



# Use and Care Guide

## Built-In Electric Oven



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Models: *JTP10GS*  
*JTP11WS*

**GE Appliances**



## HELP US HELP YOU...

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

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

Keep it handy for answers to your questions.

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

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### **Write down the model and serial numbers.**

You'll find them on a label on the oven front frame. See the Features of Your Oven section.

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

\_\_\_\_\_  
Model Number

\_\_\_\_\_  
Serial Number

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

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

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

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## IF YOU NEED SERVICE

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

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are 3 steps to follow for further help.

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

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

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

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

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



## IMPORTANT SAFETY NOTICE

- **The California Safe Drinking Water and Toxic Enforcement Act** requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- **The fiberglass insulation in self-cleaning ovens gives off a very small amount of carbon monoxide during the cleaning cycle.** Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

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

- **Have the installer show you the location of the circuit breaker or fuse.** Mark it for easy reference.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided Installation Instructions.
- \* **Do not attempt to repair or replace any part of your oven unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.
- **Before performing any service, DISCONNECT THE OVEN POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- **Do not leave children** alone—Children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Do not allow anyone to climb, stand or hang on the door.** They could damage the oven or cause severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE AN OVEN. CHILDREN CLIMBING ON THE OVEN TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

- **Never wear loose-fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.



- **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 heating elements. Do not use a towel or other bulky cloth.
- **Never use your appliance for warming or heating the room.**

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



- **Do not let cooking grease or other flammable materials accumulate in or near the oven.**
- **Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure.** Weight on the oven door could cause the oven to tip and result in injury. Never allow anyone to climb, sit or stand on the oven door,



- **Do not use water on grease fires. Never pick up a flaming pan.** Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use a dry chemical or foam-type extinguisher.

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

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

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

*(continued next page)*



# IMPORTANT SAFETY INSTRUCTIONS

(continued)

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

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## Oven

- **Stand away from the oven when opening the oven door.** The hot air or steam which escapes can burn hands, face and/or eyes.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- **Keep the oven vent duct unobstructed.**
- **Keep the oven free from grease buildup.**
- **Place the oven shelf in the desired position while the oven is cool.** If the shelves must be handled when hot, do not let the potholder contact heating units in the oven.
- **Pulling out the shelf to the shelf stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching the hot surfaces of the door or the the oven walls.
- **When using cooking or roasting bags in oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not leave paper products, cooking utensils, or food in the oven when not in use.**

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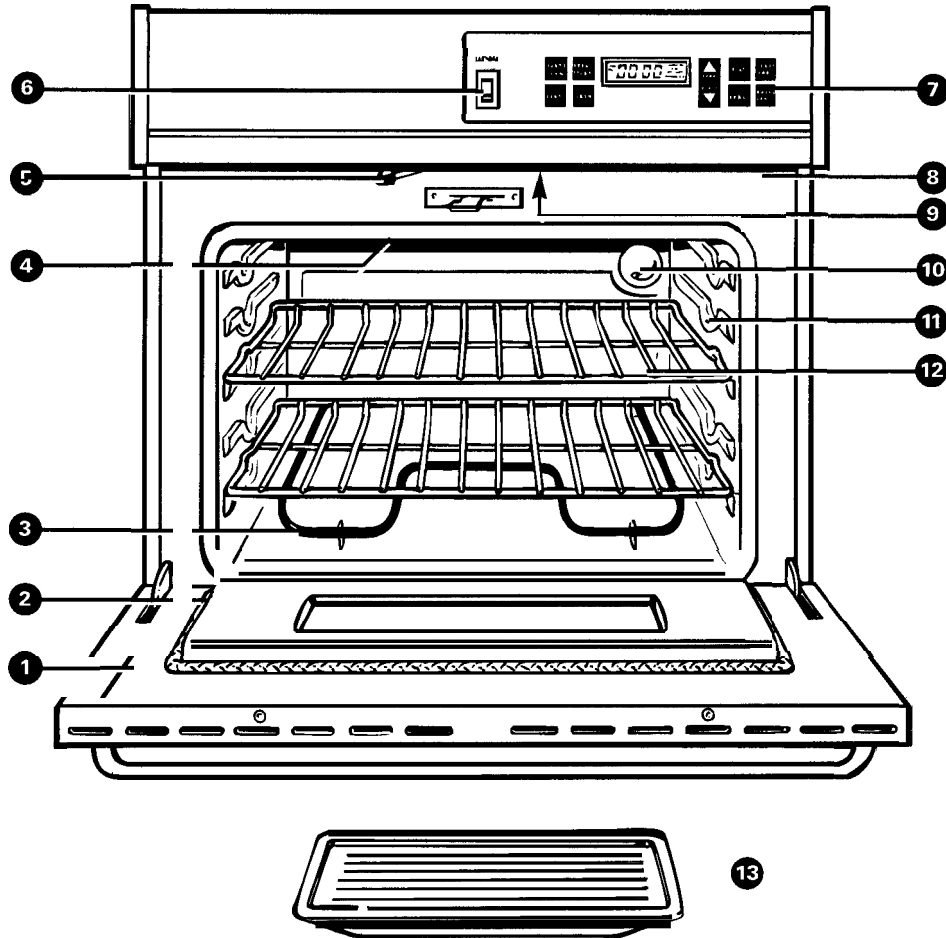
## Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.

