



Electric Free-Standing  
**Ranges**

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Owner's Manual

For a Spanish version of this manual, visit our Website at [GEAppliances.com](http://GEAppliances.com).

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet [GEAppliances.com](http://GEAppliances.com).

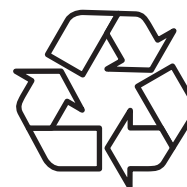
In Canada contact us at: [www.GEAppliances.ca](http://www.GEAppliances.ca)

Write the model and serial numbers here:

Model # \_\_\_\_\_

Serial # \_\_\_\_\_

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




Printed on Recycled Paper

# IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

## **⚠ WARNING**

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

## ANTI-TIP DEVICE

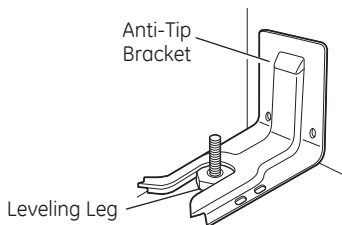


<b>⚠ WARNING</b>	
<b>Tip-Over Hazard</b>	
<b>A child or adult can tip the range and be killed. Verify the anti-tip bracket has been properly installed and engaged.</b>	
<b>Ensure the anti-tip bracket is re-engaged when the range is moved.</b>	
<b>Do not operate the range without the anti-tip bracket in place and engaged.</b>	
<b>Failure to follow these instructions can result in death or serious burns to children or adults.</b>	

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

### **For Freestanding and Slide-In Ranges**

To check if the bracket is installed and engaged properly, look underneath the range to see



**Freestanding Ranges**

that the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

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

## STATE OF CALIFORNIA PROPOSITION 65 WARNING

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.

## **⚠ WARNING**

This product contains one or more chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

Self-clean ovens can cause low-level exposure to some of these substances, including carbon monoxide, during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

**⚠ WARNING****GENERAL SAFETY INSTRUCTIONS**

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

**⚠ WARNING****KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE.**

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

## **IMPORTANT SAFETY INFORMATION.** **READ ALL INSTRUCTIONS BEFORE USING.**

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

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

### **⚠ WARNING** *COOKTOP SAFETY INSTRUCTIONS*

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

## **⚠ WARNING** RADIANT COOKTOP SAFETY INSTRUCTIONS

*(Some models)*

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

## **⚠ WARNING** COIL COOKTOP SAFETY INSTRUCTIONS

*(Some models)*

- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in an oven. Doing so may cause them to fail presenting a burn or fire hazard.
- Do not use a surface unit (heating element) if it develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the surface unit may fail and present a potential burn, fire, or shock hazard. Turn the surface unit off immediately and have it replaced by a qualified service technician.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the OFF position and all coils are cool before attempting to lift or remove a coil surface unit.
- Do not use aluminum foil to line drip pans. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.
- Be sure the drip pans are not covered and are in place. Their absence during cooking could damage range parts and wiring.

## **⚠ WARNING** OVEN SAFETY INSTRUCTIONS

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

# **IMPORTANT SAFETY INFORMATION.**

## **READ ALL INSTRUCTIONS BEFORE USING.**

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### **▲ WARNING** SELF-CLEANING OVEN SAFETY INSTRUCTIONS

*(Some models)*

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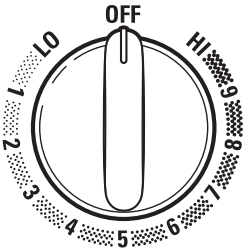
The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only gray porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

### **⚠ WARNING**

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

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



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

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

### **How to Set**

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

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

### **For glass cooktop surfaces:**

A **HOT COOKTOP** indicator light will:

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

## Using the surface units.

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

### **Home Canning Tips**

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

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

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

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



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



Never cook directly on the glass.  
Always use cookware.



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

### For Models With a Radiant Glass Cooktop

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

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

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

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

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

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



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

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

### Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter.

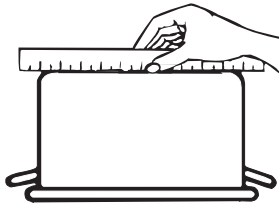
The temperature limiter protects the glass cooktop from getting too hot.

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

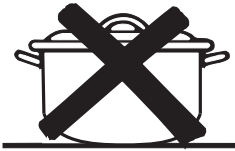
- the pan boils dry.
- the pan bottom is not flat.
- the pan is off-center.
- there is no pan on the unit.

# Selecting types of cookware for radiant glass cooktop models.

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



Check pans for flat bottoms by using a straight edge.



