



# Use and Care Guide

## Gas Range



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More questions?...call

**GE Answer Center® 800.626.2000**



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# HELP US HELP YOU

## Read this guide 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, call:

**GE Answer Center®**

**800.626.2000**

**24 hours a day, 7 days a week**

## How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove packaging tape adhesive on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

**NOTE:** The plastic tape must be removed from the chrome trim on oven parts. It cannot be removed if it is baked on.

## 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.

## Write down the model and serial numbers.

You'll find the model and serial numbers on two labels on the range front frame near the kick panel. 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.

	<p><b>⚠ WARNING</b></p> <ul style="list-style-type: none"> <li>• <b>ALL RANGES CAN TIP.</b></li> <li>• <b>INJURY TO PERSONS COULD RESULT.</b></li> <li>• <b>INSTALL THE ANTI-TIP DEVICE PACKED WITH THE RANGE.</b></li> <li>• <b>SEE THE INSTALLATION INSTRUCTIONS.</b></li> </ul>
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# 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 guide is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

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

—WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.

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

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

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

# 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 cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- **Gas appliances can cause minor exposure to four of these substances**, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

## When You Get Your Range

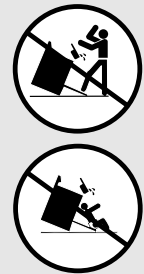
- **Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.**
- **Have your range installed and properly grounded by a qualified installer**, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
- **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.

**WARNING:** These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

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

- **Plug your range (Electric Ignition models only) 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 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.
- **Locate range out of kitchen traffic path and out of drafty locations to prevent pilot outage (on standing pilot models) and poor air circulation.**
- **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

**WARNING**—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall. (See the Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.



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 against the wall. Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.

- **Always keep combustible wall coverings, curtains or drapes a safe distance from your range.**
- **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.**

*(continued next page)*



# IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Do not leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Teach children not to play with the controls** or any other part of the range.
- **Never leave the oven door open** when you are not watching the range.
- **Keep the range clean and free of accumulation of grease or spillovers which may ignite.**
- **Do not allow anyone to climb, stand or hang on the door, broiler drawer or range top.** They could damage the range and even tip it over, causing severe personal injury.
- **Let the 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 the controls OFF. Smother a flaming pan on the surface unit by covering the pan completely with well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type extinguisher.

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

Flame in the oven can be smothered completely by closing the oven door and turning the Oven Temperature knob to OFF or by using a dry chemical or foam-type extinguisher.

- **Do not store flammable materials in an oven or near a cooktop.**
- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**

- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

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## Cleaning Your Range

- **Clean only parts listed in this Use and Care Guide.**
- Keep the range clean and free of accumulations of grease or spillovers, which may ignite.

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## Surface Cooking

- **Always use the LITE position (on electric ignition models) or the HI position (on standing pilot models) when igniting top burners and make sure the burners have ignited.**
- **Never leave the surface burners unattended at high flame settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Adjust the top burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.



- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam.
- **Do not let pot holders come near open flames when lifting cookware.** Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot burner.
- **Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.**
- **Always keep wooden and plastic utensils and canned foods a safe distance away from your range.**
- **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.
- **Never block the vents (air openings) of the range.** They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range under the kick panel.



- **Always turn the surface burner to OFF before removing the cookware.**
  - **Always heat fat slowly, and watch as it heats.**
  - **Do not use a wok on models with sealed burners 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 the pan.
  - **Carefully watch foods being fried at a high flame setting.**
  - **Use the 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.
  - **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
  - **Never clean the cooktop surface when it is hot.** Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.
  - **Be careful when you clean the cooktop because the area over the pilot (on standing pilot models) will be hot.**
  - **Never try to move a pan of hot fat, especially a deep fat fryer.** Wait until the fat is cool.
  - **Use proper pan size**—Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover burner grate. 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.
  - **Do not leave plastic items on the cooktop**—they may melt if left too close to the vent.
  - **Keep all plastics away from top burners.**
  - **If range is located near a window,** do not hang long curtains that could blow over the top burners and create a fire hazard.
  - **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.**
  - **When a pilot goes out** (on standing pilot models), you will detect a faint odor of gas as your signal to relight the pilot. When relighting the pilot, make sure burner controls are in the OFF position, and follow instructions in this guide to relight.
  - **If you smell gas,** and you have already made sure pilots are lit (on standing pilot models), 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 the 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 the oven shelves in the desired position while the 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.**
  - **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
  - **Do not use aluminum foil anywhere in the oven except as described in this Guide.** Misuse could result in a fire hazard or damage to the range.

*(continued next page)*



## IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **When using cooking or roasting bags in the oven,** follow the manufacturer's directions.
- **Use only glass cookware that is recommended** for use in gas ovens.
- **After broiling,** always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch fire the next time you use the pan.
- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- **Make sure the broiler pan is in place correctly** to reduce the possibility of grease fires.
- **If you should have a grease fire in the broiler pan,** turn off the oven control, and keep broiler drawer and oven door closed to contain fire until it burns out.
- **Never leave jars of fat drippings on or near your range.**

### 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. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- **Clean only parts listed in this Use and Care Guide.**
- **Before self-cleaning the oven,** remove the broiler pan and other cookware.
- **Be sure to wipe up excess spillage before starting the Self-Clean cycle.**
- **If the self-cleaning mode malfunctions, turn the oven to OFF and disconnect the power supply.** Have serviced by a qualified technician.

