



## *Built-in Oven*

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**Models** JKP07J      JKP16GJ      JRP03J  
             JKP07GJ      JKP27J      JRP03GJ  
             JKP07WN      JKP27GJ      JRP14GJ

***GE Appliances***

## Help us help you...

### Before using your oven, read this book carefully.

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

Keep it handy for answers to your questions.

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

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### Write down the model and serial numbers.

You'll find them on a label on the front of the oven behind the door (on the lower oven on two-oven models).

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

---

Model Number

---

Serial Number

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

### If you received a damaged oven...

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

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

Check the Problem Solver on pages 25 and 26. It lists causes of minor operating problems that you can correct yourself.

### If you need service...

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

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

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

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

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

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

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

## IMPORTANT SAFETY INSTRUCTIONS

### Read all instruction before using this appliance.

### IMPORTANT SAFETY NOTICE

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

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

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

• Use **this appliance only for its intended use** as described in this manual.

• **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided Installation Instructions.

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

• Before performing any service, **DISCONNECT THE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

• **Do not leave children alone**—Children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

• **Don't allow anyone to climb, stand or hang on the door.** They could damage the oven.

• **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE AN OVEN. CHILDREN CLIMBING ON THE OVEN TO REACH ITEMS COULD BE SERIOUSLY** --

• **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if

brought in contact with hot heating elements and may cause severe burns.

• **Use only dry pot holders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

• **Never use your appliance for warming or heating the room.**

• **Storage in or on appliance**—Do not store flammable materials in the oven.

• **Keep hood and grease filters clean** to maintain good venting and to avoid grease fires.

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

• **Do not use water on grease fires.** Grease in oven can be smothered by completely closing door and turning OVEN SET to OFF.

• **Do not touch heating elements or interior surface of oven.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the oven vent openings and surfaces near the openings, crevices around the oven door and the edges of the door window.

**Remember:** The inside surface of the oven may be hot when the door is opened.

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

## Oven

• **Stand away from oven when opening oven door.** The hot air or which escapes can burn hands, face and/or eyes.

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

• **Keep oven vent ducts unobstructed.**

• **Keep oven free from grease buildup.**

• **Place oven shelf in desired position while oven is cool.** If shelves must be handled when hot, do not let potholder contact heating units in the oven.

• **Pulling out shelf to shelf stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of door or oven walls.

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

• **Do not use your oven to dry newspapers.** If overheated, they can catch fire.

(continued next page)

# IMPORTANT SAFETY INSTRUCTIONS (continued)

## Self-Cleaning Oven

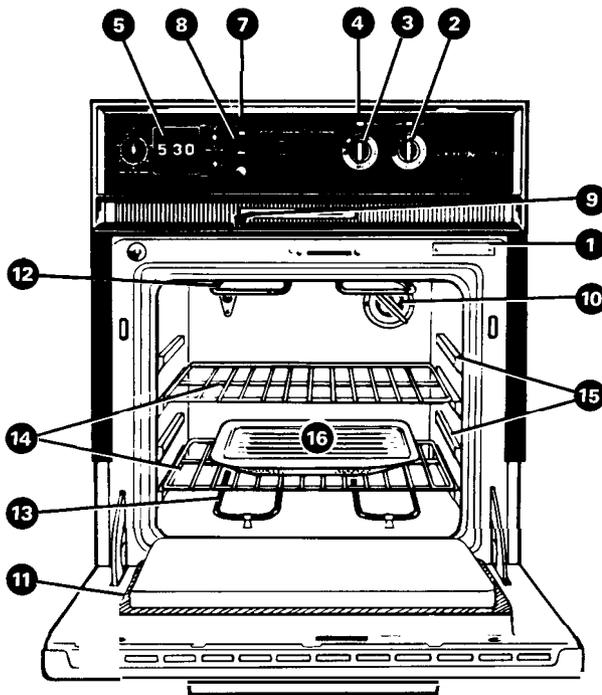
- **Do not clean door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean only parts listed in this Use and Care Book.**
- **Before self-cleaning the oven, remove broiler pan and other cookware.**
- **Listen for fan**—a fan noise should be heard sometime during the cleaning cycle. If not, call for service before self-cleaning again,

## SAVE THESE INSTRUCTIONS

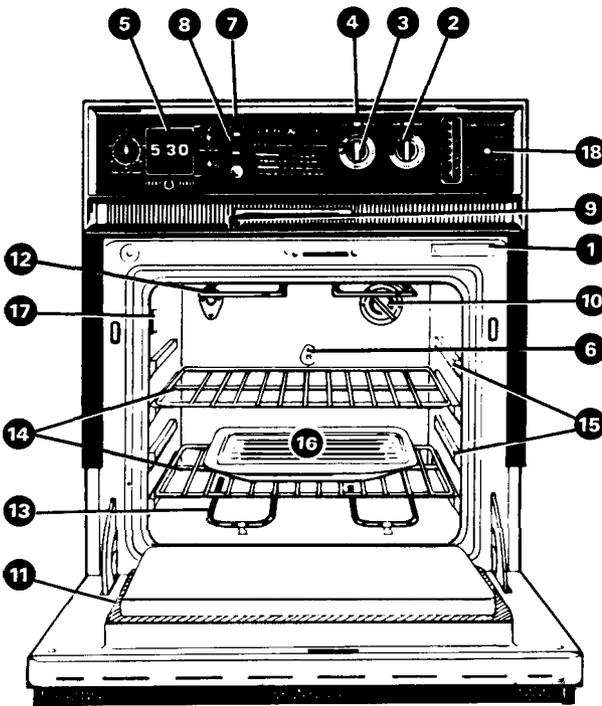
## Energy-Saving Tips

- Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light, and put food in the oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible.
- Be sure to wipe up excess spillage before self-cleaning operation.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

