



Use and Care Guide

Electric Range



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GE AnswerCenter® 800.626.2000	



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HELP US HELP YOU...

Before using your range, read this guide carefully.

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

Keep it handy for answers to your questions.

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

GE Answer Center®
800.626.2000
24 hours a day, 7 days a week

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

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

Write down the model and serial numbers.

You'll find them on a label underneath the cooktop.

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE...

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

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

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

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



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 guide.
- Have the **installer show you the location of the circuit breaker or fuse. Mark it for easy reference.**
- 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 guide. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not store flammable materials in an oven or on the surface units.
- 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.
- Teach children not to play with the controls or any other part of the range.
- Never leave the oven door open when you are not watching the range.
- Always keep combustible **wall** coverings, curtains or drapes a safe distance from your range.
- Do not allow anyone to climb, stand or hang on the door 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 A RANGE OR ON THE BACKSPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Be sure the range is securely installed in a **counter** that is firmly attached to the house **structure**. Weight on the oven door could cause the oven to tip and result in injury. Never allow anyone to climb, sit, or hang on the oven door.

• Never wear loose-fitting or hanging garments while using the **appliance**. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.



• Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot surface unit or heating element.

• Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.

• Always keep wooden and plastic utensils and canned food a safe distance away from your range.

• 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 the hood and grease filters clean to maintain good venting and to avoid grease fires.

• Do not let cooking grease or other flammable materials accumulate in or near the range.



• Do not use water on grease fires. Never pick up a flaming pan.



• Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use a 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 pressing the **CLEAR/OFF** pad or by using a dry chemical or foam-type extinguisher.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- Do not touch the surface units, heating elements or the interior surface of the **oven**.

These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door, and metal trim parts above the door.

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

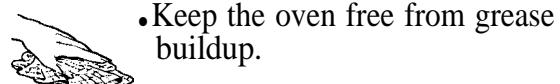
- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Oven

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.

- Keep the oven vent duct unobstructed.



- Keep the oven free from grease buildup.

- Place the oven **shelf** in the desired position while the oven is cool. If the shelves must be handled when hot, do not let pot holder contact the heating elements.

- 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.

- When using cooking or roasting bags in the oven, follow the manufacturer's directions.

- Do not use your oven to dry newspapers. If overheated, they can catch on fire.

- Do not leave paper products, cooking utensils, or food in the oven when not in use. Do not store flammable materials in an oven or near the heating elements.

- After broiling, always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch fire the next time you use the pan.

- Never leave jars or cans of fat drippings on or near your range.

- For continuous clean models, do not use oven cleaners on any of the continuous cleaning surfaces. Continuous cleaning surfaces can be identified by their rough surface finish.

- Never leave the oven door open when you are not watching the range.

- Do not use the oven for a storage area. Items stored in the oven can ignite.



