

How to get the best from

# Your Range

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Use and Care  
& Installation  
of Models  
RGB744GER  
RGB745GER

FFFDATZ 08-21-91

UC36

HOTPOINT

39-4704

## Help us help you...

### Read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs  
Hotpoint  
Appliance Park  
Louisville, KY 40225

### Write down the model and serial numbers.

Depending on your range, you'll find the model and serial numbers on a label on the front of the range, behind the kick panel, storage drawer or broiler drawer.

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

---

Model Number

---

Serial Number

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

### If you received a damaged range...

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

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

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

### If you need service...

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

To obtain replacement parts, contact GE/Hotpoint Service and Parts Centers.

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

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

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

Manager, Consumer Relations  
Hotpoint  
Appliance Park  
Louisville, KY 40225

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

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

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

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## IMPORTANT SAFETY NOTICE

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

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

## When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly

grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

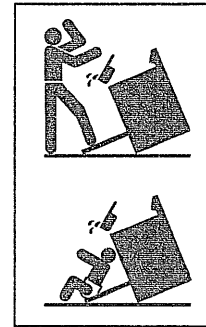
- Be sure all packing materials are removed from the range before operating it to prevent fire or smoke damage should the packing material ignite.
- Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.
- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. Your range can be converted for use with either type of gas. See Installation Instructions.
- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

## Using Your Range

- Don't leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Don't allow anyone to climb, stand or hang on the door, storage or broiler drawer (on models so equipped) or range top. They could damage the range and even tip it over, causing severe personal injury.

• **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

**WARNING**—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to



the wall. (See Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

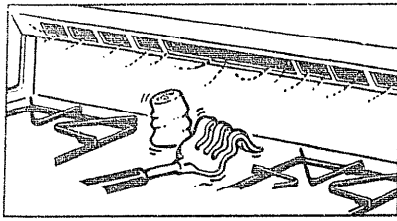
- Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.
- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought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

(continued next page)

## IMPORTANT SAFETY INSTRUCTIONS (continued)

- For your safety, never use your appliance for warming or heating the room.
  - Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.
  - Do not store flammable materials in an oven, a range storage drawer or near a cooktop.
  - Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
  - Do not let cooking grease or other flammable materials accumulate in or near the range.
  - When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.
- ### Surface Cooking
- Always use the LITE position when igniting top burners and make sure the burners have ignited.
  - Never leave surface burners unattended at high flame settings. Boilover causes smoking and greasy spillovers that may catch on fire.
  - Adjust top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
  - Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.
  - To minimize the possibility of burns, ignition of flammable materials, and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.
  - Always turn surface burner to OFF before removing cookware.
  - Carefully watch foods being fried at a high flame setting.
  - Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door and under the storage drawer.
  - Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
  - Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
  - Use least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
  - If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly.
  - Always heat fat slowly, and watch as it heats.
  - Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
  - Use proper pan size—Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover burner grate. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.
  - When using glass cookware, make sure it is designed for top-of-range cooking.
  - Keep all plastics away from top burners.





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

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

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

- When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.

- If range is located near a window, do not hang long curtains that could blow over the top burners and create a fire hazard.

- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

### Baking, Broiling and Roasting

- Do not use oven for a storage area. Items stored in the oven can ignite.

- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face and eyes.

- Keep oven free from grease buildup.

- Place oven shelves in desired position while oven is cool.

- Pulling out shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls. The lowest position "R" is not designed to slide.

- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.

- Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a fire hazard or damage to the range.

- When using cooking or roasting bags in oven, follow the manufacturer's directions.

- Use only glass cookware that is recommended for use in gas ovens.

- Always remove broiler pan from oven as soon as you finish broiling. Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

- When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.

- Make sure broiler pan is in place correctly to reduce the possibility of grease fires.

- If you should have a grease fire in the broiler pan, turn off oven, and keep oven door closed to contain fire until it burns out.

### Cleaning Your Range

- Clean only parts listed in this Use and Care Book.

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

### Self-Cleaning Oven

- Do not clean door gasket.

The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

- Before self-cleaning the oven, remove broiler pan and other cookware.

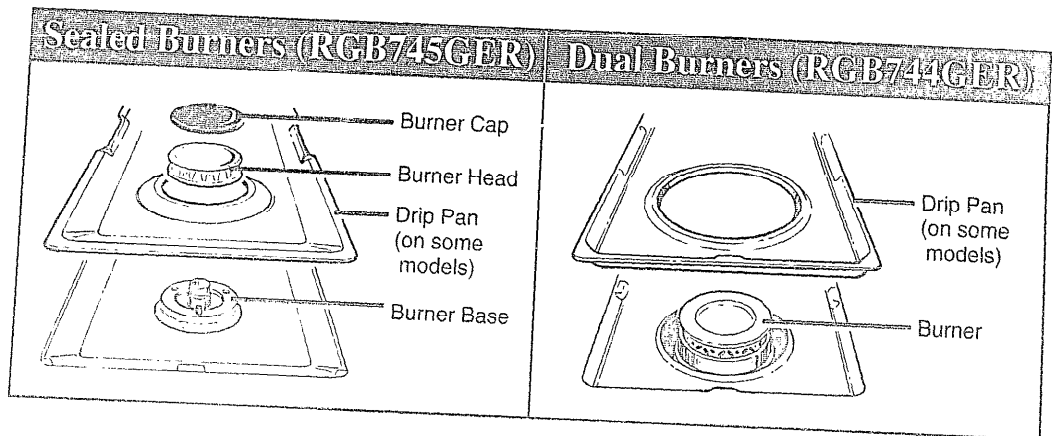
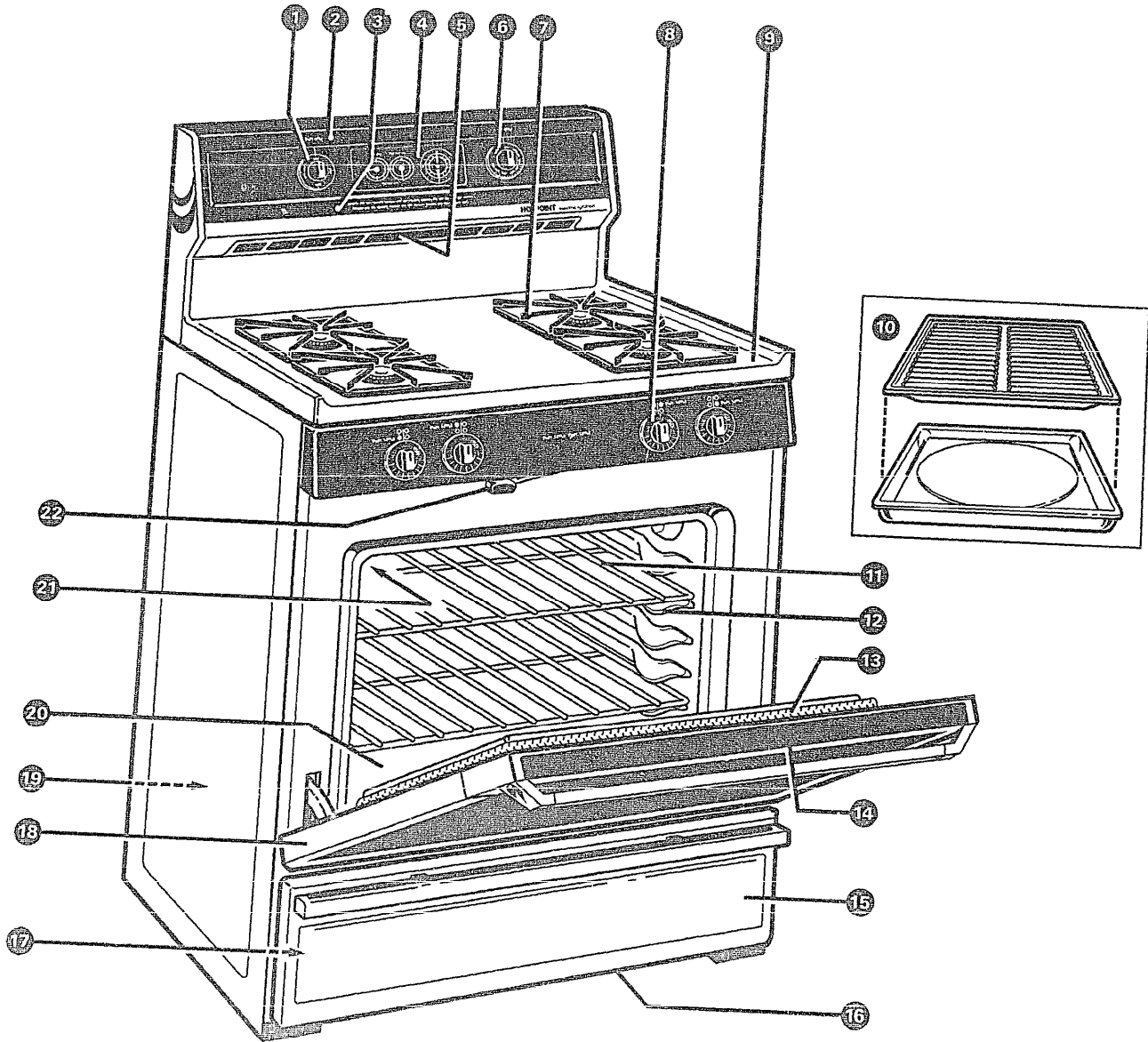
### If You Need Service

- Read "The Problem Solver" in the back of this book.

- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

## SAVE THESE INSTRUCTIONS

# Features of Your Range



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# Surface Cooking

## Electric Ignition

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

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

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

The electrode of the spark igniter is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

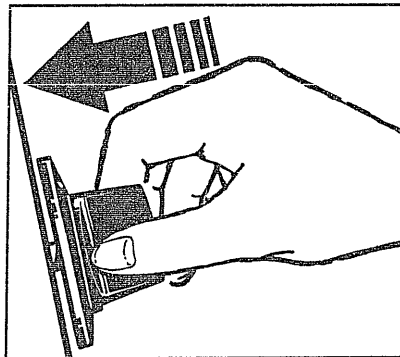
## Surface Burner Controls

Knobs that turn the surface burners on and off are marked as to which burners they control. The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

## Before Lighting a Burner

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

## To Light a Surface Burner



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

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

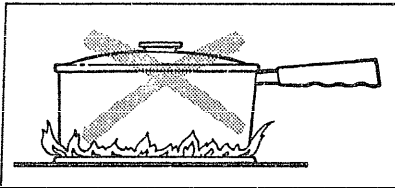
## After Lighting a Burner

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

## How to Select Flame Size

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.



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

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

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

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

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

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

## Top-of-Range Cookware

**Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny and new. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

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

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

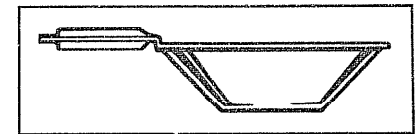
**Glass:** There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

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

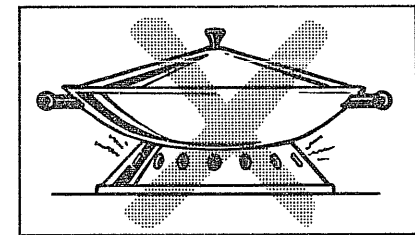
**Stainless Steel:** This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

## Wok Cooking

(on models with sealed burners)



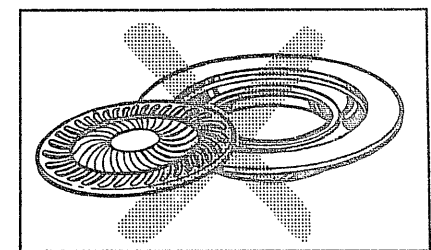
We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

## Use of Stove Top Grills

(on models with sealed burners)



Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

# Using Your Oven

## Before Using Your Oven

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information and tips on the following pages. Keep this book handy where you can refer to it, especially during the first weeks of using your new range.

