



Use and Care Guide

Electric Range



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More questions?...call

GE Answer Center® 800.626.2000



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HELP US HELP YOU...

Before using your range, read this guide carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, call:

GE Answer Center®

800.626.2000

24 hours a day, 7 days a week

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 must be removed from the chrome trim on range parts. It cannot be removed if it is baked on.

Write down the model and serial numbers.

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

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money.

Before you request service...

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE...

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

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



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

- Use this appliance only for its intended use as described in this guide.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- 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 guide. 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 store flammable materials in an oven or near the surface units.
- 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.
- Teach children not to play with the controls or any other part of the range.
- Never leave the oven door open when you are not watching the range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.
- Do not allow anyone to climb, stand or hang on the door or range top. They could damage the range and even tip it over, causing severe personal injury.

- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- Be sure the range is securely installed in a counter that is firmly attached to the house structure. Weight on the oven door could cause the oven to tip and result in injury. Never allow anyone to climb, sit, or hang on the oven door.

- 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. Such cloths can catch fire on a hot surface unit or heating element.

- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.

- Always keep wooden and plastic utensils and canned food a safe distance away from your range.

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

- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

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

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

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)



- **Do not use water on grease fires. Never pick up a flaming pan.**

Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use a dry chemical or foam-type extinguisher.

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

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

- **Do not touch the surface units, 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, surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling first.

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

Remember: The inside surface of the oven may be hot when the door is opened.

- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Oven

- **Stand away from the range when opening the oven door.** The 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 duct unobstructed.**



- **Keep the oven free from grease buildup.**

- **Place the oven shelf in the desired position while the oven is cool.** If the shelves must be handled when hot, do not let pot holder contact the heating elements in the oven.
- **Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods.** It is also a precaution against burns from touching the hot surfaces of the door or the oven walls.
- **When using cooking or roasting bags in the oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not leave paper products, cooking utensils, or food in the oven when not in use.** Do not store flammable materials in an oven or near the heating elements.
- **After broiling, always take the broiler pan out of the range and clean it.** Leftover grease in the broiler pan can catch fire the next time you use the pan.
- **Never leave jars or cans of fat drippings on or near your range.**
- **Never leave the oven door open** when you are not watching the range.
- **Do not use the oven for a storage area.** Items stored in the oven can ignite.
- **Clean only parts listed in this Use and Care Guide.**



Surface Cooking Units

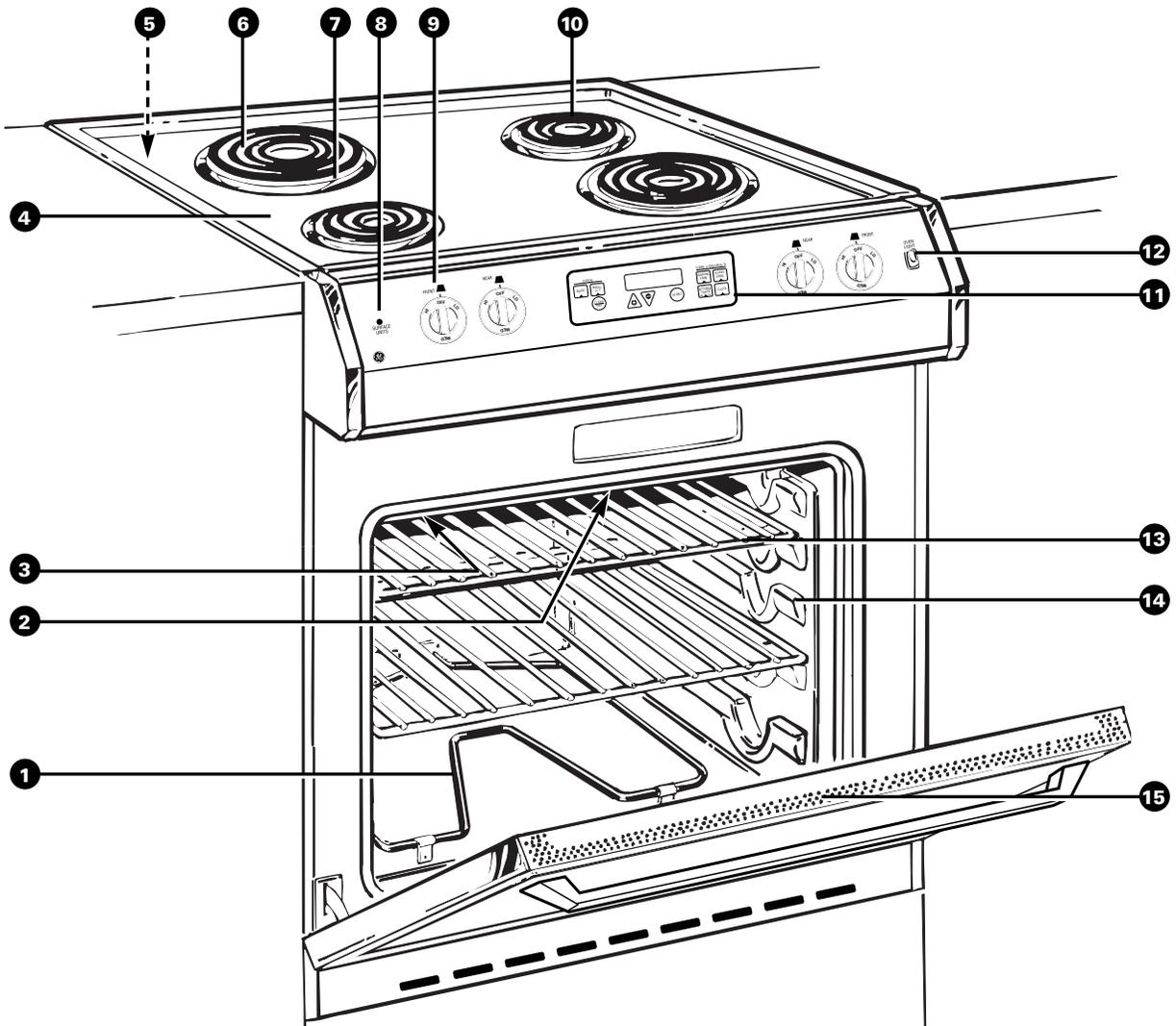
- **Use proper pan size**—This appliance is equipped with different size surface units. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of the cookware to the 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.
- **Be sure the drip pans and vent ducts are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans** or anywhere in the oven except as described in this guide. Misuse could result in a shock, fire hazard or damage to the range.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for range-top cooking;** others may break because of the sudden change in temperature.
- **Always turn the surface unit controls off before removing the cookware.**
- **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.
- **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 surface units are cool before attempting to lift or remove the unit.
- **Never clean the cooktop surface when it is hot.** Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

