



Gas RANGES

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OWNER'S MANUAL

GG5500PV

ENGLISH/ ESPAÑOL

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label behind the door or drawer.

THANK YOU FOR MAKING GE APPLIANCES A PART OF YOUR HOME.

Whether you grew up with GE Appliances, or this is your first, we're happy to have you in the family.

We take pride in the craftsmanship, innovation and design that goes into every GE Appliances product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your GE appliance now online. Helpful websites and phone numbers are available in the Consumer Support section of this Owner's Manual. You may also mail in the pre-printed registration card included in the packing material.



IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

⚠ WARNING If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING Never Operate the Top Surface Cooking Section of this Appliance Unattended

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

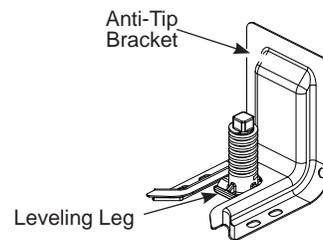
ANTI-TIP DEVICE



⚠ WARNING

Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket provided with the unit to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.



Free-Standing and Slide-In Ranges

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

Remove any currently installed anti-tip bracket and install the bracket provided with this unit.

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not

possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If your range is removed for cleaning, servicing, or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults. Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲WARNING GENERAL SAFETY INSTRUCTIONS

▲WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

- Use this appliance only for its intended purpose as described in this Owner's Manual.
 - Your range is shipped from the factory set for use with natural gas. It can be converted for use with propane (LP) gas.
 - If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion. Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
 - Have your range installed and properly grounded by a qualified installer in accordance with the provided installation instructions.
 - Any adjustment, repair or service not specifically recommended in this manual should be performed ONLY by a qualified gas range installer or service technician.
 - Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
 - If the heating element in the oven develops a glowing spot or shows other signs of damage, do not use that area of the range. A glowing spot indicates the element may fail and present a potential burn, fire, or shock hazard. Turn the heating element off immediately and have it replaced by a qualified service technician.
 - Be sure all packing materials are removed from the range before operating to prevent ignition of these materials.
 - Avoid scratching or impacting glass displays and doors. Doing so may lead to glass breakage.
 - Do not cook on a product with broken glass. Shock, fire, or cuts may occur.
 - Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance..
- **▲CAUTION** Do not store items of interest to children in cabinets above or on top of the range - children climbing on the oven to reach items could be seriously injured.
 - Do not allow anyone to climb, stand or hang on the oven door, drawer, or cooktop. They could damage the range or tip it over causing severe injury or death.
 - Never block the vents (air openings) of the range. They provide the air inlets and outlets that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.
 - 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 surface units or oven heating elements. Do not use a towel or other bulky cloth in place of pot holders.
 - Do not touch the burners, griddles (on some models), grates (on some models), the cooktop or oven heating elements, or the interior surface of the oven. These surfaces may remain hot enough to burn for an extended period of time following cooking, even though they no longer appear to be on or hot.
 - During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include burners or heating elements, grates (on some models), cooktop surface, oven vent openings, surfaces near the openings, crevices around the oven door, metal trim parts above the door, any backguard, or shelves located above cooking surface.
 - Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke, or fire.
 - Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
 - Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲WARNING GENERAL SAFETY INSTRUCTIONS (Cont.)

- Keep the ventilator hood and grease filters clean to maintain good venting and to avoid grease fires.
- Turn the ventilator OFF in case of a fire. The blower if in operation, could spread the flames.

▲WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not store any flammable materials or temperature sensitive items inside of the appliance.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

▲WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

▲WARNING COOKTOP SAFETY INSTRUCTIONS

- NEVER Operate the Top Surface Cooking Section of this Appliance Unattended. Boilovers can cause smoking and greasy spillovers that may catch on fire. Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- Use a deep fat frying thermometer whenever possible to monitor oil temperature. To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets. If a fire should occur, keep away from the appliance and immediately call your fire department.
- Use proper pan size and avoid pans that are unstable or easily tipped. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.
- Always use the LITE position when igniting the top burners and make sure the burners have ignited.
- 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.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲WARNING COOKTOP SAFETY INSTRUCTIONS (Cont.)

- Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.
- 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.
- When preparing flaming foods under a hood, turn the fan on.
- Do not place or store items that can melt or catch fire on the cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.

▲WARNING OVEN SAFETY INSTRUCTIONS

- NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil or oven liners. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Never place foil or oven liners on the oven bottom. They can trap heat causing risk of smoke or fire.
- 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.
- Keep the oven vent unobstructed.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, be careful to avoid touching hot surfaces and do not let pot holder contact hot heating element in oven.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Do not leave items on the cooktop near the oven vent. Items may overheat resulting in a risk of fire or burns.
- Never broil with the door open.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- **SHOCK OR BURN HAZARD:** Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.
- **▲CAUTION BURN HAZARD:** The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲WARNING SELF-CLEANING OVEN SAFETY INSTRUCTIONS

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks, and other utensils from the oven. Only dark-colored porcelain-coated oven racks may be left in the oven. Failure to do so may cause damage to these items and the oven and present a potential burn or fire hazard.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- 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 unless certified for use in a 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.
- **IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from

packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: All protective packing must be removed from all parts. It cannot be removed if it is baked on.

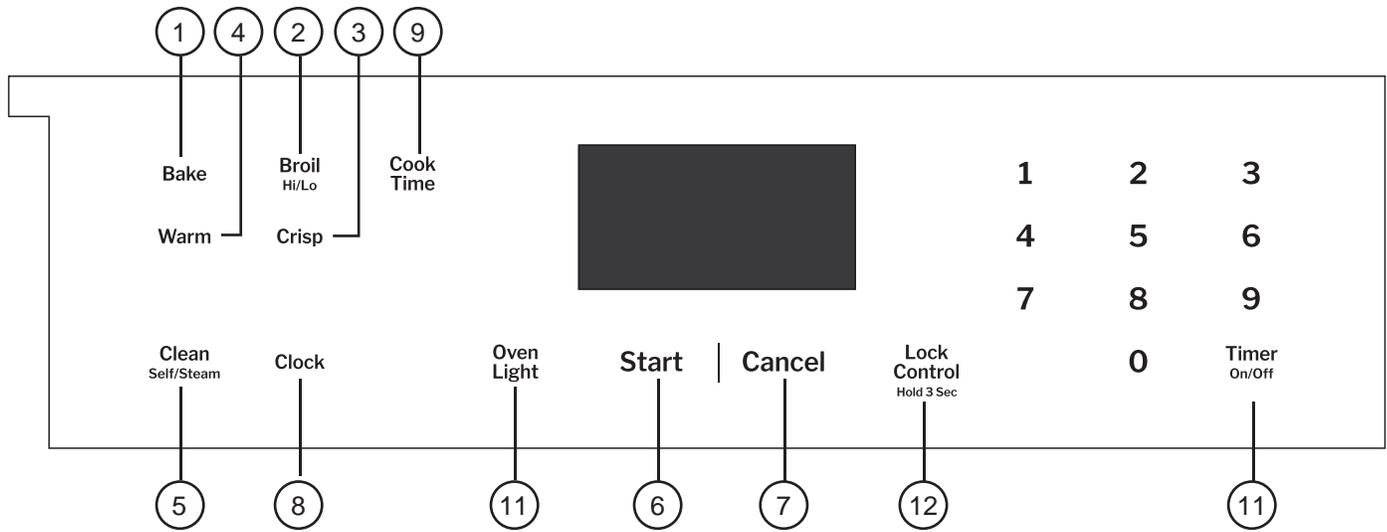
Consider recycling options for your appliance packaging material.

PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.

READ AND SAVE THESE INSTRUCTIONS

Oven Controls



- 1. Bake:** See the Cooking Modes section for more information.
- 2. Broil High/Low:** See the Cooking Modes section for more information.
- 3. Crisp:** The Crisp mode is designed to produce foods with a crispier exterior than traditional oven cooking. See the Cooking Modes section for more information.
- 4. Warm:** Warm mode is designed to keep hot foods hot for up to 2 hours. See the Cooking modes section for more information.
- 5. Clean:** Your oven has the following cleaning modes: Self-Clean and Steam Clean. See the Care and Cleaning section for important information about using these modes.
- 6. Start:** Must be pressed to start any cooking, cleaning, or timed function.
- 7. Cancel:** Cancels ALL oven operations except the clock and timer.
- 8. Clock:** Sets the oven clock time. Press the **Clock** pad then use the number pads to enter the desired time of day. Press **Start** to save the time.
- 9. Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. To use the **Cook Time** function, set the desired cooking mode and cooking temperature, then press the **Cook Time** pad. Use the number pads to enter the desired cooking time in hours and minutes. Press **Start** to begin the countdown. This can only be used with Bake, Crisp, and Warm.
- 10. Timer On/Off:** Works as a countdown timer. **NOTE:** The oven will continue to operate when the timer countdown is complete. To set the timer, press the **Timer On/Off** pad, then use the number pads to enter the time in hours and minutes. Press **Start** to begin the countdown. To turn the timer off, press the **Timer On/Off** pad.
- 11. Oven Light:** Turns the oven light on or off.
- 12. Lock Control:** Locks out the control so that pressing any pad does not activate the controls. To use this feature, press and hold the **Lock Control** pad, for three seconds to lock or unlock the control.

Settings

There are several settings on your range. To access and change these settings, press the **Bake** and **Broil** pads at the same time and hold for three seconds, a beep sounds, then release the buttons and "OFSt" should appear in the display.

Scroll through the Settings menu using the 2 number pad for up and the 8 number pad for down until the desired feature is displayed. To select a feature to change, or to confirm a change, press the **6** number pad. To cancel a change and return to the Settings menu, press the **4** number pad. To exit the Settings menu, press **Cancel**.

Adjust the Oven Temperature (OFSt)

This feature allows the oven baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is running too hot or too cold and wish to change it.

To adjust the oven temperature, enter the Settings menu as listed above, then scroll through the features until "OFSt" is displayed and press **6**. A number between 35 and -35 will be displayed. Use the 2 number pad to increase the adjusted temperature or use the 8 number pad to decrease the adjusted temperature. Press **6** to save the temperature adjustment. Press **Cancel** or **4** to exit the Settings menu. This adjustment will affect Bake.

Do not use thermometers, such as those found in grocery stores, to check the temperature inside your oven. These thermometers may vary 20-40 degrees.

Sabbath Warmer Setting (Sabb)

This feature allows the user to increase the Sabbath Warm temperature if the oven is operating cooler than desired.

To adjust this feature Lo or Hi, enter the Settings menu as outlined above and scroll through the options until "Sabb" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm. Press **Cancel** to exit the Settings menu.

Sound Volume (Snd)

This feature allows the oven tone volume to be adjusted On and Off (OFF). To adjust the tone volume, enter the Settings menu as outlined above and scroll through the options until "**Snd**" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm it. Press **Cancel** to exit the Settings menu.

End of Timer Signals (End tonE)

This is the tone that signals the end of a timer. The tone can be continuous (Cont) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a pad on the control is pressed. A single setting (bEEp) will sound just a single tone at the end of the timer. To change the tone, enter the Settings menu as outlined above and scroll through the options until "**End tonE**" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm it. Press **Cancel** to exit the Settings menu.

12-hr Auto Shut Off (12h Shut)

This feature turns off the oven after 12 hours of continuous operation. To enable or disable this feature, enter the Settings menu as listed above and scroll through the options until "**12h Shut**" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm it. Press **Cancel** to exit the Settings menu.

Fahrenheit / Celsius (dEg Unit)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). To toggle between temperature measurements, enter

the Settings menu as listed above and scroll through the options until "**dEg Unit**" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm it. Press **Cancel** to exit the Settings menu.

Clock Display (CLoc diSP)

This feature specifies whether the clock appears in the display. The clock display may be "On" or "OFF." To change the display, enter the Settings menu as listed above and scroll through the options until "**CLoc diSP**" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm it. Press **Cancel** to exit the Settings menu.

Clock Configuration (CLoc cFg)

This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12) or 24-hour military time display. To change the configuration, enter the Settings menu as outlined above and scroll through the options until "**CLoc cFg**" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm it. Press **Cancel** to exit the Settings menu.

Remote Enable (APP EnbL)

(available with U+ Connect module)

Allows you to control your oven remotely. This feature may be "on" or "oFF." To change the configuration, enter the Settings menu as outlined above and scroll through the options until "**APP EnbL**" is displayed, then press **6**. Scroll to the desired option and press **6** again to confirm it. Press **Cancel** to exit the Settings menu.

UPD (uPd)

(available with U+ Connect module)

The UPD information may be requested when contacting service about your oven. To access the information, enter the Settings menu as outlined above and scroll thru the options until "uPd" is displayed, then press **6**. A set of four characters and numbers will display. Scroll down to see the next set of four characters and numbers and then scroll down again to see the final set of four characters and numbers. You can also scroll up to review the previous sets. Press **Cancel** to exit the Settings menu.

MAC ID (id)

(available with U+ Connect module)

The MAC ID information may be needed to connect to some Wi-Fi systems. To access the information, enter the Settings menu as outlined above and scroll thru the options until "id" is displayed, then press **6**. A set of four characters and numbers will display. Scroll down to see the next set of four characters and numbers and then scroll down again to see the final set of four characters and numbers. You can also scroll up to review the previous sets. Press **Cancel** to exit the Settings menu.

Sabbath Mode

If your range has the OU logo on the rating label as pictured, your range offers a Sabbath mode that complies with standards set forth by Orthodox Union, the Central Rabbinical Congress, and Halacha Tech, and is 100% certified to the highest halacha standards. In this mode, the oven lights will be turned off for the duration of use, oven tones will be disabled, and gives the option to set Sabbath schedules up to 72 hours in length.