## SAVE THESE INSTRUCTIONS



## FLOORING UNDER THE RANGE

**Your range, like 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 instructions be followed.

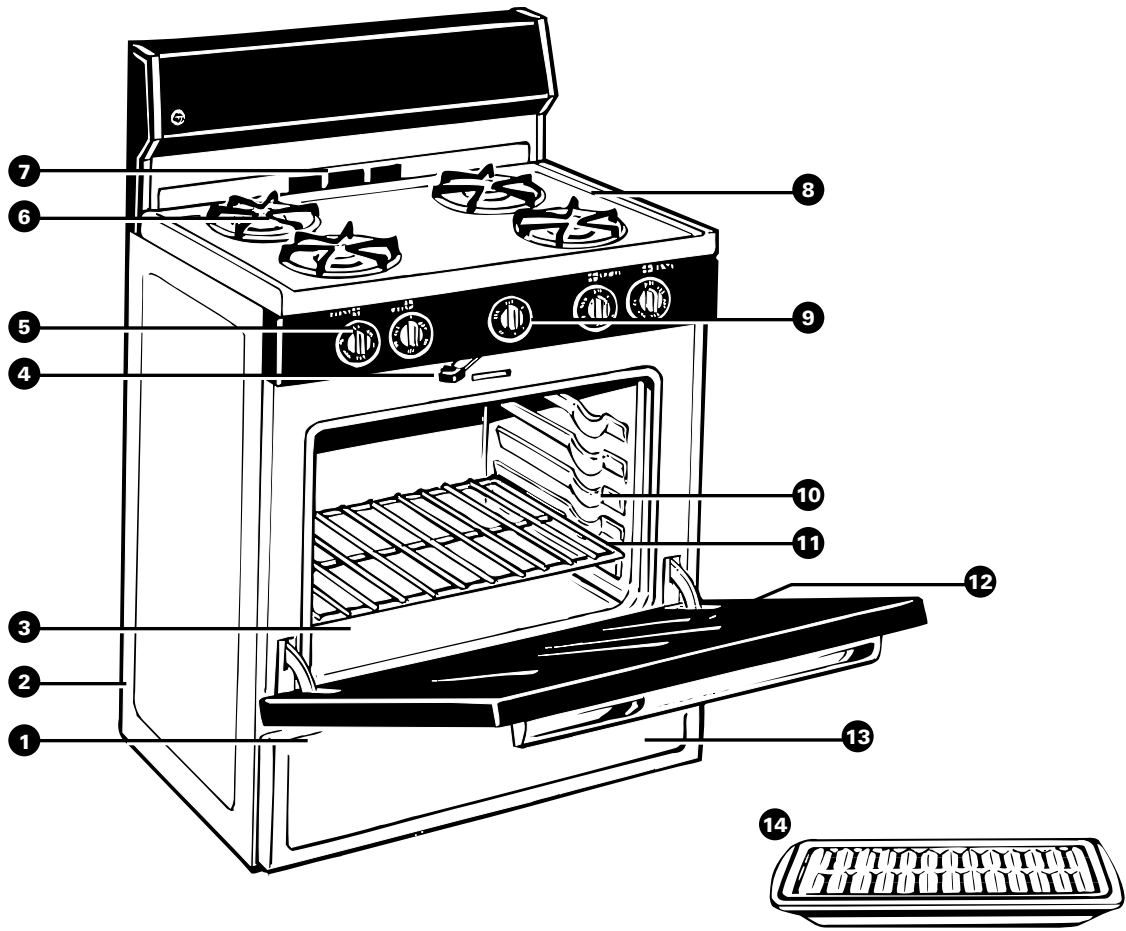
The range should be installed on a 1/4-inch thick sheet of plywood (or similar material) as follows: **When the floor covering ends at the front of the range,** the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the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

## LEVELING THE RANGE

Leveling legs are located on each corner of the base of the range. Your range must be level in order to produce proper cooking and baking results. After it is in its final location, place a level horizontally on any oven shelf and check the levelness front to back and side to side. Level the range by adjusting the leveling legs or by placing shims under the corners as needed.

One of the rear leveling legs will engage the Anti-Tip device (allow for some side to side adjustment). Allow a minimum clearance of 1/8 inch between the range and the leveling leg that is to be installed into the Anti-Tip device.

# FEATURES OF YOUR RANGE



JGBP19

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2 Anti-Tip Device (see Safety Instructions)	2, 3, 24
3 Removable Oven Bottom	22
4 Oven Door Latch	12, 14, 16, 18, 19
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9 Oven Temperature Knob	4, 10, 11, 14, 16, 18, 21
10 Oven Shelf Supports Shelf positions for cooking are suggested in the Baking, Roasting and Broiling pages.	10, 12, 14, 17, 19
11 Oven Shelf with Stop-Locks	5, 10, 12-14, 19, 22
12 Removable Oven Door	4, 23
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





# HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?

Your new cooktop has gas burners. If you are used to cooking with induction or other electric surface units, you will notice some differences when you use gas burners.

The best types of cookware to use, plus heat-up and cool-down times, depend upon the type of burner or surface unit you have.

The following chart will help you to understand the differences between gas burner cooktops and any other type of cooktop you may have used in the past.

Type of Cooktop	Description	How it Works
<b>Gas Burners</b> 	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.
<b>Radiant (Glass Ceramic) Cooktop</b> 	Electric coils under a glass-ceramic cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
<b>Induction</b> 	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
<b>Electric Coil</b> 	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than radiant or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
<b>Solid Disk</b> 	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.

