



Use and Care Guide

Self-Cleaning Radiant Range



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More questions?...call
GE Answer Center® 800.626.2000



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*Models: JB575GR
JB575GS
JB576GR*



HELP US HELP YOU...

Before using your range, read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

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

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

Check the problem Solver in the back of this book. 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, KY 40225

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

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



IMPORTANT SAFETY INSTRUCTIONS

Read All Instructions Before Using Your Range.

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 birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

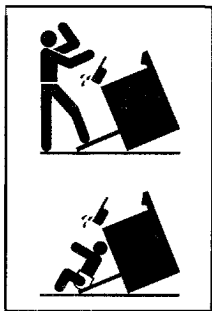
The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.



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.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

WARNING—AU



ranges can tip and injury could result. To prevent **accidental tipping of the range** from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the Anti-Tip device supplied. To check if the device is installed and engaged properly, carefully tip the range forward until it engages the device.

If you pull the range out from the wall for any reason, make sure the device engages the range when you push the range back. Please refer to the Anti-Tip device information in this book. Failure to take this precaution could result in tipping of the range and injury.

- Do not leave children alone--children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE-CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Teach children not to **play** with the controls or any other part of the range.
- Never leave the oven door open when you are not watching the range.

- Don't **allow** anyone to climb, **stand or hang on the door, drawer or range top**. They could damage **the** range and even tip it over, causing severe personal injury.
- Never wear loose-fitting or hanging garments **while** using the appliance. Flammable material **could** be ignited if brought in contact with hot heating elements and may cause severe burns.



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

- **For your safety, never use your appliance for warming or heating the room.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

- 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 the surface unit by

covering pan completely with a well-fitting lid, cookie sheet or flat tray, or if available, use dry chemical or foam-type extinguisher. 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.

Flame in the oven can be smothered completely by closing the oven door and turning the oven control to OFF or use a chemical or foam-type extinguisher.

- **Do not touch the 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 the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling, first.

(continued next page)



IMPORTANT

INSTRUCTIONS

(continued)

- **Do not cook on a broken glass cooktop.** Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your cooktop become broken.
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.
- **Be care** when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- **Do not touch** the surface units. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units or areas nearby the surface units; allow sufficient time for cooling, first. Potentially hot surfaces include the cooktop and areas facing the cooktop, the oven vent opening and surfaces near the opening, crevices around the oven door, the edges of the door window and metal trim parts above the door. Remember: The inside surface of the oven may be hot when the door is opened.
- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.
- **After broiling,** always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch fire next time you use the pan.

Oven

- **Stand away from range** when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Don't heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- **Keep oven vent duct** unobstructed.
- **Keep oven** free from grease buildup.
- **Place oven shelf** in desired position while oven is cool. If shelves must be handled when hot, do not let pot holder contact heating units in the oven.

- **Pulling out shelf to the shelf stop** is a convenience in lifting heavy foods. **It is also** a precaution against burns from touching hot surfaces of the door or oven walls.
- When **using cooking or roasting bags** in oven, follow the manufacturer's directions.
- **Do not use your oven** to dry newspapers. If overheated, they can catch fire.
- **Do not use oven** for a storage area. Items stored in an oven can ignite.
- **Do not leave paper products, cooking utensils, or food in the oven** when not in use.

Self-Cleaning Oven

- **Do not clean the 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 the broiler pan and other cookware.
- **Do not use aluminum foil to line oven bottoms,** except as suggested in manual. Improper installation of these liners may result in a risk of electric shock or fire.
- **Be sure to wipe up excess spillage before** starting the self-cleaning operation.
- **If the self-cleaning mode malfunctions,** turn off and disconnect the power supply. Have serviced by a qualified technician.

Cooktop and Radiant Surface Units

- **Use proper pan size**—This appliance has four surface units. Select cookware having flat bottoms large enough to cover the selected surface unit. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface units will also improve efficiency.
- **Never leave the surface units unattended** at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.



- Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- Avoid scratching the glass cooktop surface with sharp implements, or with rings or other jewelry.
- Never use the glass cooktop surface as a cutting board.
- **Do not** place or store items on top of the glass cooktop surface when it is not in use.
- Do not place any spoons or other stirring utensils on glass cooktop surface when **it** is in use. They may become hot and could cause burns.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for surface cooking; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Never try to clean the cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

- Always turn the surface unit control knob to OFF before removing cookware.
- Keep an eye on foods being fried **at HI or MEDIUM HIGH** heat settings.
- When flaming foods are 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 a **deep fat** thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never try to move a pan of hot fat, **especially** a deep fat fryer. Wait until the fat is cool.

SAVE THESE INSTRUCTIONS

INSTALLING

YOUR

RANGE



Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed. Please check your range to ensure all packaging materials and protective tape covering are removed from areas, such as the door trim, main top frame, end caps, etc., before using.

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. For complete information, see the Installation Instructions.

