

Monogram. 6-22

Use and Care Guide

for ZEK736GP
ZEK737WP

Built-In Convection

Wall Oven

1992 Monogram.™

27" Self-Cleaning Convection Oven

MNU100 Rev. 1

Introduction

Your new Monogram built-in convection oven makes an eloquent statement of style, convenience and kitchen planning flexibility. Whether you chose it for its purity of design, time-saving convection cooking capability, assiduous attention to detail—or for all of these reasons—you'll find that your Monogram built-in oven's superior blend of form and function will delight you for years to come.

The ZEK736GP and ZEK737GP Monogram built-in convection ovens were designed to provide the flexibility to blend in with your kitchen cabinetry. Their sleek design can be beautifully integrated in the kitchen.

The information on the following pages will help you operate and maintain your built-in oven properly.

If you have any other questions—please call the GE Answer Center® 800.626.2000.

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Before using your oven, read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the front of the oven behind the oven door.

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

Model Number

Serial Number

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

If you received a damaged oven...

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

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

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

If you need service...

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

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

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

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

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

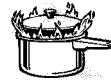
- * Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Use this appliance **only** for its intended use as described in this manual.
- * Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your oven unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- **Before** performing any service, **DISCONNECT THE OVEN POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not leave children **alone**—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, stand or hang on the door. They could damage the **oven** or cause severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE AN OVEN. CHILDREN CLIMBING ON THE OVEN TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- Never wear loose-fitting or hanging garments **while** using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.




- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam.
Do not let pot holders touch hot heating elements.
Do not use a towel or other bulky cloth.
- For your safety, never use your appliance for warming or heating the **room**.
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS. GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

- Do not let cooking grease or other flammable materials accumulate in or near the oven.



- Do not use water on grease fires. Flame in oven can be smothered by completely closing door and touching the **CLEAR/OFF** pad or use a dry chemical or foam-type extinguisher.
- Do not touch heating elements or interior surface of oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling first.
Potentially hot surfaces include the oven vent opening, surfaces near the opening, crevices around the oven door, the edges of the door window, and metal trim parts above the door.
Remember: The inside surface of the oven may be hot when the door is opened.
- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Oven

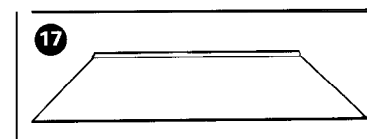
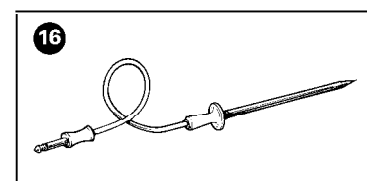
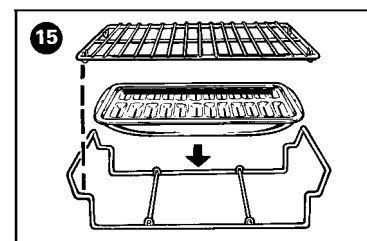
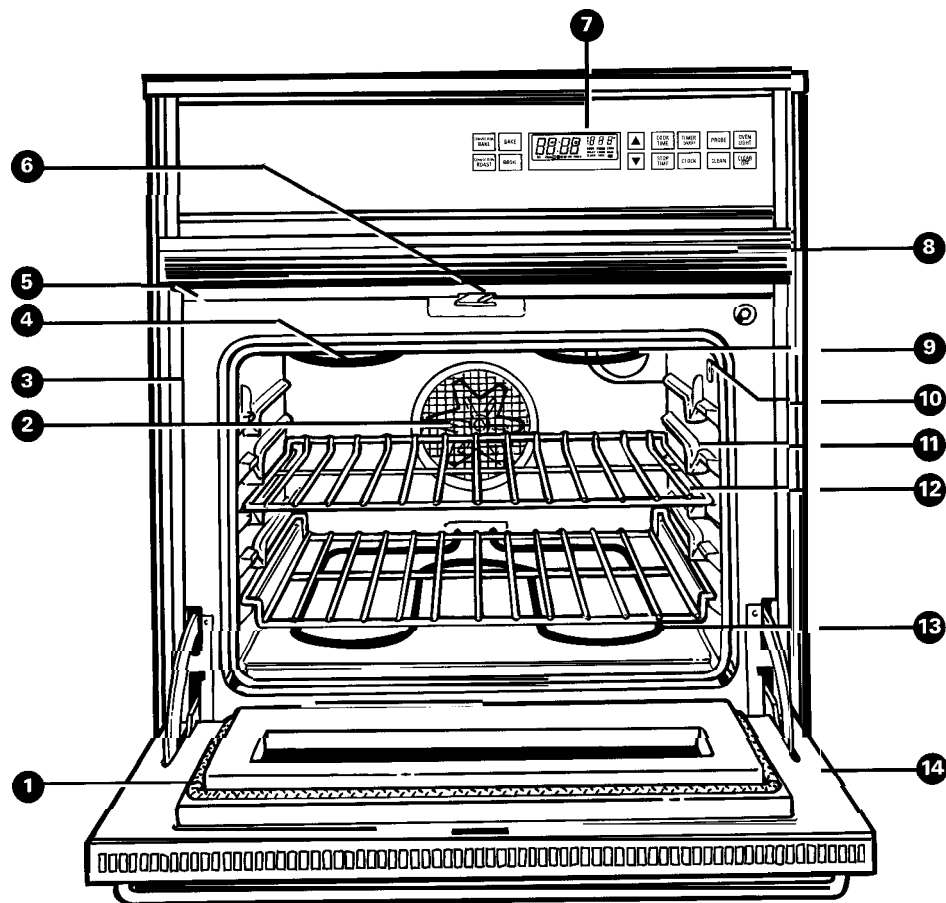
- Stand away from oven when opening the door. Hot **air or** steam which escapes can cause burns to hands, face **and/or** eyes.
 - Don't heat unopened food containers in the oven. Pressure could build up and the container could **burst**, causing an injury.
 - Keep oven **vent** ducts unobstructed.
- 
- Keep oven free from grease buildup.
 - Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let pot holder contact heating units in the oven.
 - Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot **surfaces** of the door or oven walls.
 - When **using** cooking or roasting bags in **oven**, follow the manufacturer's directions.
 - Do not use your oven to dry newspapers. If overheated, they can catch fire.
 - Do not use oven for a storage area. Items stored in an oven can ignite.
 - Do not leave paper **products**, cooking **utensils**, or food in the oven **when** not in use.
 - Do not use aluminum **foil** to line the oven bottom, except as suggested in this book. Improper installation of these liners may result in a risk of electric shock or fire.

Self-Cleaning Oven

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the **oven**, remove broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- **If** the self-cleaning mode malfunctions, turn off and disconnect the power supply. Have serviced by a qualified technician.