## SURFACE COOKING

### Electric Ignition

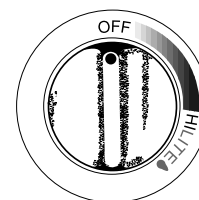
Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

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

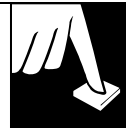
Surface burners in use when an electrical power failure occurs will continue to operate normally.

### Surface Burner Controls

The knobs that turn the surface burners on and off are located on the control panel on the front of the range. The 2 knobs on the left control the left front and left rear burners. The 2 knobs on the right control the right front and right rear burners





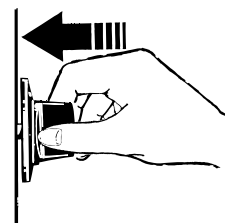


## Before Lighting a Burner

- If drip pans are supplied with your range, they should be used at all times.
- Make sure all the grates on the range are in place before using any burner.

## To Light a Surface Burner

Push the control knob in and turn it to HI position. The burner should light within a few seconds.



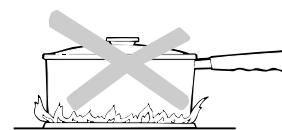
## After Lighting a Burner

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

## How to Select Flame Size

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

**FOR SAFE HANDLING OF COOKWARE NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE.**



Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

## Top of Range Cookware

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

**Cast-iron:** If heated slowly, most skillets will give satisfactory results.

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

**Glass:** There are 2 types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

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

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



# USING YOUR OVEN

## Before Using Your Oven

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

### NOTE:

You may notice a “burning” or “oily” smell the first few times you turn your oven on. This is normal in a new oven and will disappear in a short time. To speed the process, set a self-clean cycle for a minimum of three hours. See the Operating the Self-Cleaning Oven section.

## Electric Ignition

The oven burner and broil burner are lit by electric ignition.

To light either burner, turn the Oven Temperature knob to the desired temperature. The burner should ignite within 30-90 seconds.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

### Power Outage

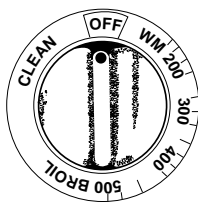
**CAUTION:** Do not make any attempt to operate the electric ignition oven during an electrical power failure.

The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

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

## Oven Control

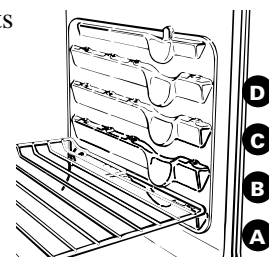
Your oven is controlled by an Oven Temperature knob. It will normally take 30–90 seconds before the flame comes on. After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to maintain the selected temperature.



## Shelf Positions

The oven has 4 shelf supports for baking and roasting identified in this illustration as A (bottom), B, C and D (top).

Shelf positions for cooking are suggested on the Baking, Roasting and Broiling section.



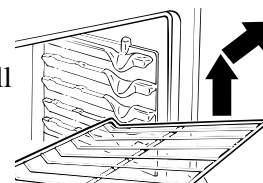
## Oven Shelves

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 bump on the shelf support. 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 the front end upward and pull the shelf out.

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





## Oven Vents

The oven is vented through duct openings at the rear of the cooktop. See the Features section. Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

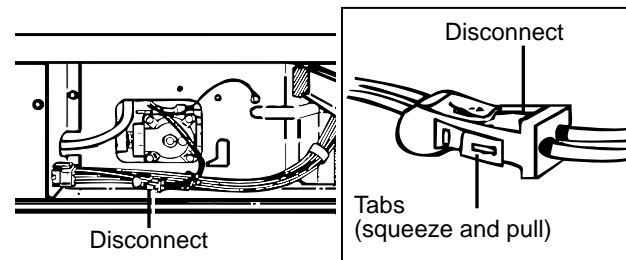
- **The vent openings and nearby surfaces may become hot. Do not touch them.**
- **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**

- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**
- **Metal items will become very hot if they are left on the cooktop and could cause burns.**
- **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.

## Oven Shut-Off and Electrical Disconnect

The pressure regulator (on the range back) contains a lever which turns on or shuts off the gas supply of the oven. The lever is accessible from the front of the range by removing the kick panel and reaching the range back. See the Installation Instructions for more information.

The electrical disconnect is located behind the kick panel. Remove the kick panel to access. Squeeze the tabs and pull to disconnect.



## Adjust the Oven Thermostat—Do It Yourself

**You may find that your new oven cooks differently than the one it replaced.** We recommend that you use your new oven for a few weeks to become more familiar with it, following the times given in your recipes as a guide.

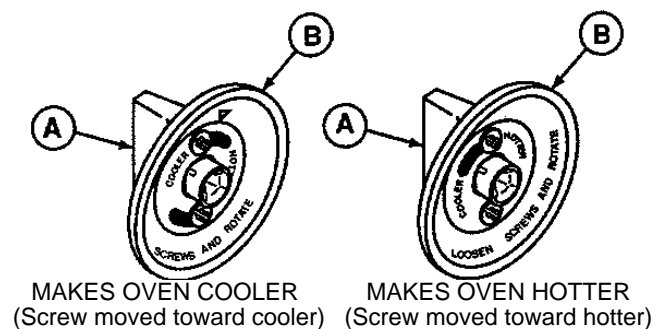
**If you think your new oven is too hot or too cold, you can adjust the thermostat yourself.** If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

**We do not recommend the use of inexpensive thermometers,** such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20–40 degrees.

### To adjust the thermostat:

1. Turn the Oven Temperature knob to OFF and remove the knob by pulling it straight off.
2. Look at the back of the knob. The arrow pointing to the center of the upper screw indicates the original factory setting. The knob can be adjusted up to 50°F. hotter or 50°F. cooler, in 10° increments.