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

## **Stainless Steel:**

*Recommended*

## **Aluminum:**

*Heavy weight recommended*

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

## **Copper Bottom:**

*Recommended*

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

## **Porcelain Enamel on Cast Iron:**

*Recommended if bottom of pan is coated*

## **Porcelain Enamel on Steel:**

*Not recommended*

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

## **Glass-ceramic:**

*not recommended*

Poor performance. Will scratch the surface.

## **Stoneware:**

*Not recommended*

Poor performance. May scratch the surface.

## **Cast Iron:**

*Not recommended—unless designed specifically for glass cooktops*

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

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

## **For Best Results**



Do not place wet pans on the glass cooktop.



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



Use flat-bottomed woks on the glass cooktop.

■ Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to the surface when they cool.


■ Do not use woks that have support rings. This type of wok will not heat on glass surface elements.

■ We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.


■ Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.

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

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


**Bake/Temp Recall Pad**  
 Touch this pad to select the bake function. See the *How to Set the Oven for Baking* section.

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


**Start Pad**  
 Must be touched to start any cooking or cleaning function.

**Display**  
 Shows the time of day, oven temperature and the times set for the timer or automatic oven operations. The display will show **Pre** while preheating.

If “F-” and a number or letter flash in the display and the oven control signals, this indicates a function error code. Refer to the *Troubleshooting Tips* section.

**Timer On/Off Pad**  
 Touch this pad to select the timer feature. Then press + and – pads to adjust time.


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

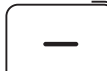
**Set Clock Pad**  
 To set the clock, press the **CLOCK** pad twice or, for models without a **CLOCK** pad, hold the + and – pads for 3 seconds. See the *Using the clock and timer* section.

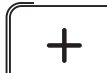



Set Clock  
Hold 3 Sec.


**Automatic Oven** **Automatic Oven Light**  
 This lights anytime the oven has been programmed using the **Cooking Time** or **Start Time/Delay Start** functions.

 **Oven Light On/Off Pad**  
 Touch this pad to turn the oven light on or off.

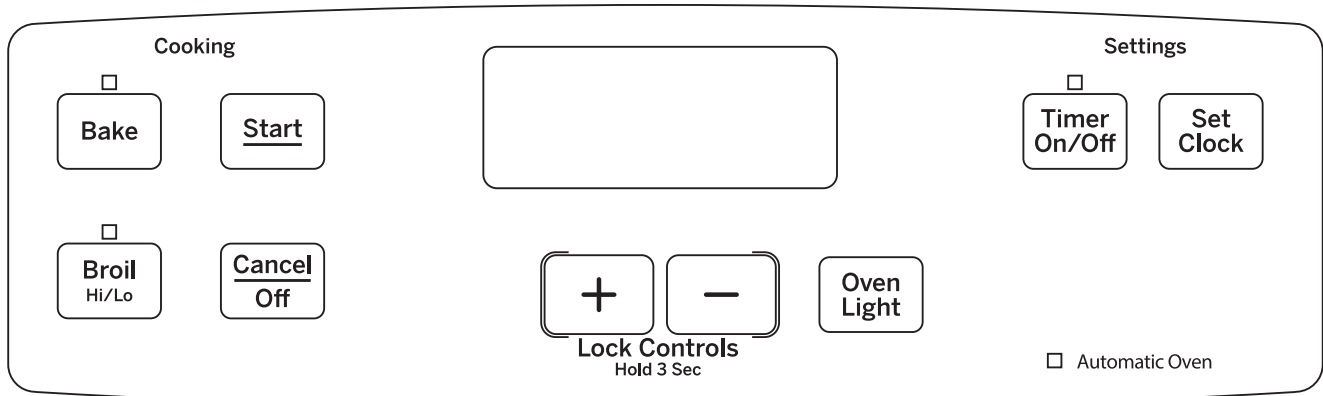
 **- Pad**  
 Short taps to this pad will decrease the time or temperature by small amounts. Touch and hold the pad to decrease the time or temperature by larger amounts.

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

 **Cancel/Off Pad**  
 Touch this pad to cancel **ALL** oven operations except the clock and timer.

**Broil Hi/Lo Pad**  
 Touch this pad to select the broil function. See the *How to Set the Oven for Broiling* section.

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



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

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

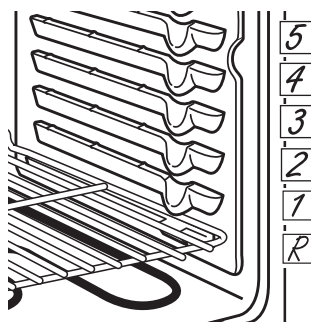
## Flashing Display - Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock. See the *Using the clock and timer* section.

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

## Using the oven.

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



Number of rack positions vary by model.

Rack position 'R' is for roasting large cuts of meat.

