



# Use and Care Wide

## Gas Slide-In Range



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# HELP US HELP YOU...

## Before using your range, read **this guide carefully.**

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

Keep it handy for answers to your questions.

If you don't understand **something or need more** help, call:

GE Answer Center™  
**800.626.2000**

24 hours a day, 7 days a week

## Write down the model and serial numbers.

You'll find the **model and serial** numbers on a **label** on the **range front frame** 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** in the back of this **guide.** it lists **causes of minor operating** problems that you can correct yourself.

	<b>A WARNING</b>
	<ul style="list-style-type: none"> <li>• ALL RANGES CAN TIP</li> <li>• INJURY TO PERSONS COULD RESULT</li> <li>• INSTALL ANTI-TIP DEVICES PACKED WITH RANGE</li> <li>• SEE INSTALLATION INSTRUCTIONS</li> </ul>

**WARNING:** If the information in this guide is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## IF YOU NEED SERVICE

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

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

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

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

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

FINALLY, if your problem is still **not** resolved, write:  
**Major Appliance Consumer Action Panel**  
20 North **Wacker** Drive  
Chicago, IL 60606

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



## IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

## When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
  - Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide. All other service should be referred to a qualified technician.
- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Be sure all packaging materials are removed from the range before operating it to prevent fire or smoke damage should the packaging material ignite.
  - Locate the range out of kitchen traffic path and out of drafty locations to prevent pilot outage and poor air circulation.

- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. Your range can be converted for use with either type of gas. See the Installation Instructions.

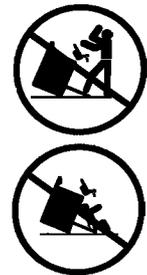
**WARNING:** These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

## Using Your Range

**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 device-supplied. Make sure the chain fits securely into the bracket.



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

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

Do not allow the chain or bracket to damage the gas plumbing in any way.

- Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.

(continued next page)



# IMPORTANT SAFETY INSTRUCTIONS

(continued)

- Do not leave **children** alone or unattended where a range is hot or in operation. They could be seriously **burned**.
- Do not allow anyone to climb, stand or hang on the oven door, **storage drawer** or **cooktop**. They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the range. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- Teach children not to **play** with the controls or any other part of the range.
- Never leave **the** oven door open when you are not watching the range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.
- For your safety, never use your appliance for warming or heating the room.
- Always keep dish towels, dishcloths, pot holders and other **linens** a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance away from your range.
- Do not leave paper **products**, cooking utensils or food in the oven when not in use.
- Do not **store flammable materials** in an oven, a range storage drawer or near a **cooktop**.
- 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 **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**. Turn the controls off. Smother a flaming pan on a surface burner 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.

- 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.

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## Surface Cooking

- Always use the **LITE** position when igniting the top burners and make sure the burners have ignited.
- Never **leave** the surface burners unattended at high flame settings. **Boilovers** cause smoking and greasy **spillovers** that may catch on fire.
- Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.



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

Do not **let** pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot burner.

- When using **glass** cookware, make sure it is designed for top-of-range cooking.
- To minimize the possibility of **burns**, ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.



ways turn the surface burner controls off before removing cookware.

- Carefully watch foods being fried at a high flame setting.
- Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top of the oven door, and under the storage drawer.
- Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- 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 the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause **spillovers** when food is added.

- If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- Use proper pan size—Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.
- When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.

- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.
- To avoid the possibility of a burn, always be certain that the controls for all burners are at the off position and all grates are cool before attempting to remove them.
- Never clean the cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.
- Never leave jars or cans of fat drippings on or near your range.

## Oven

- Do not use the oven for a storage area. Items stored in the oven can ignite.
- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face and eyes.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool.
- Pulling out the shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil anywhere in the oven except as described in this guide. Misuse could result in a fire hazard or damage to the range.
- When using cooking or roasting bags in the oven, follow the package directions.

(continued next page)



# IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Do not use your oven to dry newspapers.** If overheated, they can catch **fire**.
- Use **only glass cookware** that is recommended for use in ovens.
- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- After **broiling**, always take the broiler pan out of the range and clean it. Leftover **grease** in the broiler pan can catch fire next time you use the pan.
- If you should have a grease **fire** in **the** broiler pan, turn the oven off and keep the oven door closed to contain **fire** until it bums out.
- **Keep the range clean and free of accumulations of grease or spillovers, which may ignite.**

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## Self-Cleaning Oven

- **Be sure to wipe up excess spillage before self-cleaning operation.**
- **Clean only parts listed in the Use and Care Guide.**
- **Before self-cleaning the oven, remove the broiler pan, rack and other cookware.**
- **Do not clean the door gasket.** The door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- **If the self-cleaning mode malfunctions,** turn the oven off and disconnect the power supply. Have it serviced by a qualified **technician**.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is **used**.
- **Listen for a fan—a fan noise should be heard sometime during the cleaning cycle.** If not, **call** for service before self-cleaning again.

## L.P. Conversion

Your range is shipped from the factory set to operate only with Natural Gas. If you wish to use your range with Liquefied Petroleum Gas, have the installer check the Installation Instructions that came with your range.

**WARNING:** These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

## SAVE THESE INSTRUCTIONS

# PREPARATION



## Leveling Under the Range

Your range, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, it should be installed on a 1/4-inch-thick sheet of plywood (or similar material) as follows: **When the floor covering ends at the front of the range, the area 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

Use a 1 1/2" open-end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the cooktop must be raised above the top of the countertop. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness. If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other.

Adjust the four legs carefully. Level the range front to back and side to side. The range legs must rest on the floor. The range must not hang from the countertop.

