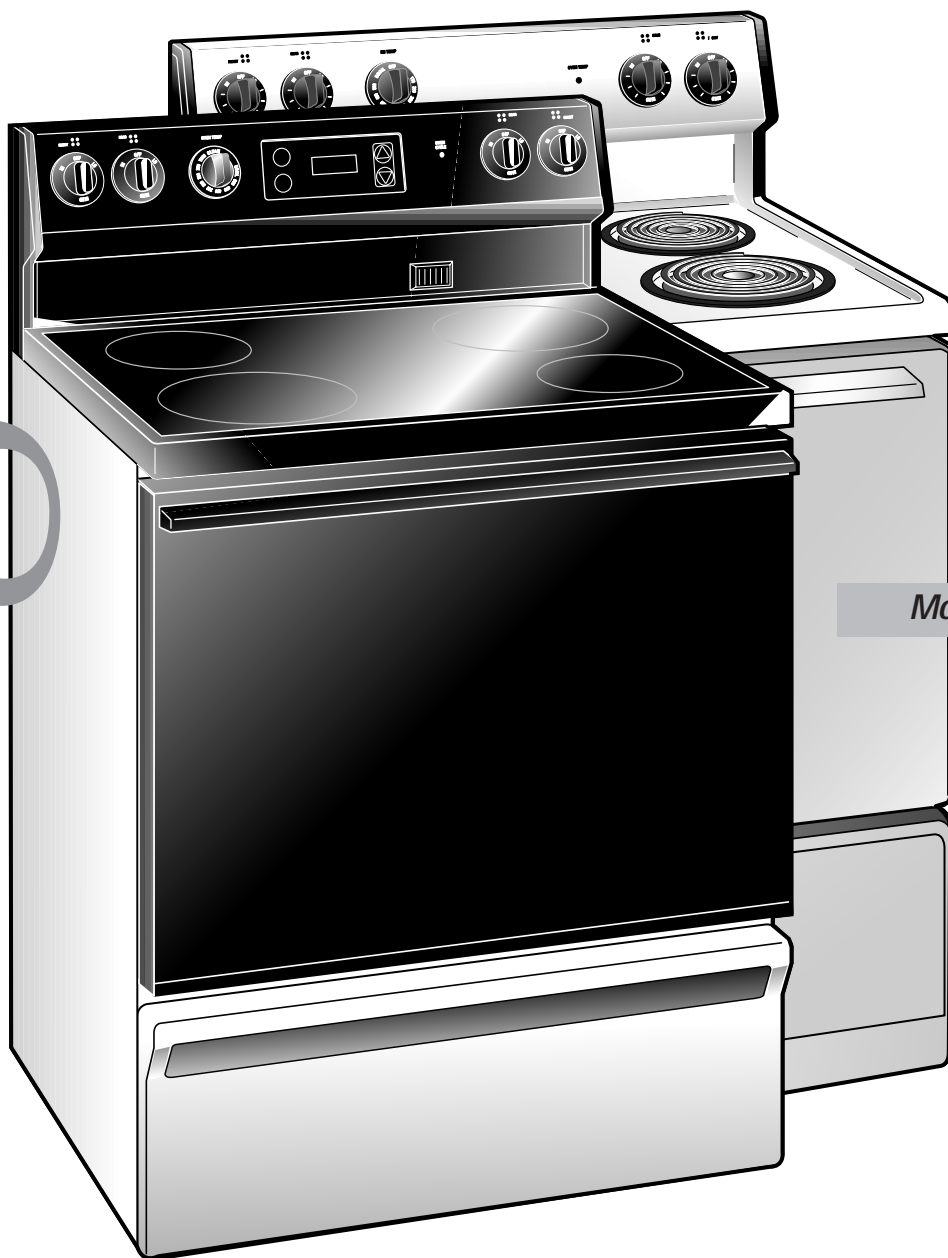


Electric Ranges



Models:

JBS02
JBS05
JBS23
RB502
RB557
LEB116
LEB131

Safety Instructions	Safety Information <i>Anti-Tip Device</i> 3 <i>Safety Precautions</i> 3, 4 <i>Surface Cooking Units</i> 5 <i>Radiant Surface Units</i> 6 <i>Oven</i> 6, 7 <i>Preparation</i> 7
Operating Instructions	Operating Instructions <i>Using the Surface Units</i> ... 8, 9 <i>Using the Clock & Timer</i> 10 <i>Using the Oven</i> 11, 12 <i>Oven Thermostat</i> 13
Care and Cleaning	Care and Cleaning <i>Broiler Pan & Grid</i> 14 <i>Lift-Off Oven Door</i> 15 <i>Lift-Up Cooktop</i> 15 <i>Surface Units</i> 16 <i>Glass Cooktop</i> 17 <i>Porcelain Oven Interior</i> 18 <i>Anti-Tip Device</i> 18
Troubleshooting Tips	Troubleshooting Tips <i>Before You Call For Service</i> 19, 20
Customer Service	Customer Service <i>Product Registration</i> 21 <i>Warranty</i> 23 <i>Service Telephone Numbers</i> Back Cover

Congratulations! **You Are Now Part of Our Family.**

Welcome to the family. We're proud of our quality products and we are committed to providing dependable service. You'll see it in this easy-to-use Owner's Manual and you'll hear it in the friendly voices of our customer service department.

Best of all, you'll experience these values each time you use your range. That's important, because your new range will be part of your family for many years. And we hope you will be part of ours for a long time to come.

We thank you for buying our product. We appreciate your purchase, and hope you will continue to rely on us whenever you need quality appliances for your home.

A Service Partnership.



IMPORTANT!

Fill out and return the Consumer Product Registration Card that is packed with this product. If you cannot find it, please send in the duplicate card printed in the back of this manual.



FOR YOUR RECORDS

Write the model and serial numbers here:

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

Staple sales slip or cancelled check here.

Proof of the original purchase date is needed to obtain service under the warranty.



READ THIS MANUAL

Inside you will find many helpful hints on how to use and maintain your range properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your range.



IF YOU NEED SERVICE

You'll find many answers to common problems in the *Before You Call For Service* section. If you review our chart of *Troubleshooting Tips* first, you may not need to call for service at all.

If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section of this manual. Or you can always call the GE Answer Center® at 800.626.2000, 24 hours a day, 7 days a week.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock, or to prevent property damage, personal injury, or loss of life.



⚠ WARNING ANTI-TIP DEVICE

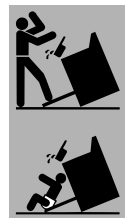
All ranges can tip and injury could result.

To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.

To check if the device is installed and engaged properly, remove the kick panel or storage drawer 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 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 manual. Failure to take this precaution could result in tipping of the range and injury.



SAFETY PRECAUTIONS

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

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not store flammable materials in an oven or near the cooktop.
- Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION:** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of potholders.
- Teach children not to play with the controls or any other part of the range.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



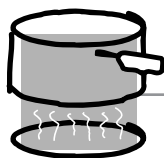
! WARNING! SAFETY PRECAUTIONS

- For your safety, never use your appliance for warming or heating the room.
 - Do not let cooking grease or other flammable materials accumulate in or near the range.
 - Never leave jars or cans of fat dripping in or near your range.
 - Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
 - Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact, the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first.
- Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door and metal trim parts above the door.
- REMEMBER:** The inside surface of the oven may be hot when the door is opened.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
 - Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
 - Always keep wooden and plastic utensils and canned food a safe distance from your range.
 - Always keep combustible wall coverings, curtains or drapes a safe distance from your range.



COOK MEAT AND POULTRY THOROUGHLY...

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F. and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

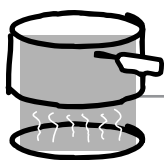


SURFACE COOKING UNITS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Do not use aluminum foil to line the drip pans or anywhere in the oven except as described in this manual. Misuse could result in a shock, fire hazard or damage to the range.
- Be sure the drip pans and the vent duct are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Always turn the surface units off before removing cookware.
- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in the oven.
- When flaming foods under the hood, turn the fan on.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the **OFF** position and all coils are cool before attempting to lift or remove a unit.
- Clean the cooktop with caution. If a wet sponge is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- Keep an eye on foods being fried at high or medium high heat settings.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Carefully watch for spillovers or overheating of foods when frying at high or medium high temperatures.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- Do not allow water, other liquids or grease to remain on the cooktop or the control panel.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! RADIANT SURFACE UNITS

Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.

- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- Never use the glass cooktop surface as a cutting board.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.
- Do not stand on the glass cooktop. The weight may cause the top to break.
- Avoid heating an empty pan. Doing so may damage the cooktop and the pan.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

NOTE: We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see *Cleaning the glass cooktop* section.