### Before you begin...

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

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

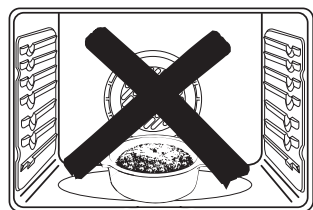
To remove a rack, pull it toward you, tilt the front end up and pull it out.

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

### **CAUTION**

**BURN HAZARD:** Avoid touching the hot door surface when using the oven rack in the lowest position. Always use 2 hands and 2 mitten pot holders to move the rack. Pull the rack out a few inches and then carefully grasp the sides of the rack to pull it out the rest of the way.

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



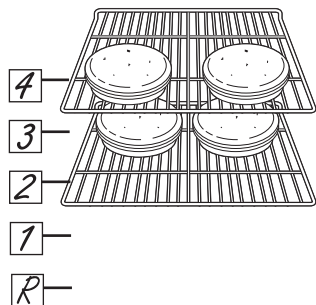
Do not place foods or baking stone directly on the oven floor.

### Preheating and Pan Placement

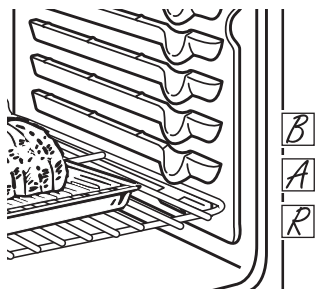
Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastries and breads.

The display will show "PrE" while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature.

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



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



## How to Set the Oven for Baking

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

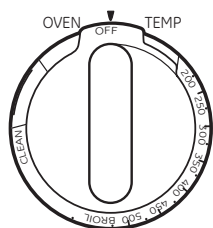
To change the oven temperature during **BAKE** cycle, touch the **Bake** pad and then the **+** or **-** pads to get the new temperature.

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

## Aluminum Foil

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

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

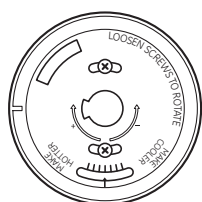


Front of OVEN TEMP knob  
(knob appearance may vary)

## Oven Temperature Knob (on some models)

Turn the **OVEN TEMP** knob to the setting you want.

- Preheat the oven for 10 minutes for baking.
- The "oven on" light comes on when the burner is on. It will cycle on and off during cooking.



Back of OVEN TEMP knob  
(knob appearance may vary)

## To Adjust the Thermostat (on models with an OVEN TEMP Knob)

- 1 Pull the **OVEN TEMP** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.
- 2 With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.  
To increase the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.  
To decrease the oven temperature, move the top screw toward the left.

Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60°F from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

- 3 After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.
- 4 Replace the knob, matching the flat area of the knob to the shaft, and check performance.

## The type of margarine will affect baking performance!

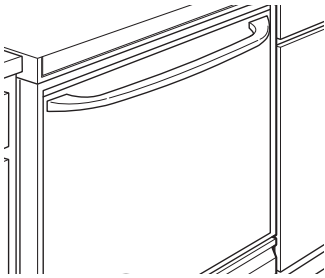
Most recipes for baking have been developed using high-fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher-fat product.

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

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

# Using the oven.

## Door Positioning During Broiling:



## How to Set the Oven for Broiling

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

- 1 Place the food on a broiler grid in a broiler pan designed for broiling.
- 2 Follow suggested rack positions in the *Broiling Guide*.
- 3 The oven must be closed during broiling.
- 4 Touch the **Broil Hi/Lo** pad once for **Hi Broil**.  
To change to **Lo Broil**, touch the **Broil Hi/Lo** pad again.
- 5 Touch the **Start** pad.
- 6 When broiling is finished, touch the **Clear/Off** pad.

## Broiling Guide

Preheat the broiler for 2 minutes to improve performance.

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

The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

Adjust rack position or broil setting to achieve different results. Move food closer to the broil element for greater searing and less internal doneness. For less searing, meat that is cooked through, and thicker cuts of meat use rack positions further from the broiler or use broil low.

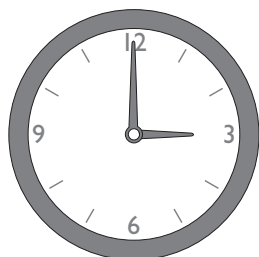
*† Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [www.IsItDoneYet.gov](http://www.IsItDoneYet.gov). Make sure to use a food thermometer to take food temperatures.*

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



# Using the clock and timer.

Not all features are on all models.



## Clock (on some models)

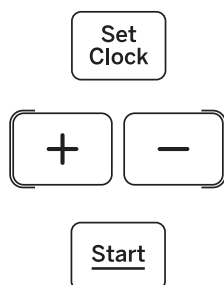
The clock on your range is powered by the range itself. No batteries are necessary. The time is displayed with no timer or audible alarm.

