

How to get the best from

Your Range

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Use and Care
& Installation
of Model
RGB506

HOTPOINT



HELP US HELP YOU...

Read this guide 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, call:

GE Answer Center®
800.626.2000
24 hours a day, 7 days a week

Write down the model and serial numbers.

You'll find the model and serial numbers on a label under the lift-up 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 Before You Call for Service section in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

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

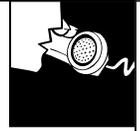
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier 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

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

IF YOU NEED SERVICE



To obtain service, see the Consumer Services page in the back of this guide.

To obtain replacement parts, contact GE/Hotpoint Service Centers.

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
Hotpoint
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:
Major Appliance Consumer Action Program
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 cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- **Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.**
- **Have your range installed and properly grounded by a qualified installer**, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
- **Plug your range into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. In Canada, the appliance must be electrically grounded in accordance with the Canadian Electrical Code. Do not use an extension cord with this appliance.
- **Locate the range out of kitchen traffic path and out of drafty locations to prevent pilot outage (on standing pilot models) and poor air circulation.**

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Be sure all packing materials are removed from the range** before operating it to prevent fire or smoke damage should the packing material ignite.
- **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used.** Your range can be converted for use with either type of gas. See the Installation Instructions.

WARNING: These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

- **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

▲ WARNING—

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.



To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.

- **Do not leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **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.**
- **Do not allow anyone to climb, stand or hang on the door, broiler drawer or cooktop.** They could damage the range and even tip it over, causing severe personal injury.
- **Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.**



- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room.**
- **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.

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

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

- **Do not store flammable materials in an oven, a broiler drawer or near a cooktop.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**
- **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.

Surface Cooking

- **Always use the LITE position when igniting the top burners** and make sure the burners have ignited.
- Never leave the surface burners unattended at high flame settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Adjust the top burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.
- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam.
- **Do not let pot holders come near open flames when lifting cookware.** Do not use a towel or other bulky cloth in place of a pot holder.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.
- **Always turn the surface burners to off before removing cookware.**
- **Carefully watch foods being fried at a high flame setting.**
- **Never block the vents (air openings) of the range.** They provide the air inlet and outlet 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 under the broiler drawer.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **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 the sides of the pan.
- **Use the least possible amount of fat for effective shallow or deep fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **Always heat fat slowly, and watch as it heats.**
- **If a combination of oils or fats will be used in frying,** stir together before heating or as fats melt slowly.
- **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 is cool.
- **Use proper pan size**—avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover burner grate. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.
- **When using glass cookware,** make sure it is designed for top-of-range cooking.
- **Keep all plastics away from the top burners.**
- **Do not leave plastic items on the cooktop**—they may melt if left too close to the vent.
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- **To avoid the possibility of a burn, always be certain that the controls for all burners are at the off position and all grates are cool before attempting to remove them.**
- **When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.**
- **If range is located near a window,** do not hang long curtains that could blow over the top burners and create a fire hazard.
- **When a pilot goes out** (on standing pilot models), you will detect a faint odor of gas as your signal to relight the pilot. When relighting the pilot, make sure burner controls are in the off position, and follow instructions in this book to relight.
- **If you smell gas,** and you have already made sure pilots are lit (on standing pilot models), turn off the gas to the range and call a qualified service technician from a neighbor's phone. Never use an open flame to locate a leak.



Baking, Broiling and Roasting

- **Keep the oven free from grease buildup.**
- **Do not use the oven for a storage area. Items stored in the oven can ignite.**
- **Place the oven shelves in the desired position while the oven is cool.**
- **Stand away from the range when opening the door of a hot oven.** The hot air and steam that escapes can cause burns to hands, face and eyes.
- **Pulling out the shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.**
- **Do not use aluminum foil anywhere in the oven except as described in this guide.** Misuse could result in a fire hazard or damage to the range.
- **When using cooking or roasting bags in the oven, follow the manufacturer's directions.**
- **Use only glass cookware that is recommended for use in gas ovens.**
- **Always remove the broiler pan from range as soon as you finish broiling.** Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.
- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- **Make sure the broiler pan is in place correctly** to reduce the possibility of grease fires.
- **If you should have a grease fire in the broiler pan,** turn off oven control, and keep broiler drawer and oven door closed to contain fire until it burns out.

Cleaning Your Range

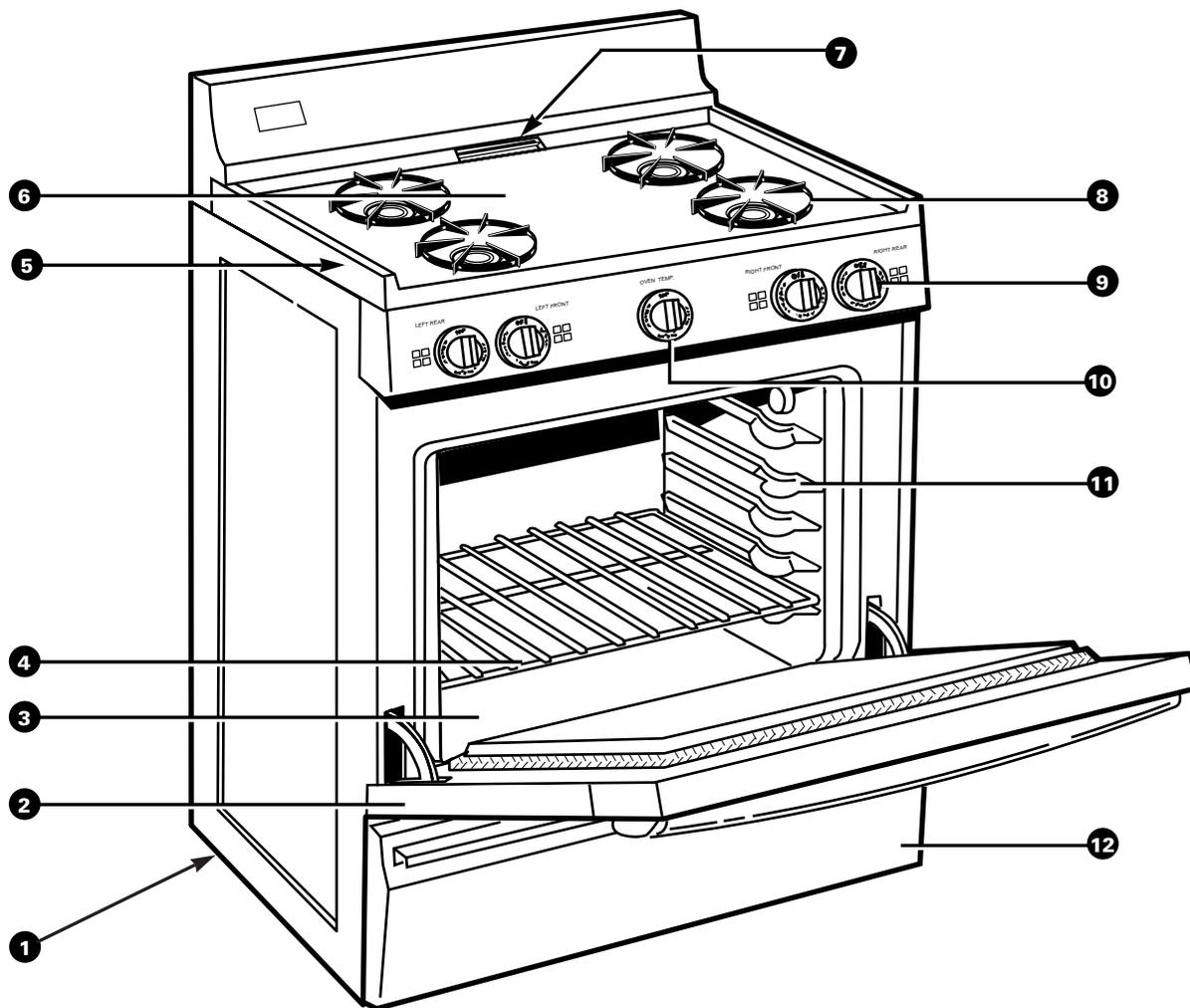
- **Clean only parts listed in this Use and Care Guide.**
- **Keep range clean and free of accumulations of grease or spillovers, which may ignite.**
- **Be careful when you clean the cooktop because the area over the pilot (on standing pilot models) will be hot.**

SAVE THESE INSTRUCTIONS

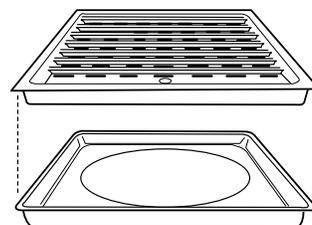


FEATURES OF YOUR RANGE

Features and appearance vary.