## Electric Ignition

**The oven burner and broil burner are lighted by electric ignition.**

**To light either burner,** turn the OVEN SET knob to the desired oven operation and the OVEN TEMP knob to the desired temperature. The burner should ignite within 30-90 seconds.

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

## Power Outage

**CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE.** The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

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

## Oven Controls

The controls for your oven are marked OVEN SET and OVEN TEMP.



## OVEN SET Control

**The OVEN SET control** has settings for BAKE, BROIL, TIME BAKE and CLEAN. When you turn the knob to the desired setting, the proper burner is activated for that operation.

**BAKE**—Use this setting for all normal oven operations—for example, for cooking roasts or casseroles. Only the bottom oven burner operates during baking.

**BROIL**—Use this setting for broiling. Only the top (broil) burner will operate.

**TIME BAKE**—Use this setting to turn the oven on and off at specified times when you want cooking to start and stop. See Automatic Oven Timer on next page.

**CLEAN**—Use this setting for the self-cleaning function only.

## OVEN TEMP Control

**The OVEN TEMP control** maintains the temperature you set for normal oven operation as well as for broiling. Push in and turn to set temperatures or to set into CLEAN position.

**OFF**—Shuts off power to the oven controls. Oven will not operate. The OVEN TEMP knob should be turned to OFF whenever the oven is not in use.

**For normal oven operation,** push in and turn the knob to the desired temperature. It will normally take 30-90 seconds before the flame comes on.

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

## Oven Indicator Light

The oven indicator light glows until the oven reaches your selected temperature, then goes off and on with the oven burner(s) during cooking.

## Oven Light

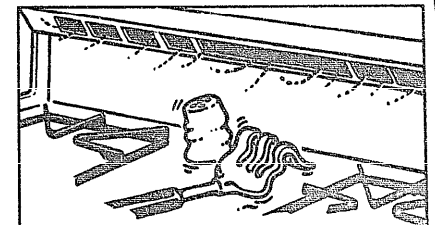
The oven light comes on automatically when the door is opened.

## Oven Vents

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

• **The vent openings and nearby surfaces may become hot. Do not touch them.**

• **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**

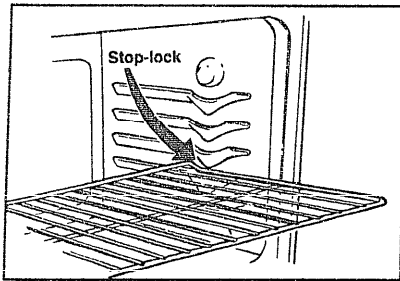


• **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**

• **Metal items will become very hot if they are left on the cooktop and could cause burns.**

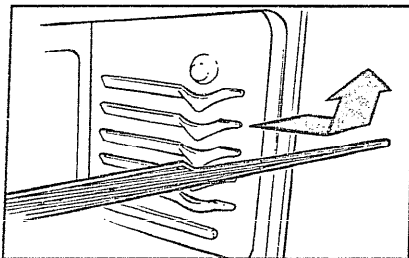
• **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

## Oven Shelves



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

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



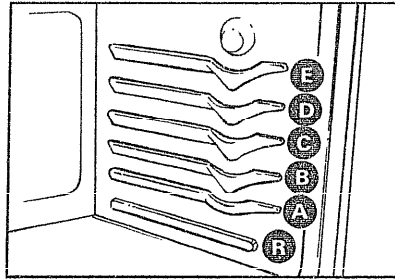
**To remove a shelf from the oven,** pull it toward you, tilt front end upward and pull shelf out.

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

## Oven Moisture

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

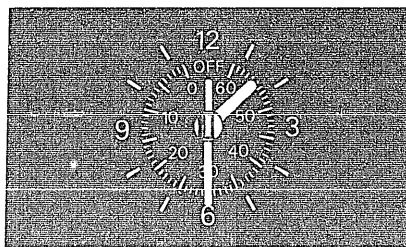
## Shelf Positions



The oven has five shelf supports for normal baking and roasting—A (bottom), B, C, D and E (top). It also has a special low shelf position (R) for roasting extra large items, such as a large turkey—the shelf is not designed to slide out at this position. Shelf positions for cooking are suggested on Baking and Roasting pages.

## Clock & Minute Timer

**To set the clock,** push the knob in and turn the clock hands to the correct time. Then let the knob out and continue turning to OFF.



**The Minute Timer** has been combined with the range clock. Use it to time cooking operations. You'll recognize it as the pointer that is different in color from the clock hands.

Minutes are marked up to 60 on the center ring of the clock.

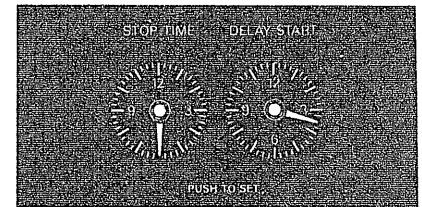
**To set the Minute Timer,** turn the knob to the left, *without pushing in*, until the pointer reaches the number of minutes you want to time.

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

## Automatic Oven Timer

This Timer will automatically start and stop your oven for you. Here's what you do:

1. Make sure both your range clock and the DELAY START dial show the correct time of day. When either the DELAY START dial or DELAY STOP dial is pushed in and turned, it will "pop" into place when the time shown on the range clock is reached.



2. Set the DELAY START control. Push in and turn the DELAY START dial to the time you want the oven to turn itself on. (If you want it to start cooking immediately, do not set DELAY START time.)

3. Set the STOP TIME control. Push in and turn the STOP TIME knob to the time you want the oven to turn itself off.

**Note:** There must be at least a half-hour difference between the DELAY START and STOP TIME dials, and times can be set only up to 11 hours and 45 minutes in advance.

4. Set the OVEN SET knob to TIME BAKE.

5. Set the OVEN TEMP knob to the desired cooking temperature.

The oven will turn itself on immediately unless you have set the DELAY START control for a later starting time. It will operate at the temperature you selected and turn itself off at the Stop Time you selected.

After you take your food out of the oven, be sure to turn the OVEN TEMP control to OFF.



# Baking

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

## How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the cookware for best heat circulation. Place food in oven on center of shelf. Allow at least 2 inches between edge of cookware and oven wall or adjacent cookware.
2. Close the oven door but do not latch it. **If the door latch is moved to the right during a bake operation, the door may lock** and you may not be able to open it until the oven cools.
3. Turn OVEN SET knob to BAKE or TIME BAKE and turn OVEN TEMP knob to desired temperature.
4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn OVEN TEMP knob to OFF and remove food.

## Preheating

Preheating is very important when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 10 minutes. Preheating is not necessary when roasting or for long-time cooking of whole meals.

## Shelf Positions

Most baking is done on the (B) shelf position.

When baking three or four items, use two shelves positioned on the (B & D) supports.

Bake angel food cakes on the (A) shelf position.

## Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.

- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

## Common Baking Problems and Possible Solutions

### PIES

#### Burning around edges

- Edges of crust too thin.
- Incorrect baking temperature.

#### Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

#### Pie filling runs over

- Top and bottom crust not sealed together well.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

#### Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

### CAKES

#### Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Warped pans used.

#### Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

#### Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit of noting expiration dates of packaged ingredients.
- Cake baked at incorrect temperature or not baked long enough.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

#### Crust is hard

- Check temperature.
- Check shelf position.

#### Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

### COOKIES & BISCUITS

#### Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Carefully follow baking instructions as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

#### Browning more noticeable on one side

- Oven door not closed properly.
- Check shelf position.

# Baking Guide

**1. Preheating is very important when baking foods such as biscuits, cookies, cakes and other pastries.** Preheat the oven for at least 10 minutes. Preheating is not necessary when roasting or for long-time cooking of whole meals.

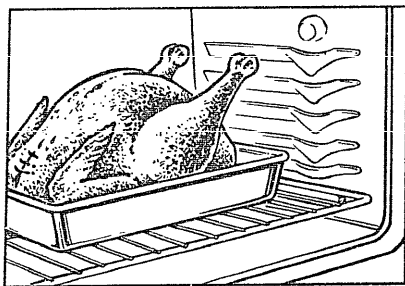
**2. Aluminum pans conduct heat quickly.** For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

**3. Dark or non-shiny finishes and glass cookware generally absorb heat which may result in dry, crisp crusts.** Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast-iron cookware.

Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
<b>Bread</b>					
Biscuits (1/2 in. thick)	Shiny Cookie Sheet	C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B	350°-400°	15-30	
Corn bread or muffins	Cast-Iron or Glass Pan	B	400°-450°	20-40	Preheat cast-iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pan	B	400°-425°	20-30	Decrease about 5 minutes for muffin mix or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast-Iron Cups	B	375°	45-60	Dark metal or glass gives deepest browning.
Quick loaf bread	Metal or Glass Loaf Pan	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pan	B	375°-425°	30-60	
Plain rolls	Shiny Oblong or Muffin Pan	B	375°-425°	10-25	
Sweet rolls	Shiny Oblong or Muffin Pan	B	350°-375°	20-30	
<b>Cakes (without shortening)</b>					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with wax paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
<b>Cakes</b>					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pan	B	350°-375°	20-25	Paper liners produce moister crusts.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	If baking four layers, use Shelves B and D.
Loaf	Metal or Glass Loaf Pan	B	350°	40-60	
<b>Cookies</b>					
Brownies	Metal or Glass Pan	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temperature 25° to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
<b>Fruits, Other Desserts</b>					
Baked apples	Glass or Metal Pan	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temperature to 300°F. for large custard.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
<b>Pies</b>					
Frozen	Foil Pan on Cookie Sheet	B	400°-425°	40-70	Large pies use 400°F. and increased time.
Meringue	Spread to crust edges	B	325°-350°	15-25	To quickly brown meringue, use 400°F. for 9 to 11 minutes.
One crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	Custard fillings require lower temperature and longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	10-16	
<b>Miscellaneous</b>					
Baked potatoes	Set on Oven Shelf	B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal	B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

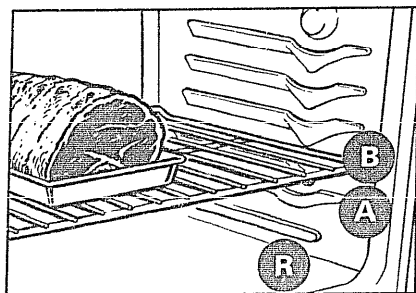
# Roasting

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



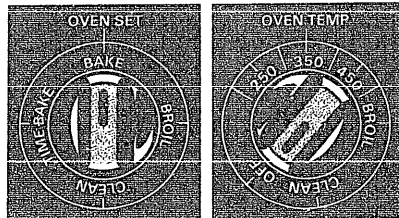
The oven has a special low shelf (R) position just above the oven bottom. Use it when extra cooking space is needed, for example, when roasting a large turkey. The shelf is not designed to slide out at this position.

Roasting is easy; just follow these steps:



**Step 1:** Position oven shelf at (B) position for small size roast (3 to 5 lbs.) and at (R) position for larger roasts.

**Step 2:** Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.)



**Step 3:** Turn OVEN SET knob to BAKE or TIME BAKE and OVEN TEMP knob to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.

**Step 4:** Most meats continue to cook slightly while standing after being removed from the oven. Recommended standing time for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F. If you wish to compensate for temperature rise, remove the roast from the oven when its internal temperature is 5° to 10°F less than temperature shown in the Roasting Guide.

