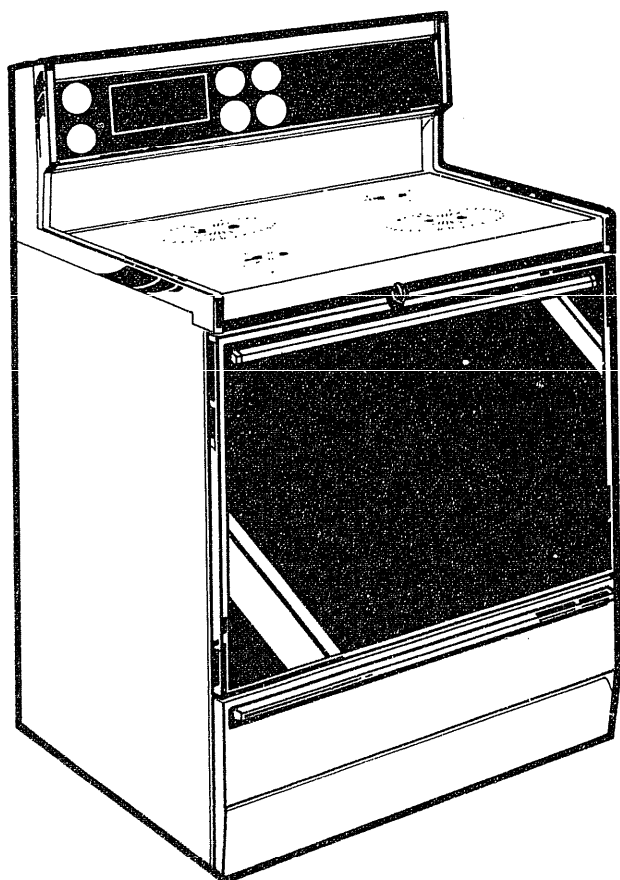


# YOUR SELF-CLEANING OVEN RANGE

**READ AND SAVE THIS BOOK**  
to get the best performance from your range

Features of Your Range—page 4  
Energy Saving Tips—Inside Front Cover  
Use and Care of Your  
Ceramic Cooktop—pages 6, 7, 17  
Oven Cooking—pages 8-11  
How to Operate Your  
Self-Cleaning Oven—pages 12-13

Save Time and Money—  
Before You Call for Service  
Use The Problem Solver—page 15



Use and Care  
of Model:  
JBP87GD

EFFDATE 7-23-82

08

49-4540

# Before Using Your Range

## Read This Use and Care Book

to get the best performance from your range.

Take the time to read this book and learn how to enjoy your new Range. It contains detailed operating instructions and recommended maintenance, as well as handy tips to help you gain maximum benefits from your Range. Once you have read the book, keep it handy to answer any questions you may have.

If you have any additional questions concerning the operation of your Range, write—including your phone number—to:

Consumer Affairs  
General Electric Company  
Appliance Park  
Louisville, Kentucky 40225

IF YOU RECEIVED A DAMAGED RANGE, immediately contact the dealer (or builder) from whom you purchased it. They have been informed of the proper procedure to take care of such matters and can handle it for you.

## Record Model and Serial Numbers

Your range has a nameplate on which is stamped the model and serial numbers. (See page 4). Model and serial numbers are also on the Purchase Record Card which came with your range. Record the numbers in the spaces provided below.

Please refer to both model and serial numbers in any future correspondence or product service calls concerning your range.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

**KEEP PURCHASE RECEIPT WITH THIS BOOK TO ESTABLISH THE WARRANTY PERIOD.**

## Save Time and Money— Before You Call for Service

Check "The Problem Solver". (See page 15.) It lists many minor causes of operating problems that you can correct yourself and may save you an unnecessary service call.

## Energy Saving Tips

### Top-of-the-Range Cooking

1. Use cooking utensils of medium weight aluminum, tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
2. Cook fresh vegetables with a minimum amount of water in a covered pan.
3. "Keep an eye" on foods when bringing them quickly to cooking temperatures at HIGH heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
4. Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete the cooking.
5. Use correct heat for cooking task . . . high heats to start cooking (if time allows, do not use HIGH heat to start), 7—quick brownings, 4—slow frying, 2—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.
6. When boiling water for tea or coffee, heat only the amount needed. It is not economical to boil a container full of water for only one or two cups.

### Oven Cooking

1. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light, and put food in the oven promptly after the light goes out.
2. Always turn oven OFF before removing food.
3. During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.
4. Be sure to wipe up excess spillage before self-cleaning operation.
5. Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
6. Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

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# Safety Tips

## When You Get Your Range

- **Have the installer show you** the location of the range circuit breaker or fuse, and mark it for easy reference.
- Have it installed and properly grounded by a qualified installer.

## 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 door, drawer or range top.** They could damage the range and even tip it over causing severe personal injury.
- **CAUTION: DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE A RANGE OR ON THE BACK-SPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Do not touch heating elements or interior surface of oven.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface cooking areas, areas nearby surface areas or any interior area of the oven; allow sufficient time for cooling first.

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

**Remember:** The inside surface of the oven may be hot when the door is opened.

- **Wear proper clothing.** Loose fitting or hanging garments should never be worn while using the appliance.
- Never use your appliance for warming or heating the room.
- **Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface area by covering pan completely with well fitting lid, cookie**

sheet or flat tray. Flaming grease outside a pan be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam.

- Do not use your oven to dry newspapers. If overheated, they can catch fire.
- **Do not store flammable materials in an oven or near the cooktop.**
- **Do not let cooking grease or other flammable materials accumulate in the range or near it.**

## Surface Cooking

- **Never leave surface cooking areas at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire. Boil dry situations can cause damage to utensil or glass surface area.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed containers are suitable for range-top service; others may break because of the sudden change in temperature. (See Section on "How to Use Your Range-Top" for suggestions.)
- **Use only dry potholders**—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch heated areas. Do not use a towel or other bulky cloth.
- **To minimize burns,** ignition of flammable materials, and spillage, the handle of a container should be positioned so that it is turned toward the center of the range without extending over nearby surface units.
- **Always turn surface unit to OFF before removing utensil.**
- Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.
- **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 little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.

- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- **Always heat fat slowly**, and watch as it heats.
- Use deep fat thermometer whenever possible to prevent over-heating fat beyond the smoking point.
- **Use Proper Pan Size**—This appliance is equipped with one or more surface cooking areas of different size. Select utensils having flat bottoms large enough to cover the cooking area. The use of undersized utensils will expose a portion of the surface cooking area to direct contact and may result in ignition of clothing. Proper relationship of utensil to cooking area will also improve efficiency.
- **When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.**
- **Be sure vent duct is unobstructed.**
- **Do not cook on broken cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact a qualified technician immediately.
- **Clean cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.

## Baking, Broiling and Cleaning

- **Stand away from the range when opening oven door. The hot air or steam which escapes can cause burns to the hands, face and/or eyes.**
- Keep oven free from grease build up.
- Place oven rack in desired position while oven is cool. If racks must be handled when hot, do not let potholder contact heating units in the oven.
- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

- **Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.**
- When using cooking or roasting bags in oven, follow the manufacturer's directions.
- **When cooking pork** in oven, follow our directions exactly and always cook the meat to at least 170°. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.
- **Don't use aluminum foil** anywhere on the range except as described in this book. Misuse could result in a shock, fire hazard, or damage to the range.

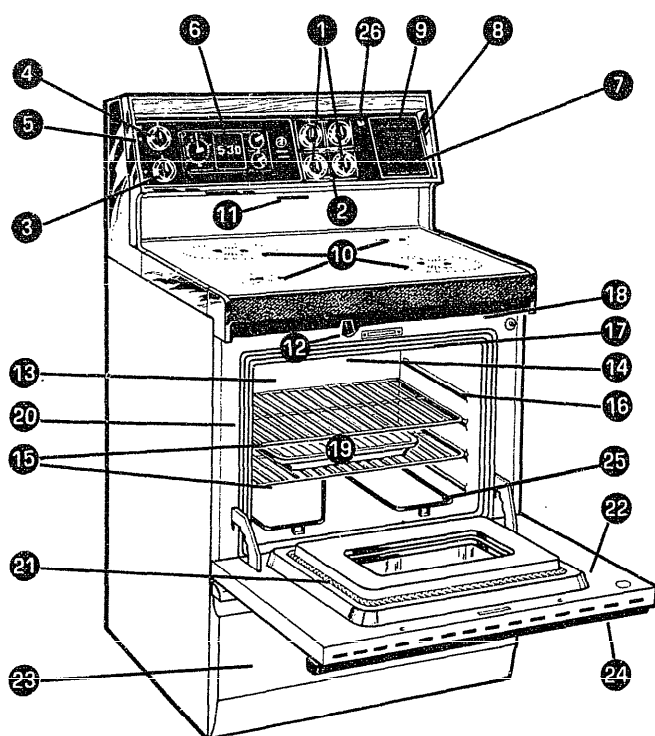
## Cleaning Your Range

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

## If You Need Service

- Read "The Problem Solver" on page 15 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.
- Disconnect range at circuit breaker or main fuse before performing any service.