3. Use a screwdriver to loosen the 2 screws about 1 turn each.
4. Hold the knob handle (A on the illustration) while turning the knob skirt (B on the illustration) in the desired direction. As you turn, you should be able to hear clicks and feel the notches or teeth. Each click or notch is 10°F. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.



## Oven Moisture

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



# BAKING

## How to Set Your Range For Baking

**Do not lock the oven door with the latch during baking. The latch is used for self-cleaning only.**

Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks to become familiar with the new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat.

**NOTE:** When the oven is hot, the top and outside surfaces of the range get hot too.

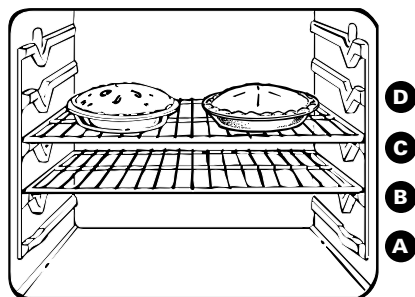
**To avoid possible burns,** place the shelves in the correct position before you turn on the oven.

1. Close the oven door. Then turn the Oven Temperature knob to the desired temperature.
2. Check the food for doneness at the minimum time on the recipe. Cook longer if necessary. Turn the Oven Temperature knob to OFF and remove the food.

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 shelf position B or C. 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 food in the oven. 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, the temperature may need to be reduced by 25°F.



## Pan Placement

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

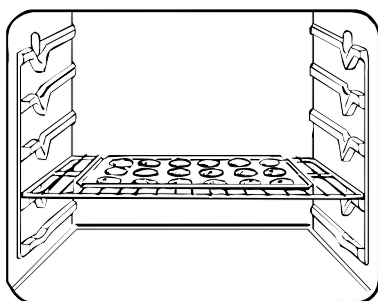
Pans should not touch each other or the walls of the oven. Allow 1- to 1½-inch space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.

## 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.

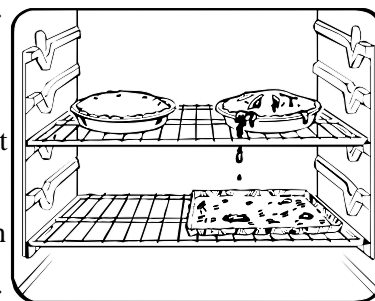


Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

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

### Aluminum Foil

Never entirely cover a shelf with 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.



### Pies

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

### Cakes

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

### Don't Peek

Set a 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

**Do not lock the oven door with the latch during roasting. The latch is used for self-cleaning only.**

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.

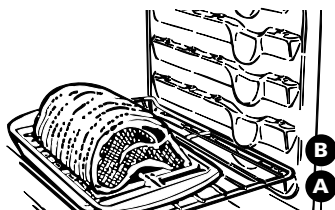
Roasting is really a baking procedure used for meats. Roasting is easy; just follow these directions:

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

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 the roasting rack in a shallow pan. The melting fat will



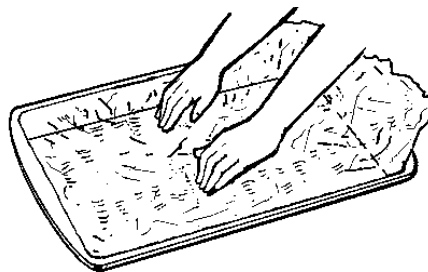
baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.) Line the broiler pan with aluminum foil when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.

3. Turn the Oven Temperature knob to the desired setting.

4. After roasting is complete, turn the Oven Temperature knob to OFF and then remove the food from the oven.

## Use of Aluminum Foil

You can use aluminum foil to line the broiler pan. This makes clean-up easier when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Press the foil tightly around the inside of the pan.



# ROASTING GUIDE



## Questions and Answers

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

**A.** Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the 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 them from the oven. Be sure to cut across the grain of the meat.

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

**A.** It is unnecessary to preheat your oven.

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

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

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

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

## 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).

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
<b>Meat</b>			<b>3 to 5 lbs.</b>	<b>6 to 8 lbs.</b>	
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 <sup>†</sup> 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-150 <sup>†</sup> 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-120°
<b>Poultry</b>			<b>3 to 5 lbs.</b>	<b>Over 5 lbs.</b>	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	<b>10 to 15 lbs.</b> 16-22	<b>Over 15 lbs.</b> 12-19	<b>In thigh:</b> 185°-190°

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

<sup>†</sup>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

**Do not lock the oven door with the latch during roasting. The latch is used for self-cleaning only.**

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

**The oven door should be closed during broiling.**

Turn the food only once during cooking. Time the foods for first side according to the Broiling Guide. Turn the food, then use the times given for the second side as a guide to preferred doneness.