- **Clean only parts listed** in this Use and Care Guide.
- Before **self-cleaning** the oven, remove the broiler pan and other cookware.
- **Do not use aluminum foil to line oven bottoms, except as suggested in manual.** Improper installation of these liners may result in a risk of electric shock or fire.
- **Be sure to wipe up excess spillage before** starting the self-cleaning operation.
- **If the self-cleaning mode malfunctions,** turn off and disconnect the power supply. Have serviced by a qualified technician.

## SAVE THESE INSTRUCTIONS

# FEATURES OF YOUR OVEN



Important Safety Instructions

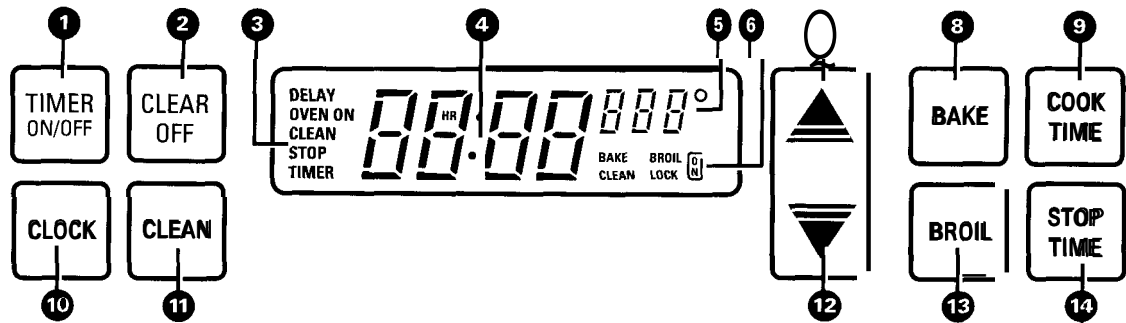
Features of Your Oven

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## FEATURES OF YOUR OVEN CONTROL



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

**If “F—” and a number flash in display and the control beeps, this indicates function error code.** If function error code appears during the self-cleaning function, check the oven door latch—the latch handle may have been moved, even if only slightly, from the latched position. Make sure the handle is to the right as far as it will go. Press the **CLEAR/OFF** pad. Allow the oven to cool for 1 hour. If function error code repeats, disconnect power to the range and call for service.

# OVEN CONTROL, CLOCK AND TIMER



## Clock

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

## To Set the Clock



1. Press the CLOCK pad.
2. Press the INCREASE or DECREASE pad to set the time of day.
3. Press the CLOCK pad to start.

## Timer



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

## To Set the Timer

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

The timer will start automatically within a few seconds of releasing the INCREASE or DECREASE pad. The timer, as you are setting it, will display seconds until 1 minute is reached.

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

After 10 minutes, it will display minutes only until 59 minutes is reached.

After 59 minutes, it will display hours and minutes ("HR" now appears in the display) until the maximum time of 9 hours and 55 minutes is reached.

## To Reset the Timer

If "TIMER" is showing, press the INCREASE or DECREASE PAD until desired time is reached.

If "TIMER" is not showing, press the TIMER ON/OFF pad first, then follow instructions above to set the timer.

## To Cancel the Timer

Press and hold the TIMER ON/OFF pad until the word "TIMER" quits flashing on the display (about 4 seconds).

