



Electric Coil & Radiant Ranges

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Owner's Manual

*Coil Top and
Radiant Top Models*

*Self-Clean
Models*

JCB560

JCB830

JCB840

JCB860

JCB870

**Write the model and serial
numbers here:**

Model # _____

Serial # _____

You can find them on a label,
behind the storage drawer
on the oven frame.


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

 **WARNING**

- All ranges can tip.
- BURNS or other SERIOUS INJURIES can result.
- INSTALL and CHECK the ANTI-TIP bracket following the instructions supplied with the bracket.



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 Ranges:

To check if the bracket is installed and engaged properly, remove the storage drawer or kick panel and look underneath the range to see that the leveling leg is engaged in the bracket. On models without a storage drawer or kick panel, carefully tip the range forward. The bracket should stop the range within 10.2 cm (4 inches) If it does not, the bracket must be reinstalled. 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.

If you did not receive an anti-tip bracket with your purchase, call. 1 800 561 3344 to receive at no cost. For installation instructions of the bracket, visit GEAppliances.ca

⚠ 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 backguard 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 near by 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 71.1 °C (160 °F) and poultry to at least an internal temperature of 82.2 °C (180°F)—Cooking to these temperatures usually protects against foodborne 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.

WARNING

IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT THE FIRE FROM SPREADING:

- 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

- 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, 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 near by 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.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

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⚠ 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 spills 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

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.
- 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.

⚠ WARNING

SELF-CLEANING OVEN SAFETY INSTRUCTIONS

(Some models)

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.

- 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.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

Using the radiant surface units. *(on some models)*

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



Never cook directly on the glass.
Always use cookware.



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



Do not slide cookware across the
control or cooktop surface because
it can scratch the glass. The glass is
scratch-resistant, not scratchproof.

About the Radiant Surface Units

⚠ WARNING: The surface units are automatically disabled during the self-clean cycle. Make sure that all surface unit controls are turned off at all times during the self-clean cycle. Any surface unit that is set to an on position, while the self-clean cycle is operating, will automatically come on after the self-clean cycle is finished, and could result in an on, unattended surface unit. Wait until the self-clean cycle is finished to set and use the surface units.

The radiant cooktop features heating units beneath a smooth glass surface. Cooktop temperatures increase with the number of surface units that are on. With 3 or 4 units turned on, surface temperatures are high. Always use caution when touching the cooktop. An indicator light will come on when the surface unit is turned on. The appropriate **HOT** surface indicator light will glow when its corresponding radiant element is turned on and will remain on until the surface has cooled below 65.5°C (150°F).

NOTE:

Hot surface indicator light will:

- Come on when the surface unit is hot to the touch.
- Stay on even after the unit is turned off.
- Glow brightly until the unit has cooled below 65.5°C (150°F).

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 cooktops, 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.

It is safe to place hot cookware from the oven or surface on the glass cooktop when the surface 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.

- 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 discoloration.
- 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

Every radiant surface unit has a temperature limiter.

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

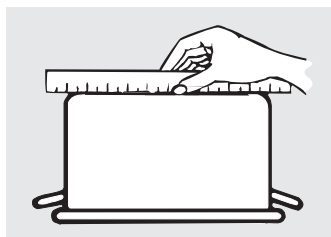
The temperature limiter may cycle the units off for a time if:

- 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.

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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.

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-Covered Cast Iron:

recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast-iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass-ceramic cooktop.

Glass-Ceramic:

usable, but not recommended

Poor performance. May scratch the surface.

Stoneware:

usable, but not recommended

Poor performance. May scratch the surface.

Home Canning Tips:

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

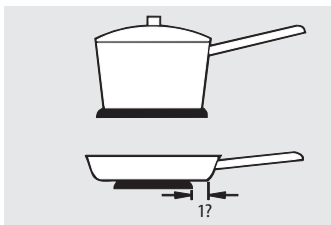
Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

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



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

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

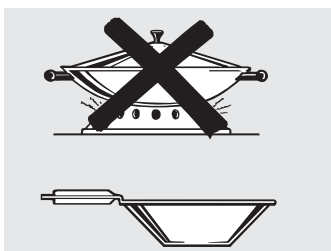


Not over 1 inch

Surface Cookware Tips

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 2.5 cm 1 inch.



Use only flat-bottomed woks.

Wok Cooking

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

Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous.

Placing the ring over the surface unit will cause a buildup of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tips over.

Safety Instructions

Operating Instructions

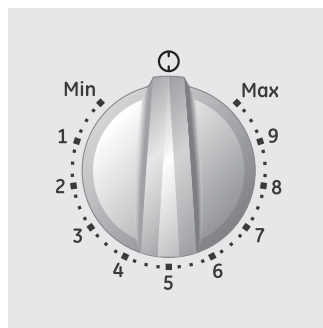
Care and Cleaning

Troubleshooting Tips

Consumer Support

Using the surface units.

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

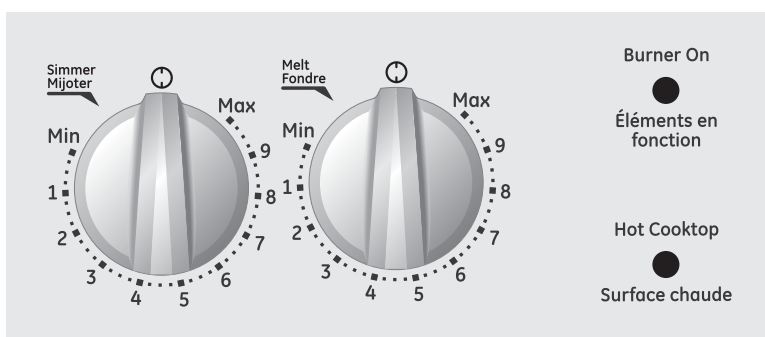


How to Set

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

At both OFF and Max the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is keeping the power level you set.

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



Indicator Lights (on radiant glass models only)

A **Hot** indicator light will glow when any radiant element is turned on, and will remain on until the surface is cool enough to touch.

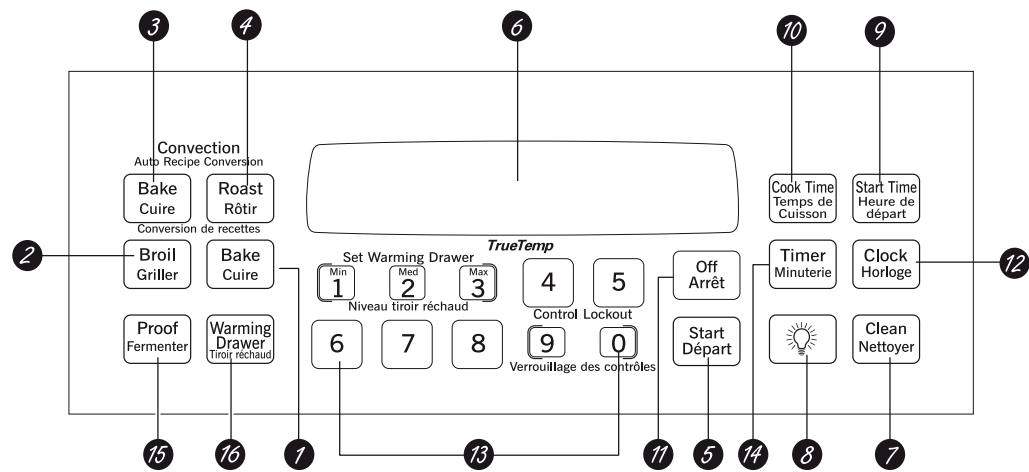
A **Burner On** indicator light will glow when any surface unit is on.

NOTE: The **Hot** indicator light may glow between the surface control settings of **Min** and **OFF**, but there is no power to the surface units.

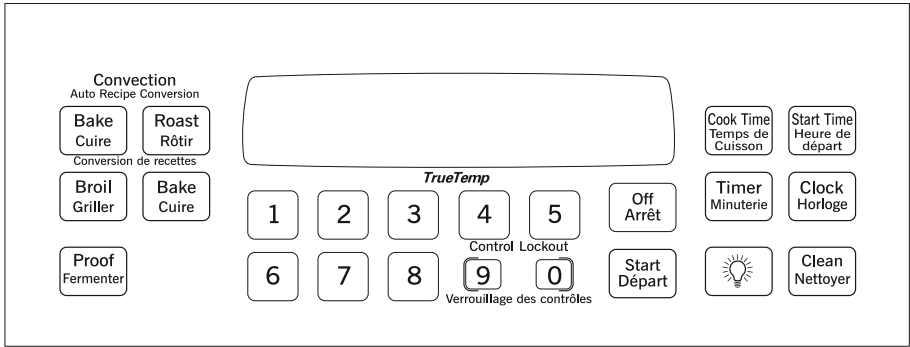
Using the oven controls.

