



Use and Care & Installation Guide

Self-Cleaning Electric Range

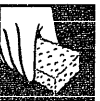


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More questions?...call
GE Answer Center® 800.626.2000



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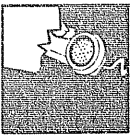
Models: JBP45GR JBP56GR
JBP55GR

GE Appliances

EXP DATE 11-01-91

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HELP US HELP YOU

Before using your range, read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label behind the range door or behind the storage drawer.

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

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

IF YOU NEED SERVICE...

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

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

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

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

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

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

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



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using 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.

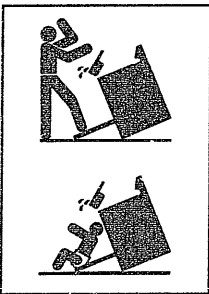
IMPORTANT SAFETY INSTRUCTIONS



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

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied. (See Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward until it engages the device.



If you pull the range out from the wall for any reason, make sure the device engages the range when you push the range back.

- 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.
- Don't 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 RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Do not store flammable materials in an oven or near the cooktop.

- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- For your safety, never use your appliance for warming or heating the room.
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

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

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



• Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use dry chemical or foam type extinguisher. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

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

Potentially hot surfaces include the cooktop, 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.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

Oven

- Stand away from range when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.
- Keep oven vent unobstructed.
- Keep oven free from grease buildup.



- Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let pot holder contact heating units in the oven.
- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.
- Do not use oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils, or food in the oven when not in use.

Self-Cleaning Oven

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

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 heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.
- Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.
- Be sure drip pans and vent are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Don't use aluminum foil to line drip pans or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard or damage to the range.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature. See section on Surface Cooking for suggestions.
- 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 surface unit to OFF before removing cookware.
- Keep an eye on foods being fried at HI 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 OFF position and all coils are cool before attempting to lift or remove the unit.
- Don't immerse or soak removable surface units. Don't put them in a dishwasher. Do not self-clean the surface units in the oven.
- When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flame.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

IMPORTANT SAFETY INSTRUCTIONS

(continued)



- Use little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.

- Always heat fat slowly, and watch as it heats.
- Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

ENERGY-SAVING TIPS

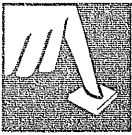


Oven Cooking

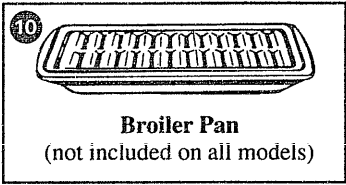
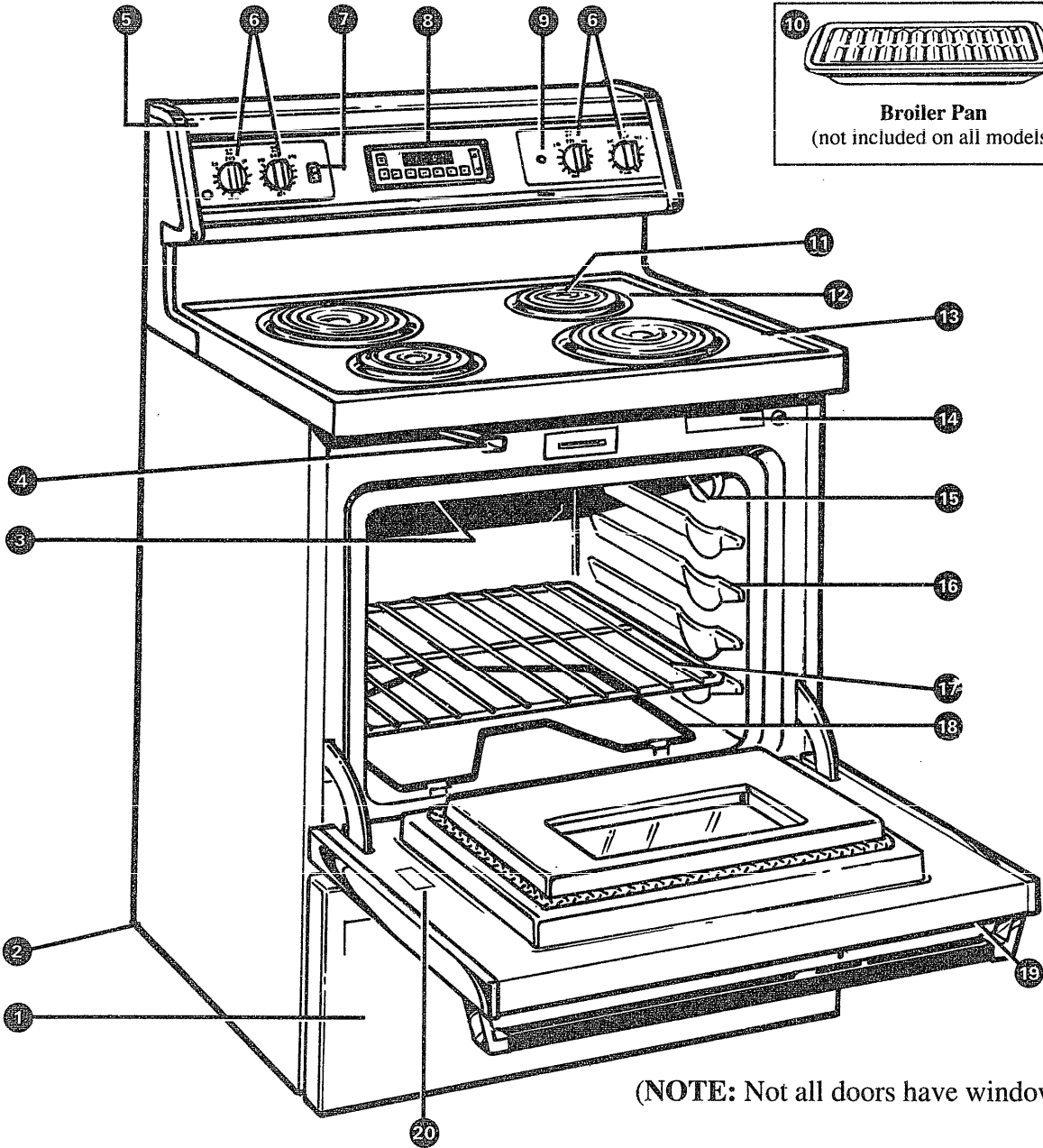
- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, watch the oven display, and put food in oven promptly after the selected temperature is displayed and the oven signals.
- Always turn oven off before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same amount of time.
- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to a warm oven, using residual heat to warm them.