Surface Cooking Units

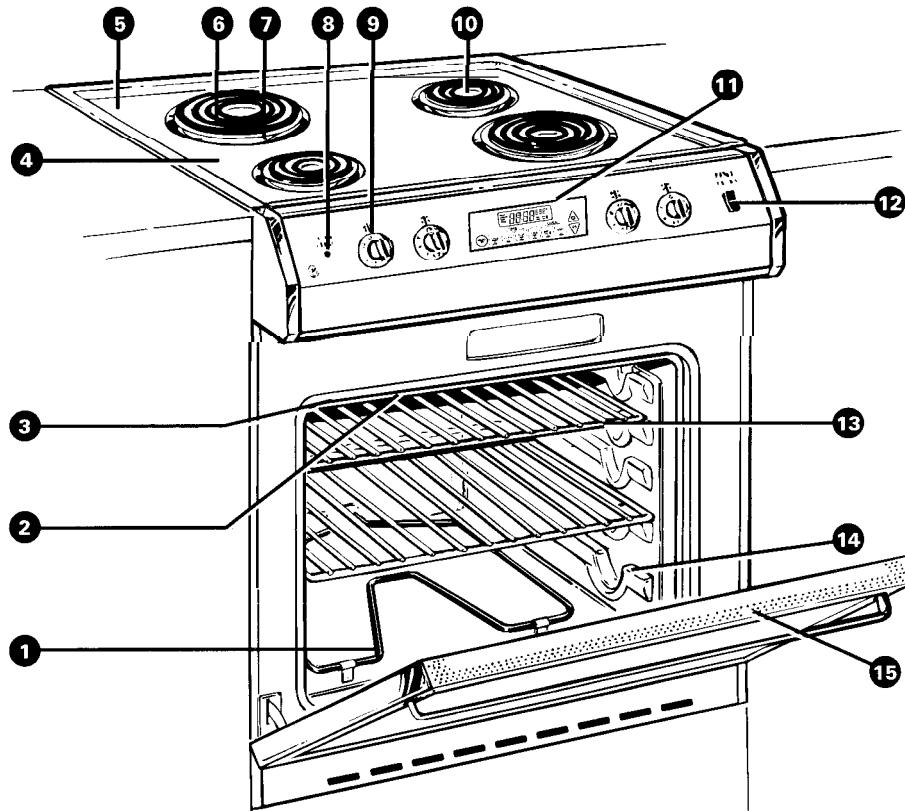
- **Use proper pan size**—This appliance is equipped with different size surface units. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of the cookware to the surface unit will also improve efficiency.
- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Be sure the drip pans and vent ducts are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans** or anywhere in the oven except as described in this guide. Misuse could result in a shock, fire hazard or damage to the range.
- Only certain types of glass, **glass/ceramic, Pyrexware** or other glazed containers are **suitable** for range-top cooking; others may break because of the sudden change in temperature.
- Always turn the surface unit controls off before removing the cookware.
- 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.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the off position and all surface units are cool before attempting to lift or remove the unit.
- **Never clean the cooktop surface when it is hot.** Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

- **Do not immerse or soak the removable surface units.** Do not put them in a dishwasher.
- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
- **Keep an eye on foods being fried at high or medium high heat settings.**
- Foods for frying **should** be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **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



FEATURES OF YOUR RANGE



**Models: JDC27
JDS26
JDS27**



Feature Index	Explained on page
1 Bake Element	May be lifted gently for wiping oven floor.
2 Broil Element	19,23,25
3 Oven Interior Light	12, 25
4 Lift-Up Cooktop	Support rod holds it up to simplify cleaning underneath.
5 Model and Serial Numbers (under cooktop)	2
6 Plug-In Surface Units	5,10,11,22
7 Drip Pans	5,22
8 Surface Unit "ON" Indicator Light	10
9 Controls for the Surface Units	10,21
10 Oven Vent Duct	Located under the right rear surface unit.
11	23,25

Feature Index	Explained on page
11 Oven Controls	8,21
12 Oven Light Switch	Lets you turn the interior oven light on and off when the door is closed.
13 Oven Shelves with Stop-Locks	12-15, 17,25
14 Oven Shelf Supports	Shelf positions are suggested in the Baking, Broiling and Roasting sections.
15 Lift-Off Oven Door with Broil Stop position.	Easily removed for oven cleaning.
16 Broiler Pan and Rack	4, 17, 19,25

HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?



Our new cooktop has electric coil surface units. If you are used to cooking with gas burners or other types of electric cooktops, you will notice some differences when you use electric coils.

