



Use and Care & Installation Guide

Electric Slide-in Modular Range



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HELP US HELP YOU...

Before using your range, read this guide carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

How to Remove Packaging Tape

To **assure** no damage is done to the finish of the product, the safest way to remove packaging tape adhesive on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

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

Write down the model and serial numbers.

You'll find the model and serial numbers on the front of the range behind the oven door.

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

Model Number

Serial Number

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

If you received a damaged range or modular components . . .

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

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

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

Accessories

To add versatility to your modular range, accessories are available at extra cost from your GE Appliance dealer. See the Modules and Accessories section.

IF YOU NEED SERVICE...

To obtain service, see the Consumer Services page in the back of this guide.

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

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

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

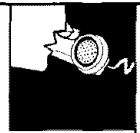
Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

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

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

MODULES AND ACCESSORIES

General Information



A full selection of modules are available for the range cooktop. The modules can be interchanged quickly and easily. Each module has an electrical plug which fits into a receptacle in the side of the well nearest the center of the cooktop. Some modules are inserted and removed differently than others. See **each module section for specific instructions for installing and removing that module.**

To purchase, contact your nearest GE Appliances dealer or service center. If you need assistance in finding your nearest GE dealer, contact the GE Answer Center® at 800.626.2000.

Care of Modules

Some of the modules must be cured or preconditioned before using them for the first time.

Modules and accessories should be cleaned after each use. The longer a soil remains, the harder it is to clean. See each module section in this guide for specific instructions. Never immerse any module in water.

When not in the cooktop, modules and accessories should be stored in a clean, dry place. **Always be careful not to drop the modules or they could be damaged.**

Using Electric Surface Unit Modules

You must consider heat up and cool down times for the surface units when determining cooking times.

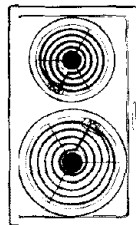
Heat up and cool down times depend on the initial temperature settings, the type of cookware used and the amount of food being cooked.

Start cooking at a higher setting to heat the surface unit faster, then turn to a lower setting to finish cooking. **Remember, cooking continues after the surface unit is turned off.**

Modules and Accessories

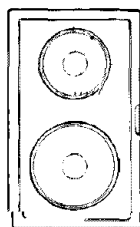
Coil Surface Module Part Number JXGC51

This module has one 6" and one 8" coil surface unit. The surface units and drip pans are removable for cleaning.



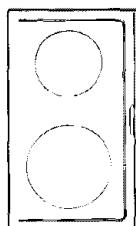
Solid Disk Module Part Number JXGS54

This module has one 6" and one 8" solid disk surface unit. The surface units are made of cast iron and are sealed to the cooktop. Each surface unit has a built-in protector that keeps it from getting too hot. It will automatically decrease the temperature of the surface unit in the case of over-heating or excessively high temperatures.



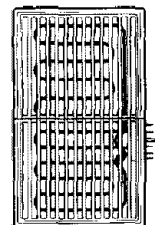
Radiant Module Part Number JXGR61

This module has one 6" and one 8" heating coil beneath a smooth glass surface. The two surface units are shown by the outlines on the glass. This module provides fast heat, energy efficient operation and is easy to clean.



Grill Module Part Number JXGL58

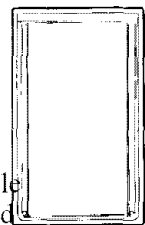
With this module you can char-broil meat indoors all year long. Fat drains away and collects in a jar in the lower compartment. The grill heating element is divided so the front and back sections can be controlled separately.



Griddle Accessory Part Number JXGD59

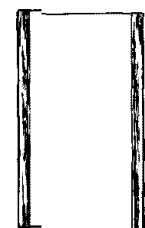
You must have the grill module to use the griddle accessory.

This griddle sits directly over the grill heating element with the grill module removed. It has two drain holes so fat and meat drippings can drain into a jar in the lower compartment. The front and back of the griddle are controlled separately.



Module Cover Part Number JXGM2

This cover fits over any module. It is textured steel with hardwood handles along each side. It can be used as a dust cover or to hide a soiled module. If turned over, it can be used as a tray.





IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

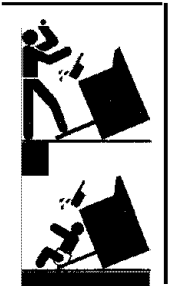
- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- The fiberglass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

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

- Use this appliance only for its intended use as described in this guide.
- Have** the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

WARNING—All ranges

can tip and injury could result. To prevent accidental tipping of the range from abnormal usage, attach it to the wall or floor by installing the Anti-Tip device supplied. To check if the device is installed and engaged properly, open the lower compartment and inspect the device. Make sure the stability bracket and stability mounting device are in place.



If you pull the range out from the wall for any reason, make sure the device is properly engaged before you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.

- Teach children not to play with the controls or any other part of the range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.
- Do not store flammable materials in an oven or near the cooktop.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.



•**Use only** dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam.

Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot surface unit or heating element.

- Always keep dish towels, dish cloths, pot holders and other linens a safe distance away from your range.
- Always keep wooden and plastic utensils and canned food a safe distance away from your range.
- For your safety, never use your appliance for warming or heating the room.



DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- Do not obstruct the vent air flow grills. Do not put anything in them or allow anything to spill over into them.
- Keep the reflector plates and grease wells **clean** to reduce smoking and avoid grease fires.
- Keep **the** cooktop vent grills and the oven vent unobstructed.



- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

- **Do not touch the module surface units,** heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the module surface units, areas nearby the module surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the grill grates, griddle, cooktop and areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door, the edges of the

– door window and metal trim parts above the door.

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

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

Oven

- **Stand away from the range when opening the oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- When using cooking or roasting bags **in** the oven, follow the manufacturer's directions.
- Place the oven shelf in the desired position while the oven is cool. If the shelves must be handled when hot, do not let pot holders contact the heating elements.
- Pulling out the **shelf** to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use the oven for a storage area.** Items stored in an oven can ignite.
- **Do not leave paper products, cooking utensils or food in the oven when not in use.**
- **After broiling,** always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch fire the next time you use the pan.
- **Never leave jars or cans of fat drippings on or near your range.**
- **Never leave the oven door** open when you are not watching the range.

(continual next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

Self-Cleaning Oven

- Do not clean the oven 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.
- **Clean only parts listed in this Use and Care Guide.**
- **Before self-cleaning the oven**, remove the broiler pan, rack and other cookware. Do not self-clean the modules in the oven.
- **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.

Surface Cooking Modules

- Use **proper pan size**—Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- **Never leave the kitchen while using the grill.**
- **Never leave the modules unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Be sure the drip pans (on some modules) and the vent grills are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans (on some modules)** or anywhere in the oven except as described in this guide. Misuse could result in a shock, fire hazard or damage to the range.

- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden change in temperature.
- **To minimize the possibility of burns**, ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over the nearby surface units.
- **Always turn the module controls off before removing the cookware.**
- **To avoid the possibility of a burn or electric shock**, always be certain that the controls for all surface units are at the off position and all surface units are cool before attempting to remove a surface unit or a module.
- **Never clean the cooktop surface when it is hot.** Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.
- **Keep an eye on foods being fried at high or medium high heat settings.**
- **Do not immerse or soak the removable modules and surface units.** Do not put them in a dishwasher. Do not self-clean the modules in the oven.
- **When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flame.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.



- **If a combination of oils or fats will be used in frying**, stir together before heating, or as fats melt slowly.
- **Always heat fat slowly, and watch as it heats.**
- **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Never try to move a pan of hot fat, especially a deep fat fryer.** Wait until the fat is cool.
- **NEVER USE WATER ON A GREASE FIRE.**
- **Use care when touching the cooktop.**
The glass surface of the cooktop will retain heat after the controls have been turned off.
- **Never leave the surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Do not operate the radiant surface units if the glass is broken.** Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.

- **Avoid scratching the glass cooktop surface.**
The cooktop can be scratched with items such as sharp instruments, or rings or other jewelry and rivets on clothing.
- **Never use the glass cooktop surface as a cutting board.**
- **Do not place or store items on top of the glass cooktop surface when it is not in use.**
- **Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use.** They may become hot and could cause burns.
- **Do not stand on the radiant glass cooktop.**
The weight may cause the top to bend.

SAVE THESE INSTRUCTIONS

PREPARATION



Flooring under the Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, it should be installed on a 1/4-inch thick sheet of plywood (or similar material) as follows: **When the floor covering ends at the front of the range**, the area the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

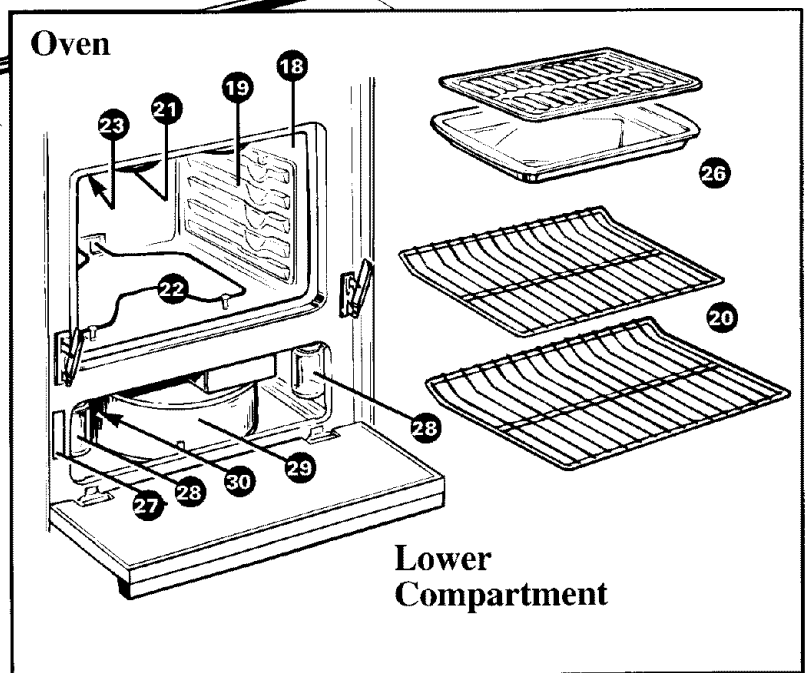
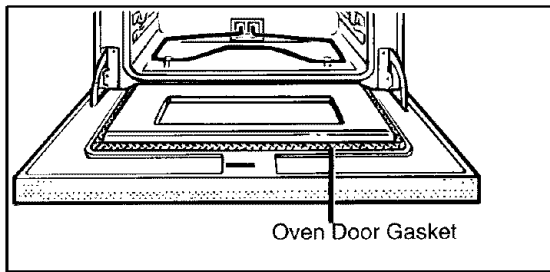
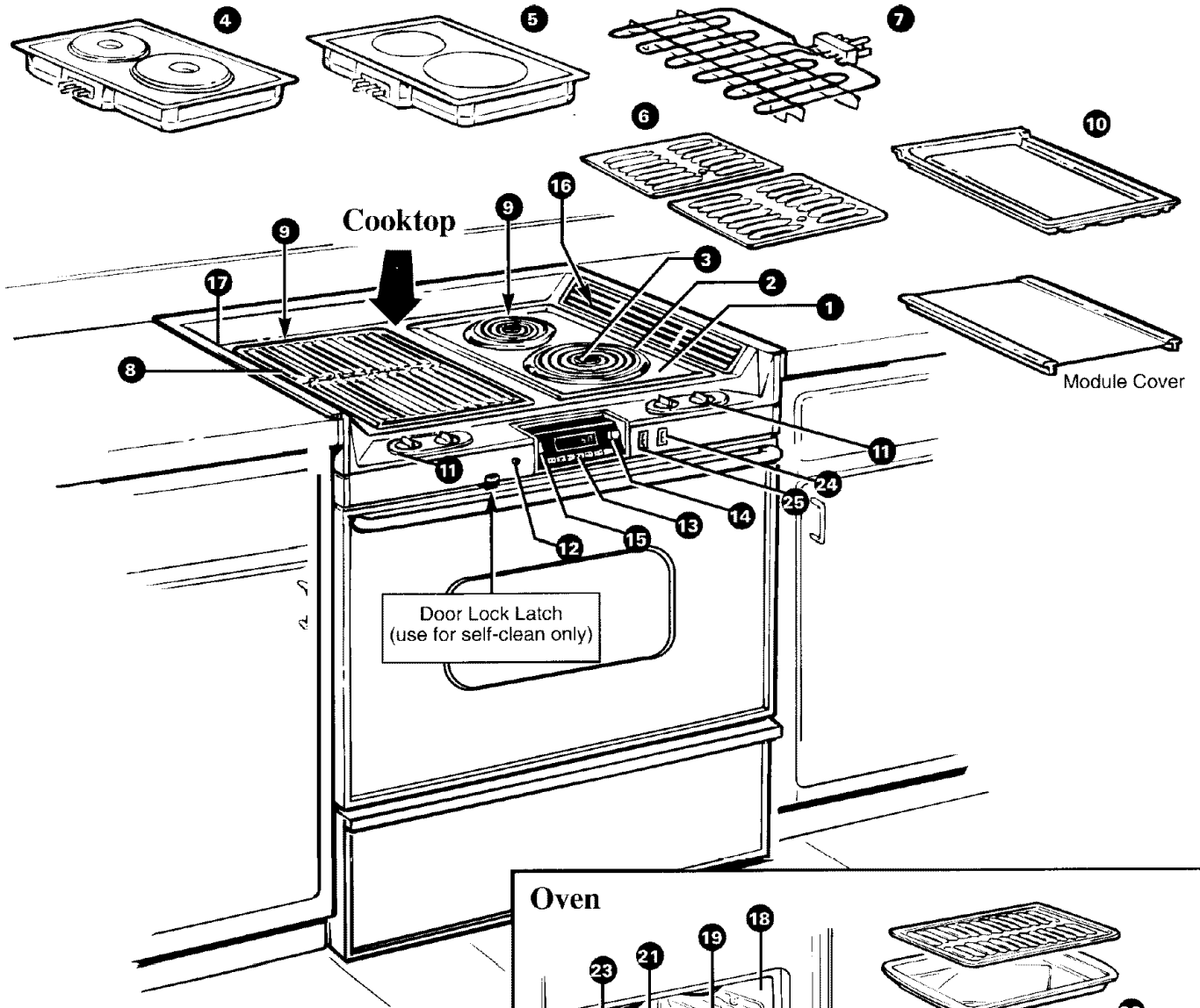
Leveling the Range

