



Use and Care Guide

Built-in Oven



Safety instructions..... z-0



Operating Instructions

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More questions?...call

GE Answer Center™ 800.626.2000



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Consumer Services

Important Phone Numbers

Model and Serial Numbers

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HELP US HELP YOU...

Read this guide 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

How to Remove Packaging Tape

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

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

Write down the model and serial numbers.

You'll find them on a label on the front frame behind the storage drawer.

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 in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE

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

To obtain replacement parts, contact GE/Hotpoint Service 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
GE Appliances
Appliance Park
Louisville, KY 40225

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



1. 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 further by venting with an open window or using a ventilation fan or hood.

When You Get Your Oven

- **Have the installer show you the location of the oven gas cut-off valve and how to shut it off if necessary.**
- **Have your oven installed and properly grounded by a qualified installer**, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Do not attempt to repair or replace any part of your oven unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
- **Be sure all packaging materials are removed from the oven** before operating it, to prevent fire or smoke damage should the packaging material ignite.
- **Do not touch the interior surface of the oven.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the oven vent openings, surfaces near the opening and crevices and the door.

Remember: The inside surfaces of an oven may be hot when the door is opened.

- **Be sure your oven is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) on which it is to be used.** Your oven can be converted for use on either type of gas. See the Installation Instructions.

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

- **Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure.** Never allow anyone to climb, sit, stand or hang on the oven door.

Using Your Oven

- **Do not leave children alone or unattended where an oven is hot or in operation.** They could be seriously burned.
- **Do not allow anyone to climb, stand or hang on the door or the storage drawer.** 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 INJURED.**
- **Teach children not to play with the controls** or any other part of the oven.
- **Never leave the oven door open** when you are not watching the oven.
- **Always keep combustible wall coverings, curtains or drapes a safe distance from your oven.**
- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room.**

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)



- **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. Such cloths can catch fire on a hot burner.
- **Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your oven.**
- **Always keep wooden and plastic utensils and canned food a safe distance away from your oven.**



- **Do not use water on grease fires.** Smother fire or flame or use a multi-purpose dry chemical or foam-type fire extinguisher.

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

- **Do not leave paper products, cooking utensils or food in the oven when not in use.**
- **DO NOT STORE 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 oven.**
- **Do not use the oven as a storage area.**
- **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 meat will be safe to eat.
- **Stand away from oven when opening the oven door.** The hot air or steam which escapes can burn hands, face and/or eyes.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- **Place the oven shelf in the desired position while the oven is cool.**
- **Pulling out the shelf to the shelf stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching the hot surfaces of the door or the oven walls.

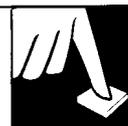
- **Keep the oven vent ducts unobstructed.**
- **Keep the oven free from grease buildup.**
- **When using cooking or roasting bags in the oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use aluminum foil anywhere in the oven except as described in this guide.** Misuse could result in a fire hazard or damage to the oven.
- **Use only glass cookware that is recommended for use in gas ovens.**
- **After broiling,** always take the broiler pan out of the oven and clean it. Leftover grease in the broiler pan can catch fire next time you use the pan.
- **When broiling,** if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.
- **Never leave jars or cans of fat drippings on or near your oven.**
- **Make sure the broiler pan is in place correctly** to reduce the possibility of grease fires.
- **If you should have a grease fire in the broiler pan,** turn the oven off, and keep the oven door closed to contain the fire until it burns out.

Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self clean cycle is used.
- **Before self-cleaning the oven, remove the broiler pan, rack and other utensils.**
- **Be sure to wipe up excess spillage before starting the self-cleaning operation.**
- **Clean only parts listed in this Use and Care Guide.**
- **If the self-cleaning mode malfunctions,** turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

