



GE Appliances

Electric
Ranges



Owner's Manual

JMS08



Safety Information

Safety Precautions	3, 4
Oven	4
Surface Cooking Units	5

Operating Instructions

Using the Surface Units	6
Using the Oven	7, 8
Using the Clock and Timer	9, 10
Oven Thermostat	11

Care and Cleaning

Lift-Off Oven Door	13
Oven Light	13
Broiler Pan & Grid	14
Surface Units	15
Lift-Up Cooktop	15

Troubleshooting Tips

Before You Call For Service	16, 17
--------------------------------	--------

Customer Service

Warranty	19
Service Telephone Numbers	Back Cover

Congratulations! You Are Now Part of the GE Family.

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

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

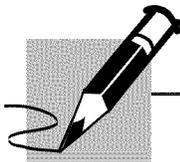
We thank you for buying GE. We appreciate your purchase, and hope you will continue to rely on us whenever you need quality appliances for your home.

GE & You, A Service Partnership.



IMPORTANT!

Fill out and return the Consumer Product Registration Card that is packed with this product.



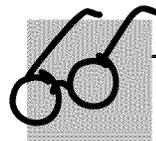
FOR YOUR RECORDS

Write the model and serial numbers here:

You can find them on a label behind the range door.

Staple sales slip or cancelled check here.

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



READ THIS MANUAL

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

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



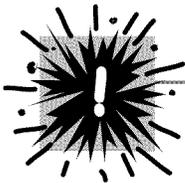
IF YOU NEED SERVICE

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

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

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



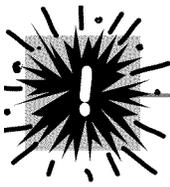
SAFETY PRECAUTIONS

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

- Use this appliance only for its intended purpose as described in this Owner's Manual.
 - Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
 - Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
 - Do not store flammable materials in an oven or near the cooktop.
 - Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
 - Before performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
 - Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
 - Do not allow anyone to climb, stand or hang on the door or cooktop. They could damage the range and cause severe personal injury.
 - Teach children not to play with the controls or any other part of the range.
 - **CAUTION:** Items of interest to children should not be stored in cabinets above a range—children climbing on the range to reach items could be seriously injured.
 - Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
 - Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
 - Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact, the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first.
- Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door and metal trim parts above the door.

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

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! SAFETY PRECAUTIONS

- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth.
- For your safety, never use your appliance for warming or heating the room.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- Never leave jars or cans of fat dripping in or near your range.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance from your range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.



OVEN

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- After broiling, always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch on fire the next time you use the pan.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.



COOK MEAT AND POULTRY THOROUGHLY...

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



SURFACE COOKING UNITS

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

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

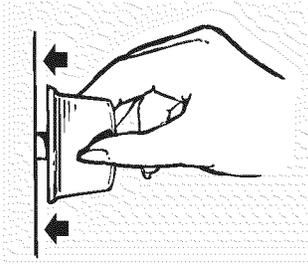


Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

Using the surface units.

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



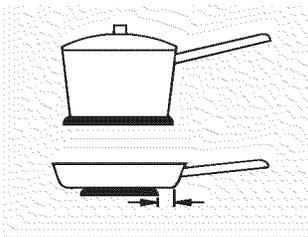
Be sure you turn the control knob to OFF when you finish cooking.

How to Set

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

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

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

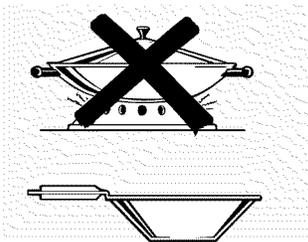


Not over 1 inch.

Surface Cookware Tips

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

For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.



Use only flat-bottomed woks.

Wok Cooking

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

Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous.

Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

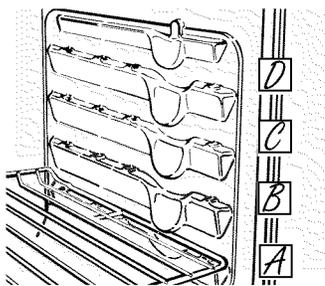
Deep Fat Frying

Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously.

