



Use and Care Guide

Gas Slide-in Range



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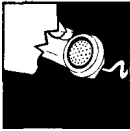
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HELP US HELP YOU . . .

Read this guide carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find the model and serial numbers on the front frame behind the storage drawer or kick panel.

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

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



A WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

IF YOU NEED SERVICE

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

To obtain replacement parts, contact GE/Hotpoint Service Centers.

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 cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- **Gas appliances can cause minor exposure to four of these substances**, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- **Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.**
Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
- **Plug your range into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- **Be sure all packaging materials are removed from the range** before operating it to prevent fire or smoke damage should the packaging material ignite.
- **Locate the range out of kitchen traffic path and out of drafty locations to prevent pilot outage and poor air circulation.**

- **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used.** Your range can be converted for use with either type of gas. See the Installation Instructions.

WARNING: These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

- **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- **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.**

WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the Anti-Tip device supplied. Make sure the chain fits securely into the slot in the bracket.



If you pull the range out from the wall for any reason, make sure the Anti-Tip device is properly engaged before you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.

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

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Do not allow anyone to climb, stand or hang on the door, storage drawer, kick panel or cooktop.** They could damage the range and even tip it over, causing severe personal injury.
- **Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the range. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room.**
- **Do not use water on grease fires. Never pick up a flaming pan.**
& Turn the controls off. Smother a flaming pan on a surface burner 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.
- **Do not leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Teach children not to play with the controls or any other part of the range.**
- **Never leave the oven door open** when you are not watching the range.
- **Always keep combustible wall coverings, curtains or drapes a safe distance from your range.**
- **Always keep dish towels, dish cloths, potholders and other linens a safe distance from your range.**
- **Always keep wooden and plastic utensils and canned food a safe distance away from your range.**
- **Do not leave paper products, cooking utensils or food in the oven when not in use.**
- **Do not store flammable materials in an oven, a range storage drawer or near a cooktop.**
- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**
- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Surface Cooking

- **Always use the LITE position when igniting the surface burners** and make sure the burners have ignited.
- **Never leave surface burners unattended at high flame settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Adjust the surface burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.
- **Use only dry potholders-moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot surface burner.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.
- **Always turn the surface burners off before removing the cookware.**
- **Carefully watch foods being fried at a high flame setting.**





Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and under the storage drawer or kick panel.

Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.

Use least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.

If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly.

Always heat fat slowly, and watch as it heats.

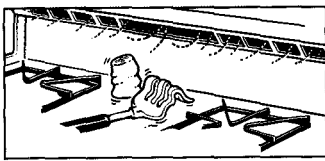
Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Use proper pan size—Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover the surface burner grates. This will save both cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.

When using glass cookware, make sure it is designed for top-of-range cooking.

Keep all plastics away from the surface burners.

Do not leave plastic items on the cooktop—they may melt if left too close to the vent.



Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

To avoid the possibility of a burn, always be certain that the controls for all surface burners are at the off position and all grates are cool before attempting to remove them.

When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.

If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

Clean the cooktop with caution. If a wet sponge or cloth is used to wipe up spills on a hot cooktop, be careful to avoid steam burns.

Oven

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

Stand away from the range when opening the door of a hot oven. The hot air and steam that escapes can cause burns to hands, face and eyes.

Keep the oven free from grease buildup.

Place the oven shelves in the desired position while oven is cool.

Pulling out the shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

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

Do not use aluminum foil anywhere in the oven except as described in this guide. Misuse could result in a fire hazard or damage to the range.

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

Use only glass cookware that is recommended for use in gas ovens.

When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.

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

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IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Always remove the broiler pan from the oven as soon as you finish broiling.** Grease left in the pan can catch on fire if the oven is used without removing the grease from the broiler pan.
- **Make sure the broiler pan is in place correctly to reduce the possibility of grease fires.**
- **If you should have a grease fire in the broiler pan, turn the oven off and keep the oven door closed to contain the fire until it bums out.**
- **Keep the range clean and free of accumulations of grease or spillovers, which may ignite.**
- **Never leave jars or cans of fat drippings on or near your range.**
- **Clean only parts listed in this Use and Care Guide.**
- **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.
- **If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply.** Have it serviced by a qualified technician.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.

Self-Cleaning Oven

- **Be sure to wipe up excess spillage before the self-cleaning operation.**
- **Before self-cleaning the oven, remove the broiler pan, rack and other cookware,**
- **Do not clean the door gasket.** The door gasket is essential for a good seal. Be careful not to rub, damage or move the gasket.

SAVE THESE
INSTRUCTIONS



FLOORING AND LEVELING

Flooring under the Range

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

The range should be installed on a 1/4-inch-thick sheet of plywood (or similar material) as follows: *When the floor covering ends at the front of the range*, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

Leveling the Range

Use a 1" open-end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the cooktop must be raised above the top of the countertop. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness.

If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other.

Adjust the four legs carefully. Level the range front to back and side to side. The range legs must rest on the floor. The range **must not hang** from the countertop.