Leveling the Range

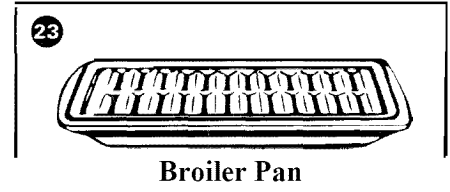
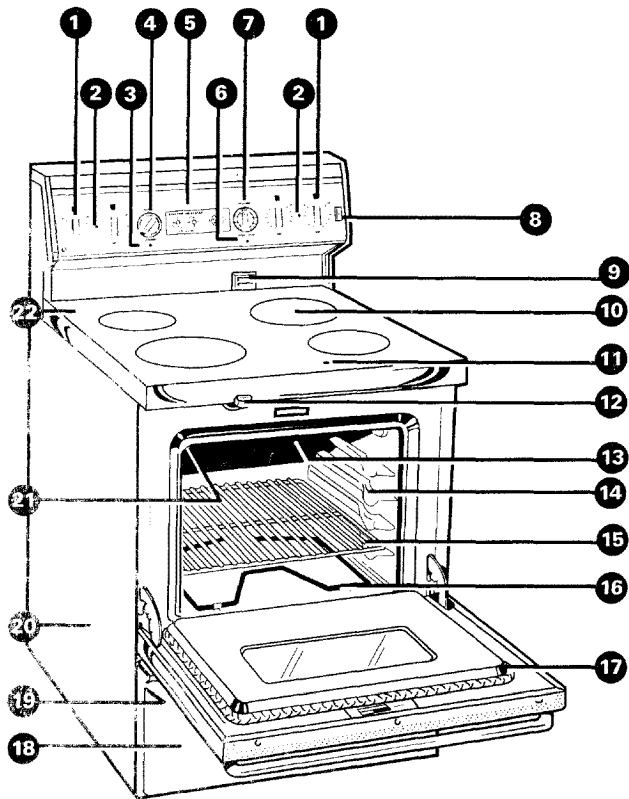
Leveling screws are located on each corner of the base of the range. Remove the bottom drawer and you can level the range on an uneven floor with the use of a nutdriver.

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

One of the rear leveling screws will engage the Anti-Tip device (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling screw that is to be installed into the Anti-Tip device.



FEATURES OF YOUR RANGE



**JB575GR
JB575GS
JB576GR**

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SURFACE COOKING ZONE CONTROLS

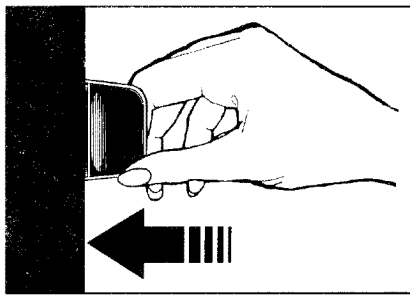


Surface Cooking with Infinite Heat Controls

At both OFF and HI positions, there is a slight niche so control “clicks” at those positions; “click” on HI marks the highest setting; the lowest setting is LO. 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



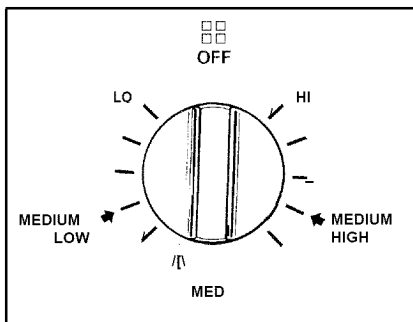
1. Push the control knob in.
2. Turn either clockwise or counterclockwise to desired heat setting.

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

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

The cooking zone indicator light will glow when ANY cooking zone is on.

Cooking Guide for Using Heat Settings



HI—Quick start for cooking; brings water to a boil.

MEDIUM HIGH—(Setting halfway between HI and MED) Fast fry, pan broil; maintains a fast boil on large amounts of food.

MED—Saute and brown; maintains a slow boil on large amounts of food.

MEDIUM LOW—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

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

NOTE:

- At HI, MEDIUM HIGH settings, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- At MEDIUM LOW, LO settings, melt chocolate and butter on small surface unit.

Cooktop temperatures increase with the number of zone elements that are on. With 3 or 4 zones turned on, surface temperatures are high so be careful when touching the cooktop. THE HOT INDICATOR LIGHT WILL GLOW WHEN THE COOKTOP IS HOT TO THE TOUCH.



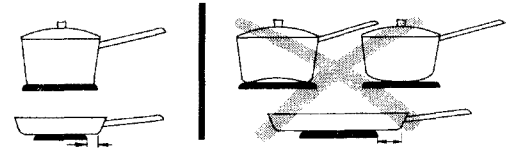
COOKING TIPS

Cookware

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

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

Do not let pots boil dry. Overheated metal can bond to glass cooktop. An overheated copper pot will leave a residue (that will permanently stain cooktop).



Not over 1 inch

Over 1 inch

Sliding aluminum cookware across the glass may leave metal marks. These metal marks will appear as small scratches. They can be removed with Cook Top Cleaning Creme and a razor scraper.