Watch food frying at high temperatures. Keep range and hood clean from grease.

Using the oven.

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



The oven has 4 shelf positions.

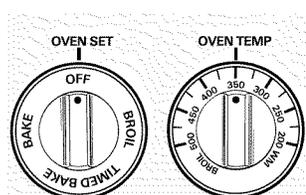
Before you begin...

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

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

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

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



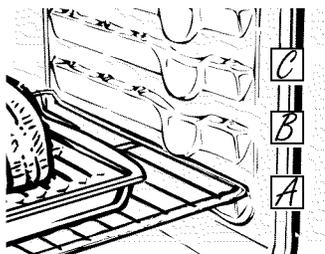
Oven Control Knobs

Your range has two oven control knobs.

The **OVEN SET** knob has settings for **BROIL, TIMED BAKE, BAKE** and **OFF**.

The **OVEN TEMP** knob maintains the temperature you set, from **WARM (150°F)** to **BROIL (550°F)**.

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



How to Set the Oven for Baking or Roasting

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

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

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

For ovens without a preheat indicator light or tone, preheat 10 minutes.

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



Cut slits in the foil just like the grid.

Aluminum Foil

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

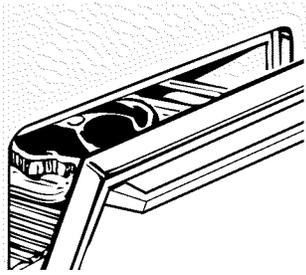
Aluminum foil may also be used to catch a spillover.

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

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

Using the oven.

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



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

How to Set the Oven for Broiling

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested shelf positions in the *Broiling Guide*.
- 3 Turn both the **OVEN SET** and **OVEN TEMP** knobs to **BROIL**.
- 4 When broiling is finished, turn the **OVEN SET** knob to **OFF**.

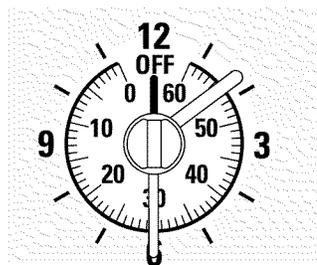
If your oven is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

Broiling Guide

Food	Quantity and/or Thickness	Shelf Position	First Side Time (min.)	Second Side Time (min.)	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4" thick	C	10	7	Space evenly. Up to 8 patties take about the same time.
Beef Steaks Rare Medium Well Done	1" thick 1 to 1½ lbs.	C C C	6 8 12	5 6 11	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well Done	1½" thick 2 to 2½ lbs.	C C C	10 15 25	7-8 14-16 20-25	
Chicken	1 whole 2 to 2½ lbs., split lengthwise	A	35	10-15	
Loxster Tails	2-4 6 to 8 oz. each	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1" thick	B	8	8	Increase time 5 to 10 minutes per side for 1½" thick or home-cured ham.
Pork Chops Well Done	2 (1½" thick) 2 (1" thick) about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done Medium Well Done	2 (1" thick) about 10 to 12 oz. 2 (1½" thick) about 1 lb.	C C C B	10 12 14 17	9 10 12 12-14	Slash fat.

Automatic timers and clock. *(on some models)*

The automatic timers and clock on your range are helpful devices that serve several purposes.



To Set the Clock

To set the clock, push the center knob in and turn the clock hands clockwise to the correct time.

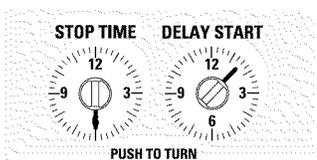
NOTE: The minute timer pointer will move also; let the knob out and turn the timer pointer to **OFF**.

To Set the Minute Timer

The minute timer has been combined with the range clock. Use it to time all your precise cooking operations. You will recognize the minute timer as the pointer which is different in color and shape than the clock hands.

To set the minute timer, turn the center knob counterclockwise, without pushing in, until the pointer reaches the number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the clock.)