NOTE: Throughout this manual, features and appearance may vary from your model. GEAppliances.ca

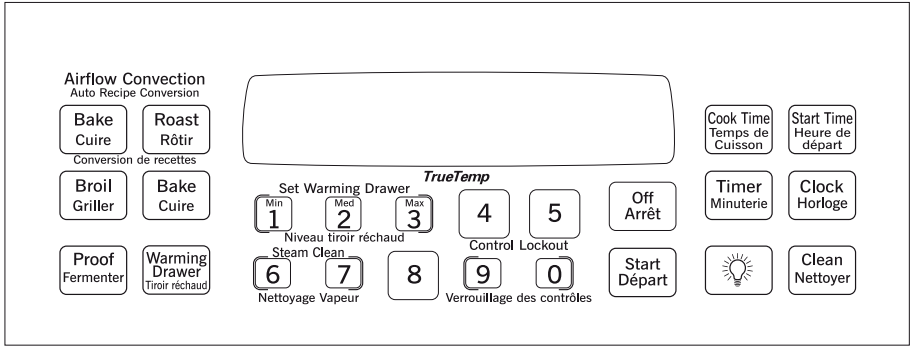
Features and appearance may vary.
Control graphics for general artworks.



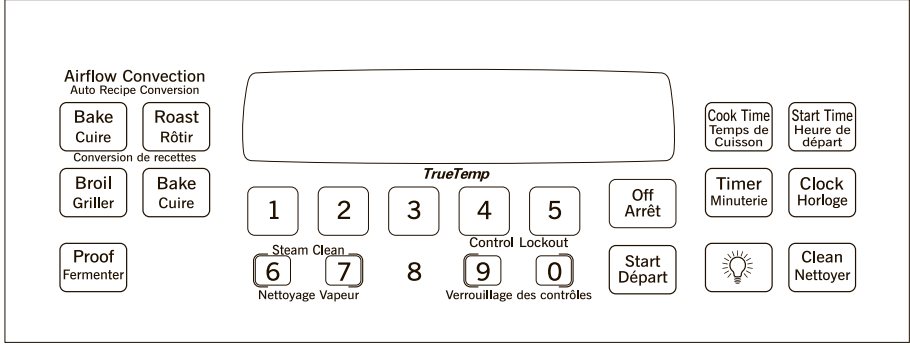
Control graphics for JCB560, JCB840 and JCB870 Models.



Control graphics for JCB860 Model.



Control graphics for JCB830 Model.



Using the oven controls.



Oven Control, Clock and Timer Features and Settings

- 1** *BAKE Pad*
Touch to select the bake function.
- 2** *BROIL Pad*
Touch to select the broil function.
- 3** *CONVECTION BAKE Pad*
Touch to select baking with the convection function.
- 4** *CONVECTION ROAST Pad*
Touch to select roasting with the convection function.
- 5** *START Pad*
Must be touched to start any cooking or cleaning function.
- 6** *Display*
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.

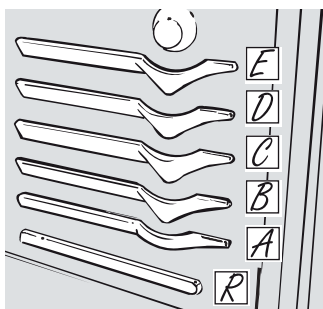
If "F-" and a number or letter" flash in the display and the oven control signals, this indicates a function error code. Touch the OFFpad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.

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

The time of day will flash in the display when there has been a power outage.
- 7** *CLEAN Pad*
Touch to select self-cleaning function.
See the *Using the self-cleaning oven section*.
- 8** *LIGHT Pad*
Touch to turn the oven light on or off.
- 9** *START TIME Pad*
Use along with **COOK TIME** or **CLEAN** pads to set the oven to start and stop automatically at a time you set.
- 10** *COOK TIME Pad*
Touch and then touch the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
- 11** *OFF Pad*
Touch to cancel **ALL** oven operations except the clock and timer.
- 12** *CLOCK Pad*
Touch before setting the clock.
- 13** *Number Pads*
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.
- 14** *TIMER Pad*
Touch to select the timer feature.
- 15** *PROOF Pad*
Touch to select a warm environment useful for rising yeast-leavened products.
- 16** *WARMING DRAWER ON/OFF Pad*
Touch to select the warming drawer function.

Temperature Conversions

Fahrenheit°	140	150	170	200	250	275	300	325	350	375	400	425	450	475	500	525	550
Celsius°	60	65	75	95	120	135	150	160	175	190	205	220	230	245	260	275	290



The oven has 5 rack positions. It also has a special low rack position (R) for extra large items, such as a large turkey.

Before you begin...

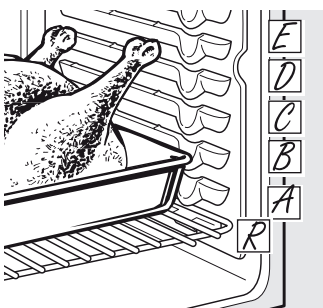
The racks have stops, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.

When placing and removing cookware, pull the rack out until it stops.

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.

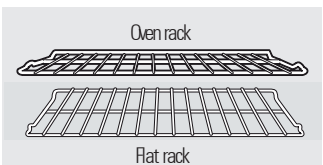
CAUTION: When you are using a rack in the lowest position (A), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two pot holders, pull the rack out by holding the sides of it. The rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out. Be very careful not to burn your hand on the door when using the rack in the lowest position (A).



How to Set the Oven for Baking or Roasting

- 1 Touch the **BAKE** pad.
- 2 Touch the number pads to set the desired temperature.
- 3 Touch the **START** pad.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Touch the **OFF** pad when cooking is complete.

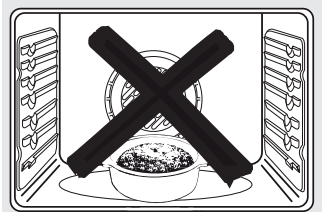
Type of Food	Rack Position
Frozen pies (on cookie sheet)	D
Angel food cake	A
Bundt or pound cakes	B or C
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C or D
Casseroles	C or D
Turkey	R



Preheating and Pan Placement

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

To preheat, set the oven at the correct temperature. The control will beep when the oven is preheated and the display will show your set temperature.



Do not place foods directly on the oven floor.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 2.5 cm to 3.8 cm (1" to 1 1/2") of air space around it.

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.

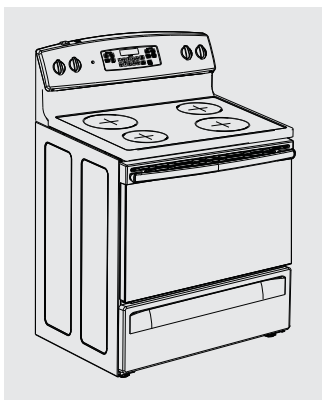
Aluminum Foil

Do not use aluminum foil on the bottom of the oven.

Never entirely cover a rack with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower rack several inches below the food.

Using the oven.



How to Set the Oven for Broiling

NOTE: Close the door before start any broiling function.

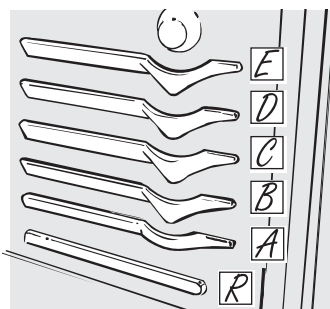
Use **LO Broil** to cook foods such as poultry or thick cuts of meat thoroughly without over browning them.

- 1 Place the meat or fish on a broiler grid in a broiler pan designed for broiling.
- 2 Follow suggested rack positions in the Broiling Guide.

- 3 Touch the **BROIL HI/LO** pad once for **HI** Broil.
To change to **LO Broil**, touch the **BROIL HI/LO** pad again.
- 4 Touch the **START** pad.
- 5 When broiling is finished, touch the **CLEAR/OFF** pad.

