



# Profile Self-Cleaning Electric RANGES

**Owner's Manual**

JBP49

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**Write the model and serial numbers here:**

**Model #** \_\_\_\_\_

**Serial #** \_\_\_\_\_

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

## 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, electric shock, or to prevent property damage, personal injury, or loss of life.



### ANTI-TIP DEVICE

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



### **⚠ WARNING**

- All ranges can tip.
- BURNS or other SERIOUS INJURIES can result.
- INSTALL and CHECK the ANTI-TIP bracket following the instructions supplied with the bracket.



To check if the bracket is installed and engaged properly, remove the storage drawer or kick panel and look underneath the range to see that the leveling leg is engaged in the bracket. On models without a storage drawer or kick panel, carefully tip the range forward. The bracket should stop the range within 4 inches. If it does not, the bracket must be reinstalled. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

If you did not receive an anti-tip bracket with your purchase, call 1.800.626.8774 to receive one at no cost (in Canada, call 1.800.561.3344). For installation instructions of the bracket, visit [GEAppliances.com](http://GEAppliances.com) (in Canada, [GEAppliances.ca](http://GEAppliances.ca)).



## 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 installer in accordance with the provided installation instructions.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- 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.
- 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.
- Large scratches or impacts to glass doors can lead to broken or shattered glass.

## IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



### **⚠ WARNING!** SAFETY PRECAUTIONS

*Do not operate the oven or cooktop controls if the glass is broken. Food splatter or cleaning solution may penetrate a broken control panel and create a risk of electrical shock. Contact a qualified technician immediately should your glass control panel become broken.*

- 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 in place of pot holders.

- For your safety, never use your appliance for warming or heating the room.

- 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.

- Do not let cooking grease or other flammable materials accumulate in or near the range.

- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

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

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

- Do not 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.

**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.



### 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.*



## SURFACE COOKING 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.
- Do not use aluminum foil to line the drip pans or anywhere in the oven, except as described in this manual. Misuse could result in a shock, fire hazard or damage to the range.
- Be sure the drip pans and the vent duct are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- 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.
- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in the oven.
- When preparing flaming foods under the hood, turn the fan on.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the **OFF** position and all coils are cool before attempting to lift or remove a unit.
- Clean the cooktop with caution. If a wet sponge is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- 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.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.

## IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



### **⚠ WARNING!**

#### OVEN

*Stand away from the range when opening the oven door. Hot air or steam that 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.
- 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.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- 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. 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 shiny, silver-colored oven shelves (on some models) and all other cookware.
- Take the shelves out of the oven before you begin the self-clean cycle or they may discolor.
- Be sure to wipe off 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.

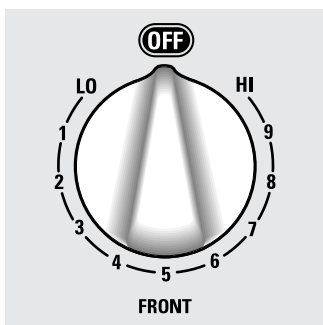


**READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.  
SAVE THESE INSTRUCTIONS**

# Using the surface units.

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



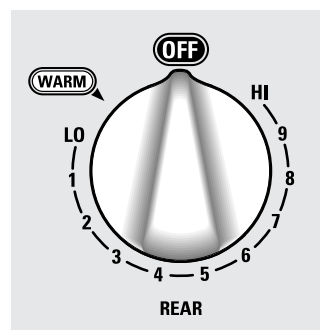
## How to Set

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

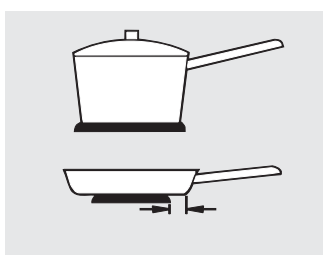
At both **OFF** and **HI** the control **clicks** into position. You may hear slight **clicking** sounds during cooking, indicating the control is maintaining your desired setting.

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

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



The **WARM** setting (on some models) on the right **REAR** surface unit keeps already heated food warm until ready to serve.

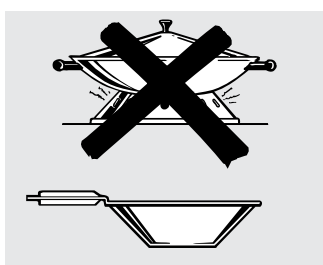


Not over 1 inch.

## Surface Cookware Tips

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

For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1".



Use only flat-bottomed woks.

## Wok Cooking

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

Do not use woks that have support rings.

Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop.

Do not use round bottom woks. You could be seriously burned if the wok tipped over.

## Home Canning Tips

Be sure the canner is centered over the surface unit.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

To prevent burns from steam or heat, use caution when canning.

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Operating Instructions

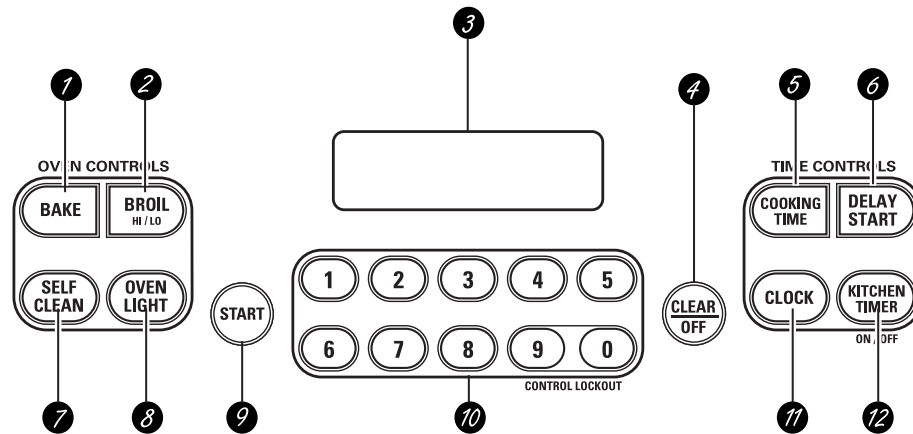
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Consumer Support

## Using the oven controls.

Features and appearance may vary.