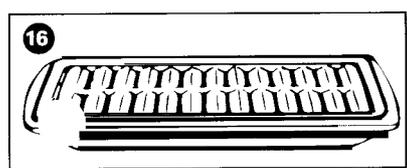
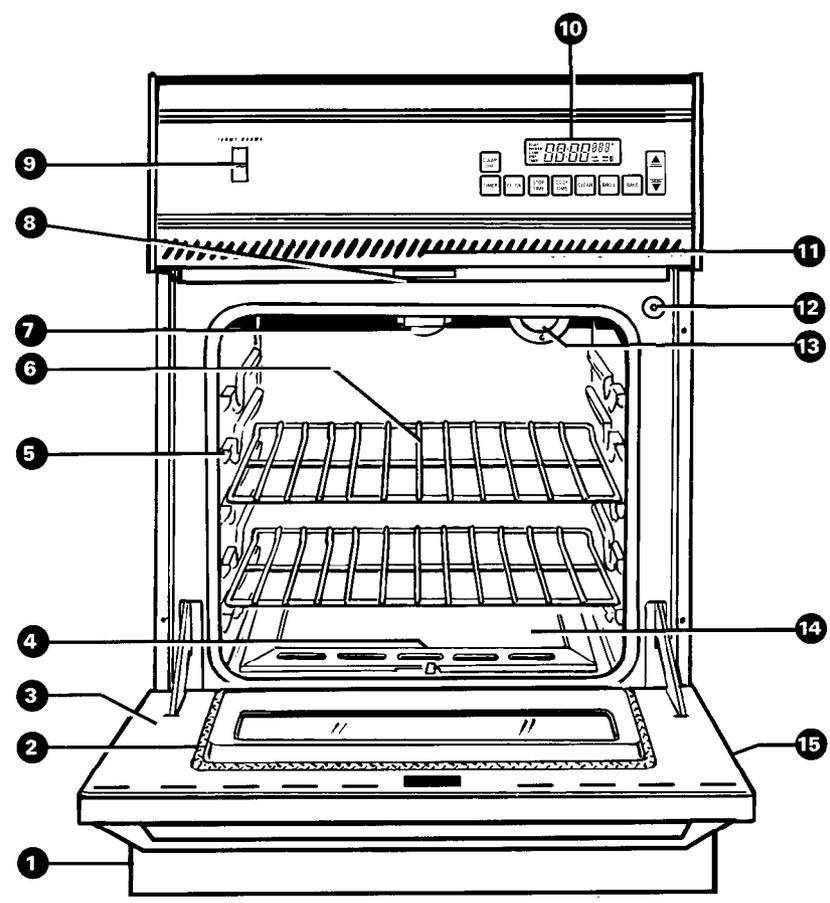
SAVE THESE INSTRUCTIONS

FEATURES OF YOUR OVEN



Important Safety Instructions

Features of Your Oven

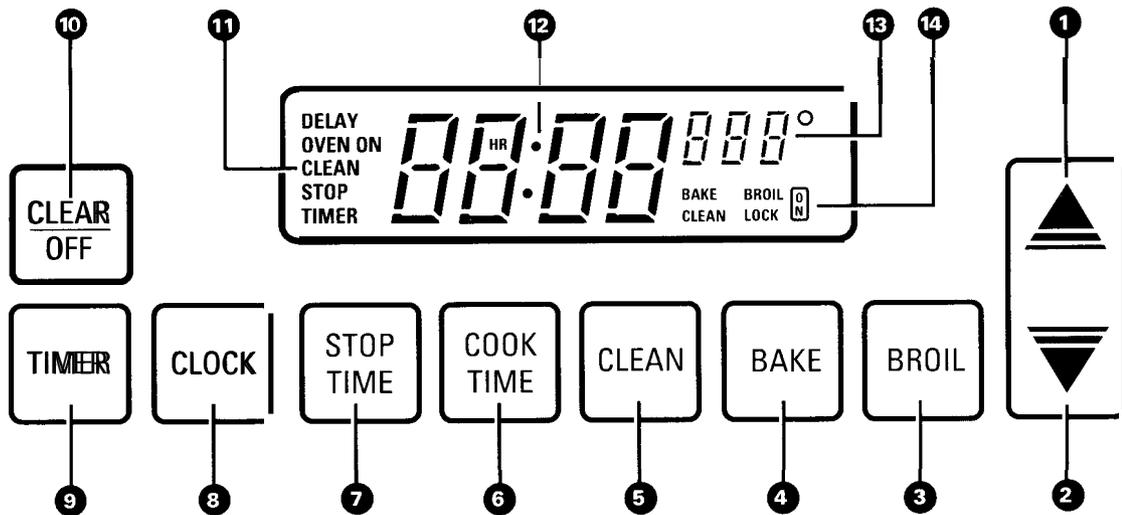


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FEATURES OF YOUR OVEN CONTROL



- 1. INCREASE.** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
- 2. DECREASE.** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
- 3. BROIL.** Press this pad to select the broil function.
- 4. BAKE.** Press this pad to select the bake function.
- 5. CLEAN.** Press this pad to select the self-cleaning function. See the Operating the Self-Cleaning Oven section.
- 6. COOK TIME.** Press this pad for Timed Baking operations.
- 7. STOP TIME.** Use this pad along with the COOK TIME or the CLEAN pad to set the oven to start automatically and stop automatically at a time you select.
- 8. CLOCK.** Press this pad before setting the clock.
To set clock, first press the CLOCK pad. Then press the INCREASE or DECREASE pad to change the time of day.
- 9. TIMER.** Press this pad to select timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.
To set the timer, first press the TIMER pad. Then press the INCREASE or DECREASE pad to change the time.
To cancel the timer, press and hold the TIMER pad until the word "TIMER" disappears from the display.
- 10. CLEAR/OFF.** Press this pad to cancel all oven operations except clock and timer.
- 11. PROGRAM STATUS.** Words light up in the display to indicate what is in the time display. Programmed information can be displayed at any time by pressing the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by – pressing the CLOCK pad.
- 12. TIME DISPLAY.** Shows the time of day, the times set for the timer or automatic oven operation.
- 13. OVEN TEMPERATURE AND BROIL DISPLAY.** Shows the oven temperature or the broil setting selected.
- 14. FUNCTION INDICATORS.** Lights up to show whether oven is in the bake, broil or self-clean mode.

