



Self-Cleaning Convection
Ranges

Safety Instructions 3, 4
Anti-Tip Device 3, 38
Oven 6
Radiant Surface Units 5

Operating Instructions, Tips
Oven Thermostat 24
Self-Cleaning Oven 25, 26
Using the Clock and Timer 16
Using the Oven 10-26
Using the Surface Units 7, 8

Care and Cleaning
Broiler Pan and Grid 28
Glass Cooktop 31
Lift-Off Oven Door 29
Oven Light 30
Oven Shelves 28
Stainless Steel 27

Installation Instructions
Anti-Tip Bracket 38
Before You Begin 32
Electrical Connection 34-37
Leveling 38
Prepare the Opening 33

Troubleshooting Tips
Before You Call for Service . . 39-42

Consumer Services
GE Answer Center® 800.626.2000
Important phone numbers Back Cover
Model and serial number location 3
Product registration 3, 45, 46
Warranty 47

**Owner's Manual
and Installation
Instructions**

JB970



GE & You, A Service Partnership.



IMPORTANT!

Fill out the Consumer Product Registration Card.

Two easy ways to register your appliance!

- Through the internet at www.geappliances.com
- Complete and mail the enclosed Product Registration Card



FOR YOUR RECORDS

Write the model and serial numbers here:

You can find them on a label on the front of the range behind the warming drawer.

Staple sales slip or cancelled check here.

Proof of the original purchase date is needed to obtain service under the warranty.



READ THIS MANUAL

Inside you will find many helpful hints on how to use and maintain your range properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your range.



IF YOU NEED SERVICE

You'll find many answers to common problems in the *Before You Call For Service* section. If you review our chart of *Troubleshooting Tips* first, you may not need to call for service at all.

If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section of this manual. Or, you can always call the GE Answer Center® at 800.626.2000, 24 hours a day, 7 days a week.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.



⚠ WARNING ANTI-TIP DEVICE

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, remove the kick panel or storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.



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 manual. Failure to take this precaution could result in tipping of the range and injury.



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.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

Fluorescent light bulbs contain mercury. If your model has a surface light, you must recycle the fluorescent light bulb according to local, state and federal codes.



SAFETY PRECAUTIONS

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

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Before performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! SAFETY PRECAUTIONS

- Do not store flammable materials in an oven or near the cooktop.
- **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.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth.
- 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.

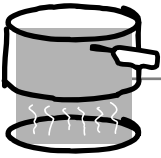
Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- For your safety, never use your appliance for warming or heating the room.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door and metal trim parts above the door.
- **REMEMBER:** The inside surface of the oven may be hot when the door is opened.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Teach children not to play with the controls or any other part of the range.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance from your range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.



COOK MEAT AND POULTRY THOROUGHLY...

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F. and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.



RADIANT SURFACE UNITS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
 - Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
 - To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
 - Always turn the surface units off before removing cookware.
 - When flaming foods under the hood, turn the fan on.
 - Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
 - Keep an eye on foods being fried at high or medium high heat settings.
 - 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 little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
 - If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
 - Always heat fat slowly, and watch as it heats.
 - Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
 - Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments; rings or other jewelry, and rivets on clothing.
 - Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
 - Never use the glass cooktop surface as a cutting board.
 - Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
 - Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.
 - Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- NOTE:** We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see the *Cleaning the glass cooktop* section.
- When the cooktop is cool, use only the recommended cleaning cream to clean the cooktop.
 - To avoid possible damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot.
 - After cleaning, use a dry cloth or paper towel to remove all cleaning cream residue.
 - Read and follow all instructions and warnings on the cleaning cream labels.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING!

OVEN

Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the shelf to the stop-lock 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 use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.



SELF-CLEANING OVEN

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Before self-cleaning the oven, remove the broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Clean only parts listed in this Owner's Manual.

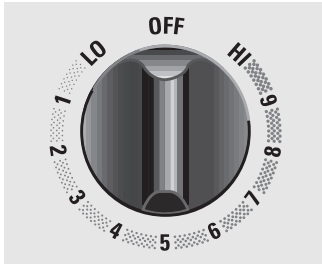


Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

Using the surface units.

Throughout this manual, features and appearance may vary from your model.

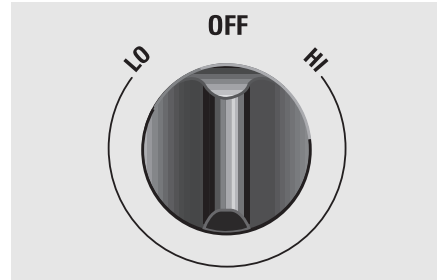


Be sure you turn the control knob to OFF when you finish cooking.

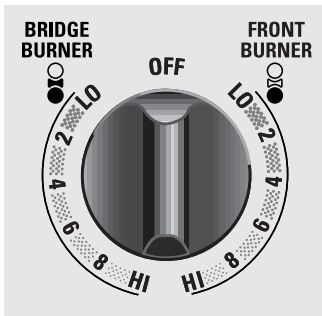
How to Set

Push the knob in and turn in either direction to the setting you want.

At both **OFF** and **HI** the control **clicks** into position. You may hear slight **clicking** sounds during cooking, indicating the control is keeping the power level you set.



The **WARMING ZONE** (warm) setting for the center surface unit keeps already heated food warm until ready to serve.

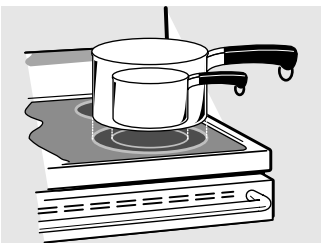
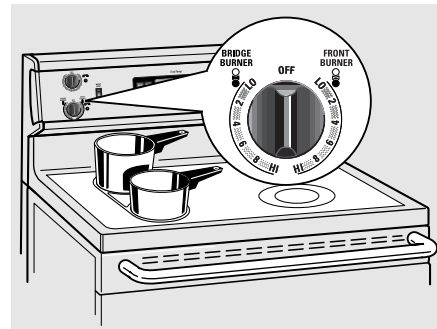


Using the Bridge Burner

To use the bridge burner, turn the control knob to the **BRIDGE BURNER** settings.

For full bridge burner operation, turn on the rear burner.

To use only the front burner, turn the control knob to the **FRONT BURNER** settings.

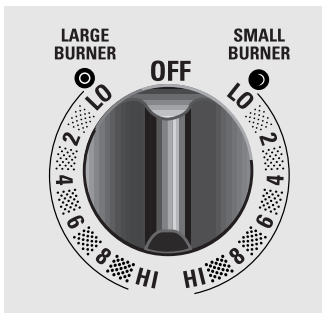


Dual Surface Unit Control Knob

The right front surface unit has 2 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

To use the small (6 inch) surface unit, turn the control knob to the **SMALL BURNER** settings.

To use the large (9 inch) surface unit, turn the control knob to the **LARGE BURNER** settings.



Using the surface units.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.



Never cook directly on the glass. Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.

About the radiant surface units...

The radiant cooktop features heating units beneath a smooth glass surface.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware from the oven or surface on the glass surface when the surface is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.



- Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.

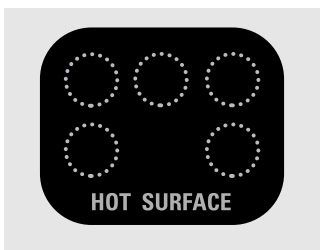
Temperature Limiter

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.



Indicator Lights

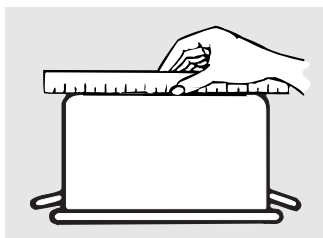
A **HOT SURFACE** indicator light will glow when any area above radiant element is hot and will remain on until the surface is cool enough to touch.

A surface unit **ON** indicator light will glow when any surface unit is on.

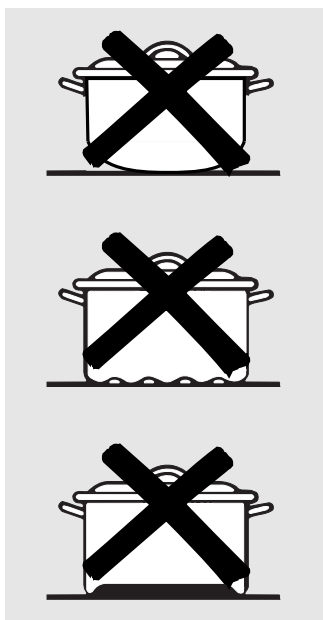
NOTE: The surface unit ON light may glow between the surface control settings of LO and OFF, but there is no power to the surface units.

Selecting types of cookware.

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



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel Covered Cast Iron:

recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass ceramic cooktop.

Glass-ceramic:

usable, but not recommended

Poor performance. May scratch the surface.

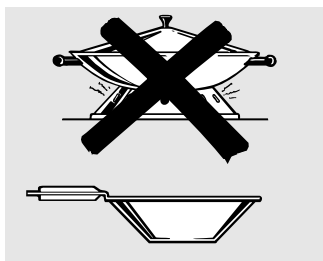
Stoneware:

usable, but not recommended

Poor performance. May scratch the surface.

