



Free-Standing Electric

Ranges

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Owner's Manual

- PCB905
- PCB915
- PCB940
- PCB985

Write the model and serial numbers here:

Model # _____

Serial # _____

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

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** receive one at no cost. For installation instructions of the bracket, visit www.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 transferred 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 nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil to line the drip pans or anywhere in the oven, except as described in this manual. Misuse could result in damage to the range and shock or fire hazard.
- Avoid scratching or impacting glass doors, cooktops 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.

⚠ 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.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ 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 nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.

⚠ WARNING

RADIANT COOKTOP SAFETY INSTRUCTIONS

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

⚠ WARNING

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 may trap or reflect heat, leading to a shock or fire hazard.

⚠ WARNING

SELF-CLEANING OVEN SAFETY INSTRUCTIONS

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.

⚠ WARNING

WARMING DRAWER/LOWER OVEN DRAWER SAFETY INSTRUCTIONS *(some models)*

- The purpose of the warming drawer is to hold hot cooked foods at serving temperature. Bacteria will grow in food while it is below 60°C (140°F). Do not put cold food in warming drawer. Do not heat food for more than 2 hours. Failure to follow these instructions may result in foodborne illness.
- Do not leave paper products, plastics, canned food or combustible materials in the drawer. They may ignite.
- Do not touch the heating element or the interior surface of the drawer. These surfaces may be hot enough to cause burns.
- Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam that escapes can cause burns to hands, face and/or eyes.
- Do not use aluminum foil to line the warming drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and potentially cause a fire hazard.

For models with a glass cooktop.

▲ WARNING

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

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

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 65.6°C (150°F).

NOTE:

Hot surface indicator light will:

- Stay on even after the unit is turned off.
- Glow brightly until the unit has cooled below 65.6°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.

▲ WARNING

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 60°C (140°F).

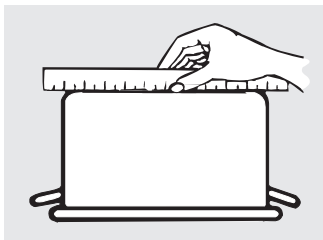
- Always start with hot food. Do not use warm settings to heat cold food.
- Do not warm food for more than 2 hours.

Failure to follow these instructions may result in foodborne illness.

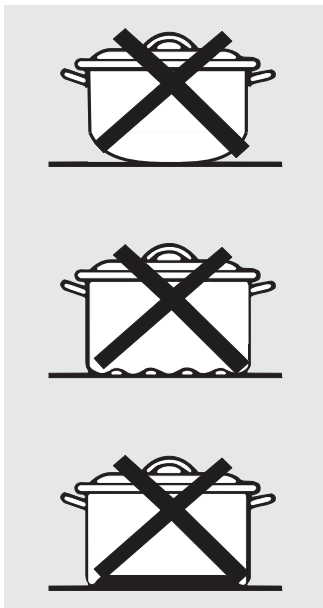
Selecting types of cookware for glass cooktop models.

www.GEAppliances.ca

The following information will help you choose cookware which will give good performance on glass cooktops. See insert for cookware to use with induction cooktops.



Check pans for flat bottoms by using a straight edge.



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

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

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

Copper Bottom:

recommended

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

Porcelain Enamel on Cast Iron:

recommended if bottom of pan is coated

Porcelain Enamel on Steel:

not recommended

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

Glass-ceramic:

not recommended

Poor performance. Will scratch the surface.

Stoneware:

not recommended

Poor performance. May scratch the surface.

Cast Iron:

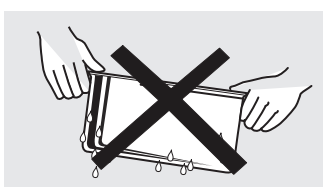
not recommended—unless designed specifically for glass cooktops

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

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

For Best Results

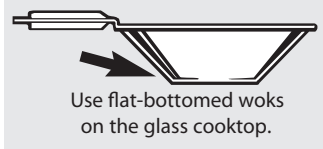
- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids.
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers, deep-fat fryers, etc. All cookware must have flat bottoms and be the correct size.



Do not place wet pans on the glass cooktop.



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



Use flat-bottomed woks on the glass cooktop.

