



# Electric Convection Built-In Oven

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***Write the model and serial numbers here:***

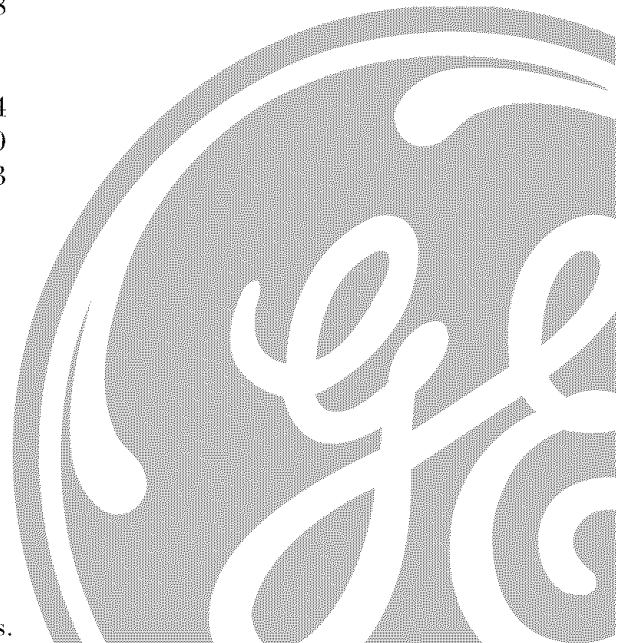
**Model #** \_\_\_\_\_

**Serial #** \_\_\_\_\_

You can find them on a label on the front of the oven behind the oven door on single oven models, or the front of the lower oven behind the oven door on double oven models.

***Owner's Manual***

*PK916-27" Single Wall Oven*  
*PK956-27" Double Wall Oven*  
*PT916-30" Single Wall Oven*  
*PT956-30" Double Wall Oven*



## IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

### **⚠ WARNING!**

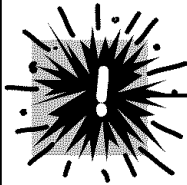
For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.



### IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

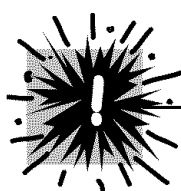
The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.



### 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 technician in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your oven unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- 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 an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door. They could damage the oven, or cause severe personal injury.
- Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Never allow anyone to climb, sit, stand or hang on the oven door.
- Never leave the oven door open when you are not watching the oven.
- Always keep combustible wall covering, curtains or drapes a safe distance from your oven.
- Always keep dish towels, dishcloths, pot holders and other linens a safe distance from your oven.
- Always keep wooden and plastic utensils and canned food a safe distance away from your oven.
- Teach children not to play with the controls or any other part of the oven.
- Large scratches or impacts to glass doors can lead to broken or shattered glass.
- Do not store flammable materials in an 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.



## **⚠ WARNING!** SAFETY PRECAUTIONS

- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in contact with hot surfaces 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 heating elements. Do not use a towel or other bulky cloth.
- 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 oven.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off.  
  
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 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 any interior area of the oven; allow sufficient time for cooling first.  
  
Potentially hot surfaces include oven vent openings, surfaces near the openings, crevices around the oven door, the edges of the window and metal trim parts above the door.
- **REMEMBER:** The inside surface of the oven may be hot when the door is opened.
- Never place cooking utensils or any other items on the oven floor. There is a heating element beneath the oven floor. Placing items on the oven floor may cause the oven to overheat, resulting in damage to the oven and risk of damage or fire to cabinets.
- Never leave jars or cans of fat drippings in or near your oven.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Stand away from the oven 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.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven rack in the desired position while the oven is cool. If racks must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the rack 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.
- 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 any broiler pan out of the oven and clean it. Leftover grease in a broiler pan can catch fire next time you use the pan.
- Clean only parts listed in this Owner's Manual.
- 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.

## **IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.**



### *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.*

### *SELF-CLEANING OVEN*

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- Before self-cleaning the oven, remove the probe and any broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

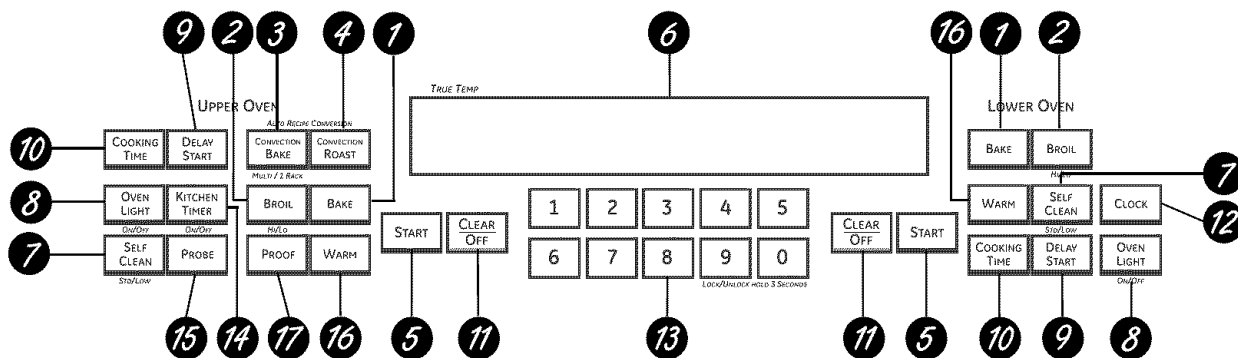


*READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.  
**SAVE THESE INSTRUCTIONS***

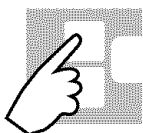
# Using the oven controls.

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

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Double oven control shown.

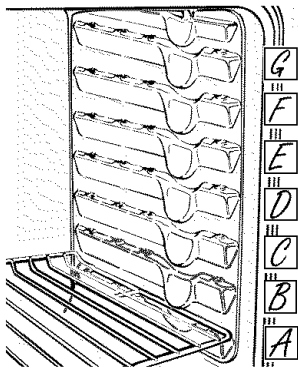


## Oven Control, Clock and Timer Features and Settings

- 1 Bake Pad**  
Press to select the bake function.
  - 2 Broil Hi/Lo Pad**  
Press to select the broil function.
  - 3 Convection Bake Pad**  
Press to select baking with the convection function.
  - 4 Convection Roast Pad**  
Press to select roasting with the convection function.
  - 5 Start Pad**  
Must be pressed to start any cooking or cleaning function.
  - 6 Display**  
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.
- If "F- and a number or letter" flash in the display and the oven control signals, this indicates a function error code.** Press the **Clear/Off** pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.
- If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.**
- The time of day will flash in the display when there has been a power outage.**
- 7 Self Clean Std/Low Pad**  
Press to select self-cleaning function. See the *Using the self-cleaning oven* section.
  - 8 Oven Light On/Off Pad**  
Press to turn the oven light on or off.
  - 9 Delay Start Pad**  
Use along with **Cooking Time** or **Self Clean Std/Low** pads to set the oven to start and stop automatically at a time you set.
  - 10 Cooking Time Pad**  
Press and then press the number pads to set the amount of time you want your food to cook. The oven will shut off automatically when the cooking time has run out, unless the Cook and Hold feature was set.
  - 11 Clear/Off Pad**  
Press to cancel **ALL** oven operations except the clock and timer.
  - 12 Clock Pad**  
Press before setting the clock.
  - 13 Number Pads**  
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.
  - 14 Kitchen Timer On/Off Pad**  
Press to select the timer feature.
  - 15 Probe Pad**  
Press when using the probe to cook food.
  - 16 Warm Pad**  
Press to keep hot, cooked foods warm.
  - 17 Proof Pad**  
Press to select a warm environment useful for rising yeast-leavened products.

## Using the oven.

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



### Before you begin...

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

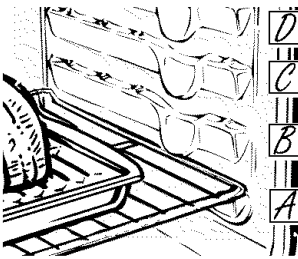
When placing and removing cookware, pull the rack out to the bump on the rack support.

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

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

**NOTE:** The oven has 7 rack positions.

**CAUTION:** Never place cooking utensils or any other items on the oven floor. There is a heating element beneath the oven floor. Placing items on the oven floor may cause the oven to overheat, resulting in damage to the oven and risk of damage or fire to cabinets.