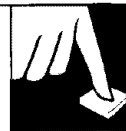
Use a 1 1/8" open end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the cooktop must be raised above the top of the counter. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness. If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other. Adjust the four legs carefully. You will need to remove the grease jars to adjust the rear legs. The range legs should rest on the floor. The range **must not hang** from the counter.



FEATURES OF YOUR MODULAR GRILL/GRIDDLE RANGE

See the Modules and Accessories section for a listing of modules available.





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HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?

Your new modular cooktop may have several types of cooking surface units. You will notice some differences when you use each one.

The best types of cookware to use, plus heat-up and cool-down times, depends upon the type of burner or electric surface unit you are using.

The following chart will help you to understand the differences among the various cooking surface units and how they differ from others you may have used in the past.

Type of Cooktop	Description	How it Works
Radiant (Glass Ceramic) Cooktop 	Electric coils under a glass-ceramic cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
Induction 	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
Electric Coil 	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than radiant or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
Solid Disk 	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.
Gas Burners 	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.

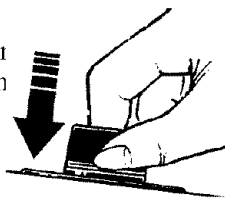
SURFACE CONTROLS

At both OFF and HI the control “clicks” into position. When cooking in a quiet kitchen, you may hear slight “clicking” sounds—an indication that the heat settings you selected are being maintained.

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

How to Set the Controls

Push the knob in and turn it either direction to the desired heat setting.



The control must be pushed in to set only from the OFF position. When the control is in any position other than OFF, it may be turned without pushing it in.

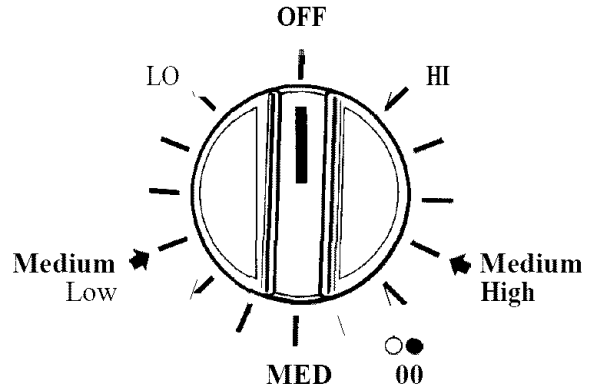
Be sure you turn the control to OFF when you finish cooking.

The surface unit “ON” indicator light will glow when ANY heat on any module surface unit is on.



Cooking Guide for Using Heat Settings

- HI—Used** to begin cooking or to bring water to a boil. Reduce heat setting after water boils.
 - Medium High**—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.
 - MED**—Saute and brown; keeps food at a medium boil or simmer.
 - Medium Low**—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.
 - LO**—Used for long slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm
- NOTE:** The surface unit “ON” indicator light may glow between LO and OFF, but there is no power to the module surface units.



Downdraft Cooktop Modules Vent System

The range has its own internal downdraft venting system for use with module cooking. Cooking vapors and smoke are vented through a wall duct to the outside of your home. The blower is floor installed in the lower compartment

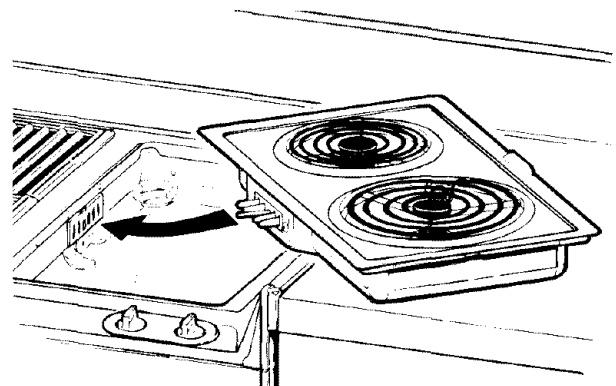
The blower will come on automatically while using the bake, broil and self-clean cycles. The blower will come on automatically on HI speed during any grilling operation.

Use the HI/LO switch on the front panel to adjust blower speed. The adjacent switch will turn on the blower or the oven light. A LO setting is recommended for broiling or self-cleaning.

COIL SURFACE UNIT MODULE

How to Insert the Module

1. Be sure the controls are turned to OFF. To install the module, position the electrical plug to face the inside center wall of the cooktop opening. There you will see the electrical receptacle. (A receptacle is available in either cooktop opening.) Let the leading corners of the module rest on the cooktop surface.
2. Carefully slide the module plug toward the receptacle until plug is engaged completely in receptacle. Allow the module to fit into the cooktop opening.
3. Lower the inside edge of module into the cooktop opening until it is flush with cooking surface.



(continued next page)



COIL SURFACE UNIT MODULE

(continued)

How to Remove the Module

Be sure the entire module surface is cool before attempting to remove the module. The coils of the module will retain heat after the controls have been turned off. Be careful not to get burned on a module that has not had sufficient time to cool after use.

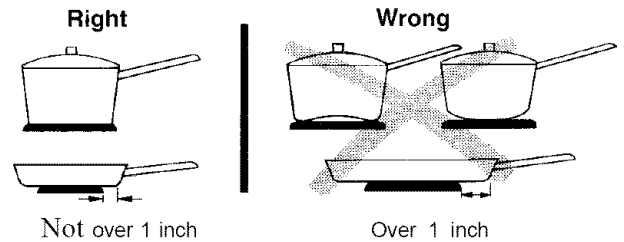
1. Lift the finger tab at the outside edge of the module until the module base clears the cooktop opening.
2. Hold the module by the front and rear edges. Carefully slide the module away from the cooktop center until the module plug is disengaged from the receptacle.

Cookware

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than one inch.

Always read and follow the cookware manufacturer's instructions on cookware use.



Deep Fat Frying

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

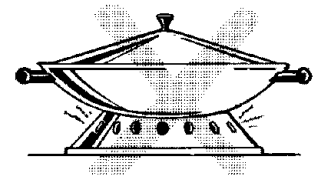
Wok Cooking

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



Do not use woks that have support rings.

Use of these types of woks, with or without the ring in place can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the brushed chrome cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.





Coil Surface Unit Module Questions and Answers

Q. May I can foods and preserves on my coil surface units?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of the coil surface unit module. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on the surface units.

Q. Can I cover my drip pans with foil?

A. No. Clean as recommended in the Care and Cleaning section.

Q. Can I use special cooking equipment, like an oriental wok, on any surface unit?

A. Cookware without a flat surface is not recommended. The life of the module surface units can be shortened and the cooktop can be damaged from the high heat needed for this type of cookware. A special flat-bottomed wok can be used safely.

Q. Why am I not getting the heat I need from my surface units even though I have the controls on the correct heat setting?

After turning the surface units off and making sure they are cool, check to make sure the plug-in units are securely plugged in.

Q. Why does my cookware tilt when I place it on the surface unit?

Because the surface unit is not flat. Make sure the feet of the surface units are sitting on the inside rim of the drip pan and the drip pan is flat on the cooktop surface.

Q. Why is the porcelain finish on my cookware coming off?

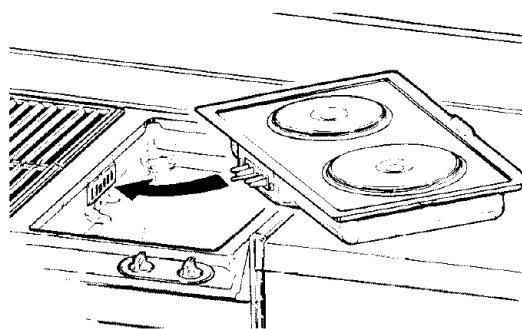
If you set the surface unit coil higher than required for the cookware material and leave it, the finish may smoke, crack, pop or burn depending on the pot or pan.

Also, if you set the surface unit coil higher than required for a long period of time, with small amounts of dry food, you can damage the finish.

SOLID DISK MODULE

How to Insert the Module

1. Be sure the controls are turned to OFF. To install the module, position the electrical plug to face the inside center wall between the cooktop opening. There you will see the electrical receptacle. (A receptacle is available in either cooktop opening.) Let the leading corners of the module rest on the cooktop surface.
2. Carefully slide the module plug toward the receptacle until plug is engaged completely in receptacle. Allow the module to fit into the cooktop opening.
3. Lower the inside edge of the module into the cooktop opening until it is flush with cooking surface.



How to Remove the Module

Be sure the entire module surface is cool before attempting to remove the module. The solid disk surface units will retain heat after the controls have been turned off. Be careful not to get burned on a module that has not had sufficient time to cool after use.

1. Lift the finger tab at the outside edge of the module until the module base clears the cooktop opening.
2. Hold the module by the front and rear edges. Carefully slide the module away from the cooktop center until the module plug is disengaged from the receptacle.

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SOLID DISK MODULE

(continued)

Before Using Your Solid Disk Module for the First Time

The top working surface of solid disk surface units have a protective coating which must be hardened before using the surface units for the first time. To harden this coating, the surface units should be briefly heated without a pan for about 5 minutes at the HI setting. Otherwise the coating will stick to the pan.

There will be some smoke and odor; this is normal. Heating of the surface unit will change the stainless steel surface unit trim rings to a gold color.

THE SURFACE UNIT'S PROTECTIVE COATING MUST BE HARDENED TO HELP PROTECT THE SURFACE UNIT THROUGHOUT IT'S LIFE.

General Information About Solid Disk Surface Units

Using a solid disk surface unit is quite similar to using an electric coil surface unit. With both types of surface units, you will enjoy the cleanliness of electricity and the benefits of retained heat in the units. However, there are important differences:

- **Solid disk surface units reach cooking temperature a little slower, and hold heat longer than coil units.** Solid disk surface units have very even heat distribution. Since solid disk surface units hold heat longer, you may wish to turn the unit off sooner, and take advantage of the residual heat. The amount of residual heat is dependent upon the quantity and type of food, the material and thickness of the pan and the setting used for cooking.
- **The red dot in the center of the solid disk surface unit indicates built-in temperature limiters that automatically reduce the heat if a pan boils dry, if the unit is turned on without a pan or if the pan is not making enough contact with the surface of the unit.** The red dots will wear off with use without affecting the performance of the surface units.

- **There is retained heat in the surface unit.** On boilovers, wait for the unit to cool before cleaning the surface unit area.
- **You must use proper flat-bottomed cookware.** Pans with rounded, curved, ridged or warped bottoms are not recommended. Improper cookware could cause unsatisfactory cooking results.
- **Solid disk cooking takes you a step closer to easier clean-up because the cooking surface is sealed against spills. There are no drip pans or burner boxes to clean.**
- **Unlike electric coil surface units, solid disk surface units do NOT turn red hot, even at HI setting.** You may, however, notice a dull glow when the surface units are on HI and the room is dimly lit.

Cookware Tips

For cooking on solid disk surface units the use of correct cookware is very important.

