



Use and Care Guide

Hi-Low Cooking Center



Safety instructions2-5



Operating Instructions, Tips

Aluminum Foil	4, 15, 18-20
Clock Timer	11
Exhaust System	22, 23
Features	6-7
Hood Extension	23
Ovens	12-25
Baking	13-15
Broiling	20, 21
Light; Bulb Replacement	13, 27, 28
Oven Controls	12, 13, 24
Preheating	14
Roasting	18, 19
Self-Cleaning instructions	23-25
Shelves	12, 14, 15, 18, 24, 30
Timed Baking	16, 17
Surface Cooking	8-10
Canning Tips	10
Control Settings	8, 9
Cookware Tips	9, 10
Cooktop Comparison	8
Vent Duct	4, 28



Care and Cleaning

Plug-In Surface Units	26
Door Removal	29
Light Bulb Replacement	27
Self-Cleaning Instructions	23-25



Problem Solver32, 33

Thermostat Adjustment—

Do It Yourself17

More questions? ...call

GE Answer Center™ 800.626.2000



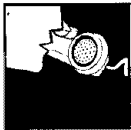
Installation

Flooring	5
Leveling	5



Consumer Services35

Appliance Registration	2
Important Phone Numbers	35
Model and Serial Numbers	2
Removal of Packaging Tape	2
Warranty	Back Cover



HELP US HELP YOU...

Before using your cooking center, read this guide carefully.

It is intended to help you operate and maintain your new cooking center 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

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the packaging tape adhesive 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 cooking center parts. It cannot be removed if it is baked on.

Write down the model and serial numbers.

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

These numbers are also on the Consumer product Ownership Registration Card that came with your cooking center. 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 cooking center.

If you received a damaged cooking center...

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

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.

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.
- Fluorescent light bulbs contain mercury. If your model has a surface light, you must recycle the fluorescent light bulb according to local, state and federal codes.



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

- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Use this appliance only for its intended use as described in this guide. Do not use corrosive chemicals or vapors in this appliance. This cooking center is specifically designed to heat or cook food, and is not intended for laboratory or industrial use.
- 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 cooking center unless it is specifically recommended in this guide. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE COOKING CENTER POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door, drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKING CENTER OR ON THE BACKSPASH OF A COOKING CENTER—CHILDREN CLIMBING ON THE COOKING CENTER TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored 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.

- Teach children **not** to **play** with the controls or any other part of the cooking center.
- Never leave the oven door open when you are not watching the cooking center.
- For your safety, never use your appliance for warming or heating the room.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- **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 store flammable materials in an oven or near the cooktop.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your cooking center.
- Always keep wooden and plastic utensils and canned food a safe distance away from your cooking center.
- Always keep combustible wall **coverings**, curtains or drapes a safe distance from your cooking center.
- Do not let cooking grease or other flammable materials accumulate in or near the cooking center.



- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- Do not touch the surface units, the 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 the surface units, the areas nearby the 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,

Ovens

- Stand away from the cooking center when opening an 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.

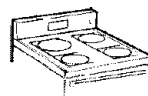
Place the oven shelves in the desired position while the oven is cool. If the shelves must be handled when hot, do not let pot holder contact the heating elements in the oven.

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

Self-Cleaning Oven (lower)

- 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. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- Clean only parts listed in this Use and Care Guide.
- Before self-cleaning the oven, remove the broiler pan, rack and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, **turn the oven off and disconnect the power supply.** Have it serviced by a qualified technician.

Surface Cooking Units



- Use proper pan size—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 cookware to 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 are not covered and are in place. Their absence during cooking could damage cooking center 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 cooking center.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; 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.



- Always turn the surface units to off before removing cookware.
- Keep an eye on foods being fried **at** high or medium high heat settings.
 - 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 coils are cool before attempting to lift or remove a surface unit.
 - **Do not** immerse or soak removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in the oven.
 - 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.
 - When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flame.
 - Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.
 - 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.

Exhaust System

- Use care when cleaning the vent hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage filter.
- Clean vent hood often. Do not allow grease to build up on the hood or the filter.

SAVE THESE INSTRUCTIONS

FLOORING UNDER THE COOKING CENTER



Your cooking center, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl. When moving the cooking center on this type of flooring, use care.

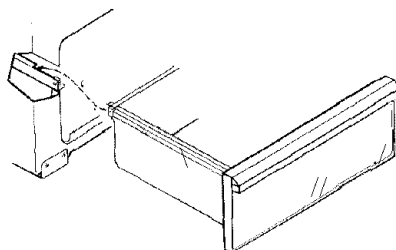
Do not install the cooking center over kitchen carpeting unless you place an insulating pad or sheet of 1/4-inch thick plywood between the cooking center and carpeting.

When the floor covering ends at the front of the cooking center, [the area that the cooking center will rest on] should be built up with plywood or similar material to the same level or higher than the floor covering. This will allow the cooking center to be moved for cleaning or servicing.

