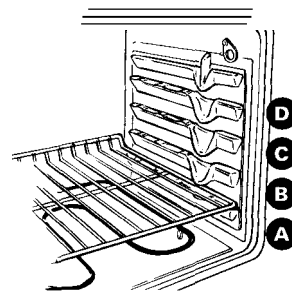
toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past “stop” on the oven wall. Then lower the front of the shelf and push it all the way back.



## Shelf Positions

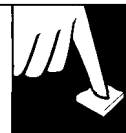
The oven has 4 shelf supports identified in this illustration as A (bottom), B, C and D (top).

Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



## Oven Light

Use the switch on the control panel to turn the light on and off when the door is closed.



## Do It Yourself—Adjust the Oven Thermostat

If you don't think the oven is heating at the right temperature when you are baking or roasting, you can reset the thermostat yourself.

When cooking food for the first time in your oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and the differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your oven has been set correctly at the factory and is more likely to be accurate than the oven which it replaced.

**We do not recommend the use of inexpensive thermometers**, such as those found in the grocery store, to re-adjust the temperature setting of your new oven. These thermometers can vary by 20-40 degrees.

**To decide how much to change the temperature**, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

### To Adjust the Temperature:

1. Press the BAKE pad.
2. Select an oven temperature between 500°F. and 550°F.
3. Immediately, before "ON" appears, press and hold the BAKE pad for about 4 seconds. The time display will change to the oven adjustment display.
4. The oven temperature can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Use the INCREASE or DECREASE pad to select the desired change in the red display.
5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

**NOTE:** This adjustment will not affect the Broil or Clean temperatures. It will be retained in memory after a power failure.



# BAKING

Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see the *Do It Yourself—Adjust the Oven Thermostat* section.

## How to Set Your Range for Baking

To avoid possible burns, place the shelves in the correct position before you turn the oven on.

1. Press the BAKE pad.
2. Press the INCREASE or DECREASE pad. The display will show the last bake temperature that was used.

When the oven starts to heat, the word "ON" and the changing temperature starting at 100°F., will be displayed. When the oven reaches the temperature you set, a tone will sound.

3. Press the CLEAR/OFF pad when baking is finished and then remove the food from the oven.

**NOTE:** A fan may automatically turn on to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

**To change the oven temperature during the BAKE cycle**, press the BAKE pad and then INCREASE or DECREASE pad to get the new temperature.

(continued next page)



# TIMED BAKING

## How to Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set.

**NOTE:** Before beginning make sure the oven clock shows the correct time of day.

**To set the clock,** first press the CLOCK pad. Press INCREASE or DECREASE pad until correct time of day is displayed. Press the CLOCK pad to start.

**NOTE:** You may use the timer separately while cooking with the Timed Bake feature.

---

## How to Set Immediate Start and Automatic Stop

**To avoid possible burns,** place the shelves in the correct position before you turn the oven on.

The oven will turn on immediately and cook for a selected length of time. At the end of Cook Time, the oven will turn off automatically.



1. Press the COOK TIME pad.



2. Press the INCREASE pad until the desired length of baking time appears in the display.



3. Press the BAKE pad.

4. Press the INCREASE or DECREASE pad until desired temperature is displayed. An attention tone will occur if step 3 is not done.

When the oven starts to heat, the word “ON” and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

5. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

**NOTE:** Foods that are highly perishable such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



## How to Set Delay Start and Automatic Stop

### Quick Reminder:

1. Press the COOK TIME pad.
2. Press the INCREASE/DECREASE pad to set the cooking time.
3. Press the STOP TIME pad.
4. Press the INCREASE/DECREASE pad until the desired Stop Time appears in the display.
5. Press the BAKE pad.
6. Press the INCREASE/DECREASE pad to select the oven temperature.

*length*

**To avoid possible burns,** place the shelves in the correct position before you turn the oven on.

You can set the oven control to turn the oven on automatically, cook for a specific length of time and then turn off automatically.

**For example:** Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:



1. Press the COOK TIME pad.

2. For 3 hours of cooking time, press INCREASE pad until "3:00" appears in the display.

3. Press the STOP TIME pad.

STOP  
TIME  
c1

"5:00" appears in the display and "STOP TIME" flashes. The control automatically sets the Stop Time by adding the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.