- **Aluminum cookware conducts heat faster than other metals.**
- **Cast-iron and coated cast-iron containers are slow to absorb heat, but generally cook evenly at minimum or medium heat settings.**
- **Glass cookware should be used only as the manufacturer describes.**
- **Do not use a wire trivet or any other kind of heat-retarding pad between the cookware and the surface unit.**
- **Good pans have a thick, flat bottom which absorbs the heat from the surface unit. The thick, flat bottom provides good heat distribution from the surface unit to the food.**
- **Pans with thin, uneven bottoms do not do a good job of using the heat coming from the surface unit. The food to be cooked may burn and require more time and electricity. You would also have to add more fat or water.**

Pans with uneven bottoms are not suitable.

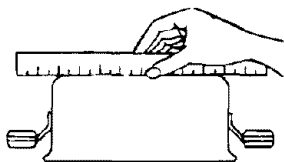


How to Check Pan Performance on a Solid Disk Surface Unit

Use of correct cookware can affect the cooking performance and cleaning of your cooktop. The correct cookware reduces the temperature of the cooktop surface and minimizes the chance of spillovers burning onto the cooktop.

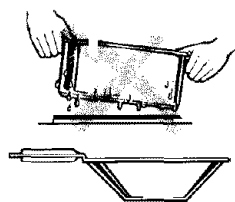
You must use pans with perfectly flat bottoms. Some pans may have curved or rounded bottoms or may be warped. If you are unsure of the flatness of your pans you may do this quick test.

Turn your pan upside down on the countertop, place a ruler flat against the pan surface. The bottom of the pan and the straight edge of the ruler should fit flush against each other all the way across. Turn the ruler a full 360 degrees, checking for any space between the ruler and the bottom of the pan.

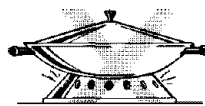


Pans with rounded, curved, ridged or warped bottoms are not recommended.

Another simple test to determine even heat distribution across the cookware bottom is to put one inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.



- Place only dry pans on the solid disk surface units. Do not place **lids on the units**, particularly wet lids.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface unit to ensure proper contact.



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- Do not use woks that have support rings. This type of wok will **not heat** on solid disk surface units.
- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size. The cookware should also be covered, if applicable to the cooking process.

- Canning pots should not extend more than 1 inch beyond the surface of a solid disk surface unit and should have flat bottoms. When canning pots do not meet this description, the use of the HI heat setting causes excessive heat buildup and may result in damage to the cooktop. See the Home Canning Tips section for further information.

(continued next page)



SOLID DISK MODULE

(continued)

Solid Disk Questions and Answers

Q. May I can foods and preserves on my solid disk surface units?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure the canner is flat-bottomed and fits over the center of the solid disk surface unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on the surface units. Follow our recommendations in the Home Canning Tips section.

Q. Why does the solid disk surface unit smoke when I first turn it on?

A. This initial smoking is both normal and necessary. A rust preventative is applied to each unit at the factory. **When the unit is turned on for the first time, the coating will burn off the unit areas. This takes approximately 5 minutes and should be done without any cookware on the surface unit. Otherwise, the coating will stick to the cookware.**

Q. Why is the cooktop hot to the touch?

A. More heat is transferred to the cooktop by the solid disk surface units than by electric coil units because the units are clamped securely to the cooktop. This, of course, eliminates spillovers from getting inside the cooktop chassis. The secret to keeping the cooktop comfortably cooler is to turn the cooktop on only after the cookware and its contents are placed on the surface unit. More heat will then be transferred to the cookware and the food rather than the cooktop. The cooktop temperature will not cause damage to the cabinets, countertops or cookware.

Q. Why am I overcooking my food with the new solid disk surface units?

A. The solid disk surface units are very energy-efficient and retain heat much longer than the coil units. Food will boil or fry 3 to 5 minutes after the controls are turned off. We recommend that you begin cooking at lower settings than you have in the past and gradually increase or decrease heat as desired. The energy savings are significant.

Q. Why does it take a long time to cook my food?

A. It doesn't. The extra time it takes compared to the electric coil unit is measured in seconds, not minutes. These few seconds are due to the greater mass of the unit. If the food is cooking slowly, it is because the pots and pans are warped or have an uneven bottom surface. If flat-bottomed pots and pans are used, cooking performance of the solid disk surface unit closely parallels that of the coil unit with less energy consumption.

Q. Can I use special cooking equipment like an oriental wok, on my solid disk surface units?

A. We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface unit to ensure proper contact. Do not use woks that have support rings. This type of wok will not heat on solid disk surface units.

Q. Why is the porcelain finish on my cookware coming off?

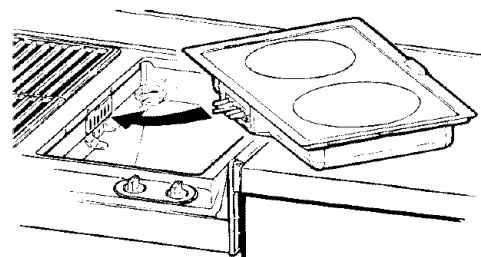
A. If you set your solid disk surface unit on a heat setting higher than required for the cookware material, and let the cookware sit too long, the cookware's finish may smoke, crack, pop or burn depending on the pot or pan. Also, cooking small amounts of dry food may damage the cookware's finish.

RADIANT MODULE

How to Insert the Module

1. Be sure the controls are turned to OFF. To install the module, position the electrical plug to face the inside center wall of the cooktop opening. There you will see the electrical receptacle. A receptacle is available in either cooktop opening. Allow the leading corners of the module to rest on the cooktop surface.
2. Carefully slide the module plug toward the receptacle until plug is engaged completely in the receptacle. Allow the module to fit into the cooktop opening.

3. Lower the inside edge of the module into the cooktop opening until it is flush with the cooktop surface.





How to Remove the Module

Be sure the entire module surface is cool before attempting to remove the module. The glass surface of the module **will** retain heat after the controls have been turned off. Be careful not to get burned on a module that has not had sufficient time to cool after use.

1. Lift the finger tab at the outside edge of the module until the module base clears the cooktop opening.
2. Hold the module by the front and rear edges. Carefully slide the module away from the cooktop center until the module plug is disengaged from the electrical receptacle. Store the module carefully after cleaning.

General Information About Radiant Modules

The radiant module features heating coils beneath a smooth glass ceramic surface. The two surface units are shown by outlines on the glass.

- When a surface unit is activated, coils beneath the unit radiate heat through the glass to the cookware. The red glow of the coils will be instantly visible through the glass. It will take the surface unit on the surface a few moments to heat up. The coil cycles on and off to maintain your selected control setting. The coils have temperature limiters to prevent runaway temperatures.
- Use the same cookware that you would use with solid disk surface units.
- If you are storing modules, do not stack them or store other materials on top of them, as damage to the glass ceramic surface of the radiant module is likely. Be careful not to damage or bend the electrical plug.
- Do not let pots boil dry. Overheated metal can bond to glass module. An overheated copper pot will leave a residue that will permanently stain the module.
- Sliding aluminum cookware across the glass may leave metal marks. These metal marks will appear as small scratches. They can be removed with Cook Top Cleaning Creme and a razor scraper.
- When a surface unit is turned on, the unit can be seen glowing red within a few seconds. The red glow will turn on and off (cycling) to maintain the selected heat setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling.
- It is safe to place hot cookware from the oven or surface on the glass ceramic surface when it is cool.

Types of Cookware

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

Stainless Steel: *highly recommended*

Especially good with a sandwich clad bottom. The sandwich bottom combines the benefits of stainless steel (appearance, durability, and stability) with the advantages of aluminum or copper (heat conduction, even heat distribution).

Aluminum: *heavyweight recommended*

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

Glass-ceramic: *not recommended*

Poor performance. May scratch surface. Usable, but not recommended.

Stoneware: *not recommended*

Poor performance. May scratch surface. Usable, but not recommended.

Cast Iron: *not recommended*

Poor performance. May scratch surface. Usable, but not recommended.

Copper Bottom:

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

Porcelain/enamel:

Good performance only with a thick, flat, smooth bottom. Avoid boiling dry, as porcelain can melt and fuse to the surface.

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RADIANT MODULE

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How to Check Pan Performance

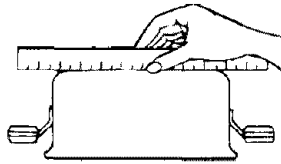
Use of correct cookware can affect the cooking performance and cleaning of your cooktop.

The correct cookware reduces the temperature of the cooktop surface and minimizes the chance of spillovers burning onto the cooktop.

You must use pans with perfectly flat bottoms.

Some pans may have curved or rounded bottoms or may be warped. If you are unsure of the flatness of your pans you may do this quick test.

Turn your pan upside down on the countertop, place a ruler flat against the pan surface. The bottom of the pan and the straight edge of the ruler should fit flush against each other all the way across. Turn the ruler a full 360 degrees, checking for any space between the ruler and the bottom of the pan.



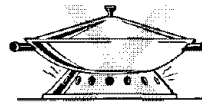
Pans with rounded, curved, ridged or warped bottoms are not recommended.

Another simple test to determine even heat distribution across the cookware bottom is to put one inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.

Use pans that match the diameter of the surface unit. Cooking performance will not be as good if the cookware is either smaller or larger than the surface unit.



- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface unit to insure proper contact.



- Do not use woks that have support rings. This type of **wok will not** heat on radiant surface units.
- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size. The cookware should also be covered, if applicable to the cooking process.

CAUTION

- Never cook directly on the glass. Always use cookware.
- Always place the pan in the center of the surface unit you are cooking on.
- Do not slide cookware across the cooktop because it can scratch the glass. **The glass is scratch resistant, not scratch-proof.**
- Do not use the surface as a cutting board.

Plastic and Sugary Spillovers

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

Special care should be taken when removing hot substances. Follow the instructions in the Care and Cleaning section carefully.



Deep Fat Frying

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

Wok Cooking



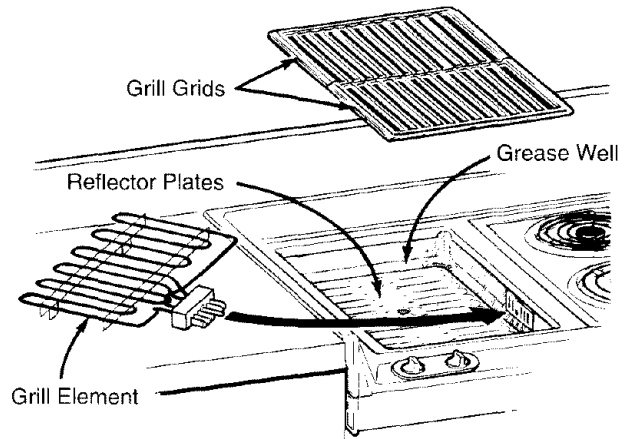
We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

GRILL MODULE

How to Assemble the Grill Module

To insert the grill:

1. Be sure the controls for the cooktop grill are OFF.
2. Place the two reflector plates in the grease well as shown in this illustration.
3. Grasp the grill element with both hands near the plug. Keeping the element as nearly horizontal as possible, push the plug firmly into the receptacle to insure complete contact as shown in this illustration. The element should lie flat and rest on the ridges of the reflector plates.
4. Place the two grill grids into the opening in the cooktop over the grill element.



General Information About the Grill Module

Use the grill for preparing meals with the appearance and flavor of commercially char-broiled meats. The grill must be very hot for this type of cooking and smoke and spatter is to be expected. **Be sure to use your venting system when grilling to help minimize smoke.**

- **Do not use pots or pans on your grill. You could be seriously burned by heat from the exposed surfaces of the grill when reaching for the pot handle. Pots or pans may trap heat from the grill and result in damage to the grill grates or grill finish.**
- The grill must be preheated to get the grill components hot enough to sear the meat, sealing in the juices. Preheat the grill on HI for 5 to 10 minutes, then turn back to the recommended setting.
- **The grill element is divided so the front and rear sections are controlled separately. You can heat both sections to the same temperature for cooking large amounts of the same food, or you can vary the temperatures on front and rear for cooking two different foods. Also, you can save energy when cooking small amounts of food by turning only one section on and leaving the other off entirely.**
- **NEVER LEAVE THE KITCHEN while grilling meats or other juicy foods. Fats and juices drip on the hot grill element and may cause flame-ups. When grilling, you should always be present to control flame-ups so they do not get out of hand.**
- **NEVER USE WATER ON A GREASE FIRE.**

- **To control flame-ups, set the heat setting at LO rather than OFF. If you have a bad flame-up and there is danger of the fire spreading, take the following steps immediately:**

1. Turn the grill controls to OFF, and push the vent switch to HI.
2. Use a long-handled utensil to remove the food from the grill. **Be careful not to get burned.** The fire should start to go out. If it does not, smother the flames by covering the entire grill module with a large cookie sheet, a lid from a large roasting pan, the griddle or the module cover.