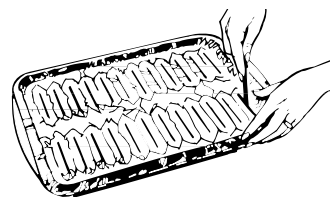
## How to Broil

1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving layer about 1/8 inch thick.
2. Place the meat on the broiler rack in the broiler pan. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide.
4. Close the oven door.
5. Turn the Oven Temperature knob to BROIL.
6. When broiling is completed, turn the Oven Temperature knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

## Use of Aluminum Foil

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

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



## Questions & Answers

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

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

**Q. Should I salt the meat before broiling?**

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

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

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



# BROILING GUIDE



- Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- **Broiling should always be done with the oven door closed.**
- For steaks and chops, slash the fat evenly around 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 the meat over to prevent piercing the meat and losing the juices.
- If desired, marinate meats or chicken before broiling or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging the food on the pan, do not let fatty edges hang over the sides. These could soil the oven bottom.
- The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	C	5	2½	Arrange in single layer.
<b>Ground Beef</b> Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	8–9	6–7	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b> Rare Medium Well Done Rare Medium Well Done	1 inch thick (1 to 1½ lbs.)  1½ inch thick (2 to 2½ lbs.)	B B B B B B	9 12–13 13 10 15 25	7 5–6 8–9 6–7 9–12 16–18	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
<b>Chicken</b>	1 whole (2 to 2½ lbs.), split lengthwise	A	28–30	18–20	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
<b>Bakery Products</b> Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C C	2–3 3–4	1/2–1	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
<b>Lobster Tails</b>	2–4 (6 to 8 oz. each)	C	13–16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half of broiling time.
<b>Fish</b>	1-lb. fillets 1/4 to 1/2 inch thick	B	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
<b>Ham Slices</b> (precooked)	1 inch thick	C	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
<b>Pork Chops</b> Well Done	2 (1/2 inch thick) 2 (1 inch thick) about 1 lb.	B B	10–12 12–13	4–5 8–9	Slash fat.
<b>Lamb Chops</b> Medium Well Done Medium Well Done	2 (1 inch thick) about 10 to 12 oz. 2 (1½ inch thick) about 1 lb.	B B B B	8 10 10 17	4–7 10 4–6 12–14	Slash fat.
<b>Wieners and similar precooked sausages, bratwurst</b>	1-lb. pkg. (10)	C	6	1–2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.



# OPERATING THE SELF-CLEANING OVEN

## Quick Reminder:

1. Latch the door.
2. Turn the Oven Temperature knob to CLEAN.

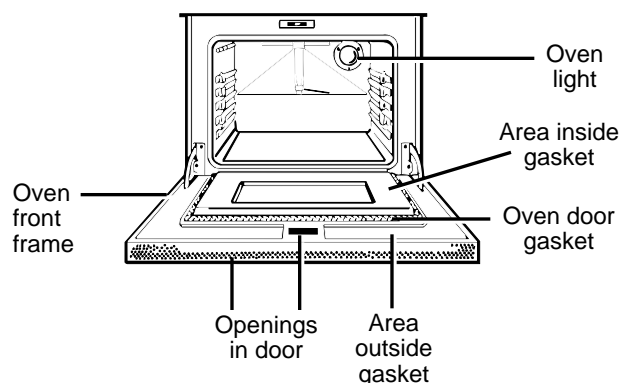
## Before a Clean Cycle

We recommend venting with an open window or using a ventilation fan or hood during the first self-cleaning cycle.

1. Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they cannot withstand the high cleaning temperatures.

**NOTE:** The oven shelves may be left in oven. They will discolor and become hard to slide 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, and oven door outside gasket with a dampened cloth. Polish with a dry cloth. Do not clean gasket. Do not allow water to run down through openings in top of door.

Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.

Make sure the oven light bulb cover is in place.

Do not let water run down through openings 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**—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 oven door and make sure the oven light is off. If the oven light is not turned off, the life of the bulb will be shortened or it may cause the bulb to burn out immediately.

**The oven shelves may be cleaned in the self-cleaning oven.** However, they will darken, lose their luster and become hard to slide.

**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.

## How to Set the Oven for Cleaning

## Quick Reminder:

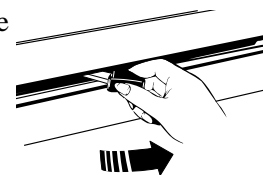
1. Latch the door.
2. Turn the Oven Temperature knob to CLEAN.

If the oven is too hot and you start to set a clean cycle, you will not be able to slide the latch. Allow additional time for cooling before you try to set the cycle.

1. Follow directions to prepare the oven for cleaning.

2. Slide the latch handle to the right as far as it will go.

**Never force the latch handle. Forcing the handle will damage the door lock mechanism.**



3. Turn the Oven Temperature knob to CLEAN.

To reach the full cleaning temperature, the Oven Temperature knob must be turned all the way to the stop in the CLEAN section of the knob.

The clean light will be on.

**The clean cycle time is just over 3 hours.**



## After a Clean Cycle

The clean light will go off.

Turn the Oven Temperature knob to OFF. Slide the latch handle to the left.

**Never force the latch handle.** Wait until the latch slides easily. Forcing the latch handle may damage the door lock.

**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.

**If the shelves have become hard to slide,** wipe the shelf supports with cooking oil.

## To Stop a Clean Cycle

1. Turn the Oven Temperature knob to OFF.
2. Wait until the oven has cooled below the locking temperature.
3. Slide the latch to the left to unlock the oven door.

## Questions and Answers

### 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. Turn the Oven Temperature knob to OFF. Open windows to rid room of smoke. Wipe up the excess soil and reset the clean cycle.

### Q. Is the “crackling” or “popping” sound I hear during cleaning normal?

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

### Q. Should there be any odor during the cleaning?

A. Yes, there may be an 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 will lose their luster and become hard to slide. To make shelves slide more easily, wipe the shelf supports with cooking oil.

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

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

### Q. Can I cook food on the cooktop while the oven is self-cleaning?

A. Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do.