**NOTE:** A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

### How to Set the Oven for Baking or Roasting

- 1 Press the **Bake** pad.
- 2 Press the number pads to set the desired temperature.
- 3 Press the **Start** pad.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Press the **Clear/Off** pad when cooking is complete.

| Type of Food   | Rack Position |          |
|--|---------------|----------|
|  | 27" Oven      | 30" Oven |
| Frozen pies<br>(on cookie sheet)   | B or C        | C or D   |
| Angel food cake  | A             | A or B   |
| Bundt or pound cakes   | A             | A or B   |
| Biscuits, muffins,<br>brownies, cookies,<br>cupcakes, layer<br>cakes, pies | B or C        | C or D   |
| Casseroles   | B or C        | C or D   |

**For 27" Ovens:** If baking four cake layers at the same time, place two layers on rack A and two layers on rack C.

**For 30" Ovens:** If baking four cake layers at the same time, place two layers on rack B and two layers on rack D.

Stagger pans on the rack so one is not directly above the other.

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 may take approximately 10 minutes.

### 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.

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each

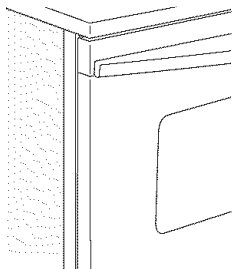
other or the walls of the oven. If you need to use two racks, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.

### Aluminum Foil

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

Never entirely cover a rack 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 rack several inches below the food.



### How to Set the Oven for Broiling

Close the door. **Always broil with the door closed.**

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

*The size, weight, thickness, starting temperature and your preference for doneness will affect broiling times. This guide is based on meats at refrigerator temperature.*

- 3 Press the **Broil Hi/Lo** pad once for **HI Broil**.

To change to **LO Broil**, press the **Broil Hi/Lo** pad again.

- 4 Press the **Start** pad.

- 5 When broiling is finished, press the **Clear/Off** pad.

Close the door. **Always broil with the door closed.**

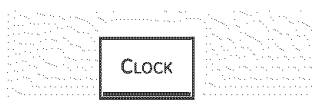
If your oven is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven rack one position higher.

### Broiling Guide

| Food                          | Quantity and/or Thickness                                    | 27" Ovens Rack Position | 27" Ovens First Side Time (min.) | 27" Ovens Second Side Time (min.) | 30" Ovens Rack Position | 30" Ovens First Side Time (min.) | 30" Ovens Second Side Time (min.) | Comments   |
|-------------------------------|--|-------------------------|----------------------------------|-----------------------------------|-------------------------|----------------------------------|-----------------------------------|--|
| Ground Beef Well Done         | 1 lb. (4 patties)<br>1/2 to 3/4" thick                       | C                       | 10                               | 7                                 | E or F                  | 10                               | 7                                 | Space evenly. Up to 8 patties take about the same time.  |
|                               |  | C                       | 10                               | 9                                 | E or F                  | 10                               | 9                                 |  |
| Beef Steaks                   | 1" thick<br>1 to 1½ lbs.                                     | C                       | 6                                | 5                                 | E                       | 8                                | 6                                 | Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.  |
|                               |  | C                       | 8                                | 6                                 | E                       | 10                               | 8                                 |  |
|                               |  | C                       | 12                               | 11                                | E                       | 12                               | 10                                |  |
| Rare †<br>Medium<br>Well Done | 1½" thick<br>2 to 2½ lbs.                                    | C                       | 10                               | 7-8                               | E                       | 10                               | 8                                 | Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.       |
|                               |  | C                       | 15                               | 14-16                             | E                       | 15                               | 14-16                             |  |
|                               |  | C                       | 25                               | 20-25                             | E                       | 25                               | 20-25                             |  |
| Chicken                       | 1 whole<br>2 to 2½ lbs.,<br>split lengthwise                 | A                       | 35                               | 10-15                             | C                       | 25                               | 10                                | Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.       |
|                               |  | A or B                  | 25-35                            | 15-20                             | B or C                  | 25-35                            | 15-20                             |  |
|                               |  | A or B                  | 15-20                            | 10-15                             | B or C                  | 15-20                            | 10-15                             |  |
| Lo Broil<br>Lo Broil          | Pieces<br>Boneless   | A or B                  | 25-35                            | 15-20                             | B or C                  | 25-35                            | 15-20                             | Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.                    |
|                               |  | A or B                  | 15-20                            | 10-15                             | B or C                  | 15-20                            | 10-15                             |  |
| Lo Broil                      | 2-4<br>6 to 8 oz. each                                       | B                       | 18-20                            | Do not turn over.                 | C                       | 18-20                            | Do not turn over.                 | Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.                    |
|                               |  | C                       | 18-25                            | N/A                               | D                       | 18-25                            | N/A                               |  |
| Lo Broil                      | 1/4 to 1/2" thick  | C                       | 5                                | 5                                 | E                       | 5                                | 5                                 | Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning. |
|                               |  | D                       | 5                                | 5                                 | F                       | 5                                | 5                                 |  |
| Lo Broil                      | 1" thick<br>(precooked)                                      | B                       | 8                                | 8                                 | D                       | 8                                | 8                                 | Increase time 5 to 10 minutes per side for 1½" thick or home-cured ham.  |
|                               |  | C                       | 10                               | 10                                | E                       | 10                               | 10                                |  |
| Well Done                     | 2 (1/2" thick)<br>2 (1" thick) about 1 lb.                   | C                       | 10                               | 10                                | D                       | 15                               | 15                                | Slash fat.   |
|                               |  | B                       | 13                               | 13                                | D                       | 15                               | 15                                |  |
| Well Done                     | 2 (1" thick) about 10 to 12 oz.<br>2 (1½" thick) about 1 lb. | C                       | 10                               | 9                                 | E                       | 10                               | 9                                 | Slash fat.   |
|                               |  | C                       | 12                               | 10                                | E                       | 12                               | 10                                |  |
|                               |  | C                       | 14                               | 12                                | E                       | 14                               | 12                                |  |
|                               |  | B                       | 17                               | 12-14                             | E                       | 17                               | 12-14                             |  |
| Lo Broil                      |  | C                       | 3                                | N/A                               | E                       | 3                                | N/A                               |  |

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

## Using the clock, timer and control lockout.



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

### To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

- 1 Press the **Clock** pad.
- 2 Press the number pads.
- 3 Press the **Start** pad.



The timer is a minute timer only. The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

### To Set the Timer

- 1 Press the **Kitchen Timer On/Off** pad.
- 2 Press the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, press **2, 4** and **5** in that order. If you make a mistake, press the **Kitchen Timer On/Off** pad and begin again.
- 3 Press the **Start** pad.

After pressing the **Start** pad, **SET** disappears; this tells you the time is counting down, although the display does not change until one minute has passed. Seconds will not be shown in the display until the last minute is counting down.

- 4 When the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **Kitchen Timer On/Off** pad is pressed.

The 6-second tone can be canceled by following the steps in the *Special features of your oven control* section under *Tones at the End of a Timed Cycle*.

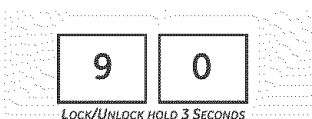
### To Reset the Timer

If the display is still showing the time remaining, you may change it by pressing the **Kitchen Timer On/Off** pad, then press the number pads until the time you want appears in the display.

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by pressing the **Kitchen Timer On/Off** pad and then pressing the number pads to enter the new time you want.

### To Cancel the Timer

Press **Kitchen Timer On/Off** pad twice.



LOCK/UNLOCK HOLD 3 SECONDS

### Control Lockout

Your control will allow you to lock out the touch pads so they cannot be activated when pressed.

**NOTE:** On double oven models, this activates this feature for both ovens.

To lock/unlock the controls:

- 1 Press the **9** and **0** pads at the same time for 3 seconds, until the display shows **LOC ON**.
- 2 To unlock the control, press the **9** and **0** pads at the same time for 3 seconds, until the display shows **LOC OFF**.

When this feature is on and the touch pads are pressed, the control will beep and the display will show **LOC ON**.

#### NOTES:

- The control lockout mode affects all touch pads. No touch pads will work when this feature is activated.
- The adjustment will be retained in memory after a power failure.

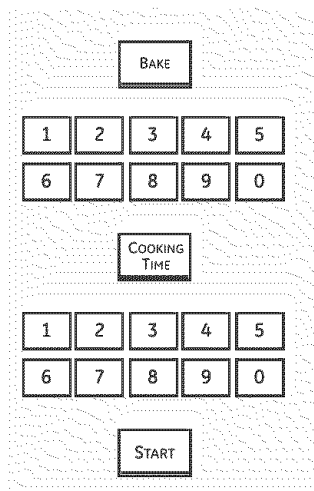


## Using the timed baking and roasting features. (on some models)

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On double oven models, you can use timed baking in one oven while using self-clean in the other; you can also use timed baking in both ovens at the same time.

**NOTE:** Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



### How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **Bake** pad.
- 2 Using the number pads, enter the desired temperature.
- 3 Press the **Cooking Time** pad.