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

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 60 °C (140 °F) means some food poisoning organisms may survive." (Source. Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)



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

Broiling Guide

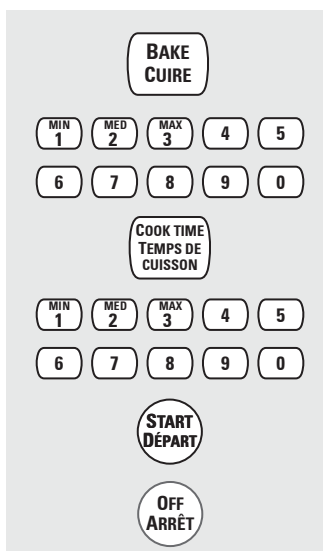
Food	Quantity and/or Thickness	Rack* Position	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef	454 g (1 lb.) (4 patties)	C	10	7-10	Space evenly.
	1.25 to 1.9 cm (1/2 to 3/4") thick 1.8 kg (4 lbs.) (16 patties)	C	15	11	
Beef Steaks	1.9 to 2.5 cm (3/4 to 1") thick 454 to 680 g (1 to 1 1/2 lbs.)	Rare †	6	4	Steaks less than 1.9 cm (3/4") thick are difficult to cook rare. Slash fat.
		Medium	8	6	
		Well Done	10	7-10	
	3.8 cm (1 1/2") thick 900 g to 1.14 kg (2 to 2 1/2 lbs.)	Rare †	10	8	
		Medium	15	10-12	
		Well Done	20	20	
Chicken	1 whole cut up 900 g to 1.14 kg (2 to 2 1/2 lbs.) split lengthwise	B	25	25	Brush each side with melted butter. Broil skin-side-down first.
	Breast	B	25	15	
Bakery Product	Bread (toast)	D	3	1	Space evenly. Place English muffins outside-up and brush with butter if desired.
	English Muffin	E	3-4		
Lobster Tails	2-4	B	18-20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	450 g (1 lb.) (0.6 to 1.25 cm [1/4 to 1/2"] thick)	D	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Salmon	2 (2.5 cm [1"] thick)	D	10	5	Turn carefully. Do not turn skin side down.
	Steaks Fillets	D	10		
Ham Slices (precooked)	1.25 cm (1/2") thick	C	6	6	
	2.5 cm (1") thick	C	8	8	
Pork Chops Well Done	2 (1.25 cm [1/2"] thick)	C	10	10	Slash fat.
	2 (2.5 cm [1"] thick) about 454 g (1 lb.)	C	15	15	
Lamb Chops	2 (2.5 cm [1"] thick) about 312 to 375 g (10 to 12 oz.)	Medium	7	4	Slash fat.
		Well Done	10	9	
	2 (3.8 cm [1 1/2"] thick) about 454 g (1 lb.)	Medium	9	6	
		Well Done	14	10	

*See illustration for description of rack positions.

Using the timed baking and roasting features.

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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 that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

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

- 1 Touch the **BAKE** pad.
- 2 Touch the number pads to set the desired oven temperature.
- 3 Touch the **COOK TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.

The oven temperature that you set and the cooking time that you entered will be in the display.

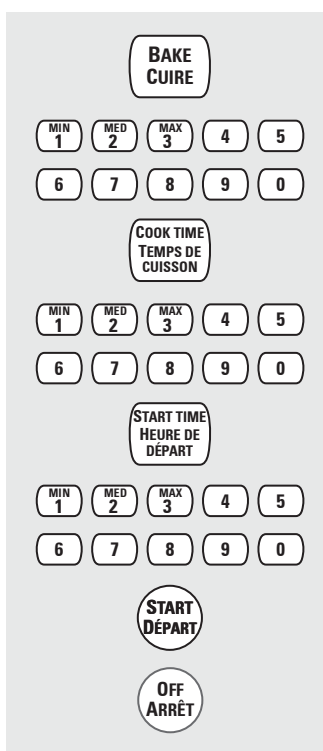
- 5 Touch the **START** pad.

NOTE: An attention tone will sound if you are using timed baking and do not touch the **START** pad.

The oven will turn **ON**, and the display will show the cooking time countdown and the changing temperature starting at 37.8 °C (100 °F). (The temperature display will start to change once the oven temperature reaches 37.8 °C [100 °F]). When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the set amount of time, then turn off automatically.

- 6 Touch the **OFF** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.



How to Set a Delayed Start and Automatic Stop

The oven will turn on at the time of day you set, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Touch the **BAKE** pad.
- 2 Touch the number pads to set the desired oven temperature.
- 3 Touch the **COOK TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.

The oven temperature that you set and the cooking time that you entered will be in the display.

- 5 Touch the **START TIME** pad.
- 6 Touch the number pads to set the time of day you want the oven to turn on and start cooking.
- 7 Touch the **START** pad.

NOTE: An attention tone will sound if you are using timed baking and do not touch the **START** pad.

NOTE: If you would like to check the times you have set, touch the **START TIME** pad to

COOK TIME pad to check the length of cooking time you have set.

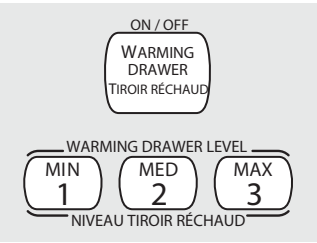
When the oven turns **ON** at the time of day you set, the display will show the cooking time countdown and the changing temperature starting at 37.8°C (100 °F). (The temperature display will start to change once the oven temperature reaches 37.8 °C [100°F]). When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the set amount of time, then turn off automatically.

- 8 Touch the **OFF** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.

Using the warming drawer. *(on some models)*

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.



To Use the Warming Drawer

- 1 Touch the **WARMING DRAWER** pad. "WARMERON" and "1" are lit on the display and "Set" begins to blink.
- 2 On the number pad, touch **1** for Min, **2** for Med or **3** for Max. The display "1" changes corresponding to the number pad selected.
- 3 The warming drawer starts automatically after touching **1, 2** or **3**. "WARMERON" and the number remain lit. "Set" stops blinking.

To cancel, touch the **WARMING DRAWER** pad.

NOTE: Touching the **OFF** pad does not turn the warming drawer off.

NOTES:

- The warming drawer has three settings: 1, 2 and 3. These settings maintain different temperature levels in the warming drawer.
- On some models, if using the oven at the same time as the warming drawer, only the oven settings will be displayed.
- The warming drawer cannot be used during a self-cleaning cycle.

When Using the Warming Drawer

The warming drawer will keep hot, cooked foods warm. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.

Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.

Allow approximately 25 minutes for the warming drawer to preheat.

- Do not put liquid or water in the warming drawer.
- All foods placed in the warming drawer should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

CAUTION: Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty.

- Remove serving spoons, etc., before placing containers in warming drawer.

Temperature Selection Chart

To keep several different foods hot, set the control to the food needing the highest setting.

- The temperature, type and amount of food, and the time held will affect the quality of the food.
- Repeated opening of the drawer allows the hot air to escape and the food to cool.
- With large loads it may be necessary to use a higher warming drawer setting and cover some of the cooked food items.
- Do not use plastic containers or plastic wrap.

Food Type	Control Setting
Bacon	3
Breads	1
Casserole	2
Chicken, fried	3
Ham	3
Muffins	1
Pies	1
Pizza	3
Potatoes, baked	3
Tortilla Chips	1

⚠ CAUTION: Do not keep food in the warming drawer for more than two hours.

To Crisp Stale Items

- Place food in low-sided dishes or pans.
- Preheat on **1** setting.
- Check crispness after 45 minutes. Add time as needed.

To Warm Serving Bowls and Plates

To warm serving bowls and plates, set the control on **1**.

- Use only heat-safe dishes
- If you want to heat fine china, please check with the manufacturer of the dishes for their maximum heat tolerance.
- You may warm empty serving dishes while preheating the drawer.

⚠ CAUTION: Dishes will be hot. Use pot holders or mitts when removing hot dishes.

Using the clock and timer.

CLOCK HORLOGE

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 timed baking or self-cleaning cycle.

- 1 Touch the **CLOCK** pad.
- 2 Touch the numberpads.
- 3 Touch the **START** pad.

TIMER MINUTERIE

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

To Set the Timer

- 1 Touch the **TIMER** pad.
- 2 Touch the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, touch **2**, **4** and **5** in that order. If you make a mistake, touch the **TIMER** pad and begin again.
- 3 Touch the **START** pad.

- 4 When the Timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **TIMER** pad is touched.

The 6-second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.

After touching the **START** pad, **SET** disappears; this tells you the time is counting down, although the display does not change until one minute has passed. Seconds will not be shown in the display until the last minute is counting down.

To Reset the Timer

If the display is still showing the time remaining, you may change it by touching the **TIMER** pad, then touch the number pads until the time you want appears in the display.

