



Use and Care & Installation Guide

Range

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Models JBP29G
 JB553G
 JB570G
 JB571G

GE Appliances

Help us help you...

Before using your range, read this book 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

Write down the model and serial numbers.

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

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...

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

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

Check the Problem Solver on page 29. It lists causes of minor operating problems that you can correct yourself.

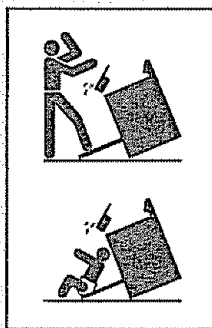
IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. 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.**

WARNING—All ranges



can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the

ANTI-TIP bracket supplied. To check if the bracket is installed and engaged properly, remove the drawer and inspect the rear leveling leg. Make sure it fits securely into the slot in the bracket.

If you pull the range out from the wall for any reason, make sure the rear leg is returned to its position in the bracket when you push the range back.

◦ 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.

◦ Don't allow anyone to climb, stand or hang on the door, drawer or range top. 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.**

◦ Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

◦ Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

◦ Never use your appliance for warming or heating the room.

◦ Storage in or on appliance—Flammable materials should not be stored in an oven or near surface units.

◦ Keep hood and grease filters clean to maintain good venting and to avoid grease fires.

◦ Do not let cooking grease or other flammable materials accumulate in or near the range.

◦ Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. 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.

◦ Do not touch heating elements or interior surface of oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first. Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the opening, and crevices around the oven 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 may be present in the meat, it will be killed and the meat will be safe to eat.

(continued on next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Oven

- Stand away from range when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.
- Keep oven vent duct unobstructed.
- Keep oven free from grease buildup.
- Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let pot holder contact heating units in the oven.
- Pulling out shelf to 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.
- When using cooking or roasting bags in oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.
- Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a fire hazard or damage to the range.

Self-Cleaning Oven

- Do not clean the door gasket before reading special cleaning instructions on page 25. The door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

- Clean only parts listed in this Use and Care Book.
- Before self-cleaning the oven, remove broiler pan and other utensils.

Surface Cooking Units

- Use proper pan size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to surface unit will also improve efficiency.
- Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.
- Don't assume that you know how to operate all parts of the range. Some features may work differently from those on your previous range.
- Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.
- Do not cook on a broken cooktop. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your cooktop become broken.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for range-top service;

others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)

- To minimize the possibility of burns, ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.

- Always turn surface unit to OFF before removing utensil.

- Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.

- Use of decorative metal covers on surface elements is not recommended. If a covered element is turned on, element burnout could result.

- When flaming foods 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 sides of 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 deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

Energy-Saving Tips

Surface Cooking

- Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.

- Cook fresh vegetables with a minimum amount of water in a covered pan.

- Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.

- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water and eggs to boil, then turn to OFF position and cover with lid to complete the cooking.

- Use correct heat for cooking task:
HI—for rapid boil (if time allows, do not use high heat to start).

MEDIUM HI—quick browning.

MED—slow frying.

WARM—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.

LO—to maintain serving temperature of most foods.

- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

Oven Cooking

- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, listen for the beep, and put food in oven promptly after the oven is preheated.

- Always turn oven OFF before removing food.

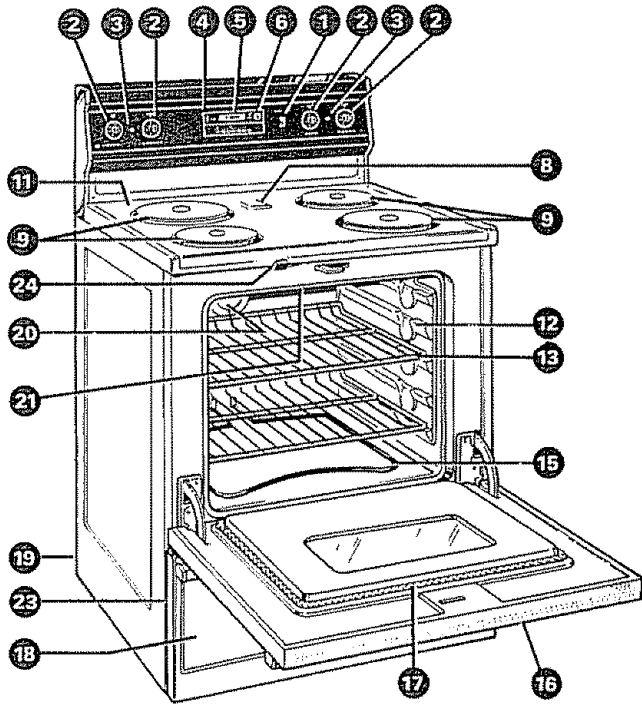
- During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.

- Be sure to wipe up excess spillage before starting the self-cleaning operation.

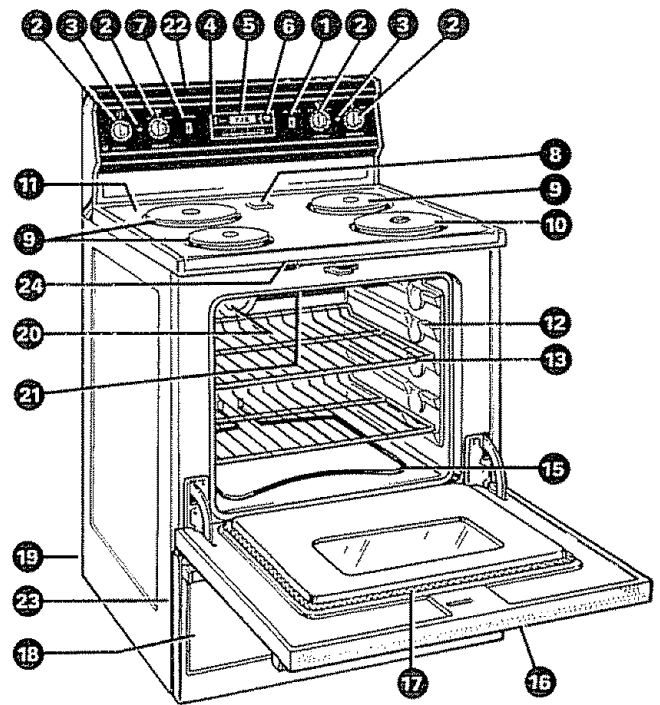
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.

- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

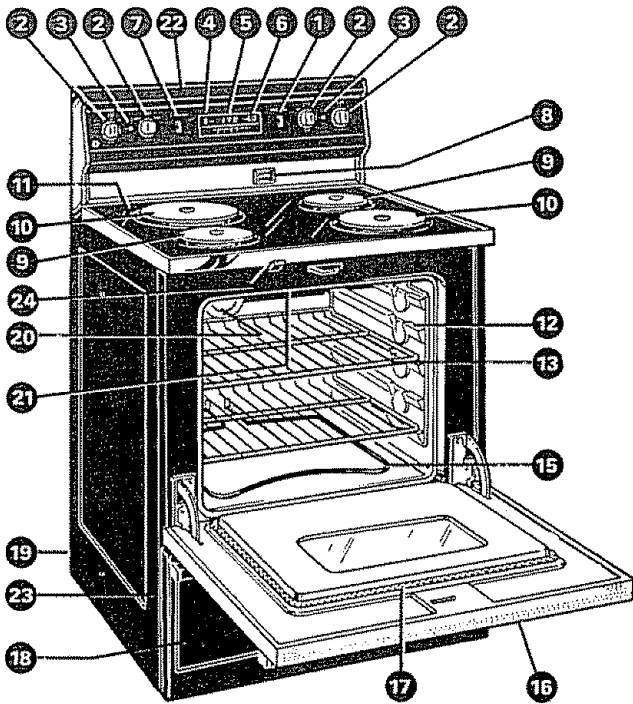
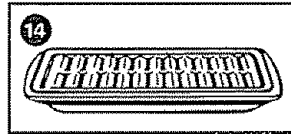
Features of Your Range



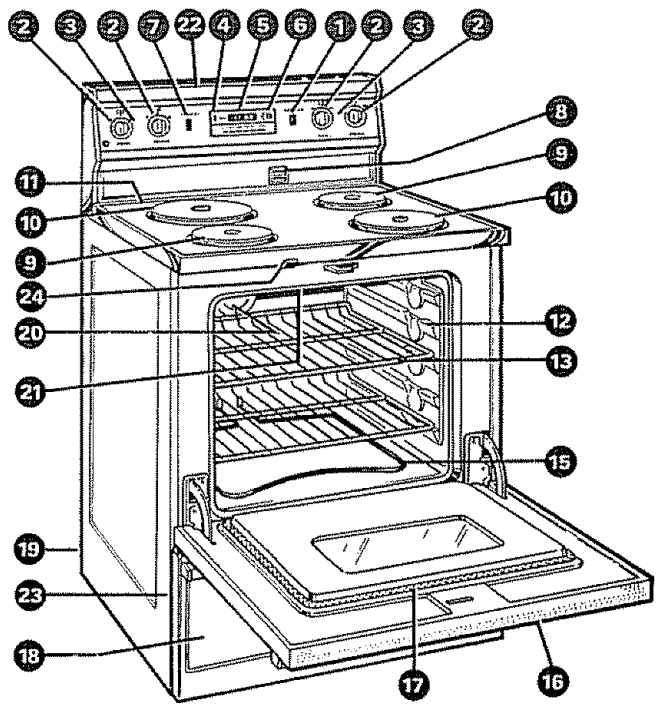
JBP29G



JB553G



JB570G



JB571G

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Surface Cooking

Before Using Your Cooktop for the First Time

The top working surface of solid disk elements have a protective coating which *must* be hardened before using the elements for the first time. To harden this coating, the solid disk elements should be heated without a pan for a short period of time (regular elements at HI setting and Sensi-Temp element at maximum setting for 3 to 5 minutes).