If "F-" and a number flash in the display and the oven control signals, this indicates function error code. Press the CLEAR/OFF pad. Allow the oven to cool for one hour. If function error code repeats, disconnect power to the oven and call for service.

OVEN CONTROL, CLOCK AND TIMER



Clock

The clock must be set for the automatic oven timing functions to work properly. The time of day cannot be changed during a Timed Bake or CLEAN cycle.

To Set the Clock

1. Press the **CLOCK** pad.



2. Press the **INCREASE** or **DECREASE** pad to set the time of day.

Timer

The timer is a minute timer only. The timer does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes.

To Set the Timer

1. Press the **TIMER** pad.
2. Press the **INCREASE** or **DECREASE** pad to set the amount of time on timer.

The timer will start automatically within a few seconds of releasing the pad.

The timer, as you are setting it, will display seconds until 1 minute is reached.

Then it will display minutes and seconds until 10 minutes is reached.

After 10 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached.

To Reset the Timer

If **"TIMER"** is displayed, press the **INCREASE** or **DECREASE** pad until the desired time is reached.

If **"TIMER"** is not displayed, press the **TIMER** pad first, then follow the instructions above to set the timer.

To Cancel the Timer

Press and hold the **TIMER** pad until the word **"TIMER"** disappears from the display.

End of Cycle Tone

The end of cycle tone is a series of 3 beeps followed by 1 beep every 6 seconds. If you would like to remove the signal that beeps every 6 seconds, press and hold the **CL. EAR/OFF** pad for 10 seconds.

To return the signal that beeps every 6 seconds, press and hold the **CLEAR/OFF** pad for 10 seconds.

Display Messages

If **"door"** appears on the display, the door latch handle is not moved all the way to the right. Move the latch handle and cleaning will start. If **"LOCK"** appears in the display, the oven door is in the locked position. **BAKE**, **BROIL** and **COOK TIME** cannot be set if the door is in the locked position.

Power Outage

After a power outage, when power is restored, the display will flash and the time shown will no longer be correct—for example, after a 5-minute power interruption the clock will be 5 minutes slow. All other functions that were in operation when the power went out will have to be programmed again.



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

NOTE:

- A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.
- You may notice a “burning” or “oily” smell the first few times you turn the oven on. This is normal in a new oven and will disappear in a short time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.

Automatic Ignition

The oven burner is lighted by electric ignition.

To light the burner, press the pad for the desired function and press the INCREASE or DECREASE pad until the desired temperature is displayed. The burner should ignite within 60 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

The oven burner will not light in the event of an electrical power outage. **Do not attempt to light it manually with a match.**

Oven Light

The oven light comes on automatically when the oven door is opened. Use the switch on the control panel to turn the light on and off when the door is closed.

Oven Vent

When the oven is on, heated air moves through a vent behind the grille. See the Features of Your Oven section.

The vent area could get hot during oven use.

The vent is needed for proper air flow in the oven and good baking results. Do not block this vent. Doing so may cause oven failure or fire.

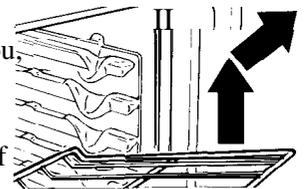
NOTE: A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

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 the front end upward and pull the shelf out.



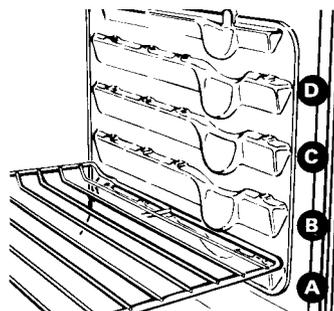
To replace, place the shelf on the shelf support with the stop-locks (curved extension of the shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push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



Shelf Positions

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

Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



Oven Moisture

As your oven heats up, the changing temperature 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.

Automatic Oven Shut Off

As a safety feature, this oven will automatically shut itself off if it has been left on for more than 12 hours.

BAKING

Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the oven for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance.

If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat.

NOTE: When the oven gets hot, the front and outside surfaces get hot too.

How to Set Your Oven for Baking

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



1. Press the BAKE pad.



2. Press the INCREASE or DECREASE pad. The last oven set temperature appears in the display. Continue pressing until the desired temperature is displayed.

The oven will start automatically. The word "ON" and "1000" will be displayed. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, a tone will sound.



3. Press the CLEAR/OFF pad when baking is finished and then remove the food from the oven.

NOTE: A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

To change the oven temperature during the baking cycle, press the BAKE pad and then the INCREASE or DECREASE pad to get the new temperature.