- **Never try to use charcoal or flavored wood chips in the well under the grill grids. Use of charcoal indoors without proper ventilation produces carbon monoxide that can be fatal. Also, burning charcoal in the well will permanently damage the porcelain coating in the well.**
- **Never line the grill grid or the porcelain enameled grease well with aluminum foil. Doing so may block drainage of grease, causing excessive smoking, fire or module damage.**

NOTE: The non-stick grill grids must be preconditioned before using them for the first time. To precondition, first wash them in soap and water and dry. Then use a paper towel to apply a small amount of cooking oil to the grids. Remove excess oil with a clean paper towel.

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GRILL MODULE

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NOTE: It is recommended that you have a dry chemical, foam or Halon type fire extinguisher where you can easily reach it in case of a cooking fire. **NEVER USE WATER ON A GREASE FIRE** as it is likely to spread the flames. Read the instructions on the extinguisher ahead of time and be prepared to follow them in case of a cooking fire.

Grill Tips

- **Do not leave the grill unattended while it is in use.**
- **Use the grill module ONLY** with the downdraft vent blower on HI to carry away smoke and fumes. This is automatically controlled.
- Remove accumulated grease from the non-removable grease well after each use to lessen smoking and odors. Be sure the opening to the grease tube is clean. Grease buildup can become a fire hazard.
- Make sure the grease collector jars and reflector plates are clean and in place before using the grill. Remove grease from the grease collector jars after each use to avoid spillovers.
- The grates should be oiled or sprayed with a non-stick, salt-free vegetable oil before cooking to prevent sticking.
- Preheat the grill for 5-10 minutes at HI heat setting, then turn to the desired setting for cooking.
- Trim the fat from meats before placing them on the grill. This will reduce smoking and lessen grease buildup in the grease well.
- Allow space between foods when placing them on the grill. Air needs to circulate around the food for best cooking results.
- Occasionally rearrange foods on the grill to prevent sticking and provide better browning.
- Season meats after cooking rather than before—salt can draw out juices and dry out meat. Use tongs to turn and rearrange meats on the grill; forks will pierce the meat and release juices.

Grill Questions and Answers

Q. When cooking many individual foods, what can I do to insure that foods will cook evenly?

A. When cooking foods of various sizes and thicknesses, start larger or thicker pieces first and add quicker cooking, smaller pieces later. Press the meat lightly to lie flat on the grill. Slash the fat on the edges of steaks and chops to prevent curling. Break the joints of split chickens so they will lie flat.

Q. My grilled meats sometimes come out drier than they should. What can I do to help prevent this?

A. Season meats after cooking rather than before—salt can draw out juices and dry out meat. Use tongs to turn and rearrange meats on the grill; forks will pierce the meat and release juices.

Q. I follow the cooking times suggested, but my foods don't get done properly. Is there something wrong with my grill?

A. Probably not. Suggested cooking times should be used only as a general guide. Variables in food can change cooking times required.

Q. How can I keep barbecued meats from developing an unattractive burned look and taste?

A. Sauces containing sugar will often burn if used during the entire cooking time. If your favorite sauce contains sugar, try adding it only during the last 15 to 20 minutes of cooking time for best results.

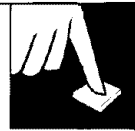
Q. Can my grill be switched to the other side of the range?

A. Yes. These interchangeable modules can be used on either the right or left side of the cooktop. When inserting or removing a module, take care not to force the connection or exert undue pressure which could damage the electrical contacts. Additional modules can be purchased from your dealer to double your grill/griddle capacity or to add two more coil surface units.

Q. Foods cooked on my grill are not browning as much as I would like. What could cause this?

A. A longer preheating and grill time may be necessary to achieve the desired results.

GRILL COOKING GUIDE



Do not leave range unattended during “preheat” (knobs turned to “HI”) or anytime the knobs are turned to “HI” with food on the Grill or Griddle.

1. Preheat at HI setting for 5 minutes before grilling. Turn to the heat setting in the guide or your cookbook for the food you are grilling.

2. Trim excess fat from the meat.

3. Before cooking steaks, slash fat around the edges to prevent curling of meat.

4. **Suggested cooking times should** be used only as a guide, since variables in food can change cooking times.

Food	Suggested Setting	Cooking Time in Minutes	Comments
Beef Cubes (1 inch)	HI	17-20	Marinate less tender beef before grilling.
Beef Steaks, tender (3/4 to 1 inch)			
Rare	HI	5-7 per side	
Medium	HI	6-8 per side	
Well	HI	8-10 per side	
(1 1/2 to 2 inch)			
Rare	HI	7-9 per side	
Medium	HI	9-11 per side	
Well	HI	12-15 per side	
Beef Steaks, less tender (3/4 to 1 inch)			
Medium	HI	9-11 per side	Tenderize before grilling. Turn and cover with foil after first half of cooking time for more juiciness.
well	HI	13-15 per side	
Chicken			
Pieces or Quarters	HI	50-60 (total)	If sauce is desired, baste last 15 to 20 minutes, turn and rearrange often.
Halves	HI	70-80 (total)	
Cornish Hens, bones	HI	40-50	Turn often - rearrange often.
Fish			
Steaks (1 inch or less)	HI	15-20	Brush with melted butter.
Whole (6 to 8 oz.)	MED HI	17-20	If stuffed, add 6 minutes to total time. Cover top with foil.
Fruit Slices (1/2 to 1 1/2 inch)	MED HI	17-22	Firm fruit such as apples and pineapples are recommended. Turn often.
Hamburgers (3/4 inch)			
Rare	HI	6-7 per side	Turn over after half of cooking time.
Medium	HI	8-9 per side	
well	HI	10-11 per side	
Ham			
Chunks, precooked (1 inch)	HI	17-20	Rearrange often.
Steaks (1 1/2 inch)	HI	10-11 per side	
Hot Dogs	HI	7-9 (total)	
Kabobs			
Meat	HI	20-25	
Vegetable	HI	10-15	For less tender vegetables such as tomatoes, reduce time 4 to 6 minutes.
Lamb Chops (3/4 to 1 inch)	HI	9-13 per side	
lobster Tails	HI	24-28	Cut thin undershell to expose meat. Turn over every 5 to 10 minutes. Brush with butter.
Pork Chops, loin or rib (1/2 inch)	HI	9-10 per side	
(1 inch)	HI	15-17 per side	
Sausage Links (4oz. each)			
Raw	HI	11-12 per side	Grill whole or cut into 2 to 4 pieces. Turn to brown all sides.
Precooked	HI	6-8 per side	
Spare Ribs			
Entree (3lbs.)	HI	60-90 (total)	Parboil 5 minutes before grilling. Rearrange and turn over frequently.
Appetizer (2lbs.)	HI	50-60 (total)	Baste with sauce last 10 minutes, as desired.
Vegetable Halves	HI	25-30	Choose tender vegetables such as squash and tomatoes. Cover with foil. For tomatoes, reduce cooking time 10 minutes.
Vegetable Slices (1/2 inch)	HI	18-23	Firm vegetables such as potatoes and acorn squash are recommended. Brush with butter. Turn often.



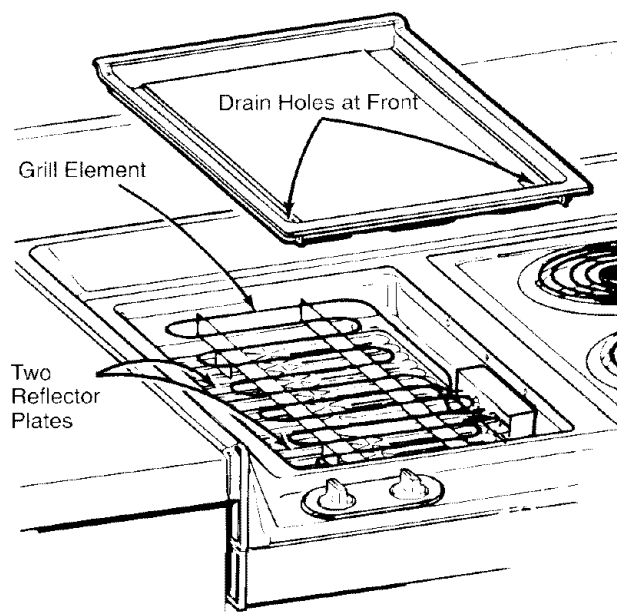
GRIDDLE ACCESSORY

Your non-stick coated griddle provides an extra-large cooking surface for meats, pancakes or other foods usually prepared in a frying pan or electric skillet. You can also use the griddle as a warming tray by using a low-heat setting.

How to Assemble the Griddle Accessory

1. Be sure the controls are OFF.
2. Place the two reflector plates in the grease well.
3. Grasp the grill element with both hands near the plug. Keeping the element as nearly horizontal as possible, push the plug firmly into the receptacle to insure complete contact.
4. Place the griddle into the opening in the cooktop with the two drain holes toward the front of the cooktop (nearest the controls) as shown in this illustration.

NOTE: When properly placed, the griddle sits slightly above the cooktop. This, and the open spaces on the sides and rear of the griddle, prevent excessive temperatures.



Using the Griddle

The non-stick griddle must be preconditioned before using it for the first time. To precondition, first wash the griddle in soap and water and dry. Then use a paper towel to apply a small amount of cooking oil to the griddle. Remove excess oil with a clean paper towel.

Preheat the griddle as recommended in the Griddle Cooking Guide. After preheating for the recommended amount of time, apply a small amount of oil or butter.

Do not overheat the griddle. Leaving the griddle at HI for more than 10 minutes without food can damage the non-stick coating.

When using the griddle, the blower system is automatically controlled.

Always turn on both sections of the heating element under the griddle. Heating only part of the griddle may warp it and will result in non-uniform cooking. Because the heating element under the griddle is divided, you can vary the temperature on the front and rear sections.

How to Remove the Griddle Accessory

Be sure the controls are OFF and the griddle is cool.

To remove the griddle:

1. Lift the back edge of the griddle a bit to let any excess fat or oil drain.
2. Remove the griddle.

3. Grasp the element with both hands on either side of the plug.
4. Raise the opposite side of the element just enough to clear the well, then pull away from the receptacle. The element will not sit level when replaced if it is forced too far upward when removed.
5. Remove the two reflector plates.



Griddle Tips

- Condition or “season” the griddle before first-time use.
- Most griddled foods require cooking on a preheated surface, which may be greased lightly before adding food. Preheat the griddle 5 minutes at HI heat setting, **unless otherwise indicated** in the Griddle Cooking Guide, then switch to the recommended cook setting.
- Foods which are high in natural fat, such as bacon or sausage, may be started on a cold griddle.
- Foods to be warmed may be placed directly on the griddle; a high domed metal cover, such as an inverted kettle, placed over them will help store the heat. Foods in covered dishes or pans may also be warmed on the griddle. Use heat-resistant dishes only.
- Make sure grease collector jars and reflector plates are clean before using griddle.
- To preserve the finish, use only Teflon® coated, nylon or wooden spatulas and spoons. **Never use the griddle surface as a cutting board.**
- Over a period of time, minor scratches and some discoloration may appear in the non-stick coating. This will not affect the cooking performance or the non-stick finish.

Griddle Questions and Answers

Q. How should I store my griddle when it is not in use?

- A. To avoid marring the non-stick finish, store the griddle upright on the edge with the terminals up to avoid damage. If it is necessary to store it flat, avoid placing other pans or cookware on top.

Q. How long can foods be kept warm with the griddle without losing their appeal?

- A. No longer than 2 hours is recommended, to assure good food quality and prevent spoilage. Delicate foods, such as eggs, should not be kept more than 15 to 30 minutes; entrees and casseroles may be warmed for 30 to 60 minutes. Hors d’oeuvres will stay hot for serving up to 1 or 1½ hours. Rearrange or stir foods occasionally, if possible.

Q. Why aren’t my foods done even though they have cooked the full time?

- A. Preheat the griddle for a longer time and leave foods on the griddle longer to attain the desired degree of browning.

Q. Can my griddle be switched to the other side of the range where it would be more convenient for me?

- A. All interchangeable modules can be used on either the right or left side of your cooktop. Simply lift out the modules, taking care not to damage the electrical contacts by jerking or forcing them. Reverse the griddle and plug it into the receptacle on the opposite side of the range.

Q. Do I need special cookware for use with my griddle?

- A. Avoid using metal cookware with sharp points or rough or sharp edges which might damage the non-stick coated griddle surface. Do not cut foods on the griddle. Use only heat-resistant dishes when foods in containers are to be warmed on the griddle. For further information on caring for your griddle’s surface, see the Care and Cleaning section.

Q. Can prolonged periods of high heat damage my griddle’s surface?

- A. A brief preheating period is often necessary for best results with many foods, but leaving the griddle on HI heat setting for more than 10 minutes without food can damage the non-stick coating. Always be sure to turn the control knobs to OFF when cooking is completed.

(continued next page)



IGRIDDLE COOKING GUIDE

(continued)

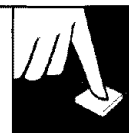
Do not leave the range unattended during “preheat” (knobs turned to “HI”) or anytime the knobs are turned to “HI” with food on the Grill or Griddle.