## End of Cycle Tones

The end of cycle tone is 3 short beeps followed by 1 beep that repeats every 6 seconds until you press any operation. If you would like to eliminate the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

To return the end of cycle tone to the repeating beeps, press and hold the CLEAR/OFF pad for 10 seconds.

## Display Messages

If "DOOR" appears on the display, the door is not closed. If "LOCK" appears on the display, the oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.

## Power Outage

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



# USING YOUR OVEN

## Before Using Your Oven

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

## Oven Light

The light comes on when the oven door is opened or when the control panel light switch is turned on.

## Oven Vent

When the oven is on, heated air moves through a vent above the door or between door and air grille.

The vent area could get hot during oven use.

The vent is needed for proper air flow in the oven and good baking results. Do not block this vent.

## Oven Fan

This unit is equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan will automatically turn off when the unit has cooled.

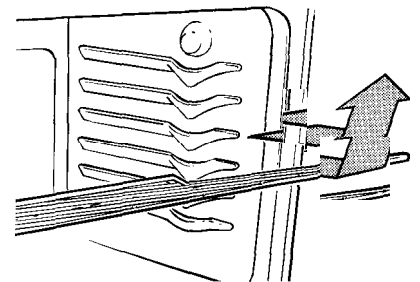
## Oven Shelves

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

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

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

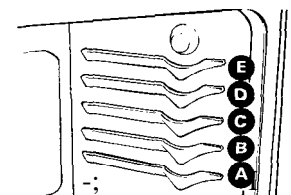
To replace, place the shelf on the shelf support with the stop-locks (curved extension of shelf) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past "stop" on the oven wall. Then lower the front of the shelf and push it all the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



## Shelf Positions

The oven has 5 shelf supports identified in this illustration as A (bottom), B, C, D and E (top).

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







## Adjusting the Oven Thermostat

If you don't think the oven is heating at the right temperature when you are baking or roasting, you can reset the thermostat yourself.

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

We do not recommend the use of inexpensive thermometers, such as those found in the grocery store, to check the temperature setting of your new oven. These thermometers can vary by 20-40 degrees.

To decide how much to change the temperature, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

To Adjust the Temperature:

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

NOTE: This adjustment will not affect Broil or Clean temperatures. It will be retained in memory after a power failure.

## BAKING

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

Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjusting the Oven Thermostat section.

## How to Set Your Oven for Baking

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



1. Press the BAKE pad.

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

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, a tone will sound.

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

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

## TIMED BAKING

### How to Time Bake

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

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

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

NOTE: The Time Bake and the self-clean features both use the clock.

(continued next page)



# TIMED BAKING

(continued)

## How to Set Immediate Start and Automatic Stop

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

The oven will turn on immediately, cook for a selected length of time, then turn off automatically.



1. Press the COOK TIME pad.

2. Press the INCREASE pad until the desired length of baking time appears in the display.
3. Press the BAKE pad. Attention tone will occur if this is not done.
4. Press the INCREASE or DECREASE pad until the desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

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

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

## How to Set Delay Start and Automatic Stop

### Quick Reminder:

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

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

You can set the oven control to turn the oven on automatically, cook for a specific length of time and turn off automatically.

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

1. Press the COOK TIME pad.
2. For 3 hours of cooking time, press the INCREASE pad until "3HR:00" appears in the display.
3. Press the STOP TIME pad.

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

4. Change Stop Time from 5:00 to 7:00 by pressing INCREASE pad until "7:00" appears in the display.

5. Press the BAKE pad.

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

At 4:00, the oven will turn on automatically. When the oven starts to heat, the word "ON" and the changing oven temperature starting at 100°F. will be displayed. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

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

### NOTE:

- The low temperature zone of this oven (between 150°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than 2 hours at these low temperatures may spoil.
- Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.

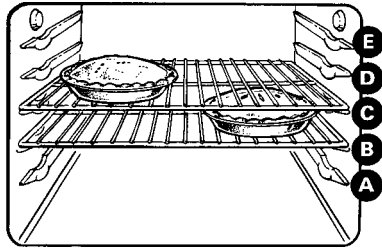
# BAKING



For best baking results, follow these suggestions:

## Oven Shelves

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



As a general rule, place most foods in the middle of the oven, on either the second or third shelf from the bottom. See the chart for suggested shelf positions.

