

How to get the best from

# Your Range



Use and Care of models

JDS26G

JDC26G

JDP36G

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Features p5

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Surface cooking p7

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Oven cooking p11

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Use the Problem Solver p24

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Your Direct Line to General Electric  
The GE Answer Center® 800.626.2000

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## Help us help you...

### Read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs  
General Electric Company  
Appliance Park  
Louisville, KY 40225

### Write down the model and serial numbers.

You'll find them on a label on the front of the range behind the oven door.

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

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Model Number

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Serial Number

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

### If you received a damaged range...

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

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

Check the Problem Solver on page 24. It lists minor causes of operating problems that you can correct yourself.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not leave children alone—children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, stand or hang on the door or range top. They could damage the range or cause severe personal injury.
- **CAUTION: DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE A RANGE. CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

- Use only dry potholders—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Never use your appliance for warming or heating the room.
- Storage in or on appliance—Do not store flammable materials in an oven or near surface units.
- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam.
- Do not touch heating elements or interior surface of oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first. Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the opening, and crevices around the oven door. Remember: The inside surface of the oven may be hot when the door is opened.
- When cooking pork, follow our directions exactly and always cook the meat to at least 170°. 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.

## Oven:

- Stand away from range when opening oven door. Hot air or steam which escapes can burn hands, face and/or eyes.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.
- Keep oven vent ducts unobstructed.
- Keep oven free from grease build up.
- Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let potholder contact heating units in the oven.
- Pulling out shelf to shelf stop is a convenience in lifting heavy foods. It's also a precaution against burns from touching hot surfaces of door or oven walls.
- When using cooking or roasting bags in oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.

## Self-Cleaning Oven:

- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean only parts listed in this Use and Care Book.
- Before self-cleaning the oven, remove broiler pan and other utensils.

(continued next page)

# IMPORTANT SAFETY INSTRUCTIONS (continued)

## Surface Cooking Units

- **Use proper pan size**—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Be sure drip pans and vent ducts are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Don't use aluminum foil to line drip pans** or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard, or damage to the range.

- **Only certain types of glass, glass/ceramic, earthenware, or other glazed containers are suitable for range-top service;** others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)
- **To minimize burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- **Don't immerse or soak removable surface units. Don't put them in a dishwasher.**
- **Always turn surface unit to OFF before removing utensil.**
- **Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.**
- **To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to lift the unit.**

- **When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly, and watch as it heats.**
- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

## SAVE THESE INSTRUCTIONS

## Energy-Saving Tips

### Surface Cooking

- Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover heated portion of surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at HIGH heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete cooking.

Use correct heat for cooking task: HIGH—to start cooking (if time allows, do not use HIGH heat to start), MEDIUM HI—quick browning, MEDIUM—slow frying, LOW—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities, WARM—maintain serving temperature of most foods.

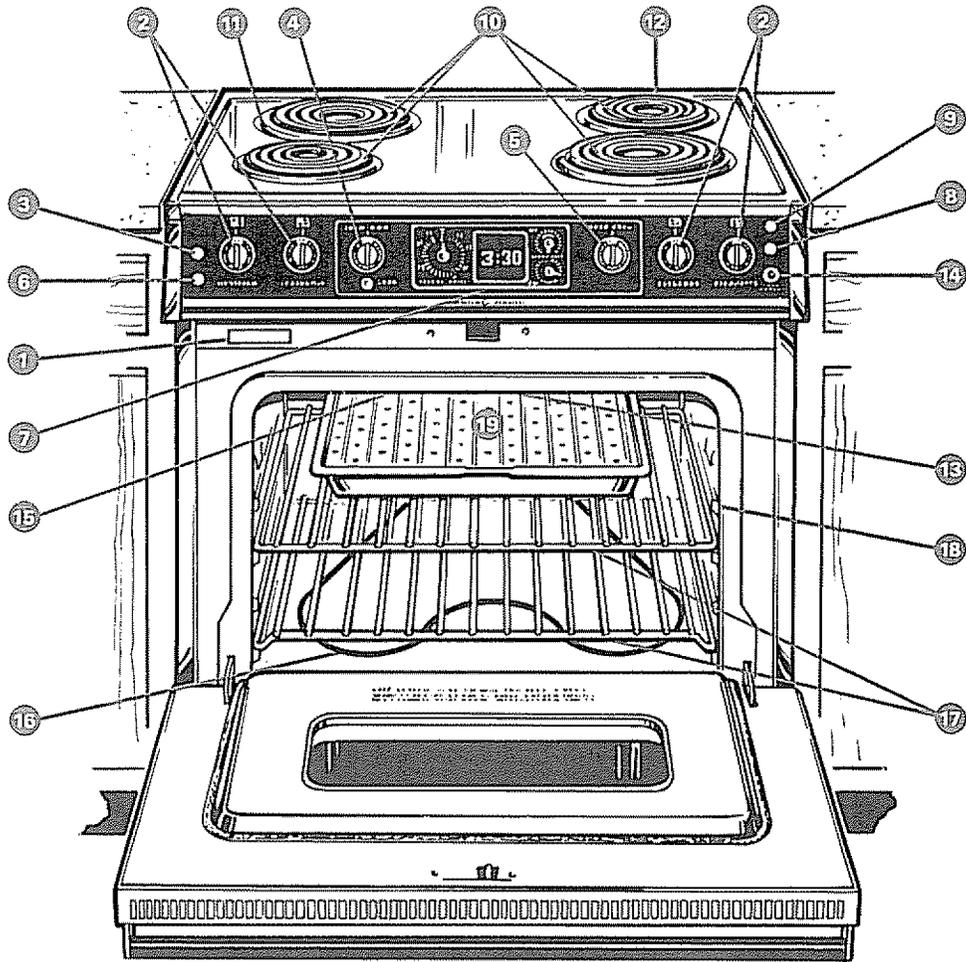
- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

### Oven Cooking

- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, watch the indicator light, and put food in oven promptly after the light goes out.

- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

# Features of Your Range



**Model JDP36G\* with Self-Cleaning Oven**

Feature Index	Explained on page
1 Model and Serial Numbers	2
2 Surface Unit Controls	7
3 Surface Unit "ON" Indicator Lights	7
4 Oven Temp (Clean) Control	12
5 Oven Set (Clean) Control	12
6 Oven Cycling Light	11
7 Automatic Oven Timer, Clock and Minute Timer	10
8 Door Locked Light	18
9 Oven Cleaning Light	18
10 Plug-In Surface Units	22
11 Chrome Trim Rings (4) and Porcelain Enamel Drip Pans (4)	18, 22