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Feature Index (Not all models have all features. Appearance of features varies.)	See page
1 Anti-Tip Device (Lower rear corners on range back. See the Installation Instructions.)	2, 4, 34
2 Lift-Off Oven Door	19, 23
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4 Oven Shelves (number of shelves varies)	7, 13–15, 17, 22
5 Model and Serial Numbers (located under the lift-up cooktop)	2
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7 Oven Vent	6, 13, 22
8 Surface Burners and Grates	4–6, 10, 11, 20, 21
9 Surface Burner Control Knobs	5, 10, 11, 22
10 Oven Control Knob	12, 14, 16, 17, 19, 22
11 Oven Shelf Supports Shelf positions for cooking are suggested in the Baking and Roasting sections.	7, 13, 14, 17
12 Broiler Drawer	4, 5, 7, 19
13 Broiler Pan and Grid	7, 19, 20



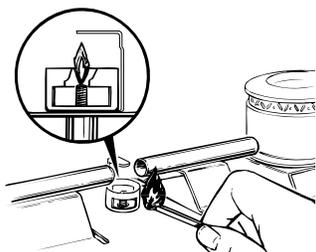
SURFACE COOKING

Lighting Instructions for Standing Pilot Models

NOTE: Make sure all the grates on the range are in place before using any burner.

The surface burners on these models have standing pilots that must be lit initially. To light them:

1. Be sure surface burner control knobs are in the OFF position.
2. Remove the grates and lift the cooktop up (see the Care and Cleaning section).
3. Locate the two pilot ports and light each of them with a match.



NOTE: If the pilot is too high or low, you can adjust it. See the Installation Instructions.

4. Lower the cooktop. Your surface burners are now ready for use.
5. Observe lighted burners. Compare the flames to pictures in the Installation Instructions. If any flame is unsatisfactory, call for service.

Lighting Instructions for Electric Ignition Models

NOTE: Make sure all the grates on the range are in place before using any burner.

The surface burners on these models are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

In case of a power failure, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the 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.

Surface Burner Controls

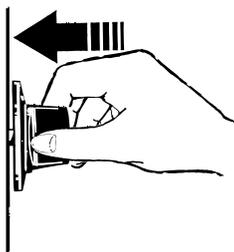
Knobs that turn the surface burners on and off are marked as to which burners they control. The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.



To Light a Surface Burner

Electric Ignition Models:

Push the control knob in and turn it to LITE. You will hear a little “clicking” noise—the sound of the electric spark igniting the burner.



Standing Pilot Models:

Push control knob in and turn it to HI position. The burner should light within a few seconds.

Flame will be almost horizontal and will lift slightly away from the burner when the burner is first turned on. A blowing or hissing sound may be heard for 30 to 60 seconds. This normal sound is due to improved injection of gas and air into the burner. Put a pan on the burner before lighting it, or adjust the flame to match pan size as soon as it lights, and the blowing or hissing sound will be much less noticeable.

After Lighting a Burner

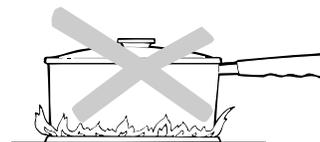
- After the burner ignites, turn the knob to adjust the flame size.
- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

How to Select Flame Size

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.

FOR SAFE HANDLING
OF COOKWARE
NEVER LET THE
FLAME EXTEND UP
THE SIDES OF
THE COOKWARE.



Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



USING YOUR OVEN

Before Using Your Oven

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information and tips on the following pages. Keep this guide handy where you can refer to it, especially during the first weeks of using your new range.

Lighting Instructions for Electric Ignition Models

The oven burner and broil burner are lighted by electric ignition.

To light the burner, turn the OVEN CONTROL knob to the desired temperature. The burner should light within 30-90 seconds. After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to maintain the selected temperature.

Power Outage

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE.

The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

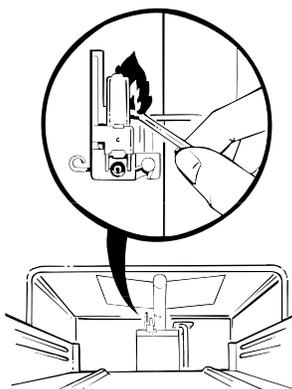
If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored.

Lighting Instructions for Standing Pilot Models

These ranges have standing oven pilots that must be lit initially.

To light the oven pilot:

1. Be sure the OVEN CONTROL knob is in the OFF position.
2. Open the broiler door and remove the broiler pan and grid. This will make it easier for you to reach inside the broiler compartment.



3. Find the oven pilot port at the back of the broiler compartment. The long tube, running from front to back, is the oven burner. The pilot port is at the back, about one inch below the burner.
 4. Using a long match or match holder, reach in and light the oven pilot.
- **To light the oven burner,** turn the OVEN CONTROL knob to the desired temperature. The burner should light within 60 seconds.
 - **Proper flame configuration:** While using the oven burner, visually check the burner flame in the broiler compartment. If flame does not burn as described in the Installation section of this guide, adjust the flame following the directions on those pages.
 - **Power failure:** An electrical power failure will not affect the standing oven pilot.

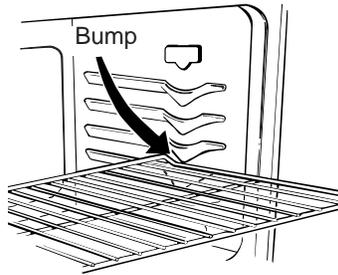
Oven Control

Your oven is controlled by an OVEN CONTROL knob. It will normally take 30-90 seconds before the flame comes on. After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to maintain the selected temperature.



Oven Shelves

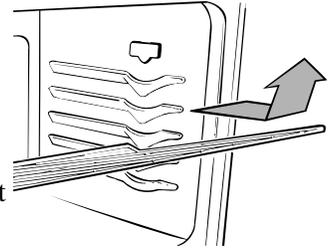
The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.



When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

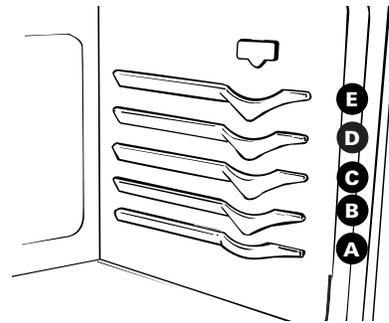
To remove a shelf from the oven, pull it toward you, tilt the front end upward and pull the shelf out.

To replace, place the shelf on the shelf support with the stop-locks (curved extension of the shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push it all the way back.



Shelf Positions

The oven has five shelf supports for baking and roasting identified in this illustration as A (bottom), B, C, D and E (top).



Oven Vents

The oven is vented through duct openings at the rear of the cooktop. See the Features section. Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

- **The vent openings and nearby surfaces may become hot. Do not touch them.**
- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**

- **Metal items will become very hot if they are left on the cooktop and could cause burns.**
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- **Do not leave plastic items on the cooktop— they may melt if left too close to the vent.**



BAKING

Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks to become familiar with your new oven's performance.

If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat.

How to Set Your Range for Baking

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

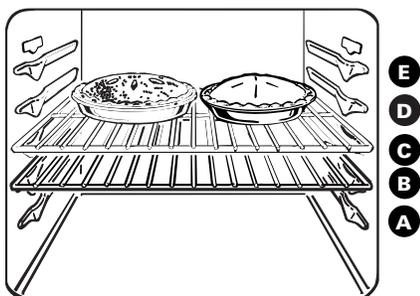
1. Close the oven door. Turn the OVEN CONTROL knob to desired temperature.

2. Check food for doneness at minimum time on recipe. Cook longer if necessary.

3. Turn the OVEN CONTROL knob to OFF and then remove food.

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

Preheating

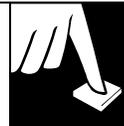
Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

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.

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 need to use two shelves, stagger the pans so one is not directly above the other.

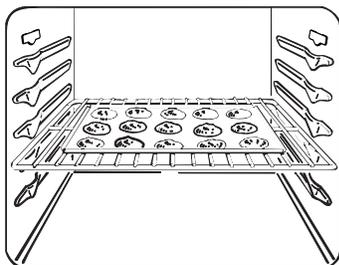


Baking Guides

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

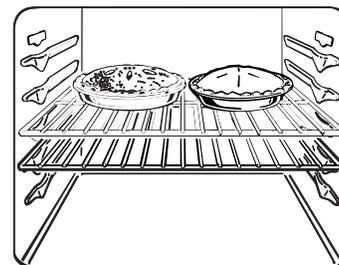


Do not use a cookie sheet so large that it touches the walls or the door of the oven.

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

Aluminum Foil

Never cover a shelf with aluminum foil.