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

## Preheating

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

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

## Baking Pans

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

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

## Pan Placement

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

Pans should not touch each other or the walls of the oven. Allow 1 to 1 ½ inch space between pans as well as from the back of the oven, the door and the sides. If you use 2 shelves, stagger the pans so 1 is not directly above the other.

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# BAKING

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## Baking Guides

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

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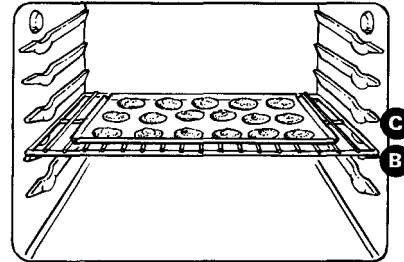
### Cookies

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

Do not use a cookie sheet so large that it touches the walls or the door of the oven.

For best results, use only 1 cookie sheet in the oven at a time.

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### Pies

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

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### Cakes

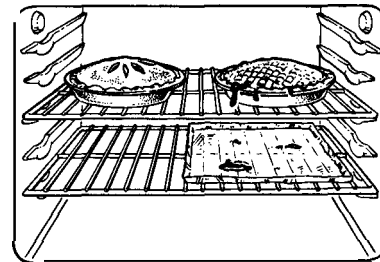
When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow.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

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### Aluminum Foil

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

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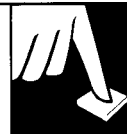


### Don't Peek

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

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

# ROASTING

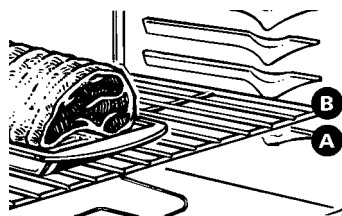


**Do not lock the oven door with the latch during roasting. The latch is used for self-cleaning only.**

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

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

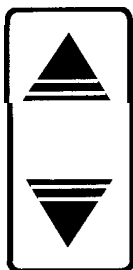
1. Place the shelf in A or B position. No preheating is necessary.



2. Check the weight of the meat, and place, fat-side-up, or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good pan for this.) Line the broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven door.



3. Press the BAKE pad.



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

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the temperature you set, a tone will sound.



5. Press the CLEAR/OFF pad when cooking or roasting is finished and then remove food from oven.

Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove the roast from oven sooner (at 5° to 10°F. less than temperature in the Roasting Guide).

#### NOTE:

- You may wish to use Timed Baking to turn the oven on and off automatically.
- Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

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

## Frozen Roasts

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

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

*(continued next page)*



# ROASTING

(continued)

## Questions and Answers

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

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

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

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

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

**A.** It is unnecessary to preheat your oven.

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

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

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

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

## ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
<b>Meat</b>			<b>3 to 5 lbs.</b>	<b>6 to 8 lbs.</b>	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-33 35-39 40-45	18-22 22-29 30-35	140°-150°† 150°-1600 170°-1850
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-15007 1500-1 60° 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	3040	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	3545	30-40	170°-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1200
<b>Poultry</b>			<b>3 to 5 lbs.</b>	<b>Over 5 lbs.</b>	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-1900
Chicken pieces	350°	Well Done:	3540		185°-1900
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

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

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

# BROILING



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

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

1. If the meat has fat or gristle near edge, cut vertical slashes through both about 2 inches apart. If desired, fat may be trimmed, leaving layer about 1/8 inch thick.
2. Place the meat on the broiler rack in the broiler pan which comes with the oven. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide. If your oven is connected to 208 volts, you may wish to use a higher shelf position, preheat the broiler, or broil a little longer.
4. **Leave the door open to the broil stop position.** The door stays open by itself, yet the proper temperature is maintained in the oven.



5. Press the BROIL pad.



6. Select LO Broil (450°F.) by pressing the INCREASE pad once. Select HI Broil (550°F.) by pressing the INCREASE pad twice.

To change from HI Broil to LO Broil, press the BROIL pad, then press the DECREASE pad once.

7. Turn food only once during cooking. Time foods for first side per Broiling Guide.

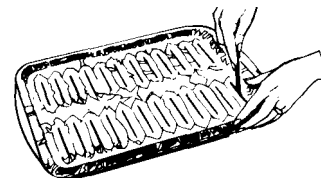
Turn food, then use times given for second side as a guide to preferred doneness. (Where 2 thicknesses and times are given together, use first times given for thinnest food.)