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by touching the **TIMER** pad and then touching the number pads to enter the new time you want.

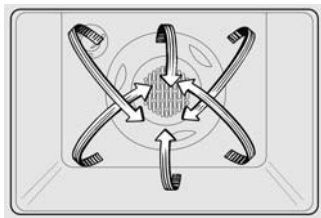
To Cancel the Timer

Touch the **TIMER** pad twice.

Using the convection oven. *(on some models)*

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The convection oven fan shuts off when the oven door is opened. **DO NOT** leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.



In a convection oven, a fan circulates hot air over, under and around the food. This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned - often in less time than with regular heat.

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

Convection Bake

- Ideal for evenly browned baked foods cooked on multiple racks.
- Good for large quantities of baked foods.
- Good results with cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.

Heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.

Convection Roast

- Good for large tender cuts of meat, uncovered.

Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

When you are convection roasting, it is important that you use a broiler pan and grid designed for broiling for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease spatters.

Adapting Recipes...

You can use your favorite recipes in the convection oven.

- Use pan size recommended.
- Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.

Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 205°C (400°F) can also be used, when oven is below 205°C (400°F).

Metal and Glass

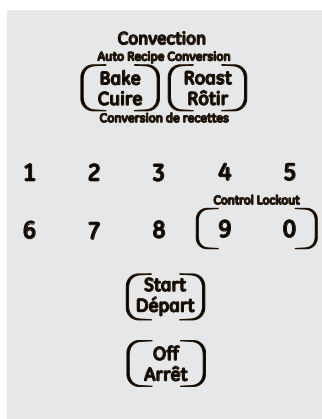
Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

- Darkened or matte-finished pans will bake faster than shiny pans.
- Glass or ceramic pans cook more slowly.

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.

Using the convection oven. *(On some models)*



On some models

How to Set the Oven for Convection Baking or Roasting

- 1 Touch the **CONVECTIONBAKE** pad once for **multi-rack convection baking**. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake. See the Multi-Rack Convection Baking section for more information. Touch the **CONVECTION BAKE** pad twice for **one-rack convection baking**. This mode is used for cooking food items on only one rack in convection bake. Touch the **CONVECTION ROAST** pad for convection roasting (on some models).

- 2 Touch the number pads to set the oven temperature.

- 3 Touch the **START** pad.

NOTE: If the Auto Recipe™ Conversion Feature is on, it will automatically reduce the set regular baking temperature by 13.9°C (25°F) to the appropriate convection

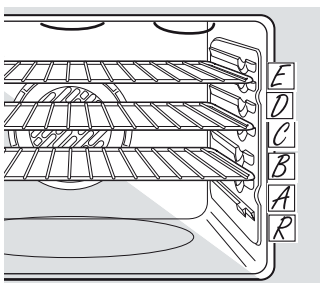
temperature in convection bake mode. See Auto Recipe™ Conversion in the Special Features section.

To change the oven temperature, touch the **CONVECTION BAKE** or **CONVECTION ROAST** pad and then the number pads to set the new temperature.

When the oven starts to heat, the changing temperature, starting at 37.8°C (100°F), will be displayed. When oven reaches the temperature you set, 3 beeps will sound.

- 4 Touch **CLEAR/OFF** pad when finished.

- You will hear a fan while cooking with convection. The fan will stop when the door is opened, but the heat will not turn off.
- You may hear the oven clicking during baking. This is normal.
- In convection bake modes, for maximum cooking evenness, the fan is designed to rotate in both directions, with a pause in between. This is normal.



Multi-rack position.

Multi-Rack Convection Baking *(on precise air convection models)*

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple racks.

Multi-rack baking may increase cook times slightly for some foods but the overall result is time saved. Cookies, muffins, biscuits and other quickbreads give very good results with multi-rack baking.

When baking on 3 racks, place one rack in the second (B) position, another rack in the fourth (D) position and the third rack in the sixth (F) position.

For two-rack baking, place one rack in the second (B) rack position. Place the other rack in the fifth (E) rack position.

1-Rack Convection Baking

When convection baking with only 1 rack, place the food so that it is centered with oven convection fan.

Convection Baking or Roasting *(on airflow convection models)*

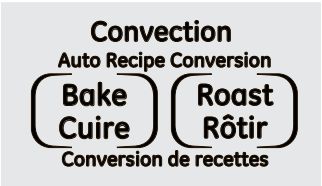
NOTE: For Airflow convection models Multi-Rack Convection feature is disabled. Touch the **AIRFLOW CONVECTION BAKE** pad for one-rack convection baking, and follow the instructions described in the section **How to Set the Oven for Convection Baking or Roasting**.



Using the timed features for convection baking.

You will hear a fan while cooking with these features. The fan will stop when the door is opened, but the heat will not turn 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 that the oven light is off because heat from the bulb will speed harmful bacteria growth.



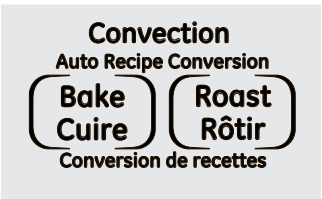
On some models



On some models

How to Set an Immediate Start and Automatic Stop

Press desired convection function. Proceed to step 2 of *How to Set an Immediate Start and Automatic Stop* in *Using the timed baking and roasting features* section.



On some models



On some models

How to Set a Delayed Start and Automatic Stop

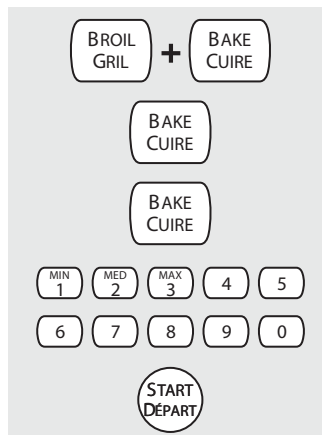
Press desired convection function. Proceed to step 2 of *How to Set a Delay Start and Automatic Stop* in *Using the timed baking and roasting features* section.

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 6–11 degrees Celsius (20–40 degrees Fahrenheit).

NOTE: This adjustment will only affect baking and roasting temperatures; it will not affect broiling or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.



To Adjust the Thermostat

- 1** Touch the **BAKE** and **BROIL** pads at the same time for 3 seconds until the display shows **SF**.
- 2** Touch the **BAKE** pad. A two digit number shows in the display.
Touch **BAKE** again to alternate between increasing and decreasing the oven temperature.
- 3** The oven temperature can be adjusted up to (+) 19°C (35°F) hotter or (-) 19°C (35°F) cooler. Touch the number pads the same way you read them. For example, to change the oven temperature 12°C (15°F), touch **1** and **5**.
- 4** When you have made the adjustment, touch the **START** pad to go back to the time of day display. Use your oven as you would normally.

The type of margarine will affect baking performance.

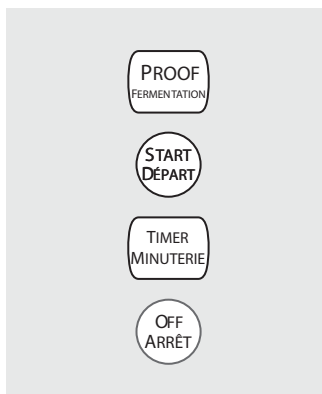
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

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 proofing feature. (on some models)

The proofing feature maintains a warm environment useful for rising yeast-leavened products.



How to Set the Oven For Proofing (on some models)

- 1** Place the covered dough in a dish in the oven on rack B or C.
NOTE: For best results, cover the dough with a cloth or with greased plastic wrap (the plastic may need to be anchored underneath the container so the oven fan will not blow it off).
- 2** Touch the **PROOF** pad and then the **START** pad.
The display will read **PrF** (proof).
The oven interior light turns on and remains on during proofing.
The proofing feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.
- 3** Set the **TIMER** for the minimum proof time.
- 4** When proofing is finished, touch the **OFF** pad.
■ To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.
■ Check bread products early to avoid over-proofing.
NOTE:
■ Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the **WARM** feature to keep food warm.
■ Proofing will not operate when oven is above 52°C (125°F). "HOT" will show in the display.

CAUTION

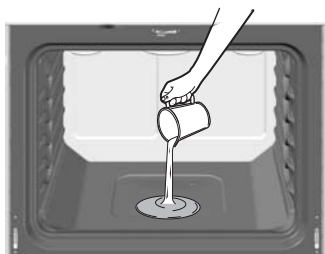
During the steam clean cycle, the oven bottom becomes hot enough

to cause burns. Wait until the cycle is over (25 minutes) before wiping the inside surfaces of the oven. Failure to do so may result in burns.

