



Use and Care Guide

Gas Slide-in Range



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Model: JGSC12GER



HELP US HELP YOU

Read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label located behind the broiler drawer.

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

Check the Problem Solver in the back of this guide. 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 guide.

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

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

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

—WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Clear the area of all occupants.
- Do not touch any electrical switch; do not use any phone in your building.

• Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

• If you cannot reach your gas supplier, call the fire department.

—Installation and service must be performed by a qualified installer, service agency or the gas supplier.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



IMPORTANT SAFETY NOTICE

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

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to three substances can be minimized by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.

Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

- Be sure all packing materials are removed from the range before operating it to prevent fire or smoke damage should the packing material ignite.

- Locate range out of kitchen traffic path' and out of drafty locations to prevent pilot outage and poor air circulation.

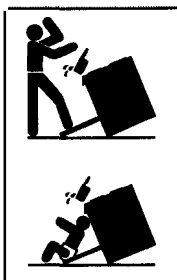
- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. Your range can be converted for use with either type of gas. See the Installation Instructions.

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

Using Your Range

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

WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the Anti-Tip device supplied. To insure the device is properly installed and engaged, remove the drawer panel and inspect the rear leveling leg. Make sure the chain fits securely into the bracket.



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

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

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

[continued]

- Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.
- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- For your safety, never use your appliance for warming or heating the room.



- Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not leave paper products, cooking utensils, or food in the oven when not in use.
- Do not store flammable materials in the oven, or the broiler drawer or near the cooktop.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Surface Cooking

- Always use the LITE position when igniting top burners and make sure the burners have ignited.
- Never leave surface burners unattended at high flame settings. Boilover causes smoking and greasy spillovers that may catch on fire.
- Adjust top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.



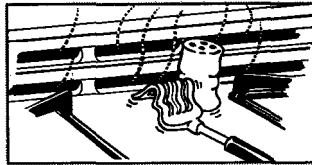
- Use only dry pot holders-moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.
- To minimize the possibility of burns, ignition of flammable materials, and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.
- Always turn surface burner to OFF before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop and at the top of the oven door.
- Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- Use least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- * If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly,
- Always heat fat slowly, and watch as it heats.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.



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

- When using **glass cookware**, make sure it is designed for top-of-range cooking.
- Keep all **plastics** away from top burners.

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



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

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

- When **flaming** foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.
- If range is located near a window, do not hang long curtains that could blow over the top burners and create a fire hazard.
- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

Baking, Broiling and Roasting

- Do not use oven for a storage area. Items stored in the oven can ignite.
- Stand away from the range when opening the door of a hot oven. The hot air and steam that escapes can cause burns to hands, face and eyes.
- Keep the oven free from grease buildup.

- Place oven shelf in desired position while oven is cool.
- Pulling out the shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- * Don't heat unopened food containers in the oven. pressure could build up and the container could burst, causing an injury.
- Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a fire hazard or damage to the range.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.
- Use only glass cookware that @recommended for use in gas ovens.
- Always remove the broiler pan from the oven as soon as you finish broiling. Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.
- Make sure the broiler pan and rack are in plain correctly to reduce the possibility of a grease fire.
- When broiling, if meat is too close to the flames, the fat may ignite. Trim excess fat to prevent excessive flare-ups.
- If you should have a grease fire in the broiler pan, turn off oven, and keep oven door closed to contain fire until it burns out.

Cleaning Your Range



* (lean only parts listed in this Use and Care Guide.

- Keep range clean and free of accumulation of grease or spillovers, which may ignite.

