

ROTISSERIE CONVECTION OVEN



Model Number:
169220 17
UPC: 68113169220

Customer Assistance

1 877 207 0923 (US)
1 877 556 0973 (Canada)



Thank you for purchasing this GE appliance.

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:
ge.ecomagination.com

IMPORTANT SAFEGUARDS

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

- **Read all instructions.**
- Check that the voltage on the appliance rating plate corresponds to the voltage of your mains supply. Only connect the appliance to an earthed wall outlet which complies with electrical standards.
- To protect against risk of electrical shock, do not immerse the cord or the oven in water or other liquid. If oven or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
- Close supervision is necessary when oven is used near children. Never allow a child to use this product.
- To disconnect the oven first turn the time control knob to off, then disconnect the plug from the wall outlet.
- The appliance is switched off, when the time control knob is in off position.
- To prevent electric shock, unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool down before putting on or taking off parts and before cleaning.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- Do not abuse the cord. Never use the cord for carrying, pulling or unplugging the appliance.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- The use of attachments, not recommended by the manufacturer may cause injury to persons.
- Do not use outdoors or in a damp area.
- Do not place appliance on or near a hot burner (gas or electric).
- The oven is not designed to be built-in.
- Keep at least four inches of free space around the oven during operation for adequate ventilation.
- Do not cover the oven or let it touch flammable materials like curtains, draperies, walls or alike during operation. This can create a risk of fire.
- In the event of food flare-ups keep door closed, switch off the appliance and unplug from wall outlet.
- Do not move the appliance while in use.

IMPORTANT SAFEGUARDS

- Do not touch hot surfaces. Always use knobs or handles. **Danger of burns!**
- Use extreme caution when moving a baking / dripping pan containing hot oil or other hot liquids.
- Use extreme caution when removing tray, racks or disposing of hot grease, oil or other hot liquids. **Danger of burns!**
- Do not cover crumb tray or other parts of the oven with metal foil. This may cause the oven to overheat.
- Do not clean the oven with abrasives.
- Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad and touch electric parts, creating a risk of electric shock.
- Do not scratch the glass door surface or edges. Although the door is made of strong, tempered safety glass, it may still break around the edges.
- Do not insert oversized foods or metal utensils in the oven as they can create a risk of fire or electric shock.
- Ensure nothing is touching the upper or bottom elements of the oven.
- Do not use cooking / baking containers made of other material than metal or ovenproof glass.
- Do not place any of the following materials inside the oven: cardboard, plastic, paper or alike.
- Do not store any item on top of the oven when in operation.
- Do not store objects other than the accessories recommended by the manufacturer inside the oven.
- Do not place any objects on the opened glass door.
- Always wear protective insulated oven gloves when inserting or removing items from the hot oven.
- Do not use appliance for other than intended use.
- The manufacturer does not accept responsibility for any damages due to commercial use, inappropriate use or failure to comply with the instructions. This will void the warranty.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

EXTENSION CORDS

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used,

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- 3) If the appliance is of grounded type, the extension cord should be grounding type 3-wire cord.

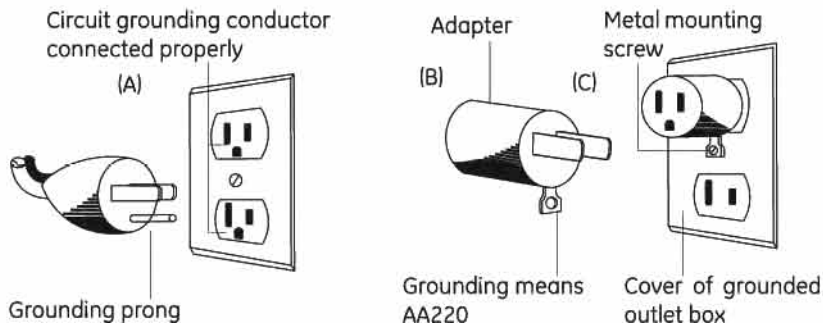
GROUNDING INSTRUCTIONS

This appliance must be grounded while in use.

