



Use and Care Guide

Electric Range



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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 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 oven parts. It cannot be removed if it is baked on.

Write down the model and serial numbers.

You'll find them on a label on the front of the range behind the storage drawer.

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.
- 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.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

⚠ WARNING—

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the Anti-Tip device supplied. Make sure the rear leveling leg fits securely into the slot in the bracket.



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

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

- Do not leave children alone—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.

- 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.

- 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, drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- 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.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

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



- **Do not use water on grease fires.** **Never pick up a flaming pan.** Turn the controls off. Smother flaming pan on a surface unit by covering the pan completely with 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 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, 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 and areas facing the cooktop, oven vent opening and 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.
- **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 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 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.**
- **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.**



Surface Cooking Units



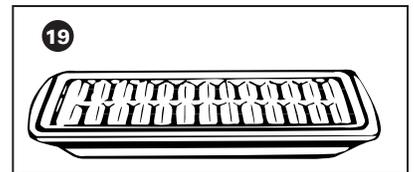
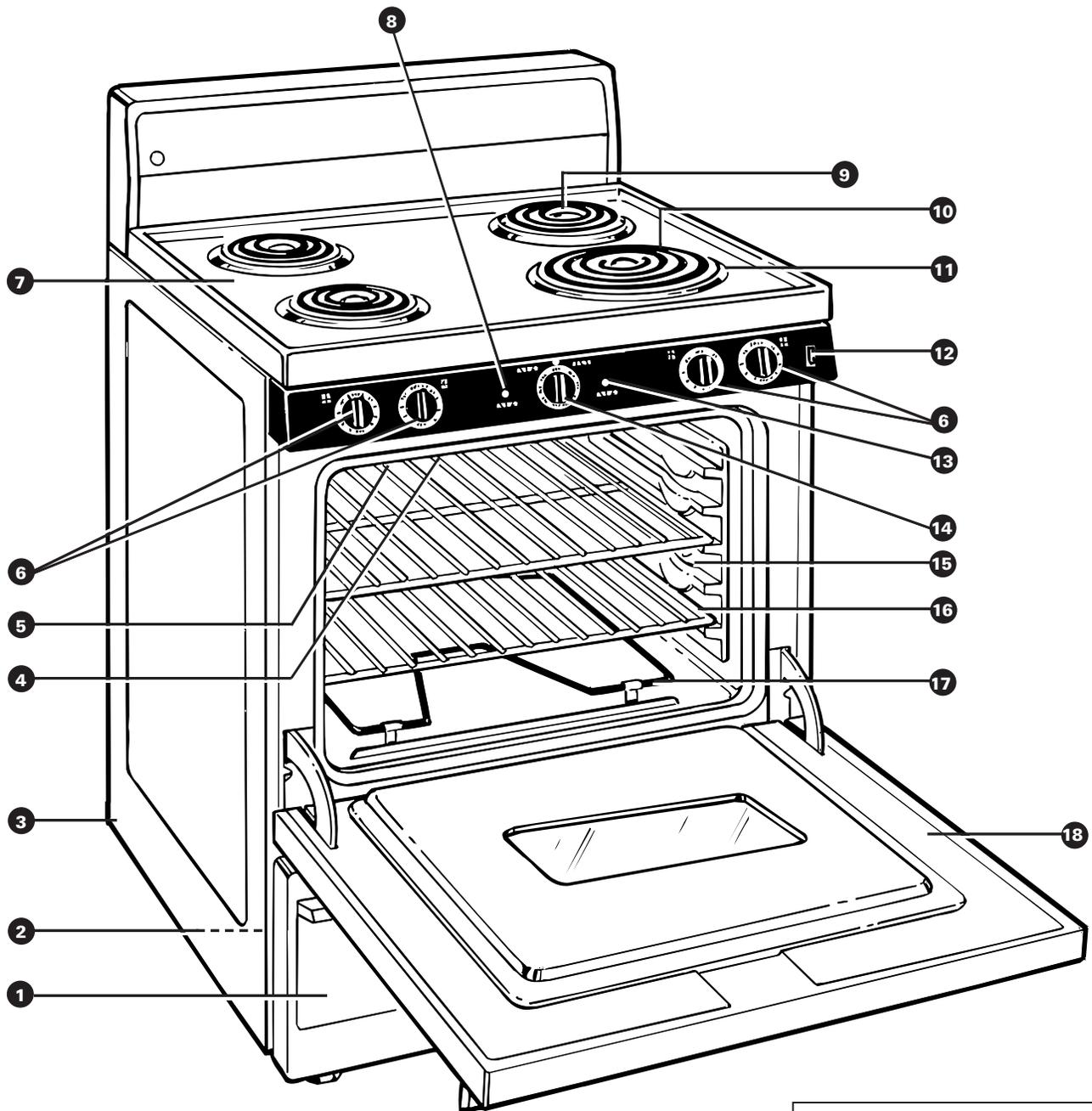
- **Use proper pan size—** Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- **Never leave the surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Be sure the drip pans and vent 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 cooktop cooking;** 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 the nearby surface units.
- **Always turn the surface unit controls off before removing the cookware.**
- **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.
- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
- **Do not immerse or soak the removable surface units.** Do not put them in a dishwasher.