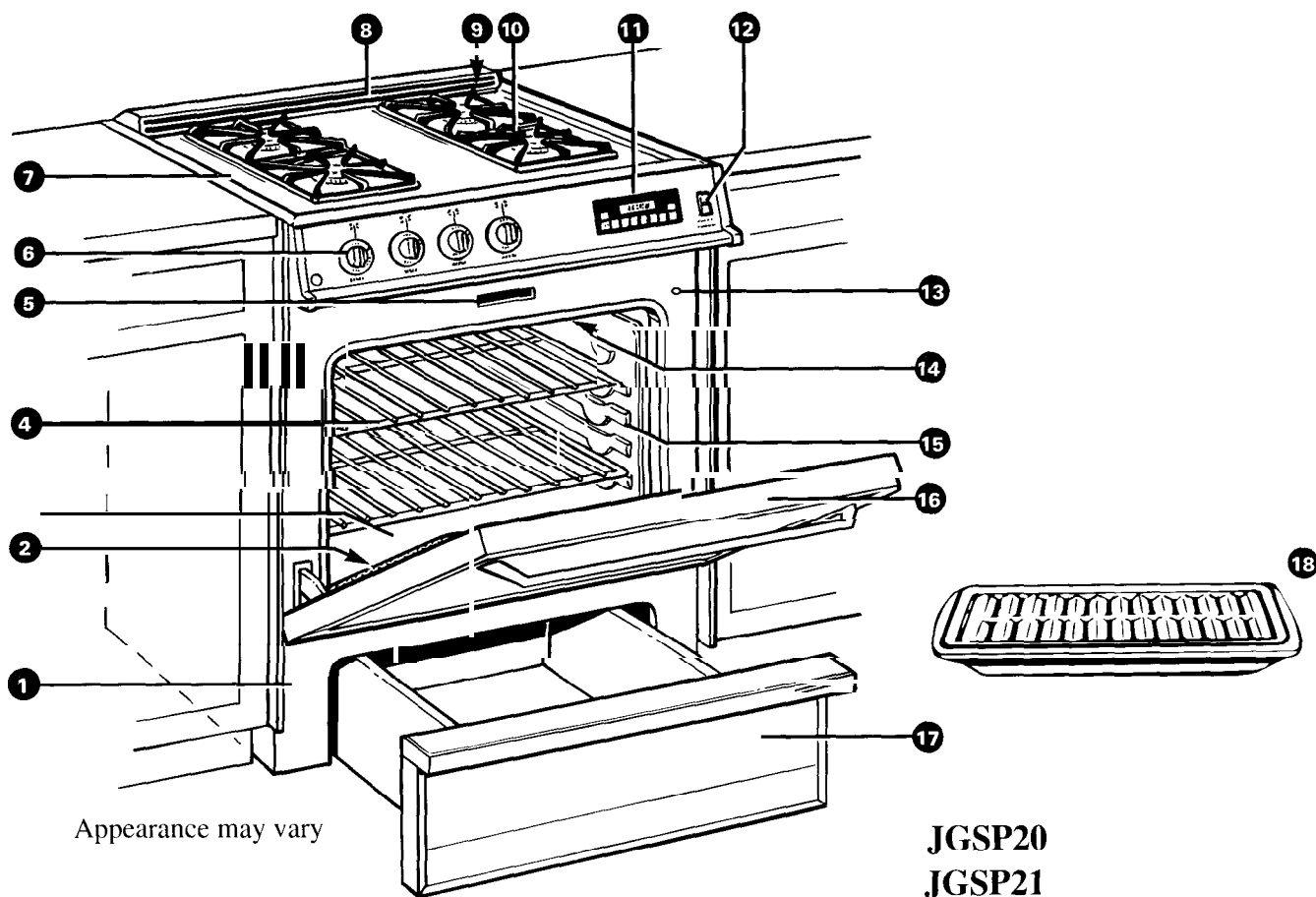
FEATURES OF YOUR RANGE



Important Safety Instructions |

Flooring and Leveling

Features of Your Range



Appearance may vary

JGSP20
JGSP21

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HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?

Your new cooktop has gas burners. If you are used to cooking with induction or other electric surface units, you will notice some differences when you use gas burners.

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 gas burner cooktops and any other type of cooktop you may have used in the past.

Type of Cooktop	Description	How it Works
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.
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.
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.
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.

SURFACE COOKING



Electric Ignition

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

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

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

Surface Burner Controls

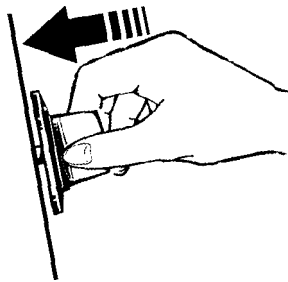
Knobs that turn the surface burners on and off are marked as to which burners they control. The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

Super Burner

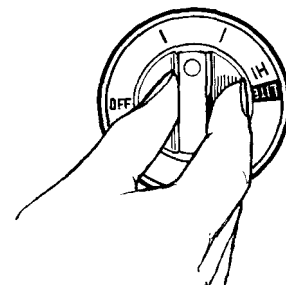
On some models, the right front burner is cone-shaped with a circular opening through the center of the burner. This burner can provide 30% more power than any one of the other three. Use it for canning or large pans.

To Light a Surface Burner

Push the control knob in and turn it **counterclockwise** to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.



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



After Lighting a Burner

Check to be sure the burner you turned on is the one you want to use.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

The lowest setting of the burner has a small flame to provide simmering capability. To simmer foods, set the cooktop control knob to the lower setting that will maintain the desired simmer.

If simmering on one burner and the other burners are turned on, the gas flow of the simmering burner may have to be adjusted.

Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

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SURFACE COOKING

(continued)

How to Select Flame Size

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted heat and only serves to heat the handle.



Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for surface cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas cooktops.

Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets generally work satisfactorily if they are used at medium heat as the manufacturer recommends.