SAVE THESE INSTRUCTIONS



FLOORING AND LEVELING

Flooring Under the Range

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

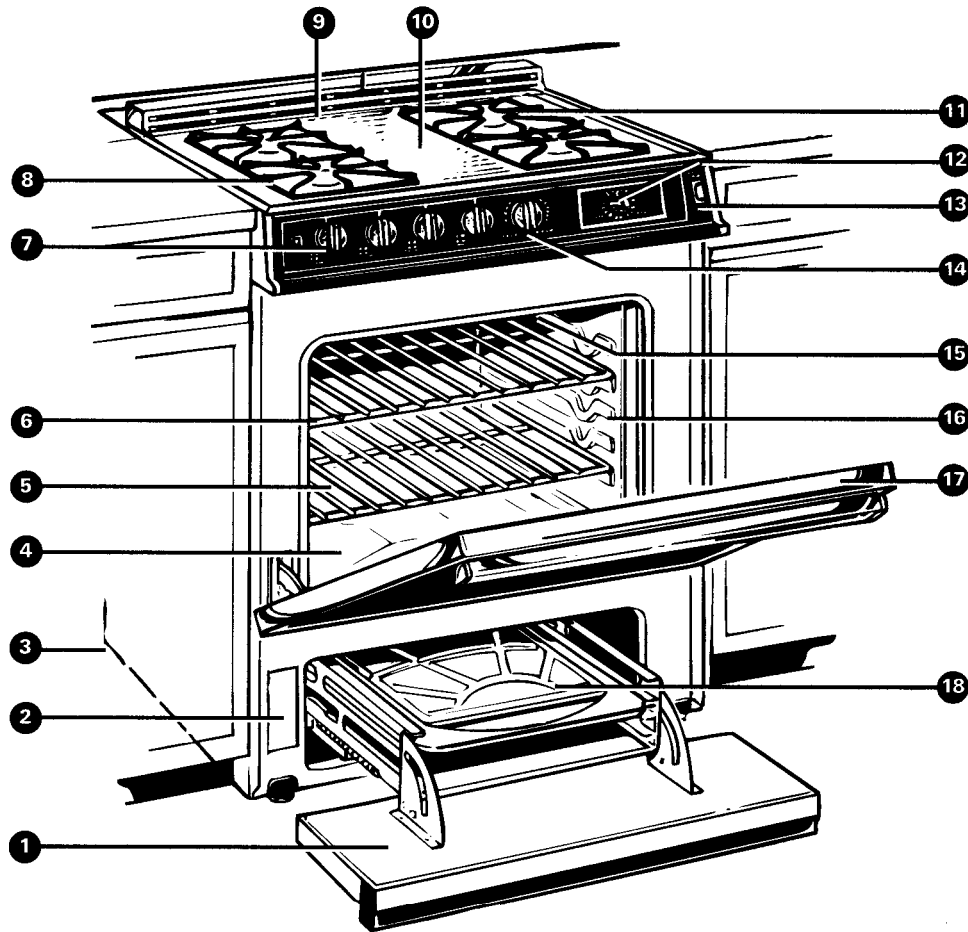
The range should be installed on a 1/4-inch-thick sheet of plywood (or similar material) as follows: **When the floor covering ends at the front of the range**, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the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

Leveling the Range

Use a 1%” open-end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the maintop must be raised above the top of the countertop. Carefully **slide** the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness. If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other.

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

FEATURES OF YOUR RANGE



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SURFACE COOKING

Electric Ignition

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

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

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

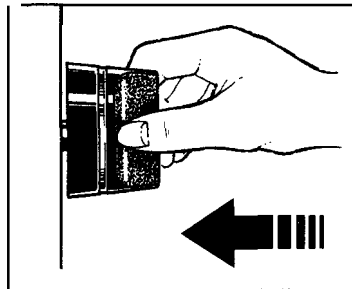
Surface Burner Controls

The knobs that turn the surface burners on and off are located on the lower control panel in front of the burners.

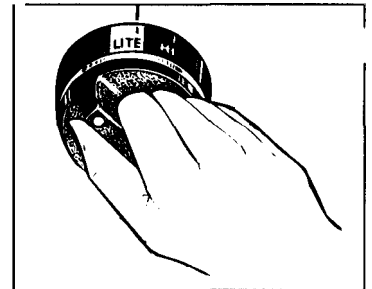
The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

To Light a Surface Burner

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



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



After Lighting a Burner

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

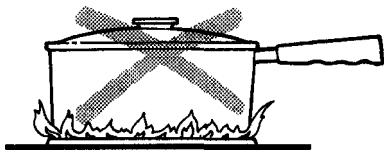
Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

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



How to Select Flame Size

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



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

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the cookware.

When frying in glass or ceramic cookware, lower the flame even more.

Top-of-Range Cookware

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

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

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

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

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

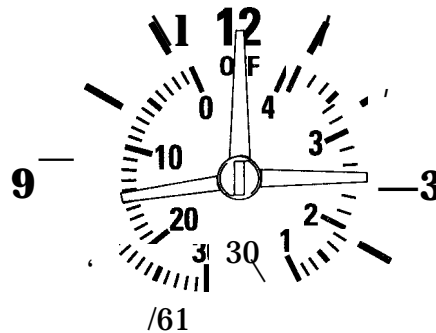
Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.



CLOCK AND TIMER

To Set the Clock

Push in the knob and turn the clock hands to the right to the correct time. Then let the knob out and continue turning to OFF.



Timer

The Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the Timer as the pointer which is different in color than the clock hands.

Minutes are marked up to 30 and hours are marked up to 4 on the center ring of the clock.

To set the Timer, turn the knob to the left, without pushing in, until the pointer reaches the number of minutes or hours you want to time.

