



JKP 37GL  
JKP 38GJ  
PUB# 49-8003

## *Built-In Thermal Double Oven*

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Models JKP37G  
JKP38G

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**GE Appliances**

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*49-8003*

# Help us help you...

## **Before using your oven, read this book carefully.**

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

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

## **Write down the model and serial numbers.**

You'll find them on a label on the front of the oven behind the upper oven door.

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

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Model Number

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Serial Number

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

## **If you received a damaged oven...**

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

## **Save time and money. Before you request service...**

Check the Problem Solver on pages 22 and 23. It lists causes of minor operating problems that you can correct yourself.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided Installation Instructions.
- Don't attempt to repair or replace any part of your oven unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE OVEN 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 appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, stand or hang on the door. They could damage the oven.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE AN OVEN. CHILDREN CLIMBING ON THE OVEN TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if

brought in contact with hot heating elements and may cause severe burns.

- Use only dry pot holders—Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- Never use your appliance for warming or heating the room.
- Storage in or on appliance—Do not store flammable materials in the oven.
- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not let cooking grease or other flammable materials accumulate in or near the oven.
- Do not use water on grease fires. Flame in oven can be smothered by completely closing door and turning **OVEN SET to OFF.**
- Do not touch heating elements or interior surface of 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 any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the oven vent openings and surfaces near the openings, crevices around the oven door and the edges of the door window.

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

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

## Oven

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

# IMPORTANT SAFETY INSTRUCTIONS (continued)

## Self-Cleaning Oven

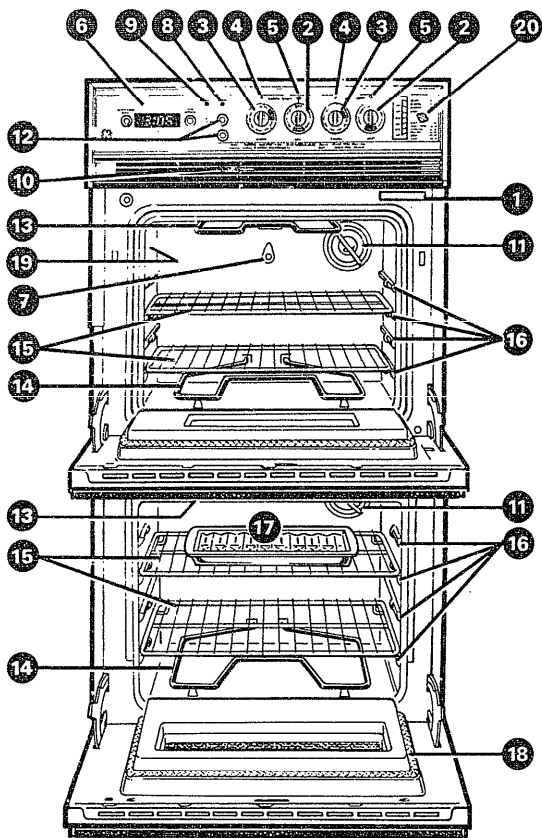
- **Do not clean door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean only parts listed in this Use and Care Book.**
- **Before self-cleaning the oven, remove broiler pan and other utensils.**
- **Listen for fan**—a fan noise should be heard sometime during the cleaning cycle. If not, call for service before self-cleaning again.

## SAVE THESE INSTRUCTIONS

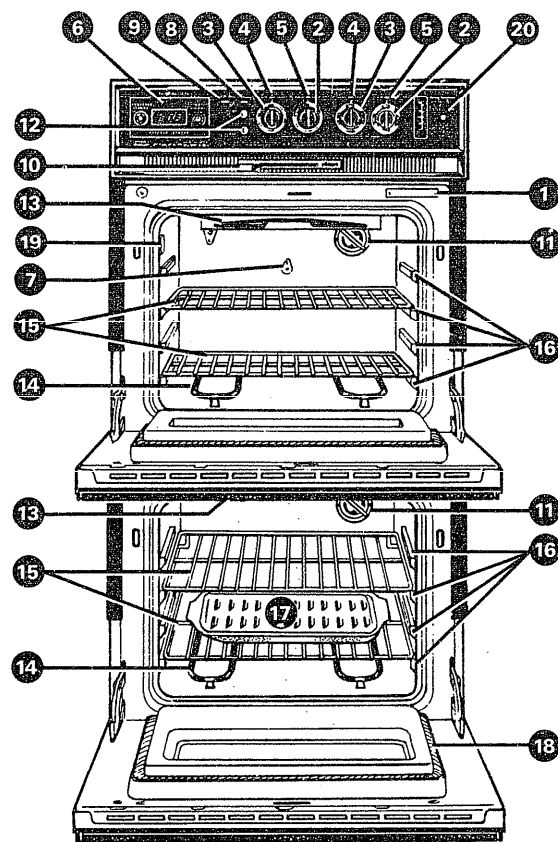
## Energy-Saving Tips

- Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light, and put food in the oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.
- Be sure to wipe up excess spillage before self-cleaning operation.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

# Features of Your Oven



**Model JKP37G**  
with two self-cleaning ovens



**Model JKP38G**  
with two self-cleaning ovens

Feature Index	Explained on page
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2 Oven Set Control	7
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9 Oven Cleaning Light (Glows during self-cleaning when all controls are set.)	18, 19
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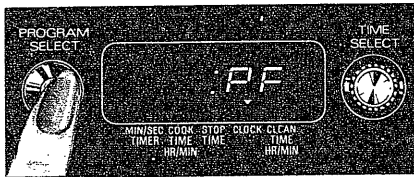
Feature Index	Explained on page
11 Oven Interior Light (Comes on automatically when door is opened.)	7, 20
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# Automatic Timer and Clock

## When Power is Connected to the Range

Four 8's are displayed and signal lights glow over words identifying the operations you can program the automatic timer to control. After 15 seconds, the 8's go out and "PF" appears along with a flashing signal light above the word CLOCK. Set the clock and "PF" is replaced by time of day. Now you can program the timer with the touch of a button and a turn of a knob.

If power is disrupted at any time, the above sequence recurs and you must reset the clock before you can proceed to program the timer.



## To Set the Clock

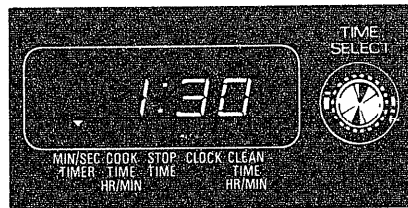
1. Push and release the PROGRAM SELECT button until the signal light appears above the word CLOCK.

2. Turn the TIME SELECT knob in either direction to set the Clock numerals to the correct time. Timing then begins automatically 4 seconds later, or immediately if you push and release the PROGRAM SELECT button.