# Features of Your Range



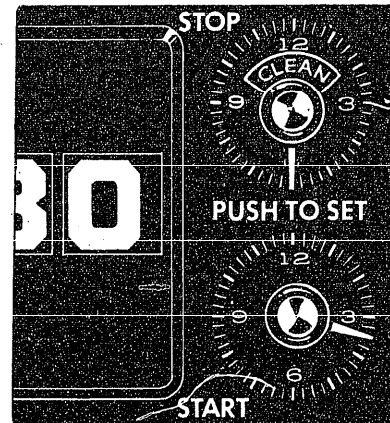
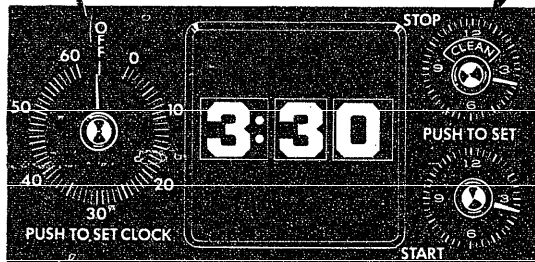
## MODEL JBP87GD

1. **SURFACE UNIT CONTROLS.** Push in to set.
2. **INDICATOR LIGHT FOR SURFACE COOKING AREAS.**
3. **OVEN SET (CLEAN) KNOB.** Turn to desired oven cooking function or to CLEAN position when self-cleaning oven.
4. **OVEN TEMP (CLEAN) KNOB.** Turn to set oven temperature, BROIL when broiling or to CLEAN when self-cleaning oven.
5. **OVEN CYCLING LIGHT.** Light glows until oven reaches selected temperature then goes on and off during cooking with the oven units as temperature is maintained.
6. **AUTOMATIC OVEN TIMER CLOCK AND MINUTE TIMER.** Use to set all oven timed cooking functions and self-cleaning. (See page 5 for detailed information on setting.)
7. **LATCH RELEASE.** Push and hold in while moving latch to CLEAN or COOK positions.
8. **LOCKED LIGHT.** Glows during self-cleaning when oven has reached cleaning temperature. Oven cannot be opened when this light is on.
9. **OVEN CLEANING LIGHT.** Glows during self-cleaning when all controls are set.
10. **GLASS-CERAMIC COOKING TOP.** Cooking areas are indicated by sunburst designs.
11. **OVEN VENT DUCT.**
12. **DOOR LATCH.** Remains in COOK position except when self-cleaning. See pages 12 and 13 for more information.
13. **OVEN LINER.** Gray porcelain interior retains heat and energy when cooking.
14. **BROIL UNIT.** When broiling, it radiates heat to food surface. Also energized at low wattage during baking to give balanced heating.
15. **OVEN SHELVES.** May be easily removed and repositioned on shelf positions recommended on Cooking Charts at the end of this book. May be left in oven during self-cleaning function.
16. **OVEN SHELF SUPPORTS.** Indicate different cooking positions by letters A, B, C and D. See cooking charts for recommended positions.
17. **INTERIOR OVEN LIGHT.** Automatically turns on when oven door is opened.
18. **MODEL AND SERIAL NUMBER PLATE.** Located on right side of oven frame just below cooking surface.
19. **BROILER PAN AND RACK.** Pan is used to catch drippings, slotted rack supports food and shields drippings or juices during broiling or roasting to lessen spatters. **DO NOT CLEAN IN SELF-CLEAN OVEN.**
20. **OVEN FRAME.**
21. **WOVEN DOOR GASKET.** Seals between oven door and oven.
22. **OVEN DOOR.**
23. **STORAGE DRAWER.** Use to store utensils or broiler pan and rack.
24. **OVEN LIGHT SWITCH.** Use to turn interior oven light on during cooking when door is closed.
25. **BAKE UNIT.** During baking, it heats the air in oven. May be gently lifted for cleaning.
26. **SURFACE LIGHT BUTTON.** Push and hold until surface cooking light comes on.

# Automatic Timer and Clock

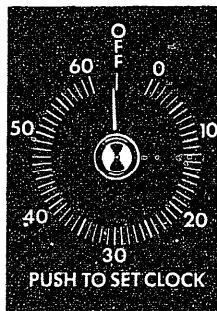
MINUTE TIMER  
AND CLOCK SET

TIME BAKE AND  
SELF-CLEAN SET



## To Set Clock

TO SET THE CLOCK, push in the center knob of the Minute Timer and turn Knob in either direction. (After setting the clock, let the knob out, and turn the Minute Timer pointer to OFF.)



## To Set Minute Timer

The Minute Timer is the large dial to the left of the digital clock. Use it to time all your precise cooking operations. This dial also sets or changes the digital clock.

TO SET THE MINUTE TIMER, turn the center knob clockwise, without pushing in, until pointer reaches number of minutes you wish to time (up to 60).

## Time Bake Uses Automatic Timer

Using Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the Stop Time set or set both Start and Stop dials to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven and is also convenient for parties when you must be gone before them.

Setting the dials for TIME BAKE is explained in detail on page 9.

## Self-Clean Uses Automatic Timer

The self-cleaning function on your range uses the Automatic Timer to set the length of time needed to clean whether you wish to clean immediately or delay the cleaning. By setting the Start and/or Stop Dials you may choose to begin immediately or clean during the evening when energy rates are lower. Full explanations of setting the Start and Stop Dials for self-cleaning are described on pages 12 and 13.

## Questions and Answers

**Q.** How can I use my Minute Timer to make my surface cooking easier?

**A.** Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

**Q.** Must the Clock be set on correct time of day when I wish to use the Automatic Timer for baking or cleaning?

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

**Q.** Can I use the Minute Timer during oven cooking?

**A.** The Minute Timer can be used during any cooking function. The Automatic Timers (Start and Stop Dials) are used with TIME BAKE and SELF-CLEAN functions.

**Q.** Can I change the clock while I'm cooking in the oven?

**A.** Yes, but if you are using a timed cooking function, it is best to wait until finished cooking.

# How to Use Your Range Top

See Range Top Cooking Chart on pages 18 & 19.

Your range top is designed to give you the flexibility of boiling, steaming, sauteing, browning, frying, canning, or pressure cooking. The heat is transferred from a heating element below the surface, through the ceramic top, to the bottom of the

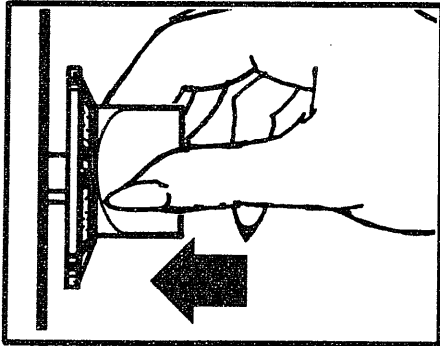
cooking utensil. This, in turn, heats the food. As it heats, the cooking surface turns yellow. When the control is turned to OFF, the cooking area cools and returns to its original white color.

## How to Set Your Range Top Controls

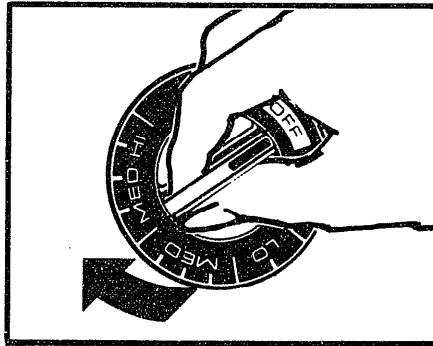
You must push the knob in only when it is set at OFF; this is to prevent you from turning the knob on accidentally. When the knob is in any other position, you can turn it without pushing it in. You will feel it pop out when you turn it to OFF.

The lowest setting is between OFF and WARM. At the HI setting, you will feel the knob lightly click into place.

In a quiet kitchen, you may hear slight "popping" sounds during cooking, indicating heat settings are being maintained.



Step 1: Push in control knob.



Step 2: Turn the knob in either direction to the heat setting you want.

## Container Tips

- Pots and pans should be flat on the bottom and match the size of the sunburst pattern. Large containers should be on large areas and small ones on small areas.

- It is important pans fit the areas you are using. A pan smaller than the heated area wastes power. A frying pan or skillet much larger than the heated area may not heat evenly.

- Center pots and pans on a cooking area which closely matches the bottom of the utensil in size.

- Containers of various materials may require different heat settings and/or cooking time. Check the manufacturer's instruction before using.

- Special cooking equipment without flat bottoms, such as the oriental wok, are not recommended and could shorten the life of the range top since high temperatures are required in this type of cooking.

## Cooking Guide for Using Heats

<b>HI</b>	Quick start for cooking; bring water to boil.
<b>MED HI</b>	Fast fry, pan broil; maintain fast boil on large amount of food.
<b>MED</b>	Sauté and brown; maintain slow boil on large amount of food.
<b>LOW</b>	Cook after starting at HIGH; cook with little water in covered pan.
<b>WM</b>	Steam rice, cereal; maintain serving temperature of most foods.

### NOTE:

1. At HIGH, MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WARM, LOW, melt chocolate, butter on small unit.

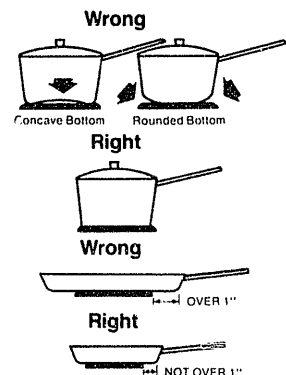
## Cooking Tips

- Keep range and ventilating hood free from grease accumulation.
- When cooking is almost completed, use the retained heat to finish cooking. Turn the knob to OFF and leave the cooking utensil in place. When cooking area has cooled, remove the utensil and the cooked food.

- To prevent certain foods from foaming, add a tablespoon of cooking oil to the water before cooking.