# Features of Your Oven



Models JRP03J, JRP03GJ

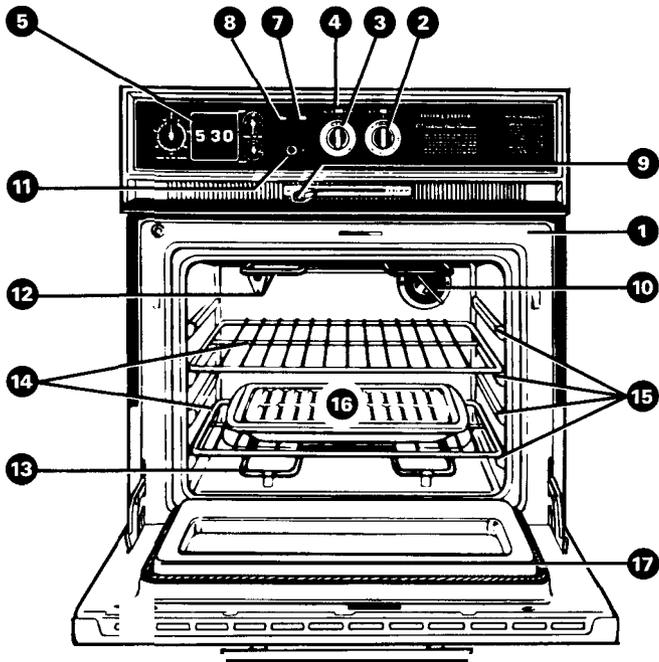


Model JRP14GJ

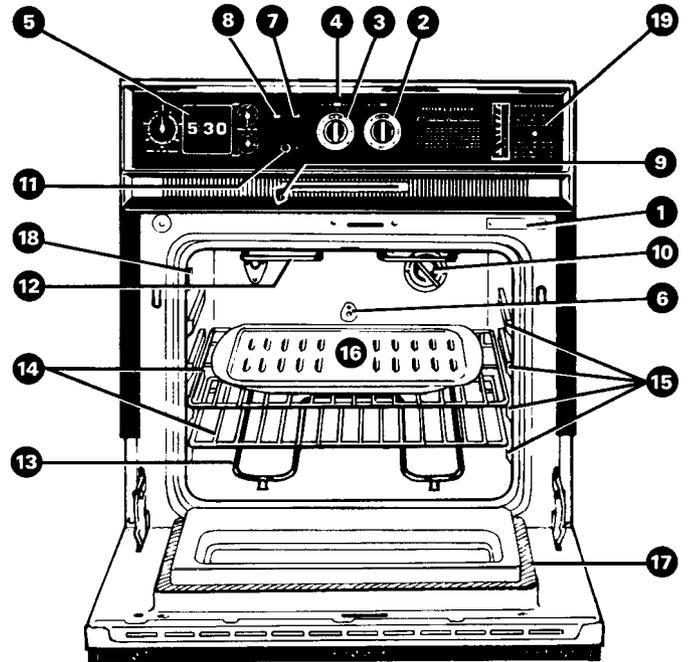
Feature Index	see page	Models JRP03J JRP03GJ	Model JRP14GJ
1 Model and Serial Numbers	2	•	•
2 Oven Set Control	9	•	•
3 Oven Temp Control	9	•	•
4 Oven Cycling Light	9	•	•
5 Automatic Oven Timer, Clock and Minute Timer	8	•	•
6 Rotisserie Receptacle (Motor is behind oven wall.)	18		•
7 Oven Cleaning Light (Glow during self-cleaning when all controls are set.)	20	•	•
8 Locked Light (Glow during self-cleaning when oven has reached cleaning temperature. Oven cannot be opened when this light is on.)	20	•	•
9 Oven DoorLatch (Use for Self-Clean only.)	20	•	•
10 Oven Interior Light (Comes on automatically when door is opened.)	9,22		•
11 Oven DoorGasket	20		
12 Broil Unit	15,24	•	
13 Bake Unit	10,24	•	•
14 Oven Shelves	9	2	2
15 Oven Shelf Supports (Letters A, B, C and D indicate cooking positions for shelves as recommended on cooking guides.)	9	•	•
16 Broiler Pan and Rack (Do not clean in self-clean oven.)	15	•	•
17 Meat Thermometer Receptacle	13		•
18 Meat Thermometer Dial	13		•

“G” in model number indicates Black Glass Door.

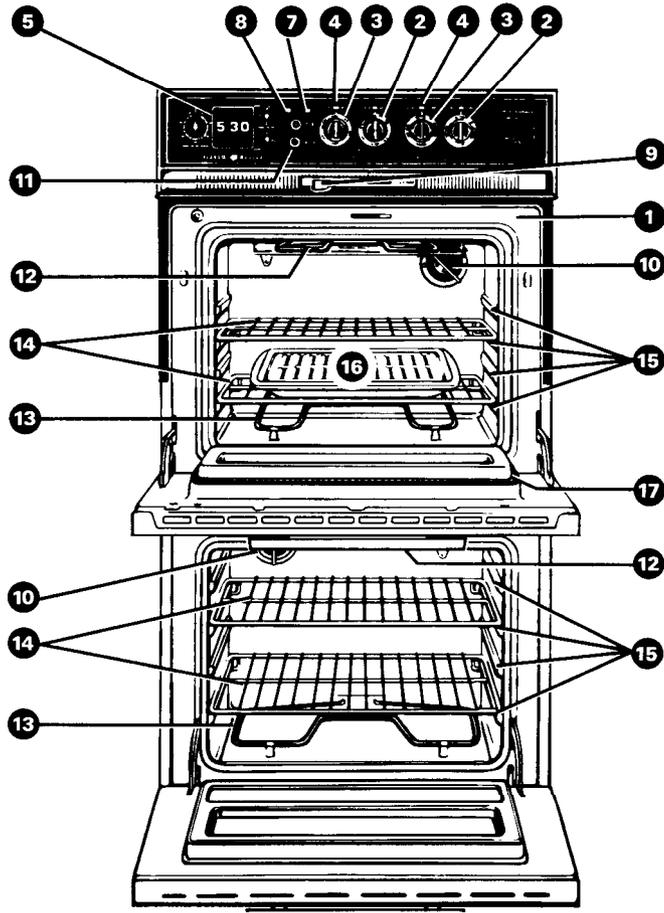
# Features of Your Oven



Models JKP07J, JKP07GJ, JKP07WN



Model JKP16GJ



Models JKP27J, JKP27GJ

Upper oven is self-cleaning, lower oven is standard

Feature Index	Explained on page	Models JKP07J JKP07GJ JKP07WN	Model JKP16GJ	Models JKP27J JKP27GJ
1 Model and Serial Numbers	2	•	•	•
2 Oven Set Control	9	•	•	•
3 Oven Temp Control	9	•	•	•
4 Oven Cycling Light	9	•	•	•
5 Automatic Oven Timer, Clock and Minute Timer	8	•	•	•
6 Rotisserie Receptacle (Place end of spit firmly into receptacle when using rotisserie. Motor is behind oven wall.)	18		•	
7 Locked Light (Glowing during self-cleaning when oven has reached cleaning temperature. Oven cannot be opened when this light is on.)	20	•	•	•
8 Oven Cleaning Light (Glowing during self-cleaning when all controls are set.)	20	•	•	•
9 Oven Door Latch (Use for Self-Clean only.)	20	•	•	•
10 Oven Interior Light (Comes on automatically when door is opened.)	9,22	•	•	2
11 Oven Light Switches	9	•	•	•
12 Broil Unit	15,24	•	•	•
13 Bake Unit (May be lifted gently for wiping oven floor.)	10,24	•	•	•
14 Oven Shelves	9	2	2	4
15 Oven Shelf Supports (Letters A, B, C and D indicate cooking positions for shelves as recommended on cooking guides.)	9	•	•	•
16 Broiler Pan and Rack (Do not clean in self-clean oven.)	15	•	•	•
17 Oven Door Gasket	20	•	•	•
18 Meat Thermometer Receptacle (Insert pronged end of thermometer firmly into receptacle.)	13		•	
19 Meat Thermometer Dial	13		•	

# Automatic Timer and Clock

The Automatic Timer and Clock on your oven are helpful devices that serve several purposes.



## To Set the Clock

*Push in the center knob* of the Minute Timer and turn knob in either direction to set the Digital Clock numerals to the correct time.

(After setting the Clock, let the knob out, and turn the Minute Timer pointer to OFF.)

## To Set the Minute Timer

The Minute Timer is the large dial to the **left** of the Digital Clock. Use it to time all your precise cooking operations. This dial also sets or changes the Digital Clock.

**TO SET THE MINUTE TIMER**, turn the center knob clockwise, *without pushing in*, until pointer reaches number of minutes you wish to time (up to **60**).

## Time Bake Uses Automatic Timer

Using Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the Stop Time set or you can set both DELAYED START (some models say START) and STOP dials to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven.

Setting the dials for TIME BAKE is explained in detail on page 10.

## Self-Clean Uses Automatic Timer

The self-cleaning function on your oven uses the Automatic Timer to set the length of time needed to clean whether you wish to clean immediately or delay the cleaning until low energy times such as during the night. See page 20.

## Questions and Answers

**Q. How can I use my Minute Timer to make my surface cooking easier?**

**A.** Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

**Q. Must the Clock be set on correct time of day when I wish to use the Automatic Timer for baking?**

**A. Yes**, if you wish to set the DELAYED START or STOP dials to turn on and off at set times during timed functions.

**Q. Can I use the Minute Timer during oven cooking?**

**A.** The Minute Timer can be used during any cooking function. The Automatic Timers (DELAYED START and STOP dials) are used with TIME BAKE and SELF-CLEAN functions.