## To Set the Minute/Second Timer



1. Push and release the PROGRAM SELECT button until the signal light appears above the words MIN/SEC TIMER.



2. Turn the TIME SELECT knob until the number of minutes and seconds you want to time (up to 99:00) appears in the display—for example, "1:30" for 1 minute and 30 seconds.

Timer then begins counting down automatically 4 seconds later, or immediately if you push and release the PROGRAM SELECT button. Beeps sound continuously when set time has elapsed. To silence the beeps, push and release the PROGRAM SELECT button.

## Time Bake Uses Automatic Timer

Using the Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the STOP TIME set, starting immediately and cooking for the length of COOK TIME set...or you can set both COOK and STOP TIMES to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven.

Setting the Timer for TIME BAKE is explained in detail on page 8.

## Self-Clean Uses Automatic Timer

The self-cleaning function on your range uses the Automatic Timer to set the length of time needed to clean, whether you wish to clean immediately or delay the operation to clean at low energy times during the night.

An explanation of setting the Timer for self-cleaning appears on pages 18 and 19.

## Questions and Answers

**Q. How can I use my Minute/Second Timer to make my surface cooking easier?**

**A.** Your Minute/Second Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

**Q. Must the Clock be set when I wish to use the Automatic Timer for baking?**

**A.** Yes, if you wish to set the Timer to turn the oven on and off at preset times.

**Q. Can I use the Minute/Second Timer during oven cooking?**

**A.** Yes, the Minute/Second Timer can be used during any cooking function. It does not turn the oven on and off.

**Q. Can I change the Clock while I'm Time Cooking in the oven?**

**A.** No. The Clock cannot be changed during any program that uses the Automatic Timer. You must either stop those programs or wait until they are finished before changing time.

**Q. How can I cancel a timed function?**

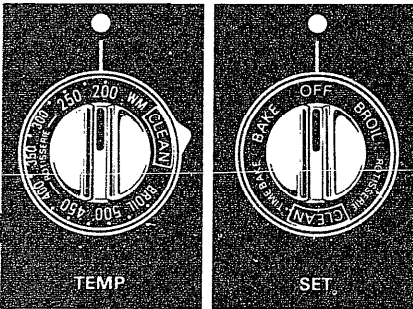
**A.** Push and release the PROGRAM SELECT button until the signal light appears over the appropriate function. Then, to cancel a STOP TIME, turn the TIME SELECT knob counterclockwise until present Time of Day appears in the display... or to cancel a MINUTE/SECOND TIMER setting, COOK TIME or CLEAN TIME, turn the TIME SELECT knob counterclockwise until ":00" appears in the display.

# Using Your Oven

## Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your oven.

## Oven Controls



The controls for the ovens are marked OVEN SET and OVEN TEMP. OVEN SET has settings for BAKE, TIME BAKE, BROIL, ROTISSERIE (on control for upper oven), CLEAN and OFF. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

OVEN TEMP maintains the temperature you set, from WARM (150°F.) to BROIL (550°F.) and also at CLEAN (880°F.).

## Oven Cycling Light

A light above each OVEN TEMP knob glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.

PREHEATING the oven, even to high temperature settings, is speedy —rarely more than about 10 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after light goes out.

## Oven ON Indicator Lights

A light above each OVEN SET knob glows when the knob is turned to any position other than OFF.

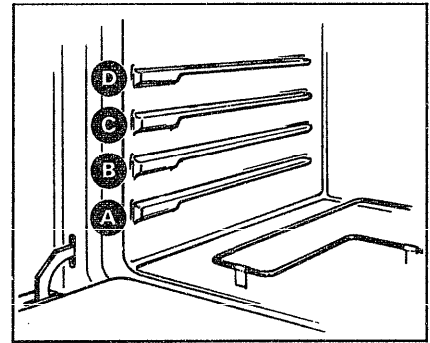
## Oven Interior Shelves

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

**TO REMOVE** shelves from the oven, lift up rear of shelf, pull forward with stop-locks along top of shelf supports. Be certain that shelf is cool before touching.

**TO REPLACE** shelves in oven, insert shelf with stop-locks resting on shelf supports. Push shelf toward rear of oven; it will fall into place. When shelf is in proper position, stop-locks on shelf will run under shelf support when shelf is pulled forward.

## Shelf Positions



The oven has four shelf supports marked A (bottom), B, C and D (top). Shelf positions for cooking food are suggested on Baking, Roasting and Broiling pages.

## Oven Light

The light comes on automatically when the door is opened. Use the switches on the control panel to turn the lights on and off when the doors are closed.



# Baking *(When setting Stop Time, time-baked foods continue cooking after the oven turns off.)*

## How to Bake

1. Place food in oven, being sure to leave about 1" between pans and oven walls for good circulation of heat. Close oven door, and avoid frequent door openings during baking to prevent undesirable results.
2. Turn OVEN SET knob to BAKE and OVEN TEMP knob to temperature on recipe or Baking Guide.
3. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

## How to Time Bake

The oven timer controls are designed to turn the oven on and off automatically at specific times you want baking to start and stop.

**How to Set Timer for Immediate Start & Automatic Stop Using the Stop Time Features.** (Oven turns on right away, cooks for preset length of time, and turns off automatically.)



1. Push and release PROGRAM SELECT button until signal light in display appears above the words STOP TIME. Display will show present Time of Day—for example, "1:00" o'clock.



2. Turn the TIME SELECT knob until the Time of Day you want food to stop cooking appears in the display; for example, "4:00" o'clock.
3. Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to desired oven temperature; for example, 250°F. Food will cook for 3 hours, the oven will turn off at 4:00 o'clock, and 4 beeps will sound.
4. Turn OVEN SET to OFF and remove food from oven.

**How to Set Timer for Immediate Start & Automatic Stop Using the Cook Time Features.** (Oven turns on right away, cooks for preset length of time, and turns off automatically at preset Stop Time.)

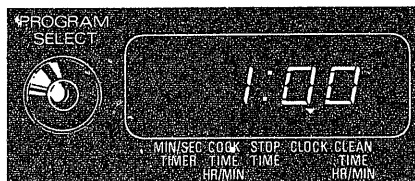


1. Push and release the PROGRAM SELECT button until the signal light appears above the words COOK TIME. The display will show "0:00"

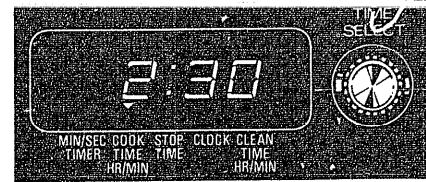


2. Turn the TIME SELECT knob until the length of time you want foods to cook appears; for example, "2:30" for 2 hours, 30 minutes.
3. Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to desired oven temperature. Food will cook for 2 hours and 30 minutes, the oven will turn off, and 4 beeps will sound.
4. Turn OVEN SET to OFF and remove food from oven.