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. You can place aluminum foil around the edges of pie crust to prevent overbrowning.

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.

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, the temperature may need to be reduced by 25°F.

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.



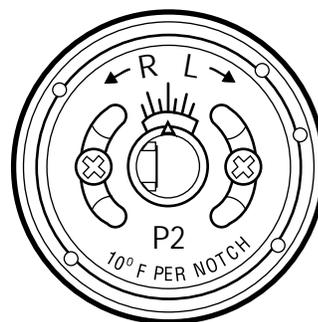
ADJUST THE OVEN THERMOSTAT— *DO IT YOURSELF!*

You may feel that your new oven cooks differently than the one it replaced. We recommend that you use your new oven for a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot or too cold, you can adjust the thermostat yourself. If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20–40 degrees.

To Adjust the Thermostat:



(appearance may vary)

1. Check to be sure the OVEN CONTROL knob is in the OFF position.
2. Pull the knob straight off the shaft.
3. On the back of the knob there are a series of 5 to 7 small grooves. Note the position of the pointer (located in the middle groove). Loosen the 2 screws on the back of the knob.
NOTE: If the knob does not have 2 screws, it is not adjustable.
4. To increase or decrease the temperature, move the pointer in the desired direction according to the R (raise) – L (lower) arrow. The temperature can be adjusted in increments as indicated on the back of the knob.
5. When the desired adjustment is reached, tighten both screws.
6. To replace the knob, line up the flat sides of both the knob and the shaft. Push the knob into place.
DO NOT force the OVEN CONTROL knob onto the shaft or you may damage the back of the knob.

NOTE: Once an adjustment is made, the OFF position will vary from the reference mark on the backguard depending on the amount of adjustment.

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.

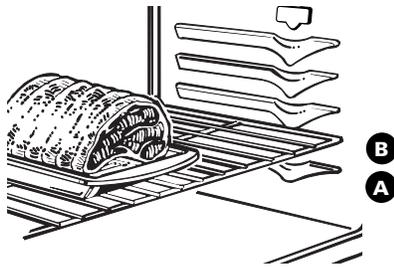
Roasting is really a baking procedure used for meats. Therefore the oven controls are set for Baking. (You may hear a slight clicking sound indicating the oven is working properly.)

Most meats continue to cook slightly while standing after being removed from the oven. Recommended standing time 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. If you wish to compensate for temperature rise, remove the roast from the oven when its internal temperature is 5° to 10°F. less than temperature shown in the Roasting Guide.

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

1. Position oven shelf at (B) position.

2. Check the weight of the roast. Place the meat fat-side-up or the poultry breast-side-up on the roasting grid in a shallow pan.



The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with grid is a good pan for this.)

3. Turn the OVEN CONTROL knob to the desired temperature. See the Roasting Guide for temperatures and approximate cooking times.

4. When Roasting is finished, turn the OVEN CONTROL knob to OFF and then remove the food from the oven.

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 from oven. Be sure to cut across the grain of the meat.

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

A. It is not necessary 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

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

Type	Oven Temperature	Internal Temperature °F.	Approximate Roasting Time in Minutes per Pound	
Meat			3 to 5 lbs.	6 to 8 lbs.
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare (140°–150°†) Medium (150°–160°) Well Done (170°–185°)	24–35 35–39 39–45	18–25 25–31 31–33
Lamb leg or bone-in shoulder*	325°	Rare (140°–150°†) Medium (150°–160°) Well Done (170°–185°)	21–25 25–30 30–35	20–23 24–28 28–33
Veal shoulder, leg or loin*	325°	Well Done (170°–180°)	35–45	30–40
Pork loin, rib or shoulder*	325°	Well Done (170°–180°)	35–45	30–40
Ham, precooked	325°	To Warm (115°–125°)	18–23 minutes per pound (any weight)	
Poultry			3 to 5 lbs.	Over 5 lbs.
Chicken or Duck	325°	Well Done (185°–190°)	35–40	30–35
Chicken pieces	350°	Well Done (185°–190°)	35–40	
Turkey	325°	In thigh: Well Done (185°–190°)	10 to 15 lbs. 16–22	Over 15 lbs. 12–19

*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 direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

Your range has a compartment below the oven for broiling. A specially designed broiler pan and grid allow dripping fat to drain away from the food and keep it away from the high heat of the gas flame.

Both the oven and broiler compartment doors must be closed during broiling.

1. Turn the OVEN CONTROL knob to BROIL.

Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler grid and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.

2. When broiling is finished, turn OVEN CONTROL knob to OFF. Remove the broiler pan from the broiler compartment and serve food immediately. Leave the pan outside the range to cool.

NOTE:

- Always use the broiler pan and grid that comes with your range. It is designed to minimize smoking and spattering by trapping the juices in the shielded lower part of the pan.
- For steaks and chops, slash the 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 the food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.
- The broiler compartment 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 shelf at the next lowest shelf position and increasing the cooking time given in this guide 1½ times per side.

BROILING GUIDE

Food	Thickness	Broiling Time (approximate minutes)	
		1st Side	2nd Side
Beef Steaks			
Rare	1 inch	5-7	3-4
Medium	1 inch	9-11	4-6
Well done	1 inch	11-13	9-11
Beef Steaks (frozen)			
Rare	1 inch	7-11	4-5
Medium	1 inch	13-16	6-9
Well done	1 inch	16-19	13-16
Beef Steaks			
Rare	1½ inch	9-11	6-8
Medium	1½ inch	13-15	8-10
Well done	1½ inch	17-19	16-18
Ground Beef Patties			
Medium	1/2 inch	6-7	4-5
Well done	1/2 inch	8-9	6-7
Lamp Chops	1 inch	10-12	9-11
Calf's Liver	1/4 inch	5-6	3-4
Chicken (halved)	1½ lbs.	25-30	10-12
Ham Slice	1 inch	11-12	10-11
Fish Fillets		11-16	9-14
Fish Steaks		6-7	4-5
Frankfurters		7-8	5-7



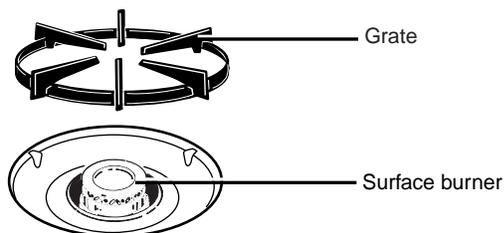
CARE AND CLEANING

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.

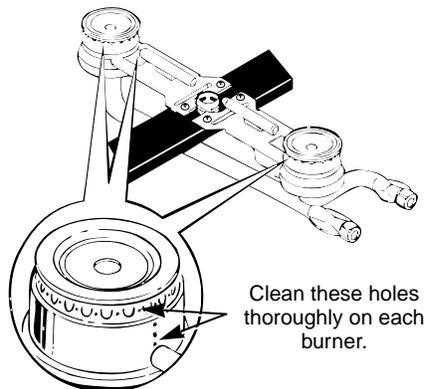
BE SURE ELECTRICAL POWER IS DISCONNECTED BEFORE CLEANING ANY PART OF YOUR RANGE.

Standard Twin Burners

CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE.



Turn all controls OFF before removing burner parts. The burner grates can be lifted off, making them easy to clean.



The holes in the surface burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the surface burners routinely, especially after bad spillovers, which could clog these holes. Wipe off surface burners.

If heavy spillover occurs, remove the surface burners from the range. The cooktop lifts up for easy access to the burners. Remove the screw from each burner. Burners lift out for cleaning. Lift up the cooktop and then lift out the surface burners.

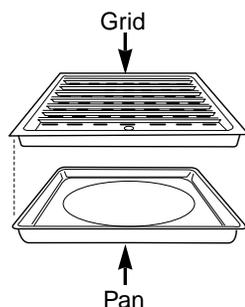
To remove burned-on food, soak the surface burner in a solution of mild liquid detergent and hot water. Soak the surface burner for 20 to 30 minutes. For more stubborn stains, use a cleanser like Soft Scrub® brand or Bon Ami® brand. Rinse well to remove any traces of the cleanser that might clog the surface burner openings. Do not use steel wool because it will clog the surface burner openings and scratch the surface burners. If the holes become clogged, clean them with a sewing needle or twist-tie.

Before putting the surface burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level. Replace the screw.

Check the flame pattern of each burner. If the flames are “jumpy” (not steady), clean the holes again with a sewing needle or twist-tie.

Broiler Pan and Grid

After broiling, remove the broiler pan. Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.



If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned on foods.

Both the broiler pan and grid can also be cleaned in a dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.



Burner Grates

Lift out when cool. Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners.



To prevent rusting on cast iron grates, apply a light coating of cooking oil on the bottom of the grates.