- When the cooktop is cool, use only the recommended cleaning cream to clean the cooktop.
- To avoid possible damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot.
- After cleaning, use a dry cloth or paper towel to remove all cleaning cream residue.
- Read and follow all instructions and warnings on the cleaning cream labels.



OVEN

- 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 heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.

- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- After broiling, always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch on fire the next time you use the pan.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.
- Clean only parts listed in this Owner's Manual.



PREPARATION

Installing

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a 1/4" thick sheet of plywood (or similar material) as follows: When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

Leveling

Leveling screws are located on each corner of the base of the range. Remove the bottom drawer and you can level the range on an uneven floor with the use of a nutdriver.

To remove the drawer, pull the drawer out all the way, tilt up the front and take it out. To replace the drawer, insert glides at back of the drawer beyond stop on the range glides. Lift drawer if necessary to insert easily. Let the front of drawer down, then push in to close.

One of the rear leveling screws will engage the Anti-Tip device. Allow for some side to side adjustment. Allow a minimum clearance of 1/8" between the range and the leveling screw that is to be installed into the Anti-Tip device.

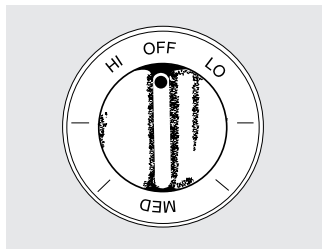


Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

Using the surface units.

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



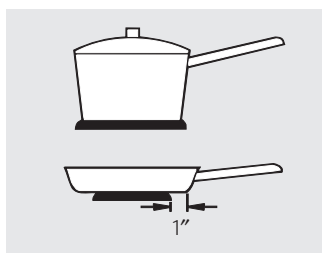
Be sure you turn the control knob to OFF when you finish cooking.

How to Set

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

At both **OFF** and **HI** the control **clicks** into position. You may hear slight **clicking** sounds during cooking, indicating the control is keeping the power level you set.

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

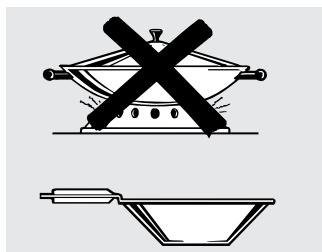


Not over 1 inch.

Surface Cookware Tips *(electric coil models only)*

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.



Use only flat-bottomed woks.

Wok Cooking *(electric coil models only)*

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.

Temperature Limiter *(glass cooktops only)*

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

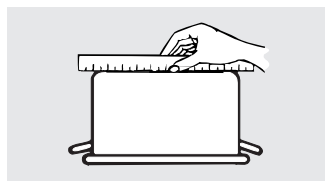
- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

Deep Fat Frying

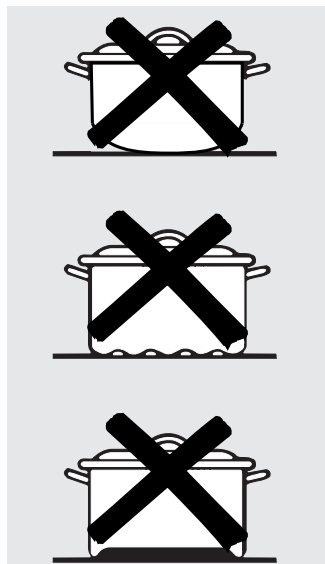
Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

Selecting types of cookware. *(glass cooktops only)*

The following information will help you choose cookware which will give good performance on glass cooktops.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Glass-ceramic:

usable, but not recommended

Poor performance. May scratch the surface.

Porcelain Enamel Covered Cast Iron:

recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass ceramic cooktop.

Stoneware:

usable, but not recommended

Poor performance. May scratch the surface.

Home Canning Tips:

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

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

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



Never cook directly on the glass. Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.

About the radiant surface units... *(glass cooktops only)*

The radiant cooktop features heating units beneath a smooth glass surface.

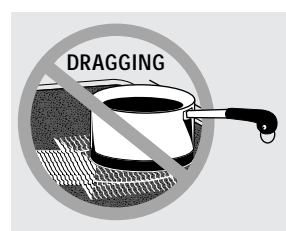
NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop 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.