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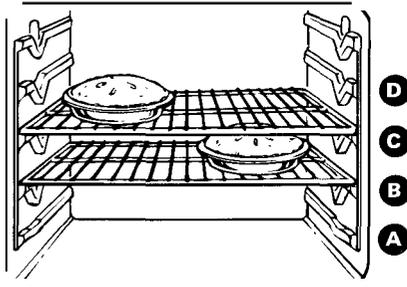
BAKING

(continued)

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired.

As a general rule, place-most foods in the middle of the oven, on either shelf position B or C. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated, place the food in the oven as quickly as possible to prevent heat from escaping.

Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.

Pan Placement

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

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



Baking Guides

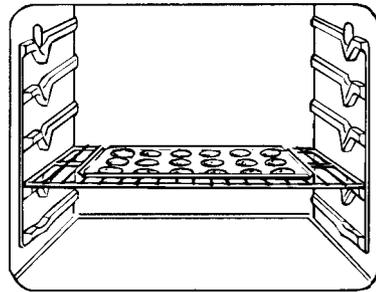
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

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

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



Pies

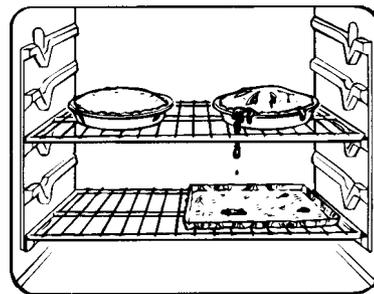
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

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

Aluminum Foil

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



Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40" minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.



TIMED BAKING

How to Time Bake

Your oven can be set to turn on and off automatically.

NOTE: Before beginning, make sure the oven clock shows the correct time of day.

To set the clock, first press the
CLOCK pad. Press the INCREASE
or DECREASE pad until the correct
time of day is displayed.

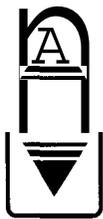
How to Set Immediate Start and Automatic Stop

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

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



1. press the BAKE pad.



2. Press the INCREASE or DECREASE pad until desired temperature is displayed.



3. Press the COOK TIME pad.
NOTE: If your recipe requires preheating, you may need to add additional time to the length of the Cook Time.

4. Press the INCREASE or DECREASE pad until desired length of baking time is displayed.

The words "TIME BAKE" and "COOK TIME" will be displayed along with the oven temperature that you set and the cook time that you entered. The oven will start automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

5. At the end of Timed Bake, the display will show "OHR:OO COOK TIME" and the oven will turn off. The end of cycle tone will sound.

6. Press the CLEAR/OFF pad to clear the display if necessary. Remove the food from the oven. Remember, foods that are left in the oven continue cooking after the controls are off.

NOTE:

- Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that oven light is off because heat from the bulb will speed harmful bacteria growth.
- A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.



How to Set Delay Start and Automatic Stop

Quick Reminder

1. Press the BAKE pad.
2. Press the INCREASE or DECREASE pad to select the oven temperature.
3. Press the COOK TIME pad.
4. Press the INCREASE or DECREASE pad to set the length of cooking time.
5. Press the STOP TIME pad.
6. Press the INCREASE or DECREASE pad until the desired Stop Time appears in the display.

To **avoid possible burns**, place the shelves in the correct position before you program the oven. You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

1. Press the BAKE pad.
2. Press the INCREASE or DECREASE pad until "325°" is displayed.
3. Press the COOK TIME pad.
NOTE: If your recipe requires preheating, you may need to add additional time to the length of the Cook Time.
4. Press the INCREASE pad until "3HR:00" appears in the display. Cook Time of 3 hours now appears in the display.
5. Press the STOP TIME pad. The display prompts you to set the Stop Time you want. It shows you the earliest Stop Time you can set. In this example, "5:00" and "STOP TIME" appear in the display.

The control automatically sets Stop Time by adding the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.

6. Change the Stop Time from 5:00 to 7:00 by pressing the INCREASE pad until "7:00" and the Stop Time appear in the display. The words "DELAY TIME BAKE" appear in the display. At 4:00, the oven will turn on automatically. The word "ON" and "100°" will be displayed. The Cook Time will begin to count down. As the oven heats up, the display will show the changing temperature. The oven will cook for the programmed 3 hours and shut off automatically at 7:00.
7. At the end of Timed Bake, the display will show "OHR:OO COOK TIME" and the oven will turn off. The end of cycle tone will sound.
8. Press the CLEAR/OFF pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

NOTE:

- When setting a delayed bake function, the fan will automatically turn on and run until the Timed Bake function is completed.
- Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

ADJUST THE OVEN THERMOSTAT-DO IT YOURSELF!

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

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

We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to check the temperature setting of your new oven.

Thermometers may vary 20-40 degrees.