1. Suggested cooking times should be used only as a guide since variables in food may change cooking times.
2. Avoid using metal utensils with sharp points or rough *or* sharp edges which might damage the non-stick coated griddle surface. **Do not cut** foods on the griddle. Use only heat-resistant dishes when foods in containers are to be warmed on the griddle,

3. Preheat the griddle 5 minutes unless otherwise indicated in guide below. Add oil or butter at end of the preheat time. Additional oil or butter may be needed during cooking time.
4. Rearrange or turn foods over as needed to assure even cooking.
5. Griddle settings may need to be adjusted if the griddle is used for an extended time.

Food	Suggested Setting	Cook Time	Comments
Bacon (1 lb.)	HI	11-14	Do not preheat. Turn to setting 8 after half of total cooking time.
Beef Strips and Cubes (1/2 to 1 inch)	HI	6-10	Strips cut 3 inches long and 1/4 inch wide. Cut cubes 1 inch
Chops, Pork/Lamb (1/4 to 1/2 inch)	HI	25-30	
Cube Steak	HI	4-5 per side	
Eggs Fried Scrambled	MED HI	4-5 2-3	Griddle up to 6 eggs. Avoid drain hole.
English Muffins Warm	HI	3-4	
Fish Fillets and Steaks (1/4 to 1 inch)	HI	17-24	Turn over often
Franks (1 lb.)	HI	10-12	Turn to setting 8 after half of total cooking time
French Toast	HI	3-3 1/2 per side	If bread is frozen, pierce with fork several times to absorb egg mixture.
Fruit Slices (1/2 to 3/4 inch)	HI	10-12	If drained canned fruit is used, decrease time 3 to 5 minutes.
Ham and Canadian Bacon Slices (1/4 to 1/2 inch)	HI	8-10	For 1 inch ham steak, double cooking time.
Hamburgers (3/4 inch, 4 per lb.) Medium well	MED HI MED HI	16-18 19-21	Turn over only once. Avoid pressing down with spatula to retain juices.
Meatballs (1 inch)	HI	18-22	Turn to brown on all sides.
Pancakes	HI	2-3	Preheat 10 minutes. Turn after 1 1/2 minutes.
Sandwiches, thin	MED HI	2-3 per side	If thicker, add 1 to 2 minutes.
Sausage Links, precooked (1 to 2 oz. each) (4 oz. each)	HI HI	17-19 19-24	Turn and rearrange as needed. For raw sausage, increase time 4 to 10 minutes.
Small Seafood Shrimp, scallops, oysters	HI	8-10	Cook in 2 tablespoons butter, if desired. Turn and rearrange frequently.
Sweet Rolls, reheating	MED HI	10-15	Do not preheat. Cover lightly with foil. If room temperature, griddle 5 to 7 minutes.
Breaded Vegetables	HI	10-16	Turn over after half of total cooking time.
Warming and Hot Tray	LO	Delicate foods: 15-30 minutes Entrees, casseroles and hors d'oeuvres: up to 1 hour	To retain moisture, cover with foil or metal lid, or place food in heat-resistant containers on griddle.

HOME CANNING TIPS



Canning should be done on the Coil Surface Units, the Solid Disk Units or the Radiant Units only.

Pots that extend beyond 1 inch of the surface unit are not recommended for most surface cooking. However, when canning with a water-bath or pressure canner, larger-diameter cookware may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the surface unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding the module surface units.

Observe Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your cooktop or its location does not allow the canner to be centered on the surface unit, use smaller-diameter canners for good canning results or try putting module on opposite side of cooktop (on some models) so the larger unit is in front. Be sure the canner or other large diameter pans do not touch the control knobs or the vent grille. The knobs and the vent grille will be damaged if touched by hot cookware.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the solid disk surface unit and take a long time to boil water.



Flat-bottomed canners are recommended for electric coil surface units. They are required for solid disk surface units and glass cooktops.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with **HOT** tap water for fastest heating of large quantities of water.

CAUTIONS:

Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained continuously for the required time. When canning foods in a pressure canner, the pressure must be maintained continuously for the required time.

After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

RADIANT GLASS AND SOLID DISK CAUTIONS:

The glass and solid disk surface units have temperature limiters that help prevent them from getting too hot. If the bottom of your canner is not flat, the surface unit can overheat, triggering the temperature limiters to turn the unit off for a time. This will stop the boil or reduce the pressure in the canner.

Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, you cannot can on glass or solid disk surface units if the bottom of your canner is not flat enough.

SOLID DISK CAUTIONS:

If a solid disk surface unit is used for canning, please note that solid disk surface units heat up and cool down more slowly than other electric coil surface units. Because of this difference, after you have adjusted the controls it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

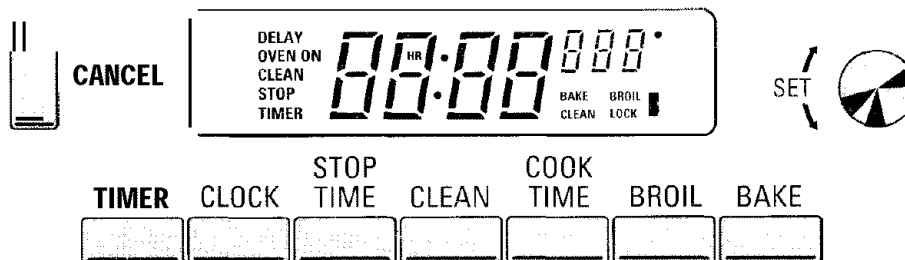
What is a Temperature Limiter?

Every solid disk and radiant surface unit has a Temperature Limiter. The Temperature Limiter protects the glass-ceramic surface from getting too hot. The Temperature Limiter may turn off the surface units if:

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



FEATURES OF YOUR OVEN CONTROL



The oven operation is controlled electronically. The following instructions tell you how to operate the controls.

oven “On” Indicator

The word “ON” is displayed when the BAKE or the BROIL button is pushed. It goes out when the oven CANCEL button is pushed or when the oven shuts off automatically.

To Set the Clock

1. Push the CLOCK button.
2. Turn the SET knob to the correct time of day. The clock is now set. The clock must be set to the correct time of day for accurate automatic oven timing operations.

To Set the Timer

1. Push the TIMER button.
2. Turn the SET knob to the desired amount of time (up to 9 hours and 50 minutes). The timer will begin to count down within a few seconds.
3. When time is up, the end of cycle tone (3 long beeps) will sound and the display will again show the time of day.

To Cancel the Timer

Push and hold the TIMER button for 3 seconds while “TIMER” is displayed. This will clear the timer function.

NOTE:

- The timer is a reminder only and will not operate the oven.
- You can use the timer whether or not the oven is being used. The timer does not interfere with oven operations.

Tones

End-of-Cycle Tone (3 long beeps—1 second on, 1 second off): shows that a timed oven operation has reached the Stop Time or that the timer has counted down.

Attention Tone (series of short beeps, 1/4-second on, 1/4-second off, until the proper response is given): will sound if the oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the attention tone until you select a temperature or push the CANCEL button.

Notification Tone (single, 1-second beep): indicates the oven has stabilized at the selected temperature.

Key Tone (single, 1/10-second beep): sounds when any button is pushed.

Function Error Tone (series of very rapid beeps, 1/8-second on, 1/4-second off): display will show a code. Cancel the function error tone by pushing the CANCEL button. If the function error tone starts again (after about 15 seconds), call for service. Disconnect the range electrical supply to stop the tone.

If the function error occurred while you were programming the oven control, push the CANCEL button and try again.

To Cancel the Tone... If you don't want an audible tone when you push a button, you can eliminate the Key Tone by pushing and holding the CANCEL button until you hear a short beep (in approximately two seconds). To activate the tone again, push and hold the CANCEL button once more until you hear a short beep. Canceling or activating the tone should only be done when there is no oven operation programmed.

pushing the CANCEL button will clear all functions except the clock and timer.



How to Change a Program

When a function has been entered, you can recall what has been programmed by pushing the corresponding function button. The messages in the display show you which function is currently being displayed.

While the function is displayed, you can change it with the SET knob. You can change any programmed function at any time.

USING YOUR OVEN

Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Oven Controls so you understand how to use them.
2. Check the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over the information and tips that follow.

4. Keep this guide handy so you can refer to it, especially during the first weeks of using your new range.

NOTE: You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.

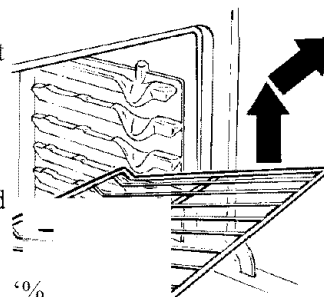
Oven Shelves

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

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

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

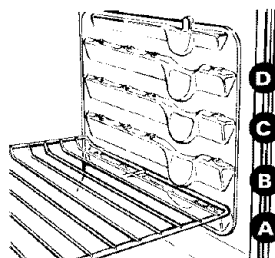
To replace, place the shelf on the shelf support with the stop-locks (curved extension shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push it all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



Shelf Positions

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

Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



Oven Light

Use the switch on the control panel to turn the oven light on and off.

NOTE: The same switch also turns the downdraft vent blower on and off.



BAKING

Do not lock the oven door with the door latch during baking. The latch is used for self-cleaning only.

NOTE: When the oven is hot, the top and outside surfaces of the range get hot too.

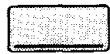
Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the oven for a number of weeks to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat.

How to Set Your Range for Baking

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

BAKE

1. Push the BAKE button.



2. Turn the SET knob until the desired temperature is displayed.



CANCEL

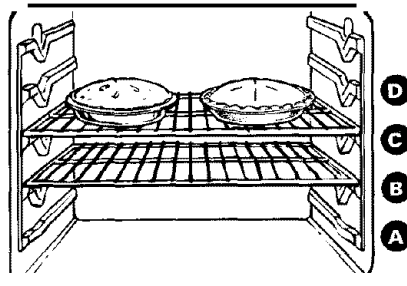
3. Push the CANCEL button when baking is finished and then remove the food from the oven.

To change the oven temperature during the bake cycle, push the BAKE button and then turn the SET knob to get the new temperature.

If preheating is desired, do not place the food in the oven until the 1-second beep sounds to indicate the oven is preheated.

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place most foods in the middle of the oven, on either shelf positions B or C. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated, place the food in the oven as quickly as possible to prevent heat from escaping.



Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1- to 1 1/2-inch space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.

Baking Guides

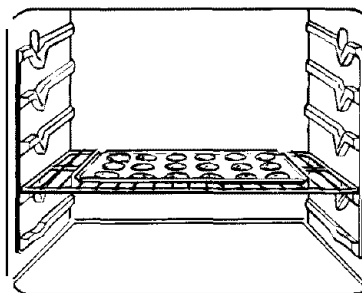
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

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

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

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



Pies

For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

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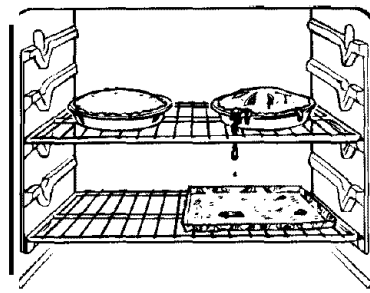


BAKING

(continued)

Aluminum Foil

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

TIMED BAKING

How to Time Bake

Do not lock the oven door with the latch during timed baking. The latch is used for self-cleaning only.

The oven control allows you to turn the oven on or off automatically at specific times that you set.

NOTE: Before beginning make sure the oven clock shows the correct time of day.

CLOCK To set the clock, first push the **CLOCK** pad. Turn the SET knob until the correct time of day is displayed.



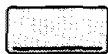
How to Set Immediate Start and Automatic Stop

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

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

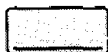
COOK 1. Push the **COOK TIME** button.

TIME



2. Turn the SET knob until the desired length of baking time appears in the display.

BAKE



3. Push the **BAKE** button.

4. Turn the SET knob until the desired temperature is displayed.

The oven will continue to cook for the programmed amount of time, then shut off automatically.

5. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

NOTE:

- Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.
- Push the **STOP TIME** button to find out when the end of cycle tone will sound and the oven will turn off.
- Push the **CLOCK** button to display the time of day with out canceling the oven operation.



How to Set Delay Start and Automatic Stop

Quick Reminder:

1. Push the COOK TIME button.
2. Turn the SET knob to set the cooking time.
3. Push the STOP TIME button.
4. Turn the SET knob until the desired Stop Time appears in the display.
5. Push the BAKE button.
6. Turn the SET knob to select the oven temperature.