SAVE THESE INSTRUCTIONS

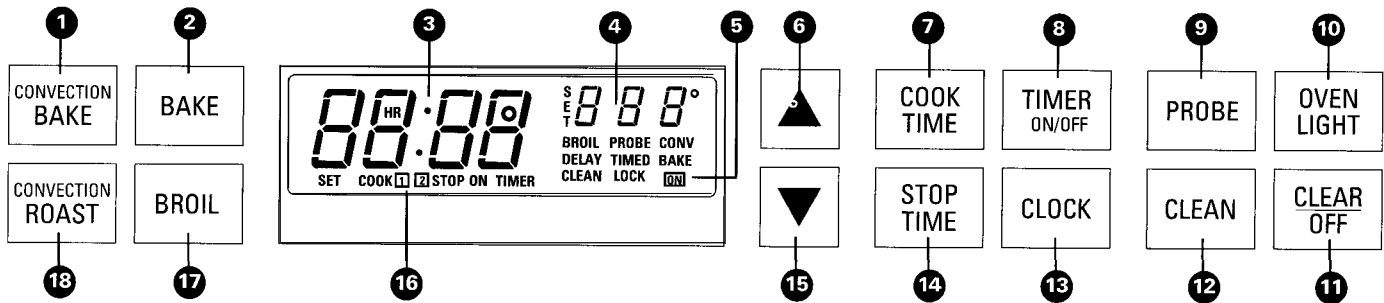
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FEATURES OF YOUR OVEN CONTROL



1. **CONVECTION BAKE.** Press this pad to select baking with convection.
2. **BAKE.** Press this pad to select bake function.
3. **TIME DISPLAY.** Shows the time of day, the times set for the timer or automatic oven operation.
4. **OVEN OR PROBE TEMPERATURE AND BROIL DISPLAY.** Shows the oven temperature, probe temperature or broil setting.
5. **FUNCTION INDICATORS.** Lights up to show whether oven is in bake, broil, convection bake, self-clean mode, set mode, or probe is selected.
6. **INCREASE.** Short taps to this pad increase time or temperature by small amounts. Press and hold pad to increase time or temperature by larger amounts.
7. **COOK TIME.** Use this pad for Timed Bake, Timed Convection Bake and Timed Convection Roast operations.
8. **TIMER ON/OFF.** Press this pad to select timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.
To set timer, first press the TIMER ON/OFF pad. Then press the INCREASE or DECREASE pad to change the time.
To cancel the timer, press the TIMER ON/OFF pad.
9. **PROBE.** Press this pad when using the probe to cook food.
10. **OVEN LIGHT.** Press this pad to turn the oven light on or off.
11. **CLEAR/OFF.** Press this pad to cancel **all** oven operations except Clock and Timer.
12. **CLEAN.** Press this pad to select the self-cleaning function. See the Self-Cleaning Instructions.
13. **CLOCK.** To set the clock, first press the CLOCK pad. Then press the INCREASE or DECREASE pad to set the time of day. Press the CLOCK pad to start.
14. **STOP TIME.** Use this pad along with COOK TIME or CLEAN pad to set the oven to start and stop automatically at a time you select.
15. **DECREASE.** Short taps to this pad decrease time or temperature by small amounts. Press and hold pad to decrease time or temperature by larger amounts.
16. **PROGRAM STATUS.** Words light up in the display to indicate what is in time display. Programmed information can be displayed at any time by pressing the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the CLOCK pad.
17. **BROIL.** Press this pad to select the broil function.
18. **CONVECTION ROAST.** Press this pad to select roasting with convection.

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

OVEN CONTROL, CLOCK AND TIMER

Clock

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

To Set the Clock



1. Press the CLOCK pad.



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

3. Press the CLOCK pad to start.

Timer

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

To Set the Timer



1. Press the TIMER ON/OFF pad.

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

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

The timer, as you are setting it, will display hours and minutes. "HR" will be in the display.

During the countdown, when the timer reaches the last minute, the display will change to seconds only and a single beep will sound.

To Reset Timer

If "TIMER" is showing, press the INCREASE or DECREASE PAD until desired time is reached. If "TIMER" is not showing, touch TIMER ON/OFF pad first, then follow the instructions above to set the timer.

To Cancel Timer

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

Power Outage?

After a power outage, when power is restored, the display will flash and time shown will no longer be correct—for example, after a 5-minute power interruption the clock will be 5 minutes slow.

All other functions that were in operation when the power went out will have to be programmed again.

End of Cycle Tones

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

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

Display Messages

Programmed information can be displayed at any time by pressing the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the CLOCK pad. Press the TIMER ON/OFF pad to return to the timer display.

To check the start time for delayed Bake or Self-Clean, press and hold BAKE or CLEAN pad for 3 seconds. The display will show the bake or clean start time for as long as you press the pad. When you release the pad, the display will return to the time of day or timer.

If “door” appears on the display, LOCK flashes, and the oven control beeps, you set the self-clean cycle and did not shut the oven door.

INCREASE and DECREASE Pad Speed

You can change the speed of the INCREASE and DECREASE pads.

While the oven is off and the time of day shows in the display, press and hold the INCREASE and DECREASE pads and the TIMER ON/OFF pad at the same time for about 2 or 3 seconds.

A number from 1 to 5 will replace “0:00” in the display. 1 is the slowest and 5 is the fastest. Use the INCREASE or DECREASE pad to change the number, then press the CLEAR/OFF pad to return to the time of day display.

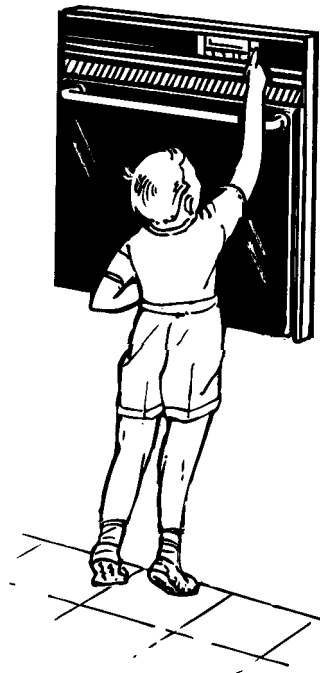


Child Lockout Feature

Your built-in oven has a provision for locking the control panel to prevent the oven from being turned on accidentally.

To lock the control panel, press and hold the INCREASE and DECREASE pad and the STOP TIME pad at the same time for 2 seconds. The word “OFF” will appear and then disappear in the display and the control panel will be locked. During lockout, the word “OFF” will appear momentarily each time a cooking function pad is pressed.

To unlock the control panel, repeat the above procedure. The word “OFF” will appear in the display and then disappear after two seconds.