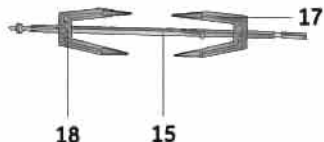
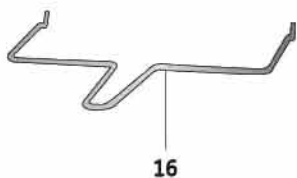
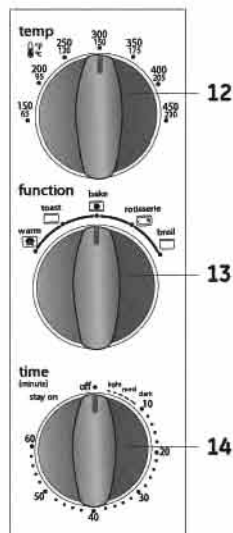
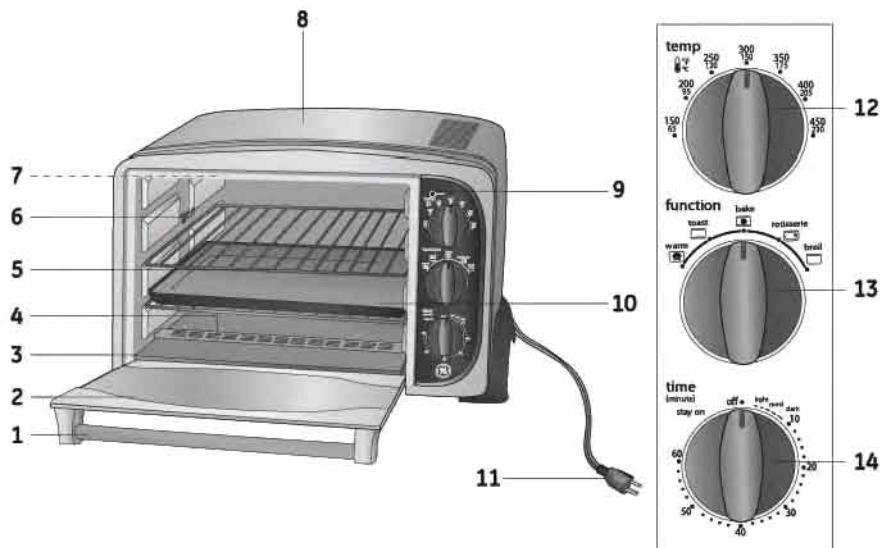
CAUTION: To ensure continued protection against risk of electric shock, connect to properly ground outlets only.

GROUNDING INSTRUCTIONS – US ONLY

The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3-prong grounding plug to a 2-wire receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded receptacle as shown in Figure C, using a metal screw.



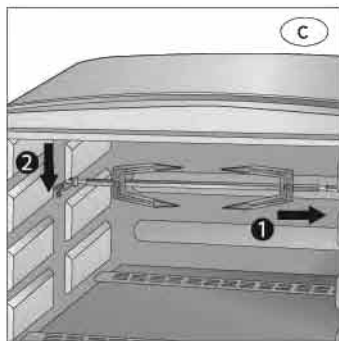
PARTS



- 1 Door handle
- 2 Glass door
- 3 Crumb tray
- 4 Lower heating elements
- 5 Wire rack (x2)
- 6 Spit holder
- 7 Upper heating elements
- 8 Housing
- 9 Power ON light

- 10 Baking / dripping pan
- 11 Power cord with power plug
- 12 Temperature control knob
- 13 Function control knob
- 14 Time control knob
- 15 Rotisserie spit
- 16 Rotisserie handle
- 17 Skewer
- 18 Thumbscrew

ILLUSTRATIONS



OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from the oven.
- Clean the oven thoroughly before using for the first time (→ Cleaning). The oven must not be connected to wall outlet during cleaning.



Warning!

Do not immerse the oven in water or any other liquids. This may cause electric shock or damage the appliance.

- Wash all accessories in hot soapy water or in a dishwasher. Handle sharp ends of the rotisserie spit (15) and the skewers (17) with care.
- Dry all parts thoroughly, before inserting them into the oven.
- Place the oven on a heat resistant work-surface.

Before first use, we recommend to run the oven empty for about 15 minutes at the highest temperature (450°F) in toast function with the glass door (2) opened. This removes any packing residues and odor traces that may be present.

- Connect the power plug (11) to a suitable wall outlet.
- Turn the temperature control knob (12) to 450°F.
- Turn the function control knob (13) to **toast**.
- Turn the time control knob (14) to 15 minutes.
- The oven heats and a bell will ring to indicate the end of the toast cycle.
- Let the oven cool down before removing accessories.

Note: Slight odor and smoke may occur in the first 15 minutes of operation. This is normal and harmless.