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

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

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

COOK TIME

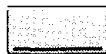


1. Push the COOK TIME button.



2. For 3 hours of cooking time, turn the SET knob until "3:00" appears in the display.

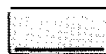
STOP TIME



3. Push the STOP TIME button.

4. Set the Stop Time by turning the SET knob until "7:00" appears in the display.

BAKE



5. Push the BAKE button.

6. Turn the SET knob until "325°" is displayed.

At 4:00, the oven will turn on automatically. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

7. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

NOTE:

- When setting your oven for a delay start, never let foods such as dairy products, fish, meat, poultry, etc. sit for more than one hour before actual cooking begins. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.
- Push the STOP TIME button to find out when the end of cycle tone will sound and the oven will turn off.
- Push the CLOCK button to display the time of day without canceling the oven operation.

ADJUST THE OVEN THERMOSTAT— DO IT YOURSELF!

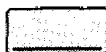
You may feel that your new oven cooks differently than the one it replaced. We recommend that you use your new oven for a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot or too cold, you can adjust the thermostat yourself. If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

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

To Adjust the Thermostat:

BAKE



1. Push the BAKE button.

2. Select an oven temperature between 500°F. and 550°F. with the SET knob.

3. Immediately, before "BAKE" appears, push and hold the BAKE button for about 4 seconds. The time display will change to the oven adjustment display.

4. The oven temperature can be adjusted up to (+) 35°F. hotter or (–) 35°F. cooler.

Turn the SET knob to adjust the temperature in 5°F. increments.

If the oven control signals, push the CANCEL button and start over.

5. When you have made the adjustment, push the CLOCK button to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.



ROASTING

Do not lock the oven door with the latch during roasting. The latch is used for self-cleaning only.

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

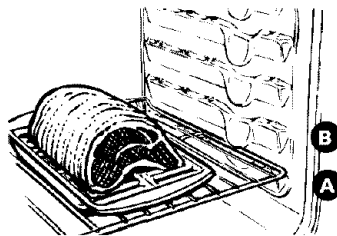
Roasting is really a baking procedure used for meats. Therefore, the oven controls are set for Baking or Timed Baking. You may hear a slight clicking sound, indicating the oven is working properly. Timed Baking will turn the oven on and off automatically.

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

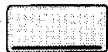
Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

1. Place the shelf in A or B position. No preheating is necessary.

2. Check the weight of the meat. Place the meat fat-side-up, or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.)



3. Push the **BAKE** button.



4. Turn the SET knob until the desired temperature is displayed.

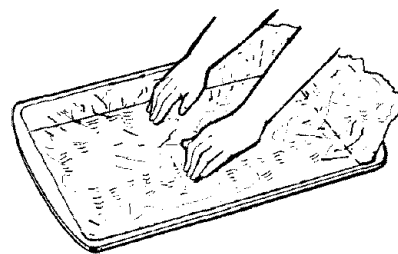


5. Push the CANCEL button when cooking or roasting is finished and then remove the food from the oven.

To change the oven temperature during the roasting cycle, push the BAKE button and then turn the SET knob to get the new temperature.

Use of Aluminum Foil

You can use aluminum foil to line the broiler pan. This makes clean-up easier when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Press the foil tightly around the inside of the pan.





Questions and Answers

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

A. Checking the finished interred [temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide section. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the cooking time has passed.

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

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

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

A. It is not necessary to preheat your oven.

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

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

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

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

ROASTING GUIDE

For Frozen Roasts

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

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts: rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-33 35-39 40-45	18-22 22-29 30-35	140°-150°† ! 500-1 60° 170°-1 85°
Lamb leg or hone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 ~&33	1400-1 50°† 1500-1 60° 1700-1 85°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	1 70°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-1 800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1 25°
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	3(-.35	185°-1900
Chicken pieces	350°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 1 85°-190°

*For boneless rolled roasts over 6 inches thick, add 10 to 15 minutes per pound to times given above.

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



BROILING

Do not lock the oven door with the latch during broiling. The latch is used for self-cleaning only.

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

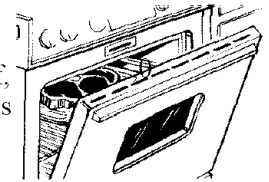
Turn the food only once during broiling. Time the foods for the first side according to the Broiling Guide.

Turn the food, then use the times given for the second side as a guide to the preferred doneness.

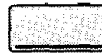
1. If the **meat** has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8 inch thick.
2. Place the meat on the broiler rack on the broiler pan. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide. Most broiling is done on C position, but if your range is connected to 208 volts, **you may wish to use a higher position.**

4. Leave the door open to the broil stop position.

The door stays open by itself, yet proper temperature is maintained in the oven.



BROIL 5. push the BROIL button.



6. Turn the SET knob until either HI BROIL or LO BROIL is displayed.

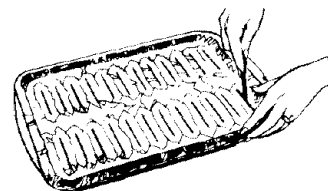


7. When broiling is completed, push the CANCEL button. Serve the food immediately and leave the pan outside the oven to cool during the meal for easiest cleaning.

Use of Aluminum Foil

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

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



Questions and Answers

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

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

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

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

Q. Should I salt the meat before broiling?

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

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

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

BROILING GUIDE



- Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- **The oven door should be open to the broil stop position.**
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent **piercing** the meat and losing juices.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.

- When arranging food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.
- **If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.**

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	10	7	Space evenly. Up to 8 patties take about same time
Beef Steaks Rare Medium Well Done	1 inch thick (1 to 1½ lbs.)	C C C	6 8 12	5 6 11	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Rare Medium Well Done	1½ inch thick (2 to 2½ lbs.)	C C C	10 15 25	7-8 14-16 20-25	Slash fat.
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C or D C or D	17-2	1/2 3-4	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
Loyster Tails	2-4 (6 to 8 oz. each)	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1 -lb. fillets 1/4 to 1/2 inch thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1 1/2 inch thick or home cured ham.
Pork Chops Well Done"	2 (1/2 inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done	2 (1 inch thick), about 10 to 12 oz.	C C	10 12	9 10	Slash fat.
Medium Veil Done	2 (1 1/2 inch thick), about 1 lb.	C B	14 17	12 12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.



OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3½ hours

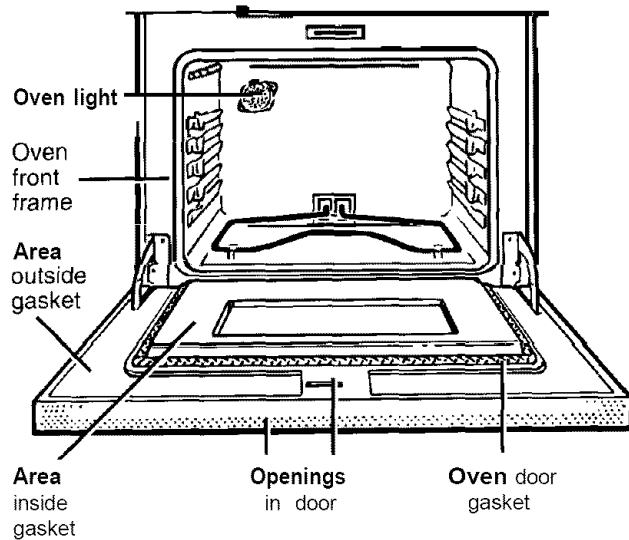
Before a Clean Cycle

The range must be completely cool in order to set the self-clean cycle. You may have to allow the oven to cool before you can slide the door latch.

1. Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures.

NOTE: The oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide.

2. Wipe up heavy soil on the oven bottom. If you use soap, **rinse thoroughly before self-cleaning to prevent staining.**



3. Clean spatters or soil on the oven front frame and the oven door outside the gasket with a dampened cloth. The oven front frame and the oven door outside the gasket do not get cleaned by the self-clean cycle. On these areas, use detergent and hot water or a soap-filled steel wool pad. Rinse well with a vinegar and water solution. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Do not clean the gasket.

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

Make sure the oven light bulb cover is in place.

Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. 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.

Do not let water run down through openings in the top of the door. To help prevent water from getting in these slots when cleaning, open the door as far as it will go.

4. Close the oven door and make sure the oven light is off. If the oven light is not turned off, the life of the bulb will be shortened or it may burn out immediately.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.

A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.



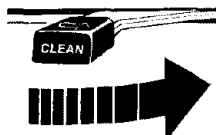
How to Set Oven for Cleaning

Quick Reminder:

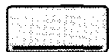
1. Push the CLEAN button.
2. Turn the SET knob to set the clean time.

1. Follow the steps to prepare the oven for cleaning.
2. Close the oven door and slide latch handle to the right as far as it will go.

Never force the door latch handle. Forcing the handle may damage the door lock mechanism.



CLEAN 3. push the CLEAN button.



4. Turn the SET knob one half turn. The display will show "3:30".



The self-clean cycle will automatically begin after "CLEAN" is displayed and the word "ON" appears in the display. When the oven heats to a high temperature, the word "LOCK" will be displayed and the door latch handle will be locked in position. It will not be possible to open the oven door until the LOCK light goes off and the oven has cooled below locking temperature. If you cannot slide the latch easily to unlock the door, allow additional time for cooling.

The word "door" is displayed if you try to set a clean cycle without latching the door or if the oven temperature is too high.

To Stop a Clean Cycle

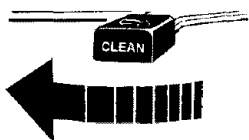
1. Push the CANCEL button.
2. When the LOCK light goes off and the oven has cooled below the locking temperature, open the door.

After a Clean Cycle

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature, the word "LOCK" goes out and the door can be opened.

When the LOCK light is off and the oven has cooled below the locking temperature, slide latch handle to the left as far as it will go and open the door.

Never force the latch handle. The latch slides easily. Forcing the latch handle may damage the door lock.



After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to 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 shelves have become hard to slide, wipe the shelf supports with cooking oil.

If the oven is not clean after one clean cycle, the cycle may be repeated.

(continued next page)



OPERATING THE SELF-CLEANING OVEN

(continued)

How to Set Delay Start of Cleaning

Quick Reminder—Delay Start for Self-Clean:

1. Push the STOP TIME button.
2. Turn the SET knob to the time of day you want cleaning to be completed.
3. Push the CLEAN button.
4. Turn the SET knob one half turn until “3:30” appears in the display.

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day.

NOTE: Before beginning make sure the oven clock shows the correct time of day.

For example: Let’s say it’s 7:00 and you want the oven to begin self-cleaning at 9:00 after you’re finished in the kitchen. The oven is just soiled a normal amount so the normal Clean Time of 3½ hours is preferred.

1. Prepare the oven for cleaning.
2. Close the oven door and slide the latch handle to the right as far as it will go. Make sure the oven light is off.



STOP TIME



3. Push the STOP TIME button.

SET



4. Turn the SET knob to the time of day you want cleaning to be completed (must be more than 3½ hours later than the present time of day).

CLEAN



5. Push the CLEAN button.



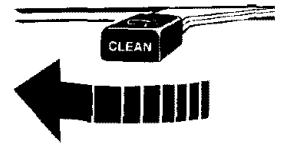
6. Turn the SET knob until “3:30” appears in the display. The words “DELAY CLEAN” will also appear in the display.

After the clean cycle starts, the word “CLEAN” appears in the display.

When the oven heats to a high temperature, the word “LOCK” will be displayed and the door latch handle will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word “CLEAN” will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature the word “LOCK” goes out and the door can be opened.

7. When the LOCK light is off, slide the handle to the left as far as it will go and open the door.



Never force the latch handle. Wait until the word “LOCK” goes out in the display and the latch slides easily. Forcing the door handle may damage the door lock.

NOTE:

- During a delayed self-clean operation, you can find out when the oven will start cleaning by pushing and holding the CLEAN button.
- You can find out when the clean cycle will be finished by pushing the STOP TIME button.
- The word “door” is displayed when you try to set the clean cycle with the door open or when the oven temperature is too high.



Questions and Answers

- Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?**
- A.** If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.
- Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?**
- A.** No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean afterward, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.
- Q. After having just used the oven, I could not move the latch handle. Why?**
- A.** After several continuous high-temperature bakings or broilings, the door cannot be latched. If this happens, let the oven cool by opening the oven door. After the oven has cooled, you will be able to latch the oven door for self-cleaning.
- Q. What should I do if excessive smoking occurs during cleaning?**
- A.** This is caused by excessive soil, and you should turn the oven off. Open the windows to rid the room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up the excess soil and reset the clean cycle.
- Q. Is the “crackling” or “popping” sound I hear during cleaning normal?**
- A. Yes.** This is the metal heating and cooling during both the cooking and cleaning functions.
- Q. Should there be an odor during the cleaning?**
- A. Yes,** there will be an odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.
- Q. What causes the hair-like lines on the enameled surface of my oven?**
- A.** This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.
- Q. Why do I have ash left in my oven after cleaning?**
- A.** Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.
- Q. My oven shelves do not slide easily. What is the matter?**
- A.** After many cleanings, the oven shelves will lose their luster and become hard to slide. To make the shelves slide more easily, wipe the shelf supports with cooking oil.
- Q. My oven shelves have become gray after the self-clean cycle. Is this normal?**
- A. Yes.** After the self-clean cycle, the shelves will lose some luster and change to a deep gray color.
- Q. Can I cook food on the cooktop while the oven is self-cleaning?**
- A. Yes.** While the oven is self-cleaning, you can use the cooktop just as you normally do.



