



Electric Free-Standing, Slide-In and Drop-In Ranges

For a Spanish version of this manual, visit our Website at GEAppliances.com.

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet GEAppliances.com.

In Canada contact us at: www.GEAppliances.ca

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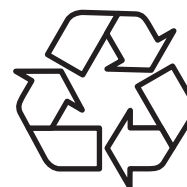
Model # _____

Serial # _____

You can find them on a label behind the drawer or behind the lower oven door on the front of the range frame.

Owner's Manual

Quickset III and Quickset IV Models



Printed on Recycled Paper

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electric shock, serious injury or death.

ANTI-TIP DEVICE



⚠ WARNING

- All ranges can tip.
- BURNS or other SERIOUS INJURIES can result.
- INSTALL and CHECK the ANTI-TIP bracket following the instructions supplied with the bracket.

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

For Freestanding Ranges:

To check if the bracket is installed and engaged properly, remove the storage drawer or kick panel and look underneath the range to see that the leveling leg is engaged in the bracket. On models without a storage drawer or kick panel, carefully tip the range forward. The bracket should stop the range within 4 inches. If it does not, the bracket must be reinstalled. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

For Slide-In Ranges:

To check if the bracket is installed and engaged properly, remove the storage drawer or kick panel and look underneath the range to see that the leveling leg is engaged in the bracket.

For Drop-In Ranges:

To check if the bracket is installed and engaged properly, lower the oven door and gently apply medium force at the handle end until movement of the range is detected. Continue pressing until the anti-tip bracket is engaged and movement stops. A small amount of movement is acceptable at the back of the range top, but it should be stable and not tip once the anti-tip bracket is engaged. If it does not, the bracket must be reinstalled.

If you did not receive an anti-tip bracket with your purchase, call 1.800.626.8774 to receive one at no cost (in Canada, call 1.800.561.3344). For installation instructions of the bracket, visit GEAppliances.com (in Canada, GEAppliances.ca).

⚠ WARNING

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.

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

⚠ WARNING

GENERAL SAFETY INSTRUCTIONS

- Use this appliance for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **CAUTION:** Do not store items of interest to children above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil to line drip pans or anywhere in the oven, except as described in this manual. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.
- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

⚠ WARNING

KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT THE FIRE FROM SPREADING:

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

⚠ WARNING COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended at medium or high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.

▲ WARNING**RADIANT COOKTOP SAFETY INSTRUCTIONS***(Some models)*

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Use CERAMA BRYTE® ceramic Cooktop Cleaner and CERAMA BRYTE® Cleaning Pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. **Note:** Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the *Cleaning the glass cooktop* section for detailed instructions.
- Read and follow all instructions and warnings on the cleaning cream label.

▲ WARNING**COIL COOKTOP SAFETY INSTRUCTIONS***(Some models)*

- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in an oven. Doing so may cause them to fail presenting a burn or fire hazard.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the OFF position and all coils are cool before attempting to lift or remove a coil surface unit.
- Be sure the drip pans are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Do not use aluminum foil to line drip pans. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.

▲ WARNING**OVEN SAFETY INSTRUCTIONS**

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Do not use aluminum foil to line the oven bottom. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING SELF-CLEANING OVEN SAFETY INSTRUCTIONS

(Some models)

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only gray porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- 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.

⚠ WARNING WARMING DRAWER/LOWER OVEN DRAWER SAFETY INSTRUCTIONS (Some models)

- The purpose of the warming drawer is to hold hot cooked foods at serving temperature. Bacteria will grow in food while it is below 140°F. Do not put cold food in warming drawer. Do not heat food for more than 2 hours. Failure to follow these instructions may result in foodborne illness.
- Do not leave paper products, plastics, canned food or combustible materials in the drawer. They may ignite.
- Do not touch the heating element or the interior surface of the drawer. These surfaces may be hot enough to cause burns.
- Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam that escapes can cause burns to hands, face and/or eyes.
- Do not use aluminum foil to line the lower drawer. The foil will trap heat below, and upset the performance of the oven. Foil can melt and permanently damage the drawer bottoms.

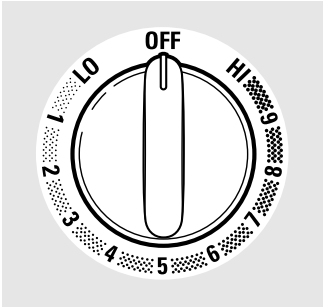
Using the surface units. *(on some models)*

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WARNING

FIRE HAZARD: Never leave the range unattended with the cooktop on medium or high settings. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

Throughout this manual, features and appearance may vary from your model.



At both **OFF** and **HI** the control **clicks** into position. You may hear slight **clicking** sounds during cooking, indicating the control is maintaining your desired setting.

Be sure you turn the control knob to **OFF** when you finish cooking.

How to Set

Push the knob in and turn in either direction to the setting you want.

For glass cooktop surfaces:

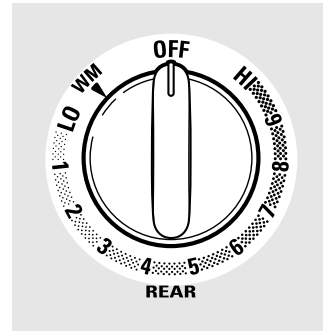
A **HOT COOKTOP** indicator light will glow when any radiant element is turned on, and will remain on until the surface is cooled to approximately 150°F.

Indicator light will:

- come on when the unit is turned on or hot to the touch.
- stay on even after the unit is turned off.
- glow until the unit is cooled to approximately 150°F.

For coil cooktop surfaces:

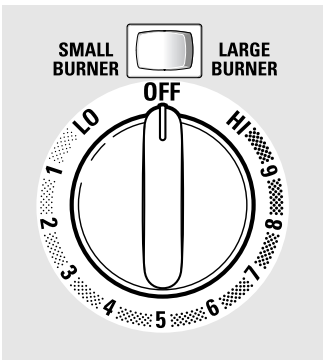
A surface unit **ON** indicator light will glow when any surface unit is on.



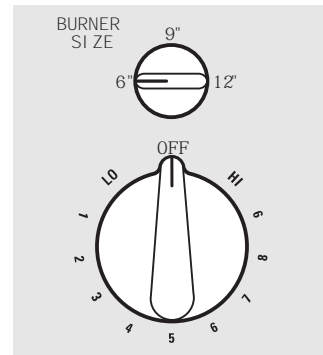
The **WM** (warm) setting (on some models) on the right **REAR** surface unit keeps already heated food warm until ready to serve.

Dual and Triple Surface Units and Control Knobs *(on some models)*

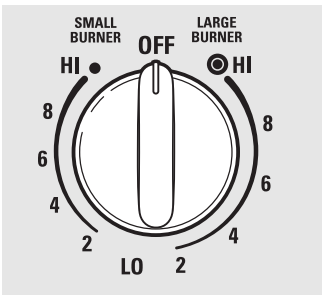
The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



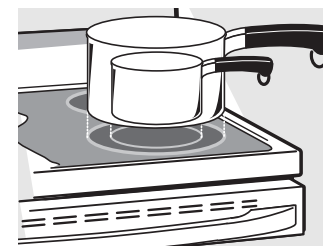
On some models.



Models with a Tri-Ring surface element only.



On some models.



Using the surface units.

Throughout this manual, features and appearance may vary from your model.

Temperature Limiter on Radiant Glass Cooktops

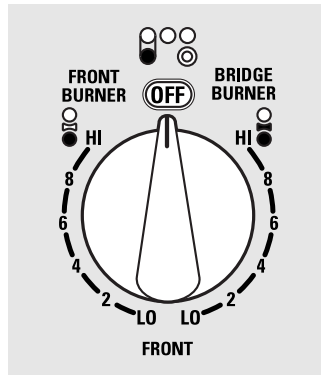
Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

- the pan boils dry.
- the pan bottom is not flat.
- the pan is off-center.
- there is no pan on the unit.

Models with a bridge burner only.

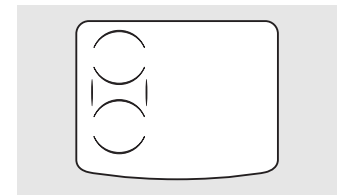


Using the Bridge Burner (on some models)

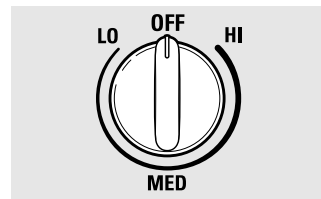
To use the bridge burner, turn the left-front control knob to the **BRIDGE BURNER** settings.

For full bridge surface unit operation, also turn on the left-rear surface unit.

To use only the front surface unit, turn the control knob to the **FRONT BURNER** settings.



Warming Zone



Using the Warming Zone

⚠ WARNING

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm setting to heat cold food.
- Do not use warm setting for more than 2 hours.

Failure to follow these instructions may result in foodborne illness.

The **WARMING ZONE**, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the **WARMING ZONE** could result in foodborne illness.

Push and turn the control knob to any desired setting.

