



Use and Care Guide

Gas Slide-In Range



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GE Answer Center” 800.626.2000



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Models: **JGSP30GER**
 JGSP31GER
 JGSP40AES



HELP US HELP YOU...

Read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find the model and serial numbers on a label on the front frame behind the storage drawer.

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

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



WARNING

- ALL RANGES CAN TIP.
- INJURY TO PERSONS COULD RESULT.
- INSTALL THE ANTI-TIP DEVICE PACKED WITH THE RANGE.
- SEE THE 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 book.

We're proud (it's 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 a letter detailing the details—include 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.

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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 service 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 packing materials are removed from the range** before operating it to prevent fire or smoke damage should the packing material ignite.
- **Locate range out of kitchen traffic path and out of drafty locations to prevent pilot outage and poor air circulation.**

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

Potentially hot surfaces include the oven vent openings, surfaces near the opening and crevices around the door.

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

Using Your Range

- **Don't leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Don't allow anyone to climb, stand or hang on the oven door, storage drawer or range top.** They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

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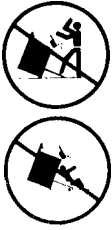
Important Safety Instructions



IMPORTANT SAFETY INSTRUCTIONS

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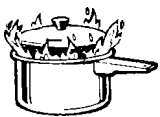
WARNING—All ranges can tip, and injury could result. To prevent accidental tipping of the range from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the Anti-Tip device supplied. Make sure the chain fits securely into the bracket.



If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged before you push the range back. Please refer to the Anti-Tip device Installation Instructions. Failure to take this precaution could result in tipping of the range and injury.

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

- Let 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 above the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- 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 oven.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.
- For your safety, never use your appliance for warming or heating the room.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your oven.
- Always keep wooden and plastic utensils and canned food a safe distance away from your oven.



• Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, a multi-purpose dry chemical or foam-type fire extinguisher.

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

- Flame in the oven can be smothered completely by closing the oven door and turning the control to OFF or by using a dry chemical or foam-type fire extinguisher.
- 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 1, IFE position when igniting top burners and make sure the burners have ignited.
- Never leave surface burners unattended at high flame settings. Boil over causes smoking and greasy splatters that may catch on filter.
- Adjust top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
- Use only dry pot holders—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 burner.
- When using glass cookware, make sure it is designed for top-of-range cooking.
- 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 surface burner to OFF before removing 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 of the oven door, and under the storage drawer.
- **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 sides of 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.
- **Never leave jars or cans of fat drippings on or near your oven.**
- **Never try to move a pan of hot fat, especially a deep fat fryer.** Wait until the fat is cool.
- **Use proper pan size—**Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will both save 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 flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flames.
- **Do not leave plastic items on the cooktop—** they may melt if left too close to the vent.
- **Keep all plastics away from top burners.**

- **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 burners are at the OFF position and all grates are cool before attempting to remove them.**
- **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.

Baking, Broiling and Roasting

- **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 escape can cause burns to hands, face and eyes.
- **Keep oven free from grease buildup.**
- **Place oven shelf in desired position while oven is cool.**
- **Pulling out shelf to the shelf-stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **Don't heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.
- **When using cooking or roasting bags in oven, follow the package directions.**
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Use only glass cookware that is recommended for use in ovens.**
- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- **After broiling, always take the broiler pan out of the range and clean it.** Leftover grease in the broiler pan can catch fire next time you use the pan.

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IMPORTANT SAFETY INSTRUCTIONS

(continued)

.If you should have a grease fire in the broiler pan, turn off oven, and keep oven door closed to contain fire until it burns out.

Cleaning Your Range



.Clean only parts listed in the Use and Care Guide.

.**Keep** range clean and free of accumulations of grease or spillovers, which may ignite.

Self-Cleaning Oven

- .Be sure to wipe up excess spillage before self-cleaning operation.
- .Before self-cleaning the oven, remove broiler pan and other cookware.
- .Do not clean door gasket. The door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- .Do not use oven cleaners. No commercial oven cleaner or oven liner of any kind should be used in or around any part of the oven.

.If the self-cleaning mode malfunctions, turn off and disconnect power supply. Have serviced by a qualified technician.

If You Need Service

- .Read the Problem Solver in the back of this book.
- .Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

L.P. Conversion

Your range is shipped from the factory set to operate only with Natural Gas. If you wish to use your range with Liquefied Petroleum Gas, you can have your sales person order an LP Conversion Kit.

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 X 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.