To get rid of burned-on food, place the grates in a covered container (or plastic bag) with 1/4 cup ammonia to loosen the soil. Let sit overnight (or approximately 12 hours), then scrub with a soap-filled scouring pad if necessary. Rinse grates thoroughly and dry completely before replacing them on the range top.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with lighter color grates.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

CAUTION: Do not clean the grates in a dishwasher.

Oven Bottom

The oven bottom has a porcelain enamel finish.

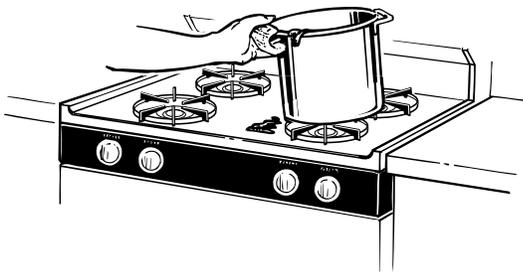
To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the shelf below the shelf you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface and should be wiped up immediately.

If a spillover does occur on the oven bottom, allow the oven to cool first. Remove the oven bottom for easier clean-up.

Frequent wipings with mild soap and water (particularly after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. Soap left on the oven bottom can cause stains.

For heavy soil, use an abrasive cleaner or a soap-filled scouring pad. A commercial oven cleaner may also be used, following the package directions.

Cooktop Surface



To avoid damaging the porcelain enamel surface of the cooktop and to prevent it from becoming dull, clean up spills right away. Foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content could cause a dull spot if allowed to set.

When the surface has cooled, wash and rinse. For other spills such as fat splatterings, etc., wash with soap and water once the surface has cooled. Then rinse and polish with a dry cloth.

Be careful when you clean the cooktop because the area over the pilot will be hot (on models with standing pilots).

Do not store flammable materials in an oven or near the cooktop. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

(continued next page)



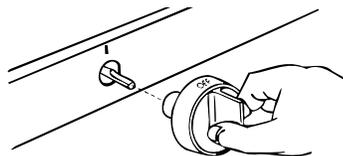
CARE AND CLEANING

(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 or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.

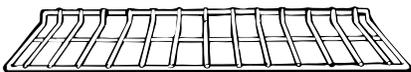


The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem.

Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.

Metal parts can be cleaned with soap and water. Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners. Dry with a soft cloth.

Oven Shelves



Clean the shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

Oven Air Vents

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.

Lift-Up Cooktop

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

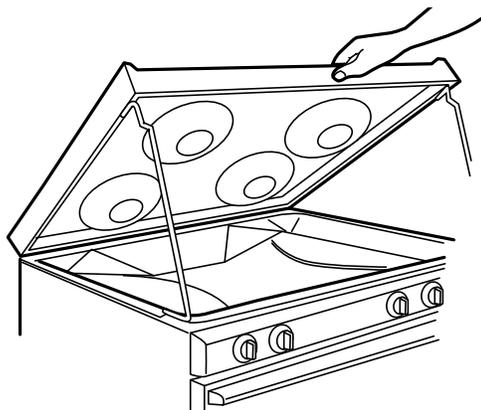
To make cleaning easier, the cooktop may be lifted up.

To raise the cooktop:

1. Be sure burners are turned off.
2. Remove the grates.
3. Grasp the sides of the cooktop and lift it from the front until support rods snap into place.

The dual support rods will hold the cooktop up while you clean underneath it.

After cleaning under the cooktop with hot, soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers. Lower cooktop gently to avoid blowing out pilot flames (on standing pilot models).

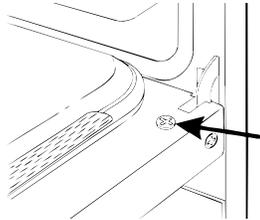




Lift-Off Oven Door

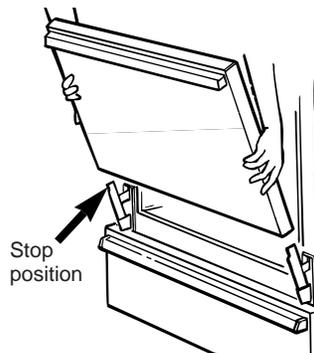
The oven door is removable but it is heavy. You may need help removing and replacing the door.

To remove the door, open it to the fully opened position. Remove the screws on each side of the oven door.



Close the door 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. Replace the screws on the oven door.

TO CLEAN THE DOOR:
(Do not immerse door in water.)

Inside of door:

- Allow to cool before cleaning. For light soil, wipe frequently with mild soap and water (especially after cooking meat). This will prolong the time between major cleanings. Rinse thoroughly.

NOTE: Soap left on the oven door causes additional stains when the oven is reheated.

- For heavy soil, choose an oven cleaner (for continuous cleaning ovens, before applying a commercial oven cleaner, remove the oven door) and follow label instructions. Rinse well.

Outside of door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well.
- 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.**

Porcelain Oven Interior

With proper care, the porcelain enamel interior will retain its attractive finish for many years.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser. Soapy, wet pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause dull spots even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup ammonia in a shallow glass pan and leave in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

When necessary, you may use a commercial oven cleaner. Follow the package directions.

Cautions about using spray-on oven cleaners:

- Be careful where the oven cleaner is sprayed.
- Do not spray oven cleaner on the electrical controls and switches (on some models) because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to remain on the temperature sensing bulb—it could cause the oven to heat improperly. (The bulb is located at the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the outside oven door, handles or any exterior surface of the oven, cabinet or painted surfaces. The cleaner can damage these surfaces.



INSTALLATION INSTRUCTIONS

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier from a neighbor's phone.

FOR YOUR SAFETY

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

BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

INSTALLER: Leave these instructions with the appliance after installation is completed.

CONSUMER: Keep this Use and Care Guide and the Installation Instructions for future use.

This appliance must be properly grounded.

WARNING

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this guide. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

- Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use **NEW** flexible connectors when installing a gas appliance.

CAUTION

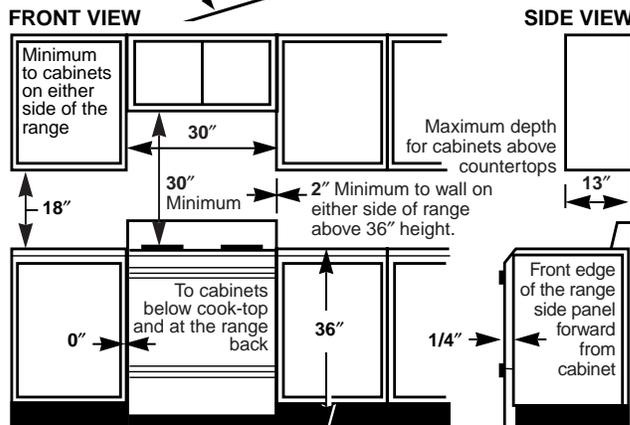
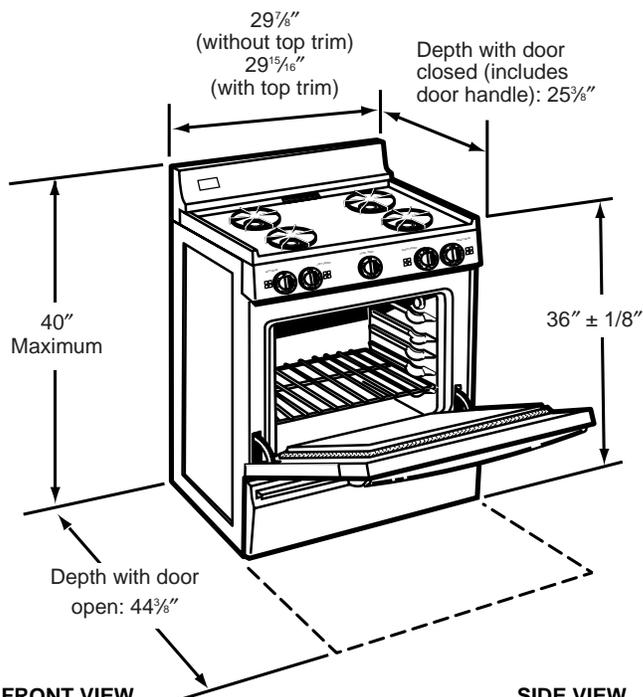
Do not attempt to operate the oven of this range during a power failure (electric ignition models only).

IMPORTANT

Remove all packing material and literature from oven before connecting gas and electrical supply to range.

DIMENSIONS AND CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces.





IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable.

This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the Important Safety Instructions in the front of this guide. Read them carefully.

- Have your range installed by a qualified installer or service technician.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. See Electrical Connections in this section.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180°F. without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of 1/4" thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200°F.
- Avoid placing cabinets above the range. To reduce the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least 5" beyond the front of the cabinets.