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, without pushing in, until the pointer reaches OFF and the buzzer stops.

USING YOUR OVEN

Electric Ignition

The oven burner and broil burner on your range are lighted by electric ignition.

To light the burner, turn the OVEN TEMP knob to the desired temperature. The burner should light within 60 seconds. You will hear a little clicking noise—the sound of the electric spark igniting the burner.

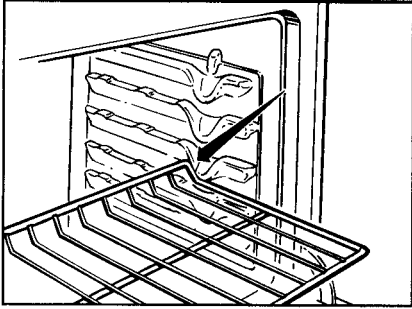
Power Outage

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER OUTAGE. Neither the oven nor the broiler can be lit during an electrical power outage.

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

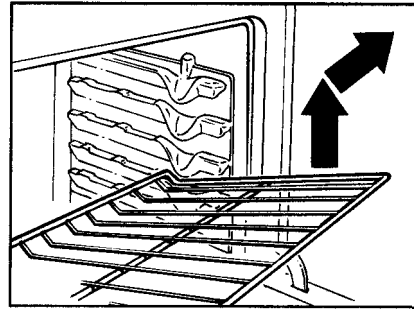


Oven Shelves



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

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

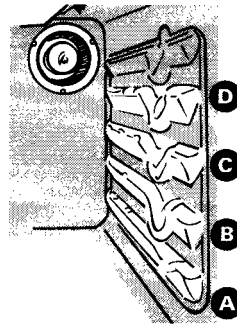


To remove a shelf from the oven. Pull it toward you, tilt front end upward and pull shelf out.

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

Shelf Positions

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



Oven-Vent

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

- **Vent openings and nearby surfaces may become hot. Do not touch them.**
- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**
- **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- **Metal items will become very hot if they are left on the cooktop, and could cause burns.**

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USING YOUR OVEN

(continued)

Oven Light

Use the switch on the control panel to turn the light on and off.

Oven Moisture

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

Oven Thermostat Adjustment

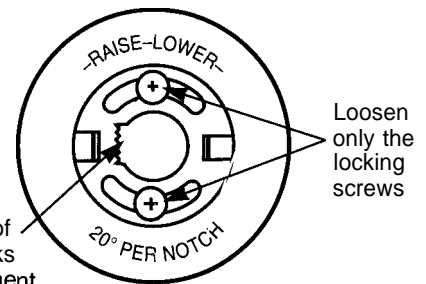
The temperature control in your new oven has been carefully adjusted to provide accurate temperatures. However, if this oven has replaced one you have used for several years, you may notice a difference in the degree of browning or the length of time required when using your favorite recipes because oven temperature controls have a tendency to “drift” over a period of years.

Before attempting to have the temperature of your new oven changed, be sure you have followed the baking time and temperature of the recipe carefully. Then, after you have used the oven a few times and you feel the oven is too hot or too cool, there is a simple adjustment you can make yourself on the OVEN TEMP knob.

Pull the knob off the shaft and look at the back side. There is a disc in the center of the knob skirt with a series of marks opposite a pointer.

Note to which mark the pointer is pointing. To make an adjustment, carefully loosen (approximately one turn), but do not completely remove the two screws that hold the skirt to the knob. Hold the knob blade in one hand and the outer skirt in the other hand.

To raise the oven temperature, move the pointer in the direction of the arrow for RAISE. To lower the temperature, move the pointer in the direction of the arrow for LOWER. Each mark will change the oven temperature approximately 20°F.



We suggest that you make the adjustment one mark from the original setting and check oven performance before making any additional adjustments.

After the adjustment is made press skirt and knob together and retighten screws so they are snug, but be careful not to overtighten. Re-install knob on range and check performance.

NOTE: After an adjustment has been made to the OVEN TEMP knob, OFF and BROIL will not lineup with the indicator mark on the control panel as they previously did. This condition is normal and will not create a problem.

BAKING



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

How to Set Your Range for Baking

1. **To avoid possible burns**, place the shelves in the correct position before you turn the oven on. If cooking on two shelves at the same time, stagger the cookware for best heat circulation. Allow at least 1-1 ½ inches between edge of cookware and oven wall or adjacent cookware.
2. Close oven door, turn OVEN TEMP knob to desired temperature and preheat oven for at least 10 minutes if preheating is necessary.
3. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove food.