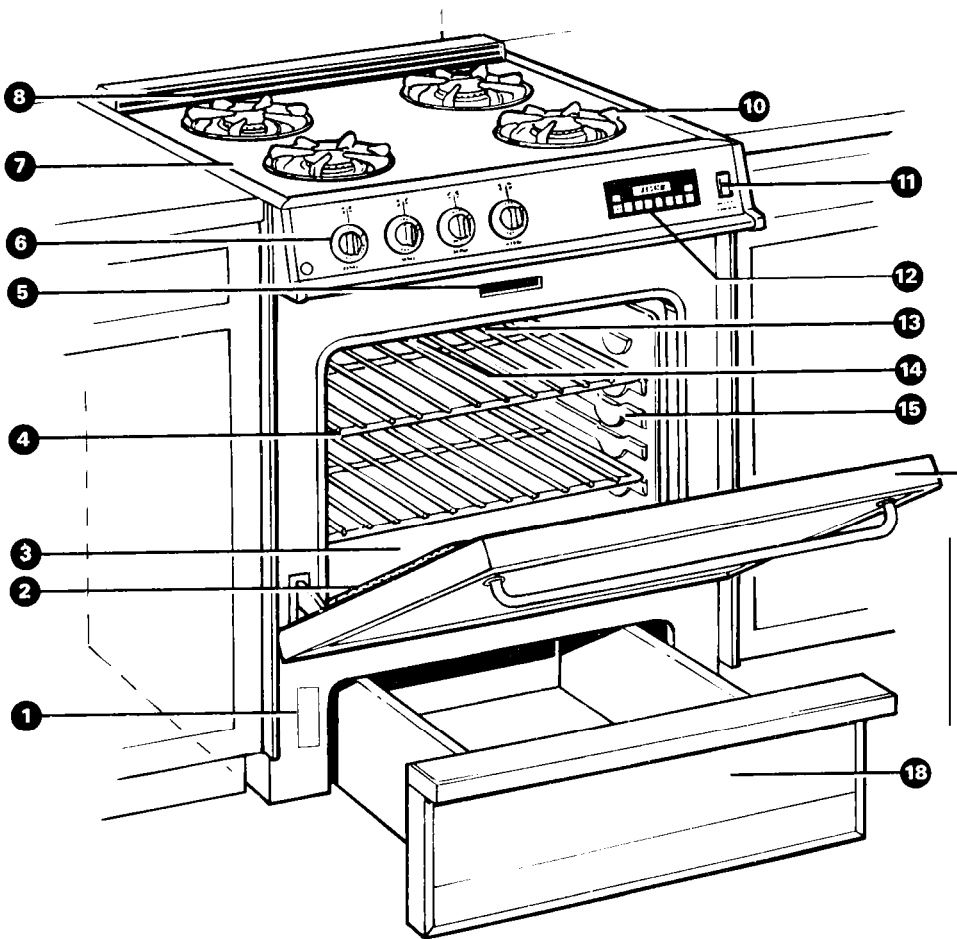
FEATURES OF YOUR RANGE



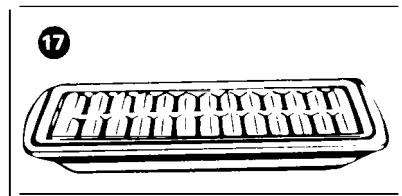
Important Safety Instructions |

Flaring and Leveling |

Features of Your Range



JGSP30GER
JGSP31GER
JGSP40AES

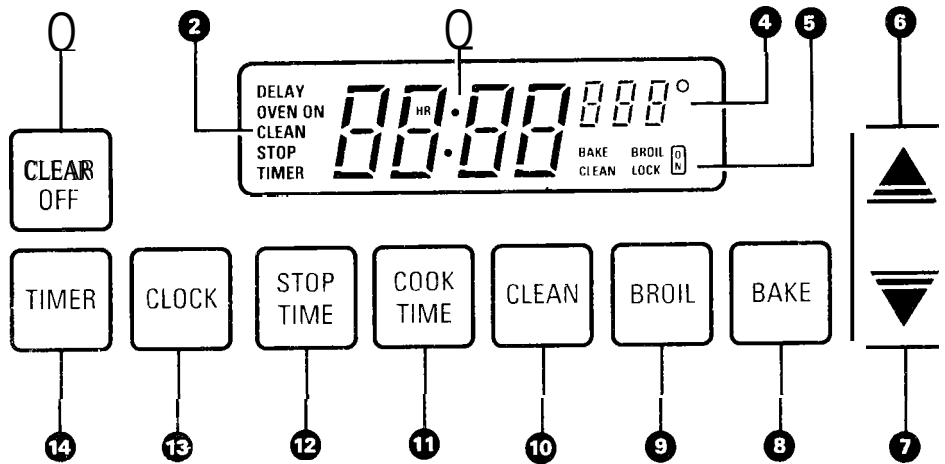


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FEATURES OF YOUR OVEN CONTROL



- 1. CLEAR/OFF.** Press this pad to cancel all oven operations except clock and timer.
- 2. PROGRAM STATUS.** Words light up in the display to indicate what is in time display.
Programmed information can be displayed at any time by pressing 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 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 bake, broil or self-clean mode.
- 6. INCREASE.** Short taps to this pad increase time or temperature by small amounts. Press and hold pad to increase time or temperature by larger amounts.
- 7. DECREASE.** Short taps to this pad decrease time or temperature by small amounts. Press and hold pad to decrease time or temperature by larger amounts.
- 8. BAKE.** Press this pad to select bake function.
- 9. BROIL.** Press this pad to select broil function.