For best results, all foods on the **WARMING ZONE** should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

Use the lowest setting for breads and pastries. Use a medium setting for vegetables, sauces, stews, cream soups, butter and chocolate. Use the highest setting for soups (liquid) and hot beverages. These initial suggested settings are for reference only. The temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.

Always use pot holders or oven mitts when removing food from the **WARMING ZONE**, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red like the cooking elements.

The following information will help you choose cookware which will give good performance on glass cooktops.

Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

For Models With a Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.



Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch-resistant, not scratchproof.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.



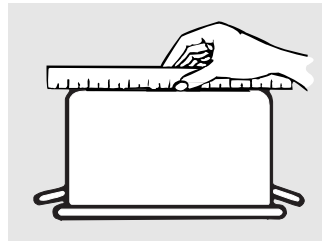
Never cook directly on the glass. Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.

Selecting types of cookware for radiant glass cooktop models.

The following information will help you choose cookware which will give good performance on glass cooktops.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel on Cast Iron:

recommended if bottom of pan is coated

Porcelain Enamel on Steel:

not recommended

Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

Glass-ceramic:

not recommended

Poor performance. Will scratch the surface.

Stoneware:

not recommended

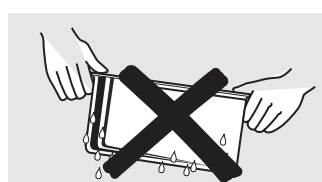
Poor performance. May scratch the surface.

Cast Iron:

not recommended—unless designed specifically for glass cooktops

Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.

NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.



Do not place wet pans on the glass cooktop.



Do not use woks with support rings on the glass cooktop.



10 Use flat-bottomed woks on the glass cooktop.

For Best Results

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids.
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.

Using the oven control, clock and timer features and settings.

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Throughout this manual, features and appearance may vary from your model.



Bake/Temp Recall Pad

Touch this pad to select the bake function.

Bake Light

Flashes while in edit mode—you can change the oven temperature at this point. Glows when the oven is in bake mode.



Start/On Pad

Must be touched to start any cooking or cleaning function.

Display

Shows the time of day, oven temperature and the times set for the timer or automatic oven operations. The display will show **PrE** while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature.

If "F-" and a number or letter flash in the display and the oven control signals, this indicates a function error code.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage. Reset the clock.

If the function error code appears during the self-cleaning cycle, check the oven door latch. The latch handle may have been moved, even if only slightly, from the latched position. Make sure the latch is moved to the right as far as it will go.

Touch the Clear/Off pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the range and call for service.



Kitchen Timer On/Off or Timer On/Off Pad

Touch this pad to select the timer feature. Then press + and - pads to adjust time.

Timer Light

Flashes while in edit mode—you can change the set time at this point. Glows when the timer has been activated. Flashes again when the time has run out until the control is reset.



Clock Pad

To set the clock, press this pad twice and then press the + and - pads. The time of day will flash in the display when the oven is first turned on.



Start Time Pad

Use along with the **Cooking Time** or **Self Clean** pads to set the oven to start and stop automatically at a time you set.

Start Time Light

Flashes while in edit mode—you can change the start time at this point. Glows when the function has been activated.

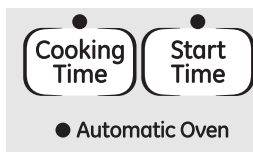


Cooking Time Pad

Touch this pad and then touch the + or - pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

Cooking Time Light

Flashes while in edit mode—you can change the set time at this point. Glows when the function has been activated. Flashes again when the time has run out until the control is reset.



Automatic Oven Light

This lights anytime the oven has been programmed using the **Cooking Time** or **Start Time** functions.



Oven Light On/Off Pad

Touch this pad to turn the oven light on or off.



- Pad

Short taps to this pad will decrease the time or temperature by small amounts. Touch and hold the pad to decrease the time or temperature by larger amounts.



+ Pad

Short taps to this pad will increase the time or temperature by small amounts. Touch and hold the pad to increase the time or temperature by larger amounts.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

Using the oven control, clock and timer features and settings.

Throughout this manual, features and appearance may vary from your model.



Self Clean Pad

Touch this pad to select the self-cleaning function. See the *Using the self-cleaning oven* section.

Self Clean Light

Flashes while in edit mode—you can change the length of time for the self-clean cycle at this point. Glows when the oven is in the self-clean cycle. After the self-clean cycle, the light will turn off. Unlatch the door.



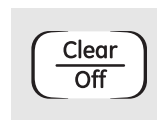
Convection Bake/Temp Recall

Touch this pad to select baking with the convection function.



Steam Clean

Touch this pad for easier cleaning, light soiling of the oven cavity or door.



Clear/Off Pad

Touch this pad to cancel **ALL** oven operations except the clock and timer.



Broil Hi/Lo Pad

Touch this pad to select the broil function.

Broil Light

Flashes while in edit mode—you can switch from **Hi** to **Lo Broil** at this point. Glows when the oven is in broil mode.

Indicator Lights

EDIT mode lasts several seconds after the last pad press. **Start Time On/Off** and **Cooking Time On/Off** will be the only pads lit if either of these options is selected. (Example: **Start Time** is selected with **Bake**—the **Start Time** pad will remain lit until the clock reaches the programmed time, at which point it will turn off and the **Bake/Temp Recall** pad light will light up.)

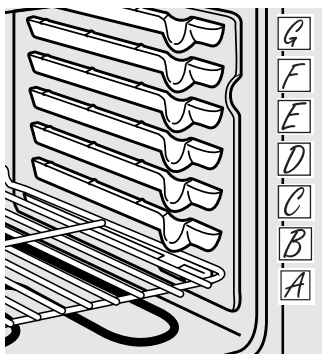
Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the **Clock** pad. Enter the correct time of day by touching the **+** or **-** pads. Touch the **Start/On** pad.

Using the oven.

To avoid possible burns, place the racks in the desired position before you turn the oven on.



Number of rack positions vary by model.

12

Before you begin...

The racks have stop-locks, so that when placed correctly on the rack supports, they will stop before coming completely out and will not tilt.

When placing and removing cookware, pull the rack out to the bump on the rack support.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the rack (stop-locks) on the support, tilt up the front and push the rack in.

CAUTION

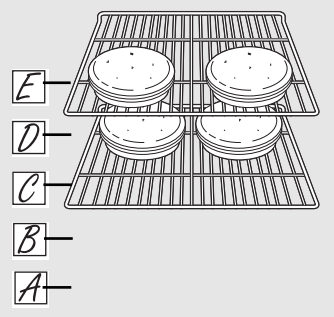
When you are using the rack in the lowest position (A), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two pot holders, pull the rack out by holding the sides of it. The rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out. Be very careful not to burn your hand on the door when using the rack in the lowest position (A).

Using the oven.

To avoid possible burns, place the racks in the desired position before you turn on the oven.



Do not place foods or baking stone directly on the oven floor.

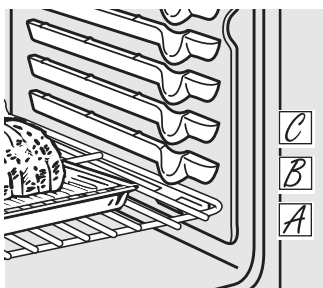


Preheating and Pan Placement

Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastries and breads. The display will show "PrE" while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature.

If baking four cake layers at the same time, place two layers on rack C and two layers on rack E. Stagger pans on the rack so one is not directly above the other.

Baking results will be better if the food is centered in the oven as much as possible. Angel Food cake is the exception and should be placed on the bottom oven rack (position A). Follow package direction on prepackaged and frozen foods for pan placement. Pans should not touch each other or the walls of the oven. If you need to use two racks, stagger the pans so one is not directly above the other. Leave approximately 1½" between pans and from the front, back and sides of oven wall.



How to Set the Oven for Baking

- 1 Touch the **Bake** pad.
- 2 Touch the + or - pads until the desired temperature is displayed.
- 3 Touch the **Start/On** pad. The oven will start automatically. The display will show **PrE** while preheating. When the oven reaches the selected temperature, the oven control will beep several times and the display will show the oven temperature.

To change the oven temperature during BAKE cycle, touch the **Bake** pad and then the + or - pads to get the new temperature.

- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Touch the **Clear/Off** pad when baking is finished and then remove the food from the oven.

Aluminum Foil

Do not use aluminum foil to line oven bottoms. The foil will trap heat below, and upset the performance of the oven. Foil can melt and permanently damage the oven bottom. Damage from improper use of aluminum foil is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary, and never entirely cover an oven rack with aluminum foil. Keep foil at least 1 1/2" from the oven walls to prevent poor heat circulation.

The type of margarine will affect baking performance!

Most recipes for baking have been developed using high-fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher-fat product.

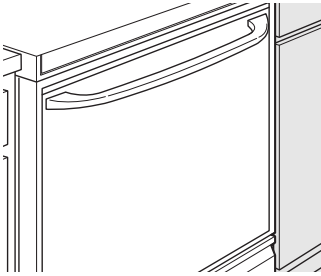
Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low-fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

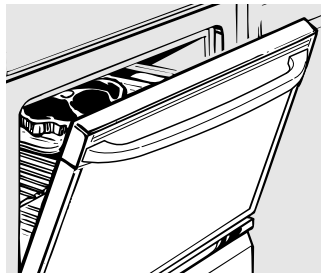
Using the oven.