To Adjust the Thermostat:

1. Press the BAKE pad.
2. Select an oven temperature between 500°F. and 550°F.
3. Immediately, before ON is displayed, press and hold the BAKE pad for about four seconds. The display will change to the oven adjustment display.
4. The oven temperature can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Use the INCREASE or DECREASE pad to select the desired change in the display.
5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

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



ROASTING

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

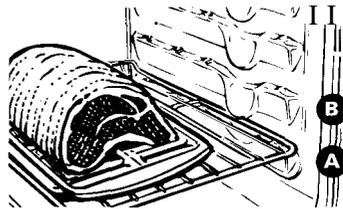
Roasting is really a baking procedure used for meats. Therefore, oven controls are set for Baking or Timed Baking. (You may hear a slight clicking sound, indicating the oven is working properly.) Timed Baking will turn the oven on and off automatically.

Most meats continue to cook slightly while standing. - after being removed from the oven. 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 increase, if desired, remove the roast from the oven sooner (at 5° to 10°F. less than the temperature in the Roasting Guide).

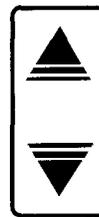
Remember that the food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

1. Place the shelf in A or B position. No preheating is necessary.

2. Check the weight of the meat. Place it, fat side up, (or for poultry breast-side-up) on a trivet in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.)



3. press the BAKE pad.



4. Press the INCREASE or DECREASE pad. The last oven set temperature appears in the display. Continue pressing until the desired temperature is displayed.

The oven will start automatically. The word "ON" and "100°" will be displayed. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, a tone will sound.



5. Press the CLEAR/OFF pad when roasting is finished.

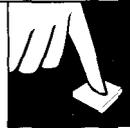
NOTE: A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

To change oven temperature during roasting, press the BAKE pad and then the INCREASE or DECREASE pad to get the new temperature.

Use of Aluminum Foil

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





Questions and Answers

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

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide. **For roasts over 8 lbs., check with thermometer** at half-hour intervals after half the cooking time has passed.

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

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

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

A. It is not necessary to preheat your oven.

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

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

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

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

ROASTING GUIDE

Frozen Roasts

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

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

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-33 35-39 40-45	18-22 22-29 30-35	140°-150°† 150°-1600 170°-1850
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-150°† 150°-1600 170°-185°
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:	17-20 minutes per pound (any weight)		115°-1200
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-1900
Chicken pieces	350°	Well Done:	35-40		185°-1900
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

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

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



BROILING

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

Turn the food only once during broiling. Time the foods for the first side according to the Broiling Guide.

Turn the food, then use the times given for the second side as a guide to the preferred doneness.

The oven door should be closed during broiling.

1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8 inch thick.
2. Place the meat on the broiler rack in the broiler pan. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. **Position** a shelf on the recommended shelf position as suggested in the Broiling Guide.
4. Close the oven door.
5. press the BROIL pad.



6. Press the INCREASE pad for HI Broil or press the DECREASE pad for LO Broil. To change from HI Broil to LO Broil, press the DECREASE pad once.
7. When broiling is finished, press the CLEAR/OFF pad. Serve the food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.

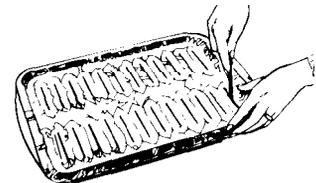
To test if your broiler is working properly: Cover the entire broiler pan rack with bread. Place the broiler pan on the third shelf from the bottom. Broil until the bread is golden brown. If you have browning on both sides of the pan, your broiler is working properly. If toast browns only on one side of the pan, call for service.

NOTE: A fan may automatically turn on and off to cool internal parts. This is normal and the fan may continue to run even after the oven is turned off.

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 and Answers

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

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

Q. Should I salt the meat before broiling?

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



Q. Are there blue flames on both sides of the broil burner?

A. Yes, but the bright orange glow of the burner ignite may make the flame difficult to see. If you cannot see the flame on both sides and feel your broil burner is not functioning properly, try the "toast test".

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 the meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make clean-up easier.

BROILING GUIDE



• Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

• **Broiling should always be done with the oven door closed.**

• For steaks and chops, slash the fat evenly around the outside edges of the meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing juices.

• If desired, marinate meats or chicken before broiling or brush with barbecue sauce last 5 to 10 minutes only.

• When arranging the food on the pan, do not let fatty edges hang over sides because dripping fat will soil the oven bottom.

• The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

• Use LO Broil to cook foods such as poultry or thick pork chops evenly without over-browning them.

• Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.

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



OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours

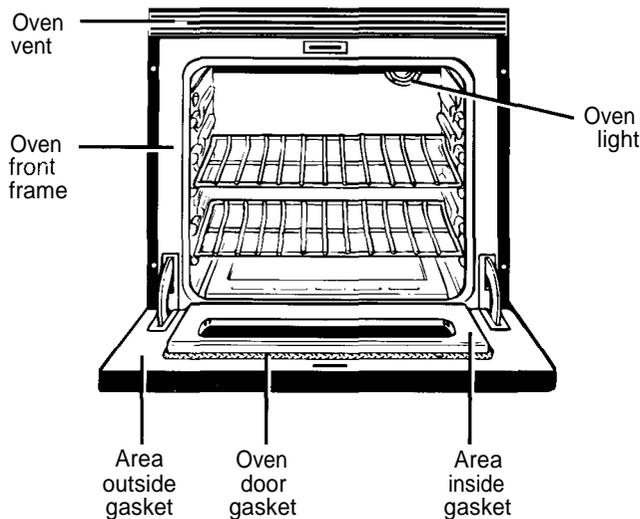
Before a Clean Cycle

The oven must be completely cool in order to set the self-clean cycle.