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

THE SOLID DISK ELEMENT PROTECTIVE COATING MUST BE HARDENED TO HELP PROTECT THE ELEMENT OVER ITS LIFE.

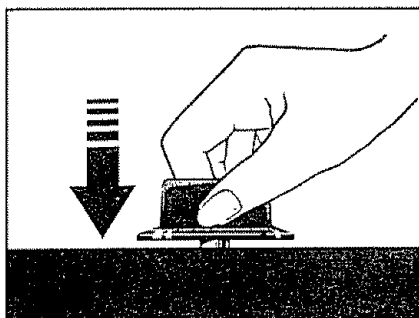
General Information About Solid Disk Elements

Using a solid disk element is quite similar to using an electric coil, with which you probably are familiar. With both types of surface units you will enjoy the cleanliness of electricity and the benefits of retained heat in the elements. However, there are differences.

- Solid disk elements do NOT glow red, even at HI setting.
- Solid disk elements reach temperature a little slower, and hold heat longer than conventional elements. Solid disk elements have very even heat distribution. Since solid disk elements hold heat longer, you may wish to turn the element 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 element indicates built-in temperature limiters that automatically reduce the heat if a pan boils dry, if the element is turned on without a pan or if the pan is not making enough contact with the surface of the element. The red dots will wear off with use without affecting the performance of the elements.
- There is retained heat in the element. On boilovers, wait for element to cool before cleaning element area.
- Solid disk element cooking takes you a step closer to easier cleanup, because the cooking surface is sealed against spills and there are no drip pans or burner box to clean.
- **You must use proper flat bottomed cookware, not cookware that is warped, convex, or concave. Improper cookware will cause unsatisfactory cooking results.**

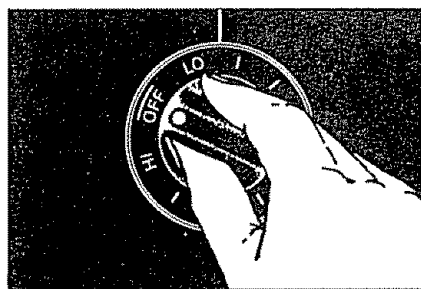
How to Set the Controls

Step 1: Grasp control knob and push in.



Model JBP29G

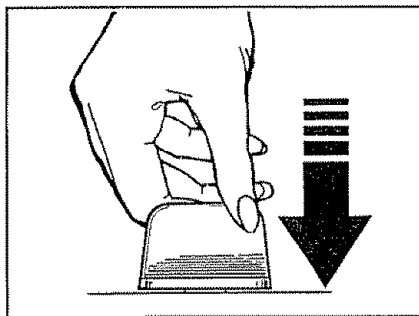
Step 2: Turn either clockwise or counterclockwise to desired heat setting.



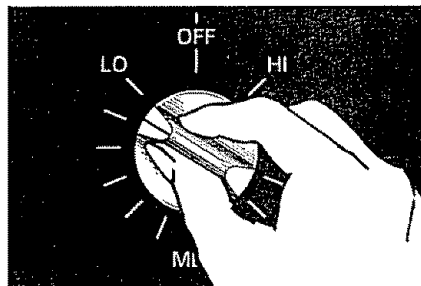
Model JBP29G

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

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

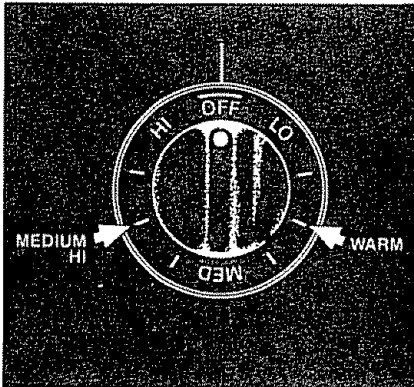


Models JB553G, JB570G, JB571G



Models JB553G, JB570G, JB571G

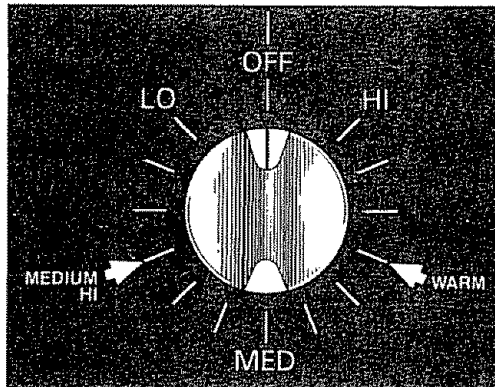
Infinite Heat Controls



Model JBP29G

Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HI settings, there is a slight niche. When turning the control knob to either of these positions, you will feel the control “click” into the niche.



Models JB553G, JB570G, JB571G

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 results in a quicker change than switching to lower settings.

Cooking Guide for Using Heat Settings

HI—Bring water to boil.

MEDIUM HI—Fast fry, pan broil; maintain fast boil on large amount of food.

MED—Saute and brown; maintain slow boil on large amount of food.

WARM—Cook after starting at HI; cook with little water in covered pan.

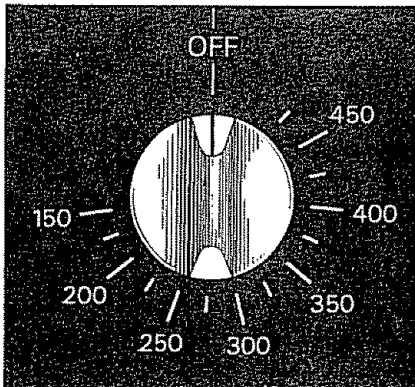
LO—Steam rice, cereal; maintain serving temperature of most foods.

NOTE:

1. At HI or MEDIUM HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

2. At LO or WARM, melt chocolate, butter on small unit.

Sensi-Temp™ Control



Models JB553G, JB570G, JB571G

This control allows you to pre-select the desired temperature. To turn the element ON, **push in** and turn counterclockwise. You will feel a “click” at the “off” position.

The automatic element senses the temperature of the pan and regulates it according to the setting selected.

When turned on, the Sensi-Temp element always begins with full power, no matter where the dial is set. When the temperature corresponding to that setting has been reached, the element cycles OFF and ON to maintain the selected setting automatically, similar to your oven. Even when the dial is set at minimum, the element begins on full power until the selected heat setting is reached.

The Sensi-Temp element will not burn food when the correct setting is selected. For example, baked beans, chocolate and mashed potatoes can be left on the Sensi-Temp element without scorching or burning. Food may dehydrate if left on for long periods of time, but the heat sensing device will not let the food or pan overheat beyond the setting.

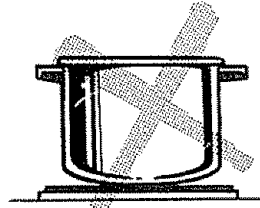
Cooktop temperatures increase with the number of elements that are on. With 3 or 4 elements turned on, surface temperatures are high, so be careful when touching the cooktop.

Solid Disk Element Cookware Tips

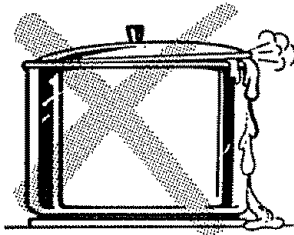
For cooking on solid disk elements, the use of appropriate cookware is very important.

- 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 element.
- Good pans have a thick, flat bottom which absorbs the heat from the element. The thick, flat bottom provides good heat distribution from the element to the food. This cooking process requires little water, fat or electricity.
- Pans with thin, uneven bottoms do not adequately utilize the heat coming from the element. The food to be cooked may burn and require more time and electricity. You would also have to add more fat or water.