- 10. CLEAN.** Press this pad to select self-cleaning function. See Self-Cleaning Instructions.
- 11. COOK TIME.** Press this pad for Time Bake operations.
- 12. STOP TIME.** Use this pad along with COOK TIME or CLEAN pad to set the oven to start automatically at a time you select.
- 13. CLOCK.** To set clock, first press CLOCK pad. Then press the INCREASE or DECREASE pad to change the time of day. Press the CLOCK pad to start.
- 14. TIMER.** Press this pad to select timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.
To set timer, first press TIMER pad. Then press the INCREASE or DECREASE pad to change the time.
To cancel the timer, press and hold the TIMER pad.

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

OVEN CONTROL CLOCK AND TIMER



Clock

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

To Set the Clock



Step 1: Press the CLOCK pad.



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

Step 3: Press the CLOCK pad to start.

Timer

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

To Set the Timer



Step 1: Press the TIMER pad.

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

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

The timer, as you are setting it, will display seconds until 60 seconds is reached.

Then it will display minutes and seconds until 60 minutes is reached.

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

To Reset the Timer

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

If "TIMER" is not showing, press the TIMER pad first, then follow instructions above to set the timer.

To Cancel the Timer

Press the TIMER pad until the word "TIMER" quits flashing on the display (about 4 seconds).

Power Outage?

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

Display Messages

If "DOOR" appears on the display, the door is open. Close the door. If "LOCK" appears on the display, the oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.

End of Cycle Tone

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

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



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.**

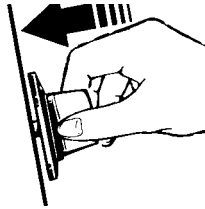
Surface burners in use when an electrical power failure occurs will continue to operate normally.

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.

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.



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

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

You may occasionally hear the igniter ticking, even though the burner is lit. This is normal and is caused by drafts or by air disturbances from nearby objects. For safety, the burner will attempt to relight whenever it senses that the flame is distorted.

After Lighting a Burner

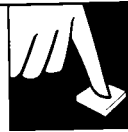
- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

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 and only serves to heat the handle.



Top-of-Range 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 when 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 top-of-range 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 ranges.

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 usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

USING YOUR OVEN

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 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 OPERATE 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.

Adjusting the Oven Thermostat

When cooking food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may “drift” from the factory setting, and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced. 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 can vary by 20–40 degrees.

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

TO ADJUST THERMOSTAT:

1. Press the BAKE pad.

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

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

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USING YOUR OVEN

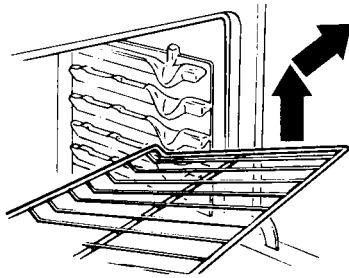
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Oven Shelves

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

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

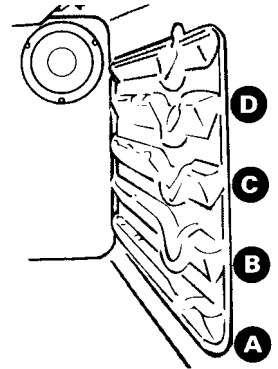
To remove, the shelves from the oven, pull toward you, tilt front end upward and pull them out.



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

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.



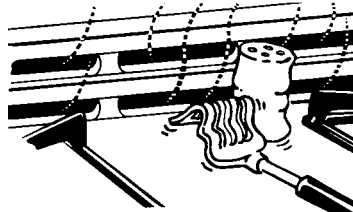
Oven Light

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

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.**

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.

BAKING

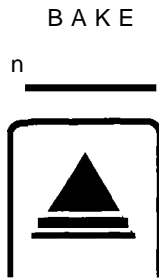


Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range for a number of weeks to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Using Your Oven 01 Minor Adjustments section.

How to Set Your Range for Baking

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

Step 1: Press the BAKE pad.



Step 2: Press the INCREASE or DECREASE pad, (the last oven set temperature will appear in the display), until desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set, a tone will sound.

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



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

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 oven 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. Press the CLOCK pad to start.

How to Set Immediate Start and Automatic Stop

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

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

Step 1: Press the COOK TIME pad.

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

Step 3: Press the BAKE pad. Attention tone will occur if step 3 is not done.

Step 4: Press the INCREASE or DECREASE pad, (the last oven set temperature will appear in the display), until desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F, will be displayed. 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.