- **Do not immerse or soak the removable surface units.** Do not put them in a dishwasher.
 - **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
-
- **Carefully watch for spillovers or overheating of foods when frying at high or medium high temperatures.**
 - **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.
 - **Never try to move a pan of hot fat, especially a deep fat fryer.** Wait until the fat is cool.

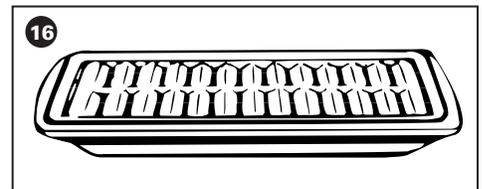
SAVE THESE INSTRUCTIONS



FEATURES OF YOUR RANGE



Model: JDS26





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HOW DOES THIS COOKTOP COMPARE WITH YOUR OLD ONE?

Your new cooktop has electric coil surface units. If you are used to cooking with gas burners or other types of electric cooktops, you will notice some differences when you use electric coils.

The best types of cookware to use, plus heat-up and cool-down times, depend upon the type of burner or surface unit you have.

The following chart will help you to understand the differences between electric coil surface units and any other type of cooktop you may have used in the past.

Type of Cooktop	Description	How It Works
Electric Coil 	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than radiant or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
Radiant (Glass Ceramic) Cooktop 	Electric coils under a glass-ceramic cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
Induction 	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
Solid Disk 	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.
Gas Burners 	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.

SURFACE COOKING



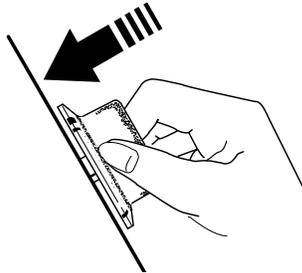
Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking. At both OFF and HI the control “clicks” into position.

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

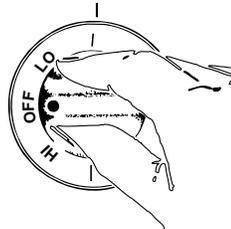
Switching to higher heat settings always results in a quicker heat change than switching to lower settings.

How to Set the Controls

1. Grasp the control knob and push it in.



2. Turn the knob either clockwise or counterclockwise to the desired heat setting.



The control must be pushed in to set only from the OFF position. When the control is in any position other than OFF, it may be turned without pushing it in.

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

The surface unit “ON” indicator light will glow when ANY heat on any surface unit is on.

Cooking Guide for Using Heat Settings

HI—Quick start for cooking; brings water to boil.

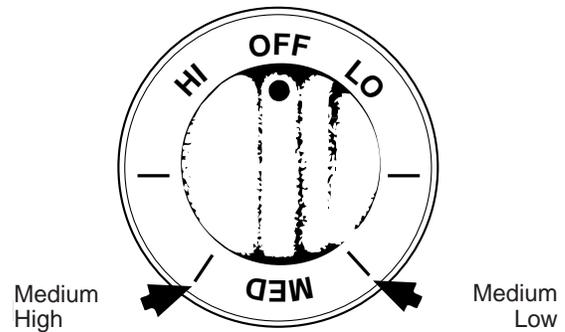
Medium High—(Setting halfway between HI and MED) Fast fry, pan broil; maintains a fast boil on large amounts of food.

