

# How to get the best from **Your Range**

## Use and Care Guide

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Warranty Back Cover

**GE Answer Center™**  
**800.626.2000**

Model RB502S

MNU135

# HOTPOINT



## HELP US HELP YOU...

### Before using your range, read this book 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, write (include your phone number):

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### Write down the model and serial numbers.

You'll find them on a label on the front of the range behind the lower panel.

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 concern in: your range.

### If you received a damaged range..;

[mediately 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 book. 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 book.

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 3 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 Panel  
20 North Wacker Drive  
Chicago, IL 60606

# IMPORTANT SAFETY INSTRUCTIONS

Read All Instructions Before Using Your Range.

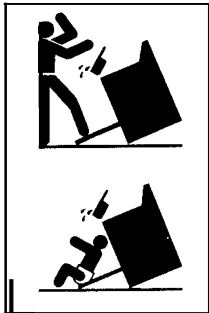


## IMPORTANT SAFETY NOTICE

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 manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided Installation [instructions].
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this book. 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.

**WARNING—All ranges can tip, and injury could result. To prevent accidental tipping of the range from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the Anti-Tip device supplied. To insure the device is properly installed and engaged, remove the drawer panel and inspect the rear leveling leg. Make sure it fits securely into the slot.**



If you pull the range out from the wall for any reason, make sure the device engages the range when you push the range back. Please refer to the Anti-Tip device information in this book. 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 BACKSPLASH 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 range top. 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. Flammable material could be ignited if brought in contact with hot 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 heating elements. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot surface unit.
- 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.

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# 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 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.** Smother flaming pan on the surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use 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 turning the OVEN CONTROL to OFF or use a chemical or foam-type extinguisher.

- **Do not touch the heating elements or interior surface of oven and surface units.**  
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 and 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 oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.



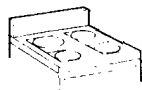
- **Keep the oven vent duct unobstructed.**
- **Keep the oven free from grease buildup.**
- **Place the oven shelf in the desired position while the oven is cool.** If the shelves must be handled when hot, do not let pot holder contact the heating units in the oven.
- **Pulling out the shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **When using cooking or roasting bags in oven,** follow the manufacturer's directions,.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use 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 oven,**

# IMPORTANT SAFETY INSTRUCTIONS

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## 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 heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.