**How to Set Timer for Delay Start & Stop.** (Oven automatically turns on later, cooks for preset length of time and turns off at preset Stop Time.)



1. Make sure range clock shows correct time of day—for example, "1:00" o'clock.
2. Push and release the PROGRAM SELECT button until the signal light in the display appears above the words COOK TIME.



3. Turn the TIME SELECT knob until the length of time you want food to cook appears; for example, "2:30" for 2 hours and 30 minutes.



4. Push and release the PROGRAM SELECT button until the signal light appears above the words STOP TIME. The display will show the sum of the present Time of Day plus the set COOK TIME.



5. Turn the TIME SELECT knob clockwise until the time you want food to stop cooking appears in the display; for example, "6:00" o'clock.  
*Note: You cannot dial a Stop Time that's more than 11 hours and 59 minutes later than the present Time of Day on your range clock. If you should attempt to do so, numerals and signal lights in the display will flash on and off and a continuous tone will sound until you turn the TIME SELECT dial to an acceptable Stop Time.*

6. Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to desired oven temperature.

**Oven will turn on automatically at 3:30.** At 6:00 o'clock oven will shut off automatically, and 4 beeps will sound. Time of day will be displayed.

7. Turn OVEN SET to OFF and remove food from oven.



# Baking Guide

1. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

2. Dark or non-shiny finishes, glass and Pyroceram® cookware, generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 to 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

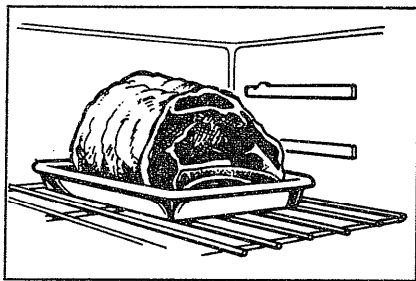
4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Shelf Position	Oven Temperature	Time, Minutes	Comments
<b>Bread</b> Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
<b>Cakes</b> (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
<b>Cakes</b> Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce more moist crusts.
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
<b>Cookies</b> Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	25°F. to 50°F. for more browning.
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
<b>Fruits, Other Desserts</b> Baked apples	Glass or Metal Pan	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temp. to 300°F. for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, Rice and Custard	Glass Custard Cups or Casserole	B	325°	50-90	
<b>Pies</b> Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, A	325°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal	A, B	400°-425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal	B	450°	12-15	
<b>Miscellaneous</b> Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass	B	300°-350°	30-75	

# Roasting

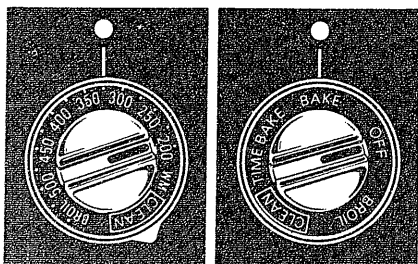
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to **BAKE**. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

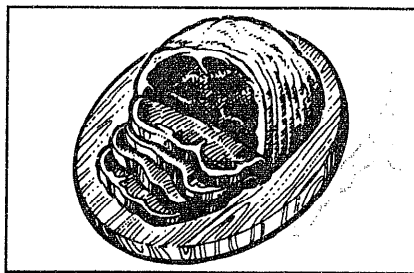


**Step 1:** Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

**Step 2:** Place in oven on shelf in A or B position. No preheating is necessary.



**Step 3:** Turn **OVEN SET** to **BAKE** and **OVEN TEMP** to **325°F**. Small poultry may be cooked at **375°F** for best browning.



**Step 4:** Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F. less than temperature in guide on page 12.

**NOTE:** You may wish to use **TIME BAKE**, as described on page 8, to turn oven on and off automatically.

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

## For Frozen Roasts

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

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

## Questions & Answers

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

**A.** Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide on page 12. For roasts over 8 pounds, cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the time has passed.

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

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

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

**A.** It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

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

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

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

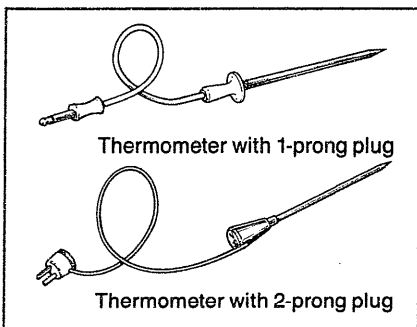
**A.** Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

# Meat Thermometer (Upper Oven)

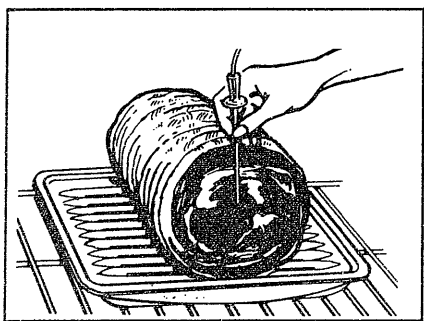
See Roasting Guide on page 12.

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The meat thermometer takes the guesswork out of roasting by cooking foods to the exact doneness you want.

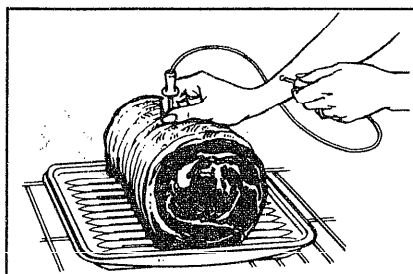
The meat thermometer that came with your oven will resemble one of the illustrations below. See the cleaning instructions on page 21 for the type of thermometer you have.



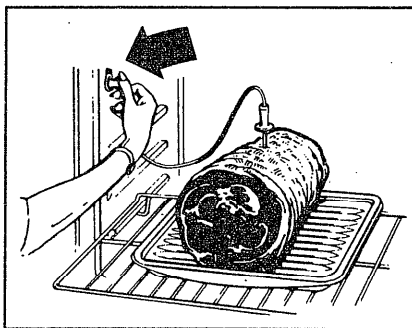
The meat thermometer has a skewer-like probe at one end of the cable and a one or two-pronged plug at the other. Use handle of plug and probe, rather than cable, when inserting and removing these parts from meat and/or oven wall receptacle. After preparing meat and placing in roasting pan on rack, follow the steps below for proper use of meat thermometer.



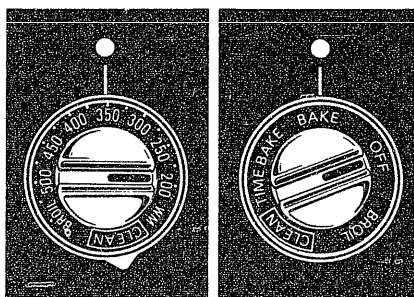
**Step 1:** To gauge placement of probe, lay probe on outside of meat along top or side and mark with finger where edge of meat comes on probe. Probe should be placed so point rests in center of the thickest part of roast.