MED—Sauté and brown; maintains a slow boil on large amounts of food.

Medium Low—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

LO—Steam rice, cereal; maintain serving temperature of most foods. At LO settings, melt chocolate, butter on a small unit.

NOTE: At HI and Medium High, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.





SURFACE COOKWARE TIPS

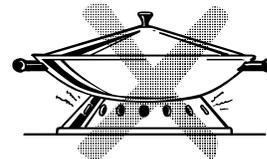
Wok Cooking

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.

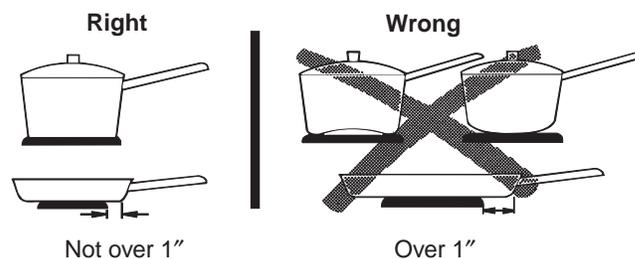
Use of these types of woks, without the support ring in place, is dangerous because the wok is unstable. With the ring in place, heat will be trapped inside the ring and may cause damage to the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



Cookware

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

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



Deep Fat Frying

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

HOME CANNING TIPS



Canning should be done on surface units only.

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

HOWEVER, DO NOT USE LARGE-DIAMETER CANNERS OR OTHER LARGE-DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm the cooktop surfaces surrounding the surface units.

Observe Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller-diameter pots for good canning results.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface unit and take too long to boil water.

RIGHT



WRONG



Flat-bottomed canners are recommended.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner, manufacturers of glass jars for canning, such as Ball and Kerr, and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

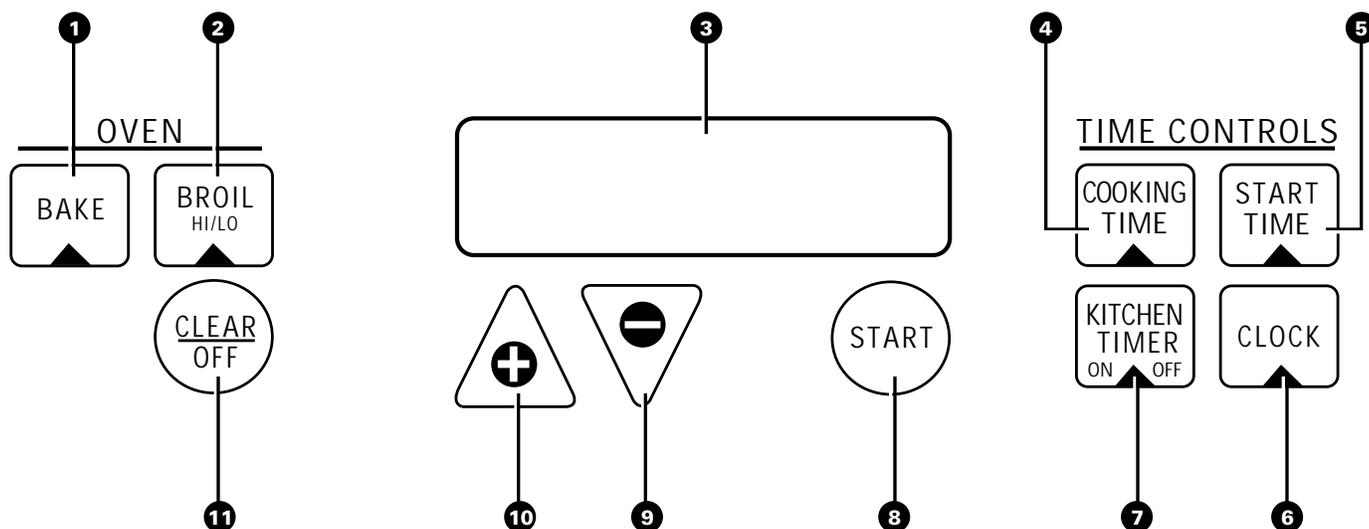
NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

The process time will be shortened by:

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



FEATURES OF YOUR OVEN CONTROL



- 1. BAKE.** Press to select the bake function.
- 2. BROIL HI/LO.** Press to select the broil function.
- 3. DISPLAY.** Shows the operations you have selected, the time of day and the cooking status.
- 4. COOKING TIME.** Press for Timed Baking operations.
- 5. START TIME.** Use along with COOKING TIME to set the oven to start and stop automatically at a time you select.
- 6. CLOCK.** Press to enter the time of day.
- 7. KITCHEN TIMER ON/OFF.** Press to select the timer function. The timer does not control oven operations. The timer can time up to 9 hours and 59 minutes.
- 8. START.** Must be pressed to start any cooking function.
- 9. DECREASE.** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
- 10. INCREASE.** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
- 11. CLEAR/OFF.** Press to cancel any timed oven operation except the clock and timer.