## 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 ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.**

### Lift-Up/Off Cooktop

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

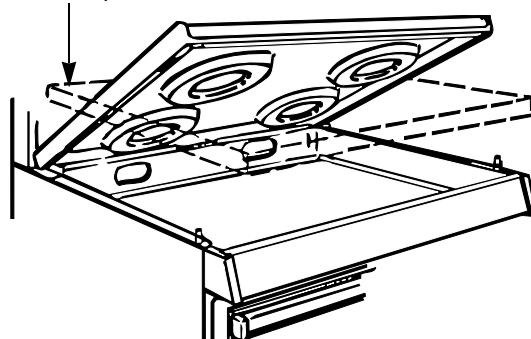
To make cleaning easier, the cooktop may be lifted up or off.

**Be sure all burners are turned off before raising the cooktop.** Then remove the grates. Grasp the two front burner wells and lift the cooktop up or off. Be careful of the pilots when the cooktop is up.

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

**To replace the cooktop if you have removed it,** insert the two tabs at the back of the cooktop into slots at the base of the backguard.

Hold cooktop flat to remove



**NOTE:** Porcelain enamel can chip if dropped. Handle the cooktop carefully.

### Porcelain Enamel Cooktop

**The porcelain enamel finish is sturdy but breakable if misused.** This finish is acid-resistant.

However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

**If acids spill on the cooktop while it is hot,** use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

**For other spills such as fat splatterings,** wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

### Burner Grates

**Lift the grates out when cool.**

The grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners.



**To prevent rusting on cast iron grates,** apply a light coating of cooking oil on the bottom of the grates.

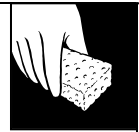
**To get rid of burned-on food,** place the grates in a covered container (or plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary.

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.

### Kick Panel

Wipe with soap and water. Rinse well. Do not use cleansing powders or harsh abrasives which may scratch the surface.



## Removable Cooktop Burners

The cooktop burners on your range may be removed for cleaning. Be sure all cooktop knobs are turned to OFF and the burners are cool, then remove or raise the cooktop.

If the shipping screws were not removed from the burner when the range was installed, do so now. See the Installation Instructions.

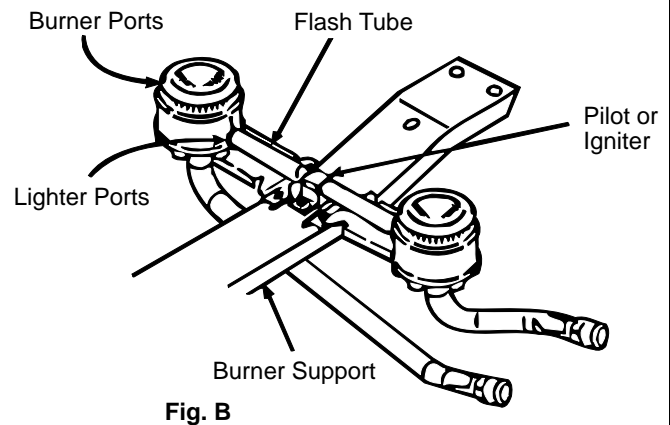
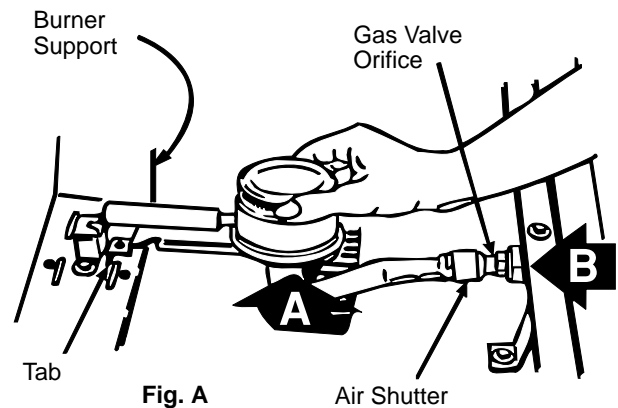
### To remove the burners:

1. Grasp the burner head and tilt it to the right to release the 2 tabs from the burner support (A in Fig. A).
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 (Fig. B). Check the lighter and burner ports. If they are clogged, use a small safety pin or a small sewing needle to clear them.

**Be careful not to disturb the air shutter setting while cleaning.** If you need to readjust the air shutter, see the Installation Instructions.

### To replace the burners:

1. Slip the air shutter over the gas valve orifice (Fig. A).
2. Lower the burner assembly and hook the tab in the slots in the burner support (Fig. A).
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 (Fig. B).



## Control Panel and Knobs

**It's a good idea to wipe the control panel after each use of the oven.** Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

**Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel**—they will damage the finish. A 50/50 solution of vinegar and hot water works well.

**The control knobs may be removed for easier cleaning.**

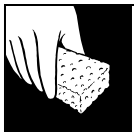
**Before removing the knobs for cleaning,** please note that the knobs on the left side and the knobs on the right side are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper placement.

**To remove the knob,** pull it straight off the spring clip. If it is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.

**Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.**

**To replace the knobs,** match the "D" shaft on the stem. Inspect the core of the knob to insure that the metal insert is in place. Do not force the knob.

*(continued next page)*



# CARE AND CLEANING

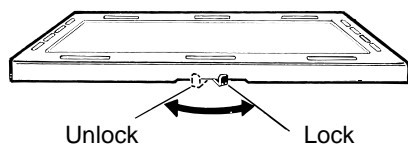
(continued)

## Removable Oven Bottom

The oven bottom can be removed to clean large spills, but oven bottom must be replaced before using self-cleaning cycle.

### To remove:

1. Slide the tab at the center front of the oven bottom to the left.



2. Lift the oven bottom up and out.

### To replace:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place and slide the front tab to the right to lock the oven bottom into place.