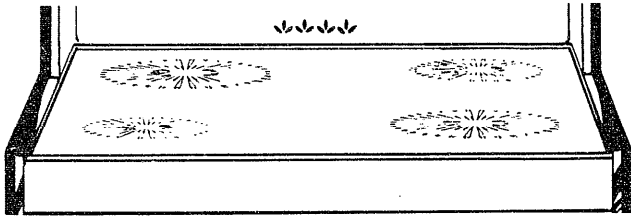
- Never leave food unattended when you are cooking at HI or MED HI settings. Boilovers cause smoking and grease spillover may catch fire.

- When canning foods, be sure to check manufacturer's instructions and recipes. Be sure canner is flat-bottomed and fits securely over center of cooking area.





# Care of Your Ceramic Cooktop



IT IS THE OWNER'S RESPONSIBILITY TO KEEP THE GLASS COOKTOP FREE FROM DISCOLORATION BY PROPER MAINTENANCE IN ACCORDANCE WITH THESE INSTRUCTIONS, SINCE SOIL BUILD-UP IS THE ONLY CAUSE OF DISCOLORATION. THE GENERAL ELECTRIC WARRANTY DOES NOT COVER DISCOLORATION OF THE COOKTOP, OR SCRATCHING OR OTHER DAMAGE CAUSED BY IMPROPER CLEANERS.

## Care and Cleaning of Ceramic Cooktop

If not properly cared for, your ceramic cooktop can become stained and the original white finish permanently discolored. Since soil build-up is the only cause of discoloration, spatters and spills must be cleaned up properly. Heavy build-up can cause a yellow or brownish-grey glass film even when the cooktop is cool. However, the film is on the surface only and can be removed.

To keep the ceramic cooktop looking like new, follow these steps.

Before first using the ceramic cooktop, clean it with the Cleaner-Conditioner packed in your range.

**Step 1:** Simply put a small amount of cleaner directly on the center of each sunburst pattern. Clean with a damp paper towel. Wipe off with another clean, damp cloth. Wipe dry. **NOTE:** Use the Cleaner-Conditioner each day to remove all visible soil from the ceramic cooktop.

At least once a week, clean the cooktop with Bar Keepers Friend® Cleanser which is especially formulated for cleaning glass-ceramic appliance tops and cookware.

**Step 2:** To use, apply Bar Keepers Friend® to damp paper towel and rub into stain until it is removed. Be sure cooking surface is cooled. (For stubborn stains, apply a paste of Bar Keepers Friend® and water,

cover with a wet paper towel, and let stand for about 45 minutes.) After using Bar Keepers Friend®, always clean with Cleaner-Conditioner following directions in Step 1.

**NOTE:** The Cleaner-Conditioner and Bar Keepers Friend® Cleanser is sold in many grocery, hardware, and department stores.

For other specific soils or scratches, refer to page 17 entitled "Glass-Ceramic Cooktop." This chart gives problems, causes, preventions, and ways to best remove most stains.

## Cooking Tips

- Do not leave plastic items on cooking area.
- Do not cook foods packaged in their aluminum foil trays or wrapped in aluminum foil on glass ceramic. Foil can melt and fuse to the unit causing permanent damage.
- Keep bottom of utensil and cooking surface clean and dry. In dusty or sandy areas, wipe the utensil and cooking surface to prevent scratching the ceramic finish.
- Wipe up spills and spatters when cooktop is cool but before they burn onto the surface. Be sure to wipe area next to the unit you have been using, in case food has spattered on these areas. **CAUTION:** Be careful to avoid steam burns on your hand when wiping the cooktop.

● Avoid scratching the cooktop with rings or other jewelry.

● During cooking, utensil lids collect condensed steam. If condensation drips on the cooktop, mineral deposits in the water or food can stain the cooking surface. Lift utensil lids so condensation drips back into the utensil instead of on the cooktop.

● Use heat settings no higher than MED or follow manufacturer's directions when using utensils made of the following materials: cast iron, glass ceramic (pyroceram), and stainless steel. Also, enamelware which under certain conditions could melt and fuse to the cooking panel when higher heats are used. Manufacturers of glass cooking utensils also recommend using heats no higher than MED.

## Safety Checklist

- ✓ Be sure the cooking top and surrounding areas are cool before touching or cleaning. Even if cooking surface has returned to its original color, allow a few minutes for cooling.
- ✓ When completely covered, the ceramic cooktop can be used as a kitchen work surface. However, be careful not to scratch the top with sharp objects or utensils that do not have smooth bottoms.
- ✓ Never use the ceramic cooktop as a cutting board.
- ✓ Dried boilovers can cause permanent damage to the ceramic cooktop. Take care to clean up boilovers promptly.
- ✓ If the ceramic cooktop cracks or breaks, do not use any part of it. Call your service technician promptly.

Care of Your Ceramic Cooktop

# Using Your Oven

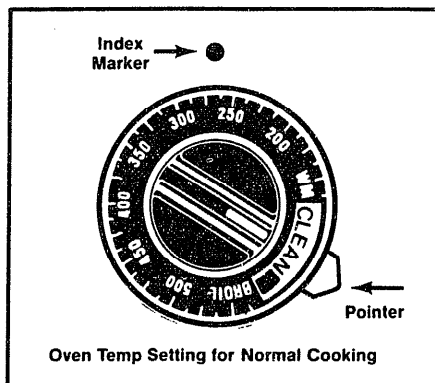
## Before Using Your Oven

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

## Oven Controls

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

**OVEN TEMP** maintains the temperature you set from **WARM** (150°) to **BROIL** (550°) and also at **CLEAN** (880°). The Oven Cycling Light glows until oven reaches the selected temperature, then goes off and on with the oven unit(s) during cooking. **PRE-HEATING** the oven, even to high temperature settings, is speedy—rarely more than about 10 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after light goes out.



**IMPORTANT:** The **OVEN TEMP** control has a blue pointer that is used only for **CLEAN**. For normal cooking, line up the desired temperatures (marked on the outer edge of the control knob) with the index marker located immediately above the control.

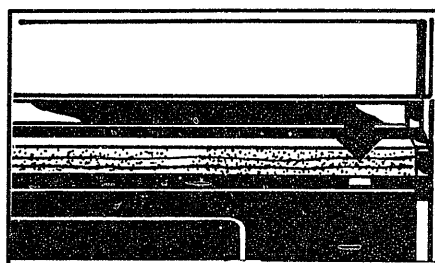
For **CLEAN**, rotate the knob to the right until blue pointer is pointing up, toward Index Marker. When position is reached, knob should snap into position.

## Oven Interior Shelves

The shelves are designed with stop-locks so that when placed correctly on the shelf supports, (a) will stop before coming completely from the oven, (b) will not tilt when removing food nor when placing food on them.

TO REMOVE shelves from the oven, when cool, lift up rear of shelf, pull forward with stop-locks (curved extension under shelf) along top of shelf supports.

TO REPLACE shelves in oven, insert shelf with stop-locks resting on shelf supports. Push shelf toward rear of oven; it will fall into place. When shelf is in proper position, stop-locks on shelf will run under shelf support when shelf is pulled forward.



## Oven Light

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

Switch is in horizontal position on right side of door under handle.

## Lamp Over Surface Unit

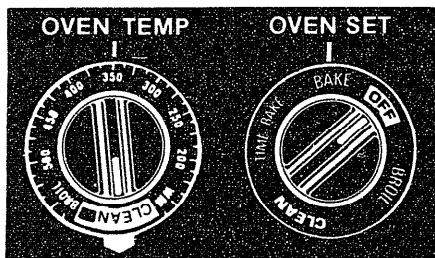
Lamp may be lighted by pressing the lamp switch button. Be sure to hold button depressed until light comes on.

# How to Bake and Time Bake

See Baking Chart on page 20.

When cooking a 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 and you may be inclined to think that the new oven is not performing correctly. However, your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

## How to Set Your Range for Baking

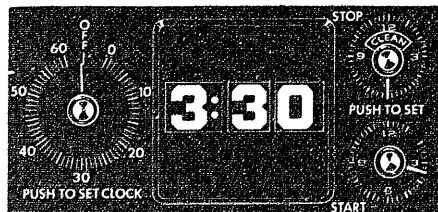


**Step 1:** Place food in oven, being certain to leave about 1-inch of space between pans and walls of oven for good circulation of heat. Close oven door. During baking, avoid frequent door openings to prevent undesirable results.

**Step 2:** Turn OVEN SET Knob to BAKE and OVEN TEMP Knob to temperature on recipe or on Baking Chart.

**Step 3:** Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

## How to Time Bake



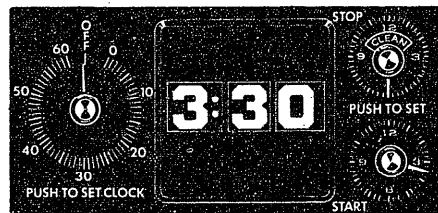
The automatic oven timer controls are designed to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and

you set it to turn off automatically) or Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset stop time) will be described.

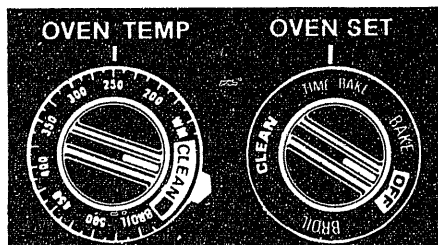
## How to Set Immediate Start

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

Immediate Start is simply setting oven to start baking now and turning off at a later time automatically. Remember, foods continue cooking after controls are off.



