



Use & Care Guide

Gas Slide-in Range

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Models JGSP30GEP
JGSP31GEP

GE Appliances

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
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the front frame behind the storage drawer. See page 7.

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

Check the Problem Solver on page 25. It lists causes of minor operating problems that you can correct yourself.

If you need service...

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

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

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

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

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

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

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

WARNING: If the information in this manual 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.

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 further 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.
- **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 your 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.

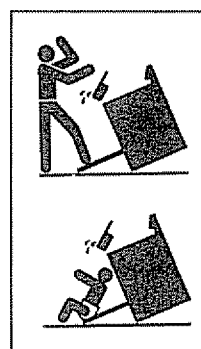
- **Be sure all packing materials are removed from the range** before operating it, to prevent fire or smoke damage should the packing material ignite.
- **Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.**
- **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) on which it is to be used.** Your range can be converted for use with either type of gas. See Installation Instructions.
- **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

- **Don't leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Don't allow anyone to climb, stand or hang on the oven door, storage drawer or range top.** They could damage the range and even tip it over, causing severe personal injury.

CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE THE RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.

WARNING—All ranges



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

device supplied. Make sure the chain fits securely into the slot in the bracket.

If you pull the range out from the wall for any reason, make sure the device is properly engaged before you push the range back. Please refer to the Anti-Tip device information on page 27.

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

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

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

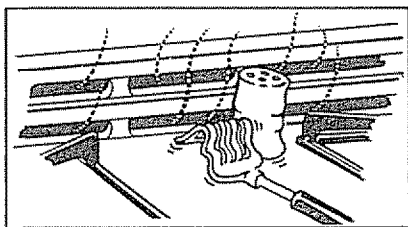
- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room.**
- **Do not use water on grease fires. Never pick up a flaming pan.** Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.
- **Do not store flammable materials in the oven, storage drawer or near the cooktop.** Do not store or use 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 range for a storage area.**
- **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.

Surface Cooking

- **Always use the LITE position when igniting top burners** and make sure the burners have ignited.
- **Never leave surface burners unattended at high flame settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Adjust 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.
- **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.
- **Always turn surface burner to 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 sides of pan.
- **Use 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.
- **Use proper pan size—**Avoid pans that are unstable or easily tipped. Select cookware with flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain 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 using glass cookware,** make sure it is designed for top-of-range cooking.
- **Keep all plastics away from top burners.**



- **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.
- **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.**
- **When flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flames.
- **If range is located near a window, do not hang long curtains that could blow over the top burners and create a fire hazard.**
- **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.

Baking, Broiling and Roasting

- **Do not use 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 oven free from grease buildup.**

- **Place oven shelves in desired position while 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.**
- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.
- **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.
- **When using cooking or roasting bags in the oven, follow the manufacturer's directions.**
- **Be sure to wipe up excess spillage before self-cleaning operation.**
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Use only glass cookware that is recommended for use in gas ovens.**
- **Always remove the broiler pan from the oven as soon as you finish broiling.** Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.
- **Make sure broiler pan and rack are in place correctly** to reduce the possibility of a grease fire.
- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- **If you should have a grease fire in the broiler pan, turn off oven and keep oven door closed to contain fire until it burns out.**

Cleaning Your Range

- **Clean only parts listed in this Use and Care Book.**
- **Keep range clean and free of accumulations of grease or spillovers, which may ignite.**

Self-Cleaning Oven

- **Do not clean door gasket before reading special cleaning instructions on page 20.** The door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Before self-cleaning the oven, remove broiler pan and other cookware.**

If You Need Service

- **Read "The Problem Solver" on page 25 of this book.**
- **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.

SAVE THESE INSTRUCTIONS

L.P. Conversion Kit

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, you can have your sales person order Kit JXA039 for model JGSP30GEP or Kit JXA069 for model JGSP31GEP.

Flooring 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, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range 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