Step 5: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cook in: after controls are off.

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

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

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

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:

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



Step 1: Press the COOK TIME pad



Step 2: For 3 hours of cooking time, press the INCREASE pad until "3:0" appears in the display.



Step 3: Press the STOP TIME pad.

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



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

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



Step 5: Press the BAKE pad

Step 6: Press the INCREASE or DECREASE pad, (the last oven set temperature will appear in the display), until desired temperature is displayed.

At 4:00, the oven will turn on automatically. When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set a tone will sound. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

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

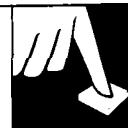
NOTE:

- The low temperature zone of this range (between 150°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.
- When setting your oven for a delay start, never let foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

Q. If I'm using the Timed Bake features of my oven, can I still use my timer for timing other cooking features.

A. Yes. The timer functions separately from the Timed Baked feature.

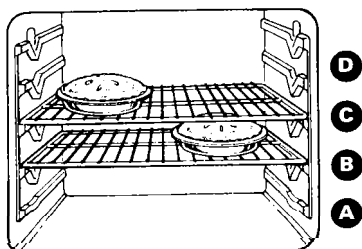
BAKING



For best baking results, follow these suggestions:

Oven Shelves

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



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

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

Preheating

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

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

Baking Pans

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

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

Pan Placement

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

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

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BAKING

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Baking Guides

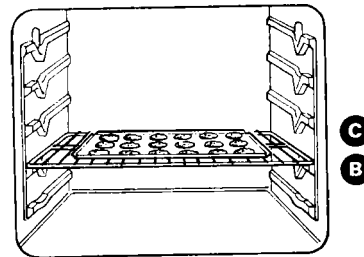
When using prepared baking mixes, follow package recipe or instructions for best baking results.

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.

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



Pies

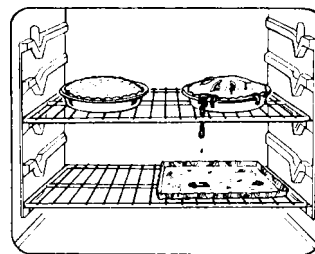
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

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

Aluminum Foil

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



Don't Peek

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

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

ROASTING

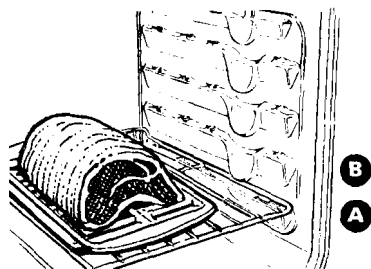


Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

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

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

Step 2: Check the weight of the meat. Place the meat fat-side-up, or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.



Step 3: Press the **BAKE** pad



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

When the oven starts, the word "ON", 1000, and the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set, a tone will sound.



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

Step 6: Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F; to compensate for temperature increase, if desired, remove the roast from oven sooner (at 5° to 10°F less than temperature in the Roasting Guide).

NOTE: You may wish to use **Timed Bake**, as described in the **Baking** section of this book, to turn the oven on and off automatically.

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

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

For Frozen Roasts

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

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

(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 from oven. Be sure to cut across the grain of the meat.

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

A. It is unnecessary 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

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts: rib, high quality sirloin tip, rump or top round*	325	Rare: Medium: Well Done:	24-33 35-39 40-45	18-22 22-29 30-35	140°-150°*** 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-150°** 150°-160° 170°-185°
Veal shoulder, leg or loin*	325	Well Done:	35-45	30-40	170° X
Pork loin, rib or shoulder*	325	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325	To Warm:	17-20 minutes per pound (any weight)		115°-125°
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350	Well Done:	35-40		185°-190°
Turkey	325	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs 11-20	[n thigh: 185°-190°]

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

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

BROILING



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

The oven door should be closed during broiling.

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

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

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide.

Step 4: Close the oven door.

Step 5: Press BROIL pad.

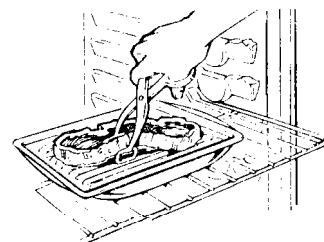
Step 6: Select LO Broil (450°F.) by tapping INCREASE pad once. Select HI Broil (550°F.) by tapping INCREASE pad twice.

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

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

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

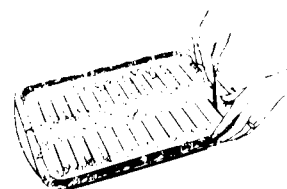
Step 8: When broiling is completed press the CLEAR/OFF pad. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.



Use of Aluminum Foil

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

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



Questions & Answers

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

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

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

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

Q. Should I salt the meat before broiling?

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

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

A. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the broiling Guide. Turn food only once during broiling.