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

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

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



3. Clean spatters or soil on the oven front frame and the oven door outside the gasket with a dampened cloth. The oven front frame and the oven door outside the gasket do not get cleaned by the self-clean cycle. On these areas, use detergent and hot water or a soap-filled steel wool pad. Rinse well with a vinegar and water solution. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Do not clean the gasket.

Clean the outside front of the oven door with soap and water. Also use soap and water to clean under the oven vent grille. Do **not use abrasives or oven cleaners.**

Make sure the oven light bulb cover is in place.

Do not rub or clean the door gasket— the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

4. Close the oven door and make sure the oven light is off. If the oven light is not turned off, the life of the bulb will be shortened or it may burn out immediately. The door latches automatically after the clean cycle is set.

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 temperature may damage the porcelain finish of the oven.



How to Set the Oven for Cleaning

Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until the desired Clean Time appears.

If the oven is too hot and you start to set a clean cycle, the word "OFF" will appear in the display. Allow additional time for cooling before you try to set the cycle.

1. Follow directions to prepare the oven for cleaning.



2. Press the CLEAN pad.



3. Press the INCREASE or DECREASE pad until desired Clean Time is displayed.

The Clean Time is normally 3 hours. You can change the Clean Time to anytime between 2 and 4 hours, depending on the amount of soil in your oven.

The self-clean cycle will automatically begin after "CLEAN" is displayed and the time for the clean cycle is set. The words "ON" and "LOCK" will appear in the display when the door automatically locks. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCK light goes off.

4. When the LOCK light is off, open the door.



NOTE: You can find out when the clean cycle will be finished by pressing the STOP TIME pad.

The word "door" will be displayed, the word "LOCK" will flash and oven control will signal if you set the clean cycle and forget to close the oven door.

To Stop a Clean Cycle



1. Press the CLEAR/OFF pad.

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

(continued next page)



OPERATING THE SELF-CLEANING OVEN

(continued)

After Self-Cleaning

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

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

If the oven is not clean after one clean cycle, repeat the cycle.

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

NOTE: No functions can be programmed before the door automatically unlocks.

How to Set Delay Start of Cleaning

Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad until the desired Clean Time appears.
5. Press the STOP TIME pad.
6. Press the INCREASE or DECREASE pad until the desired Stop Time appears in the display.

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day.

NOTE: Before beginning, make sure the oven clock shows the correct time of day.

1. Follow steps to prepare the oven for cleaning.
2. Press the CLEAN pad.

CLEAN

c1



3. Press the INCREASE or DECREASE pad to enter the Clean Time.



4. Press the STOP TIME pad. "STOP TIME" and the earliest Stop Time you can set will appear in the display.

The earliest Stop Time will be the Clean Time selected plus the time of day. **For example: If the Clean Time is 3 hours and the time of day is 6:00, the Stop Time that appears in the display will be 9:00.**

5. Press the INCREASE pad to change the Stop Time to a later time of day if desired. **For example: If** you set Stop Time at 11 :00, oven will start clean cycle at 8:00 and end at 11:00. The door latches automatically.

The self-clean cycle will automatically begin after "CLEAN" is displayed and the time for clean cycle is set. The words "ON" and "LOCK" will appear in the display when the door automatically locks. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCK light goes off.

6. When the LOCK light is off, open the door.

NOTE: During a delayed self-clean operation you can find out when the oven is set to turn on by pressing and holding the CLEAN pad for 3 seconds.



Questions and Answers

Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?

A. If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.

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

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

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

A. This is caused by excessive soil. Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the oven has cooled and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

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

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

Q. Should there be any odor during the cleaning?

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

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

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

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

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

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

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning function 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 change to a deep gray color

CARE AND CLEANING



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

Broiler Pan and Rack

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



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

The broiler pan and rack may be cleaned with a commercial oven cleaner.

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

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

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

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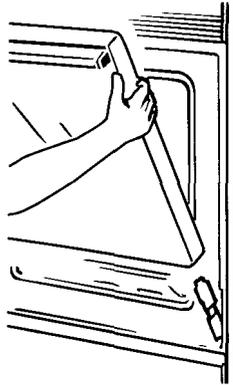
CARE AND CLEANING

(continued)

Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the door by the handle. This can cause the glass to break or can cause damage to the door.

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



NOTE:

- Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.
- While working in the oven area, cover the hinges with towels or empty paper towel rolls to prevent pinched fingers and chipping the porcelain enamel on the frame.