Wok Cooking

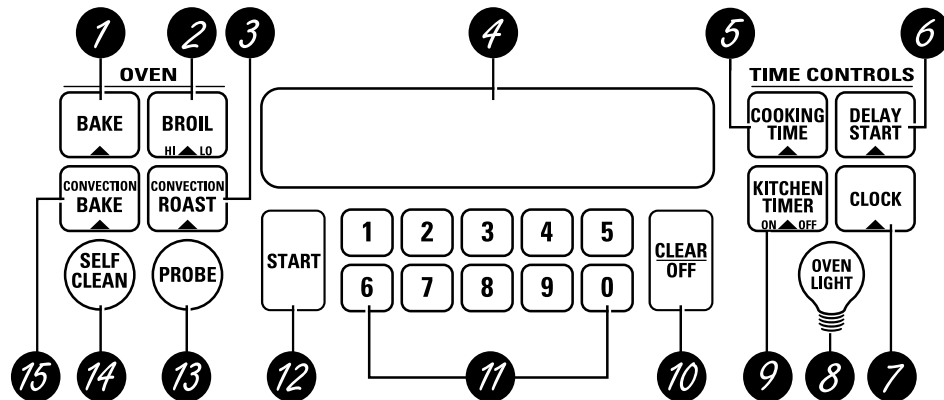
We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



Use only flat-bottomed woks.

Using the oven controls.

Throughout this manual, features and appearance may vary from your model.



Oven Control, Clock and Timer Features and Settings

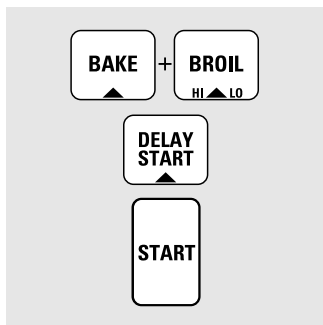
- 1 BAKE Pad**
Press this pad to select the bake function.
- 2 BROIL HI/LO Pad**
Press this pad to select the broil function.
- 3 CONVECTION ROAST Pad**
Press this pad to select roasting with the convection function.
- 4 Display**
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.
If "F- and a number or letter" flash in the display and the oven control signals, this indicates a function error code. Press the **CLEAR/OFF** pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.
If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.
The time of day will flash in the display when there has been a power outage.
- 5 COOKING TIME Pad**
Press this pad and then press the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
- 6 DELAY START Pad**
Use along with **COOKING TIME** or **SELF CLEAN** pads to set the oven to start and stop automatically at a time you set.
- 7 CLOCK Pad**
Press this pad before setting the clock.
- 8 OVEN LIGHT Pad**
Press this pad to turn the oven light on or off.
- 9 KITCHEN TIMER ON/OFF Pad**
Press this pad to select the timer feature.
- 10 CLEAR/OFF Pad**
Press this pad to cancel **ALL** oven operations except the clock and timer.
- 11 Number Pads**
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.
- 12 START Pad**
Must be pressed to start any cooking or cleaning function.
- 13 PROBE Pad**
Press this pad when using the probe to cook food to the desired internal temperature.
- 14 SELF CLEAN Pad**
Press this pad to select the self-cleaning function. See the *Using the self-cleaning oven* section.
- 15 CONVECTION BAKE Pad**
Press this pad to select baking with the convection function.

Special features of your oven control.

Your new control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, press the **START** pad. The special features will remain in memory after a power failure.

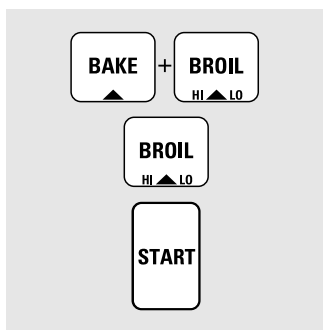


12 Hour Shut-Off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn **OFF** this feature, follow the steps below.

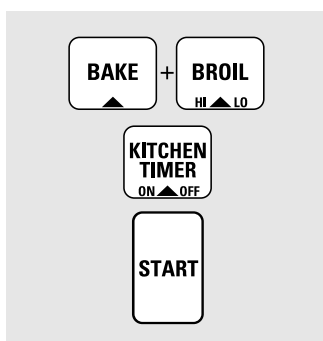
- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **DELAY START** pad. The display will show **12 shdn** (12 hour shut-off). Press the **DELAY START** pad again and the display will show **no shdn** (no shut-off).
- 3 Press the **START** pad to activate the no shut-off and leave the control set in this special features mode.



Fahrenheit or Centigrade Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Centigrade selections.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **BROIL HI/LO** pad. The display will show **F** (Fahrenheit).
- 3 Press the **BROIL HI/LO** pad again. The display will show **C** (Centigrade).
- 4 Press the **START** pad.



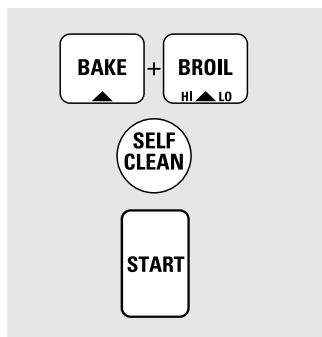
Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **CLEAR/OFF** pad is pressed. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **KITCHEN TIMER ON/OFF** pad. The display shows **CON BEEP** (continuous beep). Press the **KITCHEN TIMER ON/OFF** pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)
- 3 Press the **START** pad.

Special features of your oven control.



Control Lockout

Your control will allow you to lock down the touch pads so they cannot be activated when pressed.

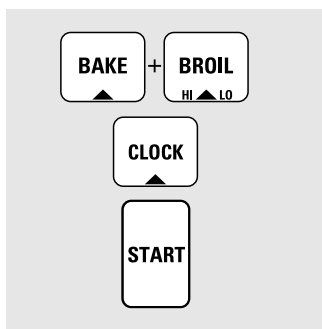
- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **SELF CLEAN** pad. The display will show "LOC OFF."

Press the **SELF CLEAN** pad again. The display will show "LOC ON."

- 3 Press the **START** pad to activate the control lockout feature and leave the control set in this special features mode.

When this feature is on and the touch pads are pressed the control will beep and the display will show "LOC."

NOTE: The control lockout mode will not affect the clock, timer and oven light touch pads.



12 Hour, 24 Hour or Clock Black-Out

Your control is set to use a 12 hour clock.

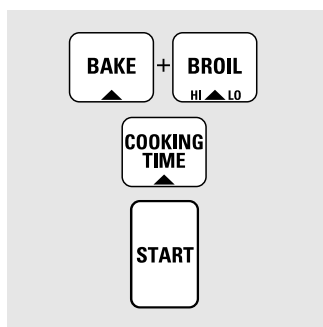
If you would prefer to have a 24 hour military time clock or black-out the clock display, follow the steps below.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **CLOCK** pad once. The display will show **12 hr**. If this is the choice you want, press the **START** pad.

Press the **CLOCK** pad again to change to the 24 hour military time clock. The display will show **24 hr**. If this is the choice you want, press the **START** pad.

Press the **CLOCK** pad again to black-out the clock display. The display will show **OFF**. If this is the choice you want, press the **START** pad.

NOTE: If the clock is in the black-out mode you will not be able to use the Delay Start function.

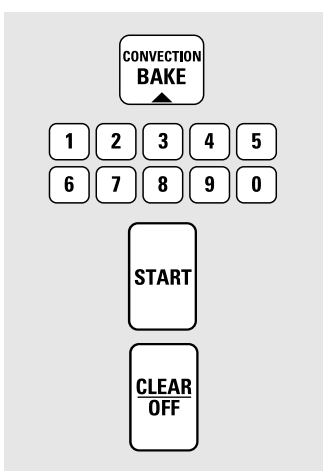


Cook and Hold

Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after the cooking function is finished.

To activate this feature, follow the steps below.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **COOKING TIME** pad. The display will show **Hid OFF**.
- 3 Press the **START** pad to activate the cook and hold feature and leave the control set in this special features mode.



Using Convection Conversion

By using the Convection Conversion feature you can automatically convert the oven temperature from regular baking to Convection Bake temperatures.

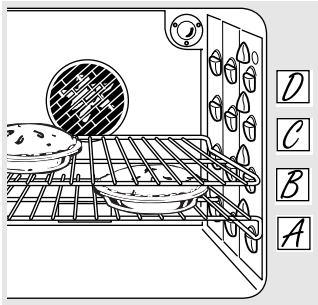
To convert the oven temperature for convection baking, follow the steps below.

- 1 Press and hold the **CONVECTION BAKE** pad for 4 to 5 seconds.
CON Con Bake will show in the display.
- 2 Using the number pads, enter the temperature recommended in the recipe.
- 3 Press the **START** pad.
The display shows the converted (reduced) temperature. For example, if you entered a recipe temperature of 350°F., the display will show **325°F.** when it is converted.
- 4 Press the **CLEAR/OFF** pad when baking is finished.

NOTE: Conversion must be set each time you want to use it. It is not held in memory.

Using the oven.

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



The oven has 4 shelf positions.

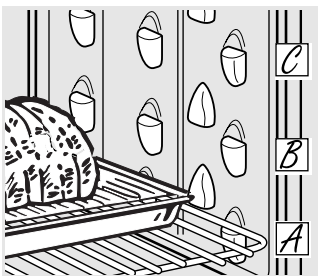
Position of Oven Shelves

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 position **B** or **C**.

See the chart for suggested shelf positions.

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

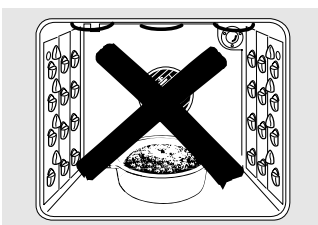
To replace, place the end of the shelf (stop-locks) on the support, tilt up the front and push the shelf in.