**NOTE:** If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Using the number pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.

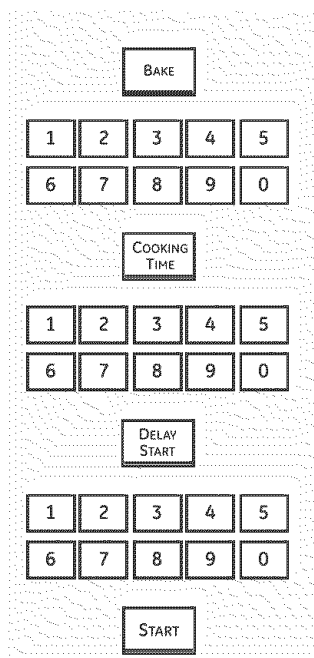
- 5 Press the **Start** pad.

The display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

**NOTE:** On double oven models, when using both ovens at the same time, the times showing in the display will be for the last oven set. To display the time set for the first oven set, press the **Cooking Time** pad for that oven.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the Cook and Hold feature was set. See the *Special features of your oven control* section.

Press the **Clear/Off** pad to clear the display.



### How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **Bake** pad.
- 2 Using the number pads, enter the desired temperature.
- 3 Press the **Cooking Time** pad.

**NOTE:** If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Using the number pads, enter the desired baking time.
- 5 Press the **Delay Start** pad.
- 6 Using the number pads, enter the time of day you want the oven to turn on and start cooking.
- 7 Press the **Start** pad.

**NOTE:** An attention tone will sound if you are using timed baking and do not press the **Start** pad after entering the baking temperature.

If you would like to check the times you have set, press the **Delay Start** pad to check the start time you have set or press the **Cooking Time** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

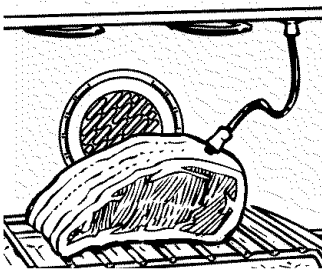
**NOTE:** On double oven models, when using both ovens at the same time, the times showing in the display will be for the last oven set. To display the time set for the first oven set, press the **Delay Start** or the **Cooking Time** pad for that oven.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the Cook and Hold feature was set. See the *Special features of your oven control* section.

Press the **Clear/Off** pad to clear the display.

## Using the probe.

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



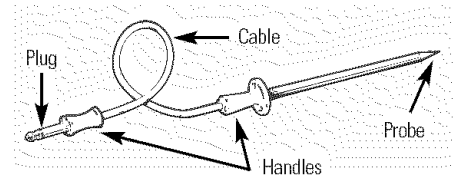
The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet in the oven.

**NOTE:** Double oven models have a probe in the upper oven only.

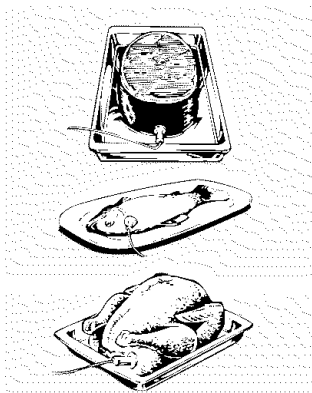
Use of probes other than the one provided with this product may result in damage to the probe.

Use the handles of the probe and plug when inserting and removing them from the meat and outlet.

- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.



- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave your probe inside the oven during a self-cleaning cycle.
- Do not store the probe in the oven.



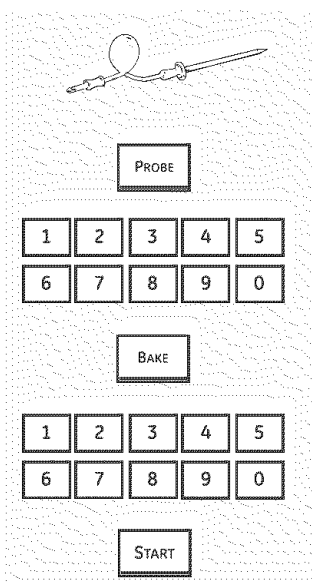
After preparing the meat and placing it on a trivet or on a broiler pan grid, follow these directions for proper probe placement.

- 1 Lay the probe on the outside of the meat along the top or side and mark with your finger where the edge of the meat comes to on the probe. The point should rest in the center of the thickest meaty part of the roast.
- 2 Insert the probe completely into the meat, up to the handle. It should not touch bone, fat or gristle.

For roasts with no bone, insert the probe into the meatiest part of the roast. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.

Insert the probe into the center of dishes such as meat loaf or casseroles. When cooking fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Insert the probe into the meatiest part of the inner thigh from below and parallel to the leg of a whole turkey.



### How to Set the Oven For Roasting When Using the Probe

- 1 Insert the probe into the meat.
- 2 Plug the probe into the outlet in the oven. Make sure it's pushed all the way in. Close the oven door.
- 3 Press the **Probe** pad.
- 4 Press the number pads to set the desired internal food or meat temperature. The maximum internal temperature for the food that you can set is 200°F.
- 5 Press the **Bake** pad.
- 6 Press the number pads to set the desired oven temperature.
- 7 Press the **Start** pad.

The display will flash if the probe is inserted into the outlet and you have not set a probe temperature and pressed the **Start** pad.

When the oven starts to heat, the word **L0** will be in the display.

After the internal temperature of the meat reaches 100°F, the changing internal temperature will be shown in the display.

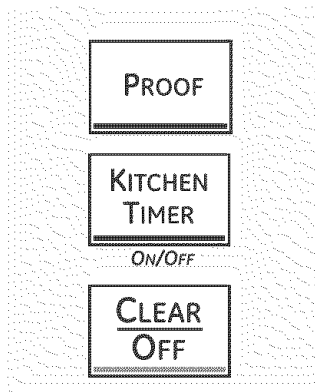
- 8 When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, press the **Clear/Off** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

To change the oven temperature during the Roast cycle, press the **Bake** pad and then the number pads to set the new temperature.

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You can use the timer even though you cannot use timed oven operations.

# Using the proofing and warming features.

The proofing feature maintains a warm environment useful for rising yeast-leavened products. (Available in the upper oven only.)



## How to Set the Oven for Proofing

- 1 Place the covered dough in the oven on rack B or C.

**NOTE:** For best results, cover the dough with a cloth or with greased plastic wrap (the plastic may need to be anchored underneath the container so the oven fan will not blow it off).

- 2 Press the **Proof** pad twice. The display will read **PrF** (proof).

The oven interior light turns on and remains on during proofing.

The proofing feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.

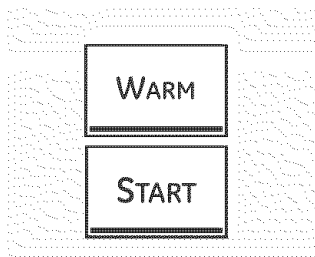
- 3 Set the **Kitchen Timer** for the minimum proof time.

- 4 When proofing is finished, press the **Clear/Off** pad.

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.
- Check bread products early to avoid over-proofing.

### NOTE:

- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the **Warm** feature to keep hot food warm.
- Proofing will not operate when oven is above 125°F. "HOT" will show in the display.



## How to Set the Oven for Warming

The warm feature keeps cooked foods warm for up to 3 hours after a timed function is finished, or warm can be activated to keep hot, cooked foods warm. This feature is not designed to reheat cold food.

To use this feature, press the **Warm** pad once and then the **Start** pad.

To activate this feature for use after Timed Baking or Roasting, press the **Warm** pad while programming the oven and before pressing **Start**.

### To Crisp Stale Items

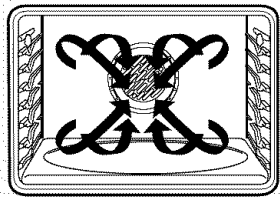
- Place food in low-sided dishes or pans.
- For best results, place the food items in a single layer. Do not stack.
- Leave them uncovered.
- Check crispness after 20-30 minutes. Add time as needed.

### IMPORTANT NOTES:

- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.
- For moist foods, cover them with an oven-safe lid or aluminum foil.
- Fried or crisp foods do not need to be covered, but can become too dry if warmed for too long.
- Repeated opening of the door allows the hot air to escape and the food to cool.
- Allow extra time for the temperature inside the oven to stabilize after adding items.
- With large loads it may be necessary to cover some of the cooked food items.
- Remove serving spoons, etc., before placing containers in the oven.
- Do not use plastic containers, lids or plastic wrap.

**CAUTION:** Plastic containers, lids or plastic wrap will melt if placed in the oven. Melted plastic may not be removable and is not covered under your warranty.