LEVELING THE COOKING CENTER

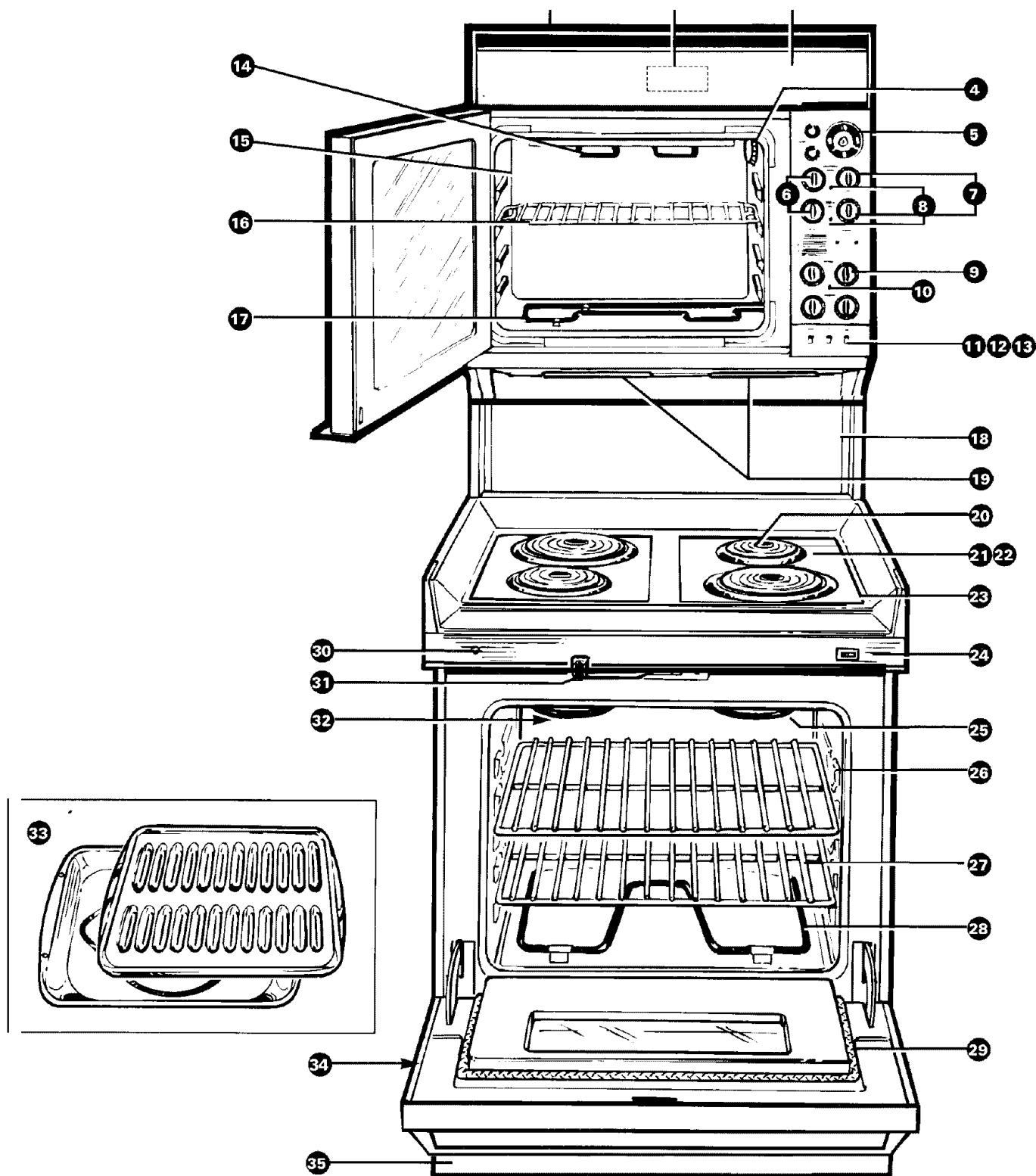
Leveling screws are located on each corner of the base of the cooking center. By removing the bottom drawer, you can level the cooking center on an uneven floor with the use of a nutdriver.

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





FEATURES OF YOUR COOKING CENTER



Model JHP56



Upper Oven and Control Panel	See page
1 Oven Vent	4,28
2 Vent Hood Grease Filter (behind the Hood Extension)	22
3 Vent Hood Extension	23
4 Upper Oven Interior Light	27
5 Automatic Oven Timer Clock and Minute Timer	8,9, 12, 13,31
Upper Oven/Lower Oven Controls	
6 Oven Set Control Knobs	12, 13, 18, 24
7 Oven Temp Control Knobs	12, 13, 17, 18, 24, 31
8 Oven Cycling Lights Each light glows until oven reaches selected temperature, then goes off and on during cooking with the heating elements as temperature is maintained.	12
9 Surface Unit Control Knobs	8, 31
10 Surface Unit "On" Indicator Light	8
11 Surface Light Switch	9, 27
Exhaust Fan Switch	22
13 Upper Oven Light Switch	13
14 Broil Element	4, 20, 28
15 Shelf Supports (removable)	30
16 Oven Shelf	30
17 Bake Element	4, 28

Cooktop	See Page
18 Cooktop Light	9, 27
19 Removable Grease Filters (Two, for over cooktop venting)	22
20 Oven Vent Duct (Centered under right rear surface unit.)	4, 28
21 Plug-In Surface Units (May be removed when cleaning under unit.)	3,4, 8-10,26
22 Porcelain Drip Pans	3, 4, 26
23 Cooktop	3, 4, 8-10, 26

Lower Oven & Storage Drawer	See page
24 Oven Light Switch Use to turn lower oven light on during cooking when oven door is closed.	13
25 Broil Element	4,20,28
26 Oven Shelf Supports	13, 14, 18, 21,24
27 oven Shelves with Stop-Locks (curved extensions) for safety facing up toward rear of oven.	12, 14, 15, 18 24, 30
28 Bake Element May be lifted gently for wiping oven floor.	4.28
29 Oven Door Gasket	4,23,29
30 Oven Cleaning Light Glowes during self-cleaning when all controls are set. Cycles off and on with the oven heating elements after oven reaches cleaning temperature.	24
31 Oven Door Latch Use for self-cleaning cycle only.	23-25
32 Lower Oven Interior Light Comes on automatically when door is opened.	13,28
33 Broiler Pan and Rack Do not clean in the self-cleaning oven.	4, 18,20, 21,28
34 Model and Serial Numbers	2
35 Storage Drawer	5.29



HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?

Your 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.

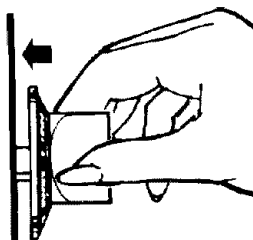
SURFACE CONTROLS

At both the OFF and the HI positions, there is a slight niche so the control “clicks” at those positions; HI marks the highest setting; the lowest setting is the word WM. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating the 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. Grasp the control knob and push in.
2. Turn the knob either clockwise or counterclockwise to the desired heat setting.



The control knob must be pushed into set only from the OFF position. When the control is in any position other than OFF, it may be turned 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 surface unit is on.



Looking Guide for Using the Heat Settings

HI—Quick start for cooking; bring water to boil.

MED HI—Fast fry, pan broil; maintain fast boil on large amount of food.