### Oven Control, Clock and Timer Features and Settings

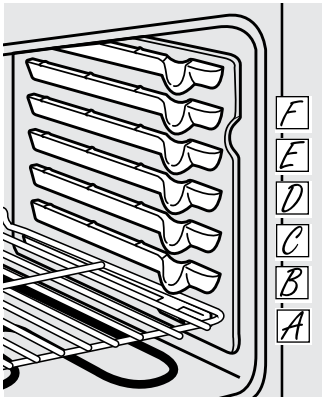
- 1 **BAKE Pad**  
Touch to select the bake function.
- 2 **BROIL HI/LO Pad**  
Touch to select the broil function.
- 3 **Display**  
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.  
  
**If "F- and a number or letter" flash in the display and the oven control signals, this indicates a function error code.** Touch 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.**
- 4 **CLEAR/OFF Pad**  
Touch to cancel **ALL** oven operations except the clock and timer.
- 5 **COOKING TIME Pad**  
Touch and then touch 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 STD/LO** pads to set the oven to start and stop automatically at a time you set.
- 7 **SELF CLEAN STD/LO Pad**  
Touch to select self-cleaning function. See the *Using the self-cleaning oven* section.
- 8 **OVEN LIGHT ON/OFF Pad**  
Touch to turn the oven light on or off.
- 9 **START Pad**  
Must be touched to start any cooking or cleaning function.
- 10 **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.
- 11 **CLOCK Pad**  
Touch before setting the clock.
- 12 **KITCHEN TIMER ON/OFF Pad**  
Touch to select the timer feature.



# Using the oven.

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



The oven has 6 shelf positions.

## Before you begin...

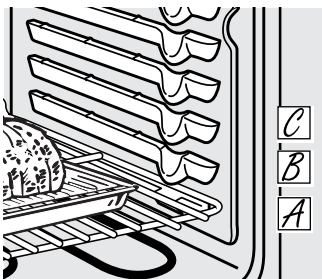
The shelves have stop-locks, so that when placed correctly on the shelf supports (A through F), they will stop before coming completely out, and will not tilt.

When placing and removing cookware, pull the shelf out to the bump on the shelf support.

**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.

**CAUTION:** When you are using the shelf in the lowest position (A), you will need to use caution when pulling the shelf out. We recommend that you pull the shelf out several inches and then, using two pot holders, pull the shelf out by holding the sides of it. The shelf is low and you could be burned if you place your hand in the middle of the shelf and pull all the way out. Be very careful not to burn your hand on the door when using the shelf in the lowest position (A).



## How to Set the Oven for Baking or Roasting

- 1 Touch the **BAKE** pad.
- 2 Touch the number pads to set the oven temperature.

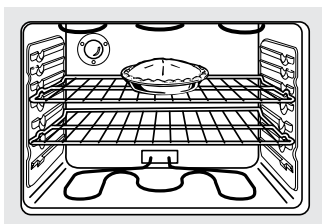
To change the oven temperature during the Bake cycle, touch the **BAKE** pad and set the new temperature.

- 3 Touch the **START** pad. When the oven starts to heat, the changing temperature will be in the display. The display starts changing once the temperature reaches 100°F.

- 4 Touch the **CLEAR/OFF** pad when baking is finished.

### Type of Food Shelf Position

Type of Food	Shelf Position
Frozen pies (on cookie sheet)	D
Angel food cake	A
Bundt or pound cakes	B or C
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C or D
Casseroles	C or D
Turkey	A



Center baking pans in the oven.

## 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 will take approximately 6–10 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1 to 1½" of air space around it. If baking four cake layers at the same time, place two layers on shelf B and two layers on shelf D. Stagger pans on the shelf so one is not directly over the other.

## Aluminum Foil

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.

Safety Instructions

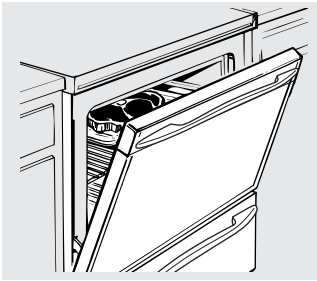
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## Using the oven.



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

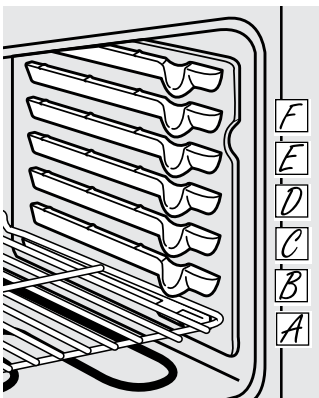
- 1 Place the meat or fish on a broiler grid in a broiler pan designed for broiling.
- 2 Follow suggested shelf positions in the *Broiling Guide*.
- 3 Touch the **BROIL HI/LO** pad once for **HI Broil**.  
To change to **LO Broil**, touch the **BROIL HI/LO** pad again.
- 4 Touch the **START** pad.
-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

Use **LO Broil** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

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



### Broiling Guide

Food	Quantity and/or Thickness	Shelf* Position	First Side Time (min.)	Second Side Time (min.)	Comments
<b>Ground Beef</b>	1 lb. (4 patties) 1/2 to 3/4" thick	D	13	8	Space evenly.
	4 lbs. (12 patties)	D	15	11	
<b>Beef Steaks</b>	Rare†	F	6	4	Steaks less than 3/4" thick are difficult to cook rare. Slash fat.
	Medium	E	8	6	
	Well Done	E	10	8	
Rare†	1 1/2" thick 2 to 2 1/2 lbs.	D	10	8	
		D	15	10-12	
		E	20	20	
<b>Chicken</b>	1 whole cut up 2 to 2 1/2 lbs., split lengthwise Breast	C	25	25	Brush each side with melted butter. Broil skin-side-down first.
		C	25	15	
<b>Bakery Product</b>	Bread (toast)	E	3	1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
	English Muffin	F	3-4		
<b>Lobster Tails</b>	2-4	C	18-20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish Fillets</b>	1 lb. (1/4 to 1/2" thick)	E	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
<b>Salmon</b>	Steaks	E	10	5	Turn carefully. Do not turn skin side down.
	Fillets	E	10		
<b>Ham Slices</b> (precooked)	1/2" thick	D	6	6	
	1" thick	D	8	8	
<b>Pork Chops</b>	2 (1/2" thick)	D	10	10	Slash fat.
	2 (1" thick) about 1 lb.	D	15	15	

\*See illustration for description of shelf positions.

