



Electric Free-Standing Ranges

Thank You! ... for your purchase of a GE Appliances brand appliance.

Register Your Appliance: Register your new appliance online at your convenience!

GEAppliances.com/register/

Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

For a full manual in English and Spanish visit
Para un manual complete en inglés y español

GEAppliances.com

You will need to have your model number ready before you call.

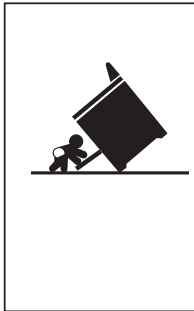
Or call to order a paper copy
O llame para pedir una copia de papel

800.626.2000

IMPORTANT SAFETY INFORMATION

▲ WARNING Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

ANTI-TIP DEVICE



▲ WARNING

Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.

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

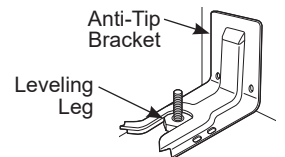
For Free-Standing Ranges

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy

inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

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



Free-Standing Ranges

▲ WARNING GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- **FIRE HAZARD:** Never leave the range unattended with the cooktop ON above a Lo setting. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

▲ WARNING GENERAL SAFETY INSTRUCTIONS

- **▲ CAUTION** Do not store items of interest to children above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at **IsItDoneYet.gov** and **fsis.usda.gov**. Use a food thermometer to take food temperatures and check several locations.

▲ WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

▲ WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

▲ WARNING COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended with the cooktop ON above a Lo setting. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Always be present at the range when cooking with oil or grease. Surface cooking is an "attended" activity.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

▲ WARNING COOKTOP SAFETY INSTRUCTIONS (Cont.)

- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface 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.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.
- If power is lost to an electric cooktop while a surface unit is ON, the surface unit will turn back on as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cooktop, leading to serious injury or death.

▲ WARNING COIL COOKTOP SAFETY INSTRUCTIONS

- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in an oven. Doing so may cause them to fail presenting a burn or fire hazard.
- Do not use a surface unit (heating element) if it develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the surface unit may fail and present a potential burn, fire, or shock hazard. Turn the surface unit off immediately and have it replaced by a qualified service technician.
- 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 coil surface unit.
- Do not use aluminum foil to line drip pans. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.
- Be sure the drip pans are not covered and are in place. Their absence during cooking could damage range parts and wiring.

▲ WARNING RADIANT COOKTOP SAFETY INSTRUCTIONS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Use ceramic cooktop cleaner and non-scratch cleaning pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. **NOTE:** Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.
- Read and follow all instructions and warnings on the cleaning cream label.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

▲ WARNING OVEN SAFETY INSTRUCTIONS

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

▲ WARNING SELF-CLEANING OVEN SAFETY INSTRUCTIONS (on some models)

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only gray porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

READ AND SAVE THESE INSTRUCTIONS

Using Your New Appliance

NOTE: Remove all protective packing before operating the oven.

The full owner's manual for your product includes additional information and cooking guides. Access the manual by searching for your appliance model number at GEAppliances.com.

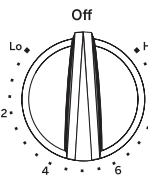
Surface Units

▲ WARNING FIRE HAZARD: Never leave the range unattended with the cooktop ON above a Lo setting. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

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

How to Set

Push the knob in and turn in either direction to the setting you want. A surface ON indicator light will glow when any surface unit is on.



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

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

For glass cooktop surfaces:

A **HOT COOKTOP** indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.

Coil Cooktops

Each coil surface unit uses "SENSI-TEMP TECHNOLOGY" to reduce the risk of cooktop oil and grease fires. This feature is located in the center of each surface unit. Power to the surface unit is temporarily interrupted when a pot or pan exceeds expected cooking temperatures. Even after the surface units are turned off, the surface unit retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

Cookware for Radiant Glass and Coil Cooktops

For recommended cookware to use on glass or coil cooktop, please see full user manual by visiting GEAppliances.com.

Oven Controls

Oven Temperature Knob (on some models)

Turn the **OVEN TEMP** knob to the setting you want.

- Preheat the oven for 10 minutes for baking.
- The oven heating light comes on when the burner is on. It will cycle on and off during cooking.
- Preheating is not necessary for broiling. For better searing, preheat 5-10 minutes.

To Adjust the Thermostat

1. Pull the **Oven Temp** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.
2. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.

To increase the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.

To decrease the oven temperature, move the top screw toward the left.

Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60°F from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

3. After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.
4. Replace the knob, matching the flat area of the knob to the shaft, and check performance.

Controls (on some models)

1. **Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the **Cook Time** pad, use the +/- pads to program a cooking time in **hours and minutes**, then press **Start**. This can only be used with Bake and Convection Bake (where available).
2. **Clock:** Sets the oven clock time. Press the **Set Clock** pad **OR** press and hold the +/- pads for 3 seconds, then the +/- pads to set the clock. Press **Start** to save the time.

Oven Controls (Cont.)

- 3. Timer:** Works as a countdown timer. Press the **Timer** pad and the +/- pads to program the time in **hours and minutes**. Press the **Start** pad to start the countdown. To turn the timer off press the **Timer** pad.
- 4. Lock Controls (on some models):** Locks out the control so that pressing the pads does not activate the controls. Press and hold the +/- pads or the **Lock Controls** pad, for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.