If “F– and a number or letter” flash in the display and the oven control signals, this indicates function error code. Press CLEAR/OFF. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the range and call for service.

OVEN CONTROL, CLOCK AND TIMER



Clock

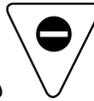
The clock must be set for the automatic oven timing functions to work properly.

The time of day clock **cannot** be changed during Delay Start. (It can be changed during a regular bake or broil operation.)

To Set the Clock



1. Press **CLOCK**.



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



3. Press **START**. This enters the time and starts the clock.

To check the time of day when the display is showing other information, simply press **CLOCK**. The time of day shows until another pad is pressed.

If the **INCREASE** or **DECREASE** pad is not pressed within one minute after you press **CLOCK**, the display reverts to the original setting. If this happens, press **CLOCK** and reenter the time of day.

Timer

You may program the timer to time cooking or other household activities for up to 9 hours and 59 minutes.

The timer counts down in minutes, 1 minute at a time, until the last 60 seconds are reached, then the control will beep one time. The seconds will not be displayed until the last minute is reached.

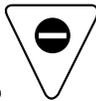
When the timer reaches “:00,” the control will beep 3 times followed by one beep every 6 seconds until **KITCHEN TIMER ON/OFF** is pressed.

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.

How to Set the Timer



1. Press **KITCHEN TIMER ON/OFF**.



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

If you make a mistake, press **KITCHEN TIMER ON/OFF** and begin again.



3. Press **START**.

After pressing **START**, “**SET**” disappears; this tells you the time is counting down, although the display does not change until one minute has passed.



4. When time is up, the oven control signals until you press **KITCHEN TIMER ON/OFF**. Display then shows the time of day.

NOTE: The minute timer is independent of all the other functions and it does not control the oven. The **CLEAR/OFF** pad does not affect the timer.

Power Failure

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

To reset the clock, press **CLOCK**. Enter the correct time of day by pressing the **INCREASE** or **DECREASE** pad. Press **START**.

(continued next page)



OVEN CONTROL, CLOCK AND TIMER

(continued)

The control has a series of tones that will sound at different times. These tones may sound while you set the control for an oven function or at the end of the oven function. They will also alert you when an incorrect time or temperature has been entered or if there is a problem with the oven.

Tones While Setting the Control

When you press a touch pad you will hear a beep. This beep will let you know you have placed enough pressure on the pad to activate it.

Preheat Notification Tone

When you set an oven temperature the oven automatically starts to heat. When the temperature inside the oven reaches your set temperature a tone will sound to let you know to place the food in the oven.

Attention Tone

This tone will sound if you set an invalid function or try to set an additional function. The tone can be quickly identified by watching the display messages.

SPECIAL FEATURES OF YOUR OVEN CONTROL

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 clock.

They remain in the control's memory until the steps are repeated. When the display shows your choice press START. The special features will remain in memory after a power failure.

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 CLEAR/OFF is pressed. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:



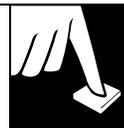
1. Press BAKE and BROIL HI/LO at the same time for 2 seconds until the display shows "SF."



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



3. Press START.



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

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

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 **BAKE** and **BROIL HI/LO** at the same time for 2 seconds until the display shows "SF."
2. Press **CLOCK** once. The display will show "12 hr." —Press **CLOCK** again to change to the 24 hour military time clock. The display will show "24 hr." —Press **CLOCK** again to black-out the clock display. The display will show "OFF."
3. Press **START** to activate your choice and leave the control set in this special features mode.

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

(continued next page)



SPECIAL FEATURES OF YOUR OVEN CONTROL

(continued)

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 BAKE and BROIL HI/LO at the same time for 2 seconds until the display shows "SF."



2. Press BROIL HI/LO. The display will show "F" (Fahrenheit).



3. Press BROIL HI/LO again. The display will show "C" (Centigrade).



4. Press START.

Changing the Speed of the + or – Pads

As you use the + or – pads when setting a time or temperature, you may notice the display changes slowly. This special feature allows you to change the speed. To set the speed you prefer, follow these steps:



1. Press BAKE and BROIL HI/LO at the same time for 2 seconds until the display shows "SF."



2. Press the + pad. The display will show you a set speed between 1 and 5.



3. Press the + pad to increase the speed up to the number 5.



- Press the – pad to decrease the speed down to the number 1.