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BAKING

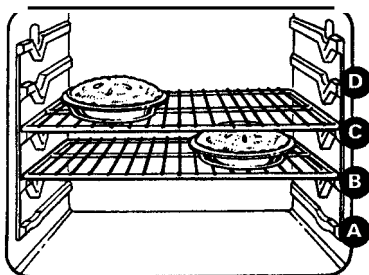
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For best baking results, follow these suggestions:

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.
- Tin and stainless steel may not heat evenly.
- 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.



Baking Guides

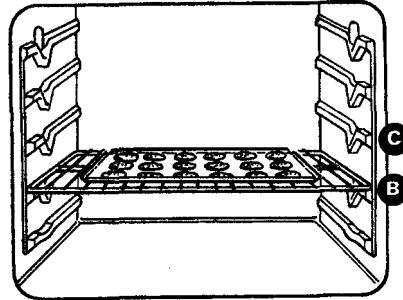
Follow the recipe or the directions on the back of the box to **get** the best baking results.

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



Pies

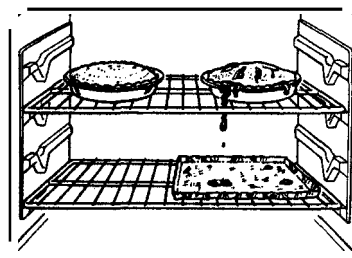
For best results, do not bake pies in a shiny metal pan. The heat is reflected and the bottom crust will be pale and underdone. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain 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

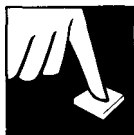
Never cover a shelf entirely with a large cookie sheet or aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a **spillover** by placing it on a lower shelf several inches below the food.



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 easy, just follow these steps:

1. Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.
2. Check the weight of the meat. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.) Line 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.

3. Turn OVEN TEMP to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.
4. Most meats continue to cook slightly while standing after being removed from oven. Standing time recommended for roasts is 10 to 20 minutes to allow roast to firm up, making it easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven sooner at 5° to 10°F. less than temperature on guide. Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 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 GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
			3 to 5 lbs.	6 to 8 lbs.	
Meat					
Tender cuts; rib, high quality sirloin tip, rump or top round†	325°	Rare Medium Well Done	24-35 35-39 39-45	18-25 25-31 31-33	140°-150°* 150°-1600 170°-1850
Lamb leg or bone-in shoulder†	325°	Rare Medium Well Done	21-25 25-30 30-35	20-23 24-28 28-33	140°-150°* 150°-1600 170°-1850
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, pre-cooked	325°	To Warm	18-23 minutes per lb. (any weight)		115°-125°
Ham, raw	325°	Well Done	Under 10 lbs. 20-30	10 to 15 lbs. 17-20	170°
Poultry					
Chicken or Duck	325°	Well Done	35-40	30-35	185°-1900
Chicken pieces	375°	Well Done	35-40		185°-1900
Turkey	325°	Well Done	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

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

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

BROILING



Broiling is cooking food by direct heat from above the food. Your range has a convenient compartment below the oven for broiling. It also has a specially designed broiler pan and rack that allow dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

Distance from the heat source may be changed by positioning the broiler pan and rack on one of three shelf positions in the broiler compartment—A (bottom of broiler compartment), B (middle) and C (top).

Both the oven and broiler compartment doors should be closed during broiling.

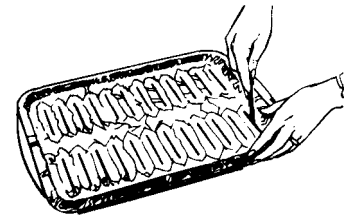
How to Broil

1. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart. If desired, fat maybe trimmed, leaving a layer about 1/8-inch thick.
2. Remove broiler pan and rack from broiler compartment and place food on rack.
3. Pull out drawer and position broiler pan in compartment. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.
4. Close broiler door and turn OVEN TEMP knob to BROIL.
5. Turn most foods once during cooking; (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.
6. Turn OVEN TEMP knob to OFF. Remove broiler pan from compartment and serve food immediately. Leave pan outside compartment to cool.

-- Use of Aluminum Foil

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

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



Broiling Tips

- Use tongs to turn meat over—pierced meat loses juices.
- Steaks and chops should be at least 1-inch thick for best broiling results. Pan broil thinner ones.