**To set the clock**, turn the stem left or right.

**To clean the clock**, see instructions on page 23.

**For any repairs**, call a qualified service technician.

Not all features are on all models.



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

## To Set the Clock

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

- 1 Touch the **Clock** pad twice.  
For models without a **Clock** pad:  
Hold the + and - pads for 3 seconds.
- 2 Touch the + or - pads.

If the + or - pads are not touched within one minute after Step 1, the display reverts to the original setting. If this happens, repeat Step 1 and reenter the time of day.

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

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

## To Turn Off the Clock Display

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

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

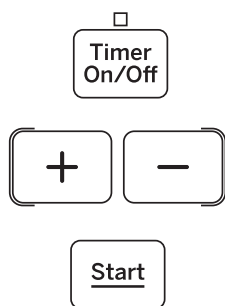
For models without a **Clock** pad:

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time until the display shows **SF**.
- 2 Touch the **Timer** pad. The display will show **ON** (Clock display on). Touch the **Timer** pad again until the display shows **OFF** (Clock display off).
- 3 Touch the **Start/On** pad to leave the control set in this mode.

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

## Using the clock and timer.

---



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

### To Set the Timer

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

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

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

- 3 Touch the **Start/On** pad. The time will start counting down, although the display does not change until one minute has passed.
- 4 When the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **Kitchen Timer On/Off** pad is touched.

---

### To Reset the Timer

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

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

---

### To Cancel the Timer

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



# Special features of your oven control.

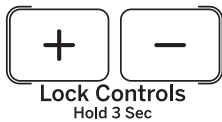


### Energy Saver Mode (on some models)

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

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

**NOTE:** The display will reset after a power outage.



### Control Lockout (on some models)

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

display shows **LOC OFF**.

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

#### To lock/unlock the controls:

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

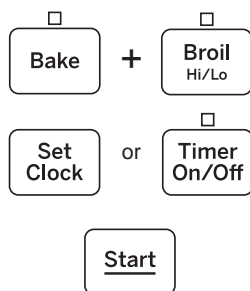
- The control lockout mode affects all touch pads. No touch pads will work when this feature is activated.
- The adjustment will be retained in memory after a power failure.

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

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

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

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



### 12 Hour Shutoff

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

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

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

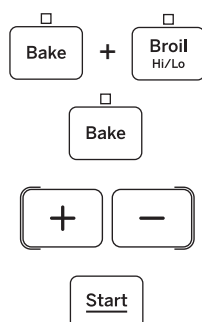
- 2 Touch the **Clock** pad, or for models with no **Clock** pad, touch the **Cooking Time** pad. The display will show **ON** (12 hour shutoff). Touch the **Clock** pad (or **Cooking Time** pad for models with no **Clock** pad) repeatedly until the display shows **OFF** (no shutoff).
- 3 Touch the **Start/On** pad to activate the no shut-off and leave the control set in this special features mode.

## Adjust the oven thermostat—Do it yourself!

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

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

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



### To Adjust the Thermostat

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

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

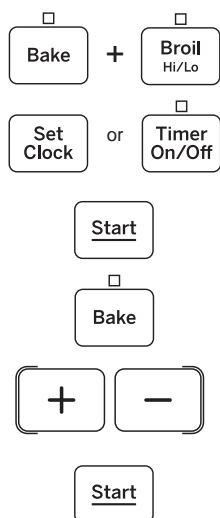
- 4 When you have made the adjustment, touch the **Start/On** pad to go back to the time of day display. Use your oven as you would normally.

# Using the Sabbath feature. (on some models)

(Designed for use on the Jewish Sabbath and Holidays)

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

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



When the display shows  $\supset$  the oven is set in Sabbath. When the display shows  $\supset\subset$  the oven is baking/roasting.

## How to Set Sabbath Feature for Regular Baking

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

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

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

6 Touch the **Start/On** pad.

7 After a random delay period of approximately 30 seconds to 1 minute,  $\supset\subset$  will appear in the display indicating that the oven is baking/roasting. If  $\supset\subset$  doesn't appear in the display, start again at Step 4.

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

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

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

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

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

- 1 Touch and hold both the **Bake** and **Broil Hi/Lo** pads, at the same time, until the display shows SF.
- 2 Tap the **Clock** pad (or **Cooking Time** pad for models with no **Clock** pad) until **SAb** appears in the display.
- 3 Touch the **Start/On** pad and  $\supset$  will appear in the display.
- 4 Touch the **Cooking Time** pad.
- 5 Touch the + or - pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.