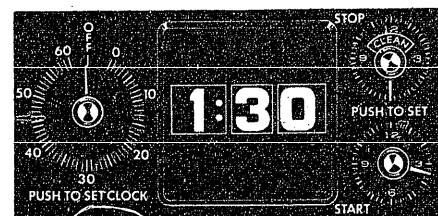
**Step 1:** To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off, for example 6:00. The Start Dial should be at the same position as the time of day on clock.



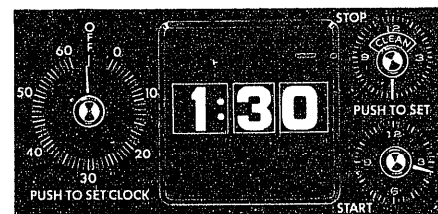
**Step 2:** Turn OVEN SET Knob to TIME BAKE. Turn OVEN TEMP Knob to oven temperature, for example 250°.

## How to Set Delay Start and Stop

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

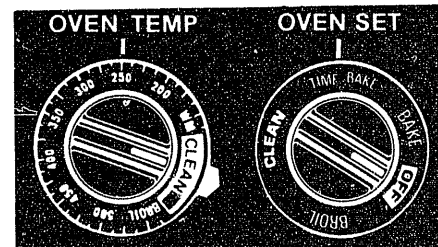


**Step 1:** To set start time, push in knob on START dial and turn pointer to time you want oven to turn on, for example 3:30.



**Step 2:** To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off, for example 6:00. This means your recipe called for two and one-half hours of baking time.

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



**Step 3:** Turn OVEN SET Knob to TIME BAKE. Turn OVEN TEMP Knob to 250° or recommended temperature.

Place food in oven, close the door and automatically the oven will be turned on and off at the times you have set. Turn OVEN SET to OFF and remove food from oven.

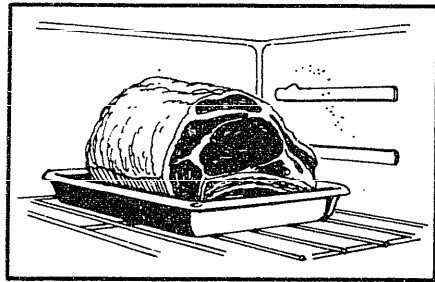
**NOTE:** When setting oven for Delay Start, Oven Indicator Light comes on **only** when oven turns on.

How to Bake and Time Bake

# How To Roast

See Roasting Chart on page 21.

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



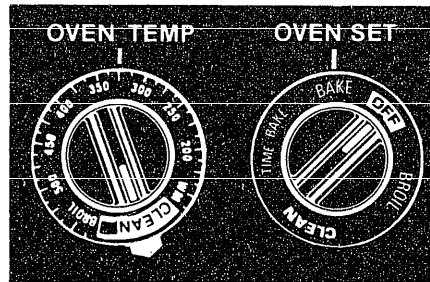
**Step 1:** Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling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

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

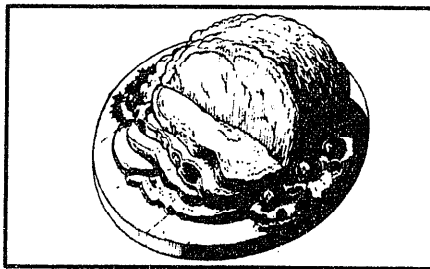
## Questions and Answers

**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 on Roasting Chart on page 21. For roasts over 8 lbs., cooked at 300° with reduced time, check with thermometer at half-hour intervals after ½ of time has passed



**Step 3:** Turn OVEN SET to BAKE and OVEN TEMP to 325°. Small poultry may be cooked at 375° for best browning.



**Step 4:** Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, if meat is to stand 10-20 minutes while making gravy or for easier carving, you may wish to remove meat from oven when internal

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

temperature is 5-10° F below temperature suggested on chart. If no standing is planned, cook meat to suggested temperature on chart on page 21.

**NOTE:** You may wish to use TIME BAKE as described on preceding page to turn oven on and off automatically.

## For Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10-25 minutes per pound additional time (10 min. 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 packer's label.

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

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

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

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

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

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

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

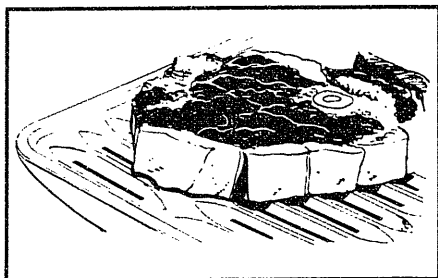
**A.** Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

# How to Broil

See Broiling Chart on page 22.

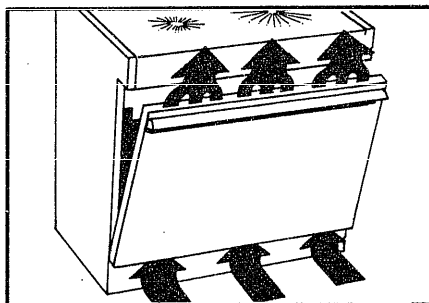
Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

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

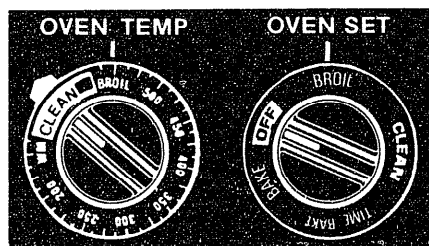


**Step 2:** Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire. Aluminum foil may be used to line broiler pan and rack. But, be CERTAIN to cut opening in foil, to correspond with rack so fat drips into pan below.

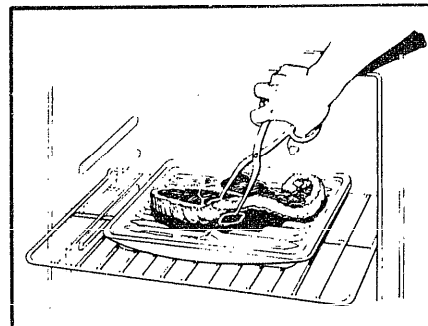
**Step 3:** Position shelf on recommended shelf position as suggested on Broiling Chart on page 22. Most broiling is done on C position, but if your range is connected to 208 volts, you may wish to use D position.



**Step 4:** Leave door ajar about 3 inches. The door stays open by itself, yet the proper temperature is maintained in the oven.



**Step 5:** Turn OVEN SET Knob and OVEN TEMP Knob to BROIL. Pre-heating unit is not necessary except in areas of low power voltage. (See notes on Broiling Chart page 22.)



**Step 6:** Turn food only once during cooking. Time foods for first side as on Broiling Chart page 22. 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 7:** Turn OVEN SET Knob to OFF. Serve food immediately, leave pan outside oven to cool during meal for easiest cleaning.

## Questions and Answers

**Q.** Should I leave the door ajar when broiling chicken?

**A.** No. The door should be closed when cooking chicken and shelf position "A" is recommended.

**Q.** May I use aluminum foil to line the broiler pan and rack?

**A.** Yes, if you mold foil thoroughly to broiler rack, slitting it to conform to slits in rack. Slits permit proper drainage of meat juices into broiler pan, minimizing smoking and spattering and preventing possibility of fire from overheated drippings. Do not place sheet of foil on oven shelf. To do so may result in improperly cooked food and possible damage to oven finish.

**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.** 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 dryer. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

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

**A.** No. The broiler rack is designed to reflect broiler heat thus keeping the surface cool enough to prevent meat sticking to the surface.

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

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

# Operating the Self-Cleaning Oven

While you are becoming acquainted with your self-cleaning oven, we recommend 2 hours for the moderate soil condition, but in some cases a longer cleaning time, up to 3 hours may be necessary. In order to judge the degree of soil, look at the oven

floor and walls. Light spatter and thinner spills would generally need only 2 hours cleaning. Heavy greasy spills and spatter on the oven interior would need up to 3 hours.

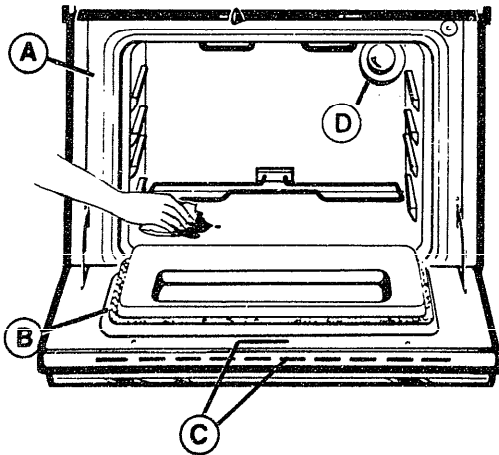
## Before Setting Oven Controls, Check These Things:

### STEP 1:

Remove broiler pan, rack and other cookware from the oven. (Oven shelves may be left in oven.)

### STEP 2:

Wipe up heavy soil on oven bottom.



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

### STEP 3:

Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in and around self-cleaning oven.

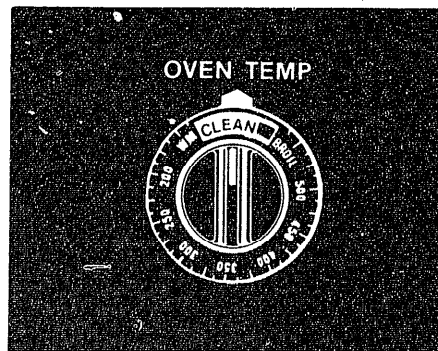
### STEP 4:

Close oven door and make sure oven light (D) is off.