Surface Cooking

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

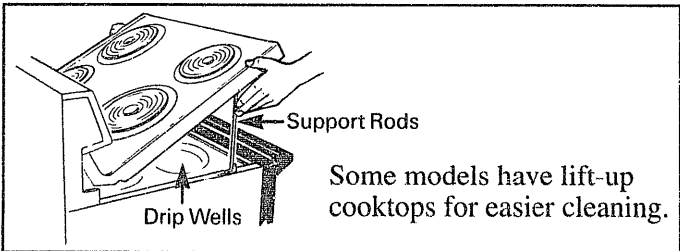


FEATURES OF YOUR RANGE



(NOTE: Not all doors have windows.)

JBP45GR
JBP55GR
JBP56GR





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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 TIME BAKE or CLEAN cycle.

To Set the Clock



Step 1: Press the CLOCK pad.



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

Step 3: Press the CLOCK pad to start.

Timer

The timer is an alarm or minute timer only. The timer does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes.

To Set The Timer



Step 1: Press the TIMER ON/OFF pad.

Step 2: Press INCREASE or DECREASE pad to set the amount of time on timer.

The timer will start automatically within a few seconds of releasing the pad.

The timer, as you are setting it, will display seconds until 60 seconds 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 Timer

Press TIMER ON/OFF pad and then press INCREASE or DECREASE pad until the time you want shows on the display.

To Cancel Timer

Press TIMER ON/OFF pad until the word "TIMER" quits flashing on the display (about 4 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.

Timer Tones

The timer tone is a steady signal that repeats every 6 seconds until you press any operation. If you would like to change the tone to a set of 3 short beeps, press and hold CLEAR/OFF for 10 seconds.

To return the timer tone to a steady repeating signal, press and hold CLEAR/OFF for 10 seconds.

Display Messages

If "door" appears on the display, the door latch handle is not moved all the way to the right. Move the latch handle and cleaning will start. If "LOCK" appears on the display, the oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.

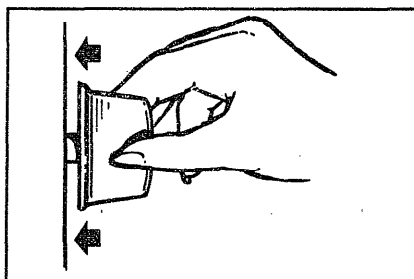


SURFACE COOKING

See Surface Cooking Guide.

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.

How to Set the Controls



Push the knob in and turn in either direction to the heat setting you want.

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

Heat Setting Guide

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

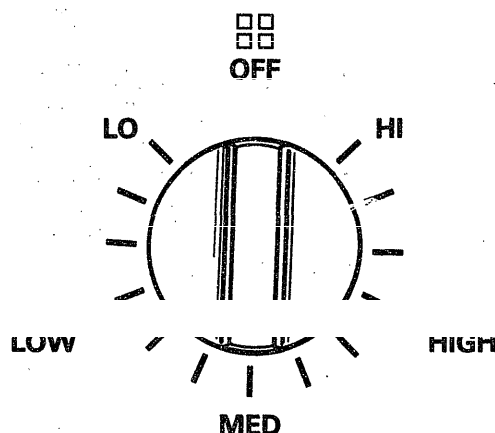
MEDIUM HIGH—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

MED—Saute 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

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.

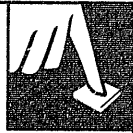
NOTE: Surface Indicator Light may glow between LO and OFF, but there is no power to the surface units.



Lamp over Surface Unit (on some models)

Push and hold switch until light comes on.

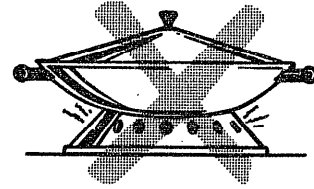
NOTE: Light will not come on as long as switch is held. Switch must be pushed, held for several seconds, and released for light to come on.



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.

Pots that extend beyond one inch of surface unit's drip pan 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 unit.

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 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.



Flat-bottom canners are recommended.

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

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

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



SURFACE COOKING GUIDE

Cookware Tips

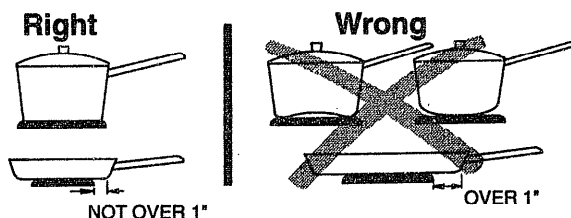
1. Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight-fitting lids. Match the size of the saucepan to the size of the surface unit.

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



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



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



USING YOUR OVEN

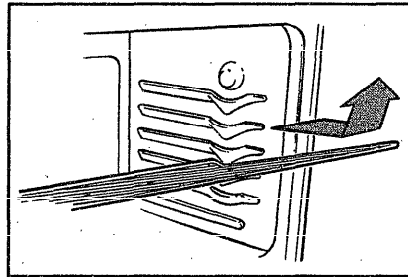
Do not lock the oven door with the door latch except when self-cleaning.

Before Using Your Oven

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

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.

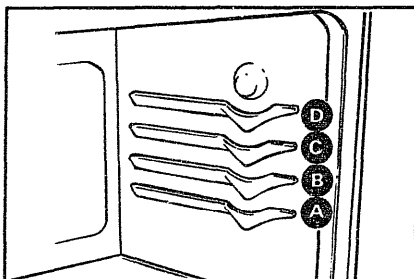


TO REPLACE, place shelf on shelf support with stop-locks (curved extension under shelf) facing up toward the rear of the oven. Tilt up front and push the shelf toward the back of the oven until it goes past "stop" on the oven wall. Then lower the front of the shelf and push it all the way back.