## How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove 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.

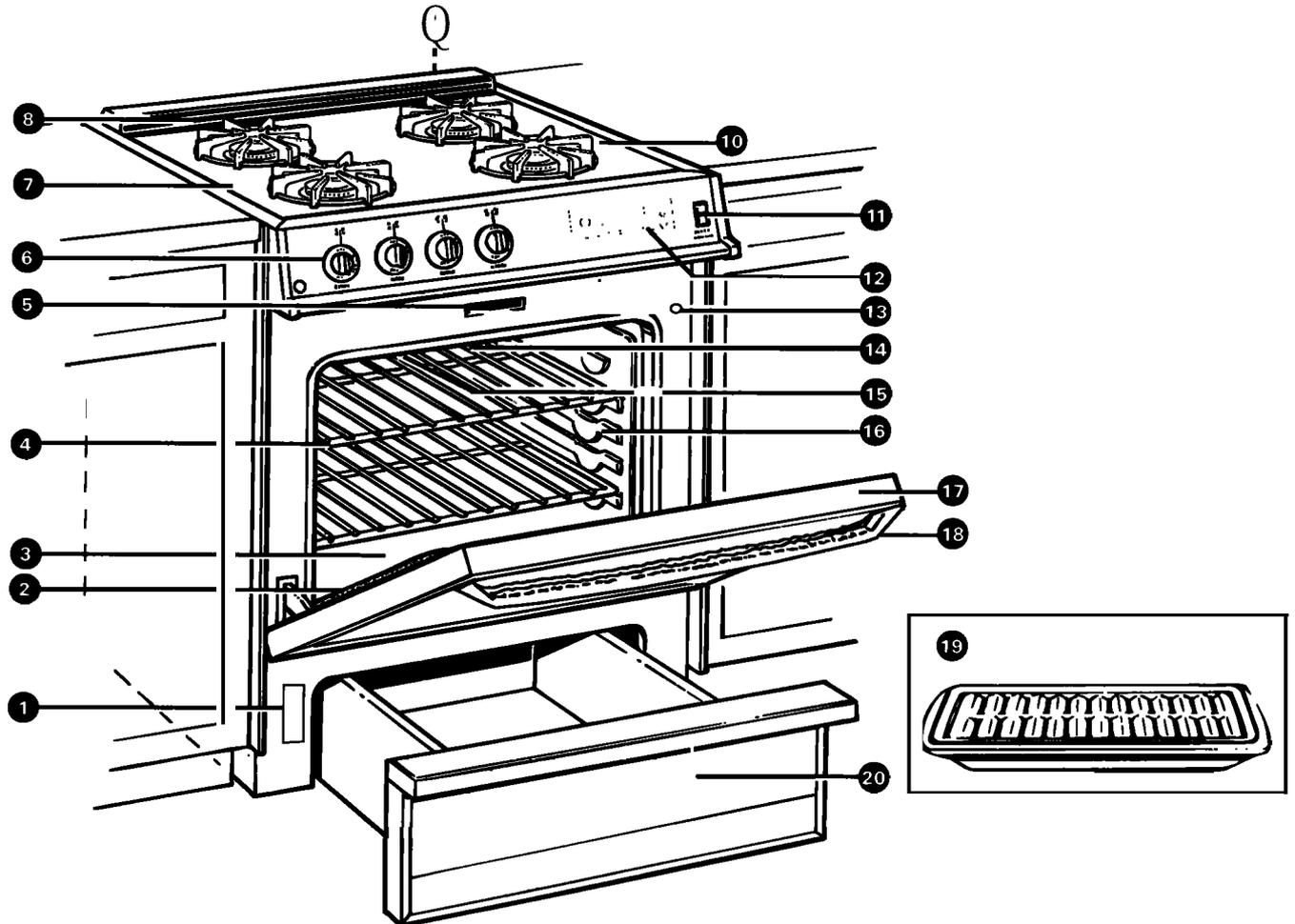
**NOTE:** The plastic tape must be removed from the chrome trim on range parts. It cannot be removed if it is baked on.

## Removing Packing Materials

Check your range to insure all packaging materials and protective tape covering are removed from areas such as the door trim, cooktop frame, under burner caps, end caps, etc. before using.



# FEATURES OF YOUR RANGE



JGSP32  
JGSP33  
JGSP44



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## HOW DOES THIS COOKTOP COMPARE WITH YOUR OLD ONE?

Your new cooktop has gas burners. If you are used to cooking with induction or other electric surface units, you will notice some differences when you use gas burners.

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

The following chart will help you to understand the differences between gas burner cooktops and any other type of cooktop you may have used in the past.

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

# SURFACE COOKING



## Electric Ignition

Your surface burners are lit by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

In case of a power failure, you can light the surface burners on your range with a match. Hold a lit match to the burner, then push in and turn the control knob to the LITE position. Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

## Surface Burner Controls

Knobs that turn the surface burners on and off are marked as to which burners they control. The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

## To Light a Surface Burner

Push the control knob in and turn it counterclockwise to LITE. After the burner ignites, turn the knob to adjust the flame size. To turn the burner off, turn the knob clockwise as far as it will go, to the OFF position.

- The rear and left front burners are best for smaller pans and cooking operations requiring carefully controlled simmering conditions. The front right burner is a high power burner for larger pans and fast boiling operations.

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Check to be sure the burner you turn on is the one you want to use.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

## Simmer Burner

The smaller burner (right rear position) will give the best simmer results.

The lowest setting of the burner has a small flame to provide simmering capability. To simmer foods, set the cooktop control knob to the lower setting that will maintain the desired simmer. If simmering on one burner and the other burners are turned on, the gas flow of the simmering burner may have to be adjusted.

## Super Burner

On some models, the right front burner is cone-shaped with a circular opening through the center of the burner. This burner can provide 30% more power than any one of the other three. Use it for conning or large pans.

*(continued next page)*



# SURFACE COOKING

(continued)

## How to Select Flame Size

Watch the flame, not the knob, as you **reduce** heat. The flame size on a gas burner should **match** the cookware you **are** using.

FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any **flame** larger than the **bottom** of the cookware is wasted **and** only serves **to** heat the handle.



## Cookware

**Aluminum:** Medium-weight cookware is **recommended** because it **heats** quickly **and** evenly. Most **foods** brown evenly in **an** aluminum skillet. Use saucepans with tight-fitting lids when **cooking** with minimum amounts **of** water.

**Cast Iron:** If **heated** slowly, most skillets will give **satisfactory** results.

**Enamelware:** Under some conditions, the **enamel** of some **cookware** may melt. **Follow** cookware manufacturer's **recommendations** for **cooking** methods.

**Glass:** There are two types **of** glass **cookware**—those **for** oven use **only** **and** those **for** top-of-range cooking (**saucepans**, coffee and **teapots**). Glass **conducts** heat very slowly.

**Heatproof Glass Ceramic:** Can be used for either surface **or** oven **cooking**. It **conducts** heat very **slowly** **and** **cooks** very **slowly**. **Check** cookware manufacturer's **directions** to be sure it **can** be used on **gas** ranges.

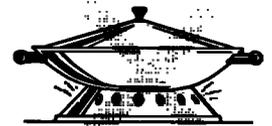
**Stainless Steel:** This metal **alone** has **poor** heating **properties** **and** is usually **combined** with **copper**, aluminum **or** other metals **for** **improved** heat **distribution**. **Combination** metal skillets usually **work** satisfactorily if they **are** used with medium **heat** **as** the manufacturer **recommends**.

## Wok Cooking

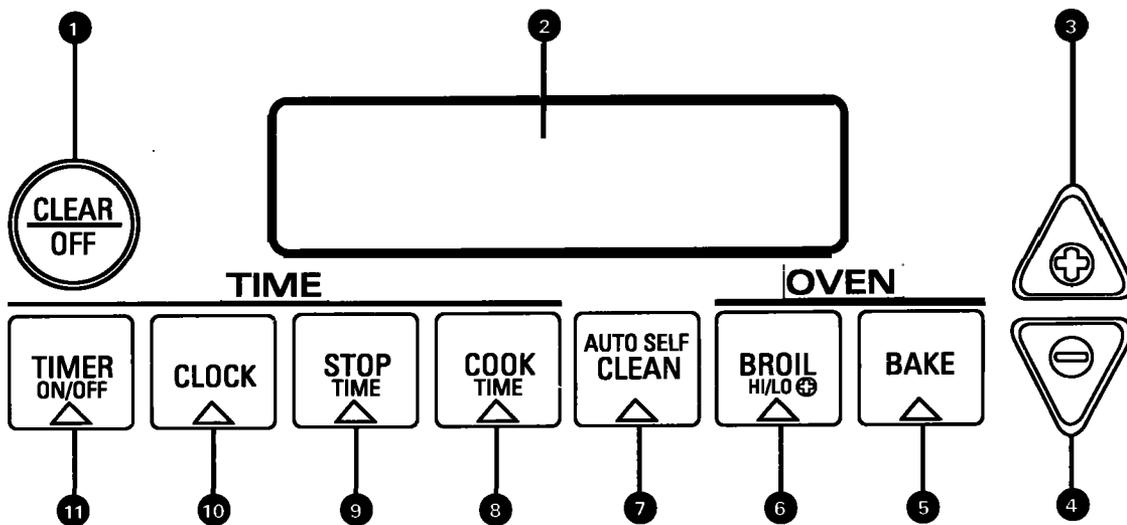
We recommend that you use **only** a **flat-bottomed** wok. They are available at **your** **local** **retail** store.