# Using the clock, kitchen timer and control lockout.

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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 Touch the **CLOCK** pad.
- 2 Touch the number pads.
- 3 Touch the **START** pad.



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

## To Set the Kitchen Timer

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

After touching the **START** pad, **SET** disappears; this tells you the time is counting down, although

the display does not change until one minute has passed. Seconds will not be shown in the display until the last minute is counting down.

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

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 Kitchen Timer

If the display is still showing the time remaining, you may change it by touching the **KITCHEN TIMER ON/OFF** pad, then touch 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 touching the **KITCHEN TIMER ON/OFF** pad and then touching the number pads to enter the new time you want.

## To Cancel the Kitchen Timer

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

## Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the **CLOCK** pad. Enter the correct time of day by touching the number pads. Touch the **START** pad.



## Control Lockout (on some models)

Your control will allow you to lock out the touch pads so they cannot be activated when pressed or cleaning the control panel.

To activate this feature:

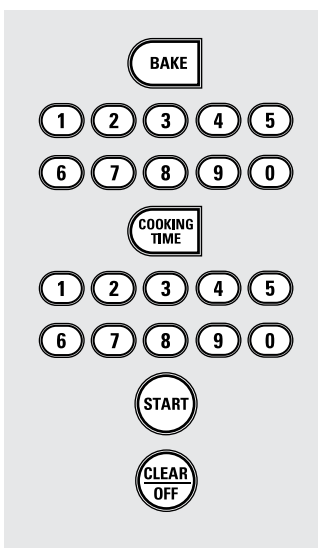
- 1 Touch the **9** and **0** touch pads at the same time until the control beeps twice. The display will show **LOC** continuously and the time of day if not blacked out.

**NOTE:** All cooking and timing functions will be cancelled when locking out the control.

- 2 To unlock the control, touch the **9** and **0** touch pads at the same time until the control beeps twice, and **LOC** will be removed from the display.

## Using the timed baking and roasting features. (on some models)

**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.

- 1 Touch the **BAKE** pad.
- 2 Touch the number pads to set the desired oven temperature.
- 3 Touch 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 Touch 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.

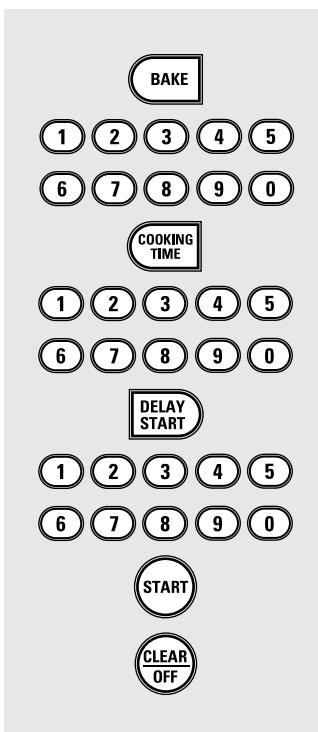
- 5 Touch the **START** pad.

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

The oven will turn **ON**, and the display will show the cooking time countdown and the changing temperature starting at 100°F. (The temperature display will start to change once the oven temperature reaches 100°F.) When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the set amount of time, then turn off automatically, unless the COOK AND HOLD feature was set. See the *Special Features of Your Oven Control* section.

- 6 Touch the **CLEAR/OFF** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.



### How to Set a Delayed Start and Automatic Stop

The oven will turn on at the time of day you set, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Touch the **BAKE** pad.
- 2 Touch the number pads to set the desired oven temperature.
- 3 Touch 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 Touch 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 Touch the **DELAY START** pad.
- 6 Touch the number pads to set the time of day you want the oven to turn on and start cooking.

- 7 Touch the **START** pad.

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

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

When the oven turns **ON** at the time of day you set, the display will show the cooking time countdown and the changing temperature starting at 100°F. (The temperature display will start to change once the oven temperature reaches 100°F.) When the oven reaches the temperature you set, beeps will sound.

The oven will continue to cook for the set amount of time, then turn off automatically, unless the COOK AND HOLD feature was set. See the *Special Features of Your Oven Control* section.

- 8 Touch the **CLEAR/OFF** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.

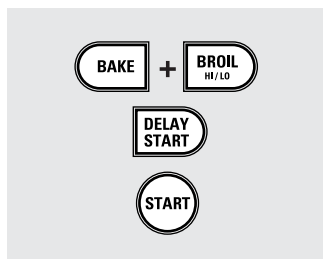
# Special features of your oven control.

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Your new touch pad 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, touch the **START** pad. The special features will remain in memory after a power failure, except for the Sabbath feature, which will have to be reset.



## 12-Hour Shutdown

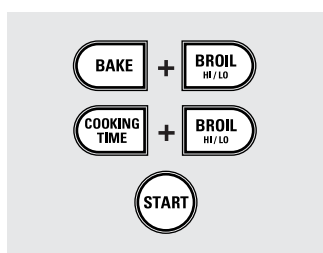
With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

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

1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time until the display shows **SF**.