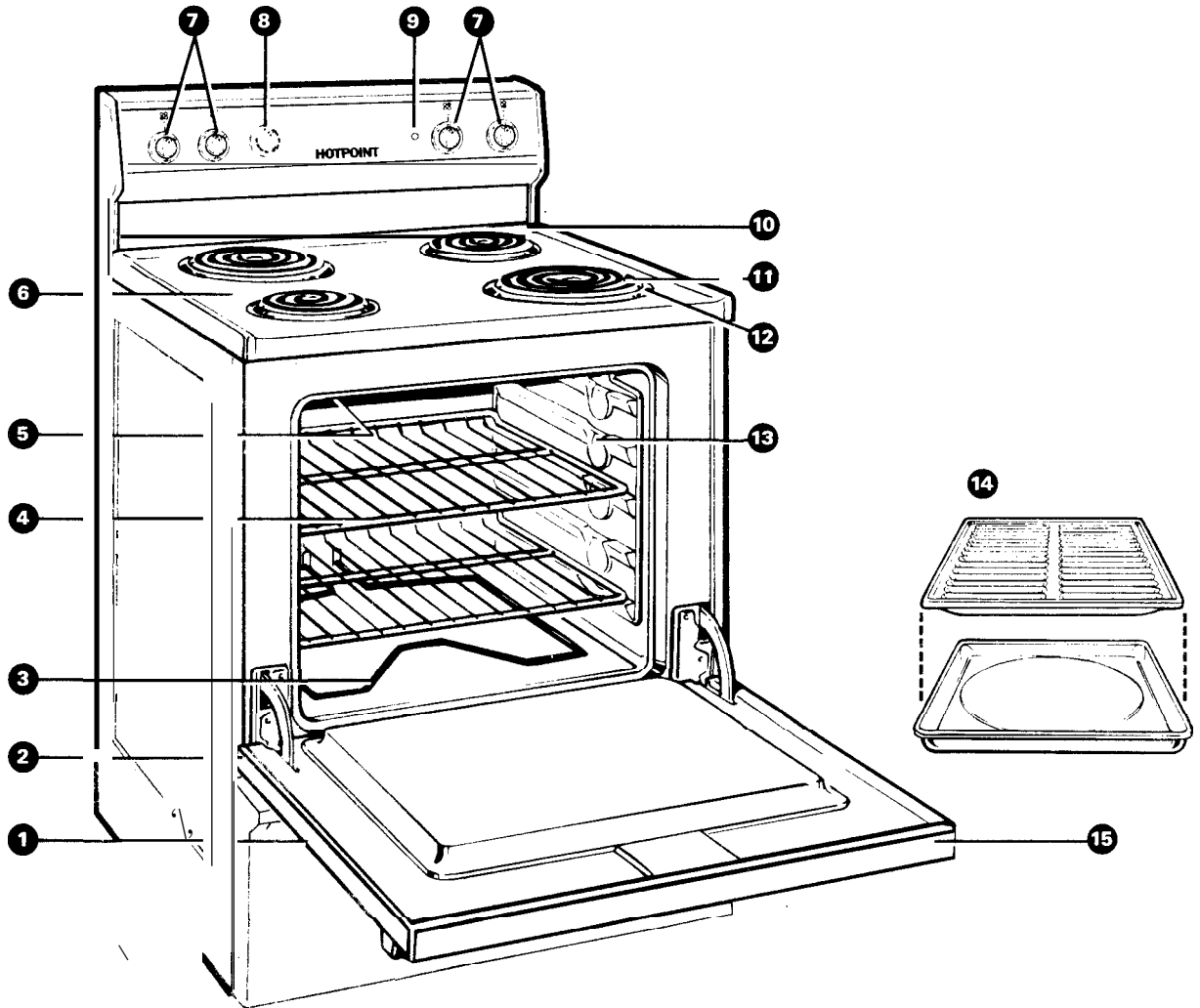
- **Never leave the surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Be sure the drip pans and vent are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans or anywhere in the oven except as described in this book.** 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 service;** others may break because of the sudden change in temperature.
- **To minimize the possibility of burns,** ignition of flammable materials, and spit lags, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- **Always turn the surface unit to OFF before removing cookware.**
- **To avoid the possibility of a burn or electric shock, always** be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to lift or remove the 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.

- **Keep an eye on foods being fried at HI or MEDIUM HIGH heats.**
- **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 sides of 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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2 Anti-Tip Device See Installation Instructions	3, 21
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11 Plug-In Surface Units May be removed when cleaning under unit.	8, 17
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# SURFACE COOKING



At both OFF and HI the control “clicks” into position. You may hear slight “clicking” sounds during cooking, indicating the control is keeping the unit at the heat level or power level you set.

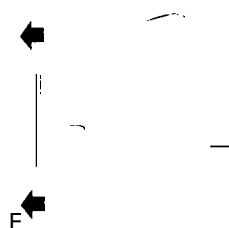
Switching heats to higher settings always shows a quicker change than switching to a lower setting.

## How to Set the Controls

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

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

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



## Heat Setting Guide

**HI**—Used to begin cooking or to bring water to a boil. Reduce heat setting after water boils.

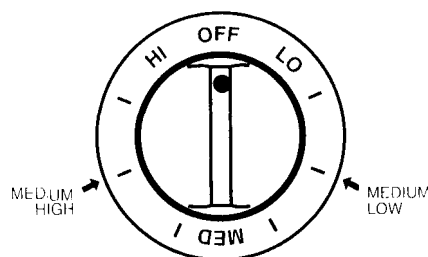
**MEDIUM HIGH**—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