## How to Set Oven for Cleaning

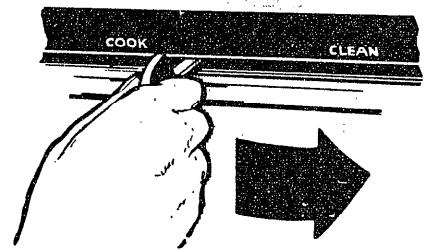
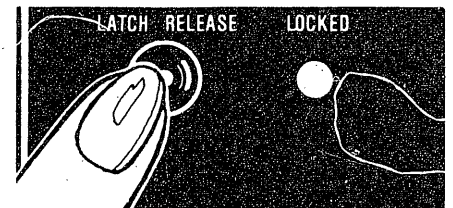
### STEP 1:

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

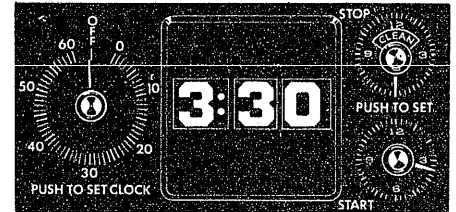


### STEP 2:

**Push and hold** in **LATCH RELEASE BUTTON** while sliding **LATCH HANDLE** to the right until it is in **CLEAN** position.



### STEP 3:

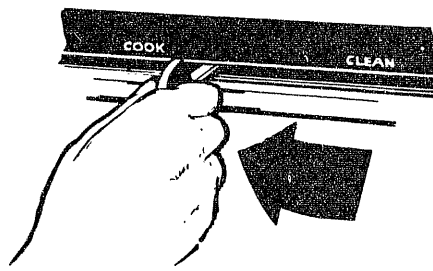
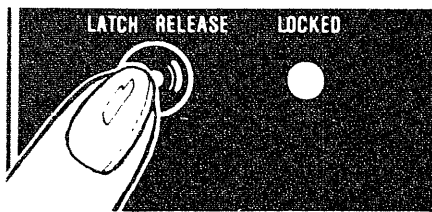


### Set the automatic oven timer:

- Make sure **both** the range clock and the **START** dial show the correct time of day.
- Decide on cleaning hours necessary—two hours for moderate soil or three hours for heavy soil.
- Add these hours to present time of day, then push in and turn **STOP (CLEAN)** dial clockwise to desired time. **CLEANING** Light glows showing cleaning is starting.

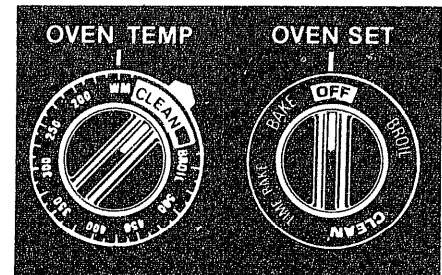
In about 30 minutes the **LOCKED** Light glows indicating oven is hot and door cannot be opened. Oven door and window get hot during self-cleaning. **DO NOT TOUCH.**

## Follow These Steps After Self-Cleaning:



### STEP 1:

When LOCKED Light is off, push and hold in LATCH RELEASE Button while sliding LATCH HANDLE to the left until it is in COOK position.



### STEP 2:

Turn OVEN SET Knob to OFF.

### STEP 3:

Turn OVEN TEMP Knob to WARM.

**NOTE:** If you wish to "start" and "stop" cleaning at a later time than shown on clock, push in and turn START dial to time you wish to "start". Add the hours needed for cleaning to this "start" time, then push in and turn STOP (CLEAN) dial to the desired time. Oven will automatically turn on and off at the set times.

## Questions and Answers

**Q.** After having just used the oven, the LOCKED Light came on and I could not move the LATCH HANDLE. Why?

**A.** LOCKED Light glowing indicates that oven is hot. Open oven door to cool the internal cavity. After a short period of time, set up controls for cleaning again.

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

**A.** This is caused by excessive soil and you should switch the OVEN SET Knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

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

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

**Q.** Why won't my oven clean immediately even though I have set all the time and clean knobs correctly?

**A.** Check to be sure your START dial is set to the same time as RANGE CLOCK. Also check to be sure LATCH HANDLE is in CLEAN position.

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

**A.** No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

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

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

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

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

**Q.** 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 an odor when cleaning.

**Q.** My oven shelves have become gray after several cleanings. Is this normal?

**A.** Yes. After many cleanings, the shelves may lose some luster and discolor to a deep gray color.

**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 wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

**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. If you wish shelves to slide more easily, dampen fingertips with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

**Q.** I hear a humming noise during cleaning. Is this normal?

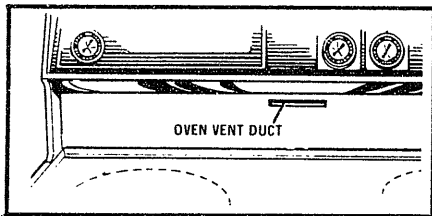
**A.** Yes. The noise you hear is a fan running during cleaning.

# How To Care For Your Range

## Finishes

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

## Oven Vent Duct



Your oven is vented through an opening located under the center of the control panel.

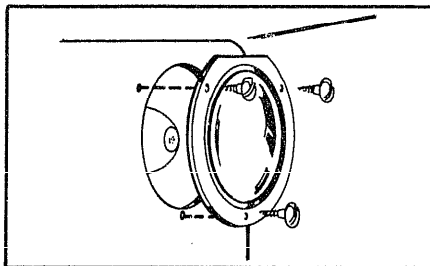
During most operations it is normal to observe moisture and/or vapor emitting from opening. Clean this area frequently.

**NOTE: NEVER COVER OR BLOCK VENT OPENING. TO DO SO PREVENTS THE OVEN VENT FROM FUNCTIONING PROPERLY DURING COOKING OR SELF-CLEANING OPERATIONS.**

## Oven Lamp and Surface Lamp

**CAUTION:** Before replacing your oven bulb, disconnect the electrical power for your range at the main fuse or circuit breaker panel or pull plug. Be sure to let the lamp cover and bulb cool completely before removing or replacing.

## Oven Lamp



To Remove:

- Remove the 3 slotted screws in the lamp cover as shown in diagram.
- Detach lamp cover and remove bulb.

To Replace:

- Put in a new 40-watt appliance bulb.
- Install lamp cover. Replace 3 screws and tighten, making sure cover fits flush with oven wall.
- Reconnect electrical power to the range.

## Cooktop Surface Lamp

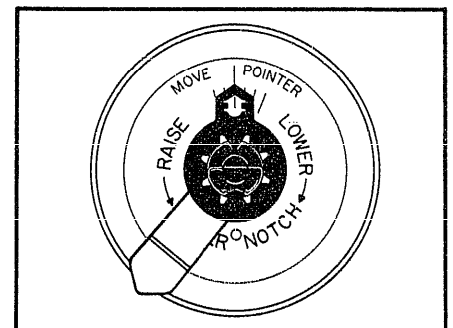
WHEN CHANGING A COOKTOP LAMP, DO NOT TOUCH THE METAL AT ENDS OF LAMP.

- Remove Phillips head screws at each end of cover.
- Place fingers on top near each end of lamp. Press down and roll top of lamp gently toward front of range until it stops. Remove.
- Check type and wattage of lamp; replace with same kind. Hold lamp near each end and insert prongs into sockets. Gently roll top of lamp toward rear of range until it stops.
- Replace lamp cover and screws.
- Connect electric power to range.

## Adjusting Oven Thermostat

Use time given on recipe when cooking first time. Oven thermostats, in time, 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 oven has been set correctly at the factory and is more apt to be accurate than the oven which it replaced. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (Oven Temp) knob. **PULL KNOB OFF OF SHAFT, LOOK AT BACK OF KNOB AND NOTE CURRENT SETTING, BEFORE MAKING ANY ADJUSTMENT.**

To increase temperature, turn toward **RAISE**; to decrease turn toward **LOWER**. Each notch changes temperature 10 degrees. Temperature can be raised by 20 degrees or lowered by 30 degrees.



1. Remove knob, and hold so pointer is at top of knob. Using a pot holder or similar material, hold "skirt" of knob firmly in one hand. Grasp handle of knob in other hand. Note position of pointer and turn handle to move pointer toward Raise or Lower. Pointer is designed not to move easily. If it is seated so it is difficult to move, pointer may be loosened slightly. Insert a thin screwdriver, knife blade or similar instrument and lift up end of pointer slightly.

2. After adjustment is made, press monitor firmly against knob. Return knob to range, matching flat area on knob and shaft. Recheck oven performance before making an additional adjustment.



# The Problem Solver

## To Save Time and Money— before you call for service, check the Problem Solver

If you have a problem, it may be minor. You may be able to correct it yourself. Just use this Problem Solver to locate your problem and then follow the suggested recommendations.

### Oven Operation

#### Oven Will Not Work:

- Plug on range is not completely inserted in the outlet receptacle.
- The circuit breaker in your house has been tripped, or a fuse has been blown.
- Oven controls are not properly set.
- Door left in locked position after cleaning.

#### Oven Light Does Not Work:

- Light bulb is loose.
- Bulb is defective.
- Switch operating oven light is broken.

#### Food Does Not Broil Properly:

- OVEN TEMP not set at BROIL.
- Improper shelf position is being used.
- Necessary preheating was not done.
- Utensils are not suited for broiling.
- Aluminum foil used on the broil pan rack has not been fitted properly and slit.

#### Food Is Not Roasting Properly:

- OVEN SET Knob not set on BAKE.
- Oven Temperature not set correctly.
- Shelf position is incorrect.
- Roasting pan is too small.
- Improper cookware is being used.
- A foil tent was not used when needed to slow down browning.