TO REMOVE THE SHELVES from the oven, pull toward you, tilt front end upward and pull them out.



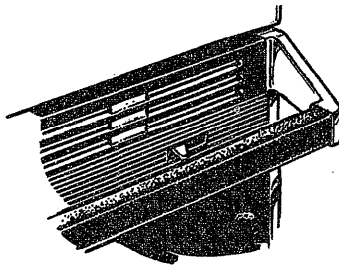
Shelf Positions



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

Oven Light

The light comes on automatically when the oven door is opened.



Use the switch on front of door to turn the light on and off when the door is closed.

BAKING

See Baking Guide.



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

How to Set Your Range for Baking

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.

Step 2: Close the oven door.



Step 3: Press BAKE pad.



Step 4: Press INCREASE pad. The last oven set temperature appears in the display.

Step 5: Press INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the changing temperature will be displayed as the oven heats up. When the oven reaches the set temperature a tone will sound.

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



Step 6: Press CLEAR/OFF when baking is finished and then remove food from oven.

How to Set Immediate Start and Automatic Stop

The oven turns on right away, cooks for preset length of time, and turns off automatically at the preset Stop Time.

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.

Step 2: Close the oven door.



Step 3: Press COOK TIME pad.



Step 4: Press INCREASE pad until desired length of baking time appears in the display.



Step 5: Press BAKE pad. Attention tone will occur if step 5 is not done.

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

The word "ON" and the rising oven temperature will be displayed as the oven heats up. When the oven reaches the set temperature a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

Step 7: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.



BAKING

(continued)

How to Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set.
NOTE: Before beginning make sure the oven clock shows the correct time of day.

To set the clock, first press the CLOCK pad. "TIME" will flash in the display. Press INCREASE or DECREASE pad until correct time of day is displayed.

How to Set Delay Start and Stop

Quick Reminder:

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

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

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the pans for best heat circulation.

Step 2: Close the oven door.



Step 3: Press COOK TIME pad.



Step 4: For 3 hours of cooking time, press INCREASE pad until "3:00" appears in the display.



Step 5: Press STOP TIME pad.



"5:00" appears on the display and "STOP TIME" flashes. The

control automatically sets Stop Time by adding the Cook Time to the time of day. In this 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.

Step 6: Change Stop Time from 5:00 to 7:00 by pressing INCREASE pad until "7:00" appears in the display.



Step 7: Press BAKE pad.

Step 8: Press INCREASE pad. The last oven set temperature appears in the display. Press INCREASE or DECREASE pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. The word "ON" and the changing oven temperature will be displayed as the oven heats up. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

Step 9: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

NOTE: The low temperature zone of this range (between 150°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.

When setting your oven for a delay start, never let foods such as dairy products, fish, meat, poultry, etc. sit for more than 2 hours before actual cooking begins. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

BAKING GUIDE



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

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

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

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

Food	Container	Shelf Position	Oven Temperature	Time, Minutes	Comments
Bread					
Biscuits (1/2-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	A, B	350°-400°	20-30	
Corn bread or muffins	Cast-Iron or Glass Pan	B	400°-450°	20-40	Preheat cast-iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pan	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pan	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pan	A, B	350°-375°	20-30	
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with wax paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pan	B	350°-375°	20-25	Paper liners produce moister crusts.
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pan	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pan	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp. 25°F. to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pan	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temp. to 300°F. for large custard.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and more time.
Meringue	Spread to crust edges	A, B	325°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal Pan	A, B	400°-425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	12-15	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for larger amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

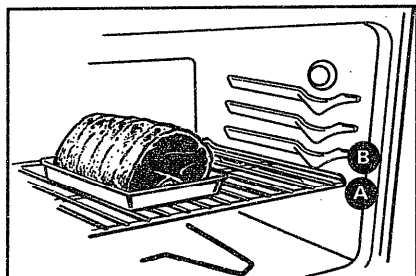


ROASTING

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

Roasting is really a baking procedure used for meats. Therefore, oven controls are set for BAKE or TIME BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

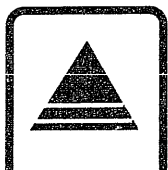
Step 1: Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling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



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



Step 3: Press BAKE pad.



Step 4: Press INCREASE pad. The oven set temperature appears in the display.

Step 5: Press INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the changing oven temperature will be displayed as the oven heats up. When the oven reaches the set temperature a tone will sound.

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



Step 6: Press the CLEAR/OFF pad when baking is finished and then remove food from oven.

Step 7: Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature increase, if desired, remove the roast from oven sooner (at 5° to 10°F. less than temperature in the Roasting Guide).

NOTE: You may wish to TIME BAKE, as described in the Baking section of this book, to turn oven on and off automatically.

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

For Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).
- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.



Questions and Answers

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

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide. For roasts over 8 lbs., cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the cooking time has passed.

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

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

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

A. It is rarely necessary to preheat your oven. Preheat only for very small roasts, which cook a short length of time.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

ROASTING GUIDE

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

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

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

4. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and make them easier to carve. Internal temperature will rise about 5° to 10° F.; to compensate for temperature increase, if desired, remove the roast from oven sooner (at 5° to 10°F. less than temperature in this guide).

5. Frozen roasts can be conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

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:	24-30 30-35 35-45	18-22 22-25 28-33	130°-140° 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°-130°
Ham, raw	325°	Well Done:	Under 10 lbs. 20-30	10 to 15 lbs. 17-20	170°
*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.					
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	10 to 15 lbs. 20-25	Over 15 lbs 15-20	In thigh: 185°-190°



BROILING

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

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

Step 2: Place meat on broiler rack in broiler pan. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

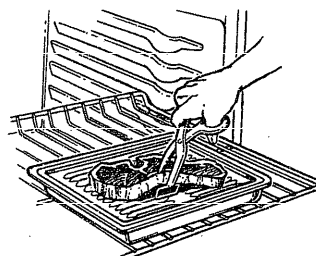
Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide. Most broiling is done on C position, but if your range is connected to 208 Volts, you may wish to use a higher position.