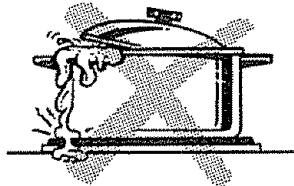
Pans with uneven bottoms are not suitable.



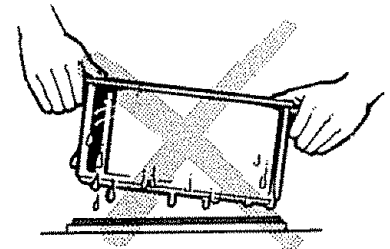
- Don't use pans with rounded bottoms. They don't have enough contact with the solid disk element to cook properly.



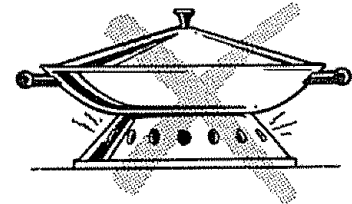
- Use pans of the correct diameter only. They should be slightly larger than the solid disk element so spillovers will flow onto the cooktop and not bake onto the element. A damp cloth is sufficient to remove the spill. Pans should not overhang more than 1 inch beyond the element.



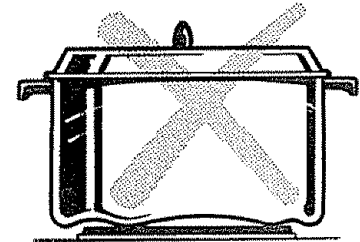
- To optimize cooking time and energy usage, you should use a pan that is sized correctly for the cooking process, with a well-fitted lid to avoid evaporation loss, and cook with as little water or fat as possible. If the pan is too small, energy is wasted and spillage can flow onto the solid disk element.



- Place only dry pans on the solid disk element. Do not place lids on the element, particularly wet lids.



- 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.



- Except in pressure cooking with water and water bath canning, canning pots should not extend more than 1 inch beyond the surface of a solid disk element and should have flat bottoms. When canning pots do not meet this description, the use of the maximum heat setting causes excessive heat buildup and may result in damage to the cooktop. See "Home Canning Tips" on page 12 for further information.

To check how a pan will perform on a solid disk element:

1. Put 1 inch of water into the pan.
2. Bring water to a boil and observe the pattern of the bubbles as the water comes to a boil.
3. A uniform pattern of bubbles across the bottom of the pan confirms a good heat transfer and a good pot.
4. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the element, uneven heat transfer, and an unsuitable pot.

Surface Cooking

Questions & Answers

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

A. Yes, but only use containers 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 solid disk element. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units. Follow our recommendations in the Home Canning Tips section.

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

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

Q. Why is the cooktop hot to the touch?

A. More heat is transferred to the cooktop by the solid disk elements than by conventional coils because the elements 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 element. 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 elements?

A. The solid disk elements are very energy-efficient and retain heat much longer than the coil elements. Food will boil or fry three to five 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 conventional coil element is measured in seconds, not minutes. These few seconds are due to the greater mass of the element. If the food is cooking slowly, it is because the pots and pans are warped or have an uneven bottom surface. If flat bottom pots and pans are used, cooking performance of the solid disk element closely parallels that of the coil element with less energy consumption.

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

A. Cookware without flat surfaces is not recommended. The life of your solid disk elements can be shortened and the range cooktop can be damaged from the high heat needed for this type of cooking.

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

A. If you select a heat setting higher than required for the container material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Home Canning Tips

Canning should be done on surface units only.

In surface cooking, the use of pots extending more than 1-inch beyond edge of cooking element's trim ring is not recommended. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the cooking element.

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 heating units.

Observe Following Points in Canning

1. Be sure the canner fits over the center of the cooking element. If your range or its location does not allow the canner to be centered on the cooking element, use smaller-diameter pots for good canning results.
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 element and take too long to boil water.



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 range is being operated on low power (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.

CAUTION:

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.

Solid disk elements heat up and cool down more slowly than other conventional elements. 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.

The solid disk elements have temperature limiters that help prevent damage to the cooktop. If the bottom of your canner is not flat, the solid disk element 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 solid disk elements if the bottom of your canner is not flat enough.

Surface Cooking Guide

Suggested Heat Settings

Food	Regular Element		Sensi-Temp™ Element
	Start at Setting	Complete at Setting	
Beverages Cocoa	WARM—heat milk. Cover	LO—finish heating.	Bring to a boil at 250. Heat milk at 200.
Coffee Percolator-type	HI—bring water to perk.	LO—maintain gentle but steady perk.	Place coffee in basket and water in pot. To perk, set at 275. To keep hot, set at 175.
Breads French Toast, Pancakes, Grilled Sandwich	MEDIUM HI—preheat skillet 4-8 minutes	MEDIUM HI—finish cooking.	Preheat skillet 4 to 5 minutes at 350-450, add food.
Butter	LO—allow about 5 to 10 minutes to melt.		150—allow about 5 to 10 minutes to melt.
Cereals Cornmeal, Grits, Oatmeal	HI—cover, bring water to a boil.	LO to WARM—add cereal and finish timing according to package directions.	Bring water to a boil at 225, add cereal and time according to package directions.
Meat, Fish, Poultry Bacon Sausage Patties	HI—cook until just starting to sizzle.	MEDIUM HI—finish cooking.	Cook on 350-425.
Swiss Steak, Pot Roast, braised	HI—melt fat, then WARM to MED to brown. Add liquid.	LO to WARM—simmer until tender, covered.	Brown meat on 350, then switch to 175 to 200, simmer until tender.
Chicken, fried	HI—melt fat, then WARM to MED to brown chicken, cover.	LO to WARM—cook until tender.	Brown chicken on 400, switch to 200 to finish cooking.
Chicken, Shrimp Deep-fried	HI—heat oil.	MED to HI—maintain temperature.	425 or 475—to heat and maintain temperature.
Lamb Chops, Hamburgers, Link Sausage, pan-fried Thin Steaks	HI—preheat skillet, then grease lightly.	MEDIUM HI—brown meat and cook to desired doneness.	Preheat skillet and cook on 300-400. Preheat skillet and cook on 425-475.
Stewed Chicken, Corned Beef, Tongue, etc — Simmering	HI—bring liquid to steaming.	LO to WARM—covered, cook until fork tender. (Water should slowly boil.) For very large amounts MED heat may be needed.	475—bring a large amount of water to boil, then switch to 200-350 simmer.
Pastas Macaroni, Noodles, Spaghetti	HI—bring salted water to a boil in a covered utensil, add pasta slowly so boiling does not stop.	MEDIUM HI—maintain a rolling boil, cook until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	475—bring a large amount of water to boil, add pasta and cook on 350.
Popcorn	HI—heat, until popcorn starts to pop.	WARM—finish popping.	300—Place oil and popcorn in pan, cover and cook until it stops popping.

(continued next page)

Surface Cooking Guide (continued)

Suggested Heat Settings

Food	Regular Element		Sensi-Temp™ Element
	Start at Setting	Complete at Setting	
Rice	HI—cover, bring water to a boil.	LO to WARM—cover, finish timing according to package directions.	Add rice to water, cover, cook on 200 according to package directions.
Chocolate	LO to WARM—allow about 10 to 15 minutes to melt through, stir to smooth.		150-175—allow about 10 to 15 minutes to melt through.
Desserts Candy	WARM—cook.	Follow recipe.	
Pudding and Pie Filling	WARM—cook according to package directions.		Place ingredients in pan and cook following package directions on 200.
Eggs Cooked-in-Shell	HI—cover eggs with cool water, bring to a boil.	OFF—time accordingly, for soft-cooked 3 to 4 minutes or hard-cooked 15 to 20 minutes.	Heat water on 200, cook 22 to 24 minutes.
Fried, Scrambled	HI—melt butter, add eggs.	LO—stirring to desired doneness.	Melt butter on 275, then add eggs.
Poached	HI—bring water to boil, add eggs.	LO—finish cooking.	Heat water on 250, add eggs, cook 3 to 5 minutes.
Sauces	HI—melt fat.	WARM—finish cooking.	Melt fat and cook on 200.
Soup, Stews	HI—heat up liquid.	LO—simmer.	Heat and simmer on 200.
Vegetables Fresh	HI—cover, bring salted water to a boil.	WARM—cook 10-30 minutes, depending on tenderness of vegetable.	Place fresh vegetables in pan with water, cover and cook on 200.
Frozen	HI—cover, bring salted water and vegetables to a boil.	WARM—cook according to time on package.	Place frozen vegetables in pan with water, cover and cook at 225.
Fried	HI—preheat skillet and oil or fat.	WARM—cook until desired tenderness is reached.	Preheat skillet and oil at 275, add food and cook until tender.
Deep-Fat Frying	HI—heat oil.	MED to HI—maintain temperature.	Heat oil and fry food at 425-475, use a candy thermometer to monitor temperature.
In-Pouch	HI—cover, bring water to a boil.	MED—finish timing as directed on package.	Bring water to boil and cook at 225-250.
Saute	HI—heat oil or melt butter; add vegetables.	MED—cook until desired doneness is reached.	Heat oil or melt butter on 200, then cook vegetables to desired doneness.