The Steam Clean cycle makes it easier to clean light soiling off the porcelain oven interior.

The range should be at room temperature before beginning the Steam Clean cycle. If the oven is too hot, "hot" will appear on the display and the cycle will not activate until the oven cools down.

The Steam Clean cycle performs best on new spills or soils. Burned-on food is more difficult to remove.



Pour 8 ounces of water onto the oven floor.

WARNING: The surface units are automatically disabled during the steam-clean cycle. Make sure that all surface unit controls are turned off at all times during the steam-clean cycle. Any surface unit that is set to an on position, while the steam-clean cycle is operating, will automatically come on after the steam-clean cycle is finished, and could result in an on, unattended surface unit. Wait until the steam-clean cycle is finished to set and use the surface units.

To Begin Steam Clean Cycle:

- 1 Remove racks and accessories from the oven cavity. Do not place cookware or other items in the oven during the Steam Clean cycle.
- 2 Pour 1 cup (8 oz.) room-temperature water onto the recessed area of the oven bottom. Do not add cleaning solutions or chemicals of any kind to the water.
- 3 Close the door.
- 4 Activate the **Steam Clean** function by pressing **6 & 7** pads at same time; then press **Start**.
- 5 A 25-minute cycle will begin to count down on the display.
- 6 When the Steam Clean cycle is complete, the oven control will beep and the door will be unlatched. Press **Off** pad and **Open the door**.
- 7 The oven bottom and remaining water will still be warm at the end of the cycle. This is normal.

8 Remove soils using a scrub brush or nylon scouring pad. A soap-filled steel wool pad may be used only on the porcelain oven interior. The use of abrasive pads will scratch the door glass. Do not wipe soil or water onto the door gasket.

9 **Remove any remaining water with a dry cloth or sponge.**

10 Leave the door open to air dry.

IMPORTANT NOTES:

- If a steam clean cycle is initiated without water, press the **Off** pad to end the cycle. Wait for the range to cool to room temperature before pouring water into the recessed area and initiating another steam cycle.
- Press **Off** pad at any time to end the cycle.
- If mineral deposits remain in the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- Some water may drip from the bottom of the oven door. If this happens, wipe it up at the end of the cycle.
- The door gasket may be wet when the Steam Clean cycle finishes. This is normal. Do not clean the gasket.
- If soils still remain after cleaning the oven, use the self clean feature of your range, see using the self-cleaning oven section of the Owner's Manual for reference.

NOTE: Water will remain and will be still warm (this is normal) this will need to be wiped up at end of cycle.

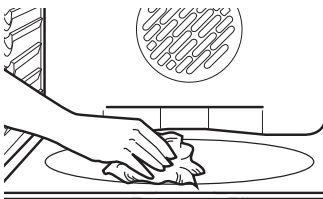
(6 7)
Steam Clean

(Start)
Départ

(Off)
Arrêt

Using the self-cleaning oven

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



Wipe up heavy soil on the oven bottom.

Before a 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 gray porcelain-coated oven racks, they may be left in the oven during the self-clean cycle.

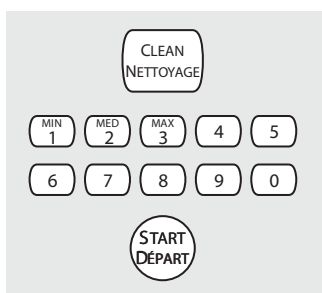
Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

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.

Wipe up any heavy spillovers on the oven bottom.

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.



How to Set the Oven for Cleaning

⚠ WARNING: The surface units are automatically disabled during the self-clean cycle. Make sure that all surface unit controls are turned off at all times during the self-clean cycle. Any surface unit that is set to an on position, while the self-clean cycle is operating, will automatically come on after the self-clean cycle is finished, and could result in an on, unattended surface unit. Wait until the self-clean cycle is finished to set and use the surface units.

- 1 Touch the **CLEAN** pad.
- 2 Using the number pads, enter the desired clean time, if a time other than 4 hours, 20 minutes is needed.

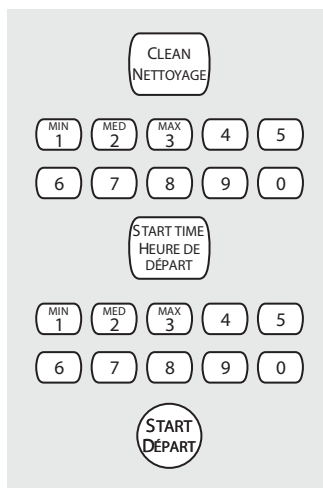
Clean cycle time is normally 4 hours, 30 minutes. You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

- 3 Touch the **START** pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to open the door.

- The words **LOCK DOOR** will flash if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the **OFF** pad. When the **LOCKED** light goes off, indicating the oven has cooled below the locking temperature, you will be able to open the door.



How to Delay the Start of Cleaning

- 1 Touch the **CLEAN** pad.
- 2 Using the number pads, enter the desired clean time, if a time other than 4 hours, 20 minutes is needed.

You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

- 3 Touch the **START TIME** pad.
- 4 Using the number pads, enter the time of day you want the clean cycle to start.
- 5 Touch the **START** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to open the door.

After a 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.

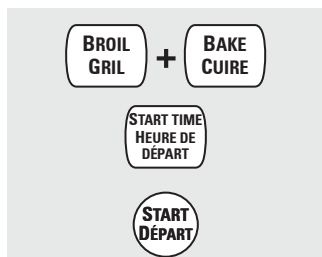
- You cannot set the oven for cooking or another self-clean cycle until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can touch the **CLOCK** pad to display the time of day. To return to the clean countdown, touch the **COOK TIME** pad.
- If the racks become hard to slide, apply a small amount of cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.

Special features of your oven control.

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** pad. The special features will remain in memory after a power failure, except for the Sabbath feature, which will have to be reset.



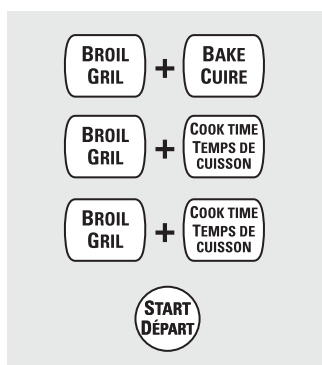
12-Hour Shutdown

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 **BROIL** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **START TIME** pad until **no shdn** (no shut-off) appears in the display.
- 3 Touch the **START** pad to activate the no shut-off and leave the control set in this special features mode.

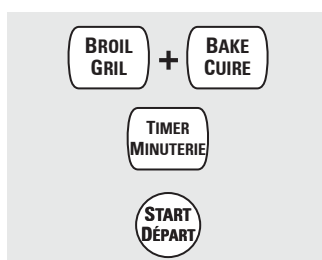


Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.

- 1 Touch the **BROIL** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **BROIL** and **COOK TIME** pads. The display will show **F** (Fahrenheit).

- 3 Touch the **BROIL** and **COOK TIME** pads again. The display will show **C** (Celsius).
- 4 Touch the **START** pad.



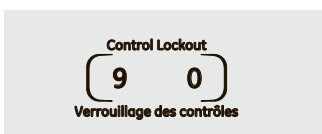
Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **OFF** pad is touched. This continual 6-second beep may be canceled.

To cancel the 6-second beep:

- 1 Touch the **BROIL** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **TIMER** pad. The display shows **CON BEEP** (continuous beep). Touch the **TIMER** pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)
- 3 Touch the **START** pad.



Control Lockout

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

To activate this feature:

- 1 Touch the **9** and **0** pads at the same time for 5 seconds until the control beeps twice. The display will show **LOC** continuously and the time of day, if not blacked out.

NOTE: All cooking and timing functions will be cancelled when locking out the control.

- 2 To unlock the control, touch the **9** and **0** pads at the same time for 5 seconds until the control beeps twice and **LOC** is removed from the display.

12-Hour, 24-Hour or Clock Blackout

Your control is set to use a 12-hour clock.

If you would prefer to have a 24-hour military time clock or black out the clock display, follow the steps below.

- 1 Touch the **BROIL** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **CLOCK** pad once. The display will show **12 hr**. If this is the choice you want, touch the **START** pad.

Touch the **CLOCK** pad again to change to the 24 hour military time clock. The display will show **24 hr**. If this is the choice you want, touch the **START** pad.

Touch the **CLOCK** pad again to black out the clock display. The display will show **OFF**. If this is the choice you want, touch the **START** pad.