(continued next page)



BROILING GUIDE

- Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- Broiling should always be done with the oven door closed.**
- For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
- If desired, marinate meats or 1" chicken before broiling or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.
- Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.

Food	Quantity and/Or Thickness	Shell* Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about X thin slices)	C	5	2 1/2	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 1 1/2 lbs.)	B	12-13	5-6	
Well Done		B	13	8-9	
Rare	1 1/2 inch thick	B	10	6-7	
Medium	(2 to 2 1/2 lbs.)	B	15	9-12	
Well Done		B	25	10-15	
Chicken	1 whole (2 to 2 1/2 lbs.), split lengthwise	A	28-30	15-20	Increase time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side down first and broil with door closed.
Bakery Products					
Bread (Toast) or Toaster Pastries	2 to 4 slices	C	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	3-4		
Lobster Tails	2-4 (6 to X oz. each)	C	13-16	Do not turn over.	Cut through back 1" 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	5	Increase time 5 to 10 minutes per side for 1 1/2 inch thick or home cured ham.
Pork Chops Well Done	2 (1/2 inch thick) 2 (1 inch thick) about 1 lb.	B B	10-12 12-13	4-5 8-9	Slash fat.
Lamb Chops					
Medium	2 (1 inch thick)	B	8	4-7	Slash fat
Well Done	about 10 to 12 oz.	B	10	10	
Medium	2 (1 1/2 inch thick)	B	10	4-6	
Well Done	about 1 lb.	B	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5-to 6-inch pieces.

OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours



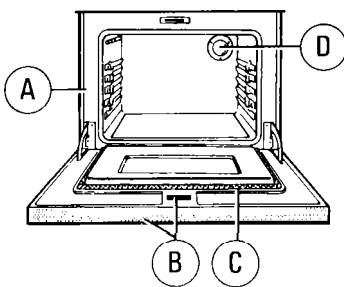
Before a Clean Cycle

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 clean time.

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

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



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

Step 3: clean spatters or spills on oven front frame (A), under the front edge of the oven vent, the door liner outside the door gasket and the front edge of the oven cavity (about one inch into the oven). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

- Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.
- Do not let water run down through openings (B) 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.
- Do not rub or clean the door gasket (C)—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

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

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

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

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

Important

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

How to Set Oven for Cleaning

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

Step 2: Close the oven door.



Step 3: Press the CLEAN pad.

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

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

The self-clean cycle will automatically begin after "CLEAN" is displayed. The words "ON" and "LOCK" will appear on the display. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCK light goes off.

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.

Step 5: When the LOCK light is off open the door.

(continued on next page)



OPERATING THE SELF-CLEANING OVEN

(continued)

After a Clean Cycle

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature the word "LOCK" goes out and the door can be opened.

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 iron 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.

How to Delay Start of Cleaning

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

Quick Reminder—Delay Start for Self-Clean:

1. Prepare the oven for cleaning.
2. Press the CLEAN pad.
3. Press the INCREASE pad.
4. Press the STOP TIME pad.

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

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

Step 1: Prepare the oven for cleaning.

Step 2: Close the oven door.

Step 3: Press the CLEAN pad.



Step 4: Press the INCREASE pad.



Step 5: Clean Time for heavy soil can be set for 3½ to 4 hours. If a longer or shorter Clean Time is desired, press the INCREASE or DECREASE pad until desired Clean Time is displayed.



Step 6: Press the STOP TIME pad. "t 0:00" appears on display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Clean Time to the time of day. In this example, the time of day is 7:00 and the Clean Time is 3 hours. Adding 3 hours to the time of day equals 10:00.

Step 7: Change Stop Time from 10:00 to 12:00 by pressing 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 on the display at 9:00.

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

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature the word "LOCK" goes out and the door can be opened.

Step 8: When the LOCK light is off open the 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.

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

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterwards, the residue can sear 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 windows to rid 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" sound I hear during cleaning normal?

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

Q. Should there be any odor during the cleaning?

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

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

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

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

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

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

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

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

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



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.

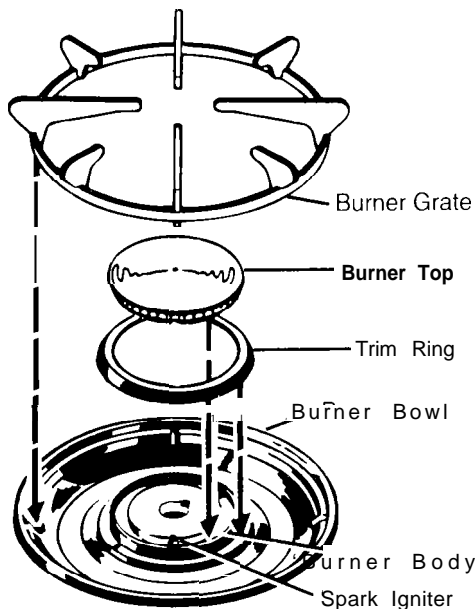
BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

Removal of Packaging Tape

The safest way to remove adhesive left from packing tape on new appliance to assure no damage is done to the finish of the product 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. This procedure is also safe for the face of microwave doors and other plastic and lexan parts.