Surface Units - Knob Models

⚠ WARNING

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

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

How to Set

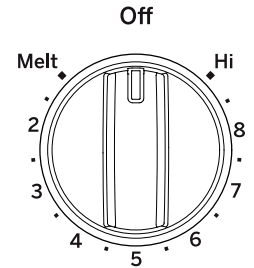
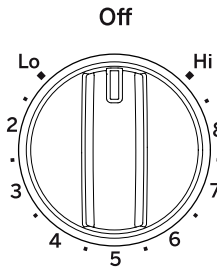
Push the knob in and turn in either direction to the setting you want.

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

For glass cooktop surfaces:

A **HOT COOKTOP** indicator light will:

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

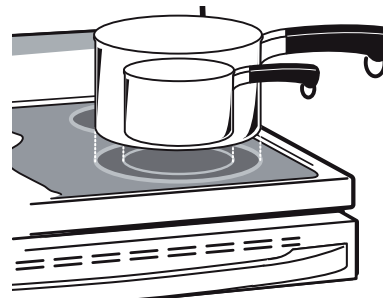
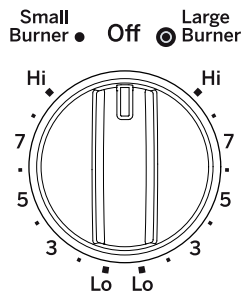


At both OFF and HI the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting. Be sure you turn the control knob to OFF when you finish cooking.

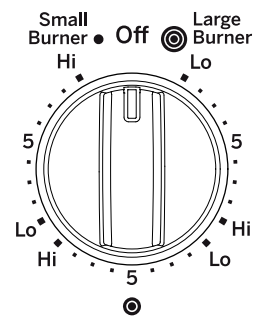
Melt setting (on some models) will melt chocolate or butter.

Dual and Triple Surface Units and Control Knobs (on some models)

The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



Models with a Dual-Ring surface element only



Models with a Tri-Ring surface element only.

Using the Warming Zone (on some models)

⚠ WARNING

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm setting to heat cold food.
- Do not use warm setting for more than 2 hours.

The **WARMING ZONE**, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the **WARMING ZONE** could result in foodborne illness.

Turn the control knob to the ON position.

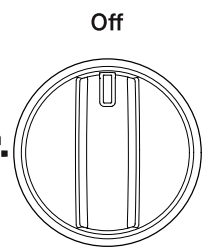
For models using the touch pads for warming zone control, see section on "Using the Oven" for additional details.

For best results, all foods on the **WARMING ZONE** should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.

Always use pot holders or oven mitts when removing food from the **WARMING ZONE**, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red like the cooking elements.



Warming Zone

Surface Units - Knob-Free Models

NOTE: All protective packing must be removed from all parts. It cannot be removed if it is baked on.

Radiant Glass Cooktop

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

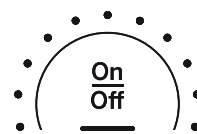
For glass cooktop surfaces:

A **HOT COOKTOP** indicator light will:

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

To Turn On a Surface Unit:

1. Touch the **On/Off** pad, then touch the **+** or **-** pad.
2. Use the **+** or **-** pad to choose the desired power setting.
3. For the dual and triple surface units, touch the **Burner Size** pad to select the desired burner size.



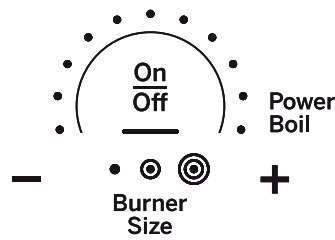
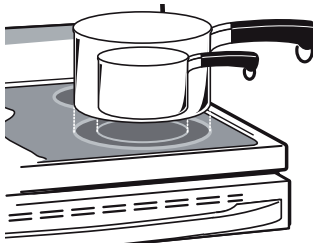
To Turn Off a Surface Unit:

Touch the **On/Off** pad.



Dual and Triple Surface Units (on some models)

The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



Models with a Tri-Ring surface element only.

Using the Warming Zone



WARNING

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

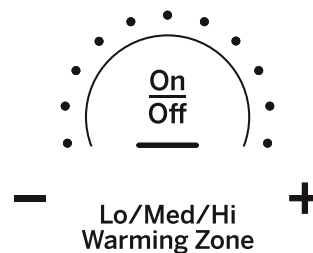
- Always start with hot food. Do not use warm setting to heat cold food.
- Do not use warm setting for more than 2 hours.