4. Press START to activate the setting and leave the control set in this special features mode.

USING YOUR OVEN



Before Using Your Oven

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

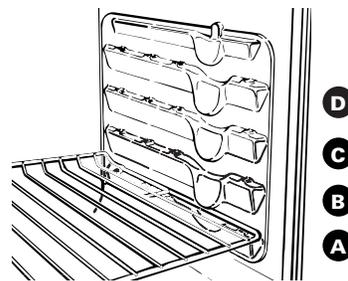
NOTE:

- You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time.
- A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

Shelf Positions

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

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



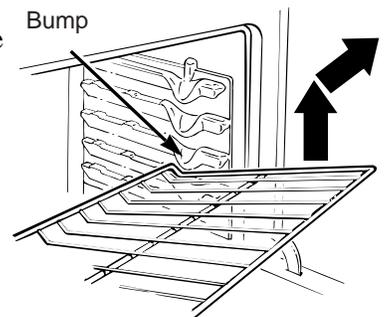
Oven Shelves

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

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

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

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





BAKING

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

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

How to Set Your Oven for Baking

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

1. Press **BAKE**.
2. Press the **INCREASE** or **DECREASE** pad to set the oven temperature.
3. Press **START**. 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. Press **CLEAR/OFF** when baking is finished.

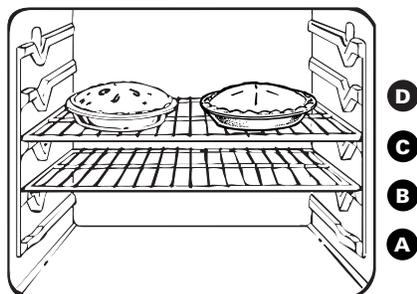
NOTE:

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

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

Oven Shelves

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

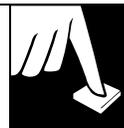


Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

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

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



Baking Pans

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

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.
- If you are using dark non-stick pans, you may find that you need to reduce the oven temperature 25°F. to prevent over-browning.

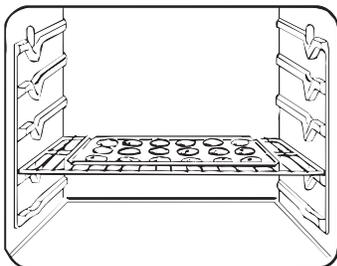
Pan Placement

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

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

Cookies

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

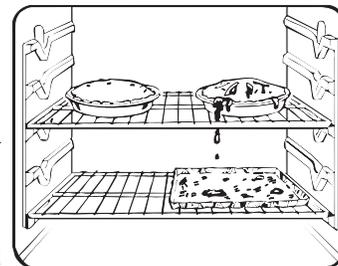


Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

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

Aluminum Foil

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



Pies

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

Cakes

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

Don't Peek

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

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



TIMED BAKING

How to Set Your Oven for Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically at the end of cooking time) and Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off after a preset cooking time) will be described.

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



To set the clock, first press **CLOCK**. Press the **INCREASE** or **DECREASE** pad to set the time of day. Press **START**.

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

How to Set Immediate Start and Automatic Stop

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

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



1. Press **BAKE**.



2. Press the **INCREASE** or **DECREASE** pad to set the oven temperature.



3. Press **COOKING TIME**.

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



4. Press the **INCREASE** or **DECREASE** pad to set the baking time.

The oven temperature and the cooking time that you entered will be displayed.



5. Press **START**. The display shows the oven temperature that you set and the cooking time countdown. (The display starts changing once the temperature reaches 100°F.)

The oven will continue to cook for the programmed amount of time, then shut off automatically.



6. Press **CLEAR/OFF** to clear the end of cycle tone if necessary.

NOTE:

- The low temperature zone of this range (between 170°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.
- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set Delay Start and Automatic Stop

Easy Steps:

1. Press **BAKE**.
2. Press the **INCREASE** or **DECREASE** pad to select oven temperature.
3. Press **COOKING TIME**.
4. Press the **INCREASE** or **DECREASE** pad to set the length of baking time.
5. Press **START TIME**.
6. Press the **INCREASE** or **DECREASE** pad to set the desired start time.
7. Press **START**.

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

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



1. Press **BAKE**.



2. Press the **INCREASE** or **DECREASE** pad to set the temperature.



3. Press **COOKING TIME**.

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



4. Press the **INCREASE** or **DECREASE** pad to set the baking time.



5. Press **START TIME**.



6. Press the **INCREASE** or **DECREASE** pad to set the time of day you want the oven to turn on and start cooking.



7. Press **START**.



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

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 cooking time the oven will turn off and the end of cycle tone will sound.



8. Press **CLEAR/OFF** to clear the end of cycle tone if necessary.

NOTE:

- The low temperature zone of this range (between 170°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.
- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.



ADJUST THE OVEN THERMOSTAT— *DO IT YOURSELF!*

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

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

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

To Adjust the Thermostat:



1. Press BAKE and BROIL HI/LO at the same time for 2 seconds until the display shows “SF.”

2. Press BAKE. A two digit number shows in the display.

3. The oven temperature can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Press the INCREASE pad to increase the temperature in 1 degree increments.