NOTE: The plastic tape that is not removed from the chrome trim on oven parts cannot be removed if baked on.

Burner Assembly



The burner assemblies should be washed regularly and, of course, after spills. Turn all controls off before removing burner parts.

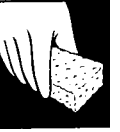
The electrode of the spark igniter is exposed beyond the top of the burner. When cleaning the burner bowl, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Be careful not to turn on any cooktop controls while cleaning the burner bowls. A slight electrical shock might result which could cause you to knock over hot cookware.

CAUTION: DO NOT OPERATE THIS BURNER WITHOUT ALL BURNER PARTS IN PLACE.

The burner grates, burner tops and trim rings can be lifted off, making them easy to clean. Removing them gives you access to the burner bodies and burner bowls. (To avoid snagging cloth on spark igniters, leave burner tops in place when cleaning burner bowls.)

There is a locating pin that fits into an indentation at the bottom of the bowls. The pin allows the grate to sit level in one direction only. Do not remove the pin. **Do not remove burner bowls from glass top units.** Clean burner grates, caps, and bowls with abrasive cleaners or soap filled steel wool pads. Soak stubborn soil. Dry them with a cloth—don't reassemble them wet.

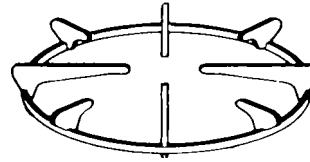
To reassemble: Place the trim ring onto the burner body first. Before replacing the burner top, first examine the two tabs on its underside. The tabs are to fit into receiving slots in burner head. When replacing burner grate, make sure the bottoms of the four larger burner grate fingers fit into the corresponding indentations in the burner bowl.



Burner Grates

Porcelain enamel burner grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. You may also use abrasive cleaners and steel wool pads to clean burner grates. Dry the grates with a cloth—don't put them back on the range wet. When replacing the grates, be sure they're positioned securely 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. Lower the flame when food reaches the desired temperature.

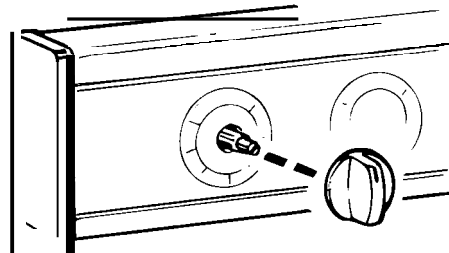
Control Panel and Knobs

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

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

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

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



Cooktop Glass

To keep the cooktop looking its best, wipe up any spills as they occur. This will keep them from burning on and becoming more difficult to remove.

As soon as the cooktop is cool, wash the glass surface with a cloth moistened with warm, soapy water; rinse with clean water, and dry with a soft cloth. You can use any liquid household detergent. Do not use abrasive materials such as metal pads, cleansing powder and soap-filled pads—they may scratch the surface. Do not use harsh chemicals such as bleach or chemical oven cleaners.



For streaks or spotting, you may find it helpful to rinse glass with white vinegar or a fifty percent white vinegar/water solution.

(continued next page)



CARE AND CLEANING

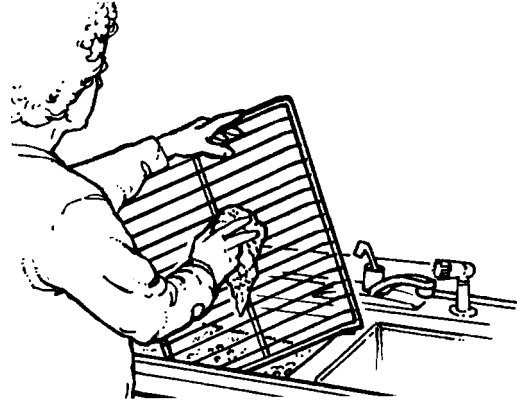
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Oven Shelves

You may clean the shelves with a **mild abrasive cleanser** following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

To remove heavy, burned-on soil, soapy metal pads may be used following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

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

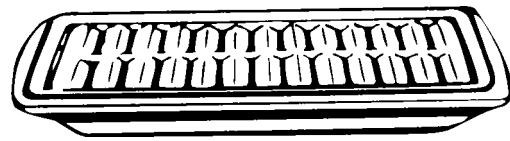


Broiler Pan and Rack

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

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

Do not store a soiled broiler pan and rack in the oven. Do not clean in self-cleaning oven.

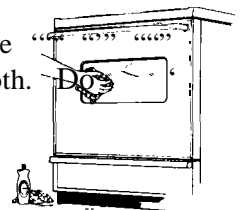


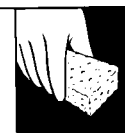
Metal Parts

Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces; wash, rinse and then dry with a soft cloth.