**MED**—Saute and brown; keeps food at a medium boil or simmer.

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

**LO**—Used for long slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm.

**NOTE:** Surface Indicator Light may glow between LO and OFF, but there is no power to the surface units.

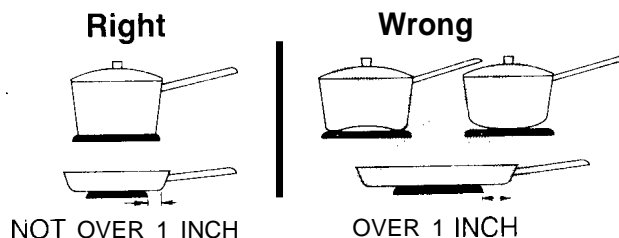


## COOKING TIPS

### 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 trim more than 1 inch.



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## SURFACE COOKING

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### Deep Fat Frying

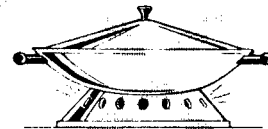
Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

### Wok Cooking

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



Use of these types of woks, with or without the ring in place can be dangerous. Do not use woks that have support rings. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not 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 the surface units only.**

Pots that extend beyond 1 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 unit.

**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

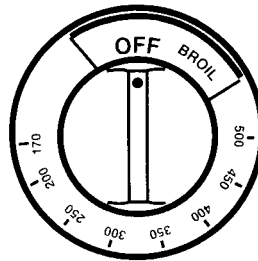


## Before Using Your Oven

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 book handy so you can refer to it, especially during the first weeks of using your new range.

## Oven Temperature Control

The OVEN CONTROL knob is located on the control panel on the rear of the range. Simply turn the knob to the desired cooking temperature, or to BROIL.



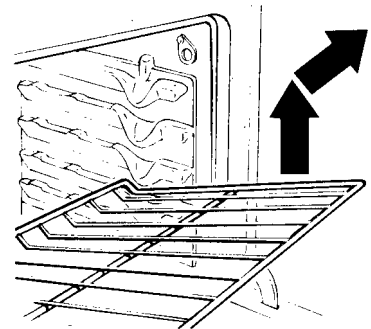
## oven Shelves

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

When placing cookware on a shelf, pull the shelf out to the stop position. 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 shelves** from the oven pull the shelf toward you, tilt the front end upward and pull the shelf out.

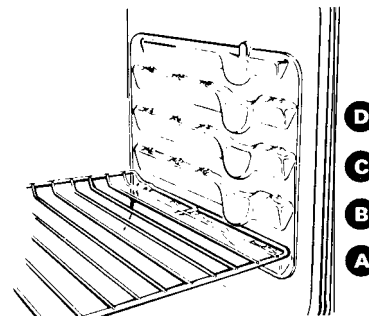
**To replace,** place the shelf on the shelf support with the stop-locks (curved extension of shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past "stop" on the oven wall. Then lower the front of the shelf and push it all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



## Shelf Positions

The oven has 4 shelf supports identified in this illustration as A (bottom), B, C and D (top).

Shelf positions for cooking food are suggested on the Baking, Roasting and Broiling pages.



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## USING YOUR OVEN

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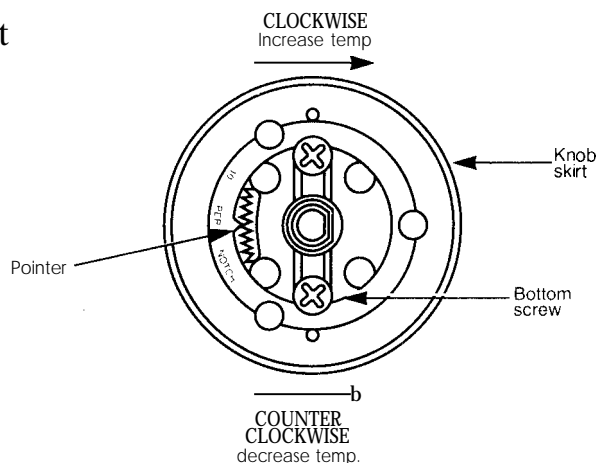
### Do It Yourself—Adjust the Oven Thermostat

**If you don't think the oven is heating at the right temperature when you are baking or roasting, you can reset the thermostat yourself.**

When cooking food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and the differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your oven has been set correctly at the factory and is more likely to be accurate than the oven which it replaced.

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

**To decide how much to change the temperature,** set the oven temperature 25° F. higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.