### The oven bottom has a porcelain enamel finish.

To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic 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 clean-up 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.

## Oven Shelves

**Clean the shelves with an abrasive cleanser or steel wool.** After cleaning, rinse the shelves with clean water and dry with a clean cloth.

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



## Broiler Pan and Rack

**After broiling,** remove the broiler pan from the oven. Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container. Wash and rinse the broiler pan and rack in hot water with a soap-filled or plastic scouring pad.

**If food has burned on,** sprinkle the rack with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned on foods.

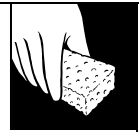
The broiler pan may be cleaned with a commercial oven cleaner. Do not use an oven cleaner on the rack.



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

Do not store a soiled broiler pan and rack anywhere in the range.

**Do not clean the broiler pan and rack in the self-cleaning oven.**



## Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the oven door by the handle. This can cause the glass to break or can cause damage to 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.
- While working in the oven area, cover the hinges with towels or empty paper towel rolls to prevent pinched fingers and chipping the porcelain enamel on the frame.

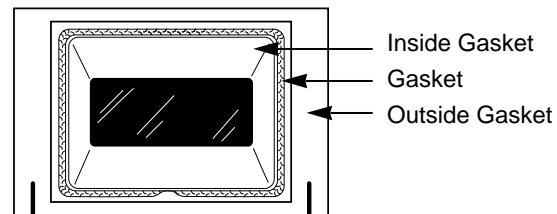
**To replace the door**, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If the hinges snap back against the oven frame, pull them back out.

### 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 may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

## Painted Surfaces

Painted surfaces include the outside oven door, sides, control panel and drawer front. Clean these with soap and water or a vinegar and water solution. **Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.**

## Glass Surfaces

**To clean the outside glass finish**, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside openings in the top of the oven door while cleaning.

## Metal Parts

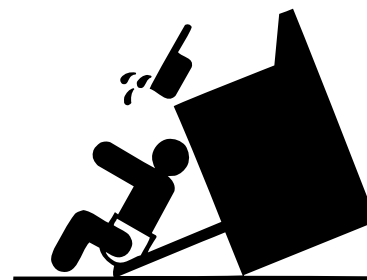
**Do not use steel wool, abrasives, ammonia or commercial oven cleaners.** To safely clean surfaces, wash, rinse and then dry with a soft cloth.



## ANTI-TIP DEVICE

### WARNING

- All ranges can tip.
- Injury could result.
- Install the Anti-tip device packed with the range.
- See the Installation Instructions.



### STABILITY DEVICE INSTALLATION INSTRUCTIONS FOR BRACKET KIT NO. 342473

#### Tools needed:

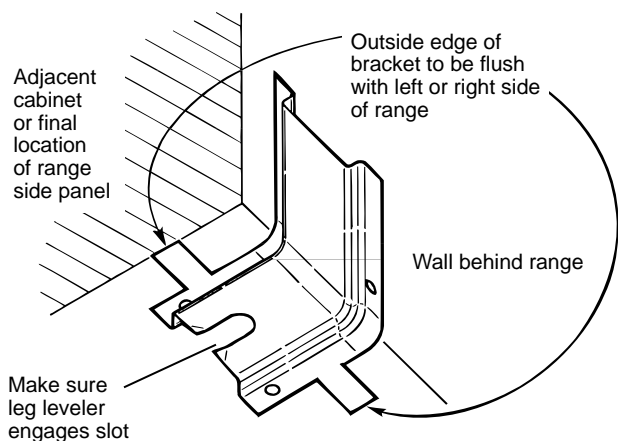
- Phillips head screwdriver
- 1 $\frac{3}{8}$ " open end or adjustable wrench

The bracket attaches to floor or wall to hold either the right or left rear leg leveler. If fastening to the floor, be sure that the screws do not penetrate electrical wiring or plumbing. If this cannot be determined, use shorter screws that will not penetrate through flooring.

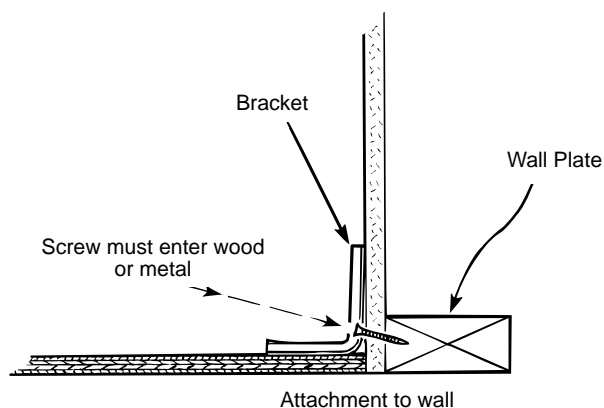
If the bracket came with your range, it is shipped attached to the lower range back. Remove and discard the shipping screw that holds the bracket and then follow the instructions below.

1. Decide whether the bracket will be installed on the right or left side of the range location.
2. If the bracket side of the range is adjacent to a cabinet, place the bracket against back wall and cabinet as shown in Figure 1.

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the bracket with its outside edge at this location and against the back wall. See Figure 1.



3. Determine whether you will anchor the bracket to the floor or wall. Fasten the bracket securely with the screws provided. The screws are self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to masonry you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
4. Using the wrench, back out the four leg levelers at least two turns. See the Installation Instructions for more leveling information before positioning range.
5. Slide the range into place. Be sure the rear leg leveler fully engages the slot in the bracket. If the range cannot be moved back far enough for the rear leg leveler to enter the bracket, move the bracket forward as required and attach to the floor in the new location.