6 Touch the **Start/On** pad.

7 Touch the **Bake** pad. No signal will be given.

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

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

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

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

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

When the display shows  $\supset$  the oven is set in Sabbath. When the display shows  $\supset\subset$  the oven is baking/roasting.

## How to Exit the Sabbath Feature

1 Touch the **Clear/Off** pad.

2 If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only  $\supset$  is in the display.

3 Touch and hold both the **Bake** and **Broil Hi/Lo** pads, at the same time, until the display shows SF.

4 Tap the **Clock** pad (or **Cooking Time** pad for models with no **Clock** pad) until **ON** or **OFF** appears in the display. **ON** indicates that the oven will automatically

turn off after 12 hours. **OFF** indicates that the oven will not automatically turn off. See the *Special Features* section for an explanation of the *12-Hour Shutoff* feature.

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

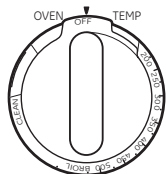
**NOTE:** If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

## CAUTION

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

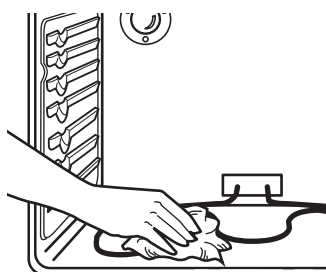
## CAUTION

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



(On some models—appearance will vary)

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



Wipe up heavy soil on the oven bottom.

### Before a Self-Clean Cycle

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

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

#### NOTE:

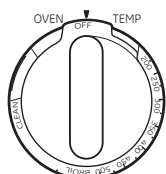
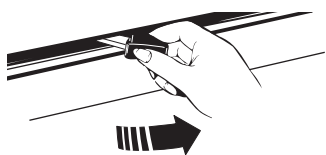
- If your oven is equipped with shiny, silver-colored oven racks, we recommend to remove them before you begin the self-clean cycle. They may remain in the oven during the self-clean cycle, but they will darken, lose their luster and become hard to slide.
- If your oven is equipped with gray porcelain-coated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

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

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

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

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



(On some models—appearance will vary)

### How to Set the Oven for Self-Cleaning

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

- 1 Latch the door.

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

- 2 Turn knob to Self Clean position

The self-clean cycle will automatically begin.

While the oven is self-cleaning, the self clean light will be on.

The oven shuts off automatically when the clean cycle is complete, and the self clean light will be off.

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

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

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

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### **To Stop a Self-Clean Cycle**

Turn knob to off position and wait for self clean light to go off.

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

---

### **After a Self-Clean Cycle**

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

If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

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

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

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



## **⚠ WARNING**

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

### **How to Remove Protective Shipping Film and Packaging Tape**

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

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

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

### **Control Knobs**

The control knobs may be removed for easier cleaning.

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

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

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

### **Control Panel**

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

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

### **Painted Surfaces**

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

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

### **Stainless Steel Surfaces** (on some models)

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

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

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

**National Parts Center**      **1.800.626.2002**  
**GEAppliances.com**

### **Porcelain Enamel Cooktop** (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

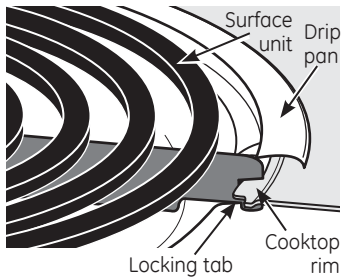
If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right

away. When the surface has cooled, wash with soap and water. Rinse well.

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

# Care and cleaning of the range.

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



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

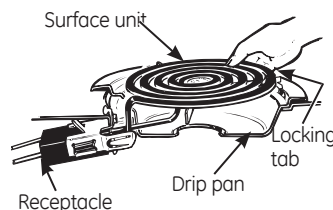
## Surface Units

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

### To remove a surface unit:

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

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



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

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

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

### To replace a surface unit:

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



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

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

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

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

## Drip Pans

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

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

The drip pans may also be cleaned in a dishwasher.

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

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

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

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

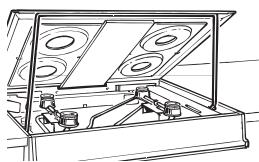
## Lift-Up Cooktop

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

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

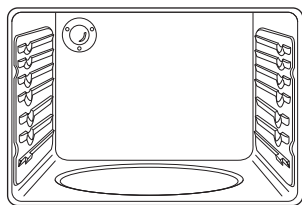
After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

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



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





## Porcelain Oven Interior (on standard-clean models)

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

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

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

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

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia

fumes will help loosen the burned-on grease and food.