■ Before you use the cooktop for the first time, clean it with cleaning cream. This helps protect the top and makes clean-up easier.



Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.

- Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

Using the clock and timer. *(on some models)*

Not all features are on all models.



Make sure the clock is set to the correct time of day.

To Set the Clock

- 1 Press the **CLOCK** pad.
- 2 Press the **SET TIME** increase or decrease pads.



The timer is a minute timer only.
The timer does not control oven operations. The maximum setting on the timer is 11 hours and 59 minutes.

To Set the Timer

- 1 Press the **TIMER ON/OFF** pad.
- 2 Press the **SET TIME** increase or decrease pads until the amount of time you want shows in the display. The timer will start automatically within a few seconds of releasing the pad.

At the end of the timer operation, the timer beeps 3 times followed by reminder beeps until the timer is cancelled. You can display the time of day by pushing the **CLOCK** pad.

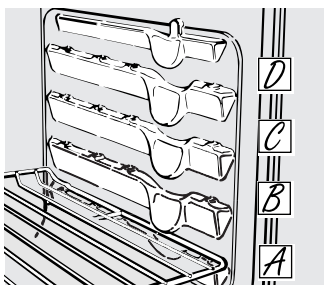
To return to the timer counting down, press the **TIMER ON/OFF** pad.

To Cancel the Timer

Press the **TIMER ON/OFF** pad until the display clears.

Using the oven.

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



The oven has 4 shelf positions.

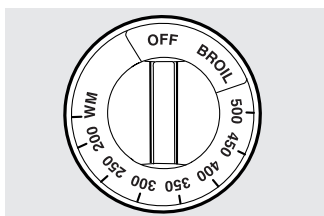
Before you begin...

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

When placing and removing cookware, pull the shelf out until it stops.

To remove a shelf, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the shelf (stop-locks) on the support, tilt up the front and push the shelf in.

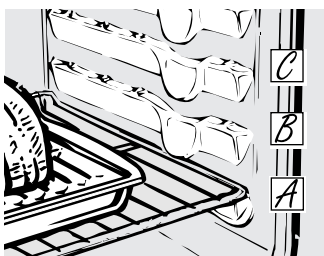


Appearance may vary.

OVEN CONTROL Knob

Turn this knob to the setting you want.

The oven cycling light glows until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.



How to Set the Oven for Baking or Roasting

- 1 Turn the **OVEN CONTROL** knob to the temperature you desire.
- 2 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 3 Turn the **OVEN CONTROL** knob to **OFF** when cooking is complete.

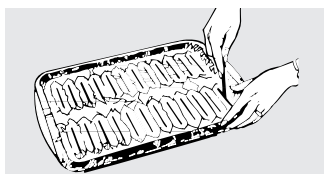
Type of Food	Shelf Position
Frozen pies (on cookie sheet)	B or C
Angel food cake, bundt or pound cakes	A
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	B or C
Casseroles	B or C

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature. The control will beep when the oven is preheated and the display will show your set temperature. This will take approximately 10–15 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two shelves, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.



Cut slits in the foil just like the grid.

Aluminum Foil

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

Without the slits, the foil will prevent fat and meat juices from draining into the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are essentially frying, not broiling.

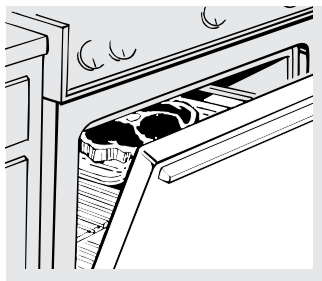
Do not use aluminum foil on the bottom of the oven.

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.

Using the oven.

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



Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

How to Set the Oven for Broiling

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested shelf positions in the *Broiling Guide*.

If your oven is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

- 3 Turn the **OVEN CONTROL** knob to **BROIL**.