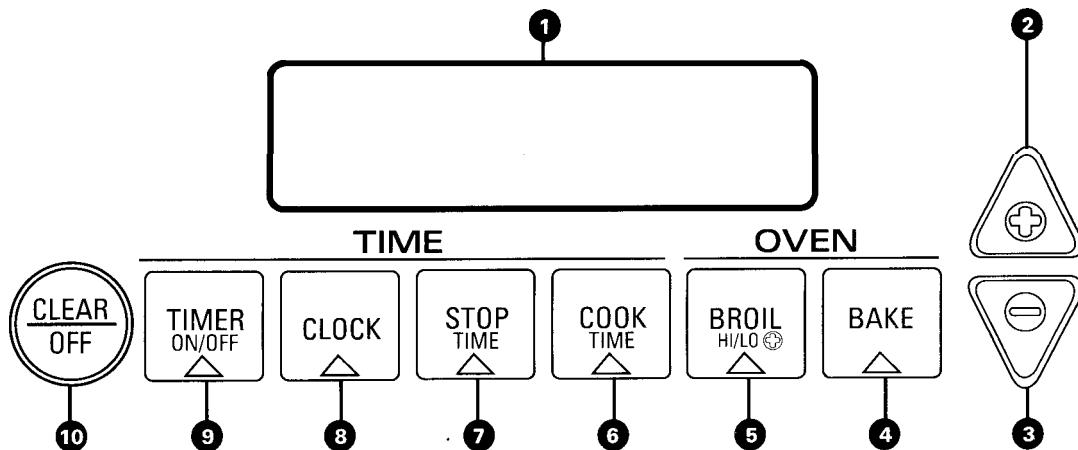
The best types of cookware to use, plus heat-up and cool-down times, depend upon the type of burner or surface unit you have.

The following chart will help you to understand the differences between electric coil surface units and any other type of cooktop you may have used in the past.

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

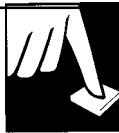


FEATURES OF YOUR OVEN CONTROL



1. DISPLAY. Shows the operations you have selected, the time of day and the cooking status.
2. INCREASE. Short taps to this pad increase time or temperature by small amounts. Press and hold the pad to increase time or temperature by larger amounts.
3. DECREASE. Short taps to this pad decrease time or temperature by small amounts. Press and hold the pad to decrease time or temperature by larger amounts.
4. BAKE. Press this pad to select the bake function.
5. BROIL. Press this pad to select the broil function.
6. COOK TIME. Use this pad for Timed Bake oven operations.
7. STOP TIME. Use this pad along with the COOK TIME to set the oven to start and stop automatically at a time you select.
8. CLOCK. To set the clock, first press the CLOCK pad. Then press the INCREASE or DECREASE pad to the correct time of day. Press the CLOCK pad to start.
9. TIMER ON/OFF. Press this pad to select the timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.
To set the timer, first press the TIMER ON/OFF pad. Then press the INCREASE or DECREASE pad to change the time.
To cancel the timer, press and hold the TIMER ON/OFF pad while "TIMER" is flashing.
10. CLEAR/OFF. Press this pad to cancel all oven operations except clock and timer.

If "F-and a number" flash in the display and the oven control signals, this indicates function error code. Press the CLEAR/OFF pad. Allow the oven to cool for 1 hour. Put the oven back into operation. If the function error code repeats, disconnect power to the oven and call for service.



OVEN CONTROL, CLOCK AND TIMER

Clock

The clock must be set for the automatic oven timing functions to work properly. The time of day cannot be changed during a Timed Bake cycle.

To Set the Clock



1. Press the CLOCK pad.



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

Timer

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

To Set the Timer



1. Press the TIMER ON/OFF pad.
2. Press the INCREASE or DECREASE pad to set the amount of time on the timer.



The timer will start automatically within a few seconds of releasing the INCREASE or DECREASE pad. The timer, as you are setting it, will display seconds until one minute is reached. Then it will display minutes and seconds until 60 minutes is reached. After 60 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached.

To Reset the Timer

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

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

To Cancel the Timer

Press and hold the TIMER ON/OFF pad until the word "TIMER" disappears from the display.

End of Cycle Tone

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

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

Power Outage

After a power outage, when power is restored, the display will flash and time shown will no longer be correct—for example, after a 5-minute power interruption the clock will be 5 minutes slow. The display flashes until the clock is reset. All other functions that were in operation when the power went out will have to be programmed again.



SURFACE COOKING

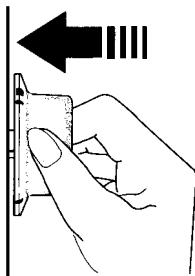
Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HI the control "clicks" into position.