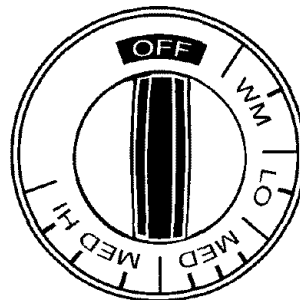
MED—Sauté and brown; maintain slow boil on large amount of food.

LO—Cook after starting at HI; cook with little water in covered pan.

WM—Steam rice, cereal; maintain serving temperature of most foods.

NOTE:

- At HI, MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- At WM, LO, melt chocolate, butter on a small unit.



Light over the Surface Units

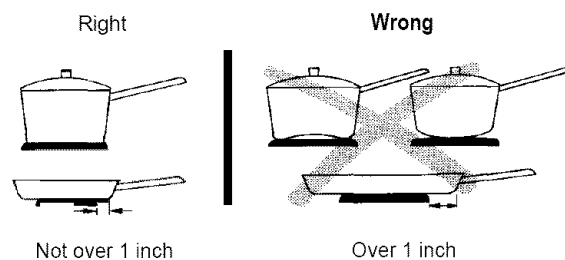
Push the surface light switch button located under the control panel and the light comes on. Push again and the light goes off.

SURFACE 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.



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.

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SURFACE COOKWARE TIPS

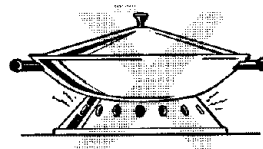
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Wok Cooking

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 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 the surface units only.

Pots that extend beyond one inch of the surface unit are not recommended for most surface cooking. However, when canning with a water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the 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 the 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 cooking center 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 surface unit and take too long 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.



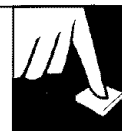
Flat-bottomed canners are recommended.

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.

AUTOMATIC TIMERS AND CLOCK



The automatic timers and clock on your cooking center are helpful devices that serve several purposes.

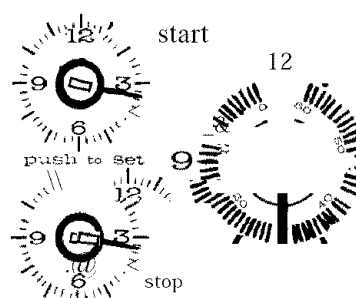
To Set the Clock

Push the center knob in and turn the clock hands to the correct time. (If the automatic timer pointer should move also, let the knob out and turn the timer pointer to OFF.)

To Set the Minute Timer

The minute timer has been combined with the 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 the pointer reaches the 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 the buzzer stops.



Timed Baking Using the Automatic Timers

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

See the Timed Baking section.

Self-Cleaning Using the Automatic Timers

The self-cleaning function of the lower oven uses the automatic timers 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 Operating the Self-Cleaning Oven section.

Questions and Answers

Q. How can I use the minute timer to make surface cooking easier?

A. The minute timer will help you time the total cooking period, 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 cannot see any steam.

Q. Must the clock be set on correct time of day when I wish to use the automatic timers for baking?

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

Q. Can I use the minute timer during oven cooking?

A. The minute timer can be used during any cooking function. The automatic timers (Start and Stop dials) are used with the Timed Baking and Self-Cleaning functions.

Q. Can I change the time of day on the clock while I'm Timed 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 the time.



USING YOUR OVEN

Before Using the Upper or Lower 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 interiors. 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 cooking center.

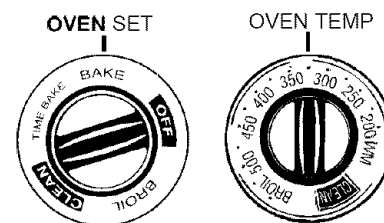
NOTE: You may notice a “burning” or “oily” smell the first few times you turn the oven on. This is normal in a new oven and will disappear in a short time. To speed the process in the lower oven, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.

Oven Controls

The controls for the ovens are marked OVEN SET and OVEN TEMP. OVEN SET has settings for BAKE, TIME BAKE, BROIL, CLEAN (lower oven only) and OFF. When you turn the knob to the desired setting, the proper heating elements are then activated for that operation.

OVEN TEMP maintains the temperature you set, from WM (150°F.) to BROIL (550°F.), and also at CLEAN (800°F.).

An Oven Cycling Light glows until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.



Lower oven controls

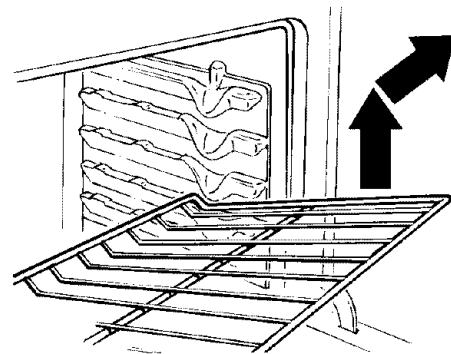
Oven Shelves

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

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

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

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

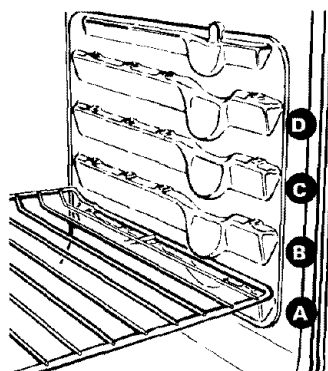




Shelf Positions

Both ovens have four shelf supports identified in this illustration as A (bottom), B, C and D (top).

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



Oven Lights

The upper oven light is controlled by a switch at the bottom of the control panel.

The lower oven light comes on automatically when the door is opened. Use the switch to turn the light on and off when the door is closed. The switch is located above the door of the lower oven.

BAKING

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

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 gives easy *Do It Yourself* instructions on how to adjust the thermostat.

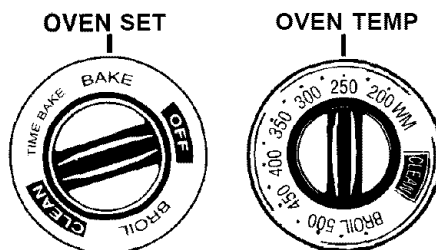
NOTE: When the oven is hot, the top and outside surfaces of the cooking center get hot too.