To Use the Warming Zone:

1. Touch the **Warming Zone On/Off** pad.
2. Use the **+** or **-** pad to choose the desired Lo/Med/Hi setting.

To Turn Off the Warming Zone:

Touch the **Warming Zone On/Off** pad.



Home Canning Tips

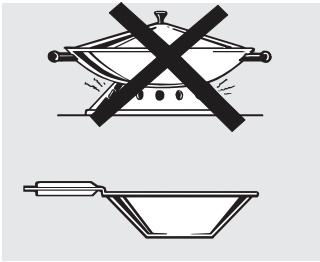
Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

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

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®

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



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.

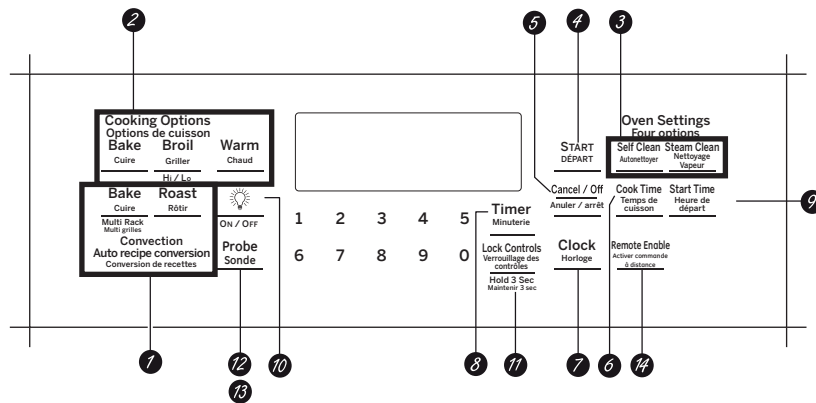
Do not use round-bottom woks. You could be seriously burned if the wok tipped over.

Use only flat-bottomed woks.

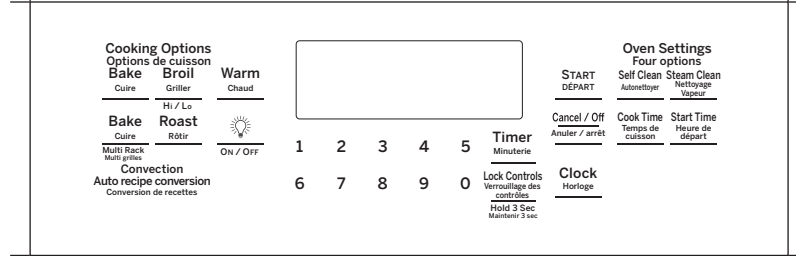
Using the oven controls.

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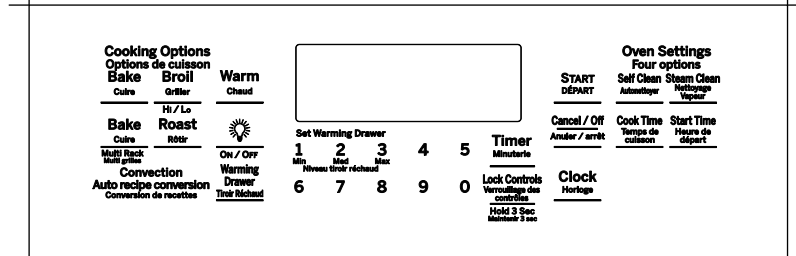
Throughout this manual, features and appearance may vary from your model. See the control panel below that matches your model.