Questions & Answers

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

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

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

(continued next page)



BROILING GUIDE

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. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
3. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.
4. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.
5. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
6. Frozen steaks can be conventionally 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	Broil Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2-lb. (about 8 thin slices)	B	3½	3	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) 1/2 to 3/4-inch thick	B	8-9	6-7	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare	1-inch thick	B	9	7	Steaks less than 1-inch cook through before browning. Pan frying is recommended.
Medium	(1-1 ½ lbs.)	B	12	5-6	
Well Done		B	13	8-9	
Rare	1½-inch thick	B, C	10	6-7	Slash fat.
Medium	(2-2½ lbs.)	B	15	12-14	
Well Done		B	25	16-18	
Chicken	1 whole (2 to 2½-lbs.), split lengthwise	A	30-35	25-30	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin-side-down first.
Bakery Products					
Bread (Toast) or Toaster Pastries	2-4 slices	C	2-3	1/2-1	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2-split	C	3-5		
Lobster Tails	2-4 (6 to 8-oz. each)	B	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	B, C	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	8	8	Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.
Pork Chops	2 (1/2-inch)	B	10	4-5	Slash fat.
Well Done	2 (1-inch thick), about 1 lb.	B	13	9-12	
Lamb Chops					Slash fat.
Medium	2 (1-inch)	B	8	4-7	
Well Done	about 10-12 oz.	B	10	10	
Medium	2 (1 Winch),	B	10	4-6	
Well Done	about 1 lb.	B	17	12-14	
Wieners, similar precooked sausages, bratwurst	1-lb. pkg. (10)	B, C	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

CARE AND CLEANING



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

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

Control Panel and Knobs

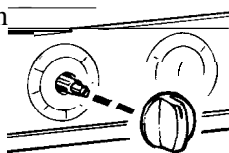
Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water.

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

CAUTION: Do not use abrasives of any kind on the control panel.

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

Dry and return the control knobs to the range,



Brushed Chrome Cooktop

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

To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth.



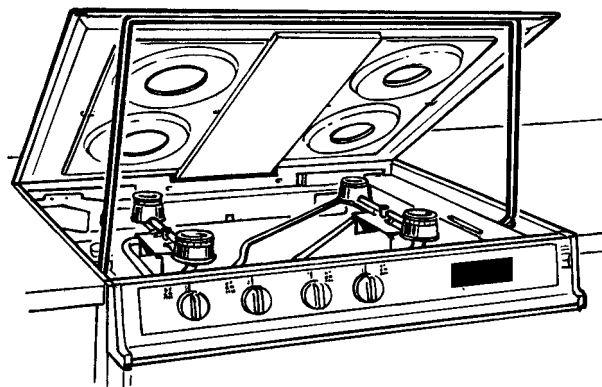
Lift-Up Cooktop

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

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

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

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

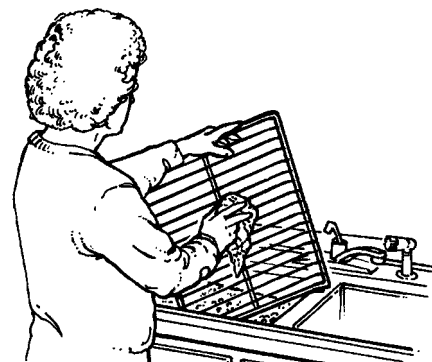


Oven Shelves

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

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

NOTE: Some commercial oven cleansers cause darkening and discoloration. When using for the first time, test cleaner on small part of shelf and check for discoloration before completely cleaning.



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CARE AND CLEANING

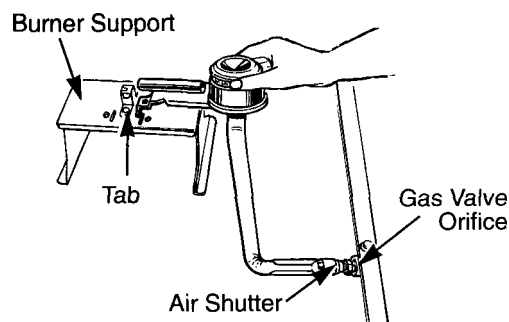
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Range Top Burners

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

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

NOTE: A screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw.



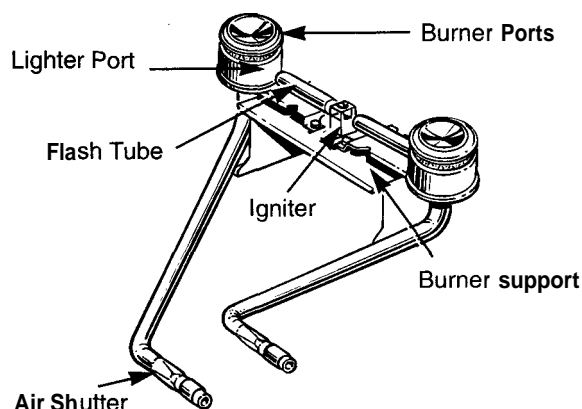
To remove burners:

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

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

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

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



To replace burners:

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

Burner Grates

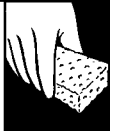
Porcelain enamel burner grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet. When replacing the grates, be sure they're positioned securely over the burners.