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

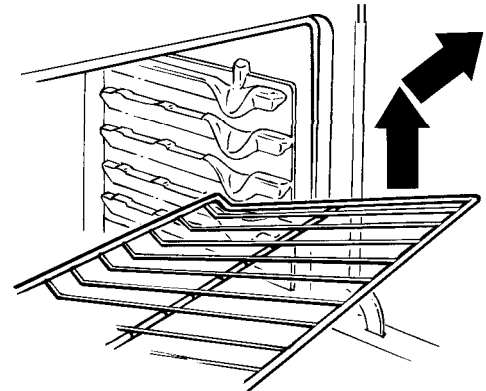
Oven Shelves

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

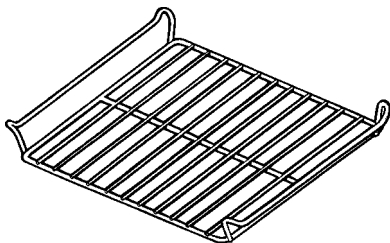
To remove the shelf from the oven, pull it forward to the stop-locks and lift the front of the shelf. Be certain that the shelf is cool before touching it.

To replace the shelf in the oven, tilt the shelf up at the front and slide the curved extension of the shelf under stop-lock on shelf support. Then slide the shelf all the way into the oven.

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



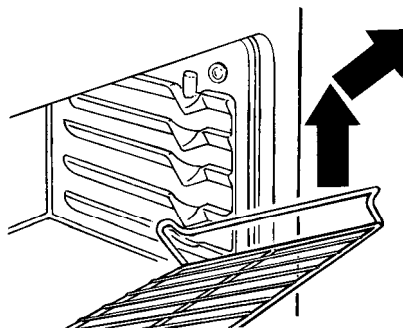
Offset Shelf



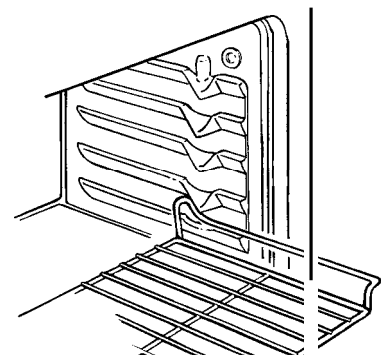
The offset shelf provides more cooking space between itself and the shelf above it. This allows more flexibility when placing foods in the oven. See the Multi-Shelf Baking section.

The offset shelf can be placed at any shelf position.

To remove the shelf, pull it forward to the stop-locks and lift the front of the shelf.



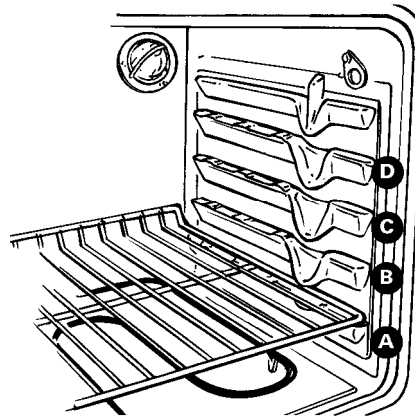
To replace the shelf, tilt the shelf up at the front and slide the curved extension of the shelf under stop-locks on shelf supports. Then slide the shelf all the way into the oven.



Shelf Positions

The oven has four shelf supports identified in this illustration as A (bottom), B, C and D (top).

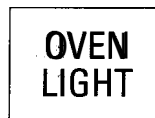
See the Multi-Shelf baking section for shelf placement suggestions.



Oven Light

The light comes on automatically when the door is opened.

Use the pad on the control panel to turn the light on and off when the door is closed.





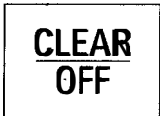
Adjusting Oven Thermostat

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

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

The thermostat adjustment for Bake does not affect Convection Bake or Convection Roast. To adjust these, press the CONVECTION BAKE or the CONVECTION ROAST pad instead of the BAKE pad when following the steps under To Adjust Temperature in the right hand column of this page.

To Adjust Temperature:

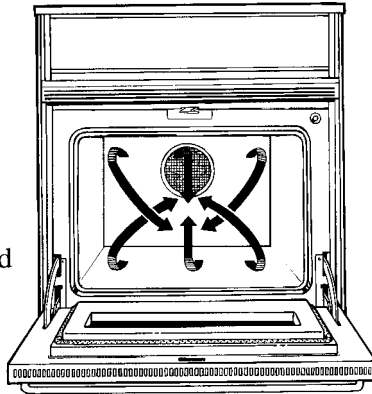
1. Press the BAKE pad.

2. Select an oven temperature between 500°F and 550°F.
3. Immediately, before “ON” appears, press and hold the BAKE pad for about 4 seconds. The time display will change to the oven adjustment display.

4. The oven temperature can be adjusted up to (+) 35°F hotter or (–) 35°F cooler. Use the INCREASE or DECREASE pad to select the desired change in the red display.
5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.


NOTE: This adjustment will not affect Broil or Clean temperatures. It will be retained in memory after a power failure.

CONVECTION COOKING

What is Convection?

In a convection oven, a fan circulates hot air over, under and around the food. This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time with convection heat.



Because food is heated faster in a convection oven when using the convection modes, many types of food can be cooked at lower temperatures than those suggested for regular ovens. Do remember that recipe books often give times and temperatures for cooking in regular ovens. Convection ovens make it possible to reduce the temperature by 25°F. For more information on adapting recipes, see the Convection Cookbook.

The convection oven fan shuts off when the oven door is opened. **DO NOT** leave the door open for long periods of time while using Convection Bake or you may shorten the life of the convection heating element.

When should you use Convection Bake or Convection Roast?

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

In convection bake, heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly, over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.

In regular or traditional baking, the bottom heating element heats the air in the oven which then cooks the food.

Convection Bake

- Ideal for evenly browned baked foods cooked on all 3 shelves.
- Good for large quantities of baked foods.
- Good results with cookies, biscuits, muffins, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.

Traditional Bake

- Foods such as layer cakes have a more level top crust when not baked with convection heat.

In convection roast, heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. Using the roasting rack provided, heated air will be circulated over, under and around the food being roasted. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

Convection Roast

- Large tender cuts of meat, uncovered.
- Roasting pans with low sides to allow air movement around food.

Traditional Roast

- Less tender cuts of meat because these need to cook a long time in liquid to become tender.
- Cooking bag
- Foil tent
- Covered dish

Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Metal and Glass

Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

- Darkened or matte-finished pans will bake faster than shiny pans.
- Glass or ceramic pans cook more slowly.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 400°F. can also be used.

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

For recipes like oven-baked chicken, you should use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.

CONVECTION BAKING

Adapting Recipes For Convection Baking

Use the temperature called for in your recipe. You may find that you need to reduce it by 25°F., depending on the type of food you are cooking.

Preheating is not necessary with foods having a bake time of over 15 minutes.

Check foods for doneness at the minimum suggested cooking time.