**Q. Can I change the Clock while I'm Time Cooking in the oven?**

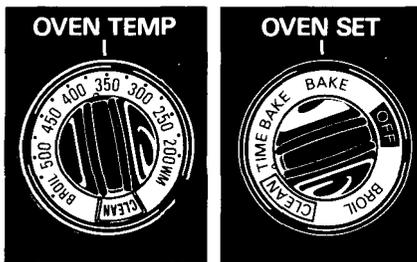
**A. No.** The Clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing time.

# Using Your Oven

## Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your oven.

## Oven Controls



The controls for the oven(s) are marked **OVEN SET** and **OVEN TEMP**. **OVEN SET** has settings for **BAKE**, **TIME BAKE** (on models so equipped), **BROIL**, **CLEAN** and **OFF**. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

**OVEN TEMP** maintains the temperature you set, from **WARM** (150°F.) to **BROIL** (550°F.) and also at **CLEAN** (880°F.).

The Oven Cycling Light glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.

**PREHEATING** the oven, even to high temperature settings, is speedy—rarely more than about 10 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and-put food in the oven promptly after light goes out.

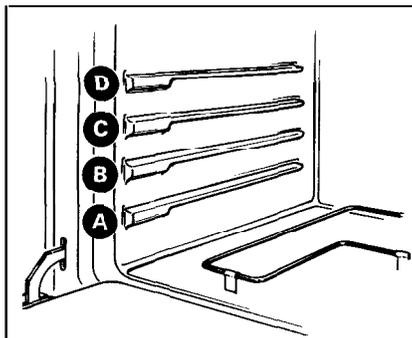
## Oven Interior Shelves

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

**TO REMOVE** shelves from the oven, lift up **rear** of shelf, pull forward with stop-locks along top of shelf supports. Be certain that shelf is cool before touching.

**TO REPLACE** shelves in oven, insert shelf with stop-locks resting on shelf supports. Push shelf toward rear of oven; it will fall into place. When shelf is in proper position, stop-locks on shelf will run under shelf support when shelf is pulled forward.

## Shelf Positions



The oven has four shelf supports marked **A** (bottom), **B**, **C** and **D** (top). Shelf positions for cooking food are suggested on **Baking**, **Roasting** and **Broiling** pages.

## Oven Light

The light comes on automatically when the door is opened. On models with oven window use switch to turn light on and off when door is closed.

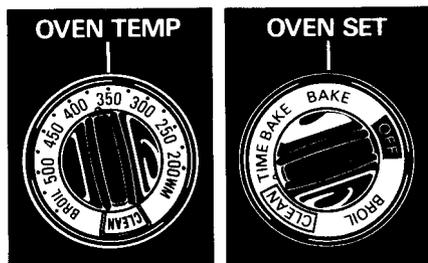
Switch is located on front of door on some models, on control panel on other models.

# Baking

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

## How to Bake

**Step 1:** Place food in oven, being certain to leave about 1 inch of space between pans and walls of oven for good circulation of heat. Close oven door. During baking, avoid frequent door openings to prevent undesirable results.



**Step 2:** Turn OVEN SET knob to BAKE and OVEN TEMP knob to temperature on recipe or on Baking Guide.

**Step 3:** Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

## How to Time Bake



The automatic oven timer controls are designed to turn the oven on or off automatically at specific times

that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically) or Delayed Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset stop time) will be described.

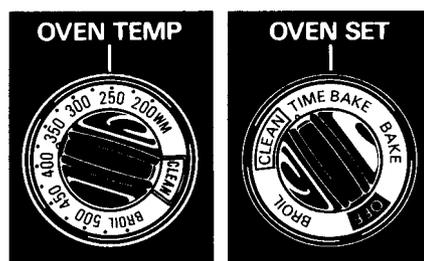
## How to Set Immediate Start

**NOTE:** Before beginning make sure the range clock shows the correct time of day.

Immediate Start is simply setting oven to start baking now and turning off at a later time automatically. Remember, foods continue cooking after controls are off.



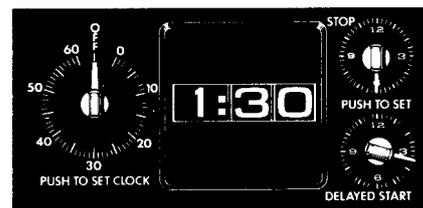
**Step 1:** To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off; for example 6:00. The DELAYED START dial should beat the same position as the time of day on clock.



**Step 2:** Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to oven temperature, for example 250°F. The oven will start immediately and stop at the time you have set.

## How to Set Delayed Start and Stop

Delayed Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

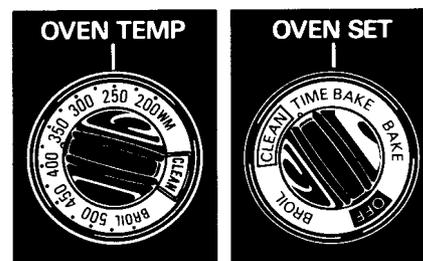


**Step 1:** To set start time, push in knob on DELAYED START dial (some models may say START) and turn pointer to time you want oven to turn on, for example 3:30.



**Step 2:** To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off, for example 6:00. This means your recipe called for two and one-half hours of baking time.

**NOTE:** Time on STOP dial must be later than time shown on range clock and DELAYED START dial.



**Step 3:** Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to 250°F. or recommended temperature.

Place food in oven, close the door and automatically the oven will be turned on and off at the times you have set. Turn OVEN SET to OFF and remove food from oven.

# Baking Guide

1. 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.

2. 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.

3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 to 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

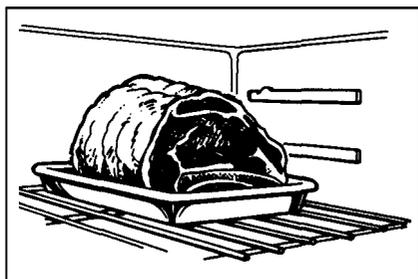
4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Shelf Position	Oven Temperature	Time, Minutes	Comments
<b>Bread</b>					
Biscuits (%-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	<b>Canned</b> , refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Parr with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, 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	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	Dark metal or glass give deepest browning.
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	For thin rolls, Shelf B may be used.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	
<b>Cakes</b> (without shortening)					
Angel food	Aluminum <b>Tube</b> 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 waxed paper.
Sponge	Metal or Ceramic <b>Pan</b>	A	325°-350°	45-60	
<b>Cakes</b>					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	Paper liners produce more moist crests.
Cupcakes	Shiny <b>Metal</b> Muffin Pans	B	350°-375°	20-25	Use 300°F. and Shelf B for small or individual cakes.
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Parr with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
<b>Cookies</b>					
Brownies	<b>Metal</b> or Glass Pans	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 temp.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	25°F. to 50°F. for more browning.
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	Reduce temp. to 300°F. for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	
Puddings, Rice and Custard	Glass Custard Cups or Casserole	B	325°	50-90	
<b>Pies</b>					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, A	325°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal	A, B	400°-425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal	B	450°	12-15	
<b>Miscellaneous</b>					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass	B	300°-350°	30-75	

# Roasting

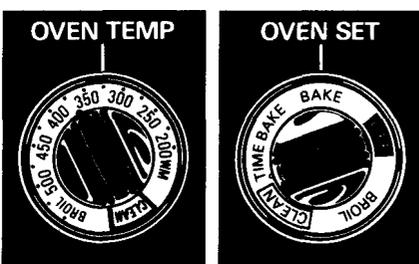
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

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

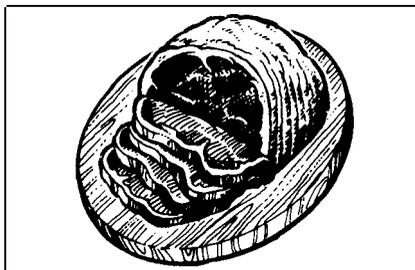


**Step 1:** Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

**Step 2:** Place in oven on shelf in A or B position. No preheating is necessary.



**Step 3:** Turn OVEN SET to BAKE and OVEN TEMP to 325°F. Small poultry may be cooked at 375°F. for best browning.



**Step 4:** Most meats continue to cook slightly while standing, after being removed from the oven.

**Standing** time recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F. less than temperature in guide on page 14.

**NOTE:** You may wish to use TIME BAKE, as described on page 10, 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.

## For Frozen Roasts

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

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

## Questions & Answers

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

**A.** Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown on Roasting Guide on page 14. For roasts over 8 pounds, cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the time has passed.