You may hear slight "clicking" sounds during cooking, indicating the control is keeping the unit at the heat level or power level you set.

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

How to Set the Controls



Push the knob in and turn in either direction to the 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 rotated without pushing it in.

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

The surface unit "ON" indicator light will glow when ANY heat on any surface unit is on.

Cooking Guide for Using Heat Settings

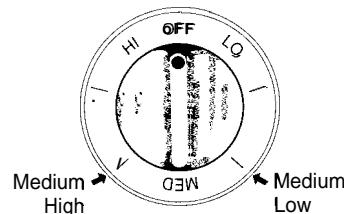
HI—Used to begin cooking or to bring water to a boil. Reduce heat setting after water boils.

Medium High—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

MED—Sauté and brown; keeps food at a medium boil or simmer.

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

LO—Used for long slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm.



NOTE:

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

COOKWARE TIPS

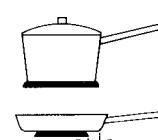
Cookware

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.

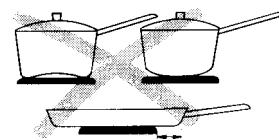
For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.

RIGHT



Not over 1 inch

WRONG



Over 1 inch



Deep Fat Frying

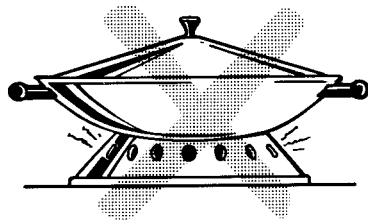
Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

Wok Cooking

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



Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



HOME CANNING TIPS

Canning should be done on surface units only. Pans that extend beyond one inch of surface unit's edges 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 cooktop surfaces surrounding the surface units.

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 cooktop surfaces surrounding the surface units.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
2. For best results, use canners with flat bottoms. Canners with flanged or rippled bottoms (often found in enamelware) don't make good contact with the surface unit and take a long time to boil water.
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.



Flat-bottomed canners are recommended.

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.



USING YOUR OVEN

Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly.
2. Check the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over the information and tips that follow.

4. Keep this guide handy so you can refer to it, especially during the first weeks of using your new range.

NOTE: You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time.

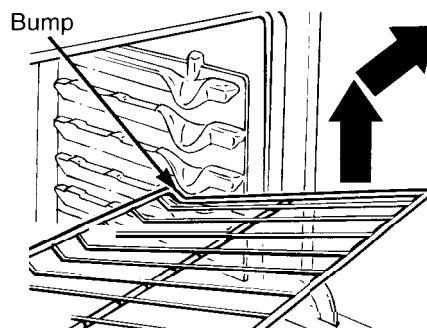
Oven Shelves

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

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

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

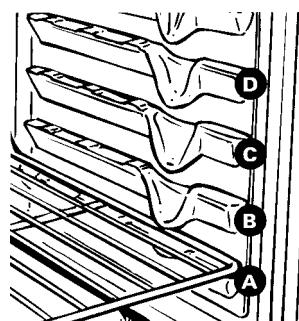
To replace, place the shelf on the shelf support with the stop-locks (curved extension of the shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push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



Shelf Positions

The oven has 4 shelf supports identified in this illustration as A (bottom), B, C and D (top).

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



Oven Light Switch

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



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 to become familiar with your new oven's performance.

If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It lists easy *Do It Yourself* instructions on how to adjust the thermostat.

NOTE: When the oven is hot, the top and outside surfaces of the range get hot too.

How to Set Your Oven for Baking

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

1. Press the BAKE pad.
2. Press the INCREASE or DECREASE pad. The display will show the last oven temperature used. Continue pressing until the desired temperature is displayed.