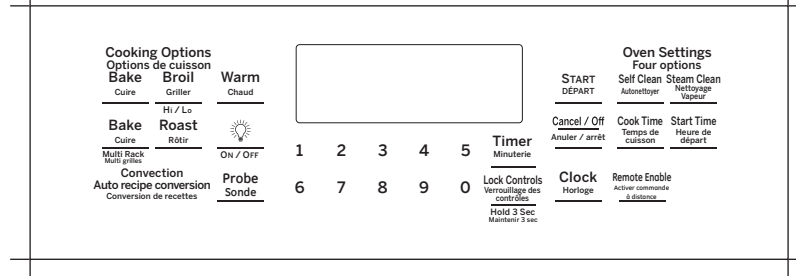
Affect PCB905



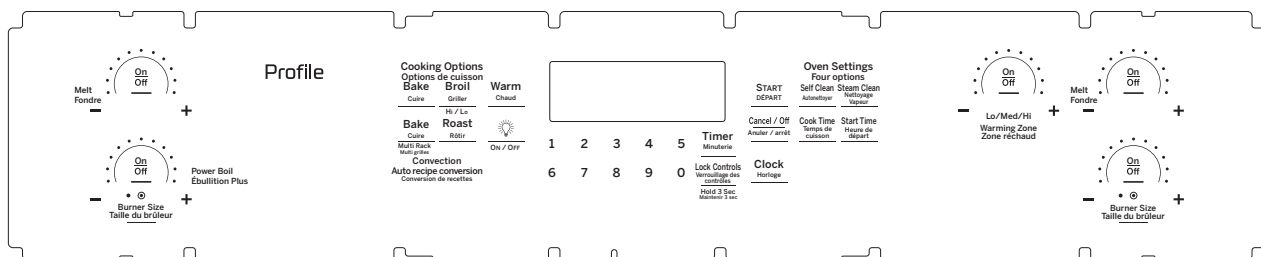
Affect PCB940



Affect PCB985



Affect PCB915



Oven Controls

1. **Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your oven has the following convection cooking modes: Convection Bake and Convection Roast. See the Cooking Modes section for more information.
2. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil Hi/Lo, and Warm. See the Cooking Modes section for more information.
3. **Clean:** Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
4. **Start:** Must be pressed to start any cooking, cleaning, or timed function.
5. **Cancel/Off:** Cancels ALL oven operations except the clock, timer, Warming Drawer and Warming Zone.
6. **Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the **Cook Time** pad, use the number pads to program a cooking time in hours and minutes, then press **Start**. This can only be used with Bake, Convection Bake, and Convection Roast.
7. **Clock:** Sets the oven clock time. Press the **Set Clock** pad, then use the number pads to program the clock. Press **Start** to save the time.
8. **Timer On/Off:** Works as a countdown timer. Press the **Timer On/Off** pad and the number pads to program the time in hours and minutes. Press the **Start** pad. The timer countdown is complete. To turn the timer off press the **Timer On/Off** pad.
9. **Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Delay Time** pad and use the number pads to program the time of day for the oven to turn on then press **Start**. Press the desired cooking mode and temperature then press **Start**. A Cook Time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake, Convection Bake, Convection Roast, and Self-Clean.
NOTE: When using the Delay Time feature, 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.
10. **Oven Light:** Turns the oven light on or off.
11. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press the **Lock Controls** pad, for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.
12. **Warming Drawer (on some models):** Will keep hot, cooked foods at serving temperature. Press the **Warming Drawer** pad. Use the number pad to select the temperature setting. Press **1** for Low, **2** for Medium or **3** for High, then press **Start**. Drawer is below the Oven.
NOTE: The Cancel/Off pad does not turn off the Warming Drawer. To turn off, press the **Warming Drawer** pad.
13. **Probe (on some models):** Monitors internal food temperature and turns the oven off when the food reaches the programmed temperature. Insert the probe, program the cooking mode, and program the probe temperature. See the Cooking Modes section for more information. The probe can only be used with Bake and Convection Roast.
14. **Remote Enable (on some models):** Allows you to control your oven remotely. To be able to start the oven remotely, press the **Remote Enable** pad, and “Remote” will be lit in the display. The oven can now be remotely started with a connected device. Opening the oven door or pressing the **Remote Enable** pad will remove “Remote” from the display and prevent you from being able to turn the oven on remotely. If “Remote” is not shown in the display, you are still able to change the oven settings or turn the oven off. After using the oven, remember to verify that the “Remote” icon is displayed if you wish to start the oven remotely in the future. For instructions on how to connect your oven, see the “Connecting your WiFi Connect Enabled oven” instruction sheet.

There are several different special features on your range.

- To enter the Special Features menu, press the **Bake** and **Broil** pads at the same time and hold for three seconds. "OFFSEt" will appear in the display.
- Scroll through Special Features menu using the **8** pad for down and the **3** pad for up.
- To select a feature to change, or to confirm a change, press the **0** pad.
- To cancel a change and return to the Special Features menu, press the **6** pad. To exit the Special Features menu, press the **6** pad again.

Adjust the Oven Temperature (OFFSEt)

This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake and Convection Bake modes. No other cooking modes are affected.