Door Positioning During Broiling:

For models JSS28 and JDS28:



For all other models:



Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

How to Set the Oven for Broiling

Use **Lo Broil** to cook foods such as poultry or thick cuts of meat thoroughly without overbrowning them.

- 1 Place the food on a broiler grid in a broiler pan designed for broiling.
- 2 Follow suggested rack positions in the *Broiling Guide*.
- 3 Touch the **Broil Hi/Lo** pad once for **Hi Broil**.

To change to **Lo Broil**, touch the **Broil Hi/Lo** pad again.

- 4 Touch the **Start** pad.
- 5 When broiling is finished, touch the **Clear/Off** pad.

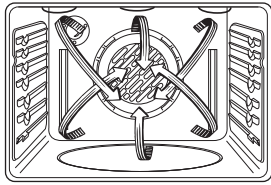
Broiling Guide

Preheat the broiler for 2 minutes to improve performance.

Food	Doneness	Type or Thickness	Rack Position*	Comments
Beef	Rare (140°F)	Steaks – 1" thick	E or F (food should be 1" to 3" from broil element)	Steaks less than 1" thick are difficult to cook rare. They cook through before browning. To prevent curling of meat, slash fat at 1" intervals.
	Medium (160°F)	Steaks – 3/4" to 1" thick	E (food should be 3" to 4" from broil element)	
	Well Done (170°F)	Steaks – 3/4" to 1" thick or Ground Beef Patties	D or E (food should be 3" to 5" from broil element)	
Chicken		Breast, boneless	C (food should be 8" to 9" from broil element)	Broil skin-side-down first.
		Breast, bone-in	C (food should be 7" to 8" from broil element)	
Fish Fillets		1/2" to 1" thick	D or E (food should be 3" to 6" from broil element)	Handle and turn very carefully.
Pork Chops	Well Done (170°F)	3/4" thick	D (food should be 6" to 7" from broil element)	To prevent curling of meat, slash fat at 1" intervals.

*Use rack position A for the smaller 2-rack position oven.

If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven rack one position higher.



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

Convection Baking

Ideal for evenly browned baked foods cooked on multiple shelves.

- Good for large quantities of baked foods.
- Good results with cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread. The convection fan circulates the heated air evenly over and around the food.

The Convection Fan

During Convection Bake, the fan will operate continuously. The fan will stop when the oven door is opened, but the heat will not turn off. The fan will resume operation when the door is closed. During preheating (**PrE**) the fan will come on for 10 seconds and then shut off.

Auto Temp Conversion

When convection baking, the Auto Temp Conversion feature automatically reduces the set regular baking temperature by 20°F.

Increase the Convection Baking temperature setting 20°F higher for faster cooking of large cuts of meat and poultry.

How to Set the Oven for Convection Baking

- 1 Touch the **Convection Bake** pad.
- 2 Touch the **+** or **-** pads until the desired temperature is displayed.
- 3 Touch the **Start/On** pad.
- 4 The oven will start automatically. The display will show **PrE** while preheating. When the oven reaches the selected temperature, the oven control will beep several times and the display will show the oven temperature.
- 5 Check food for doneness at the minimum time on the recipe. Cook longer if necessary.
- 6 Touch the **Clear/Off** pad when baking is finished, and then remove the food from the oven.

To change the oven temperature during Convection Bake, touch the **Convection Bake** pad and then the **+** or **-** pads to set the new temperature.

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

Cookware for Convection Cooking

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

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular baking can also be used for convection baking but should not be used at temperatures higher than the temperature recommended by the cookware manufacturer. Plastic cookware that is heat-resistant to temperatures of 400°F can also be used.

Metal and Glass

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

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

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

Using the warming drawer. (on some models)

▲ WARNING

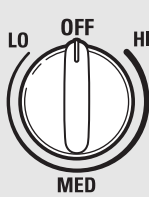
FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm settings to heat cold food.
- Do not warm food for more than 2 hours.

Failure to follow these instructions may result in foodborne illness.

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.

WARMING DRAWER



When Using the Warming Drawer

Push and turn the control knob to any desired setting.

The warming drawer will keep hot, cooked foods warm.

Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.

Allow approximately 25 minutes for the warming drawer to preheat.

- Do not put liquid or water in the warming drawer.

- All foods placed in the warming drawer should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

NOTE: Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty.

- Remove serving spoons, etc., before placing containers in warming drawer.

Temperature Selection Chart

To keep several different foods hot, set the control to the food needing the highest setting.

- The temperature, type and amount of food, and the time held will affect the quality of the food.
- Repeated opening of the drawer allows the hot air to escape and the food to cool.
- With large loads it may be necessary to use a higher warming drawer setting and cover some of the cooked food items.
- Do not use plastic containers or plastic wrap.

Food Type	Control Setting
Casserole	MED
Chili	HI
Pizza	MED
Potatoes, baked	HI
Tortilla Chips	LO
Waffles	LO

To Crisp Stale Items

- Place food in low-sided dishes or pans.
- Preheat on **LO** setting.
- Check crispness after 45 minutes. Add time as needed.

To Warm Serving Bowls and Plates

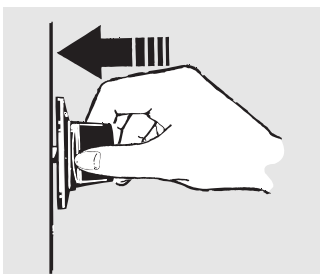
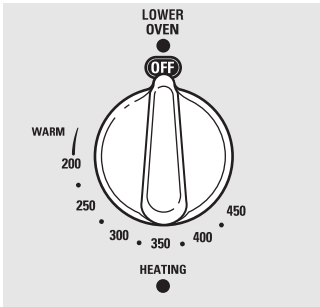
▲ CAUTION

Dishes will be hot. Use pot holders or mitts when removing hot dishes.

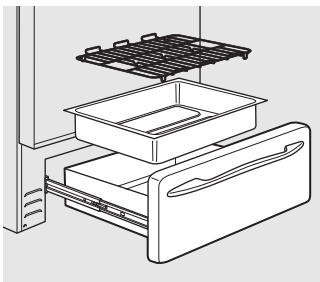
To warm serving bowls and plates, set the control on **LO**.

- Use only heat-safe dishes.
- If you want to heat fine china, please check with the manufacturer of the dishes for their maximum heat tolerance.
- You may warm empty serving dishes while preheating the drawer.

The lower oven drawer may be used to bake foods using the same times and temperatures as a standard oven. Foods ideal for baking in the lower oven drawer include pizza, frozen foods, casseroles, biscuits, rolls and many desserts.



Push in and turn the lower oven drawer knob to any desired setting.



To Use the Lower Oven Drawer

- 1 Push in and turn the lower oven drawer knob to any desired setting.
 - 2 Allow the lower oven drawer to preheat.
- The ON signal light is located above the knob and glows when the knob is in the ON position. It remains ON until the knob is moved to the OFF position.
 - The "Heating" signal light is located below the knob and glows when the heating elements are active. Preheat is complete after the "Heating" signal has turned off for the first time after the knob is turned on.

NOTES:

- Always use the included drawer rack when using the lower oven drawer.
- The lower oven drawer cannot be used during a self-clean cycle of the upper oven.
- Do not put food, foil or cookware directly on the bottom of the lower oven drawer. Always use the included drawer rack.
- If foods require a cover, use only foil or lids able to withstand baking temperatures. Do not use plastic.
- Maximum height of foods that can be baked in the lower oven drawer is 3¹/₂"
- Do not put liquid or water in the lower oven drawer.
- Never place plastics, paper, canned foods or combustible material in the lower oven drawer.

The lower oven drawer uses less energy than the upper oven. Allow the following approximate times for preheating:

Desired Lower Oven Temperature	Preheat Time
WARM	10 minutes
350°F	15 minutes
425°F	25 minutes

When Using the Lower Oven Drawer Warm Setting

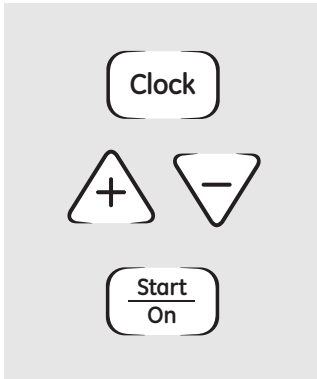
The WARM SETTING of the lower oven drawer can be used to keep hot cooked foods at serving temperatures. Always start with hot food. Do not use the WARM SETTING to heat cold food other than crisping crackers, chips or dry cereal.

NOTE: The beginning temperature of the food, the amount of food, the type of food, the container and the amount of time the food is in the drawer will affect the quality and ending temperature of the food.

Push in and turn the control knob to the warm setting.

Using the clock and timer.

Not all features are on all models.



Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a delayed cooking or a delayed self-cleaning cycle.

- 1 Touch the **Clock** pad twice.
- 2 Touch the + or – pads.

If the + or – pads are not touched within one minute after you touch the **Clock** pad, the display reverts to the original setting.

If this happens, touch the **Clock** pad twice and reenter the time of day.