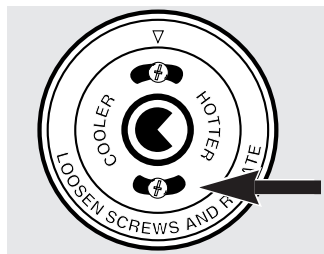
Broiling Guide

Food	Quantity and/or Thickness	Shelf Position	First Side Time (min.)	Second Side Time (min.)	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" thick	C	10	7	Space evenly. Up to 8 patties take about the same time.
Beef Steaks Rare Medium Well Done	1" thick 1 to 1½ lbs.	C C C	6 8 12	5 6 11	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well Done	1½" thick 2 to 2½ lbs.	C C C	10 15 25	7-8 14-16 20-25	
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.
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 Fillets	1/4 to 1/2" 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" thick	B	8	8	Increase time 5 to 10 minutes per side for 1½" thick or home-cured ham.
Pork Chops Well Done	2 (1½" thick) 2 (1" thick) about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done Medium Well Done	2 (1" thick) about 10 to 12 oz. 2 (1½" thick) about 1 lb.	C C C B	10 12 14 17	9 10 12 12-14	Slash fat.

Adjust the oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

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

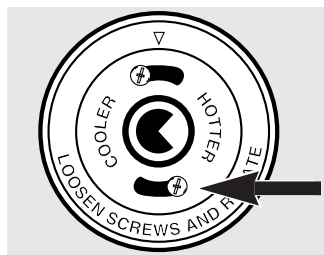


Back of the **OVEN CONTROL** knob. Lower screw moves toward hotter or cooler.

To Adjust the Thermostat

Pull the **OVEN CONTROL** knob off the shaft, look at the back of the knob and note the current setting before making any adjustment. The knob is factory set with the top screw directly under the pointer.

- 1 Pull off the **OVEN CONTROL** knob.
- 2 Loosen both screws on back of the 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 10° Fahrenheit.
- 4 Tighten the screws.
- 5 Return the **OVEN CONTROL** knob to the oven.



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



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

Re-check oven performance before making any additional adjustments.

The type of margarine will affect baking performance!

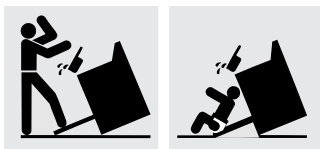
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

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

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Care and cleaning of the range.

Be sure electrical power is off and all surfaces are cool before cleaning any part of the range.



If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

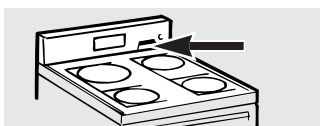
NOTE: The plastic tape must be removed from all chrome trim. It cannot be removed if it is baked on.



Oven Vent (electric coil models only)

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

Never cover the opening with aluminum foil or any other material.



Oven Vent (glass cooktop models only)

On models with glass cooktops, the oven is vented through an opening at the rear of the cooktop.

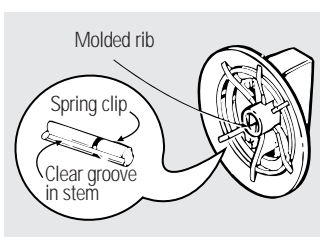
Never cover the opening with aluminum foil or any other material.



Oven Shelves

Clean the oven shelves with an abrasive cleanser or steel wool.

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



Control Knobs

The control knobs may be removed for easier cleaning.

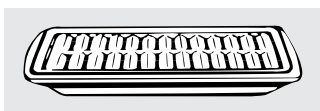
Before removing the knobs for cleaning, please note that the knobs are in the **OFF** position. When replacing the knobs, check the **OFF** position to insure proper placement.

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.



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

Broiler Pan & Grid

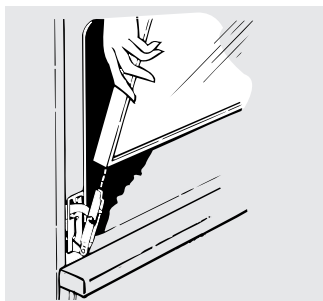
After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

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

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

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



Lift the door straight up and off the hinges.

Lift-Off Oven Door

The oven door is removable for easier access to the light bulb.

Do not lift the door by the handle.

To remove the door, open it to the broil stop position. Grasp firmly on each side and lift the door straight up and off the hinges.

Do not place hands between the hinge and the oven door frame.

To replace the door, make sure the hinges are in the broil stop position. Position the slots in the bottom of the door squarely over the hinges and slowly lower it over both hinges.

To clean the inside of the door:

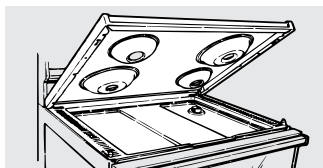
- Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used.

Do not allow food spills with a high sugar or acid content (such as 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.
- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.