How to Set the Oven for Baking or Roasting

- 1 Press the **BAKE** pad.
- 2 Press the number pads to set the desired temperature.
- 3 Press the **START** pad.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Press the **CLEAR/OFF** pad when cooking is complete.

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



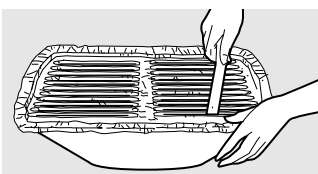
Do not place foods directly on the oven floor.

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature. The control will beep when the oven is preheated and the display will show your set temperature. This may take approximately 10 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two shelves, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.



Cut slits in the foil just like the grid.

Aluminum Foil

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

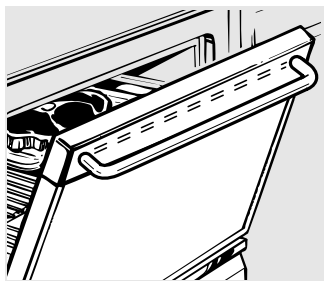
Without the slits, the foil will prevent fat and meat juices from draining into the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are essentially frying, not broiling.

Do not use aluminum foil on the bottom of the oven.

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.

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



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

How to Set the Oven for Broiling

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested shelf positions in the *Broiling Guide*.
- 3 Press the **BROIL HI/LO** pad once for **HI Broil**.
To change to **LO Broil**, press the **BROIL HI/LO** pad again.
- 4 Press the **START** pad.
- 5 When broiling is finished, press the **CLEAR/OFF** pad.

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

Broiling Guide

Food	Quantity and/ or Thickness	Shelf Position	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4" thick	C	10	7	Space evenly. Up to 8 patties take about the same time.
Beef Steaks Rare Medium Well Done	1" thick 1 to 1½ lbs.	C C C	6 8 12	5 6 11	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well Done	1½" thick 2 to 2½ lbs.	C C C	10 15 25	7-8 14-16 20-25	
Chicken	1 whole 2 to 2½ lbs., split lengthwise	A	35	10-15	
Lobster Tails	2-4 6 to 8 oz. each	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1" thick	B	8	8	Increase time 5 to 10 minutes per side for 1½" thick or home-cured ham.
Pork Chops Well Done	2 (1/2" thick) 2 (1" thick) about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done	2 (1" thick) about 10 to 12 oz.	C C	10 12	9 10	Slash fat.
Medium Well Done	2 (1½" thick) about 1 lb.	C B	14 17	12 12-14	

Using the clock and timer.



Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

- 1 Press the **CLOCK** pad.
- 2 Press the number pads.
- 3 Press the **START** pad until the time of day shows in the display.



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

To Set the Timer

- 1 Press the **KITCHEN TIMER ON/OFF** pad.
- 2 Press the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, press **2, 4** and **5** in that order. If you make a mistake press the **KITCHEN TIMER ON/OFF** pad and begin again.

- 3 Press the **START** pad.
- 4 When the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER ON/OFF** pad is pressed.

The 6 second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.

To Reset the Timer

If the display is still showing the time remaining, you may change it by pressing the **KITCHEN TIMER ON/OFF** pad, then press the number pads until the time you want appears in the display.

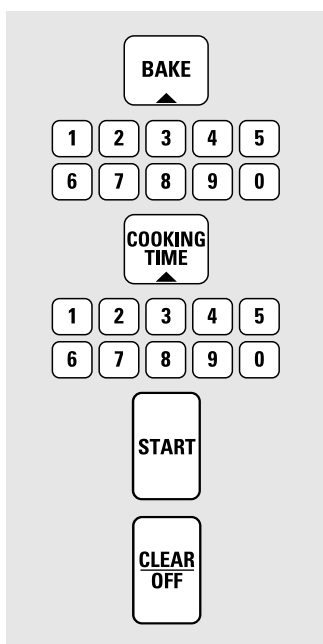
If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by pressing the **KITCHEN TIMER ON/OFF** pad and then pressing the number pads to enter the new time you want.

To Cancel the Timer

Press the **KITCHEN TIMER ON/OFF** pad twice.

Using the timed baking and roasting features.

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

- 1 Press the **BAKE** pad.
- 2 Using the number pads, enter the desired temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Using the number pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.

- 5 Press the **START** pad.

The word **ON** and **100°** will be displayed. The cook time will begin to count down. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, 3 beeps will sound.

At the end of timed baking, the oven will turn off. The end of cycle tone will sound.

Press the **CLEAR/OFF** pad to clear the display.

How to Set a Delayed Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

- 1 Press the **BAKE** pad.
- 2 Using the number pads, enter the desired temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Using the number pads, enter the desired baking time.
- 5 Press the **DELAY START** pad.
- 6 Using the number pads, enter the time of day you want the oven to turn on and start cooking.
- 7 Press the **START** pad.

NOTE: An attention tone will sound if you are using timed baking and do not press the **START** pad after entering the baking temperature.

If you would like to check the times you have set, press the **DELAY START** pad to check the start time you have set or press the **COOKING TIME** pad to check the length of cooking time you have set.

The oven will turn on automatically. The word **ON** and **100°** will be displayed. The cook time will begin to count down.

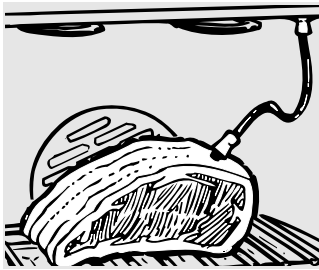
As the oven heats up, the display will show the changing temperature. The oven will cook for the programmed cooking time and shut off automatically.

At the end of timed baking, the oven will turn off. The end of cycle tone will sound.

Press the **CLEAR/OFF** pad to clear the display.

Using the probe.

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The temperature probe takes the guesswork out of roasting by cooking foods to the exact doneness you want.

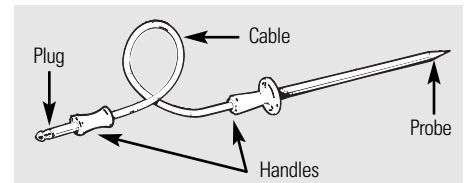


The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet in the oven.

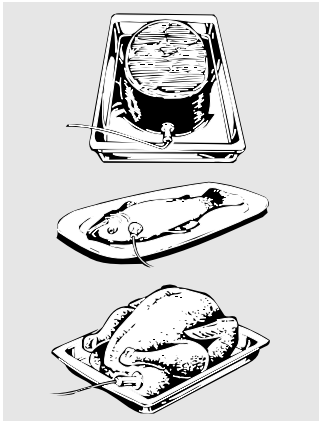
Use of probes other than the one provided with this product may result in damage to the probe.

Use the handles of the probe and plug when inserting and removing them from the food and outlet.

- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.



- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave your probe inside the oven during a self-cleaning cycle.
- Do not store the probe in the oven.



After preparing the meat and placing it on a trivet or on the broiler pan grid, follow these directions for proper probe placement.

- 1 Lay the probe on the outside of the meat along the top or side and mark with your finger where the edge of the meat comes to on the probe. The point should rest in the center of the thickest meaty part of the roast.
- 2 Insert the probe completely into the meat. It should not touch the bone, fat or gristle.

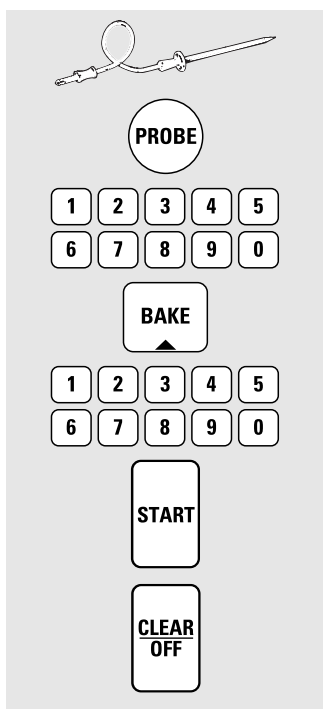
For roasts with no bone, insert the probe into the meatiest part of the roast. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.

Insert the probe into the center of dishes such as meat loaf or casseroles. When cooking fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Insert the probe into the meatiest part of the inner thigh from below and parallel to the leg of a whole turkey.

If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.

You can use the timer even though you cannot use timed oven operations.



How to Set the Oven For Roasting When Using the Probe

- 1 Insert the probe into the food.
- 2 Plug the probe into the outlet in the oven. Make sure it's pushed all the way in. Close the oven door.
- 3 Press the **PROBE** pad.
- 4 Press the number pads to set the desired internal food or meat temperature.
- 5 Press the **BAKE** pad.
- 6 Press the number pads to set the desired oven temperature.
- 7 Press the **START** pad.

The display will flash if the probe is inserted into the outlet and you have not set a probe temperature and pressed the START pad.

When the oven starts to heat, the word **LO** will be in the display.

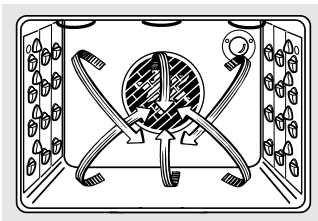
After the internal temperature of the food reaches 100°F., the changing internal temperature will be shown in the display.

- 8 When the internal temperature of the food reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, press the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

To change the oven temperature during the Roast cycle, press the **BAKE** pad and then the number pads to set the new temperature.

Using the convection oven.

The convection oven fan will continue to run and the heating element will continue to operate when the oven door is opened. **DO NOT** leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.



In a convection oven, a fan circulates hot air over, under and around the food. This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time than with regular heat.

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

Convection Bake

- Ideal for evenly browned baked foods cooked on multiple shelves.
- Good for large quantities of baked foods.
- Good results with cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.