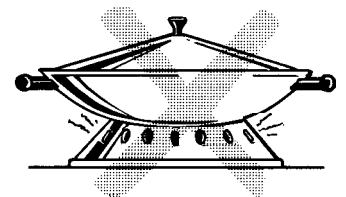
Wok Cooking

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



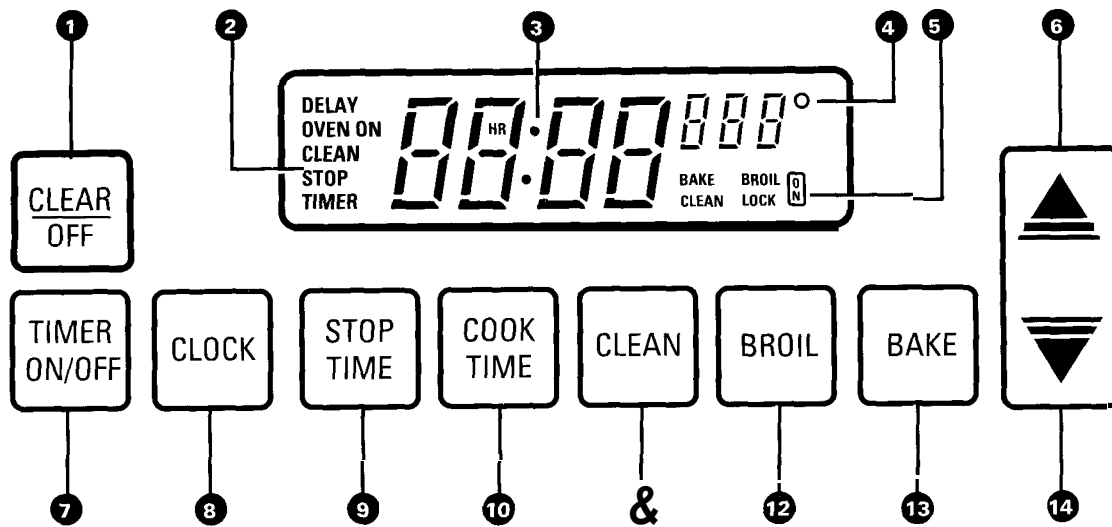
Do not use woks that have support rings.

Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner



grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

FEATURES OF YOUR OVEN CONTROL



1. **CLEAR/OFF.** Press this pad to cancel all oven operations except the clock and timer.
2. **PROGRAM STATUS.** Words light up in the display to indicate what is in the time display. Programmed information can be displayed at any time by touching the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the **CLOCK** pad.
3. **TIME DISPLAY.** Shows the time of day, the times set for the timer or the automatic oven operation.
4. **OVEN TEMPERATURE AND BROIL DISPLAY.** Shows the oven temperature or the broil setting selected.
5. **FUNCTION INDICATORS.** Lights up to show whether oven is in the bake, broil or self-clean mode.
6. **INCREASE.** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
7. **TIMER ON/OFF.** Press this pad to select the timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.
To set the timer, first press the **TIMER ON/OFF** pad. Then press the **INCREASE** or **DECREASE** pad to change the time.
To cancel the timer, press and hold the **TIMER ON/OFF** pad until the word "TIMER" disappears from the display.

8. **CLOCK.** To set the clock, first press the **CLOCK** pad. Then press the **INCREASE**-or **DECREASE** pad to change the time of day.
9. **STOP TIME.** Use this pad along with the **COOK TIME** or **CLEAN** pad to set the oven to start automatically at a time you select.
10. **COOK TIME.** Press this pad for the Timed Baking operations.
11. **CLEAN.** Press this pad to select the self-cleaning function. See the Operating the Self-Cleaning Oven section.
12. **BROIL.** Press this pad to select the broil function.
13. **BAKE.** Press this pad to select the bake function.
14. **DECREASE.** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.

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



OVEN CONTROL, CLOCK AND TIMER

Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a Timed Baking or Self-Cleaning cycle.

To Set the Clock

1. Press the CLOCK pad.

CLOCK
c1



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

'n

Timer

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

To Set the Timer

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

TIMER
ON/OFF
c1

The timer will start automatically within a few seconds of releasing the pad. The timer, as you are setting it, will display seconds until 1 minute is reached. Then it will display minutes and seconds until 60 minutes is reached.

After 60 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached.

To Reset the Timer

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

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

To Cancel the Timer

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

End of Cycle Tones

The end of cycle tone is 3 short beeps followed by 1 beep that repeats every 6 seconds until you press any operation. If you would like to eliminate the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

To return the end of cycle tone to the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

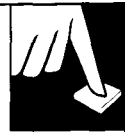
Power Outage

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

Display Messages

If "door" appears in the display, the oven door is opened and needs to be closed. If "LOCK" appears in 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.

USING YOUR OVEN



Before Using Your Oven

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

NOTE:

- You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
- A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

Electric Ignition

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

To light either burner, touch the pad for the desired function and press the INCREASE or DECREASE pad until the desired temperature is displayed. The burner should ignite within 30–90 seconds.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

Power Outage

CAUTION: DO NOT MAKE ANY ATTEMPT TO RE-IGNITE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER OUTAGE.

Neither the oven nor the broiler can be lit during an electrical power outage. Gas will not flow unless the glow bar is hot.

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

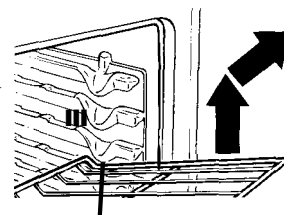
Oven Shelves

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

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

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

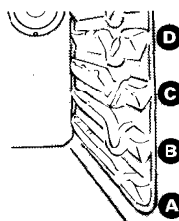
To replace, place the shelf on the shelf support with the stop-locks (curved extension of the shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push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



Shelf Positions

The oven has 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.



(continued next page)



USING YOUR OVEN

Oven Light

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

Oven Moisture

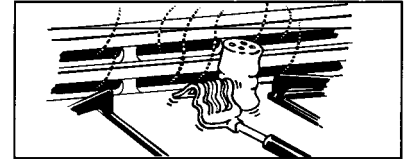
As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

Oven Vent

Your oven is vented through ducts at the rear of the range. Do not block these ducts when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burner be uninterrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation—they may become hot.

- **Vent openings and nearby surfaces may become hot. Do not touch them.**
- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**

- **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**



- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- **Metal items will become very hot if they are left on the cooktop, and could cause burns.**

BAKING

Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range 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 gets hot, the top and outside surfaces of the range get hot too.

How to Set Your Range for Baking

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



1. press the BAKE pad.