**NOTE:** You may wish to Time Bake (See Using Your Oven section of this book) to turn oven on and off automatically.

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

## Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

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

## Dual Shelf Cooking

This allows more than one food to be cooked at the same time. For example: While roasting a 20-lb. turkey on shelf (R) a second shelf may be added on position D so that scalloped potatoes can be cooked at the same time. Calculate the total cooking time to enable both dishes to complete cooking at the same time. Allow 15-20 minutes of additional cooktime for the potatoes.

# Roasting Guide

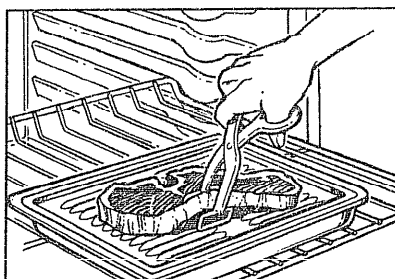
Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
<b>Meat</b>			<b>3 to 5 lbs.</b>	<b>6 to 8 lbs.</b>	
Beef, Tender cuts: rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-35 35-39 39-45	18-25 25-31 31-33	140°-150° 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	18-23 minutes per pound (any weight)		115°-125°
*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.					
<b>Poultry</b>			<b>3 to 5 lbs.</b>	<b>Over 5 lbs.</b>	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	<b>10 to 15 lbs.</b> 16-22	<b>Over 15 lbs.</b> 12-19	<b>In thigh:</b> 185°-190°

## Broiling

Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

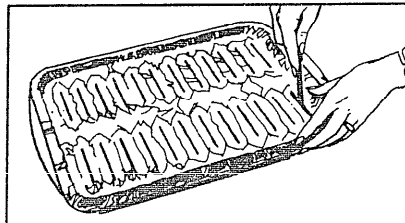
**The oven door should be closed during broiling.**

1. Oven does not need to be preheated for broiling.
2. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8 inch thick.
3. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.
4. Close the oven door but do not latch it. **If the door latch is moved to the right during a broil operation, the door may lock and you may not be able to open it until the oven cools.**
5. Turn OVEN SET knob to BROIL. For most foods, turn OVEN TEMP knob to BROIL.  
**Note:** Chicken and ham are broiled at a lower setting in order to cook food through without overbrowning it.



6. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time food for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.
7. Turn OVEN TEMP knob to OFF. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

### Use of Aluminum Foil



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

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

### Questions & Answers

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

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

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

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

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

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

# Broiling Guide

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	3½	3	Arrange in single layer.
<b>Ground Beef</b> Well Done	1 lb. (4 patties) 1/2 to 3/4 in. thick	C	10-11	4-5	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b> Rare Medium Well Done Rare Medium Well Done	• 1 in. thick (1 to 1½ lbs.) 1½ in. thick (2 to 2½ lbs.)	B B B B B B	9 12 13 10 12-15 25	7 5-6 8-9 6-7 10-12 16-18	Steaks less than 1 in. thick cook through before browning. Pan frying is recommended. Slash fat.
<b>Chicken (450°)</b>	1 whole (2 to 2½ lbs.), split lengthwise	B	30-35	25-30	Reduce time about 5 to 10 min. per side for cut-up chicken. Brush each side with melted butter. Broil with skin-side-down first and broil with door closed.
<b>Bakery Products</b> Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2, split	C C	2-3 3-5	1/2-1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
<b>Lobster Tails</b>	2-4 (6 to 8 oz. each)	C	13-16	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish</b>	1-lb. fillets 1/4 to 1/2 in. thick	B	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
<b>Ham Slices (450°)</b> Precooked	1 in. thick	C	8	8	Increase time 5 to 10 min. per side for 1½ in. thick or home-cured ham.
<b>Pork Chops</b> Well Done	2 (1½ in.) 2 (1 in. thick), about 1 lb.	B B	10 13	4-5 9-12	Slash fat.
<b>Lamb Chops</b> Medium Well Done Medium Well Done	2 (1 in. thick), about 10 to 12 oz. 2 (1½ in. thick), about 1 lb.	B B B B	8 10 10 17	4-7 10 4-6 12-14	Slash fat.
<b>Wieners,</b> similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-in. pieces.

## Broiling Tips

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

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
3. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

4. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

5. Oven does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

6. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

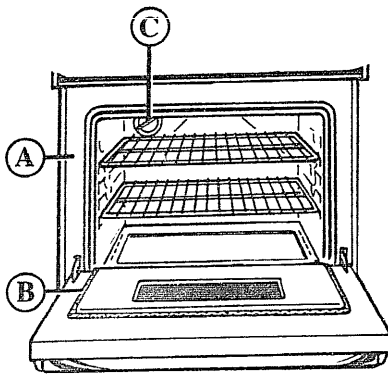
# Operating the Self-Cleaning Oven

## Before a Clean Cycle

**Step 1:** Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures. (Oven shelves may be left in oven.

**NOTE:** Shelves will discolor during the self-cleaning cycle.)

**Step 2:** Wipe up heavy soil on the oven bottom.



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Oven Light

**Step 3:** Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Never use a commercial oven cleaner in or around self-cleaning oven.

**Step 4:** Close the door and make sure the oven light (C) is off.

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

If your range is equipped with porcelain enamel drip pans, they can be cleaned automatically in the self-cleaning oven. Wipe off

boilovers that are not stuck on before placing two pans, **upside down**, on each oven shelf.

**Caution: Chrome drip pans (on models so equipped) should never be cleaned in the self-cleaning oven.**

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

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

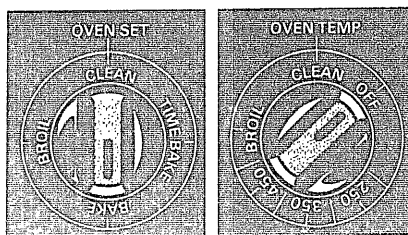
## After a Clean Cycle

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

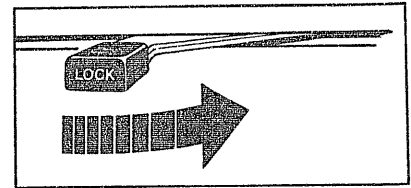
If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

## How to Set Oven for Cleaning

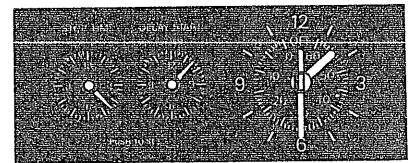


**Step 1:** Turn OVEN SET knob to CLEAN. Push in and turn OVEN TEMP knob to CLEAN. Controls will snap into final position when the CLEAN location is reached.



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

**Step 3:** Set the automatic oven timer:



Make sure both the range clock and the DELAY START dial show the correct time of day. When pushed in and turned, the DELAY START dial and the STOP TIME dial will "pop" into place when the time shown on the range clock is reached.

- Decide on cleaning hours necessary.

Recommended Cleaning Time:

**Light to Moderate Soil—2-3 hours**  
(thin spills and light spatters)

**Heavy Soil—4 hours**  
(heavy, greasy spills and spatters)

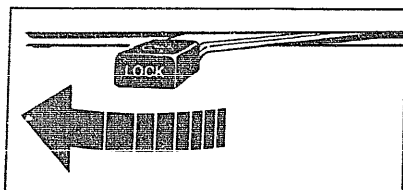
- Add these hours to present time of day, then push in and turn STOP TIME dial clockwise to this desired stop time. CLEANING light glows, showing cleaning has started.

The CLEANING light will glow, indicating oven is hot, and door cannot be opened. Oven door gets hot during self-cleaning. **DO NOT TOUCH.**

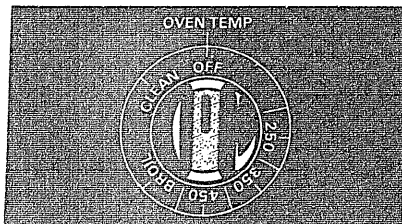


## Follow These Steps after Self-Cleaning

After cleaning is complete, the door will stay locked until the oven cools and the CLEANING light goes off. This takes about 30 minutes.



**Step 1:** When CLEANING light is off, slide the latch handle to the left as far as it will go and open the door.



**Step 2:** Turn OVEN TEMP knob to OFF.

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

## Questions and Answers

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

**A.** Check to be sure your DELAY START dial is set to the same time as the range clock. Also check to be sure latch handle is moved to the right.

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

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

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

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

**Q. Can I clean the woven gasket around the oven door?**

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

**Q. After having just used the oven, the CLEANING light came on and I could not move the latch handle. Why?**

**A.** After several continuous high-temperature bakings or broilings, the CLEANING light may come on. The oven door can't be latched for self-cleaning while the CLEANING light is on. If this happens, let the oven cool until the CLEANING light goes off. Then the oven door can be latched for self-cleaning.

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

**A.** This is caused by excessive soil, and you should switch the OVEN TEMP knob to OFF. Open windows to rid room of smoke.

Allow the oven to cool for at least one hour before opening the door. Wipe up the excess soil and reset the clean cycle.

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

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

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

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

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

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

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

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

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

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

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

**A.** Yes. After the self-cleaning cycle, the shelves may have lost some luster and discolored to a deep gray.

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

**A.** Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do. However, be careful when standing in front of the range—oven becomes very hot while self-cleaning.

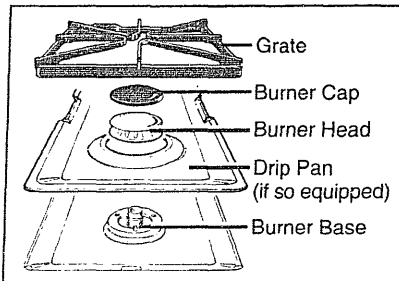
## Care and Cleaning

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

**BE SURE ELECTRIC POWER IS DISCONNECTED BEFORE CLEANING ANY PART OF YOUR RANGE.**

### Sealed Burner Assemblies

(on models so equipped)



The burner assemblies should be washed regularly and, of course, after spillovers.

Turn all controls OFF before removing burner parts and drip pans (if so equipped).

The electrode of the spark igniter is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

The burner grates, caps, burner heads and drip pans (if so equipped) can be lifted off, making them easy to clean. Removing them gives you access to the burner support and burner bowl. Wash these removable parts in hot, soapy water and rinse with clean water. Dry them with a cloth—don't reassemble them wet. Be sure these parts are properly in position when replacing them.

**CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS AND DRIP PANS (IF SO EQUIPPED) IN PLACE.**

### Burner Caps

(on models with sealed burners)

Wash burner caps in hot, soapy water and rinse with clean water. Dry them with a cloth—don't reassemble them wet. When replacing burner caps, be sure they're properly in position over the burners.

### Range Burner Heads

(on models with sealed burners)

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

You should clean the burner heads routinely, especially after bad spillovers, which could clog these holes. Burner heads lift right out for cleaning.

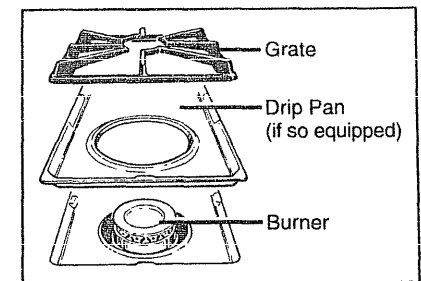
Remove the burner grate and burner cap. Then lift the burner head straight up.

To remove burned-on food, soak the burner head in a solution of mild liquid detergent and water. Soak the burner head for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water and a brush or plastic pad. Do not use steel wool or abrasive cleaners because they will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a toothpick.