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

Step 5: Press BROIL pad.

Step 6: Select LO Broil (450°F.) by tapping INCREASE pad once. Select HI Broil (550°F.) by tapping INCREASE pad twice.

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



Step 7: Turn food only once during cooking. Time foods for first side per Broiling Guide.

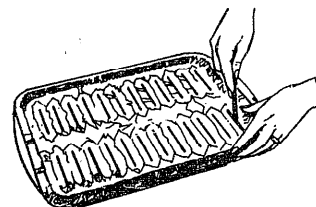
Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

Step 8: When Broiling is completed press CLEAR/OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil

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

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



Questions & Answers

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

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

Q. Should I salt the meat before broiling?

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

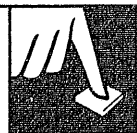
Q. Why are my meats not turning out as brown as they should?

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

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

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

BROILING GUIDE



1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

2. Oven door should be open to the broil stop position for all foods.

3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

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

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

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

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

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

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

Broiling



OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours

Before a Clean Cycle

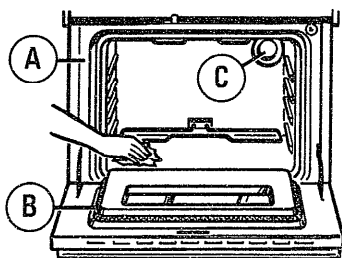
Quick Reminder:

1. Prepare oven for cleaning.
2. Close oven door.
3. Press CLEAN pad.
4. Press INCREASE or DECREASE pad to set clean time.

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

Step 1: Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they cannot withstand the high cleaning temperatures. (Oven shelves may be left in oven. **NOTE:** Shelves will discolor after the self-clean cycle.)

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



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Oven Light

Step 3: Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Never use a commercial oven cleaner in or around self-cleaning oven.

Step 4: Close the door and make sure the oven light (C) is off.

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

Caution: Chrome drip pans should never be cleaned in the self-cleaning oven.

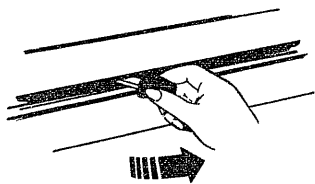
Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

Important

The oven door must be closed and latched and all controls must be set correctly for the clean cycle to work properly.

How to Set Oven for Cleaning

Step 1: Follow steps above to prepare the oven for cleaning.



Step 2: Close the oven door and slide latch handle to the right as far as it will go.

Step 3: Press CLEAN pad.

Step 4: Press INCREASE or DECREASE pad until desired Clean Time is displayed.

Clean Time is normally 3 hours. You can change the Clean Time to anywhere between 2 and 4 hours, depending on how dirty the oven is.

The self-clean cycle will automatically begin within a few seconds and the word "ON" will appear on the display. When the oven locks the word "LOCK" will be displayed and, a short time later, the door latch handle will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

Step 5: When the LOCK light is off, slide latch handle to the left as far as it will go and open the door.

Never force the latch handle. Wait until the word "LOCK" goes out in the display. Forcing the latch handle may damage the door lock.

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

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

If the oven is not clean after one clean cycle, the cycle may be repeated.



After a Clean Cycle

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.

How to Delay Start of Cleaning

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day. **NOTE:** Before beginning, make sure the oven clock shows the correct time of day.

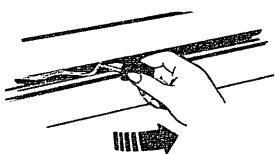
Quick Reminder—Delay Start for Self-Clean:

1. Prepare oven for cleaning.
2. Slide the latch handle to the right as far as it will go.
3. Press CLEAN pad.
4. Press INCREASE pad.
5. Press STOP TIME pad.

Time that appears is 3 hours later than the time of day. Press INCREASE pad until the Stop Time you desire appears in the display. The self-clean cycle will automatically begin 3 hours before the Stop Time you select.

For example: Let's say it's 7:00 and you want the oven to begin self-cleaning at 9:00 after you're finished in the kitchen. The oven is just soiled a normal amount so the normal Clean Time of 3 hours is preferred.

Step 1: Prepare the oven for cleaning.



Step 2: Close the oven door and slide latch handle to the right as far as it will go.



Step 3: Press CLEAN pad.

Step 4: Press INCREASE pad.

Step 5: Clean Time for heavy soil can be set for 4 hours. If a longer or shorter Clean Time is desired, press INCREASE or DECREASE pad until desired Clean Time is displayed.



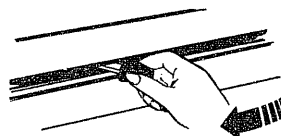
Step 6: Press STOP TIME pad. "10:00" appears on display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Clean Time to the time of day. In this example, the time of day is 7:00 and the Clean Time is 3 hours. Adding 3 hours to the time of day equals 10:00.

Step 7: Change Stop Time from 10:00 to 12:00 by pressing INCREASE pad until "12:00" appears in the display. The words "DELAY CLEAN" will also appear in the display.

The self-clean cycle will automatically begin at 9:00 and finish at 12:00. The word "ON" will appear on the display at 9:00.

When the oven locks, the word "LOCK" will be displayed and, a short time later, the door latch handle will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.



Step 8: When the LOCK light is off, slide latch handle to the left as far as it will go and open the door.

Never force the latch handle. Wait until the word "LOCK" goes out in the display. Forcing the latch handle may damage the door lock.