Using the number pads to navigate as described above, select "OFFSEt". A number between positive and negative 35 will display. Use the **8** or **3** pads to increase or decrease the offset value. Save and confirm by pressing the **0** pad.

End of Timer Signals (End tonE)

This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a button on the control is pressed.

Fahrenheit or Celsius Temperature Display (dEg Unit)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C).

Clock Configuration (Cloc cFg)

This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12 H) or 24-hour military time (24 H).

Clock Display (Cloc diSP)

This feature specifies whether the clock appears in the display. It may be On or Off.

Auto Recipe Conversion (Auto rEciPE)

When using Convection Bake cooking, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. This feature may be turned On or Off.

Sound Volume (Sound)

This feature allows the oven tone volume to be adjusted between high (Hi), medium (Reg), low (lo), and off (Off). The control will sound the oven tone at the new volume level each time the sound level is changed.

12-hour Shutoff (2H ShutoFF)

This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled.

Sabbath Mode

The Sabbath mode feature complies with standards set forth by Star K. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute on display changes. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set.

Setting the Sabbath Mode

1. Press the **Bake** and **Broil** pads at the same time and hold until the special features menu is displayed.
2. Use the **3** or **8** number pads to scroll through the special features until "SAbbAth" is displayed and then press **0**. Refer to the graphic in the Special Features section to see how the number keys are mapped.
3. Use the **3** or **8** number pads to scroll through the options until "On" is shown in the display, then press the **0** number pad to save the setting. Press **6** to exit the Special Features menu. A single bracket "]" will appear in the display indicating that the Sabbath mode is set. The clock will not be displayed. Continuous bake or timed bake can now be programmed.

Starting a Continuous Bake

1. Press the **Bake** pad.
2. If the desired temperature is 350F, press **Start**. If a different cooking temperature is desired, use the **1** through **5** number pads or **Timer** pad to select a preset cooking temperature, then press **Start**. Refer to the graphic below to determine which pad sets the desired cooking temperature.

After a delay, a second bracket "]" will appear in the display indicating that the oven is baking.

Temperature (°F)					400
1	2	3	4	5	Timer
170	200	250	300	325	On/Off
6	7	8	9	0	Lock
2h	2.5h	3h	3.5h	4h	Controls
Time (hours)					Hold 3 Sec
					6h

1 = 170° F, 2 = 200° F, 3 = 250° F, 4 = 300° F, 5 = 325° F, Timer = 400° F

6 = 2 hours, 7 = 2.5 hours, 8 = 3 hours, 9 = 3.5 hours,
0 = 4 hours, Lock Controls = 6 hours

Adjusting the Temperature

1. Press **Bake**, use the **1** through **5** number pads and the **Timer** pad to select a different preset cooking temperature, and press **Start**.
2. Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

Starting a Timed Bake

1. Press the **Bake** pad.
2. If the desired temperature is 350F, use the **6** through **0** number pads or the **Lock Control** pad to select a cooking time. If a cooking temperature other than 350F is desired, use the **1** through **5** number pads or the **Timer** pad to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.
3. Press **Start**.

After a delay, a second bracket "]" will appear in the display indicating that the oven is baking. When the cook time expires, the display will change back to a single bracket "]" indicating that the oven is no longer baking. No tone will sound when the cook time is complete.

Exit the Sabbath Mode

Exiting the Sabbath mode should be done after the Sabbath is over.

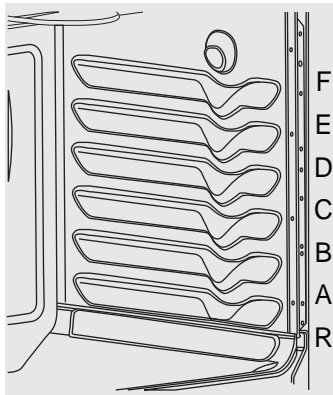
1. Press **Cancel/Off** to end any bake mode that may be running.
2. Press **Bake** and **Broil** pads at the same time and hold until the Special Features menu is displayed.
3. Use the **3** or **8** number pads to scroll through the special features until "SAbbAth" is displayed, then press **0**.
4. Use the **3** or **8** number pads to scroll through the options until "OFF" is displayed and press **0** to save the setting. Press the **6** number pad to exit the Special Features menu.