Deep Fat Frying

Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

Wok Cooking

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



Melted Materials on Cooktop

Melted materials (plastic, aluminum foil, sugar or foods with high sugar content) can cause damage to the cooktop.

If you accidentally melt anything on the cooktop, turn unit to LO, wipe the hot cooktop immediately with several dry paper towels. Scrape off the remainder of the burned material with a razor scraper (held in a pot holder) at a 30° angle while the cooktop is warm. Be careful not to burn yourself.

Do not attempt further cleaning until the cooktop surface has cooled. See the Care and Cleaning section.

HOME CANNING TIPS



Canning should be done on the cooktop only.

Pots that extend beyond 1 inch of the cooking zone circle are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the cooking zones.

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

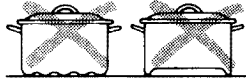
Observe the Following Points in Canning

1. Be sure the canner fits over the center of the cooking zone. If your cooktop or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the cooking zones and take too long to boil water.

RIGHT



WRONG



Flat-bottomed canners are recommended.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

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

CAUTION:

Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.

After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

The cooktop cooking zones have temperature limiters that prevent the glass cooktop from getting too hot. If the bottom of your canner is not flat, the cooking zone can overheat, triggering the temperature limiters to turn the unit off for a time. This will stop the boil or reduce the pressure in the canner.

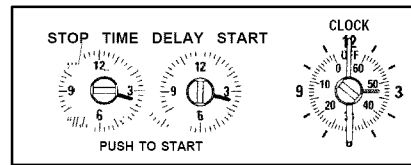
Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, you cannot can on any of the cooktop cooking zones if your canner is not flat enough.



Automatic Timer and Clock

To Set the Clock

To set the clock, **push the right most knob in and turn the clock hands to the correct time.** (If the Automatic Timer pointer should move also, let the knob out, turn the Timer pointer to OFF.)



To Set the Minute Timer

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

To set the Minute Timer, turn the center knob, **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 the knob, **without pushing in, until the pointer reaches OFF and buzzer stops.**

Time Bake Uses Automatic Timer

Using the Automatic Timer, you can Time Bake with the oven starting immediately and turning off at the STOP TIME set, or set both the DELAY START and the STOP TIME dials to automatically start and stop the 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 Timed Baking is explained in detail in the Baking section of this book.

Self-Clean Uses Automatic Timer

The self-cleaning function on your range uses the Automatic Timer to set the length of time needed to clean whether you wish to clean immediately, or delay the cleaning until low energy times such as during the night. See the Self-Cleaning section of this book.

Questions and Answers

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

A. The 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 DELAY START or STOP TIME dials to turn on and off at set times during timed functions.

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

A. The Minute Timer can be used during any cooking function. The Automatic Timers (DELAY START and STOP TIME dials) are used with Time Bake and Self-Clean functions.

Q. Can I change the time of day on the clock while I'm Time Baking in the oven?

A. The time of day on the clock should not be changed during any program that uses the 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 the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly to give sure, sturdy support.
3. Read over the information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of using your new range.

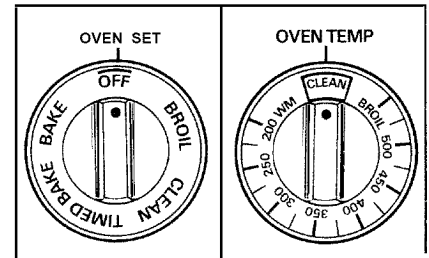
Oven Controls

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

The OVEN TEMP knob maintains the temperature you set, from WARM (150°F.) to BROIL (550°F.) and also at CLEAN (880°F.)

The OVEN SET light glows only when the knob is turned to CLEAN.

The OVEN TEMP light glows until the oven reaches your selected temperature, then goes off and on with the oven unit during cooking.



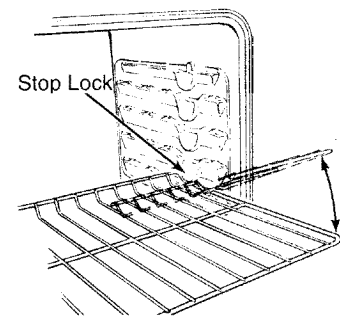
Oven Shelves

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.

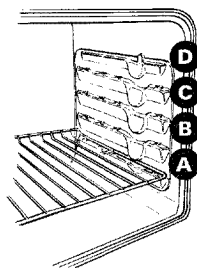
To remove the shelves from the oven, pull them toward you, tilt front end upward and pull them out.

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



Shelf Positions

The oven has four shelf supports identified in this illustration as A (bottom), B, C and D (top). Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



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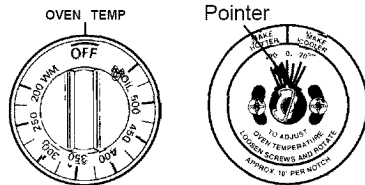


Oven Light

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

Adjusting Oven Thermostat

Use the time given in your recipe when using the oven for the first time. Oven thermostats, in time, may “drift” from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your oven has been set correctly at the factory and is more likely to be accurate than the oven which it replaced. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (Oven Temp) knob. **We do not recommend the use of inexpensive thermometers, such as those found in the grocery store, to readjust the temperature setting of your new oven.** These temperatures can vary by as much as 20-40 degrees. Your oven has been preset to maximize cooking efficiency.