- 3 Touch the **Start/On** pad until the time of day shows in the display. This enters the time and starts the clock.

To check the time of day when the display is showing other information, simply touch the **Clock** pad. The time of day shows until another pad is touched.

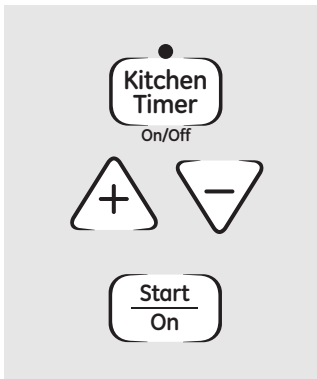
To Turn Off the Clock Display

If you have several clocks in your kitchen, you may wish to turn off the time of day clock display on your range.

- 1 Touch the **Clock** pad once to turn off the time of day display. Although you will not be able to see it, the clock maintains the correct time of day.

- 2 Touch the **Clock** pad twice to recall the clock display.

NOTE: If the clock cannot be recalled or it will not stay permanently displayed, the Energy Saver Mode feature is on. To turn the feature off, see the *Energy Saver Mode* section.



The timer is a minute timer only. The **Clear/Off** pad does not affect the timer.

To Set the Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

- 1 Touch the **Kitchen Timer On/Off** pad.
- 2 Touch the + or – pads until the amount of time you want shows in the display. The maximum time that can be entered in minutes is 59. Times more than 59 minutes should be changed to hours and minutes.

- 3 Touch the **Start/On** pad. The time will start counting down, although the display does not change until one minute has passed.

- 4 When the timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the **Kitchen Timer On/Off** pad is touched.

If you make a mistake, touch the **Kitchen Timer On/Off** pad and begin again.

To Reset the Timer

If the display is still showing the time remaining, you may change it by touching the **Kitchen Timer On/Off** pad, then touching the + or – pads until the time you want appears in the display.

If the remaining time is not in the display (clock, start time or cooking time are in the display), recall the remaining time by touching the **Kitchen Timer On/Off** pad and then touching the + or – pads to enter the new time you want.

To Cancel the Timer

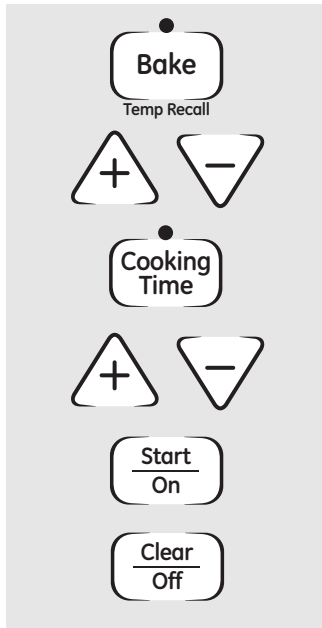
Touch the **Kitchen Timer On/Off** pad twice.

Using the timed baking feature. (on some models)

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

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

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

- 1 Touch the **Bake** pad.
- 2 Touch the **+** or **-** pads to set the oven temperature.
- 3 Touch the **Cooking Time** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the **+** or **-** pads to set the baking time.

The cooking time that you entered will be displayed. (If you select Cooking Time first and then adjust the Bake Temperature, the oven temperature will be displayed instead.)

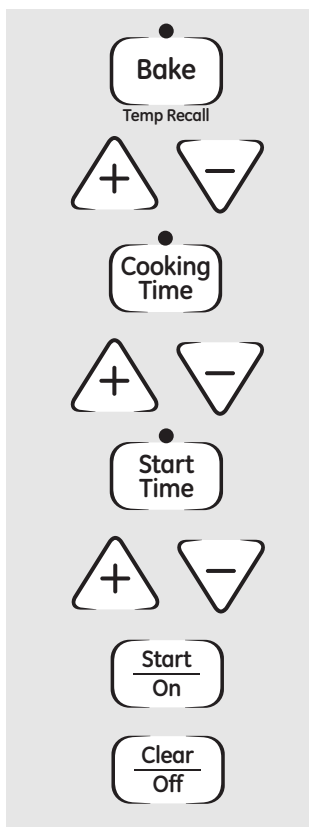
- 5 Touch the **Start/On** pad.

The display shows either the oven temperature that you set or the cooking time countdown. (The display starts with **PrE** if showing the oven temperature.)

The oven will continue to cook for the programmed amount of time, then turn off automatically.

- 6 Touch the **Clear/Off** pad to cancel if necessary.

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



How to Set a Delayed Start and Automatic Stop

The oven will turn on at the time of day you set, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Touch the **Bake** pad.
- 2 Touch the **+** or **-** pads to set the oven temperature.
- 3 Touch the **Cooking Time** pad.
- 4 Touch the **+** or **-** pads to set the desired length of cooking time.
- 5 Touch the **Start Time** pad.
- 6 Touch the **+** or **-** pads to set the time of day you want the oven to turn on and start cooking.
- 7 Touch the **Start/On** pad.

NOTE: An attention tone will sound if you are using timed baking and do not touch the **Start/On** pad.

NOTE: If you would like to check the times you have set, touch the **Start Time** pad to check the start time you have set or touch the **Cooking Time** pad to check the length of cooking time you have set.

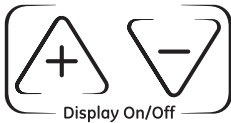
When the oven turns on at the time of day you have set, the display will show **PrE** until it reaches the selected temperature, then it will display the oven temperature.

At the end of cooking time, the oven will turn off and the end-of-cycle tone will sound.

- 8 Touch the **Clear/Off** pad to cancel if necessary.

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

Special features of your oven control.



Energy Saver Mode (on some models)

To save energy, you can turn off the time of day clock and the display when the range is not in use.

Press and hold the + and – pads at the same time to enable or disable this feature. This will turn the display on or off.

NOTE: The display will reset after a power outage.



Control Lockout (on some models)

Your control will allow you to lock out the touch pads so they cannot be activated when touched.

To lock/unlock the controls:

- 1 Touch the + and - pads at the same time for 3 seconds, until the display shows LOC ON.
- 2 To unlock the control, touch the + and - pads at the same time for 3 seconds,

until the display shows LOC OFF.

When this feature is on and the touch pads are touched, the control will beep and show LOC ON.

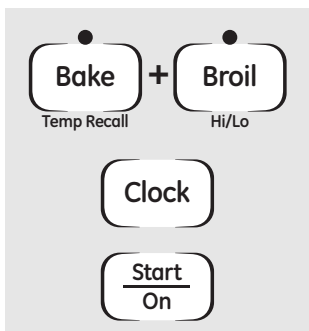
- The control lockout mode affects all touch pads. No touch pads will work when this feature is activated.
- The adjustment will be retained in memory after a power failure

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, touch the **Start/On** pad. The special features will remain in memory after a power failure.

NOTE: The Sabbath feature and the Thermostat Adjustment feature are also Special Features, but they are addressed separately in the following sections.



12 Hour Shutoff

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn **OFF** this feature, follow the steps below.

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time until the display shows **SF**.

- 2 Touch the **Clock** pad. The display will show **ON** (12 hour shutoff). Touch the **Clock** pad repeatedly until the display shows **OFF** (no shutoff).

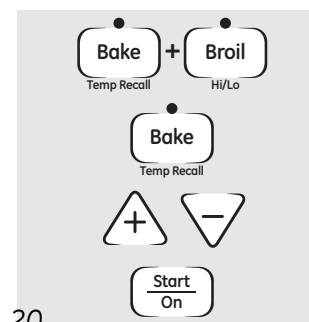
- 3 Touch the **Start/On** pad to activate the no shut-off and leave the control set in this special features mode.

Adjust the oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.



To Adjust the Thermostat

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time until the display shows **SF**.
- 2 Touch the **Bake** pad. A two-digit number shows in the display.
- 3 The oven temperature can be adjusted up to (+) 35°F hotter or (–) 35°F cooler. Touch the + pad to increase the temperature in 1-degree increments.

Touch the – pad to decrease the temperature in 1-degree increments.

- 4 When you have made the adjustment, touch the **Start/On** pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.

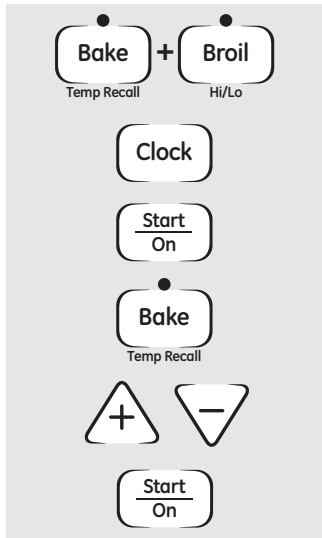
Using the Sabbath feature. (on some models)

(Designed for use on the Jewish Sabbath and Holidays)

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The Sabbath feature can be used for baking only. It cannot be used for broiling, self-cleaning, convection baking, steam cleaning or delay start cooking.

NOTE: The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.



When the display shows \Rightarrow the oven is set in Sabbath. When the display shows \Rightarrow the oven is baking/roasting.