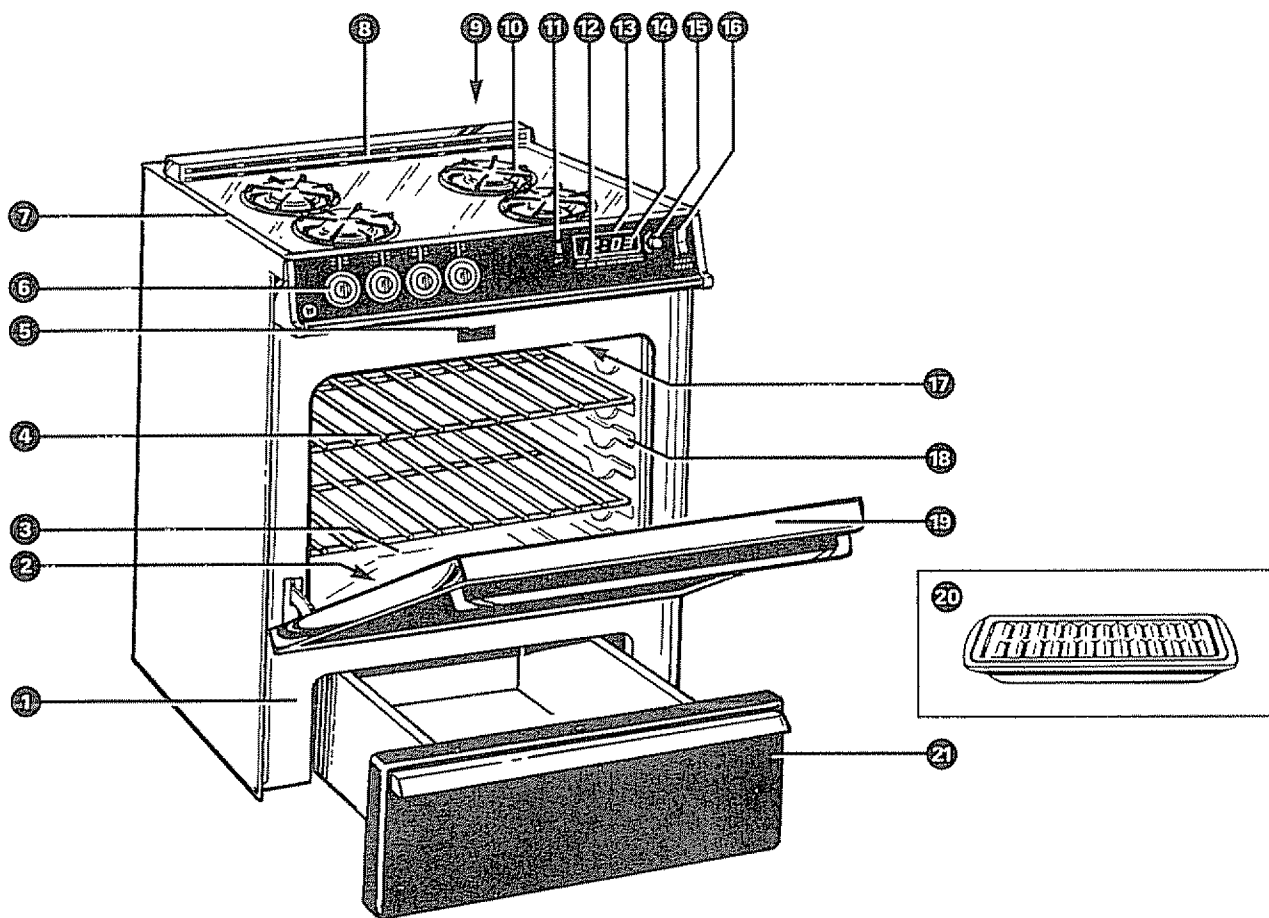
Use a 1 1/8" open-end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the maintop must be raised above the top of the countertop. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level 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.

Energy-Saving Tips

- Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, listen for the beep and put food in the oven promptly after the oven is preheated.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.
- 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 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



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1 Model and Serial Numbers	2
2 Oven Door Gasket	20
3 Removable Oven Bottom	24
4 Oven Shelves (easily removed or repositioned on shelf supports)	9, 19
5 Automatic Oven Door Latch	20
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12 Electronic Controls	10, 11
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Surface Cooking

Electric Ignition

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

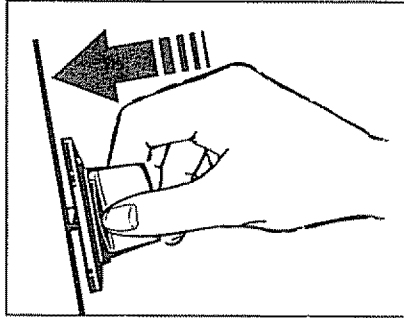
In case of a power failure, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. **Use extreme caution when lighting burners this way.**

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

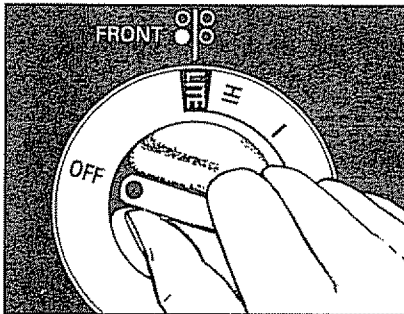
Surface Burner Controls

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. You will hear a little “clicking” noise—the sound of the electric spark igniting the burner.



After the burner ignites, turn the knob to adjust the flame size.

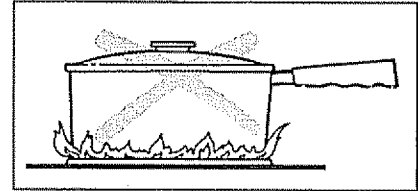
After Lighting a Burner

- Check to be sure the burner you turned on is the one you want to use.
- 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.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

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.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious, rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes that need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny and new. 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 cools 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.

Using Your Oven

Electric Ignition

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

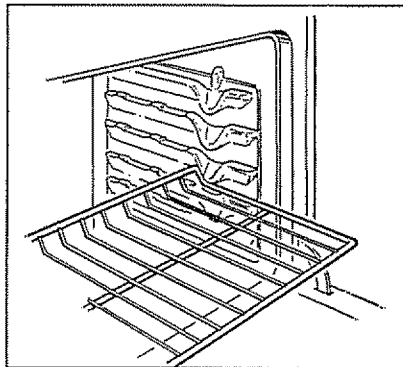
To light either burner, push the button for the desired function and turn the SET knob until the desired temperature is displayed. The burner should ignite within 60 seconds.

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.

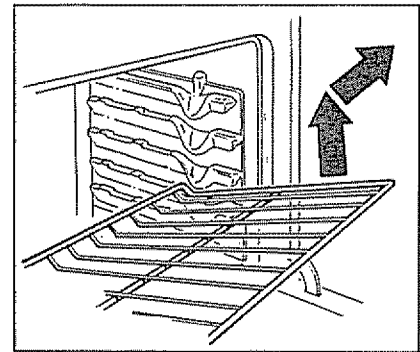
If the oven is in use when a power outage occurs, the oven burner shuts off and cannot be re-lit until power is restored.