NOTE: If the clock is in the black-out mode you will not be able to use the Start Time function.

Auto Recipe™ Conversion (on some models)

When using convection bake, the Auto Recipe™ Conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures.

This feature is activated so that the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 176.7°C (350°F) and touch the **START** pad, the display will show **CON** and the converted temperature of 162.8°C (325°F).

To deactivate the feature:

- 1 Touch the upper oven **BAKE** and **BROIL HI/LO** pads at the same time until the display shows **SF**.
- 2 Touch the **CONVECTION BAKE** pad. The display will show **CON ON**. Touch the **CONVECTION BAKE** pad again. The display will show **CON OFF**.
- 3 Touch the **START** pad.

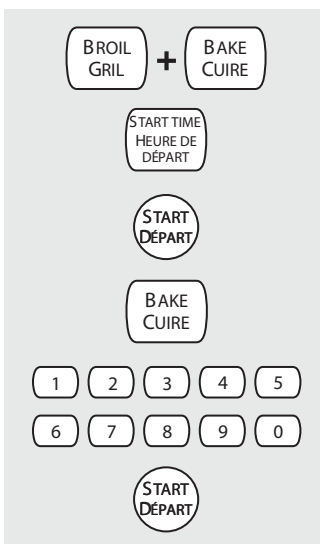
To reactivate the feature, repeat steps 1–3 above but touch the **START** pad when **CON ON** is in the display.

Using the Sabbath feature.

(Designed for use on the Jewish Sabbath and Holidays)

The Sabbath feature can be used for baking/roasting only. It cannot be used for convection, broiling, self-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 for Regular Baking/Roasting

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

- 1 Touch and hold both the BROIL and BAKE pads, at the same time, until the display shows SF.

NOTE: If bake or broil appears in the display, the BROIL and BAKE pads were not touched at the same time. Touch the OFF pad and begin again.

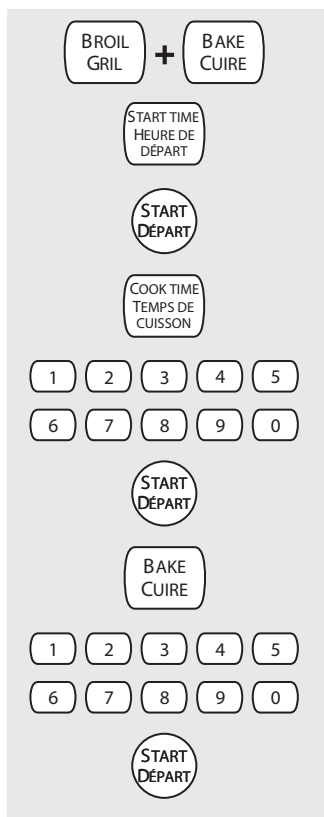
- 2 Tap the START TIME pad until SAb bAtH appears in the display.
- 3 Touch the START pad and \supset will appear in the display.
- 4 Touch the BAKE pad. No signal will be given.
- 5 Using the number pads, enter the desired temperature between 77°C (170°F) and 288°C (550°F). No signal or temperature will be given.

- 6 Touch the **START** 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, enter the new temperature using the number pads and touch the START pad.

NOTE: The OFF and COOK TIME pads are active during the Sabbath feature.



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 for Timed Baking/Roasting—Immediate Start and Automatic Stop

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

- 1 Touch and hold **both** the **BROIL** and **BAKE** pads, **at the same time**, until the display shows **SF**.
NOTE: If bake or broil appears in the display, the **BROIL** and **BAKE** pads were not touched at the same time. Touch the **OFF** pad and begin again.

- 2 Tap the **START TIME** pad until **Sabbath** appears in the display.

- 3 Touch the **START** pad and \supset will appear in the display.

- 4 Touch the **COOK TIME** pad.

- 5 Touch the number pads to set the desired length of cooking time between 1 minute and 9 hours and 99 minutes. The cooking time that you entered will be displayed.

- 6 Touch the **START** pad.

- 7 Touch the **BAKE** pad. No signal will be given.

- 8 Using the number pads, enter the desired temperature. No signal or temperature will be given.

- 9 Touch the **START** 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, enter the new temperature using the number pads and touch the **START** pad.

When cooking is finished, the display will change from $\supset \subset$ to \supset and 0:00 will appear, indicating that the oven has turned OFF but is still set in Sabbath. Remove the cooked food.

How to Exit the Sabbath Feature

- 1 Touch the **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.

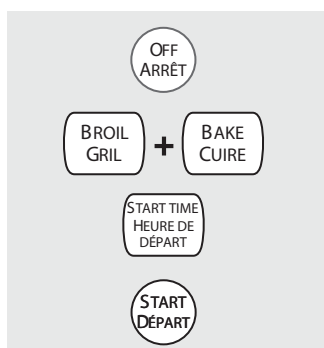
- 3 Touch and hold both the **BROIL** and **BAKE** pads, **at the same time**, until the display shows **SF**.

- 4 Tap the **START TIME** pad until **12shdn** or **no shdn** appears in the display.

- 5 Choose **12 shdn**, indicating that the oven will automatically turn after 12 hours or **no shdn**, indicating that the oven will not automatically turn after 12 hours.

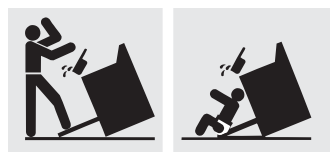
- 6 Press **START** when the option that you want is in the display (**12 shdn** or **no shdn**).

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.



Care and cleaning of the range.

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



If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly

when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

Oven Interior (non-self-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 range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

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 milk, 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.

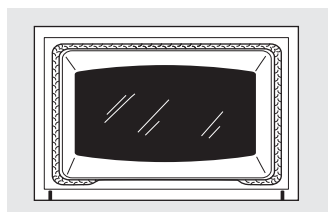
The ammonia fumes will help loosen the burned-on grease and food.

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.



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:

- 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.

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.

Lift-Off Oven Door (on some models)

The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

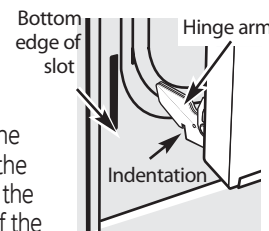
To remove the door:

- 1 Fully open the door.
- 2 Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
- 3 Firmly grasp both sides of the door at the top.
- 4 Close door to the door removal position, which is halfway between the broil stop position and fully closed.
- 5 Lift door up and out until the hinge arm is clear of the slot.

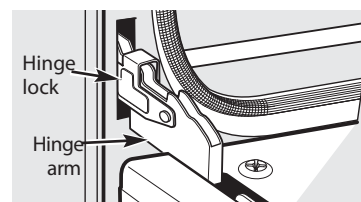
To replace the door:

- 1 Firmly grasp both sides of the door at the top.

- 2 With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.

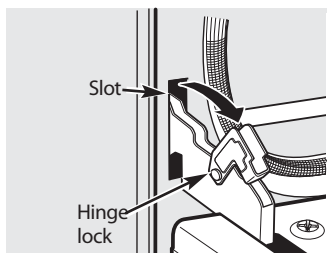


- 3 Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
- 4 Push the hinge locks up against the front frame of the oven cavity to the locked position.

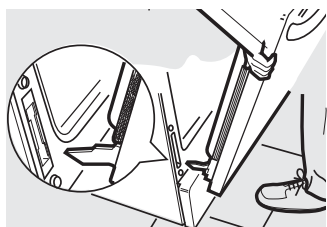


Push hinge locks up to lock.

- 5 Close the oven door.

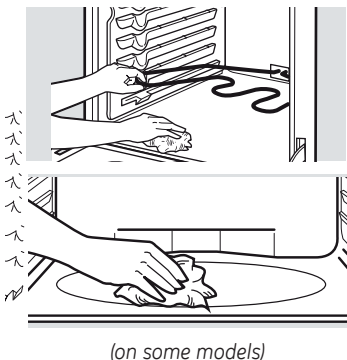


Pull hinge locks down to unlock.



Removal position

Care and cleaning of the range.



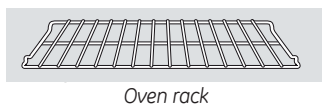
Oven Heating Elements

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. Clean with warm soapy water.

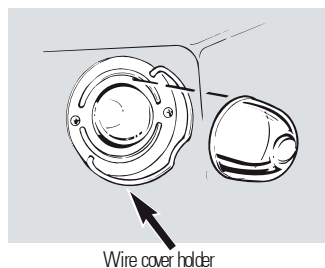
On some models, the bake element is not exposed and is under the oven floor. If spillover residue or ash accumulate on the oven floor, wipe up before self-cleaning.