2. Press the INCREASE or DECREASE pad. The last oven set temperature appears in the display. Continue pressing until the desired temperature is displayed.

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



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

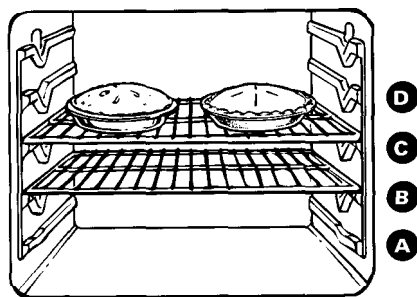
NOTE: A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

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



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 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 use two shelves, stagger the pans so one is not directly above the other.

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BAKING

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Baking Guides

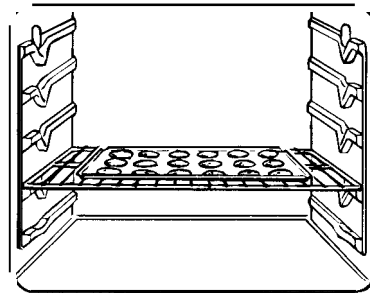
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

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

Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

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



Pies

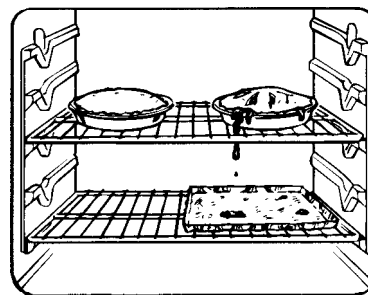
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

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

Aluminum Foil

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



Don't Peek

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

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

TIMED BAKING



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 clock shows the correct time of day.

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

How to Set Immediate Start and Automatic Stop

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

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



1. Press the COOK TIME pad.

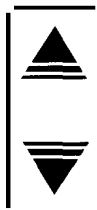
NOTE: If your recipe requires preheating, you may need to add additional time to the length of the Cook Time.



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



3. Press the BAKE pad.



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

The oven will start automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.



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

NOTE:

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

(continued next page)



TIMED BAKING

(continued)

How to Set Delay Start and Automatic Stop

Quick Reminder:

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

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

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

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:

1. Press the COOK TIME pad.

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

2. For 3 hours of cooking time, press the INCREASE pad until "3:00" appears in the display.
3. Press the STOP TIME pad. "5:00" appears in the display and "STOP TIME" flashes. The control automatically sets the 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.

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

5. Press the BAKE pad.

6. Press the INCREASE or DECREASE pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

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

NOTE:

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

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.

To Adjust the Thermostat:

1. Press the BAKE pad.
2. Select an oven temperature between 500°F and 550°F.
3. Immediately, before the BAKE indicator stops flashing, press and hold the BAKE pad for about 4 seconds. The 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 display.
5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.

ROASTING



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

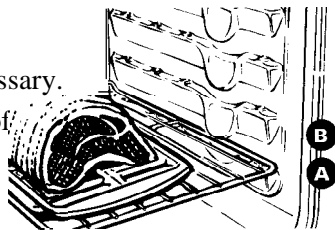
Roasting is really a baking procedure used for meats. Therefore, the oven controls are set for Baking or Timed Baking. (You may hear a slight clicking sound, indicating the oven is working properly.) Timed Baking will turn the oven on and off automatically.

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 the roasts to firm up and makes them easier to carve. The internal temperature will rise about 5° to 10°F. during the standing time. To compensate for the temperature rise, if desired, remove the roast from oven sooner (at 5° to 10°F. less than the temperature in the Roasting Guide.)

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

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

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



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

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

CLEAR
OFF

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

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



3. press the BAKE pad.

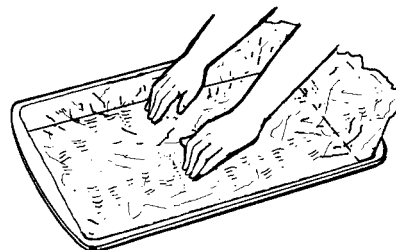


4. Press the INCREASE or DECREASE pad until the desired temperature is displayed.

Use of Aluminum Foil

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

(continued next page)





ROASTING

(continued)

Questions and Answers

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

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

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

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

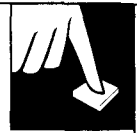
Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-33 35-39 40-45	18-22 22-29 30-35	140°-150°† 150°-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 1700-185°
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°-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-120°
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-1900
Chicken pieces	350°	Well Done:	35-40		185°-1900
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



Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

Turn the food only once during broiling. Time the foods for the first side according to the Broiling Guide.

Turn the food, then use the times given for the second side as a guide to the preferred doneness.

The oven door should be closed during broiling.

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



5. Press the BROIL pad.

6. Press the INCREASE pad once for LO Broil. Press the INCREASE pad twice for HI Broil.

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

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

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

Use of Aluminum Foil

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

Without the slits, the foil will prevent fat and meat juices from draining 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. 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 sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make clean-up easier.

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 also allows the juices to escape. When broiling poultry or fish, brush each side often with butter.

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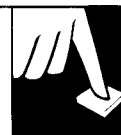
BROILING GUIDE

- Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping the juices in the shielded lower part of the pan.
- **Broiling should always be done with the oven door closed.**
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing the juices.
- If desired, marinate meats or chicken before broiling or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on the pan, do not let fatty edges hang over the sides because 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.
- Use LO Broil to cook foods such as poultry or thick pork chops thoroughly without over-browning them.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 ½ times per side.