NOTE: Ensure the oven clock is accurate before entering the mode. For proper Sabbath operation, the mode must be started within the 1-hour window before sunset.

Entering the Sabbath Schedule Selection Menu

1. Press and hold the **Timer On/Off** and **Oven Light** pads for 3 seconds until “**Sabb**” is displayed.
2. Scroll through the schedule options using the **0** number pad. Select the desired schedule by pressing **Start**.

NOTE: An “S” in the schedule denotes 24hr + 1hr of oven warming. An “H” in the schedule denotes a day of Holiday as defined in the Holiday (“hoLi”) section below.

Menu Options	Schedule Details	Duration Options	Display Shown
Sabb	Sabbath Warm	24h (default), 48h, 72h 4h, 8h, 12h	Sabb
SH	24 hr + 1 hr Warm 24 hr Holiday	None	hoLi
SHH	24 hr + 1 hr Warm 24 hr Holiday 24 hr Holiday	None	hoLi
HS	24 hr Holiday 24 hr + 1 hr Warm	None	hoLi
HHS	24 hr Holiday 24 hr Holiday 24 hr + 1 hr Warm	None	hoLi

NOTE: Pressing the **Cancel** pad will exit the Sabbath mode completely and return the range to normal function. If no pads are pressed for 30 seconds, the control will time out and return to normal function.

Sabbath Warm (Sabb)

Sabbath Warm will keep the oven warm for the scheduled duration. To use the Sabbath Warm function,

1. Press and hold the **Timer On/Off** and **Oven Light** pads for 3 seconds until “**Sabb**” is displayed. If a continuous, 24hr Sabbath Warm is desired, press **Start**.
2. If the default duration is not desired, press the **Timer On/Off** pad while “**Sabb**” is displayed to enter the Sabbath Warm Duration Selection menu. Scroll through the duration options using the **0** number pad, then select the desired duration by pressing **Start**.

NOTE: For time options less than 24 hours, the appliance will complete the Sabbath Warm function and transition to Sabbath Idle for the remainder of the 24-hour period. The oven lights will remain on, oven tones will remain disabled, oven heating will be disabled, and the control will display “**IdLE**”.

Menu Options	Schedule Details
24hr	24hr + 1hr Sabbath Warm
48hr	48hr + 1hr Sabbath Warm
72hr	72hr + 1hr Sabbath Warm
4hr	4hr Sabbath Warm 20hr +1hr Sabbath Idle
8hr	8hr Sabbath Warm 16hr +1hr Sabbath Idle
12hr	12hr Sabbath Warm 12hr +1hr Sabbath Idle

Holiday (hoLi)

Schedule options with the Holiday function included will follow the schedule below automatically. No further action is required after setting the desired schedule option, as the appliance will transition between functions on its own based on the initial time entered within the 1-hour window before sunset.

	Start Time	End Time
Holiday Bake	Initial Time Entered (ITE)	ITE + 5 hrs or Midnight (whichever occurs first)
Holiday Warm	ITE + 5 hrs or Midnight (whichever occurs first)	8 AM
Holiday Bake	8 AM	12 Noon
Holiday Warm	12 Noon	Initial Time Entered

Sabbath Mode Power Outage Note

If a power outage occurs during the use of the Sabbath Warm or Holiday modes, the appliance will return to Sabbath Warm for the remainder of the chosen schedule. If the power outage occurs during the Sabbath Idle mode, the appliance will return to Sabbath Idle for the remainder of the chosen schedule.

Gas Cooktop

In Case of a Power Failure

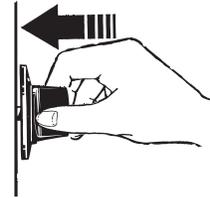
In the event of a power failure, the oven is inoperable, and no attempt should be made to operate it. However, the cooktop may be lit with a match. Using extreme caution, hold a lit match near the ports beneath the surface burner cap, then slowly turn the knob to the LITE position. Once lit, surface burners will continue to operate normally.

Lighting a Surface Burner

▲ WARNING Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.

To light the burner, select a burner and find its control knob. Push the knob in and turn it to the LITE position.

You will hear a clicking noise - the sound of the electric spark igniting the burner. When one burner is turned to LITE, all burners will spark. Sparking will continue as long as the knob remains at LITE. Once gas is ignited, turn the knob to adjust the flame size.



Push the control knob in and turn it to the LITE position.

Lighting a Surface Burner with a Match

You can light the surface burners on your range with a wooden kitchen match. Hold a lit match to the burner, then push in and turn the control knob to the **LITE** position. Use extreme caution when lighting burners this way. Surface burners in use when an electrical power failure occurs will continue to operate normally.

Selecting a Flame Size

Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size on a burner should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.



These flames are too large for the pot

Using the Surface Burners

- The round burner is for general cooking purposes. Size cookware appropriately to the flames.
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

Cookware for Gas Cooktop

The following information will help you choose cookware which will give good performance on gas cooktops.

Aluminum:

Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

Stainless Steel:

This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat or as the manufacturer recommends.

Cast Iron:

If heated slowly, most skillets will give satisfactory results.

Enamelware:

Under some conditions, the enamel of some cookware may melt. Follow the cookware manufacturer's recommendations for cooking methods.

Glass:

There are two types of glass cookware - those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic:

Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas ranges.

Stove Top Grills

Do not use an after-market stove top grill on your gas surface burners. A stove top grill will cause incomplete combustion resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



Do not use stove top grills

Using a Wok

Use only a flat-bottomed wok with a diameter of 14 inches or less. Make sure the wok bottom sits flat on the grate.

Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



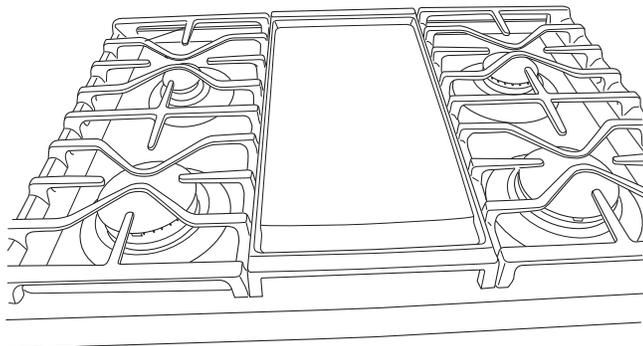
Use a flat-bottomed wok.



Griddle

Positioning Your Griddle

The non-stick aluminum griddle can only be used over the center burner of the range top.



Preheating Your Griddle

Preheat your griddle for 5 minutes on High before placing food on the griddle.

Once the griddle is preheated, turn the knob on the burner to the cook setting recommended in the table. Adjust the setting as needed for your specific pan and desired doneness.