How to Set an Oven for Baking

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

1. Turn the OVEN SET knob to BAKE and the OVEN TEMP knob to the temperature you desire.
2. Turn the OVEN SET knob to OFF when finished.

(continued next page)



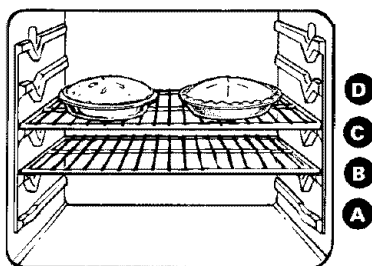


BAKING

(continued)

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 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—selecting a higher temperature does not shorten the 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, 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 1½-inch space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.



Baking Guides

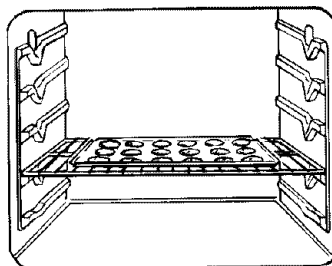
When using prepared baking mixes, follow the package recipe or instructions for the best baking results.

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

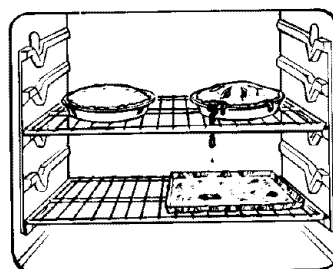
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

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 may also be affected.



TIMED BAKING

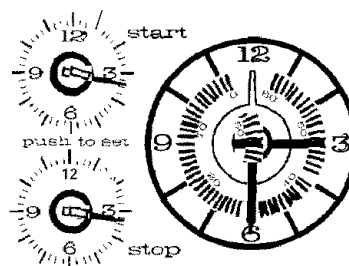
How to Time Bake

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

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

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

To set the clock, push the center knob in and turn the clock hands to the correct time.



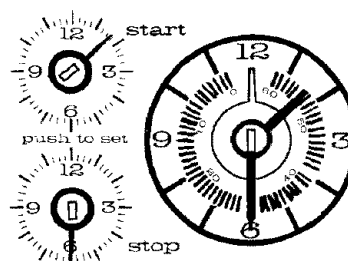
How to Set Immediate Start and Automatic Stop

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 the Cook Time, the oven will turn off automatically.

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

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 oven light is off because heat from the bulb will speed harmful bacteria growth.



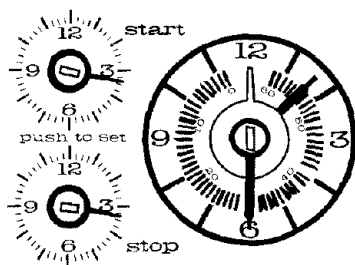


How to Set Delay Start and Automatic Stop

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 amount of time and then turn off automatically.

1. To set the Start Time, push in the knob on the 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 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.

NOTE: The time on the **Stop** Dial must be **later** than the time shown on the range clock and the **Start** Dial.



3. Select the OVEN SET knob for the oven you wish to delay and turn it to Time Bake. Turn the OVEN TEMP knob to 250°F. or the recommended temperature. Place the food in the oven, close the door and the oven will automatically be turned on and off at the times you have set.
4. Turn the OVEN SET knob to OFF and then remove the food from the oven.

NOTE:

- When setting the oven for Delay Start, the Oven Cycling Light comes on when the timer is set.
- 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 oven light is off because heat from the bulb will speed harmful bacteria growth.

ADJUST THE OVEN THERMOSTAT-DO *IT YOURSELF*?

You may feel 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.

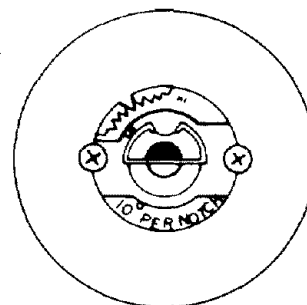
We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20-40 degrees.

Pull the knob off of the shaft, look at the back of the knob and note the current setting before making any adjustment.

To increase the temperature, turn toward HI or RAISE; to decrease, turn toward LO or LOWER. Each notch changes temperature 10 degrees.

To adjust oven thermostat for either oven:

1. Pull off the OVEN TEMP knob of the oven needing adjustment. Loosen both screws on the back of the knob.
2. Move the pointer one notch in the desired direction. Tighten the screws.
3. Return the knob to the range, matching the flat area of the knob to the shaft.



Re-check oven performance before making an additional adjustment.



ROASTING

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

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

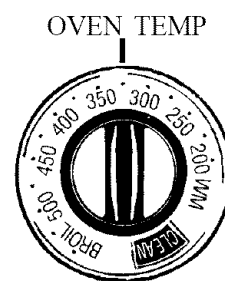
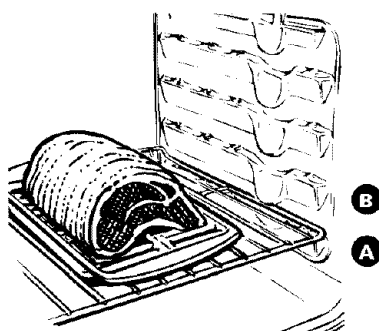
Roasting is really a baking procedure used for meats. Therefore, the oven controls are set to Baking or Timed Baking. (You may hear a slight clicking sound, indicating the oven is working properly.) Timed Baking will turn the oven on and off automatically.

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

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

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

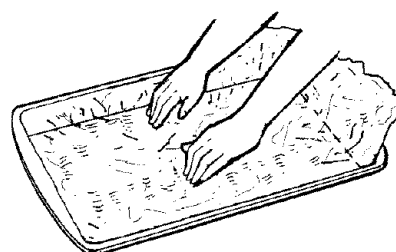
2. Check the weight of the meat. Place the meat fat-side-up, or poultry breast-side-up, on a roasting rack or shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.)



3. Turn the OVEN SET knob to BAKE and the OVEN TEMP knob to 325°F. Small poultry may be cooked at 350°F. for best browning.
4. When roasting is finished, turn the OVEN SET knob to off and then remove the food from the oven.