2 Touch the **DELAY START** pad until **no shdn** (no shut-off) appears in the display.

3 Touch the **START** pad to activate the no shut-off and leave the control set in this special features mode.



## Fahrenheit or Celsius Temperature Selection

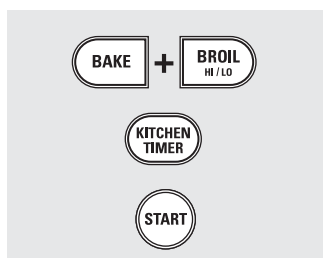
Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.

1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time until the display shows **SF**.

2 Touch the **COOKING TIME** and **BROIL HI/LO** pads at the same time. The display will show **F** (Fahrenheit).

3 Touch the **COOKING TIME** and **BROIL HI/LO** pads again at the same time. The display will show **C** (Celsius).

4 Touch the **START** pad.



## Tones at the End of a Timed Cycle

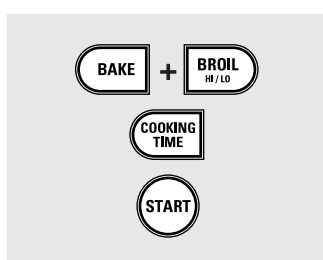
At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **CLEAR/OFF** pad is touched. This continual 6-second beep may be canceled.

To cancel the 6-second beep:

1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time until the display shows **SF**.

2 Touch the **KITCHEN TIMER ON/OFF** pad. The display shows **CON BEEP** (continuous beep). Touch the **KITCHEN TIMER ON/OFF** pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)

3 Touch the **START** pad.



## 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.

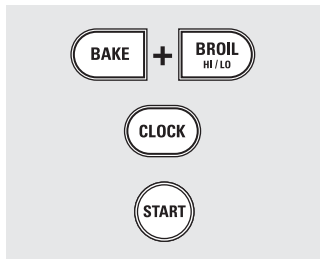
1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time until the display shows **SF**.

2 Touch the **COOKING TIME** pad. The display will show **Hid OFF**.

Touch the **COOKING TIME** pad again to activate the feature. The display will show **Hid ON**.

3 Touch the **START** pad to activate the cook and hold feature and leave the control set in this special features mode.

## Special features of your oven control.



### 12-Hour, 24-Hour or Clock Blackout

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

Touch 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, touch the **START** pad.

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

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

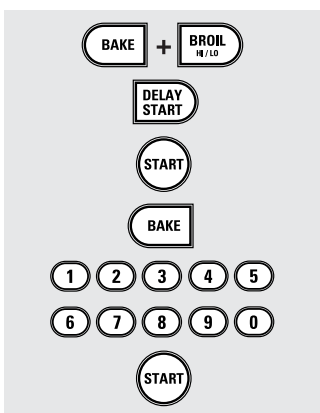
# Using the Sabbath feature.

(Designed for use on the Jewish Sabbath and Holidays) (on some models)

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The Sabbath feature can be used for baking/roasting only. It cannot be used for broiling, self-cleaning or Delay Start cooking.

**NOTE:** The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.



When the display shows  $\supset$  the oven is set in Sabbath. When the display shows  $\supset \subset$  the oven is baking/roasting.

## How to Set Sabbath Feature for Regular Baking/Roasting

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold **both** the **BAKE** and **BROIL HI/LO** pads, **at the same time**, until the display shows **SF**.

**NOTE:** If bake or broil appears in the display, the **BAKE** and **BROIL HI/LO** pads were not touched at the same time. Touch the **CLEAR/OFF** pad and begin again.

- 2 Tap the **DELAY START** pad until **SAb bAtH** appears in the display.
- 3 Touch the **START** pad and  $\supset$  will appear in the display.
- 4 Touch the **BAKE** pad. No signal will be given.

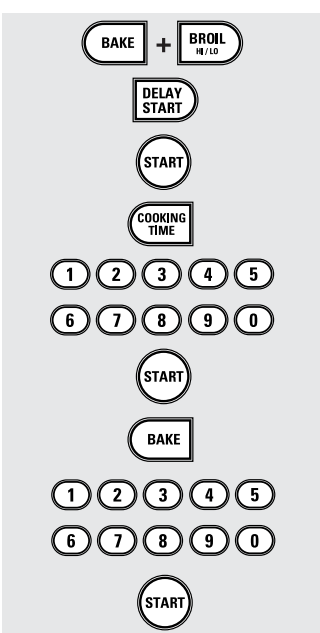
- 5 Using the number pads, enter the desired temperature between 170°F and 550°F. No signal or temperature will be given.

- 6 Touch the **START** pad.

- 7 After a random delay period of approximately 30 seconds to 1 minute,  $\supset \subset$  will appear in the display indicating that the oven is baking/roasting. If  $\supset \subset$  doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the **BAKE** pad, enter the new temperature using the number pads and touch the **START** pad.

**NOTE:** The **CLEAR/OFF** and **COOKING TIME** pads are active during the Sabbath feature.



When the display shows  $\supset$  the oven is set in Sabbath. When the display shows  $\supset \subset$  the oven is baking/roasting.

## How to Set Sabbath Feature for Timed Baking/Roasting— Immediate Start and Automatic Stop

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold **both** the **BAKE** and **BROIL HI/LO** pads, **at the same time**, until the display shows **SF**.

**NOTE:** If bake or broil appears in the display, the **BAKE** and **BROIL HI/LO** pads were not touched at the same time. Touch the **CLEAR/OFF** pad and begin again.

- 2 Tap the **DELAY START** pad until **SAb bAtH** appears in the display.
- 3 Touch the **START** pad and  $\supset$  will appear in the display.
- 4 Touch the **COOKING TIME** pad.

- 5 Touch the number pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.

- 6 Touch the **START** pad.

- 7 Touch the **BAKE** pad. No signal will be given.

- 8 Using the number pads, enter the desired temperature. No signal or temperature will be given.

- 9 Touch the **START** pad.