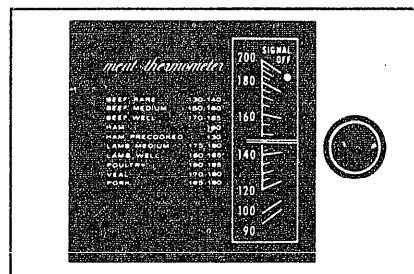
**Step 2:** Insert probe into meat up to point marked off with fingers. Point should not touch bone, fat or gristle. Not more than 2" of probe, not counting handle, should be left exposed outside of meat.



**Step 3:** Plug cable into receptacle on oven wall. The prongs are especially designed to only plug in one way. Be certain to insert plug into receptacle all the way. Close oven door.

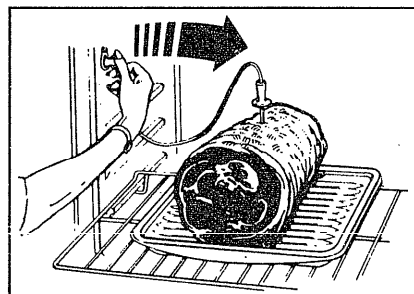


**Step 4:** Turn OVEN SET knob to BAKE and OVEN TEMP knob to recommended oven temperature, for example 350°F. See Roasting Guide on page 12 for oven temperature.

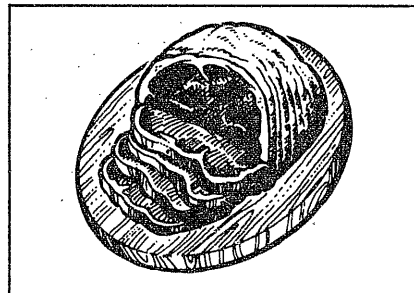


**Step 5:** Refer to guide near Meat Thermometer Dial to determine at what internal temperature meat will be done. Then turn knob next to dial to move pointer to correct number (internal temperature) on dial.

**Step 6:** When internal temperature of roast reaches number you have set, a buzzer sounds. To stop buzzer, turn pointer to SIGNAL OFF. Internal temperature of meat can be determined at any time during cooking by turning pointer down until buzzer sounds.



**Step 7:** When roast is done, use care in removing plug from receptacle. DO NOT USE CABLE. Remove meat from oven. Since most meat continues cooking, you may wish to remove 5° to 10° sooner.



**Step 8:** Remove probe from meat, using handle of probe not cable. Most meats carve easier if let stand 5 to 10 minutes. Let thermometer cool and clean as directed in Cleaning Guide on page 21. Do not leave in oven.

# Roasting Guide

## Roasting

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.

2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat probe for more accurate doneness. Control signals when food has reached set temperature. (Do not place probe in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. **Standing time** recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F. less than temperature on guide.

5. **Frozen roasts** can be conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

Type	Oven Temperature	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temperature °F
<b>Meat</b>			<b>3 to 5-lbs.</b>	<b>6 to 8-lbs.</b>	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-140° 150°-160° 170°-185°
Lamb Leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°-130°
Ham, raw	325°	Well Done:	<b>Under 10-lbs.</b> 20-30	<b>10 to 15-lbs.</b> 17-20	170°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per pound to times given above.					
<b>Poultry</b>			<b>3 to 5-lbs.</b>	<b>Over 5-lbs.</b>	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	<b>10 to 15-lbs.</b> 20-25	<b>Over 15-lbs.</b> 15-20	<b>in thigh:</b> 185°-190°

# Broiling

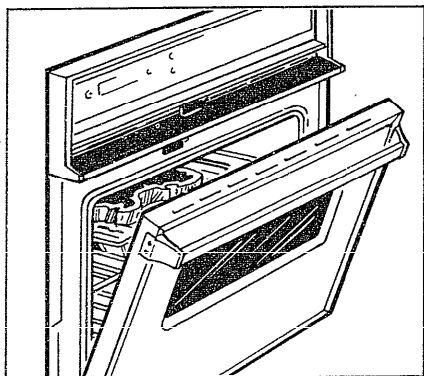
See Broiling Guide on page 15.

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

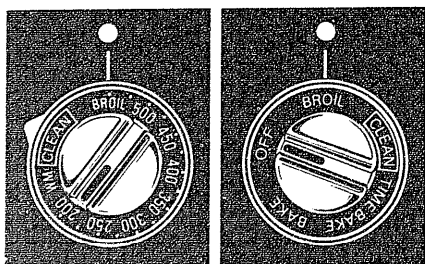
**Step 1:** If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

**Step 2:** Place meat on broiler rack in broiler pan which comes with oven. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

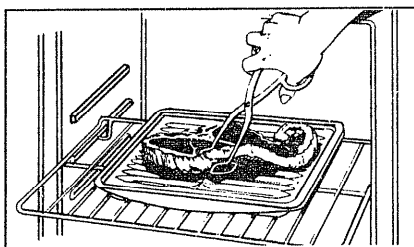
**Step 3:** Position shelf on recommended shelf position as suggested in Broiling Guide on page 15. Most broiling is done on C position, but if your oven is connected to 208 volts, you may wish to use higher position.



**Step 4:** Leave door ajar a few inches (except when broiling chicken). The door stays open by itself, yet the proper temperature is maintained in the oven.



**Step 5:** Turn both OVEN SET and OVEN TEMP knobs to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)

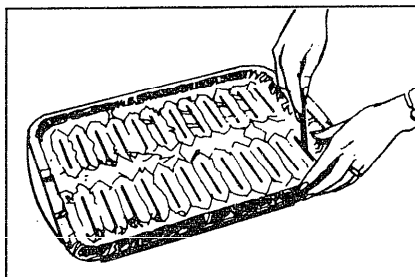


**Step 6:** Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

**Step 7:** Turn OVEN SET knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

## Use of Aluminum Foil



1. If desired, broiler pan may be lined with foil and broiler rack may be covered with foil for broiling. ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND SLIT FOIL TO CONFORM WITH SLITS IN RACK. Broiler rack is designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

## Questions & Answers

**Q. Why should I leave the door closed when broiling chicken?**

**A.** Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven which allows chicken to cook evenly throughout.

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

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

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

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

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

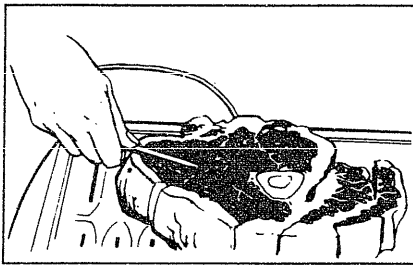
**A.** In some areas, the power (voltage) to the oven may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food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