Type of Food	Cook Setting
Warming Tortillas	Med-Lo
Pancakes	Med-Lo
Hamburgers	Med
Fried Eggs	Med-Lo
Breakfast Sausage Links	Med
Hot Sandwiches (such as Grilled Cheese)	Med-Lo

Using Your Non-Stick Aluminum Griddle

Your griddle provides an extra-large cooking surface for meats, pancakes and other foods usually prepared in a skillet. Before first use, rinse with hot water and dry thoroughly.

Griddle Precautions

- Do not use on the griddle for extended lengths of time. Permanent staining and/or cracking lines on the surface could result.
- Do not overheat the griddle. Leaving the griddle burner on at HI for an extended amount of time without food can damage the nonstick coating.
- Use only plastic, nylon, wooden utensils, or SilverStone® kitchen tools to prevent marring of the coating.
- Never use knives or cut food on the griddle.
- Do not use metal utensils with sharp points or rough, sharp edges which might damage the griddle surface.
- Store carefully to prevent scratching.
- Do not place the griddle in a microwave oven.
- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent "baked on" food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot, soapy water as soon as it is cool.
- **NOTE:** Do not clean the griddle in the self-cleaning oven. Doing so will damage the nonstick coating.

For instructions on how to clean the griddle, see the Care and Cleaning section of this manual.

Cast Iron Reversible Griddle/Grill Accessory

- If using the cast iron griddle accessory, preheat your griddle or grill for at least 5 minutes on High before placing food on the griddle or grill.
- When cooking steaks on the grill side, preheat your griddle or grill up to 8 minutes on High to sear the outside of the steak.

Oven Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommended rack positions and other tips for using these modes. Remember, your new oven may perform differently than the oven it is replacing.

Place racks in the desired position(s) prior to starting the oven. For some cooking modes, such as Bake, the oven will preheat and a tone will sound when the oven is ready for cooking. Some cooking modes do not require preheating. To reduce preheating times, remove unused racks and avoid opening the oven door until the preheat tone sounds.

While in use, oven heaters will cycle on and off as needed to maintain appropriate cooking conditions. Avoid frequently opening the oven door, as this can impact cooking times and performance.

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

Bake

The Bake mode is intended for baking and roasting on a single rack. To use this mode, press the **Bake** pad and use the number pads to set the desired temperature, then press **Start**.

Preheating is generally recommended when using this mode, especially for preparing baked goods such as cakes, cookies, and pastries.

Broil Modes

Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and fats igniting. For best performance center food below the broil heating element. Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Always use the Broil mode with the oven door closed.

Broil High

Broil High uses intense heat from the upper element to sear foods. Use Broil High for thinner cuts of meat and/or when you would like to have a seared surface and less done interior. To use this mode press the **Broil** pad once and then press **Start**.

It is not necessary to preheat when using this mode.

Broil Low

Broil Low uses less intense heat from the upper element to cook food thoroughly while also browning the surface. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode, press the **Broil** pad **twice** and then press **Start**.

It is not necessary to preheat when using this mode.

Crisp

The Crisp mode is a special mode that is designed to produce foods with a crispier exterior than traditional oven cooking. The Crisp mode is intended for single rack cooking only. To use this mode, press the **Crisp** pad and use the number pads to set the desired temperature, then press **Start**.

The temperature can be set between 300°F and 500°F. There is a 2 minute preheat for this mode. Follow recipe or package traditional bake guidelines for set temperature and cook times. Adjust cook time to achieve your desired crispness. Additional guidelines for using this mode can be found in the Crisp Cooking Guide.

Warm

Warm mode is designed to keep hot foods hot. Do not use warm to heat cold food, other than crisping crackers, chips, or dry cereal. Cover foods that need to remain moist and do not cover foods that should be crisp. It is also recommended that food should not be kept warm for more than two hours. To use this mode, press the **Warm** pad, then press **Start**.

Preheating is not necessary for this mode.

Oven Cookware

The material, finish, and size of cookware affect baking performance. Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper and thicker crust. If using dark and coated cookware check food earlier than the minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

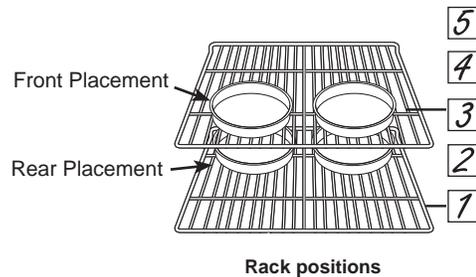
- Air insulated pans heat slowly and can reduce bottom browning.
- Stoneware heats slowly and retains heat well. It is recommended to preheat this type of cookware if possible. Additional cook time may be required.
- Cookware used in broil modes and air fry must be broil-safe.
- Keep cookware clean to promote even heating.

Oven Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	3	Use shiny cookware and ensure adequate airflow
Layer cakes on Multiple Racks*	Bake	1 & 3	Use shiny cookware and ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware and ensure adequate airflow
Cookies, biscuits, scones on a Single Rack	Bake	3	Use shiny cookware and ensure adequate airflow
Cookies, biscuits, scones on Multiple Racks	Bake	2 & 4	Use shiny cookware and ensure adequate airflow
Beef & Pork			
Hamburgers	Broil Hi	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Steaks & Chops	Broil Hi	4 or 5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Roasts	Bake	3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake	3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Bone-in chicken breasts, legs, thighs	Broil Lo	2	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heater.
Boneless chicken breasts	Broil Lo Bake	2	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heater.
Whole turkey	Bake	1	Use a low sided pan such as a broil pan. Preheating is not necessary.
Turkey Breast	Bake	2	Use a low sided pan such as a broil pan. Preheating is not necessary.
Other			
Fish	Broil Lo	5 (1/2 thick or less) 4 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heater.
Casseroles	Bake	3	
Frozen Pizza on a single rack	Bake	3	
Fresh or Frozen Snacks	Crisp	See Crisp cooking guide	Use dark cookware for more browning/crisping; use shiny cookware for less browning.

*When baking four cake layers at a time, use racks 1 and 3. Place the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at foodsafety.gov. Make sure to use a food thermometer to take food temperatures.

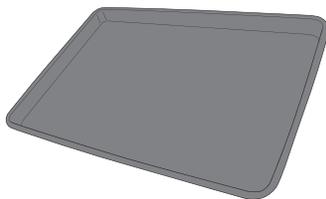


Crisp Cooking Guide

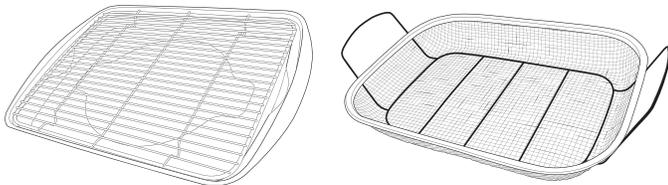
Crisp mode is a special cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. Select **Crisp**, then input the desired set temperature and press **Start**. The temperature can be set between 300°F and 500°F.

Crisp Cookware Guidelines

- Only use broil safe cookware when using Crisp mode.
- A dark sheet pan is recommended. A dark pan promotes better browning and crisping.
- Oven baking baskets and baking grids can also be used. A sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.