**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 **on** the burner **grate** may **cause** the burner to work **improperly** resulting in **carbon** monoxide levels above **allowable** current standards. This could be **dangerous** **to** your health. **Do not** try **to** use such woks without the ring. **You** could be seriously burned if the wok tipped over.



# FEATURES OF YOUR OVEN CONTROL



1. **CLEAR/OFF.** Press this pad to cancel all oven operations except clock and timer.
2. **DISPLAY.** Shows the operations you have selected, the time of day and the cooking or cleaning status.  
**INCREASE.** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
4. **DECREASE.** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
5. **BAKE.** Press this pad to select the bake function.
6. **BROIL.** Press this pad to select the broil function.
7. **AUTO SELF CLEAN.** Press this pad to select the self-cleaning function. See the Operating the Self-Cleaning Oven section.
8. **COOK TIME.** Press this pad for Timed Baking operations.
9. **STOP TIME.** Use this pad along with the COOK TIME or AUTO SELF CLEAN pad to stop automatically at a time you select.

10. **CLOCK.** To set clock, first press the CLOCK pad. Then press the INCREASE or DECREASE pad to change the time of day. Press the clock pad to start.
11. **TIMER ON/OFF.** Press this pad to select the timer function.  
 To set the timer, first press the TIMER ON/OFF pad. Then press the INCREASE or DECREASE pad to change the time.  
 To cancel the timer, press and hold the TIMER ON/OFF pad until the word "TIMER" disappears from the display.

If "F-and a number" flash in the display and the oven control signals, this indicates function error code. Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the range and call for service.



# OVEN CONTROL, CLOCK AND TIMER

## Clock

The clock must **be set for** the automatic oven timing functions to work properly. The time of **day cannot** be **changed** during a Timed Baking or Self-Cleaning cycle.

## To Set the Clink



1. Press the **CLOCK** pad.



2. Press the **INCREASE or DECREASE** pad to set the time of day.

## Timer

The timer is a minute timer: it **does not control oven operations**. The maximum setting on the timer is **9 hours and 55 minutes**.

## To Set the Timer



1. Press the **TIMER ON/OFF** pad.



2. Press the **INCREASE or DECREASE** pad to set the amount of time on the timer.

The timer will start automatically within a few seconds of releasing the **INCREASE or DECREASE** pad. The timer, as you are setting it, will display seconds until **one minute is reached**. Then it will display minutes and seconds until **60 minutes is reached**.

After **60 minutes**, it will display hours (“**HR**” now appears in display) and minutes until the maximum time of **9 hours and 55 minutes** is reached.

## To Reset the Timer

If “**TIMER**” is displayed, press the **INCREASE or DECREASE** pad until desired time is reached.

If “**TIMER**” is not displayed, press the **TIMER ON/OFF** pad first, then follow the instructions above to set the timer.

## To Cancel the Timer

Press and hold the **TIMER ON/OFF** pad until the word “**TIMER**” disappears from the display.

## End of Cycle Tone

The end of cycle tone is a series of three beeps followed by one beep every six seconds. If you would like to **remove** the signal that beeps every six seconds, press and hold the **CLEAR/OFF** pad for **10 seconds**.

To return the signal that beeps every six seconds, press and hold the **CLEAR/OFF** pad for **10 seconds**.

## Display Messages

- If “**clean**” appears in the display, **DOOR** flashes and the oven control signals, you set the self-clean cycle and did **not** shut the door.
- If “**LOCK**” only appears in the display, the oven door is in the locked position. **BAKE, BROIL and COOK** TIME cannot be set if the door is in the locked position.

## Power Outage

After a power outage, when power is restored, the display will flash and time shown **will no longer** be correct—for example, after a 5-minute power interruption the **clock** will be 5 minutes **slow**.

The display flashes until the clock is reset. **All** other functions that were in operation when the **power** went out will have to be programmed again.

# USING YOUR OVEN



## Before Using Your Oven

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

### NOTE:

- You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
- A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

## Electric Ignition

The oven burner and broil burner are lit by electric ignition.

To light either burner, touch the pad for the desired function and press the INCREASE or DECREASE pad until the desired temperature is displayed. The burner should ignite within 30–90 seconds.

After the oven reaches the selected temperature, the burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

## Power Outage

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER OUTAGE. Neither the oven nor the broiler can be lit during an electrical power outage. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the oven burner shuts off and cannot be re-lit until power is restored.

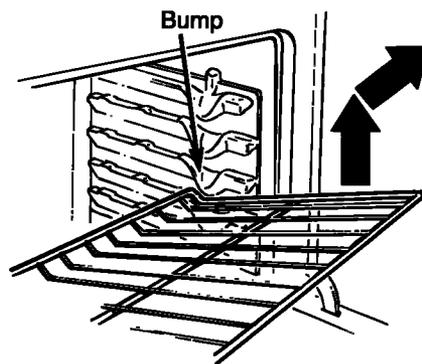
## Oven Shelves

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

When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. 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 the shelf on the shelf support with the stop-locks (curved extension of the shelf) facing up toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push it all the way back.



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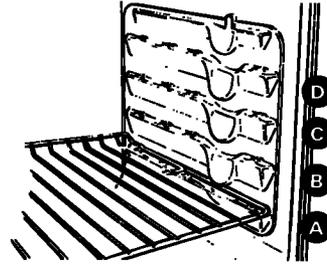
# USING YOUR OVEN

(continued)

## Shelf Positions

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

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



## Oven Light

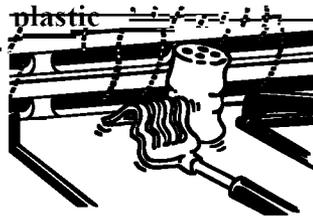
The light **comes on** automatically when the oven **door is opened**.

Use the switch on the control **panel** to turn the light **on** and off when the **door** is closed.

## Oven Vent

Your oven is vented through ducts **at the rear of the range**. **Do not** block these ducts when cooking in the oven—it is important **that the flow of hot air from the oven and fresh air to the oven burner** be uninterrupted. Avoid **touching the vent openings or nearby surfaces** during oven or broiler **operation**—they may become hot.

- Vent openings and nearby surfaces may become hot. **Do not touch them.**
- Handles of pots and pans on the **cooktop** may become hot if left too close to the vent.
- **Do not leave plastic items on the cooktop**—they may melt if left too close to the vent.



- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items **and** will increase pressure in closed **containers**, which may **cause them to burst**.
- **Metal items will become very hot if they are left on the cooktop**, and could cause burns.

## Oven Moisture

As your oven **heats up**, the temperature change **of the air in the oven** may cause water droplets to form **on the door glass**. These droplets **are harmless** and will **evaporate as** the oven continues to heat up.

# BAKING



...oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance.

If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It lists **easy Do It Yourself instructions** on how to adjust the thermostat. **NOTE:** When the oven gets hot, the top and outside surfaces of the range get hot too.

## How to Set Your Range for Baking

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

1. Press the BAKE pad.
2. Press the INCREASE or DECREASE pad until the desired temperature is displayed.

The oven will start automatically. The word "ON" and "100°" will be displayed. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, a tone will sound.