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

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

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



Drip Pans

Remove the grates. Then lift out the chrome-plated drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water and polish them dry with a cloth. Never use abrasive cleansers or steel wool—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot, soapy water. Rinse with clean water and polish with a clean, soft cloth.

When replacing drip pans, the notch on the rear pan and the notch on the front pan should meet in the middle.

The drip pans may also be cleaned in the dishwasher.

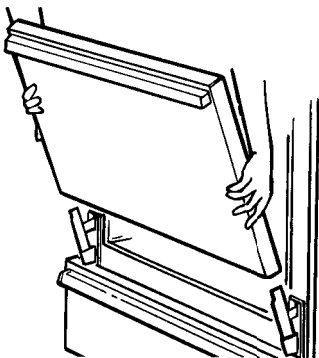
Lift-Off Oven Door

The oven door is removable.

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.

Do not use the door handle to lift the door.

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



To replace the door, make sure the hinges are in the "out" 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:

First, remove the door for easier cleanup.

Inside of door: You may wipe spots with hot, soapy water or clean with a commercial oven cleaner. **NOTE:** Soap left on liner causes additional stains when the oven is reheated.

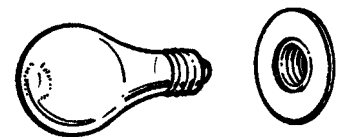
Outside of door: Use soap and water to thoroughly clean the top, sides and front of the oven door. **Do not** let water run down through openings in the top of the door. Rinse well. For stubborn spots, use a solution of vinegar and water.

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 the oven. When surface is cool, clean and rinse.

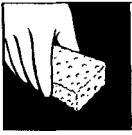
Do not use oven cleaners, cleansing powders or harsh abrasives to clean the outside of the oven door.

Oven Light Bulb

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



(continued next page)



CARE AND CLEANING

(continued)

Broiler Pan and Rack

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

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

Do not store a soiled broiler pan and rack in the oven or broiler compartment.

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

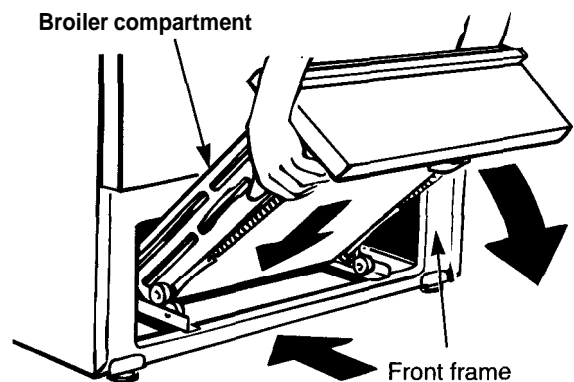
Broiler Drawer

To remove:

1. When broiler is cool, remove rack and pan.
2. Pull the broiler drawer out until it stops, then push it back in about one inch.
3. Grasp handle, lift and pull broiler drawer out (lift the rollers located under the drawer over the roller guides in the range).

To replace:

1. Put the rollers under the broiler drawer behind the roller guide stops in the range.
2. Hold the broiler drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed.

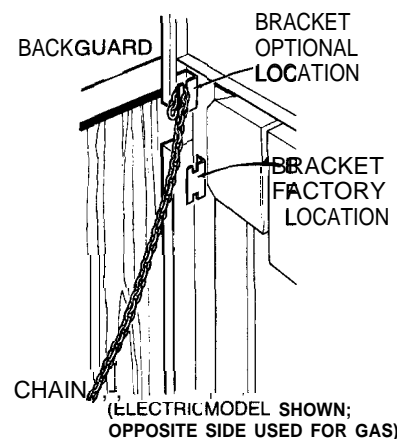


Anti-Tip Device

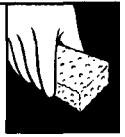
A If your range is removed for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

When replacing the range:

1. Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket, making sure the chain is pulled as tight as possible and that there is no excess slack in the chain after it is attached to the bracket. Excess slack in the chain could allow the range to tip over.
2. Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.



NOTE: To insure the device is installed and re-engaged properly, carefully try to tip the range forward. The device should secure the range and not allow it to tip.