- **Carefully watch for spillovers or over-heating 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 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.
- **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



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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 on 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 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 CONTROLS



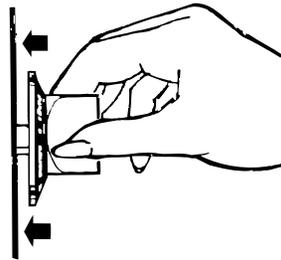
Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

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 shows a quicker heat change than switching to lower settings.

How to Set the Controls

1. Grasp the control knob and push in.

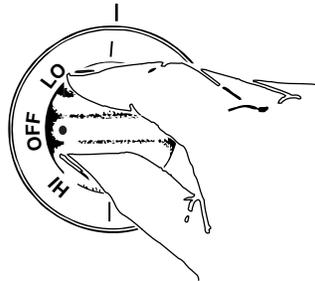


The control must be pushed in to set only from the OFF position. When the control is in any position other than OFF, it may be rotated without pushing it in.

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

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

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



Cooking Guide for Using Heat Settings

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

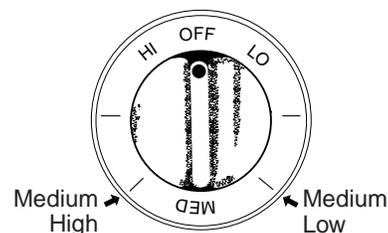
Medium High—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

MED—Sauté and brown; keeps food at medium boil or simmer.

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

LO—Steam rice, cereal; maintains serving temperature of foods. Slow cooking and simmering. At LO settings, melt chocolate and butter on a small surface unit.

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



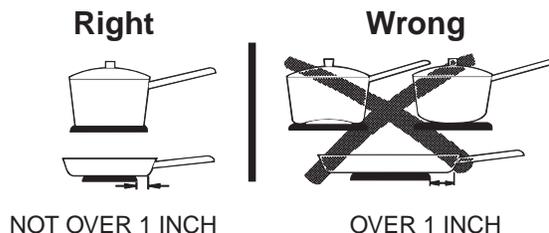


COOKWARE TIPS

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 range and hood clean from grease.

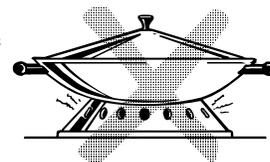
Wok Cooking

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, with or without the ring in place, can be dangerous. Placing the ring over the surface

unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



HOME CANNING TIPS



Canning should be done on surface units only.

Pots that extend beyond one inch of surface unit's drip pan are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to 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 cooktop surfaces surrounding surface units.

Observe the 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. For best results, use canners with flat bottoms. Canners with flanged or rippled bottoms (often found in enamelware) don't make good contact with the surface unit and take a long time to boil water.



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.



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.

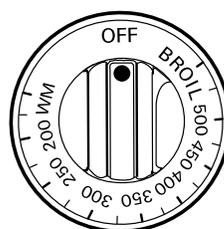
NOTE: You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time.

Oven Temperature Control

The OVEN CONTROL knob is located on the control panel on the front of the range.

Simply turn the knob to the desired cooking temperature, or to BROIL.

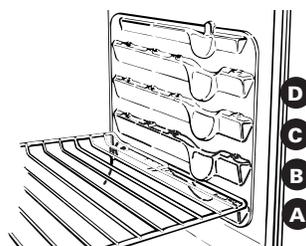
The Oven Cycling Light glows until the oven reaches your selected temperature, then goes off and on with the oven heating element during cooking.