- 10 After a random delay period of approximately 30 seconds to 1 minute,  $\supset \subset$  will appear in the display indicating that the oven is baking/roasting. If  $\supset \subset$  doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the **BAKE** pad, enter the new temperature using the number pads and touch the **START** pad.

When cooking is finished, the display will change from  $\supset \subset$  to  $\supset$  and **0:00** will appear, indicating that the oven has turned **OFF** but is still set in Sabbath. Remove the cooked food.

## How to Exit the Sabbath Feature

- 1 Touch the **CLEAR/OFF** pad.
- 2 If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only  $\supset$  is in the display.
- 3 Touch and hold **both** the **BAKE** and **BROIL HI/LO** pads, **at the same time**, until the display shows **SF**.
- 4 Tap the **DELAY START** pad until **12 shdn** or **no shdn** appears in the display.

- 5 Choose **12 shdn**, indicating that the oven will automatically turn off after 12 hours or **no shdn**, indicating that the oven will not automatically turn off after 12 hours.

- 6 Touch **START** when the option that you want is in the display (**12 shdn** or **no shdn**).

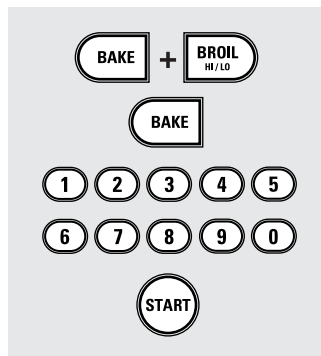
**NOTE:** If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

## 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 only affect baking and roasting temperatures; it will not affect broiling or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.



### To Adjust the Thermostat

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

## 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.

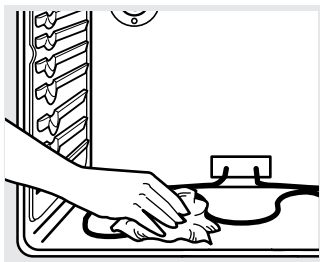
Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

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 affects 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.

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Wipe up heavy soil on the oven bottom.

## Before a 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 broiler pan, broiler grid, all cookware and any aluminum foil from the oven.

### NOTE:

- If your oven is equipped with shiny, silver-colored oven shelves, remove them before you begin the self-cleaning cycle.
- If your oven is equipped with gray porcelain-coated oven shelves, they may be left in the oven during the self-cleaning cycle.

The shiny, silver-colored oven shelves (on some models) can be self-cleaned, but they will darken, lose their luster and become hard to slide.

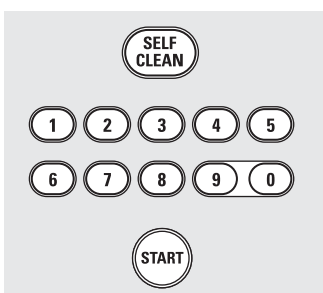
Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled scrubbing pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Wipe up any heavy spillovers on the oven bottom.

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 Touch the **SELF CLEAN STD/LO** pad once for a 3-hour clean time or twice for a 4-hour clean time.

A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.

- 2 If a time other than 4 hours or 3 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 2½ hours and 5 hours, depending on how dirty your oven is.

- 3 Touch the **START** pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to open the door.

- The word **LOCKED** will flash and the word **door** will display if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the **CLEAR/OFF** pad. When the **LOCKED** light goes off indicating the oven has cooled below the locking temperature, you will be able to open the door.

**NOTE:** The oven door must be closed and all controls set correctly for the cycle to work properly.

Safety Instructions

Operating Instructions

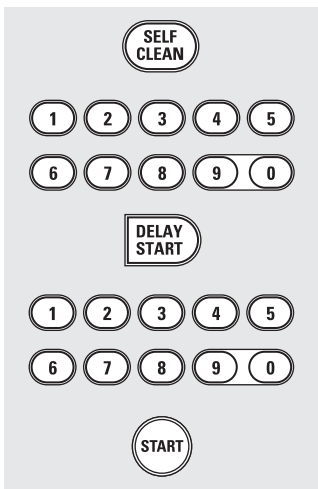
Care and Cleaning

Troubleshooting Tips

Consumer Support

## Using the self-cleaning oven.

The oven door must be closed and all controls set correctly for the cycle to work properly.



### How to Delay the Start of Cleaning

- 1 Touch the **SELF CLEAN STD/LO** pad once for a 3-hour clean time or twice for a 4-hour clean time.

A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.

- 2 If a time other than 4 hours or 3 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 2½ hours and 5 hours, depending on how dirty your oven is.

- 3 Touch the **DELAY START** pad.

- 4 Using the number pads, enter the time of day you want the clean cycle to start.

- 5 Touch the **START** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to 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 scrubbing pad and rinse thoroughly with a vinegar and water mixture.*

These deposits are usually a salt residue that cannot be removed by the self-cleaning cycle.

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

- You cannot set the oven for cooking or another self-cleaning cycle until the oven is cool enough for the door to unlock.

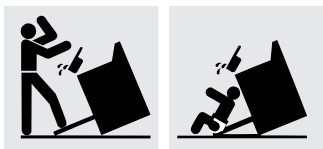
- While the oven is self-cleaning, you can touch the **CLOCK** pad to display the time of day. To return to the clean countdown, touch the **SELF CLEAN STD/LO** pad.

- If the shelves become hard to slide, apply a small amount of cooking oil to a paper towel and wipe the edges of the oven shelves with the paper towel.

## Care and cleaning of the range.

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Be sure all controls are 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.

### How to Remove Protective Shipping Film and Packaging Tape

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

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

**NOTE:** The adhesive must be removed from all parts. It cannot be removed if it is baked on.

### Control Knobs

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

Replace the knobs, in the **OFF** position to ensure proper placement.

### Control Panel

If desired, the touch pads may be deactivated before cleaning.

See the *Oven or Range Lockout* information in the *Using the clock, timer and control lockout* section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

Remove heavier soil with warm soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.