Removable Oven Bottom

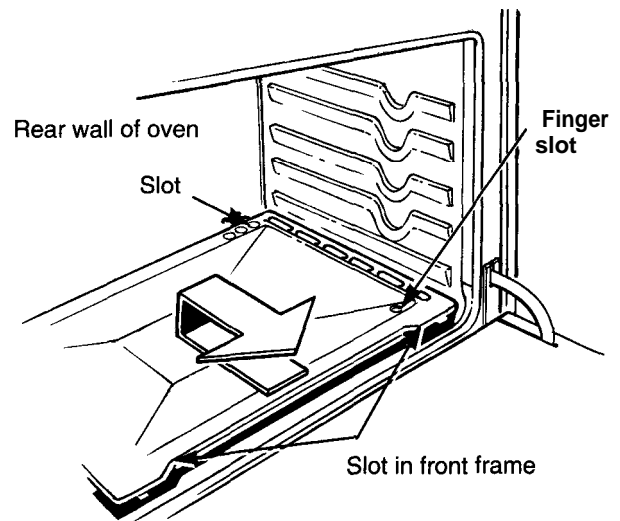
The oven bottom can be removed to make cleaning easier.

To remove:

1. Grasp oven bottom at finger slots on each side.
2. Lift front edge of oven bottom enough to raise tabs from slots in front frame.
3. Push oven bottom back about 1/4" to release flange from front frame, then pull out.

To replace the oven bottom:

1. Slide oven bottom into oven so rear tabs fit into slots in rear wall of oven.
2. Grasp oven bottom at finger slots and push it back and then down to hook the flange under the front frame.
3. Fit front tabs into slots in front frame.



The oven bottom has a porcelain enamel finish.

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

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

If a spillover does occur on the oven bottom, allow the oven to cool first. Remove the oven bottom for easier cleanup and to prevent damage to the continuous cleaning oven coating.

Frequent wipings with mild soap and water (particularly after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. Soap left on the oven bottom can cause stains.

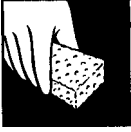
For heavy soil, use a mild abrasive cleaner and follow label instructions, using a thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. A commercial oven cleaner may also be used, following package directions.

CLEANING GUIDE

NOTE: Let range parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Metal, including Chrome Trim Strips	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.	Wash, rinse and then polish with a dry cloth.
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.	<p>Avoid cleaning powders or harsh abrasives which may scratch the surface.</p> <p>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.</p> <p>For other spills, such as fat smatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.</p>

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



CONTINUOUS-CLEANING OVEN CARE

Do not attempt to clean the oven until you have read this section. –

The Continuous-Cleaning Oven cleans itself while cooking. The oven walls are finished with a special coating that cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleansers and/or the use of oven sprays will cause permanent damage.

The special coating is a porous ceramic material, which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys and sub-surface “tunnels.” This rough finish tends to prevent grease splatters from forming little beads or droplets that run down the side walls of a hard-surface oven liner, leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish, it is dispersed and partially absorbed. This spreading action increases the exposure of oven soil to heated air and makes it somewhat less noticeable.

Soil may not disappear completely and at some time after extended usage, stains may appear that cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures.

This special coating is not used on oven shelves, oven bottom or inside oven door. The oven bottom and the inside of the oven door have a porcelain enamel finish. The oven door lifts off and the oven bottom comes out for cleaning away from the continuous-cleaning oven.

When using a commercial oven cleaner to clean the removable oven bottom or the inside of the oven door, it is important to remove the oven bottom and the oven door because the oven cleaner can damage the continuous-cleaning oven coating.

How to Clean the Continuous-Cleaning Oven

Let the range parts cool before handling. We recommend rubber gloves be worn when cleaning.

Remove shelves and cookware.

Remember: During the operation of the oven, the door and other range surfaces will get hot enough to cause burns. **Do not touch.** Let the range cool before replacing oven shelves.

If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff-bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges.

Do not rub or scrub with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and **blot** it with a clean sponge, starting at the edge of the ring and working toward the center.

Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog and mar the porous surface and reduce its ability to work.

Do not scrape the porous surface with a knife or spatula—they could permanently damage the finish.

MINOR ADJUSTMENTS YOU CAN MAKE



Surface Burner Air Adjustment Shutters

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

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

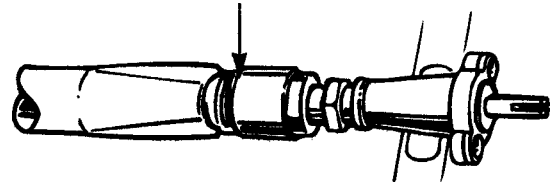
With too much air, the flame will be unsteady, possibly won't burn **all** the way around, and will be noisy, sounding like a blowtorch.