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	5	2½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	8-9	6-7	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare	1 inch thick	B	9	7	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Medium	(1 to 1½ lbs.)	B	12-13	5-6	
Well Done		B	13	8-9	
Rare	1½ inch thick	B	10	6-7	
Medium	(2 to 2½ lbs.)	B	15	9-12	
Well Done		B	25	16-18	
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	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	C or D	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)	C or D	3-4		
Lobster Tails	2-4 (6 to 8 oz. each)	C	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half of broiling time.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	B	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	c	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.	B B	10-12 12-13	4-5 8-9	Slash fat.
Lamb Chops					
Medium	2(1 inch thick), about 10 to 12 oz.	B B	8 10	4-7 10	Slash fat.
Well Done					
Medium	2(1½ inch thick) about 1 lb.	B B	10 17	4-6 12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	c	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours



Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad to set the Clean Time.

Before a Clean Cycle

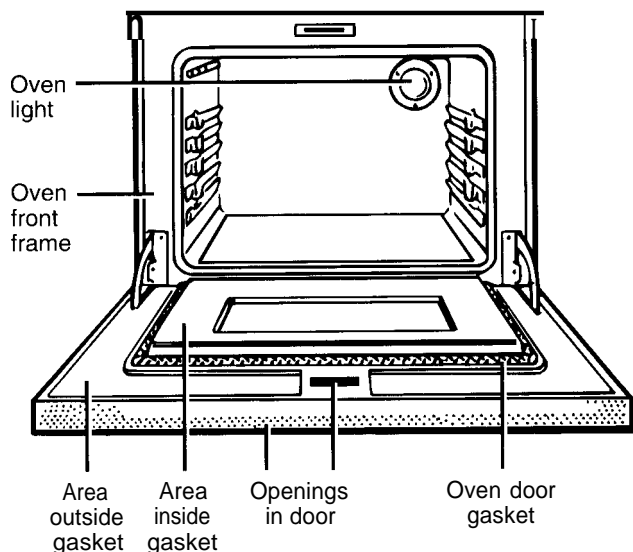
The range must be completely cool in order to set the self-clean cycle.

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

1. Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't 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.

Do not let water run down through openings in the top of the door. To help prevent water from getting in these slots when cleaning, open the door as far as it will go.

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. The door latches automatically after the clean cycle is set.

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

(continued next page)



OPERATING THE SELF-CLEANING OVEN

(continued)

How to Set Oven for Cleaning

1. Follow steps to prepare the oven for cleaning
2. Close the oven door.



3. Press the CLEAN pad.

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

Clean Time is normally 3 hours. You can change the Clean Time to any time between 2 and 4 hours, depending on the amount of soil in your oven.

The self-clean cycle will automatically begin after “CLEAN” is displayed and the word “ON” appears in the display. When the oven heats to a high temperature, the word “LOCK” will appear in the display. It will not be possible to open the oven door until the temperature drops below the lock temperature.

5. When the LOCK light is off, open the door.

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

How to Delay Start of Cleaning

Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until the desired Clean Time appears.
5. Press the STOP TIME pad.
6. Press the INCREASE or DECREASE pad until the desired Stop Time appears in the display.

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.

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.

1. Prepare the oven for cleaning.
2. Close the oven door.



3. Press the CLEAN pad.

4. Press the INCREASE pad. Three hours cleaning time is automatically set.



5. If a longer or shorter Clean Time is desired, press the INCREASE or DECREASE pad until the desired Clean Time is displayed.



6. Press the STOP TIME pad. “10:00” appears in the display and “STOP TIME” flashes.

The control automatically sets the 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.

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

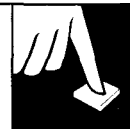
The self-clean cycle will automatically begin at 9:00 and finish at 12:00. The word “ON” will appear in the display at 9:00.

When the oven heats to a high temperature, the word “LOCK” will be displayed. 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, the word “LOCK” goes out and the door can be opened.

8. When the LOCK light is off, open the door.

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



After a Clean Cycle

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.

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

To Stop a Clean Cycle

Press the CLEAR/OFF pad. When the words "LOCK" and "CLEAN" go out in the display and the oven cools below the locking temperature, open the oven door.

Questions and Answers

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.

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. Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the oven has cooled and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" or "popping" 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 will be an 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?

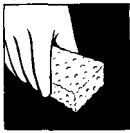
A. After many cleanings, the oven shelves will lose their luster and become hard to slide. To make the shelves slide more easily, wipe the shelf supports with cooking oil.

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

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

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.



CARE AND CLEANING

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

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 range parts. It cannot be removed if it is baked on.

Removing Packing Materials

Check your range to insure all packaging materials and protective tape covering are removed from areas such as the door trim, cooktop frame, end caps, etc. before using.

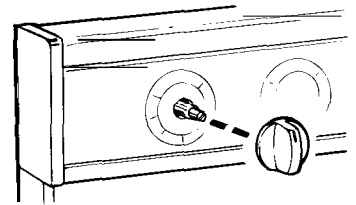
Control Panel and Knobs

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

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

The control knobs may be removed for easier cleaning. Before removing the knobs for cleaning, please note that the knobs on the left side and the knobs on the right side are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper alignment.

To remove a knob, pull it straight off the stem. If a knob is difficult to remove, place a thin cloth (like a handkerchief,) or a piece of string under and around the knob edge and pull up.



Wash the knobs in soap and water but do not soak. Avoid getting water in to the knob stem holes.

Kick Panel (on some models)

To clean the front of the kick panel, wash with soap and water. Rinse well.

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

Removable Storage Drawer (on some models)

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

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

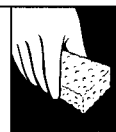
The storage drawer may be removed for cleaning under the range.

To remove: Pull the drawer straight out and lift over the guide stops.

To replace: Lift over the guide stops and slide the drawer into place.

To clean both the inside and the outside: Wipe with soap and water. Rinse well.

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



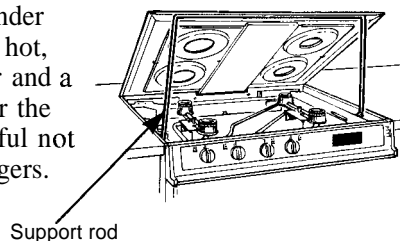
Lift-Up Cooktop

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

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

Be sure all the surface burners are turned off before raising the cooktop. Then remove the grates and drip pans, grasp the two front burner wells and lift up. Dual support rods will hold the cooktop up while you clean underneath it.