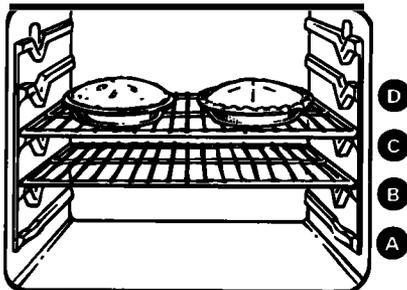
3. Press the CLEAR/OFF pad when baking is finished and then remove the food from the oven.

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

To change the oven temperature during BAKE cycle, press the BAKE pad and then the INCREASE or DECREASE pad to get the new temperature.

## Oven Shelves

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



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

## Preheating

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

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

(continued next page)



# BAKING

(continued)

## Baking Pans

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

- **Dark**, rough or dull **pans** absorb **heat** resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright **and** smooth pans reflect heat, resulting in a lighter, more delicate browning. **Cakes** and **cookies** require this type **of** pan.
- **Glass baking** dishes **absorb heat**. When **baking** in **glass baking** dishes, the temperature **may** need to be reduced by **25°F**.
- If you are using **dark** non-stick pans, you may find **that you need** to reduce the oven temperature **25°F** to prevent **overbrowning**.

## Pan Placement

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

Pans should not touch **each other** or the walls of the **oven**. Allow 1- to 1½-inch **space** between **pans as** well **as** from the **back of the oven**, the **door and** the sides. If you need to use **two** shelves, stagger the **pans so** **one** is not directly **above** the other.

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## Baking Guides

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

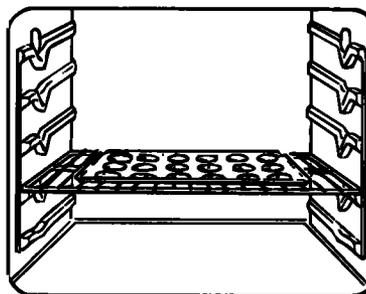
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## Cookies

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

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

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



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## Pies

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

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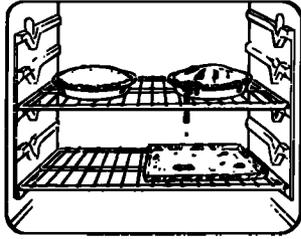
## Cakes

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



## Aluminum Foil

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



## Don't Peek

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

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

# TIMED BAKING

## How to Time Bake

The **control allows you** to turn the oven on or **off automatically** at specific times that **you set**. Examples of **Immediate Start** (oven turns **on now and you set it to turn off automatically**) and **Delay Start and Stop** (setting the oven to turn on automatically **at a later time and turn off at a preset Stop Time**) will be described.

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

To set the clock, first press the **CLOCK pad**. Press the **INCREASE** or **DECREASE pad** until the correct **time of day** is displayed.

## How to Set Immediate Start and Automatic Stop

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

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

At the end of **Timed Bake**, the display will show **"0HR:00 COOK TIME"** and the oven will turn off. The end of cycle tone will sound.

5. Press the **CLEAR/OFF pad** to **clear** the display if necessary. Remove the food from the oven. Remember, even though the oven shuts **off automatically, foods continue** cooking **after** the controls **are off**.

**NOTE:**

- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should **not be allowed to sit for more than one hour** before or **after cooking**. Room temperature promotes the growth of **harmful bacteria**. Be sure that the oven light is off because **heat from the bulb will speed harmful bacteria growth**.
- A fan may automatically turn **on and off** to cool internal parts. This is normal, and the fan may **continue to run after** the oven is turned off.

*(continued next page)*



1. Press the **COOK TIME pad**.

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

2. Press the **INCREASE pad** until the desired **length of baking time appears in the display**.

3. Press the **BAKE pad**.



4. Press the **INCREASE or DECREASE pad** until the desired temperature is displayed. An attention tone will sound if step 3 is **not done**.



The words **"TIME BAKE"** and **"COOK TIME"** will be displayed **along with the oven temperature that you set and the Cook Time that you entered**.

The oven will **start automatically**. The word **"ON"** and **"100"** will be displayed. The **Cook Time will begin to count down**. As the oven heats up, the display will **show** the changing temperature. When the oven reaches the temperature you set, a tone will sound. The oven will **continue to cook for the programmed amount of time, then shut off automatically**.



# TIMED BAKING

(continued)

## How to Set Delay Start and Automatic Stop

### Quick Reminder:

1. Press the COOK TIME pad.
2. Press the INCREASE/DECREASE pad to set the length of baking time.
3. Press the STOP TIME pad.
4. Press the INCREASE/DECREASE pad until the desired Stop Time appears in the display.
5. Press the BAKE pad.
6. Press the INCREASE/DECREASE pad to select an oven temperature.

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

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



1. Press the COOK TIME pad.

**NOTE:** If your recipe requires preheating, you may need to add additional time to the Cook Time.

2. Press the INCREASE pad until the desired length of baking time appears in the display.



3. Press the STOP TIME pad. "STOP TIME" and the earliest Stop Time you can set appear in the display.

The control automatically sets the Stop Time by adding the Cook Time to the time of day. For example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.

4. Change the Stop Time by pressing the INCREASE pad until the desired Stop Time appears in the display. The words "DELAY TIMED BAKE" and "STOP TIME" appear in the display.



5. Press the BAKE pad.



6. Press the INCREASE or DECREASE pad until the desired temperature is displayed.

The oven will turn on automatically. The word "ON" and "I(M)" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature. The oven will continue to cook for the programmed time and shut off automatically.

At the end of Timed Bake, the display will show ● "OHR:(M) COOK TIME" and the oven will turn off. The end of cycle tone will sound.



7. Press the CLEAR/OFF pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

### NOTE:

- The low temperature zone of this range (between 170°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than 2 hours at these low temperatures may spoil.
- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.
- A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

# ADJUST THE OVEN THERMOSTAT— DO IT YOURSELF!



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

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

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

To Adjust the Thermostat:

1. Press the BAKE pad.



2. Select an oven temperature between 500°F and 550°F.
3. Immediately, before the BAKE indicator stops flashing, press and hold the BAKE pad for about 4 seconds. The display will change to the oven adjustment display.



4. The oven temperature can be adjusted up to (+) 35°F. hotter or (–) 35°F. cooler. Use the INCREASE or DECREASE pads to select the desired change in the display.



5. After you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

**NOTE:** This adjustment will not affect the broiling or the self-cleaning temperatures. It will be remembered when power is removed.



# 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**.

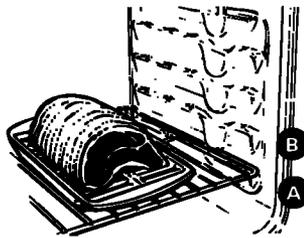
**Roasting is really a baking procedure** used for **meats**. Therefore, the oven controls **are set for Baking or Timed Baking**. (**You may hear a slight clicking sound**, indicating the oven is working properly.) **Timed Baking** will turn the oven on **and off** automatically.

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

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

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

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



3. Press the **BAKE** pad.



4. Press the **INCREASE or DECREASE** pad until the desired **temperature** is displayed.



The **oven** will **start automatically**. The word **"ON"** and **"100°"** will be displayed. As the oven heats up, the **display** will show the changing temperature. When the **oven reaches** the temperature **you set**, a tone wilt sound.