(continued next page)



OPERATING THE SELF-CLEANING OVEN

(continued)

Questions and Answers

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

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

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

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

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

A. No, this gasket is essential for a good oven seal, and care must be taken not to rub, damage or move this gasket.

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

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

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

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

Q. Should there be any odor during the cleaning?

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

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

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

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

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

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

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning function dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

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

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

Q. The word "door" appeared on the display when I selected the Clean Cycle. What's wrong?

A. The door latch handle must be moved all the way to the right. Move the latch handle and cleaning will start.

Adjusting Oven Thermostat

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

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

To Adjust Temperature:

1. Press BAKE pad.
2. Select an oven temperature between 500°F. and 550°F.
3. Immediately, before BAKE indicator stops flashing, press and hold the BAKE pad for about 4 seconds. The red 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 pads to select the desired change in the red 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.

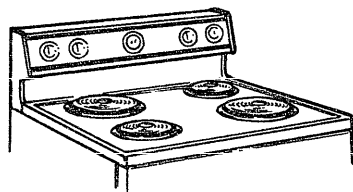
NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

CARE AND CLEANING

See Cleaning Guide.



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

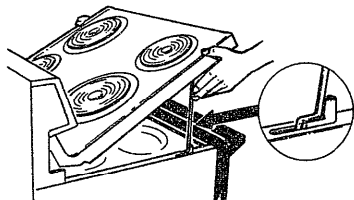


Cooktop

The porcelain enamel cooktop is sturdy but breakable if misused. This finish is acid-resistant. However, any food spills with a high acid content (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

Lift-Up Cooktop (on some models)

Some models have a cooktop that can be lifted up for easier cleaning. To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.



Be sure all surface units are turned off before raising the cooktop. There are two side supports that lock into position when the cooktop is lifted up. The Calrod® units do not need to be removed before lifting.

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

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.

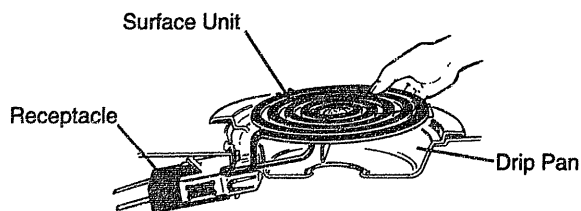
Surface Units and Drip Pans

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

CAUTION

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



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.

Q. Can I cover the drip pans with foil?

A. No, because using foil so close to the receptacle could cause shock, fire or damage to the range. See the Cleaning Guide for cleaning suggestions.

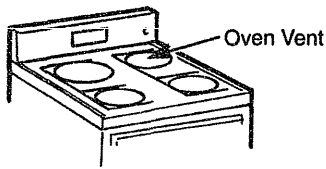
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Lift the surface unit about 1 inch above the drip pan and pull it out.



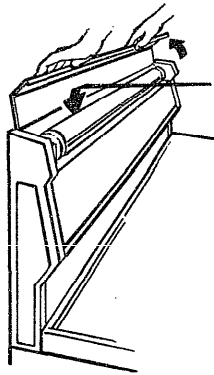
CARE AND CLEANING

(continued)



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.



Cooktop Surface Lamp (on some models)

When changing a cooktop lamp, do not touch the metal at the ends of the lamp.

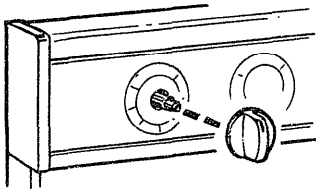
The cooktop light is easily replaced with a fluorescent tube of the same wattage. Before changing the lamp, pull the plug to the range or disconnect the power at the main fuse or circuit breaker panel.

To remove:

- Lift the lamp cover by pulling the bottom edge toward you and then up.
- Place fingers on top near each end of the lamp.
- Roll the top of the lamp gently toward the front of the range and gently pull the lamp from the socket, making sure it does not hit the lamp cover.

To replace:

- Place fingers on the top near each end of the lamp.
- Press the lamp into the slots until it snaps into place.
- Move lamp cover down and snap into place.



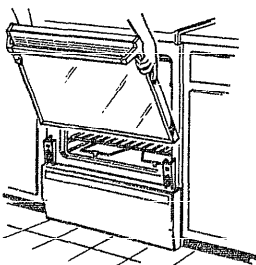
Control Panel and Knobs

Clean up any spills or splatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean control panel with mild liquid dish detergent and a soft cloth. Rub control panel lightly.

CAUTION: Do not use abrasives of any kind on the control panel. The lettering on models with touch pads is sensitive to abrasives and pressure.

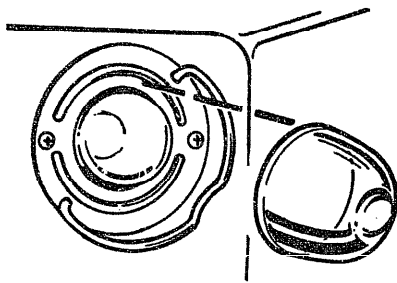
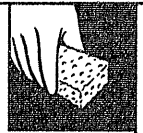
The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. Wash knobs in soap and water but do not soak.



Removable Oven Door

To REMOVE door, open to BROIL position, or where you feel the hinge catch. Hold the door sides, lift it up and away from the hinges.

To REPLACE, line up the door with the hinges and push the door firmly into place.



Oven Lamp Replacement (on some models)

CAUTION: Before replacing your oven lamp bulb, disconnect the electric power for your range at the main fuse or circuit breaker panel or pull the plug. Be sure to let the lamp cover and bulb cool completely before removing or replacing them. When in use, light bulbs can become warm enough to break if touched with a moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if the lamp cover is removed.

The oven lamp (bulb) is covered with a glass removable cover which is held in place with a wire. Remove the oven door, if desired, to reach the cover easily.

To remove:

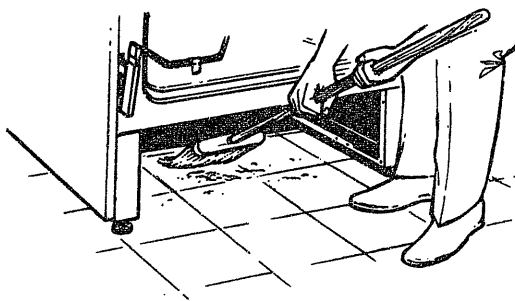
- Hold your hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire until it clears the cover. Lift off the cover.

DO NOT REMOVE ANY SCREWS.