To adjust the thermostat knob:

1. Pull the knob off the shaft, look at the back of the knob and note the current setting **before making any adjustments.**
2. Loosen both screws on the back of the knob.
3. If the oven temperature seems too hot, move the pointer toward the words **MAKE COOLER**. If the temperature seems too cool, move pointer toward the words **MAKE HOTTER**. Each notch changes the temperature by about 10 degrees Fahrenheit.
4. Tighten the screws.
5. Replace the knob, matching the flat area of the knob to the shaft.

BAKING

Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjusting Oven Thermostat section.

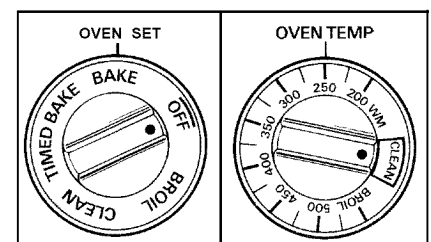
Do not lock the oven door with the door latch during baking. The latch is used for self-cleaning only.

How to Set Your Range for Baking

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

1. Place food in oven, being certain to leave about 1 inch of space between pans and walls of oven for good circulation of heat. Close the oven door. During baking, avoid frequent door openings to prevent undesirable results.

2. Turn the OVEN SET knob to **BAKE** and the OVEN TEMP knob to the desired temperature.
3. Check food for doneness at minimum time on the recipe. Cook longer if necessary. Switch off the heat and remove food.

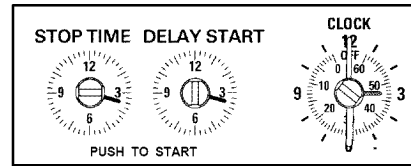


TIMED BAKING



How to Time Bake

The automatic oven timer controls are designed to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically) or Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset stop time) will be described.

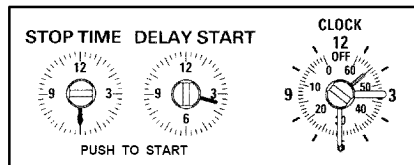
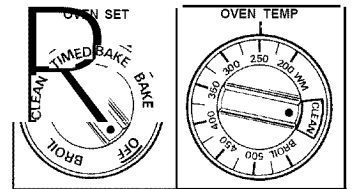


Note: Before beginning, make sure the clock shows the correct time of day.

How to Set Immediate Start and Automatic Stop

Immediate Start is simply setting oven to start baking now and turning off at a later time automatically. Remember, foods continue cooking after controls are off.

2. Turn the OVEN SET knob to TIMED BAKE. Turn the OVEN TEMP knob to the oven temperature—for example, 250°F. The oven will start immediately and will stop at the time you have set.



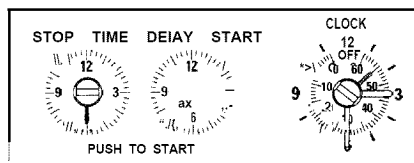
1. To set the Stop Time, push in knob on the STOP TIME dial and turn the pointer to the time you want the oven to turn off—for example, 6:00. The DELAY START should be at the same position as the time of day on the clock.

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

How to Set Delay Start and Automatic Stop

Delay Start and Automatic Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

3. Turn the OVEN SET knob to TIMED BAKE. Turn the OVEN TEMP knob to 250°F. or the recommended temperature.



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

NOTE:

1. To set the Start Time, push in the knob on the DELAY START dial and turn the pointer to the time you want the oven to turn on—for example, 3:30.
2. To set the Stop Time, push in the knob on the STOP TIME dial and turn the pointer to the time you want the oven to turn off—for example, 6:00. This means your recipe called for two and one-half hours of baking time.

• Foods that are highly perishable such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

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



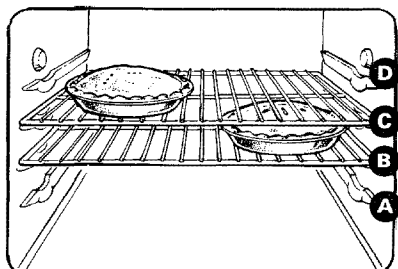
BAKING

For best baking results, follow these suggestions:

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired.

As a general rule, place most foods in the middle of the oven, on either the second or third shelf from the bottom. See the chart for suggested shelf positions.



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

Preheating

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

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

Baking Pans

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

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F and use the recommended cooking time by the recipe. This is not necessary when baking pies or casseroles.

Pan Placement

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

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



Baking Guides

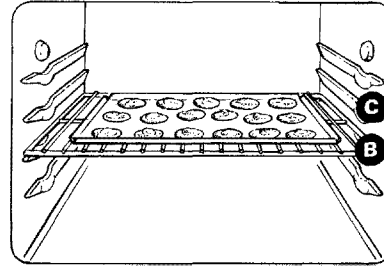
When using prepared baking mixes, follow package recipe or instructions for best results.