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

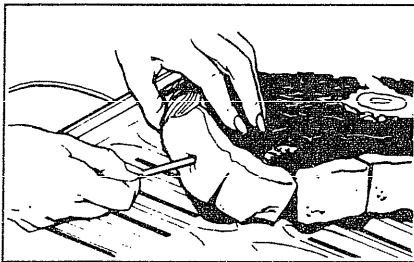
**A.** No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

# Broiling with the Meat Thermometer

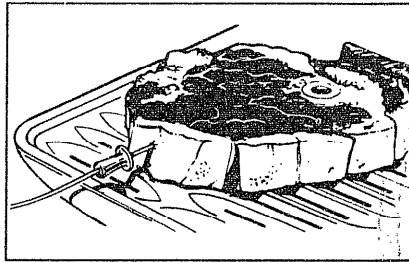
You may use the meat thermometer for broiling, such as steak or ham slices. Prepare meat on broiler rack and pan as explained on page 13, "How to Broil." Set both OVEN SET and OVEN TEMP knobs to BROIL and leave door ajar as recommended, after placing probe in meat and oven as directed below.



**Step 1:** Use steak at least 1 to 1½ inches thick. Lay probe on top of steak to determine the position probe is to be inserted. Gauge distance from edge to center of largest muscle; mark with thumb where edge of meat or fat meets probe. Be certain NOT MORE THAN 2 inches of probe, not counting handle, is left exposed outside of meat.



**Step 2:** Lift probe from meat keeping thumb in place on probe. Insert probe as near as possible to center of thickness of steak. Push probe into steak to where thumb meets fat or meat.



**Step 3:** For rare steaks cook first side to 90 on meat thermometer dial; for medium to 100; for well-done 110. Set Meat Thermometer Dial to preferred doneness.

**Step 4:** At sound of buzzer, turn steak; check probe to be certain it has not moved out of position. Reset pointer on Meat Thermometer and cook second side. See guide on oven near Meat Thermometer Dial.

## NOTES:

- If there is a question about whether probe has moved out of position during cooking, turn knob so pointer moves down on dial until buzzer sounds. Note indicated temperature and reset pointer to SIGNAL OFF. Push probe farther down into roast, about 1 inch, then after a few minutes redetermine internal temperature as above. If new temperature is lower, the probe was probably out of position. If so, allow meat to cook to proper internal temperature.

- Let meat thaw enough to allow inserting probe. The probe is sturdy but take care not to force it too hard into roast.

- Do not disconnect probe during cooking. Use hotpads when removing probe at end of cooking. Do not use tongs to pull on cable since they may damage it.

**DO NOT USE THE MEAT THERMOMETER WITH THE ROTISSERIE.**

## Questions and Answers

**Q. Can the meat thermometer remain in the oven if it's not inserted in food?**

**A.** No. Remove probe from receptacle when not in use. You could damage the probe by leaving it in during cooking operations that do not require the probe.

**Q. May I insert the meat thermometer into frozen foods?**

**A.** No. Foods must be completely defrosted before inserting probe.

**Q. Should I line broiler pan with aluminum foil when roasting?**

**A.** Yes, when using pan for marinating, cooking with fruits or heavily cured meats, or for basting during cooking. Avoid spilling these materials on oven liner or door.

**Q. How may I be sure that my roast will cook the same each time?**

**A.** When using the meat thermometer in roasting, the probe must be inserted properly. Check the position of the probe during cooking. Sometimes the probe slips or is touching bone, fat or gristle. Reposition probe correctly and set oven again to finish roasting.

# Broiling Guide

## Broiling

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for all foods except chicken; there is a special position on door which holds door open correctly.
3. For steaks and chops, slash fat evenly around outside edges of meat.

To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

4. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

7. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

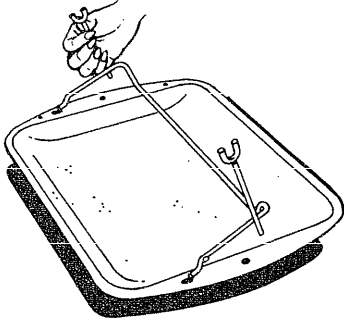
8. If your oven is connected to 208 volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	C	3½	3½	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	C	7	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks	1-inch thick (1 to 1½-lbs.)	C	7	7	Steaks less than 1 inch cook through before browning. Pan frying is recommended. Slash fat.
		C	9	9	
		C	13	13	
	1½-in. thick (2 to 2½-lbs.)	C	10	7-8	
		C	15	14-16	
C	25	20-25			
Chicken	1 whole (2 to 2½-lbs.), split lengthwise	A	35	10-15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin down first and broil with door closed.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices	C	1½-2	½	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
	1 pkg. (2) 2 (split)	C	3-4		
Lobster Tails (6 to 8-oz. each)	2-4	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. 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-in. thick	B	8	8	Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.
Pork Chops Well Done	2 (½ inch) 2 (1-in. thick) about 1 lb.	C	10	10	Slash fat.
		B	13	13	
Lamb Chops	2 (1 inch) about 10 to 12 oz.	C	8	4-7	Slash fat.
		C	10	10	
	2 (1½ inch) about 1 lb.	C	10	4-6	
		B	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.



# Rotisserie (Upper Oven)

Food is cooked by revolving on a spit under the (upper) broil unit. As food turns, it bastes itself to produce a succulent brown and tender roast. Meat tender enough for roasting may be rotissed.

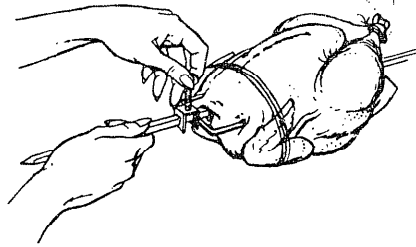


1. Assemble rotisserie. Insert curved ends of frame into large holes of broiler pan handles. Lock frame in place by fitting straight ends of support into holes in center handles.

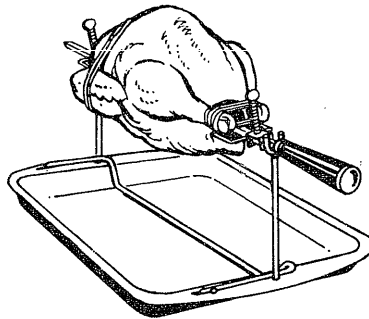
2. Secure food on spit. When secured correctly, food will be located in center area of spit leaving 4 inches free at the pointed end (this part goes into motor).

3. To secure food on spit: Push 2-pronged fork onto spit near handle end. Tighten with screw. Push spit through food (tie food securely and compactly), distributing weight evenly on each side of spit.

To check weight distribution on spit, hold spit (and food) between hands, palms up; spit should roll smoothly from palms to fingertips when palms are tipped forward.