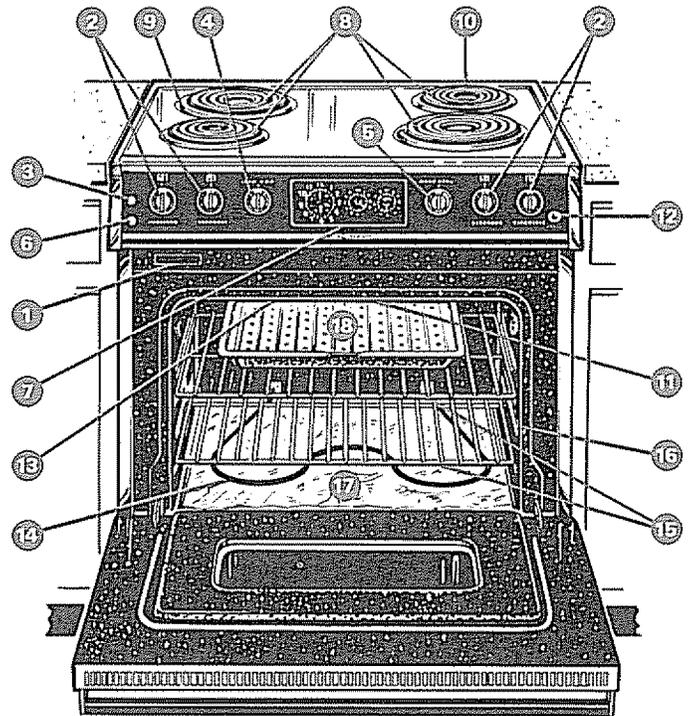
Feature Index	Explained on page
12 Oven Vent Duct (Located under right rear surface unit.)	21
13 Oven Interior Light (Comes on automatically when door is opened.)	21
14 Oven Light Switch	11
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16 Bake Unit (May be lifted gently for wiping oven floor.)	12
17 Oven Shelves (1 straight, 1 offset)	11
18 Oven Shelf Supports	11
19 Broiler Pan and Rack (Do not clean in Self-Clean oven.)	16

\*"G" in model number indicates black glass door.

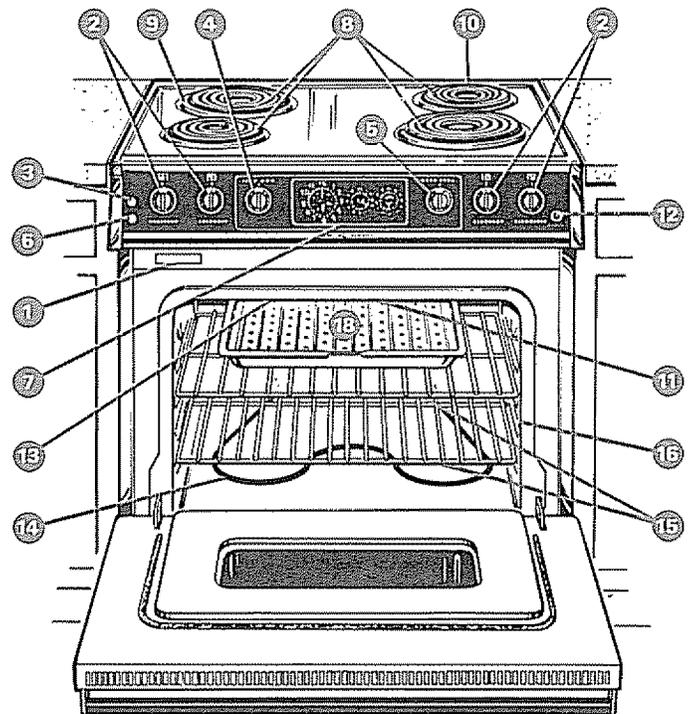
# Features of Your Range

Feature Index		Explained on page
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9	Chrome Drip Pans (4)	22
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12	Oven Light Switch	11
13	Broil Unit	16
14	Bake Unit (May be lifted gently for wiping oven floor.)	12
15	Oven Shelves	11
16	Oven Shelf Supports	11
17	Removable Aluminum Foil Oven Bottom Liner	20
18	Broiler Pan and Rack	16

\*"G" in model number indicates black glass door.



**Model JDC26G\* with Continuous-Cleaning Oven**



**Model JDS26G\***

# Surface Cooking

See Surface Cooking Chart on pages 8-9.

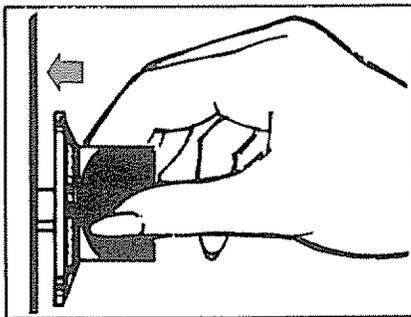
## Infinite Heat Controls

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

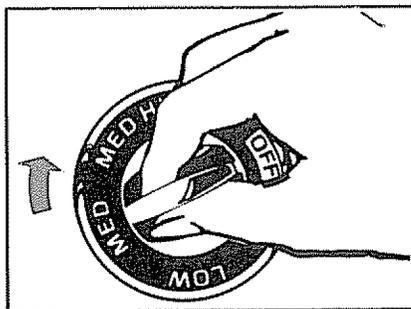
At HIGH position, there is a slight detent so control "clicks" at this position; "click" on HIGH marks the highest setting; the lowest setting is between the words LOW and OFF. In a quiet kitchen you may hear slight "clicking" sounds during cooking, indicating heat settings selected are being maintained.

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

## How to Set the Controls



**Step 1:** Grasp control knob and push in.



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

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

## Cooking Guide for Using Heats

- HI** Quick start for cooking; bring water to boil.
- MED HI** Fast fry, pan broil; maintain fast boil on large amount of food.
- MED** Saute and brown; maintain slow boil on large amount of food.
- LOW** Cook after starting at HIGH; cook with little water in covered pan.
- WM** Steam rice, cereal; maintain serving temperature of most foods.

### NOTE:

1. At HIGH, MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WARM, LOW, melt chocolate, butter on small unit.

## Home Canning Tips

### Canning should be done on cooking top only.

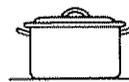
In surface cooking of foods other than canning, the use of large-diameter cookware (extending more than 1-inch beyond edge of trim ring) is not recommended. However, when canning with water-bath or pressure canner, large-diameter cookware may be used. This is because boiling water temperatures (even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

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

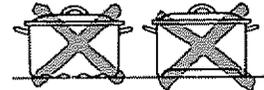
## Observe the following points in canning:

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit.)
2. Be sure canner fits over center of surface unit. If your range does not allow canner to be centered on surface unit, use smaller-diameter cookware for good canning results.
3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.

### RIGHT



### WRONG



4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

5. In following the recipes, remember that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by:

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

# Surface Cooking Chart

## Cookware tips

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

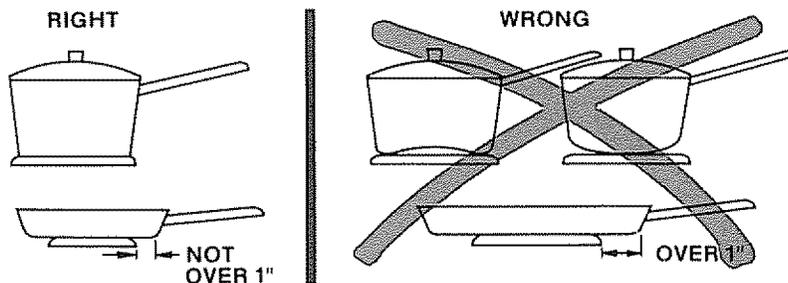
Use non-stick or coated metal cookware. Flat ground pyroceram saucepans or skillets coated on the bottom with aluminum generally cook evenly. Use glass saucepans with heat-spreading trivets available for that purpose.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight

fitting lids. Match size of saucepan to size of surface unit. A pan that extends more than 1" beyond the edge of the trim ring or drip pan traps heat which causes "crazing" (fine hairline cracks) on porcelain drip pans, and discoloration ranging from blue to dark gray on chrome trim rings and drip pans and stainless steel cooktops.

Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
<b>Cereal</b> Cornmeal, grits, oatmeal	Covered Saucepan	HI In covered pan bring water to boil before adding cereal	LOW or WM, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover
<b>Cocoa</b>	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients Bring just to a boil.	MED, to cook 1 or 2 min to completely blend ingredients.	Milk boils over rapidly Watch as boiling point approaches
<b>Coffee</b>	Percolator	HI At first perk, switch heat to LOW.	LOW to maintain gentle but steady perk.	Percolate 8 to 10 min for 8 cups, less for fewer cups.
<b>Eggs</b> Cooked in shell	Covered Saucepan	HI Cover eggs with cool water Cover pan, cook until steaming	LOW Cook only 3 to 4 min for soft cooked; 15 min for hard cooked	
Fried sunny-side-up	Covered Skillet	MED HI Melt butter, add eggs and cover skillet	Continue cooking at MED HI until whites are just set, about 3 to 5 min	If you do not cover skillet, baste eggs with fat to cook tops evenly
Fried over easy	Uncovered Skillet	HI Melt butter	LOW, then add eggs When bottom of eggs have just set, carefully turn over to cook other side	
Poached	Covered Skillet	HI In covered pan bring water to a boil	LOW Carefully add eggs Cook uncovered about 5 min at MED HI	Remove cooked eggs with slotted spoon or pancake turner
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color	MED. Add egg mixture Cook, stirring to desired doneness	Eggs continue to set slightly after cooking. For omelet do not stir last few minutes When set fold in half.
<b>Fruits</b>	Covered Saucepan	HI In covered pan bring fruit and water to boil	LOW. Stir occasionally and check for sticking.	Fresh fruit: Use ¼ to ½ cup water per pound of fruit Dried fruit: Use water as package directs Time depends on whether fruit has been presoaked If not, allow more cooking time.
<b>Meats, Poultry</b> Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI Melt fat, then add meat Switch to MED HI to brown meat Add water or other liquid	LOW Simmer until fork tender	Meat can be seasoned and floured before it is browned, if desired Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-in : 1 to 2 hrs Beef Stew: 2 to 3 hrs Pot Roast: 2½ to 4 hrs
Pan-fried: Tender chops; thin steaks up to ¼-in.; minute steaks; hamburgers; franks and sausage; thin fish filets	Uncovered Skillet	HI Preheat skillet, then grease lightly	MED HI or MED Brown and cook to desired doneness, turning over as needed	Pan frying is best for thin steaks and chops If rare is desired, pre-heat skillet before adding meat

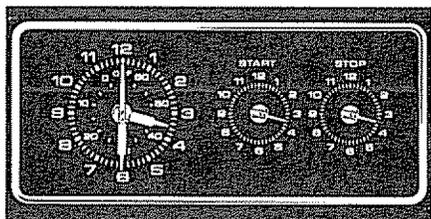
**3. Deep Fat Frying.** Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at HIGH temperatures and keep range and hood clean from accumulated grease.



Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat Switch to MED HI to brown chicken	LOW Cover skillet and cook until tender Uncover last few minutes	For crisp dry chicken, cover only after switching to LOW for 10 min Uncover and cook turning occasionally 10 to 20 min
Pan broiled bacon	Uncovered Skillet	HI In cold skillet arrange bacon slices Cook just until starting to sizzle	MED HI. Cook, turning over as needed	A more attention-free method is to start and cook at MED
Sauteed: Less tender thin steaks (chuck, round, etc ); liver; thick or whole fish Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Skillet  Covered Dutch Oven, Kettle or Large Saucepan	HI Melt fat Switch to MED to brown slowly  HI. Cover meat with water and cover pan or kettle Cook until steaming	LOW Cover and cook until tender  LOW Cook until fork tender (Water should slowly boil) For very large loads medium heat may be needed.	Meat may be breaded or marinated in sauce before frying  Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured
Melting chocolate, butter, marshmallows	Small Covered Saucepan Use small surface unit	WM. Allow 10 to 15 min to melt through Stir to smooth		When melting marshmallows, add milk or water
Pancakes or French toast	Skillet or Griddle	MED HI Heat skillet 8 to 10 min Grease lightly.	Cook 2 to 3 min per side	Thick batter takes slightly longer time Turn over pancakes when bubbles rise to surface.
Pasta Noodles or spaghetti	Covered Large kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MED HI. Cook uncovered until tender For large amounts HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover Pasta doubles in size when cooked
Pressure Cooking	Pressure Cooker or Canner	HI Heat until first jiggle is heard.	MED HI for foods cooking 10 min or less MED for foods over 10 min.	Cooker should jiggle 2 to 3 times per minute
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	HI Bring just to boil	LOW To finish cooking	Stir frequently to prevent sticking
Vegetables Fresh	Covered Saucepan	HI. Measure ½ to 1-in water in saucepan Add salt and prepared vegetable. In covered saucepan bring to boil	MED. Cook 1-lb 10 to 30 more min , depending on tenderness of vegetable	Uncovered pan requires more water and longer time
Frozen	Covered Saucepan	HI Measure water and salt as above Add frozen block of vegetable In covered saucepan bring to boil	LOW Cook according to time on package	Break up or stir as needed while cooking
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI In skillet melt fat	MED Add vegetable Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning
Rice and Grits	Covered Saucepan	HI. Bring salted water to a boil.	WM. Cover and cook according to time	Triples in volume after cooking Time at WM. Rice: 1 cup rice and 2 cups water—25 mins Grits: 1 cup grits and 4 cups water—40 min.

# Automatic Timer and Clock

## Conventional Time Center

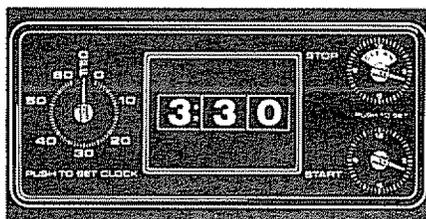


**TO SET THE CONVENTIONAL CLOCK,** push in the center knob of the Minute Timer and turn the clock hands to the correct time. (The Minute Timer pointer will move also, so after setting the clock, let the knob out and turn the pointer clockwise to OFF.)

The Minute Timer has been combined with the conventional clock. Use it to time all your precise cooking operations. You'll recognize it as the pointer which is different in color and shape than the clock hands.

**TO SET THE MINUTE TIMER,** turn the center knob counter-clockwise, *without pushing in*, until pointer reaches number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the clock.) At the end of the set time, a buzzer sounds to tell you time is up. Turn knob, *without pushing in*, until pointer reaches OFF and buzzer stops.

## Digital Time Center



**TO SET THE DIGITAL CLOCK ON MODEL JDP36G,** push in the center knob of the Minute Timer and turn knob in either direction to set clock numerals to the correct time. (The Minute Timer is the large dial to the left of the digital clock.) After setting the clock, let the knob out, and turn the Minute Timer pointer to OFF.

**TO SET THE MINUTE TIMER,** turn the center knob clockwise, *without pushing in*, until pointer reaches number of minutes you wish to time (up to 60).

## Time Bake Uses Automatic Timer

Using Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the Stop Time set or you can set both Start and Stop dials to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven.

Setting the dials for TIME BAKE is explained in detail on page 12.

## Self-Clean Uses Automatic Timer

The self-cleaning function on Model JDP36G uses the Automatic Timer to set the length of time needed to clean, whether you wish to clean immediately or delay the cleaning. By setting the Start and/or Stop dials, you may choose to begin immediately or clean at low energy times during the night. Full explanations of setting the Start and Stop dials for self-cleaning are described on pages 18 and 19.