Before putting the burner head back, shake out excess water and dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure the pin in the burner base goes in the hole in the burner head, and that the burner heads are properly seated and level.

### Dual Burners

(on models so equipped)



The electrode of the spark igniter (on models with electric ignition) is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

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

You should clean the burners routinely, especially after bad spillovers, which could clog these holes. Burners lift out for cleaning.

To remove burned-on food, soak the burner in a solution of mild liquid detergent and water. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water and a brush or plastic pad. Do not use steel wool or abrasive cleaners because they will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a toothpick.

Before putting the burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

### Lift-up Cooktop

(on models with dual burners)

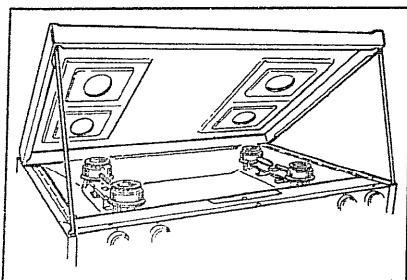
Clean the area under the cooktop often. Built-up soil, especially grease, may catch on fire.

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

#### To raise the cooktop:

1. Be sure burners are turned off.
2. Remove the grates.
3. Grasp the two front burner wells and lift up.

Some models have dual support rods that will hold the cooktop up while you clean underneath it.



After cleaning under the cooktop with hot, soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers. Lower cooktop gently to avoid blowing out pilot flames (on models with Standing Pilots).

### Cooktop Surface

There are a number of precautions you can take to avoid marring the porcelain enamel surface of the cooktop and to prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to set, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh abrasive cleansers. They could permanently damage the enamel surface. We recommend a cleanser such as Soft Scrub® brand cleanser\* or a similar cleaning product.

**Do not store flammable materials in an oven or near the cooktop. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

### Burner Grates

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

To get rid of burned-on food, soak the grates in a slightly diluted liquid detergent. Don't let them soak for more than 30 minutes.

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

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

(continued next page)

\*Soft Scrub® is a registered trademark of the Clorox Company.

## Care and Cleaning (continued)

### Drip Pans

(on models so equipped)

Remove the grates and lift out the drip pans. Drip pans can be cleaned in dishwasher or by hand. After pans cool slightly, soak in detergent and hot water, wash with a non-abrasive scouring pad if necessary, then rinse and dry.

**Caution:** Drip pans can NOT be self-cleaned.

### Oven Air Vents

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door and under the storage drawer.

### Outer Painted Finish

When the range is cool, wash the top, front and, if exposed, the sides with mild soap and water. Never use any harsh abrasives or cleaning powders that may scratch or mar the painted surface. Rinse the surface with clean water and dry with a soft cloth. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish.

### Control Panel and Knobs

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

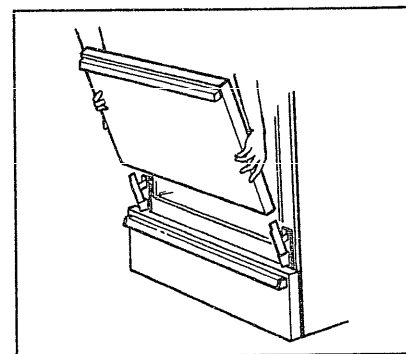
Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on the control panel—they will damage the finish.

The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. If knob is difficult to remove, place a towel or dishcloth between the knob and control panel and pull gently. Wash knobs in soap and water but do not soak.

### Lift-Off Oven Door

The oven door is removable to make the interior more accessible, if desired.

**Note:** The oven door is heavy. You may need help removing and replacing the door.



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

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

Wash with hot, soapy water. For stubborn spots, use a solution of vinegar and water. Do not immerse the door in water.

To replace the door, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.

### Broiler Pan & Rack

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

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

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

### Oven Shelves

You may clean the oven shelves with a mild abrasive cleanser, following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a dry cloth. To remove heavy, burned-on soil, you may use soapy metal pads, following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

### Oven Bottom

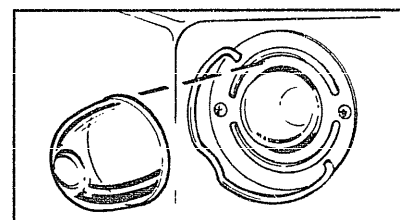
The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic (such as milk, tomatoes or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

If a spillover does occur on the oven bottom, allow the oven to cool first. You can then clean the oven bottom with soap and water, a mild abrasive cleanser or soap-filled abrasive pads.

- Rinse well to remove any soap before self-cleaning.

### Oven Lamp Replacement (on models so equipped)

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



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

#### To remove:

1. Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE COVER.**
2. Replace bulb with a 40-watt household appliance bulb.

#### To replace cover:

1. Place it into groove of lamp receptacle. Pull wire bail forward to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire bail is in depression in center of cover.
2. Connect electrical power to the range.

*(continued next page)*

## Care and Cleaning (continued)

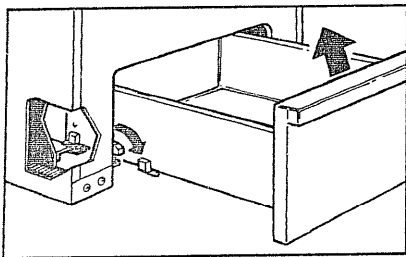
### Removable Storage Drawer

(on some models)

The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened.

The storage drawer may be removed for cleaning under the range.



#### To remove storage drawer:

1. Pull drawer straight out until it stops.
2. Lift drawer until stops on drawer clear stops on range.
3. Again pull drawer out until it hits second set of stops.
4. Tilt front of drawer up and free of range.

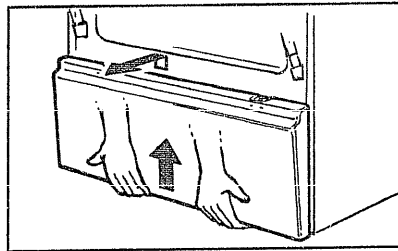
#### To replace storage drawer:

1. Set the stops on the back of the drawer over the stops in the range.
2. Slide drawer evenly and straight back, so that the rails in the range are engaged.
3. Push drawer back until second stops on drawer hit stops in the range. Tilt drawer up and over these.
4. Slide drawer the rest of the way in.

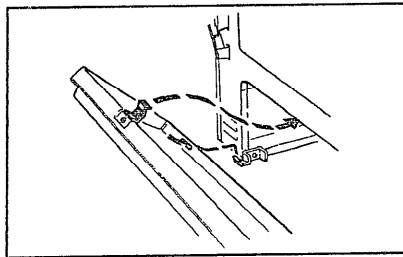
### Removable Kick Panel

(on some models)

The kick panel may be removed for cleaning under the range.



**To remove,** lift up bottom of panel slightly to disengage the panel from the tabs at the base of the range. Pull bottom of panel forward until spring clips are released at top of panel.



**To replace,** insert the two slots at bottom of panel onto the two tabs at base of range and push top of panel forward to engage spring clips.

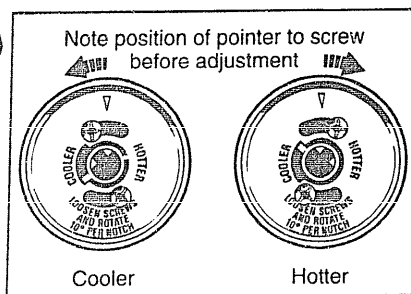
# Minor Adjustments You Can Make

## Oven Temperature Adjustment

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

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

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



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

To raise the oven temperature, move the screw opposite the pointer toward the right. You'll hear a click for each notch you move the knob. To lower the temperature, move the screw opposite the pointer toward the left.

Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60° from the arrow.)

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

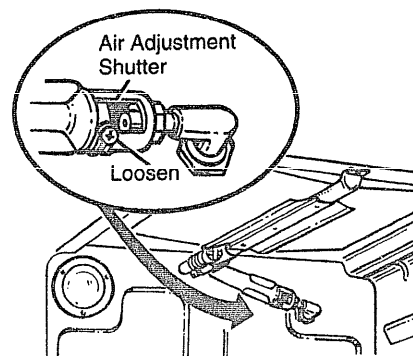
After the adjustment is made, press skirt and knob together and retighten screws so they are snug, but be careful not to overtighten. Re-install knob on range and check performance.

## Quality of Flames

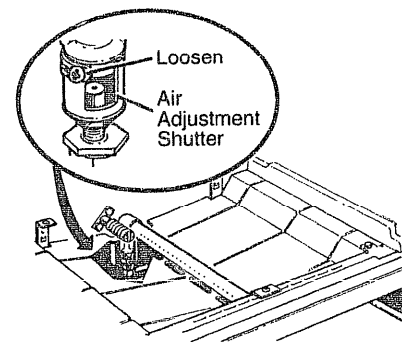
The combustion quality of burner flames needs to be determined visually. See Surface Cooking and The Problem Solver sections in this book.

## Broil and Bottom Burner Air Adjustment Shutters

Air adjustment shutters for the top (broil) and bottom burners regulate the flow of air to the flames.

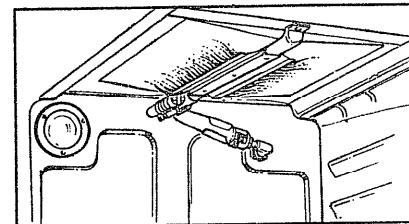


The air adjustment shutter for the top (broil) burner is in the center of the rear wall of the oven. (See Installation Instructions in this book.)



The shutter for the bottom burner is near the back wall behind the storage drawer.

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



The flames for the top (broil) burner should burn steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.

To determine if the bottom burner flames are proper, remove the oven bottom and the burner baffle (on models so equipped).



# Cleaning Guide

**NOTE: Let range/oven parts cool before touching or handling.**

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
<b>Broiler Pan and Rack</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Dishwasher-Safe</li> </ul>	Drain fat and cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread a damp cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. <b>OPTION:</b> The broiler pan and rack may also be cleaned in a dishwasher.	
<b>Control Panel</b>	<ul style="list-style-type: none"> <li>• Damp Cloth</li> <li>• Paper Towel</li> <li>• Soap and Water</li> </ul>	<b>DO NOT USE abrasives, cleaning powders, steel wool or plastic balls. They will mar the surface.</b>	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use.
<b>Control Knobs</b>	<ul style="list-style-type: none"> <li>• Mild Soap and Water</li> </ul>	Pull off knobs. Wash gently, but do not soak. Dry and return control knobs to range.	
<b>Outside Glass Finish</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside openings in the glass while cleaning.	
<b>Metal Parts</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	<b>DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.</b>	To safely clean surfaces: wash, rinse, and then dry with a soft cloth.
<b>Porcelain Enamel and Painted Surfaces*</b>	<ul style="list-style-type: none"> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	<b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives.</b> These might scratch the surface.	If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when they have cooled and then rinse. Polish with dry cloth.
<b>Oven Door*</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	<b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives.</b>	<b>INSIDE OF DOOR:</b> Clean <b>ONLY</b> the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-clean cycle. <b>DO NOT</b> rub or damage the gasket. Avoid getting soap and water on the gasket or in any openings on the door.  <b>OUTSIDE OF DOOR:</b> Use soap and water to thoroughly clean the top, sides and front of the oven door.
<b>Oven Gasket</b>		Avoid getting ANY cleaning materials on the gasket.	
<b>Oven Liner</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Allow to cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. <b>Be sure to rinse thoroughly to avoid additional stains.</b>	
<b>Shelves</b> (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Dishwasher-Safe</li> </ul>	Shelves can be cleaned in a dishwasher or by hand, using soap and water. Rinse thoroughly to remove any soap after cleaning. Shelves may also be cleaned in self-cleaning oven, but will discolor and lose some luster.	