## Using the convection oven.



### Convection Bake

**NOTE:** The convection fan will cycle on and off while cooking to best distribute hot air in the oven.

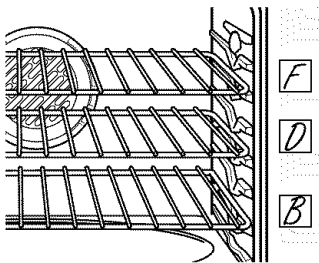
The convection oven fan shuts off when the oven door is opened. **DO NOT** leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

In a convection oven, a fan circulates hot air over, under and around the food.

This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time with convection heat.

- Ideal for evenly browned baked foods cooked on multiple racks.
- Good for large quantities of baked foods.
- Good results with cookies, biscuits, muffins, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.

The convection fan circulates the heated air evenly over and around the food.



Multi-rack position

### Multi-Rack Convection Baking

When convection baking with only 1 rack, follow the rack positions recommended in the Using the oven section.

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple racks.

Multi-rack baking may increase cook times slightly for some foods but the overall result is time saved. Cookies, muffins, biscuits and other quickbreads give very good results with multi-rack baking.

**For 30" Ovens:** When baking on 3 racks, place one rack in the second (B) position, one in the fourth (D) position and one in the sixth (F) position.

For two-rack baking, place one rack in the second (B) rack position. Place the other rack in the fourth (D) rack position.

**For 27" Ovens:** When baking on 3 racks, place one rack in the first (A) position, one in the third (C) (offset) position and one in the fourth (D) position.

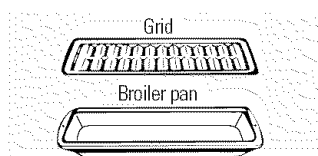
For two-rack baking, place one rack in the first (A) rack position. Place the other rack in the third (C) rack position.

### Adapting Recipes...

You can use your favorite recipes in the convection oven.

When convection baking, reduce baking temperature by 25°F or activate the Auto Recipe™ Conversion feature. See Auto Recipe™ Conversion in the Special features of your oven control section.

- Use pan size recommended.
- Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.



### Convection Roast

- Good for large tender cuts of meat, uncovered.

The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. Heated air will be circulated over, under and around the food being roasted. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

When you are convection roasting it is important that you use a broiler pan and grid for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease spatters.

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

### Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

### Paper and Plastic

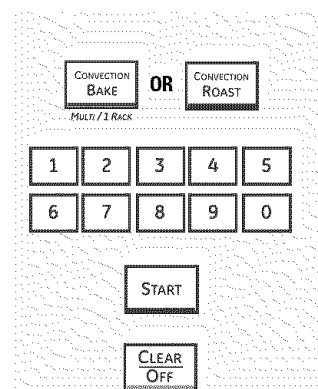
Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 400°F can also be used.

### Metal and Glass

Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

- Darkened or matte-finished pans will bake faster than shiny pans.
- Glass or ceramic pans cook more slowly.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.



### How to Set the Oven for Convection Baking or Roasting

- 1 Press the **Convection Bake** pad or the **Convection Roast** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **Start** pad.

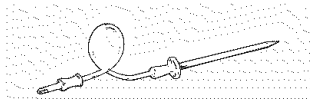
To change the oven temperature, press the **Convection Bake** or **Convection Roast** pad and then the number pads to set the new temperature.

When the oven starts to heat, the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

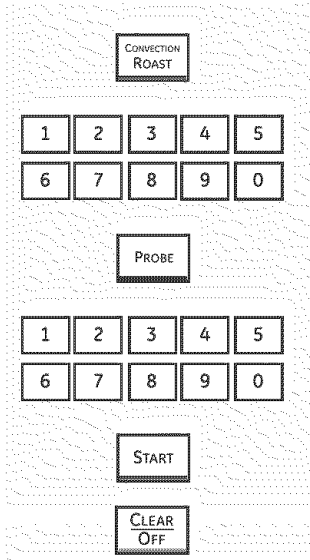
- 4 Press the **Clear/Off** pad when finished.

- You will hear a fan while cooking with convection. The fan will stop when the door is opened, but the heat will not turn off.
- You may hear the oven clicking during baking. This is normal.

## Using the convection oven.



For best results when roasting large turkeys and roasts, we recommend using the probe included in the convection oven.



To change the oven temperature during the Convection Roast cycle, press the **Convection Roast** pad and then press the number pads to set the new desired temperature.

### How to Set the Oven for Convection Roasting when Using the Probe

The display will flash **PROBE** and the oven control will signal if the probe is inserted into the outlet, and you have not set a probe temperature and pressed the **Start** pad.

- 1 Place the rack in the lowest position (A). Insert the probe into the meat.
- 2 Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.
- 3 Press the **Convection Roast** pad.
- 4 Press the number pads to set the desired oven temperature.
- 5 Press the **Probe** pad.
- 6 Press the number pads to set the desired internal meat temperature.
- 7 Press the **Start** pad.

When the oven starts to heat, the word **LO** will be in the display.

After the internal temperature of the meat reaches 100°F, the changing internal temperature will be shown in the display.

- 8 When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, press the **Clear/Off** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

**CAUTION:** To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the oven.

#### NOTE:

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You will hear a fan while cooking with this feature. The fan will stop when the door is opened, but the heat will not turn off.
- You can use the timer even though you cannot use timed oven operations.
- On double oven models, you will not be able to use the probe in the upper oven during timed oven operations. This is because, with the probe, you are cooking by temperature rather than time.

### Convection Roasting Guide

| Meats          |  | Minutes/Lb.                     | Oven Temp.                                | Internal Temp.          |                          |
|----------------|--|---------------------------------|---|-------------------------|--------------------------|
| <b>Beef</b>    | Rib, Boneless Rib, Top Sirloin (3 to 5 lbs.)                             | Rare<br>Medium<br>Well          | 20–24<br>24–28<br>28–32                   | 325°F<br>325°F<br>325°F | 140°F†<br>160°F<br>170°F |
|                | Beef Tenderloin  | Rare<br>Medium                  | 10–14<br>14–18                            | 325°F<br>325°F          | 140°F†<br>160°F          |
|                | <b>Pork</b>  | Bone-in, Boneless (3 to 5 lbs.) |   | 23–27                   | 325°F<br>170°F           |
|                | Chops (1/2 to 1" thick)  | 2 chops<br>4 chops<br>6 chops   | 30–35 total<br>35–40 total<br>40–45 total | 325°F<br>325°F<br>325°F | 170°F<br>170°F<br>170°F  |
| <b>Ham</b>     | Canned, Butt, Shank (3 to 5 lbs. fully cooked)                           |                                 | 14–18                                     | 325°F                   | 140°F                    |
| <b>Lamb</b>    | Bone-in, Boneless (3 to 5 lbs.)  | Medium                          | 17–20                                     | 325°F                   | 160°F                    |
|                |  | Well                            | 20–24                                     | 325°F                   | 170°F                    |
| <b>Seafood</b> | Fish, whole (3 to 5 lbs.)  |                                 | 30–40 total                               | 400°F                   |                          |
|                | Lobster Tails (6 to 8 oz. each)  |                                 | 20–25 total                               | 350°F                   |                          |
| <b>Poultry</b> | Whole Chicken (2½ to 3½ lbs.)  |                                 | 24–26                                     | 350°F                   | 180°–185°F               |
|                | Cornish Hens Unstuffed (1 to 1½ lbs.)<br>Stuffed (1 to 1½ lbs.)          |                                 | 50–55 total<br>55–60 total                | 350°F<br>350°F          | 180°–185°F<br>180°–185°F |
|                |  | Duckling (4 to 5 lbs.)          |   | 24–26                   | 325°F                    |
|                | Turkey, whole*<br>Unstuffed (10 to 16 lbs.)<br>Unstuffed (18 to 24 lbs.) |                                 | 8–11<br>7–10                              | 325°F<br>325°F          | 180°–185°F<br>180°–185°F |
|                |  | Turkey Breast (4 to 6 lbs.)     |   | 16–19                   | 325°F                    |

\* Stuffed birds generally require 30–45 minutes additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.

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

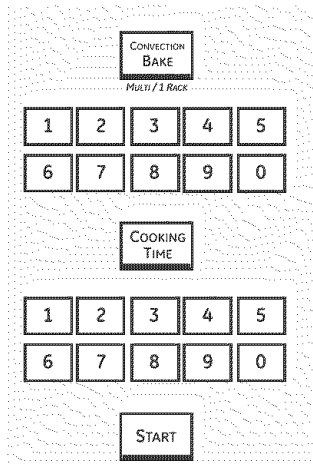
# Using the timed features for convection cooking.

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On double oven models, you can use timed baking or roasting in one oven while using self-clean in the other; you can also use timed baking or roasting in both ovens at the same time.