Warning!

Never touch hot surfaces during operation to avoid risk of injury or burns (ill. (d) / (e)). Only touch the door handle (1) or the control knobs (12, 13 and 14).



Warning!

Always use extreme care when removing rotisserie spit (15), wire rack (5), crumb tray (3) or baking / dripping pan (10) from a hot oven. Always use rotisserie handle (16) or oven gloves.

OPERATION



Warning!

Do not leave the oven unattended during operation.

Operating instructions

Always disconnect the power plug (11) from the wall outlet when inserting or removing accessories!

Before plugging in the oven, check that the electrical circuit is not overloaded with other appliances.

The oven is operated by the following controls:

Control knob	Function	Possible settings
Temperature (12)	Setting the desired temperature	150°F - 450°F
Function (13)	Switching between the oven functions	warm (keep cooked food warm) toast (bread, muffins, frozen waffles etc.) bake (cakes, pies, meat etc.) roisserie (up to 5 lb roast or chicken) broil (fish, steak, poultry, pork chops etc.)
Time (14)	Setting the desired operating time	off 1 - 60 min. stay on (stay on until manually set to off)

Turning On and Off

- To turn the oven on, turn the time control knob (14) to any desired position, that is not the **off** position.
- To turn the oven off, turn the time control knob (14) back to the **off** position.

Note: For best results in short cooking times, always turn the timer dial ten minutes past the desired time, then turn the timer back to the desired cooking time. This will ensure the highest timer accuracy.

Power On light

The power On light (9) is illuminated whenever the oven is switched on.

Convection fan

The convection fan works automatically in the convection bake function.

OPERATION

Accessories

- Wire rack (5): For toasting, baking and generally for cooking with other containers made of metal or ovenproof glass.
- Baking / dripping pan (10): For broiling and roasting meat, poultry, fish and various other foods.
- Rotisserie spit (15): For roasting a variety of meats and poultry.
- Rotisserie handle (16): For removing the rotisserie spit from the oven after roasting is done.
- Crumb tray (3): For easily removing all kinds of crumbs or other food residues from the oven after operation.



Warning!

Only use accessories recommended by the manufacturer.

Do not use cooking / baking containers made of material other than metal or ovenproof glass.

Do not place any of the following materials inside the oven: cardboard, plastic, paper, etc.



Warning!

Always wear protective insulated oven gloves when inserting or removing items from the hot oven.

Keep warm function

Keep food warm for up to 30 minutes. We do not recommend keeping food warm for longer time periods as the food may become dry or will spoil. Use the wire rack (5) to support food that is to be kept warm.

- Turn the temperature control knob (12) to **180°F**.
- Turn the function control knob (13) to **warm**.
- Place food to be kept warm on the wire rack (5).
- Turn the time control knob (14) to **stay on**.
- When finished keeping food warm, turn the time control knob (14) to **off**.



Warning!

Always wear protective insulated oven gloves when inserting or removing items from the hot oven. Use extreme care when sliding the wire rack (5) in or out the oven.

OPERATION

Toast function

The oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. The wire rack (5) should be placed in the middle of the oven when toasting.

- Place the wire rack (5) in the middle rack guide.
- Turn the temperature control knob (12) to **450°F**.
- Turn the function control knob (13) to **toast**.
- Place food to be toasted on the wire rack (5).
- Turn the time control knob (14) to the desired toasting time.
- The bell will ring to indicate the end of the toasting cycle.

Recommended toast times

Light	4 min.
Medium	5 min.
Dark	7 min.



Warning!

Do not leave food longer than recommended above in the oven when toasting. Longer toasting will burn the food.



Warning!

Never leave the oven unattended during operation.

OPERATION

Convection bake function

Convection baking / cooking enables a very constant and even heating. The fan circulates the hot air around the food. With different temperature and time settings, this function can be used for:

- Baking cookies, cakes and pies
- Baking pizza
- Roasting beef, pork, ham, chicken, turkey or other meat

Baking cakes and cookies

- Place the wire rack (5) in the lower or middle rack guide.
- Turn the temperature control knob (12) to the desired baking temperature.
- Turn the function control knob (13) to **bake**.
- Preheat the oven if indicated in the recipe by turning the time control knob (14) to the desired preheating time.
- Place the baking dish with the item(s) to be baked on the wire rack (5).
- Turn the time control knob (14) to **stay on**.
- When baking is complete, turn the time control knob (14) to **off**.