Use of Aluminum Foil

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





Questions and Answers

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

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide. 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.

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.

Roasting

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat					
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-33 35-39 40-45	6 to 8 lbs. 18-22 22-29 30-35	140°-150°+ 150°-1600 170°-1850
Lamb leg or bone-in shoulder**	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-150°+ 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1200
Poultry					
Chicken or Duck	325°	Well Done:	3 to 5 lbs. 35-40	Over 5 lbs. 30-35	185°-1900 185°-1900
Chicken pieces	350°	Well Done:	35-40		
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

*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

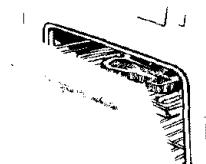
Do not lock the lower oven door with the latch during broiling. The latch is used for self-cleaning only.

Broiling is cooking food by intense radiant heat from the upper element in the oven. Most fish and tender cuts of meat can be broiled. Broiling is the same in both upper and lower ovens.

When broiling, leave the door open to broil stop position and use the Broiling Guide in this section. Follow the directions below to keep spattering and smoking to a minimum.

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

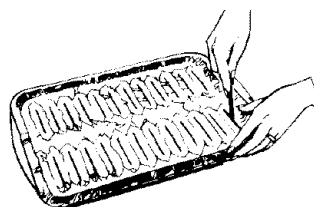
1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8 inch thick.
2. Place the meat on the broiler rack in the broiler pan. Always use the rack so fat drips into the broiler pan; otherwise the juices may become hot enough to catch fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide. Most broiling is done on shelf position C, **but if your cooking center is connected to 208 volts, you may wish to use a higher position.**
4. **Leave the door open to broil stop position.** The lower oven door stays open by itself, yet the proper temperature is maintained in the oven.
5. Turn both the OVEN SET and the OVEN TEMP knobs to BROIL. Preheating the elements is not necessary. (See the notes in the Broiling Guide.)
6. Turn the OVEN SET knob to OFF. Serve the food immediately, and leave the pan outside the oven to cool during the 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. 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.

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. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn the meat with tongs; piercing the meat with a fork allows the 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 element for 10 minutes before placing the broiler pan with food in the oven. Check to see if you are using the recommended shelf position. Broil for the longest period of time indicated in the Broiling Guide. Turn the food only once during broiling. You may need to move the food to a higher shelf position.

BROILING GUIDE



Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and sputtering by trapping 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 meat over to prevent piercing the meat and losing juices.

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

• When arranging food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.

• The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

• 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 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	4½	4½	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	1 inch thick (1 to 1½ lbs.)	C	6	5	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Rare		C	8	6	
Medium		C	12	11	
Well Done		C	15	14-16	
Rare	1½ inch thick	C	10	7-8	Slash fat.
Medium	(2 to 2½ lbs.)	C	15	14-16	
Well Done		C	25	20-25	
Chicken	1 whole (2 to 2½ 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	2 to 4 slices 1 pkg. (2)	C or D	1½-2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	2 (split)	C or D		3-4	
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 1½ inch thick or home cured ham.
Pork Chops Well Done	2 (1½ inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops					
Medium	2 (1 inch thick), about 10 to 12 oz.	C	10	9	Slash fat.
Well Done		C	12	10	
Medium	2 (1½ inch thick), about 1 lb.	C	14	12	
Well Done		B	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.



EXHAUST SYSTEM

This cooking center has a built-in exhaust system equipped with a damper, a two-speed exhaust blower and removable filters. Exhaust openings are located over the cooktop and in the hood over the oven.

The exhaust system functions only when the blower is operating. The switch for the exhaust system is beneath the control panel. For high speed, push switch once; for low speed, push switch twice; and to stop blower, push switch once in sequence.

When the blower is operating and the hood over the upper oven is closed, it exhausts over the surface units only. When the blower operates with the hood in the open position, it exhausts through openings over the surface units and over the oven at the same time.

THE EXHAUST SYSTEM SHOULD BE OPERATED WHENEVER ODORS, VAPORS OR SMOKE ARE EXPECTED TO BE THE RESULT OF A COOKING OPERATION. START FAN AT THE BEGINNING OF COOKING.

To open the hood above the oven, lift up the handle on the hood; to close, push down on the handle. Use the hood in its fully extended position whenever vapor or smoke results from cooking, such as when pan broiling or frying on the surface units. See information on the use of surface units.

Filters

Two filters are located over the cooktop and one behind the hood extension. The filters are removable for cleaning.

Filters become soiled over a period of time. The efficiency of your exhaust system depends on how clean the filters are. Frequency of cleaning, or replacing, depends on the type of cooking you do, but filters should be cleaned AT LEAST ONCE A MONTH. Clean the grease-laden surfaces adjacent to the filters frequently.

To clean, agitate in a solution of hot water and detergent. Light brushing may be used to help remove embedded soil and dust. With careful use and handling, the filters will last for years. However, if replacement becomes necessary, obtain a filter from your dealer.

Remove and Replace Filters

- 1. Cooktop:** Place finger in recess at the front edge of the filter; push the filter to the rear until the front edge clears the exhaust opening; lower the front and remove. When clean, replace. Place the edge of the filter against the spring at rear of exhaust opening. Push to rear, lift front edge, and let spring push filter forward into place under the edge of the exhaust opening.
- 2. Hood:** Extend the hood as far as possible, or remove the hood extension if desired; see illustration. Place fingers on each side at the bottom of the filter. Press the filter to the left until it clears the holder on the right side, then remove. When clean, replace. Push the filter against the clip at the left and press left until the filter clears the holder at the right side. Push the filter toward the opening and release so it slips behind the holder.

Non-vented models also have a replaceable Charcoal Filter located behind the Hood Filter. Replace as needed with Part No. WB02X7692, available from your GE supplier.