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, without pushing in, until the pointer reaches OFF and the buzzer stops.



Timed Baking Uses the Automatic Timers

Using the automatic timers (the **DELAY START** and **STOP TIME** dials), you can set your oven to turn on and off automatically. See the *Using the timed baking and roasting features* section.

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

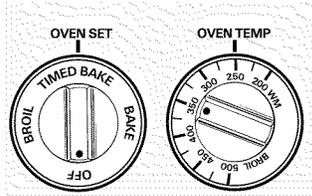
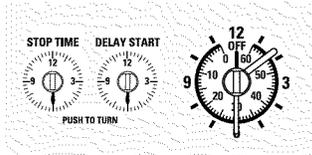
Questions and Answers

- Q** How can I use the minute timer to make the surface cooking easier?
- A** The minute timer will help you time total cooking, which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.
- Q** Must the clock be set on correct time of day when I wish to use the automatic timers for baking?
- A** Yes, if you wish to set the **DELAY START** or **STOP TIME** dials to turn on and off at set times during timed functions.
- Q** Can I use the minute timer during oven cooking?
- A** The minute timer can be used during any cooking function. The automatic timers (**DELAY START** and **STOP TIME** dials) are used with the **TIME BAKE** function only.
- Q** Can I change the time of day on the clock while I'm Time Baking in the oven?
- A** The time of day on the clock should not be changed during any program that uses the automatic timer. You must either stop those programs or wait until they are finished before changing the time.

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

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

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



How to Set an Immediate Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

NOTE: To start cooking immediately and turn off automatically, you must turn the **OVEN SET** knob to **TIMED BAKE**.

- 1 To set the stop time, push in the knob on the **STOP TIME** dial and turn the pointer to the time of day you want the oven to turn off; for example 6:00. The pointer on the **DELAY START** dial should be at the same time of day as the clock.

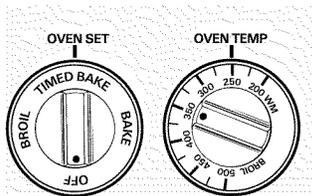
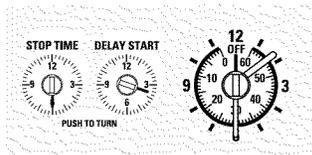
- 2 Turn the **OVEN SET** knob to **TIMED BAKE**. Turn the **OVEN TEMP** knob to the desired oven temperature, for example 250°F.

Both the oven set and the oven cycling lights will come on.

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

- 3 When baking is finished, a buzzer will sound. Remove the food from the oven and turn the **OVEN SET** knob to **OFF**. Remember, foods that are left in the oven continue cooking after the controls are off.

NOTE: The oven cycling light and oven set light at the **TIMED BAKE** setting may work differently than they do at the **BAKE** setting.



How to Set a Delayed Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

NOTE: You must have the **OVEN SET** knob on the **TIMED BAKE** setting.

- 1 To set the start time, push in the knob on the **DELAY START** dial and turn the pointer to the time of day you want the oven to turn on, for example 3:30.

- 2 To set the stop time, push in the knob on the **STOP TIME** dial and turn the pointer to the time of day you want the oven to turn off, for example 6:00. This means your recipe called for 2½ hours of baking time.

NOTE: The time on the **STOP TIME** dial must be later than the time shown on the clock and the **DELAY START** dial.

- 3 Turn the **OVEN SET** knob to **TIMED BAKE**. Turn the **OVEN TEMP** knob to the desired temperature.

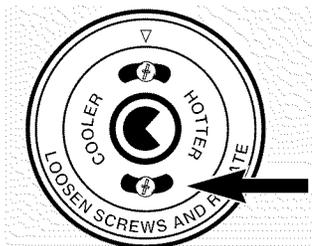
The oven will start automatically, continue to cook for the programmed amount of time, then shut off automatically.

- 4 When baking is finished, a buzzer will sound. Remove the food from the oven and turn the **OVEN SET** knob to **OFF**. Remember, foods that are left in the oven continue cooking after the controls are off.