#### To adjust the knob:

1. Turn the OVEN CONTROL knob to OFF and remove the knob by pulling straight off.
2. Look at the back of the knob. The arrow pointing to the center of the upper screw indicates the original factory setting.
3. Use a screwdriver to loosen the 2 screws about 1 turn each.
4. Hold the knob as shown while turning the knob skirt in the desired direction. As you turn, you should be able to hear clicks and feel notches or teeth. Each click or notch is 10°. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.

# BAKING



## How to Set Your Range for Baking

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

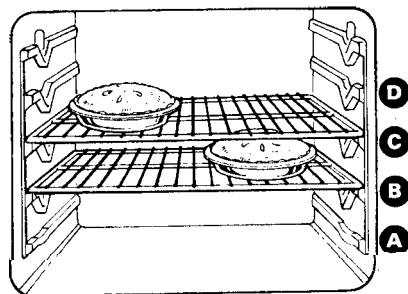
1. Close the oven door. Turn the OVEN CONTROL knob to desired temperature.

2. Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn the OVEN CONTROL knob to OFF and remove food.

For best baking results, follow these suggestions:

## 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 in the food. 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 also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

## 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 use 2 shelves, stagger the pans so 1 is not directly above the other.

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# BAKING

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## Baking Guides

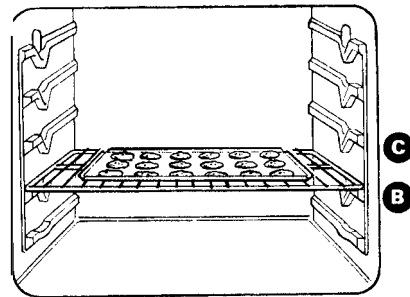
When using prepared baking mixes, follow package recipe or instructions for best results.

### Cookies

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

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

For best results, use only 1 cookie sheet in the oven at 1 time.



### 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.

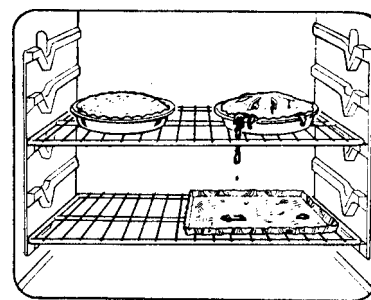
### Cakes

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.

### 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 spit over by placing it on a lower shelf several inches below the food.



### Don't Peek

**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.

# ROASTING

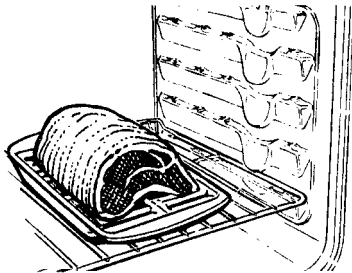


Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Roasting is easy; just follow these directions:

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 the roasting rack 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 rack is a good pan for this.) Line the broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily-cured meats, or for basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.

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

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

Most meats continue to cook slightly while standing after being removed from the oven. **Standing time** recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature increase, if desired, remove the roast from the oven when roast's internal temperature is 5° to 10°F. less than temperature shown in the Roasting Guide,.

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

## Frozen Roasts

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

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on package label.

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# ROASTING

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## 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 unnecessary 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.

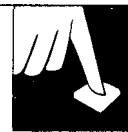
## ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
<b>Meat</b>			<b>3 to 5 lbs.</b>	<b>6 to 8 lbs.</b>	
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 (111 weight)		115°-125°
<b>Poultry</b>			<b>3 to 5 lbs.</b>	<b>Over 5 lbs.</b>	
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:	<b>10 to 15 lbs.</b> 18-25	<b>Over 15 lbs</b> 15-20	<b>In thigh:</b> 185°-190°

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

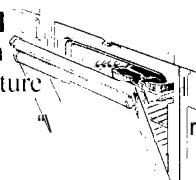
†The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.)