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.



Oven Light Replacement (on some models)

⚠ CAUTION: *Before replacing your oven light bulb, turn the oven light off and disconnect the electrical power to the range at the main fuse or circuit breaker panel.*

Be sure to let the light cover and bulb cool completely.

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.

Storage Drawer Removal (on some models)



To remove the storage drawer:

- 1 Pull the drawer out all the way.
- 2 Tilt up the front and remove it.

! WARNING:

***Do not leave paper products, plastics
canned food or combustible materials
in the drawer.***

To replace the storage drawer:

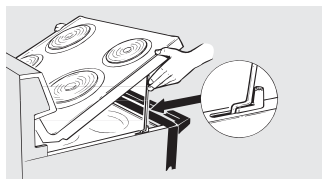
- 1 Insert glides at the back of the drawer beyond the stop on range glides.
- 2 Lift the drawer if necessary to insert easily.
- 3 Let the front of the drawer down; then push in to close.

Porcelain Enamel Cooktop (on radiant 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 splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.



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

Lift-Up Cooktop (on coil models)

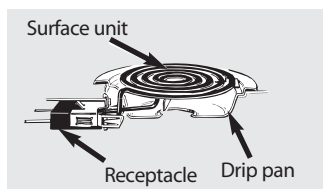
Some models have a cooktop that can be lifted up for easier cleaning. The entire cooktop may be lifted up and supported in the up position.

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.

NOTE: Do not lift the cooktop on radiant top models. Lifting the cooktop can lead to damage and improper operation of the range.

**Surface Units** (on coil models)

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

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.

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

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

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

To replace a surface unit:

Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.

Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.

Guide the surface unit into place so it rests evenly.



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 (on coil models)

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

Place them in a covered container. Add 1/4 cup ammonia and let soak several hours or overnight. Wash, rinse well and dry.

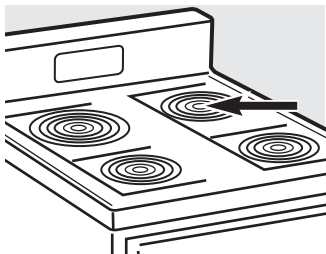
The drip pans may also be cleaned in the dishwasher.

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: Do not clean the drip pans in a self-cleaning oven.

Care and cleaning of the range.



Oven Vent (on coil models)

On glass cooktop models, the oven is vented through an opening at the rear of the cooktop.

On coil cooktop models, the oven is vented through an opening under the right rear surface unit.

Never cover the opening with aluminum foil or any other material.

Painted Surfaces (on some models)

Painted surfaces include the sides of the range and the sides of the door trim.

To clean the painted surfaces, use a hot, damp cloth with a mild detergent suitable for these surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

Do not use steel-wood pads, commercial oven cleaners, cleaning powders or other abrasive cleaners. They will damage the surface.

Stainless Steel Surfaces (on some models)

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

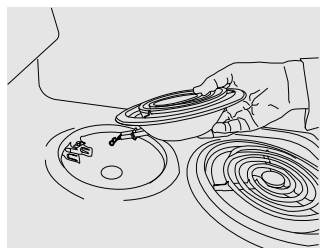
To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

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

National Parts Center **1.800.661.1616**
www.GEAppliances.ca

Glass Window (on some models)

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth.



BOWL AND COIL ASSEMBLY (on coil models)

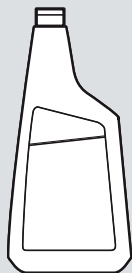
In order to do a right assembly of the bowl and the coil into the cook top you need to insert both components together as shown in the picture.

Avoid inserting components sparsely, this will cause wrong assemble issues.



Attention (on coil models)

When using the oven is normal to have an increase of temperature on the cooktop surface, based on the fact that the release of heat from the oven is placed on the back right burner/coil of the range.



Clean your cooktop after each spill.
Use Ceramic Cooktop Cleaner.

Normal Daily Use Cleaning

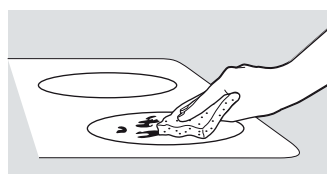
ONLY use Ceramic Cooktop Cleaner on the glass cooktop. Other types of cleaners may not be as effective.

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 Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of Ceramic Cooktop Cleaner will help keep the cooktop looking new.

- 3 Shake the cleaning cream well. Apply a few drops of Ceramic Cooktop Cleaner directly to the cooktop.
- 4 Use a paper towel 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.



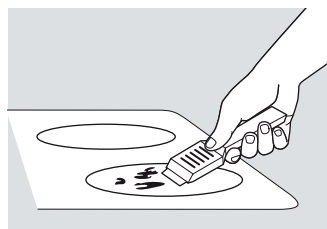
Use a Cleaning Pad for Ceramic Cooktops.

Burned-On Residue

WARNING: 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 Ceramic Cooktop Cleaner on the entire burned residue area.
- 3 Using the included 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 Ceramic Cooktop Cleaner and a paper towel.



The Ceramic Cooktop Scraper and all recommended supplies are available through our dealers or through a MC Commercial Parts Store.

NOTE: Do not use a dull or nicked blade.

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 Ceramic Cooktop Cleaner on the entire burned residue area. Use the Cleaning Pad to remove any remaining residue.
- 4 For additional protection, after all residue has been removed, polish the entire surface with Ceramic Cooktop Cleaner and a paper towel.

Cleaning the glass cooktop. (on radiant models)

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 Ceramic Cooktop Cleaner with the 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.

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

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.



Glass surface—potential for permanent damage.

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

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 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.



To Order Parts

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

National Parts Centre

800.661.1616

CERAMA BRYTE® Ceramic

Cooktop Cleaner CERAMABRYTE

CERAMA BRYTE® Ceramic

Cooktop Scraper TE05-503

Kit 45898

(Kit includes cream and cooktop scraper)

CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops 28001

Before you call for service...

GEAppliances.ca



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
Radiant Cooktops		
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the surface unit selected.
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"> Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
Scratches (may appear as cracks) on cooktop glass surface	<p>Incorrect cleaning methods being used.</p> <p>Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.</p> <p>Cookware has been slid across the cooktop surface.</p>	<ul style="list-style-type: none"> Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	<ul style="list-style-type: none"> See the <i>Cleaning the glass cooktop</i> section.
	Hot surface on a model with a light-colored glass cooktop.	<ul style="list-style-type: none"> This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<ul style="list-style-type: none"> See the <i>Glass surface—potential for permanent damage</i> section in the <i>Cleaning the glass cooktop</i> section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	<ul style="list-style-type: none"> Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	<ul style="list-style-type: none"> Use only flat cookware to minimize cycling.
Surface indicator lights turn on, but surface units do not work	The self-clean cycle has been set.	<p>During a self-clean cycle, the surface units will not work. Press the OFF pad to stop the self-clean cycle or wait until the self-clean cycle is finished to set and use the surface units. See the <i>About the radiant surface units</i> section.</p>
Surface unit stops glowing when turned to a lower setting	This is normal. The unit is still on and hot.	

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Troubleshooting Tips

Problem	Possible Causes	What To Do
Coil Cooktops		
Surface units not functioning properly	The surface units are not plugged in solidly.	• With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	• Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	• 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.
Oven—All Models		
Oven light does not work	Light bulb is loose or defective.	• Tighten or replace the bulb.
	Switch operating light is broken.	• Call for service.
Oven will not work	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 fuse or reset circuit breaker.
	Oven controls improperly set.	• See the <i>Using the oven</i> section.
	On self-cleaning models, door left in the locked position.	• If necessary, allow the oven to cool; then unlock the door.
Food does not bake or roast properly	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—Easy to do yourself!</i> section.
No power supply from convenience outlet on top of backguard (on some models)	Small appliance plug is not completely inserted in the convenience outlet.	• Make sure the small appliance plug is properly inserted.
	The backguard is too hot and the convenience outlet breaker has tripped.	• Allow the range to cool; then reset the circuit breaker by pressing the switch located near the convenience outlet.