Special Features

There are several different special features on your range. To change the settings of these special features:

- Press the **Bake** and **Broil** pads at the same time and hold for three seconds.
- "SF" will appear in the display.
- Select the feature you want to change.
- When the change has been made, press the **Start** key to save the change and return to the time of day.

Adjust the Oven Temperature

This feature allows the oven baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake mode. No other cooking modes are affected.

Press the Bake pad to enter the temperature adjustment mode. A number between 35 and - 35 will display. Use the +/- pads to set the desired temperature adjustment. Press the Start pad to save the temperature adjustment.

For other special features, please see full user manual by visiting GEAppliances.com

Aluminum Foil And Oven Liners

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation. Never put foil on the oven bottom/floor or lower drawer. Foil can melt and permanently damage the drawer bottom.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Bake

Place food in approximately the center of the oven. When baking on a single rack use position 3 or 4. When baking on multiple racks use positions 3 and 5. If baking on multiple racks in traditional bake mode, switch food location partially through cooking for more even results. When baking multiple items, ensure there is space between items.

Broil

Always broil with the door closed. For better searing use the rack position that places food closest to the broil heater. Move food down for more doneness/less searing. **NOTE:** Remove unused racks from oven for faster preheat, improved efficiency, and optimal performance.

Cleaning The Cooktop

For complete information about cleaning the cooktop, see the full owner's manual at GEAppliances.com.

▲ WARNING

- Be sure 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.
- Do not pull on the SENSI-TEMP TECHNOLOGY sensor cap.

Cleaning the Range

Be sure all controls are off and all surfaces are cool before cleaning any part of the range. For more information about cleaning, see the full owner's manual at GEAppliances.com.

⚠ WARNING If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean feature.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads or cleaning powders on the interior of the oven. Clean with mild soap and water or 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

Self Clean Mode (on some models)

Read the Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode.

Remove all items from the oven. Close and latch the door. If the oven is too hot, you will not be able to slide the latch. Turn the oven knob to the self clean setting or press the

Self Clean pad and then press **Start**. The oven will turn off when the self-clean cycle is complete. The door cannot be unlatched until the oven has cooled below the unlocking temperature. After the oven has cooled down, wipe ash out of the oven.

Accessories

Looking For Something More?

GE Appliances offers a variety of accessories to improve your cooking and maintenance experiences!

To place an order visit us online at:

GEApplianceparts.com (U.S.) or **GEAppliances.ca** (Canada)
or call **877.959.8688** (U.S.) or **800.661.1616** (Canada)

The following products and more are available at extra cost: Broiler Pan, Oven Racks and Cleaning Supplies

Troubleshooting

For additional troubleshooting tips, see the full owner's manual at GEAppliances.com.

| Problem | Possible Cause | What To Do |
|---|--|--|
| My new oven doesn't cook like my old one. Is something wrong with the temperature settings? | Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven. | For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. NOTE: This adjustment affects Bake temperatures; it will not affect Broil. |
| Coil surface units do not work properly | The surface units are not plugged in solidly. | With the controls off, check to make sure the surface unit is plugged completely into the receptacle. |
| | The surface unit controls improperly set. | Check to see the correct control is set for the surface unit you are using. |
| | The drip pans are not set securely in the cooktop. | With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle. |
| | A fuse in your home may be blown or the circuit breaker tripped. | Replace the fuse or reset the circuit breaker. |
| | Sensi-Temp Technology sensor cap is overly soiled. | Clean Sensi-temp Technology sensor cap per cleaning the range section. |
| | Sensi-temp sensor cap stuck or will not flex up and down. | Call a qualified technician for replacement. Replace coil surface units with only the exact replacement part. |
| Oven temperature too hot or too cold | Oven temperature needs adjustment. | See the Oven Controls section or adjust the thermostat. |
| Oven light does not work | Light bulb is loose or defective. | Tighten or replace bulb. |
| | Switch operating light is broken. | Call for service. |
| Oven will not self-clean | The temperature is too high to set a self-clean operation. | Allow oven to cool. |
| | Oven controls improperly set. | See the Cleaning the Oven section. |
| Excessive smoking during clean cycle | Excessive soil or grease. | Turn knob to Off or press the Cancel/Off pad. Wipe up the excess soil and reset the clean cycle. |
| Oven door will not open | Temperature inside the oven has not dropped below the unlocking temperature. | Turn knob to Off or press the Cancel/Off pad. Allow the oven to cool below the unlocking temperature. |

GE Appliances Gas Range Warranty

GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at GEAppliances.com/service, or call GE Appliances at 800.GE.CARES (800.432.2737). Please have your serial number and your model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE Appliances factory service technician the ability to quickly diagnose any issues with your appliance and helps GE Appliances improve its products by providing GE Appliances with information on your appliance. If you do not want your appliance data to be sent to GE Appliances, please advise your technician not to submit the data to GE Appliances at the time of service.

| For the period of | GE Appliances will replace |
|---|---|
| One year From the date of the original purchase | Any part of the range which fails due to a defect in materials or workmanship. During this limited one-year warranty , GE Appliances will provide, free of charge , all labor and in-home service to replace the defective part. |

What GE Appliances will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery, or maintenance.
- Failure of the product if it is abused, misused, modified, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods, or acts of God.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

EXCLUSION OF IMPLIED WARRANTIES

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

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Appliances Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Appliances Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home. Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: GE Appliances, a Haier company
Louisville, KY 40225

Extended Warranties: Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at

GEAppliances.com/extended-warranty

or call 800.626.2224 during normal business hours. GE Appliances Service will still be there after your warranty expires.

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