NOTE: Temperature and time are suggested guidelines only. You may vary them to suit your cooking habits and needs.

Using Your Oven

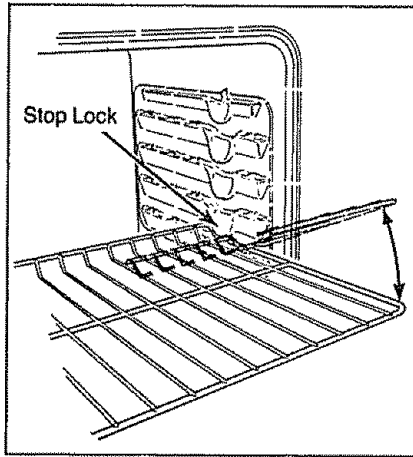
Before Using Your Oven

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

Oven Shelves

The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of 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.

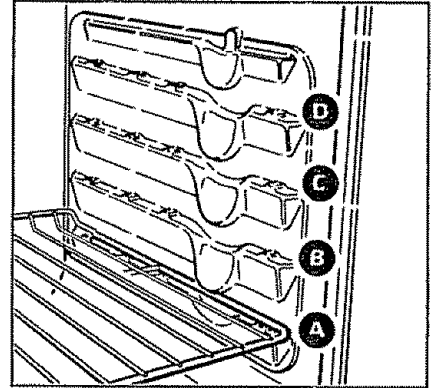


To remove the shelves from the oven, pull them toward you, tilt front end upward and pull them out.

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

Shelf Positions

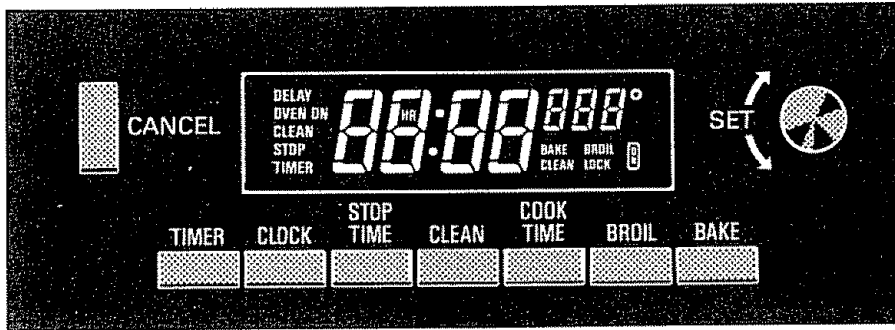
The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.



Oven Light

The light comes on automatically when the oven door is opened. Use the switch on the upper control panel to turn the light on and off when the door is closed.

Electronic Controls



Oven "On" Indicator

The word "ON" is displayed when BAKE or BROIL button is energized, goes out when oven CANCEL button is pushed or when oven burner shuts off automatically.

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

To Set the Clock

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

To Set the Minute/Second Timer

1. Push TIMER button.
2. Turn SET knob to desired amount of time (up to 9 hours and 59 minutes). The Minute/Second 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.

Note: The Minute/Second Timer is a reminder only and will not operate the oven.

You can use the Minute/Second Timer whether or not the oven is being used. The Minute/Second Timer does not interfere with oven operations.

To Cancel the Timer

Push and hold TIMER button for three seconds. This will clear the Minute/Second Timer function.

To Bake

1. Push BAKE button.
2. Turn SET knob until desired temperature is displayed.
A one-second beep will sound when the oven has preheated to and stabilized at selected temperature.
3. When finished baking, push oven CANCEL button.

Note: To recall what temperature you have selected while the rising temperature is being shown, push and hold the BAKE button. The selected temperature will be shown while you hold the BAKE button. The actual oven temperature will be shown after a few seconds.

You can push the CLOCK button to display time of day without cancelling the oven operation.

You can change the selected temperature at any time by pushing the BAKE button and turning the SET knob.

To Broil

1. Push BROIL button.
2. Turn SET knob until your choice of HI BROIL or LO BROIL is visible in the display.
When finished broiling, push the oven CANCEL button.

Automatic Oven Timer

The oven timer will automatically start and stop your oven cooking or self-cleaning operation for you.

For automatic oven cooking:

1. Push COOK TIME button.
2. Turn SET knob to set length of baking time.
3. Push BAKE button.
4. Turn SET knob to set desired temperature.

When cook time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

During automatic cooking:

- You can push the STOP TIME button to find out when the End-of-Cycle Tone will sound and the oven will turn off.
- You can push the CLOCK button to display time of day without cancelling the oven operation.

To Delay Starting an Automatic Oven Operation

If a delayed cooking operation is desired:

1. Push COOK TIME button.
2. Set length of baking time with SET knob.
3. Push STOP TIME button.
4. Turn SET knob to time of day when baking should be completed. Do not set a stop time that is less than the length of cooking time plus the current time of day.
5. Push BAKE button.
6. Turn SET knob to desired temperature.

When stop time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

Caution: Never let food sit in the oven for more than 4 hours before cooking starts. Room temperature is ideal for the growth of harmful bacteria. Be sure oven light is off because heat from the bulb will speed bacteria growth.

Note: You can push the STOP TIME button to find out when the oven will turn off. Push and hold the COOK TIME button to find out when the oven will turn on.

If a delayed self-cleaning oven operation is desired, see page 26.

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.

Tones

End-of-Cycle Tone (3 long beeps—one second on, one second off): shows that a timed oven operation has reached STOP TIME or that the Minute/Second Timer has counted down.

Attention Tone (series of short beeps, 1/4-second on, 1/4-second off, until proper response is given): will sound if 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 CANCEL.

Notification Tone (single, one-second beep): indicates oven has stabilized at 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 failure code. Cancel 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 Electronic 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. Cancelling 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 Minute/Second Timer.

Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.
2. Close oven door.
3. Push the BAKE button and turn the SET knob until desired temperature is displayed. If preheating is desired, do not put food in the oven until a one-second beep sounds to tell you the oven is preheated.
4. Open door and place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.
5. Close oven door.
6. Check food for doneness at minimum time on recipe. Cook longer if necessary. Push CANCEL button and remove food.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.

- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. **Do not place foil on the oven bottom.**

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. “Patching” a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

Baking Guide

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

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

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

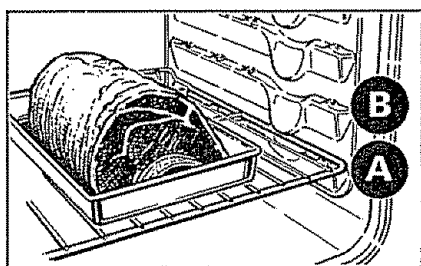
4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

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

Roasting

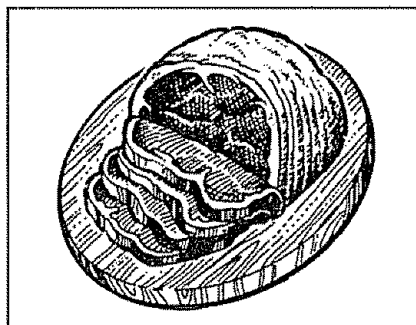
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat. Roasting is easy, just follow these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

Step 1: Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



Step 2: Check weight of roast. Place 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 meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Push BAKE button and turn SET knob until desired temperature is displayed. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, you may wish to remove meat from the oven just before it is done if it is to stand 10 to 20 minutes while you make gravy or attend to other foods. If no standing is planned, cook meat to suggested temperature.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

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

Roasting Guide

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	130°-140° 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, pre-cooked	325°	To Warm:	17-20 minutes per lb. (any weight)		115°-125°
Ham, raw	325°	Well Done:	Under 10 lbs. 27-35	10 to 15-lbs. 24-27	170°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per lb. to times given above.					
Poultry			3 to 5-lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	30-35		185°-190°
Turkey	325°	Well Done:	10 to 15-lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-190°

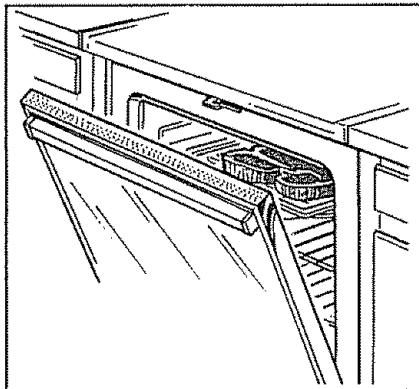
Broiling

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

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

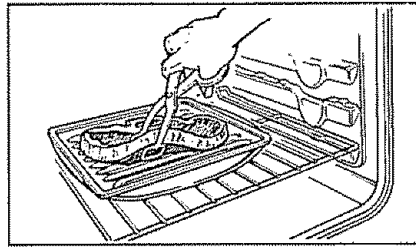
Step 2: Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide on page 22. Most broiling is done on D position.