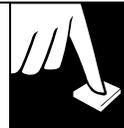
Press the DECREASE pad to decrease the temperature in 1 degree increments.

4. When you have made the adjustment, press START to go back to the time of day display. Use your oven as you would normally.

NOTE:

- This adjustment will not affect the broiling temperature. It will be retained in memory after a power failure.

ROASTING



Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set for Baking or Timed Baking. (You may hear a slight clicking sound, indicating the oven is working properly.) Timed Baking will turn the oven on and off automatically.

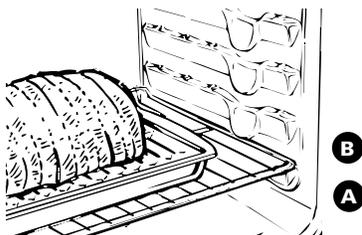
Most meats continue to cook slightly after being removed from the oven. The internal temperature will rise about 5° to 10°F. during the recommended standing time of 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. To compensate for this rise in temperature, you may want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

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

How to Set Your Oven for Roasting

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

2. Check the weight of the meat. Place the meat fat side up, or poultry breast side up, on roasting grid in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible.



(The broiler pan with grid is a good pan for this.)



3. Press BAKE.



4. Press the INCREASE or DECREASE pad to set the temperature.



5. Press START.



6. Press CLEAR/OFF when roasting is finished.

To change the oven temperature during the roasting cycle, press BAKE and set the new temperature.

Use of Aluminum Foil

You can use aluminum foil to line the broiler pan. This makes clean-up easier when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Press the foil tightly around the inside of the pan.



(continued next page)



ROASTING

(continued)

Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide section. For roasts over 8 pounds, check with thermometer at half-hour intervals after half the cooking time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing them from the oven. Be sure to cut across the grain of the meat.

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

A. It is not necessary to preheat your oven.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil “tent” when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

ROASTING GUIDE

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

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

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24–33 35–39 40–45	18–22 22–29 30–35	140°–150°† 150°–160° 170°–185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21–25 25–30 30–35	20–23 24–28 28–33	140°–150°† 150°–160° 170°–185°
Veal shoulder, leg or loin*	325°	Well Done:	35–45	30–40	170°–180°
Pork loin, rib or shoulder*	325°	Well Done:	35–45	30–40	170°–180°
Ham, precooked	325°	To Warm:	17–20 minutes per pound (any weight)		115°–125°
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35–40	30–35	185°–190°
Chicken pieces	350°	Well Done:	35–40		185°–190°
Turkey	325°	Well Done:	10 to 15 lbs. 18–25	Over 15 lbs. 15–20	In thigh: 185°–190°

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

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

BROILING



Broiling is cooking food by intense radiant heat from the upper broil element in the oven. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

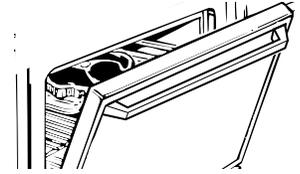
If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8 inch thick.

Place the meat on the broiler grid in the broiler pan. Always use the grid so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.

Position a shelf on recommended shelf position as suggested in the Broiling Guide. Most broiling is done on C position, **but if your range is connected to 208 volts, you may wish to use a higher position.**

Leave the door open to the broil stop position.

The door stays open by itself, yet the proper temperature is maintained in the oven.



Turn the food using tongs only once during broiling. Time the foods for the first side according to the Broiling Guide. Turn the food, then use the times given for the second side as a guide to the preferred doneness.

How to Set Your Oven for Broiling



1. Press BROIL HI/LO.
2. Press BROIL HI/LO again (alternates between LO Broil and HI Broil).



3. Press START.

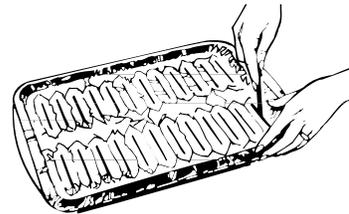


4. Press CLEAR/OFF when broiling is finished.

Use of Aluminum Foil

You can use aluminum foil to line your 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 frying, not broiling.



Questions and Answers

Q. Should I salt the meat before broiling?

- A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Piercing the meat with a fork also allows the juices to escape. Turn the meat with tongs instead of a fork.

Q. When broiling, is it necessary to always use a grid in the pan?

- A. Yes. Using the grid suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping the meat drier. Juices are protected by the grid and stay cooler, thus preventing excessive spatter and smoking.

Q. Why are my meats not turning out as brown as they should?

- A. In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil element for 10 minutes before placing the broiler pan with food in the oven. Check to see if you are using the recommended shelf position. Broil for the longest period of time indicated in the Broiling Guide. Turn the food only once during broiling. You may need to move the food to a higher shelf position.