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.

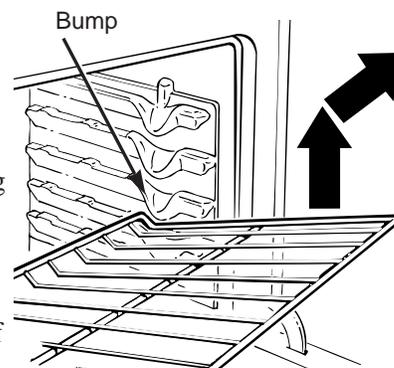
When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove a 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 the shelf) facing up and toward the rear of the oven.

Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support.

Then lower the front of the shelf and push it all the way back.



BAKING



Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It lists easy *Do It Yourself* instructions.

How to Set Your Oven for Baking

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

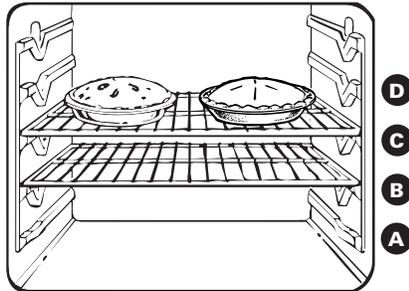
1. Turn the OVEN CONTROL knob to the desired temperature.

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

3. Turn the OVEN CONTROL knob to OFF when baking is finished.

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

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.

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.

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BAKING

(continued)

Baking Pans

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

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.
- 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.

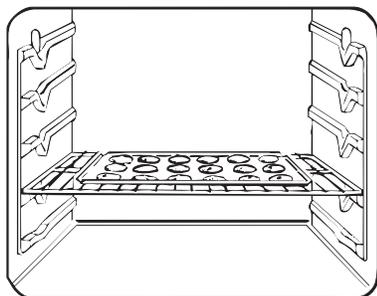
Pan Placement

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.

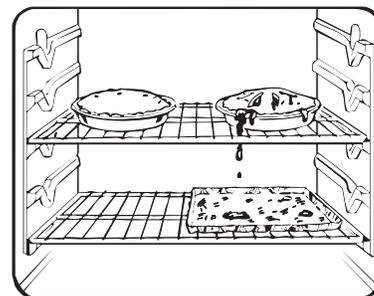


Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet. For best results, use only one cookie sheet in the oven at a time.

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.

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

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

To Adjust the Thermostat:

1. Pull off the knob.
2. Loosen both screws on back of the knob.



Lower screw moves toward hotter or cooler.

Back of the OVEN CONTROL knob

3. Hold both parts of the knob as shown in the illustration of the back of the OVEN CONTROL knob and turn so the lower screw moves in the desired direction. You will hear and feel the notches as you turn the knob. Each notch changes temperature about 15° Fahrenheit.



The lower screw moves toward **HOTTER** to increase the temperature.



The lower screw moves toward **COOLER** to decrease the temperature.

4. Tighten the screws.
5. Return the knob to the range.

Re-check oven performance before making any additional adjustments.



ROASTING

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

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

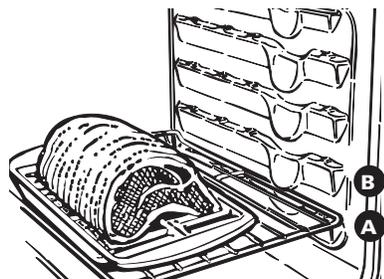
Most meats continue to cook slightly after being removed from the oven. The internal temperature will rise about 5° to 10°F. during the recommended standing time of 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. To compensate for this rise in temperature, you may want 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 it fat side up (or for poultry breast side up) on the roasting grid in a shallow pan. The melting fat will baste the meat.



- Select a pan as close to the size of the meat as possible.
(The broiler pan with grid is a good pan for this.)

3. Turn the OVEN CONTROL knob to desired temperature.
4. Turn the OVEN CONTROL knob to OFF when roasting is finished.

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.





Questions and Answers

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

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

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

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing 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 layer about 1/8 inch thick.

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

Position the shelf on the 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 proper temperature is maintained in the oven.



Turn the food using tongs only once during cooking. 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.