8. When broiling is completed, press the CLEAR/OFF pad. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

## Use of Aluminum Foil

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

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



## Questions and Answers

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

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

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

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

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

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

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

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

*(continued next page)*



# BROILING GUIDE

- Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- The oven door should be left open to the broil stop position for all food.
- For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
- If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on pan, do not let fatty edges, which could soil oven with fat dripping, hang over the sides.
- Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.
- If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf 1 position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	D	4 1/2	4 1/2	Arrange in single layer.
<b>Ground Beef</b> Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	B or C	10	7	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b>					
Rare	1 inch thick	D	6	5	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Medium	(1 to 1 1/2 lbs.)	C	8	6	
Well Done		C	12	11	
Rare	1 1/2 inch thick	D	10	7-8	Slash fat.
Medium	(2 to 2 1/2 lbs.)	C	15	14-16	
Well Done		C	25	20-25	
<b>Chicken</b>	1 whole (2 to 2 1/2 lbs.), split lengthwise	B	35	10-15	<b>Reduce</b> time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
<b>Bakery Products</b>					
Bread (Toast) or Toaster Pastries	2 to 4 slices	D	1 1/2-2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2 (split)	D	3-4		
<b>Lobster Tails</b>	2-4 (6 to 8 oz. each)	C	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish</b>	1-lb. fillets 1/4 to 1/2 inch thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
<b>Ham Slices</b> (precooked)	1 inch thick	C	8	8	Increase time 5 to 10 minutes per side for 1 1/2 inch thick or home cured ham.
<b>Pork Chops</b> Well Done	2 (1/2 inch thick) 2 (1 inch thick), about 1 lb.	C C	10 13	10 13	Slash fat.
<b>Lamb Chops</b>					
Medium	2 (1 inch thick)	C	10	9	Slash fat.
Well Done	about 10 to 12 oz.	C	12	10	
Medium	2 (1 1/2 inch thick),	C	14	12	
Well Done	about 1 lb.	C	17	12-14	
<b>Wieners and similar precooked sausages, bratwurst</b>	1-lb. pkg. (10)	D	6	1-2	If desired, split sausages in half lengthwise; cut into 5-to 6-inch pieces.



# OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours



## Before a Clean Cycle

### Quick Reminder:

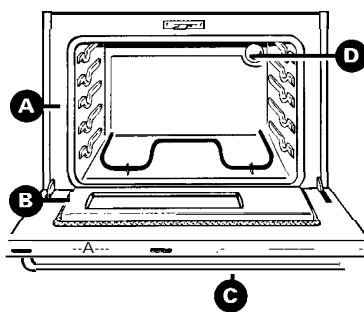
1. Prepare the oven for cleaning.
2. Close the oven door.
3. Slide the latch handle to the right as far as it will go.
4. Press the CLEAN pad.
5. Press the INCREASE or DECREASE pad to set the Clean Time.

The range must be completely cool in order to set the self-clean cycle. You may have to allow the oven to cool before you can slide the door latch.

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

**NOTE:** The oven shelves may be left in oven. They will discolor and become hard to slide after the self-clean cycle.

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



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Openings in Door
- D. Oven Light

3. Clean spatters or spills on oven front frame (A), and only that area on the oven door that is outside the gasket. Do not clean the gasket. Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Never use a commercial oven cleaner in or around the self-cleaning oven.

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

Make sure the oven light bulb cover (D) is in place.

**Do not let water run down through openings (C) in the top of the door. To help prevent water from getting in these slots when cleaning, open the door as far as it will go.**

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

4. Close the door and make sure the oven light (D) is off. If the oven light is not turned off, the life of the bulb will be shortened or it may cause the bulb to burn out immediately.

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

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

### Important

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

*(continued next page)*



# OPERATING THE SELF-CLEANING OVEN

(continued)

## How to Set the Oven for Cleaning

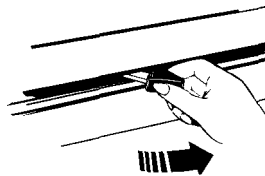
### Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Slide the latch handle to the right as far as it will go.
4. Press the CLEAN pad.
5. Press the INCREASE or DECREASE pad until the desired Clean Time appears.