### Porcelain Enamel Cooktop

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

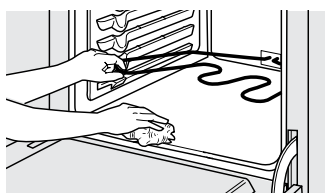
If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

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

### 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.



Safety Instructions

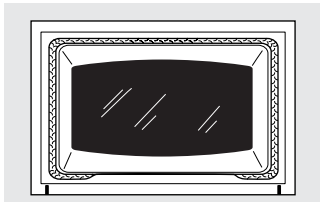
Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

## Care and cleaning of the range.



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.

### Cleaning the Oven Door

#### To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-cleaning 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 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.

- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- 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.

### Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

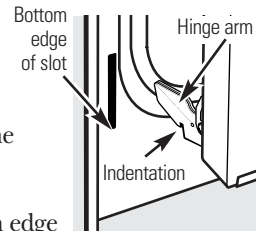
#### To remove the door:

- 1 Fully open the door.
- 2 Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
- 3 Firmly grasp both sides of the door at the top.
- 4 Close door to the door removal position, which is halfway between the broil stop position and fully closed.
- 5 Lift door up and out until the hinge arm is clear of the slot.

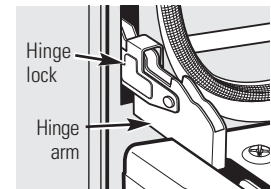
#### To replace the door:

- 1 Firmly grasp both sides of the door at the top.

- 2 With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.

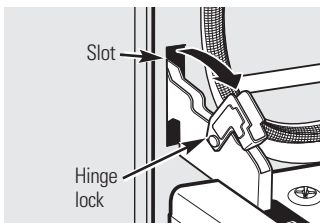


- 3 Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
- 4 Push the hinge locks up against the front frame of the oven cavity to the locked position.

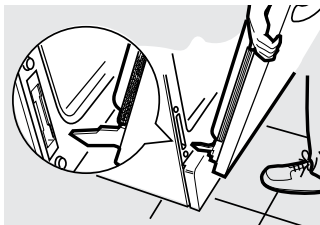


Push hinge locks up to lock.

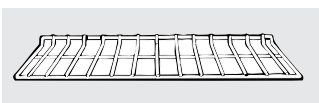
- 5 Close the oven door.



Pull hinge locks down to unlock.



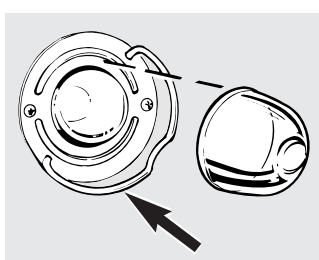
Removal position



### Oven Shelves

All oven shelves may be cleaned by hand with an abrasive cleaner or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth. Gray porcelain-coated oven shelves may remain in the oven during the self-cleaning cycle without being damaged. The shiny, silver-colored oven shelves may remain in the oven during the self-cleaning cycle, but they will lose their luster and become hard to slide.

It will be necessary to grease all oven shelf side edges with a light coating of vegetable oil after cleaning them by hand or in the oven. This will help maintain the ease of sliding the shelves in and out of the oven.



Wire cover holder.

### Oven Light Replacement

**CAUTION:** Before replacing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel.

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

#### To remove the cover:

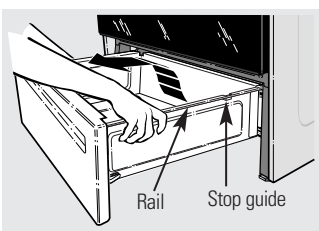
- 1 Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

*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.



### Storage Drawer Removal

#### To remove the drawer:

- 1 Pull the drawer out until it stops.
- 2 Lift the front of the drawer until the stops clear the guides.
- 3 Remove the drawer.

#### To replace the drawer:

- 1 Place the drawer rails on the guides.
- 2 Push the drawer back until it stops.
- 3 Lift the front of the drawer and push back until the stops clear the guides.
- 4 Lower the front of the drawer and push back until it closes.

### Painted Surfaces

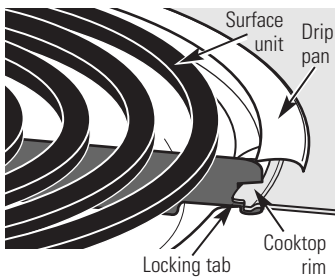
Painted surfaces include the sides, top of backguard and the drawer front.

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.

## Care and cleaning of the range.

Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.



When properly seated, the locking tab should lock onto the cooktop rim through the notch in the drip pan.

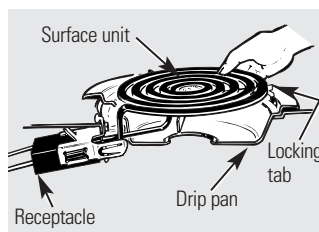
### Surface Units

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

#### To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

- 1 Push the surface unit back toward the receptacle to free the locking tab from the cooktop.



- 2 Lift the surface unit about 1" above the drip pan and pull it out.

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

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

#### To replace a surface unit:

- 1 Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.
- 2 Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.



- 3 Push the surface unit in and down to lock the tab in place so it rests evenly in the cooktop.

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

### Drip Pans

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container or a plastic sealable storage bag, with ¼ cup ammonia to loosen the soil. Soak for at least 1 hour. Rinse with clean water and wipe with a clean soft cloth.

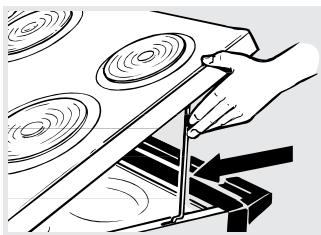
The drip pans may also be cleaned in a dishwasher.

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

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

**NOTE:** If your cooktop is equipped with shiny, silver-colored drip pans, do not clean them in the self-cleaning oven. Permanent damage to the finish can occur.