Oven Shelves



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

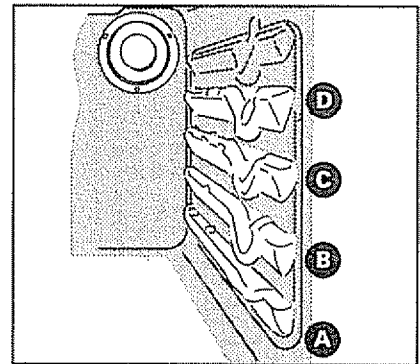
When placing cookware on a shelf, pull the shelf out to the "stop" position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.



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

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

Shelf Positions



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

Oven Light

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

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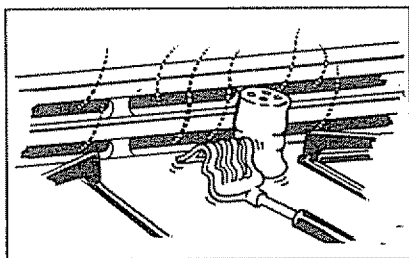
Using Your Oven

(continued)

Oven Vent

Your oven is vented through ducts at the rear of the range (see page 7). 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.

Electronic Controls



Oven "On" Indicator

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

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

To Set the Clock

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

To Set the Minute/Second Timer

1. Push TIMER button.
2. Turn SET knob to desired amount of time (up to 9 hours and 59 minutes). The Minute/Second Timer will begin to count down within a few seconds.
3. When time is up, the End-of-Cycle Tone (3 long beeps) will sound and the display will again show the time of day.

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

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

To Cancel the Timer

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

To Bake

1. Push BAKE button.
2. Turn SET knob until desired temperature is displayed.

A one-second beep will sound when the oven has preheated to and stabilized at selected temperature.

3. When finished baking, push oven CANCEL button.

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

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

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

To Broil

1. Push BROIL button.
2. Turn SET knob until your choice of HI BROIL or LO BROIL is visible in the display.

When finished broiling, push the oven CANCEL button.

Electronic Controls (continued)

Automatic Oven Timer

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

For automatic oven cooking:

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

When cook time is reached, the End-of-Cycle Tone (3 long beeps) will sound and the oven will turn off.

During automatic cooking:

- You can push the STOP TIME button to find out when the End-of-Cycle Tone (3 long beeps) will sound and the oven will turn off.
- You can push the CLOCK button to display time of day without cancelling the oven operation.

To Delay Starting an Automatic Oven Operation

If a delayed cooking operation is desired:

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

When stop time is reached, the End-of-Cycle Tone (3 long beeps) will sound and the oven will turn off.

Caution: Never let food sit in the oven for more than 1 hour before cooking starts. Room temperature is ideal for the growth of harmful bacteria. Be sure oven light is off because heat from the bulb will speed bacteria growth.

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

If a delayed self-cleaning oven operation is desired, see page 21.

How to Change a Program

When a function has been entered, you can recall what has been programmed by pushing the corresponding function button. The messages in the display show you which function is currently being displayed. While the function is displayed, you can change it with the SET knob. You can change any programmed function at any time.

Tones

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

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

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

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

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

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

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

Pushing the CANCEL button will clear all functions except the Clock and Minute/Second Timer.

Baking

How to Set Your Oven for Baking

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

Shelf Positions

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

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

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

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.
- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could

cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

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

Common Baking Problems and Possible Solutions

PIES

Burning around edges

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

Bottom crust soggy and unbaked

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

Pie filling runs over

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

Pastry is tough; crust not flaky

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

CAKES

Cake rises higher on one side

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

Cakes cracking on top

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

Cake falls

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

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

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

COOKIES & BISCUITS

Doughy center; heavy crust on surface

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

Browning more noticeable on one side

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

Baking Guide

1. Preheating is very important when baking foods such as biscuits, cookies, cakes and other pastries.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

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

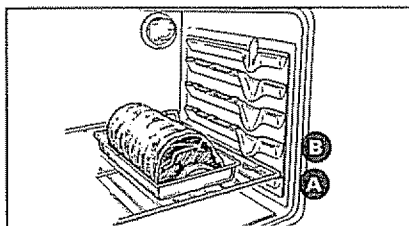
3. Dark or non-shiny finishes and glass cookware generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast-iron cookware.

Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
Bread					
Biscuits (½ in thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast-iron or Glass Pan	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 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes
Popovers	Deep Glass or Cast-Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	Dark metal or glass cookware gives 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.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce moister crusts
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs	Use 300°F and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	If baking four layers, use Shelves B and D
Layer, Chocolate	Metal or Glass Loaf Pans	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temperature 25° to 50°F. for more browning
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pans	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 temperature to 300°F. 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.
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and more time
Meringue	Spread to crust edges	B, C	325°-350°	15-25	To quickly brown meringue, use 400°F. for 9 to 11 minutes
One crust	Glass or Satin-finish Metal Pan	A, B	400°-425°	45-60	Custard fillings require lower temperature and longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	12-16	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

Roasting

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

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



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

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

Step 4: Most meats continue to cook slightly while standing after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F; to compensate for temperature rise, if desired, remove the roast from the oven when its internal temperature is 5° to 10°F less than the temperature shown in the Roasting Guide.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes additional time per pound (15 minutes additional time 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 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 Roasting Guide on page 15. For roasts over 8 lbs., cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the cooking time has passed.

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

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing 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. Preheat 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.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-33 35-39 40-45	18-22 22-29 30-35	140°-150° 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	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°-125°
*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above					
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-190°

Broiling

Broiling is cooking food by intense radiant heat from the upper broil unit in the upper 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 oven. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

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

Step 4: Close the oven door. Broiling should always be done with the oven door closed.