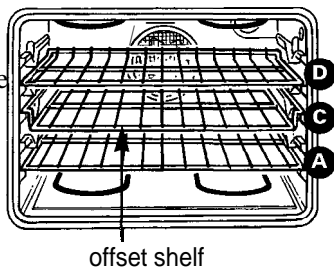
Use pan size recommended in the recipe.

For more information on adapting recipes, see the Convection Cookbook.

Multi-Shelf Baking

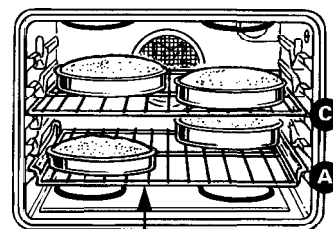
Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results on two or three shelves at a time. Multi-shelf baking may increase cook times slightly for some foods but the overall result is time saved. Cookies, muffins, biscuits, and other quickbreads give very good results with multi-shelf baking.

When baking on three shelves, divide the oven into thirds by placing the offset shelf in the third (C) shelf position and straight shelves in first (A) and fourth (D) shelf position.



For two-shelf baking, place the offset shelf in the bottom (A) shelf position. Place the straight shelf in the third (C) shelf position.

When baking four cake layers, four pies or four loaves of bread, stagger pan placement on two shelves (as shown) for best browning.



CAUTION: When you are using the offset shelf in the lowest position (A), you will need to use caution pulling the shelf out. We recommend that you pull the shelf out several inches and then, using two pot holders, pull the shelf out by holding the sides of it. The offset shelf is low and you could be burned if you place your hand in the middle of the shelf and pull all the way out.

How to Set Your Oven for Convection Baking

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



1. Press the CONVECTION BAKE pad.

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

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

**CLEAR
OFF**

3. Press the CLEAR/OFF pad when baking is finished.

NOTE: You will hear a fan while cooking with this feature. The fan will stop when the door is opened, but the heat will not turn off.

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

TIMED CONVECTION BAKING

How to Convection Time Bake

Your oven can be set to turn on and off automatically.

NOTE: Before beginning, make sure the oven clock shows the correct time of day.

CLOCK

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

How to Set Immediate Start and Automatic Stop Convection Bake

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

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

CONVECTION
BAKE

1. Press the CONVECTION BAKE pad.



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

COOK
TIME

3. Press the COOK TIME pad.

4. Press the INCREASE pad until the desired length of baking time appears in the display. The minimum Cook Time you can set is ten minutes.

The words "TIMED CONV BAKE" and "COOK TIME" will be displayed along with the oven temperature that you set and the cook time that you entered. When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.



5. At the end of Timed Convection Bake, the display will show "0HR:00 COOK TIME" and the oven will turn off. Press the CLEAR/OFF pad to clear the display.

6. Remove food from the oven. Remember, foods that are left in the oven continue cooking after controls are off.

NOTE:

- You will hear a fan while cooking with this feature. The fan will stop when the door is opened, but the heat will not turn off.
- Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that oven light is off because heat from the bulb will speed harmful bacteria growth.

How to Set Delay Start and Automatic Stop Convection Bake

Quick Reminder

1. Press the CONVECTION BAKE pad.
2. Press the INCREASE or DECREASE pad to select oven temperature.
3. Press the COOK TIME pad.
4. Press the INCREASE or DECREASE pad to set the length of cooking time.
5. Press the STOP TIME pad.
6. Press the INCREASE or DECREASE pad until desired stop time appears in display.

Delay Start and Automatic Stop is setting the oven control to turn the oven on and bake until a specific time.

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

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

CONVECTION
BAKE

1. Press the CONVECTION BAKE pad.

A

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

COOK
TIME

3. Press the COOK TIME pad.

4. Press the INCREASE pad until "3HR:00" appears in the display. Cook Time of 3 hours now appears in display.

STOP
TIME

5. Press the STOP TIME pad. "SET STOP TIME" and the earliest Stop Time you can set appear on the display. In this example, "5:00" and "COOK STOP TIME" appear in the display.

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

6. Change Stop Time from 5:00 to 7:00 by pressing the INCREASE pad until "7:00" appears in the display. The words "DELAY TIMED CONV BAKE" and "STOP TIME" appear in the display.

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

7. At the end of Timed Convection Bake, the display will show "OHR:00 COOK TIME" and the oven will turn off. Press the CLEAR/OFF pad to clear the display.
8. Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

NOTE:

- You will hear a fan while cooking with this feature. The fan will stop when the door is opened, but the heat will not turn off.
- Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

CONVECTION ROASTING

Meats cooked in a convection oven are dark brown on the outside and tender and juicy on the inside. In most cases, cooking time will be less when using the Convection Roast feature. Sometimes cooking time is reduced by 10 minutes per hour.

To make sure the meat is cooked the way you want it, we recommend using the temperature probe provided with the oven.

The special roasting rack and pan allow heated air to circulate over and under the meat. This allows the meat to brown on all sides.

Adapting Recipes for Convection Roasting

Use the temperature called for in your recipe.

Cooking time may be reduced.

Preheating is not necessary.

Check foods for doneness at the minimum suggested time.

Use the special roasting rack with the broiler pan and grid.

For more information on adapting recipes, see the Convection Cookbook.

Convection Roasting Rack

Roasts or poultry should be cooked on the lowest shelf position (A) on the offset shelf.

When you are convection roasting you will use the broiler pan and grid and the special roasting rack. The pan is used to catch grease spills and the grid is used to prevent grease splatters. The rack holds the meat.

This rack allows the heated air to circulate under the meat and increase browning on the underside of the meat or poultry.

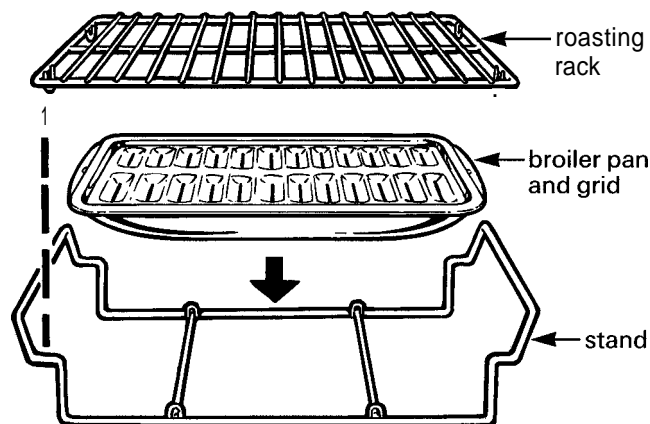
1. Place the offset shelf in the lowest shelf position (A).

CAUTION: When you are using the offset shelf in the lowest position (A), you will need to use caution when pulling the rack out. We recommend that you pull the shelf out several inches and then, using two pot holders, pull the shelf out by holding the sides of it. The shelf is low and you could be burned if you place your hand in the middle of the shelf and pull all the way out.