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

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

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

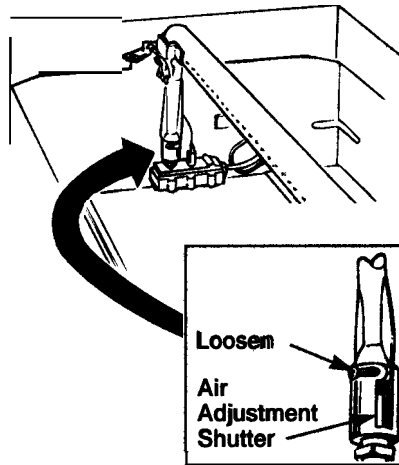
Air Adjustment Shutter



Oven Burner Air Adjustment Shutter

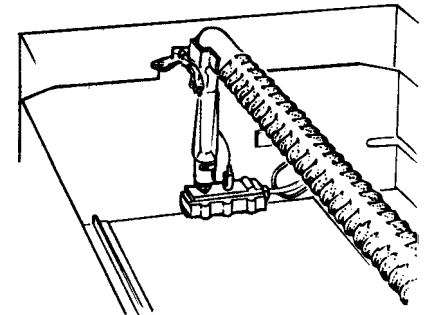
The air adjustment shutter for the oven burner regulates the flow of air to the flame.

The shutter for the oven burner is near the back wall of the oven behind the broiler drawer.



To reach the shutter, remove the broiler drawer.


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



To determine if the burner flame is proper, light the burner. The flame should have 1/2" to 3/4" blue cones with no yellow tipping, and should not extend out over the baffle edges.



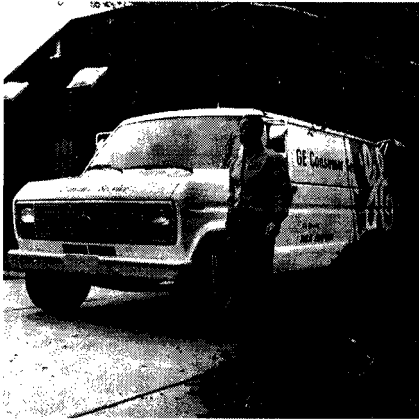
QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none">• Pilots are not lit. Make sure electrical plug is plugged into a live power outlet.• Burner holes on the side or around the top of burner may be clogged. Remove burners and clean them with a small sewing needle or small safety pin. Make sure you do not enlarge the holes.• Burners may not be fitted correctly onto the mounting brackets. Remove and reinstall them properly.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	 <p>(A) Yellow flames— Call for service</p> <p>(B) Yellow tips on inner cones—Normal for LP gas</p> <p>(C) Soft blue flames— Normal for natural gas</p> <ul style="list-style-type: none">• If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.• With LP gas, some yellow tipping on inner cones is normal.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none">• If range is connected to LP gas, check all steps in the Installation Instructions.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none">• Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything.• Aluminum foil being used improperly in oven.• Oven vent blocked on top of range.• Incorrect cookware being used. Check each cooking section for cookware tips or recommendations.• Oven bottom not securely seated in position.• OVEN CONTROL knob set incorrectly or not turned on.• Shelf position is incorrect. Check the cooking guides.
CLOCK DOES NOT WORK	<ul style="list-style-type: none">• Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">• Oven thermostat needs adjustment. See the Thermostat Adjustment section.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none">• Bulb may be loose or burned out.• Electrical plug must be plugged into alive power outlet.• Switch operating oven light is broken. Call for service.
STRONG ODOR	<ul style="list-style-type: none">• Improper air/gas ratio in oven. Adjust oven burner air shutter.• An odor from the insulation around the inside of the oven is normal for the first few times oven is used. This is temporary.

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

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



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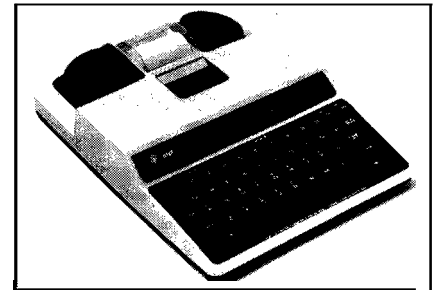
Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

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.

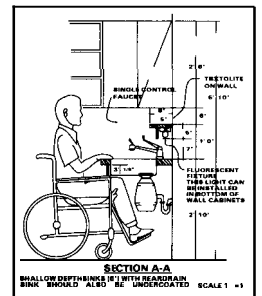


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Whatever your question about any GE major appliance, GE Answer Center information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



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For Customers With Special Needs... 800.626.2000

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

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

YOUR GE GAS RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

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

WHAT IS NOT COVERED

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

Read your Use and Care material.

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

GE Answer Center®
800.626.2000
consumer information service

- improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- . Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS **NOT**
RESPONSIBLE FOR
CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

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

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