How to Set Sabbath Feature for Regular Baking

NOTE: To understand how the oven control works, practice using regular baking (non-Sabbath) before entering Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold **both** the **Bake** and **Broil Hi/Lo** pads, **at the same time**, until the display shows **SF**.
- 2 Tap the **Clock** pad until **SAB** appears in the display.
- 3 Touch the **Start/On** pad and \Rightarrow will appear in the display.
- 4 Touch the **Bake** pad. No signal will be given.
- 5 The preset starting temperature will automatically be set to 350°. Tap the **+** or **-** pads to increase or decrease the temperature in 25° increments. The temperature can be set between 175° and 550°. No signal or temperature will be given.

- 6 Touch the **Start/On** pad.
- 7 After a random delay period of approximately 30 seconds to 1 minute, \Rightarrow will appear in the display indicating that the oven is baking/roasting. If \Rightarrow doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the **Bake** pad and tap the **+** or **-** pads to increase or decrease the temperature in 25° increments. Touch the **Start/On** pad.

NOTE: The **Clear/Off** and **Cooking Time** pads are active during the Sabbath feature.

How to Set Sabbath Feature for Timed Baking—Immediate Start and Automatic Stop

NOTE: To understand how the oven control works, practice using regular (non-Sabbath) Immediate Start and Automatic Stop before entering the Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold **both** the **Bake** and **Broil Hi/Lo** pads, **at the same time**, until the display shows **SF**.
- 2 Tap the **Clock** pad until **SAB** appears in the display.
- 3 Touch the **Start/On** pad and \Rightarrow will appear in the display.
- 4 Touch the **Cooking Time** pad.
- 5 Touch the **+** or **-** pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.
- 6 Touch the **Start/On** pad.
- 7 Touch the **Bake** pad. No signal will be given.

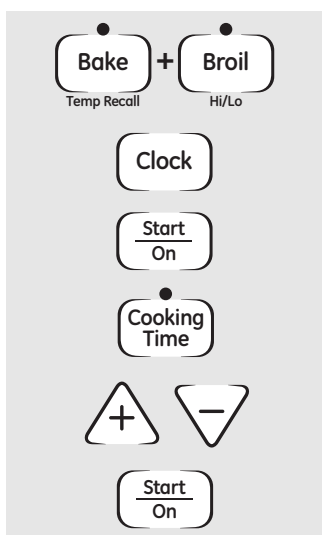
- 8 The preset starting temperature will automatically be set to 350°. Tap the **+** or **-** pads to increase or decrease the temperature in 25° increments. The temperature can be set between 175° and 550°. No signal or temperature will be given.

- 9 Touch the **Start/On** pad.

- 10 After a random delay period of approximately 30 seconds to 1 minute, \Rightarrow will appear in the display indicating that the oven is baking/roasting. If \Rightarrow doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the **Bake** pad and tap the **+** or **-** pads to increase or decrease the temperature in 25° increments. Touch the **Start/On** pad.

When cooking is finished, the display will change from \Rightarrow to \Rightarrow indicating that the oven has turned **OFF** but is still set in Sabbath. Remove the cooked food.



When the display shows \Rightarrow the oven is set in Sabbath. When the display shows \Rightarrow the oven is baking/roasting.

How to Exit the Sabbath Feature

- 1 Touch the **Clear/Off** pad.
- 2 If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only \Rightarrow is in the display.
- 3 Touch and hold **both** the **Bake** and **Broil Hi/Lo** pads, **at the same time**, until the display shows **SF**.

- 4 Tap the **Clock** pad until **ON** or **OFF** appears in the display. **ON** indicates that the oven will automatically turn off after 12 hours. **OFF** indicates that the oven will not automatically turn off. See the *Special Features* section for an explanation of the *12-Hour Shutoff* feature.

- 5 Touch the **Start/On** pad.

NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

Using the self-cleaning oven. (on some models)

CAUTION

FIRE HAZARD: Wipe grease and heavy soil from oven before self-cleaning. Failure to do so may result in an oven fire.

CAUTION

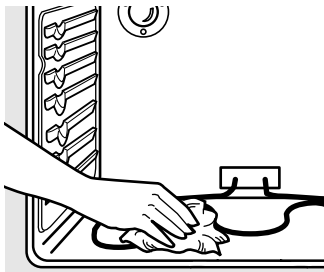
Never place cooking utensils, baking stones, foil, or any other items on the oven floor. Even items rated for high temperature may permanently adhere to oven bottom or cause heat damage to the oven, flooring or items in storage drawer.



Self Clean

If your range has this control pad, it has a self-cleaning oven. Follow these instructions.

If not, refer to the Porcelain Oven Cleaning section for oven cleaning instructions.



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

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

Remove broiler pan, broiler grid, all cookware and any aluminum foil from the oven.

NOTE:

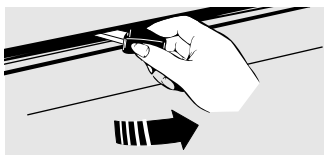
- If your oven is equipped with shiny, silver-colored oven racks, we recommend to remove them before you begin the self-clean cycle. They may remain in the oven during the self-clean cycle, but they will darken, lose their luster and become hard to slide.
- If your oven is equipped with gray porcelain-coated oven racks, they may be left in the oven during the self-clean cycle.

Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled or plastic scouring pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.



How to Set the Oven for Cleaning

Follow the directions in the *Before a Clean Cycle* section.

- 1 Latch the door.

NOTE: Never force the latch. If the oven is too hot, you will not be able to slide the latch. Allow the oven to cool.

- 2 Touch the **Self Clean** pad.
- 3 Touch the + or - pads until the desired Clean Time is displayed.

The Clean Time is normally 4 hours and 20 minutes. You can change the Clean Time to any time between 3 and 5 hours, depending on the amount of soil in your oven.

- 4 Touch the **Start/On** pad.

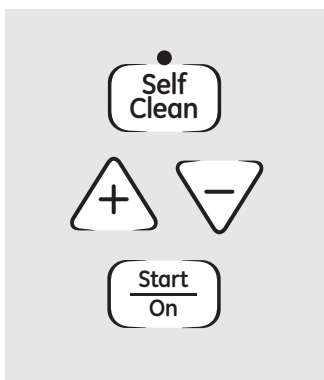
The self-clean cycle will automatically begin after **Clean** is displayed and the time countdown appears in the display.

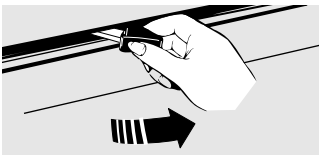
While the oven is self-cleaning, you can touch the **Clock** pad to display the time of day. To return to the clean countdown, touch the **Self Clean** pad.

The oven shuts off automatically when the clean cycle is complete, and 0:00 will flash in the display.

- 5 Slide the latch handle to the left as far as it will go and open the door.

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





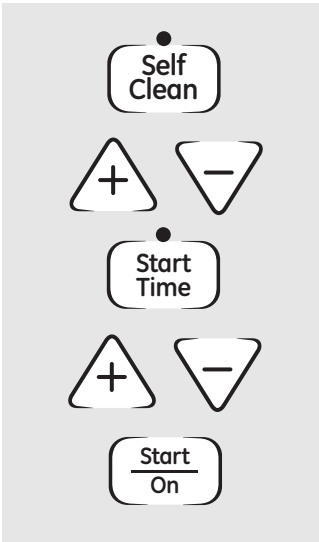
How to Delay the Start of Cleaning *(on some models)*

Make sure the clock shows the correct time of day.

- 1 Latch the door.
- 2 Touch the **Self Clean** pad.
- 3 Using the + or - pads, enter the desired clean time.
- 4 Touch the **Start Time** pad.
The earliest start time you can set will appear in the display.
- 5 Using the + or - pads, enter the time of day you want the clean cycle to start.
- 6 Touch the **Start/On** pad.

The display will show the start time. It will not be possible to unlatch the oven door until the temperature drops below the lock temperature.

The oven shuts off automatically when the clean cycle is complete, and 0:00 will flash in the display.



To Stop a Clean Cycle

Touch the **Clear/Off** pad.

Wait until the oven has cooled below the locking temperature to unlatch the door. You will not be able to open the door right away unless the oven has cooled below the locking temperature.

After a Clean Cycle

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

If white spots remain, remove them with a soap-filled steel wool pad and 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.

- You cannot set the oven for cooking until the oven is cool enough for the door to be unlatched.
- While the oven is self-cleaning, you can press the **Clock** pad to display the time of day. To return to the clean countdown, press the **Self Clean** pad.
- Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.

Using Steam Clean. *(on some models)*

⚠ CAUTION

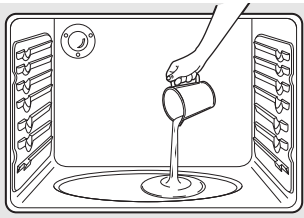
During the steam clean cycle, the oven bottom becomes hot enough to cause burns. Wait until the cycle is over (30 minutes) before wiping the inside surfaces of the oven. Failure to do so may result in burns.

The Steam Clean cycle makes it easier to clean light soiling off the standard-clean porcelain oven interior.

The range should be at room temperature before beginning the Steam Clean cycle. If the oven is too hot, "hot" will appear on the display and the cycle will not activate until the oven cools down.