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 openings in the glass while cleaning.





Oven Light Bulb

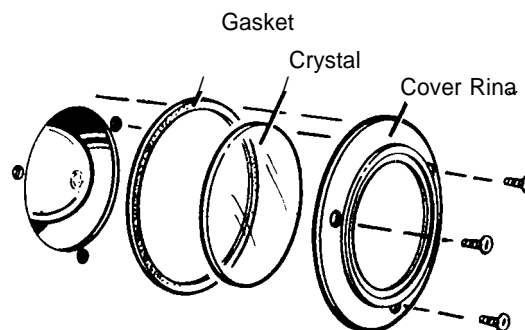
The light bulb is located on the back oven wall. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth. If you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

TO REMOVE:

- Remove the 3 screws in the lamp cover.
- Detach lamp cover and remove bulb.

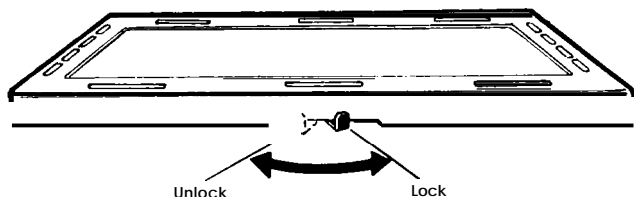
TO REPLACE:

- Put in a new 40-watt appliance bulb.
NOTE: A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Install lamp cover. Replace 3 screws and tighten, making sure cover fits flush with oven wall.
- Reconnect electric power to range.



Removable Oven Bottom

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

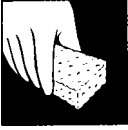
The oven bottom has a porcelain enamel finish.

To make cleaning easier, protect the oven bottom from excessive spillovers. 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 spillovers. 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-tipped abrasive pads. Rinse well to remove any soap before self-cleaning.

(continued next page)



CARE AND CLEANING

(continued)

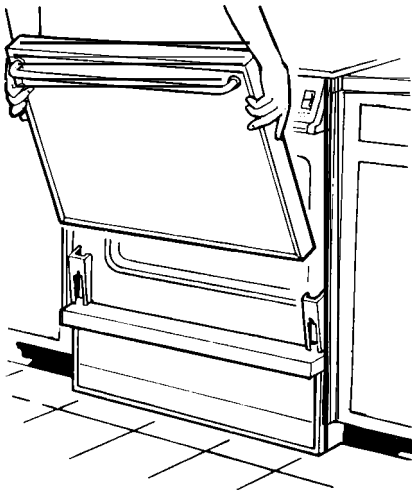
Oven Door

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

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

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

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



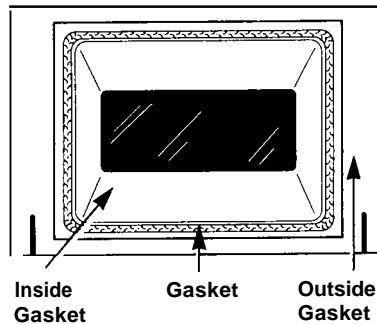
TO CLEAN THE DOOR:

Inside of 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.

Outside of the door:

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





Removable Storage Drawer

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

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

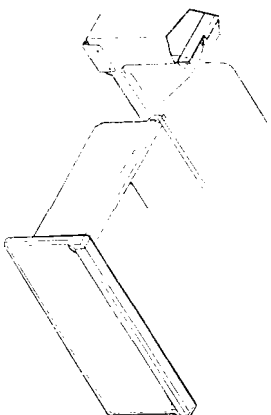
The storage drawer may be removed for cleaning under the range.

To remove

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

To replace:

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



To clean the inside:

- Wipe with soap and water. Rinse well.

To clean the outside:

- Wash with soap and water. Rinse well.

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

...next page

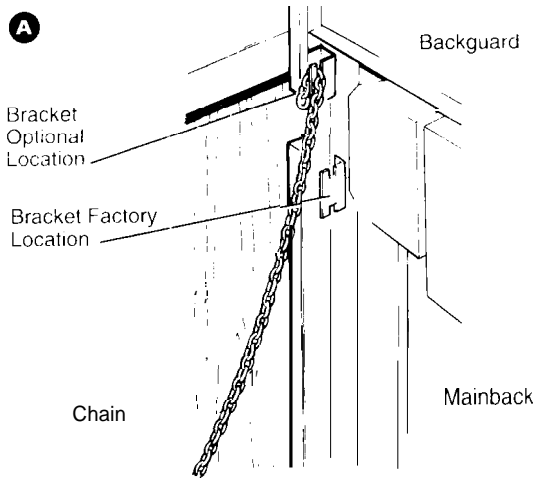


CARE AND CLEANING

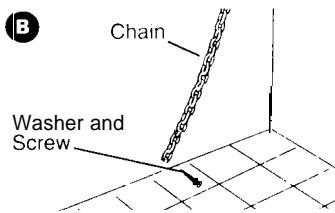
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Anti-Tip Device

1. 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.