Primary recommended cookware



Alternate cookware options

General Tips for Crisp Mode

- The Crisp mode is designed for cooking on a single rack.
- The Crisp mode has a 2 minute preheat
- Rack position 4 is recommended for most foods. Use rack position 3 for thicker foods.
- For frozen packaged foods, use traditional oven cooking instructions for set temperature and expected cook time. Adjust the cook time to achieve your desired crispness.
- Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- When crisping foods with sauce, it is recommended to apply the sauce at the end of cooking.
- If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- It is not necessary to flip or stir food during cooking
- Arrange food in a single layer on the pan, do not overload the pan.
- Always check internal food temperature to confirm minimum safe temperatures have been reached. Minimum safe food temperatures can be found on packages and at foodsafety.gov.

FOOD TYPE	RECOMMENDED RACK POSITION(S)	RECOMMENDED SET TEMPERATURES (F°)	RECOMMENDED COOK TIME (MIN)	NOTES
Fresh boneless fish or poultry pieces, breaded such as nuggets, tenders, fillets	4	375-400	15-30	User lower set temperatures for larger pieces. Use shiny cookware.
Fresh bone in chicken wings	4	375-400	25-40	Salt wings or coat in a dry rub. If using sauce, apply after cooking or toward the end of cooking
Fresh bone in chicken drumsticks or thighs	3 or 4	375-400	30-55	User lower set temperatures for larger and thicker pieces.
Fresh French fries, thin (< ½ inch)	4	400-425	15-30	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Fresh French fries, thick (> ½ inch)	4	375-400	20-35	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Frozen packaged foods	3 or 4 (use rack position 3 for thicker foods)	Use traditional oven (not Air Fry) cooking instructions as a guideline for set temperature and cook time. Additional cook time beyond recommended package time may be required for some foods. If oven is hot when starting, food may cook faster than the minimum package time.		

Aluminum Foil and Oven Liners

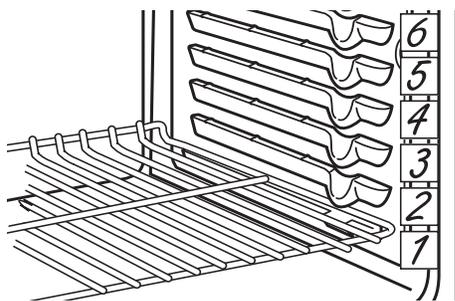
▲ CAUTION Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

Oven Racks

Rack Positions

Your oven has 6 rack positions. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.



When baking with multiple pans and on multiple racks, ensure there is at least 1 1/2" between pans to allow sufficient space for air to flow. This may improve cooking evenness. To avoid possible burns, place the racks in the desired position before you turn the oven on.

Flat Racks

When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support. To remove a rack, pull it toward you until it reaches the stop position, tilt up the front of the rack and pull it out. To replace a rack, place the curved end of the rack onto the rack supports. Tilt up the front of the rack and push the rack in until it stops. Then lay the rack flat and push it in until it is all the way into the oven.

Racks may become difficult to slide, especially after a self-clean cycle. To improve sliding conditions, use a soft cloth or paper towel to rub vegetable oil on the left and right edges of the racks and/or rack supports. Do not use other cooking oils like peanut oil, Pam® or other lubricant sprays, since this can cause a discoloring or a rust like color residue on the racks and cavity sides.

NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance. See the Accessories section for instructions on ordering additional racks.

Oven Air Vents

Never block the vents (air openings) of the range. They provide the air for the inlet and outlet that are necessary for the range to keep cool and operate properly. Air openings are located at the rear of the cooktop.

Cooktop Surfaces - Gas

Normal, Daily Use Cleaning

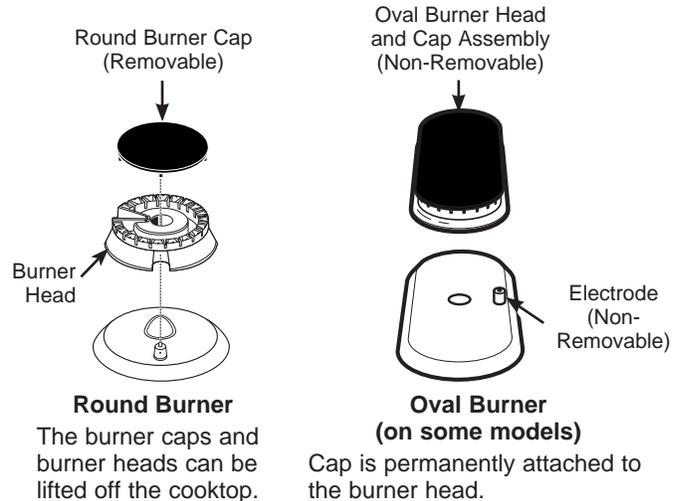
Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.

Removal of Surface Burners for Cleaning

Turn all controls OFF. Allow cooktop to cool before removing grates and burner parts. When removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

CAUTION Do not attempt to remove oval burner caps from burner heads.



Cleaning the Burner Caps

Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad

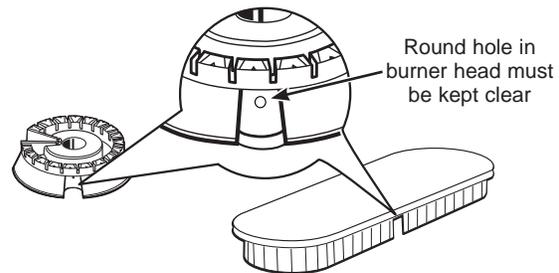
to remove burned-on food particles. The round caps may also be cleaned in your dishwasher.

Cleaning the Burner Heads

Wash the burner heads routinely, especially after bad spillovers, which could clog the burner openings. Lift burners off when cool. Wash with hot, soapy water. Rinse with clean water. For more stubborn stains, use a brush with plastic bristles.

NOTE: Do not use steel wool or scouring pads to clean the burner parts as these may clog the openings. Never wash burner heads in your dishwasher. Doing so may cause them to discolor. The ports in the burner heads must be kept clean at all times for an even, unhampered flame.

For proper ignition, make sure the small hole in the notch that fits over the electrode is kept open. A sewing needle or wire twist-tie works well to unclog it.



Cooktop Surfaces - Gas (Cont.)

Replacing Surface Burners

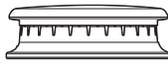
Before putting the burner caps, heads, and oval head/cap assembly back, shake out excess water and allow them to dry thoroughly. Replace burner heads in the correct locations according to size. Ensure each cap is properly seated on the burner head, as pictured below.



Burner cap is NOT properly seated.



Burner cap is NOT properly seated.

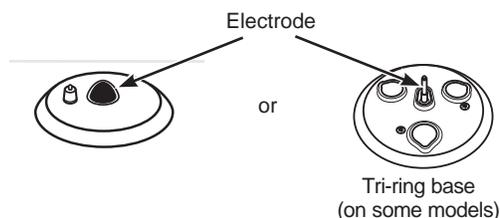


Burner cap is properly seated.