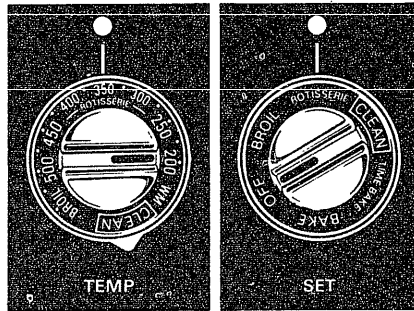
Finish securing food on spit by gliding second 2-pronged fork onto spit with prongs toward food. Tighten screws to a flat surface on spit.



4. Place spit on frame so handle end is in narrow support, and pointed end is in wide U-shaped support.

## Rotissing the Food

1. Put oven shelf in lowest position in oven. With food on spit, place spit on oven shelf.



2. Set OVEN TEMP knob as suggested on Rotisserie Time and Temperature Chart at right. Settings are 300-400°F. to get foods juicy and done without overbrowning.

3. Switch OVEN SET knob to ROTISSERIE. This starts broil unit and rotisserie motor operating. Spit can be inserted and removed more easily when motor is operating. NOTE: Make certain when touching spit that no part of body or pot holder touches coils of broil unit.

4. Insert spit into motor: Grasp handle on spit. Using point of spit, move to one side the cover over motor outlet in rear of oven; push spit firmly into motor outlet as far as it will go. Remove handle.

5. Check rotation of food. Tighten or adjust forks if necessary. During cooking, forks may need tightening due to normal meat shrinkage.

6. As food cooks, leave door ajar in "Broil" position; door stays open by itself.

7. Baste food if desired. With pot holders, pull out pan and shelf together to shelf stop. Attach handle to spit to revolve food by hand while basting. To continue cooking push shelf and broiler pan into oven, insert spit into motor, remove handle.

## Rotisserie Notes

- Do not use electric meat thermometer while operating the rotisserie. A regular, nonelectric meat thermometer may be used while rotissing providing it doesn't touch the oven, frame or pan while meat revolves. (Or, if desired, cook to estimated doneness then pull meat from oven to insert meat thermometer. Wait about 2 minutes for temperature to register. If meat is not done, remove thermometer and continue cooking if necessary.)

- If rotissing turkey, let stand in warm oven 10 to 20 minutes after cooking to assure juicy meat and complete doneness.

- At end of cooking pull out pan and shelf together, using pot holders. Turn OVEN SET to OFF. Remove food from spit. Cool pan outside oven; soak forks and screws for easiest cleanup.

# Rotisserie Time and Temperature Guide

Food	Oven Temp. Setting	Approximate Rotissing Time Minutes Per Lb.	Meat Thermometer Temperatures	General Directions
<b>Beef</b> Rolled Rib Rare Medium Well Done	325 325 325	22-29 27-31 32-42	130-140 150-160 170-185	<b>NOTE:</b> 1. For roasts OVER 10 pounds, cook about 1/2 estimated time, then check at 1/2 hour intervals with meat thermometer for internal doneness. 2. Thin roasts, 3 to 4 pounds, may require slightly longer times per pound than those given on guide.
<b>Lamb</b> Leg, boned and rolled	350	24-27	175-185	175 for medium. 185 for well done.
<b>Pork, fresh</b> Loin Spareribs (barbecued) Spareribs (plain)	350 350 400	25-34 1¼-1½ hrs. (total time) ¾-1 hr.	170-195	Buy ribs split down center. Thread on spit. To barbecue, brush with sauce every 15 minutes.
<b>Pork, cured</b> Ham Cook-Before-Eating bone in Fully Cooked	325 325	17-20 14-18	160 130	
<b>Poultry</b> Capon* (6-8 lbs.)  Chicken* (2-3 lbs.) Chicken† (1½-2 lbs.)  Cornish Hen* (1 lb.)  Duckling* (4-5 lbs.) Turkey* (8-12 lbs.)	375  400 400  400  350 350	26-30  33-42 48-62  About 1 hr. (total time)  31-35 17-27	185-190  † †  †  185-190 180-185	Brush with melted butter or margarine, basting or barbecue sauce several times during cooking. Same as above. If desired, thread 4 to 5 of this size chicken crosswise on spit. Let revolve to within 1/2 hour of doneness time, then brush every 10 minutes with barbecue sauce. Brush with butter, or butter and lemon juice mixed. Thread hens on spit either lengthwise or crosswise. Do not brush with fat. Cook without brushing with fat, or brush with butter or margarine as desired. When cooked, switch OVEN SET to OFF, close door, let turkey stand 10 to 20 minutes IN OVEN. Remove from oven and carve.
<b>Veal</b> Shoulder, boned and rolled	350	30-33	180	
<b>Bologna</b>	350	23-25	180	Brush with sauce if desired.
<b>Canadian Bacon</b>	350	23-27	160	
<b>Luncheon Meat</b> (12-oz. can)	350	23-32 (total time)		Brush with sauce if desired.
<b>Wieners, large</b>	350	23-32 (total time)		Brush with sauce if desired.

†On small poultry, test doneness by moving leg gently back and forth, and press leg muscle to be certain it is soft.

\*Ready-to-cook weight. **IMPORTANT:** Tie legs and wings close to body to make doneness of bird as uniform as possible. All times given are for unstuffed birds.

**NOTE:** Spillage of marinades, fruit juices and basting materials containing acids may cause discoloration on oven liner or door so should be wiped up immediately with a paper towel. When surface is cool, clean and rinse.

# Operating the Self-Cleaning Oven

## Before Setting Oven Controls, Check These Things:

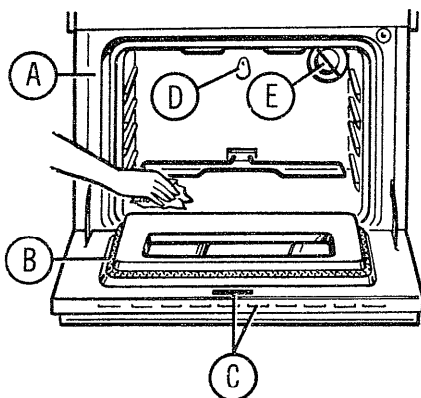
Note: Upper and Lower Ovens cannot be self-cleaned at the same time.

### Step 1:

Remove broiler pan, broiler rack and other cookware from the oven. (Oven shelves may be left in oven. Note: Shelves will discolor after the self-clean cycle.)

### Step 2:

Wipe up heavy soil on oven bottom.



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Openings in Door
- D. Rotisserie Receptacle
- E. Oven Light

### Step 3:

Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in or around self-cleaning oven.

### Step 4:

Close rotisserie receptacle (D) when self-cleaning the upper oven.