2. Place the broiler pan and grid on the roasting stand. Place the roasting rack on the stand.

3. Place the meat on the special roasting rack.

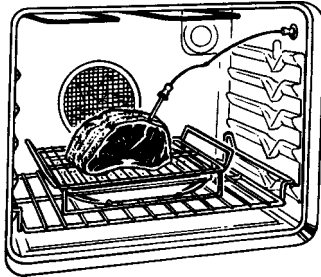
See the Roasting with the Probe section to insert the probe correctly.



How to Set Your Oven for Convection Roasting When Using the Temperature Probe

The display will flash “Probe” and beep if the probe is inserted into the outlet but the oven is not programmed for the probe.

1. Place the offset shelf in the lowest position (A). Insert the probe into meat.
2. Plug the probe into the outlet on the oven wall. **Make** sure it is pushed all the way in. Close the oven door.



PROBE

3. Press the PROBE pad.

A

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

**CONVECTION
ROAST**

5. Press the CONVECTION ROAST pad.

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

When the oven starts to heat, the words “CONV ON” and the roasting temperature you set will be on the display.

After a few seconds, the words “LO PROBE” will replace the roasting temperature in the display. After the internal temperature of the meat reaches 100 F., the changing internal temperature will be shown in the display.

**CLEAR
OFF**

7. When internal temperature of meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop signal, press the CLEAR/OFF pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

CAUTION: To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the oven.

NOTE:

- You will hear a fan while **cooking** with this feature. The fan will stop when the door is opened, but the heat will not turn off.
- If you remove the food before the temperature is reached, the oven beeps and the display flashes until the probe is removed.

To change oven temperature during the Convection Roast cycle, press the CONVECTION ROAST pad and then press the INCREASE or DECREASE pad to get the new desired temperature.

ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare:	3 to 5 lbs. 24-33	6 to 8 lbs. 18-22	140°-150°†
		Medium:	35-39	22-29	150°-1600
	325°	Well Done:	40-45	30-35	170°-1850
		Rare:	21-25	20-23	140°-150°†
Lamb leg or bone-in shoulder*	325°	Medium:	25-30	24-28	150°-1600
		Well Done:	3&35	28-33	170°-1850
	325°	Well Done:	35&45	30&40	170°-1800
Veal shoulder, leg or loin*	325°	Well Done:	35&45	30&40	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	35&45	30&40	170°-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1200
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35&40	30-35	185°-1900
Chicken pieces	350°	Well Done:	35&40		185°-1900
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

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

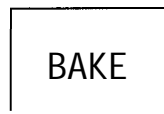
†The U. S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book.—Your Kitchen Guide. USDA Rev. June 1985.)

BAKING

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

How to Set Your Oven for Baking

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



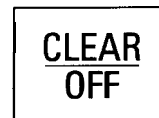
1. Press the **BAKE** pad.



2. Press the **INCREASE** or **DECREASE** pad.

The last oven set temperature appears in the display. Continue pressing until the desired temperature is displayed.

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



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

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

TIMED BAKING

How to Time Bake

Your oven can be set to turn on and off automatically.

NOTE: Before beginning, make sure the oven clock shows the correct time of day.

CLOCK

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

How to Set Immediate Start and Automatic Stop

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

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

BAKE

1. Press the BAKE pad.



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

COOK
TIME

3. Press the COOK TIME pad.

4. Press the INCREASE or DECREASE pad until desired length of baking time is displayed.

The words "TIMED BAKE" and "COOK TIME" will be displayed along with the oven temperature that you set and the cook time that you entered. When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

5. Remove food from the oven. Remember, foods that are left in the oven continue cooking after controls are off.

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

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TIMED BAKING

(continued)

How to Set Delay Start and Automatic Stop

Quick Reminder

1. Press the BAKE pad.
2. Press the INCREASE or DECREASE pad to select oven temperature.
3. Press the COOK TIME pad.
4. Press the INCREASE or DECREASE pad to set the length of cooking time.
5. Press the STOP TIME pad.
6. Press the INCREASE or DECREASE pad until desired stop time appears in display.

Delay Start and Automatic Stop is setting the oven control to turn the oven on and bake until a specific time.

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

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



BAKE

1. Press the BAKE pad.



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



COOK
TIME

3. Press the COOK TIME pad.

4. Press the INCREASE pad until "3HR:00" appears in the display. Cook Time of 3 hours now appears in display.



STOP
TIME

5. Press the STOP TIME pad. "SET STOP TIME" and the earliest Stop Time you can set appear on the display. In this example, "5:00" and "STOP TIME" appear on the display.

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

6. Change Stop Time from 5:00 to 7:00 by pressing the INCREASE pad until "7:00" and Stop Time appear in the display. The words "DELAY TIMED BAKE" appear in the display.

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

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

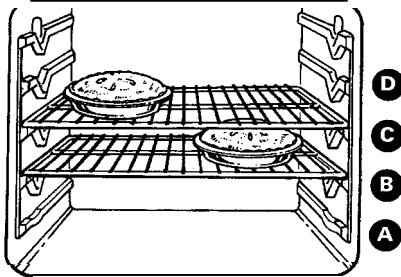
NOTE: Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful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

BAKING

For best baking results, follow these suggestions:

Oven Shelves

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



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

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

Preheating

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

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

Baking Pans

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

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

Pan Placement

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

Pans should not touch each other or the walls of the oven. Allow 1 to 1 ½ inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves, stagger the pans so one is not directly above the other.

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BAKING

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Baking Guides

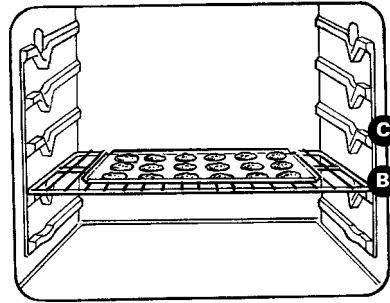
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

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

Do not use a cookie sheet so large that it touches the walls or the door of the oven.

For best results during regular baking, use only one cookie sheet in the oven at a time on shelf at either position B or C. Also see the Multi-Shelf baking section.



Pies

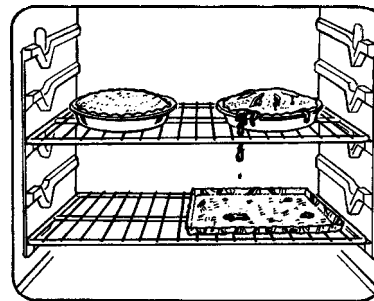
For best results, bake pies in dark, rough or dull pans, to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

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

Aluminum Foil

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



Don't Peek

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

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

ROASTING

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

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

1. Place the shelf in A or B position. No preheating is necessary.
2. Check the weight of the meat. Place it, fat side up, (or for poultry breast-side-up) on a trivet in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with grid is a good pan for this.) Line the broiler pan with aluminum foil when using the pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.