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

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

Radiant glass models:



## Oven Vent on Radiant Glass or Coil Cooktops

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

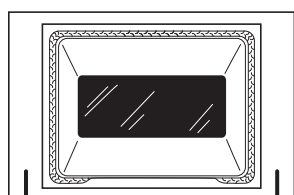
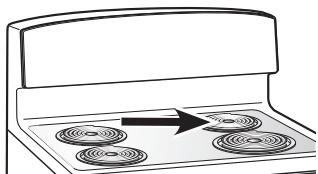
On coil cooktop models, the oven is vented through an opening under one of the rear surface units.

This area could become hot during oven use.

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

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

Coil cooktop models:



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

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

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

## Cleaning the Oven Door

### To clean the inside of the door:

On self-clean models:

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

On standard-clean models:

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

### To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.

# Care and cleaning of the range.

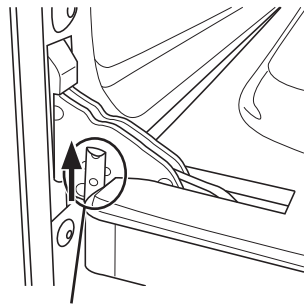
## Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

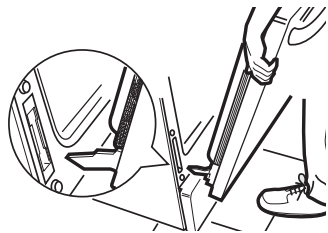
**⚠ WARNING** If improperly removed, oven door hinges may suddenly open and can cause personal injury to appendages near the hinge. Follow instructions below to avoid a risk of injury when removing and re-installing the oven door.

### To remove the door:

- 1 Fully open the oven door.
- 2 On each hinge, slide the hinge lock up, making sure it snaps into its fully raised position.
- 3 Firmly grasp both sides of the door at near the top.
- 4 Close door until the top of the door is approximately 3" from the range frame.
- 5 Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



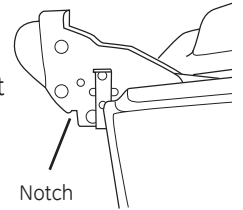
Pull hinge locks up to unlock



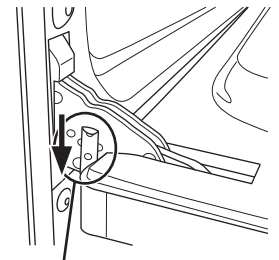
Removal position

### To replace the door:

- 1 Firmly grasp both sides of the door near the top.
- 2 With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.
- 3 Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat Step 2.
- 4 Push the hinge locks down to the locked position.
- 5 Close the oven door.



Notch



Push hinge locks down to lock

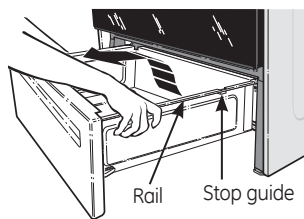


## Oven Racks

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

the oven during the self-cleaning cycle, but they will lose their luster and become hard to slide.

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



Rail Stop guide

## Storage Drawer Removal

### To remove the drawer:

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

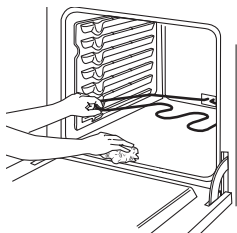
### To replace the drawer:

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

## Oven Heating Elements

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

To clean the oven floor, gently lift the bake element. On some models, the bake element is not exposed and is under the oven floor. Clean with warm, soapy water.





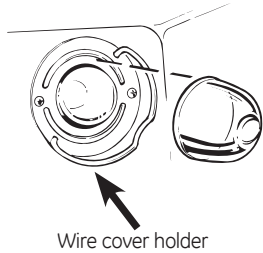
## **⚠ WARNING**

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

## **⚠ CAUTION**

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

### **Oven Light Replacement** (on some models)



#### **To remove the cover:**

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

*Do not remove any screws to remove the cover.*

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

#### **To replace the cover:**

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

**For models JBS27DI and JBS27RI:** Replace oven lamp with 240 volts lamp only.

### **Stainless Steel Handles** (on some models)

The stainless steel handles (on some models) can be cleaned with a commercially available stainless steel cleaner. Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove rust, tarnish, and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp soft sponge. Do not use appliance wax or polish on the stainless steel.

Do not wipe the handle with a soiled dish cloth or wet towel. Do not use scouring pads, powdered cleaners, bleach or cleaners containing bleach because these products can scratch and weaken the finish.

## Cleaning the glass cooktop. (on some models)



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

### Normal Daily Use Cleaning

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

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

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

- 3 Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
- 4 Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
- 5 Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

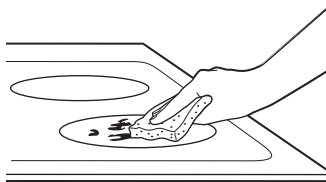
**NOTE:** It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.