- The ventilating hood must be constructed of sheet metal not less than 0.0122" thick. Install above the cooktop with a clearance of not less than 1/4" between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24 INCHES.**

EXCEPTION: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

- If cabinets are placed above the range, allow a minimum clearance of 30" between the cooking surface and the bottom of unprotected cabinets.
- If a 30" clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooktop with not less than 1/4" insulating millboard covered with sheet metal not less than 0.0122" thick.
- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24 INCHES.** The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1" to the plane of the range sides must not be less than 18". (See Dimensions and Clearances illustration in this section.)
- **CAUTION:** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.

(continued next page)



INSTALLATION INSTRUCTIONS

(continued)

WARNING



All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall. (See Installing the Anti-Tip Device in this section.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- For your safety, never use your range for warming or heating the room. Your oven and cooktop are not designed to heat your kitchen. Top burners should not be operated without cookware on the grate. Such abuse could result in fire and damage to your range and will void your warranty.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.
- Do not use oven for a storage area. Items stored in the oven can ignite.
- Do not let cooking grease or other flammable materials accumulate in or near the range.

GENERAL

- See Dimensions and Clearances in this section for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.
- The range may be placed with 0" clearance (flush) at the back wall and side walls of the range.

LOCATION

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

PROTECT YOUR FLOOR

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material). *When the floor covering ends at the front of the range*, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

MODEL AND SERIAL NUMBER LOCATION

You'll find the model and serial numbers on a label under the lift-up cooktop.

TOOLS YOU WILL NEED

- Phillips and flat-blade screwdrivers
- Pencil and ruler
- Two pipe wrenches (one for backup)
- 1/2" open-end or adjustable wrench
- Socket wrench (1 3/8" hex) or channel lock pliers

ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shut-off valve
- Pipe joint sealant or UL-approved pipe thread tape with Teflon* that resists action of natural and LP gases
- Flexible metal appliance connector (1/2" NPT x 3/4" or 1/2" I.D.). Because solid pipe restricts moving the range, a 4 to 5-foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (1/2" NPT x 3/4" or 1/2" I.D.).
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 3/4" or 1/2" I.D.).

*Teflon: Registered trademark of DuPont



PREPARATION

- Remove all tape and packaging. Lift up the cooktop and remove any packing material under it. Make sure the burners are properly seated and level.
- Remove plastic film that covers some chrome parts (around oven door, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

1 PROVIDE ADEQUATE GAS SUPPLY

Your range is designed to operate at a pressure of 4" of water column on natural gas or, if designed for LP gas (propane or butane), 10" of water column. Make sure you are supplying your range with the type of gas for which it is designed. This range is convertible for use on natural or propane gas, if you decide to use this range on a different type of gas, conversion adjustments must be made by a service technician or other qualified person before attempting to operate the range on that gas.

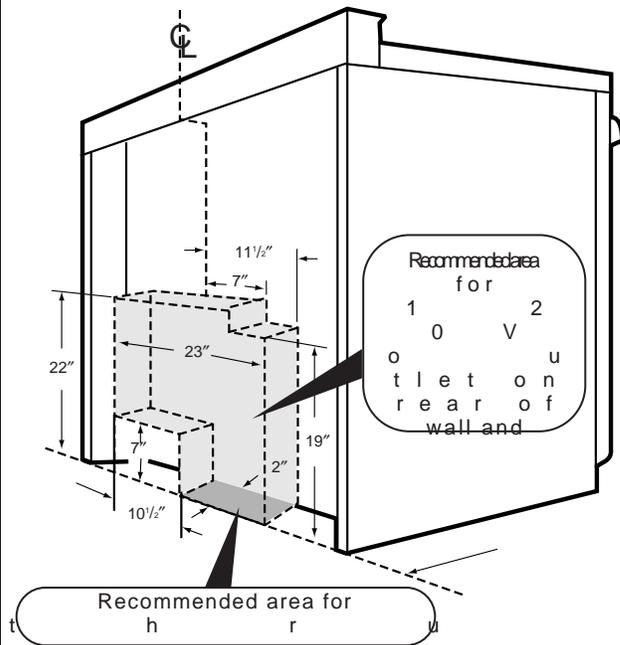
For proper operation, the maximum inlet pressure to the regulator should be no more than 14" of water column pressure. The inlet pressure to the regulator must be at least 1" greater than regulator manifold pressure.

Examples: If regulator is set for Natural gas 4" manifold pressure, inlet pressure must be at least 5"; if regulator has been converted for LP gas 10" manifold pressure, inlet pressure must be at least 11."

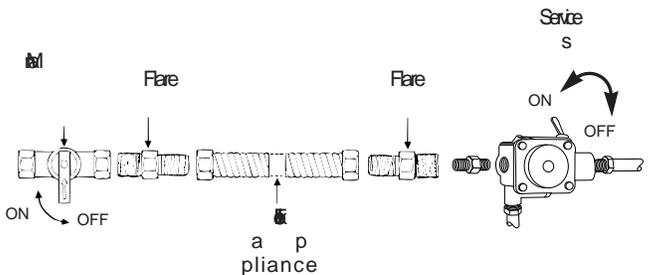
The pressure regulator located at the inlet of the range manifold **MUST** remain in the supply line regardless of whether natural or LP gas is being used. A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2" or 3/4" and be 5 feet in length for ease of installation. In Canada, flexible connectors must be single wall metal connectors no longer than 6 feet in length.

Seal any openings in the wall behind the range and in the floor under the range after gas supply line is installed.

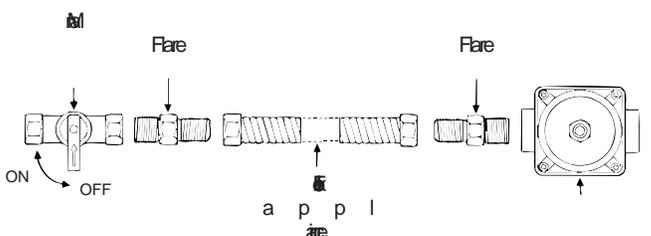
GAS PIPE AND ELECTRIC OUTLET LOCATIONS



GAS CONNECTION FOR ELECTRIC IGNITION MODELS



GAS CONNECTION FOR STANDING PILOT MODELS



(continued next page)



INSTALLATION INSTRUCTIONS

(continued)

2 CONNECT THE RANGE TO GAS

Shut off the main gas supply valve before disconnecting the old range and leave it off until new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

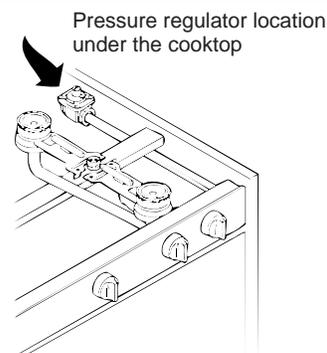
To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon* around, all male (external) pipe threads.

- a) Install a manual gas shut-off valve to gas supply line in an easily-accessible location outside of the range. Be sure you know how and where to shut off the gas supply to the range.
- b) Install 1/2" flare union adapter to pressure regulator.
- c) Attach appliance conduit to flare union on regulator.
- d) Install flare union adapter to external manual shut-off valve.
- e) Attach appliance conduit to flare union on shut-off valve.
- f) Make sure service shut-off valve on pressure regulator is in "ON" position.
- g) Check for leaks. Turn the gas supply on to the range and use a liquid leak detector at all joints and conduits to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

*Teflon: Registered trademark of DuPont

CAUTION: DO NOT ALLOW REGULATOR TO TURN ON PIPE WHEN TIGHTENING FITTINGS.



CHECKING MANIFOLD GAS PRESSURE

Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column pressure (approximately 1/2" psig).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately 1/2" psig).

If it should be necessary to check the manifold gas pressure, connect manometer (water gauge) or other pressure device to the top burner right rear orifice. Using a rubber hose with inside diameter of approximately 1/4," hold tubing down tight over orifice. Turn burner valve on.

For an accurate pressure check have at least two (2) other surface burners burning. Be sure the gas supply (inlet) pressure is at least one inch above specified range manifold pressure. The gas supply pressure should never be over 14" water column. When properly adjusted for Natural gas the manifold pressure is 4." For LP gas the manifold pressure is 10."



3 ELECTRICAL CONNECTIONS (on some models)

Electrical Requirements

120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

Extension Cord Cautions

Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

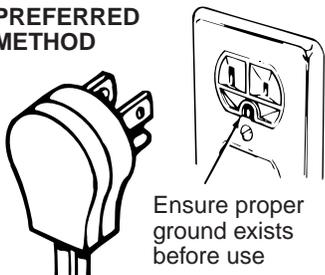
Grounding

IMPORTANT—(Please read carefully)

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

PREFERRED METHOD



Ensure proper ground exists before use

to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a

qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

A Usage Situations where Appliance Power Cord will be Disconnected Infrequently.