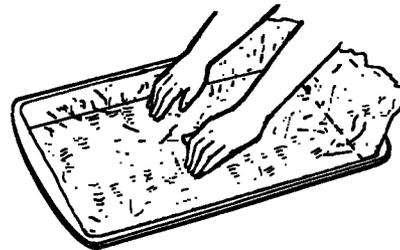
5. Press the **CLEAR/OFF** pad when **roasting is finished** and then **remove the food from the oven**.

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

To change the oven temperature during the **roasting cycle**, press the **BAKE** pad and then the **INCREASE** or **DECREASE** pad to get the **new temperature**.

## Use of Aluminum Foil

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





## Questions and Answers

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

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

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

**A.** **Roasts are easier to slice** if allowed to cool (1) to 20 minutes **after removing** them from the oven. Be sure to **cut across** the grain of the meat.

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

**A.** It is not necessary to preheat your oven.

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

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

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

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

## ROASTING GUIDE

### Frozen Roasts

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

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

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
<b>Meat</b> Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-33 35-39	6 to 8 lbs. 18-22 22-29	140°-150°† 150°-160° 170°-180
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-150† 150°-160 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-120°
<b>Poultry</b> Chicken or Duck Chicken pieces	325° 350°	Well Done: Well Done:	3 to 5 lbs. 35-40 35-40	Over 5 lbs. 30-35	185°-190° 185°-190°
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-190°

\*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

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



# BROILING

Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

The oven door should be closed during broiling.

Turn the food using tongs (rely once during broiling). Time the foods for the first side according to the Broiling Guide. Turn the food, then use the times given for the second side as a guide to the preferred doneness.

1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2" apart. If desired, the fat may be trimmed, leaving layer about 1/8" thick.
2. Place the meat on the broiler rack on the broiler pan which comes with the range. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide.
4. Close the oven door.



5. Press the BROIL pad. Preheating the burner is not necessary. (See the Comments column in the Broiling Guide.)

6. Press the INCREASE pad once for LO Broil or press the INCREASE pad twice for HI Broil.  
To change from HI Broil to LO Broil, press the DECREASE pad once.  
To change back to HI Broil, press the INCREASE pad once.
7. When broiling is completed, press the CLEAR/OFF pad. Serve the food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.

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

## Use of Aluminum Foil

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

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



## Questions and Answers

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

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

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

**A.** No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Piercing the meat with a fork also allows the juices to escape. Turn the meat with tongs instead of a fork.

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

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

# BROILING GUIDE



Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping the juices in the shielded lower part of the pan.

Broiling should always be done with the oven door closed.

- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing the juices.
- If desired, marinate meats or chicken before broiling or brush with barbecue sauce last 5 to 10 minutes only.

- When arranging food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Use LO Broil to cook foods such as poultry or thick pork chops thoroughly without over-browning them.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.

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



# OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours

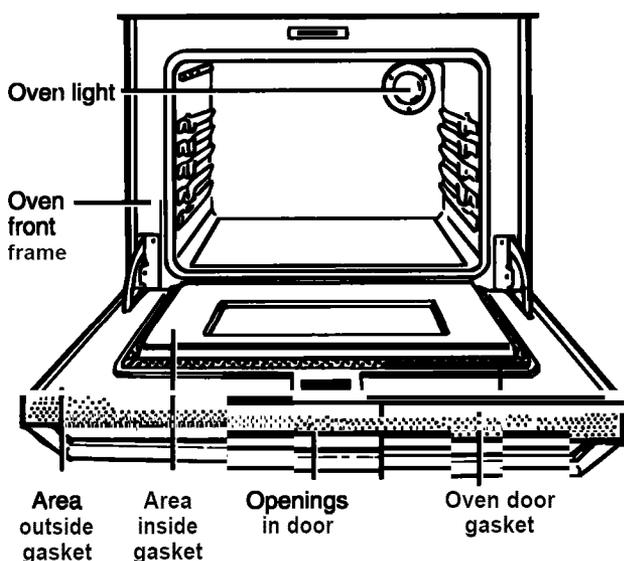
## Before a Clean Cycle

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

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

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

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



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

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

Make sure the oven light bulb cover is in place.

Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

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

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

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.



## How to Set Oven for Cleaning

### Quick Reminder:

1. Press the **AUTO SELF CLEAN** pad.
2. Press the **INCREASE** or **DECREASE** pad until the desired **Clean Time** appears.

If the oven is **too hot** and **you start to set a clean cycle**, the word **OFF\*** will **appear** in the display. **Allow additional** time for cooling before you try to set the cycle.

1. **Follow the directions** in the **Before a Clean Cycle** section.



2. **After closing the door**, press the **AUTO SELF CLEAN** pad.



3. Press the **INCREASE** or **DECREASE** pad until the desired **Clean Time** is displayed.



**Clean Time** is **normally 3 hours**. You can **change the Clean Time** to any time between **2 and 4 hours**, depending on the **amount of soil** in your oven.

The self-clean **cycle** will automatically begin **after** "CLEAN" is displayed **and** the time for the **clean cycle** is set. The words "ON" and "LOCK" will appear in the display when the door automatically locks. It will not be possible to open the oven door until the temperature drops below the lock temperature **and** the LOCK light goes off.

4. When the LOCK light is off, open the door.

### NOTE:



- You can **find** out when the **clean cycle** will be finished by pressing the **STOP TIME** pad.
- The word "clean" will be displayed, the word "DOOR" will **flash** and oven control will **signal** if you set the **clean cycle** and forget to close the oven **door**.
- A **fan may** automatically turn on **and off** to **cool** internal **parts**. This is **normal**, and the **fan** may continue to run **after** the oven is turned off.

## To Stop a Clean Cycle



1. Press the **CLEAR/OFF** pad.

2. When the LOCK light **goes off**, indicating that the oven **has cooled** below the **locking temperature**, open the door.

## After Self-Cleaning

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

If white spots remain, remove them with a soap-filled steel **wool** pad. Be sure to **rinse** thoroughly with a **vinegar and water** mixture. These deposits are usually a **salt** residue that cannot be removed by the clean cycle.

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

If the shelves become hard to slide, wipe the shelf supports with cooking oil.

NOTE: No functions **can** be **programmed** before the door automatically unlocks.

*(continued next page)*



# OPERATING THE SELF-CLEANING OVEN

(continued)

## How to Set Delay Start of Cleaning

### Quick Reminder:

1. Press the AUTO SELF CLEAN pad.
2. Press the INCREASE or DECREASE pad until the desired Clean Time appears.
3. Press the STOP TIME pad.
4. Press the INCREASE or DECREASE pad until the desired Stop Time appears in the display.

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

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

1. **Follow** the directions in the Before a Clean Cycle section.



2. After closing the door, press the AUTO SELF CLEAN pad.



3. Press the INCREASE or DECREASE pad to enter Clean Time.



4. Press the STOP TIME pad. "STOP TIME" and the earliest Stop Time you can set will appear in the display.

The earliest Stop Time will be the Clean Time selected plus the time of day. **For example:** If the Clean Time is three hours and the time of day is **6:00**, the Stop Time that appears in the display will be **9:00**.



5. Press the INCREASE pad to change the Stop Time to a **later time of day** if desired. For example: If **you** set Stop Time at **11 :00**, oven will start clean cycle at **8:00** and end at **11 :00**. The **door** latches automatically.

When the time of **day** reaches the **automatic start** time, CLEAN, ON and LOCK appear in the display.