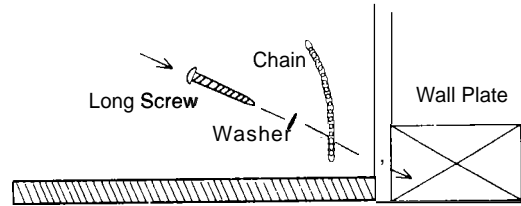


2. Fasten one end of the stability chain to the floor or wall with the long screw and washer supplied. See Fig. B. Make certain the screw is going into the wall plate at the



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.

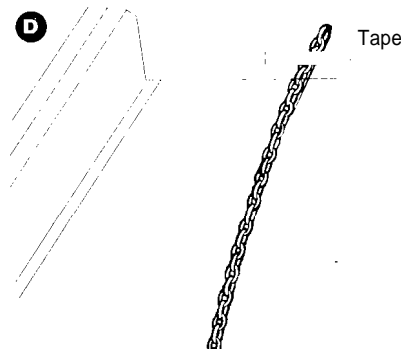
Q



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.

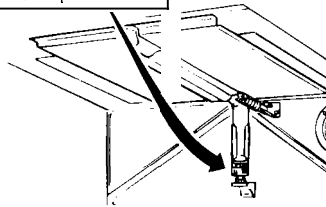
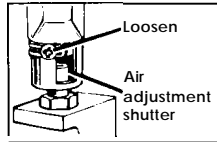
MINOR ADJUSTMENTS YOU CAN MAKE



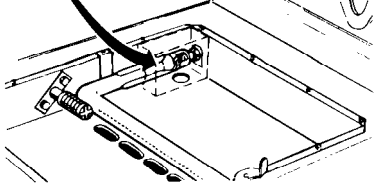
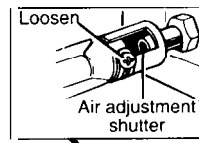
Broil and Oven Burner Air Adjustment Shutters

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 on the rear wall of the oven.

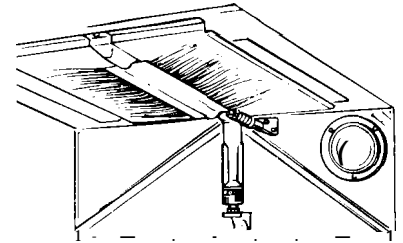


The shutter for the bottom burner is near the back wall behind the storage drawer.

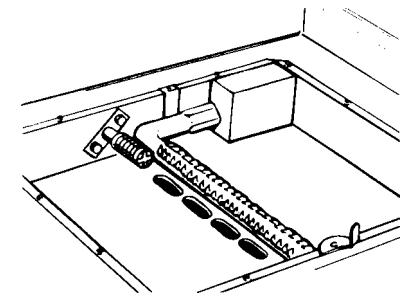


To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.

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 (see Care and Cleaning section) 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.

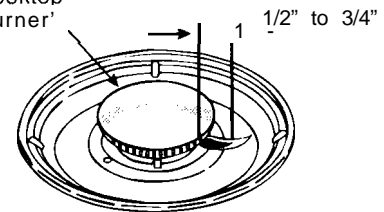


Visually check the color of the flames every six months. If they look like illustration (A) in the Problem Solver section of this book, call for service.

Cooktop Burner

Assemble the burners as shown in the preparation section. Turn each burner full on. Flames should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first but this will soon disappear. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.

Cooktop Burner





QUESTIONS? USE THIS PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
OVEN TEMPERATURE TOO HOT OR TOO COOL	<ul style="list-style-type: none">• Oven thermostat needs adjustment. See Adjusting Your Thermostat section.
CONTROL BEEPS AFTER ENTERING OVEN TIME OR STOP TIME	<ul style="list-style-type: none">• This is reminding you to enter a bake temperature.
OVEN WILL NOT WORK BUT COOKTOP DOES	<ul style="list-style-type: none">• Oven shut off valve is in closed position. Locate oven shut off valve on pressure regulator of self-cleaning oven. Move shut off lever to open position.• Oven controls not set properly.• Heavy soiled covers require 3- to 4-hour clean time.• Heavy spills/overs should be cleaned up before starting clean cycle.
STRONG ODOR	<ul style="list-style-type: none">• Improper air/gas ratio in oven. Adjust oven burner air See Minor Adjustments Your Can Make section.• An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.
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.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none">• STOP TIME must be more than 3/4 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.

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

GE Answer Center

800.626.2000

consumer information service

NOTES

YOUR GE GAS RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

Should your appliance need service, during the 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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