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

1. Follow directions to prepare the oven for cleaning.
2. Slide the latch handle to the right as far as it will go.

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



3. Press the CLEAN pad.



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

Clean Time is normally 3 hours. You can change the Clean Time to anywhere between 2 and 4 hours, depending on how dirty your oven is.

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

5. When the LOCK light is off, slide the latch handle to the left as far as it will go and open the door.

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

**If "F." and a number flash in display and the control beeps, this indicates function error code.**

If function error code appears during the self-cleaning function, check the oven door latch—the latch handle may have been moved, even if only slightly, from the latched position. Make sure the handle is to the right as far as it will go. Press the CLEAR/OFF pad. Allow the oven to cool for 1 hour. If function error code repeats, disconnect power to the range and call for service.

## After a Clean Cycle

After cleaning is complete, the oven door will stay locked until the oven cools. If you cannot slide the latch easily to unlock the door, allow additional time for cooling.

**Never force the latch handle. The latch slides easily. Forcing the latch handle may damage the door lock.**

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

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

**If the oven is not clean after 1 clean cycle,** repeat the cycle.

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



## How to Set Delay Start of Cleaning

### Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door completely.
3. Slide the latch handle to the right as far as it will go.
4. Press the CLEAN pad.
5. Press the INCREASE or DECREASE pad until the desired Clean Time appears.
6. Press the STOP TIME pad.
7. Press the INCREASE or DECREASE pad until the desired Stop Time appears in the display.

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day. NOTE: Before beginning, make sure the oven clock shows the correct time of day.

1. Follow steps to prepare the oven for cleaning.
2. Slide the latch handle to the right as far as it will go.  
**Never force the latch handle. Forcing the handle will damage the door lock mechanism.**
3. Press the CLEAN pad.

4. Press the INCREASE or DECREASE pad to enter Clean Time.
5. Press the STOP TIME pad. "SET STOP TIME" and the earliest Stop Time you can set will appear on the display.  
The earliest Stop Time will be the Clean Time selected plus the time of day. **For example:** If the Clean Time is 3 hours and the time of day is 6:00, the Stop Time that appears on the display will be 9:00.
6. Press the INCREASE pad to change the Stop Time to a later time of day if desired. **For example:** If you set Stop Time at 11:00 oven will start clean cycle at 8:00 and end at 11:00. The door latches automatically.  
The self-clean cycle will automatically begin after "CLEAN" is displayed and the time for clean cycle is set. The words "ON" and "LOCK" will appear on the display. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCK light goes off.
7. When the LOCK light is off, slide the latch handle to the left as far as it will go and open the door.

## Questions and Answers

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

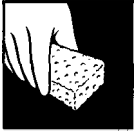
**A. Yes.** After the self-clean cycle, the shelves may lose some luster and change to a deep gray color.

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

**A. Yes.** While the oven is self-cleaning, you can use the cooktop just as you normally do.

**Q. The word "DOOR" appeared on the display when I selected the clean cycle. What's wrong?**

**A.** The door latch handle must be moved all the way to the right. Move the latch handle and cleaning will start.



# CARE AND CLEANING

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

## Oven Shelves

Clean the oven shelves with a mild abrasive cleanser. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

**To remove heavy, burned-on soil,** soapy metal pads may be used. After scrubbing, wash with soapy water, rinse and dry.

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



## Broiler Pan and Rack

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

**If food has burned on,** sprinkle the rack while hot with detergent and cover with wet paper towels or a dish cloth. Burned-on foods will soak loose while the meal is being served. Wash, scour if necessary with a soap-filled or plastic scouring pad. Rinse well and dry.



Do not store a soiled broiler pan and rack in the oven.  
Do not clean in the self-cleaning oven.  
The broiler pan and rack may also be cleaned in the dishwasher.

## Oven Light

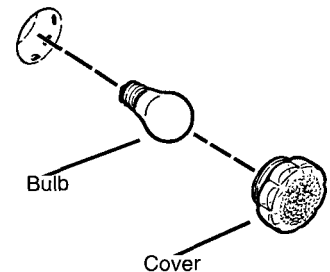
**Before replacing the light bulb, disconnect the power to the oven.**

**To replace the oven light:**

Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth, as the bulb may break. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew the bulb cover and bulb.

**Replace with a 40 watt appliance bulb.** Replace the bulb cover and reconnect the power to the oven.

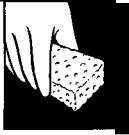
NOTE: You will need to reset the clock.