- Replace bulb with 40-watt home appliance bulb.

To replace cover:

- Place it into the groove of the lamp receptacle. Pull the wire forward to the center of cover until it snaps in place. When in place, the wire holds the cover firmly. Be certain the wire is in the depression in the center of the cover.
- Connect electric power to the range.



How to Remove the Storage Drawer or Kick Panel to Clean Under the Range

The area under the range can be reached easily for cleaning by removing the bottom drawer (on some models). To remove, pull the drawer out all the way, tilt up the front and remove it. To replace, insert glides at the back of the drawer beyond the stop on range glides. Lift the drawer if necessary to insert easily. Let the front of the drawer down, then push in to close.

To clean under models with a front kick panel, remove the panel by pulling it straight out at the bottom. To replace the panel, first hook the top tabs on and then the bottom tabs.



CLEANING GUIDE

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.	
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Dishwasher 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread damp cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN.	
Calrod® Surface Unit Coils		<p>DO NOT USE dishwasher to clean the surface unit coils.</p> <p>DO NOT handle the unit before completely cooled.</p> <p>DO NOT immerse plug-in units in any kind of liquid.</p>	Spatters and spills burn away when the coils are heated. At the end of a meal, remove all pans from the Calrod® unit and heat the soiled units at HI. Let the soil burn off about a minute and switch the units to OFF. Avoid getting cleaning materials on the coils. Wipe off any cleaning materials with a damp paper towel <i>before</i> heating the Calrod® unit.
Control Knobs: Range Top and Oven	• Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range, making sure to match flat area on the knob and shaft.	
Metal, including Chrome Side Trims and Trim Strips	• Soap and Water	DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.	To safely clean surfaces: wash, rinse, and then polish with a dry cloth.
Outside and Inside of Oven Door*	• Soap and Water	DO NOT USE oven cleaners, cleansing powders or harsh abrasives.	<p>INSIDE OF DOOR: Clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the openings on the door. Rinse well. NOTE: Soap left on liner causes additional stains when oven is reheated.</p> <p>OUTSIDE OF DOOR: Use soap and water to thoroughly clean the top, sides and front of the oven door.</p>
Outside Glass Finish	• Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning.	
Oven Gasket*		Avoid getting ANY cleaning materials on the gasket.	
Oven Liner	• Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly to avoid additional staining. For heavy soiling, use your self-cleaning cycle often.	
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.	If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Porcelain Enamel Drip Pans	<ul style="list-style-type: none"> • Ammonia • Soap-Filled Scouring Pad 	Porcelain drip pans can be cleaned in dishwasher or by hand. Place them in a covered container (or plastic bag) with 1/4 cup ammonia to loosen soil. Then scrub with scouring pad if necessary.	
Shelves (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> • Soap and Water • Self-Clean Cycle 	For heavy soil, the shelves can be cleaned during the self-clean cycle. They will change to a deep gray color and will not slide as easily as before self-cleaning. To make them slide more easily, use your fingers to apply a little bit of cooking oil to the sides of the shelf where they contact the shelf supports.	
Storage Drawer	• Soap and Water	For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe with damp cloth or sponge and replace. Never use harsh abrasives or scouring pads.	

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

INSTALLATION INSTRUCTIONS



BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

IMPORTANT: OBSERVE ALL GOVERNING CODES AND ORDINANCES.

NOTE TO INSTALLER: Leave these instructions with the appliance after installation is completed.

NOTE TO CONSUMER: Keep this Use and Care Guide and Installation Instructions for future use.

NOTE: This appliance must be properly grounded.

TOOLS YOU WILL NEED

Large blade screwdriver

Channel lock pliers or small ratchet wrench with 7/32" socket (for leveling range)

ELECTRICAL REQUIREMENTS

CAUTION, FOR PERSONAL SAFETY: DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE.

REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse, as noted on the rating plate.

Wiring must conform to National Electric Codes.

If the electric service provided does not meet the above specifications, it is recommended that a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

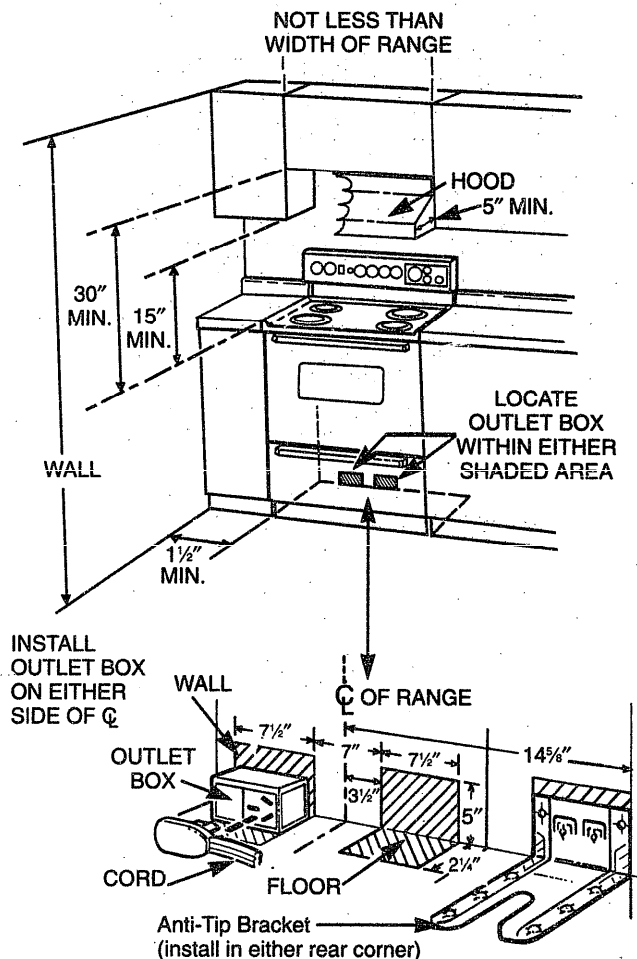
STEP 1

PREPARE THE OPENING

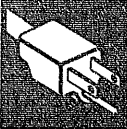
1/2" spacing is recommended from the range to adjacent vertical walls above cooktop surface.