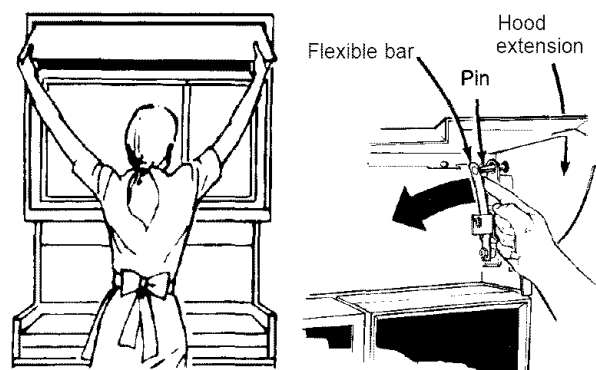
Motor

The blower motor is permanently lubricated; it does not need oiling.



To Remove and Replace Hood Extension

1. To remove, extend the hood as far as it will open. Hook a finger behind flexible bar at each side of hood extension and move toward center of hood to move pins out of holes. Hood extension can be removed.
2. To clean, wash in a solution of hot water and detergent. Rinse and dry with soft cloth.
3. To replace, fit the bottom of the half-circle flanges into the side of the hood. Secure one side at a time. Align the pin with the holes in the bracket and hood extension, then push the pin through the holes. This secures the hood extension so it cannot be removed by mistake.



OPERATING THE SELF-CLEANING LOWER OVEN

Before a Clean Cycle

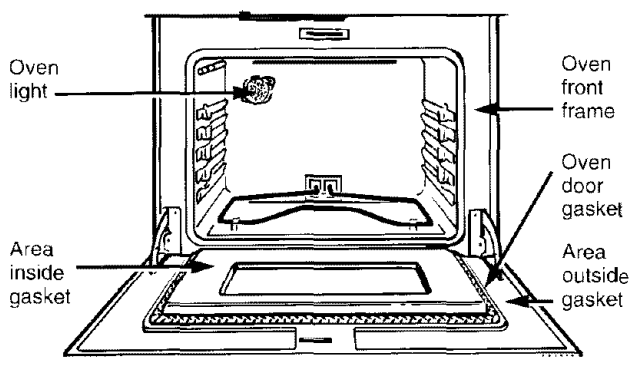
We recommend venting with an open window or using a ventilation fan or hood during the first self-clean cycle.

The range must be completely cool in order to set the self-clean cycle. You may have to allow the oven to cool before you can slide the door latch.

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

NOTE: The oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide.

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



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

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

Make sure the oven light bulb cover is in place.

Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact 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.

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

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.

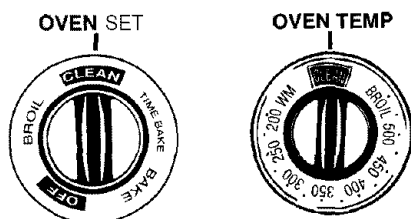
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OPERATING THE SELF-CLEANING LOWER OVEN

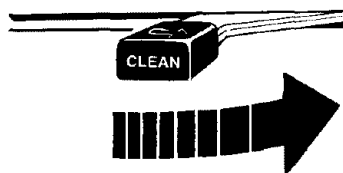
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How to Set the Oven for Cleaning



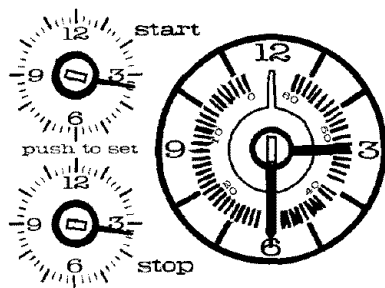
1. Turn the **OVEN SET** and **OVEN TEMP** knobs to **CLEAN**. The controls will snap into final position when the **CLEAN** location is reached.

2. Slide the latch handle to the right as far as it will go. Never force the latch handle. Forcing the handle will damage the door lock mechanism.



3. Set the automatic oven timer:

• Make sure both the clock and the Start Dial show the correct time of day. When the Start Dial is pushed in and turned, it will “pop” into place when the time shown on the clock is reached.



• Decide on cleaning hours necessary.

Recommended Cleaning Time:

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

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

• Add these hours to present time of day, then push in and turn the Stop Dial clockwise to this desired stop time. The Oven Cleaning Light glows, indicating cleaning has started. This light cycles on and off with the oven heating elements after the oven reaches cleaning temperature.

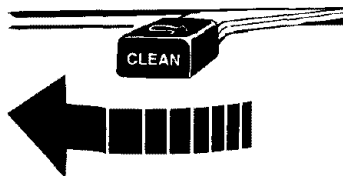
The oven door and window get hot during self-cleaning. **DO NOT TOUCH.**

NOTE: To start and stop cleaning at a later time than shown on clock, push in and turn the Start Dial to the time you wish to start. Add the hours needed for cleaning to this “start” time, then push in and turn the Stop Dial to this desired “stop” time. The oven will automatically turn on and off at the set times.

After a Clean Cycle

After cleaning is complete, turn the **OVEN SET** knob to **OFF**. Turn the **OVEN TEMP** knob to **warm**. Wait until the oven has cooled below locking temperature. Slide the latch handle to the left as far as it will go and open the door. The oven door will stay locked until the oven cools.

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

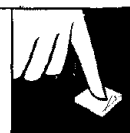


Never force the latch handle. The latch slides easily. Forcing the latch handle may damage the door lock.

You may notice some white ash in the oven. Just wipe it up with a damp cloth after the oven cools. If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

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

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



How to Delay Start of Cleaning

Follow the directions in the Before a Clean Cycle section and then follow steps 1 and 2 of How to Set the Oven for Cleaning. Then push in and turn the Start Dial to the time you wish to start. Add the hours needed for cleaning to this start time, then push in and turn the Stop Dial to this desired stop time. The oven will automatically turn on and off at the set times.

How to Stop a Clean Cycle

Turn the OVEN SET knob to OFF. When the oven has cooled below the locking temperature, you will be able to slide the latch handle to the left and open the door.

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 the Start Dial is set to the same time as the cooking center clock. Also check to be sure latch handle is moved to the right.

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 turn the oven off. Open windows to rid the room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" and "popping" 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 will be 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, the oven shelves will lose their luster and become hard to slide. To make the shelves slide more easily, wipe the shelf supports with cooking oil.

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

A. Yes. After the self-cleaning cycle, the shelves will lose some luster and discolor to a deep gray.

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.

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.