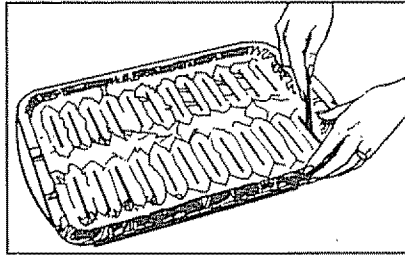
Step 5: Press the BROIL button and turn the SET knob until your choice of HI BROIL or LO BROIL is displayed. Note: Chicken and ham are broiled at LO BROIL in order to cook food without overbrowning it.

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

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

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

Use of Aluminum Foil



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

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

Questions & Answers

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

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

Q. Should I salt the meat before broiling?

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

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

A. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

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

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

Broiling Guide

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Broiling should always be done with the oven door closed.
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of

the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

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

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

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

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

Care and Cleaning

(See Cleaning Guide on page 23.)

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

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

Control Panel

It's a good idea to wipe the control panel clean after each use of the range. For a more thorough cleaning, the knobs can be removed by pulling them off the knob stems. If knobs are removed, do not allow water to run down the inside surface of the glass while cleaning. Clean with mild soap and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on the control panel—they will damage the finish.

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 impregnated pads—they may scratch the surface. Do not use harsh chemicals such as bleach or chemical oven cleaners.

CAUTION: DO NOT COOK ON OR CLEAN A BROKEN OR CRACKED COOKTOP.

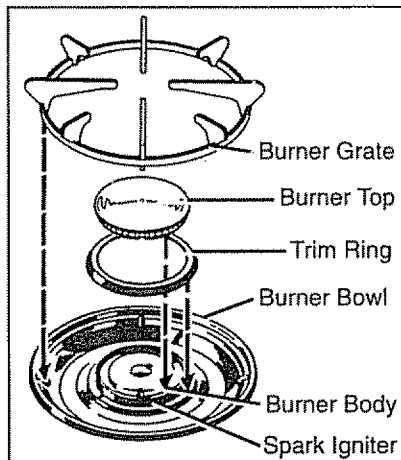
Cleaning solutions and spillovers penetrating the cooktop can create a risk of electric shock. Call for service technician immediately.

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 when the top of the burner is removed. The spark igniter sparks any time a control knob is pushed in. Be careful not to push in any surface unit controls while the top of a burner is removed. A slight electrical shock might result which could cause you to knock over hot cookware.



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

The burner grates, burner tops and trim rings can be lifted off, making them easy to clean. Removing them gives you access to the burner bodies and burner bowls. (To avoid snagging cloth on spark igniters, leave burner caps in place when cleaning burner bowls.) **DO NOT REMOVE BURNER BOWLS.** The bowls hold the cooktop glass in place. Wash burner parts with all-purpose non-abrasive cleaner and warm water. Soak stubborn soil. Dry them with a cloth—don't reassemble them wet.

To reassemble: Place the trim ring onto the burner body first. Before replacing the burner top, first examine the four notches on its underside. One of the notches, shaped differently from the other three, includes an indexing key for the spark igniter—this notch fits over the spark igniter. When replacing burner grate, make sure the bottoms of the four larger burner grate fingers fit into the corresponding indentations in the burner bowl.

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. 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.

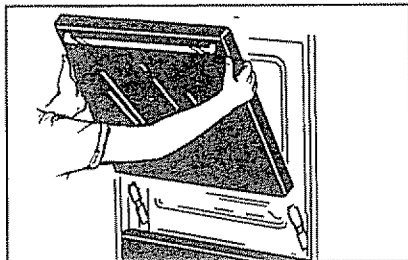
To get rid of burned-on food, soak the grates in a slightly diluted liquid detergent.

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.

Lift-Off Oven Door

The oven door is removable to make the interior more accessible.



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

Note: Be careful not to place hands between the spring hinge and the oven door frame as the hinge could snap back and pinch your fingers.

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

Oven Shelves

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

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

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

Broiler Pan & Rack

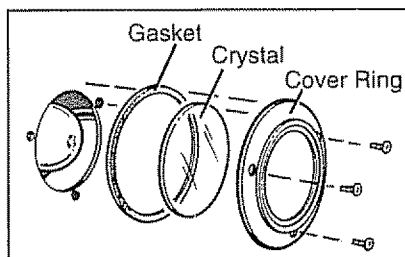
After broiling, remove the broiler pan and rack and carefully pour off the grease. Wash and rinse the broiler pan and rack in hot, soapy water.

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

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

Oven Light Bulb

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



To remove:

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

To replace:

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

Thermostat Adjustment

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

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

To adjust temperature:

1. Push the BAKE button.
2. Select a temperature between 500°F and 550°F with the SET knob.
3. Quickly (within two seconds, before the BAKE function begins) push and hold the BAKE button for about 5 seconds. The display will show a plus number, a minus number, or "00."
4. Turn the SET knob to adjust the temperature in 5°F steps. You can raise it until +35°F shows on display or lower it until -35°F shows on display. If the control beeps and flashes, push the CANCEL button and start over.

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

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

Operating the Self-Cleaning Oven

Programmed Cleaning Time:
3½ hours

Prepare the Oven Before Setting the Controls

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

Step 1:

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

Step 2:

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

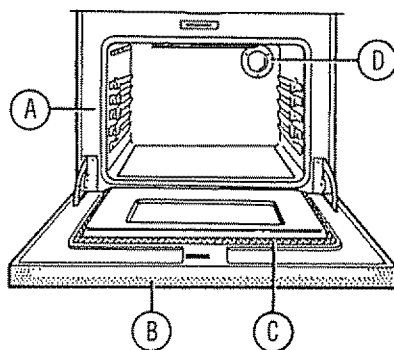
Step 3:

- Clean spatters or soil on the oven front frame (A), under the front edge of the oven vent, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.
- Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.