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



Brushed Chrome Cooktop (on some models)

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

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

Porcelain Cooktop (on some models)

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

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

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 also be cleaned in the self-cleaning oven, however, the shelves will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle. Wipe the shelf supports with cooking oil to make the shelves slide more easily.

Broiler Pan and Rack

After broiling, remove the broiler pan and rack from the oven. Remove the rack from the pan. Carefully pour out grease 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.

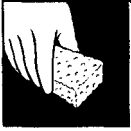


Do not store a soiled pan and rack anywhere in the range.

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

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

(continued next page)



CARE AND CLEANING

(continued)

Painted Surfaces

The kick panel or storage drawer is a painted surface. Clean this with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.

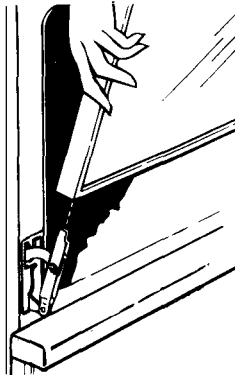
Glass Surfaces

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 glass or the openings in the top of the oven door while cleaning.

Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the door by the handle. This can cause the glass to break or 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 hinges snap back against the oven frame, pull them back out.

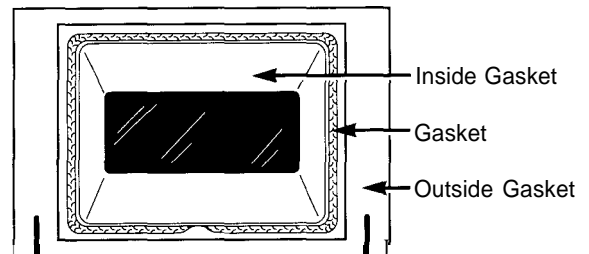
TO CLEAN THE DOOR:

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. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.

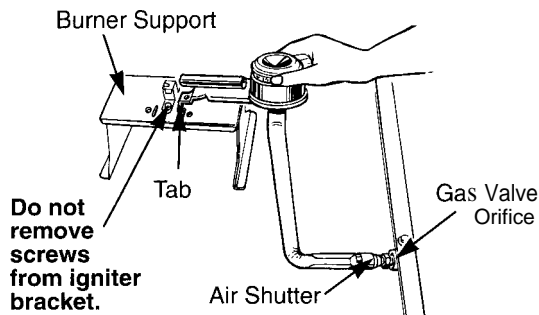


Range Top Burners

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the burners routinely, especially after bad spillovers which could clog these holes. Burners lift out for cleaning if the shipping screws were removed at installation.

NOTE: A screw holds each burner in place to keep them from wobbling around during shipment. Remove and discard the shipping screws. Be careful not to remove the screws from the igniter bracket.



To remove the burners:

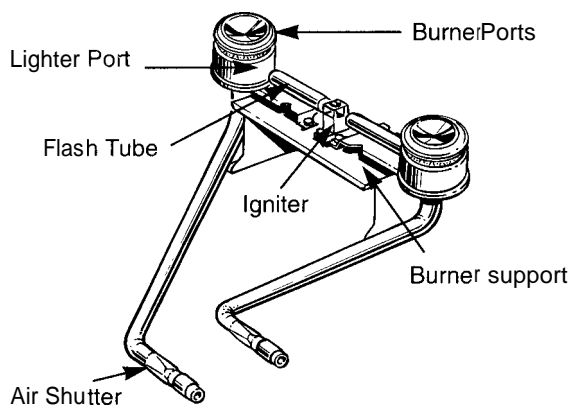
1. Grasp the burner head and tilt it to the right to release the two tabs from slots in the burner support.
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice.

To remove burned-on food, soak the burners in a solution of mild liquid detergent and water. Soak the burners for 20 to 30 minutes. If the food doesn't rinse off completely, scrub them with soap and water and a brush or plastic pad. Do not use steel wool or abrasive cleansers because they will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a small sewing needle or a small safety pin.

Do not attempt to clean burners in an automatic dishwasher. Loosened food soil can clog burner holes, and the strong action of the dishwasher detergent can damage the burner heads.

Do not clean in self-cleaning oven.

Before putting the burners back, shake out excess water and dry them thoroughly by setting them in a warm oven for 30 minutes.

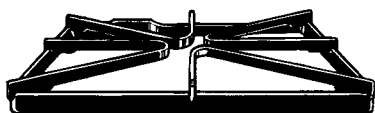


To replace the burners:

1. Slip the air shutter over the gas valve orifice.
2. Lower the burner assembly and hook the tabs in the slots in the burner support.
3. Be sure both tabs are in their slots, that the burner sits level and straight, and that the flash tube forms a straight line from the igniter to the burner.

Burner Grates

The burner grates should be washed regularly and, of course, after spillovers.



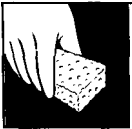
Wash them in hot, soapy water or with cleansing powders and rinse with clean water. Dry the grates with a cloth—do not put them back on the range wet. **When replacing the grates,** be sure they're positioned evenly over the burners.

To get rid of burned-on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and let them soak for 30 minutes. Wash, rinse well, and dry.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Do not clean in the self-cleaning oven.



CARE AND CLEANING

(continued)

Drip Pans

The drip pans can permanently discolor if exposed to excessively high heat or if soil is allowed to bake on.

Remove the grates. Then lift out the chrome-plated drip pans.

Never use abrasive cleansers or steel wool—they'll scratch the surface.