## Control Panel

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

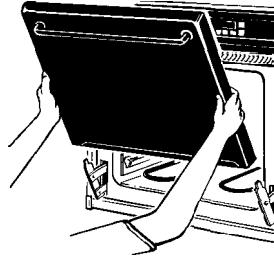
Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleansers on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.



## Oven Door

The oven door is removable but it is heavy. You may need help removing and replacing the door.

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



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

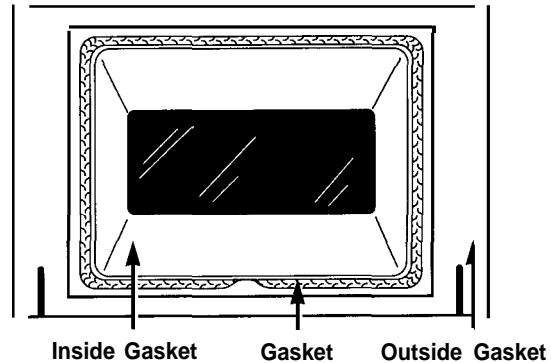
**To replace the door,** make sure the hinges are in the “out” position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.

### TO CLEAN THE DOOR:

(Do not immerse door in water.)

#### Inside of door:

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



#### Outside of door:

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

**NOTE:** Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. The bake unit can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulate around the bake unit, gently wipe around the unit with warm water.

## Metal Parts

**Do not use steel wool, abrasives, ammonia or commercial oven cleaners.** To safely clean surfaces; wash, rinse and then dry with a soft cloth.

## Glass Surfaces

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



## QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
"F—" AND A NUMBER FLASH ON DISPLAY	<ul style="list-style-type: none"><li>• If the time display flashes "F—" and a number, you have a function error code. Press the CLEAR/OFF pad. Allow the oven to cool for 1 hour. If the function error code repeats, disconnect all power to the range. Call for service.</li></ul>
OVEN WILL NOT WORK	<ul style="list-style-type: none"><li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li><li>• Oven controls not properly set.</li></ul>
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"><li>• Bulb may be loose or burned out. Tighten or replace.</li><li>• Electrical plug must be plugged into alive power outlet.</li><li>• Switch operating oven light is broken. Call for service.</li></ul>
OVEN DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"><li>• The oven controls are not properly set. See the Broiling section.</li><li>• The door not left ajar as recommended.</li><li>• Improper shelf position being used.</li><li>• Food is being cooked on a hot pan.</li><li>* Cookware is not suited for broiling.</li><li>• Aluminum foil used on the broiler pan grid has not been fitted properly and slit as recommended.</li></ul>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"><li>• The oven controls are not properly set. See the Baking or Roasting section.</li><li>• Shelf position is not correct.</li><li>• Incorrect cookware of improper size is being used.</li><li>• A foil tent was not used when needed to slow down browning during roasting.</li></ul>
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"><li>• The oven thermostats needs adjustment. See the Adjusting the Oven Thermostat section.</li></ul>
SELF-CLEANING OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"><li>* Stop Time must be between 2 to 4 hours later than the Start Time.</li><li>• Oven temperature is too high to set self-clean operation, Allow the oven to cool and reset the controls.</li><li>• If the self-cleaning mode malfunctions, turn off and disconnect power supply. Have serviced by a qualified technician.</li></ul>
SELF-CLEANING OVEN DOOR WILL NOT UNLOCK	<ul style="list-style-type: none"><li>• Oven hasn't cooled to a safe temperature.</li></ul>
CONTROL BEEPS AFTER ENTERING COOK TIME OR STOP TIME	<ul style="list-style-type: none"><li>• This is reminding you to enter a bake temperature.</li></ul>

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

# We'll Be There

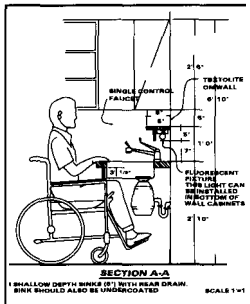
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

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

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just 1 visit.

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

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



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

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

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

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

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

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

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

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

# YOUR GE BUILT-IN OVEN WARRANTY

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

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

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

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

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

## WHAT IS NOT COVERED

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

### Read your Use and Care material.

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

GE Answer Center™  
800.626.2000  
consumer information service

- Improper installation.

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

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

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

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

**Warrantor: General Electric Company**

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

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