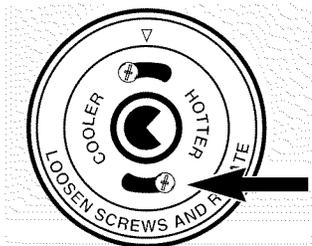
Adjust the oven thermostat—Do it yourself!

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

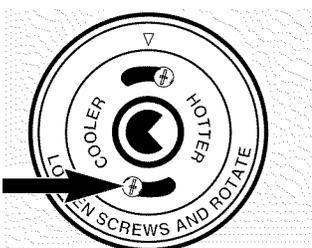
Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.



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



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



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

To Adjust the Thermostat

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

- 1 Pull off the **OVEN TEMP** knob.
- 2 Loosen both screws on back of the knob.
- 3 Hold both parts of the knob as shown in the illustration of the back of the **OVEN TEMP** knob and turn so the lower screw moves in the desired direction. You will hear and feel the notches as you turn the knob. Each notch changes temperature about 10° Fahrenheit.
- 4 Tighten the screws.
- 5 Return the **OVEN TEMP** knob to the oven.

Re-check oven performance before making any additional adjustments.

The type of margarine will affect baking performance!

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

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

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

Care and cleaning of the range.

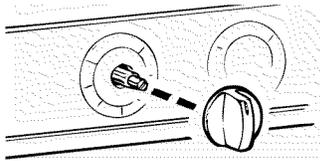
Be sure electrical power is off and all surfaces are cool before cleaning any part of the range.

How to Remove Packaging Tape

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

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

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



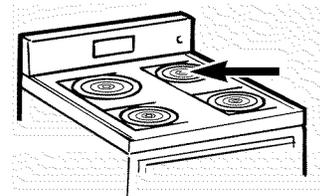
Pull the knob straight off the stem.

Control Panel and Knobs

Clean up spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Do not use abrasives of any kind on the control panel.

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.



Oven Vent

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

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

Porcelain Enamel Cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish. If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away.

When the surface has cooled, wash with soap and water. Rinse well.

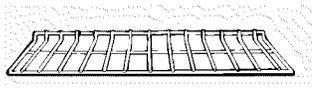
For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Painted Surfaces

Painted surfaces include the sides and the drawer front.

Clean these with soap and water or a vinegar and water solution.

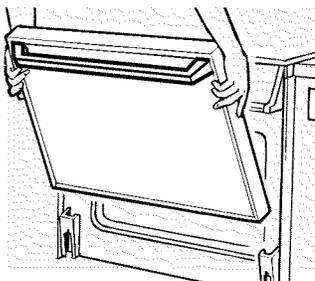
Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.



Oven Shelves

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

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



Lift the door straight up and off the hinges.

Lift-Off Oven Door

The oven door is removable for cleaning. *Do not lift the door by the handle.*

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

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

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

To clean the inside of the door:

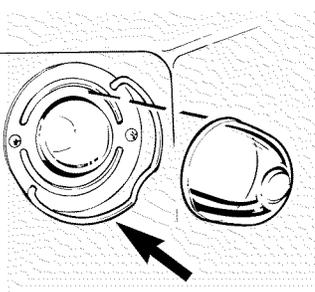
- Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used.

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

- If necessary, you may use an oven cleaner. Follow the package directions.
- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.

To clean the outside of the door:

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



Wire cover holder.

Oven Light Replacement

CAUTION: Before replacing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel.

Be sure to let the light cover and bulb cool completely.

To remove the cover:

- 1 Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

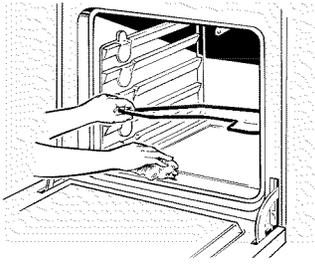
Do not remove any screws to remove the cover.

- 2 Replace bulb with a 40-watt household appliance bulb.

To replace the cover:

- 1 Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
- 2 Connect electrical power to the range.