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

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

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

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

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

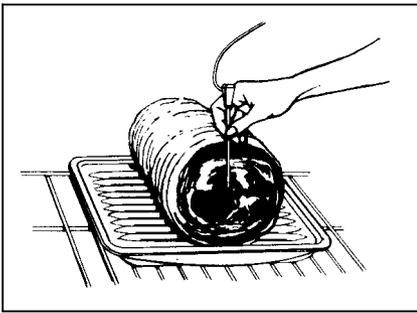
**A.** Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

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

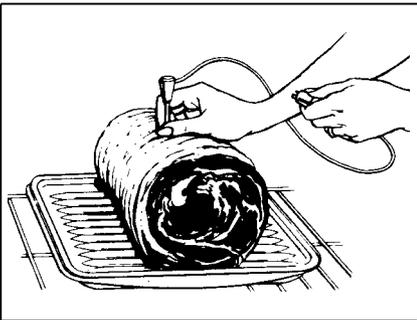
**A.** Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

# Meat Thermometer Models JRP14GJ, JKP16GJ

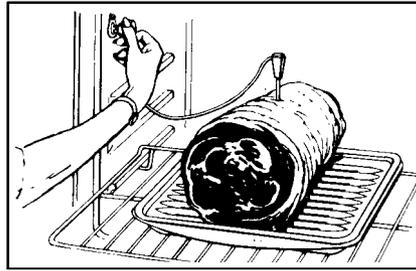
For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The meat thermometer takes the guesswork out of roasting by cooking foods to the exact doneness you want. The meat thermometer has a skewer-like probe at one end of the cable and a two-pronged plug at the other. Use handle of plug and probe, rather than cable, when inserting and removing these parts from meat and/or oven wall receptacle. After preparing meat and placing in roasting pan on rack, follow the steps below for proper use of meat thermometer.



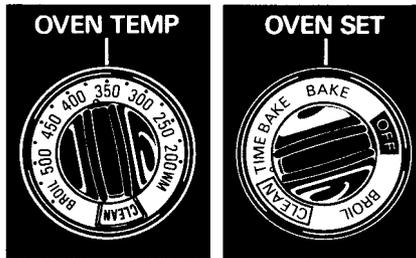
**Step 1:** To gauge placement of probe, lay probe on outside of meat along top or side and mark with finger where edge of meat comes on probe. Probe should be placed so point rests in center of the thickest part of roast.



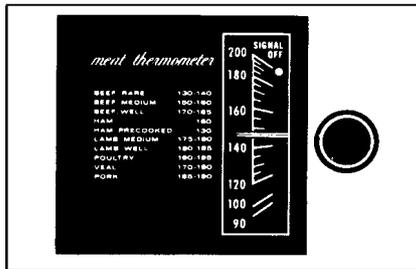
**Step 2:** Insert probe into meat up to point marked off with fingers. Point should not touch bone, fat or gristle. Not more than 2" of probe, not counting handle, should be left exposed outside of meat.



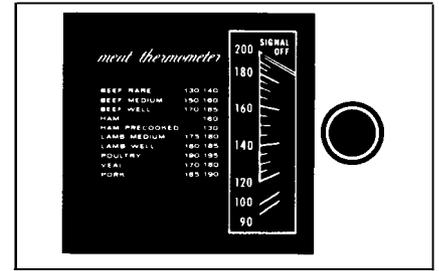
**Step 3:** Plug cable into receptacle on oven wall. The prongs are especially designed to only plug in one way. Be certain to insert plug into receptacle all the way. Close oven door.



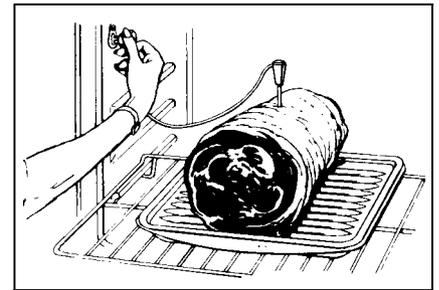
**Step 4:** Turn OVEN SET knob to BAKE and OVEN TEMP knob to recommended oven temperature, for example 350°F. See Roasting Guide on page 14 for oven temperature.



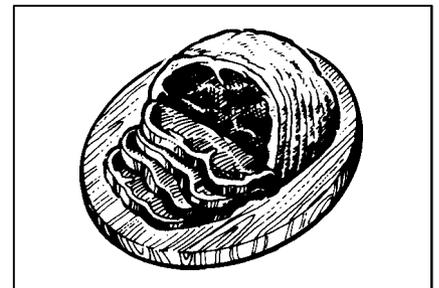
**Step 5:** Refer to chart near Meat Thermometer Dial to determine at what internal temperature meat will be done. Then turn knob next to dial to move pointer to correct number (internal temperature) on dial.



**Step 6:** When internal temperature of roast reaches number you have set, a buzzer sounds. To stop buzzer, turn pointer to SIGNAL OFF. Internal temperature of meat can be determined at any time during cooking by turning pointer down until buzzer sounds.



**Step 7:** When roast is done, use care in removing plug from receptacle. **DO NOT USE CABLE.** Remove meat from oven. Since most meat continues cooking, you may wish to remove 5° to 10° sooner.



**Step 8:** Remove probe from meat, using handle of probe **not** cable. Most meats carve easier if let stand 5 to 10 minutes. Let thermometer cool and clean as directed in Cleaning Guide on page 24. Do not leave in oven.

See Roasting Guide on page 14.

# Roasting Guide

## Roasting

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.

2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff **poultry** until just before roasting. Use a **meat** thermometer for more accurate doneness. On models so equipped, use the meat probe—control signals when food has reached set temperature. (Do not place thermometer or probe in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal **temperature** will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven sooner at 5° to 10°F. less than temperature in guide.

5. Frozen roasts can be conventionally roasted by **adding 10 to 25 minutes per pound more** time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

Type	Oven Temperature	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temperature °F
<b>Meat</b>			<b>3 to 5-lbs.</b>	<b>6 to 8-lbs.</b>	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-1400 150°-1600 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°-1400 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-1800
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°-1300
Ham, raw	325°	Well Done:	<b>Under 10-lbs.</b> 20-30	<b>10 to 15-lbs.</b> 17-20	170°
*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°-1900
Chicken pieces	375°	Well Done:	35-40		185°-1900
Turkey	325°	Well Done:	10 to 15-lbs. 20-25	<b>Over 15-lbs.</b> 15-20	In thigh: 185°- 190°

# Broiling

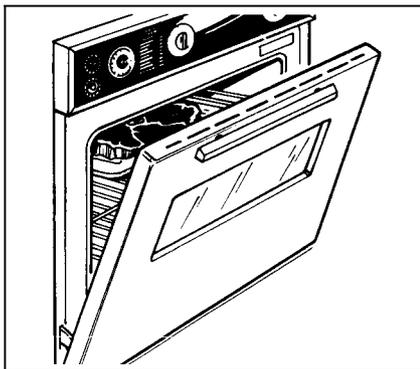
See Broiling Guide on page 17.