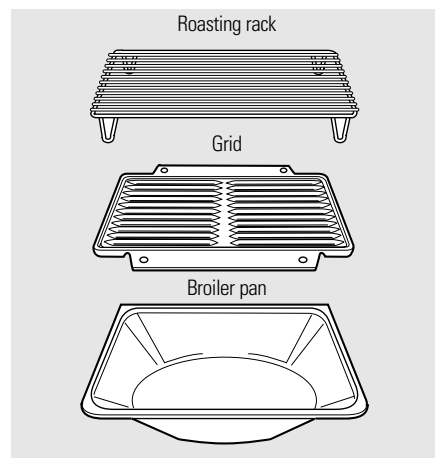
Heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.

Convection Roast

- Good for large tender cuts of meat, uncovered.

Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. Using the roasting rack provided, heated air will be circulated over, under and around the food being roasted. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

Roasts or poultry should be cooked on the lowest shelf position (A) on a shelf.



When you are convection roasting it is important that you use the broiler pan and grid and the special roasting rack for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease spatters. Place the meat on the special roasting rack. The rack allows the heated air to circulate under the meat and increase browning on the underside of the meat or poultry.

- Place the shelf in the lowest shelf position (A).
- Place the grid on the broiler pan and put the roasting rack over them.

Adapting Recipes...

You can use your favorite recipes in the convection oven.

When baking, reduce baking temperature by 25°F.

No need to preheat when cooking longer than 15 minutes.

- For more information on adapting recipes, see the Convection Cookbook.
- Use pan size recommended.
- Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.

Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 400°F. can also be used, when oven is below 400°F.

Metal and Glass

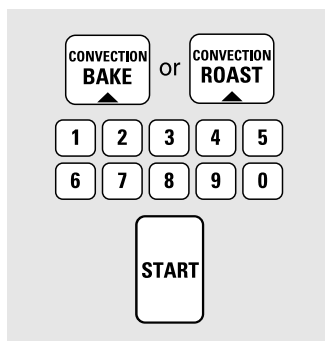
Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

■ *Darkened or matte-finished pans will bake faster than shiny pans.*

■ *Glass or ceramic pans cook more slowly.*

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.



How to Set the Oven for Convection Baking or Roasting

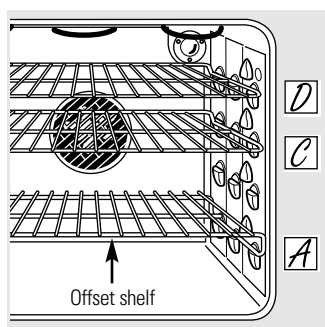
- 1 Press the **CONVECTION BAKE** or **CONVECTION ROAST** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **START** pad.

To change the oven temperature, press the **CONVECTION BAKE** or **CONVECTION ROAST** pad and then the number pads to set the new temperature.

When the oven starts to heat the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

- 4 Press the **CLEAR/OFF** pad when finished.

NOTE: You will hear a fan while cooking with convection. The fan will continue to run and the heating element will continue to operate when the door is opened.



When convection baking with only 1 shelf, follow the shelf positions recommended in the Using the oven section.

Multi-Shelf Baking

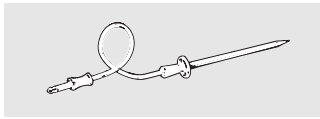
Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple shelves.

Multi-shelf baking may increase cook times slightly for some foods but the overall result is time saved. Cookies, muffins, biscuits, and other quick breads give very good results with multi-shelf baking.

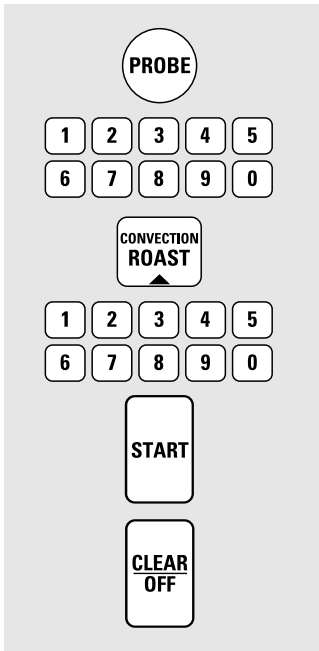
When baking on 3 shelves, divide the oven into thirds by placing the offset shelf in the third (C) shelf position and the straight shelves in first (A) and fourth (D) shelf positions.

For two-shelf baking, place the offset shelf in the bottom (A) shelf position. Place the straight shelf in the third (C) shelf position.

Using the convection oven.



For best results when roasting large turkeys and roasts, we recommend using the probe included in the convection oven.



To change the oven temperature during the Convection Roast cycle, press the CONVECTION ROAST pad and then press the number pads to set the new desired temperature.

How to Set the Oven for Convection Roasting when Using the Probe

The display will flash **PROBE** and the oven control will signal if the probe is inserted into the outlet, and you have not set a probe temperature and pressed the **START** pad.

- 1 Place the shelf in the lowest position (A). Insert the probe into the food.
- 2 Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.
- 3 Press the **CONVECTION ROAST** pad.
- 4 Press the number pads to set the desired oven temperature.
- 5 Press the **PROBE** pad.
- 6 Press the number pads to set the desired internal food temperature.
- 7 Press the **START** pad.

When the oven starts to heat, the word **LO** will be in the display.

After the internal temperature of the food reaches 100°F., the changing internal temperature will be shown in the display.

- 8 When the internal temperature of the food reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, press the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

CAUTION: To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the oven.

NOTE:

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You will hear a fan while cooking with this feature. The fan will continue to run and the heating element will continue to operate when the door is opened.
- You can use the timer even though you cannot use timed oven operations.

Convection Roasting Guide

			Minutes/Lb.	Oven Temp.	Internal Temp.	
Meats	Beef	Rib, Boneless Rib, Rare	20–24	325°F.	140°F.†	
		Top Sirloin Medium	24–28	325°F.	160°F.	
		(3 to 5 lbs.) Well	28–32	325°F.	170°F.	
		Beef Tenderloin Rare	10–14	325°F.	140°F.†	
		Medium	14–18	325°F.	160°F.	
Pork		Bone-in, Boneless (3 to 5 lbs.)	23–27	325°F.	170°F.	
		Chops (1/2 to 1" thick)	2 chops	30–35 total	325°F.	170°F.
			4 chops	35–40 total	325°F.	170°F.
			6 chops	40–45 total	325°F.	170°F.
Ham		Canned, Butt, Shank (3 to 5 lbs. fully cooked)	14–18	325°F.	140°F.	
Lamb		Bone-in, Boneless (3 to 5 lbs.) Medium	17–20	325°F.	160°F.	
		Well	20–24	325°F.	170°F.	
Seafood		Fish, whole (3 to 5 lbs.)	30–40 total	400°F.		
		Lobster Tails (6 to 8 oz. each)	20–25 total	350°F.		
Poultry		Whole Chicken (2½ to 3½ lbs.)	24–26	350°F.	180°–185°F.	
		Cornish Hens Unstuffed (1 to 1½ lbs.) Stuffed (1 to 1½ lbs.)	50–55 total	350°F.	180°–185°F.	
			55–60 total	350°F.	180°–185°F.	
		Duckling (4 to 5 lbs.)	24–26	325°F.	180°–185°F.	
		Turkey, whole* Unstuffed (10 to 16 lbs.) Unstuffed (18 to 24 lbs.)	8–11	325°F.	180°–185°F.	
	7–10		325°F.	180°–185°F.		
	Turkey Breast (4 to 6 lbs.)	16–19	325°F.	170°F.		

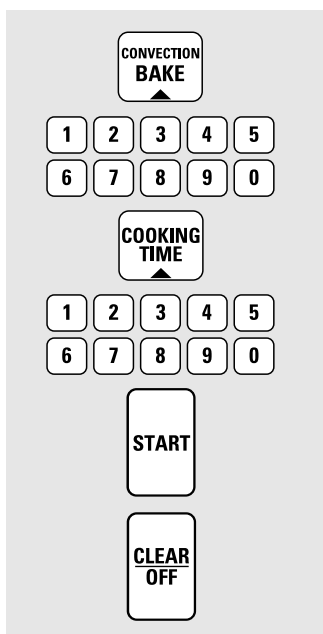
* Stuffed birds generally require 30–45 minutes additional roasting time. Shield legs and breast with foil to prevent over-browning and drying of skin.

† 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.)

Using the timed features for convection baking.

You will hear a fan while cooking with this feature. The fan will continue to run and the heating element will continue to operate when the door is opened.

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

- 1 Press the **CONVECTION BAKE** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

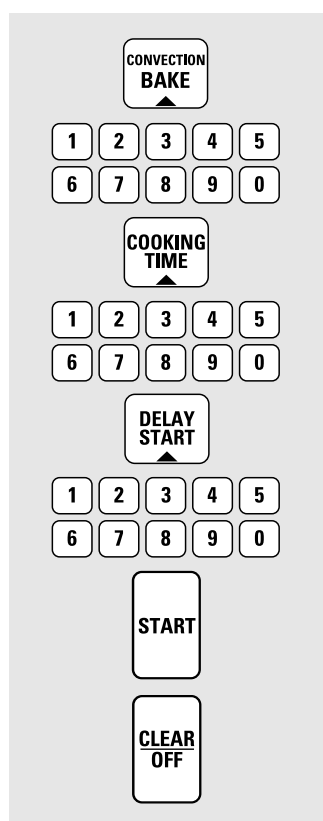
- 4 Press the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.