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

Clean the door gasket (C) using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will prevent excessive soil buildup. Do not rub the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace it.

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



A. Oven Front Frame

B. Openings in Door

C. Oven Door Gasket

D. Oven Light Bulb Cover

Step 4:

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

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

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

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

Important

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

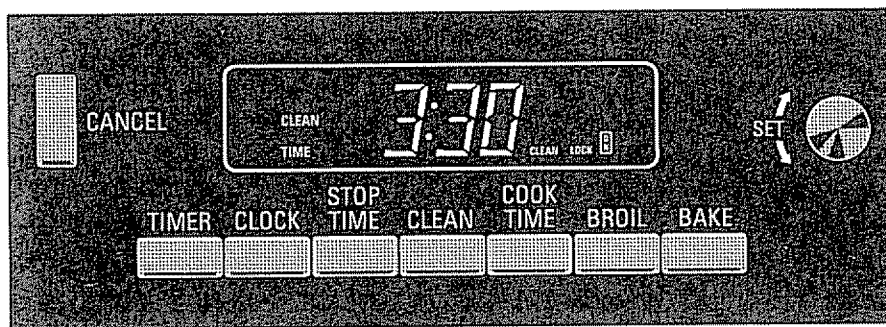
1. Touch CLEAN button.
2. Set the controls.

3. The words "CLEAN TIME" are displayed. The oven begins to heat, the door locks automatically when locking temperature is reached and the word "LOCK" is displayed.

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

4. When the 3½ hour cleaning cycle is over, the word "CLEAN" goes out and the oven begins to cool.

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



Set the Oven for Cleaning

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

1. Push the CLEAN button.
2. Turn SET knob in the clockwise direction about 1/2 turn. The display will show "3:30."

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

Note: You can find out when the clean cycle will be finished by pushing the STOP TIME button.

The word "DOOR" is displayed when you try to set a clean cycle with the door open or when the oven temperature is too high.

To Set a Delayed Start

1. Push STOP TIME button.
2. Turn SET knob to time of day when you wish cleaning to be completed (must be more than 3½ hours later than current time of day).
3. Push the CLEAN button.
4. Turn SET knob in the clockwise direction about 1/2 turn.

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

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

To Stop a Clean Cycle

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

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

After Self-Cleaning

1. When a clean cycle is finished, the word "CLEAN" will be off in the display.
2. Wait until the oven has cooled below locking temperature (about 20-30 minutes) and the word "LOCK" is off in the display.

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

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

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

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

(continued next page)

Operating the Self-Cleaning Oven (continued)

Questions and Answers

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

A. No. Your Electronic Controls use the range clock to help start and stop your self-cleaning cycle.

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

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

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

A. Yes, but carefully, and only with a clean sponge to soak the soiled area with hydrogen peroxide. See page 20.

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

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

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

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

Q. Should there be any odor during the cleaning?

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

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

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

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

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

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

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

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

Cleaning Guide

NOTE: Let oven parts cool before touching or handling.

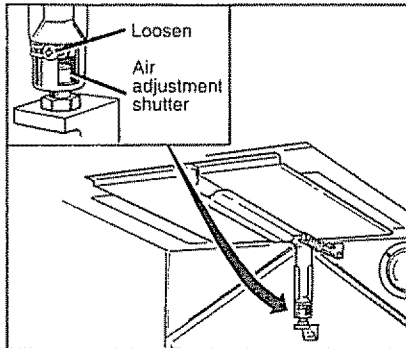
PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad • Dishwasher-Safe 	Drain fat and cool pan and rack slightly (Do not let soiled pan and rack stand in oven to cool) Sprinkle on detergent Fill the pan with warm water and spread a damp cloth or paper towel over the rack Let pan and rack stand for a few minutes. Wash; scour if necessary Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN	
Control Panel	<ul style="list-style-type: none"> • Damp Cloth • Paper Towel • Soap and Water 	DO NOT USE abrasives, cleaning powders, steel wool or plastic scouring pads. They will mar the surface.	Wash control panel with soap and water, using a soft cloth. Rinse and dry with a soft cloth.
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Clean outside of glass door with a glass cleaner that does not contain ammonia Do not allow water to run down inside openings in the glass while cleaning	
Metal Parts	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.	To safely clean surfaces: wash, rinse, and then dry with a soft cloth Do not allow water to run down inside the surface of the glass while cleaning.
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface	If acids should spill on the oven while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse Polish with dry cloth.
Oven Door*	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives.	INSIDE OF DOOR: Clean ONLY the door liner outside the gasket The door is automatically cleaned if the oven is in the self-cleaning cycle DO NOT rub or damage the gasket. Avoid getting soap and water on the gasket or in any openings on the door Rinse well NOTE: Soap left on liner causes additional stains when oven is reheated OUTSIDE OF DOOR: Use soap and water to thoroughly clean the top, sides and front of the oven door.
Oven Gasket	<ul style="list-style-type: none"> • Hydrogen peroxide 	See Self-Cleaning section for more information	
Shelves (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> • Soap and Water • Dishwasher-Safe 	Shelves can be cleaned with the self-cleaning function in the 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 For heavy soil, clean by hand and rinse thoroughly	
Storage Drawer	<ul style="list-style-type: none"> • Soap and Water 	Storage drawer may be removed for cleaning Wash with soap and water Rinse with a damp cloth and dry	
Oven Liner* CAUTION: When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if lamp cover is removed.	<ul style="list-style-type: none"> • Soap and Water 	Allow to cool before cleaning Frequent wiping with mild soap and water will prolong the time between major cleanings Be sure to rinse thoroughly to avoid additional stains.	
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs Wash gently, but do not soak. Dry and return controls to range.	
Surface Burners and Grates	<ul style="list-style-type: none"> • All-Purpose Mild Abrasive Cleanser and Warm Water 	DO NOT clean in self-cleaning oven or dishwasher. DO NOT USE steel wool or abrasive cleaners because they will clog the burner openings and scratch the burners.	If heavy spillover occurs, remove burner grates, burner tops and trim rings (see page 18). Wash burner parts with all-purpose non-abrasive cleanser and warm water. Soak stubborn soil Dry them with a cloth—don't assemble wet.