You will hear a fan while cooking with these features. The fan will stop when the door is opened, but the heat will not turn off.

**NOTE:** Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



## How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **Convection Bake** or **Convection Roast** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **Cooking Time** pad.

**NOTE:** If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Press the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute. The oven temperature that you set and the cooking time that you entered will be in the display.

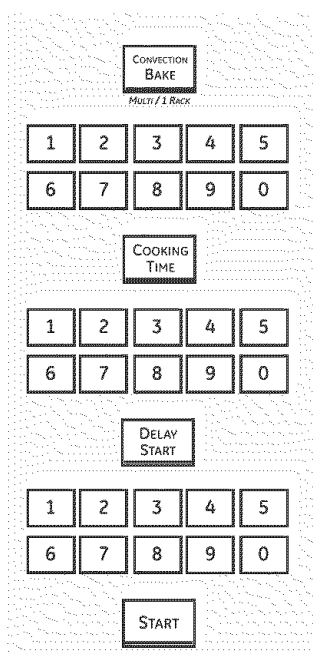
- 5 Press the **Start** pad.

The display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

**NOTE:** On double oven models, when using both ovens at the same time, the times showing in the display will be for the last oven set. To display the time set for the first oven set, press the **Cooking Time** pad for that oven.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the Cook and Hold feature was set. See the *Special features of your oven control* section.

- 6 Press the **Clear/Off** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, food left in the oven will continue cooking after the oven turns off.



## How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Press the **Convection Bake** or **Convection Roast** pad.
- 2 Press the number pads to set the desired oven temperature.
- 3 Press the **Cooking Time** pad.

**NOTE:** If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Press the number pads to set the desired cooking time.
- 5 Press the **Delay Start** pad.
- 6 Press the number pads to set the time of day you want the oven to turn on and start cooking.

If you would like to check the times you have set, press the **Delay Start** pad to check the start time you have set, or press the **Cooking Time** pad to check the length of cooking time you have set.

- 7 Press the **Start** pad.

**NOTE:** An attention tone will sound if you are using timed baking or roasting and do not press the **Start** pad after entering the baking or roasting temperature.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

**NOTE:** On double oven models, when using both ovens at the same time, the times showing in the display will be for the last oven set. To display the time set for the first oven set, press the **Delay Start** or **Cooking Time** pad for that oven.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the Cook and Hold feature was set. See the *Special features of your oven control* section.

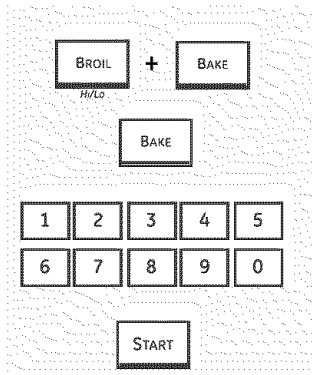
- 8 Press the **Clear/Off** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, food left in the oven will continue cooking after the oven turns off.

## 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.

**NOTE:** This adjustment will only affect baking and roasting temperatures; it does not affect broiling, convection or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.



### To Adjust the Thermostat

- 1 Press the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **Bake** pad for the oven which you want to use. A two-digit number shows in the display.  
Press **Bake** again to alternate between increasing and decreasing the oven temperature.
- 3 The oven temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Press the number pads the same way you read them. For example, to change the oven temperature 15°F, press **1** and **5**.
- 4 When you have made the adjustment, press the **Start** pad to go back to the time of day display. Use your oven as you would normally.

## 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.

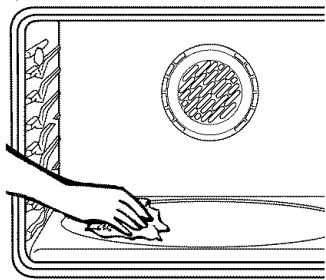
Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low-fat spreads, on the other hand, contain less fat and more water. The high-moisture content of these spreads affect the texture and flavor of baked goods. For best results with your old favorite recipes,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



# Using the self-cleaning oven.

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The oven door must be closed and all controls must be set correctly for the cycle to work properly.



Wipe up heavy soil on the oven bottom. (appearance may vary)

## Before a Clean Cycle

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove any broiler pan, broiler grid, probe, all cookware and any aluminum foil from the oven.

The oven racks may remain in the oven during the self-cleaning cycle without being damaged.

Do not use abrasives or oven cleaners. Clean the top, sides and outside of the oven door with soap and water.

Make sure the oven light bulb cover is in place and the oven light is off.

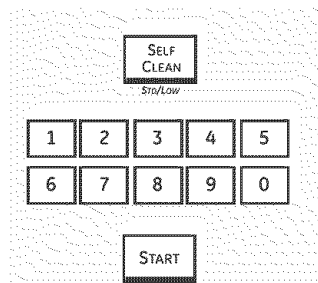
**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.

■ On double oven models, you can set a clean cycle in both ovens at the same time. The last oven set will automatically delay its start until the end of the first oven's clean cycle.

■ On double oven models, you can use timed baking in one oven and self-clean the other at the same time.

**CAUTION:** Never place cooking utensils or any other items on the oven floor. There is a heating element beneath the oven floor. Placing items on the oven floor may cause the oven to overheat, resulting in damage to the oven and risk of damage or fire to cabinets.

## How to Set the Oven for Cleaning



1 Press the **Self Clean Std/Low** pad once for a 4-hour clean time or twice for a 3-hour clean time.

A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.

2 If a time other than 4 hours or 3 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

3 Press the **Start** pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to open the door.

■ The words **LOCKED** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.

■ To stop a clean cycle, press the **Clear/Off** pad. When the **LOCKED** light goes off indicating the oven has cooled below the locking temperature, you will be able to open the door.

Safety Instructions

Operating Instructions

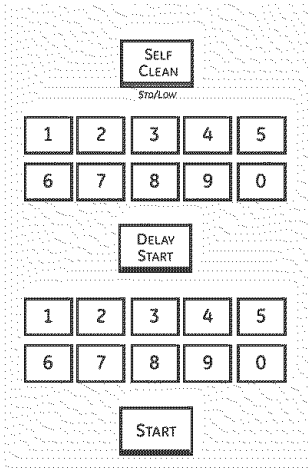
Care and Cleaning

Troubleshooting Tips

Consumer Support

## Using the self-cleaning oven.

The oven door must be closed and all controls must be set correctly for the cycle to work properly.



### How to Delay the Start of Cleaning

- 1 Press the **Self Clean Std/Low** pad once for a 4-hour clean time or twice for a 3-hour clean time. A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.
- 2 If a time other than 4 hours or 3 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

- 3 Press the **Delay Start** pad.
- 4 Using the number pads, enter the time of day you want the clean cycle to start.
- 5 Press the **Start** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to open the door.

**NOTE:** On double oven models, you can set a delay clean in both ovens at the same time. The second oven set will automatically delay the start of cleaning until the end of the first oven's clean cycle.

To recall the start time of the second oven set, press the **Delay Start** pad on the controls for the second oven.

### After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

*If white spots remain, remove them with a soap-filled steel-wool pad and rinse thoroughly with a vinegar and water mixture.*

These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can press the **Clock** pad to display the time of day. To return to the clean countdown, press the **Self Clean Std/Low** pad.
- If the racks become hard to slide, wipe the rack supports with cooking oil.

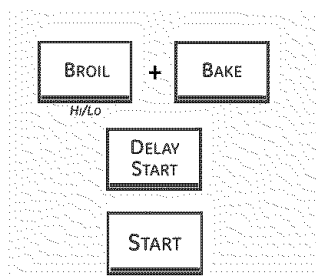
# Special features of your oven control.

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Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, press the **Start** pad. The special features will remain in memory after a power failure, except for the Sabbath feature, which will have to be reset.



## 12-Hour Shutoff

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

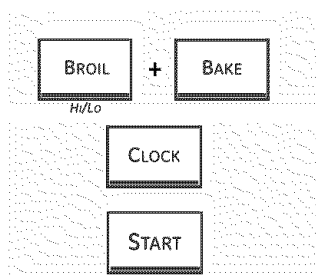
If you wish to turn **OFF** this feature, follow the steps below.

- 1 Press the **Bake** and **Broil Hi/Lo** pads (on double oven models, use the **upper** oven controls) at the same time for 3 seconds, until the display shows **SF**.

- 2 Press the **Delay Start** pad until **no shdn** (no shutoff) appears in the display.

- 3 Press the **Start** pad to activate the no shutoff and leave the control set in this special features mode.

**NOTE:** On double oven models, this activates this special feature for both ovens.



## 12-Hour, 24-Hour or Clock Blackout

Your control is set to use a 12-hour clock.

If you would prefer to have a 24-hour military time clock or black out the clock display, follow the steps below.