### Burned-On Residue

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

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

- 4 If any residue remains, repeat the steps listed above as needed.
- 5 For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

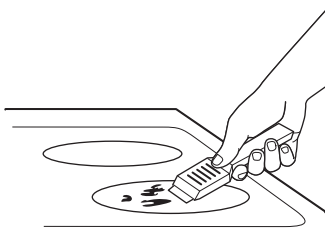


Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

### Heavy, Burned-On Residue

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

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



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

**NOTE:** Do not use a dull or nicked blade.

## Metal Marks and Scratches

- 1 Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.  
These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.
- 2 If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

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

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

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## Cooktop Seal

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.

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## Glass surface—potential for permanent damage.

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

### Damage from Sugary Spills and Melted Plastic

- 1 Turn off all surface units. Remove hot pans.
- 2 Wearing an oven mitt:
  - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
  - b. Remove the spill with paper towels.
- 3 Any remaining spillover should be left until the surface of the cooktop has cooled.
- 4 Don't use the surface units again until all of the residue has been completely removed.

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



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## To Order Parts

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

**National Parts Center 800.626.2002**

**CERAMA BRYTE® Ceramic Cooktop Cleaner** .....#WX10X300

**CERAMA BRYTE® Ceramic Cooktop Scraper** .....#WX10X0302

**Kit** .....#WB64X5027  
(Kit includes cream and cooktop scraper)

**CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops** ..... #WX10X350

## Before you call for service...



### Troubleshooting Tips

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

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

# Before you call for service...



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

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

## Before you call for service...



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

<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
<b>Storage drawer is crooked</b>	Rear drawer support is on top of the guide rail.	<ul style="list-style-type: none"> <li>• Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of the range</i> section.</li> </ul>
<b>Storage drawer won't close</b>	Power cord may be obstructing drawer in the lower back of the range.	<ul style="list-style-type: none"> <li>• Reposition the drawer and power cord. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of the range</i> section.</li> </ul>
	Rear drawer support is on top of the guide rail.	<ul style="list-style-type: none"> <li>• Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of the range</i> section.</li> </ul>
<b>Oven will not self-clean</b>	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> <li>• Allow the oven to cool to room temperature and reset the controls.</li> </ul>
	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the self-cleaning oven</i> section.</li> </ul>
	Oven door is not in the locked position.	<ul style="list-style-type: none"> <li>• Make sure you move the door latch handle all the way to the right.</li> </ul>
<b>"Crackling" or "popping" sound</b>	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> <li>• This is normal.</li> </ul>
<b>Excessive smoking during a clean cycle</b>	Excessive soil.	<ul style="list-style-type: none"> <li>• Touch the <b>Clear/Off</b> pad. Open the windows to rid the room of smoke. Wait until the light on the <b>Self Clean</b> pad goes off. Wipe up the excess soil and reset the clean cycle.</li> </ul>
<b>Oven door will not unlock</b>	Oven too hot.	<ul style="list-style-type: none"> <li>• Allow the oven to cool below locking temperature.</li> </ul>
<b>Oven not clean after a clean cycle</b>	Oven controls not properly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the self-cleaning oven</i> or <i>Using steam clean</i> section.</li> </ul>
	Oven was heavily soiled.	<ul style="list-style-type: none"> <li>• Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to be cleaned again.</li> </ul>

## Before you call for service...



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

<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
"F -" and a number or letter flash in the display	You have a function error code.	<ul style="list-style-type: none"> <li>• Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.</li> <li>• On self-cleaning models, if a function error code appears during the self-cleaning cycle, check the oven door latch. The latch may have been moved, if only slightly, from the locked position. Make sure the latch is moved to the right as far as it will go. Touch the <b>Clear/Off</b> pad. Allow the oven to cool for one hour. Put the oven back into operation.</li> </ul>
Display flashes "bAd" then "linE" with a loud tone	The installed connection from the house to the unit is miswired.	<ul style="list-style-type: none"> <li>• Contact installer or electrician to correct miswire.</li> </ul>
Display goes blank	A fuse in your home may be blown, or the circuit breaker tripped.	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> </ul>
	The clock is turned off from showing in the display.	<ul style="list-style-type: none"> <li>• See the <i>Using the clock and timer</i> and/or the <i>Energy Saver Mode</i> section.</li> </ul>
Unable to get the display to show "SF"	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> <li>• The <b>Bake</b> and <b>Broil Hi/Lo</b> pads must be touched at the same time and held for 3 seconds.</li> </ul>
Clock flashes, power outage	Power outage or surge.	<ul style="list-style-type: none"> <li>• Reset the clock. If the oven was in use, you must reset it by touching the <b>Clear/Off</b> pad, setting the clock and resetting any cooking function.</li> </ul>
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> <li>• To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.</li> </ul>
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> <li>• This is temporary.</li> </ul>
Drawer does not slide drags	The drawer is out of alignment.	<ul style="list-style-type: none"> <li>• Fully extend the drawer and push it all the way in smoothly or See the <i>Care and cleaning of the range</i> section.</li> </ul>
	Drawer is overloaded or load is unbalanced.	<ul style="list-style-type: none"> <li>• Reduce weight. Redistribute drawer contents.</li> </ul>