Problem	Possible Causes	What To Do
Food does not broil properly	Improper rack position being used.	<ul style="list-style-type: none"> See the <i>Broiling guide</i>.
	Food being cooked in a hot pan.	<ul style="list-style-type: none"> Use the broiling pan and grid that came with your range. Make sure it is cool.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.
	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> Preheat the broil element for 10 minutes. Broil for the longest period of time recommended in the <i>Broiling guide</i>.
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"> Press the BAKE pad and desired temperature or the CLEAN pad and desired clean time.
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"> Contact installer or electrician to correct miswire.
Surface units do not work	There has been a main power supply surge and/or a power interruption and surge	<ul style="list-style-type: none"> On the Control Panel, activate the Self Clean mode (press the SELF CLEAN button) Wait for 30 seconds and then press the OFF button. The cooktop should now be ready to operate
The words "CLOSE DOOR" flashes or scrolls in the display	This is a normal condition. The "CLOSE DOOR" is a reminder message to keep the oven door closed during broil mode	<ul style="list-style-type: none"> This is normal. Keep oven door closed during broil mode

Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> See the <i>Adjust the oven thermostat—Easy to do yourself!</i> section.
Clock and timer do not work	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> Replace fuse or reset circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the clock, timer and convenience outlet</i> section.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	The clock is turned off from showing in the display.	<ul style="list-style-type: none"> See the <i>Using the clock, timer and convenience outlet</i> section.
Oven door is crooked	The door is out of position.	<ul style="list-style-type: none"> Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
Oven makes clicking noise	This is the sound of the heating element turning off and on during cooking functions.	<ul style="list-style-type: none"> This is normal.
"F—and a number or letter" flash in the display	You have a function error code.	<ul style="list-style-type: none"> Press the OFF pad. Put the oven back into operation.
	If the function code repeats:	<ul style="list-style-type: none"> Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service. 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. Press the OFF pad. Allow the oven to cool for one hour. Put the oven back into operation.
Power outage clock flashes	Power outage or surge.	<ul style="list-style-type: none"> Some models will automatically resume their setting once the power is restored. On models with a clock, you must reset the clock. If the oven was in use, you must reset it by pressing the OFF pad, setting the clock and resetting any cooking function.
Display flashes	Power failure.	<ul style="list-style-type: none"> Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> The BAKE and BROIL pads must be pressed at the same time and held for 3 seconds.

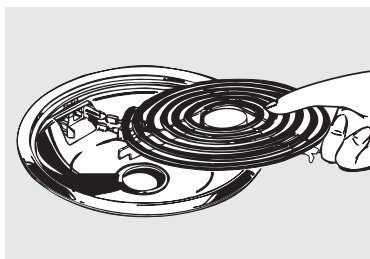
Problem	Possible Causes	What To Do
"Burning" or "oily" odor emitting from the oven vent	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
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"> This is temporary.
Self-Cleaning Models		
Oven will not self-clean	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> Allow the range to cool to room temperature and reset the controls.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the self-cleaning oven</i> section.
	Oven door is not in the locked position.	<ul style="list-style-type: none"> Make sure you move the door latch handle all the way to the right.
Oven starts a self-clean cycle when you wanted to bake, roast or broil	Oven door locked during cooking.	<ul style="list-style-type: none"> Turn the Oven Temperature knob to OFF. Allow the oven to cool. Never force the door latch handle.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> This is normal.
Excessive smoking during a clean cycle	Excessive soil.	<ul style="list-style-type: none"> Press the OFF pad. Open the windows to rid the room of smoke. Wait until the light on the CLEAN pad goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not unlock	Oven too hot.	<ul style="list-style-type: none"> Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls not properly set.	<ul style="list-style-type: none"> See <i>Using the self-cleaning oven</i> section.
	Oven was heavily soiled.	<ul style="list-style-type: none"> Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.

Accessories.

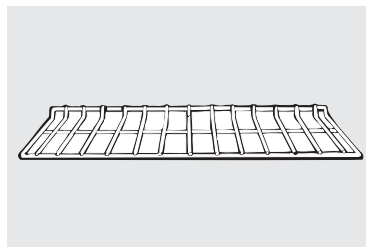


Looking For Something More?

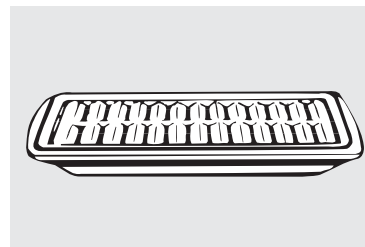
You can find these accessories and many more at www.GEAppliances.ca, or call **800.661.1616** (during normal business hours). Have your model number ready.



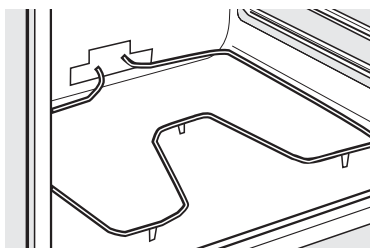
Surface Elements & Drip Pans



Oven Racks



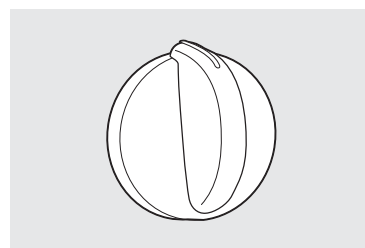
Broiler Pan



Oven Elements



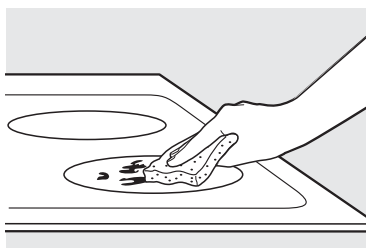
Light Bulbs



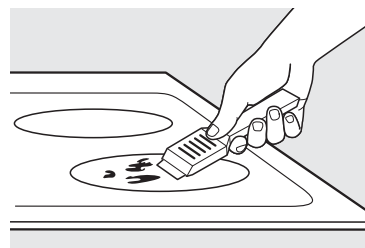
Knobs



Cleaner



Cleaning Pads



Scraper

Tired of discolored racks? Wishing you had extra-heavy-duty oven racks?

NOW AVAILABLE for your range:

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OWNERSHIP REGISTRATION CERTIFICATE – FICHE D'INSCRIPTION DU PROPRIÉTAIRE

Please register your product to enable us to contact you in the remote event a safety notice is issued for this product and to allow for efficient communication under the terms of your warranty, should the need arise.

Veuillez enregistrer votre produit afin de nous permettre de communiquer avec vous si jamais un avis de sécurité concernant ce produit était émis et de communiquer facilement avec vous en vertu de votre garantie, si le besoin s'en fait sentir.

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DID YOU PURCHASE A SERVICE CONTRACT FOR THIS APPLIANCE?
AVEZ-VOUS ACHETÉ UN CONTRAT DE SERVICE POUR CET APPAREIL ?

YES / OUI ☐
NO / NON ☐

IF YES / SI OUI: EXPIRATION
Y/A M D/J

NAME OF SELLING DEALER / NOM DU MARCHAND

MODEL / MODÈLE

INSTALLATION DATE / DATE D'INSTALLATION
Y/A M D/J

CORRESPONDENCE
CORRESPONDANCE

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☐ FRANÇAIS

SERIAL / SÉRIE

☐ I do not wish to receive any promotional offers regarding this product.
☐ Je ne désire pas recevoir d'offres promotionnelles concernant ce produit.

GE Electric Range Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, call 1.800.561.3344. Please have serial number and model number available when calling for service.

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

For The Period Of: MC Commercial Will Provide:

One Year

From the date of the original purchase

Any part of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, MC Commercial will also provide, **free of charge**, all labor and related service to replace the defective part.

What MC Commercial 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, or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams and pads.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- 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.

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 in Canada for home use within Canada. In-home warranty service will be provided in areas where it is available and deemed reasonable by MC Commercial to provide.

Some provinces 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 province to province. To know what your legal rights are in your province, consult your local or provincial consumer affairs office.

**Warrantor: MC Commercial,
Burlington, Ontario**

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Consumer Support.



GE Appliances Website

www.geappliances.ca

Have a question or need assistance with your appliance? Visit our Website, www.geappliances.ca, 24 hours a day, any day of the year!

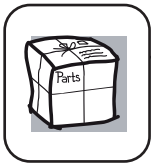


Schedule Service

1.800.561.3344

GE repair service is close to you.

To arrange service for your GE appliance, all you have to do is call.



Parts and Accessories

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted).

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.

You will find the nearest MC Commercial Service Center number in the yellow pages of your phone book. Or, call us at 1.800.661.1616.



Contact Us

If you are not satisfied with the service you have received:

First of all, communicate with the people who repaired your appliance.

Then, if you are still not satisfied, send all information including telephone number to:

Director, Consumer Relations, MC Commercial.

Suite 310, 1 Factory Lane

Moncton, N.B. E1C 9M3



Register Your Appliance

www.geappliances.ca

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.