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

Step 5: Press the BROIL button and turn the SET knob until your choice of HI BROIL or LO BROIL is displayed. Note: Chicken and ham are broiled at LO BROIL in order to cook food without overbrowning it.

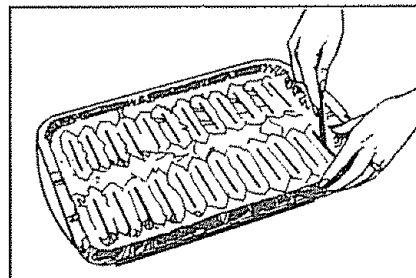


Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

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

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

Use of Aluminum Foil



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

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

Questions & Answers

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

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

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

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

Q. Should I salt the meat before broiling?

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

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

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

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

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

Broiling Guide

Broiling

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

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

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

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

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

Food	Quantity and/or Thickness	Shelf Position	HI or LO Broil	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	D	HI	5	2½	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	D	HI	8-9	6-7	Space evenly. Up to 8 patties take about same time
Beef Steaks	1-inch thick	D	HI	9	7	Steaks less than 1 inch cook through before browning. Pan frying is recommended. Slash fat.
Rare	1 to 1½-lbs)	D		12-13	6-7	
Medium		D		13	8-9	
Well Done	1½-in. thick (2 to 2½-lbs)	D		10	6-7	
Rare		D		15	9-12	
Medium		D		25	16-18	
Chicken(450°)	1 whole (2 to 2½-lbs), split lengthwise	B	LO	28-30	18-20	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin down first and broil with door closed.
Bakery Products						
Bread (Toast) or Toaster Pastries	2 to 4 slices	D	HI	2-3	½-1	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2 (split)	D		3-4		
Lobster Tails (6 to 8-oz. each)	2-4	C	HI	13-16	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	D	HI	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices(450°) (precooked)	1-in. thick	C	LO	8	8	Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.
Pork Chops Well Done	2 (½ inch) 2 (1-in. thick) about 1 lb.	D C	HI	10-12 12-13	4-5 8-9	Slash fat.
Lamb Chops						
Medium Well Done	2 (1 inch) about 10 to 12 oz.	D	HI	8	4-7	Slash fat.
Well Done		D		10	10	
Medium Well Done	2 (1½ inch) about 1 lb.	D		10	4-6	
Well Done		C		17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	D	HI	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

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 your range to assure safe and proper maintenance.

Porcelain Enamel Finish

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acid foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

Glass Top

(on models so equipped)

The glass on your range has been tempered to withstand sudden temperature changes during cooking. Give it the normal care you would give any glass material.

While it is impact-resistant, avoid scratching it to prevent it from shattering.

If the glass around the solid disk elements is hot, wipe up spills with a dry cloth or paper towel. When the surface has cooled, wash, rinse and dry it. Alternately, when the glass top is cool, spray it with glass or window cleaner. Avoid the use of cleaning powders or harsh abrasives that may scratch the surface.

Broiler Pan & Rack

After broiling, remove the broiler rack and carefully pour off the grease. Wash and rinse the pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack while hot with detergent and cover with wet paper towels or a dish cloth. That way, burned-on foods will soak loose while the meal is being served.

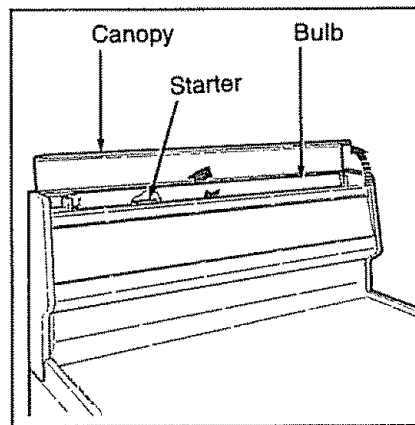
Do not store a soiled broiler pan and rack in the oven. Do not clean in self-cleaning oven.

Oven Shelves

Oven shelves may be cleaned with a mild abrasive cleanser following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

To remove heavy, burned-on soil, soapy metal pads may be used following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Cooktop Light and Starter (on models so equipped)



Do not touch the bulb when it is hot or with wet hands. Never wipe the light area with a wet cloth. Electrical power must be shut off if you have to replace a broken bulb.

To replace bulb:

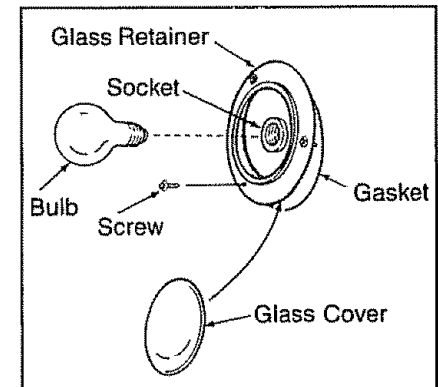
1. Flip front of the hinged canopy up.
2. Remove fluorescent light bulb. Replace the bulb with one of the same length and wattage.
3. Lower the canopy.

To replace starter:

1. Open canopy and remove bulb as explained above.
2. Grasp starter, turn it counterclockwise, about one quarter turn and lift out. Replace with one of the same wattage.
3. Reposition bulb and lower the canopy.

Oven Light Bulb

The light bulb is located in the upper right corner of the oven. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth. If you do, the bulb will break.



To remove:

- Remove the 3 slotted screws in the lamp cover.
- Detach lamp cover ring, crystal and gasket and remove 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 lamp cover. Replace 3 screws and tighten, making sure cover fits flush with oven wall.
- Reconnect electrical power to the range.

(continued next page)

Care and Cleaning (continued)

Solid Disk Elements

The solid disk elements are made of high strength cast-iron alloy. The trim rings are stainless steel.

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

Clean very dirty solid disk elements 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 the Collo Electrol® polish packed with your range. Use the applicator to apply a very thin coating of polish to the entire element surface. Turn the element on high for several minutes to bake the polish to the element. When the element is cooled, rub lightly with a cloth or paper towel to remove any excess polish. Before next use, burn off the element by means of a short preheating period. A slight amount of smoke and odor will occur.

Cooking and pre-delivery factory testing will permanently change the stainless steel trim ring to a gold color. This normal characteristic of stainless steel will not affect the operation or performance of your elements. The stainless steel trim ring can be cleaned with a good quality stainless steel cleaner. This will also restore the trim ring to its original color, until it is reheated.

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

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

Cleaning Under the Range

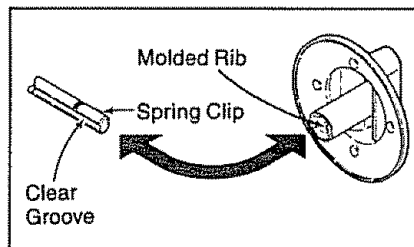
The area under the range can be reached easily for cleaning by removing the bottom drawer. To remove, pull drawer out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Control Knobs

The control knobs may be removed for cleaning.

To remove knob, pull it straight off the stem. If knob is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.

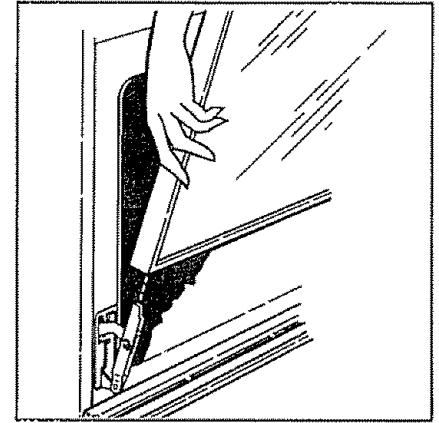
Wash knobs in soap and water but do not soak.



To replace knob, locate the groove in each side of the knob stem. One of the grooves contains a spring clip and the other groove is clear. Locate the molded rib inside the knob. Fit the molded rib of the knob into the clear groove on the knob stem.

Lift-Off Oven Door

The oven door is removable to make the interior more accessible during replacement of the lamp bulb.



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 spring hinge and the oven door frame as the hinge could snap back and pinch the fingers.

To replace the door, make sure the hinges are in the "out" 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.