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

Lift-Up Cooktop (electric coil models only)

Some models have a cooktop that can be lifted up for easier cleaning.

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

Remove the surface units. Grasp the cooktop and lift up.

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

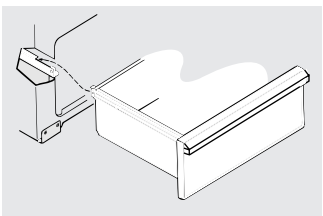
Porcelain enamel can chip. Handle porcelain enameled cooktops carefully.

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.



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

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.

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 both the inside and the outside: Wipe with soap and water. Rinse well. Do not use cleansing powders or harsh abrasives which may scratch the surface.

Safety Instructions	<div data-bbox="224 136 833 191" data-label="Section-Header"> <h2>Care and cleaning of the range.</h2> </div> <div data-bbox="224 216 1442 247" data-label="Text"> <p>Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.</p> </div> <div data-bbox="224 275 542 506" data-label="Image"> </div> <div data-bbox="579 273 998 304" data-label="Section-Header"> <h3>Surface Units <i>(electric coil models only)</i></h3> </div> <div data-bbox="579 321 1002 413" data-label="Text"> <p>To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.</p> </div> <div data-bbox="579 428 839 457" data-label="Section-Header"> <h4>To remove a surface unit:</h4> </div> <div data-bbox="579 466 1034 525" data-label="Text"> <p>To remove the drip pans for cleaning, the surface units must be removed first.</p> </div> <div data-bbox="579 541 1006 602" data-label="Text"> <p>Lift the surface unit about 1 inch above the drip pan and pull it out.</p> </div> <div data-bbox="579 613 1006 697" data-label="Text"> <p><i>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.</i></p> </div> <div data-bbox="579 711 1024 806" data-label="Text"> <p>Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.</p> </div> <div data-bbox="1068 321 1331 350" data-label="Section-Header"> <h4>To replace a surface unit:</h4> </div> <div data-bbox="1068 359 1494 449" data-label="Text"> <p>Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.</p> </div> <div data-bbox="1068 466 1516 556" data-label="Text"> <p>Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.</p> </div> <div data-bbox="1068 571 1479 632" data-label="Text"> <p>Guide the surface unit into place so it rests evenly.</p> </div> <div data-bbox="1068 644 1489 701" data-label="Text"> <p><i>Do not immerse the surface units in liquids of any kind.</i></p> </div> <div data-bbox="1068 714 1497 741" data-label="Text"> <p><i>Do not clean the surface units in a dishwasher.</i></p> </div> <div data-bbox="1068 756 1471 785" data-label="Text"> <p><i>Do not bend the surface unit plug terminals.</i></p> </div> <div data-bbox="1068 800 1484 854" data-label="Text"> <p><i>Do not attempt to clean, adjust or in any way repair the plug-in receptacle.</i></p> </div>
Operating Instructions	
Care and Cleaning	<div data-bbox="579 905 948 936" data-label="Section-Header"> <h3>Drip Pans <i>(electric coil models only)</i></h3> </div> <div data-bbox="579 953 1006 1014" data-label="Text"> <p>Remove the surface units. Then lift out the drip pans.</p> </div> <div data-bbox="579 1031 1034 1241" data-label="Text"> <p>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.</p> </div> <div data-bbox="1068 953 1494 1012" data-label="Text"> <p>The drip pans may also be cleaned in a dishwasher.</p> </div> <div data-bbox="1068 1031 1471 1121" data-label="Text"> <p>Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.</p> </div> <div data-bbox="1068 1136 1516 1215" data-label="Text"> <p><i>Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.</i></p> </div>
Troubleshooting Tips	<div data-bbox="224 1297 542 1436" data-label="Image"> </div> <div data-bbox="579 1293 719 1327" data-label="Section-Header"> <h3>Oven Light</h3> </div> <div data-bbox="579 1344 1018 1432" data-label="Text"> <p>Before replacing the bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel.</p> </div> <div data-bbox="1068 1344 1513 1488" data-label="Text"> <p>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.</p> </div>
Customer Service	<div data-bbox="579 1543 756 1575" data-label="Section-Header"> <h3>Control Panel</h3> </div> <div data-bbox="579 1593 1032 1715" data-label="Text"> <p>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.</p> </div> <div data-bbox="1068 1593 1521 1745" data-label="Text"> <p>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 works well.</p> </div> <div data-bbox="224 1797 542 1953" data-label="Image"> </div> <div data-bbox="579 1793 880 1827" data-label="Section-Header"> <h3>Oven Heating Elements</h3> </div> <div data-bbox="579 1843 1034 1923" data-label="Text"> <p><i>Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.</i></p> </div> <div data-bbox="1068 1843 1455 1936" data-label="Text"> <p>To clean the oven floor, gently lift the bake element. Clean with warm soapy water.</p> </div>