CARE AND CLEANING

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

Care of Modules

Some of the modules must be cured or preconditioned before using them for the first time. Modules and accessories should be cleaned after each use. The longer a soil remains, the harder it is to clean. See each module section in this manual for specific instructions. Never immerse any module in water. When not in the maintop, modules and accessories should be stored in a clean, dry place. Always be careful not to drop the modules or they could be damaged.

Coil Module Surface Units

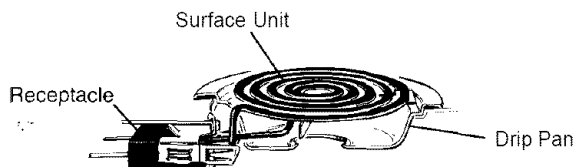
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- **Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.**
- **Do not immerse the surface units or the module in liquids of any kind.**
- Do not clean the surface units or the module in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacles or the module.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.



Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch.

If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

Drip Pans

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

For best results, clean the drip pans by hand.

Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

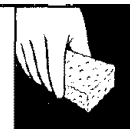
The drip pans may also be cleaned in the dishwasher.

Black drip pans (on some models) may be cleaned in a self-cleaning oven after they have been thoroughly rinsed. However, self-cleaning them may cause them to lose their original luster and shine.

Clean the area under the drip pans often.

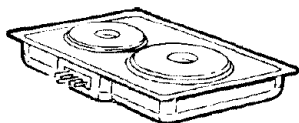
Built-up soil, especially grease, may catch on fire.

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



Solid Disk Module

Clean the area surrounding the solid disk surface units according to the Brushed Chrome section.



DO NOT USE steel wool or abrasives on the brushed chrome parts of the module.

The solid disk surface units are made of high strength cast-iron alloy.

The surface has a heat-resistant coating to preserve the surface of the unit. After the unit cools, any boiled-over material on the surface units should be removed as soon as possible with a slightly damp cloth. The unit should then be dried by switching on for a few minutes. After it cools, wipe lightly with cooking oil.

Clean very dirty solid disk surface units with a little cleaning powder (such as Comet® cleanser) or with a scouring pad.

The matte black surface can be maintained by treating it periodically with CO110 Electrol® polish which is available from your GE supplier. Use the applicator to apply a very thin coating of the polish to the entire surface unit surface. Turn the unit on high for several minutes to bake the polish to the unit. When the unit is cooled, rub lightly with a cloth or paper towel to remove any excess polish. Before next use, burn off the unit by means of a short preheating period. A slight amount of smoke and odor will occur.

Failure to maintain the solid disk surface units as directed will result in defacing the surface over a period of time primarily due to corrosion, as the surface units are made of cast-iron construction.

Do not use covers over the solid disk surface units. A surface unit turned on while the cover is in place can permanently damage the cooktop. Covers can also trap moisture which may cause the surface units to rust.

Porcelain Enameled Grease Wells

Porcelain enamel can crack or chip with misuse. It can stain if spill overs of foods with a high acid content (such as tomatoes or lemon juice) are not cleaned up quickly.

When cleaning porcelain grease wells, be careful not to get the electrical receptacles wet. Do not try to fill the wells with water.

Brushed Chrome Finish

Clean brushed chrome with warm, soapy water or Bon Ami® brand cleanser. Rinse and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain."

To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface or a chrome protectant may be used to help reduce spotting or fingerprinting. Wipe away excess oil with a clean, soft cloth.

Chrome Module Surfaces

Remove the module from the cooktop and place on several layers of newspaper. Remove the coil surface units and drip pans.

Apply the pad-type oven cleaner evenly to the entire chrome portion of the module top. The entire chrome area of the top must be cleaned to keep the finish consistent in color. Use extreme caution to prevent the oven cleaner from coming in contact with any other surfaces. Let the cleaner remain on the top for 20 to 30 minutes. Rinse the top well to remove every trace of oven cleaner. Dry the top and apply Armor All Protestant® to protect the finish.

(continued next page)



CARE AND CLEANING

(continued)

Radiant Module—Glass Ceramic Cooktop Cleaning

Cleaning of glass ceramic cooktop modules is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic module follow these basic steps.

Before you use the module for the first time, clean it with Cook Top Cleaning Creme. This helps protect the top and makes cleaning easier.

DAILY CLEANING: Use only Cook Top Cleaning Creme on Glass Ceramic.

For normal, light soil:

1. Rub a few drops (less is better) of Cook Top Cleaning Creme onto the soiled area using a damp paper towel. Wipe until all soil and creme are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.
2. Clean the surface with Cook Top Cleaning Creme after each use.

For heavy, burned on soil:

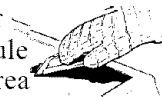
1. Apply a few drops of Cook Top Cleaning Creme to the (cool) soiled area.
2. Using a damp paper towel, rub creme into the burned on area. As with any burned on spill, this may require some effort.
3. Carefully scrape remaining soil with the razor scraper. Hold the scraper at a 30° angle against the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

NOTE:

- Using a razor scraper will not damage the surface if the 30° angle is maintained.
- Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.
- Store the razor scraper out of reach of children.

Special Care:

Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your module (not covered by the warranty) unless the spill is removed while still hot. **Special care should be taken when removing hot substances. Follow these instructions carefully and remove the soil while the spill is still hot.**

1. Turn off all the surface units affected by the spillover. Remove hot pans.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle to the module and scrape the hot spill to a cool area outside the surface unit. 
3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the module has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under Heavy Soil to continue the cleaning process.

General Information:

As the Cook Top Cleaning Creme cleans, it leaves a protective coating on the module surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergents remove this protective coating and therefore make the module more susceptible to staining.

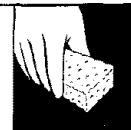
To conveniently order more creme and/or scrapers for cleaning your radiant module, please call our toll free number:

National Parts Center	800-626-2002
Creme 10oz.	# WB02X8273
Scraper	# WX5XI614
Creme and scraper kit	# WB64X5027

PRECAUTIONS

- Most cleaners contain ammonia, chemicals and abrasives which can damage the surface of your module. Use only the Cook Top Cleaning Creme for proper cleaning and protection of your glass ceramic surface.
- If you slide aluminum or copper cookware across the surface of your module, they may leave metal markings which appear as scratches. If this should happen, use the razor scraper and Cleaning Creme to remove these markings. Failure to remove these residues immediately may leave permanent marks.
- Water stains (mineral deposits) are removable using Cook Top Cleaning Creme or full strength white vinegar.
- If pots with a thin overlay of aluminum, copper, or enamel are allowed to boil dry, the overlay may bond with the glass ceramic and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the module. Cook Top Cleaning Creme will remove this discoloration.

Read and follow all instructions and warnings on Cook Top Cleaning Creme labels.



Grill Module

Clean the grill module after every use. Do not put the element into water. It cleans itself when heated during normal use. To remove any charred soil, clean with a dry, stiff brush when the element is cool. Never use steel wool or metal scouring pads because they may damage the outer casing of the element.

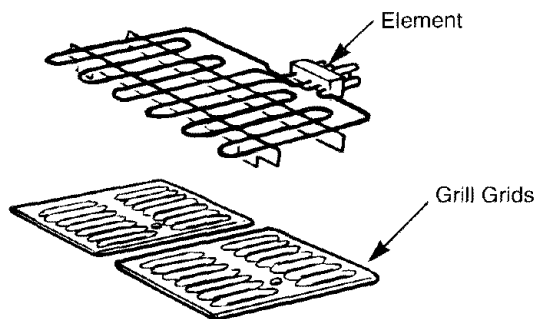
Wash the non-stick grill grids at the sink in soap and water. Use a non-metal scouring pad if necessary.

Do not use abrasive cleaning products.

From time to time, you should recondition the grids with cooking oil as explained in the Grill Module section of Surface Cooking.

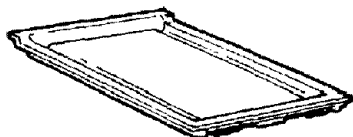
Wash chrome-plated reflector plates at the sink in soap and water, or put in the dishwasher. Soak stubborn stains then rub gently with a scouring pad.

Do not put the reflector plates or grill grids in the oven during a self-cleaning cycle. Doing so will cause discoloration and damage the finish.



Griddle Accessory

- After cooking a easy food, wipe the non-stick griddle while it is still warm with a dry paper towel. Be careful not to burn your fingers. When cool, wash the griddle at the sink in soap and water. Use a non-metal scouring pad if necessary.

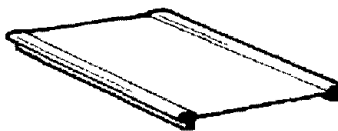


Do not use abrasive cleaning products. Do not wash in the dishwasher. From time to time, recondition the griddle with cooking oil as described in the Griddle Accessory section of Surface Cooking.

It is a good idea to store the griddle on one edge. If you lay it flat, pans or other cookware maybe put on top and scratch the non-stick coating.

Module Cover

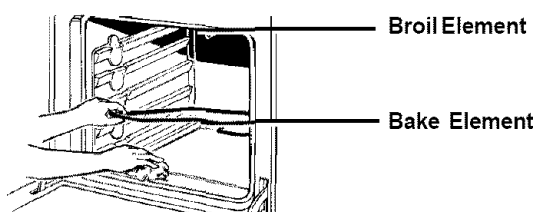
Do not place the cover on a hot module or leave it over a grill while preheating. To clean the module cover, wash it at the sink with soap and water and dry. For stubborn soil, let it soak 5 or 10 minutes or use a nylon brush or pad. Do not use a metal scouring pad or other abrasives. Do not put the cover in your dishwasher—the wooden handles may be damaged.



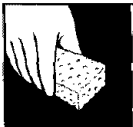
Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

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



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CARE AND CLEANING

(continued)

Removable Downdraft Vents and Grease Filters

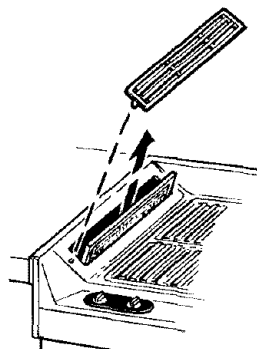
Downdraft vents and filters should be cleaned frequently—after every use is best.

To remove: Pull out the vent grills and lift out aluminum grease filters.

To clean: Clean the grease filters in hot soapy water. Do not clean in a dishwasher.

To replace:

1. The angled flanges at the top and bottom edges of the filter should face toward the inside of the unit with the top edge slanted outward.
2. Reinsert the vent grill.



Oven Shelves

Clean the shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

NOTE: The oven shelves may be cleaned in self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make the shelves slide more easily.

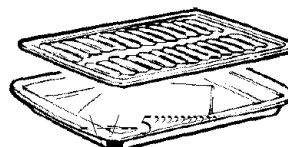


Broiler Pan and Rack

After broiling, remove the broiler pan from the oven. Remove the rack from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and rack in hot water with a soap-filled or plastic scouring pad.

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

The broiler pan may be cleaned with a commercial oven cleaner. Do not use an oven cleaner on the rack.



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

Do not clean the broiler pan or rack in the self-cleaning oven.

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

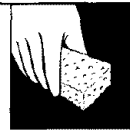
Grease Jars

Behind the lower compartment panel two grease jars are mounted (one for each well) to catch fat and drippings. To open the lower panel, grasp the handle and pull flat to the floor.

The lid of the jar is permanently mounted and connected by a tube to a spout at the front of each grease well. The jar can be unscrewed from the lid to be emptied and cleaned, or to be replaced. The jar is a standard one pint jar. Quart canning jars may also fit.

Do not use thin walled glass or plastic jars such as those having contained food products. Such jars could fracture or fail.

Different foods give different amounts of fat and drippings so you should check the jar each time it is used. If the jar is not emptied or replaced often enough, the fat and drippings may overflow.



Oven Light Bulb

NOTE: The lens should be removed only when cold. Wearing latex gloves may offer a better grip.

The light bulb is located on the back wall of the oven. Before replacing the bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel or unplug the range from the electrical outlet. 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:

Unscrew the cover and remove the bulb.

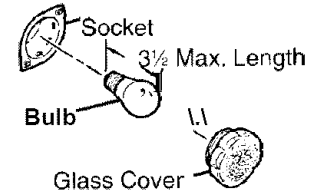
DO NOT REMOVE ANY SCREWS TO REMOVE THE COVER OR REPLACE THE LIGHT BULB.

To replace:

Put in a new 40-watt appliance bulb.

NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.