### Food Is Not Baking Properly:

- BAKE controls not set properly.
- Oven shelf is not level.
- Rack is not on correct shelf position.
- The wrong cookware is being used.
- Too many utensils in the oven.
- Temperature setting is incorrect.

### Self-Clean Operation

#### Oven Will Not Self-Clean:

- Failure to set Automatic Timer dial/dials. The STOP dial must be set and advanced beyond the time noted on range clock.
- The STOP dial was not advanced for long enough time.
- Both OVEN SET and OVEN TEMP must be at CLEAN setting.
- A thick pile of spillover when cleaned leaves a heavy layer of ash in spots which could have insulated the area from further heat.

#### Oven Door Won't Latch:

- Turn OVEN SET Knob to CLEAN. Glowing Locked Light after knob is turned shows oven is too hot from previous oven use and door won't latch. Open door wide so oven can cool, then latch can be moved.
- OVEN SET Knob must be at CLEAN or OFF before latch can be moved.

# Cleaning Chart

Your Range is cleaned two ways; manually and by using the automatic self-cleaning function. This chart describes parts of your range, cleaning materials to use on each part, and general directions for

cleaning. Be sure to follow these directions carefully to assure maximum use of your range. NOTE: Let range parts cool before cleaning manually.

Part	Materials to Use	General Directions
<b>Bake Unit and Broil Unit</b>		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.
<b>Broiler Pan and Rack</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Plastic Scouring Pad</li> </ul>	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool). Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
<b>Control Knobs: Range Top and Oven</b>	<ul style="list-style-type: none"> <li>• Mild Soap and Water</li> </ul>	Pull off knobs. Wash gently but do not soak. Dry and return controls to range making sure to match flat area on the knob and shaft.
<b>Outside Finish</b> Glass  Metal, including Brushed Chrome and Cooktop  Porcelain Enamel*	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap and Water</li> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not let water run down inside surface of glass.  Wash, rinse then polish with dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.  Avoid cleaning powders or harsh abrasives which may scratch the enamel.  If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse.  For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
<b>Inside Oven Door*</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	On self-cleaning oven, clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. If spillover or splattering should occur in cooking function, wipe the door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the slots on the door.
<b>Oven Gasket*</b>		Avoid getting ANY cleaning materials on the gasket.
<b>Oven Liner</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For heavy soiling, use your self-cleaning cycle often.
<b>Shelves</b> (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Your shelves can be cleaned with the self-cleaning function in the oven. For heavy soil, clean by hand using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning.
<b>Storage Drawer</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe with damp cloth or sponge and replace. Never use harsh abrasives or scouring pads.

\*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be cleaned up immediately with a paper towel. When the surface is cool, clean and rinse.

# Glass-Ceramic Cooktop

PROBLEM	CAUSE	TO PREVENT	TO REMOVE
Brown streaks and specks	Cleaning with a sponge or dishcloth that has been used for other kitchen cleaning tasks and may contain soil-laden detergent water.	Use Cleaner-Conditioner only with clean, damp paper towel.	Use a light application of Cleaner-Conditioner with clean, damp paper towel.
Blackened Burned-on spots	Spatters or spillovers which contact hot cooking area.  Accidental melting of a plastic film such as a bread bag or similar items.	Whenever possible, wipe spatters and food spills as they occur. Select correct heat settings and large enough cookware to eliminate boilovers and spattering. <b>CAUTION:</b> Be careful to avoid steam burns. Be sure unit is cool before putting these items on cooking surface.	When area has cooled: Use Cleaner-Conditioner with damp paper towel to remove as much burn-on as possible. Use Cleaner-Conditioner with nonimpregnated plastic nylon pads, such as: Dobie scouring pad, Skruuffy scouring brush, Tuffy plastic mesh ball.  If burn-on persists, CAREFULLY scrape with a single-edge razor blade. Hold blade so edge is completely flat on cooktop and blade is a 30° angle.
Fine "brown lines" (tiny scratches or abrasions which have collected soil).	Coarse particles (salt, sand, sugar or grit) caught between bottom of cookware and cooktop that are not removed before cooking. Using incorrect cleaning materials.	Normal daily use of Cleaner-Conditioner. In area where there is an abundance of sand or dust, be sure to wipe cooktop before using. Use only cleaning materials recommended in this manual.	Tiny scratches are not removable but can be minimized by continual use of Cleaner-Conditioner. Such scratches do not affect cooking performance.
Metal marking (gray or black marks)	Sliding or scraping metal utensils or oven shelf racks across cooktop.	Do not slide racks or other sharp metal objects across cooktop.	Apply Cleaner-Conditioner with dampened paper towel to cooled surface.
Pitting or spalling	Boilover of sugar syrup and adherence of sugar syrup to hot cooktop.	Select correct heat setting and large enough cookware to eliminate boilovers and spattering. Watch sugar syrup carefully to avoid boilover.	While unit is still hot turn to OFF; wrap several damp paper towels around spatula or pancake turner and use to remove sugar syrup spill from hot cooktop immediately. <b>CAUTION:</b> Sugar syrup is very hot so be careful not to burn yourself. Scrape off remainder of burn with single-edge razor blade while unit is still warm—before cooling down completely. Hold blade so edge is completely flat on cooktop and blade is at a 30° angle.
Hardwater spots (a gray or brown stain that does not seem to be removed using Cleaner-Conditioner)	In cooking, condensation often collects and drips when covers are removed. The minerals found in the water supply and in foods may cause mineral deposits to turn a gray or brown color. The layer is so thin it often seems to be in or under the cooking surface and cannot readily be felt.	Daily use of Cleaner-Conditioner applied with a clean, damp paper towel will help to keep the glass-ceramic surface free from hardwater mineral deposits.	Mix a small amount of Bar Keepers Friend® Cleanser with tap water to form a thick, wet paste. Apply this mixture to stain area. Let it stand 45 minutes. Scrub with clean, damp paper towel. After stain is removed: Wipe up remaining paste with damp paper towel. Apply dab of Cleaner-Conditioner and polish with paper towel.

# Range Top Cooking Chart

## Utensil Tips

1. Make sure bottom of utensil and cooking panel are clean and dry. In dusty or sandy areas, wipe cooking panel and utensil before using to prevent scratching the glass ceramic finish.
2. Center utensil on a cooking area which most nearly matches bottom of utensil in size.
3. Utensils should be flat on bottom and should match size of cooking area (large pans on large

areas, small pans on small areas). Utensils should rest level on the cooking area with or without food in them or covers on them, and entire bottom of pan should touch heated area evenly to eliminate "hot spots."

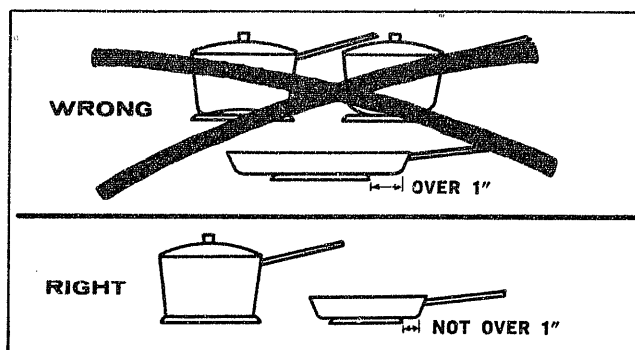
4. Use small cooking areas for small utensils, large cooking areas for large utensils. The use of a utensil smaller than the size of the cooking area will expose a portion of the heated area to direct contact by the user. This condition could result in

Food	Container	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
<b>Cereal</b> Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	LOW or WM, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
<b>Cocoa</b>	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.	MED, to cook 1 or 2 min. to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
<b>Coffee</b>	Percolator	HI. At first perk, switch heat to LOW.	LOW to maintain gentle but steady perk.	Percolate 8 to 10 min. for 8 cups, less for fewer cups.
<b>Eggs</b> Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	LOW. Cook only 3 to 4 min. for soft cooked; 15 min. for hard cooked.	
Fried sunny-side-up	Covered Skillet	MED HI. Melt butter, add eggs and cover skillet.	Continue cooking at MED HI until whites are just set, about 3 to 5 min.	If you do not cover skillet, baste eggs with fat to cook tops evenly.
Fried over easy	Uncovered Skillet	HI. Melt butter.	LOW, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	LOW. Carefully add eggs. Cook uncovered about 5 min. at MED HI.	Remove cooked eggs with slotted spoon or pancake turner.
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED. Add egg mixture. Cook, stirring to desired doneness.	Eggs continue to set slightly after cooking. For omelet do not stir last few minutes. When set fold in half.
<b>Fruits</b>	Covered Saucepan	HI. In covered pan bring fruit and water to boil.	LOW. Stir occasionally and check for sticking.	Fresh fruit: Use ¼ to ½ cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
<b>Meats, Poultry</b> Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat then add meat. Switch to MED HI to brown meat. Add water or other liquid.	LOW. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-in.: 1 to 2 hrs. Beef Stew: 2 to 3 hrs. Pot roast: 2½ to 4 hrs.
Pan-fried: Tender chops; thin steaks up to ¾-in.; minute steaks; hamburgers; franks; and sausage; thin fish filets.	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MED HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, preheat skillet before adding meat.

## Utensil Tips (continued)

serious burns or clothing ignition accidents.

5. Use heat settings no higher than MED or follow manufacturer's directions when using utensils made of the following materials: cast iron, glass ceramic (pyroceram), and stainless steel. Also, enamelware which under certain conditions could melt and fuse to the cooking panel when higher heats are used. Manufacturers of glass cooking utensils also recommend using heats no higher than MED.