Cookies

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

Do not use a cookie sheet so large that it touches the walls or the door of the oven.

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



Pies

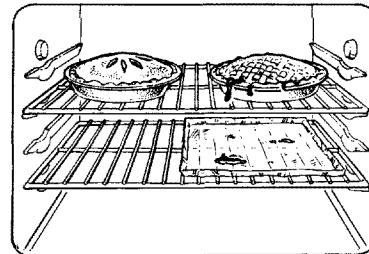
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

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

Aluminum Foil

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



Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

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

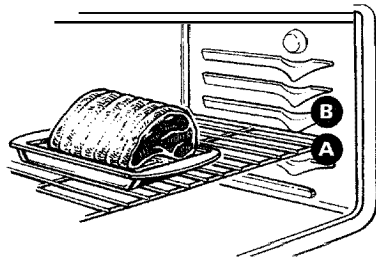


ROASTING

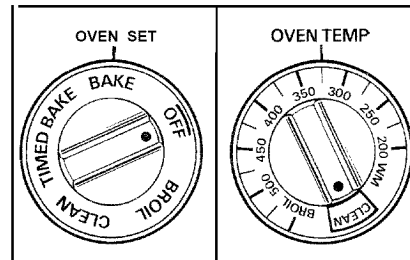
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to BAKE or TIMED BAKE. Roasting is easy; just follow these steps:

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



2. Check the weight of the meat. Place the 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.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.



3. Turn the OVEN SET knob to BAKE. Turn the OVEN TEMP knob to 325°F. Small poultry maybe cooked at 350°F. for best browning. (You may hear a slight clicking sound, indicating the oven is working properly.)
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 increase, if desired, remove the roast from the oven when roast's internal temperature is 5° to 10°F. less than temperature shown in the Roasting Guide.**

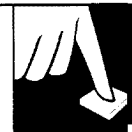
NOTE: You may wish to use TIMED BAKE, as described in the Baking section, to turn oven on and off automatically.

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 to 25 minutes additional time per pound (10 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 package 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 the Roasting Guide section. For roasts over 8 pounds, 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.**

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 y-33	140-150-i- 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)		125°-130°
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°

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

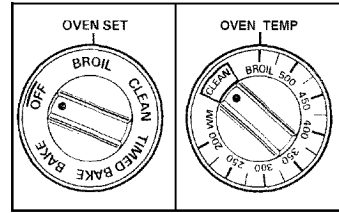
[†]The U.S. Department of Agriculture says, "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: *Safe Food Book—Your Kitchen Guide*. USDA Rev. June 1985.)



BROILING

Broiling is cooking food by 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.

1. If the meat has fat or gristle near edge, cut vertical slashes through both about 2 inches apart. If desired, fat may be trimmed, leaving layer about 1/8 inches thick.
2. Place the meat on the broiler rack in the broiler pan which comes with the range. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch fire.
3. Position the shelf on the recommended shelf position as suggested in Broiling Guide. Most broiling is done on C position, but if your range is connected to 208 volts, you may wish to use a higher position.
4. **Leave the door open to the broil stop position. The door stays open by itself, yet proper temperature is maintained in the oven,**

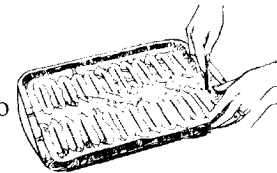


5. Turn the OVEN SET knob to BROIL. Turn the OVEN TEMP knob to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)
6. Turn food only once during cooking. Time foods for first side according to the Broiling Guide. Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)
7. Turn the OVEN SET knob and the OVEN TEMP knob to OFF. Serve food immediately, and leave the pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil

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

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



Questions & Answers

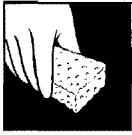
- Q.** When broiling, is it necessary to always use a rack in the pan?
- A.** Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.
- 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.** In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.
- Q.** Do I need to grease my broiler rack to prevent meat from sticking?
- A.** No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

BROILING GUIDE



- Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- Leave oven door open to the broil stop position.
- 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 the meat and losing the juices.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.
- If your range is connected to 208 volts, rare steaks may be broiled by preheating broil heater and positioning the 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	4½	4½	Arrange in single layer.	
Ground Beef Well Done	1lb. (4 patties) 1/2 to 3/4 inch thick	C	10	7	Space evenly. Up to 8 patties take about same time.	
Beef Steaks Rare Medium Well Done	1 inch thick (1 to 1 ½ lbs.)	C C C	6 8 12	5 6 11	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.	
Rare Medium Well Done	1½ inch thick (2 to 2 ½ lbs.)	C C C	10 15 25	7-8 14-16 20-25		
Chicken	1 whole (2 to 2 ½ lbs.), split lengthwise	A	35	10-15		Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C C	1½-2 1	1/2		Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
Lobster Tails	2-4 (6 to 8 oz. each)	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half of broiling time.	
Fish	1-lb. fillets 1/4 to 1/2 inch 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 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1 ½ inch thick or home cured.	
Pork Chops Well Done	2 (1½ inch) 2 (1 inch thick) about 1 lb.	C B	10 13	10 13	Slash fat.	
Lamb Chops Medium Well Done	2 (1 inch) about 10 to 12 oz.	C C	10 12	9 10	Slash fat.	
Medium Well Done	2 (1½ inch) about 1lb.	C B	14 17	12 12-14		
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.	