Care and Cleaning

Operating the Self-Cleaning Oven

Programmed Cleaning Time:
3½ hours

Prepare the Oven Before Setting the Controls

The oven must be completely cool in order to set the self-clean cycle.

Step 1:

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

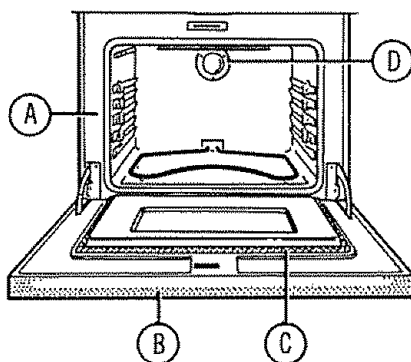
Step 2:

Clean spatters or soil on the oven front frame (A), under the front edge of the cooktop, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

Do not let water run down through openings in the top of the door (B).

Clean the door gasket (C) using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will prevent excessive soil build up. Do not rub 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 replace it.

Make sure the oven light bulb cover (D) is in place.



- A. Oven Front Frame
- B. Openings in Door
- C. Oven Door Gasket
- D. Oven Light Bulb Cover

Step 3:

Close the oven door and make sure the oven light is off.

Oven shelves may be cleaned in the 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 shelves slide more easily.

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.

Important

The oven door must be closed and all controls must be set correctly for the clean cycle to work properly. To help you understand how the clean cycle works, the stages of the cycle are noted below.

1. Slide the door latch handle to the right.
2. Set the controls.
3. The words "CLEAN TIME" are displayed. The oven begins to heat, the door locks automatically when locking temperature is reached and the word "LOCK" is displayed.
4. When the 3½ hour clean cycle is over, the word "CLEAN" goes out and the oven begins to cool.

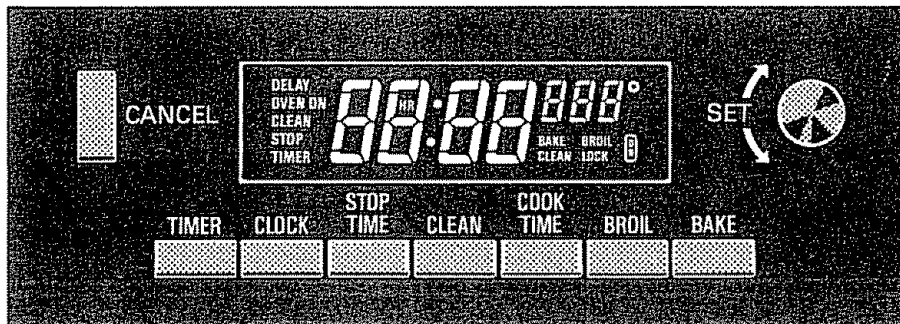
If the oven door is not latched, the word "DOOR" is displayed and the oven beeps continuously. Close the door, touch CANCEL and begin again.

5. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out, the door latch handle can be moved to the left and the door can be opened.

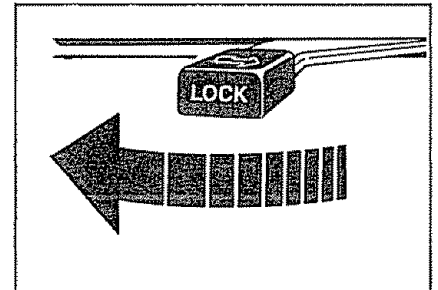
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Care and Cleaning

Operating the Self-Cleaning Oven (continued)



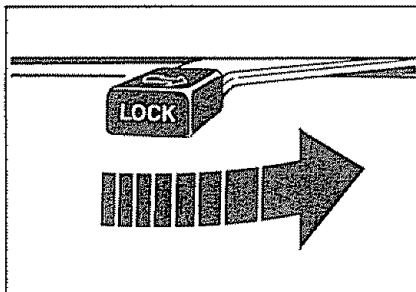
3. Slide the door LATCH HANDLE to the left as far as it will go.



Set the Oven for Cleaning

The range must be completely cool in order to set the self-clean cycle.

1. Slide the LATCH HANDLE to the right as far as it will go. You may need to slightly press on the door to get it to lock properly.



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

2. Push the CLEAN button. The display will show "3:30"

The words "CLEAN TIME" will be displayed on the left. Within 20 seconds, the words "CLEAN LOCK" will be displayed on the right.

Note: 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 a clean cycle with the door unlatched or when the oven temperature is too high.

To Set a Delayed Start

1. Slide the LATCH HANDLE to the right as far as it will go.
2. Push STOP TIME button.
3. Turn SET knob to time of day when you wish cleaning to be completed (must be more than 3 1/2 hours later than current time of day).

4. Push the CLEAN button.

The words "DELAY CLEAN" will be on in the display until the clean cycle starts. After the clean cycle starts, the word "CLEAN" will be on in the display.

Note: During a delayed self-clean operation you can find out when the oven turns on by pushing and holding the CLEAN button.

To Stop a Clean Cycle

1. Press the CANCEL button.
2. Wait until the oven has cooled below locking temperature (about 20-30 minutes) and the word "LOCK" is off in the display.

You will not be able to open the door right away unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word "LOCK" goes off, wait one minute and try again.

After Self-Cleaning

1. When a clean cycle is finished, the word "CLEAN" will be off in the display.

2. Wait until the oven has cooled below locking temperature (about 20-30 minutes) and the word "LOCK" is off in the display.

3. Slide the door LATCH HANDLE to the left as far as it will go.

You will not be able to open the door unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word "LOCK" goes off, wait about one minute and try again.

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 can not be removed by the clean cycle.

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

Care and Cleaning

Operating the Self-Cleaning Oven (continued)

Questions and Answers

Q. Why won't my oven clean immediately even though I set the controls correctly?

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

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

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

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

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

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

A. Yes, but carefully, and only with a clean sponge to soak the soiled area with hydrogen peroxide. See page 25.

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

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

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

A. This is caused by excessive soil. Press the CANCEL button. Open windows to rid room of smoke. Wait until the oven has cooled (about 20-30 minutes) and the word LOCK is off in the display. Wipe up the excess soil and reset the clean cycle.

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

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

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong 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. These lines do not affect how your oven performs.

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

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

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

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

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

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

Oven Thermostat Adjustment

The temperature in your new range has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this test should give you an idea of how much the temperature should be changed.

To adjust temperature:

1. Push the BAKE button.
2. Select a temperature between 500°F. and 550°F. with the SET knob.
3. Quickly (within two seconds, before the BAKE function energizes) push and hold the BAKE button for about 5 seconds. The display will show a plus number, a minus number, or 00.
4. Turn the SET knob to adjust the temperature in 5°F. steps. You can raise it until +35°F. shows on display or lower it until -35°F. shows on display. If the control beeps and flashes, push the CANCEL button and start over.
5. When you have made the desired adjustment, push the CLOCK button to go back to the time of day display or to use your oven as you would normally.

Note: The adjustment described above will not change the self-clean temperature.

Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated NOTE: The bake unit can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently but do not soak. Dry and return controls to range (see page 24)
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Clean outside of cooled black glass door with a glass cleaner that does not contain ammonia. Wash other glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.
Metal, including Side Trim and Trim Strips	<ul style="list-style-type: none"> • Soap and Water 	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel Cooktop*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.
Glass Cooktop	<ul style="list-style-type: none"> • Soap and Water • Glass Cleaner 	See instructions on page 23.
Painted Surfaces	<ul style="list-style-type: none"> • Soap and Water 	Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.
Inside Oven Door*	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad 	Clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the Self-Cleaning cycle. If spillover or splattering should occur in cooking function, wipe the door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the rectangular flanges on the door.
Oven Gasket*		See instructions on page 25.
Oven Liner	<ul style="list-style-type: none"> • Soap and Water 	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For heavy soiling, use your self-cleaning cycle often.
Shelves (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> • Soap and Water 	Shelves can be cleaned in Self-Cleaning oven or dishwasher, or by hand, using soap and water. Rinse thoroughly to remove soap after cleaning.
Solid Disk Elements	<ul style="list-style-type: none"> • Soap and Water • Cleansing Powder • Soap-Filled Scouring Pad • Collo Electrol® Polish 	The solid disk elements should be washed with a damp cloth and then dried. Finish by wiping over lightly with cooking oil. Clean very dirty solid disk elements with a damp cloth and a little cleaning powder with a scouring pad. The matte black surface can be maintained by treating it periodically with the Collo Electrol® polish packed with your range. To use the finish, use the applicator to apply a very thin coating of the polish to the entire element surface. Turn the element on high for several minutes to bake the polish to the element. When the element is cool, rub lightly with a cloth or paper towel to remove any excess polish.
Storage Drawer	<ul style="list-style-type: none"> • Soap and Water 	For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe with damp cloth or sponge and replace. Never use harsh abrasives or scouring pads.
Stainless Steel Trim Rings	<ul style="list-style-type: none"> • Soap and Water • Stainless Steel Cleaner 	Wipe all rings after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters, clean with a good quality stainless steel cleaner.