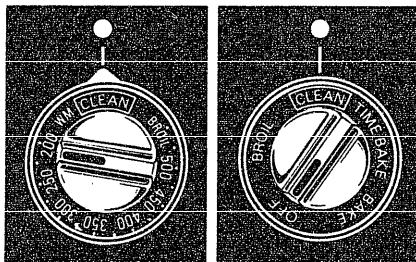
### Step 5:

Close oven door and make sure oven light (E) is off.

## How to Set Oven for Cleaning

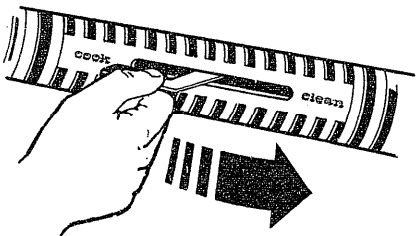
### Step 1:

Turn OVEN SET and OVEN TEMP knobs to CLEAN. Controls will snap into final position when the CLEAN location is reached.

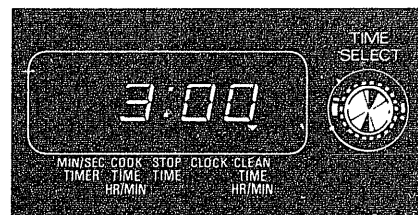


### Step 2:

Slide the LATCH HANDLE to the right as far as it will go.



The self-cleaning operation will begin immediately.



Numerals "3:00" for 3 hours cleaning time will start counting down in the display, and the signal light will appear over the words CLEAN TIME.

The automatically programmed cleaning time for a heavily-soiled oven with heavy, greasy spills and spatter is 3 hours. The recommended cleaning time for a moderately-soiled oven with thin spills and light spatter is 2 hours. If less than 3 hours cleaning time is desired, turn the TIME SELECT knob accordingly.

To start self-cleaning later, follow preceding instructions. Then program STOP TIME as follows:

### Step 3:

Push and release the PROGRAM SELECT button until the signal light appears above the words STOP TIME. Numerals in the display will be the sum of the present Time of Day plus the set Clean Time.

### Step 4:

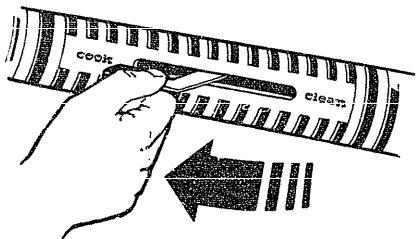
Turn the TIME SELECT knob clockwise until the time you want cleaning to stop appears.

If you had set the TIME SELECT knob for 2 hours cleaning time and programmed cleaning to stop at midnight, the self-cleaning operation would automatically start at 10:00 p.m.

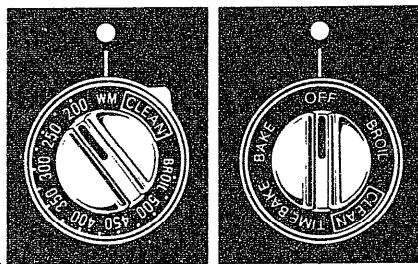
*Note: When dialing a Stop Time to delay the self-cleaning operation, you cannot set a Stop Time that's more than 11 hours and 59 minutes later than the present Time of Day on your range clock. If you attempt to do so, numerals and signal lights in the display will flash on and off and a continuous tone will sound until you turn the TIME SELECT dial to an acceptable Stop Time.*

## Follow These Steps after Self-Cleaning

After cleaning is complete, the door will stay locked until the oven cools and the LOCKED light goes off. This takes about 30 minutes.



**Step 1:**  
When LOCKED light is off, slide the LATCH HANDLE to the left as far as it will go and open the door.



**Step 2:**  
Turn OVEN SET knob to OFF.

**Step 3:**  
Turn OVEN TEMP knob to WARM.

## Questions and Answers

**Q. Why won't my oven clean immediately even though I set all the time and clean knobs correctly?**

**A.** Check to be sure the LATCH HANDLE is moved to the right.

**Q. If my oven clock is not working, can I still self-clean my oven?**

**A.** No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

**Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?**

**A.** No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

**Q. Can I clean the Woven Gasket around the oven door?**

**A.** No, this gasket is essential for a good oven seal, and care must be taken not to rub, damage or move this gasket.

**Q. After having just used the oven, the LOCKED light came on and I could not move the LATCH HANDLE. Why?**

**A.** After several continuous high-temperature bakings or broilings, the LOCKED light may come on. The oven door can't be latched for self-cleaning while the LOCKED light is on. If this happens, let the oven cool until the LOCKED light goes off. Then the oven door can be latched for self-cleaning.

**Q. What should I do if excessive smoking occurs during cleaning?**

**A.** This is caused by excessive soil, and you should switch the OVEN

SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up the excess soil and reset the clean cycle.

**Q. Is the "crackling" sound I hear during cleaning normal?**

**A.** Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

**Q. Should there be any odor during the cleaning?**

**A.** Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

**Q. What causes the hair-like lines on the enameled surface of my oven?**

**A.** This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.

**Q. Why do I have ash left in my oven after cleaning?**

**A.** Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

**Q. My oven shelves do not slide easily. What is the matter?**

**A.** After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

**Q. My oven shelves have become gray after the self-clean cycle. Is this normal?**

**A.** Yes. After the self-clean cycle, the shelves may lose some luster and discolor to a deep gray color.

# Care and Cleaning

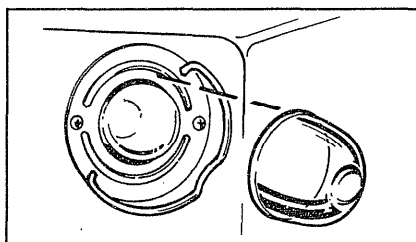
Proper care and cleaning procedures are essential for a long and satisfactory life for your oven(s). Included in this section are directions and a *Cleaning Guide* (on opposite page) for cleaning all parts of the oven. When cleaning an oven manually, wearing of rubber gloves is recommended to protect the hands.

## Porcelain Enamel Finish

The porcelain enamel finish is essentially glass fused on steel at high temperature and is breakable if misused. This finish is acid-resistant. However, *any* acid foods spilled (such as lemon or other citrus fruit juices, or mixtures containing tomato or vinegar) should be wiped up immediately. See guide for cleaning suggestions.

## Lamp Replacement

**CAUTION: BEFORE REPLACING ANY LAMP, DISCONNECT ELECTRIC POWER TO OVEN AT THE MAIN FUSE OR CIRCUIT BREAKER PANEL. LET LAMP (OR BULB) AND LAMP COVER COOL COMPLETELY.**



The oven lamp (bulb) is covered with a glass removable cover which is held in place with a bail-shaped wire.

### To remove:

- Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE COVER.**

- Replace bulb with 40-watt home appliance bulb.

### To replace cover:

- Place it into groove of lamp receptacle. Pull wire bail forward to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire bail is in depression in center of cover.