Food	Container	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MED HI to brown chicken.	LOW. Cover skillet and cook until tender. Uncover last few minutes.	For crisp dry chicken, cover only after switching to LOW for 10 min. Uncover and cook turning occasionally 10 to 20 min.
Pan broiled bacon	Uncovered Skillet	HI. In cold skillet arrange bacon slices. Cook just until starting to sizzle.	MED HI. Cook, turning over as needed.	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly.	LOW. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	LOW. Cook until fork tender. (Water should slowly boil). For very large loads medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
<b>Melting chocolate, butter, marshmallows</b>	Small Covered saucepan. Use small surface unit	WM. Allow 10 to 15 min. to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
<b>Pancakes or French toast</b>	Skillet or Griddle	MED HI. Heat skillet 8 to 10 min. Grease lightly.	Cook 2 to 3 min. per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
<b>Pasta</b> Noodles or spaghetti	Covered Large Kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MED HI. Cook uncovered until tender. For large amounts HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
<b>Pressure Cooking</b>	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MED HI for foods cooking 10 min. or less. MED for foods over 10 min.	Cooker should jiggle 2 to 3 times per minute.
<b>Puddings, Sauces, Candies, Frostings</b>	Uncovered Saucepan	HI. Bring just to boil.	LOW. To finish cooking.	Stir frequently to prevent sticking.
<b>Vegetables</b> Fresh	Covered Saucepan	HI. Measure ½ to 1-in. water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED. Cook 1-lb. 10 to 30 more min., depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	LOW. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet melt fat.	MED. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
<b>Rice and Grits</b>	Covered Saucepan	HI. Bring salted water to a boil.	WM. Cover and cook according to time.	Triples in volume after cooking. Time at WM. Rice: 1 cup rice and 2 cups water—25 mins. Grits: 1 cup grits and 4 cups water—40 min.

# Baking Chart

**1.** Aluminum pans conduct heat quickly. For most conventional baking light shiny finishes give best results because they prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.

**2.** Dark or non-shiny finishes, also glass and pyroceram, absorb heat which may result in dry, crisp crusts. Reduce oven heat 25°

if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

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

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

Food	Container	Shelf Position	Oven Temp.	Time, Min.	Comments
<b>Bread</b>					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned refrigerated biscuits take 2-4 min. less time.
Coffee cake	Shiny Metal Pan with Satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-450°	20-40	Preheat pan for crisp crust.
Gingerbread	Shiny Metal Pan with Satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 min. for muffin mix. Or bake at 450° for 25 min., then at 350° for 10-15 min.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick Loaf Bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
<b>Cakes</b> (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
<b>Cakes</b>					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce more moist crusts.
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300° and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with Satin-finish bottom	B	350°-375°	20-35	
Layer, Chocolate	Shiny Metal Pan with Satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
<b>Cookies</b>					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time. Use Shelf C and increase temp. 25-50° for more browning.
Drop	Cookie Sheet	B, C	350°-400°	10-20	
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
<b>Fruits, Other Desserts</b>					
Baked apples	Glass or Metal	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temp. to 300° for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, Rice and Custard	Glass Custard Cups or Casserole	B	325°	50-90	
<b>Pies</b>					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400° and increase time.
Meringue	Spread to crust edges	B, A	325°-350°	15-25	To quickly brown meringue use 400° for 8-10 min.
One crust	Glass or Satin-finish Metal	A, B	400°-425°	45-60	Custard fillings require lower temp., longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry Shell	Glass or Satin-finish Metal	B	450°	12-15	
<b>Miscellaneous</b>					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal	A, B, C	325°-375°	30-60	
Souffles	Glass	B	300°-350°	30-75	

# Roasting Chart

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.
2. Place meat fat side up or poultry breast-side up on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat probe, for most accurate doneness. Control signals when food has reached set temperature. (Do not place probe in stuffing.)
3. Remove fat and drippings as necessary. Baste as desired.

**4. Standing time** recommended for roasts is 10 to 20 min. to allow roast to firm up and make it easier to carve. It will rise about 5° to 10° internal temperature; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10° less than temperature on chart.

**5. Frozen roasts** can be conventionally roasted by adding 10 to 25 min. per pound more time than given in chart for refrigerated. (10 min. per lb. for roasts under 5-lbs.) Defrost poultry before roasting.

Type	Oven Temp.	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temp. °F
			3 to 5-lbs.	6 to 8-lbs.	
<b>Meat</b>					
Tender cuts: rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-140° 150°-160° 170°-185°
Lamb Leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, pre-cooked	325°	To Warm:	10 mins. per lb. (any weight)		125°-130°
Ham, raw	325°	Well Done:	<b>Under 10-lbs.</b> 20-30	<b>10 to 15-lbs.</b> 17-20	160°
*For boneless rolled roasts over 6-in. thick, add 5 to 10 min. per lb. to times given above.					
<b>Poultry</b>			<b>3 to 5-lbs.</b>	<b>Over 5-lbs.</b>	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	<b>10 to 15-lbs.</b> 20-25	<b>Over 15-lbs.</b> 15-20	<b>In thigh:</b> 185°-190°

# Broiling Chart

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for most foods; there is a special position on door which holds door open correctly.
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and loosing juices.
4. If desired, marinate meats or chicken before broiling. Or, brush with barbecue sauce last 5 to 10 minutes only.

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.
6. Broiler does not need to be preheated. However, for very thin foods or to increase browning, preheat if desired.
7. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this chart 1½ times per side.
8. If your range is connected to 208 Volts rare steaks may be broiled by preheating the broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Min.	Second Side Time, Min.	Comments
<b>Bacon</b>	½-lb. (about 8 thin slices)	C	3½	3½	Arrange in single layer.
<b>Ground Beef,</b> Well done Med Med Rare	1-lb. (4 patties) ½ to ¾-in. thick	C C C	7 6 5	4-5 6 5	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b> Rare Medium Well Done Rare Medium Well Done	1 inch thick (1-1½ lbs.)  1½-in. thick (2-2½ lbs.)	C C C C C C	7 9 13 10 15 25	7 9 13 7-8 14-16 20-25	Steaks less than 1-in. cook through before browning. Pan frying is recommended. Slash fat.
<b>Chicken</b>	1 whole (2 to 2½-lbs.), split lengthwise	A	35	10-15	Reduce times about 5-10 min. per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first and broil with door closed.
<b>Bakery Products</b> Bread (Toast) or Toaster Pastries English Muffins	2-4 slices 1 pkg. (2) 2-split	C C	1½-2 3-4	½	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
<b>Lobster tails</b> (6 to 8-oz. each)	2-4	B	13-16	(Do not turn over)	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
<b>Fish</b>	1-lb. fillets ¼ to ½-in. thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
<b>Ham slices</b> (precooked)	1-in. thick	B	8	8	Increase times 5-10 min. per side for 1½-in. thick or home cured.
<b>Pork chops</b>  Well Done	2 (½ inch) 2 (1-in. thick) about 1 lb.	C B	10 13	10 13	Slash fat.
<b>Lamb chops</b> Medium Well Done Medium Well Done	2 (1 inch) about 10-12 oz.  2 (1½ inch) about 1 lb.	C C C B	8 10 10 17	4-7 10 4-6 12-14	Slash fat.
<b>Wieners</b> and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise into 5 to 6-in. pieces.



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Woburn - 01801  
57 Commerce Way  
(617) 944-7500

## MICHIGAN

Grand Rapids - 49508  
350 28th Street, S.E.  
(616) 452-8754  
Lansing - 48912  
1004 E. Michigan Ave.  
(517) 484-2561

Troy - 48084  
1150 Rankin  
(313) 583-1616

Westland - 48185  
953 Manufacturer's Drive  
(313) 564-5190

## MINNESOTA

(Minneapolis-St. Paul)  
Edina - 55435  
7450 Metro Boulevard  
(612) 835-5270

## MISSISSIPPI

Jackson - 39209  
325 Industrial Drive  
(601) 352-3371

## MISSOURI

Kansas City, KS - 66115  
2949 Chrysler Road  
(913) 371-2242  
St. Louis - 63178  
1355 Warson Road, No.  
P.O. Box 14553  
(314) 993-6200

Springfield - 65807  
1334 West Sunshine  
(417) 831-0511

## NEBRASKA

Lincoln - 68503  
1145 North 47th St.  
(402) 484-9148

Omaha - 68117  
6636 "F" Street  
(402) 331-4045

## NEVADA

Las Vegas - 89109  
3347 S. Highland Dr.  
Suite 1  
(702) 733-1500  
Reno - 89511  
6465 S. Virginia Street  
(702) 852-7070

## NEW JERSEY

Mount Holly - 08060  
Route 38 & Easlick Ave.  
(609) 261-3500

North Caldwell - 07006  
5 Fairfield Road  
(201) 256-8850

(Asbury Park)  
Oakhurst - 07712  
2111 Highway 35  
(201) 493-2100

Vineland - 08360  
749 North Delsea Drive  
(609) 696-1506

## NEW MEXICO

Albuquerque - 87107  
3334 Pringleton Dr., N.E.  
(505) 884-1861

## NEW YORK

Albany - 12205  
2 Interstate Avenue  
(518) 438-3571  
Brooklyn - 11234  
5402 Avenue "N"  
(212) 253-8181