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

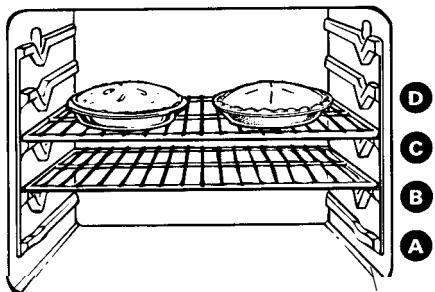
3. Press the CLEAR/OFF pad when baking is finished and then remove the food from the oven.

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

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

Oven Shelves

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 shelf positions B or C. See the chart for suggested shelf positions.



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

Preheating

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

(continued next page)



BAKING

(continued)

Baking Pans

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

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.

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 1 ½- inch space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.

Baking Guides

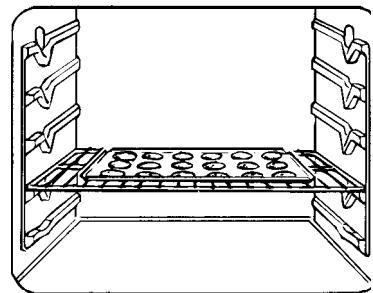
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

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. Never entirely cover a shelf with a large cookie sheet.

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.

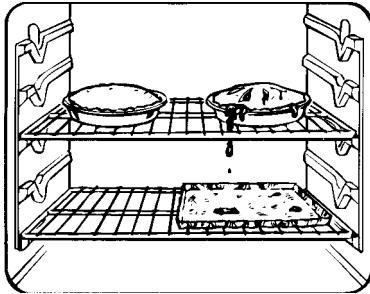
Cakes

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 aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Don't Peek

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

TIMED BAKING

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

How to Set Immediate Start and Automatic Stop

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

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

1. Press the COOK TIME pad.



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

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

3. Press the BAKE pad.



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

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

The oven will start automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature.

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



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

When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

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



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

NOTE:

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

(continued next page)



TIMED BAKING

(continued)

How to Set Delay Start and Automatic Stop

Quick Reminder:

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

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

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

1. Press the COOK TIME pad.

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

2. Press the INCREASE pad until the desired length of baking time appears in the display.
3. Press the STOP TIME pad. "STOP TIME" and the earliest Stop Time you can set appear in the display.

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

4. Change the Stop Time by pressing the INCREASE pad until the desired Stop Time appears in the display.

5. Press the BAKE pad.

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

The oven will turn on automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature. The oven will continue to cook for the programmed time and shut off automatically.

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

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

NOTE:

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

ADJUST THE OVEN THERMOSTAT— *DO IT YOURSELF!*

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

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

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

To Adjust the Thermostat:

1. Press the BAKE pad.
2. Select an oven temperature between 500°F. and 550°F.
3. Immediately, before "ON" appears, press and hold the BAKE pad for about 4 seconds. The time display will change to the oven adjustment display.
4. The oven temperature can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Use the INCREASE or DECREASE pad to select the desired change in the display.
5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the Broiling temperature. It will be retained in memory after a power failure.



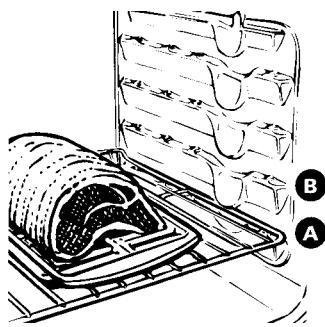
ROASTING

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 for Baking or Timed Baking. (You may hear a slight clicking sound, indicating the oven is working properly.) Timed Baking will turn the oven on and off automatically.

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

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



3. Press the BAKE pad



Use of Aluminum Foil

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

(continued next page)

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

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

4. Press the INCREASE or DECREASE pad. "350°" appears in the display. Continue pressing until the desired temperature is displayed.

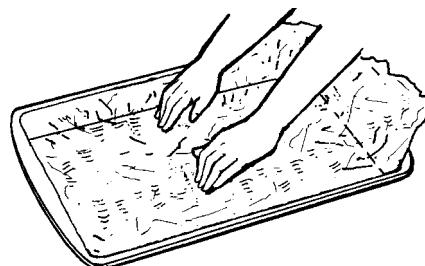


The oven will start automatically. The word "ON" and "100°" will be displayed. As the oven heats up, the display will show the changing temperatures. When the oven reaches the temperature you set, a tone will sound.