*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately Take care not to touch hot portion of oven When surface is cool, clean and rinse

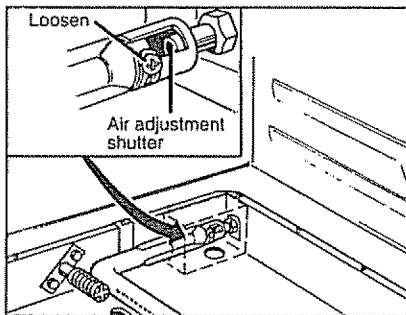
Minor Adjustments You Can Make

Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the broil and oven burners regulate the flow of air to the flame.

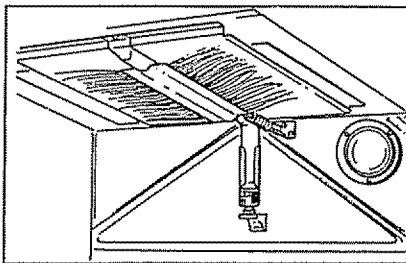


The air adjustment shutter for the top burner is on the rear wall of the oven.

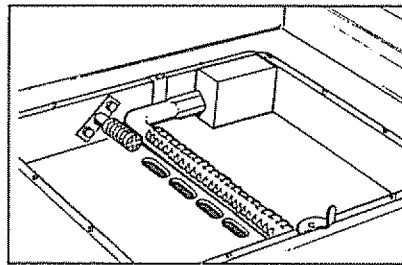


The shutter for the bottom burner is near the back wall behind the storage drawer.

To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



The flames for the top (broil) burner should burn steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.



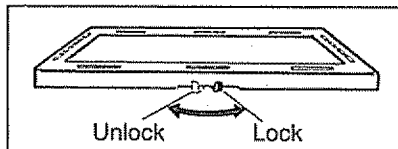
To determine if the bottom burner flames are proper, remove the oven bottom (see below) and the burner baffle. The flames should have 1/2" to 3/4" blue cones with no yellow tipping. When the baffle is back in place, the flames will resettle.

Visually check the color of the flames every six months. If they look like illustration (A) on page 25, call for service.

Removable Oven Bottom

The oven bottom can be removed to clean large spills, and to enable you to reach the oven burner.

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.

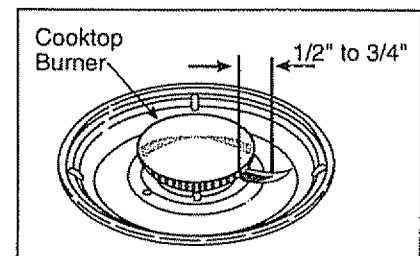
The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spills. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic (such as milk, tomatoes or sauerkraut, and sauces 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-filled abrasive pads. Rinse well to remove any soap before self-cleaning.

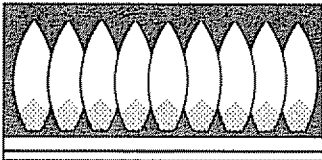
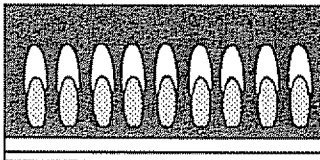
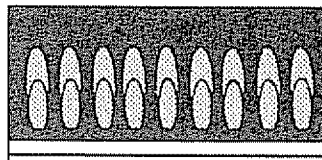
Cooktop Burner

Assemble the burners as shown in the preparation section. Turn each burner full on. Flames should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first but this will soon disappear. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.





Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
TOP BURNERS DO NOT LIGHT	<ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Gas supply not connected or not turned on. • Check for power outage. • Pan sitting on burner grate may be partially blocking the free air flow needed for combustion. Remove pan and try again. • Igniter orifice in burner body may be clogged (see illustration on page 18). Remove the obstruction. • Burner parts not replaced correctly (see page 18). • Hole in burner top behind igniter may be clogged.
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>(A) Yellow flames— Call for service</p> </div> <div style="text-align: center;">  <p>(B) Yellow tips on outer cones—Normal for LP gas</p> </div> <div style="text-align: center;">  <p>(C) Soft blue flames— Normal for natural gas</p> </div> </div> <ul style="list-style-type: none"> • If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. • With LP gas, some yellow tipping on outer cones is normal.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> • If range is connected to LP gas, check all steps in the Installation Instructions.
SURFACE BURNER KNOBS WILL NOT TURN	<ul style="list-style-type: none"> • To turn from OFF position, push the knob in and then turn.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips. • Oven bottom not securely seated in position. • Electronic Controls set incorrectly. Review pages 10 and 11. • Check common baking, roasting and broiling problems on pages 12–17.
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	<ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Check for power outage.