BAKE

3. Press the **BAKE** pad.

A

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

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

**CLEAR
OFF**

5. Press the **CLEAR/OFF** pad when roasting is finished.

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

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

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

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

Frozen Roasts

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

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

ROASTING WITH THE PROBE

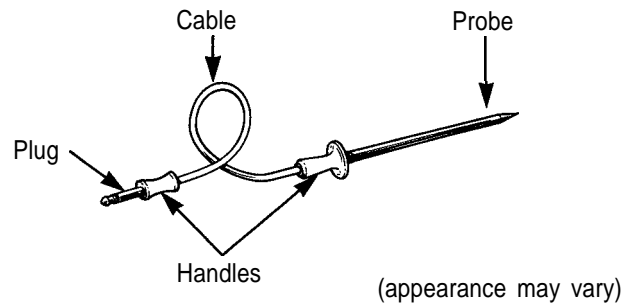
See the Roasting Guide.

Correct Placement of the Temperature Probe

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The temperature probe takes the guesswork out of roasting by cooking foods to the exact doneness you want. When the internal temperature of the food reaches the temperature you set, the oven automatically shuts off.

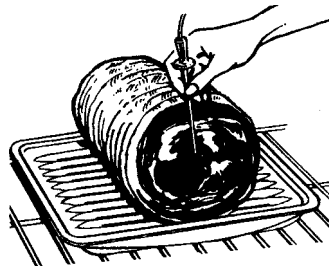
The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet on the oven wall.

Use the handles of the probe and plug when inserting and removing them from the meat and wall outlet. Do not use tongs to pull on the cable when removing the probe—they might damage it. **TO AVOID BREAKING THE PROBE, MAKE SURE FOOD IS COMPLETELY DEFROSTED BEFORE INSERTING.**

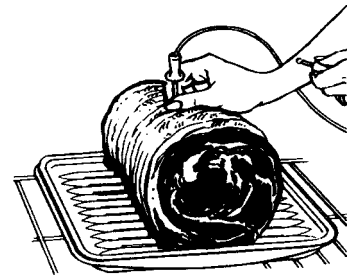


After preparing the meat and placing it on a trivet or on the broiler pan grid, follow these steps for proper probe placement.

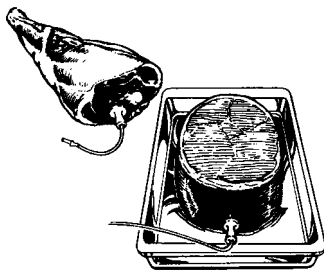
1. Lay the probe on the outside of the meat along the top or side and mark with your finger where the edge of the meat comes to on the probe. Point should rest in the center of the thickest meaty part of the roast.



2. Insert the probe into the meat up to the point marked off with your finger. It should not touch bone, fat or gristle. *No more than two inches of the probe, not counting the handle, should be left exposed outside the meat.*

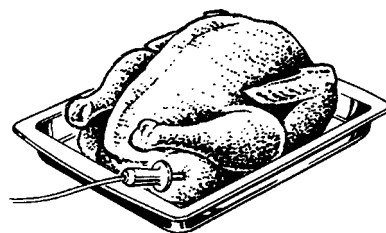


Ham or Lamb



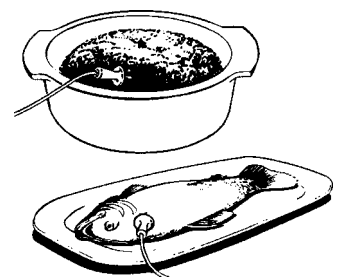
Insert probe into cut end, meatiest part of ham or lamb without a bone. For bone-in ham or lamb, insert probe into center of lowest large muscle or joint.

Poultry



Insert probe into meatiest Part of inner thigh from below and parallel to the leg of a whole turkey.

Casseroles or Fish

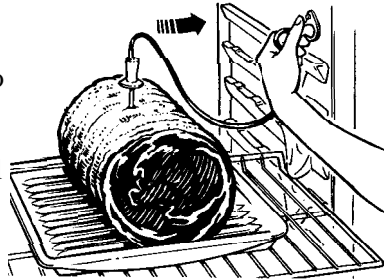


Insert probe into center of dishes such as meat loaf or casseroles. When cooking fish, insert probe from just above gill into meatiest area, parallel to backbone.

How to Set the Oven When Using the Temperature Probe

The display will flash “PROBE” and beep if the probe is inserted into the outlet, but the oven is not programmed for the probe.

1. Insert probe into the meat.
2. Plug the probe into the outlet on the oven wall. Make sure it's pushed all the way in. Close the oven door.



3. Press the PROBE pad.

PROBE

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



5. Press the BAKE pad.

BAKE

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

When the oven starts to heat, the words “BAKE ON” and the roasting temperature you set will be in the display.

After a few seconds, the words “LO PROBE” will replace the roasting temperature in the display. After the internal temperature of the meat reaches 100°F., the changing internal temperature will be shown in the display.



7. When the internal temperature of meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop signal, press the CLEAR/OFF pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

CAUTION: To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled. Do not store the probe in the oven.

NOTE: If you remove the food before the temperature is reached, the oven beeps and the display flashes until the probe is removed.

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

(continued next page)

ROASTING WITH THE PROBE

(continued)

Questions and Answers

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

A. Checking the finished internal temperature at the completion of cooking time is recommended if you did not use the probe while cooking. Temperatures are shown in the Roasting Guide. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the cooking time has passed.

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

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

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

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

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

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

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

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

ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-33 35-39 40-45	18-22 22-29 30-35	140°-150°† 150°-1600 170°-1850
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-15007 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	3545	30-40	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	3545	3040	170°-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1200
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	3540	30-35	185°-1900
Chicken pieces	350°	Well Done:	35-40		185°-1900
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

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

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

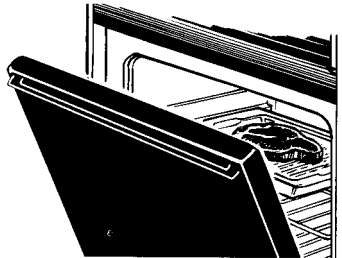
BROILING

Broiling is cooking food by intense radiant heat from the upper broil 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.

1. If meat has fat or gristle near edge, cut vertical slashes through both about 2 inches apart. If desired, fat may be trimmed, leaving layer about 1/8 inch thick.
2. Place meat on broiler grid in broiler pan. Always use grid so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.
3. Position a shelf on the recommended shelf position as suggested in the Broiling Guide.

4. **Leave door open to broil stop position.**

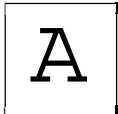
The door stays open by itself, yet the proper temperature is maintained in the oven.