The oven temperature that you set and the cooking time that you entered will be in the display.

- 5 Press the **START** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

- 6 At the end of timed convection bake the oven will turn off. The end of cycle tone will sound. Press the **CLEAR/OFF** pad to clear the display if necessary.
- 7 Remove the food from the oven. Remember, foods that are left in the oven continue cooking after the controls are off.



How to Set a Delayed Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

- 1 Press the **CONVECTION BAKE** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Press the number pads to set the desired cooking time.
- 5 Press the **DELAY START** pad.
- 6 Press the number pads to set the time of day you want the oven to turn on and start cooking.

If you would like to check the times you have set, press the **DELAY START** pad to check the start time you have set or press the **COOKING TIME** pad to check the length of cooking time you have set.

- 7 Press the **START** pad.

NOTE: An attention tone will sound if you are using timed baking and do not press the **START** pad after entering the baking temperature.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F.) and the cooking time countdown.

At the end of timed convection bake the oven will turn off. The end of cycle tone will sound.

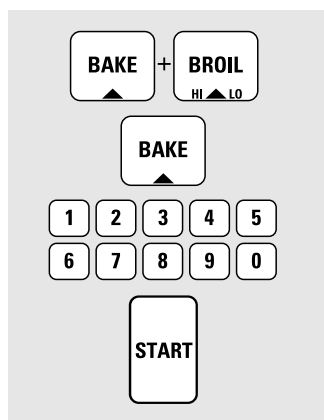
- 8 Press the **CLEAR/OFF** pad to clear the display if necessary. When baking is finished, remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

Adjust the oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

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

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.



To Adjust the Thermostat

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **BAKE** pad. A two digit number shows in the display.
Press **BAKE** once to decrease (-) the oven temperature, or twice to increase (+).
- 3 The oven temperature can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Press the number pads the same way you read them. For example, to change the oven temperature 15°F., press **1** and **5**.
- 4 When you have made the adjustment, press the **START** pad to go back to the time of day display. Use your oven as you would normally.

NOTE: The thermostat adjustment for Baking will also affect Convection Baking or Convection Roasting.

The type of margarine will affect baking performance!

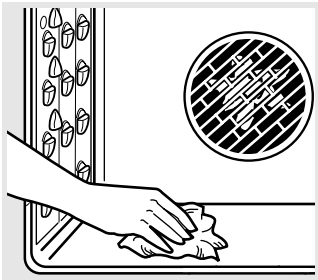
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affect the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the self-cleaning oven.

Never force the latch handle. Forcing the handle will damage the door lock mechanism.



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

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

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the broiler pan, broiler grid, probe, all cookware and any aluminum foil from the oven.

The oven shelves and convection roasting rack can be self-cleaned, but they will darken, lose their luster and become hard to slide.

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

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well ventilated room.

How to Set the Oven for Cleaning

- 1 Latch the door.
- 2 Press the **SELF CLEAN** pad.
- 3 Using the number pads, enter the desired clean time, if a time other than 4 hours, 20 minutes is needed.

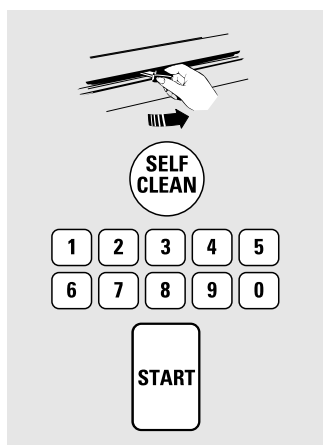
Clean cycle time is normally 4 hours, 20 minutes. You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

- 4 Press the **START** pad.

The self-clean cycle will automatically begin after **CLEAN** is displayed and the time for the clean cycle is set. The words **ON** and **LOCKED DOOR** will appear in the display. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED DOOR** light goes off.

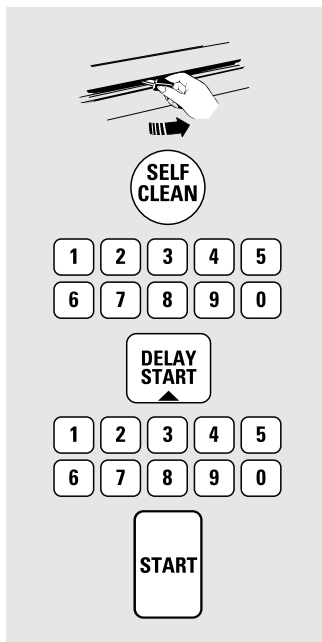
When the **LOCKED DOOR** light is off, slide the latch handle to the left as far as it will go and open the door.

- The words **LOCK DOOR** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, press the **CLEAR/OFF** pad. When the **LOCKED DOOR** light goes off and the oven has cooled below the locking temperature, open the door.



Using the self-cleaning oven.

Never force the latch handle. Forcing the handle will damage the door lock mechanism.



How to Delay the Start of Cleaning

- 1 Latch the door.
- 2 Press the **SELF CLEAN** pad.
- 3 Using the number pads, enter the desired clean time.
- 4 Press the **DELAY START** pad. The earliest start time you can set will appear in the display.
- 5 Using the number pads, enter the time of day you want the clean cycle to start.
- 6 Press the **START** pad.

The self-clean cycle will automatically begin after **CLEAN** is displayed and the time for the clean cycle is reached. The words **ON** and **LOCKED DOOR** will appear in the display. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED DOOR** light goes off.

When the **LOCKED DOOR** light is off, slide the latch handle to the left as far as it will go and open the door.

After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

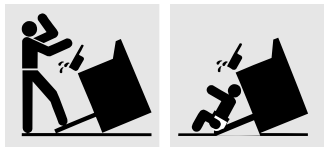
These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

- You cannot set the oven for cooking until the oven is cool enough for the door to be unlatched.
- While the oven is self-cleaning, you can press the **CLOCK** pad to display the time of day. To return to the clean countdown, press the **COOKING TIME** pad.
- If the shelves become hard to slide, apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven shelves with the paper towel.

Care and cleaning of the range.

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



If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

Safety Instructions

Operating Instructions

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

NOTE: The plastic tape (on some models) must be removed from all chrome trim. It cannot be removed if it is baked on.

Care and Cleaning



Pull the knob straight off the stem.

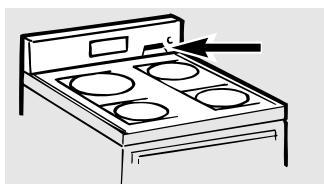
Control Panel and Knobs

Clean up spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Do not use abrasives of any kind on the control panel.

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.

Installation Instructions



Oven Vent

The oven is vented through an opening at the rear of the cooktop.

Never cover the opening with aluminum foil or any other material.

Troubleshooting Tips

Painted Surfaces

Painted surfaces include the top of backguard and the sides of the range. Clean these with soap and water or a vinegar and water solution.

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

Customer Service

Stainless Steel

Do not use a steel wool pad; it will scratch the surface.

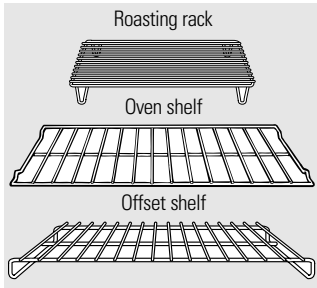
Clean with hot soapy water. Rinse and dry.

If food soil remains, try a general kitchen cleaner, such as Fantastik[®], Simple Green[®] or Formula 409[®].

For hard to clean soil use a standard stainless steel cleaner such as Bon-Ami[®], Cameo[®] or Bar Keepers Friend[®]. Soils can also be soaked several hours with wet towels. Apply cleaner with a damp sponge, rinse thoroughly and dry. Always scrub lightly in the direction of the grain.

After cleaning, use a stainless steel polish such as Stainless Steel Magic[®].

Care and cleaning of the range.

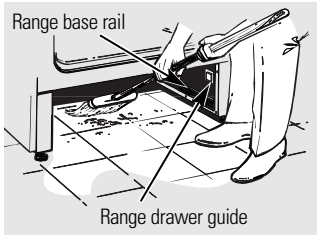


Oven Shelves and Convection Roasting Rack

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

NOTE: The oven shelves and convection roasting rack may be cleaned in the self-cleaning oven. However, the shelves will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.

To make the shelves slide more easily apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven shelves with the paper towel.



Clean under the range.

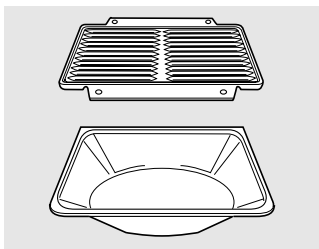
How to Clean Under the Range

To remove the storage drawer:

- 1 Pull the drawer out all the way.
- 2 Tilt up the front and remove it.

To replace the storage drawer:

- 1 Position the top side rails of the drawer on the range drawer guides.
- 2 Position the plastic slides, on the rear sides of the drawer, over the range base rails.
- 3 Push the drawer in until it stops.
- 4 Lift the front of the drawer and push it closed.



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

Broiler Pan & Grid

Do not clean the broiler pan or grid in a self-cleaning oven.

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

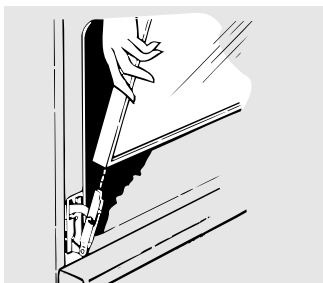
Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

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.