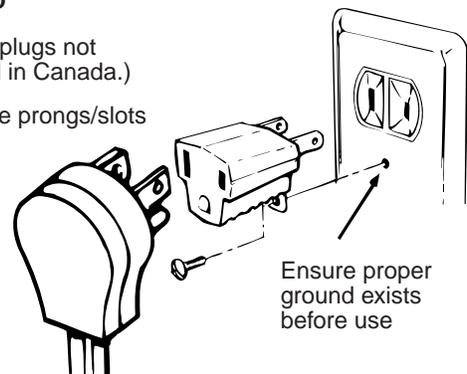
An adapter may be used only on a 15-amp circuit. Do not use an adapter on a 20-amp circuit.

Where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL-listed adapter, available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

TEMPORARY METHOD

(Adapter plugs not permitted in Canada.)

Align large prongs/slots



Ensure proper ground exists before use

CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

(continued next page)



INSTALLATION INSTRUCTIONS

(continued)

ELECTRICAL CONNECTIONS (continued)

B Usage Situations where Appliance Power Cord will be Disconnected Frequently.

Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes. In Canada, mobile home installation must be in accordance with the current CAN/CSA Z240/MH Mobile Home Installation Code.

Electric Disconnect

1. Locate disconnect plug on the range back.
2. Pinch sides of connector and pull out of range back.

4 SEAL THE OPENINGS

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

5 LIGHT THE PILOTS

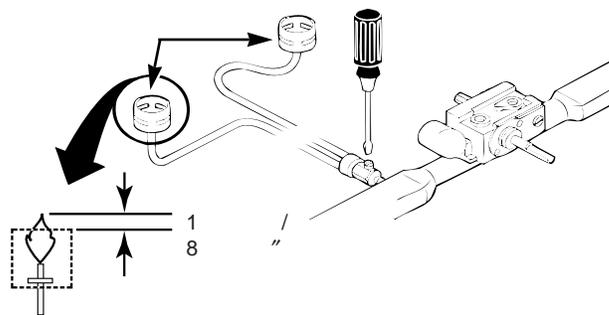
(for models equipped with standing pilots)

The range should be installed in its permanent position before any pilots are lit or adjusted.

Light the Surface Burner Pilots

CAUTION: Make sure the surface burner control knobs are in the OFF position before attempting to light the pilots.

1. Raise the cooktop.
2. Light both pilots with a match. When both pilots are lit, adjust the top pilot adjustment until the pilots are approximately 1/8" above the pilot cage with a very slight yellow tip.



3. To avoid pilot outage, use caution when closing cooktop after lighting pilots.

Check Surface Burners

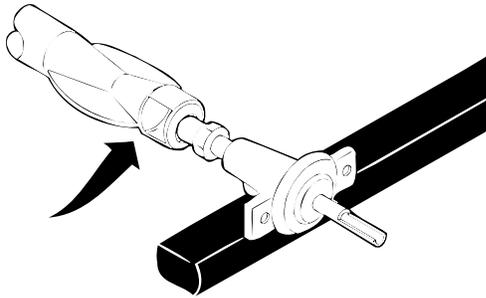
To check for proper lighting, push in and turn a surface burner knob to the LITE position. Each burner should light within four (4) seconds in normal operation. Once the burner lights, the knob should be rotated out of the LITE position. Try each knob separately until all burner valves have been checked.

NOTE: Do not leave standing pilot lit in a newly constructed or remodeled home or apartment that will be unoccupied for more than a month.

Each pilot flame was adjusted at the factory to be approximately 1/8" above the pilot cage. A tinge of yellow appearing at the upper tip is normal. If you find pilot adjustment is necessary, follow instructions in this section for adjusting the surface burner pilots.



Surface Burner Air Adjustment if Necessary



1. Raise the cooktop. The air shutter (adjustment) for each of the four surface burners is located at the open end of the tube and sets on the hood of the valve.

2. Should the air shutter need adjusting, rotate the air shutter to allow more or less air into the burner tubes as needed.

3. If the air is properly adjusted, the flame will be steady, relatively quiet, and have approximately 1/2" sharp blue cone. (Usually about the center of air shutter's adjustment.)

If the flame is yellow in color, increase air shutter opening size. If the flame is a distinct blue, but lifting away from the burner, reduce the air shutter opening size.

LIGHT THE PILOTS (continued)

Operation of Electric Ignition Oven Burners and Oven Adjustments

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power.

The oven burner is equipped with an electric control system as well as an electric oven burner igniter. If your model is equipped with a waist-high broil burner, it will also have an electric burner igniter. These control systems require no adjustment. When the oven is set to operate, current will flow to the igniter. It will "glow" similar to a light bulb. When the igniter has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 60 seconds after the thermostat is turned ON before the flame appears at the oven burner. When the oven reaches the dial setting, the glowing igniter will go off. The burner flame will go "out" in 20 to 30 seconds after the igniter goes "OFF." To maintain any given oven temperature, this cycle will continue as long as the dial (or display) is set to operate.

After removing all packing materials and literature from the oven:

- a) Set oven to BAKE at 300°F.
- b) Within 60 seconds the oven burner should ignite. Check for proper flame, and allow the burner to cycle once. Reset controls to off.
- c) If your model is equipped with a waist-high broiler, set oven to BROIL.
- d) Within 60 seconds the broil burner should ignite. Check for proper flame. Reset controls to off.

(continued next page)

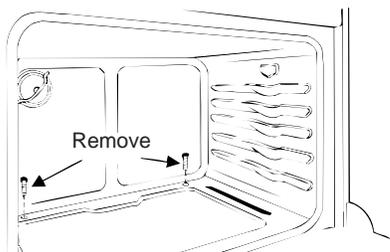


INSTALLATION INSTRUCTIONS

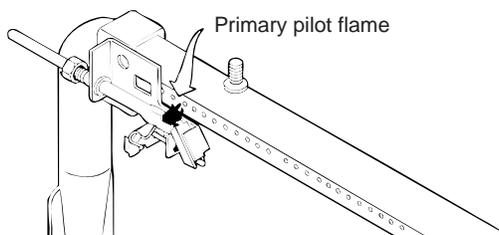
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Operation of Standing Pilot Oven Burners and Oven Adjustment

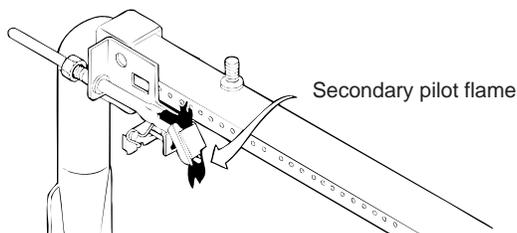
To light the oven pilot, turn the oven thermostat knob to OFF. Remove oven bottom.



To remove the oven bottom, remove oven hold down screws at rear of oven bottom. Pull up at rear, disengage front of oven bottom from oven front frame, and pull the oven bottom out of the oven.



Light the oven pilot with a match. The oven pilot should burn with a stable flame after a few seconds operation and should have a small primary pilot flame visible only at the opening in the top of the pilot assembly.



Turn oven thermostat knob to 300°F. The oven pilot should now have a larger secondary pilot flame that extends down the slanted ramp and burns against a small metal bulb.

After 20–40 seconds, the main oven burner should ignite and burn until the oven temperature has reached 300°F. At that time, the oven pilot should get smaller, moving up away from the metal bulb which will turn off the main oven burner after 20–40 seconds.

The oven burner will continue to turn off and on to maintain oven temperature.

6 CHECK IGNITION OF SURFACE BURNERS

Surface Burner Ignition

Operation of all cooktop and oven burners should be checked after the pilots have been lighted (on some models) and range and gas supply lines have been carefully checked for leaks.

Standing Pilot Models

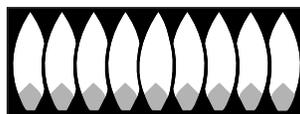
Select a surface burner knob and simultaneously push in and turn to HI position. The burner should light within a few seconds. Try each burner in succession until all burners have been checked.

Electric Ignition Models

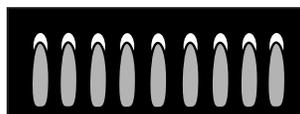
Select a surface burner knob and simultaneously push in and turn to LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burners should light within 4 seconds. After burner lights, rotate knob out of the LITE position. Try each burner in succession until all burners have been checked.

Quality of Flames

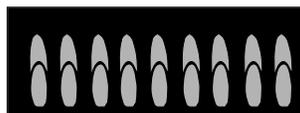
The combustion quality of burner flames needs to be determined visually.