Cleaning the glass cooktop. (on some models)

Clean the glass surface with cleaning cream before you use the cooktop for the first time. Also, clean the glass surface after each use. This helps protect the top and makes clean-up easier.

To clean the cooktop seal around the edge of the glass, let a wet cloth rest on it for a few minutes, then wipe clean. Use a mild detergent if needed.

Do not use a knife or any sharp object on the seal because it will cut or damage it.

Normal Cleaning

Use only a recommended cleaning cream, such as Cerama Brite or another cooktop cleaning cream, on the glass cooktop.

To maintain and protect the surface of your new glass cooktop follow these steps.

- 1 Before you use the cooktop for the first time, clean it with cleaning cream. This helps protect the top and makes clean-up easier.
- 2 Clean the surface with the cleaning cream after each use.
- 3 Rub a few drops (less is better) of the cleaning cream onto soiled area using a damp paper towel. Buff with a dry paper towel until all soil and cream are removed.

For Heavy, Burned-On Soil...

- 1 Allow the cooktop to cool.
- 2 Apply a few drops of the cleaning cream to the (cool) soiled area.
- 3 Using a damp paper towel, rub the cream into the burned-on area. As with any burned-on spill, this may require some effort.
- 4 Carefully scrape soil with razor scraper. Hold scraper at a 30° angle against the glass cooktop.
- 5 If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
- 6 Buff with a dry paper towel.

To order more cream and/or scrapers for cleaning your glass cooktop, please call our toll-free number:

National Parts Center800-626-2002

Cleaner# WX10X300
Scraper# WX5X1614
Cream & scraper kit# WB64X5027

Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

Special Care

Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

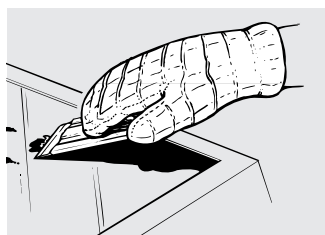
Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot.

Special care should be taken when removing hot substances.

- 1 Turn off all surface units affected by the spillover. Remove hot pans.
- 2 Wearing an oven mitt, hold the razor scraper at a 30° angle to the cooktop. Scrape the hot spill to a cool area outside the surface unit.

- 3 With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under *Heavy Burned-On Soil* to continue the cleaning process.

NOTE: If pots with a thin overlay of aluminum, copper or enamel are allowed to boil dry, the overlay may bond with the glass cooktop and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.



Using a razor scraper will not damage the surface if the 30° angle is maintained.

Care and cleaning of 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 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.

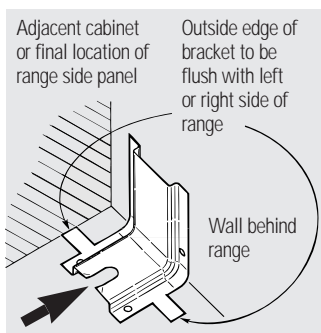
Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight.

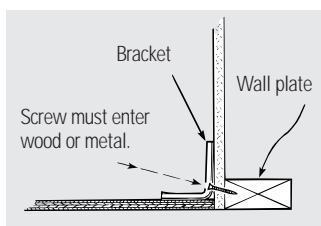
The ammonia fumes will help loosen the burned-on grease and food.

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

- Do not spray oven cleaner 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, cabinets or painted surfaces. The cleaner can damage these surfaces.



Make sure leg leveler engages slot.



Attachment to wall.

Anti-Tip Device (for kit number 342473)

⚠ WARNING: All ranges can tip and injury could result. Install the Anti-Tip device packed with the range. Follow the installation instructions below.

Tools needed:

- Phillips head screwdriver
- 1 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.

Painted Surfaces

Painted surfaces include the sides and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

Before You Call For Service...