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

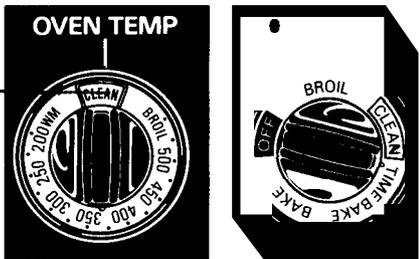
**Step 1:** If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

**Step 2:** Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

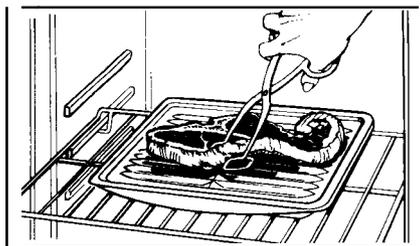
**Step 3:** Position shelf on recommended shelf position as suggested in Broiling Guide on page 17. Most broiling is done on C position, but if your range is connected to 208 volts, you may wish to use higher position.



**Step 4:** Leave door ajar a few inches (except when broiling chicken). The door stays open by itself, yet the proper temperature is maintained in the oven.



**Step 5:** Turn both OVEN SET and OVEN TEMP knobs to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)

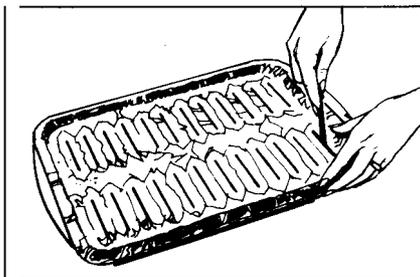


**Step 6:** Turn food only once during cooking. Time foods for first side per Broiling Guide.

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

**Step 7:** Turn OVEN SET knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

## Use of Aluminum Foil



1. If desired, broiler pan maybe lined with foil and broiler rack may be covered with foil for broiling. ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND SLIT FOIL TO CONFORM WITH SLITS IN RACK. Broiler rack is designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

## Questions & Answers

**Q. Why should I leave the door closed when broiling chicken?**

**A.** Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven which allows chicken to cook evenly throughout.

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

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

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

# Broiling with the Meat Thermometer (on models so equipped)

You may use the meat thermometer for broiling, such as steak or ham slices. Prepare meat on broiler rack and pan as explained on page 15, "How to Broil." Set both OVEN SET and OVEN TEMP knobs to BROIL and leave door ajar as recommended, after placing probe in meat and oven as directed below.



**Step 1:** Use steak at least 1 to 1½ inches thick. Lay probe on top of steak to determine the position probe is to be inserted. Gauge distance from edge to center of largest muscle; mark with thumb where edge of meat or fat meets probe. Be certain NOT MORE THAN 2 inches of probe, not counting handle, is left exposed outside of meat.



**Step 2:** Lift probe from meat keeping thumb in place on probe. Insert probe as near as possible to center of thickness of steak. Push probe into steak to where thumb meets fat or meat.



**Step 3:** For rare steaks cook first side to 90 on meat thermometer dial; for medium to 100; for well-done 110. Set Meat Thermometer Dial to preferred doneness.

**Step 4:** At sound of buzzer, turn steak; check probe to be certain it has not moved out of position. Reset pointer on Meat Thermometer and cook second side. See guide on oven near Meat Thermometer Dial.

## NOTES:

- If there is a question about whether probe has moved out of position during cooking, turn knob so pointer moves down on dial until buzzer sounds. Note indicated temperature and reset pointer to SIGNAL OFF. Push probe farther down into roast, about 1 inch, then after a few minutes redetermine internal temperature as above. If new temperature is lower, the probe was probably out of position. If so, allow meat to cook to proper internal temperature.

- Let meat thaw enough to allow inserting probe. The probe is sturdy but take care not to force it too hard into roast.

- Do not disconnect probe during cooking. Use hotpads when removing probe at end of cooking. Do not use tongs to pull on cable since they may damage it.

**DO NOT USE THE MEAT THERMOMETER WITH THE ROTISSERIE.**

## Questions and Answers

**Q. Can the meat thermometer remain in the oven if it's not inserted in food?**

**A. No.** Remove probe from receptacle when not in use. You could damage the probe by leaving it in during cooking operations that do not require the probe.

**Q. May I insert the meat thermometer into frozen foods?**

**A. No.** Foods must be completely defrosted before inserting probe.

**Q. Should I line broiler pan with aluminum foil when roasting?**

**A. Yes,** when using pan for marinating, cooking with fruits or heavily cured meats, or for basting during cooking. Avoid spilling these materials on oven liner or door.

**Q. How may I be sure that my roast will cook the same each time?**

**A. When using the meat thermometer in roasting, the probe must be inserted properly. Check the position of the probe during cooking. Sometimes the probe slips or is touching bone, fat or gristle. Reposition probe correctly and set oven again to finish roasting.**

# Broiling Guide

## 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. Oven door should be ajar for all foods except chicken; there is a special position on door which holds door open correctly.
3. 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.

4. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

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

7. **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.

8. If your range is connected to 208 Volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
<b>Bacon</b>	½-lb. (about 8 thin slices)	c	3½	3½	Arrange in single layer.
Ground <b>Beef</b> Well Done	1-lb. (4 patties) ½ to ¾-in. thick	c	7	4-5	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b> Rare Medium Well Done	1-inch thick (1 to 1½-lbs.)	c C C	7 9 13	7 9 13	Steaks less than 1 inch cook through before browning. Pan frying is recommended.
Rare Medium Well Done	1¾-in. thick (2 to 2½-lbs.)	c c C	10 15 25	7-8 14-16 20-25	Slash fat.
Chicken	1 whole (2 to 2½-lbs.), split lengthwise	A	35	10-15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin 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	1½-2 3-4	-2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
<b>Lobster Tails</b> (6 to 8-oz. each)	<b>2-4</b>	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
<b>Fish</b>	1-lb. fillets ¼ to ½-in. thick	c	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
<b>Ham Slices</b> (precooked)	1-in. thick	B	8	8	Increase times 5 to 10 minutes per side for 1¾-inch thick or home cured.
<b>Pork Chops</b> Well Done	<b>2</b> (¾ inch) 2 (1-in. thick) about 1 lb.	C B	10 13	10 13	Slash fat.
<b>Lamb Chops</b> Medium Well Done	2(1 inch) about 10 to 12 oz.	C C	8 10	4-7 10	Slash fat.
Medium Well Done	2 (1½ inch) about 1 lb.	C B	10 17	4-6 12-14	
<b>Wieners</b> and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

# Rotisserie Models JRP14GJ, JKP16GJ

Food is cooked by revolving on a spit under the (upper) broil unit. As food turns, it bastes itself to produce a succulent brown and tender roast. Meat tender enough for roasting may be rotissed.

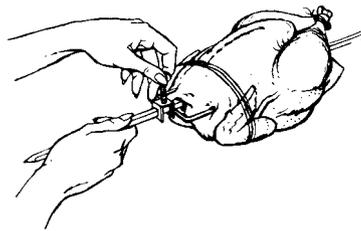


1. Assemble rotisserie. Insert curved ends of frame into large holes of broiler pan handles. Lock frame in place by fitting straight ends of support into holes in center handles.