(A) Yellow flames—
Call for service



(B) Yellow tips on outer cones—
Normal for LP gas



(C) Soft blue flames—
Normal for natural gas

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal.



7 CHECK IGNITION OF OVEN BURNER

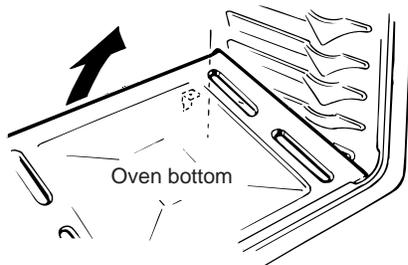
Your oven is designed to operate quietly and automatically. To operate the oven, turn the OVEN CONTROL knob to a setting above 200°F. After 30–90 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN CONTROL knob.

Electric ignition models require electrical power to operate. The oven cannot be lit during a power outage. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the burner will shut off and cannot be re-lit until power is restored.

8 ADJUSTING THE AIR ADJUSTMENT SHUTTER

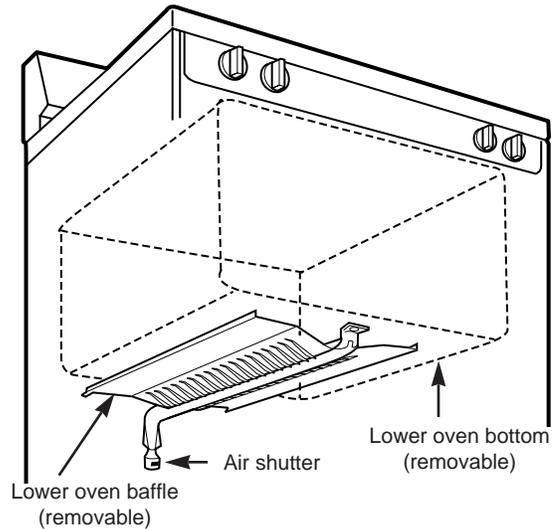
To determine if the bottom burner flames are burning properly, first remove the oven bottom and burner baffle.



To remove the oven bottom:

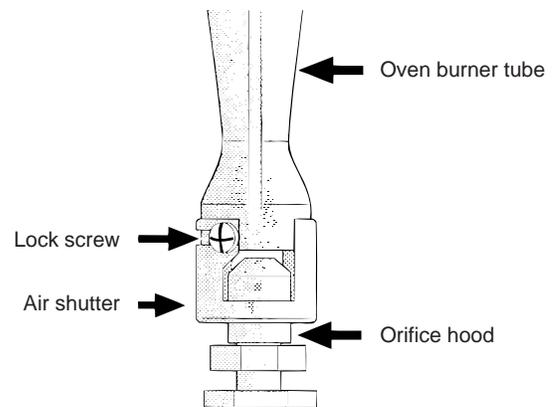
1. Remove screws holding down rear of oven bottom.
2. Grasp oven bottom at finger slots on each side.
3. Lift rear of oven bottom enough to clear the lip of range frame, then pull it out of the oven.
4. Remove the burner baffle so that the burner flame can be observed.

With the oven bottom removed, properly adjusted flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.



The shutter for the oven burner is near the back wall of the oven and behind the broiler drawer.

To adjust the air shutter:



To adjust the flow of air to the burner, loosen the Phillips-head screw and rotate the shutter to allow more or less air into the burner tube.

If the flame is yellow in color, increase air shutter opening size. If the flame is a distinct blue, reduce the air shutter opening size.

To adjust loosen lock screw, reposition air shutter, and tighten lock screw. Replace oven bottom.

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INSTALLATION INSTRUCTIONS

(continued)

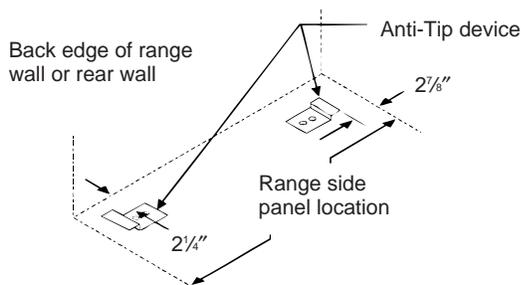
9 INSTALLING THE 2-PIECE ANTI-TIP DEVICE

WARNING:

- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by you or a child standing, sitting or leaning on an open door.
- After installing the Anti-Tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The use of this device does not preclude tipping of the range when not properly installed.
- If the range is ever moved to a different location, the Anti-Tip device must also be moved and installed with the range.

The 2-piece Anti-Tip device attaches to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete. The Anti-Tip device is attached to the back of the range.

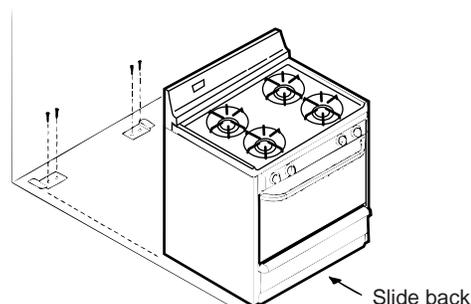
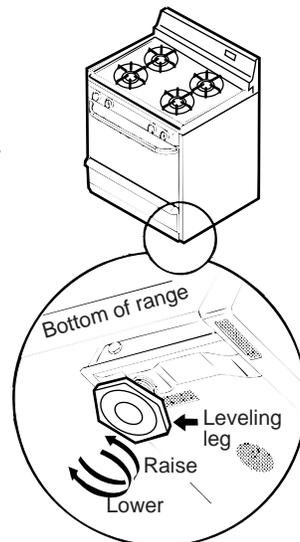
1. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. (Use the diagram below for the Anti-Tip device location if template is not available.)



2. Mark on the floor the location of the 4 mounting holes shown on the template. For easier installation, 3/16" diameter pilot holes 1/2" deep can be drilled into the floor.

3. Remove template and place the 2-piece device on floor with turned up flange to the front. Line up holes in brackets with marks on floor and attach with 4 screws provided. The 2-piece device must be secured to solid floor. If attaching to concrete floor, first drill 3/16" diameter pilot holes using a masonry drill bit.

4. Level range if necessary by adjusting 4 leg levelers with wrench. A minimum clearance of 1/8" is required between the bottom of the range and the rear leg levelers to allow room for the Anti-Tip device. Install the oven shelves in the oven and position the range where it will be installed. Check for levelness by placing a spirit level or a cup, partially filled with water, on one of the oven shelves. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other. Adjust the leveling legs until the range is level.



5. Slide range into place making sure rear legs are trapped by ends of the 2-piece Anti-Tip device. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with the device. Open the broiler compartment to inspect the device. You may also grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.

WHEN ALL HOOKUPS ARE COMPLETED:

MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION.

MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

CONVERTING TO LP GAS

or Converting Back to Natural Gas from LP



HOW TO CONVERT A STANDARD TWIN BURNER RANGE FOR USE WITH LP GAS OR NATURAL GAS

This range was adjusted for Natural or LP gas as specified on the serial plate.

The conversion should be done by a qualified technician or installer.

For gas conversion you will need a 1/2" open end wrench.

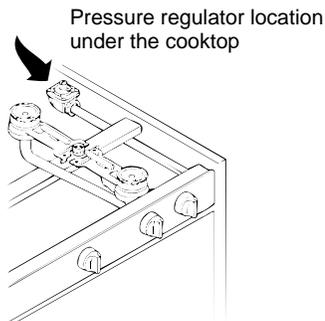
1 PREPARE RANGE FOR CONVERSION

- 1) Turn off gas supply at the wall.
 - 2) Turn off the electrical power to the range.
- If range has not yet been connected to gas supply, or if flexible connection was made, range may be pulled out from the wall to make conversion easier.

2 CONVERT THE PRESSURE REGULATOR

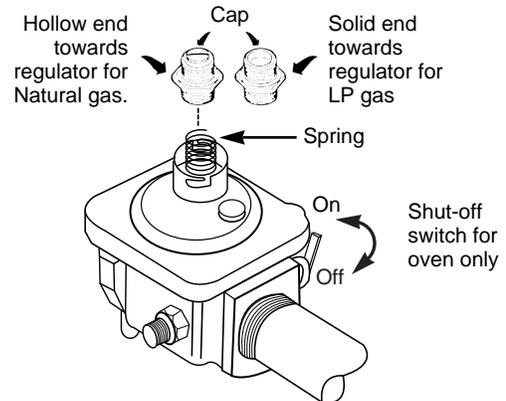
WARNING: Do not remove the pressure regulator from the range.