CARE AND CLEANING

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

Surface Units and Drip Pans

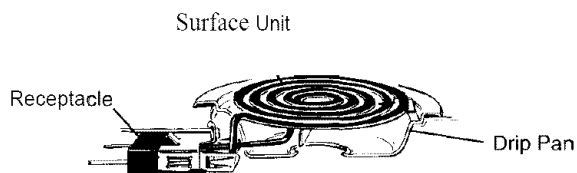
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

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. –

Black drip pans (on some models) may be cleaned in a self-cleaning oven after they have been thoroughly rinsed. However, self-cleaning them may cause them to lose their original luster and shine.

Clean the area under the drip pans often.

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

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

Porcelain Enamel Cooktop

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.



Cooktop Surface Light and Starter

CAUTION: Do not touch the bulb when it is hot or with wet hands. Never wipe light area with a wet cloth. Interrupt electrical supply to the cooking center before removing.

To replace the bulb:

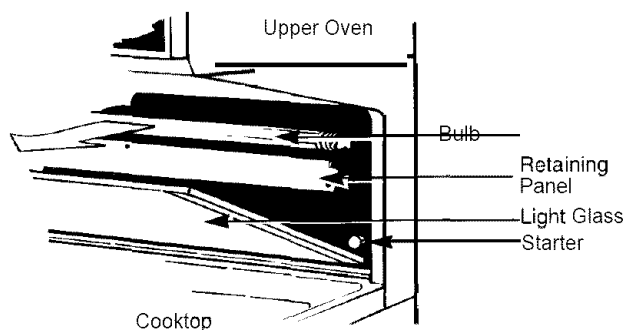
1. Remove the retaining panel (remove 3 screws) securing the top of the light glass panel.
2. Carefully pull the light glass out by the top edge, lifting it upward and out of the lower slot.

NOTE: You may need to carefully pry fork tines behind the glass to loosen it. Do not exert force on the glass alone—pry at the end trims.

3. Grasp the bulb firmly near each end and pull it straight out.
4. Replace the bulb with one of the same length and wattage.
5. Slip the light glass with the end trims back into the lower slot.
6. Push the light glass upright and replace the upper retaining panel and the three screws.

To replace the starter:

1. Remove the light glass as explained above.
2. Grasp starter, turn it counterclockwise, about 1/4 turn, and lift out. Replace with one of the same wattage.
3. Reposition the light glass as explained above.



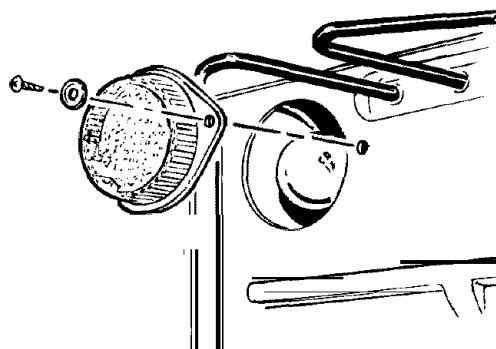
Upper Oven Light

Before replacing the bulb, disconnect electric power to the cooking center at the main fuse or circuit breaker panel or unplug the cooking center 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.

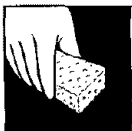
To remove, hold the glass cover and remove the screw. Pull the glass cover forward, then down and remove. Replace bulb with 40-watt appliance bulb.

After replacing bulb, tuck extension on glass cover into back of light opening. Fit the cover over the opening and replace the washer and screw. Then connect electric power to the cooking center.

NOTE: When removing and replacing light cover, if thermostat tube should be moved out of place, be certain to return it to its proper horizontal position, and about 1/2 inch from cover.



(continued next page)



CARE AND CLEANING

(continued)

Lower Oven Light

The light bulb is located on the left side of the back wall of the oven. Before replacing the bulb, disconnect electric power to the cooking center at the main fuse or circuit breaker panel or unplug the cooking center 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:

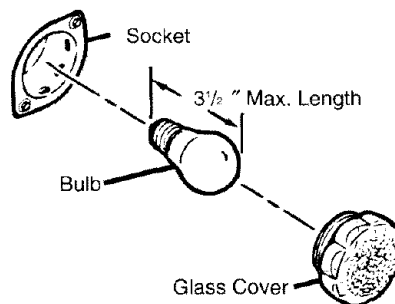
- Unscrew the cover and remove the bulb.

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 cooking center.



Oven Vent Duct

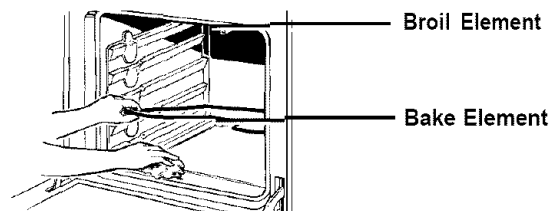
Your oven is vented through an opening centered under the right rear surface unit. Do not obstruct this opening. Keep the vent clean at all times.

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.



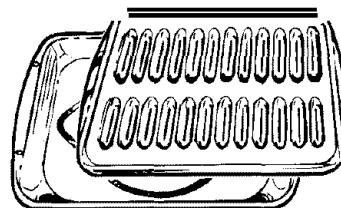
Broiler Pan and Rack Lower oven

After broiling, remove the broiler pan from the oven. Remove the rack from the pan. Carefully pour out 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. Do not use an oven cleaner on the rack.

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.

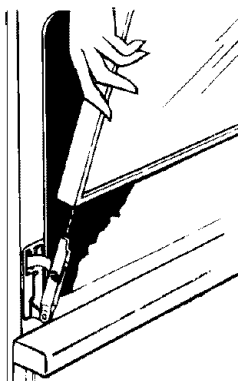
Do not clean the broiler pan or rack in the self-cleaning oven.



Lift-Off Lower Oven Door

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

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



NOTE:

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

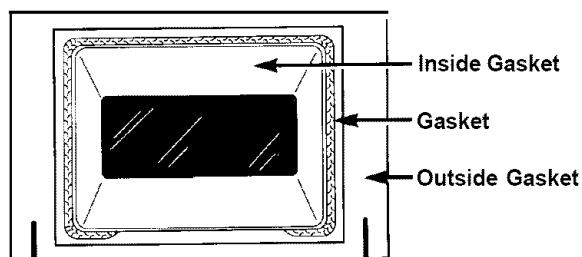
To **replace the door**, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If the hinges snap back against the oven frame, pull them back out.