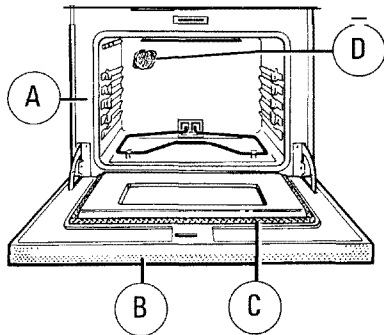


OPERATING THE SELF-CLEANING OVEN

Total Cleaning Time: 3 hours

Before a Clean Cycle

1. Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven. (Oven shelves may be left in the oven. **NOTE: Shelves will discolor after the self-clean cycle.**)
2. Wipe up heavy soil on oven bottom. If you use soap, rinse thoroughly before self-cleaning to prevent staining.



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

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

Do not rub or clean the door gasket (C)—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 have it replaced.

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

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

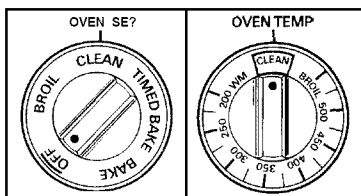
Oven shelves may be cleaned in the self-cleaning oven; however, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

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 temperatures 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.

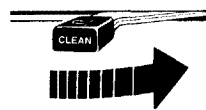
How to Set Oven for Cleaning



1. Turn the **OVEN SET** and the **OVEN TEMP** knobs to **CLEAN**. Controls will snap into final position when the **CLEAN** location is reached.

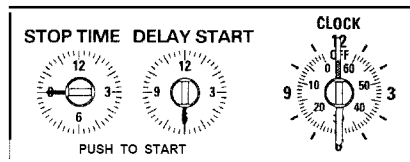
The **OVEN SET** light glows when knob is turned to **CLEAN**. The **OVEN TEMP** light glows until the oven reaches the cleaning temperature, then goes off and on with the oven unit during cleaning.

2. Slide the latch handle to the right as far as it will go.



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

3. Set the automatic oven timer:



Make sure **both** the clock and the **DELAY START** dial show the correct time of day. When the **DELAY START** knob is pushed in and turned, it will "pop" into place when the time shown on the clock is reached.

Push in and turn the **STOP TIME** knob. Set the Stop Time for three hours later than present time of day—for example, if it is 6:00 now, set Stop Time for 9:00.

The **OVEN CLEANING** light will glow showing that cleaning has started. The oven door and window get hot during the self-clean cycle. **DO NOT TOUCH.**



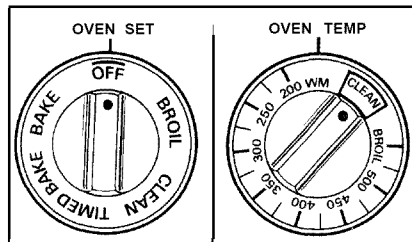
Follow These Steps after Self-Cleaning

After cleaning is complete the oven cleaning light goes off. It will not be possible to open the oven door until the oven has cooled below the locking temperature. If you cannot slide the latch easily to unlock the door, allow additional time for cooling.

1. When oven cools, slide the latch handle to the left as far as it will go and open the door.



Never force the door latch handle! The latch slides easily. Forcing the latch handle may damage the door lock.



2. Turn the OVEN SET knob to OFF.
3. Turn the OVEN TEMP knob to WARM.

After a clean cycle, 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, the cycle may be repeated.

NOTE: To start and stop cleaning at a later time than shown on clock, push in and turn the DELAY START dial to the time you wish to start. Then set the STOP TIME dial for three hours later than the Start Time. The oven will automatically turn on and off at the set times.

Questions and Answers

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

A. Check to be sure your DELAY START dial is set to the same time as the range clock. Also check to be sure the latch handle is moved to the right.

Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?

A. If the clock is not set to the correct time of day, you will not be able to set a delay clean to end at a specific time.

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

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

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

A. This is caused by excessive soil, and you should 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. Can I cook food on the cooktop while the oven is self cleaning?

A. Yes. While the oven is self-cleaning you can use the cooktop just as you normally do. **BE CAREFUL. SURFACE WILL BE VERY HOT DURING THE SELF-CLEAN CYCLE.**

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

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

Q. Should there be any odor during the cleaning?

A. Yes, there maybe a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an 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. They do not affect how your oven performs.

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

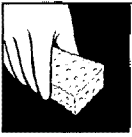
A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

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. To make shelves slide more easily, after each self-cleaning function 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.