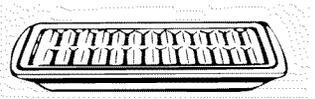
Care and cleaning of the range.



Oven Heating Elements

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

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.



After broiling, remove the broiler pan from the oven.

Broiler Pan & Grid

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

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

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

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

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

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

Porcelain Oven Interior

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.

Let the range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

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

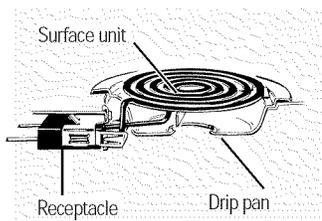
Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

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

- *Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.*
- *Do not allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.*
- *Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.*

Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.



Surface Units

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

To remove a surface unit:

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

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

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

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

To replace a surface unit:

Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.

Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.

Guide the surface unit into place so it rests evenly.

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Drip Pans

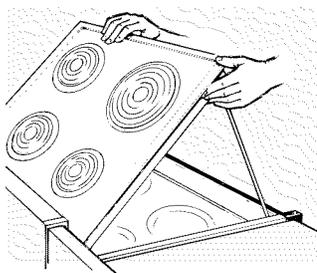
Remove the surface units. Then lift out the drip pans.

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

The drip pans may also be cleaned in a dishwasher.

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

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



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

Lift-Up Cooktop

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

To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

Be sure all the surface units are turned off before raising the cooktop. The surface units and drip pans do not need to be removed, however, you may remove one to make raising the cooktop easier.

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

Before You Call For Service...



Troubleshooting Tips

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

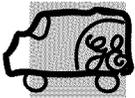
Problem	Possible Causes	What To Do
Surface units not functioning properly	The surface units are not plugged in solidly.	• With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	• Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	• With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace fuse or reset circuit breaker.
	Oven controls improperly set.	• See the <i>Using the oven</i> section.
Food does not bake or roast properly	Oven controls improperly set.	• See the <i>Using the oven</i> section.
	Shelf position is incorrect or the shelf is not level.	• See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	• See the <i>Using the oven</i> section.
	Oven thermostat needs adjustment.	• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Food does not broil properly	Oven controls improperly set.	• See the <i>Using the oven</i> section.
	Door not open to the broil stop position as recommended.	• See the <i>Using the oven</i> section.
	Improper shelf position.	• See the <i>Broiling Guide</i> .
	Food being cooked in a hot pan.	• Use the broiling pan and grid that came with your range. Make sure it is cool.
	Cookware not suited for broiling.	• Use the broiling pan and grid that came with your range.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	• See the <i>Using the oven</i> section.
	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. Broil for the longest period of time recommended in the <i>Broiling Guide</i> .

Problem	Possible Causes	What To Do
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace fuse or reset circuit breaker.
Oven light does not work	Light bulb is loose or defective. Switch operating light is broken.	<ul style="list-style-type: none"> • Tighten or replace the bulb. • Call for service.
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> • This is temporary.
Fan noise	A cooling fan may automatically turn on and off to cool internal parts.	<ul style="list-style-type: none"> • This is normal. The cooling fan will turn off and on.

Customer Service
Troubleshooting Tips
Care and Cleaning
Operating Instructions
Safety Instructions

Notes

GE Electric Range Warranty



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

For The Period Of: **GE Will Replace, At No Charge To You:**

One Year

From the date of the original purchase

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

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Improper installation.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.

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

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

Warrantor: General Electric Company, Louisville, KY 40225

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Customer Service

Service Telephone Numbers.



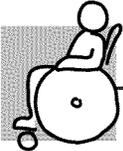
GE Answer Center® 800.626.2000

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



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

Expert GE repair service is only a phone call away.



Special Needs Service 800.626.2000

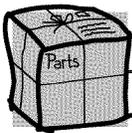
800-TDD-GEAC (800-833-4322)

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



Service Contracts 800-626-2224

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



Parts and Accessories 800-626-2002

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

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



Service Satisfaction

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

First, contact the people who serviced your appliance.

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

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

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

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