TO CLEAN THE DOOR:

Inside of the door:

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

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



Outside of the door:

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

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CARE AND CLEANING

(continued)

Oven 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.

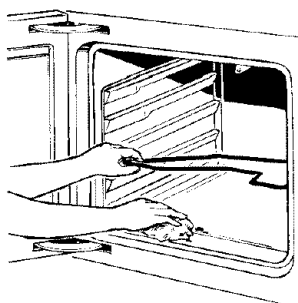
NOTE: The oven shelves may be cleaned in the self-cleaning oven, however, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.



Upper Oven Porcelain 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 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.

To Clean the Removable Upper Oven Panels in the Lower Self-Cleaning Oven

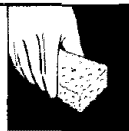
- These parts can be cleaned in the self-cleaning lower oven. Place the shelf from the upper oven on either shelf of the self-cleaning oven. (The shelf may have to be shifted slightly so the shelf stops do not interfere with placement of panels.)
- Slide out the oven bottom; lifting the bake element slightly makes this easier to do. Lift the back panel and remove. Place the bottom and back panels back-to-back so the soiled sides face outward. Place these panels over the shelf on the STRAIGHT shelf. It is important that the panels lay flat on the shelf.

Lift the side panels up and out of the oven. Place back-to-back on the remaining self-cleaning oven shelf.

To Replace the Panels in the Upper Oven

- Replace the panels in any order desired. Be certain the oven bottom is replaced so the notch is at the right, and the “feet” on the bake element rest in depressions in the panel. Replace the broiler reflector so the “open side” is toward the bottom of the oven.





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.

CAUTION: For your safety, plastics and flammable material must not be kept in this 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:

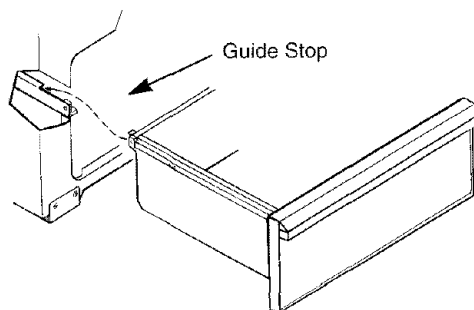
- Wipe with soap and water. Rinse well.

Do not use cleaning powders or harsh abrasives which may scratch the surface.

To clean the outside:

- Wash with soap and water. Rinse well.

Do not use cleansing powders or harsh abrasives which may scratch the surface.



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.

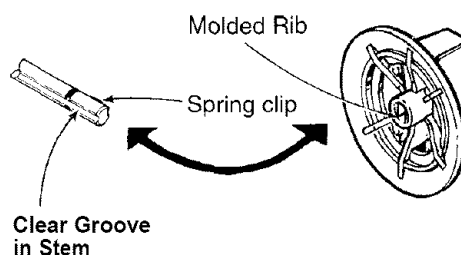
The control knobs may be removed for easier cleaning.

Before removing the knobs for cleaning, please note that the knobs 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 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 or a vinegar and hot water solution but do not soak.

Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



Glass Surfaces

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside the openings in the top of the oven door or the openings in the glass while cleaning.



QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	• Plug on cooking center 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. • Door left in locked position after cleaning.
OVEN LIGHT DOES NOT WORK	• Light bulb is loose burned out or defective. Replace. • Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	• OVEN SET or OVEN TEMP knob not set at BROIL. • Door not left open to the broil stop position as recommended. • Improper shelf position being used. See the Broiling Guide. • Necessary preheating was not done. • Food is being cooked on hot pan. • Cookware is not suited for broiling. • Low voltage. See the Broiling section. • Aluminum foil used on the broiler pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	• OVEN SET or OVEN TEMP knob not set on BAKE. • Shelf position is incorrect. See the Baking and Roasting sections. • Incorrect cookware or cookware of improper size is being used. • The oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
LOWER OVEN DOOR WILL NOT LATCH	• The latch handle is not moved all the way to the right.
LOWER OVEN DOOR WILL NOT UNLOCK	• The oven has not cooled to a safe temperature.
SURFACE UNITS NOT FUNCTIONING PROPERLY	• Surface units are not plugged in solidly. • Drip pans are not set securely in the cooktop. • Surface unit controls are not properly set.
OVEN WILL NOT SELF-CLEAN	• Automatic timer dials not set or not set properly. Clock must be set to time of day and the Stop Dial must be set and advanced beyond the time noted on oven clock. • The Stop Dial was not advanced for long enough. • Both OVEN SET and OVEN TEMP knobs must be set at CLEAN setting. • 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. Wipe up heavy spillovers before using the self-cleaning cycle. • Latch not moved to the right.



PROBLEM	POSSIBLE CAUSE
OVEN NOT CLEAN AFTER CLEAN CYCLE	•Oven controls not set properly. •Heavily soiled ovens require a 3¼ hour clean time. •Heavy spillovers should be cleaned up before starting clean cycle.
OVEN DOOR LATCHED ACCIDENTALLY DURING BAKE OR BROIL	•Switch OVEN SET knob to OFF. Allow oven to cool until the door latch handle will unlock easily. Restart operation.
OVEN TEMPERATURE TOO HOT OR TOO COLD	•The 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	•This is normal in a new oven and will disappear in time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
STRONG ODOR	•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.

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

NOTES

We'll Be There

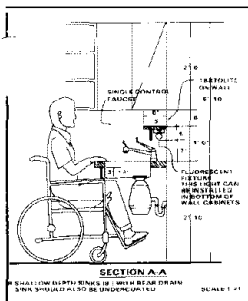
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

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.

GE Answer Center[®] ***801.626.2000***

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.



For Customers With Special Needs... ***801.626.21700***

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 (800-83-833-4322) 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 10,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions **contained** in this booklet 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 GENERAL ELECTRIC
COOKING CENTER
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 cooking center** 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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