CAUTION Do not operate the cooktop without all burner parts and grates in place.

Any spill on or around an electrode must be carefully cleaned. Avoid hitting the electrode with anything hard or it could be damaged.

The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to **LITE**, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on.



Burner Grates

Grates should be washed in hot, soapy water and rinsed with clean water. To soften burned-on food, place grates in a solution containing 1/4-cup of household ammonia for several hours. Afterward, scrub

grates with a plastic scouring pad soaked in hot, soapy water. Rinse well and dry.

NOTE: Do not clean the grates in the self-cleaning oven.

Griddle

- Avoid scraping the griddle surface with metal utensils. Wash your griddle with dish soap and hot water. If necessary, scrub with a non-abrasive plastic pad.
- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent the spill from getting baked onto the cooktop.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot soapy water as soon as it is cool.
- Do not clean the griddle in the self-cleaning oven.

Cast Iron Reversible Griddle/Grill Accessory

- Clean your reversible cast-iron griddle/grill accessory with a stiff brush and hot water.
- Using soap is not recommended and harsh detergents should never be used as they will remove the seasoning.
- Rinse with hot water and dry thoroughly.
- After rinsing, preseason the griddle by applying a light coat of cooking oil to the griddle and grill surfaces. Wipe off excess oil with a paper towel.
- Store in a cool, dry place

Griddle Precautions:

- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent the spill from getting baked onto the cooktop.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot, soapy water as soon as it is cool.
- Do not wash your griddle in the dishwasher.
- Do not clean the griddle in the self-cleaning oven.

Exterior Surfaces

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



⚠ WARNING

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

NOTE: DO NOT allow stainless steel cleaner to come in contact with any plastic parts such as the control knobs or control panel. If unintentional contact of cleaners with plastic parts does occur, clean plastic part with a sponge and mild detergent mixed with warm water.

Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning. The knobs can be cleaned in a dishwasher or they may also be washed

with soap and water. Make sure the inside of the knobs are dry before replacing. Replace the knobs in the **OFF** position to ensure proper placement.

Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or 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 on the control panel - they will damage the finish.

If desired, the touch pads may be deactivated before cleaning. To lock or unlock the controls, press and hold the **Lock Control** pad for three seconds.

Oven Exterior Surfaces

Clean with a mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up

as soon as hot surfaces cool, then clean and rinse. For other spills such as fat splatterings, wash with soap and water after the surface has cooled. Rinse well.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any exterior surface.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge. Wipe the appliance surface dry with a soft, clean cloth or microfiber towel to avoid streaking or water spotting and making sure to remove all cleaning residue.

Fingerprint Resistant Stainless Steel and Other Finishes (on some models)

DO NOT use stainless steel cleaners on fingerprint resistant stainless steel surfaces.

IMPORTANT: The use of incorrect products may damage the outer finish of Fingerprint Resistant Stainless and other finishes (i.e. white, black stainless, slate, etc.). Please follow these instructions and use

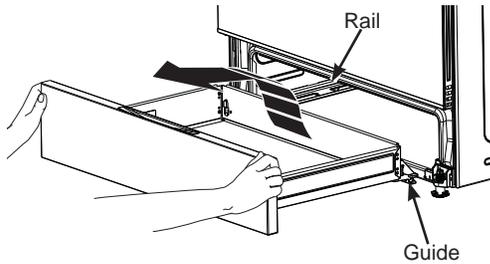
only the appropriate items below to clean your appliance surfaces. Clean interior/exterior surfaces with warm water, mild soap or detergent, and a soft or microfiber cloth to avoid damage. Wipe the appliance surface dry with a soft, clean cloth or microfiber towel to avoid streaking or water spotting and making sure to remove all cleaning residue.

Storage Drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer. Most cleaning can be done with the drawer in place. However, the drawer may be removed if further cleaning is needed or to clean underneath the range. Use soap and warm water to thoroughly clean. Never use harsh abrasives or scouring pads.

Removing the Storage Drawer:

1. Pull the drawer straight out until it stops.
2. Tilt the front of the drawer upward and pull the drawer free of the range.



Replacing the Storage Drawer:

1. Center the storage drawer left to right and insert the drawer into the opening, setting the drawer guides on the rails.
2. Keep the drawer level and pull it towards yourself until you feel the drawer guides catch and settle on the rails.
3. Push the drawer closed.

Interior Surfaces

The interior of your new oven can be cleaned manually or by using the Steam Clean mode or the Self Clean mode (on some models).

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as safely possible. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners (unless certified for use in a self-cleaning oven), abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild

soap and water or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self Clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature.

Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Failure to remove items other than enameled (dark racks) can result in permanent discoloring of shiny racks and damage to cookware.

Close the door, press the **Clean Self/Steam** pad once and then press Start.

The oven door will lock for the duration of the self-clean cycle and will unlock after the oven cavity has cooled down adequately.

The surface units are automatically disabled during the self-clean cycle. Make sure that all surface unit controls are turned off at all times during the self-clean cycle.

Wait until the self-clean cycle is finished to set and use the surface units.

Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean. The steam clean cycle is designed to sufficiently heat the water added to the oven bottom at the beginning of the steam clean cycle, so that it increases in temperature and can then condense onto food soils, softening them and making them easier to remove.

To use the Steam Clean feature, allow the oven to cool so that you can wipe grease and soils from the oven bottom and to avoid pouring cold water onto a hot oven bottom to prevent possible thermal shock and enamel

cracking. Pour 1/2 cup of water into the bottom of the oven. Close the door.

Press the **Clean Self/Steam** pad twice and then press **Start**. You should not open the door during the 30 minute steam clean as this will decrease the steam clean performance. Wipe out any excess water and any remaining soil.

NOTE: Water in the bottom of the oven may be hot right after finishing the cycle.

Oven Racks

All racks can be washed with warm, soapy water. All oven racks may be cleaned by hand with an abrasive cleaner or steel wool. Nickel-plated (silver) racks should not remain in the oven during the self clean cycle. Doing so will tarnish the racks. Racks may be more difficult to slide, especially after a Steam Clean or a Self-Clean.

Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges of the racks.

NOTE: Using other cooking oils like peanut oil, Pam® or other lubricant sprays, will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.

Oven Heating Elements

Do not clean the broil element. Any soil will burn off when the element is heated.

Interior Surfaces

Porcelain Oven Interior

With proper care, the porcelain enamel finish on the inside of the oven - top, bottom, sides, back and inside of the door - will stay new-looking for years. Let the oven cool before cleaning. We recommend that you wear rubber gloves when cleaning the oven. Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soap-filled scouring pads may also be used. Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning. Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food. If necessary, you may use an oven cleaner that is certified for use in a self-cleaning oven. Follow the package directions.