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

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

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



Timed Baking

Adjust the Oven Thermostat

Roasting



ROASTING

(continued)

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. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the cooking time has passed.

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

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing them from the oven. Be sure to cut across the grain of the meat.

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

A. It is not necessary to preheat your oven. 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

Frozen Roasts

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

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

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound	Internal Temperature °F.
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	140°-150°† 150°-1600 170°-1850
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	140°-150°† 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35 45	1700-180°
Pork loin, rib or shoulder*	325°	Well Done:	35 45	1700-180°
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)	115°-1200
Poultry				
Chicken or Duck	325°	Well Done:	3 to 5 lbs.	Over 5 lbs.
Chicken pieces	350°	Well Done:	35-40	185°-1900
Turkey	325°	Well Done:	35 40 10 to 15 lbs.	185°-1900 In thigh: 15-20

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

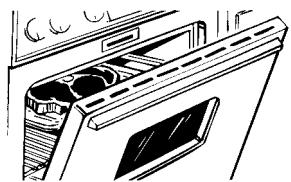
†The U. S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: *Safe Food Book—Your Kitchen Guide*. USDA Rev. June 1985.)

BROILING



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

1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8 inch thick.
2. Place the meat on the broiler rack in the broiler pan. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide. 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 the proper temperature is maintained in the oven.



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

5. Press the BROIL pad. Preheating the elements is not necessary. (See the Comments column in the Broiling Guide.)
6. Press the INCREASE pad once for LO Broil or twice for HI Broil.

To change from HI Broil to LO Broil, press the BROIL pad then press the DECREASE pad once.

7. When broiling is finished press the CLEAR/OFF pad. Serve the food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.

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

Use of Aluminum Foil

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

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



Questions and Answers

Q. 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 element 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. You may need to move the food to a higher shelf position.

Q. Should I salt the meat before broiling?

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

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

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 clean-up easier.

(continued next page)

Roasting

Broiling



BROILING GUIDE

- Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping the juices in the shielded lower part of the pan.
- **The oven door should be open to the broil stop position.**
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing the juices.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.

- When arranging food on the pan, do not let fatty edges hang over the sides because the dripping fat will soil the oven.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Use LO Broil to cook foods such as poultry or thick pork chops thoroughly without over-browning them.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.
- **If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler 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	4 1/2	4 1/2	Arrange in single layer.
Ground Beef Well Done	1 lb. (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 1/2 lbs.)	C c c	6 8 12	5 6 11	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Rare Medium Well Done	1 1/2 inch thick (2 to 2 1/2 lbs.)	C C C	10 15 25	7-8 14-16 20-25	Slash fat.
Chicken	1 whole (2 to 2 1/2 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 or D C or D	1 1/2-2 3-4	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 broiling 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 1/2 inch thick or home cured ham.
Pork Chops Well Done	2 (1/2 inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done	2 (1 inch thick), about 10 to 12 oz.	C C	10 12	9 10	Slash fat.
Medium Well Done	2 (1 1/2 inch thick), about 1 lb.	C	14	12	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	17	12-14	
		C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

CARE AND CLEANING



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

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

Control Panel and Knobs

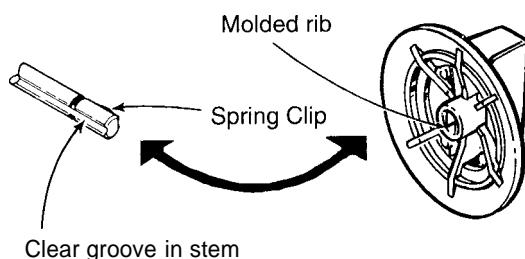
It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

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

The control knobs may be removed for easier cleaning.

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

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.