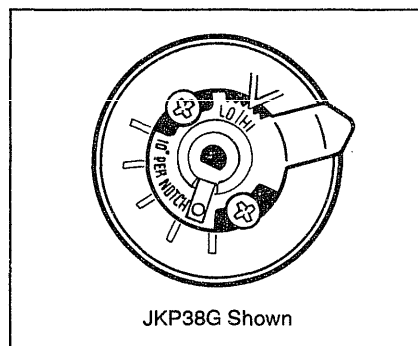
- Connect electric power to oven.

## Adjusting Oven Thermostat

Use time given on recipe when cooking for first time. Oven thermostats may "drift" from the factory setting over the years, and 5 to 10-minute differences in timing between an old and a new oven are not unusual. Your oven has been set correctly at the factory and is more apt to be accurate than the oven which it replaced. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the OVEN TEMP thermostat knob.

**BEFORE MAKING ANY ADJUSTMENT, PULL KNOB OFF SHAFT. LOOK AT BACK OF KNOB AND NOTE CURRENT SETTING.**

To increase temperature, turn toward HI; to decrease, turn toward LO. Each notch changes temperature 10°F.



1. Pull off knob. Loosen both screws on back of knob.
2. Move pointer one notch in desired direction. Tighten screws.
3. Return knob to oven, matching flat area of knob to shaft. Make sure the knob with the word **ROTISSERIE** goes back onto the upper oven shaft.

Recheck oven performance before making an additional adjustment.

# Cleaning Guide

Note: Let oven parts cool before touching or handling.

Part	Materials to Use	General Directions
<b>Bake Unit and Broil Unit</b>		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.
<b>Broiler Pan and Rack</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Plastic Scouring Pad</li> </ul>	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
<b>Oven Control Knobs</b>	<ul style="list-style-type: none"> <li>• Mild Soap and Water</li> </ul>	Pull off knobs. Wash gently but do not soak. Dry and return controls to oven, making sure to match flat area on the knob and shaft.
<b>Outside Finish</b> Glass	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning.
Metal, including Chrome	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel*	<ul style="list-style-type: none"> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill in the oven while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
<b>Inside Oven Door*</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	On self-cleaning oven, clean ONLY the door liner outside the gasket. Door is automatically cleaned when oven is in self-cleaning cycle. If spillover or spattering occurs when cooking, wipe door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on gasket or in slots on door.
<b>Oven Gasket*</b>		Avoid getting ANY cleaning materials on the gasket.
<b>Oven Liner*</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For heavy soiling, use your self-cleaning cycle often.
<b>CAUTION:</b> When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid warm lamps with cleaning cloths if lamp cover is removed.		
<b>Shelves</b> (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Your shelves can be cleaned in the oven with the self-cleaning operation. For heavy soil, clean by hand and rinse thoroughly.
<b>Meat Thermometer</b> (with 1-prong plug)	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> </ul>	Cool before cleaning. Scour stubborn spots with soap-filled scouring pad, rinse and dry. OPTION: The 1-prong meat thermometer may also be cleaned in a dishwasher.
<b>Meat Thermometer</b> (with 2-prong plug)	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> </ul>	Cool before cleaning. DO NOT IMMERSE IN WATER. Scour stubborn spots with soap-filled scouring pad, rinse and dry. DO NOT STORE IN OVEN.
<b>Rotisserie</b> Spit, Forks Screws, Frame	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Commercial Oven Cleaner</li> </ul>	Soak in hot, sudsy water; scour to remove cooked-on food or sauces; wash.

\*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN DOES NOT WORK	<p>Difficulty may be in the main distribution panel of your house caused by a blown oven circuit fuse, a tripped oven circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed <b>BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS</b>. If, after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service.</p> <p>NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service.</p> <p>Oven controls are not properly set.</p> <p>Door left in locked position after cleaning.</p>
AUTOMATIC OVEN TIMER DOES NOT WORK PROPERLY	<p>Check to be certain step-by-step directions were followed correctly. Review pages on use of timer.</p>
FOOD DOES NOT BROIL PROPERLY	<p>OVEN SET knob not set at BROIL.</p> <p>OVEN TEMP knob not set at BROIL.</p> <p>Door not left ajar as recommended.</p> <p>Improper shelf position is being used. Check Broiling Guide.</p> <p>When using special meat thermometer, end not inserted fully into oven receptacle or probe not placed in food properly.</p> <p>Necessary preheating was not done.</p> <p>Food is being cooked on hot pan.</p> <p>Cookware is not suited for broiling.</p> <p>Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.</p>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<p>Clock not set. Clock must be set before you can program Time Baking/Roasting.</p> <p>Insufficient cooking time programmed when setting timer for delayed baking or roasting. Time difference between Stop Time and Time of Day on range clock must be equal to or greater than the programmed Cook Time—otherwise the oven will not cook as long as you want it to.</p> <p>OVEN SET knob not set on BAKE.</p> <p>OVEN TEMP knob not set correctly.</p> <p>Shelf position is incorrect. Check Roasting or Baking Guide.</p> <p>Oven shelf is not level.</p> <p>When using meat thermometer, end not fully seated in oven receptacle or probe end not in meat correctly.</p> <p>Incorrect cookware or cookware of improper size is being used.</p> <p>A foil tent was not used when needed to slow down browning during roasting.</p>



PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT SELF-CLEAN	<p>Clock not set. Clock must be set before you can program cleaning time.</p> <p>Insufficient cleaning time programmed when setting timer for delayed cleaning. Time difference between Stop Time and Time of Day on range clock must be equal to or greater than the programmed Clean Time—otherwise the oven will not clean as long as you want it to.</p> <p>Both OVEN SET and OVEN TEMP knobs must be at CLEAN setting.</p> <p>A thick pile of spillover when cleaned leaves a heavy layer of ash in spots which could have insulated the area from further heat.</p> <p>Latch not moved to the right.</p>
OVEN DOOR WON'T LATCH	<p>Turn OVEN SET knob to CLEAN. Glowing Locked Light after knob is turned indicates oven is too hot from previous use and door won't latch. To cool oven, open door wide, then Latch can be moved.</p> <p>OVEN SET knob must be at CLEAN or OFF before Latch can be moved.</p>
OVEN LIGHT DOES NOT WORK	<p>Light bulb is loose.</p> <p>Bulb is defective. Replace.</p> <p>Switch operating oven light is broken. Call for service.</p>

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

## If You Need Service

To obtain service, see your warranty on the back page of this book.

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

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

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

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

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

Major Appliance  
 Consumer Action Panel  
 20 North Wacker Drive  
 Chicago, Illinois 60606

# YOUR GENERAL ELECTRIC RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

## WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

**Read your Use and Care material.** If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free: GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

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

**Warrantor: General Electric Company**

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