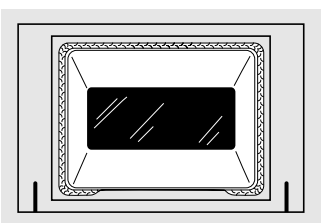
Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

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.



Lift the door straight up and off the hinges.



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

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Lift-Off Oven Door

The oven door is removable for easier access to the light bulb.

Do not lift the door by the handle.

To remove the door, open it to the broil stop position. Grasp firmly on each side and lift the door straight up and off the hinges.

Do not place hands between the hinge and the oven door frame.

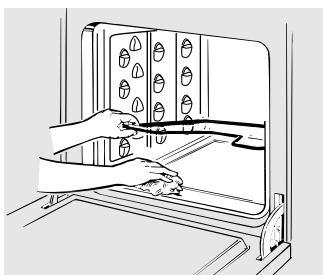
To replace the door, make sure the hinges are in the broil stop position. Position the slots in the bottom of the door squarely over the hinges and slowly lower it over both hinges.

To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled steel wool or plastic pad, hot water and detergent. Rinse well with a vinegar and water solution.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings. See the *Stainless Steel* cleaning section.
- 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, cleaning powders or harsh abrasives on the outside of the door.



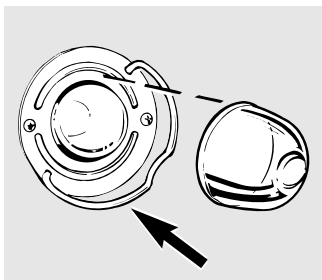
Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.

Care and cleaning of the range.

CAUTION: Before replacing any electrical component, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Be sure parts are cool to touch before replacing.



Wire cover holder.

Oven Light Replacement

Be sure to let the light cover and bulb cool completely.

To remove the cover:

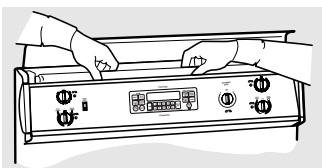
- 1 Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

Do not remove any screws to remove the cover.

- 2 Replace bulb with a 40-watt appliance bulb.

To replace the cover:

- 1 Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
- 2 Connect electrical power to the range.



Grasp both ends of the bulb with the thumb and forefinger. Rotate the bulb one quarter turn and pull out.

Cooktop Fluorescent Light

When changing a fluorescent light, do not touch the metal at the ends of the light.

The light is easily replaced with a fluorescent tube of the same wattage. Before changing the fluorescent lamp, pull the plug to the range, or disconnect the power at the household circuit breaker panel.

To remove the fluorescent light:

- 1 Lift up the lamp cover.
- 2 Grasp both ends of the bulb with the thumb and forefinger. Rotate the bulb one quarter turn and pull out.
- 3 Connect electrical power to the range.

To replace, reverse the above steps.

Cleaning the glass cooktop.

Clean the glass surface with cleaning cream before you use the cooktop for the first time. Also, clean the glass surface after each use. This helps protect the top and makes clean-up easier.

To clean the cooktop seal, let a wet cloth rest on it for a few minutes, then wipe clean. Use a mild detergent if needed.

Do not use a knife or any sharp object on the seal because it will cut or damage it.

Daily Cleaning

Use only a recommended cleaning cream, such as Cerama Brite brand or the Cooktop Cleaning Cream brand, on the glass cooktop.

To maintain and protect the surface of your new glass cooktop follow these steps.

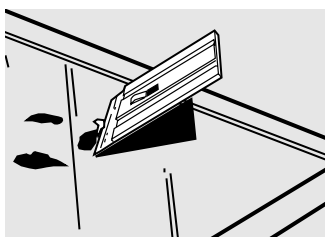
Before you use the cooktop for the first time, clean it with cleaning cream.

This helps protect the top and makes clean-up easier.

- Clean the surface with the cleaning cream after each use.

- Rub a few drops (less is better) of the cleaning cream onto soiled area using a damp paper towel. Buff with a dry paper towel until all soil and cream are removed.

NOTE: On models with a white glass cooktop, any grease spatter or greasy residue from a dish towel will burn on the cooktop when the surface units are heated, leaving a brown stain. This can be removed with the cooktop cleaning cream and the razor scraper. To avoid this brown discoloration, remove any spatter with paper towels and cooktop cleaning cream before heating any surface unit.



Using a razor scraper will not damage the surface if the 45° angle is maintained.

For Heavy, Burned-On Soil...

- 1 Allow the cooktop to cool.
- 2 Apply a few drops of cleaning cream to the cool, soiled area. Spread the cream across the entire soiled area.
- 3 Hold scraper at a 45° angle against the glass ceramic surface. This 45° angle makes the scraping easier.
- 4 Scrape soil with the enclosed razor scraper. Keep small amount of cream on the soil as you scrape. Heavily soiled areas may require repeated applications of cream. It will be necessary to press down on

the razor scraper while scraping the soiled area with cooktop cream.

Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

- 5 If any soil remains, repeat the steps listed above.

To order more cream and/or scrapers for cleaning your glass cooktop, please call our toll-free number:

National Parts Center800-626-2002

Cleaner# WX10X300

Scraper# WX5X1614

Cream & scraper kit# WB64X5027

Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, permanent damage to the cooktop surface may occur unless the spillover is immediately removed.

Special Care for Sugary Spills

Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. **Special care should be taken when removing hot substances.**

- 1 Turn off all surface units affected by the spillover. Remove hot pans.
- 2 Wearing an oven mitt, hold the razor scraper at a 45° angle to the cooktop. Scrape the hot spill to a cool area outside the surface unit.

- 3 With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under *Heavy Burned-On Soil* to continue the cleaning process.

NOTE: If pots with a thin overlay of aluminum, copper or enamel are allowed to boil dry, the overlay may bond with the glass cooktop and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.

Installation of the range.

Read these instructions completely and carefully.



Before You Begin

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

IMPORTANT: OBSERVE ALL GOVERNING CODES AND ORDINANCES.

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

NOTE TO CONSUMER: Keep this Owner's Manual and Installation Instructions for future use.

NOTE: This appliance must be properly grounded.



Tools You Will Need

- Large blade screwdriver
- 1/4" hex head nutdriver
- Channel lock pliers



Electrical Requirements

CAUTION, FOR PERSONAL SAFETY: DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE. REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse, as noted on the rating plate.

Wiring must conform to National Electric Codes.

If the electric service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

Read these instructions completely and carefully.

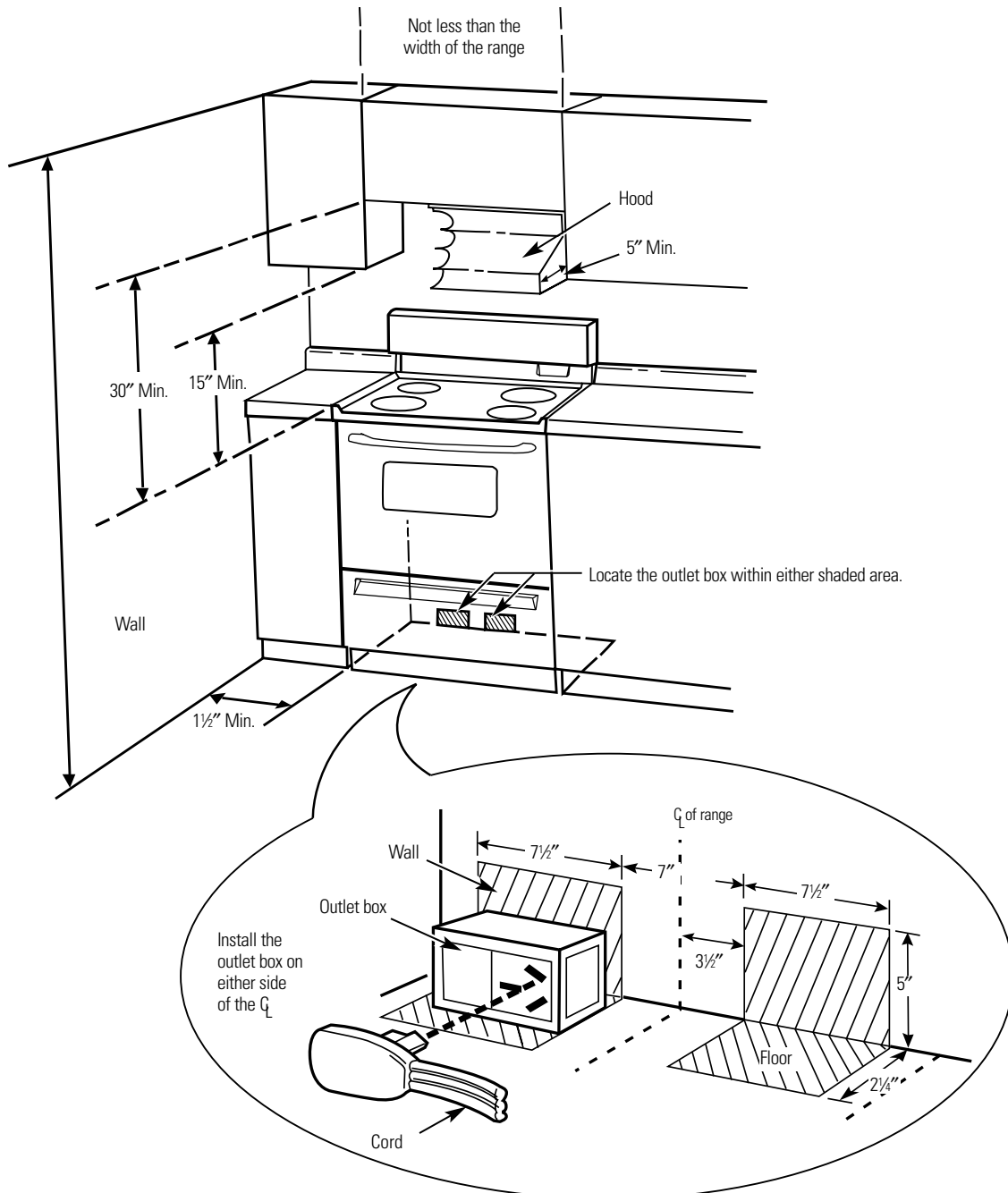
7 Preparing the Opening

Allow 1½" spacing from the range to adjacent vertical walls above cooktop surface.