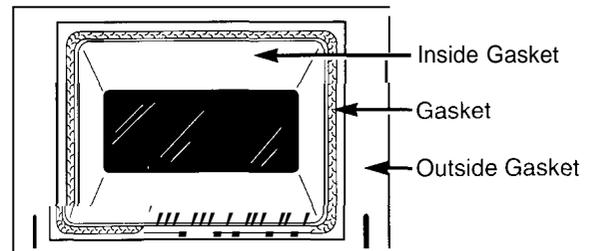
To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If the hinges snap back against the oven frame, pull them back out.

TO CLEAN THE DOOR:

Inside of the door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.
- **Do not rub or clean the door gasket—the** fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

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



Outside of the door:

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

Removable Storage Drawer

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. To open the drawer, grasp the center of the handle and pull straight out.

To remove: Pull the drawer straight out and lift over the guide stops.

To replace: Lift over the guide stops and slide the drawer into place.

To clean both the inside and the outside: Wipe with soap and water. Rinse well.

Do not use cleansing powders or harsh abrasives which may scratch the surface.



Oven Light Replacement

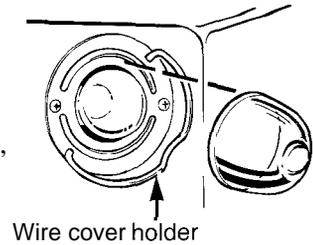
CAUTION: Before replacing your oven light bulb, disconnect the electric power for your oven at the main fuse or circuit breaker panel.

Be sure to let the light cover and bulb cool completely before removing or replacing them. When in use, light bulbs can become warm enough to break if touched with a moist cloth or towel. When cleaning, avoid touching warm lights with cleaning cloths if the light cover is removed.

The ovenlight (bulb) is covered with a removable glass cover which is held in place with a wire. Remove the oven door, if desired, to reach the cover easily.

To remove:

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



DO NOT REMOVE ANY SCREWS.

- Replace bulb with 40-watt home appliance bulb.

To replace cover:

- Place it into the groove of the light receptacle. Pull the wire forward to the center of cover until it snaps in place. When in place, the wire holds the cover firmly. Be certain the wire is in the depression in the center of the cover.
- Connect electric power to the oven.

Oven Shelves

The oven shelves may be cleaned with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

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



Control Panel

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

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

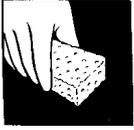
Painted Surfaces

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

Glass Surfaces

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

(continued next page)

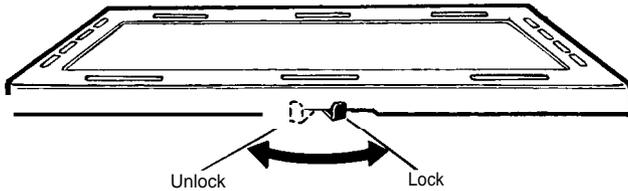


CARE AND CLEANING

(continued)

Removable Oven Bottom

The oven bottom can be removed to clean large spills, and to enable you to reach the oven burner. Oven bottom must be replaced before using the self-clean cycle.



TO REMOVE:

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

TO REPLACE:

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

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

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

If a spillover does occur on the oven bottom, allow the oven to cool first. You can 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.

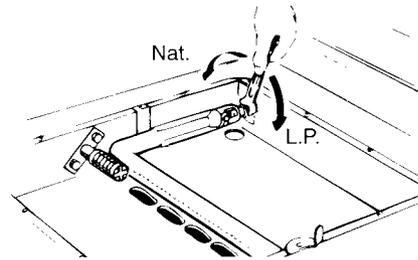


MINOR ADJUSTMENTS YOU CAN MAKE

Adjusting Orifice Hoods

Check the inner cones of the flames. The inner cone of the flames should be about 1/2" long. If the flames are not right, use a 1/2° open-end wrench or adjustable joint pliers to adjust the orifice hood.

WARNING: If you attempt to measure the inner cone of the flame, please use caution. Burns could result.



To shorten the cones, tighten the orifice hood by turning in the "LP" direction. To lengthen the cones, loosen the orifice hood by turning in the "Nat." direction.

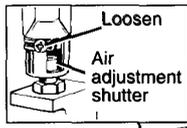


B '1 and Oven Burner Air Adjustment Shutters

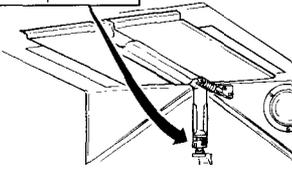
Air adjustment shutters for the broil and oven burners regulate the flow of air to the flame.

All ovens are factory adjusted for use with the natural gas used in most areas. But, since the gas in some areas may be different, you should check all adjustments described. If you are using LP gas, all the adjustments must be made.

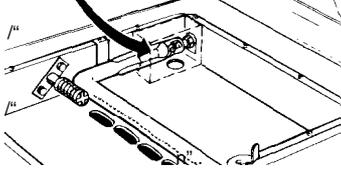
The air adjustment shutter for the top burner is in the center of the rear wall of the oven.



The shutter for the bottom burner is near the back wall. Remove the oven bottom for access.