4. Change Stop Time from 5:00 to 7:00 by pressing the INCREASE pad until "7:00" appears in the display.



5. Press the BAKE pad

6. Press the INCREASE or DECREASE pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

7. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

### NOTE:

- The low temperature zone of this range (between 150°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than 2 hours at these low temperatures may spoil.
- Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.

*(continued next page)*



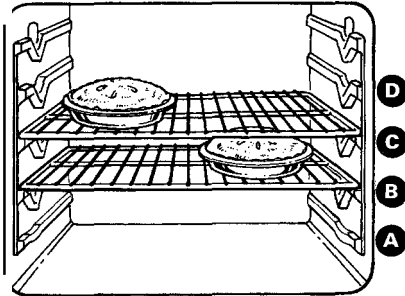
# BAKING

(continued)

For best baking results, follow these suggestions:

## Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place most foods in the middle of the oven, on either shelf position B or C. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

## Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting in the food. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

## Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

## Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1 to 1½ inch space between pans as well as from the back of the oven, the door and the sides. If you use 2 shelves, stagger the pans so 1 is not directly above the other.





## Baking Guides

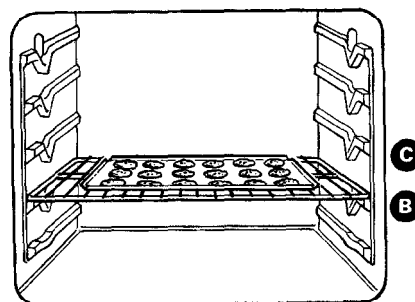
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

### Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

For best results, use only 1 cookie sheet in the oven at a time.



### Pies

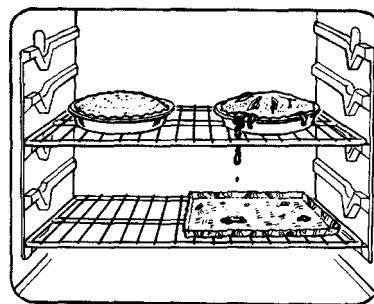
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

### Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

### Aluminum Foil

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil maybe used to catch a spillover by placing it on a lower shelf several inches below the food.



### Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

**DO NOT** open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.



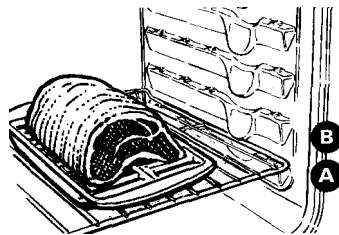
# ROASTING

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.

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

1. Place the shelf in A or B position. No preheating is necessary.

2. Check the weight of the meat, and place, fat-side-up, or poultry breast-side-up, on the roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.) Line the broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven door.



3. press the BAKE pad.



4. Press the INCREASE or DECREASE pad until the desired temperature is displayed,



When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the set temperature a tone will sound.

5. Press the CLEAR/OFF pad when baking is finished and then remove the food from the oven.



Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F. during standing time. To compensate for temperature rise, if desired, remove the roast from oven sooner (at 5° to 10°F. less than temperature in the Roasting Guide.)

NOTE:

- You may wish to use Timed Baking, as described in the Baking section of this guide, to turn the oven on and off automatically.
- Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.
- A fan may automatically turn on to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

**To change the oven temperature during roasting,** press the BAKE pad and then the INCREASE or DECREASE pad to get the new temperature.

## Frozen Roasts

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 the directions given on the package label.



## Questions and Answers

**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. For roasts over 8 lbs., 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 them from the 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 unnecessary to preheat your oven.