Allow 30" minimum clearance between surface units and bottom of unprotected wood or metal top cabinet, and 15" minimum between countertop and adjacent cabinet bottom.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a min. of 5" beyond the bottom of the cabinets.



(continued next page)



INSTALLATION INSTRUCTIONS

(continued)

PREPARE THE OPENING (cont'd)

Flooring Under the Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and follow these simple and inexpensive instructions.

The range should be installed on a 1/4 inch thick sheet of plywood (or similar material) as follows:

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

STEP 2

PREPARE FOR ELECTRICAL CONNECTION

Use only a 3-conductor, or if required a 4-conductor range cord set as noted below. These cord sets are provided with ring type terminals.

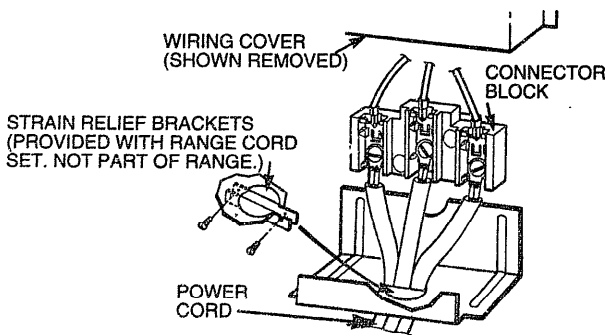
The electrical rating of the cord must be 125/250 volts minimum, 40 amperes.

NOTE: Only a 4-conductor cord is to be used when the appliance is installed in a mobile home or where local codes do not permit grounding through the neutral.

STEP 3

1. Locate connector block at the bottom rear of range and remove rear wiring cover.

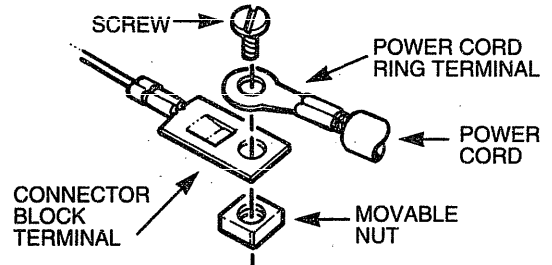
2. Directly below the connector block is a hole with a knockout ring for accommodating conduit fittings. Brackets provided are used to support the flexible cord strain relief, which must be securely attached to the cord set.



STEP 4

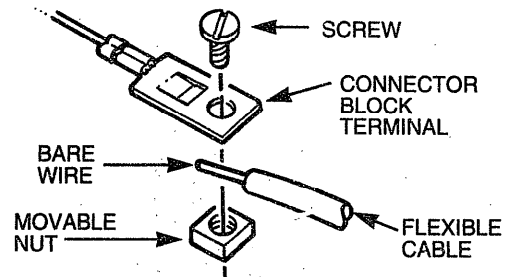
3-WIRE SYSTEM

Power Cord Installation—Insert screws through power cord terminals so that the screws pass through connector block terminals and engage nuts. Tighten screws securely.

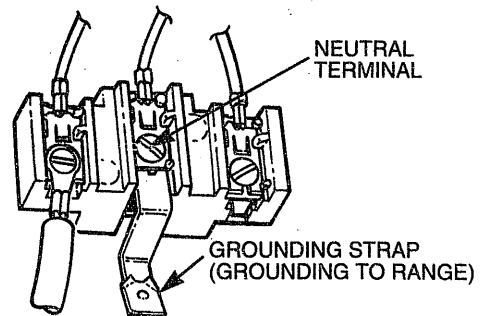


Cable Direct Installation—Clamp bare wires between the connector block terminals and movable nuts with screws tightened securely.

1. Copper Wiring



Connect the neutral or grounded wire of the supply circuit to the neutral terminal of the connector block, located in the center. The power leads must be connected to the outside (brass colored) terminals.



WARNING: CONNECTOR BLOCK IS APPROVED FOR COPPER WIRE CONNECTION ONLY.



2. Aluminum Wiring

A. Connect length of copper building wire to range terminal block.

B. Splice copper wires to aluminum wiring using special connectors designed and U.L. approved for joining copper to aluminum, and follow the connector manufacturer's recommended procedure closely.

NOTE: Wire used, location and enclosure of splices, etc., must conform to good wiring practice and local codes.

STEP 5

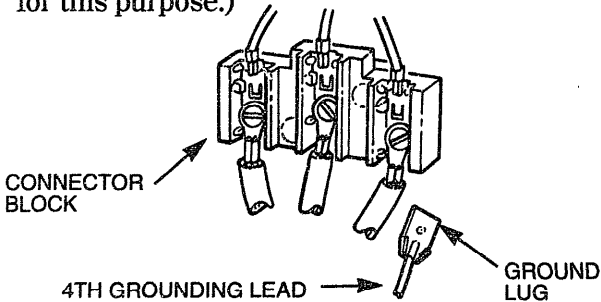
4-WIRE SYSTEM SPECIAL GROUNDING INSTRUCTIONS

WARNING:

Frame grounded to neutral of appliance through a link. If used in a MOBILE HOME or if LOCAL CODES do not permit grounding through the neutral:

- 1) disconnect the link from neutral,
- 2) use grounding terminal or lead to ground unit in accordance with local codes, and
- 3) connect neutral terminal or lead to branch circuit in usual manner.

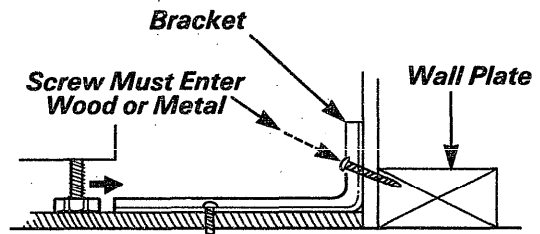
(If the appliance is to be connected by means of a cord set, use 4-conductor cord for this purpose.)