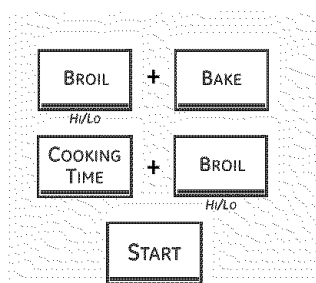
- 1 Press the **Bake** and **Broil Hi/Lo** pads (on double oven models, use the **upper** oven controls) at the same time for 3 seconds, until the display shows **SF**.

- 2 Press the **Clock** pad once. The display will show **12 hr**. If this is the choice you want, press the **Start** pad.

Press the **Clock** pad again to change to the 24-hour military time clock. The display will show **24 hr**. If this is the choice you want, press the **Start** pad.

Press the **Clock** pad again to blackout the clock display. The display will show **OFF**. If this is the choice you want, press the **Start** pad.

**NOTE:** If the clock is in the black-out mode, you will not be able to use the Delay Start function.



## Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections, but you may change this to use the Celsius selections.

- 1 Press the **Bake** and **Broil Hi/Lo** pads (on double oven models, use the **upper** oven controls) at the same time for 3 seconds, until the display shows **SF**.

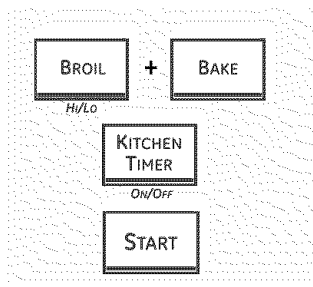
- 2 Press the **Broil Hi/Lo** and **Cooking Time** pads at the same time. The display will show **F** (Fahrenheit).

- 3 Press the **Broil Hi/Lo** and **Cooking Time** pads again at the same time. The display will show **C** (Celsius).

- 4 Press the **Start** pad.

**NOTE:** On double oven models, the new setting will be displayed for both ovens.

## Special features of your oven control.



### Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **Clear/Off** pad is pressed. This continuous 6-second beep may be canceled.

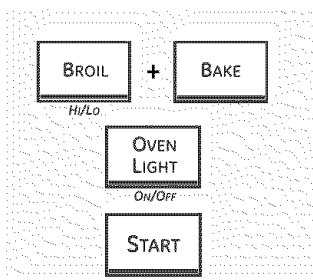
To cancel the 6-second beep:

- 1 Press the **Bake** and **Broil Hi/Lo** pads (on double oven models use the **upper** oven controls) at the same time for 3 seconds, until the display shows **SF**.

- 2 Press the **Kitchen Timer On/Off** pad. The display shows **CON BEEP** (continuous beep). Press the **Kitchen Timer On/Off** pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)

- 3 Press the **Start** pad.

**NOTE:** On double oven models, this cancels the end-of-cycle tone for both ovens.



### Tone Volume

This feature allows you to adjust the tone volumes to a more acceptable volume. There are three possible volume levels.

- 1 Press the **Bake** and **Broil Hi/Lo** pads (on double oven models, use the **upper** oven controls) at the same time for 3 seconds, until the display shows **SF**.
- 2 Press the **Oven Light On/Off** pad. The display will show **2 BEEP**. This is the middle volume level.

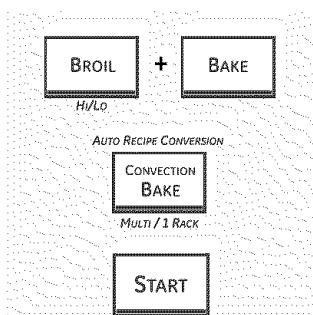
Press the **Oven Light On/Off** pad again. The display will show **3 BEEP**. This is the loudest volume level.

Press the **Oven Light On/Off** pad again. The display will show **1 BEEP**. This is the quietest volume level.

For each time the level is changed, a tone will sound to provide an indication of the volume level.

- 3 Choose the desired sound level (**1 BEEP, 2 BEEP, 3 BEEP**).
- 4 Press the **Start** pad to activate the desired level shown.

**NOTE:** On double oven models, this activates this special feature for both ovens.



### Auto Recipe™ Conversion (on some models)

When using convection bake, the Auto Recipe™ Conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures.

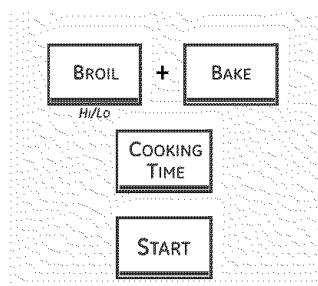
Once the feature is activated, the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350°F and press the **Start** pad, the display will show **CON** and the converted temperature of 325°F.

**NOTE:** This feature does not convert convection bake cooking times, only regular baking temperatures.

To activate the feature:

- 1 Press the **Bake** and **Broil Hi/Lo** pads (on double oven models, use the **upper** oven controls) at the same time for 3 seconds, until the display shows **SF**.
- 2 Press the **Convection Bake** pad. The display will show **CON OFF**. Press the **Convection Bake** pad again. The display will show **CON ON**.
- 3 Press the **Start** pad.

To deactivate the feature, repeat steps 1–3 above but press the **Start** pad when **CON OFF** is in the display.



## Cook and Hold

Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after Timed Baking or Roasting is finished.

**NOTE:** This feature can only be programmed to work with Timed Baking or Roasting. (See the Using the timed baking or roasting features section.) After Timed Baking or Roasting has automatically stopped, the programmed cook and hold will automatically start.

To activate this feature for use after Timed Baking or Roasting, follow the steps below.

- 1 Press the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **Cooking Time** pad. The display will show **Hld OFF**.

Press the **Cooking Time** pad again to activate the feature. The display will show **Hld ON**.

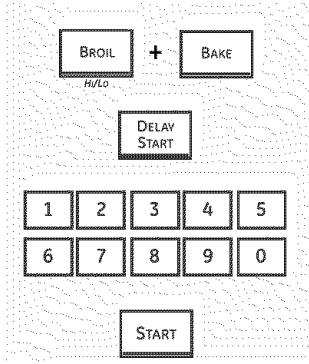
- 3 Press the **Start** pad to activate the cook and hold feature and leave the control set in this special features mode.

## Using the Sabbath Feature.

(Designed for use on the Jewish Sabbath and Holidays.) (on some models)

The Sabbath feature can be used for baking/roasting only. It cannot be used for convection, broiling, self-cleaning or Delay Start cooking.

**NOTE:** The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.



When the display shows  $\supset$  the oven is set in Sabbath. When the display shows  $\supset$   $\subset$  the oven is baking/roasting.

### How to Set for Regular Baking/Roasting

Make sure the clock shows the correct time of day and the oven is off.

- 1 Press and hold **both** the **Bake** and **Broil Hi/Lo** pads, **at the same time**, until the display shows **SF**.

**NOTE:** If bake or broil appears in the display, the **Bake** and **Broil Hi/Lo** pads were not touched at the same time. Touch the **Clear/Off** pad and begin again.

- 2 Tap the **Delay Start** pad until **SAb bAtH** appears in the display.
- 3 Touch the **Start** pad and  $\supset$  will appear in the display.
- 4 Touch the **Bake** pad. No signal will be given.

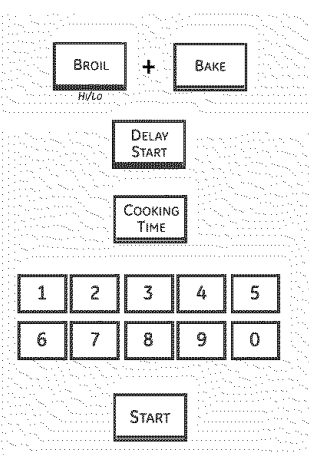
- 5 Using the number pads, enter the desired temperature between 170°F and 550°F. No signal or temperature will be given.

- 6 Touch the **Start** pad.

- 7 After a random delay period of approximately 30 seconds to 1 minute,  $\supset$   $\subset$  will appear in the display indicating that the oven is baking/roasting. If  $\supset$   $\subset$  doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the **Bake** pad, enter the new temperature using the number pads, and touch the **Start** pad.

**NOTE:** The **Clear/Off** and **Cooking Time** pads are active during the Sabbath feature.



When the display shows  $\supset$  the oven is set in Sabbath. When the display shows  $\supset$   $\subset$  the oven is baking/roasting.

### How to Set for Timed Baking/Roasting – Immediate Start and Automatic Stop

Make sure the clock shows the correct time of day and the oven is off.

- 1 Press and hold **both** the **Bake** and **Broil Hi/Lo** pads, **at the same time**, until the display shows **SF**.

**NOTE:** If **bake** or **broil** appears in the display, the **Bake** and **Broil Hi/Lo** pads were not touched at the same time. Touch the **Clear/Off** pad and begin again.