Warning!

Always wear protective insulated oven gloves when inserting or removing items from the hot oven.

Baking pizza

You can bake your favorite frozen pizza in the oven. Use the wire rack (5) in the middle rack guide to bake a 12 inch frozen pizza.

- Place the wire rack (5) in the middle rack guide.
- Turn the temperature control knob (12) to **450°F**.
- Turn the function control knob (13) to **bake**.
- Preheat the oven for 15 minutes by turning the time control knob (14) to 15 minutes.
- After preheating, lower the temperature according to the baking instructions on the package of the pizza.
- Place the frozen pizza on the wire rack (5). If you want to bake a freshly made pizza, place the dough on the baking / dripping pan (10) or a pizza pan (not included).
- Turn the time control knob (14) as indicated on the package.
- The oven heats and bell will ring to indicate the end of the baking cycle.

OPERATION

Roasting

You can roast your favorite meat to perfection. The oven can roast up to an 5 lb. chicken or turkey and up to a 5 lb. roast. We recommend using a meat thermometer to check the roasting progress.

- Place the baking / dripping pan (10) in the lowest rack guide.
- Turn the temperature control knob (12) to the desired roasting temperature.
- Turn the function control knob (13) to **bake**.
- Preheat the oven by turning the time control knob (14) to the desired preheating time.
- Place the food to be roasted on the baking / dripping pan (10).
- Turn the time control knob (14) to **stay on**.
- When roasting is complete, turn the time control knob (14) to **off**.



Warning!

Always wear protective insulated oven gloves when inserting or removing items from the hot oven or when checking the roast.

The following roasting temperatures and times are recommendations only. Adjust them to your personal preferences. They are based on meats at refrigerator temperatures and an oven that was preheated at 450°F for 15 minutes. Roasting of frozen meats in a cold oven will take considerably longer. We recommend using a meat thermometer to check the roasting progress.

Meat	Temperature	Time per lb.
Beef roast	300 - 325°F	25 - 30 min.
Pork roast	325°F	40 - 45 min.
Ham	300 - 325°F	35 - 40 min.
Chicken	350°F	25 - 30 min.
Turkey	350°F	25 - 30 min.

OPERATION

Rotisserie function

We recommend not to cook a roast larger than 5 lb. on the rotisserie spit (15). Chicken should be bound in string to prevent the chicken legs or wings from unraveling during roasting and to allow the rotisserie assembly to rotate smoothly. We recommend using a meat thermometer to check the roasting progress.

- Slide one of the rotisserie skewers (17) onto the rotisserie spit (15) so that the pointed end of the skewer faces the pointed end of the spit (15). Tighten the thumbscrew (18) to secure the skewer in place.
- Slide the roast / poultry onto the rotisserie spit (15). Make sure to center the spit (15) in the meat and push until the skewer (17) penetrates the meat, securing it in place.
- Slide the second rotisserie skewer (17) onto the rotisserie spit (15) so that the pointed end of the skewer (17) penetrates the meat. Push it firmly into the meat. Tighten the thumbscrew (18) to secure the skewer in place.
- Make sure the roast / poultry is centered and tightly secured to the rotisserie spit (15).
- Insert the pointed end of the rotisserie spit (15) into the drive socket located on the right hand side of the inner oven wall (ill. C).
- Place the square end of the rotisserie spit (15) on the spit holder (6) located on the left hand side of the inner oven wall.
- Place the baking / dripping pan (10) in the lowest rack guide.
- Turn the temperature control knob (12) to **450°F**.
- Turn the function control knob (13) to **rotisserie**.
- Turn the time control knob (14) to **stay on**.
- When roasting is complete, turn the time control knob (14) to **off**.
- Remove the rotisserie spit (15) by placing the hooks of the rotisserie handle (16) under the grooves on either side of the rotisserie spit (15) (ill. D). Lift the left side of the spit (15) off the rotisserie spit support first by lifting it upwards. Then pull the right end of the spit (15) out of the drive socket and carefully remove the roast from the oven.
- Open the thumbscrew (18) and remove the skewers (17) and remove the meat from the rotisserie spit (15).



Warning!

Always use extreme care when removing rotisserie spit (15) or baking / dripping pan (10) from a hot oven. Always use rotisserie handle (16) and oven gloves.

OPERATION

The following roasting temperatures and times are recommendations only. Adjust them to your personal preferences. They are based on meats at refrigerator temperatures and an oven that was preheated at 450°F for 15 minutes. Frozen meats in a cold oven will take considerably longer. We recommend using a meat thermometer to check the roasting progress.