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

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
<b>Surface Burner Grates</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Plastic Scouring Pad</li> </ul>	Lift out when cool. Soak up to 30 minutes, if desired, in a warm solution of mild liquid detergent. Scour with a plastic pad to remove burned-on food particles. Dry in a warm oven.	
<b>Burner Caps</b> (on models with sealed burners)	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Plastic Scouring Pad</li> </ul>	Lift out when cool. Soak up to 30 minutes, if desired, in a warm solution of mild liquid detergent. Scour with a plastic pad to remove burned-on food particles. Dry in a warm oven.	
<b>Surface Burner Heads</b> (on models with sealed burners)	<ul style="list-style-type: none"> <li>• Solution of Mild Liquid Detergent and Water</li> <li>• Soap and Water</li> <li>• Mild Abrasive Cleanser</li> <li>• Damp Cloth</li> </ul>	<b>DO NOT USE steel wool or abrasive cleaners—they will clog the burner openings and scratch the burners.</b>	Wipe off burner heads. If heavy spillover occurs, remove burner heads from range (see Care and Cleaning section). Soak upside-down in a solution of hot water and product for cleaning the inside of coffee makers, such as Dip-It® brand. Rinse burner heads and wipe away any remaining soil with a cloth or soft brush. Drain out water and dry burners in a warm oven for 30 minutes before returning them to the range.
<b>Surface Burners</b> (on models with dual burners)	<ul style="list-style-type: none"> <li>• Solution of Mild Liquid Detergent and Water</li> <li>• Soap and Water</li> <li>• Mild Abrasive Cleanser</li> <li>• Damp Cloth</li> </ul>	<b>DO NOT USE steel wool or abrasive cleaners—they will clog the burner openings and scratch the burners, and may short out the spark electrode.</b>	Wipe off burner heads. If heavy spillover occurs, remove burners from range (see Care and Cleaning section). Soak upside-down in a solution of hot water and product for cleaning the inside of coffee makers, such as Dip-It® brand. Rinse burners and wipe away any remaining soil with a cloth or soft brush. Drain out water and dry burners in a warm oven for 30 minutes before returning them to the range.
<b>Drip Pans</b> (on some models)	<ul style="list-style-type: none"> <li>• Ammonia</li> <li>• Soap-Filled Scouring Pad</li> </ul>	Drip pans can be cleaned in dishwasher or by hand. Place them in a covered container (or plastic bag) with 1/4 cup ammonia to loosen soil. Then scrub with scouring pad if necessary.	
<b>Porcelain Enamel Oven Bottom*</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> </ul>	Allow oven to cool, then clean with soap and water or with soap-filled scouring pad. Rinse well to remove any soap before self-cleaning.	
<b>Storage Drawer</b> (on some models)	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	For cleaning, remove drawer by pulling it all the way open, tilting up the front and then lifting it out. Wipe the drawer with a damp cloth or sponge and then replace it. Never use harsh abrasives or scouring pads.	

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

# INSTALLATION INSTRUCTIONS

## FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

## FOR YOUR SAFETY

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

## BEFORE YOU BEGIN

Read these instructions completely and carefully.

**IMPORTANT:** Save these instructions for the local electrical inspector's use.

**INSTALLER:** Leave these instructions with the appliance after installation is completed.

**CONSUMER:** Keep this Use and Care Guide and the Installation Instructions for future use.

This appliance must be properly grounded.

## WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

## CAUTION

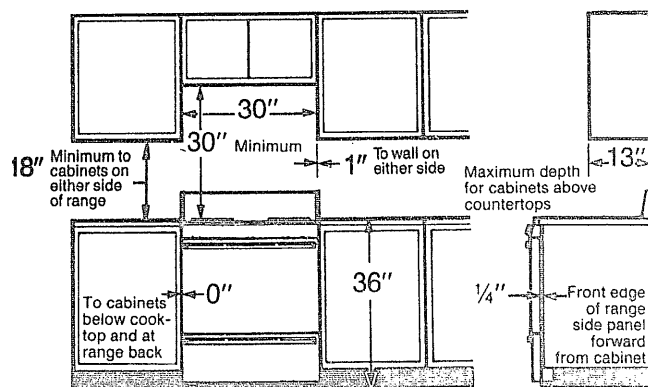
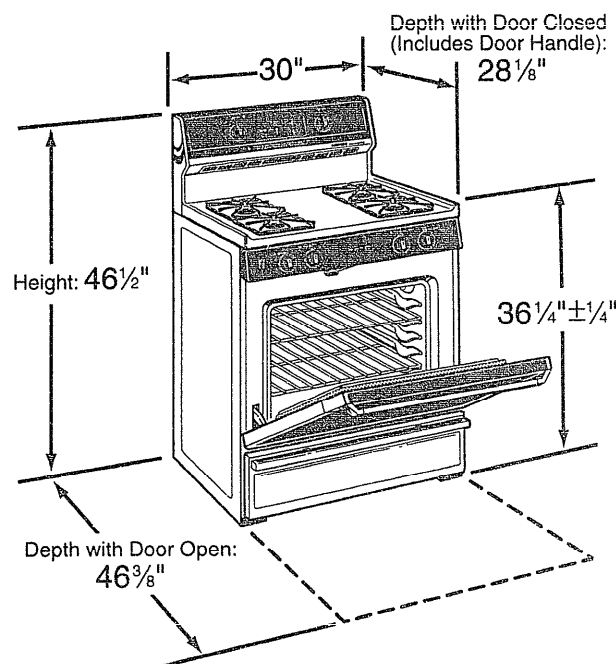
Do not attempt to operate the oven of this range during a power failure.

## IMPORTANT

Remove all packing material and literature from oven before connecting gas and electrical supply to range.

## DIMENSIONS AND CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces.



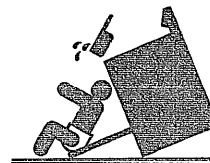
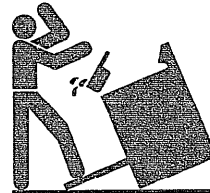
## IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest edition.

This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the Important Safety Instructions in the front of this book. Read them carefully.

- Have your range installed by a qualified installer or service technician.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). See Electrical Connections in this section.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180° F without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of 1/4-inch thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200° F.
- Avoid placing cabinets above the range. To reduce the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least 5 inches beyond the front of the cabinets.
- The ventilating hood must be constructed of sheet metal not less than 0.0122 inch thick (No. 28 U.S. Standard gauge). Install above the cooking top with a clearance of not less than 1/4 inch between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24 INCHES.**
- If cabinets are placed above the range, allow a minimum clearance of 30 inches between the cooking surface and the bottom of unprotected cabinets.

- If a 30-inch clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooking top with not less than 1/4-inch insulating millboard covered with sheet metal not less than 0.0122 inch thick (No. 28 U.S. Standard gauge).
- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24 INCHES.** The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1 inch to the plane of the range sides must not be less than 18 inches. (See Dimensions and Clearances illustration in this section.)
- **Caution:** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.



## WARNING

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

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- For your safety, never use your range for warming or heating the room. Your oven and range top are not designed to heat your kitchen. Top burners should not be operated without cookware on the grate. Such abuse could result in fire and damage to your range and will void your warranty.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.
- Do not use oven for a storage area. Items stored in the oven can ignite.
- Do not let cooking grease or other flammable materials accumulate in or near the range.

## GENERAL

- See Dimensions and Clearances in this section for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.
- The range may be placed with 0" clearance (flush) at the back wall and side walls of the range.

## LOCATION

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

## PROTECT YOUR FLOOR

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

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

## MODEL AND SERIAL NUMBER LOCATION

Depending on your range, you'll find the model and serial numbers on a label on the front frame of the range, behind the kick panel, storage drawer or broiler drawer.

## TOOLS YOU WILL NEED

- Phillips and flat-blade screwdrivers
- Pencil and ruler
- Two pipe wrenches (one for backup)
- 1 $\frac{1}{2}$ " open-end or adjustable wrench
- 3/16" open-end or socket wrench
- Nut driver

## ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shut-off valve
- Pipe joint sealant or UL-approved pipe thread tape with Teflon\* that resists action of natural and LP gases
- Flexible metal appliance connector (1/2" I.D.). A 5-foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)

\*Teflon: Registered trademark of DuPont

## PREPARATION

- Remove all tape and packaging. Lift up the cooktop (on models with dual burners) and remove any packing material under it. Be sure to remove plastic film that covers some chrome parts (around oven doors, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

## 1 PROVIDE ADEQUATE GAS SUPPLY

Your range is designed to operate at a pressure of 4 inches of water column on natural gas or, if designed for LP gas (propane or butane), 10 inches of water column. Make sure you are supplying your range with the type of gas for which it is designed. If, at any time in the future, you decide to use this range on a different type of gas, conversion adjustments must be made by a service technician or other qualified person before attempting to operate the range on that gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 4 and 13 inches of water column. For LP gas, the pressure supplied must be between 10 and 13 inches of water column. When checking for proper operation of the regulator, the inlet pressure must be at least 1 inch greater than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used. A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2" and be 5 feet in length (shorter and longer lengths are acceptable) for ease of installation.

## 2 CONNECT THE RANGE TO GAS

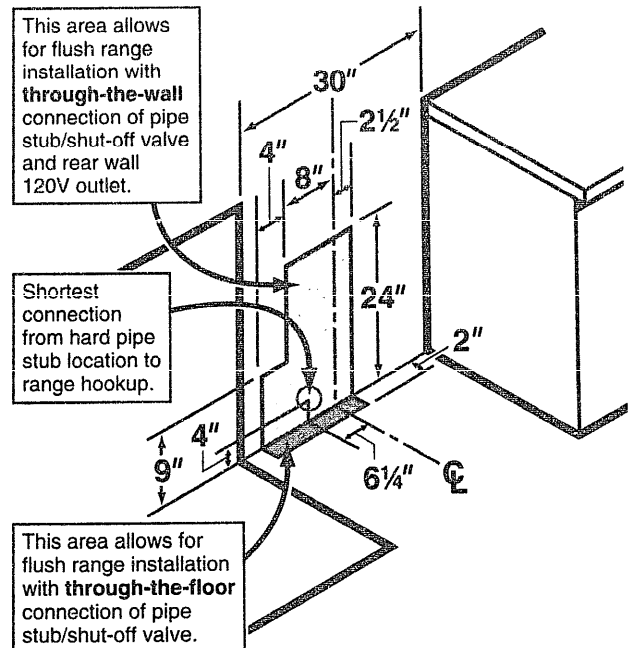
Shut off the main gas supply valve before disconnecting the old range and leave it off until new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

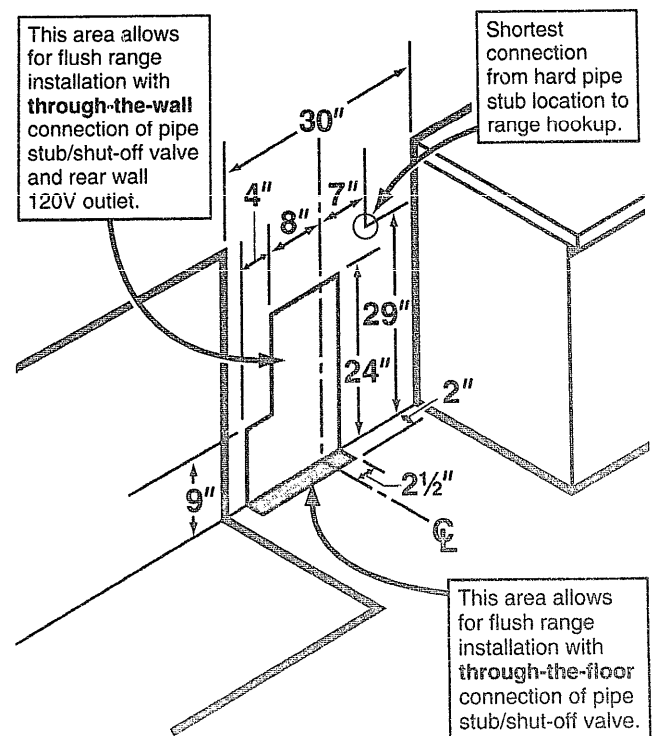
To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon\* around, all male (external) pipe threads.