To remove brown food stains, wash with soapy water or mild abrasives and soap-filled scouring pads. Rinse well with clean water. Polish dry. If heavily soiled, place an ammonia-soaked paper towel on the drip pan to loosen the soil. Then gently scrub with a plastic scouring pad.

Blue/gold heat stains can be lessened with a metal polish but are usually permanent. To minimize staining, avoid excessive use of high heat settings and use flat-bottomed pans that do not extend more than two inches from the surface unit.

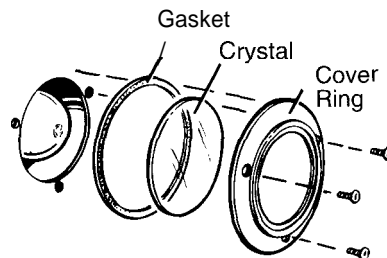
The drip pans may also be cleaned in the dishwasher.

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

CAUTION: Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.

Oven Light Bulb

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



To remove:

- Remove the 3 screws in the light cover.
- Detach the light 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 the light cover. Replace the 3 screws and tighten, making sure the cover fits flush with oven wall.
- Reconnect electrical power to the range.

Removable Oven Bottom

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

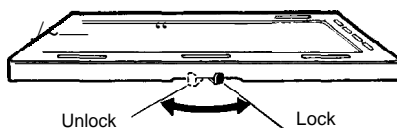
burner. **The oven bottom must be replaced before using the self-clean cycle.**

TO REMOVE:

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

TO REPLACE:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place and slide the front tab to the right to lock the oven bottom into place.



The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spills. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface.

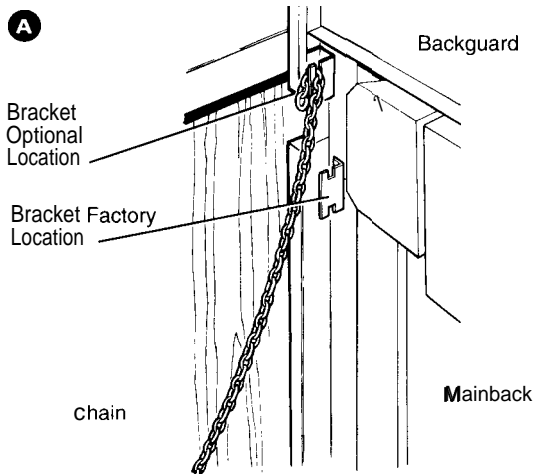
To protect the oven bottom surface, place a piece of aluminum foil slightly larger than the baking dish or a small cookie sheet on a lower shelf or under the baking dish to catch any spills. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can clean the oven bottom with soap and water, a mild abrasive cleanser or soap-filled abrasive pads. Rinse well.

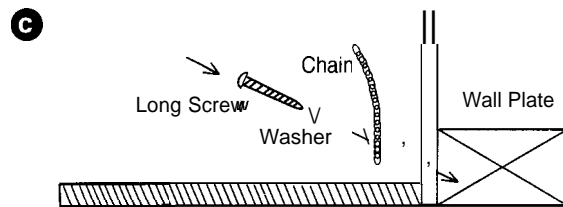
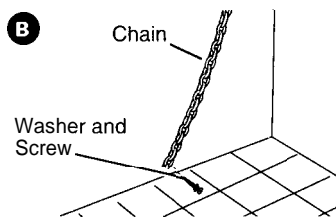
ANTI-TIP DEVICE



Before placing range in the counter, notice the location of the stability bracket which is already attached to the back of the range. This location should work for most installations. However, it may be more convenient to hook the stability chain to the unit when the stability bracket is attached to the upper set of holes in the back of the range. See Fig. A. The upper level set of holes are intended for use with a backsplash kit. If the backsplash is not being used, make sure that there are no structural supports for the countertop which will interfere with the stability bracket when located in the upper set of holes.



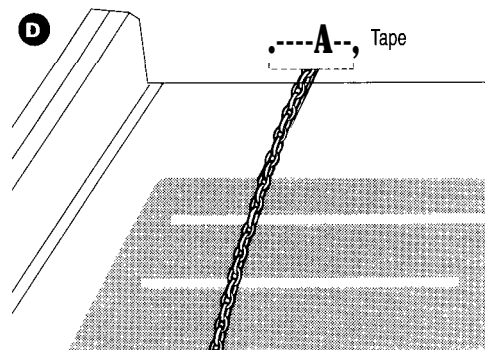
2. Fasten one end of the stability chain to the floor or wall with the long screw and washer supplied. See Fig. B. Make certain the screw is going into the wall plate at the base of the wall or one of the studs in the base of the wall. See Fig. C. Whether you attach the chain to the wall or floor, be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



3. Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging. See Fig. D.
4. Place the range in the counter cutout leaving just enough room between the back of the range and the wall to reach the stability bracket.
5. Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket. See Fig. A and make sure the chain is pulled as tight as possible and that there is no excess slack in the chain after the chain is attached to the bracket.

A CAUTION: Excessive slack in the chain could allow the range to tip over.

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



NOTE:

- If attaching to masonry, you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
- If range is removed for cleaning or any other reason, make sure chain is reattached.



MINOR ADJUSTMENTS YOU CAN MAKE

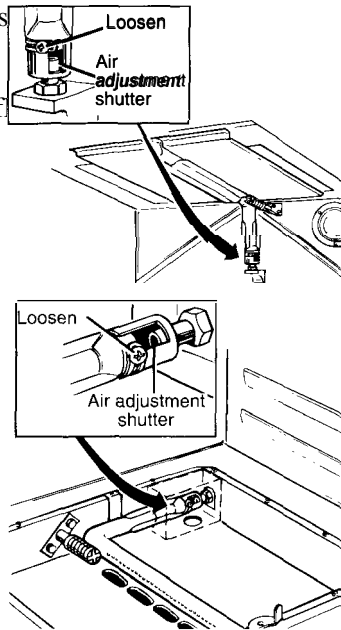
Broil and Oven Burner Air Adjustment Shutters

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

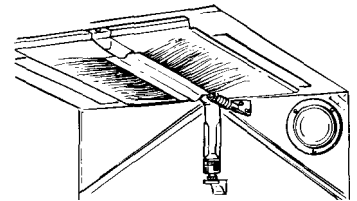
The air adjustment shutter for the top burner is in the center of the rear wall of the oven.