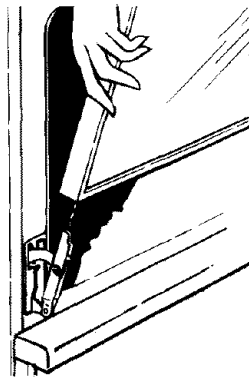
•Install and tighten the cover.

•Reconnect electrical power to the range.

Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the door by the handle. This can cause the glass to break or can cause damage to the door.

To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.



NOTE:

- Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.
- While working in the oven area, cover the hinges with towels or empty paper towel rolls to prevent pinched fingers and chipping the porcelain enamel on the frame.

To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

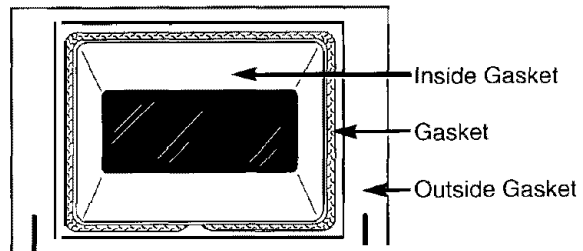
TO CLEAN THE DOOR:

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. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.

- Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. 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.

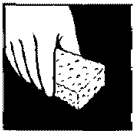
NOTE: The gasket is designed with a gap at the bottom to allow for proper air circulation.



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.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.

(continued next page)



CARE AND CLEANING

(continued)

Oven Vent Duct

The oven is vented into the downdraft vent duct in the right side of the cooktop. Do not obstruct this opening. Keep the vent clean. Clean the associated filter after each use.

Control Panel and Knobs

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 clean cloth.

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

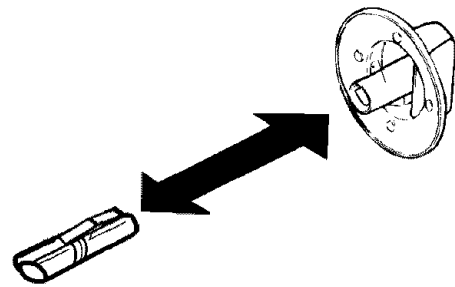
The control knobs may be removed for cleaning.

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

To remove the knob, pull it straight off the control shaft.

Wash the knobs in soap and water but do not soak. Dry the knobs as much as possible with a clean cloth. Shake the water out of the knob stem.

To replace the knob, locate the molded rib inside the knob stem. Fit the molded rib of the knob stem into the clear groove on the control shaft and push down.



Kick Panel

To clean the front of the kick panel, wash with soap and water. Rinse well. Do not use cleansing powders or harsh abrasive that may scratch the surface.

Cleaning Under the Range

The area under the range can be reached easily for cleaning by lowering the bottom panel. To open, pull down flat to the floor.

Do not use the area in this compartment for storage. Never place combustible or flammable items inside or near the range.

Painted Surfaces

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

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

Glass Surfaces

To clean the outside of the oven door, use a glass cleaner. Rinse and polish with a dry cloth.

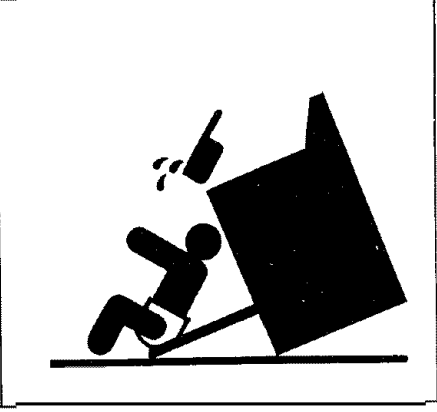
Do not allow the water or cleaner to run down inside the openings in the top of the oven door while cleaning.

ANTI-TIP DEVICE



WARNING

- All ranges can tip.
- Injury could result.
- Install the Anti-tip device packed with the range.
- See the Installation Instructions.
- The Anti-tip device must remain engaged.



Care and Cleaning

Stability Device Installation Instructions

Tools needed:

- Phillips head screwdriver
- Template (packed with the range)

Locate the stability mounting device on the floor per the template instructions. Secure the stability mounting device to the floor with the two wood screws provided. See Fig. 1.

NOTE: If attaching to masonry, you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.

Move the range directly in front of the cutout. Standing in front of the range, tilt it toward you. Maneuver the range into the cutout. Keep the back raised in order to clear the blower. The stability bracket attached to the range should be positioned over the stability mounting device.

Once the range is in position, open the lower compartment by grasping the handle and pulling the door flat down. Place the washer over the stability mounting device and securely tighten with the wing nut. See Fig. 2.

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

To insure the device is installed and engaged properly, open the lower compartment and inspect the device. Make sure the stability bracket and stability mounting device are in place.

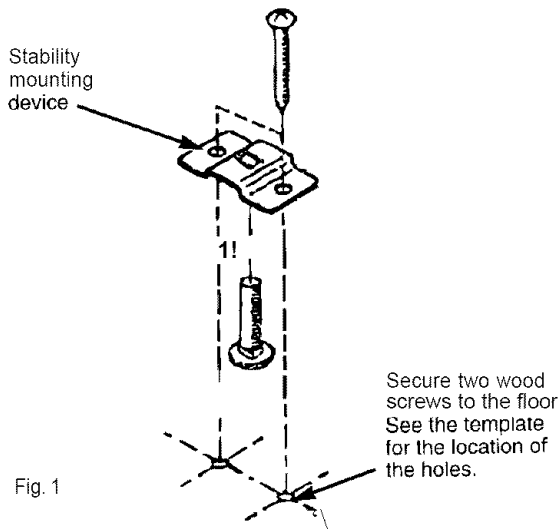


Fig. 1

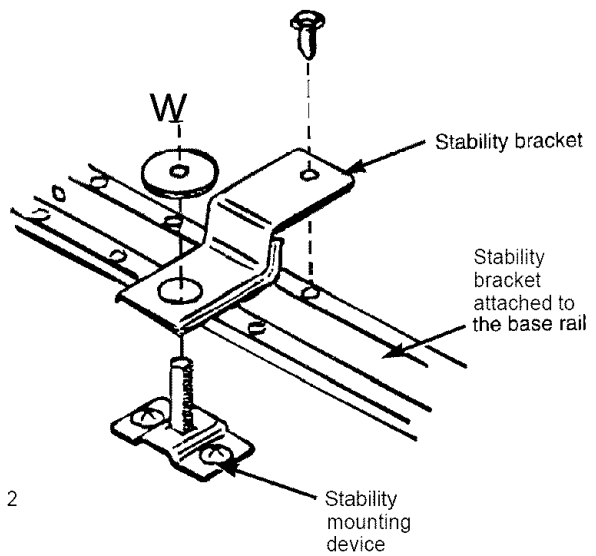


Fig. 2

Anti-Tip Device



QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
"F-" AND A NUMBER FLASH IN THE DISPLAY	<ul style="list-style-type: none">• If "F-" and a number flash in the display, and the oven control signals, this indicates a function error code. Push the CANCEL button. Allow the oven to cool for one hour. Put the oven back into operation. If function error code repeats, disconnect power to the range. Call for service.
MODULES ARE NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• Difficulty may be in the main distribution panel of your house caused by a blown circuit fuse, a tripped circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the circuit fuse (a cartridge-type) should be changed. BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If, after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service. <p>NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service.</p> <ul style="list-style-type: none">• Controls are not properly set or wrong control is set for the module or surface unit you are using.• Entire module is not plugged in properly.• If any module fails to heat—switch the module to the other side of cooktop. If it operates on that side, then switch maybe at fault. If it does not heat, indications are that there is a malfunctioning component in the module.
COIL SURFACE UNITS ARE NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• Surface units are not plugged in solidly.• Reflector plates are not set securely in the cooktop.• Surface unit controls are not properly set or the wrong surface unit control knob set for the surface unit you are using.
GRILL OR GRIDDLE MODULE IS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• Heating element is not plugged in solidly.• Grill or Griddle controls are not properly set.• To use entire surface of grill or griddle, it is necessary to turn on front and rear module controls on the side of the cooktop you are using.
FOODS STICK TO GRILL OR GRIDDLE	<ul style="list-style-type: none">• Griddle was not pre-seasoned before first use.• Heat setting is too high.• Coating of griddle has been damaged by use of sharp instruments or abrasive cleansers.
EXCESSIVE SMOKE FROM GRILLED MEATS	<ul style="list-style-type: none">• Accumulated grease in reflector plate or food soils on grate are causing excess smoke.• Fats not trimmed from meats prior to cooking.
SOLID DISK SURFACE UNITS SMOKE WHILE HEATING	<ul style="list-style-type: none">• Some smoke and odor is normal when using solid disk surface units for the first time and also after using CO110 Electrol® cleaner.
COOKTOP FEELS HOT	<ul style="list-style-type: none">• Because solid disk surface units heat by conduction, the cooktop may seem hotter than you are used to. This is normal. Make sure flat-bottomed pans are used.• Using the vent will help keep the cooktop cooler.
SOLID DISK AND RADIANT SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL AND/OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none">• Absolutely flat pans must be used. If light can be seen between the pan bottom and a straight edge, the solid disk and radiant surface units will not operate properly.



PROBLEM	POSSIBLE CAUSE
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE	<ul style="list-style-type: none">• Incorrect cleaning methods have been used, cookware with rough bottoms has been used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Use recommended cleaning procedures, be sure cookware bottoms and cooktop are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches on radiant cooktop glass surface)	<ul style="list-style-type: none">• Do not slide aluminum cookware across the surface. Use recommended cleaning procedures to remove marks.• Incorrect cleaning materials have been used, encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and recommended cleaning procedures.
DARK STREAKS OR SPECKS ON RADIANT MODULES	<ul style="list-style-type: none">• Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON RADIANT SURFACE COOKTOP	<ul style="list-style-type: none">• Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with Cook Top Cleaning Creme.
HOT SUGAR MIXTURES/ PLASTIC MELTED TO THE RADIANT SURFACE	<ul style="list-style-type: none">• See the Radiant Module—Glass Ceramic Cooktop Cleaning section.
FREQUENT CYCLING OFF AND ON OF RADIANT SURFACE UNITS	<ul style="list-style-type: none">• Incorrect cookware used. Use only flat cookware to minimize cycling.
OVEN WILL NOT WORK	<ul style="list-style-type: none">• Plug on range is not completely inserted in the electrical outlet.• The circuit breaker in your house has been tripped, or a fuse has been blown.• Oven controls not properly set.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• The oven controls are not properly set. See the Broiling section.• The door not left open to the broil stop position as recommended.• Improper shelf position being used. See the Broiling Guide.• Food is being cooked on a hot pan.• Cookware is not suited for broiling.• Low voltage. See the Broiling section.• Aluminum foil used on the broiler pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• The oven controls are not properly set. See the Baking or Roasting section.• Shelf position is not correct.• Incorrect cookware of improper size is being used.• The oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
OVEN CONTROL/CLOCK DOES NOT WORK	<ul style="list-style-type: none">• Make sure the electrical plug is plugged into a live, properly grounded power outlet.• Check for power outage in your home.

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PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none">• Bulb may be loose or burned out, especially if the oven control/clock is working.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none">• STOP TIME must be 3½ hours later than START TIME.• Oven temperature is too high to set self-clean operation. Allow the oven to cool to room temperature and reset the controls.• If the self-cleaning mode malfunctions, turn off and disconnect power supply. Have the range serviced by a qualified technician.
DOOR WON'T OPEN AFTER SELF-CLEAN CYCLE	<ul style="list-style-type: none">• When the temperature has fallen below the locking temperature the door can be opened.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">• The oven thermostat needs adjustment. See the Adjust the Oven Thermostat-Do <i>It Yourself</i> section.
“BURNING” OR “OILY” ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none">• This is normal in a new oven and will disappear in time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
STRONG ODOR	<ul style="list-style-type: none">• An odor from the insulation around the inside of the oven is normal for the first few times the oven is used. This is temporary.
VENT SYSTEM BLOWER DOES NOT WORK	<ul style="list-style-type: none">• The circuit breaker in your house has been tripped, or a fuse has been blown.• If the modules operate but the blower doesn't, the fault may be in the blower control switch or blower wiring connections. Be sure to disconnect power to the range at the household distribution panel before attempting to service the blower-yourself.

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

We'll Be There

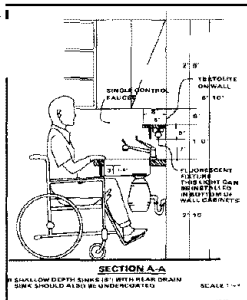
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call-toll-free!

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

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

GE Answer Center® 8011626.2000

Whatever your question about any GE major appliance, GE Answer Center® information service is available to help. Your call and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



For Customers With Special Needs...

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

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

Service Contracts 8011626-2224

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

Parts and Accessories 800-626-2002

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

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

YOUR GE ELECTRIC RANGE WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737)

WHAT IS NOT COVERED

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

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

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



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