WARNING

1. Range must be secured by ANTI-TIP bracket supplied.
2. See instructions to install (supplied with bracket).
3. Unless properly installed, range could be tipped by stepping or sitting on door. Injury might result from spilled hot liquids or from range itself.

Typical installation of Anti-Tip bracket Attachment to Wall



STEP 7

LEVELING THE RANGE

The range must be level. Leveling feet are located at each corner of the base of the range. Remove the storage drawer or kick panel (depending on your model) and using channel locks, rotate the leveling feet in and out as required to level the range. (For instructions on how to remove and replace the storage drawer or the kick panel, see the Cleaning Under the Range section in Care and Cleaning.) On some models, there are plastic covers which may be removed for easy adjustment (just squeeze and pull).

One of the rear leveling feet will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling foot that is to be installed into the ANTI-TIP bracket.

Check the range for proper installation into the ANTI-TIP bracket (after the range has been properly installed) by grasping the edges of the REAR burner holes and carefully attempting to tilt the range forward.

STEP 6

ANTI-TIP BRACKET INSTALLATION

AN ANTI-TIP bracket is supplied with instructions for installation in a variety of locations. The instructions include a template, a parts list and a list of tools necessary to complete the installation. Read the IMPORTANT SAFETY INSTRUCTIONS and the instructions that fit your situation before beginning installation.

STEP 8

FINAL CHECK

Be sure all switches are in the "off" position before leaving the range.



QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none">• Plug on range is not completely inserted in the electrical outlet.• The circuit breaker in your house has been tripped, or a fuse has been blown.• Oven controls not properly set.• Door left in locked position after cleaning.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none">• Light bulb is loose or defective. Tighten or replace.• Switch operating oven light is broken. Call for service.
SURFACE LIGHT DOES NOT WORK (on models so equipped)	<ul style="list-style-type: none">• Fluorescent lamp is loose or defective. Adjust or replace.• Press switch for 2 seconds. If lamp does not come on, repeat.• Switch operating light is broken. Call for service.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none">• Aluminum foil being used improperly in oven.• Oven vent blocked on top of range.• Range or oven shelf not level.• Incorrect cookware being used. Check Baking Guide for cookware tips.• Clock set incorrectly.• Controls set incorrectly. Review each cooking section.• Shelf position is incorrect. Check Baking, Roasting and Broiling Guides.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• OVEN SET knob not set at BROIL.• OVEN TEMP knob not set at BROIL.• Door not left ajar as recommended.• Improper shelf position being used. Check Broiling Guide.• Food is being cooked on hot pan.• Cookware is not suited for broiling.• Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• OVEN SET knob not set at BAKE.• OVEN TEMP knob not set correctly.• Shelf position is incorrect. Check Roasting or Baking Guide.• Oven shelf not level.• Incorrect cookware or cookware of improper size is being used.• A foil tent was not used when needed to slow down browning during roasting.
OVEN TEMPERATURE TOO HOT OR TOO COLD.	<ul style="list-style-type: none">• Oven thermostat needs adjustment. See Thermostat Adjustment section.

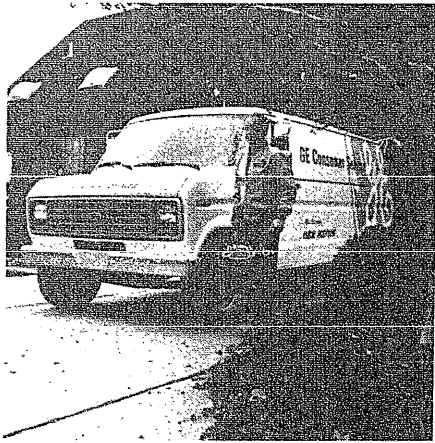


PROBLEM	POSSIBLE CAUSE
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	<ul style="list-style-type: none">• Make sure the electrical plug is plugged into a live, properly grounded power outlet.• Check for power outage.• Review Control, Clock and Timer section of this book.
CALROD® SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature and reset the controls.• Door latch handle not moved all the way to the right.
OVEN DOOR WILL NOT UNLOCK	<ul style="list-style-type: none">• Oven must cool below locking temperature (approximately 30 minutes after the clean cycle is complete).
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none">• Oven controls not set properly.• Heavily soiled ovens require 3½- to 4-hour Clean Time.• Heavy spillovers should be cleaned before starting clean cycle.
“door” APPEARS ON DISPLAY	<ul style="list-style-type: none">• Self-clean cycle has been selected but latch handle was not moved all the way to the right. Move latch handle.• Latch handle was moved to the right but another program other than self-clean was selected. Move latch handle to the right only when setting self-clean cycle.
CONTROL BEEPS AFTER ENTERING OVEN TIME OR STOP TIME	<ul style="list-style-type: none">• This is reminding you to enter a bake temperature.
“F-” AND A NUMBER FLASH ON DISPLAY	<ul style="list-style-type: none">• If the time display flashes “F-” and a number, you have function error code. Press CLEAR/OFF. Allow oven to cool for one hour. If the failure code repeats, disconnect all power to the range. Call for service.

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!



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.



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.

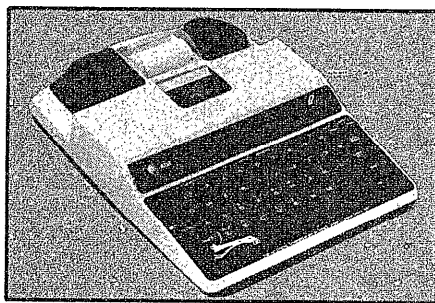
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



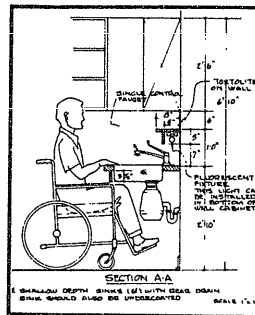
GE Answer Center®

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.



Telecommunication Device for the Deaf



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.

YOUR GE ELECTRIC RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

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

WHAT IS NOT COVERED

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

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

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing

adequate electrical, gas, exhausting and other connecting facilities 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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