The Steam Clean cycle performs best on new spills or soils. Burned-on food is more difficult to remove.

To Begin Steam Clean Cycle:



Pour 8 ounces of water onto the oven floor.

Steam
Clean

Start
On

Clear
Off

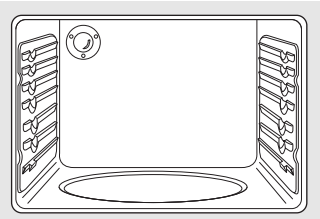
- 1 Remove racks and accessories from the oven cavity. Do not place cookware or other items in the oven during the Steam Clean cycle.
- 2 Pour 1 cup (8 oz.) room-temperature water onto the recessed area of the oven bottom. Do not add cleaning solutions or chemicals of any kind to the water.
- 3 Close the door.
- 4 Press the **Steam Clean** pad; then press **Start/On**.
- 5 A 30-minute cycle will begin to count down on the display.
- 6 When the Steam Clean cycle is complete, the oven control will beep and the **Steam Clean** light will blink. Press the **Clear/Off** pad **and open the door**.
- 7 The oven bottom and remaining water will still be very warm at the end of the cycle. This is normal.
- 8 Remove soils using a scrub brush or nylon scouring pad. A soap-filled steel wool pad may be used only on the porcelain oven interior. **The use of abrasive pads will scratch the door glass.** Do not wipe soil or water onto the door gasket.

9 **Remove any remaining water with a dry cloth or sponge.**

10 Leave the door open to air dry.

IMPORTANT NOTES:

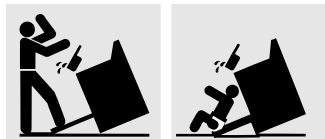
- If a steam clean cycle is initiated without water, press the **Clear/Off** pad to end the cycle. Wait for the range to cool to room temperature before pouring water into the recessed area and initiating another steam cycle.
- Do not open the door during the Steam Clean cycle. An error beep will sound upon opening the door.
- Press **Clear/Off** pad at any time to end the cycle.
- If mineral deposits remain in the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- Some water may drip from the bottom of the oven door. If this happens, wipe it up at the end of the cycle.
- The door gasket may be wet when the Steam Clean cycle finishes. This is normal. Do not clean the gasket.
- If soil still remains after cleaning the oven, see the *Care and cleaning of the range* section of the Owner's Manual for additional options.



Care and cleaning of the range.

GEAppliances.com

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



⚠ WARNING

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

How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To ensure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: The adhesive must be removed from all parts. It cannot be removed if it is baked on.

Control Knobs

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

Replace the knobs, in the **OFF** position to ensure proper placement.

Control Panel

It's a good idea to wipe the control panel after each use of the oven. Use a damp cloth to clean or rinse. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. For rinsing, use clean water. 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.

Painted Surfaces

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm, sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number:

National Parts Center 1.800.626.2002
GEAppliances.com

Porcelain Enamel Cooktop (on some models)

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.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

Care and cleaning of the range.

Porcelain Oven Interior (on standard-clean models)

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.

Let the oven cool before cleaning. We recommend that you wear rubber gloves when cleaning the oven.

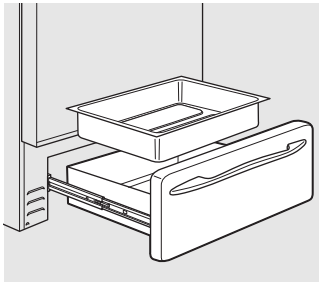
Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soap-filled scouring pads may also be used.

Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

If necessary, you may use an oven cleaner. Follow the package directions.

- Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.



Removable Warming/Lower Oven Drawer Pan (on some models)

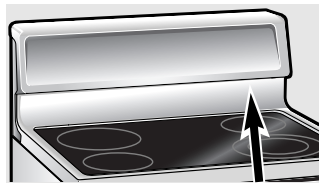
NOTE: For models with an electric warming drawer or lower oven drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the drawer heating element is cool.

- The drawer has a removable pan for easy cleaning. Clean with hot, soapy water and a sponge or dish towel. Dry with a clean cloth. Replace the pan in the lower oven drawer.
- Never place, use or self-clean the lower oven drawer pan in the upper oven (on some models).

NOTE: Allow drawer to cool before removing pan.

NOTE: Wipe spills promptly after each use.

Radiant glass models:



Oven Vent on Radiant Glass or Coil Cooktops

On glass cooktop models, the oven vent is located behind the right-rear surface unit.

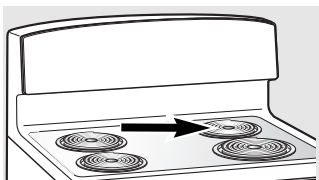
On coil cooktop models, the oven is vented through an opening under the right-rear surface unit.

It is normal for steam to come out of the vent, and moisture may collect underneath it when the oven is in use.

The vent is important for proper air circulation. Never block this vent.

This area could become hot during oven use.

Coil cooktop models:



Cleaning the Oven Door

To clean the inside of the door:

On self-clean models:

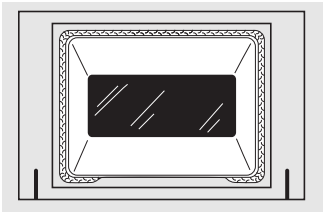
- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled or plastic scouring pad, hot water and detergent. Rinse well with a vinegar and water solution.

On standard-clean models:

- Soap and water will normally work. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soap-filled scouring pads may also be used.
- See also *Porcelain Oven Interior* section.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- 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, cleaning powders or harsh abrasives on the outside of the door.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

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.

Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

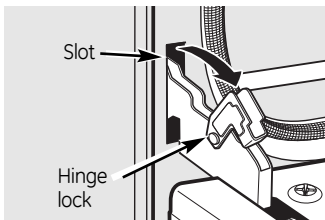
Do not lift the door by the handle.

To remove the door:

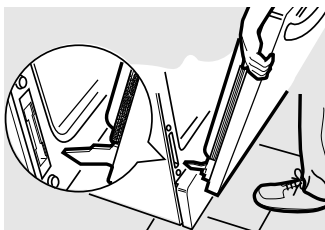
- 1 Fully open the door.
- 2 Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
- 3 Firmly grasp both sides of the door at the top.
- 4 Close door to the door removal position, which is halfway between the broil stop position and fully closed.
- 5 Lift door up and out until the hinge arm is clear of the slot.

To replace the door:

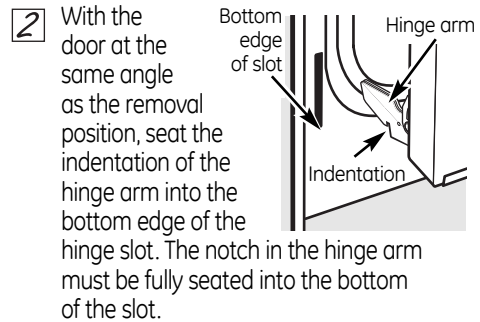
- 1 Firmly grasp both sides of the door at the top.



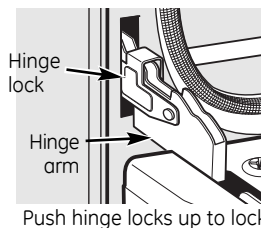
Pull hinge locks down to unlock.



Removal position



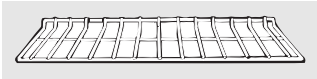
- 3 Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
- 4 Push the hinge locks up against the front frame of the oven cavity to the locked position.



Push hinge locks up to lock.

- 5 Close the oven door.

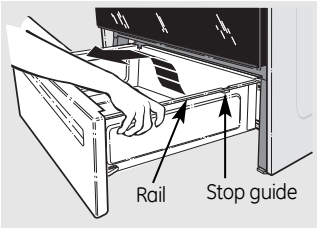
Care and cleaning of the range.



Oven Racks

All oven racks may be cleaned by hand with an abrasive cleaner or steel wool. After cleaning, rinse the racks with clean water and dry with a clean cloth. Gray porcelain-coated oven racks may remain in the oven during the self-cleaning cycle without being damaged. The shiny, silver-colored oven racks may remain in the oven during the self-cleaning cycle, but they will lose their luster and become hard to slide.

It will be necessary to grease all oven rack side edges with a light coating of vegetable oil after cleaning them by hand or in the oven. This will help maintain the ease of sliding the racks in and out of the oven.



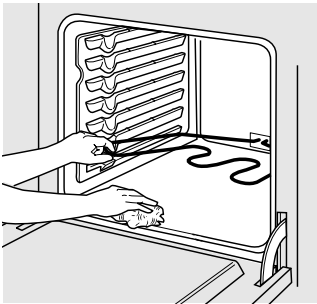
Storage Drawer Removal

To remove the drawer:

- 1 Pull the drawer out until it stops.
- 2 Lift the front of the drawer until the stops clear the guides.
- 3 Remove the drawer.

To replace the drawer:

- 1 Place the drawer rails on the guides.
- 2 Push the drawer back until it stops.
- 3 Lift the front of the drawer and push back until the stops clear the guides.
- 4 Lower the front of the drawer and push back until it closes.



Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

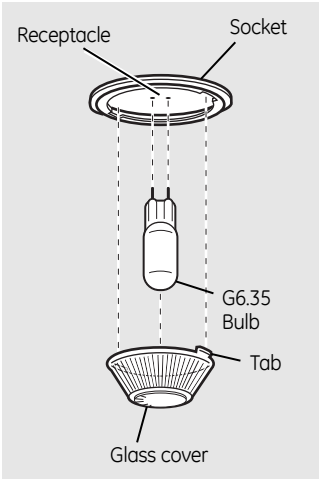
To clean the oven floor, gently lift the bake element (if element is above oven floor). Clean with warm, soapy water.

⚠ WARNING

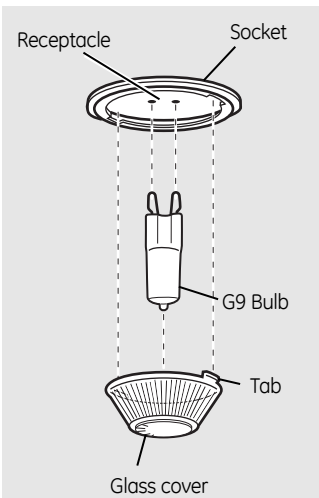
SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠ CAUTION

BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.



(on some models)



(on some models)

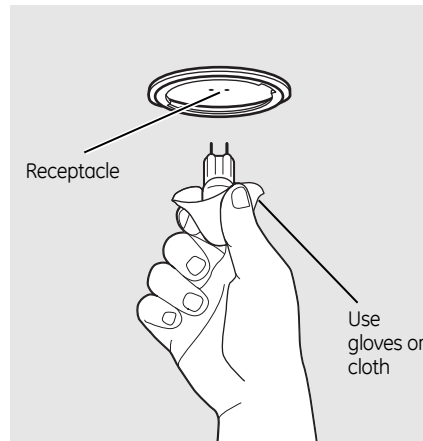
Oven Light Replacement (on some models)

To remove:

- 1 Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
- 2 Using gloves or a dry cloth, remove the bulb by pulling it straight out.

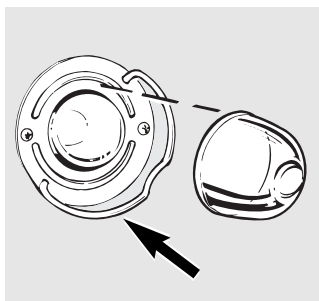
To replace:

- 1 Use a new 120/130-volt halogen bulb, not to exceed 50 watts. Replace the bulb with the same type of bulb that was removed. Your model will have one of the two types shown on the left. To determine the correct replacement bulb, check the bulb terminals. Bulbs with 2 straight pin terminals are G6.35 bulbs. Bulbs with 2 looped terminals are G9 bulbs. **(Do not interchange.)** Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts).
- 2 Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.



- 3 Push the bulb straight into the receptacle all the way.
- 4 Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
- 5 Reconnect electrical power to the oven.



Wire cover holder

Oven Light Replacement (models equipped with standard 40-watt appliance bulbs)

Be sure to let the light cover and bulb cool completely.

To remove the cover:

- 1 Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

Do not remove any screws to remove the cover.

- 2 Replace bulb with a 40-watt appliance bulb.

To replace the cover:

- 1 Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
- 2 Connect electrical power to the range.

Cleaning the glass cooktop. (on some models)



Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

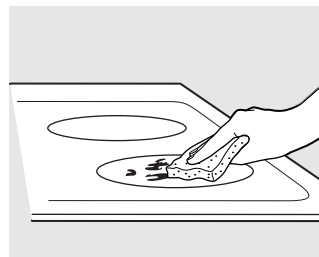
- 1 Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.

3 Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.

4 Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.

5 Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.



Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

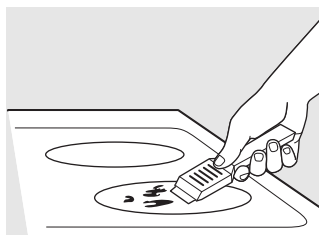
Burned-On Residue

NOTE: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

- 1 Allow the cooktop to cool.
- 2 Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
- 3 Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.

4 If any residue remains, repeat the steps listed above as needed.

5 For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

NOTE: Do not use a dull or nicked blade.

Heavy, Burned-On Residue

- 1 Allow the cooktop to cool.
- 2 Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
- 3 After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.

4 For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

Metal Marks and Scratches

1 Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

2 If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Cooktop Seal

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it

for a few minutes, then wipe clean with nonabrasive cleaners.

Glass surface—potential for permanent damage.

Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, it can cause permanent damage to the glass surface unless the spillover is immediately removed.

Damage from Sugary Spills and Melted Plastic

1 Turn off all surface units. Remove hot pans.

2 Wearing an oven mitt:
 a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.

b. Remove the spill with paper towels.

3 Any remaining spillover should be left until the surface of the cooktop has cooled.

4 Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.



To Order Parts

To order CERAMA BRYTE® Ceramic Cooktop Cleaner and the cooktop scraper, please call our toll-free number:

National Parts Center
 800.626.2002

CERAMA BRYTE® Ceramic Cooktop Cleaner#WX10X300

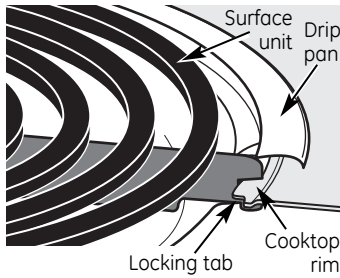
CERAMA BRYTE® Ceramic Cooktop Scraper#WX10X0302

Kit#WB64X5027
 (Kit includes cream and cooktop scraper)

CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops#WX10X350

Care and cleaning of the coil cooktop. (on some models)

Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.



When properly seated, the locking tab should lock onto the cooktop rim through the notch in the drip pan.

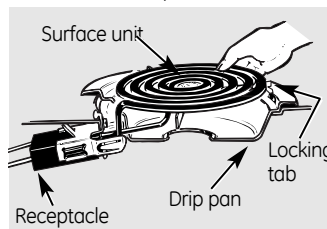
Surface Units

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

- 1 Push the surface unit back toward the receptacle to free the locking tab from the cooktop.



- 2 Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

NOTE: Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

- 1 Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.
- 2 Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.



- 3 Push the surface unit in and down to lock the tab in place so it rests evenly in the cooktop.

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Drip Pans

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) with $\frac{1}{4}$ cup ammonia to loosen the soil. Rinse with clean water and polish with a clean soft cloth.

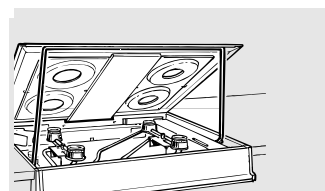
The drip pans may also be cleaned in a dishwasher.

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

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

NOTE: If your cooktop is equipped with shiny, silver-colored drip pans, do not clean them in the self-cleaning oven. Permanent damage to the finish can occur.

If your cooktop is equipped with black or gray porcelain-coated drip pans, they can be cleaned in the oven during the self-cleaning cycle. Before you begin a self-cleaning cycle, remove any heavy soil from the drip pans and place them on the porcelain-coated oven racks. Do not place the drip pans directly on the oven bottom. After the self-cleaning cycle is completed and the drip pans are cool, wipe them with a damp cloth to remove any remaining ash or residue.



Be sure all surface units are turned off before raising the cooktop.

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Lift-Up Cooktop

The entire cooktop may be lifted up and supported in the up position for easier cleaning.

The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

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

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.

Before you call for service...



Troubleshooting Tips
 Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Causes	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the surface unit selected.
Radiant surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
Surface unit stops glowing when turned to a lower setting		<ul style="list-style-type: none"> This is normal. The unit is still on and hot.
Scratches (may appear as cracks) on radiant cooktop glass surface	Incorrect cleaning methods being used.	<ul style="list-style-type: none"> Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	<ul style="list-style-type: none"> To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the radiant glass cooktop	Food spillovers not cleaned before next use.	<ul style="list-style-type: none"> See the <i>Cleaning the glass cooktop</i> section.
	Hot surface on a model with a light-colored glass cooktop.	<ul style="list-style-type: none"> This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the radiant surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<ul style="list-style-type: none"> See the <i>Glass surface—potential for permanent damage</i> section in the <i>Cleaning the glass cooktop</i> section.
Pitting (or indentation) of the radiant glass cooktop	Hot sugar mixture spilled on the cooktop.	<ul style="list-style-type: none"> Call a qualified technician for replacement.
Frequent cycling off and on of radiant surface units	Improper cookware being used.	<ul style="list-style-type: none"> Use only flat cookware to minimize cycling.
Control signals after entering cooking time or delay start	You forgot to enter a bake temperature or cleaning time.	<ul style="list-style-type: none"> Touch the Bake pad and desired temperature or the Self Clean pad and desired clean time.
Coil surface units do not work properly	The surface units are not plugged in solidly.	<ul style="list-style-type: none"> With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	<ul style="list-style-type: none"> With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.