6. When the LOCK light is **off**, open the **door**.

### NOTE:



- **During a delayed self-clean operation** you can find **out** when the oven is set to turn **on** by pressing and holding the AUTO SELF CLEAN pad for **3 seconds**.
- A **fan** may automatically turn **on and off to cool** internal parts. This is **normal**, and the **fan** may continue to run **after** the **oven** is turned **off**.



## Questions and Answers

- Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?
- A. If the **clock** is **not** set to the correct time of day **you** will not be able to set a delay clean to end at a **specific** time.
- Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?
- A. **No** cleaners or coatings should be used **around any part** of this oven. If you do use them **and do not thoroughly** rinse the oven with water, wiping it **absolutely clean** afterwards, the residue **can scar** the oven surface **and damage metal parts** the next time the **oven** is **automatically** cleaned.
- Q. What should I do if excessive smoking occurs during cleaning?
- A. This is **caused** by excessive **soil**. Turn the oven **off**. Open the windows to rid the **room** of **smoke**. **Wait** until the oven has **cooled and** the word "LOCK" is **off** in the **display**. Wipe up the **excess** soil **and** reset the **clean** cycle.
- Q. Is the "crackling" or "popping" sound I hear during cleaning normal?
- 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 will be an **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, the oven shelves will lose their luster **and** become hard to slide. To make the shelves slide **more** easily, wipe the shelf **supports** with **cooking oil**.
- Q. My oven shelves have become gray after the self-clean cycle. Is this normal?
- A. **Yes**. After the self-clean cycle, the shelves will lose **some luster** and discolor to a deep **gray color**.
- Q. Can I cook food on the cooktop while the oven is self-cleaning?
- A. **Yes**. While the oven is self-cleaning, you can use the **cooktop** just as you normally do.



## CARE AND CLEANING

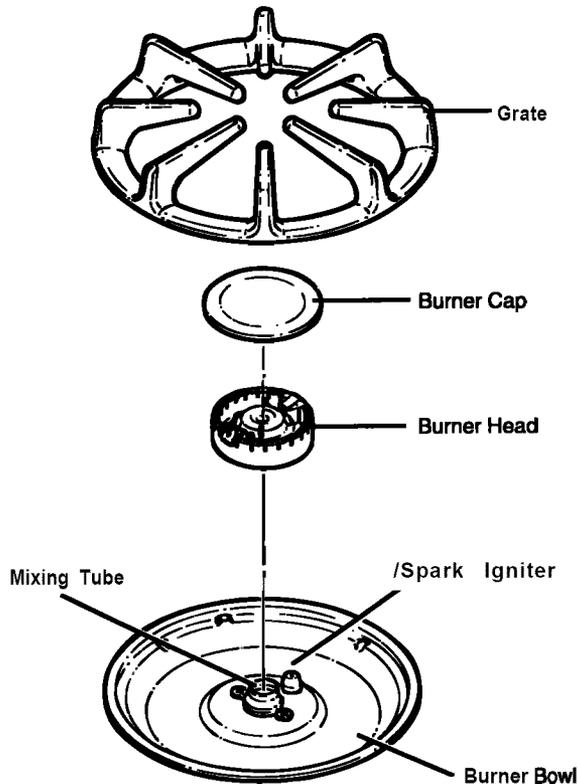
Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.

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

### Burner Assembly

The burner assemblies should be washed regularly and, of course, after spillovers.

Turn all controls off before removing burner parts.



The electrode of the spark igniter is exposed beyond the surface of the burner bowl. When cleaning the burner bowl, be careful not to snag the electrode of the spark igniter with your cleaning cloth. **Damage** to the igniter could occur. Be careful not to push in any cooktop controls while cleaning the burner bowls. A slight electrical shock might result which could cause you to knock over hot cookware.

The burner grates, burner heads and burner caps can be removed for easy cleaning. Removing them gives you access to the burner bowls. (To avoid snagging a cloth on the spark igniter, leave the burner heads in place when cleaning the burner bowls. Wash burner parts with an all-purpose non-abrasive cleaner and warm water. Soak stubborn soil. Dry them with a cloth—do not reassemble while wet. If the igniter orifice gets dirty or clogged you may use a small sewing needle to remove the soil.

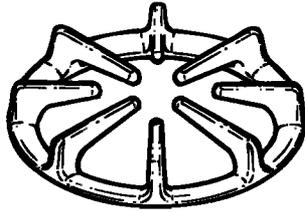
To reassemble, replace the burner head first, then the burner cap and last the burner grate.

**CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE.**



## Burner Grates

Porcelain enamel burner grates should be washed regularly and, of course, after **spillovers**. Wash them in hot, soapy water and rinse with clean water.



You may also use abrasive cleaners and steel wool pads to clean burner grates. Dry the grates with a cloth—don't put them back on the range wet. When replacing the grates, be sure they're positioned securely over the burners.

To get rid of burned-on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and let them soak for 30 minutes. Wash, rinse well, and dry.

To prevent rusting, apply a light coating of cooking oil to the grates.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

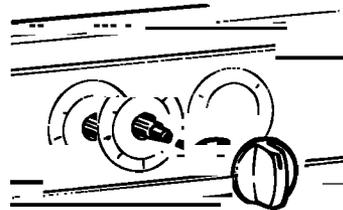
## Control Panel and Knobs

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

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

The control knobs may be removed for easier cleaning.

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



To remove a knob, pull it straight off the stem. If a 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 the knobs in soap and water but do not soak. Avoid getting water into the knob stem holes.

## Cooktop Glass

To keep the cooktop looking its best, wipe up any spills as they occur. This will keep them from burning on and becoming more difficult to remove.

As soon as the cooktop is cool, wash the glass surface with a cloth moistened with warm, soapy water; rinse with clean water, and dry with a soft cloth. You can use any liquid household detergent.

Do not use abrasive materials such as metal pads, cleansing powder and soap tilled pads—they may scratch the surface. Do not use harsh chemicals such as bleach or chemical oven cleaners.

For streaks or spotting, you may find it helpful to rinse glass with white vinegar or a fifty percent white vinegar/water solution.



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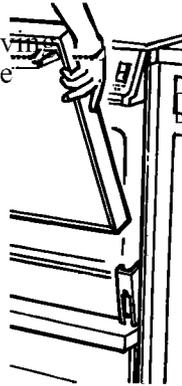
# CARE AND CLEANING

(continued)

## Lift-Off Oven Door

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

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



### NOTE:

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

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

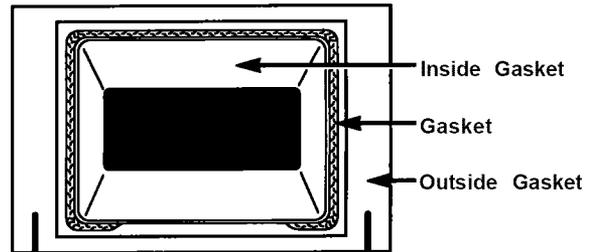
### TO CLEAN THE DOOR:

#### Inside of the door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a soap-filled scouring pad.

- Do not rub or clean the door gasket-the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-titting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

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



#### Outside of the door:

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

## Removable Storage Drawer

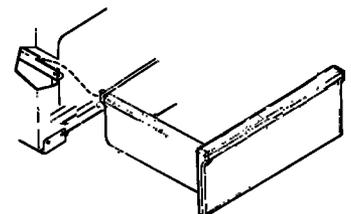
The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

The storage drawer may be removed for cleaning under the range.

To remove: Pull the drawer straight out and lift over the guide stops.