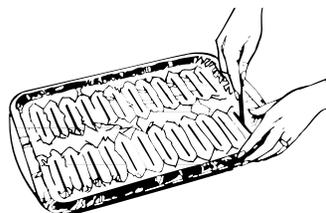
How to Set Your Oven for Broiling

1. Turn the OVEN CONTROL knob to BROIL.
2. Turn the OVEN CONTROL knob to OFF when broiling is finished.

Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and 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 & 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 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 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 range. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- **Leave the oven door open to the broil stop position for all foods.**
- For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on the pan, do not let fatty edges hang over the sides. These 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.
- 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	2 (1 inch thick), about 10 to 12 oz.	C C	10 12	9 10	Slash fat.
Medium Well Done	2 (1½ inches thick), about 1 lb.	C B	14 17	12 12-14	
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.

Surface Units and Drip Pans

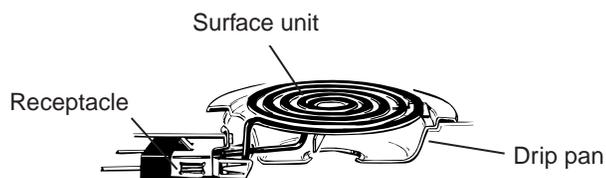
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

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 the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

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.

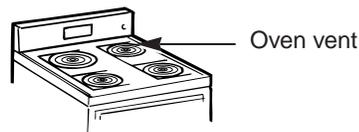
If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

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 Vent

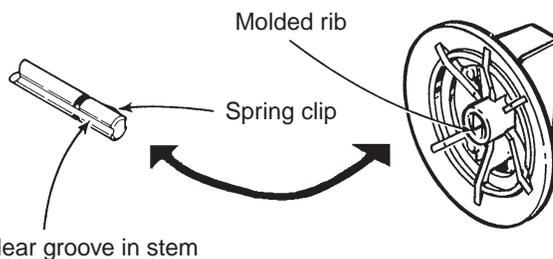
The oven is vented through an opening under the right rear surface unit. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.



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 cleansers on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water solution works well.



The control knobs may be removed for easier cleaning.

Before removing the knobs for cleaning, please note that they are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper placement.

The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration). Check the inside of the knob and find the molded rib.

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

Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.

Broiler Pan and Grid

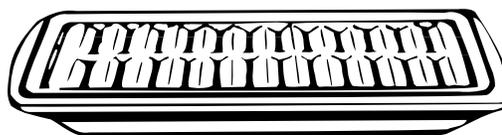
After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

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

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

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

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



(continued next page)



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.

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 at the same time. If the 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 the 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. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When the surface is cool, clean and rinse.

Removable Storage Drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

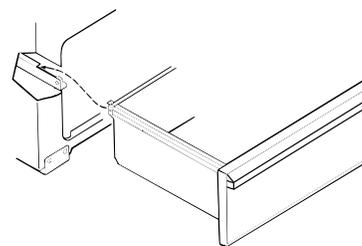
The storage drawer may be removed for cleaning under the range.

To remove: Pull the drawer straight out and lift over the guide stops.

To replace: Lift over the guide stops and slide the drawer into place.

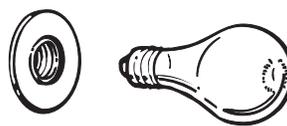
To clean the inside and outside:

Wash with soap and water. Rinse well. Do not use cleansing powders or harsh abrasives which may scratch the surface.



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.





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.

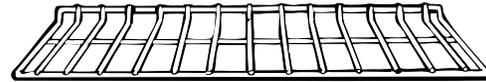
If necessary, you may use an oven cleaner. Follow the package directions.

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.

Oven Shelves

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



Glass Window

To clean the outside of the oven window, use a glass cleaner. Rinse and polish with a dry cloth.

Clean the inside of the oven window with a mild non-scratch cleaner and a damp cloth. Rinse well to avoid streaking.

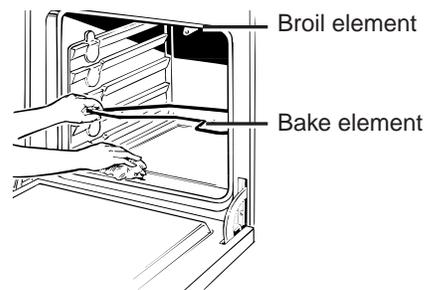
Painted Surfaces

Painted surfaces include the outside oven door, control panel, sides 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.