## Questions and Answers

**Q. How can I use my Minute Timer to make my surface cooking easier?**

**A.** Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

**Q. Must the Clock be set on correct time of day when I wish to use the Automatic Timer for baking?**

**A.** Yes, if you wish to set the Start or Stop dials to turn on and off at set times during timed functions.

**Q. Can I use the Minute Timer during oven cooking?**

**A.** The Minute Timer can be used during any cooking function. The Automatic Timers (Start and Stop dials) are used with TIME BAKE and SELF-CLEAN functions.

**Q. Can I change the clock while I'm Time Cooking in the oven?**

**A.** No. The clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing time.

# Using Your Oven

## Before Using Your Oven

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

## Using Foil Correctly in Oven Cooking

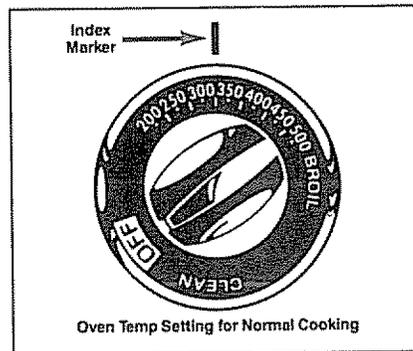
If you wish to use foil to catch possible spillovers, cut a piece of foil slightly larger than the pan and turn up the edges. Place the foil on the oven shelf below the pan. NEVER COVER AN ENTIRE OVEN SHELF WITH FOIL AND, UNLESS YOU HAVE A CONTINUOUS-CLEANING OVEN, NEVER COVER THE ENTIRE OVEN BOTTOM WITH FOIL. The foil can obstruct normal heat flow, cause cooking failures, and damage oven interior.

## Oven Controls

The controls for the oven are marked OVEN TEMP and OVEN SET. OVEN SET has settings for BAKE, TIME BAKE, BROIL and OFF, and on some models, CLEAN. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

OVEN TEMP maintains the temperature you set from WARM to BROIL.

Oven Cycling Light glows until oven reaches selected temperature, then goes off and on with oven unit during cooking. PREHEATING oven, even to high temperature settings, is speedy—rarely more than 10 minutes. Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after light goes out.



**IMPORTANT:** For normal cooking, line up the desired temperature (marked on the outer edge of the control knob) with the index marker located immediately above the control.

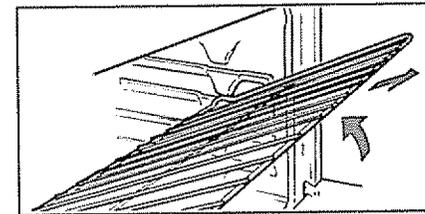
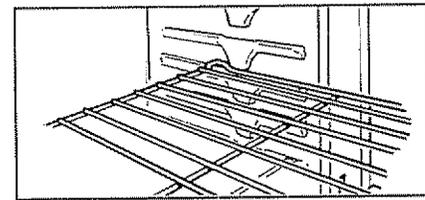
For CLEAN, rotate the knob to the right until "CLEAN" is pointing up, toward Index Marker. When position is reached, knob should snap into position.

## Oven Light

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

## Oven Shelves

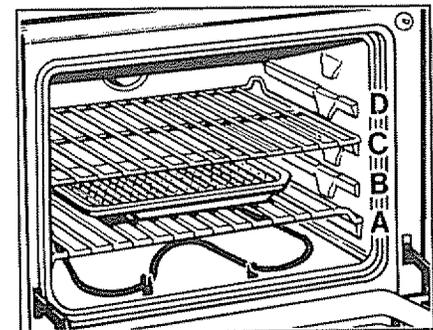
The shelves are designed with stop locks, so when placed **correctly** on shelf supports, they (a) **stop** before coming completely out of oven, and (b) **do not tilt** when removing or placing food on them. Models JDS26G and JDC26G have two straight shelves; Model JDP36G has one straight shelf and one offset shelf.



TO REMOVE shelf from the oven, pull it forward until it stops; then tilt up the front edge and pull the shelf all the way out. Be certain the shelf is cool before touching.

TO REPLACE shelf in oven, guide rear corners of shelf over shelf supports, tilting up front edge until shelf clears stop locks above supports. Then push shelf to rear of oven.

## Shelf Positions



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

## Offset Shelf (Model JDP36G)

This shelf is provided for use in shelf position A to prevent contact with deep Self-Clean Oven door when sliding in and out. It may also be used in shelf position D. Always install with offset placed upward and shelf stop placed toward rear.

**Caution:** In Model JDP36G, never use straight shelf in position A.

# How to Bake and Time Bake

See Baking Chart on pages 14 and 15.

When cooking a food for the first time in your new oven, use the time given on recipes as a guide. Oven thermostats may "drift" from the factory setting over the years, and 5- to 10-minute differences in timing between an old and new oven are not unusual. Your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

## How to Set Your Range for Baking

1. Place food in oven, being sure to leave about 1" between pans and oven walls for good circulation of heat. Close oven door, and avoid frequent door openings during baking to prevent undesirable results.



2. Turn OVEN TEMP knob to temperature on recipe or Baking Chart, and OVEN SET knob to BAKE.

3. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

## How to Time Bake

The oven timer controls are designed to turn the oven on and off automatically at specific times you want baking to start and stop.

Your Time Bake options:

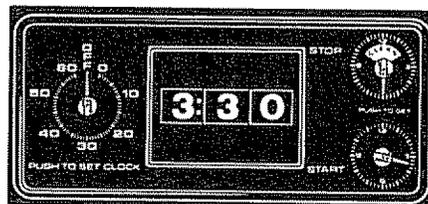
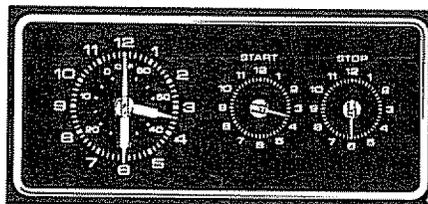
**Immediate Start & Automatic Stop.** Oven turns on right away and turns off automatically at your preset stop time.

**Delay Start & Stop.** Oven automatically turns on later at your preset start time and turns off at your preset stop time.

Remember when setting stop time that time-baked foods will continue cooking after the oven turns off.

## How to Set Immediate Start & Automatic Stop

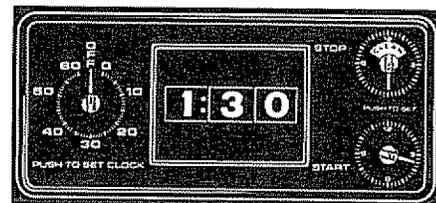
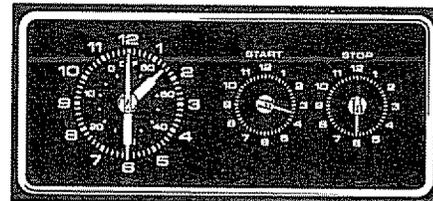
Before beginning, make sure the range clock shows the correct time of day.



1. To set Stop Time, push in knob on Stop dial and turn pointer to time you want oven to turn off; for example, 6:00. The Start dial should be at the same position as the time of day on clock.

2. Turn OVEN TEMP knob to desired oven temperature; for example, 250°. Turn OVEN SET knob to TIME BAKE.

## How to Set Delay Start & Stop



1. To set Start Time, push in knob on Start dial and turn pointer to time you want oven to turn on; for example, 3:30.

2. To set Stop Time, push in knob on Stop dial and turn pointer to time you want oven to turn off; for example, 6:00. This means your recipe called for 2½ hours of baking time.

NOTE: Time on Stop dial must be later than time shown on range clock and Start dial.