Oven Door

The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.

To Clean the Door Exterior and Interior

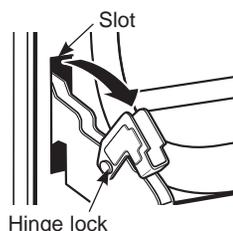
Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings, holes, or slots in the door.

- If a stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Do not use this method on any other surface.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up as soon as safely possible. When the surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.

To remove the door:

NOTE: Door removal is not a requirement for installation of the product but is an added convenience.

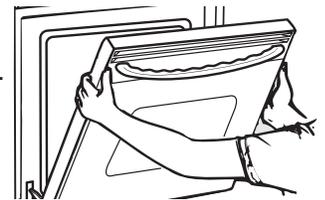
1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.



Pull hinge locks down to unlock

- Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to build up on the temperature sensor - it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

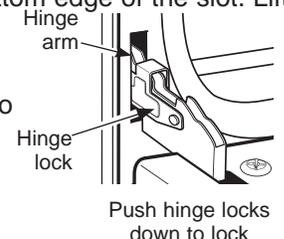
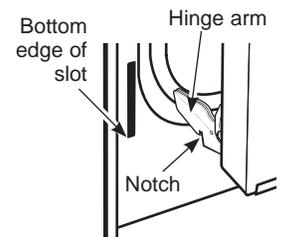
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots in the range frame.



Removal position

To replace the door:

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat the previous step.
4. Push the hinge locks down to the locked position.
5. Close the oven door.



Oven Light

⚠ WARNING SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

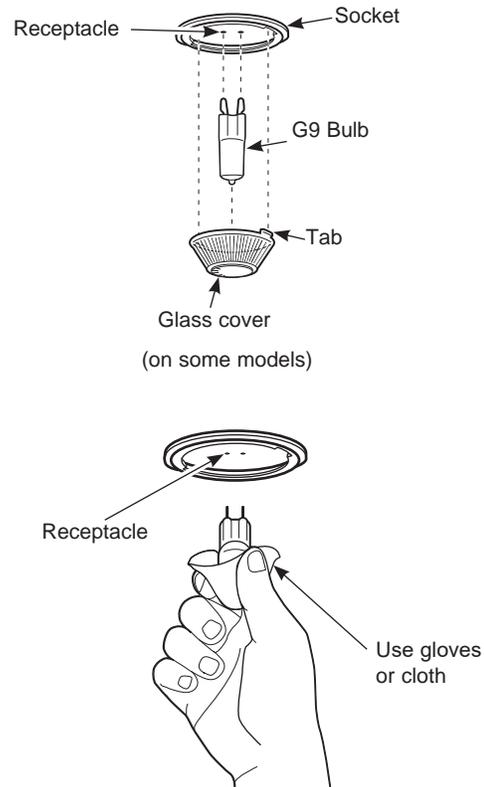
⚠ CAUTION BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

To Remove the Light Bulb

1. Turn the glass cover counterclockwise until the glass is removed. Wearing latex gloves may offer a better grip.
2. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

To Replace the Light Bulb

1. Use a new 120/130-volt halogen bulb, not to exceed 50 watts. Replace the bulb with the same type of bulb that was removed. Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts) and has a G9 base.
2. Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.
3. Push the bulb straight into the receptacle all the way.
4. Replace the glass cover. For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool and the light is off.
5. Reconnect electrical power to the oven.

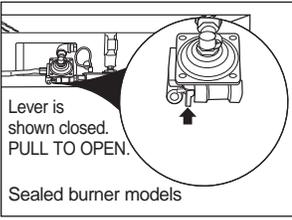


Troubleshooting Tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to call for service. Check out self-help videos and FAQ at GEAppliances.com/support.

Problem	Possible Cause	What To Do
Food does not cook properly	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Settings section.
	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Oven Cookware section.
	Oven temperature needs adjustment.	See the Settings section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
Cakes are lopsided/ uneven	Unit was not properly leveled when installed	Level the oven. Reference the Installation Instructions for the unit.
Racks slide in or out on their own	Unit was not properly leveled when installed	Level the oven. Reference the Installation Instructions for the unit.
Food "runs" to one side of pan or griddle	Unit was not properly leveled when installed	Level the cooktop. Reference the Installation Instructions for the unit.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven.	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven.	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.
	Using an extension rack instead of a flat rack	The extension rack is heavier than a flat rack and takes more energy to heat. This is normal. To decrease preheat time, use a flat rack.
	Different cooking modes.	The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode. See the Cooking Modes section.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
Excessive smoking during broiling	Food too close to the broil element.	Lower the rack position of the food.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or run a Bake 500 and/or Broil Hi for 45 minutes.
Display is blank and the oven does not work or respond	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
Display is blank	The clock is turned off.	See the Settings section.

Troubleshooting Tips ... Before you call for service

Problem	Possible Cause	What To Do
Oven control does not respond	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Sabbath Mode section.
	Lock Controls is activated	If Loc appears in the display and  is illuminated, the range control is locked. Turn this feature off to use the range. See the Lock Control feature in the Oven Controls section.
Display flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel pad, setting the clock and resetting any cooking function.
Unable to get into Settings	Oven control pads were not touched properly.	The Bake and Broil pads must be touched at the same time and held for 3 seconds.
Control beeps or flashes	You forgot to enter a bake temperature or cleaning time.	See the Oven Controls section on how to set the oven
Fan noise	A cooling fan may automatically turn on and off.	This is normal on models with a cooling fan. The cooling fan will turn off and on to cool internal parts. It may run after the oven is turned off.
Surface burners light but bake and broil burners do not.	Gas to the oven burners may have been shut off.	 <p>The oven gas shut-off is located on the gas regulator near the gas line attachment to your range. Locate it and flip the lever.</p>
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a "clicking" noise when using my oven?	Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.	This is normal.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb. See the Care and Cleaning - Interior Surfaces / Oven Light section for instructions on how to replace the bulb.
	Pad operating light is broken.	Call for service.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the controls.
	Oven controls improperly set.	See the Care and Cleaning – Interior Surfaces section.
Oven door will not open or  light is on when you want to cook.	The oven door is locked because the temperature inside the oven has not dropped below the unlocking temperature.	Press the Cancel pad. Allow the oven to cool below the unlocking temperature.
 flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door.
Oven door will not open after a self-clean cycle	Oven too hot.	Verify that the control display shows that the unit is still locked (), and allow the oven to cool below unlocking temperature.
Excessive smoking during self-clean cycle	Excessive soil or grease in oven cavity.	Press the Cancel pad. Open the windows to rid the room of smoke. Wait until the  light goes off. Wipe up the excess soil or grease in the oven cavity and then reset the self-clean cycle.