# BROILING



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

1. If the meat has fat or gristle near edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving the layer about 1/8 inch thick.
2. Place the meat on the broiler rack in the broiler pan. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in Broiling Guide.
4. Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

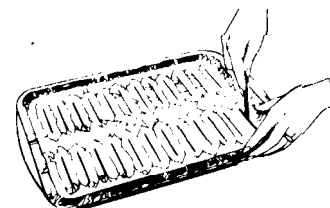


5. Turn the OVEN CONTROL knob to BROIL. Preheating units is not necessary.
6. Turn food only once during broiling. Time foods for first side according to the Broiling Guide. Turn food, then use times given for second side as a guide to preferred doneness. (Where 2 thicknesses and times are given together, use first times given for thinnest food.)
7. When finished broiling, turn the OVEN CONTROL knob to OFF. Serve food immediately, leaving the broiler pan and rack outside oven to cool during meal for easiest cleaning.

## Use of Aluminum Foil

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

Without the slits, the foil will prevent the fat and meat juices from draining to 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. When broiling, is it necessary to always use a rack in the pan?**

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

**Q. Should I salt the meat before broiling?**

**A. No.** Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn the meat with tongs; piercing the meat with a fork allows juices to escape. When broil in: poultry or fish, brush each side often with butter.

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

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

**Q. Do I need to grease my broiler rack to prevent meat from sticking?**

**A. No.** The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack tightly with a vegetable cooking spray before cooking will make cleanup easier.

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# BROILING GUIDE

1. Always use the broiler pan and rack that comes with your range. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Leave the oven door open to the broil stop position for all foods.
3. 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.
4. If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on the pan, do not let fatty edges, which could soil oven with fat dripping, hang over the sides.
6. The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
7. 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.
8. If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf 1 position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
<b>Ground Beef Well Done</b>	1 lb. (4 patties) 1/2 to 3/4 inch thick A	C	10	7	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b>					
Rare	1 inch thick	C	6	5	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat
Medium	(1 to 1½ lbs.)	C	8	6	
Well Done		C	12	11	
Rare	1½ inch thick	C	10	7-8	
Medium	(2 to 2½ lbs.)	C	15	14-16	
Well Done		C	25	20-25	
<b>Chicken</b>	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.
<b>Bakery Products</b>					
Bread (Toast) or Toaster Pastries	2 to 4 slices	C	1½-2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2 (split)	C		3-4	
<b>Lobster Tails</b>	2-4 (6 to 8 oz. each)	B	13-10	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish</b>	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.
<b>Ham Slices (precooked)</b>	1 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
<b>Pork Chops Well Done</b>	2 (1½ inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat
<b>Lamb Chops</b>					
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 inch thick), about 1 lb.	C B	14 17	12 12-14	
<b>Wieners and similar precooked sausages, bratwurst</b>	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 BEFORE CLEANING; ANY PART OF THE RANGE.**

## Removal of Packaging Tape

The safest way to remove adhesive left from packing tape on new appliances to assure no damage is done to the finish of the product 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.

This procedure is also safe for the face of microwave doors and other plastic and Lexan parts.

**NOTE:** The plastic tape that is not removed from the chrome trim on oven parts cannot be removed if baked on.

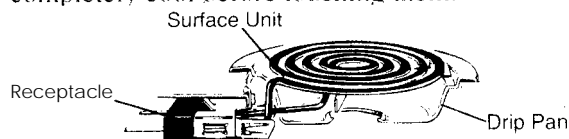
## Surface Units and Drip Pans

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

### CAUTION

- 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 the drip pans for cleaning, the surface units must be removed first. Make sure the surface units are completely cool before touching them.



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.
- Slide the surface unit into place so it rests evenly.

## Drip Pans

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

The drip pans can be cleaned 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 fire.

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

**CAUTION:** Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.

## Porcelain Enamel Cooktop

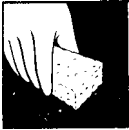
**The porcelain enamel finish is sturdy but breakable if misused.**

This finish is acid-resistant. However, any acid 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.

(continued from page)



## CARE AND CLEANING

(continued)

### Oven Vent Duct

The oven vent is located at the rear of the cooktop. 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 of the oven. Clean with mild soap and water or 1. vinegar and water. Rinse with clean water and polish dry with a soft cloth.