CARE AND CLEANING

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

Proper care and cleaning are important so your radiant cooktop will give you efficient and satisfactory service. If soil, mineral deposits from evaporated water spills or metal rub-off from aluminum cookware is not removed, it will burn on the glass cooktop surface and cause permanent discoloration. Follow these directions carefully in caring for your cooktop to assure safe and proper maintenance.

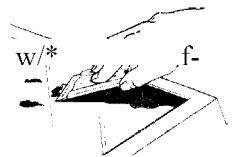
Be sure that the cooking zone control knobs are turned off and that the entire cooktop is cool before cleaning. Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically attack the glass surface.

Glass Cooktop

Wipe the glass cooktop clean after each use. We recommend Cook Top Cleaning Creme to clean and protect your glass top. Do not use a dish towel or sponge to wipe up the cooktop. They may leave a film of detergent which can discolor your cooktop when heated. If this happens, remove the film with the recommended cleaner. **We recommend that you use paper towels or a clean cloth which is used only for cleaning the cooktop.**

For burned on spillover:

- Remove excess soil with a razor scraper. Hold the scraper at about a 30° angle to the cooktop and scrape off the soil.
- Scrub the glass cooktop with a Cook Top Cleaning Creme. Rinse well and wipe dry. Cook Top Cleaning Creme is available at your GE Appliance and Parts Stores, Part No. WB64X5020.
- Never use abrasive scouring pads or powders on the glass cooktop. Plastic mesh pads such as Dobie[®] brand may be used.



Stainless Steel Frame

Use the same cleaning methods as those described for the glass cooktop surface, with the exception of using a scraper. Do not scrape the frame as this will damage the metal.

Control Panel and Knobs

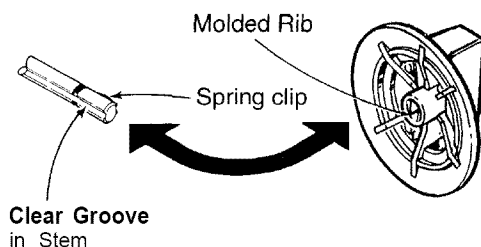
It's a good idea to wipe the control panel after each use of the oven. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

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

The control knobs may be removed for easier cleaning. The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration). When removing the knob, it may be helpful to slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up. Check the inside of the knob and find the molded rib. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem. Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.

To clean the outside glass finish, use a glass cleaner. Do not allow the water or cleaner to run down inside openings in the glass while cleaning.

Metal parts can be cleaned with soap and water. Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners. Dry with a soft cloth.





Oven Shelves

You may clean the shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water, rinse and dry.



NOTE: The oven shelves may also be cleaned in the self-cleaning oven, however, the shelves may darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.

Broiler Pan and Rack

After broiling, remove the broiler pan and rack from the oven. Remove the rack from the pan. Carefully pour out grease in the pan into a proper container. Wash and rinse the broiler pan and rack in hot, soapy water.

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



Do not store a soiled pan and rack in the oven or the storage drawer.

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

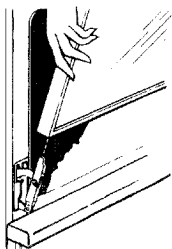
Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door.

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

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

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



TO CLEAN THE DOOR:

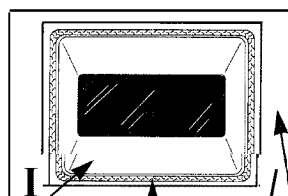
Inside of door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.
- Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Outside of door:

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

(continued next page)



Inside"
Gasket

Gasket

Outside
Gasket



CARE AND CLEANING

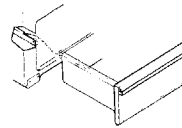
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Removable Storage Drawer

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

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

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



To remove:

- Pull the drawer straight out and lift over the guide stops.

To replace:

- Lift over the guide stops and slide the drawer into place.

To clean the inside:

- Wipe with soap and water. Rinse well.

To clean the outside:

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

Oven Vent Duct

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

Oven Light Bulb

NOTE: The lens should be removed only when cold. Wearing latex gloves may offer a better grip.

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

To remove:

- Unscrew the cover and remove the bulb.

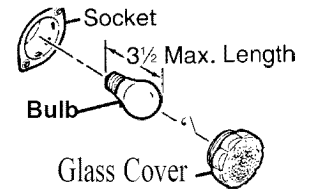
To replace:

- Put in a new 40-watt appliance bulb.

NOTE: A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.

- Install and tighten the cover.

- Reconnect electrical power to the range.