- 2 Tap the **Delay Start** pad until **SAb bAtH** appears in the display.
- 3 Touch the **Start** pad and  $\supset$  will appear in the display.
- 4 Touch the **Cooking Time** pad.
- 5 Touch the number pads to set the desired length of cooking time between 1 minute and 9 hours and 99 minutes. The cooking time that you entered will be displayed.
- 6 Touch the **Start** pad.

- 7 Touch the **Bake** pad. No signal will be given.

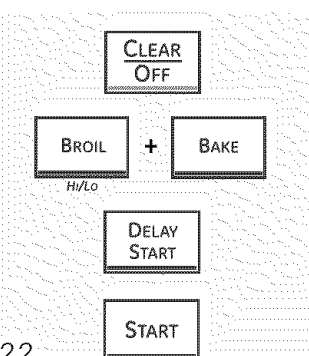
- 8 Using the number pads, enter the desired temperature. No signal or temperature will be given.

- 9 Touch the **Start** pad.

- 10 After a random delay period of approximately 30 seconds to 1 minute,  $\supset$   $\subset$  will appear in the display indicating that the oven is baking/roasting. If  $\supset$   $\subset$  doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the **Bake** pad, enter the new temperature using the number pads and touch the **Start** pad.

When cooking is finished, the display will change from  $\supset$   $\subset$  to  $\supset$  and **0:00** will appear, indicating that the oven has turned **OFF** but is still set in Sabbath. Remove the cooked food.



### How to Exit the Sabbath Feature

- 1 Touch the **Clear/Off** pad.
- 2 If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only  $\supset$  is in the display.
- 3 Press and hold **both** the **Bake** and **Broil Hi/Lo** pads, **at the same time**, until the display shows **SF**.
- 4 Tap the **Delay Start** pad until **12 shdn** or **no shdn** appears in the display. **12 shdn** indicates that the oven will automatically

turn off after 12 hours. **no shdn** indicates that the oven will not automatically turn off.

- 5 Touch the **Start** pad.

**NOTE:** If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

# Care and cleaning of the oven.

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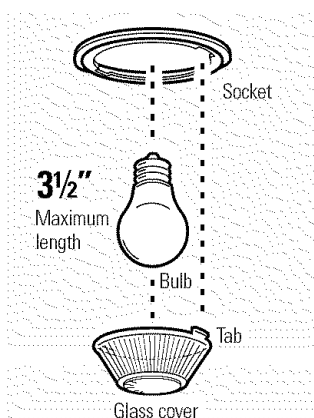
Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven.

## How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

**NOTE:** The adhesive must be removed from all parts. It cannot be removed if it is baked on.



## Oven Light Bulb

**NOTE:** The glass cover (on some models) should be removed only when cold. Wearing latex gloves may offer a better grip.

Before replacing the bulb, disconnect electrical power to the oven at the main fuse or circuit breaker panel. Let the bulb cool completely before removing it. For your safety, do not touch a hot bulb with a damp cloth. If you do, the bulb will break.

### To remove:

Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Remove the bulb.

### To replace:

Put in a new 40-watt appliance bulb. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

### NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Install and tighten the cover clockwise.
- Reconnect electrical power to the oven.
- For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

Safety Instructions

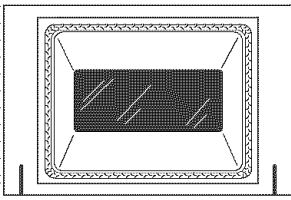
Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

## Care and cleaning of the oven.



Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

### Cleaning the Oven Door

#### To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled or plastic scouring pad, hot water and detergent. Rinse well with a vinegar and water solution.

#### 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.

- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- 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.

### Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

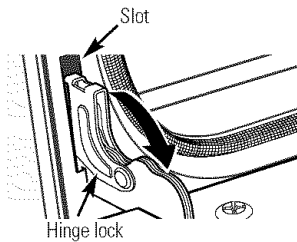
Do not lift the door by the handle.

#### To remove the door:

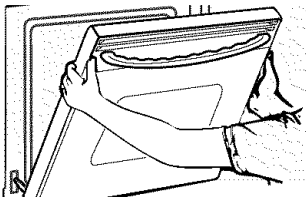
- 1 Fully open the door.
- 2 Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
- 3 Firmly grasp both sides of the door at the top.
- 4 Close door to the door removal position (see illustration).
- 5 Lift door up and out until the hinge arm is clear of the slot.

#### To replace the door:

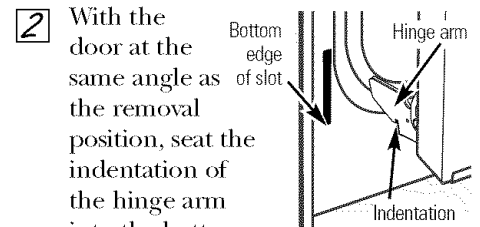
- 1 Firmly grasp both sides of the door at the top.



Pull hinge locks down to unlock



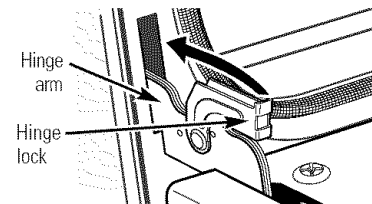
Removal position



2 With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.

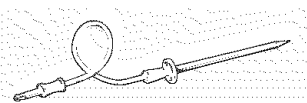
- 3 Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.

- 4 Push the hinge locks up against the front frame of the oven cavity, to the locked position.



Push hinge locks up to lock

- 5 Close the oven door.

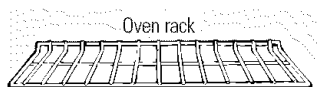


### Probe

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

- Do not immerse the temperature probe in water.
- Do not store the temperature probe in the oven.





### **Oven Racks**

All oven racks may be cleaned by hand with an abrasive cleaner or steel wool. After cleaning, rinse the racks with clean water and dry with a clean cloth.

The oven racks may remain in the oven during self-cleaning cycle without being damaged.

If the racks become hard to slide, wipe their side edges with a light coating of vegetable oil after cleaning them by hand or in the oven. This will help maintain the ease of sliding the racks in and out of the oven.

### **Control Panel**

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. When cleaning, the control panel should be at room temperature and not in direct sunlight.

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

### **Stainless Steel Surfaces** *(on some models)*

***Do not use a steel wool pad; it will scratch the surface.***

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number:

**National Parts Center**

**1.800.626.2002**

**ge.com**

## 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  |
|---|--|---|
| <b>Control signals after entering cooking time or delay start</b> | You forgot to enter a bake temperature or cleaning time.         | <ul style="list-style-type: none"> <li>Press the <b>Bake</b> pad and desired temperature or the <b>Self Clean Std/Low</b> pad and desired clean time.</li> </ul>                    |
| <b>Food does not bake or roast properly</b>                       | Oven controls improperly set.                                    | <ul style="list-style-type: none"> <li>See the <i>Using the oven</i> section.</li> </ul>  |
|   | Rack position is incorrect or the rack is not level.             | <ul style="list-style-type: none"> <li>See the <i>Using the oven</i> section.</li> </ul>  |
|   | Oven floor not in place.   | <ul style="list-style-type: none"> <li>Replace the oven floor.</li> </ul>   |
|   | Oven thermostat needs adjustment.                                | <ul style="list-style-type: none"> <li>See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>  |
| <b>Food does not broil properly</b>                               | Oven door is open.   | <ul style="list-style-type: none"> <li>Close the door. This model is designed for closed door broiling only. Always broil with the door closed.</li> </ul>                          |
|   | Oven controls improperly set.                                    | <ul style="list-style-type: none"> <li>Make sure you press the <b>Broil Hi/Lo</b> pad.</li> </ul>   |
|   | Improper rack position being used.                               | <ul style="list-style-type: none"> <li>See the <i>Broiling Guide</i>.</li> </ul>  |
|   | Food being cooked in a hot pan.                                  | <ul style="list-style-type: none"> <li>For best results, use a pan designed for broiling. Make sure it is cool.</li> </ul>  |
|   | Cookware not suited for broiling.                                | <ul style="list-style-type: none"> <li>For best results, use a pan designed for broiling.</li> </ul>  |
|   | The probe is plugged into the outlet in the oven.                | <ul style="list-style-type: none"> <li>Unplug and remove the probe from the oven.</li> </ul>  |
|   | In some areas the power (voltage) may be low.                    | <ul style="list-style-type: none"> <li>Preheat the broil element for 10 minutes.</li> <li>Broil for the longest period of time recommended in the <i>Broiling Guide</i>.</li> </ul> |
| <b>Clock and timer do not work</b>                                | A fuse in your home may be blown or the circuit breaker tripped. | <ul style="list-style-type: none"> <li>Replace the fuse or reset the circuit breaker.</li> </ul>  |
|   | Oven controls improperly set.                                    | <ul style="list-style-type: none"> <li>See the <i>Using the clock, timer and control lockout</i> section.</li> </ul>  |
| <b>Oven light does not work</b>                                   | Light bulb is loose or defective.                                | <ul style="list-style-type: none"> <li>Tighten or replace the bulb.</li> </ul>  |
|   | Pad operating light is broken.                                   | <ul style="list-style-type: none"> <li>Call for service.</li> </ul>   |