To replace: Lift over the guide stops and slide the drawer into place.



#### To clean both the inside and the outside:

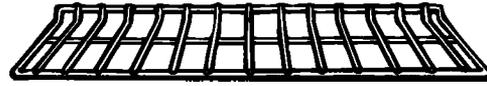
Wipe with soap and water. Rinse well. Do not use - cleansing powders or harsh abrasives which may scratch the surface.



## Oven Shelves

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

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



## Broiler Pan and Rack



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

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

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

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

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

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

## Oven Vent

The oven is vented through an opening at the rear of the cooktop. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.

The vent grille may discolor during self-cleaning. Clean the oven vent grille with Bon Ami™.

## Painted Surfaces

The drawer front is a painted surface. Clean it with soap and water or a vinegar and water solution. Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.

## Sure Grip Handle

The soft door handle is easy to keep clean. Soil will easily wash off with soap and water or a non-abrasive cleaner. Avoid using heavy-duty all-purpose cleaners and detergents, as they may contain chemicals which might harm the sure grip handle.

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## CARE AND CLEANING

(continued)

### Oven Light Bulb

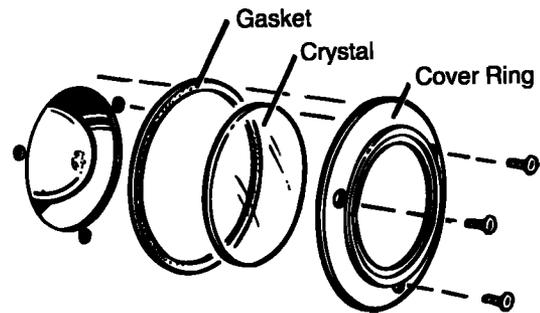
The light bulb is located **on** the back **oven** wall. **Before** replacing the bulb, disconnect the electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. **Do not touch a hot bulb with a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

#### TO REMOVE:

- Remove the 3 screws in the light cover.
- **Detach** the light cover **and** remove the bulb.

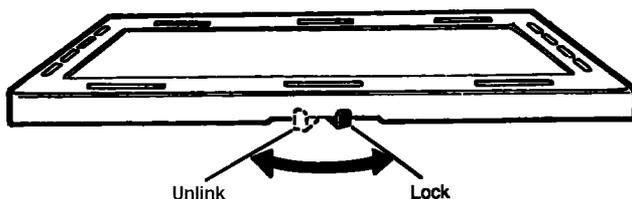
#### TO REPLACE:

- Put in a new 40-watt appliance bulb.  
**NOTE: A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.**
- Install the light cover. Replace the 3 screws and tighten, **making** sure the cover fits flush with the oven wall.
- **Reconnect** the electric power to the range.



### Removable Oven Bottom

The oven bottom can be removed to clean large spills, and to enable you to reach the oven burner. The oven bottom must be replaced before using the self-clean cycle.



#### To remove:

1. Slide the **tab** at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

#### To replace:

1. Slip the oven bottom into the oven so the **tabs** in the rear of the oven bottom fit into the **slots** in the oven back.
2. **Lower** the front of the oven bottom into place and slide the front **tab** to the right to **lock** the oven bottom into place.

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spills. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface.

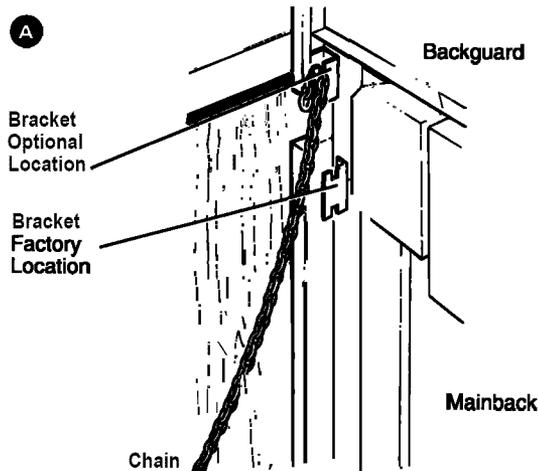
To protect the oven bottom surface, place a piece of aluminum foil slightly larger than the baking dish or a small cookie sheet on a lower shelf or under the baking dish to catch any spills. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can clean the oven bottom with soap and water, a mild abrasive cleanser or soap-titled abrasive pads. Rinse well to remove any soap before self-cleaning.

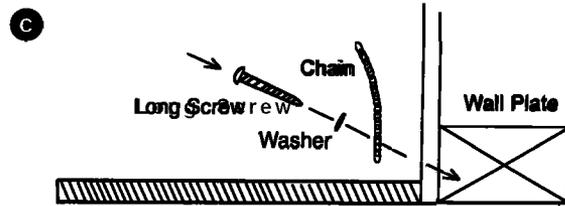
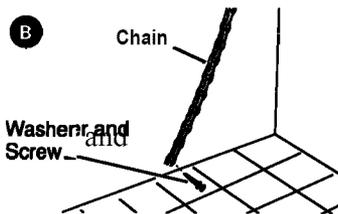
# ANTI-TIP DEVICE



Before placing range in the counter, notice the location of the stability bracket which is already attached to the back of the range. This location should work for most installations. However, it may be more convenient to hook the stability chain to the unit when the stability bracket is attached to the upper set of holes in the back of the range. See Fig. A. The upper level set of holes are intended for use with a backsplash kit. If the backsplash is not being used, make sure that there are no structural supports for the countertop which will interfere with the stability bracket when located in the upper set of holes.



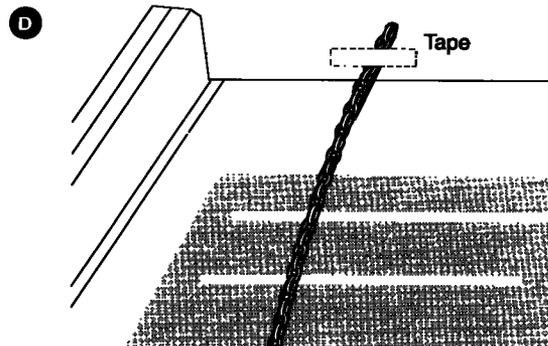
2. Fasten one end of the stability chain to the floor or wall with the long screw and washer-supplied. See Fig. B. Make certain the screw is going into the wall plate at the base of the wall or one of the studs in the base of the wall. See Fig. C. Whether you attach the chain to the wall or floor, be certain that the screw is in at least 3/4 inch thickness of wood other than baseboard and that there are no electrical wires or plumbing in the area which the screw could penetrate. Attach the stability chain in a location which will allow the chain to be in line with the bracket side to aide as much as possible when attached to the unit. Test to see if the chain is securely fastened by tugging on the chain.



- Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging. See Fig. D.
- Place the range in the counter cutout leaving just enough room between the back of the range and the wall to reach the stability bracket.
- Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket. See Fig. A and make sure the chain is pulled as tight as possible and that there is no excess slack in the chain after the chain is attached to the bracket.

**A CAUTION:** Excessive slack in the chain could allow the range to tip over.

- Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.

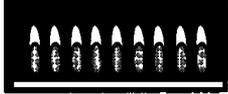


## NOTE:

- If attaching to masonry, you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
- If range is removed for cleaning or any other reason, make sure chain is reattached.