Allow 30" minimum clearance between surface units and bottom of unprotected wood or metal top cabinet, and 15" minimum between countertop and adjacent cabinet bottom.

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

If cabinet storage is installed, reduce risk by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets. Make sure the wall covering, countertops and cabinets around the range can withstand heat generated by the range, oven or cooktop up to 200°F.



Installation of the range.

Read these instructions completely and carefully.

Flooring Under the Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting.

When moving the range on this type of flooring, it should be installed on a 1/4" thick sheet of plywood (or similar material) as follows:

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

2 Prepare for Electrical Connection

Effective January 1, 1996 the National Electric Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

When installing an electric range in new construction follow Steps 5 and 7 for 4-wire connection.

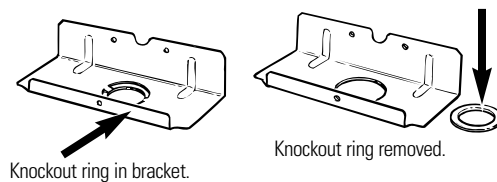
Use only a 3-conductor or a 4-conductor UL-listed range cord. These cords may be provided with ring terminals on wire and a strain relief device.

A range cord rated at 40 amps with 125/250 minimum volt range is required. A 50 amp range cord is not recommended but if used, it should be marked for use with nominal 1 3/8" diameter connection openings. Care should be taken to center the cable and strain relief within the knockout hole to keep the edge from damaging the cable.

NOTE: A 4-conductor cord is to be used when the appliance is installed in a mobile home or when local codes do not permit grounding through the neutral. If conduit is being used, go to Step 6 or 7.

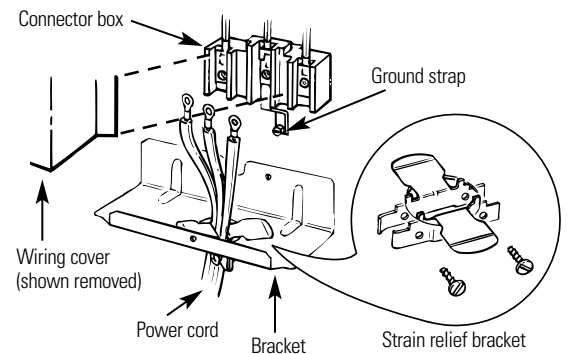
3 Power Cord Strain Relief Installation

- a Remove the lower rear range wiring cover to expose the connector block and bracket.
- b Remove the knockout ring (1 3/8") located on bracket directly below the connector.



- c Assemble the strain relief in the hole. Insert the power cord through the strain relief and tighten. Allow enough slack to easily attach the cord terminals to the connector block. If tabs are present at the end of the winged strain relief, they can be removed for better fit.

NOTE: Do not install the power cord without a strain relief. The strain relief bracket should be installed before reinstalling the rear range wiring cover.



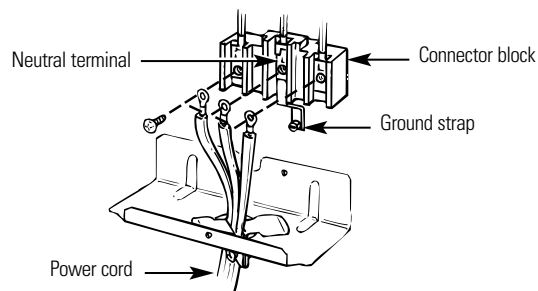
The strain relief bracket is provided with the range cord. It is not part of the range.

Read these instructions completely and carefully.

4 3-Wire Power Cord Installation

⚠ WARNING: The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of the connector block. The power leads must be connected to the outside (brass colored) terminals.

Remove the 3 wire terminal screws from the connector block. Insert screws through each power cord terminal ring and into the connector block until the screws engage the nuts. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely.



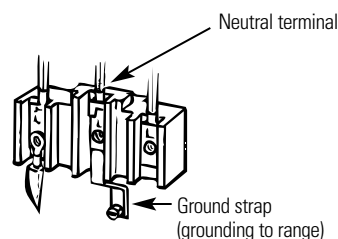
Do NOT remove ground strap connection.

5 4-Wire Power Cord Installation

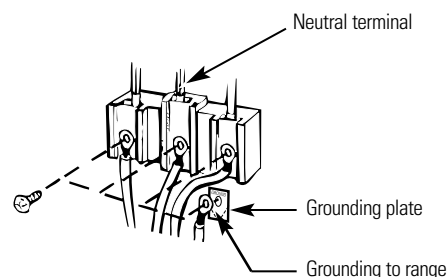
⚠ WARNING: The neutral wire of the supply circuit is connected to the neutral terminal located in the center of the connector block. The power leads must be connected to the outside (brass colored) terminals. The 4th grounding lead must be connected to the frame of the range with the grounding plate and grounding screw.

- Remove the 3 screws from the connector block.
- Remove the grounding screw and strap from the connector block middle location and the screw connection to the frame of the range.
- Insert screws through each power cord terminal ring and into connector block until screw engages nut. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely.
- Attach ground wire to the frame of the range.

Before



After



Installation of the range.

Read these instructions completely and carefully.

6 3-Wire Conduit Installation

Remove the 3 screws from the connector block. Insert bare wires between the connector block terminals and movable nuts. Tighten screws securely. Do not remove ground strap connection.

⚠ WARNING: Connector block is approved for copper wire connection only. If aluminum wire is used, see note below.

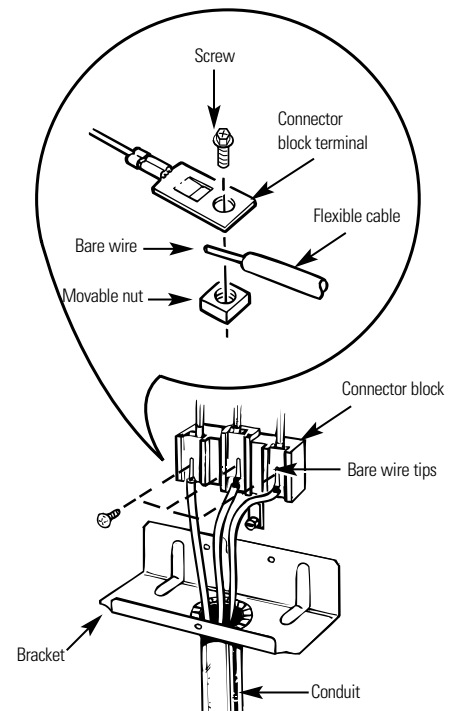
NOTE: ALUMINUM WIRING

- a** Do not connect aluminum wire to the connector block.

Use copper building wire rated for the correct amperage and voltage to make 3 (three) 3" copper jumper wires. Connect wire as per Step 4 or 5 depending on number of wires.

- b** Splice copper wires to aluminum wiring using special connector terminals designed and UL-approved for joining copper to aluminum and follow the connector manufacturer's recommended procedure closely.

Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.



Read these instructions completely and carefully.

7 4-Wire Conduit Installation

Remove the 3 screws from the connector block. Remove the grounding strap from the connector block middle location and the screw connecting it to the frame of the range. Insert bare wires between the connector block terminals and movable nuts. Tighten screws securely. Attach ground wire to the frame of the range.

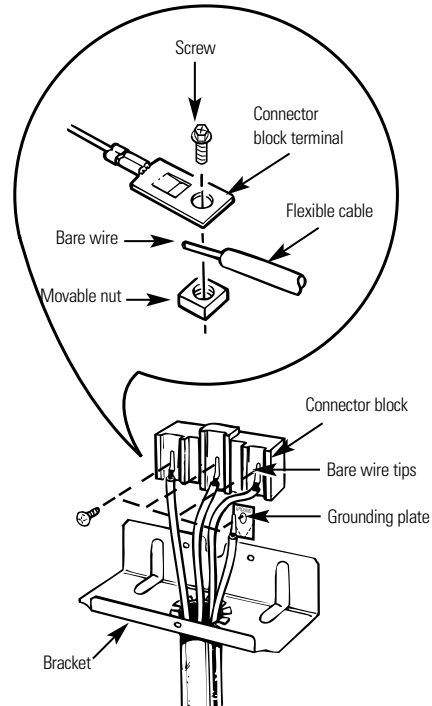
⚠ WARNING: Connector block is approved for copper wire connection only. If aluminum wire is used, see note below.

NOTE: ALUMINUM WIRING

- a** Do not connect aluminum wire to the connector block.

Use copper building wire rated for the correct amperage and voltage to make 3 (three) 3" copper jumper wires. Connect wire as per Step 4 or 5 depending on number of wires.
- b** Splice copper wires to aluminum wiring using special connector terminals designed and UL-approved for joining copper to aluminum and follow the connector manufacturer's recommended procedure closely.