If your cooktop is equipped with black or gray porcelain-coated drip pans, they can be cleaned in the oven during the self-cleaning cycle. Before you begin a self-cleaning cycle, remove any heavy soil from the drip pans and place them on the porcelain-coated oven shelves. Do not place the drip pans directly on the oven bottom. After the self-cleaning cycle is completed and the drip pans are cool, wipe them with a damp cloth to remove any remaining ash or residue.



Be sure all surface units are turned off before raising the cooktop.

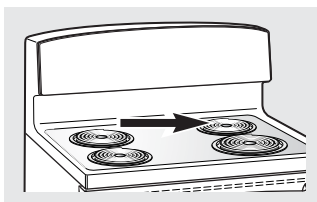
### Lift-Up Cooktop

Some models have a cooktop that can be lifted up for easier cleaning. The entire cooktop may be lifted up and supported in the up position.

The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

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

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.



### Oven Vent

The oven is vented through an opening under the right rear surface unit.

*This area could become hot during oven use.*

It is normal for steam to come out of the vent and moisture may collect underneath when the oven is in use.

The vent is important for proper air circulation.

*Never block this vent.*

## 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
<b>Surface units not functioning properly</b>	The surface units are not plugged in solidly.	<ul style="list-style-type: none"> <li>• With the controls off, check to make sure the surface unit is plugged completely into the receptacle.</li> </ul>
	The surface unit controls improperly set.	<ul style="list-style-type: none"> <li>• Check to see the correct control is set for the surface unit you are using.</li> </ul>
	The drip pans are not set securely in the cooktop.	<ul style="list-style-type: none"> <li>• With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.</li> </ul>
<b>Cooktop feels hot</b>	Large pans hold heat close to the cooktop.	<ul style="list-style-type: none"> <li>• Choose a pan that matches the size of the surface unit you are using.</li> </ul>
	The oven vent is blocked.	<ul style="list-style-type: none"> <li>• Pans on the right rear surface unit block air flow from the oven vent and cause the cooktop to get hot.</li> </ul>
<b>Food does not bake or roast properly</b>	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> <li>• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>
<b>Food does not broil properly</b>	Door not open to the broil stop position as recommended.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• Make sure you touch the <b>BROIL HI/LO</b> pad.</li> </ul>
	Improper shelf position being used.	<ul style="list-style-type: none"> <li>• See the <i>Broiling Guide</i>.</li> </ul>
	Cookware not suited for broiling.	<ul style="list-style-type: none"> <li>• For best results, use a pan designed for broiling.</li> </ul>
	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> <li>• Preheat the broil element for 10 minutes.</li> <li>• Broil for the longest period of time recommended in the <i>Broiling Guide</i>.</li> </ul>



<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
<b>Control signals after entering cooking time or delay start</b>	You forgot to enter a bake temperature or cleaning time.	<ul style="list-style-type: none"> <li>• Touch the <b>BAKE</b> pad and desired temperature or the <b>SELF CLEAN STD/LO</b> pad and desired clean time.</li> </ul>
<b>Clock and timer do not work</b>	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> </ul>
	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the clock and timer</i> section.</li> </ul>
<b>Oven light does not work</b>	Light bulb is loose or defective.	<ul style="list-style-type: none"> <li>• Tighten or replace the bulb.</li> </ul>
	Switch operating light is broken.	<ul style="list-style-type: none"> <li>• Call for service.</li> </ul>
<b>Oven temperature too hot or too cold</b>	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> <li>• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>
<b>Oven will not work</b>	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> </ul>
	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> <li>• Make sure electrical plug is plugged into a live, properly grounded outlet.</li> </ul>
	Oven too hot.	<ul style="list-style-type: none"> <li>• Allow the oven to cool to below locking temperature.</li> </ul>
<b>Oven will not self-clean</b>	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the self-cleaning oven</i> section.</li> </ul>
<b>“Crackling” or “popping” sound</b>	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> <li>• This is normal.</li> </ul>
<b>Excessive smoking</b>	Excessive soil.	<ul style="list-style-type: none"> <li>• Touch the <b>CLEAR/OFF</b> pad. Open the windows to rid the room of smoke. Wait until the <b>LOCKED DOOR</b> light goes off. Wipe up the excess soil and reset the clean cycle.</li> </ul>
<b>Oven door will not open after a clean cycle</b>	Oven too hot.	<ul style="list-style-type: none"> <li>• Allow the oven to cool below locking temperature.</li> </ul>
<b>Oven not clean after a self-cleaning cycle</b>	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> <li>• All the range to cool to room temperature and reset the controls.</li> </ul>
	Oven controls not properly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the self-cleaning oven</i> section.</li> </ul>
	Oven was heavily soiled.	<ul style="list-style-type: none"> <li>• Clean up heavy spillovers before starting the self-cleaning cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.</li> </ul>

## Before you call for service...



### Troubleshooting Tips

Problem	Possible Causes	What To Do
"LOCK DOOR" flashes in the display	The self-cleaning cycle has been selected but the door is not closed.	<ul style="list-style-type: none"> <li>• Close the oven door.</li> </ul>
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"> <li>• Touch the <b>CLEAR/OFF</b> pad. Allow the oven to cool.</li> </ul>
"F— and a number or letter" flash in the display	You have a function error code.	<ul style="list-style-type: none"> <li>• Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.</li> </ul>
Display goes blank	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>The clock is in the black-out mode.</p>	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> <li>• See the <i>Special features of your oven control</i> section.</li> </ul>
Display flashes	Power failure.	<ul style="list-style-type: none"> <li>• Reset the clock.</li> </ul>
Unable to get the display to show "SF"	Oven control pads were not touched properly.	<ul style="list-style-type: none"> <li>• The <b>BAKE</b> and <b>BROIL HI/LO</b> pads must be touched at the same time and held <b>for 3 seconds</b>.</li> </ul>
Power outage, clock flashes	Power outage or surge.	<ul style="list-style-type: none"> <li>• Reset the clock. If the oven was in use, you must reset it by touching the <b>CLEAR/OFF</b> pad, setting the clock and resetting any cooking function.</li> </ul>
"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"> <li>• 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.</li> </ul>
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"> <li>• This is temporary.</li> </ul>
Storage drawer is crooked	Rear drawer support is on top of the guide rail.	<ul style="list-style-type: none"> <li>• Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.</li> </ul>
Storage drawer won't close	<p>Power cord may be obstructing drawer in the lower back of the range.</p> <p>Rear drawer support is on top of the guide rail.</p>	<ul style="list-style-type: none"> <li>• Reposition the drawer and power cord. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.</li> <li>• Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.</li> </ul>

## 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:**

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- All brands covered
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***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.