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

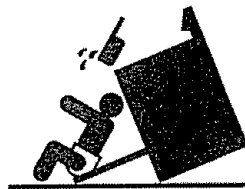
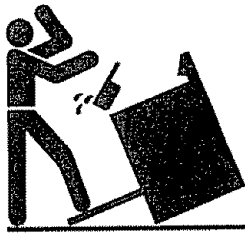


Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND/OR WHAT TO DO
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.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none">• Aluminum foil being used improperly in oven.• Oven vent blocked on top of range.• Incorrect cookware being used. Check each cooking section for cookware tips.• Electronic Controls set incorrectly. Review pages 16 and 17.• Check common baking, roasting and broiling problems on pages 18-22.
CLOCK AND MINUTE/SECOND TIMER DO 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.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none">• Bulb may be loose or burned out.• Electrical plug must be plugged into a live power outlet.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none">• STOP TIME must be more than 3 ½ hours later than START TIME.• Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature and reset the controls.• Door LATCH HANDLE not moved all the way to the right.
SOLID DISK ELEMENTS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• Surface unit controls are not properly set.
SURFACE UNITS SMOKE WHILE HEATING	<ul style="list-style-type: none">• Some smoke and odor is normal when using solid disk elements for the first time and also after using Collo Electrol® cleaner.
COOKTOP IS HOT	<ul style="list-style-type: none">• Because solid disk elements heat by conduction, the cooktop may seem hotter than you are used to. This is normal. Make sure properly fitting pans are used.
ELEMENTS 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 elements will not operate properly.

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

Anti-Tip Bracket Installation Instructions for Bracket Kit No. 342473



WARNING

- ALL RANGES CAN TIP
- INJURY COULD RESULT
- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE
- SEE INSTRUCTIONS

Tools Needed

- Phillips head screwdriver
- 1 $\frac{3}{8}$ " or adjustable wrench

Bracket attaches to floor or wall to hold either right or left rear leg leveler. If fastening to floor, be sure that screws do not penetrate electrical wiring or plumbing. If this cannot be determined, use shorter screws that will not penetrate through flooring.

If the bracket came with your range, it is shipped attached to the lower range back. Remove and discard the shipping screw that holds the bracket and then follow instructions below.

1. Decide whether the bracket will be installed on the right or left side of range location.

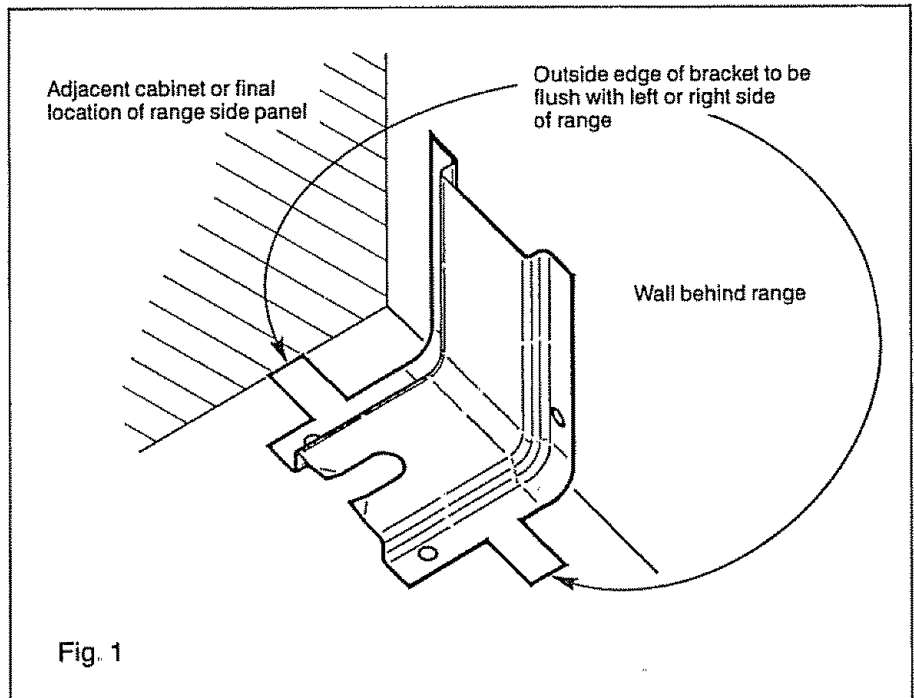


Fig. 1

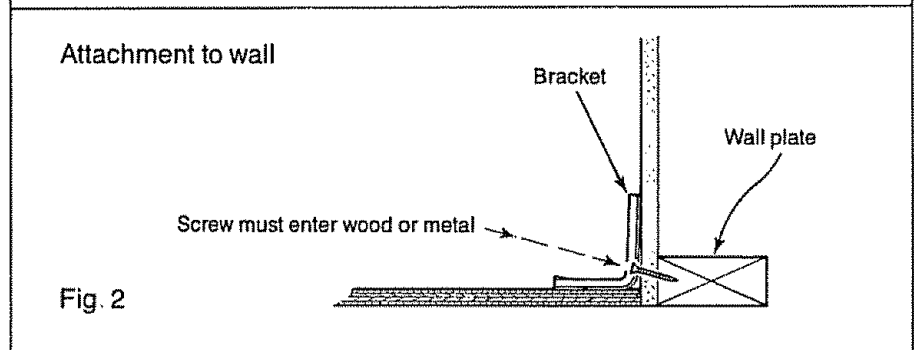


Fig. 2

2. If the bracket side of the range is adjacent to a cabinet, place the bracket against back wall and cabinet as shown in figure 1.

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the bracket with its outside edge at this location and against back wall. See figure 1.

3. Determine whether you will anchor the bracket to the floor or to the wall as shown in figure 2. Fasten the bracket securely with the screws provided. Screws are self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to

masonry you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.

4. Using the wrench, back out the four leg levelers at least two turns. See your installation guide for more leveling information before positioning range.

5. Slide the range into place. Be sure rear leg leveler fully engages slot in bracket. If range cannot be moved back far enough for rear leg leveler to enter bracket, move bracket forward as required and attach to floor in new location.

Electrical Connection

We recommend that you have the electrical hookup of your range done by a qualified electrician. Have the electrician show you where your range disconnect is located.

Call your Electric Company and ask which codes apply in your area. If there are no codes, you must follow the NATIONAL ELECTRICAL CODE, ANSI/NFPA NO. 70-1987.

You can get a copy by writing:

National Fire Protection
Association
Batterymarch Park
Quincy, MA 02269

If you fail to wire your range in accordance with governing codes, you may create a hazardous condition.

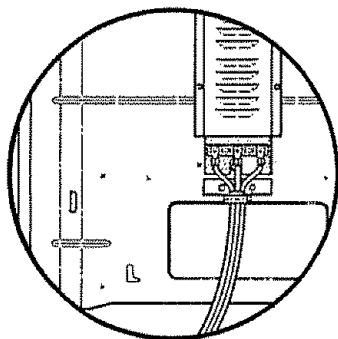
You must use a three-wire, single-phase AC 120/240 Volt or 208Y/120 Volt, 60 Hertz electrical system to operate your range.

Use #8 wire and 40 Amp fuse or circuit breaker for 120/240 Volt and 208/120 Volt systems.

Do not use aluminum wiring to connect your range to the household circuit.

To Make Electrical Connection:

1. Remove the junction block access cover (on range back).

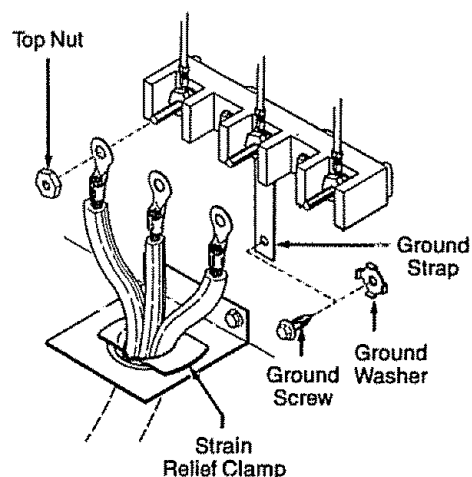


2. Use a 3-wire flexible cord (must be rated for 40 Amps—125/250 Volts, with closed loop terminals and approved for use with household electrical ranges) or a 4-wire flexible cord (required for mobile homes or where local codes do not allow grounding through the neutral).