Problem Solver (continued)

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none">• STOP TIME must be more than 3½ hours later than START TIME.• Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature and reset the controls.
STRONG ODOR	<ul style="list-style-type: none">• Improper air/gas ratio in oven. Adjust oven burner air shutters—see page 24.• An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none">• Bulb may be loose or burned out.• Electrical plug must be plugged into a live power outlet.• Switch operating oven light is broken. Call for service.

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

Range Toe Space Filler Instructions for Countertop Heights up to 38"

The range height must be adjusted to the countertop height. For countertop heights greater than 37", additional steps may need to be taken as detailed below.

When the range is elevated to its maximum height, there is a large space between the bottom of the range and the floor, referred to as the toe space. This may be visually objectionable. The legs should not be extended any farther than to provide a maximum of 3" toe space. See Fig. 1.

The range is designed to provide a minimum of 1" air gap at the bottom of the range. (Example: When legs are screwed all the way into the base rail.) See Fig. 2.

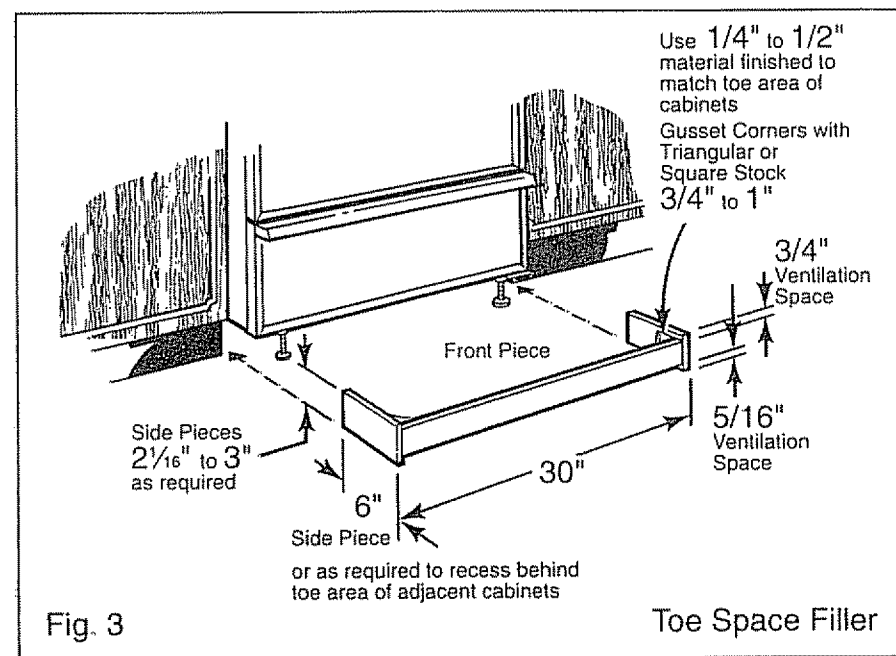
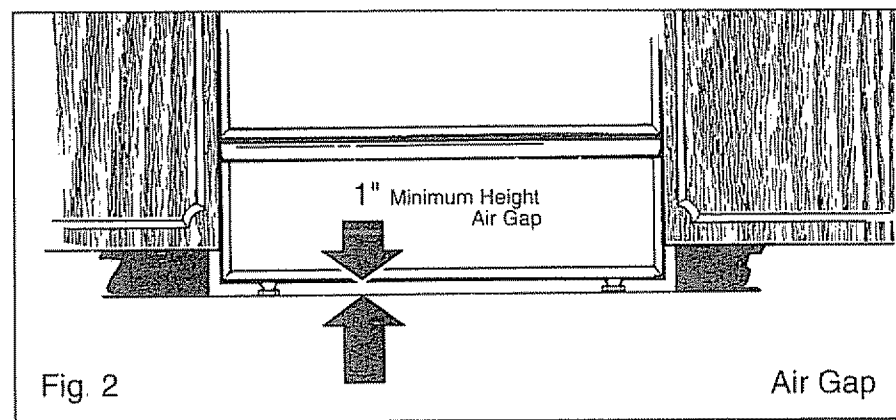
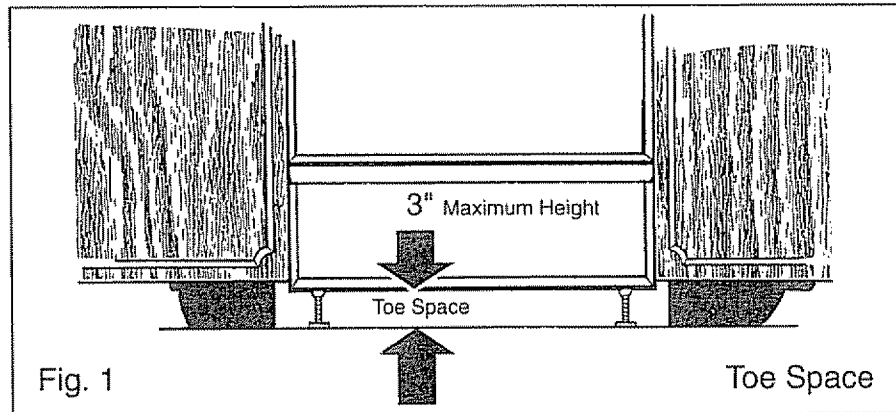
This gap is very important to the proper ventilation of the range and must be maintained when treating the appearance of the toe space.

The following information is given to make a filler for the toe space when the legs are extended to provide a toe space of 2 1/16" to 3".