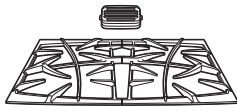


# Accessories.

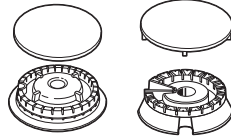


## Looking For Something More? (Not all accessories are available for all models.)

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



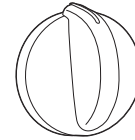
Grates



Surface Burner Heads and Caps



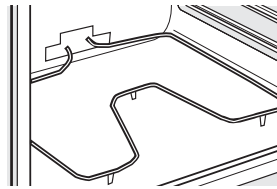
Surface Elements and Drip Pans



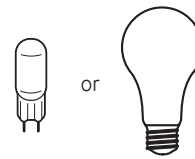
Knobs



Oven Racks



Oven Elements



Light Bulbs



Ceramic Cooktop Cleaning Kit: Includes cleaner, scraper and pad

WX10X117GCS



Ceramic Cooktop Cleaning Wipes

WX10X305



Stainless Steel Appliance Polish Wipes

WX10X10001



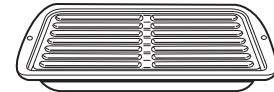
Stainless Steel Appliance Cleaner

PM10X311

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

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

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



Limited Time Offer! Free Shipping!

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

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

\* The large (standard) broil pan does not fit in 20"/24" ranges.

\*\* The XL pan does not fit in 24" wall ovens, 27" drop-ins or 20"/24" ranges.

To place your order, call **800.626.2002** (U.S.), **800.661.1616** (Canada) or mail this form to:

In the U.S.: GE Parts, P.O. Box 221027, Memphis, TN 38122-1027. In Canada: GE Parts, 1 Factory Lane, Moncton, N.B. E1C 9M3



## Broiler Pan Order Form

Quantity \_\_\_\_\_ Part Number \_\_\_\_\_

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_ Brand \_\_\_\_\_ Date of Purchase \_\_\_\_\_

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Phone \_\_\_\_\_ E-Mail \_\_\_\_\_

Check \_\_\_\_\_ Money Order \_\_\_\_\_

Call 800.626.2002 in the U.S. or 800.661.6161 in Canada for current pricing. All credit card orders must be called in.





**Notes.**

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# WARRANTY Thank You! ... for your purchase of a GE Brand appliance.

**Register Your Appliance:** Register your new appliance on-line at your convenience!

[www.geappliances.com/service\\_and\\_support/register/](http://www.geappliances.com/service_and_support/register/)

Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

## GE Gas Range Warranty

### GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, visit us at [www.geappliances.com/service\\_and\\_support/](http://www.geappliances.com/service_and_support/), or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE factory service technician the ability to quickly diagnose any issues with your appliance and helps GE improve its products by providing GE with information on your appliance. If you do not want your appliance data to be sent to GE, please advise your technician not to submit the data to GE at the time of service.

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

### What GE will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Marks or stains (including surface rust stains) that can be removed by following cleaning instructions.

### EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

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

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

**Warrantor: General Electric Company. Louisville, KY 40225**

**Extended Warranties:** Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime

[www.geappliances.com/service\\_and\\_support/shop-for-extended-service-plans.htm](http://www.geappliances.com/service_and_support/shop-for-extended-service-plans.htm)

or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.

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

## Consumer Support.

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### GE Appliances Website

[GEAppliances.com](http://GEAppliances.com)

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



### Schedule Service

[GEAppliances.com](http://GEAppliances.com)

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



### Real Life Design Studio

[GEAppliances.com](http://GEAppliances.com)

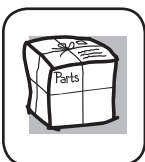
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including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



### Extended Warranties

[GEAppliances.com](http://GEAppliances.com)

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



### Parts and Accessories

[GEAppliances.com](http://GEAppliances.com)

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

**Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.**



### Contact Us

[GEAppliances.com](http://GEAppliances.com)

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

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



### Register Your Appliance

[GEAppliances.com](http://GEAppliances.com)

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