**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.

# ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature "F."
<b>Meat</b> Tender cuts; rib, high quality sirloin tip, rump or top round*	<b>325°</b>	Rare: Medium: Well Done:	3 to 5 lbs. 24-35 35-39 39-45	6 to 8 lbs. 18-25 25-31 31-33	140°-150°† 150°-1600 1700-1 85°
Lamb leg or bone-in shoulder*	<b>325°</b>	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-15007 150°-1600 170°-1850
Veal shoulder, leg or loin*	<b>325°</b>	Well Done:	35-45	30-40	170°-1800
Pork loin, rib or shoulder*	<b>325°</b>	Well Done:	35-45	30-40	170°-1800
Ham, precooked	<b>325°</b>	To Warm:	18-23 minutes per pound (any weight)		115°-1250
<b>Poultry</b> Chicken or Duck Chicken pieces	<b>325°</b> <b>350°</b>	Well Done: Well Done:	3 to 5 lbs. <b>35-40</b> <b>35-40</b>	<b>Over 5 lbs.</b> <b>30-35</b>	185°-1900 185°-1900
Turkey	<b>325°</b>	Well Done:	<b>10 to 15 lbs.</b> <b>16-22</b>	<b>Over 15 lbs</b> <b>12-19</b>	<b>In thigh:</b> <b>185°-1900</b>

\*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

†The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

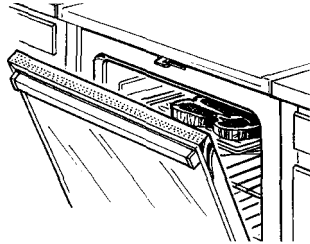


# BROILING

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 directions to keep spattering and smoking to a minimum.

1. If the meat has fat or gristle near the edge, cut vertical slashes through both about 2" apart. If desired, the fat may be trimmed, leaving a layer about 1/8" thick.
2. Place the meat on the broiler rack in the broiler pan which comes with the range. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in Broiling Guide. Most broiling is done on C position, but if your range is connected to 208 volts, you may wish to use a higher position.

4. Leave the door open to the broil stop position. The door stays open by itself, yet proper temperature is maintained in the oven.



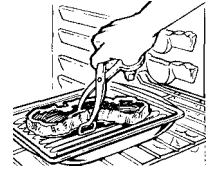
5. Press the BROIL pad,

6. Select LO Broil (450°F.) by tapping INCREASE pad once. Select HI Broil (550°F.) by tapping INCREASE pad twice.

To change from HI Broil to LO Broil, press the BROIL pad then tap DECREASE pad once.

7. Turn food only once during cooking. Time foods for first side according to the Broiling Guide.

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



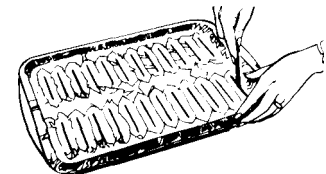
8. When broiling is completed press the CLEAR/OFF. Serve the food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.

NOTE: A fan may automatically turn on to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

## Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.



## Questions & Answers

**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. 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.

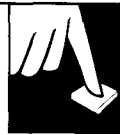
**Q. Should I salt the meat before broiling?**

**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 range 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.

# BROILING GUIDE



- Always use the 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.
- The oven door should be open to the broil stop position.**
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing juices.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on the pan, do not let fatty edges, which could soil the oven with fat dripping, hang over the sides.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.
- If your range is connected to 208 volts, rare steaks may be broiled by preheating the 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
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	c	4 1/2	4 1/2	Arrange in single layer.
<b>Ground Beef</b> Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	c	10	7	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b> Rare Medium Well Done Rare Medium Well Done	1 inch thick (1 to 1 1/2 lbs.)  1 1/2 inch thick (2 to 2 1/2 lbs.)	c c c c c c	<b>6</b> <b>8</b> 12 <b>10</b> <b>15</b> 25	5 6 11 7-8 14-16 20-25	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
<b>Chicken</b>	1 whole (2 to 2 1/2 lbs.), split lengthwise	A	<b>35</b>	<b>10-15</b>	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
<b>Bakery Products</b> Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	c c	1 1/2-2 <b>3-4</b>	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
<b>Lobster Tails</b>	2-4 (6 to 8 oz. each)	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish</b>	1-lb. fillets 1/4 to 1/2 inch thick	c	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
<b>Ham Slices</b> (precooked)	1 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1 1/2 inch thick or home cured ham.
<b>Pork Chops</b> Well Done	<b>2 (1/2 inch thick)</b> 2 (1 inch thick), about 1 lb.	c B	10 13	10 13	Slash fat.
<b>Lamb Chops</b> Medium Well Done Medium Well Done	2(1 inch thick) about 10 to 12 oz. 2(1 1/2 inch thick), about 1 lb.	c c c B	<b>10</b> 12 14 17	9 10 12 12-14	Slash fat
<b>Wieners and</b> similar precooked sausages, bratwurst	1-lb. pkg. (10)	c	6	1-2	If desired, split sausages in half lengthwise; cut into 5-to 6-inch pieces.



# OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours

## Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad to set the Clean Time.

## Prepare the Oven Before Setting the Controls

The range must be completely cool in order to set the self-clean cycle.

1. Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures.

**NOTE:** The oven shelves may be left in the oven. They will discolor and become hard to slide after the self-clean cycle.

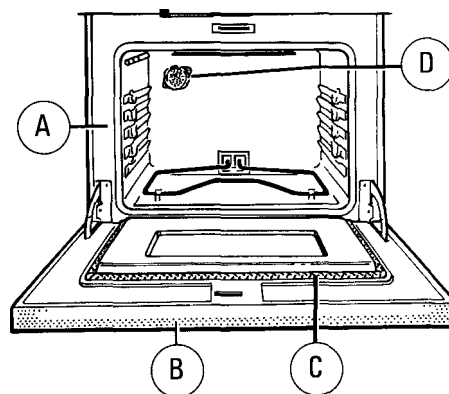
2. Wipe up heavy soil on the oven bottom. If you use soap, rinse thoroughly before self-cleaning to prevent staining.
3. Clean spatters or soil on the oven front frame (A), under the front edge of the cooktop, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

**Do not let water run down through openings in the top of the door (B).** To help prevent water from getting in these slots when cleaning, open the door as far as it will go.

**Do not rub or clean the door gasket (C)**—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Clean top, sides and outside front of oven door with soap and water. **Do not use abrasives or oven cleaners.**

Make sure the oven light bulb cover (D) is in place.



- A. Oven Front Frame
- B. Openings in Door
- C. Oven Door Gasket
- D. Oven Light Bulb Cover

3. Close the oven door and make sure the oven light is off. If the oven light is not turned off, the life of the bulb will be shortened or it may cause the bulb to burn out immediately. The door latches automatically after the clean cycle is set.

The oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

**Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.** A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.



### How to Set Oven for Cleaning

1. Follow steps to prepare the oven for cleaning.
2. Close the oven door.



3. Press the CLEAN pad.

4. Press the INCREASE or DECREASE pad until the desired Clean Time is displayed.

Clean Time is normally 3 hours. You can change the Clean Time to anywhere between 2 and 4 hours, depending on how dirty the oven is.

The self-clean cycle will automatically begin after "CLEAN" is displayed. The words "ON" and "LOCK" will appear on the display. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCK light goes off.

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature, the word "LOCK" goes out and the door can be opened.

5. When the LOCK light is off, open the door.

NOTE: A fan may automatically turn on to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

### How to Delay Start of Cleaning

#### Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until the desired Clean Time appears..
5. Press STOP TIME pad.
6. Press the INCREASE or DECREASE pad until the desired Stop Time appears in the display.



6. Press the STOP TIME pad. "10:00" appears in the display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Clean Time to the time of day. In this example, the time of day is 7:00 and the Clean Time is 3 hours. Adding 3 hours to the time of day equals 10:00.

7. Change the Stop Time from 10:00 to 12:00 by pressing the INCREASE pad until "12:00" appears in the display. The words "DELAY CLEAN" will also appear in the display.

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day.

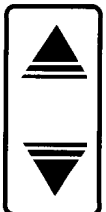
NOTE: Before beginning make sure the oven clock shows the correct time of day.

**For example:** Let's say it's 7:00 and you want the oven to begin self-cleaning at 9:00 after you're finished in-the kitchen. The oven is just soiled a normal amount so the normal Clean Time of 3 hours is preferred.

1. Prepare the oven for cleaning.
2. Close the oven door.



3. Press the CLEAN pad.



4. Press the INCREASE pad. Three hours cleaning time is automatically set.
5. If a longer or shorter Clean Time is desired, press the INCREASE or DECREASE pad until the desired Clean Time is displayed.

The self-clean cycle will automatically begin at 9:00 and finish at 12:00. The word "ON" will appear on the display at 9:00.

When the oven heats to a high temperature, the word "LOCK" will be displayed. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature, the word "LOCK" goes out and the door can be opened.