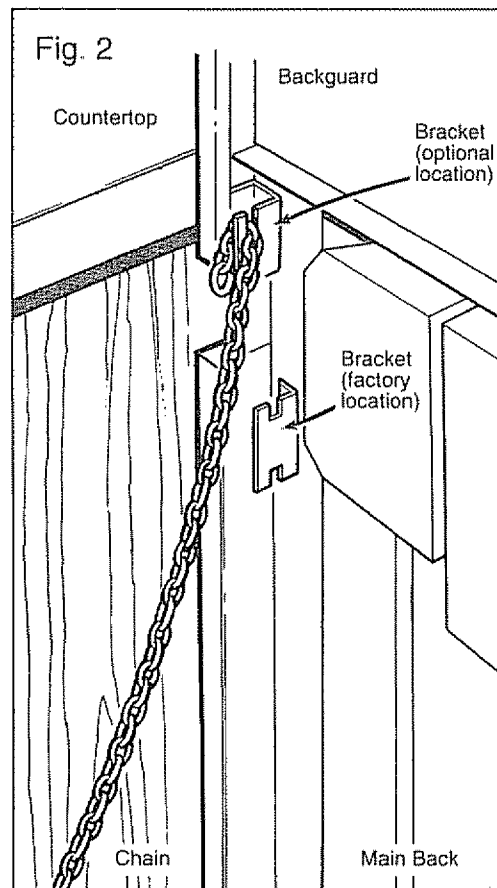
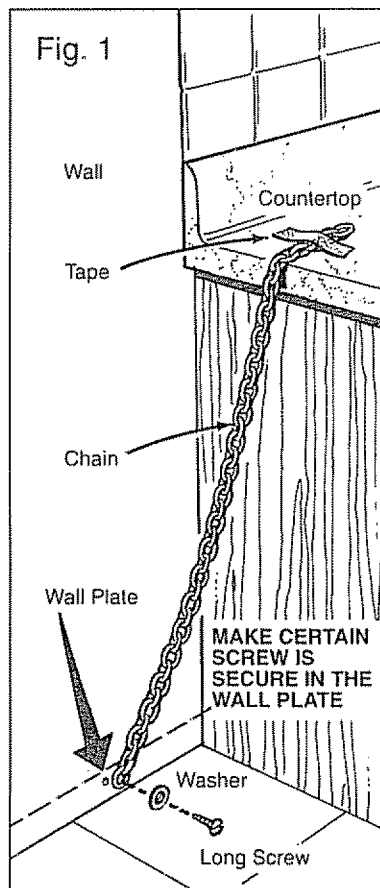
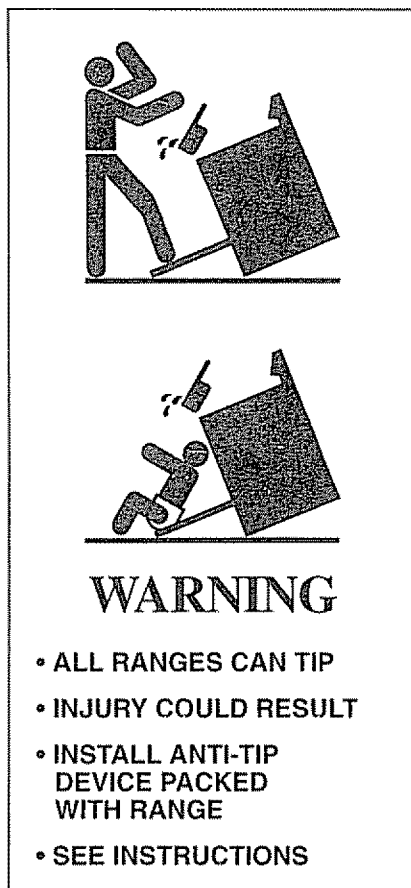
After the range is installed with the longer legs and is in position and level, measure from the bottom of the bodyside to the floor. This will be the required height of the toe space filler side pieces. See Fig. 1. This height may vary from 2 1/16" to 3". Any height less than 2 1/16" may not be visually objectionable and not need the filler.

Determine measurements for the filler front piece as shown in Fig. 3. Make sure to provide the 3/4" gap at the top and the 5/16" gap at the bottom. These gaps will provide the proper 1" minimum ventilation space as mentioned before.

Use screws or other removable fasteners if you wish to attach the filler to the floor or adjacent cabinets so the filler can readily be removed when it is necessary to move the range.



Anti-Tip Device Installation Instructions for Kit No. 045 (344119)



1. 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. 2).

Make sure there are no structural supports for the countertop that will interfere with the stability bracket when located in the upper set of holes. Determine where the gas plumbing is located behind the range so the chain and bracket will in no way damage the plumbing.

2. Fasten one end of the stability chain to the floor or the wall with the long screw and washer supplied. Make certain the screw is going into the wall plate at the base of the wall or one of the studs in the wall (see Fig. 1). Whether you attach the chain to the wall or floor, be certain that the screw is in at least 3/4" thickness of wood other than baseboard and that there are no electrical wires or plumbing in the area that the screw could penetrate. Attach the stability chain in a location that will allow it to be in line with the bracket side-to-side as much as possible when attached to the unit. Test to see if the chain is securely fastened by tugging on it.

3. Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging (see Fig. 1).

4. 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.

5. 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. 2), making sure the chain is pulled as tight as possible and that there is no excess slack in the chain after chain is attached to the bracket.

Excess slack in the chain could allow the range to tip over excessively.

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

Notes

Notes

YOUR GE GAS RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

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

WHAT IS NOT COVERED

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

Read your Use and Care material

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

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

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

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

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

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

Part No. 164D2092P262

Pub. No. 49-8203

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