| <b>Problem</b>                                     | <b>Possible Causes</b>   | <b>What To Do</b>  |
|--|--|--|
| <b>Oven temperature too hot or too cold</b>        | Oven thermostat needs adjustment.  | <ul style="list-style-type: none"> <li>• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>   |
| <b>Oven will not work</b>                          | <p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Oven controls improperly set.</p>   | <ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> <li>• See the <i>Using the oven</i> section.</li> </ul>   |
| <b>Oven will not self-clean</b>                    | <p>The oven temperature is too high to set a self-clean operation.</p> <p>Oven controls improperly set.</p> <p>The probe is plugged into the outlet in the oven.</p> | <ul style="list-style-type: none"> <li>• Allow the oven to cool and reset the controls.</li> <li>• See the <i>Using the self-cleaning oven</i> section.</li> <li>• Remove the probe from the oven.</li> </ul>  |
| <b>"Crackling" or "popping" sound</b>              | This is the sound of the metal heating and cooling during both the cooking and cleaning functions.   | <ul style="list-style-type: none"> <li>• This is normal.</li> </ul>  |
| <b>Excessive smoking during clean cycle</b>        | Excessive soil.  | <ul style="list-style-type: none"> <li>• Press the <b>Clear/Off</b> pad. Open the windows to rid the room of smoke. Wait until the <b>LOCKED</b> light goes off. Wipe up the excess soil and reset the clean cycle.</li> </ul>                                   |
| <b>Oven door will not open after a clean cycle</b> | Oven too hot.  | <ul style="list-style-type: none"> <li>• Allow the oven to cool below locking temperature.</li> </ul>  |
| <b>Oven not clean after a clean cycle</b>          | <p>Oven controls not properly set.</p> <p>Oven was heavily soiled.</p>   | <ul style="list-style-type: none"> <li>• See the <i>Using the self-cleaning oven</i> section.</li> <li>• Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.</li> </ul> |
| <b>"LOCKED" flashes in the display</b>             | The self-clean cycle has been selected but the door is not closed.   | <ul style="list-style-type: none"> <li>• Close the oven door.</li> </ul>   |
| <b>LOCKED light is on when you want to cook</b>    | The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.   | <ul style="list-style-type: none"> <li>• Press the <b>Clear/Off</b> pad. Allow the oven to cool.</li> </ul>  |

## Before You Call For Service...



### Troubleshooting Tips

| Problem  | Possible Causes   | What To Do   |
|--|---|--|
| "F— and a number or letter" flash in the display | You have a function error code.<br>If the function code repeats.  | <ul style="list-style-type: none"> <li>Press the <b>Clear/Off</b> pad. Allow the oven to cool for one hour. Put the oven back into operation.</li> <li>Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.</li> </ul> |
| Display goes blank                               | A fuse in your home may be blown or the circuit breaker tripped.<br>The clock is in the black-out mode.   | <ul style="list-style-type: none"> <li>Replace the fuse or reset the circuit breaker.</li> <li>See the <i>Special features of your oven control</i> section.</li> </ul>  |
| Display flashes                                  | Power failure.  | <ul style="list-style-type: none"> <li>Reset the clock.</li> </ul>   |
| Unable to get the display to show "SF"           | Oven control pads were not pressed properly.  | <ul style="list-style-type: none"> <li>The <b>Bake</b> and <b>Broil Hi/Lo</b> pads (on double oven models, use the upper oven controls) must be pressed at the same time and held for 3 seconds.</li> </ul>  |
| "PROBE" appears in the display                   | This is reminding you to enter a probe temperature after plugging in the probe.   | <ul style="list-style-type: none"> <li>Enter a probe temperature.</li> </ul>   |
| Power outage, clock flashes                      | Power outage or surge.  | <ul style="list-style-type: none"> <li>Reset the clock. If the oven was in use, you must reset it by pressing the <b>Clear/Off</b> pad, setting the clock and resetting any cooking function.</li> </ul>   |
| Steam from the vent                              | When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase. | <ul style="list-style-type: none"> <li>This is normal.</li> </ul>  |
| "Burning" or "oily" odor emitting from the vent  | This is normal in a new oven and will disappear in time.  | <ul style="list-style-type: none"> <li>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.</li> </ul>  |
| Strong odor                                      | An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.   | <ul style="list-style-type: none"> <li>This is temporary.</li> </ul>   |
| Fan noise  | A cooling fan or a convection fan (depending on the function you are using) may automatically turn on.  | <ul style="list-style-type: none"> <li>This is normal. The cooling fan will turn on to cool internal parts. It may run for up to 1-1/2 hours after the oven is turned off. The convection fan will cycle on and off until the function is over or the door is opened.</li> </ul>                           |

## 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

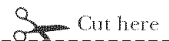
***We'll Cover Any Appliance.  
Anywhere. Anytime.\****

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.



Please place in envelope and mail to:

***General Electric Company***  
**Warranty Registration Department**  
**P.O. Box 32150**  
**Louisville, KY 40232-2150**

# Consumer Product Ownership Registration

Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us. We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

# 1

Complete and mail your Consumer Product Ownership Registration today. Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

# 2

After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800.GE.CARES (800.432.2737).

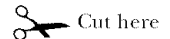
# 3

Read your Owner's Manual carefully. It will help you operate your new appliance properly.

Model Number

Serial Number

**Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at [ge.com](http://ge.com).**



## Consumer Product Ownership Registration



Model Number

Serial Number

Mr.  Ms.  Mrs.  Miss

First Name

Last Name

Street Address

Apt. #

E-mail Address\*

City

State

Zip Code

Date Placed In Use  
Month

Day

Year

Phone Number  -  -

\* Please provide your e-mail address to receive, via e-mail, discounts, special offers and other important communications from GE Appliances (GEA).

Check here if you do not want to receive communications from GEA's carefully selected partners.

**FAILURE TO COMPLETE AND RETURN THIS CARD DOES NOT DIMINISH YOUR WARRANTY RIGHTS.**

For more information about GEA's privacy and data usage policy, go to [ge.com](http://ge.com) and click on "Privacy Policy" or call 800.626.2224.



GE Consumer & Industrial Appliances  
General Electric Company  
Louisville, KY 40225  
[ge.com](http://ge.com)

**Notes.**

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|                            |                               |                          |                             |                         |
|----------------------------|-------------------------------|--------------------------|-----------------------------|-------------------------|
| <i>Safety Instructions</i> | <i>Operating Instructions</i> | <i>Care and Cleaning</i> | <i>Troubleshooting Tips</i> | <i>Consumer Support</i> |
|----------------------------|-------------------------------|--------------------------|-----------------------------|-------------------------|

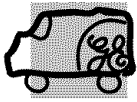
|                                |                                    |                                 |                                      |                                   |
|--------------------------------|------------------------------------|---------------------------------|--------------------------------------|-----------------------------------|
| <b><i>Consumer Support</i></b> | <b><i>Troubleshooting Tips</i></b> | <b><i>Care and Cleaning</i></b> | <b><i>Operating Instructions</i></b> | <b><i>Safety Instructions</i></b> |
|--------------------------------|------------------------------------|---------------------------------|--------------------------------------|-----------------------------------|

***Notes.***

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# GE Built-In Electric Oven Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at [ge.com](http://ge.com), or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

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

## For The Period Of: **GE Will Replace:**

### One Year

From the date of the original purchase

**Any part** of the oven which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

## What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.

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

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

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

**Warrantor: General Electric Company, Louisville, KY 40225**

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

# Consumer Support

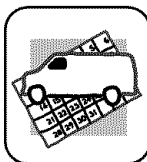
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## GE Appliances Website

**ge.com**

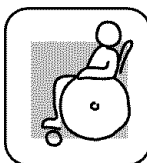
Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.



## Schedule Service

**ge.com**

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



## Real Life Design Studio

**ge.com**

GE supports the Universal Design concept—products, services, and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).



## Extended Warranties

**ge.com**

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.



## Parts and Accessories

**ge.com**

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard, and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

**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.**



## Contact Us

**ge.com**

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations  
GE Appliances, Appliance Park  
Louisville, KY 40225



## Register Your Appliance

**ge.com**

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the preprinted registration card included in the packing material.