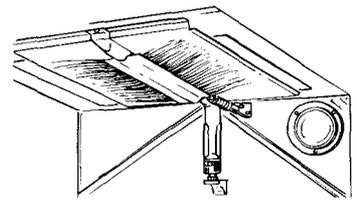


Turn the burner full on and check the flames. The burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an or flame at first, but this will soon disappear. If the flames are yellow or flutter, open the air shutter more. If they blow away from the burner, close the air shutter more. See the illustration in the Problem Solver of this guide for correct flame appearance.

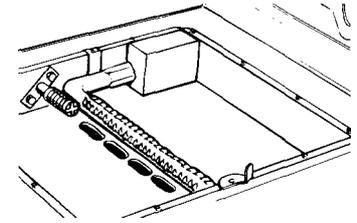


To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.

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. The flames should have 1/2" to 3/4" blue cones with no yellow tipping. When the baffle is back in place, the flames will resettle.



Visually check the color of the flames every 6 months. If they look like illustration (A) on the Problem Solver in this guide, call for service.

QUESTIONS? USE THIS PROBLEM SOLVER



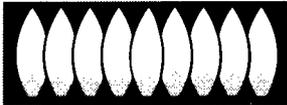
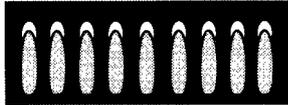
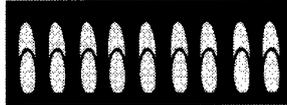
PROBLEM	POSSIBLE CAUSE
"F-" AND A NUMBER FLASH IN THE DISPLAY	<ul style="list-style-type: none"> •If the time display flashes "F-" and a number, you have a function error code. Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put oven back into operation. If the function error code repeats, disconnect all power to the oven. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> •The oven controls are not properly set. See the Broiling section. •Improper shelf position being used. •Food is being cooked on a hot pan. •Cookware is not suited for broiling. •Door is open. •Aluminum foil used on the broiler pan rack has not been fitted properly and slit as recommended.

(continued next page)



THE PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"> •The oven controls are not properly set. See the Baking or Roasting sections. •Shelf position is not correct. •Incorrect cookware of improper size is being used. •Oven thermostat needs adjustment. See the Adjust Oven Thermostat—<i>Do It Yourself</i> section.
CLOCK AND TIMER DO NOT WORK	<ul style="list-style-type: none"> •Check for power outage.
OVEN LIGHT WILL NOT COME ON	<ul style="list-style-type: none"> •Bulb may be loose or burned out. •Switch operating oven light is broken. Call for service.
OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE	<ul style="list-style-type: none"> •The oven has not cooled to the unlocking temperature. The door cannot be opened until the temperature drops below the locking temperature.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> •Oven door not fully closed. •Oven temperature is too high to set a self-clean operation. Allow the oven to cool and reset the controls. •If the self-cleaning mode malfunctions, turn the oven off and disconnect power supply. Have it serviced by a qualified technician.
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none"> •Oven controls not set properly. See the Operating the Self-Cleaning Oven section. •Heavily soiled ovens require 3¼ to 4-hour Clean Time. •Heavy spillovers should be cleaned up before starting the clean cycle.
“door” APPEARS IN THE DISPLAY	<ul style="list-style-type: none"> •Oven door not closed after self-clean cycle is selected •Door is still locked and you are trying to enter an oven cooking operation.
STRONG ODOR	<ul style="list-style-type: none"> •Improper air/gas ratio in oven. Adjust oven burner air shutter. •An odor from the insulation around the inside of the oven is normal for the first few times oven is used. This is temporary.
“BURNING” OR “OILY” ODOR EMITTING FROM OVEN WHEN TURNED ON	<ul style="list-style-type: none"> •This is normal in a new oven and will disappear in time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Operating the Self-Cleaning Oven section.
OVEN CONTROL SIGNALS AFTER ENTERING OVEN CLEAN OR STOP TIME	<ul style="list-style-type: none"> •This is reminding you to enter a bake temperature. See the Baking section. •This is reminding you to close oven door so self-clean can start.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> •Oven thermostat needs adjustment. See the Adjust Oven Thermostat—<i>Do It Yourself</i> section.
CANNOT SEE FLAMES ON BOTH SIDES OF BROIL BURNER	<ul style="list-style-type: none"> •Bright glow of igniter makes flames difficult to see. See the Broiling section.
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>(A) Yellow flames— Call for service</p> </div> <div style="text-align: center;">  <p>(B) Yellow tips on outer cones— Normal for LP gas</p> </div> <div style="text-align: center;">  <p>(C) Soft blue flames— Normal for natural gas</p> </div> </div> <p>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.</p> <ul style="list-style-type: none"> •With LP gas, some yellow tipping on outer cones is normal.

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

YOUR GE GAS OVEN WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

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

WHAT IS NOT COVERED

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

Read your Use and Care material.

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

GE Answer Center[®]
800.626.2000
consumer information service

- Improper installation.

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

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

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

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



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