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 spillover, residue or ash accumulate around the bake element gently wipe around the element with warm water.





ANTI-TIP DEVICE



WARNING

- All ranges can tip.
- Injury could result.
- Install the Anti-tip device packed with the range.
- See the Installation Instructions.



STABILITY DEVICE INSTALLATION INSTRUCTIONS FOR BRACKET KIT NO. 342473

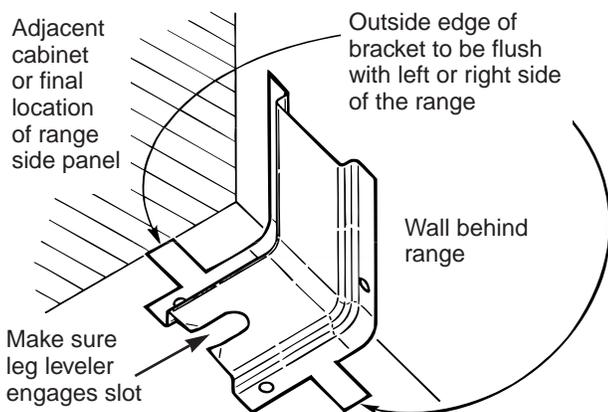
Tools needed:

- Phillips head screwdriver
- 1 $\frac{3}{8}$ " open end or adjustable wrench

The bracket attaches to floor or wall to hold either the right or left rear leg leveler. If fastening to the floor, be sure that the screws do not penetrate electrical wiring or plumbing. If this cannot be determined, use shorter screws that will not penetrate through flooring.

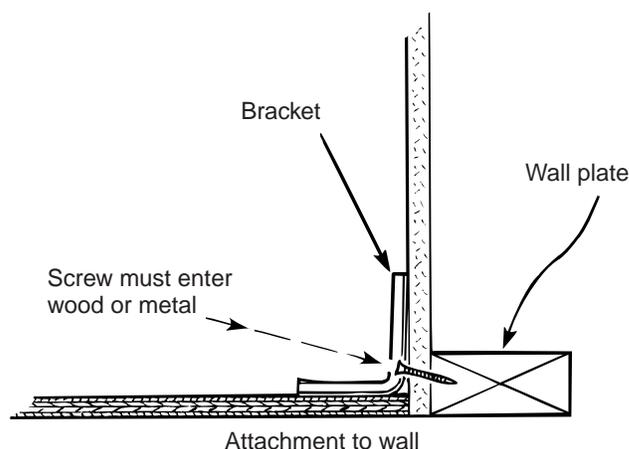
The bracket is packed inside the oven. Remove and follow the instructions below.

1. Decide whether the bracket will be installed on the right or left side of the range location.



2. If the bracket side of the range is adjacent to a cabinet, place the bracket against back wall and cabinet.

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the bracket with its outside edge at this location and against the back wall.



3. Determine whether you will anchor the bracket to the floor or wall. Fasten the bracket securely with the screws provided. The screws are self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to masonry you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
4. Using the wrench, back out the four leg levelers at least two turns. See the Installation Instructions for more leveling information before positioning range.
5. Slide the range into place. Be sure the rear leg leveler fully engages the slot in the bracket. If the range cannot be moved back far enough for the rear leg leveler to enter the bracket, move the bracket forward as required and attach to the floor in the new location.

QUESTIONS? USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
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. • Oven control not properly set.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> • The OVEN CONTROL knob not set at BROIL. • The 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 hot pan. • Cookware is not suited for broiling. • Low voltage. See the Broiling section. • Aluminum foil used on the broil pan grid has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"> • The OVEN CONTROL knob not set at BAKE. • Shelf position is incorrect. See the Baking or the Roasting section. • Incorrect cookware or cookware of improper size is being used. • The OVEN CONTROL knob needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> • The OVEN CONTROL knob needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
“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.
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • The surface units are not plugged in solidly. • The drip pans are not set securely in the cooktop. • The surface unit controls are not properly set.

If you need more help...call, toll free:
GE Answer Center®
800.626.2000
consumer information service

NOTES

We'll Be There

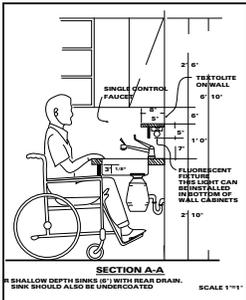
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

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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