You must use a clamp or strain relief to hold the cord or conduit.

Three Wire Cord Connection

1. Remove the top nuts on the junction block studs.
2. Tighten the back nuts.
3. Install the three wire cord and the strain relief in the hole in the strain relief bracket.
4. Connect the red and black leads to the outer terminals and the white lead to the center terminal.
5. Push the cord upward (to relieve strain), while tightening the strain relief clamp.

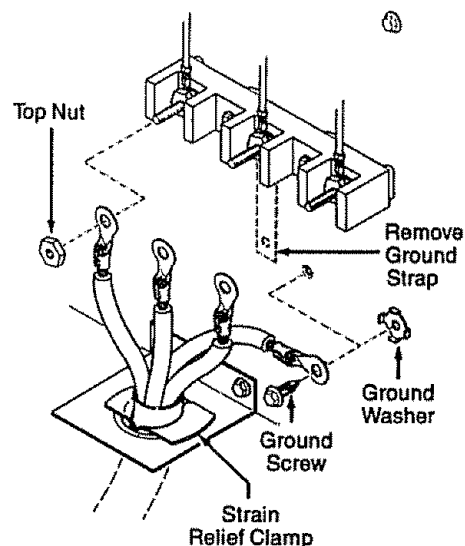


If local codes require an ungrounded neutral:

- a. Remove ground strap.
- b. Fasten the white wire to the center terminal.
- c. Use the screw from the ground strap to fasten a #10 copper wire to the range. Secure the other end of the wire to a grounded cold water pipe or use another approved grounding method.

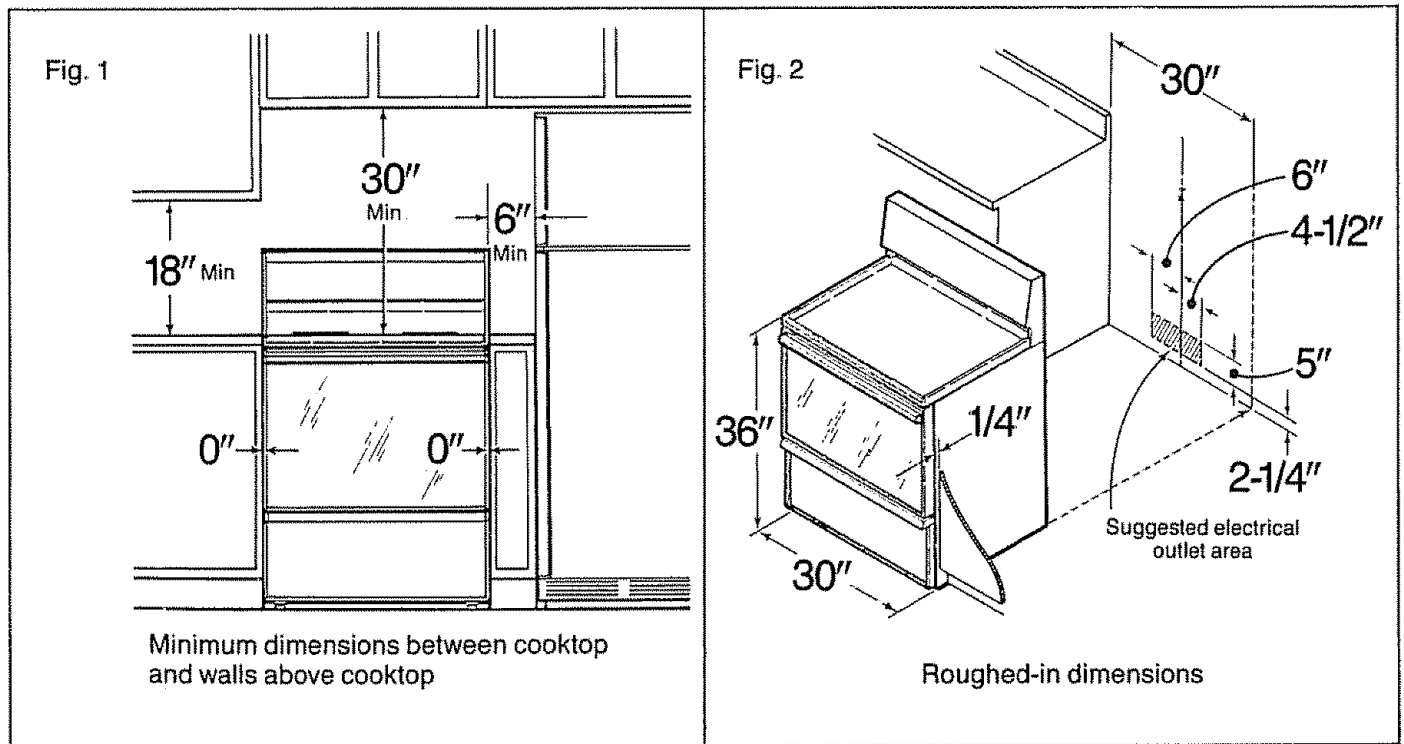
Four Wire Cord Connection

1. Remove the top nuts on the junction block studs.
2. Tighten the back nuts.
3. Remove the ground screw, then remove the ground strap.
4. Install the four wire cord and strain relief in the hole in the strain relief bracket.
5. Connect the red and black lead to the outside terminals and the white lead to the center terminal.
6. Attach the green lead below the junction block with the ground screw that was removed earlier (step 3).
7. Push the strain relief upward (to relieve strain), while tightening the strain relief clamp.



Solid Disk Range Installation Instructions

IMPORTANT: Save these instructions for the local electrical inspector's use.



General

- See Figures 1 and 2 for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet may be changed as needed, but electricity to the range can be disconnected at the outlet without moving the range if the outlet is in the suggested location (remove lower drawer).

- To eliminate the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cooktop may be no deeper than 13".

- The range may be placed with 0" clearance (flush) at the back wall and side walls of the range if the front edges of the range side panels stick out beyond the cabinet fronts at least 1/4". See Figure 2.

Preparation

- Remove all tape and packaging. Be sure to remove clear plastic film that covers some chrome parts (around glass oven doors, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

Protect Your Floor

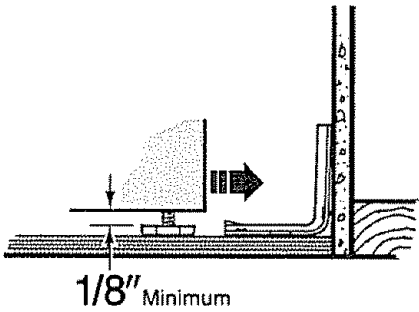
Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

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

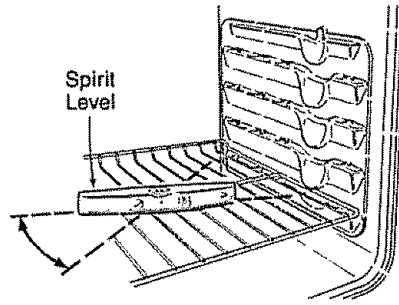
Leveling the Range

For proper cooking and baking the range must be leveled. Leveling legs are located on each corner of the base of the range. Remove the bottom drawer and you can level the range on an uneven floor.

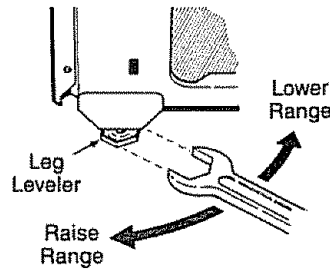
To remove the drawer, pull the drawer out all the way, tilt up the front and take it out. To replace the drawer, insert glides at the back of the drawer beyond the stop on the range glides. Lift the drawer if necessary to insert easily. Let the front of the drawer down, then push in to close.



One of the rear leveling legs will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling leg that is to be installed into the ANTI-TIP bracket.



Install the oven shelves (see use and care section for instructions). Put a spirit level or a glass measuring cup partially filled with water on one of the oven shelves.



Use a 1 3/8" open end wrench or an adjustable wrench to equally back out the four leveling legs two or three turns each. Now use the wrench to adjust the leveling legs until the range is level.

Notes

If You Need Service

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

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

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

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

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

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

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

YOUR GENERAL ELECTRIC RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

LIMITED ADDITIONAL FOUR-YEAR WARRANTY

For the second through fifth year from date of original purchase, we will provide, free of charge, a replacement solid disk element surface heating unit if the element fails because of a manufacturing defect. You pay for the service trip to your home and service labor charges. This warranty does not cover Sensi-Temp™ components, wiring, or switches.

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

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

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

WHAT IS NOT COVERED

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

Read your Use and Care material.

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

- Improper installation.

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

- Replacement of house fuses or resetting of circuit breakers.

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

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

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

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

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