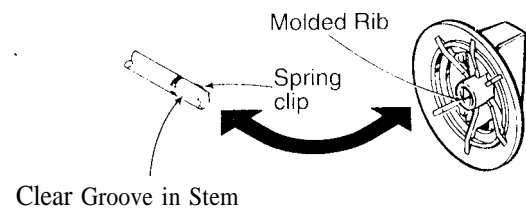
**Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleansers on the control panel—they will damage the finish.** A 50/50 solution of vinegar and hot water solution works well.

**The control knobs may be removed for easier cleaning.**

**Before removing the knobs for cleaning,** please note that the knobs on the left side and the knobs on the right side are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper placement.

**To remove the knob,** pull it straight off the spring clip. If it is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.

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. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem. Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.



### Metal Parts

Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces: wash, rinse and then dry with a soft cloth.

### 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.**

### Lift-Up Cooktop

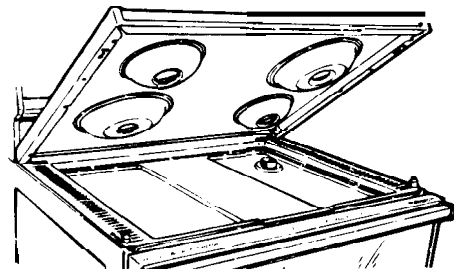
The cooktop can be raised so the area underneath can be cleaned.

#### To raise cooktop:

1. Remove the cooktop units.
2. Grasp the cooktop and lift it up.

Porcelain enamel can chip.

Handle porcelain enameled cooktops carefully.





## Oven Shelves

**Clean the shelves with a mild abrasive cleanser.**

After cleaning, rinse the shelves with clean water and dry with a clean cloth.

**To remove heavy, burned-on soil,** soapy metal pads may be used. After scrubbing, wash with soapy water, rinse and dry.

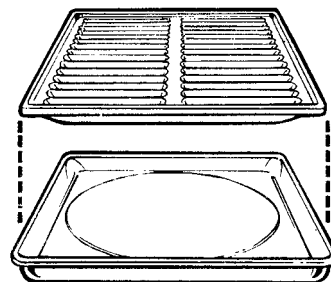


## Broiler Pan and Rack

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

Wash and rinse the pan and rack in hot soapy water.

**If food has burned on,** sprinkle the rack while hot with detergent and cover with wet paper towels or a dishcloth. Burned-on foods will soak loose while the meal is being served. The broiler pan and rack may also be cleaned in the dishwasher. Do not store a soiled broiler pan and rack anywhere in the range.



## Porcelain Oven Interior

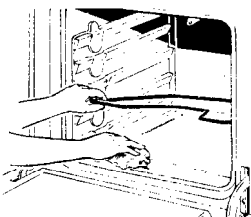
With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.

**Let 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.

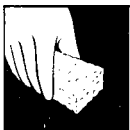


**If necessary, you may use an oven cleaner.** Follow package directions.

**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 oven door, handles or any exterior surface of the oven, wood or painted surfaces. The cleaner can damage these surfaces.

*(continued next page)*



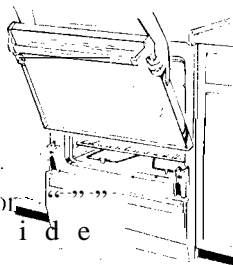
## CARE AND CLEANING

(continued)

### Lift-Off Oven Door

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

**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.

**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 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.

- **Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.**

#### outside of door:

“ Use soap and water to thoroughly clean the top, sides and front (if the oven 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.**

- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

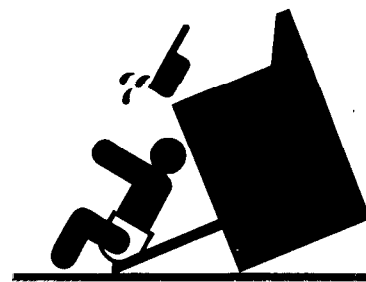
**NOTE:** Do not clean the bake unit or the broil unit. Any soil will burn off when the units are heated.