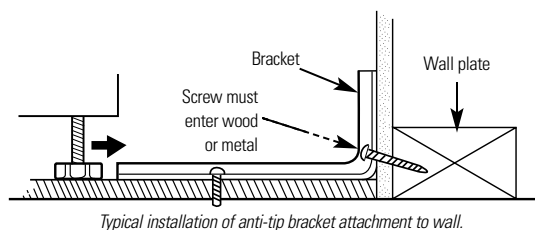
Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.



Installation of the range.

Read these instructions completely and carefully.

8 Anti-Tip Bracket Installation



An **Anti-Tip bracket** is supplied with instructions for installation in a variety of locations. The instructions include a template, a parts list and a list of tools necessary to complete the installation. Read the *Important Safety Information* and the instructions that fit your situation before beginning installation.

WARNING

- Range must be secured by **Anti-Tip bracket** supplied.
- See the installation instructions to install (supplied with bracket).
- Unless properly installed, the range could be tipped by stepping or sitting on the door. Injury might result from spilled hot liquids or from the range itself.

9 Leveling the Range

The range must be level. Leveling feet are located at each corner of the base of the range. Remove the storage drawer and using channel locks, rotate the leveling feet in and out as required to level the range. (For instructions on how to remove and replace the storage drawer, see the *Care and cleaning of the range* section.)

One of the rear leveling feet will engage the **Anti-Tip bracket** (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling foot that is to be installed into the **Anti-Tip bracket**.

Check the range for proper installation into the **Anti-Tip bracket** by removing the storage drawer and inspecting the rear leveling leg. Make sure it fits securely into the slot.

10 Final Check

Be sure all range controls are in the OFF position before leaving the range.

Before You Call For Service...



Troubleshooting Tips
Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Causes	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> Use pans which are absolutely flat and match the diameter of the surface unit selected.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
Tiny scratches (may appear as cracks) or abrasions on radiant cooktop glass surface	Incorrect cleaning methods being used.	<ul style="list-style-type: none"> Use recommended cleaning procedures.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.	<ul style="list-style-type: none"> Be sure cookware bottoms and cookware are clean before use. Use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
	Cookware has been slid across the cooktop surface.	
Areas of discoloration on the cooktop	Improper cookware being used.	<ul style="list-style-type: none"> Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.
Hot sugar mixtures or plastic melted to the surface	Hot cooktop came into contact with these substances.	<ul style="list-style-type: none"> See the <i>Cleaning the glass cooktop</i> section.
Frequent cycling off and on of surface units	Improper cookware being used.	<ul style="list-style-type: none"> Use only flat cookware to minimize cycling.
Oven light does not work	Light bulb is loose or defective.	<ul style="list-style-type: none"> Tighten or replace the bulb.
	Switch operating light is broken.	<ul style="list-style-type: none"> Call for service.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.

Safety Instructions

Operating Instructions

Care and Cleaning

Installation Instructions

Troubleshooting Tips

Customer Service

Before You Call For Service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Control signals after entering cooking time or start time	You forgot to enter a bake temperature or cleaning time.	<ul style="list-style-type: none"> Press the BAKE pad and desired temperature or the SELF CLEAN pad and desired clean time.
Food does not bake or roast properly	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.
	Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.
Food does not broil properly	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
	Oven controls improperly set.	<ul style="list-style-type: none"> Make sure you press the BROIL HI/LO pad.
	Door not open to the broil stop position as recommended.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.
Food being cooked in a hot pan.	Improper shelf position being used.	<ul style="list-style-type: none"> See the <i>Broiling Guide</i>.
	Food being cooked in a hot pan.	<ul style="list-style-type: none"> Use the broiling pan and grid that came with your range. Make sure it is cool.
	Cookware not suited for broiling.	<ul style="list-style-type: none"> Use the broiling pan and grid that came with your range.
	The probe is plugged into the outlet in the oven.	<ul style="list-style-type: none"> Unplug and remove the probe from the oven.
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.
	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> Preheat the broil element for 10 minutes. Broil for the longest period of time recommended in the <i>Broiling Guide</i>.
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Oven door is crooked	The door is out of position.	<ul style="list-style-type: none"> Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.

Problem	Possible Causes	What To Do
Clock and timer do not work	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the clock and timer</i> section.
Oven will not self-clean	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> • Allow the range to cool to room temperature and reset the controls.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the self-cleaning oven</i> section.
	The probe is plugged into the outlet in the oven.	<ul style="list-style-type: none"> • Remove the probe from the oven.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> • This is normal.
Excessive smoking during a clean cycle	Excessive soil.	<ul style="list-style-type: none"> • Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the LOCKED DOOR light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	Oven too hot.	<ul style="list-style-type: none"> • Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls not properly set.	<ul style="list-style-type: none"> • See the <i>Using the self-cleaning oven</i> section.
	Oven was heavily soiled.	<ul style="list-style-type: none"> • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the display	The self-clean cycle has been selected but the door is not closed.	<ul style="list-style-type: none"> • Close the oven door.
LOCKED DOOR light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	<ul style="list-style-type: none"> • Press the CLEAR/OFF pad. Allow the oven to cool.
"F—and a number or letter" flash in the display	You have a function error code.	<ul style="list-style-type: none"> • Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	<ul style="list-style-type: none"> • Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.

Before You Call For Service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	The clock is in the black-out mode.	<ul style="list-style-type: none"> • See the <i>Special features of your oven control</i> section.
Display flashes	Power failure.	<ul style="list-style-type: none"> • Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> • The BAKE and BROIL HI/LO pads must be pressed at the same time and held for 3 seconds.
"Probe" appears in the display	This is reminding you to enter a probe temperature after plugging in the probe.	<ul style="list-style-type: none"> • Enter a probe temperature.
Power outage, clock flashes	Power outage or surge.	<ul style="list-style-type: none"> • Reset the clock. If the oven was in use, you must reset it by pressing the CLEAR/OFF pad, setting the clock and resetting any cooking function.
Steam from the vent	When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of shelves or amount of food being cooked increases, the amount of visible steam will increase.	<ul style="list-style-type: none"> • This is normal.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> • To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> • This is temporary.
Fan noise	A cooling fan or a convection fan (depending on the function you are using) may automatically turn on and off to cool internal parts.	<ul style="list-style-type: none"> • This is normal. The cooling fan will turn off and on. The convection fan will run until the function is over.

Notes

<i>Safety Instructions</i>	<i>Operating Instructions</i>	<i>Care and Cleaning</i>	<i>Installation Instructions</i>	<i>Troubleshooting Tips</i>	<i>Customer Service</i>
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<i>Customer Service</i>	<i>Troubleshooting Tips</i>	<i>Installation Instructions</i>	<i>Care and Cleaning</i>	<i>Operating Instructions</i>	<i>Safety Instructions</i>
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Notes

GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

Benefits Include:

- Backed by GE
- All brands covered
- Unlimited service calls
- All parts and labor costs included
- No out-of-pocket expenses
- No hidden deductibles
- One 800 number to call

***We'll Cover Any Appliance.
Anywhere. Anytime.****

You will be completely satisfied with our service protection or you may request your money back on the remaining value of your contract. No questions asked. It's that simple.

Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy, knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800-626-2224** for more information.

*All brands covered, up to 20 years old, in the continental U.S.



Please place in envelope and mail to:

General Electric Company
Warranty Registration Department
P.O. Box 32150
Louisville, KY 40232-2150

Consumer Product Ownership Registration

Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us.

We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

1 Complete and mail your Consumer Product Ownership Registration today. Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.


2 After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800 GE CARES (800-432-2737).

3 Read your Owner's Manual carefully. It will help you operate your new appliance properly. If you have questions, or need more information, call the GE Answer Center® 800.626.2000.

Model Number

Serial Number

Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at www.geappliances.com.

 Cut here

Consumer Product Ownership Registration



Model Number

Serial Number

Mr. Ms. Mrs. Miss

First Name

Last Name

Street Address

Apt. #

E-mail Address

City

State

Zip Code

Date Placed In Use
Month

Day

Year

Phone Number - -

Occasionally, we may allow selected companies to send you information.

Check here if you do not want this information.



GE Appliances

General Electric Company
Louisville, Kentucky
www.geappliances.com

GE Electric Range Warranty.



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 800-GE-CARES.

For The Period Of:	GE Will Replace:
One Year From the date of the original purchase	Any part of the range which fails due to a defect in materials or workmanship. During this full one-year warranty , GE will also provide, free of charge , all labor and in-home service to replace the defective part.
Five Years From the date of the original purchase	A replacement glass cooktop if it should: crack due to thermal shock; discolor; crack at the rubber seal between the glass cooktop and the stainless edge. It will also be replaced if the pattern wears off or if any of the radiant surface units burn out. During this five-year warranty , you will be responsible for any labor or in-home service.

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.

Safety Instructions

Operating Instructions

Care and Cleaning

Installation Instructions

Troubleshooting Tips

Customer Service

Service Telephone Numbers.



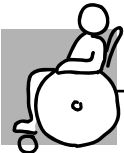
GE Answer Center® 800.626.2000

The GE Answer Center® is open 24 hours a day, 7 days a week.



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

Expert GE repair service is only a phone call away.



Special Needs Service 800.626.2000

800-TDD-GEAC (800-833-4322)

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



Service Contracts 800-626-2224

Purchase a GE service contract while your warranty is still in effect and you'll receive a substantial discount. GE Consumer Service will still be there after your warranty expires.



Parts and Accessories 800-626-2002

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted).

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



Service Satisfaction

If you are not satisfied with the service you receive from GE:

First, contact the people who serviced your appliance.

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

Manager, Customer Relations
 GE Appliances
 Appliance Park
 Louisville, KY 40225