Troubleshooting Tips ... Before you call for service

Problem	Possible Cause	What To Do
Oven not clean after a self-clean cycle	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
	Oven controls improperly set.	See the Care and Cleaning – Interior Surfaces section.
Oven racks are difficult to slide	The shiny, silver-colored racks were cleaned in a self-clean cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays or use peanut oil. See the Care and Cleaning – Interior Surfaces section.
	Dirty cavity and/or flat racks that need cleaning and lubrication	See the Care and Cleaning – Interior Surfaces section.
	Extension racks that need cleaning and lubrication	Use the lubrication method in the Care and Cleaning – Interior Surfaces section.
	Self-clean, enameled racks	See the Care and Cleaning – Interior Surfaces section.
Shiny, silver-colored racks are discolored and dull in appearance	The shiny, silver-colored racks were left in the oven during a self-clean cycle.	Remove racks from the oven before running self-clean. See the Care and Cleaning - Interior Surfaces section.
Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal.
Water remaining on oven floor after Steam Clean cycle	This is normal.	Remove any remaining water with a dry cloth or sponge.
There is no steam during the steam clean cycle	This is normal.	See the Care and Cleaning - Interior Surfaces section.
Oven will not steam clean	Oven controls improperly set	See the Care and Cleaning – Interior Surfaces section.
	Oven door is not closed.	Make sure you close the door to start steam clean cycle and do not open the door during the cycle. See the Care and Cleaning - Interior Surfaces section.
“F— and a number or letter” appear or flash in the display	You have a function error code.	Press the Cancel pad. Allow the oven to cool and then put the oven back into operation.
	If the function code repeats.	Press the Cancel pad. Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats again, call for service.
My oven door glass appears to be "tinted" or have a "rainbow" color.	The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.
Oven door is crooked	The door is out of position.	Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, re-install the door. See the Care and Cleaning – Exterior Surfaces – Oven Door section.

Troubleshooting Tips ... Before you call for service

Problem	Possible Cause	What To Do
Drawer does not slide smoothly or drags	The drawer is out of alignment	Fully extend the drawer and push it all the way in. See the Care and Cleaning – Exterior Surfaces – Storage Drawer section.
	Drawer is over-loaded or load is unbalanced.	Reduce weight. Redistribute drawer contents.
Storage drawer won't close	Rear drawer support is on top of the guide rail.	Reposition the drawer. See the Care and Cleaning – Exterior Surfaces – Storage Drawer section.
Surface units will not maintain a rolling boil or cooking is not fast enough	Burner size is too small for the cookware	The flame size on a burner should match the size of the cookware being used. See the Gas Cooktop - Selecting a Flame Size section
	Flame size is too large for the cookware	The flame size on a burner should match the size of the cookware being used. Flames larger than the bottom of the cookware maybe hazardous. See the Gas Cooktop - Selecting a Flame Size section
	In some areas the heating value of the gas may be low	Cover pan with a lid until desired heat is obtained.
Burners do not light	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply not connected or turned on.	See the Installation Instructions that came with your range.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly.	See the Care and Cleaning – Exterior Surfaces section.
	Burner slots near the electrode, or the round lighter port on the oval burner, may be clogged.	Remove the burners and clean them. Check the electrode area for burned-on food or grease. See the Care and Cleaning - Exterior Surfaces section.
	Food residue on electrode or in the orifice.	Lightly polish flat tip of electrode with nail file or sandpaper until shiny or clean the area around the electrode. See the Care and Cleaning Cooktop Surfaces.
Top burners do not burn evenly	Improper burner assembly.	Make sure the burner caps are seated correctly. See the Care and Cleaning – Cooktop Surfaces - Replacing the Surface Burners section.
	Burner slots on the side of the burner may be clogged.	Remove the burners for cleaning. See the Care and Cleaning – Cooktop Surfaces - Cleaning the Burner Heads section.
Burner flames are very large or yellow	Improper air to gas ratio.	If range is connected to propane or butane gas, contact the technician who installed your range or made the conversion.
Burner flames are orange	High humidity	This is normal in high humidity conditions. Use a dehumidifier to reduce the humidity in the room.

GE Appliances Gas Range Limited Warranty

GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at GEAppliances.com/service, or call GE Appliances at 800.GE.CARES (800.432.2737). Please have your serial number and your model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE Appliances factory service technician the ability to quickly diagnose any issues with your appliance and helps GE Appliances improve its products by providing GE Appliances with information on your appliance. If you do not want your appliance data to be sent to GE Appliances, please advise your technician not to submit the data to GE Appliances at the time of service.

For the period of	GE Appliances will replace
One year From the date of the original purchase	Any part of the range which fails due to a defect in materials or workmanship. During this limited one-year warranty , GE Appliances will provide, free of charge , all labor and in-home service to replace the defective part.

What GE Appliances will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This limited warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Appliances Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Appliances Service location for service. In Alaska, the limited warranty excludes the cost of shipping or service calls to your home.

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

Warrantor: GE Appliances, a Haier company

Louisville, KY 40225

Extended Warranties: Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at

GEAppliances.com/extended-warranty

or call 800.626.2224 during normal business hours. GE Appliances Service will still be there after your warranty expires.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

Accessories

Looking For Something More?

GE Appliances offers a variety of accessories to improve your cooking and maintenance experiences!

Refer to the Consumer Support page for phone numbers and website information.

The following products and more are available:

Accessories

Small Broiler Pan (8 ¾" x 1 ¼" x 13 ½")

Large Broiler Pan (12 ¾" x 1 ¼" x 16 ½")

XL Broiler Pan (17" x 1 ¼" x 19 1/4")

Parts

Oven racks

Oven elements

Light bulbs

Cleaning Supplies

CitruShine™ Stainless Steel Wipes

Stainless Steel Appliance Cleaner

Non-scratch Cleaning Pads for Ceramic Cooktops

Ceramic Cooktop Cleaner

Ceramic Cooktop Scraper

Kit (Kit includes cream and cooktop scraper)

*The large broiler pan does not fit in 20"/24" ranges.

** The XL broiler pan does not fit in 24" wall ovens, 27" drop-ins or 20"/24" range.

NOTE: Go to GE Appliances website to view recommended cleaners.

Consumer Support

GE Appliances Website

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! You can also shop for more great GE Appliances products and take advantage of all our on-line support services designed for your convenience. In the US: GEAppliances.com

Register Your Appliance

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material. In the US: GEAppliances.com/register

Schedule Service

Expert GE Appliances repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year. In the US: GEAppliances.com/service or call 800.432.2737 during normal business hours.

Extended Warranties

Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime. GE Appliances Services will still be there after your warranty expires. In the US: GEAppliances.com/extended-warranty or call 800.626.2224 during normal business hours.

Parts and Accessories

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today 24 hours every day. In the US: GEApplianceparts.com or by phone at 877.959.8688 during normal business hours.

Instructions contained in this manual cover procedures 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.

Contact Us

If you are not satisfied with the service you receive from GE Appliances, contact us on our Website with all the details including your phone number, or write to:

In the US: General Manager, Customer Relations | GE Appliances, Appliance Park | Louisville, KY 40225
GEAppliances.com/contact