\*Teflon: Registered trademark of DuPont

## Gas Pipe and Electric Outlet Locations for Models Equipped with Sealed Burners



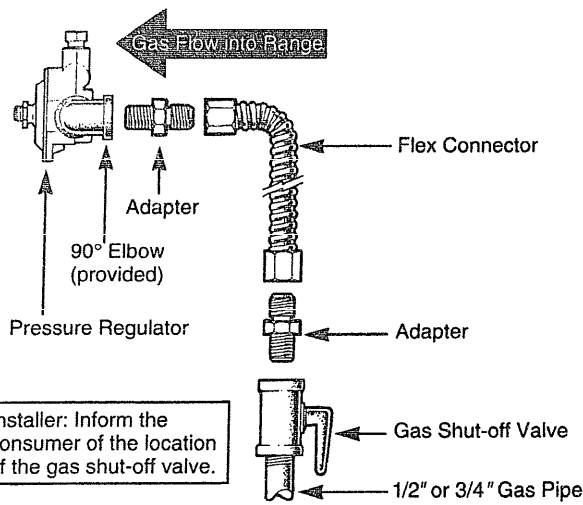
## Gas Pipe and Electric Outlet Locations for Models Equipped with Dual Burners



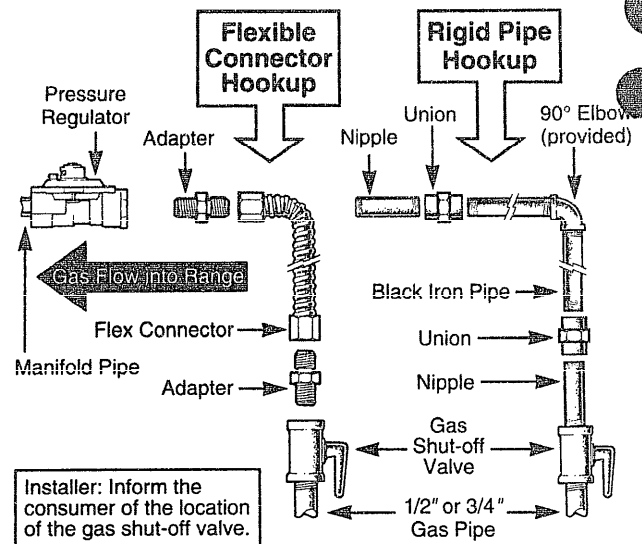
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## NORMAL INSTALLATION STEPS (continued)

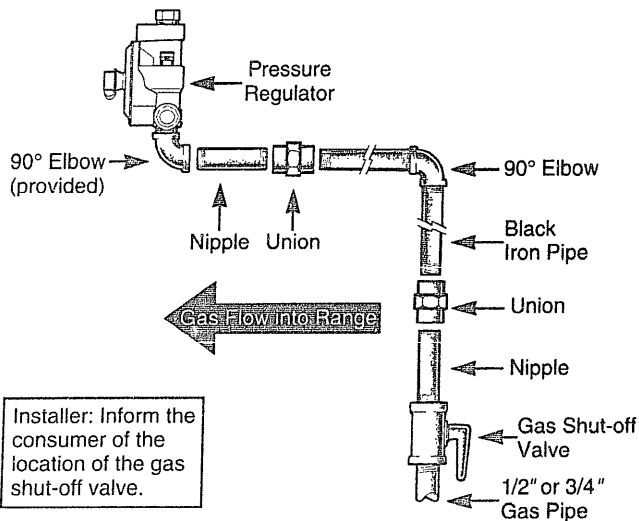
### Flexible Connector Hookup for Models Equipped with Sealed Burners



### Flexible Connector and Rigid Pipe Hookups for Models Equipped with Dual Burners



### Rigid Pipe Hookup for Models Equipped with Sealed Burners





## 2 CONNECT THE RANGE TO GAS (continued)

1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.

2. Install male 1/2" flare union adapter to the 1/2" NPT internal thread elbow at inlet of regulator. **On models equipped with dual burners**, install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of pressure regulator. Use a backup wrench on the regulator fitting to avoid damage.

When installing the range from the front, remove the 90° elbow for easier installation.

3. Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.

4. Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.

5. When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

### CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

## 3 ELECTRICAL CONNECTIONS

### Electrical Requirements

120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

### Extension Cord Cautions

Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

### Grounding

#### IMPORTANT—(Please read carefully)

**FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.**

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle

to minimize the possibility of electric shock hazard from this appliance.

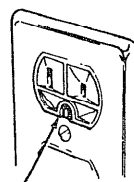
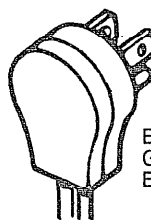
The customer should have the wall receptacle and circuit checked by a qualified

electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.**

#### PREFERRED METHOD



ENSURE PROPER GROUND EXISTS BEFORE USE

## NORMAL INSTALLATION STEPS (continued)

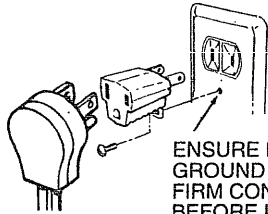
### **A** Usage Situations where Appliance Power Cord will be Disconnected Infrequently.

An adapter may be used only on a 15-amp circuit. Do not use an adapter on a 20-amp circuit. Where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL-listed adapter, available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

#### TEMPORARY METHOD

(ADAPTER PLUGS NOT PERMITTED IN CANADA)

ALIGN LARGE PRONGS/SLOTS



ENSURE PROPER GROUND AND FIRM CONNECTION BEFORE USE

**CAUTION:** Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

### **B** Usage Situations where Appliance Power Cord will be Disconnected Frequently.

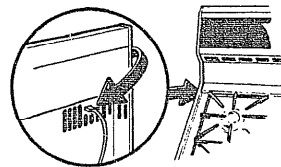
Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes.

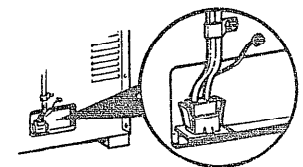
#### Electric Disconnect

1. Locate disconnect plug on the range back.
2. Pinch sides of connector and pull out of range back.

Models Equipped with Dual Burners



Models Equipped with Sealed Burners



#### 4 SEAL THE OPENINGS

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

#### 5 CHECK SURFACE BURNER IGNITION

Operation of all cooktop and oven burners should be checked after range and gas supply lines have been carefully checked for leaks.

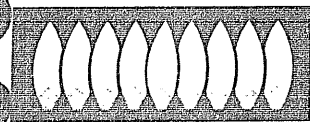
Push in one of the surface burner controls and turn it to the LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burner should light within 4 seconds. After burner lights, rotate knob out of the LITE position. Try each burner in succession until all burners have been checked.

##### Quality of Flames

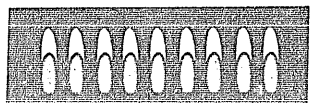
The combustion quality of burner flames needs to be determined visually.

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

With LP gas, some yellow tipping on outer cones is normal.



(A) Yellow flames—  
Call for service



(B) Yellow tips on  
outer cones—  
Normal for LP gas



(C) Soft blue flames—  
Normal for natural gas

#### 6 CHECK OVEN BURNER IGNITION

The oven is designed to operate quietly and automatically. To operate the oven, turn the OVEN SET knob to BAKE and the OVEN TEMP knob to 300° F. After 30-90 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN TEMP knob.

To check ignition of the broil burner, turn the OVEN SET knob to BROIL and the OVEN TEMP knob to BROIL. After 30-90 seconds, the broil burner will ignite.

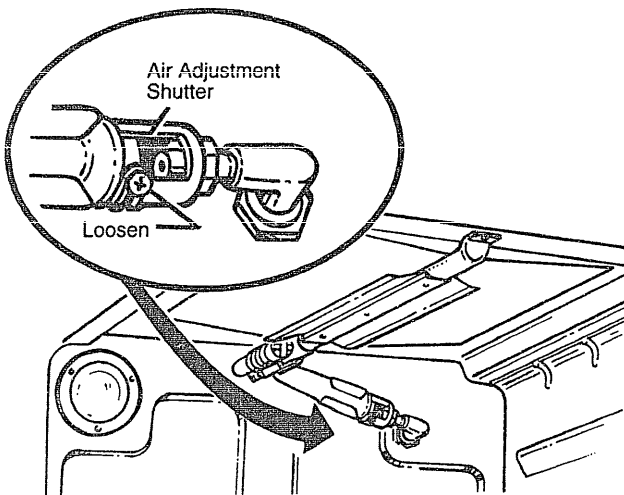
The oven requires electrical power to operate. In the case of a power outage, the oven burners on these models cannot be lit manually with a match. Gas will not flow unless the glow bar is hot.

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

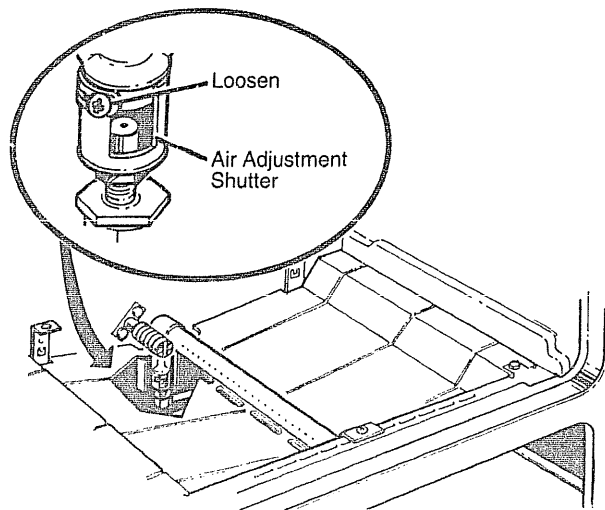
## NORMAL INSTALLATION STEPS (continued)

### 7 ADJUST BROIL AND OVEN BURNER AIR ADJUSTMENT SHUTTERS IF NECESSARY

Air adjustment shutters for the top and bottom burners regulate the flow of air to the flames.

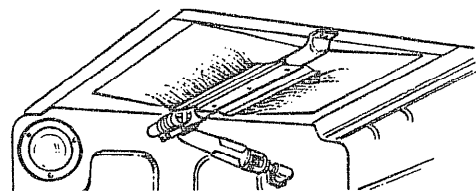


The air adjustment shutter for the top burner is in the center of the rear wall of the oven.

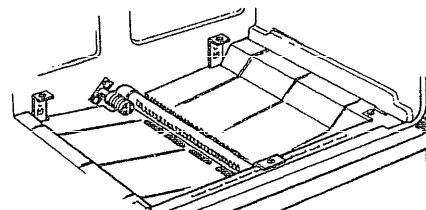


The shutter for the bottom burner is near the back wall behind the storage drawer or the kick panel (depending on the model). Remove the drawer or panel. (See Care and Cleaning section in this book.)