8. When the LOCK light is off open the door.

(continued next page)



# OPERATING THE SELF-CLEANING OVEN

(continued)

## After a Clean Cycle

**After a clean cycle**, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

**If white spots remain**, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

**If the oven is not clean after one clean cycle**, the cycle maybe repeated.

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## Questions and Answers

**Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?**

**A.** If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.

**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 thoroughly rinse the oven with water, wiping it absolutely clean afterwards, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

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

**A.** This is caused by excessive soil. Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the oven has cooled and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

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

**A. Yes.** This is the sound of 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 an odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong 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. These lines 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. To make shelves slide more easily, after each self-cleaning function, 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 the self-clean cycle. Is this normal?**

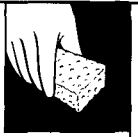
**A. Yes.** After the self-clean cycle, the shelves may lose some luster and discolor to a deep gray color.

**Q. Can I cook food on the cooktop while the oven is self-cleaning?**

**A. Yes.** While the oven is self-cleaning, you can use the cooktop just as you normally do.



# CARE AND CLEANING



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

**BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.**

## Removal of Packaging Tape

The safest way to remove adhesive left from packaging tape on new appliances to assure no damage is done to the finish of the product, is an application of a household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface. This procedure is also safe for the face of microwave doors and other plastic and Lexan parts.

**NOTE:** The plastic tape that is not removed from the chrome trim on oven parts cannot be removed if baked on.

## Surface Units and Drip Pans

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

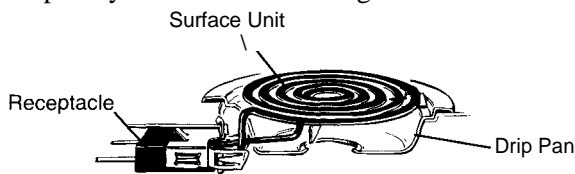
### CAUTION

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

### To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

To remove the drip pans for cleaning, the surface units must be removed first. Make sure the surface units are completely cool before touching them.



Lift the surface unit about 1 inch above the drip pan and pull it out.

**Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.**

**Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.**

## Drip Pans

Remove the surface units. Then lift out the drip pans. The drip pans can be cleaned by hand. Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

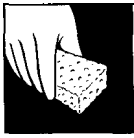
### Clean the area under the drip pans often.

Built-up soil, especially grease, may catch fire.

**Do not cover drip pans with foil.** Using foil so close to the receptacle could cause shock, fire or damage to the range.

**CAUTION:** Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.

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# CARE AND CLEANING

(continued)

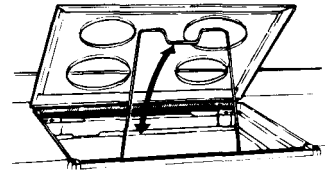
## Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.

To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

**Be sure all surface units are turned off before raising the cooktop.** The support rod will hold the cooktop up while you clean underneath it.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.



## Brushed Chrome Cooktop (on some models)

Clean the brushed chrome top with warm, soapy water or Bon Ami® brand cleanser rinse, and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface or a chrome protectant may be used to help reduce spotting or fingerprinting. Wipe away excess oil with a clean, soft cloth.

## Porcelain Cooktop (on some models)

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.

If acids spill on the cooktop while it is hot, use a dry paper towel to wipe it up right away. When the surface has cooled, wash with soap and water or cleansing powders. Rinse well.

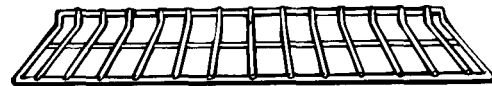
For other spills such as fat smatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

## Oven Shelves

**Clean the oven shelves with a mild abrasive cleanser.** After cleaning, rinse the shelves with clean water and dry with a clean cloth.

**To remove heavy, burned-on soil,** use scouring pads. After scrubbing, wash with soapy water, rinse well and dry.

**The oven shelves may be cleaned in the self-cleaning oven.** However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make the shelves slide more easily.



## Broiler Pan and Rack

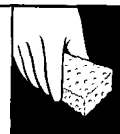
**After broiling,** remove the broiler pan and rack from the oven. Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container. Wash and rinse the pan and rack in hot, soapy water.