5. Press the BROIL pad.



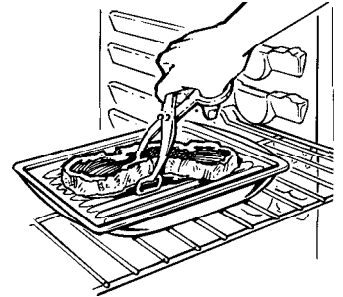
6. Press the INCREASE pad for HI broil or press the DECREASE pad for LO broil.



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

NOTE: Chicken and ham are broiled at LO broil in order to cook food without overbrowning it.

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



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

**CLEAR
OFF**

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

(continued next page)

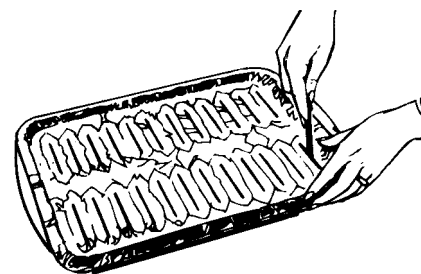
BROILING

(continued)

Use of Aluminum Foil

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

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



Questions and Answers

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

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

Q. Should I salt the meat before broiling?

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

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

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

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

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

BROILING GUIDE

1. Always use the broiler pan and grid 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. **The oven door should be open to the broil stop position.**
3. For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing the meat and losing juices.
4. If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on the pan, do not let fatty edges hang over the sides, which could soil the oven with fat dripping.
6. The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
7. Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

Food	Quantity and/or Thickness	Shelf Position	HI or LO Broil	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	HI	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	HI	10	7	Space evenly. Up to 8 patties take about same time.
Beef Steaks						
Rare	1 inch thick	C	HI	6	5	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Medium	(1 to 1½ lbs.)	C		8	6	
Well Done		C		12	11	
Rare	1½ inch thick	C		10	7-8	Slash fat.
Medium	(2 to 2½ lbs.)	C		15	14-16	
Well Done		C		25	20-25	
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	LO	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products						
Bread (Toast) or Toaster Pastries	2 to 4 slices	C	HI	1½-2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2 (split)	C		3-4		
Lobster Tails	2-4 (6 to 8 oz. each)	B	HI	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	C	HI	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	B	LO	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
Pork Chops						
Well Done	2 (1½ inch thick)	C	HI	10	10	Slash fat.
	2 (1 inch thick), about 1 lb.	B		13	13	
Lamb Chops						
Medium	2(1 inch thick)	C	HI	10	9	Slash fat.
Well Done	about 10 to 12 oz.	C		12	10	
Medium	2 (1½ inch thick),	C		14	12	
Well Done	about 1 lb.	B		17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	HI	6	1-2	If desired, split sausages in half lengthwise; cut into 5-to 6-inch pieces.

OPERATING THE SELF-CLEANING OVEN

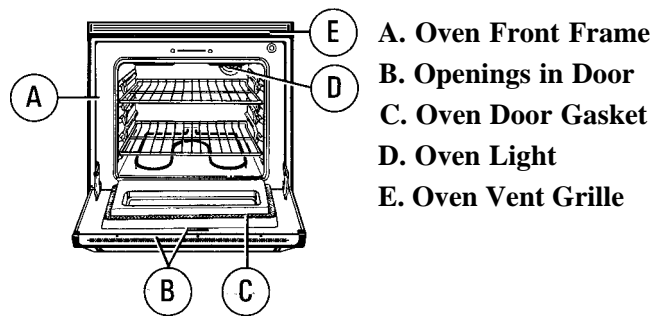
(Normal Cleaning Time: 3 hours)

Before a Clean Cycle

Quick Reminder:

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

1. Remove the broiler pan, broiler grid, all cookware and any aluminum foil from the oven— they cannot withstand the high cleaning temperatures. (Oven shelves may be left in oven. NOTE: Shelves will discolor after the self-clean cycle.)
2. Wipe up heavy soil on the oven bottom. If you use soap, rinse thoroughly before self-cleaning to prevent staining.



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

Clean top, sides and outside front of oven door with soap and water. Also clean under the oven vent grille (E) above the oven with soap and water. Do not use abrasives or oven cleaners.

Make sure the oven light bulb cover (D) is in place.

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

Do not rub or clean the door gasket (C)— the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

4. Close the door and make sure the oven light (D) is off. Make sure the oven light bulb cover is in place. Door latches automatically after the Clean cycle is set.

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

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

Important

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

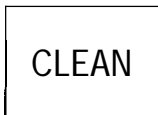
How to Set Oven for Cleaning

Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until desired Clean Time appears.

If the oven is too hot and you start to set a clean cycle, the word "OFF" will appear in the display. Allow additional time for cooling before you try to set the cycle.

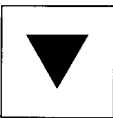
1. Follow directions to prepare the oven for cleaning.



2. Press the CLEAN pad.



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



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

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

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



NOTE: You can find out when the clean cycle will be finished by pressing the STOP TIME button.

The word "door" will be displayed, the word "LOCK" will flash and oven control will signal if you set the clean cycle and forget to close the oven door.

To Stop a Clean Cycle



1. Press the CLEAR/OFF pad.

2. Wait until the oven has cooled below locking temperature. You will not be able to open the door right away unless the oven temperature is at a safe level.

(continued next page)

OPERATING THE SELF-CLEANING OVEN

(continued)

After Self-Cleaning

You may notice some white ash in the oven. Just wipe it up with a damp cloth after the oven cools.

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

If the oven is not clean after one clean cycle, repeat the cycle.

NOTE: No functions can be programmed before the door automatically unlocks.

How to Set Delay Start of Cleaning

Quick Reminder:

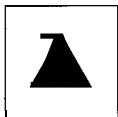
1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until desired Clean Time appears.
5. Press the STOP TIME pad.
6. Press the INCREASE or DECREASE pad until desired Stop Time appears in the display.

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

1. Follow steps to prepare the oven for cleaning.



2. Press the CLEAN pad.



3. Press the INCREASE or DECREASE pad to enter Clean Time.



4. Press the STOP TIME pad. "SET STOP TIME" and the earliest Stop Time you can set will appear on display.

The earliest Stop Time will be the Clean Time selected plus the time of day. **For example:** If the Clean Time is three hours and the time of day is 6:00, the Stop Time that appears on the display will be 9:00.

5. Press the INCREASE pad to change the Stop Time to a later time of day if desired. **For example:** If you set Stop Time at 11:00, oven will start clean cycle at 8:00 and end at 11:00. The door latches automatically.

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

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

NOTE: During a delayed self-clean operation you can find out when the oven is set to turn on by pressing and holding the CLEAN pad for 3 seconds.

Questions and Answers

Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?