BROILING GUIDE

- Always use the broiler pan and grid that comes with your oven. It is designed to minimize smoking and spattering by trapping the juices in the shielded lower part of the pan.
- **The oven door should be open to the broil stop position.**
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing the juices.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on the pan, do not let fatty edges hang over the sides because dripping fat will soil the oven bottom.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Use LO Broil to cook foods such as poultry or thick pork chops thoroughly without over-browning them.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.
- **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.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	10	7	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare Medium Well Done	1 inch thick (1 to 1½ lbs.)	C C C	6 8 12	5 6 11	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Rare Medium Well Done	1½ inches thick (2 to 2½ lbs.)	C C C	10 15 25	7-8 14-16 20-25	Slash fat.
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C or D C or D	1½-2 3-4	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
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	1-lb. fillets 1/4 to 1/2 inch thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
Pork Chops Well Done	2 (1/2 inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done Medium Well Done	2 (1 inch thick), about 10 to 12 oz. 2 (1½ inches thick), about 1 lb.	C C C B	10 12 14 17	9 10 12 12-14	Slash fat.
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

CARE AND CLEANING



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

BE SURE ELECTRICAL POWER IS OFF AND ALL SURFACES ARE COOL BEFORE CLEANING ANY PART OF THE RANGE.

Painted Surfaces

Painted surfaces include the outside oven door, sides, control panel and drawer front. Clean these with soap and water or a vinegar and water solution. **Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.**

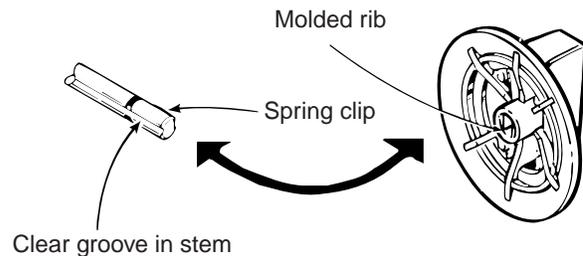
Glass Window

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

Control Panel and Knobs

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

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



The control knobs may be removed for easier cleaning. Before removing the knobs for cleaning, please note that the knobs are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper placement.

To remove a knob, pull it straight off the stem.

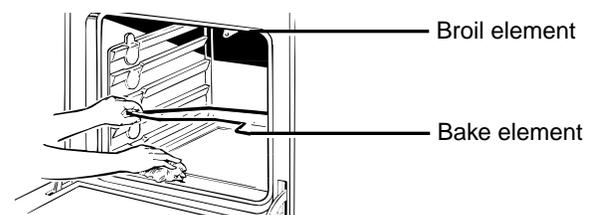
Wash the knobs in soap and water but do not soak. Avoid getting water down in the knob stem holes.

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

Oven Heating Elements

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

The bake element can be lifted gently to clean the oven floor. If spillovers, residue or ash accumulate around the bake element gently wipe around the element with warm water.



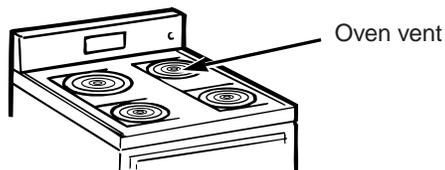


CARE AND CLEANING

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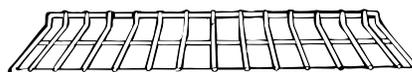
Oven Vent

The oven is vented through an opening under the right rear surface unit. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.



Oven Shelves

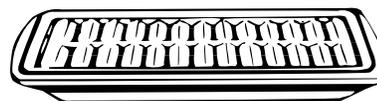
Clean the shelves with a mild abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.



Broiler Pan and Grid

After broiling, remove the broiler pan and grid from the oven. Remove the grid from the pan. Carefully pour 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.



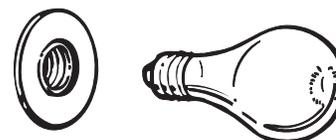
Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

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

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

Oven Light Bulb

The light is located in the upper left corner of the oven. Before replacing the bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel or unplug the range from the electrical outlet. Let the bulb cool completely before removing it. Replace the bulb with a 40 watt appliance bulb only. Do not touch a hot bulb with a damp cloth because the bulb will break.



Brushed Chrome Cooktop

Clean the brushed chrome top with warm, soapy water or Bon Ami® brand cleanser. Rinse and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain."

To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface or a chrome protectant may be used to help reduce spotting or fingerprinting. Wipe away excess oil with a clean, soft cloth.



Surface Units and Drip Pans

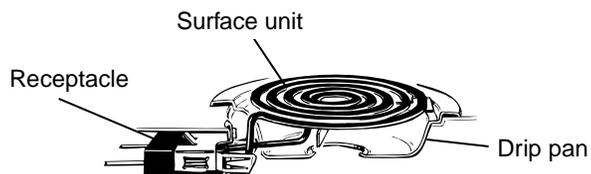
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- **Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.**
- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

To remove a surface unit:

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



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

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

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

To replace a surface unit:

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

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 bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often.