**If food has burned on,** sprinkle the rack while hot with detergent and cover with wet paper towels or a dish cloth. Burned-on foods will soak loose while the meal is being served. Wash, scour if necessary with a soap-filled or plastic scouring pad. Rinse well and dry.



Do not store a soiled broiler pan and rack in the oven. Do not clean in the self-cleaning oven.

The broiler pan and rack may also be cleaned in the dishwasher.



## Oven Light Bulb

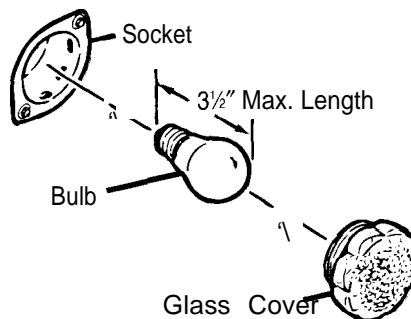
The light bulb is located on the rear wall of the oven. Before replacing the bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel or unplug the range from the electrical outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth. If you do, the bulb will break.

### To remove:

- Unscrew the cover and remove the bulb.

### To replace:

- Put in a new 40-watt **appliance bulb**. A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Replace and tighten the cover.
- Reconnect electrical power to the range.



DO NOT REMOVE SCREWS.

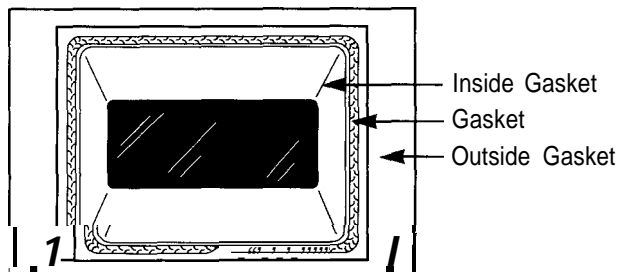
## Removable Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the oven door by the handle. This can cause the glass to break or damage to the door.

**To remove the door**, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

NOTE: Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.

**To replace the door**, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.



### TO CLEAN THE DOOR:

#### Inside of the door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.

- The area outside the gasket can be cleaned with a scouring pad.
- Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

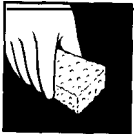
NOTE: The door gasket is designed with a gap at the bottom to allow for proper air circulation.

#### Outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Do not let water run down through openings in the top of the door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do **not** use oven cleaners, cleansing powders or **harsh abrasives on the outside of the door.**

NOTE: Do not clean the bake unit or the broil unit. Any soil will burn off when the units are heated. The bake unit can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulate around the bake unit, gently wipe around the unit with warm water.

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# CARE AND CLEANING

(continued)

## Control Panel and Knobs

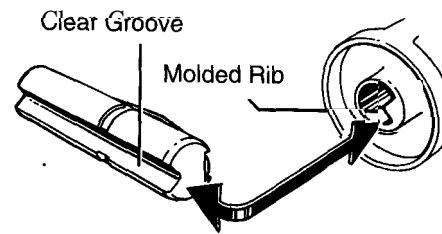
**It's a good idea to wipe the control panel after each use of the oven.** Clean with mild soap and water of vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners. A 50/50 solution of vinegar and hot water works well.

**The control knobs may be removed for cleaning.**

Before removing the knobs for cleaning, please note that the knobs on the left side and the knobs on the right side are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper alignment.

To **remove a knob**, pull it straight off the stem. If the knob is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.



Wash the knobs in soap and water but do not soak.

**To replace the knob**, locate the groove in each side of the knob stem. One of the grooves contains a spring clip and the other groove is clear. Locate the molded rib inside the knob. Fit the molded rib of the knob into the clear groove on the knob stem.

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## Kick Panel

**To clean the front of the kick panel**, wash with soap and water. Rinse well.

Do not use cleansing powders or harsh abrasives that may scratch the surface,

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## Metal Parts

**Do not use steel wool, abrasives, ammonia or commercial oven cleaners.**

To safely clean surfaces; wash, rinse and then dry with a soft cloth.

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## Glass Surfaces

**To clean the outside glass finish**, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside the openings in the oven door while cleaning.