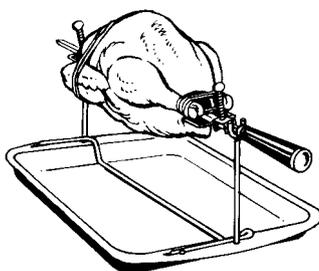
2. Secure food on spit. When secured correctly, food will be located in center area of spit leaving 4 inches free at the pointed end (this part goes into motor).

3. To secure food on spit: Push 2-pronged fork onto spit near handle end. Tighten with screw. Push spit through food (tie food securely and compactly), distributing weight evenly on each side of spit.

To check weight distribution on spit, hold spit (and food) between hands, palms up; spit should roll smoothly from palms to fingertips when palms are tipped forward.



Finish securing food on spit by gliding second 2-pronged fork onto spit with prongs toward food. Tighten screws to a flat surface on spit.



4. Place spit on frame so handle end is in narrow support, and pointed end is in wide U-shaped support.

## Rotissing the Food

1. Put oven shelf in lowest position in oven. With food on spit, place spit on oven shelf.

2. Set OVEN TEMP knob as suggested on Rotisserie Time and Temperature Guide at right. Settings are 300-400°F. to get foods juicy and done without overbrowning.

3. Switch OVEN SET knob to ROTISSERIE. This starts broil unit and rotisserie motor operating. Spit can be inserted and removed more easily when motor is operating.

NOTE: Make certain when touching spit that no part of body or pot holder touches coils of broil unit.

4. Insert spit into motor: Grasp handle on spit. Using point of spit, move to one side the cover over motor outlet in rear of oven; push spit firmly into motor outlet as far as it will go. Remove handle.

5. Check rotation of food. Tighten or adjust forks if necessary. During cooking, forks may need tightening due to normal meat shrinkage.

6. As food cooks, leave door ajar in "Broil" position; door stays open by itself.

7. Baste food if desired. With pot holders, pull out pan and shelf together to shelf stop. Attach handle to spit to revolve food by hand while basting. To continue cooking push shelf and broiler pan into oven, insert spit into motor, remove handle.

## Rotisserie Notes

● Do not use electric meat thermometer, on models so equipped, while operating the rotisserie. A regular, non-electric meat thermometer may be used while rotissing providing it doesn't touch the oven, frame or pan while meat revolves. (Or, if desired, cook to estimated doneness then pull meat from oven to insert meat thermometer. Wait about 2 minutes for temperature to register. If meat is not done, remove thermometer and continue cooking if necessary.)

. If rotissing turkey, let stand in warm oven 10 to 20 minutes after cooking to assure juicy meat and complete doneness.

. At end of cooking pull out pan and shelf together, using pot holders. Turn OVEN SET to OFF. Remove food from spit. Cool pan outside oven; soak forks and screws for easiest clean up.

# Rotisserie Time and Temperature Guide

Food	Oven Temp. Setting	Approximate Rotissing Time Minutes Per Lb.	Meat Thermometer Temperatures	General Directions
<b>Beef</b> Rolled Rib Rare Medium Well Done	325 325 325	22-29 n-31 32-42	130-140 150-160 170-185	<b>NOTE:</b> 1. For roasts OVER 10 pounds, cook about 1/2 estimated time, then check at 1/2 hour intervals with meat thermometer for internal doneness. 2. Thin roasts, 3 to 4 pounds, may require slightly longer times per pound than those given on guide.
Lamb Leg, boned and rolled	350	24-27	175-185	175 for medium. 185 for well done.
Pork, fresh Loin Spareribs (barbecued) Spareribs (plain)	350 350 400	25-34 1¼-1½ hrs. (total time) ¾-1 hr.	170-195	Buy ribs split down center. Thread on spit. To barbecue, brush with sauce every 15 minutes.
<b>Pork, cured</b> Ham Cook-Before-Eating bone in Fully Cooked	325 325	17-20 14-18	160 130	
<b>Poultry</b> Capon* (6-8 lbs. )  Chicken* (2-3 lbs.) Chicken† (1½-2 lbs. )  Cornish Hen* (1 lb. )  Duckling* (4-5 lbs.) Turkey* (8-12 lbs. )	375  400 400  400  350 350	26-30  33-42 48-62  About 1 hr. (total time)  31-35 17-27	185-190  t t  †  185-190 180-185	Brush with melted butter or margarine, basting or barbecue sauce several times during cooking. Same as above. If desired, thread 4 to 5 of this size chicken crosswise on spit. Let revolve to within 1/2 hour of doneness time, then brush every 10 minutes with barbecue sauce. Brush with butter, or butter and lemon juice mixed. Thread hens on spit either lengthwise or crosswise. Do not brush with fat. Cook without brushing with fat, or brush with butter or margarine as desired. <b>When</b> cooked, switch OVEN SET to OFF, close door, let turkey stand 10 to 20 minutes IN OVEN. Remove from oven and carve.
<b>Veal</b> Shoulder, boned and rolled	350	30-33	180	
<b>Bologna</b>	<b>350</b>	<b>23-25</b>	<b>180</b>	Brush with sauce if desired.
<b>Canadian Bacon</b>	<b>350</b>	<b>23-27</b>	<b>160</b>	
<b>Luncheon Meat</b> (12-oz. can)	<b>350</b>	<b>23-32</b> (total time)		Brush with sauce if desired.
<b>Wieners, large</b>	350	23-32 (total time)		Brush with sauce if desired.

†On small poultry, test doneness by moving leg gently back and forth, and press leg muscle to be certain it is soft.

\*Ready-to-cook weight. IMPORTANT: Tie legs and wings close to body to make doneness of bird as uniform as possible. All times given are for unstuffed birds.

NOTE: Spillage of marinades, fruit juices and basting materials containing acids may cause discoloration on oven liner or door so should be wiped up immediately with a paper towel. When surface is cool, clean and rinse.

# Operating the Self-Cleaning Oven

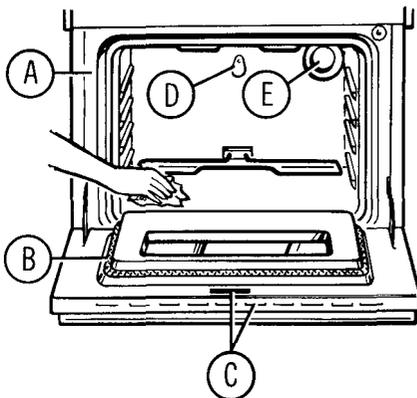
## Before Setting Oven Controls, Check These Things:

### Step 1:

Remove broiler pan, broiler rack and other cookware from the oven. (Oven shelves may be left in oven. Note: Shelves will discolor after the self-clean cycle.)

### Step 2:

Wipe up heavy soil on oven bottom. If you use soap, rinse thoroughly before self-cleaning, to prevent staining.



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Openings in Door
- D. Rotisserie Receptacle
- E. 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). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in or around self-cleaning oven.

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

### Step 4:

Close rotisserie receptacle (D) on models so equipped.

### Step 5:

Close oven door and make sure oven light (E) is off.

## How to Set Oven for Cleaning

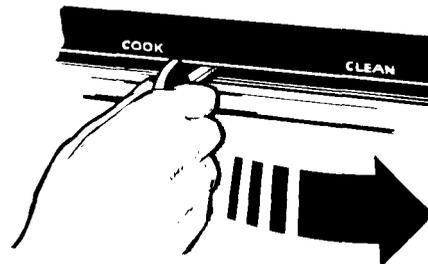
### Step 1:

Turn **OVEN SET** and **OVEN TEMP** knobs to **CLEAN**. Controls will snap into final position when the **CLEAN** location is reached.