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Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Food does not bake or roast properly	Oven controls improperly set.	• See the <i>Using the oven</i> section.
	Rack position is incorrect, or the rack is not level.	• See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	• See the <i>Using the oven</i> section.
	Oven thermostat needs adjustment.	• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Clock and timer do not work	Plug on range is not completely inserted in the electrical outlet.	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse, or reset the circuit breaker.
	Oven controls improperly set.	• See the <i>Using the clock and timer</i> section.
	Control is in Energy Saver Mode.	• See the <i>Energy Saver Mode</i> section.
Oven light does not work	Light bulb is loose or defective.	• Tighten or replace the bulb.
	Switch operating light is broken.	• Call for service.
Food does not broil properly	Door not open to the broil stop position as recommended.	• See the <i>Using the oven</i> section.
	Oven controls improperly set.	• Make sure you touch the Broil Hi/Lo pad.
	Improper rack position being used.	• See the <i>Broiling Guide</i> .
	Cookware not suited for broiling.	• For best results, use a pan designed for broiling.
Oven temperature too hot or too cold	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the <i>Broiling Guide</i> .
	Oven thermostat needs adjustment.	• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown, or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the <i>Using the oven</i> section.
	Door left in the locked position.	• If necessary, allow the oven to cool; then unlock the door.

Problem	Possible Causes	What To Do
Storage drawer is crooked	Rear drawer support is on top of the guide rail.	<ul style="list-style-type: none"> • Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of the range</i> section.
Storage drawer won't close	Power cord may be obstructing drawer in the lower back of the range.	<ul style="list-style-type: none"> • Reposition the drawer and power cord. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of the range</i> section.
	Rear drawer support is on top of the guide rail.	<ul style="list-style-type: none"> • Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of the range</i> section.
Oven will not self-clean	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> • Allow the oven to cool to room temperature and reset the controls.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the self-cleaning oven</i> section.
	Oven door is not in the locked position.	<ul style="list-style-type: none"> • Make sure you move the door latch handle all the way to the right.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> • This is normal.
Excessive smoking during a clean cycle	Excessive soil.	<ul style="list-style-type: none"> • Touch the Clear/Off pad. Open the windows to rid the room of smoke. Wait until the light on the Self Clean pad goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not unlock	Oven too hot.	<ul style="list-style-type: none"> • Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls not properly set.	<ul style="list-style-type: none"> • See the <i>Using the self-cleaning oven</i> section.
	Oven was heavily soiled.	<ul style="list-style-type: none"> • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"F-" and a number or letter flash in the display	You have a function error code.	<ul style="list-style-type: none"> • Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service. • On self-cleaning models, if a function error code appears during the self-cleaning cycle, check the oven door latch. The latch may have been moved, if only slightly, from the locked position. Make sure the latch is moved to the right as far as it will go. Touch the Clear/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
Water remaining on oven floor after Steam Clean cycle	This is normal.	<ul style="list-style-type: none"> • Remove any remaining water with a dry cloth or sponge.

Before you call for service...



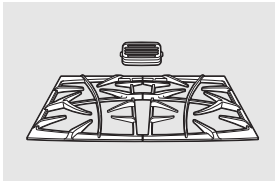
Troubleshooting Tips

Problem	Possible Causes	What To Do
Display flashes "bAd" then "linE" with a loud tone	The installed connection from the house to the unit is miswired.	<ul style="list-style-type: none"> Contact installer or electrician to correct miswire.
Display goes blank	<p>A fuse in your home may be blown, or the circuit breaker tripped.</p> <p>The clock is turned off from showing in the display.</p>	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker. See the <i>Using the clock and timer</i> and/or the <i>Energy Saver Mode</i> section.
Display flashes	Power failure.	<ul style="list-style-type: none"> Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> The Bake and Broil Hi/Lo pads must be touched at the same time and held for 3 seconds.
Power outage, clock flashes	Power outage or surge.	<ul style="list-style-type: none"> Reset the clock. If the oven was in use, you must reset it by touching the Clear/Off pad, setting the clock and resetting any cooking function.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> This is temporary.
Drawer does not slide smoothly or drags	<p>The drawer is out of alignment.</p> <p>Drawer is overloaded or load is unbalanced.</p>	<ul style="list-style-type: none"> Fully extend the drawer and push it all the way in. See the <i>Care and cleaning of the range</i> section. Reduce weight. Redistribute drawer contents.
Warming/lower oven drawer will not work	<p>A fuse in your home may be blown, or the circuit breaker tripped.</p> <p>Controls improperly set.</p>	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker. See the <i>Warming drawer</i> section.
Excessive condensation in the drawer	<p>Liquid in drawer.</p> <p>Uncovered foods.</p> <p>Temperature setting too high.</p>	<ul style="list-style-type: none"> Remove liquid. Cover food with lid or aluminum foil. Reduce temperature setting.
Food dries out in the warming/lower oven drawer	<p>Moisture escaping.</p> <p>Drawer not fully closed.</p>	<ul style="list-style-type: none"> Cover food with lid or aluminum foil. Push drawer in until latch engages.
Fan Noise	<p>A convection fan will turn on for 10 seconds during the oven preheat cycle of the convection bake and then turn off.</p> <p>After oven is preheated, the convection fan will run continuously in one direction during convection baking.</p>	<ul style="list-style-type: none"> This is normal operation of the convection fan. This is normal operation of the convection fan.

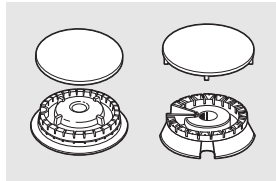


Looking For Something More? (Not all accessories are available for all models.)

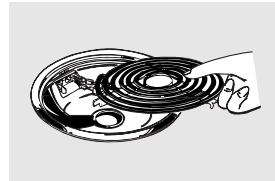
You can find these accessories and many more at **GEAppliances.com** (U.S.) or **www.GEAppliances.ca** (Canada), or call **800.626.2002** (U.S.) or **800.661.1616** (Canada) (during normal business hours). Have your model number ready.



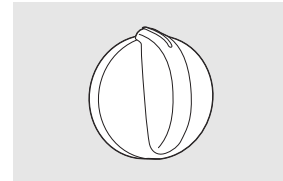
Grates



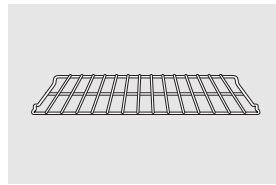
Surface Burner Heads and Caps



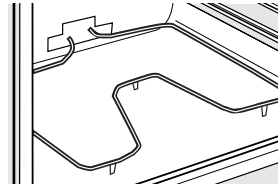
Surface Elements and Drip Pans



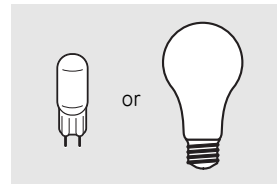
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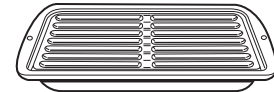
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PM10X311

Get the most out of your Broiler Pan! (Not for use with Broiler Drawer models.)

Use your pan and grid cover to broil hamburgers, seafood, steaks, vegetables, bacon, chops and so much more! The pan below catches the excess fats and oils.

- Genuine GE Part
- Easy To Clean
- One-Year Warranty



Limited Time Offer! Free Shipping!

When you order your broiler pan **within 30 days** of purchasing your GE cooking product.

	Small	Large*	XL**
Part #	WB48X10055	WB48X10056	WB48X10057
Dimensions	8-3/4" W x 1-1/4" H x 13-1/2" D	12-3/4" W x 1-1/4" H x 15-1/4" D	15-1/2" W x 1-1/4" H x 19" D

* The large (standard) broil pan does not fit in 20"/24" ranges.
 ** The XL pan does not fit in 24" wall ovens, 27" drop-ins or 20"/24" ranges.

To place your order, call **800.626.2002** (U.S.), **800.661.1616** (Canada) or mail this form to:
In the U.S.: GE Parts, P.O. Box 221027, Memphis, TN 38122-1027. **In Canada:** GE Parts, 1 Factory Lane, Moncton, N.B. E1C 9M3



Broiler Pan Order Form

Quantity _____ Part Number _____

Model Number _____ Serial Number _____ Brand _____ Date of Purchase _____

First Name _____ Last Name _____

Address _____

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Phone _____ E-Mail _____

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Call 800.626.2002 in the U.S. or 800.661.1616 in Canada for current pricing. All credit card orders must be called in.

Consumer Support	Troubleshooting Tips	Care and Cleaning	Operating Instructions	Safety Instructions
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Notes.

GE Electric Range Warranty.

GEAppliances.com



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, visit us on-line at GEAppliances.com, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Staple your receipt here.
Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of: GE Will Provide:

One Year

From the date of the original purchase

Any part of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
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- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
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EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. 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, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

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Consumer Support.



GE Appliances Website

GEAppliances.com

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.



Schedule Service

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Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



Real Life Design Studio

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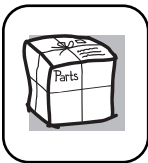
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).



Extended Warranties

GEAppliances.com

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.



Parts and Accessories

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Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures 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.



Contact Us

GEAppliances.com

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to:

General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225



Register Your Appliance

GEAppliances.com

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material, or detach and use the form in the Owner's Manual.

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