Wash the knobs in soap and water but do not soak. Avoid getting water down into the knob stem holes. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.

Porcelain Enamel Cooktop (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

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

Brushed Chrome Cooktop (on some models)

Clean the brushed chrome top with warm, soapy water or Bon Ami® brand cleanser. Rinse and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain."

To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface or a chrome protestant may be used to help reduce spotting or fingerprinting. Wipe away excess oil with a clean, soft cloth.

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CARE AND CLEANING

(continued)

Surface Units and Drip Pans

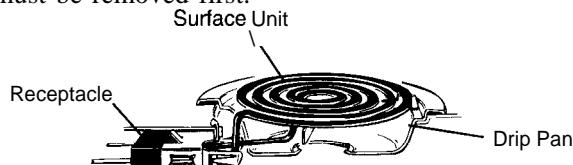
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- **Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.**
- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

To remove a surface unit:

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



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

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

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

To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

Drip Pans

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

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

The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often.

Built-up soil, especially grease, may catch on fire.

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

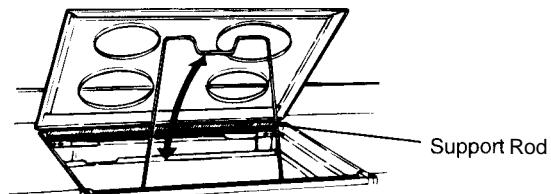
Lift-Up Cooktop

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

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

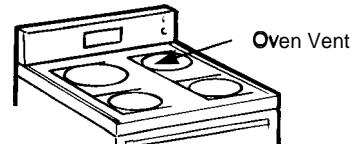
Be sure all the surface units are turned off before raising the cooktop. Grasp the front sides of the cooktop and lift. The surface units and drip pans do not need to be removed, however, you may remove one to make raising the cooktop easier.

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



Oven Vent

The oven is vented through an opening under the right rear surface unit. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.





t-Off Oven Door

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



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

NOTE:

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

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

TO CLEAN THE DOOR:

Inside of door:

- **Soap and water will normally do the job.** Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

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

- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.

Outside of door:

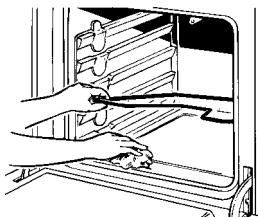
- Use soap and water to thoroughly clean the top, sides and front of the oven door. DO NOT let water run down through openings in the top of the door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.

- 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.**

Porcelain Oven Interior

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



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

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

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

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

Cautions about using spray-on oven cleaners:

- **Do not** spray on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.

- **Do not** allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.

- **Do not** spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

(continued next page)



CARE AND CLEANING

(continued)

Continuous-Cleaning Oven Interior (on some models)

Special Care of Continuous-Cleaning Oven Interior:

Do not attempt to clean the oven until **you** have read this section.

The Continuous-Cleaning Oven cleans itself while cooking. The oven interior is finished with a **special coating** that cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleansers and/or the use of oven sprays will cause permanent damage.

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

Soil may not disappear completely and at some time after extended usage, stains may appear that cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures.

This special coating is not used on the oven shelves or on the inside of the oven door. Remove these to clean with a commercial oven cleaner to prevent damaging the Continuous-Cleaning Oven coating.

Use care in removing and replacing the shelves and dishes in order to avoid scratching, rubbing or otherwise damaging the porous finish on the oven walls.

To Clean the Continuous-Cleaning Oven:

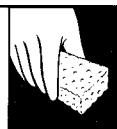
1. Let range parts cool before handling. We recommend rubber gloves be worn when cleaning
2. Remove shelves and cookware, including the broiler pan and rack.
3. Soil visibility maybe reduced by operating the oven at 400°F. Close the door and set temperature control to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent.

Remember: During the operation of the oven, the door, window and other range surfaces will get hot enough to cause burns. Do not touch. Let the range cool before replacing the oven shelves.