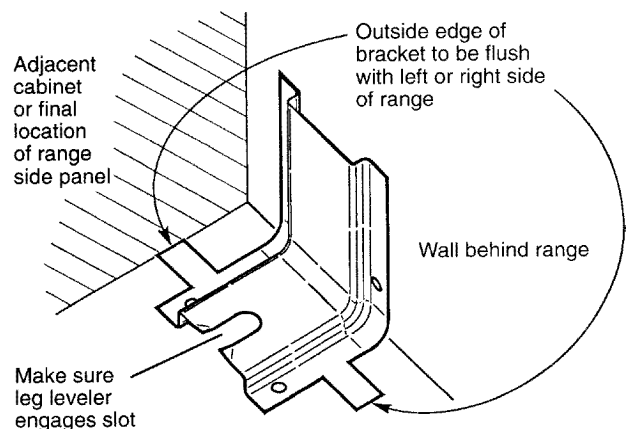


Anti-Tip Device

⚠ If your range is removed for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

When replacing the range:

1. Slide the range into place.
2. Be sure the rear leg leveler fully engages the slot in the bracket. To insure the device is properly installed and engaged, remove the drawer panel and inspect the rear leveling leg. Make sure it fits securely into the slot.



QUESTIONS?

USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> . Plug on range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • Oven controls not properly set.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"> . Light bulb is loose or defective. Tighten or replace. • Switch operating oven light is broken. Call for service.
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. See the Baking section. • Clock set incorrectly. . Controls set incorrectly. Review each cooking section. • Shelf position is incorrect. See the Baking, Roasting and Broiling sections.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> • OVEN SET knob not set at BROIL. • OVEN TEMP knob not set at BROIL. • Door not left ajar as recommended. • Improper shelf position being used. See the Broiling Guide. • Food is being cooked on hot pan. • Cookware is 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	<ul style="list-style-type: none"> • OVEN SET knob not set at BAKE. . OVEN TEMP knob not set correctly. • Shelf position is incorrect. See the Roasting or Baking sections. . Incorrect cookware or cookware of improper size is being used. • A foil tent was not used when needed to slow down browning during roasting.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> • Automatic timer dials not set or not set properly. Clock must be set to time of day and the STOP TIME dial must be set and advanced beyond the time noted on oven clock. • The STOP TIME dial was not advanced for long enough. • Both the OVEN SET and the OVEN TEMP knobs must be set at the CLEAN setting. • When the oven is self-cleaned, a thick pile of spillover can leave a heavy layer of ash and insulate that area from further heat. • Door latch handle not moved all the way to the right.
OVEN DOOR WON'T LATCH	<ul style="list-style-type: none"> • Turn the OVEN SET knob to CLEAN. The glowing oven cleaning light after the knob is turned indicates oven is too hot from previous use and door won't auto-latch. To cool the oven, open the door wide, then the automatic latch will operate.
OVEN DOOR ACCIDENTLY LOCKED DURING COOKING	<ul style="list-style-type: none"> • Press the CLEAR/OFF pad. Allow the oven to cool. Never force the door lock handle.

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THE PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none">•Oven controls not set properly.. Heavily soiled ovens require 3½ to 4-hour Clean Time.•Heavy spillovers should be cleaned up before starting clean cycle.
COOKING ZONE ELEMENTS WILL NOT MAINTAIN A ROLLING BOIL OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none">• You must use pans which are absolutely flat. If light can be seen between the pan bottom and a straight edge, the elements will not transfer heat properly.•Pan bottoms should closely match the diameter of the cooking zone selected.
COOKTOP FEELS HOT	<ul style="list-style-type: none">•Because the elements heat by conduction, the cooktop surfaces may seem hotter than you are used to. This is normal. Make sure flat-bottomed pans are used.
FOODS COOK SLOWLY	<ul style="list-style-type: none">• Improper cookware being used. Pan bottoms should be flat, fairly heavy weight and the same diameter as the cooking zone selected.
COOKING ZONES DO NOT WORK PROPERLY	<ul style="list-style-type: none">•Difficulty may be in the main distribution panel of your house, caused by a blown oven-circuit fuse, a tripped oven-circuit breaker, the “main fuse or the main circuit breaker, depending on the nature of the power supply. If a circuit breaker is involved, reset it, If the control box uses fuses, the oven fuse (a cartridge-type) should be changed, BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service. <p>NOTE: Apartment tenants or condominium owners should ask their building management to perform this check before calling for service.</p> <ul style="list-style-type: none">•Cooktop cooking zone controls are not properly set, or the wrong control knob is set for the cooking zone you are using.
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE	<ul style="list-style-type: none">•Incorrect cleaning methods have been used, or coarse particles (salt or sand) between cookware and surface of cookware with rough bottoms has been used. Use recommended cleaning procedures, be sure cookware bottoms and cookware are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches)	<ul style="list-style-type: none">•Do not slide aluminum cookware across the surface. Use recommended cleaning procedure to remove marks.•Incorrect cleaning materials have been used, encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and recommended cleaning procedure.
DARK STREAKS OR SPECKS	<ul style="list-style-type: none">•Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON COOKTOP	<ul style="list-style-type: none">•Mineral deposits from water or food can be removed with cooktop cleaning creme.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">. The oven temperature thermostat needs adjustment. See Adjusting Oven Thermostat section.

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

YOUR GE ELECTRIC RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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.

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

WHAT IS NOT COVERED

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

Read your Use and Care material.

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

GE Answer Center®
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 as described in the Installation Instructions provided with the product.

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

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

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

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MNU098 Rev. 2

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