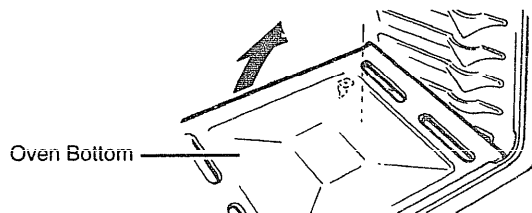
To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter toward open or closed position as needed.



The flames for the top (broil) burner should be steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.

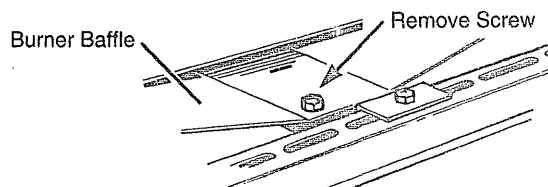


To determine if the bottom burner flames are burning properly, remove the oven bottom and the burner baffle (see below). Flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized. With the baffle in place, the flames should burn steady and should not extend past the edges of the burner baffle.



To remove the oven bottom:

1. Remove knurled screws holding down rear of oven bottom.
2. Grasp oven bottom at finger slots on each side.
3. Lift rear of oven bottom enough to clear the lip of range frame, then pull out.

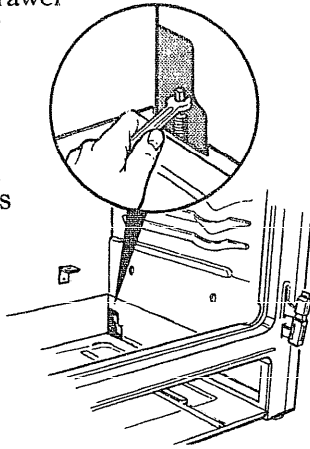


To remove the burner baffle (on models so equipped):

1. Use a nut driver to remove the 1/4" hex-head screw shown in the illustration above. Do not remove any other screws.
2. Pull baffle straight out until it is free from the slot that holds it at rear of oven.

## 8 LEVELING THE RANGE

1. Remove the storage drawer or kick panel (depending on the model—see Care and Cleaning section in this book).
2. Use a 3/16" open-end or socket wrench to back out both rear leveling legs approximately two turns.
3. Use a 1 3/8" open-end or adjustable wrench to back out the front leveling legs two turns.
4. Install the oven shelves in the oven and position the range where it will be installed.
5. Check for levelness by placing a spirit level or a cup, partially filled with water, on one of the oven racks. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other.
6. Adjust the leveling legs until the range is level.
7. After the range is level, slide the range away from the wall so that the Anti-Tip device can be installed.

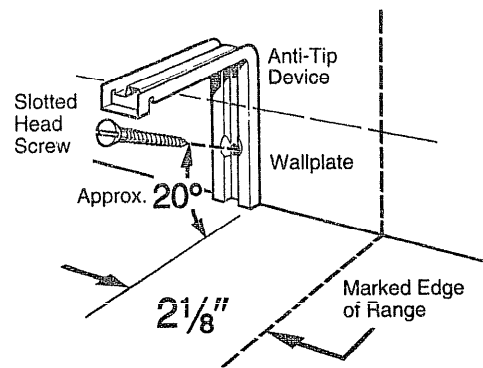


## 9 INSTALLING THE ANTI-TIP DEVICE

### WARNING:

- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by you or a child standing, sitting or leaning on an open door.
- After installing the Anti-Tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The use of this device does not preclude tipping of the range when not properly installed.
- If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB02X7909.

1. Mark the wall where the RIGHT EDGE of the range is to be located. Be sure to allow for the countertop overhang if you intend to install the range next to cabinets.



2. Locate the outside edge of the device 2 1/8" toward the center of the range from the marked edge of the range.

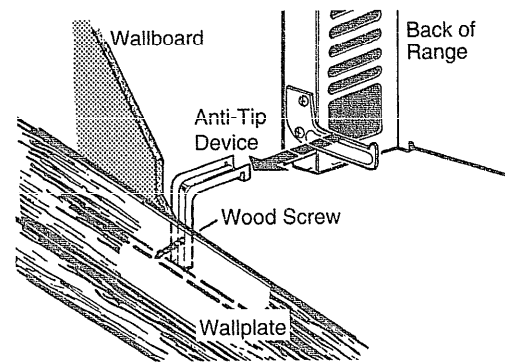
3. Using the device as a template, mark the position of the hole for the screw.

4. For wood construction, drill a pilot hole at an angle of 20 degrees from the horizontal. A nail or awl may be used if a drill is not available.

Mount the Anti-Tip device with the screw provided.

For cement or concrete construction, you will need a 1/4" x 1 1/2" lag bolt and a 1/2" O.D. sleeve anchor, which are not provided. Drill the recommended size hole for the hardware.

Install the sleeve anchor into the drilled hole and then install the lag bolt through the device. The bolts must be properly tightened as recommended for the hardware.



5. Slide the range against the wall, and check for proper installation by grasping the front edges of the rear surface unit openings and carefully attempting to tilt the range forward.

### WHEN ALL HOOKUPS ARE COMPLETED:

**MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION.**

**MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.**

## HOW TO CONVERT THE RANGE FOR USE WITH LP GAS OR NATURAL GAS

### TOOLS REQUIRED:

- Phillips screwdriver (small)
- 1/2" open-end wrench
- 7mm open-end or socket wrench, or adjustable wrench
- Flat blade screwdriver (small)

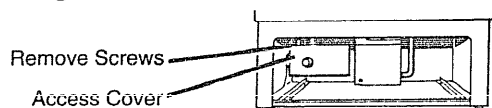
### 1 PREPARE RANGE FOR CONVERSION

- Turn off gas supply at the wall.
  - Turn off the electrical power to the range.
- If range has not yet been connected to gas supply, or if flexible connection was made, range may be pulled out from the wall to make conversion easier.

### 2 CONVERT THE PRESSURE REGULATOR

**WARNING:** Do not remove the pressure regulator from the range.

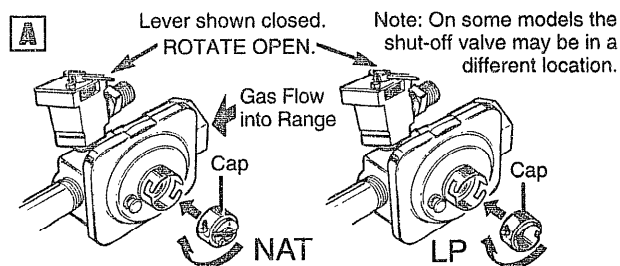
- For models equipped with sealed burners, remove the storage drawer, broiler drawer or kick panel and locate the pressure regulator at rear of the range.



On some models, you may have to remove an access cover also.

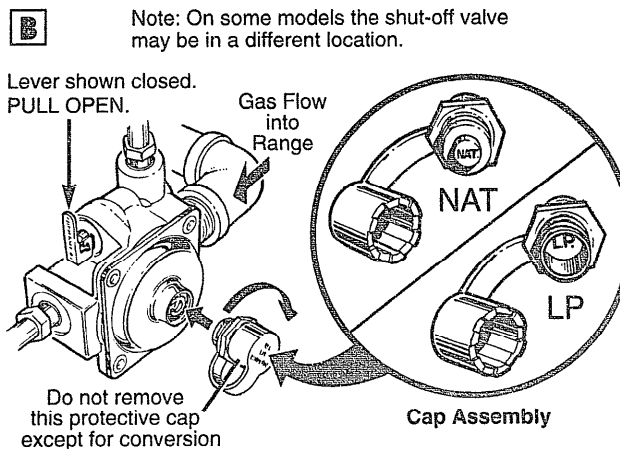
For models equipped with dual burners, remove the cooktop and locate the pressure regulator at right rear of range.

- Follow the directions in box **A**, **B** or **C** that match your regulator type.



If it is this regulator:

- Use a coin to remove the cap from the pressure regulator.
- Turn the cap over and hook it into the slots. The type of gas to be used should now be visible on the top of the cap.



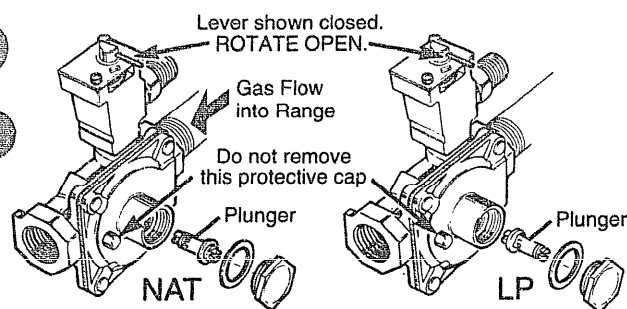
If it is this regulator:

- Unscrew the plastic-protected hex-nut cap assembly from the top center of the regulator.
- Carefully pry the protective plastic cap off the threaded metal cap. Gently pull the plastic washer off the other threads.
- Replace the plastic cap onto the threaded end displaying the gas type you desire. Press the plastic washer onto the remaining threads.
- Reinsert the cap assembly into the regulator. Do not overtighten, but make sure the washer is seated securely.



**C**

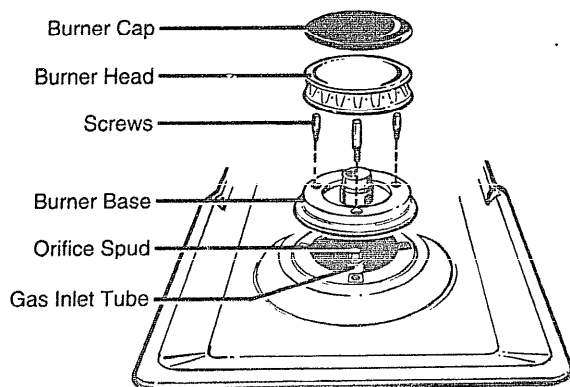
Note: On some models the shut-off valve may be in a different location.



If it is this regulator:

1. Remove cap and forcibly snap out plastic plunger from bottom of cap.
2. Turn plunger over and forcibly snap back in original location. Note: Plunger must snap into position; the gas type you are converting to must be visible on lower side of plunger.
3. Reinsert the assembly into the regulator.

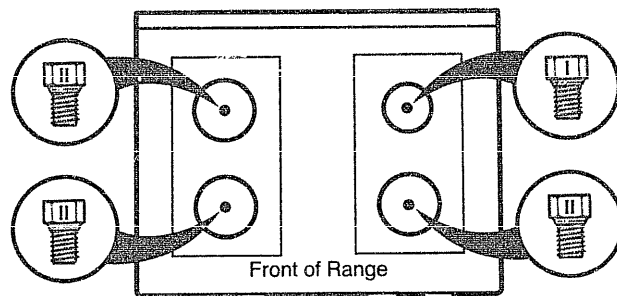
### 3 CONVERTING SURFACE BURNERS ON MODELS EQUIPPED WITH SEALED BURNERS (See Step 4 if range is equipped with dual burners.)



1. Remove grates, burner caps and burner heads.
2. Remove burner bases by unscrewing the 3 small screws in each base. **Lift burner straight out.** **DO NOT** disconnect the wires from the burner bases unless the cooktop needs to be raised.
3. With 7mm or adjustable wrench, remove the 4 brass orifice spuds.
4. Install orifice spuds according to one of the following diagrams (see box **A** or **B**), for LP gas or natural gas, depending on which you are converting to.