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

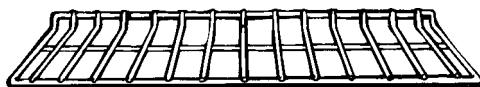
Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog and damage the porous surface and reduce its ability to work.

Do not scrape the porous surface with a knife or spatula— they could permanently damage the finish.



on Shelves

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



Broiler Pan and Rack

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



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

The broiler pan may be cleaned with a commercial oven cleaner.

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

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

Oven Light Bulb

The light is located in the upper left corner 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 completely before removing it. Replace the bulb with a 40 watt appliance bulb only. Do not touch a hot bulb with a damp cloth because the bulb will break.



Painted Surfaces

Painted surfaces include the control panel. Clean this with soap and water or a vinegar and water solution. **Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives** on any painted surface.

Glass Window

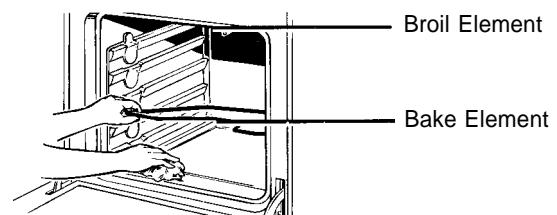
To clean the outside of the oven window, use a glass cleaner. Rinse and polish with a dry cloth.

Clean the inside of the oven window with a mild non-scratch cleaner and a damp cloth. Rinse well to avoid streaking.

Oven Heating Elements

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

The bake element can be lifted gently to clean the oven floor. If spillovers, residue or ash accumulate around the bake element gently wipe around the element with warm water.





QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
“F-AND A NUMBER” FLASH IN THE DISPLAY	<ul style="list-style-type: none">• This is function error code. Press the CLEAR/OFF pad. Allow the oven to cool one hour. Place the oven back into operation. If function error occurs again, disconnect power to the oven and call for service.
‘OVEN WILL NOT WORK	<ul style="list-style-type: none">• The plug on the range is not completely inserted in the electrical outlet.• The circuit breaker in your house has been tripped, or a fuse has been blown.• The oven controls are not properly set.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none">• The light bulb is loose or defective. Tighten or replace.• The switch operating the oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• Oven controls not set properly. See the Broiling section.• Door not left open to the broil stop position as recommended.• Improper shelf position being used. See the Broiling Guide.• Food is being cooked on a hot pan.• Cookware is not suited for broiling.• Low voltage. See the Broiling section.• Aluminum foil used on the broiler pan and rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• Oven controls not set properly. See the Baking or Roasting section.• Shelf position is incorrect. See the Roasting or Baking section.• Incorrect cookware or cookware of improper size is being used.• Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.• A foil tent was not used when needed to slow down browning during roasting.
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	<ul style="list-style-type: none">• Make sure electrical plug is plugged into a live, properly grounded power outlet.• Check for a power outage.• See the Oven Control, Clock and Timer section.
CONTROL BEEPS AFTER ENTERING COOK TIME OR STOP TIME	<ul style="list-style-type: none">• This is reminding you to enter a bake temperature.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">• Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
“BURNING” OR “OILY” ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none">• This is normal in a new oven and will disappear in time.
STRONG ODOR	<ul style="list-style-type: none">• An odor from the insulation around the inside of the oven is normal for the first few times the oven is used. This is temporary.
FAN NOISE	<ul style="list-style-type: none">* A fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run after the oven is turned off.

If you need more help.. call, toll free:

GE Answer Center®

800.626.2000

consumer information service

We'll Be There

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

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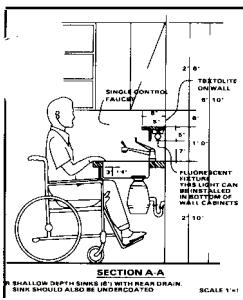
800.626.2000

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

In-Home Repair Service

800-GE-CARES (800-432-2737)

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



For Customers With Special Needs...

800.626.2000

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

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

Service Contracts

800-626-2224

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

Parts and Accessories

800-626-2002

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

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

YOUR GE RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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 materials. 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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