3. Turn OVEN TEMP knob to desired temperature. Turn OVEN SET knob to TIME BAKE.

Place food in oven, close the door and the oven will be turned on and off automatically at the times you have set. Turn OVEN SET to OFF and remove food from oven.

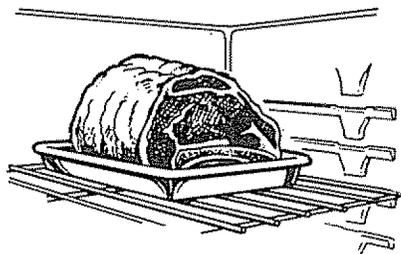
# How to Roast

See Roasting Chart on Page 15.

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

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to **BAKE** or **TIME BAKE**.

Roasting is easy, just follow these steps:

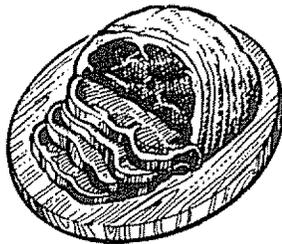


**Step 1:** Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

**Step 2:** Place in oven on shelf in A or B position. No preheating is necessary.



**Step 3:** Turn **OVEN TEMP** to 325° and **OVEN SET** to **BAKE**. (Small poultry may be cooked at 375° for best browning.) You may hear a slight clicking sound indicating the oven is working properly.



**Step 4:** Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, if meat is to stand 10-20 minutes while making gravy or for easier carving, you may wish to remove meat from oven when internal temperature is 5-10°F. below temperature suggested on chart. If no standing is planned, cook meat to suggested temperature on chart on page 15.

**NOTE:** You may wish to use **TIME BAKE** as described on preceding page to turn oven on and off automatically.

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

## For Frozen Roasts

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

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

## Questions & 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 on Roasting Chart on page 15. For roasts over 8 lbs., cooked at 300° with reduced time, check with thermometer at half-hour intervals after half the time has passed.

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

**A.** Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from 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 rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

**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.

# Baking Chart

## Baking

1. Aluminum pans conduct heat quickly. For most conventional baking, light shiny finishes give best results because they help prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.

2. Dark or non-shiny finishes, also glass and pyroceram, generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25° if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

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

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

Food	Cookware	Shelf Positions*	Oven Temperature	Time, Minutes	Comments
<b>Bread</b>					
Biscuits (½-in thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned refrigerated biscuits take 2-4 min less time
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 min. for muffin mix.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	Or bake at 450° for 25 min, then at 350° for 10-15 min.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	Dark metal or glass give deepest browning
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
<b>Cakes</b> (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two piece pan is convenient
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
<b>Cakes</b>					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce more moist crusts
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs	Use 300° and Shelf B for small or individual cakes
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
<b>Cookies</b>					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp 25-50° for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
<b>Fruits, Other Desserts</b>					
Baked apples	Glass or Metal	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temp to 300° for large custard
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.

\*In Model JDP36G, shelf position A is recommended for offset shelf only

# Baking Chart (continued)

Food	Cookware	Shelf Positions*	Oven Temperature	Time, Minutes	Comments
<b>Pies</b> Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400° and increase time To quickly brown meringue use 400° for 8-10 min. Custard fillings require lower temp , longer time
Meringue	Spread to crust edges	B, A	325°-350°	15-25	
One crust Two crust Pastry Shell	Glass or Satin-finish Metal Glass or Satin-finish Metal Glass or Satin-finish Metal	A, B B B	400°-425° 400°-425° 450°	45-60 40-60 12-15	
<b>Miscellaneous</b> Baked potatoes Scalloped dishes Souffles	Set on Oven Shelf Glass or Metal Glass	A, B, C A, B, C B	325°-400° 325°-375° 300°-350°	60-90 30-60 30-75	Increase time for large amount or size

\*In Model JDP36G, shelf position A is recommended for offset shelf only

## Roasting Chart

### Roasting

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.

2. Place meat fat-side-up or poultry breast-side-up on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer for most accurate doneness. (Do not place thermometer in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. **Standing time** recommended for roasts is 10 to 20 min. to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10° to compensate for temperature rise. If desired, remove roast from oven at 5° to 10° less than temperature on chart.

5. **Frozen roasts** can be conventionally roasted by adding 10 to 25 min. per pound more time than given in chart for refrigerated. (10 min. per lb. for roasts under 5-lbs.) Defrost poultry before roasting.

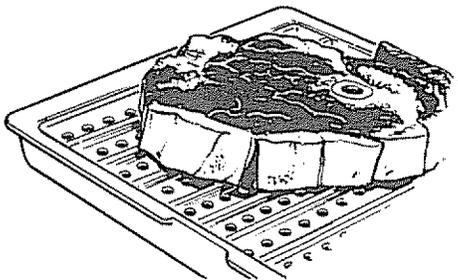
Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
<b>Meat</b>			<b>3 to 5-lbs.</b>	<b>6 to 8-lbs.</b>	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-140° 150°-160° 170°-185°
Lamb Leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, pre-cooked	325°	To Warm:	10 mins per lb. (any weight)		125°-130°
Ham, raw *For boneless rolled roasts over 6-in thick, add 5 to 10 min per lb. to times given above.	325°	Well Done:	<b>Under 10-lbs.</b> 20-30	<b>10 to 15-lbs.</b> 17-20	160°
<b>Poultry</b>			<b>3 to 5-lbs.</b>	<b>Over 5 lbs.</b>	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	<b>10 to 15 lbs.</b> 20-25	<b>Over 15 lbs.</b> 15-20	<b>In thigh:</b> 185°-190°

# How to Broil

See Broiling Chart on Page 17.

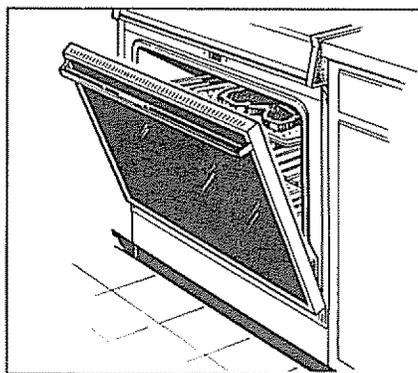
Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

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

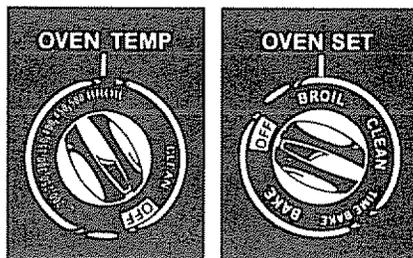


**Step 2:** Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire. Aluminum foil may be used to line broiler pan and rack. But, be CERTAIN to cut opening in foil, to correspond with holes in the rack so fat drips into pan below.

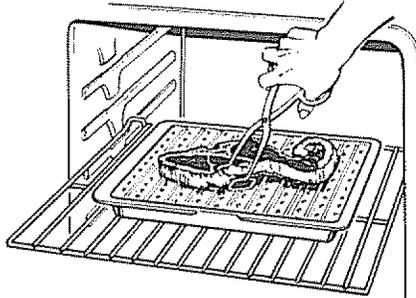
**Step 3:** Position shelf on recommended shelf position as suggested on Broiling Chart on page 17. Most broiling is done on C position, but if your range is connected to 208 volts, you may wish to use higher position.



**Step 4:** Leave door ajar a few inches. The door stays open by itself, yet the proper temperature is maintained in the oven.



**Step 5:** Turn both OVEN TEMP and OVEN SET knobs to BROIL. Pre-heating units is not necessary. (See notes on Broiling Chart.)