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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.

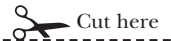
**2** After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800.GE.CARES (800.432.2737).

**3** Read your Owner's Manual carefully. It will help you operate your new appliance properly.

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 [ge.com](http://ge.com).**



## 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 --

\* Please provide your e-mail address to receive, via e-mail, discounts, special offers and other important communications from GE Appliances (GEA).

Check here if you do not want to receive communications from GEA's carefully selected partners.

**FAILURE TO COMPLETE AND RETURN THIS CARD DOES NOT DIMINISH YOUR WARRANTY RIGHTS.**

For more information about GEA's privacy and data usage policy, go to [ge.com](http://ge.com) and click on "Privacy Policy" or call 800.626.2224.



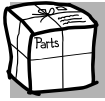
**GE Consumer & Industrial**  
Appliances  
General Electric Company  
Louisville, KY 40225  
[ge.com](http://ge.com)

**Notes.**

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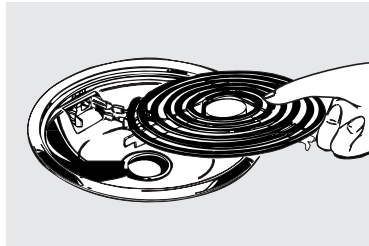
<i><b>Safety Instructions</b></i>	<i><b>Operating Instructions</b></i>	<i><b>Care and Cleaning</b></i>	<i><b>Troubleshooting Tips</b></i>	<i><b>Consumer Support</b></i>
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## Accessories.

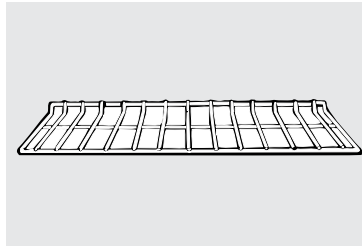


### Looking For Something More?

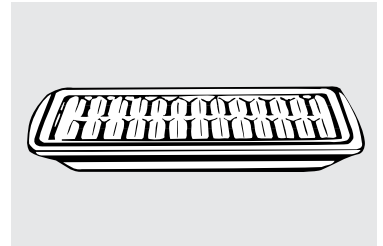
You can find these accessories and many more at [ge.com](http://ge.com), or call 800.626.2002 (during normal business hours). Have your model number ready.



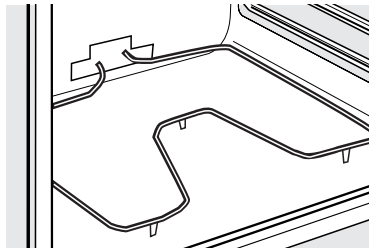
Surface Elements & Drip Pans



Oven Shelves



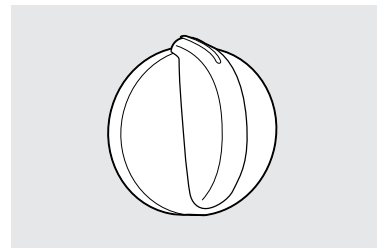
Broiler Pan



Oven Elements



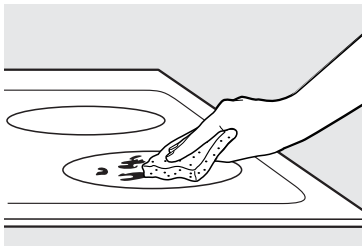
Light Bulbs



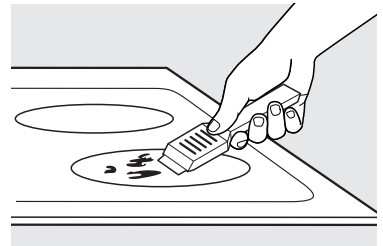
Knobs



Cleaner



Cleaning Pads



Scraper

Tired of discolored shelves? Wishing you had extra-heavy-duty oven shelves?

**NOW AVAILABLE** for your range:

GE's innovative, self-cleanable porcelain-coated oven shelves!

- Heavy Duty
- Durable
- Able to be cleaned in a self-cleaning oven

Visit [ge.com](http://ge.com) for more information.

# GE Electric Range Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care<sup>®</sup> technician. To schedule service, on-line, visit us at [ge.com](http://ge.com), or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

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

## For The Period Of: GE Will Provide:

**One Year**  
From the date of the original purchase

**Any part** of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

## What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- 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 caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.

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

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

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

**Warrantor: General Electric Company, Louisville, KY 40225**

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

## Consumer Support.

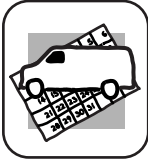
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### *GE Appliances Website*

**ge.com**

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line



### *Schedule Service*

**ge.com**

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



### *Real Life Design Studio*

**ge.com**

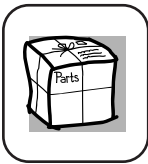
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).



### *Extended Warranties*

**ge.com**

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.



### *Parts and Accessories*

**ge.com**

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

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



### *Contact Us*

**ge.com**

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

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



### *Register Your Appliance*

**ge.com**

**Register your new appliance on-line—at your convenience!** Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the preprinted registration card included in the packing material, or detach and use the form in the Owner's Manual.