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

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

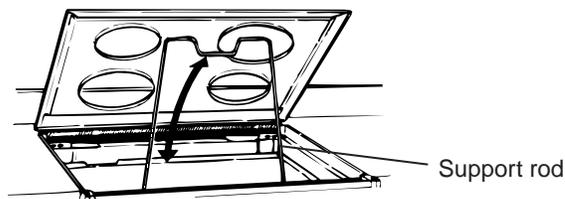
Lift-Up Cooktop

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

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

Be sure all the surface units are turned off before raising the cooktop. The surface units and drip pans do not need to be removed, however, you may remove one to make raising the cooktop easier. A support rod will hold the cooktop up while you clean underneath it.

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



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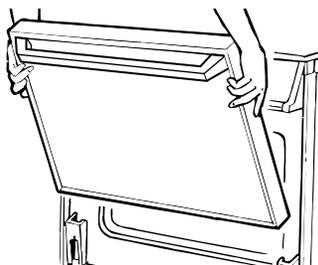
CARE AND CLEANING

(continued)

Lift-Off Oven Door

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

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



NOTE:

- Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.
- While working in the oven area, cover the hinges with towels or empty paper towel rolls to prevent pinched fingers and chipping the porcelain enamel on the frame.

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

TO CLEAN THE DOOR:

Inside of door:

- **Soap and water will normally do the job.** Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.
- **If necessary, you may use an oven cleaner.** Follow package directions. **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

Outside of door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. **DO NOT** let water run down through openings in the top of the door. Rinse well.
- 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.

Porcelain Oven Interior

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door— will stay new-looking for years.

Let the range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

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

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

If necessary, you may use an oven cleaner.

Follow package directions.

Cautions about using spray-on oven cleaners:

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

QUESTIONS? USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
“F–AND A NUMBER OR LETTER” FLASH IN THE DISPLAY	<ul style="list-style-type: none"> • This is a function error code. Press CLEAR/OFF. Allow the oven to cool one hour. Place the oven back into operation. • Disconnect all power to the oven for 5 minutes and then reconnect power. If the failure code repeats, call for service.
DISPLAY GOES BLANK	<ul style="list-style-type: none"> • The circuit breaker in your house has been tripped, or a fuse has been blown.
DISPLAY FLASHES	<ul style="list-style-type: none"> • Power failure. Reset the clock.
UNABLE TO GET THE DISPLAY TO SHOW “SF”	<ul style="list-style-type: none"> • BAKE and BROIL HI/LO must be pressed at the same time and held for 2 seconds.
CONTROL SIGNALS AFTER ENTERING COOKING TIME OR DELAY START TIME	<ul style="list-style-type: none"> • This is reminding you to press BAKE and then enter a temperature. • This is reminding you to enter a bake temperature after having pressed BAKE.
CLOCK AND TIMER DO NOT WORK	<ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Check for power outage. • See the Oven Control, Clock and Timer section.
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Surface units are not plugged in solidly. • Surface unit controls are not properly set.
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • The plug on the range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • The oven controls are not properly set.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> • Oven controls not set properly. See the Broiling section. • Door not left open to the broil stop position as recommended. • Improper shelf position being used. See the Broiling Guide. • Food is being cooked on a hot pan. • Cookware is not suited for broiling. • Low voltage. See the Broiling section. • Aluminum foil used on the broiler pan and grid has not been fitted properly and slit as recommended.

(continued next page)



THE PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• Oven controls not set properly. See the Baking or Roasting section.• Shelf position is incorrect. See the Baking or Roasting section.• Incorrect cookware or cookware of improper size is being used.• Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none">• Bulb may be loose or burned out.• Electrical plug must be plugged into a live power outlet.• Switch operating oven light is broken. Call for service.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">• Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
“BURNING” OR “OILY” ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none">• This is normal in a new oven and will disappear in time.
STRONG ODOR	<ul style="list-style-type: none">• An odor from the insulation around the inside of the oven is normal for the first few times the oven is used. This is temporary.
FAN NOISE	<ul style="list-style-type: none">• A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

If you need more help...call, toll free:

GE Answer Center[®]

800.626.2000

consumer information service

NOTES

NOTES

We'll Be There

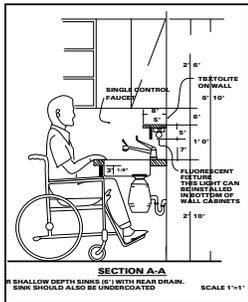
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

GE Answer Center® **800.626.2000**

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

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

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



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

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

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

Service Contracts **800-626-2224**

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

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

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

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

YOUR GE ELECTRIC RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home. All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care[®] servicers during normal working hours. Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.
Read your Use and Care material. If you then have any questions about operating the product please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:
GE Answer Center[®]
800.626.2000
consumer information service
- Improper installation.
If you have an installation problem, contact your dealer or installer.

You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**



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