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## Painted Surfaces

Painted surfaces include the outside oven door, sides, control panel and kick panel. Clean these with soap and water or a vinegar and water solution.

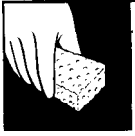
**Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.**

# QUESTIONS? USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
“F-” AND A NUMBER FLASH ON DISPLAY	<ul style="list-style-type: none"> <li>• If the time display flashes “F-” and a number, you have a function error code. Press the CLEAR/OFF pad. Allow oven to cool for one hour. Put oven back into operation. If the failure code repeats, disconnect all power to the range. Call for service.</li> </ul>
OVEN WILL NOT WORK	<ul style="list-style-type: none"> <li>• Plug on range is not completely inserted in the electrical outlet.</li> <li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li> <li>• Oven controls not properly set.</li> </ul>
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> <li>• Oven controls not properly set. See the Broiling section.</li> <li>• Door not left ajar as recommended.</li> <li>* Improper shelf position being used. See the Broiling section.</li> <li>• Food is being cooked on a hot pan.</li> <li>• Cookware is not suited for broiling.</li> <li>• Aluminum foil used on the broiler pan rack has not been fitted properly and slit as recommended.</li> </ul>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"> <li>• Oven controls are not properly set.</li> <li>• Shelf position is not correct.</li> <li>• Incorrect cookware or cookware of improper size is being used,</li> <li>• A foil tent was not used when needed to slow down browning during roasting.</li> </ul>
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> <li>• Bulb may be loose or burned out.</li> <li>• Electrical plug must be plugged into a live power outlet.</li> </ul>
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> <li>• Oven thermostat needs adjustment. See the <i>Do It Yourself</i>—Adjust the Oven Thermostat section.</li> </ul>
CONTROL BEEPS AFTER ENTERING OVEN TIME ON STOP TIME	<ul style="list-style-type: none"> <li>• This is reminding you to enter a bake temperature.</li> </ul>
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> <li>• Surface units are not plugged in solidly.</li> <li>• Surface unit controls are not properly set.</li> </ul>
CLOCK AND TIMER DO NOT WORK	<ul style="list-style-type: none"> <li>• Make sure the electrical plug is plugged into a live, properly grounded power outlet.</li> <li>• Check for power outage.</li> </ul>

*(continued next page)*



# THE PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"><li>• Stop Time must be more than 3 hours later than Start Time.</li><li>• Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature and reset the controls.</li></ul>
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none"><li>• Oven controls not set properly.</li><li>• Heavily soiled ovens require a 3%-4 hour clean time.</li><li>• Heavy spillovers should be cleaned up before starting the clean cycle.</li></ul>
“BURNING” OR “OILY” ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none"><li>• This is normal in a new oven and will dissipate in time. To speed the process, set a self-clean cycle (see the Operating the Self-Cleaning Oven section) lasting a minimum of 3 hours.</li></ul>

**If you need more help...call, toll free:  
GE Answer Center®  
800.626.2000  
consumer information service**

# We'll Be There

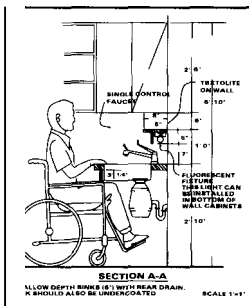
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

## ***In-Home Repair Service*** ***800-GE-CARES (800-432-2737)***

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just 1 visit.

## ***GE Answer Center®*** ***800.6262000***

Whatever your question about any GE major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



## ***For Customers With Special Needs...*** ***800.626.2000***

Upon request, GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

## ***Service Contracts*** ***800-626-2224***

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

## ***Parts and Accessories*** ***800-626-2002***

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing **generally should be** referred to qualified service personnel. Caution must be exercised, since improper **servicing may cause unsafe operation.**

# YOUR GE ELECTRIC RANGE WARRANTY

**Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.**

## WHAT IS COVERED

### 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<sup>®</sup> servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

## WHAT IS NOT COVERED

- 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: GE Answer Center<sup>™</sup>  
600.626.2000  
consumer reformation 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 as described in the Installation Instructions provided with the product.

- 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, write:  
Manager—ConSUMER Affairs, GE Appliances, Louisville, KY 40225**



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