Meat	Temperature	Time per lb.
Beef roast	325°F	30 - 35 min.
Pork roast	325°F	45 - 50 min.
Ham	325°F	45 - 50 min.
Chicken	350°F	30 - 40 min.
Turkey	350°F	30 - 40 min.

Broil function

In the broiling function the upper heating elements (7) cycle on and off to maintain a maximum temperature in the oven. During broiling the baking /dripping pan (10) must be placed underneath the food to catch drippings.

- Place the baking / dripping pan (10) in the lowest rack guide.
- Turn the temperature control knob (12) to **450°F**.
- Turn the function control knob (13) to **broil**.
- Preheat the oven for 15 minutes by turning the time control knob (14) to 15 minutes.
- Place the food to be broiled on the wire rack (5). Brush food with sauces or oil as desired.
- Place the wire rack (5) in the highest possible rack guide. Food should be placed as close as possible to the upper heating elements (7) without touching them.
- Turn the temperature control knob (12) to the desired temperature.
- Turn the time control knob (14) to **stay on**. We suggest keeping the oven door slightly ajar. This will keep the upper heating element on and will ensure a more consistent temperature in the oven.
- When broiling is complete, turn the time control knob (14) to **off**.



Warning!

Always wear protective insulated oven gloves when inserting or removing items from the hot oven.

OPERATION

The following broiling temperatures and times are recommendations only. Adjust them to your personal preferences. They are based on foods at refrigerator temperatures and an oven that was preheated at 450°F for 15 minutes. Broiling of frozen foods in a cold oven will take considerably longer.

Meat	Temperature	Time per lb.
Rib steak	400°F	20 - 25 min.
T-bone steak	400°F	20 - 25 min.
Hamburger	400°F	15 - 20 min.
Pork chops	400°F	20 - 25 min.
Lamb chops	400°F	20 - 25 min..
Chicken legs	400°F	30 - 35 min.
Fish filets	350°F	20 - 25 min.
Salmon steak	350°F	20 - 25 min.

CLEANING



Warning!

Always unplug the power plug (11) from the wall outlet and allow to cool down before cleaning.

Accessories

- All accessories can be washed in hot soapy water or in a dishwasher.
- Do not use an abrasive cleaner or a steel wool scouring pad on the baking / dripping pan (10) as this may damage the finish.

CLEANING

Oven interior

- Disconnect the power plug (11) from the wall outlet and allow to cool down before cleaning.
- Take out the crumb tray (3) to remove crumbs after toasting (ill. (a)).
- Take out the baking / dripping pan (10) after use, to remove drippings. Wait for hot oils to cool. Use oven gloves to remove the baking / dripping pan (10).
- Wipe the walls with a damp sponge, cloth, or nylon scouring pad and some mild detergent if needed.
- Take extra care when cleaning near the lower or upper heating elements in order not to damage them.
- Do not clean the inside of the oven with metal scouring pads, abrasive cleaners or scrape the walls with a metal utensil. All of these methods will damage the oven. Metal pieces can break off the pads and touch electric parts, creating a risk of electric shock.

Oven exterior

- Clean the oven housing (8) with a damp sponge or cloth.
- Do not use an abrasive cleaner as this may damage the housing finish (ill. (f)).

Glass door

Wipe the glass door (2) with a damp sponge or cloth.

Let all parts and surfaces dry thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the oven to a wall outlet.

Storage

- Clean and dry all parts before storing.
- Store all accessories inside the oven.
- Store the oven in its original packaging or in a clean, dry place.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Oven does not work	The power cord is not correctly plugged in	Unplug, then plug in again after 10 seconds
	Fuse blown or circuit breaker tripped	Check for overloading of circuit Have a technician replace the fuse or reset the circuit breaker
	The outlet fails to feed power to the device	Test the outlet with other electrical appliances
Oven does not reach temperature	The glass door is not properly closed	Close the glass door

TECHNICAL DATA

Rated voltage:	120V ~ , 60Hz
Rated current:	12.5A
Rated power output:	1500W
Capacity:	24 Liters
Dimensions:	292mm x 367mm x 389mm
Weight (without package):	5700g (without package)

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ **Product Name:** _____

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

Keep these numbers for future reference!

For more information, please visit us at WWW.GEHOUSEWARES.COM

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.



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