## QUESTIONS? USE **THIS** PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
“F- AND A NUMBER” FLASH IN THE DISPLAY	<ul style="list-style-type: none"> <li>• This is a function error code. Press the <b>CLEAR/OFF</b> pad. Allow the oven to <b>cool</b> for <b>one</b> hour. Put the <b>oven back into operation</b>. If the failure <b>code</b> repeats, disconnect all power to the range. <b>Call for service</b>.</li> </ul>
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p><b>(A) Yellow flames—</b> Call for service</p> </div> <div style="text-align: center;">  <p><b>(B) Yellow tip on outer cones—Normal for LP gas</b></p> </div> <div style="text-align: center;">  <p><b>(C) Soft blue flames—</b> Normal for natural gas</p> </div> </div> <ul style="list-style-type: none"> <li>• If burner flames look like (A), <b>call for service</b>. <b>Normal</b> burner flames should look like (B) or (C), depending on the type of <b>gas</b> you use.</li> <li>• With <b>LP</b> gas, some yellow tipping on outer cones <b>is</b> normal.</li> </ul>
SURFACE BURNER KNOBS WILL NOT TURN	<ul style="list-style-type: none"> <li>• To turn from <b>OFF position</b>, push the knob in <b>and</b> then turn.</li> </ul>
SURFACE BURNERS DO NOT LIGHT	<ul style="list-style-type: none"> <li>• <b>Make</b> sure electrical plug is plugged <b>into a</b> live, properly <b>grounded power</b> outlet.</li> <li>• Gas supply not connected <b>or not</b> turned <b>on</b>.</li> <li>• Check for power outage.</li> <li>• <b>Pan</b> sitting on burner <b>grate may</b> be partially blocking the free <b>air flow</b> needed for combustion. Remove pan and try again.</li> <li>• Igniter <b>orifice</b> in burner <b>body may</b> be <b>clogged</b>. See the <b>Care and Cleaning</b> section. Remove the obstruction.</li> <li>• Burner <b>parts not</b> replaced correctly. See the <b>Care and Cleaning section</b>.</li> <li>• Hole in burner top behind igniter <b>may</b> be clogged. <b>Use a</b> small sewing needle to unplug.</li> </ul>
TICKING SOUND OF SPARK IGNITER PERSISTS <b>AFTER</b> BURNER LIGHTS	<ul style="list-style-type: none"> <li>• Turn knob out <b>of</b> the <b>LITE positon</b>.</li> <li>• <b>Turn</b> burner off and relight. <b>If</b> ticking <b>is</b> still present, call for service.</li> </ul>
TICKING SOUND PERSISTS <b>AFTER</b> BURNER IS TURNED OFF	<ul style="list-style-type: none"> <li>• Be sure knob is in the <b>OFF</b> position. Remove knob by pulling it straight off the stem <b>and</b> check <b>bottom</b> of knob for <b>any</b> build-up of <b>soil</b>.</li> </ul>
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> <li>• If <b>range</b> is connected <b>to LP gas</b>, check <b>all</b> steps in the <b>Installation Instructions</b>.</li> </ul>
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> <li>• The oven controls <b>are not</b> properly set. See the <b>Broiling section</b>.</li> <li>• The <b>door</b> is not closed.</li> <li>• Improper shelf position is being used. See the <b>Broiling section</b>.</li> <li>• Food is being cooked on <b>a hot pan</b>.</li> <li>• Cookware is not suited for broiling.</li> <li>• Oven bottom not securely seated in position.</li> <li>• Aluminum foil used on the broiler rack has not been <b>fitted</b> properly and slit, as <b>recommended</b>.</li> </ul>



PROBLEM	POSSIBLE CAUSE
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"><li>• The oven controls are <b>not properly</b> set. See the Baking or Roasting section.</li><li>• Shelf position is incorrect.</li><li>• <b>Improper</b> cookware is being used.</li><li>• Oven thermostat <b>needs</b> adjustment. <b>See</b> the Adjust the Oven <b>Thermostat—Do It Yourself</b> section.</li><li>• Clock not set correctly.</li><li>• Aluminum foil used improperly in the oven.</li><li>• Oven bottom not securely <b>seated</b> in position.</li></ul>
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"><li>• Oven thermostat needs adjustment. See the Adjust the Oven <b>Thermostat—Do It Yourself</b> section.</li></ul>
OVEN CONTROL SIGNAL! AFTER ENTERING COOK TIME OR STOP TIME	<ul style="list-style-type: none"><li>• This is reminding <b>you to enter a bake temperature.</b></li></ul>
OVEN WILL NOT WORK BUT COOKTOP DOES	<ul style="list-style-type: none"><li>• Oven shut off <b>valve</b> is in closed position. Locate oven shut <b>off valve</b> on pressure regulator of self-cleaning oven. Move shut off lever to open position.</li></ul>
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none"><li>• Oven <b>controls not</b> set properly.</li><li>• Heavily soiled ovens require <b>3½ to 4-hour</b> clean time.</li><li>• Heavy <b>spillovers</b> should be cleaned up before starting clean <b>cycle.</b></li></ul>
STRONG ODOR	<ul style="list-style-type: none"><li>• An odor from the insulation around the inside of the oven is normal for the <b>first few</b> times the oven is used. This is temporary.</li><li>• Improper air/gas ratio in oven. Call for service.</li></ul>
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"><li>• Bulb <b>may</b> be <b>loose</b> or burned <b>out.</b></li><li>• Electrical plug must <b>be</b> plugged into a <b>live power</b> outlet.</li><li>• Switch operating oven light is broken. Call <b>for</b> service.</li></ul>
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"><li>• Stop time must be <b>at least 3 hours later</b> than <b>start</b> time.</li><li>• Oven temperature is <b>too high to</b> set self-clean operation. <b>Allow</b> the range to <b>cool to room</b> temperature <b>and</b> reset controls.</li></ul>
“BURNING” OR “OILY” ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none"><li>• This is <b>normal</b> in a new oven <b>and will</b> disappear in time. To <b>speed</b> the <b>process,</b> set a self-clean cycle for a <b>minimum of 3</b> hours. See the Operating the Self-Cleaning Oven section.</li></ul>
FAN NOISE	<ul style="list-style-type: none"><li>• A fan may <b>automatically</b> turn on and off to cool internal <b>parts.</b> This is <b>normal</b> and the fan may continue to run after the oven is turned <b>off.</b></li></ul>
CLOCK AND TIMER DO NOT WORK	<ul style="list-style-type: none"><li>• Make sure the electrical plug is <b>plugged</b> into a live, properly grounded power outlet.</li><li>• Check for power outage.</li><li>• See the Oven Control, Clock and Timer section.</li></ul>

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

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# NOTES

# We'll Be There

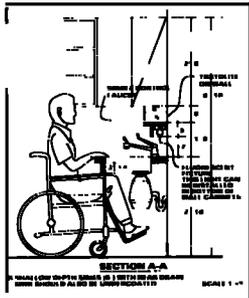
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

## **GE Answer Center®** **800.626.2000**

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

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

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, 01—at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



## **For Customers With Special Needs...** **800.626.2000**

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

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

## **Service Contracts** **800-626-2224**

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

## **Parts and Accessories** **800-626-2002**

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

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

# YOUR GE GAS RANGE WARRANTY

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

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

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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<sup>®</sup> servicers during normal working hours.

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

## WHAT IS NOT COVERED

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

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

GE Answer Center<sup>®</sup>  
800.626.2000  
consumer information service

- Improper instantiation.

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

described in the Installation instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.

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

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

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

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

Warrantor: **General Electric Company**

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



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