**Step 6:** Turn food only once during cooking. Time foods for first side as on Broiling Chart.

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

**Step 7:** Turn OVEN SET knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

## Questions & Answers

**Q. Should I leave the door ajar when broiling chicken?**

**A.** No. The door should be closed when cooking chicken, and shelf position "A" is recommended.

**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 dryer. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

**Q. May I use aluminum foil to line the broiler pan and rack?**

**A.** Yes, if you mold foil thoroughly to broiler rack, slitting it to conform to holes in rack. Slits permit proper drainage of meat juices into broiler pan, minimizing smoking and spattering and preventing possibility of fire from overheated drippings. Do not place a sheet of foil on the oven shelf. To do so may result in improperly cooked food and possible damage to oven finish.

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

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

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

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

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

**A.** No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat sticking to the surface.

# Broiling Chart

## Broiling

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

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

4. If desired, marinate meats or chicken before broiling. Or, brush with barbecue sauce last 5 to 10 minutes only.

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with dripping fat.

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

7. **Frozen Steaks** can be conventionally broiled by positioning oven shelf at next lowest shelf position and increasing cooking time given in this chart 1 1/2 times per side.

8. If your range is connected to 208 volts, rare steaks may be broiled by preheating broil heater and moving oven shelf one position higher.

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

\*In Model JDP36G, shelf position A is recommended for offset shelf only.

# Operating the Self-Cleaning Oven (Model JDP36G)

## Recommended Cleaning Time:

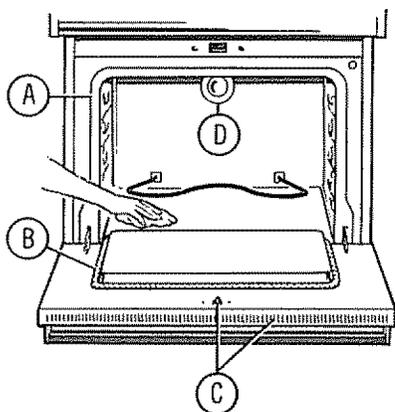
**Moderate Soil—2 hours**  
(thin spills and light spatter)

**Heavy Soil—3 hours**  
(heavy, greasy spills and spatter)

## Before Setting Oven Controls, Check These Things:

**Step 1:** Remove broiler pan, broiler rack and other cookware from the oven. (Oven shelves may be left in oven. However, they may become gray after several cleanings.) Make sure there's nothing on the right rear surface unit over the oven vent.

**Step 2:** Wipe up heavy soil on oven bottom.

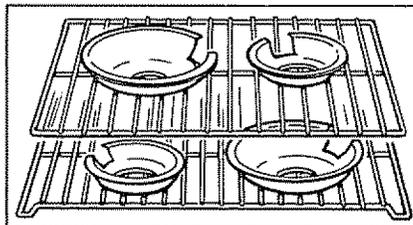


- A. Oven Front Frame
- B. Oven Door Gasket
- C. Openings in Door
- D. Oven Light

**Step 3:** Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in or around self-cleaning oven.

**Step 4:** The porcelain enamel drip pans that came with your range can be cleaned automatically in the self-cleaning oven, but may

eventually change color. Wipe off boilovers that are not stuck on before placing two pans on each oven shelf.



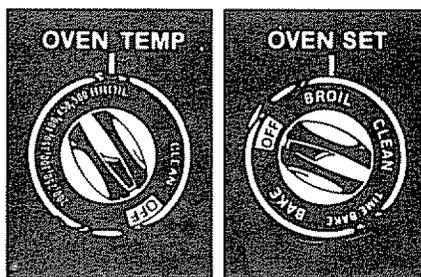
Stagger pans as shown above. Do not stack them or place them on bottom of oven.

**Step 5:** Close oven door and make sure oven light (D) is off.

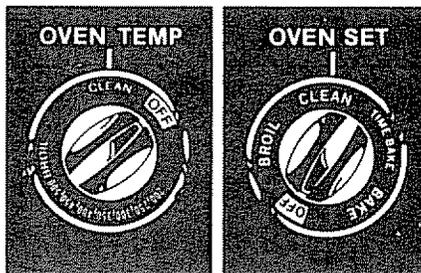
**Caution:** Chrome trim rings around the surface units should never be cleaned in the self-cleaning oven. Neither should reflector pans of foil or shiny chrome.

## How to Set Oven for Cleaning

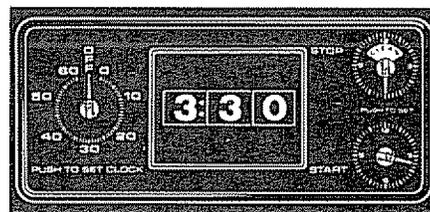
**Step 1:** Turn **OVEN TEMP** and **OVEN SET** knobs to **BROIL** and preheat oven for five minutes.



**Step 2:** Turn **OVEN TEMP** and **OVEN SET** knobs to **CLEAN**.



**Step 3:** Set the automatic oven timer:



- Make sure **both** the range clock and the **START** dial show the correct time of day.
- Decide on cleaning hours necessary—two hours for moderate soil or three hours for heavy soil.
- Add these hours to present time of day, then push in and turn **STOP (CLEAN)** dial clockwise to desired time. This automatically locks the door, and the **CLEANING** light will come on.

In about 20 minutes the **LOCKED** Light glows, indicating oven is hot and door cannot be opened.

Oven door and window get hot during self-cleaning. **DO NOT TOUCH.**

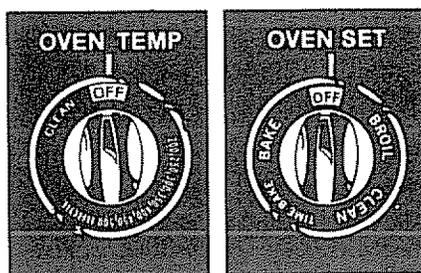
**NOTE:** If you wish to start and stop cleaning at a later time than shown on clock, push in and turn **START** dial to time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn **STOP (CLEAN)** dial to desired time. Cleaning will automatically start and stop at the set times.

**CAUTION:** The oven vent is located under the right rear surface unit. Do not use this unit during the Self-Cleaning cycle. However, you may use the other three units for cooking.

## Cooldown

At the end of the cleaning time, the CLEANING light goes out and the heat turns off. The oven is still too hot to open. As the oven cools, oven temperature drops to approximately 550°F. (about an hour later); then the LOCKED light goes out. The cleaning process is over. You may now open the oven door.

## Follow These Steps after Self-Cleaning



**Step 1:** When LOCKED light is out, turn OVEN TEMP and OVEN SET knobs to OFF.

**Step 2:** Open oven door, and when oven has completely cooled, wipe out any ash in oven and drip pans. Also wipe any slight soil from the face of the oven and around the inside door panel.

## Questions & Answers

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

**A.** This is caused by excessive soil. Switch the OVEN SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

**Q. Is the “crackling” sound I hear during cleaning normal?**

**A.** Yes. This is the sound of metal heating and cooling. It can be heard during both the cooking and cleaning functions.

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

**A.** Check to be sure your START dial is set to the same time as RANGE CLOCK.

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

**A.** No. Your automatic oven timer uses the range clock to help start and stop your self-cleaning cycle.

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

**A.** No, this gasket is essential for a good oven seal. Take care not to rub, damage or move it.

**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. Should there be any odor during the cleaning?**

**A.** Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

**Q. My oven shelves have become gray after several cleanings. Is this normal?**

**A.** Yes. After many cleanings, the shelves may lose some luster and discolor to a deep gray color.

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

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

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

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

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

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

# How to care for your range

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

## Porcelain Enamel Oven Interior

**Standard Oven Model JDS26G and Self-Cleaning Oven Model JDP36G**—The inside of the oven—top, bottom, sides, back and inside of the door—has a durable acid-resistant porcelain enamel finish. However, any acid food spilled (such as fruit juice, tomato or vinegar) should not be permitted to remain on the finish. Clean as recommended in Cleaning Chart on page 23. In addition, for Model JDP36G, see “Operating the Self-Cleaning Oven” on pages 18 and 19.