# 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.

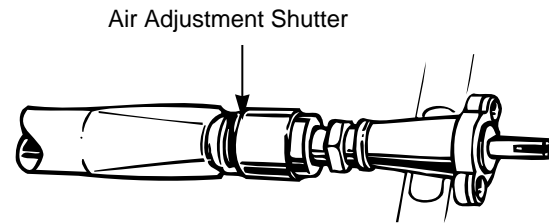
**When the right amount of air flows into the burner,** the flame will be steady, relatively quiet and have approximately 3/4" sharp blue cones. This is usually the case with factory preset shutter settings.

**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.

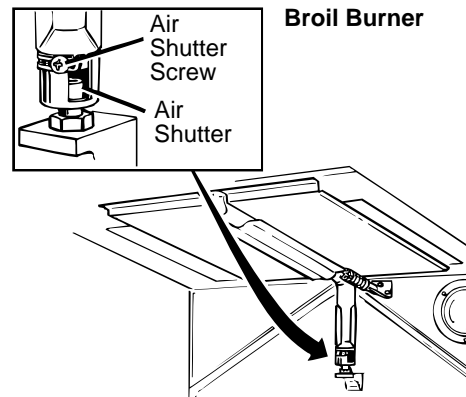
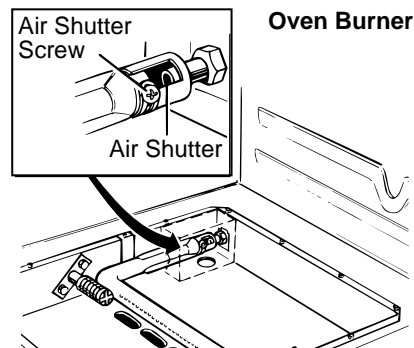
**To adjust the flow of air to the burners,** apply a blade-type screwdriver against the friction-fit shutters and push to adjust the shutters, allowing more or less air into the burner tubes as needed.



## Oven Burner and Broil Burner Air Adjustment Shutters




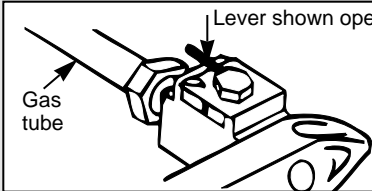
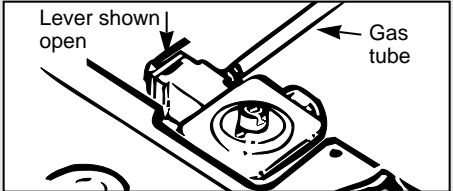
The air adjustment shutters for the oven and broil burners regulate the flow of air to the flame.

Use a screw driver to loosen the air shutter screw. Adjust the air shutter. Retighten the air shutter screw.





# QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> <li>• Plug on range is not completely inserted in the electrical outlet.</li> <li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li> <li>• Oven controls not properly set.</li> </ul>
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none"> <li>• Make sure electrical plug is plugged into a live power outlet.</li> <li>• Burner holes on the side or around the top of burner may be clogged. Remove burners and clean them with a small safety pin or sewing needle. Make sure you do not enlarge the holes.</li> </ul>
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p><b>(A) Yellow flames—</b> Call for service</p> </div> <div style="text-align: center;">  <p><b>(B) Yellow tips on outer cones—</b>Normal for LP gas</p> </div> <div style="text-align: center;">  <p><b>(C) Soft blue flames—</b>Normal for natural gas</p> </div> </div> <ul style="list-style-type: none"> <li>• 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.</li> <li>• With LP gas, some yellow tipping on outer cones is normal.</li> </ul>
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> <li>• If range is connected to LP gas, check all steps in the Installation Instructions.</li> </ul>
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> <li>• Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything.</li> <li>• Aluminum foil being used improperly in oven.</li> <li>• Oven vent blocked on top of range.</li> <li>• Oven Temperature knob set incorrectly or not turned on.</li> <li>• Incorrect cookware being used. Check each cooking section for cookware tips or recommendations.</li> <li>• Check common problems listed in Baking, Roasting and Broiling sections.</li> <li>• Oven bottom not securely seated in position.</li> </ul>
STRONG ODOR	<ul style="list-style-type: none"> <li>• Improper air/gas ratio in oven. Adjust oven burner air shutter.</li> <li>• An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.</li> </ul>
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> <li>• The oven thermostat needs adjusting. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.</li> </ul>
SURFACE BURNERS LIGHT BUT OVEN DOES NOT	<ul style="list-style-type: none"> <li>• The oven gas shut off valve may have accidentally been moved during cleaning or moving. To check the oven gas shut off valve raise the cooktop and look for the gas shut off lever either on the front large tube or at the extreme right rear corner. Make sure the lever is turned so that it is parallel to the gas tube.</li> </ul> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  </div> <div style="text-align: center;">  </div> </div>

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

# We'll Be There

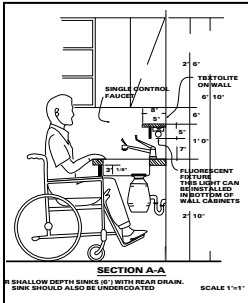
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

## ***In-Home Repair Service*** **800-GE-CARES (800-432-2737)**

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.

## ***GE Answer Center®*** **800.626.2000**

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.



## ***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.

## ***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 GE GAS RANGE WARRANTY

**Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.**

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

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

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

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

## WHAT IS NOT COVERED

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

### Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free: GE Answer Center® 800.626.2000 consumer information service

- Improper installation.

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

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

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

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

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

**Warrantor: General Electric Company**

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



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