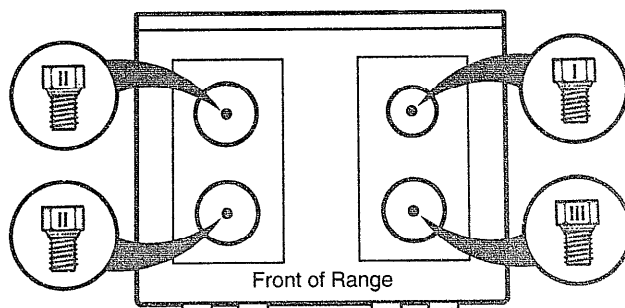
#### **A** Orifice Spuds for Converting to LP Gas:

LP orifice spuds are in a small plastic bag packed with this Use and Care book. LP orifice spuds have a 2-digit number and the Letter "L" on one side. Each orifice spud will also have 1 or 2 grooves on one side, denoting the location on the range where it is to be installed.



#### **B** Orifice Spuds for Converting to Natural Gas:

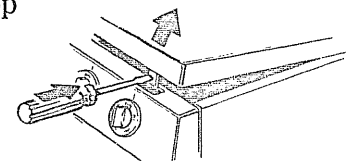
Natural gas orifice spuds have a 3-digit number on one side. Each orifice spud will also have 1, 2 or 3 grooves on one side, denoting the location on the range where it is to be installed.



5. To prevent leakage, make sure the orifice spuds are securely screwed into the gas inlet tubes. Use a small wrench to hold the inlet tube hex to prevent it from twisting.

6. Put old orifice spuds back in the bag to save for possible future conversion.

Note: If an orifice spud is accidentally dropped, the cooktop can be raised by disengaging the 2 front clips with a large flat blade screwdriver.



**DO NOT** attempt to raise the cooktop without removing all 4 burner bases.

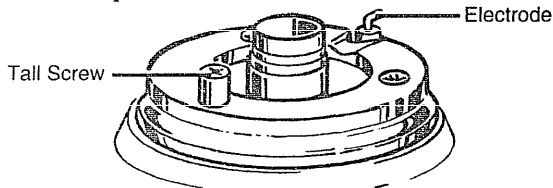
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## HOW TO CONVERT THE RANGE FOR USE WITH LP GAS OR NATURAL GAS (continued)

### 3 CONVERTING SURFACE BURNERS ON MODELS EQUIPPED WITH SEALED BURNERS (continued)

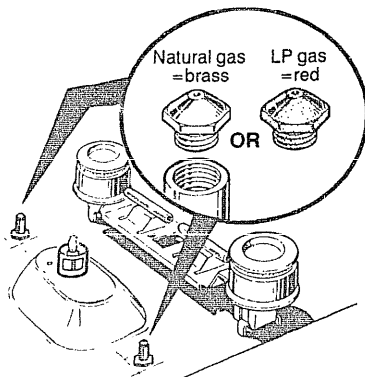
If wires were disconnected to remove the cooktop, feed wires through the burner holes in the cooktop. Attach to each burner electrode terminal carefully, making sure not to bend the terminal. Then lower cooktop until it snaps over the clips.



7. Carefully insert burner bases straight down with the tube over the orifice spud. Replace the screws, making sure the tall screw is opposite the burner electrode in each burner base.

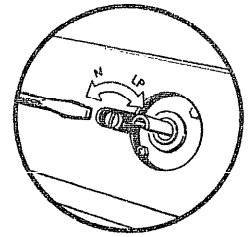
### 4 CONVERTING SURFACE BURNERS ON MODELS EQUIPPED WITH DUAL BURNERS (See Step 3 if range is equipped with sealed burners.)

1. Lift cooktop.
2. Lift burner assemblies straight up and set aside to gain access to surface burner spuds.
3. With a 5/16" wrench, remove each of the four spuds on the surface burner gas inlet tubes and replace them with the correct gas spuds mounted in a holder at the right rear of the range, above the regulator. Natural gas spuds are brass and LP gas spuds are red. (Mount the spuds that you removed from the inlet tubes back in the holder.) To prevent leakage, make sure spuds are securely screwed into gas inlet tubes.
4. Replace the burner assemblies.
5. Keep all spuds with your range so you have them if you move or get a different gas hook-up.



### 5 ADJUST OVEN THERMOSTAT (for Models Equipped with Standing Pilots)

1. Remove the oven control knob.
2. Locate the thermostat adjustment screw at left of thermostat shaft. Turn screw clockwise until the small pointer is at LP or N, depending on the type of gas you are converting to.
3. Replace oven control knob.

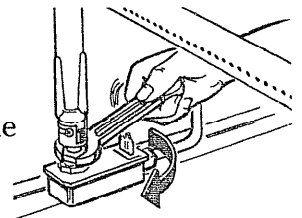


### 6 CONVERT THE OVEN BURNER ORIFICES

#### Oven Burner

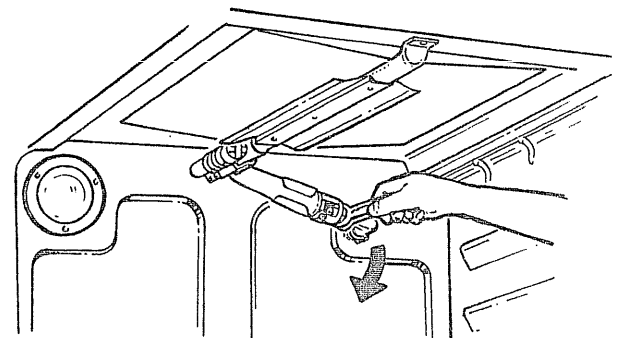
1. Remove oven door, storage drawer or broiler drawer, oven bottom and burner baffle. The lower burner orifice spud is located behind the storage drawer, broiler drawer or kick panel. (On some models, a metal shield must be removed to access the orifice.)

2. To convert to LP gas, use a 1/2" wrench to turn the lower burner orifice spud clockwise. Tighten the spud only until it is snug. To prevent leakage, do not overtighten the spud.



To convert to natural gas, loosen the spud about 2 turns.

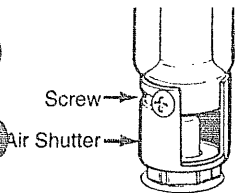
#### Broil Burner (on models so equipped)



To convert to LP gas, use a 1/2" wrench to turn the upper burner orifice spud clockwise. Tighten spud only until it is snug with the base. To prevent leakage, do not overtighten spud.

To convert to natural gas, loosen the spud about 2 turns.

### 7 ADJUST AIR ADJUSTMENT SHUTTER(S)



For LP gas, loosen the Phillips head screw and rotate the shutter to the full open position. With baffle in place, flames should have approximately 1-inch blue cones and should not extend beyond the edges of the

burner baffle. After 30 seconds of burner operation, check for flames lifting off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.

For natural gas, the shutter should be open 1/2 to 2/3 of the way.

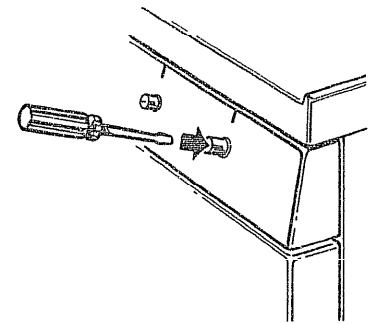
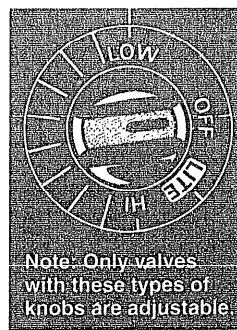
### 8 CHECK FOR LEAKS

When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

**CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.**

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

### 9 ADJUST TOP BURNER VALVES



1. Turn all top burners to LOW.
2. Remove all 4 knobs.
3. With a small flat blade screwdriver, turn the valve set screws clockwise to decrease flame size, counterclockwise to increase flame size. Adjust until the flame is the proper size.
4. Replace knobs.

### 10 CHECK QUALITY OF FLAMES

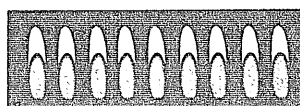
The combustion quality of burner flames needs to be determined visually.

If burner flames look like (A) call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

With LP gas, some yellow tipping on outer cones is normal.



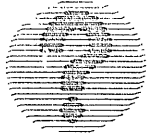
(A) Yellow flames—  
Call for service



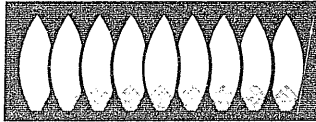
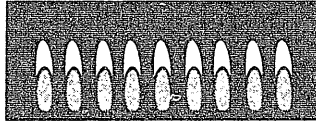
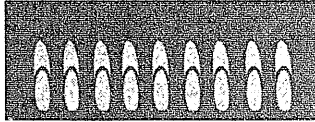
(B) Yellow tips on  
outer cones—  
Normal for LP gas



(C) Soft blue flames—  
Normal for natural gas



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"><li>• Plug on range is not completely inserted in the electrical outlet.</li><li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li><li>• Oven controls not properly set.</li><li>• Door left in locked position after cleaning.</li></ul>
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none"><li>• Make sure electrical plug is plugged into a live power outlet.</li><li>• Burner holes on the side or around the top of burner may be clogged. Remove burners (on models with dual burners) or burner heads (on models with sealed burners) and clean them with a toothpick. Make sure you do not enlarge the holes.</li></ul>
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: flex-start;"><div style="text-align: center;"><p><b>(A) Yellow flames—</b> Call for service</p></div><div style="text-align: center;"><p><b>(B) Yellow tips on outer cones—</b> Normal for LP gas</p></div><div style="text-align: center;"><p><b>(C) Soft blue flames—</b> Normal for natural gas</p></div></div> <ul style="list-style-type: none"><li>• If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.</li><li>• With LP gas, some yellow tipping on outer cones is normal.</li></ul>
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"><li>• If range is connected to LP gas, check all steps in the Installation Instructions.</li></ul>
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"><li>• Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything.</li><li>• Aluminum foil being used improperly in oven.</li><li>• Oven vent blocked on top of range.</li><li>• Incorrect cookware being used. Check each cooking section for cookware tips or recommendations.</li><li>• Oven bottom not securely seated in position.</li></ul>
CLOCK DOES NOT WORK	<ul style="list-style-type: none"><li>• Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.</li></ul>
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"><li>• Bulb may be loose or burned out.</li><li>• Electrical plug must be plugged into a live power outlet.</li></ul>

(continued next page)

PROBLEM	POSSIBLE CAUSE
STRONG ODOR	<ul style="list-style-type: none"> <li>• Improper air/gas ratio in oven. Adjust oven burner air shutters.</li> <li>• An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.</li> </ul>
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> <li>• Oven temperature is too high to set self-cleaning operation. Allow the range to cool to room temperature and reset the controls.</li> <li>• Door latch handle not moved all the way to the right.</li> </ul>
OVEN DOOR WILL NOT UNLOCK	<ul style="list-style-type: none"> <li>• Oven must cool below locking temperature (approximately 30 minutes after the clean cycle is complete). <b>Do not engage the latch except when using self-clean feature or the oven may lock.</b></li> </ul>
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none"> <li>• Oven controls not set properly. Review Operating the Self-Cleaning Oven section.</li> <li>• Heavily soiled ovens require 3½- to 4-hour Clean Time.</li> <li>• Heavy spillovers should be cleaned up before starting clean cycle.</li> </ul>

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



# YOUR HOTPOINT GAS RANGE WARRANTY

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

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

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

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

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

## WHAT IS NOT COVERED

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

### Read your Use and Care material.

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

GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

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

and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.

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

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

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

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

**Warrantor: General Electric Company**

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

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