Troubleshooting Tips

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Causes	What To Do
Glass Cooktop Models		
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the surface unit selected.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace fuse or reset circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
Tiny scratches (may appear as cracks) or abrasions on radiant cooktop glass surface	Incorrect cleaning methods being used.	<ul style="list-style-type: none"> Use recommended cleaning procedures.
	Cookware with rough bottoms being used or coarse particles (salt or sand were between the cookware and the surface of the cooktop.	<ul style="list-style-type: none"> Be sure cookware bottoms and cookware are clean before use. Use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
	Cookware has been slid across the cooktop surface.	
Areas of discoloration on the cooktop	Improper cookware being used.	<ul style="list-style-type: none"> Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<ul style="list-style-type: none"> See the <i>Special Care</i> information in the <i>Cleaning the glass cooktop</i> section.
Pitting of the cooktop	Hot sugar mixture spilled on the cooktop.	<ul style="list-style-type: none"> Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	<ul style="list-style-type: none"> Use only flat cookware to minimize cycling.
Electric Coil Models		
Surface units not functioning properly	The surface units are not plugged in solidly.	<ul style="list-style-type: none"> With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> 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.
Cooktop feels hot	Large pans hold heat close to the cooktop.	<ul style="list-style-type: none"> Choose a pan that matches the size of the surface unit you are using.
	The oven vent is blocked.	<ul style="list-style-type: none"> Pans on the right rear surface unit block air flow from the oven vent and cause the cooktop to get hot.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Customer Service

Before You Call For Service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Oven light does not work	Light bulb is loose or defective.	• Tighten or replace the bulb.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Oven control improperly set.	• See the <i>Using the oven</i> section.
Food does not bake or roast properly	Oven control improperly set.	• See the <i>Using the oven</i> section.
	Shelf position is incorrect or the shelf is not level.	• See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	• See the <i>Using the oven</i> section.
	Oven thermostat needs adjustment.	• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Oven door is crooked	The door is out of position.	• Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
Food does not broil properly	Oven control improperly set.	• Make sure you turn the knob all the way to BROIL .
	Door not open to the broil stop position as recommended.	• See the <i>Using the oven</i> section.
	Improper shelf position.	• See the <i>Broiling Guide</i> .
	Cookware not suited for broiling.	• Use the broiling pan and grid that came with your range.
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	• See the <i>Using the oven</i> section.
	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. Broil for the longest period of time recommended in the <i>Broiling Guide</i> .
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	• To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
Strong odor	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.

GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

Benefits Include:

- Backed by GE
- All brands covered
- Unlimited service calls
- All parts and labor costs included
- No out-of-pocket expenses
- No hidden deductibles
- One 800 number to call

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Anywhere. Anytime.****

You will be completely satisfied with our service protection or you may request your money back on the remaining value of your contract. No questions asked. It's that simple.

Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800-626-2224** for more information.

*All brands covered, up to 20 years old, in the continental U.S.

 Cut here

Please place in envelope and mail to:

General Electric Company
Warranty Registration Department
P.O. Box 34070
Louisville, KY 40232-4070

Electric Range Warranty



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 800-GE-CARES.

For The Period Of:	We 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 full one-year warranty , we will also provide, free of charge , all labor and in-home service to replace the defective part.
Five Years From the date of the original purchase	A replacement glass cooktop if it should: crack due to thermal shock; discolor; crack at the rubber seal between the glass cooktop and the porcelain edge. It will also be replaced if the pattern wears off or if any of the radiant surface units burn out. During this five-year warranty , you will be responsible for any labor or in-home service.

What is Not Covered:

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

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

Warrantor: General Electric Company. Louisville, KY 40225

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Customer Service

Service Telephone Numbers.



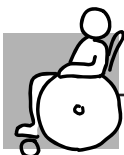
GE Answer Center® 800.626.2000

The GE Answer Center® is open 24 hours a day, 7 days a week.



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

Expert GE repair service is only a phone call away.



Special Needs Service 800.626.2000

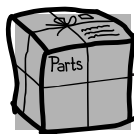
800-TDD-GEAC (800-833-4322)

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



Service Contracts 800-626-2224

Purchase a GE service contract while your warranty is still in effect and you'll receive a substantial discount. GE Consumer Service will still be there after your warranty expires.



Parts and Accessories 800-626-2002

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted).

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



Service Satisfaction

If you are not satisfied with the service you receive from GE:

First, contact the people who serviced your appliance.

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

Manager, Customer 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