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

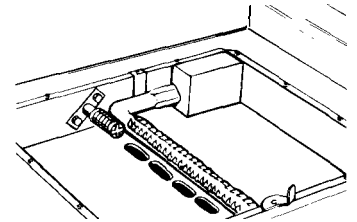
To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



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



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



Visually check the color of the flames every six months. If they look like illustration (A) on the Problem Solver in this guide, call for service.

Surface Burner Air Adjustment Shutters

An air adjustment shutter for each surface burner regulates the flow of air to the flame.

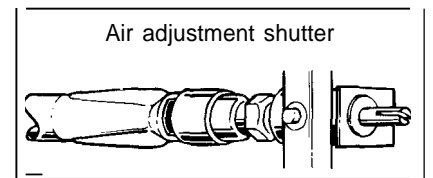
When the right amount of air flows into the burner, the flame will be steady, relatively quiet and will have approximately 3/4" sharp blue cones. This is usually the case with factory preset shutter settings.

With too much air, the flame will be unsteady, possibly won't burn all the way around, and will be noisy, sounding like a blowtorch.

With not enough air, you won't see any sharp blue cones in the flame; you may see yellow tips, and soot may accumulate on pots and pans.


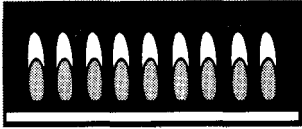
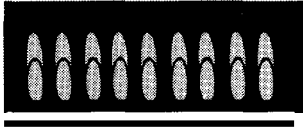
The air adjustment shutters sit on the hood of the valves and are positioned on the burner tubes by friction fit.

To adjust the flow of air to the burners, apply a blade-type screwdriver against the friction-fit shutters and push to rotate the shutters, allowing more or less air into the burner tubes as needed.



QUESTIONS? USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
<p>“F” AND A NUMBER FLASH IN THE DISPLAY</p>	<ul style="list-style-type: none"> • If the time display flashes “F-” and a number, you have a function error code. Press the CLEAR/OFF pad. Allow oven to cool for one hour. Put oven back into operation. If the failure code repeats, disconnect all power to the range. Call for service.
<p>TOP BURNERS DO NOT LIGHT</p>	<ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Gas supply not connected or not turned on. • Check for power outage. • Pan sitting on burner grate may be partially blocking the free air flow needed for combustion. Remove pan and try again. • Burner holes on side of burner may be clogged. Remove and clean them. • Burners not seated properly on burner supports. Reinstall them.
<p>BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES</p>	<div style="display: flex; justify-content: space-around; align-items: center;">    </div> <p style="text-align: center;"> (A) Yellow flames— “Call for service (B) Yellow tips on inner cones—Normal for LP gas (C) Soft blue flames— Normal for natural gas </p> <ul style="list-style-type: none"> • If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. • With LP gas, some yellow tipping on inner cones is normal.
<p>BURNER FLAMES VERY LARGE OR YELLOW</p>	<ul style="list-style-type: none"> • If range is connected to LP gas, check all steps in the Installation Instructions.
<p>SURFACE BURNER KNOBS WILL NOT TURN</p>	<ul style="list-style-type: none"> • To turn from OFF position, push the knob in and then turn.
<p>FOOD DOES NOT BROIL PROPERLY</p>	<ul style="list-style-type: none"> • Oven controls not properly set. See the Broiling section. • The door is not closed. • Improper shelf position being used. See the Broiling section. • Food is being cooked on a hot pan. • Cookware is not suited for broiling. • Aluminum foil used on the broiler pan rack has not been fitted properly and slit as recommended. • Oven bottom not securely seated in position.

(continued next page)



PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">•Oven controls not properly set. See the Baking or Roasting section.* Shelf position is not correct.• Improper cookware is being used.•Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.•Clock not set correctly,• Aluminum foil used improperly in the oven.•Oven bottom not securely seated in position.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">• Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
CONTROL SIGNALS AFTER ENTERING OVEN TIME OR STOP TIME	<ul style="list-style-type: none">•This is reminding you to enter a bake temperature.
CLOCK AND 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.. See the Oven Control, Clock and Timer section.
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none">•Oven controls not set properly.•Heavily soiled ovens require 3½ to 4-hour clean time.•Heavy spillovers should be cleaned up before starting clean cycle.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none">•Stop Time must be more than 3 hours later than Start Time.•Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature and reset controls.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none">•Bulb may be loose or burned out.•Electrical plug must be plugged into a live power outlet.•Switch operating oven light is broken. Call for service.
STRONG ODOR	<ul style="list-style-type: none">•Improper air/gas ratio in oven. Adjust oven burner air shutters. See the Minor Adjustments You Can Make section.•An odor from the insulation around the inside of the oven is normal for the first few times oven is used. This is temporary.
“BURNING” OR “OILY” ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none">•This is normal in a new oven and will disappear in time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
FAN NOISE	<ul style="list-style-type: none">•A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

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

We'll Be There

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

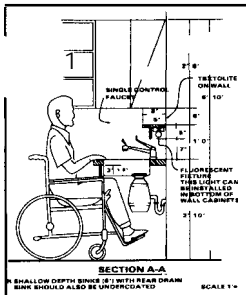
In-Home Repair Service **800-GE-CARES (800-432-2737)**

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.

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800,6262000

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...

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

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

Service Contracts

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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

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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 17,000 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 GE GAS RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

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

WHAT IS NOT COVERED

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

Read your Use and Care 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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