Buffalo - 14225  
3637 Union Road  
(716) 686-2268

(Westchester Co. Area)  
Elmsford - 10523  
Fairview Industrial Pk.  
Route #9-A  
(914) 592-4330

Flushing - 11354  
133-30 39th Avenue  
(212) 896-5600

(Binghamton)  
Johnston City - 13790  
278 Main Street  
(607) 729-9248

(Nassau-Suffolk County)  
Melville - 11747  
336 South Service Road  
(516) 293-0700

(Orange County Area)  
Newburgh - 12550  
1135 Union Avenue  
(914) 564-2000

Rochester - 14622  
1900 Ridge Road East  
(716) 544-7100

Ronkonoma - 11779  
76 Union Avenue  
(516) 467-7700

Syracuse - 13204  
965 West Genesee Street  
(315) 471-9121

(NORTH CAROLINA)  
Charlotte - 28234  
700 Tuckaseegee Road  
P.O. Box 34396  
(704) 372-8810

Greensboro - 27406  
2918 Baltic Avenue  
(919) 272-7153

Raleigh - 27604  
2013 New Hope  
Church Road  
(919) 876-5603

## OHIO

Akron - 44319  
2262 S. Arlington Road  
(216) 773-0361

Cincinnati - 45242  
10001 Alliance Road  
(513) 745-5500

Cleveland - 44142  
20600 Sheldon Road  
(216) 362-4200

Columbus - 43212  
1155 West Fifth Avenue  
(614) 294-2561

Dayton - 45414  
5701 Webster Street  
(513) 898-7600

Toledo - 43611  
3300 Summit Street  
(419) 729-1651

## OKLAHOMA

Oklahoma City - 73116  
3228 North Santa Fe  
P.O. Box 18669  
(405) 528-2381

Tulsa - 74112  
6913 East 13th  
(918) 835-9526

## OREGON

(Portland Area)  
Beaverton - 97005  
14305 S.W. Millikan Way  
(503) 646-1176

Eugene - 97402  
1492 West Sixth Street  
(503) 342-7285

## PENNSYLVANIA

(Brandywine-Wilmington)  
Glen Mills - 19342  
R.D. #2, Box 210  
(215) 358-1500

Johnstown - 15905  
214 Westwood Shopping Pl.  
(814) 255-6721

(Harrisburg)  
Camp Hill - 17011  
2133 Market Street  
(717) 761-8185

Monroeville - 15146  
150 Seco Road  
Monroeville Industrial Park  
(412) 665-3700

Philadelphia - 19115  
9900 Global Road  
(215) 698-3270

(Allentown)  
Whitehall - 18052  
1906 MacArthur Road  
(215) 437-9671

(Rhode Island)  
East Providence - 02914  
1015 Waterman Avenue  
(401) 438-0300

## SOUTH CAROLINA

Columbia - 29602  
825 Bluff Road  
Box 1210  
(803) 771-7880

Myrtle Beach - 29577  
702 Sea Board Street  
Sea Board Industrial Park  
(803) 626-7411

N. Charleston - 29405  
7325-B Associate Drive  
Peppard Industrial Park  
(803) 552-5193

(Greenville)  
Taylors - 29687  
25 Hampton Village  
(803) 292-0830

(TENNESSEE)  
Chattanooga - 37403  
613 East 11th Street  
(615) 265-8598

Johnson City - 37601  
2912 Bristol Highway  
(615) 282-4545

Knoxville - 37919  
3250 Mynatt Street, N.W.  
(615) 524-7571

Memphis - 38118  
3770 South Perkins  
(901) 363-1141

Nashville - 37204  
3607 Trousdale  
(615) 834-2150

(TEXAS)  
Austin - 78704  
2810 S. First Street  
(512) 442-7893

Corpus Christi - 78415  
3225 Ayers Street  
(512) 864-4667

Dallas - 75247  
8949 Diplomacy Row  
P.O. Box 47601  
(214) 631-1380

El Paso - 79925  
7600 Boeing Drive  
(915) 778-5361

(Brownsville)  
Harlingen - 78550  
1204 North Seventh  
(512) 423-1204

Houston - 77207  
P.O. Box 26837  
2425 Broad Street  
(713) 641-0311

Lubbock - 79490  
4623 Loop 289 West  
P.O. Box 16288  
(806) 793-1620

(Odessa)  
Midland - 79701  
P.O. Box 6286  
Midland Terminal  
(915) 563-3483

San Antonio - 78216  
7822 Jones-Maltsberger  
Street  
(512) 227-7531

Salt Lake City - 84125  
2425 South 900 West  
P.O. Box 30904  
(801) 974-4600

(VIRGINIA)  
Fairfax - 22031  
2810 Dorr Avenue  
(703) 280-2020

Norfolk - 23502  
4552 E. Princess Anne Dr.  
(804) 857-5937

Richmond - 23228  
2910 Hungary Spring Rd.  
(804) 288-6221

(WASHINGTON)  
Tri-City  
Kennwick - 99336  
Union Square  
Suite 206  
101 North Union Street  
(509) 783-7403

Seattle - 98188  
401 Tukwila Parkway  
(206) 575-2711

Spokane - 99206  
9624 E. Montgomery St.  
(509) 926-9562

(WEST VIRGINIA)  
(Charleston)  
Huntington - 25704  
1217 Adams Avenue  
P.O. Box 7518  
(304) 529-3307

Wheeling - 26003  
137 North River Road  
(304) 283-8511

(WISCONSIN)  
Appleton - 54911  
343 W. Wisconsin Ave.  
(414) 731-9514

Milwaukee - 53225  
11100 W. Silver Spring Rd.  
(414) 462-9225

**WATCH FOR CHANGES.** Addresses and telephone numbers sometimes change. And new Centers open. If the numbers change, check your telephone book. Look in the White Pages under "GENERAL ELECTRIC COMPANY" OR "GENERAL ELECTRIC FACTORY SERVICE."

## How to do away with surprise repair bills.

Your new range is a well designed and engineered product. Before it left the factory, it went through rigorous tests, just to make sure it was as defect-free as possible. And you have a warranty to protect you against any manufacturing defects during the early period of your range's life.

Now you can have the same trouble-free and surprise-free service for as long as you own your range. You can buy a General Electric Service Contract. For one low fee. . . usually just pennies a day. . . General Electric will take care of any repairs your range needs—both parts and labor. You are protected for the length of your contract. Even when costs go up, you pay nothing more.

**Want more information? There's no obligation.** You can get information on Service Contracts any time. Just write your name and address, date of installation, and the model and serial number of your appliance and send to:

Manager, Service Contracts  
General Electric Company  
WCE-315  
Appliance Park  
Louisville, Kentucky 40225

## General Electric Helps the Do-It-Yourselfer

If you're the kind of person who likes to do-it-yourself—or if you're interested in saving money on out-of-warranty repairs—General Electric now offers some real help:

### Step-by-Step Repair Manual

You can use this manual to solve common repair problems. GE makes it easy because your manual contains important do-it-yourself information:

- charts to help you diagnose problems
- easy to understand instructions
- step-by-step photos with repair procedures
- a skill level index
- the recommended tools needed to perform repairs

### Replacement Parts

When repairing your appliance, be sure to use authorized GE replacement parts. Each part is packaged in a color coded box with:

- easy parts identification
- estimated time of repairs
- step-by-step instructions
- recommended tools

### Where to Purchase Step-by-Step Repair Manuals and Parts

You can purchase GE repair manuals and replacement parts for your appliance from authorized participating General Electric dealers.

**NOTE:** Of course, repairs should be attempted only by individuals possessing adequate backgrounds of electrical, electronic and mechanical experience. Any attempt to repair a major appliance may result in personal injury and property damage.

## If You Need Service

In many cities, there's a General Electric Factory Service Center. Call, and a radio-dispatched truck will come to your home by appointment—morning or afternoon. Charge the work, if you like. All the centers accept both Master Card and Visa cards. (See page 24.)

Or look for General Electric franchised Customer Care® servicers. You'll find them in the Yellow Pages under "GENERAL ELECTRIC CUSTOMER CARE® SERVICE" or "GENERAL ELECTRIC—HOTPOINT CUSTOMER CARE® SERVICE".

**If you need service literature, parts or accessories,** contact one of the Factory Service Centers, a franchised Customer Care® servicer or your General Electric dealer.

### If you are dissatisfied with the service you received, here are three steps you should follow:

**First,** contact the people who serviced your range. Explain why you are dissatisfied. In most cases, this will solve the problem.

**Next,** if you are still dissatisfied, write all the details—including your phone number—to:

Manager, Consumer Relations  
General Electric Company  
WCE-312  
Appliance Park  
Louisville, Kentucky 40225

**Finally,** if your problem is still not resolved, write:

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

This panel, known as MACAP, is a group of independent consumer experts under the sponsorship of several industry associations. Its purpose is to study practices and advise the industry of ways to improve customer service. Because MACAP is free of industry control and influence, it is able to make impartial recommendations and consider each case individually.

# YOUR GENERAL ELECTRIC RANGE WARRANTY

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

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

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

All warranty service will be provided by our Factory Service Centers or by our franchised Customer Care® servicers during normal working hours. Check the White Pages for GENERAL ELECTRIC COMPANY or GENERAL ELECTRIC FACTORY SERVICE. Look in the Yellow Pages for GENERAL ELECTRIC CUSTOMER CARE® SERVICE or GENERAL ELECTRIC-HOTPOINT CUSTOMER CARE® SERVICE.

## WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product. Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below.

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connecting facilities.

- 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, contact:  
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225**

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

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<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>