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



# A 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:

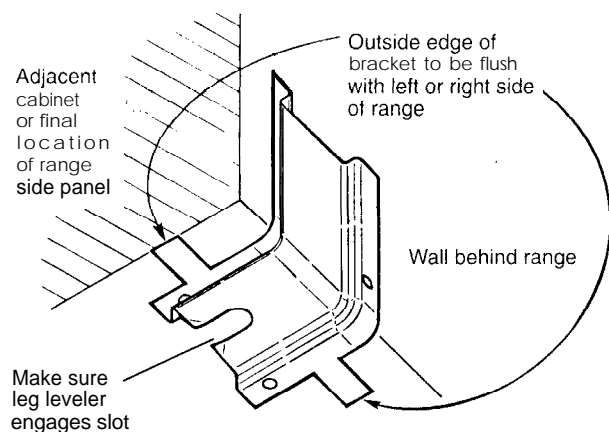
- Phillips screwdriver
- 1/2" open end or adjustable wrench

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.

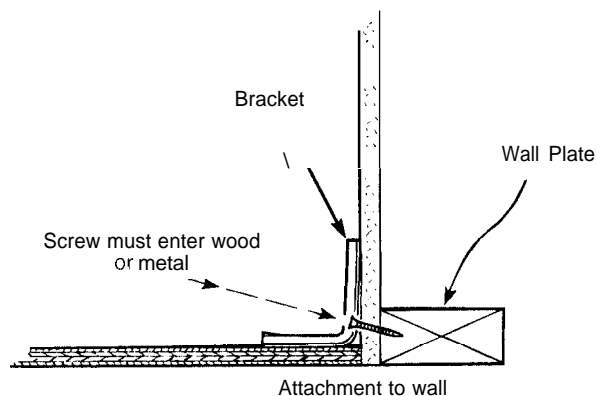
If the bracket came with your range, it is shipped attached to the lower range back. Remove and discard the shipping screw that holds the bracket and then follow the instructions below.

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 as shown in Figure 1.

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. See Figure 1.



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 LMasonry 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"><li>• The plug on range is not completely inserted in the electrical outlet.</li><li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li><li>• Oven controls not properly set.</li></ul>
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"><li>• The OVEN CONTROL knob not set at BROIL.</li><li>• The door not left ajar as recommended.</li><li>• Improper shelf position being used. See the Broiling Guide.</li><li>• Food is being cooked on hot pan.</li><li>• Cookware is not suited for broiling.</li><li>• Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.</li></ul>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"><li>• The OVEN CONTROL knob not set at BAKE.</li><li>• Shelf position is incorrect. See the Roasting or the Baking sections.</li><li>• Incorrect cookware or cookware of improper size is being used.</li><li>• A foil tent was not used when needed to slow down browning during roasting.</li></ul>
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"><li>• The OVEN CONTROL knob needs adjustment. See the <i>Do It Yourself—Adjust the Oven Thermostat</i> section.</li></ul>
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"><li>• The surface units are not plugged in solidly.</li><li>• The drip pans are not set securely in the cooktop.</li><li>• The surface unit controls are not properly set.</li></ul>

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

**GE Answer Center®**

**800.626.2000**

**consumer information service**

# We'll Be There

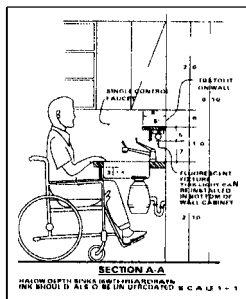
-- With the purchase of your new Hotpoint appliance, receive the assurance that if you ever need information or assistance, we'll be there. All you have to do is call—toll-free!

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

Our consumer service professional will provide expert repair service on your Hotpoint appliance, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just 1 visit.

## GE Answer Center<sup>®</sup> 8006262000

Whatever your question about any Hotpoint major appliance, GE Answer Center<sup>®</sup> 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<sup>®</sup> service is open 24 hours a day, 7 days a week.



## For Customers With Special Needs... 800.626.2000

Upon request, we will provide Braille controls for a variety of Hotpoint appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

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

## Service Contracts 800-626-2224

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

## Parts and Accessories 800626-2002

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

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

## YOUR HOTPOINT 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 the 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**

Part No. 164D2588P242

Pub No. 39-4725

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# HOTPOINT

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