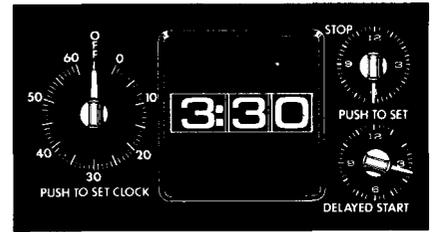
### Step 2:

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 **DELAYED START** dial show the correct time of day. When the **DELAYED START** knob is pushed in and turned, it will “pop” into place when the time shown on the range clock is reached.

• Decide on cleaning hours necessary.

Recommended Cleaning Time:

**Moderate Soil—2 hours**

(thin spills and light spatter)

**Heavy Soil—3 hours**

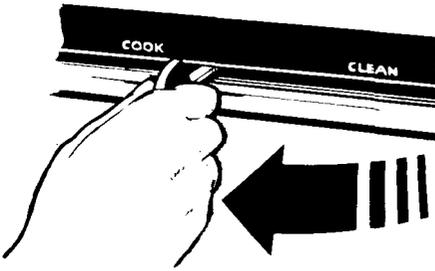
(heavy, greasy spills and spatter)

• Add these hours to present time of day, then push in and turn **STOP** dial clockwise to this desired stop time. **CLEANING** light glows, showing cleaning is starting.

The **LOCKED** light will glow, indicating oven is hot and door cannot be opened. Oven door and window get hot during self cleaning. **DO NOT TOUCH.**

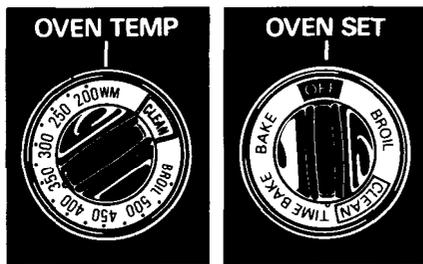
## Follow These Steps after Self-Cleaning

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



### Step 1:

When LOCKED light is off, slide the LATCH HANDLE to the left as far as it will go and open the door.



### Step 2:

Turn OVEN SET knob to OFF.

### Step 3:

Turn OVEN TEMP knob to WARM.

**NOTE:** If you wish to start and stop cleaning at a later time than shown on clock, push in and turn DELAYED START dial to time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn STOP 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 DELAYED 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 wipe the oven absolutely clean, 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 LOCKED light came on and I could not move the LATCH HANDLE. Why?**

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

SET 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 maybe 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 enameled 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. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

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

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

# Care and Cleaning

(See Cleaning Guide on page 24.)

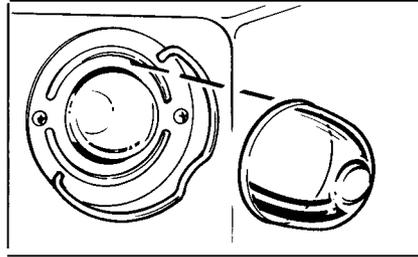
Proper care and cleaning are important so your oven(s) will give you efficient and satisfactory service. Follow these directions carefully in caring for your oven(s) to assure safe and proper maintenance.

## Porcelain Enamel and Painted Surfaces

Any acid foods spilled (such as fruit juices, tomato or vinegar) should be wiped up immediately. See guide for cleaning directions.

## Lamp Replacement

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



The oven lamp(bulb) is covered with a glass removable cover which is held in place with a bail-shaped wire.

- 1. TO REMOVE**, 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 lamp with 40-watt home appliance bulb.
- 3. TO REPLACE** cover, 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.
- 4.** Connect electric power to oven.

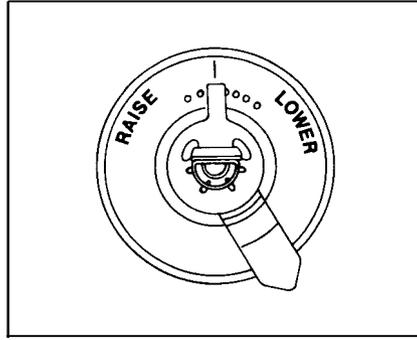
## Adjusting Oven Thermostat

Use time given on recipe when cooking for first time. Oven thermostats may “drift” from the factory setting over the years, and 5 to 10-minute differences in timing between an old and a new oven are not unusual. Your oven has been set correctly at the factory and is more apt to be accurate than the oven which it replaced. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the OVEN TEMP thermostat knob.

**PULL KNOB OFF SHAFT. LOOK AT BACK OF KNOB AND NOTE CURRENT SETTING BEFORE MAKING ANY ADJUSTMENT.**

To increase temperature, turn toward HI; to decrease, turn toward LO. Each notch changes temperature 10°F.

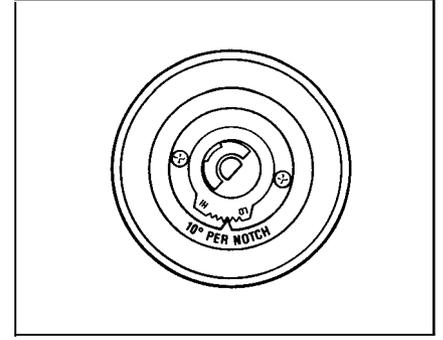
Follow appropriate instructions at right to adjust your oven thermostat.



1. Remove knob, and hold so pointer is at top of knob. Using a potholder or similar material, hold “skirt” of knob firmly in one hand. Grasp handle of knob in other hand. Note position of pointer and turn handle to move pointer toward word RAISE or LOWER. Pointer is designed not to move easily. If it is seated so it is difficult to move, pointer may be loosened slightly. Insert a thin screwdriver, knife blade or similar instrument and lift up end of pointer slightly.

2. After adjustment is made, press pointer firmly against knob. Return knob to range, matching flat area on knob and shaft.

Recheck oven performance before making an additional adjustment.



1. Pull off knob. Loosen both screws on back of knob.
2. Move pointer one notch in desired direction. Tighten screws.
3. Return knob to oven, matching flat area of knob to shaft.

NOTE: On double-oven model, be certain knobs are returned to shafts from which they were removed.

Recheck oven performance before making an additional adjustment.