1. Locate the pressure regulator in the range.



2. Follow the directions in box **A** or **B** that match your regulator type.

A CONVERT THE PRESSURE REGULATOR FOR ELECTRIC IGNITION MODELS



1. Unscrew the cap from the pressure regulator. Be sure the spring stays in place.
2. Turn the cap toward the desired setting.
3. Replace the cap of the regulator. The letters corresponding with the type of gas being used should be visible on the exposed end of the cap.

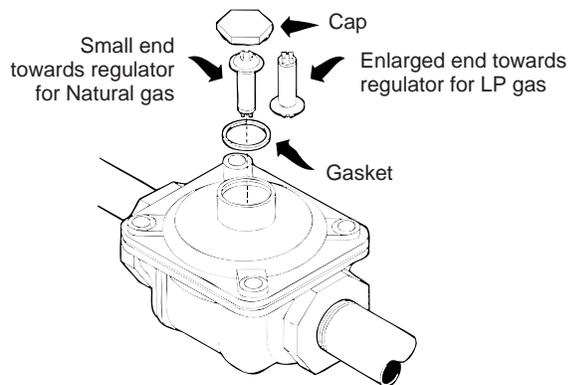
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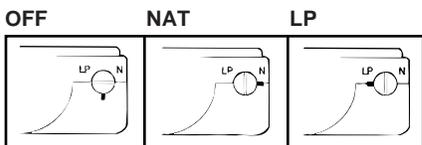
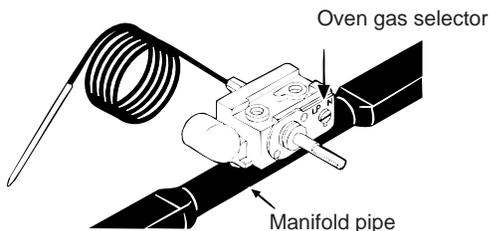
CONVERTING TO LP GAS

(continued)

B CONVERT THE PRESSURE REGULATOR FOR STANDING PILOT MODELS



1. Remove the cap from the pressure regulator.
2. Remove the plunger from the cap.
3. Turn the plunger with the enlarged end down for LP use. Turn the plunger with the small end down for Natural gas use.

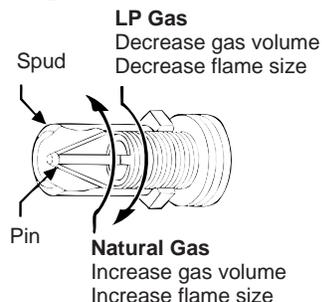


4. Replace the plunger inside the cap.
5. Replace the cap.

Remove the thermostat knob to access the selector key. Check the selector key on the thermostat to be certain the pointer is turned to select the proper fuel being used (Natural or LP gas). Replace the thermostat knob.

3 CONVERT THE SURFACE BURNER VALVES

1. Lift and lock cooktop to gain access to the surface burner spuds. Surface burners use a convertible orifice spud. Conversion to LP gas use does not require additional orifices.



2. Using 1/2" wrench, adjust oven burner spud as follows. For Natural to LP conversion tighten spud down clockwise until snug (approximately 2½ turns). This restricts the flow of gas through the spuds to only that allowed by the hollow LP metering pin. Do not over tighten.

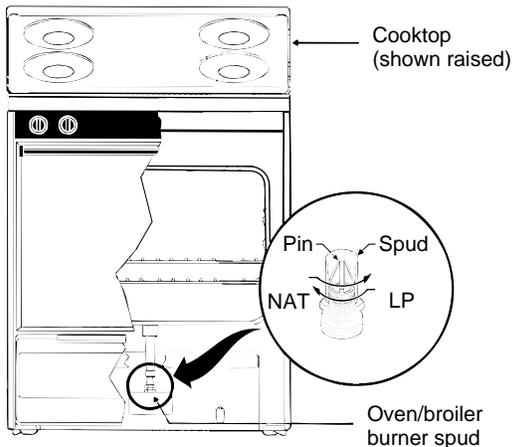
For LP to Natural conversion, loosen spuds counter-clockwise (approximately 2½ turns). This increases the flow of gas around the metering pin.



4 CONVERT THE OVEN BURNER SPUD

(on some models)

1. Remove oven bottom and oven burner baffle located on top of burner. To remove oven bottom, remove oven hold down screws at rear of oven bottom. Pull up at rear, disengage front to oven bottom from oven front frame, and pull the oven bottom straight out of the oven. Remove nut attaching burner baffle to oven burner.



2. Using 1/2" wrench, adjust oven burner spud as follows. For Natural to LP conversion tighten spud down clockwise until snug (approximately 2½ turns). This restricts the flow of gas through the spuds to only that allowed by the hollow LP metering pin. Do not over tighten.

For LP to Natural conversion, loosen spuds counter-clockwise (approximately 2½ turns). This increases the flow of gas around the metering pin.

5 CONVERT THE BROIL BURNER SPUD

(on some models)

Using 1/2" wrench, adjust oven burner spud as follows. For Natural to LP conversion tighten spud down clockwise until snug (approximately 2½ turns). This restricts the flow of gas through the spuds to only that allowed by the hollow LP metering pin. **Do not over tighten.**

For LP to Natural conversion, loosen spuds counter-clockwise (approximately 2½ turns). This increases the flow of gas around the metering pin.

AFTER CONVERSION IS COMPLETE, FOLLOW NORMAL INSTRUCTIONS FOR INSTALLATION AND BURNER OPERATION/ADJUSTMENTS.



QUESTIONS? BEFORE YOU CALL FOR SERVICE...

PROBLEM	POSSIBLE CAUSE
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none">• Make sure electrical plug is plugged into a live power outlet.• Burner holes on the side or around the top of burner may be clogged. Remove burners and clean them with a sewing needle or twist tie. Make sure you do not enlarge the holes.• Pilot(s) is (are) not lit (on standing pilot models). See the Lighting Instructions for Standing Pilot Models section in Surface Cooking.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none">• If range is connected to LP gas, check all steps in the Installation Instructions.
SURFACE BURNERS LIGHT BUT OVEN DOES NOT	<ul style="list-style-type: none">• The oven gas shut-off valve may have accidentally been moved during cleaning or moving. Check the oven gas shut-off valve.
OVEN WILL NOT WORK	<ul style="list-style-type: none">• Plug on the range is not completely inserted in the electrical outlet.• Pilot(s) is (are) not lit (on standing pilot models). See the Lighting Instructions for Standing Pilot Models section in Using Your Oven.• The circuit breaker in your house has been tripped, or a fuse has been blown.• Oven controls not properly set.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">• The OVEN CONTROL knob needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• Oven controls not properly set. See the Baking or Roasting section.• Shelf position is not correct.• Incorrect cookware or cookware of improper size is being used.• Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.• Aluminum foil used improperly in the oven.• Oven bottom not securely seated in position.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• Oven controls not properly set. See the Broiling section.• Oven door and/or broiler drawer not closed.• Improper shelf position being used. See the Broiling section.• Food is being cooked on a hot pan.• Cookware is not suited for broiling.• Aluminum foil used on the broiler pan grid has not been fitted properly and slit as recommended.• Oven bottom not securely seated in position.
STRONG ODOR	<ul style="list-style-type: none">• Improper air/gas ratio in oven. Adjust oven burner air shutter.• An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.

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 Hotpoint appliance, receive the assurance that if you ever need information or assistance, we'll be there. All you have to do is call—toll-free!

GE Answer Center[®]

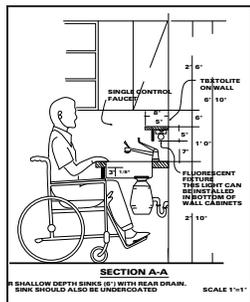
800.626.2000

Whatever your question about any Hotpoint 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.

In-Home Repair Service

800-GE-CARES (800-432-2737)

Our consumer service professional will provide expert repair service on your Hotpoint appliance, 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 one visit.



For Customers With Special Needs...

800.626.2000

We offer, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.

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 Hotpoint product 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 parts or accessories sent directly to their home. Our parts system provides access to over 47,000 Genuine Renewal Parts...and all are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this guide 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 HOTPOINT GAS 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, Washington, D.C. and Canada. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

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

Should your appliance need service, during the warranty period or beyond, in the United States, 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 in the United States, contact our Consumer Affairs office at the address below, or call, toll free: GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer.

You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities 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/provinces 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/province to province. To know what your legal rights are in your state/province, consult your local or state/provincial consumer affairs office or your state's Attorney General.

Warrantor—In the United States: General Electric Company
If further help is needed concerning this warranty, write:
Manager, Consumer Affairs, GE Appliances, Louisville, KY 40225

This book is printed on recycled paper.

RGB506

Part No. 164D3333P054

Pub No. 39-4764

HOTPOINT

Printed in the United States