## Continuous-Cleaning Oven Interior

**Model JDC26G**—The inside of the oven—top, bottom, sides, back and inside of the door—are finished with a *special coating* which cannot be cleaned in the usual manner with soap, detergents, commercial oven cleaners, coarse abrasive pads or coarse brushes. Their use and/or the use of oven sprays will cause permanent damage.

**The special coating is a porous ceramic material** which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys, and sub-surface “tunnels.” This rough finish tends to prevent grease spatters from forming little beads or droplets which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the *porous finish* it is dispersed and is partially absorbed. This dispersal action increases the exposure of oven soil to heated air, which results in oxidation of soil. This finish also reduces the visual effect of residual soil.

**Soil may not disappear completely** and at some time after extended usage, stains may appear. See “To Clean the Continuous-Cleaning Oven” at right to minimize this effect.

**The special coating works best on small amounts of spatter.** It does not work well with larger spills, especially sugars, egg or dairy mixtures. For this reason, the oven is equipped with a removable, replaceable aluminum foil oven bottom liner which protects the porous finish on the bottom of the oven from spillovers.

**Spills on inside surface of the oven door should be avoided.**

**The special coating is not used on oven shelves.** Shelves can be taken to the sink for cleaning, and can be cleaned with abrasive and commercial oven cleaners *outside the oven* to avoid damage to the *special coating*.

## To Clean the Continuous-Cleaning Oven:

1. Let range parts cool before handling. It is recommended that rubber gloves be worn when cleaning range parts manually.
2. Remove all cooking utensils, including the broiler pan and rack.
3. Take shelves out of the oven and clean them manually with scouring pads, mild abrasives or commercial oven cleaners. (Follow package directions regarding use of gloves and eye protection when using oven cleaners.)
4. Remove excess spills and boilovers from the aluminum foil oven bottom liner before taking it out of the oven so excess liquids won't spill onto the porous finish. Then remove the aluminum foil liner. (When cleaning or removing the aluminum foil liner, lift the bake unit up out of the way.)

If the aluminum foil liner is soiled beyond cleaning with damp cloth, replace it. Using the old sheet as a pattern, cut a new liner from regular heavy-weight aluminum foil and place it on the oven bottom.

Do not install aluminum foil on or near bake element. Improper installation of foil may result in a risk of electric shock or fire.

5. Clean the oven window. Use a mild non-scratching cleanser and damp cloth. Avoid spilling water or cleaner on the porous surface.

6. Soil visibility may be reduced by operating the oven at 400°F. Close door; turn OVEN SET knob to bake and OVEN TEMP knob to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent, particularly on oven door. For moderate to heavy soiling of oven door, use method described in item (7) below before running 400°F. cycle. The oven timer can be used to control the cycle automatically at a time convenient for you. Some slight smoking may occur, similar to that which may occur during other Time Bake cooking.

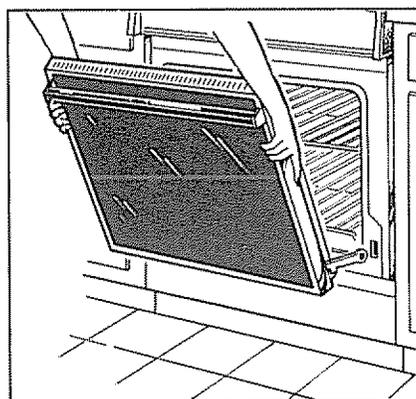
**REMEMBER:** DURING THE OPERATION OF THE OVEN, THE DOOR, WINDOW AND OTHER RANGE SURFACES WILL GET HOT ENOUGH TO CAUSE BURNS. **DO NOT TOUCH.** LET THE RANGE COOL BEFORE REPLACING ALUMINUM FOIL OVEN BOTTOM LINER AND, IF THEY WERE REMOVED, OVEN SHELVES

7. If a spillover or heavy soiling occurs on the *porous surface*, as soon as practical after the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff bristle nylon brush. When using water, use it sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths, or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Use care in removing and replacing the aluminum foil oven bottom liner and shelves, and in placing and removing utensils to avoid scratching, rubbing or otherwise damaging the *porous finish* on the oven walls and door.

Do not use soap, detergent, commercial oven cleaner, silicone oven sprays, coarse steel pads or coarse brushes on the *porous surface*. These products will spot, clog, and mar the *porous surface* and reduce its ability to work.

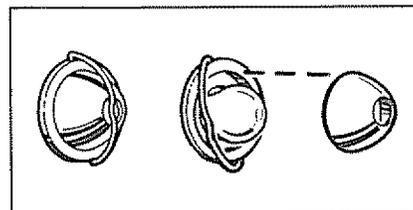
### Removable Oven Door



**To remove door**, open to BROIL position (about 4 inches). Grasp door at sides near top; lift door up and pull out to clear notch in hinge support. Then pull door straight out.

**To replace**, grasp door at sides near top. Line up hinge support on door with opening in oven frame. Lift and slide in until door passes the notch in the hinge support. After the notches slide past the opening in the oven frame, the door will snap into place.

### Oven Lamp



The oven lamp has a glass cover held in place with a spring wire to protect the oven lamp from the heat of the oven.

**CAUTION:** Before replacing your oven bulb, disconnect the electrical power for your range at the main fuse or circuit breaker panel or pull plug. Be sure to let the lamp cover and bulb cool completely before removing or replacing.

**To remove lamp bulb:** When oven is cool, hold glass lamp cover as you carefully swing wire to the side, lift off the lamp cover and remove the bulb. Use an oven mitt or glove during bulb removal to protect your hand against possible bulb breakage.

**To replace lamp bulb:** Replace bulb with 40-watt appliance bulb. Replace lamp cover and secure it with the wire retainer. Then reconnect electrical power to the range.

The lamp cover must be in place whenever the oven is in use.

### Oven Vent Duct

Your range is vented through a duct located under the right rear surface unit. See cleaning instructions under "Lift-Up Cooktop" on page 22.

## How to care for your range (continued)

### Plug-In Surface Units

Normal spills burn off these self-cleaning surface units. To make cleaning easier around and under the range top openings, the plug-in surface units are removable.

#### To remove plug-in units (Model JDP36G):

- Raise the unit coil opposite the receptacle. Lift about one inch above the chrome trim ring and pull away from the receptacle. Caution: Be sure the coils are cool before removing a surface unit.
- After removing the plug-in surface unit, you can take out the drip pan and chrome trim ring. Wipe around the edges of the surface unit opening, and clean drip pan and trim ring as recommended in Cleaning Chart on page 23.

**Caution:** Be sure all controls are turned OFF before removing the surface units or attempting to clean under them.

#### To replace plug-in units:

- Put trim ring in place around opening in range top. Then put drip pan in place and line it up so plug-in unit receptacle can be seen.
- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide surface unit into place so it fits evenly and fits snugly in the opening.