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

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

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

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

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

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

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

Q. Should there be any odor during the cleaning?

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

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

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

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

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

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

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

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

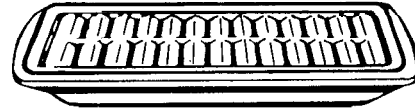
A. Yes. After the self-clean cycle, the shelves may lose some luster and change to a deep gray color.

CARE AND CLEANING

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

Broiler Pan and Grid

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease in the pan into a proper container. Wash, scour if necessary with a soap-filled or plastic scouring pad, in hot, soapy water. Rinse the pan and grid in hot water,



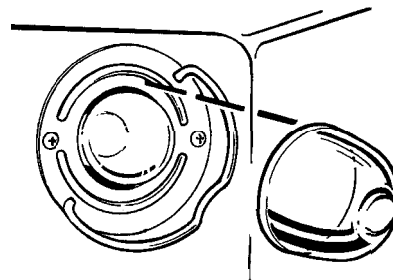
If food has burned on, sprinkle the grid while hot, with detergent and cover with wet paper towels or a dishcloth. That way, burned-on foods will soak loose while the meal is being served.

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

The broiler pan and grid may also be cleaned in a dishwasher.

Oven Lamp Replacement

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



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

To remove:

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

DO NOT REMOVE ANY SCREWS.

Replace bulb with 40-watt home appliance bulb.

To replace cover:

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

Connect electrical power to the oven.

Oven Door

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

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

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

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



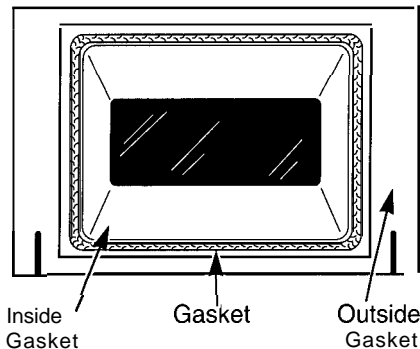
TO CLEAN THE DOOR:

Inside of door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.
- Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Outside of door:

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

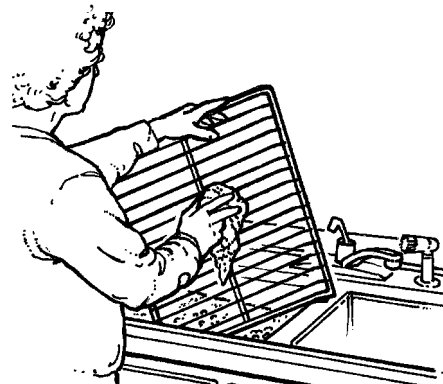


Oven Shelves and Convection Roasting Rack

The oven shelves and the convection roasting rack may be cleaned with a mild abrasive cleanser. After cleaning, rinse the shelves and rack with clean water and dry with a clean cloth.

To remove heavy, burned-on soil, scouring pads may be used. After scrubbing, wash with soapy water, rinse well and dry.

Oven shelves and convection roasting rack may be cleaned in the self-cleaning oven but they will permanently discolor from the high heat.



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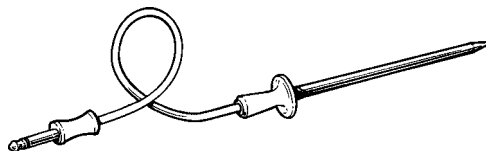
CARE AND CLEANING

(continued)

Probe

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

Do not immerse the temperature probe in water.
Do not store the temperature probe in the oven.



CLEANING GUIDE

NOTE: Let oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit 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.	
Control Panel	<ul style="list-style-type: none"> • Damp Cloth • Paper Towel • Soap and Water 	DO NOT USE abrasives, cleaning powders, steel wool or plastic scouring pads. They will damage the surface.	Wash control panel with soap and water, or a 50/50 solution of water and vinegar, using a soft cloth. Rinse and dry with a soft cloth.
Inside Oven	<ul style="list-style-type: none"> • Soap and Water • Self-Clean Cycle 	Allow to cool before wiping the oven out. Frequent wiping with mild soap and water will prolong the time between self-cleaning cycles. Be sure to rinse thoroughly to avoid additional stains.	
Metal Parts	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.	To safely clean surfaces: Wash, rinse, and then dry with a soft cloth. Do not allow water to run down inside the surface of glass while cleaning.
Outside Glass Finish	<ul style="list-style-type: none"> • Glass Cleaner • Soap and Water 	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside openings in the glass while cleaning.	
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.	If acids should spill on the oven while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. For other spills, such as fat smatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.

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

QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> •The circuit breaker in your house has been tripped, or a fuse has been blown. •Oven controls not properly set.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"> •Light bulb is loose or defective. Tighten or replace. •Button operating oven light is broken. Call for service.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> •Aluminum foil being used improperly in oven. •Oven vent blocked. •Incorrect cookware being used. •Clock set incorrectly. Review the Oven Control, Clock and Timer section. •Controls set incorrectly. Review each cooking section. •Shelf position is incorrect. Check the Roasting and Broiling Guides.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> •Temperature is too high to set self-clean operation. Allow the oven to cool, and reset the controls. •Probe is in oven. Remove the probe.
OVEN DOOR WILL NOT OPEN	<ul style="list-style-type: none"> •Oven must cool below locking temperature.
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none"> •Oven controls not set properly. Review Operating the Self-Cleaning Oven section. •Heavily soiled ovens require 3½- to 4-hour Clean Time. •Heavy spillovers should be cleaned up before starting clean cycle.
“door” APPEARS ON DISPLAY	<ul style="list-style-type: none"> •Oven door not closed after self-clean cycle selected. •Door is still locked and you are trying to enter an oven cooking operation.
“F-” AND A NUMBER FLASH ON DISPLAY	<ul style="list-style-type: none"> •This is the function error code. Press the CLEAR/OFF pad. Allow oven to cool one hour. Place oven back into operation. If function error occurs again, disconnect power to the oven and call for service.
“OFF” APPEARS ON DISPLAY	<ul style="list-style-type: none"> •Oven is too hot for Self-Clean. •Bake or Broil attempted too soon after Self-Clean. •Child Lockout feature turned on.

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

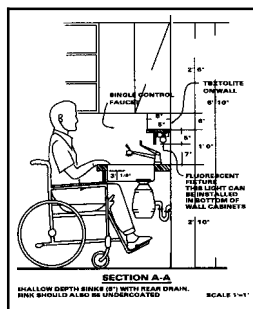
With the purchase of your new Monogram appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

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Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-8334322) to request information or service.

Service Contracts ***800.626.2224***

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories ***800.626.2002***

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

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

YOUR MONOGRAM ELECTRIC OVEN 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 oven** that fails because of a manufacturing defect.

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

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

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

WHAT IS NOT COVERED

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

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

GE Answer Center™
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer.

You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**



Monogram™

General Electric Company
Louisville, KY 40225

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