# Cleaning Guide

**Note:** Let oven parts cool before touching or handling.

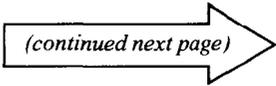
PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Bake Unit and Broil Unit		<p><b>Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated.</b>  <b>NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.</b></p>	
Broiler Pan and Rack	<ul style="list-style-type: none"> <li>● Soap and Water</li> <li>● Soap-Filled Scouring Pad</li> <li>● Plastic Scouring Pad</li> <li>● Dishwasher</li> </ul>	<p>Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.)  <b>Sprinkle</b> on detergent. Fill the pan with warm water and spread 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.</p>	
Oven Control Knobs	<ul style="list-style-type: none"> <li>● Mild Soap and Water</li> </ul>	<p>Pull off knobs. Wash gently but do not soak. Dry and return controls to oven, making sure to match flat area on the knob and shaft.</p>	
Outside Glass Finish	<ul style="list-style-type: none"> <li>● Soap and Water</li> </ul>	<p>Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not <b>allow</b> water to run down inside the surface of glass while cleaning.</p>	
Metal, including Chrome	<ul style="list-style-type: none"> <li>● Soap and Water</li> </ul>	<p><b>DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.</b></p>	<p>Wash, rinse, and then polish with a dry cloth.</p>
Porcelain Enamel and Painted Surfaces	<ul style="list-style-type: none"> <li>● Paper Towel</li> <li>● Dry Cloth</li> <li>● Soap and Water</li> </ul>	<p><b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.</b></p>	<p>If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse.            For other spills, such as fat <b>splatterings</b>, etc., wash with soap and water when cooled and then rinse. <b>Polish</b> with a dry cloth.</p>
Oven Door*	<ul style="list-style-type: none"> <li>● Soap and Water</li> </ul>	<p><b>DO NOT USE oven cleaners, cleansing powdera or harsh abrasives.</b></p>	<p><b>SELF-CLEANING OVEN:</b> For inside of door, clean <b>ONLY</b> the door liner outside the gasket. The area inside the gasket is automatically cleaned when the oven is in the <b>self-cleaning cycle. DO NOT</b> rub or damage the gasket. Avoid getting soap and water on the gasket or in the slots on the door. After washing, be sure to rinse area outside gasket thoroughly—<b>soap left on liner causes additional stains when oven is reheated.</b> Use soap and water to clean the top, sides, and front of the oven door.  <b>NON-SELF-CLEANING OVEN:</b> (lower oven on model <b>JKP27</b>) Use soap and water to thoroughly clean the top, sides, front and inside of oven <b>door. Rinse well—soap left on liner causes additional stains when oven is reheated.</b></p>
Oven Gasket*		<p>Avoid getting ANY cleaning materials on the gasket.</p>	
Oven Liner* For Self-Cleaning Oven	<ul style="list-style-type: none"> <li>● Soap and Water</li> </ul>	<p>Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be <b>sure to rinse thoroughly to avoid additional stains.</b> For heavy soiling, use your self-cleaning cycle often.</p>	
For Non-Self-Cleaning Oven (lower oven on model JKP27)	<ul style="list-style-type: none"> <li>● Soap and Water</li> <li>● Soap-Filled Scouring Pad</li> <li>● Commercial Oven Cleaner</li> </ul>	<p>Cool before cleaning.  <b>FOR LIGHT SOIL:</b> Frequent wiping with mild soap and water (especially <b>after</b> cooking meat) will prolong the time between major cleaning. <b>Rinse thoroughly—soap left on liner causes additional stains when oven is reheated.</b>  <b>FOR HEAVY SOIL:</b> Choose a non-abrasive cleaner and follow label instructions, using thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. Rinse well. Wipe off any oven cleaner that gets on thermostat bulb. When rinsing oven after cleaning also wipe thermostat bulb.</p>	
<p><b>CAUTION:</b> When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if lamp cover is removed.</p>			
Shelves (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> <li>● Soap and Water</li> </ul>	<p>Your shelves can be cleaned with the self-cleaning function in the oven. For heavy soil, clean by hand and rinse thoroughly.</p>	
Meat Thermometer	<ul style="list-style-type: none"> <li>● Soap and Water</li> <li>● Soap-Filled Scouring Pad</li> </ul>	<p><b>Cool before cleaning. DO NOT IMMERSE IN WATER.</b> Scour stubborn spots with soap-filled scouring pad, rinse and dry. <b>DO NOT STORE IN OVEN.</b></p>	
Rotisserie Spit, Forks Screws, Frame	<ul style="list-style-type: none"> <li>● Soap and Water</li> <li>● Commercial Oven Cleaner</li> </ul>	<p><b>Soak</b> in hot, sudsy water; scour to remove cooked-on food or sauces; wash.</p>	

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



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
<b>OVEN DOES NOT WORK</b>	<p>Difficulty may be in the main distribution panel of your <b>house caused</b> by a blown oven circuit fuse, a tripped oven circuit breaker, the main fuse or the main circuit breaker, depending on nature of <b>the</b> power supply. If a circuit breaker is involved, reset it. <b>If</b> the control box uses fuses, <b>the</b> oven fuse (a cartridge-type) should be changed <b>BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS</b>. If, after performing <b>one</b> of these procedures, the fuse blows or circuit breaker trips <b>again</b>, call for service.</p> <p>NOTE: Apartment tenants or condominium <b>owners should</b> request their building management to perform this check before calling for service.</p> <p>Oven controls are not properly set.</p> <p>On self-cleaning oven, door left in locked position after cleaning.</p>
<b>AUTOMATIC OVEN TIMER DOES NOT WORK PROPERLY</b>	<p>Check to be certain step-by-step directions were followed correctly. Review pages on use of timer.</p>
<b>FOOD DOES NOT BROIL PROPERLY</b>	<p>OVEN SET knob not set at <b>BROIL</b>.</p> <p>OVEN TEMP knob not set at BROIL.</p> <p>Door <b>not</b> left ajar as recommended.</p> <p>Improper shelf position is being used. Check Broiling Guide.</p> <p>When using special meat thermometer (on models so equipped), end not inserted fully into oven receptacle or probe not placed in food properly.</p> <p>Necessary preheating was not done.</p> <p>Food is being cooked on hot pan.</p> <p>Cookware is not suited for broiling.</p> <p>Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.</p>
<b>FOOD DOES NOT ROAST OR BAKE PROPERLY</b>	<p>OVEN SET knob not set on BAKE.</p> <p>OVEN TEMP knob not set correctly.</p> <p>Shelf position is incorrect. Check Roasting or Baking Guide.</p> <p>Oven shelf is not level.</p> <p>When using meat thermometer (on models so equipped), end not fully seated in oven receptacle or probe end not in meat correctly.</p> <p>Wrong cookware is being used. When roasting, pan is too small.</p> <p>A foil tent was not used when needed to slow down browning during roasting.</p>
<b>OVEN WILL NOT SELF-CLEAN</b>	<p>Automatic timer <b>dial/dials</b> not set or not set properly. The <b>STOP</b> dial must be set and advanced beyond the time noted on oven clock.</p> <p>The STOP dial was not advanced for long enough.</p> <p>Both OVEN SET and OVEN TEMP knobs must be at CLEAN setting.</p> <p>A thick pile of spillover when cleaned <b>leaves</b> a heavy layer of ash in spots which could have insulated the area from further heat.</p> <p>Latch not moved to the right.</p>

(continued next page) 

## The Problem Solver (continued)

PROBLEM	POSSIBLE CAUSE AND REMEDY
<b>OVEN DOOR WON'T LATCH</b>	Turn OVEN SET knob to CLEAN. Glowing Locked Light after knob is turned indicates oven is too hot from previous use and door won't latch. To cool oven, open door wide, then Latch can be moved. OVEN SET knob must be at CLEAN or OFF before latch can be moved.
<b>OVEN LIGHT DOES NOT WORK</b>	<b>Light bulb is loose.</b> <b>Bulb is defective. Replace.</b> <b>Switch operating oven light is broken. Call for service.</b>

If you need more help.. call, toll free:

**GE Answer Center™**

**800.626.2000**

**consumer information service**

# We'll Be There

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



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

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

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

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



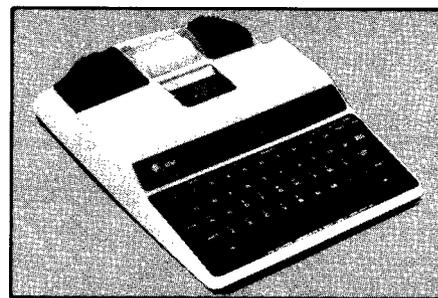
## **Service Contracts** **800-626-2224**

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

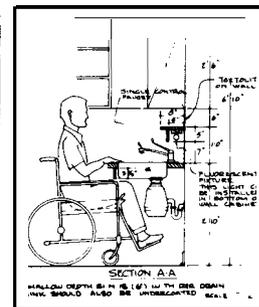
## **Parts and Accessories** **800-626-2002**

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

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



Telecommunication Device for the Deaf



## **For Customers With Special Needs...** **800.626.2000**

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

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

# YOUR GE ELECTRIC 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.

. 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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Pub. No. 49-8128

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JKP07GJ      JKP27J      JRP03GJ  
JKP07WN      JKP27GJ      JRP14GJ