#### To remove plug-in units (Models JDC26G and JDS26G):

- Raise the unit coil opposite the receptacle. Lift about one inch above the chrome drip pan and pull away from the receptacle. Caution: Be sure the coils are cool before removing a surface unit.
- After removing the plug-in surface unit, you can take out the drip pan. Wipe around the edges of the surface unit opening, and clean drip pan as recommended in Cleaning Chart on page 23.

**Caution:** Be sure all controls are turned OFF before removing the surface units or attempting to clean under them.

#### To replace plug-in units:

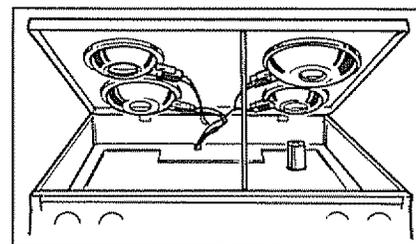
- Put drip pan in place and line it up so plug-in unit receptacle can be seen.
- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide surface unit into place so it fits evenly and fits snugly in the opening.

#### CAUTION

Do not attempt to clean plug-in surface units in an automatic dishwasher.

- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in unit terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

### Lift-Up Cooktop



Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire. To make cleaning easier, the entire cooktop may be lifted up and held up by a supporting rod that can be stored under the cooktop.

**Be sure all controls are turned off before attempting to lift the cooktop.**

#### To lift the cooktop:

- Remove all cookware and other items that may slide off the cooktop.
- Grasp front edge of cooktop with both hands and lift it.
- Raise the support and let the cooktop rest on it.

The porcelain-enameled surface below the drip pans and the oven vent duct below the right rear surface unit become hot enough to burn when the oven is on, so wait until all oven and surface areas are cool. Then wipe the duct and the porcelain-enameled steel surface with a damp sudsy cloth. Lightly rub hard-to-remove spills on the porcelain-enameled surface with a soap-filled steel wool scouring pad and hot water. Rinse with damp cloth or sponge.

#### To lower the cooktop:

- Lift the cooktop and lower the support rod.
- Lower the cooktop and allow it to lock into position.

# Cleaning Chart

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: Bake unit is hinged and can be lifted gently to clean oven floor or aluminum foil oven bottom liner in Continuous-Cleaning oven.
Broiler Pan and Rack	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Plastic Scouring Pad</li> </ul>	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill pan with warm water and spread cloth or paper towel over rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: Clean pan and rack in dishwasher.
Control Knobs: Range Top and Oven	<ul style="list-style-type: none"> <li>• Mild Soap and Water</li> </ul>	Pull off knobs. Wash gently but do not soak. Dry and return controls to range, making sure to match flat area on knob and shaft.
Outside Glass Finish	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Clean outside of cooled black glass door with a glass cleaner that does not contain ammonia. Wash other glass with cloth dampened in soapy water. Rinse and polish with a dry cloth.
Metal, including Stainless Steel Cooktop, Side Trims and Trim Strips	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel Surface*	<ul style="list-style-type: none"> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Painted Surfaces	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.
Oven Gasket		Avoid getting ANY cleaning materials on the gasket.
Oven Vent Duct	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Wipe Oven Vent Duct under right rear surface unit with a damp, sudsy cloth.
Shelves (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Commercial Oven Cleaner</li> <li>• Soap-Filled Scouring Pad</li> <li>• Plastic Scouring Pad</li> </ul>	Shelves can be cleaned in Self-Cleaning oven or dishwasher, or by hand, using soap and water or commercial oven cleaner. Rinse thoroughly after cleaning. NOTE: Some commercial oven cleaners cause discoloration. When using for the first time, test cleaner on small part of shelf and check for discoloration before completely cleaning.
Surface Unit Coils		Spatters and spills burn away when coils are heated. After meal, remove all cookware from surface units and heat soiled units at HI. Let soil burn off about a minute and switch units to OFF. Try not to get cleaning materials on coils. If you do, wipe off with damp paper towel <i>before</i> heating surface unit. DO NOT handle the unit before completely cooled. DO NOT attempt to clean plug-in surface units in Self-Cleaning oven. DO NOT immerse plug-in units in any kind of liquid.
Chrome-Plated Trim Rings and Drip Pans	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Stiff-Bristled Brush</li> <li>• Soap-Filled Scouring Pad (Non Metallic)</li> </ul>	Clean as described below or in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN as they will discolor. Wipe all chrome trim rings and drip pans after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.
Porcelain Enamel Drip Pans	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Plastic Scouring Pad</li> </ul>	Porcelain enamel drip pans can be cleaned in Self-Cleaning oven or dishwasher or by hand—after pans cool slightly, sprinkle on detergent, wash or scour with hot water, rinse and dry.
<b>USE FOLLOWING DIRECTIONS FOR STANDARD OVEN ONLY. See pages 18 to 21 for Self-Cleaning and Continuous-Cleaning ovens.</b>		
Inside Oven Door*	<ul style="list-style-type: none"> <li>• See below</li> </ul>	Remove oven door—see page 21. DO NOT place door under running water, or immerse. Use same directions for cleaning as for Oven Liner, below.
Oven Liner	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Commercial Oven Cleaner</li> <li>• Soap-Filled Scouring Pad</li> <li>• Plastic Scouring Pad</li> </ul>	Cool before cleaning. Frequent wiping with mild soap and water (particularly after cooking meat) will prolong time between major cleanings. Rinse thoroughly. Soap left on liner can cause stains. For heavy soil, use non-abrasive cleaner and follow label instructions, using thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. Wipe off any cleaner that gets on thermostat bulb found in back or on side, near top of oven.

\*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration, so should be wiped up immediately (blotted up if in Continuous-Cleaning oven). Take care to not touch hot portion of oven. When surface is cool, clean and rinse. CAUTION: Light bulbs can get warm enough to break if touched with moist cloth. When cleaning, avoid warm lamp if cover is removed.



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	The circuit breaker in your house has been tripped, or a fuse has been blown. Oven controls not properly set.
OVEN LIGHT DOES NOT WORK	Light bulb is loose. Bulb is defective. Replace. Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	OVEN TEMP knob not set at BROIL. OVEN SET knob not set at BROIL. Door not left ajar as recommended. Improper shelf position being used. Check Broiling Chart. Necessary preheating was not done. Food is being cooked on hot pan. Utensils are not suited for broiling. Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	OVEN TEMP knob not set correctly. OVEN SET knob not set on BAKE. Shelf position is incorrect. Check Roasting or Baking Charts. Oven shelf is not level. Incorrect cookware or cookware of improper size is being used. A foil tent was not used when needed to slow down browning during roasting.
SURFACE UNITS NOT FUNCTIONING PROPERLY	Drip pans are not set securely in the range top. Surface unit controls are not properly set. Surface units are not securely plugged into receptacles.
OVEN WILL NOT SELF-CLEAN	Automatic timer dials not set or not set properly. Clock must be set to time of day and the STOP dial must be set and advanced beyond the time noted on oven clock. The STOP dial was not advanced for long enough. Both OVEN SET and OVEN TEMP knobs must be set at CLEAN setting. A thick pile of spillover, when cleaned, leaves a heavy layer of ash in spots which could have insulated the area from further heat.

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

Notes

# Notes

## If You Need Service

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

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

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

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

Manager, Consumer Relations  
General Electric  
Appliance Park  
Louisville, Kentucky 40225

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

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

# WARRANTY

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

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

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.

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

## WHAT IS NOT COVERED

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

### Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below or call, toll-free:

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

- Improper installation.

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

- Replacement of house fuses or resetting of circuit breakers.

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

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

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

**Warrantor: General Electric Company**

**If further help is needed concerning this warranty, contact:**

**Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225**