Sabbath Mode Power Outage Note

If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored, however the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred.

Using the oven.

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



The number of rack positions may vary by model.

The oven has 6 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.

On some models, the bake heating element is under the oven floor. Do not place foods on the oven bottom for cooking.

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).

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.

Extension Racks (on some models)

Extension racks have a frame that locks into the rack supports on both sides.

Once the frame is locked into place, always pull the rack out, by its upper front rail, to its full extension stop position, when placing or removing cookware. If extension racks are difficult to extend, lubricate the racks with the graphite lubricant provided with your oven. Remove the rack from the oven, remove debris in the slide tracks with a paper towel, shake the graphite lubricant and place 4 small drops on the two bottom tracks of the left and right sides. Open and close the rack several times to distribute the lubricant.

To order additional graphite lubricant, read the Assistance and Accessories section at the beginning of this manual.

To Remove An Extension Rack;

1. Make sure the rack is pushed all the way into the oven.
2. Firmly holding onto both the upper and lower front rails, pull the rack toward you, tilt the front end up and pull the rack out.



To Replace An Extension Rack;

1. Place the curved end of the rack onto the rack supports.
2. Tilt the front of rack up and push the rack in.

If extension racks are difficult to replace or remove, wipe the oven rack supports with cooking oil. Do not wipe oil on the rack slides.

Using Oven

▲ CAUTION: Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

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

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Baking and Roasting Modes

Select a mode for baking and roasting based on the type and quantity of food you are preparing. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

Traditional Bake

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode press the **Bake** pad, enter a temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Convection Bake

The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the **Convection Bake** pad, enter a temperature, and then press **Start**. Always preheat when using this mode.

Convection Roast

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement from the convection fan to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode or use a meat probe. To use this mode press the **Convection Roast** pad, enter a temperature, and then press **Start**. It is not necessary to preheat when using this mode.

Broiling Modes

Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element.

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using **Broil Lo**.

Broil Hi

The Traditional Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the **Broil** pad once and then press **Start**. It is not necessary to preheat when using this mode.

Broil Lo

The Traditional Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the **Broil** pad **twice** and then press **Start**. It is not necessary to preheat when using this mode.

Warm

To use this mode, press the **Warm** pad then press **Start**. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.

Probe (on some models)

Internal food temperature is frequently used as an indicator of doneness, especially for roasts and poultry. The Probe mode monitors the internal food temperature and turns the oven off when the internal food temperature reaches the programmed temperature. Minimum temperatures for food safety can be found at www.IsItDoneYet.gov. The temperature probe can only be used with Bake, Convection Bake, and Convection Roast modes.

To use the probe with preheating:

1. Press the desired cook mode (**Bake, Convection Bake, or Convection Roast**) pad and enter the desired cooking temperature.
2. Insert the probe into the food (see Proper Probe Placement Guidelines in this section).
3. Once the oven is preheated, place the food in the oven and connect the probe to the probe outlet, making sure it is fully inserted. Use caution, the oven walls and probe outlet are hot.
4. Program the probe temperature by pressing the **Probe** pad and entering the desired food temperature. The maximum internal food temperature that you can set is 200° F.

To use the probe without preheating:

1. Insert the probe into the food (see Proper Probe Placement Guidelines in this section).
2. Place the food in the oven and connect the probe into the probe outlet in the oven.
3. Program the desired probe and cooking mode settings by pressing the **Probe** pad and entering the desired food temperature, then pressing the cook mode pad (**Bake, Convection Bake, or Convection Roast**) and entering the desired cooking temperature.

Proper Probe Placement Guidelines

After preparing the meat and placing it on the cooking pan follow these guidelines for proper probe placement.

- Insert the probe completely into the meat, up to the handle, such that the point of the probe will rest in the center of the thickest part of the meat.
- The probe should not touch bone, fat or gristle.
- For whole poultry insert the probe into the thickest part of the breast.
- For boneless roasts, insert the probe into the center of the roast.
- For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.
- For casseroles or dishes such as meatloaf, insert the probe into the center of the dish.
- For fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Check the temperature at other locations in the food with a food thermometer once the probe temperature is reached to ensure that all portions of the food have reached desired temperatures.

Probe Care Guidelines

- Use of probes other than the one provided with this product may result in damage to the probe.
- Use the handles of the probe and plug when inserting and removing them from the meat and outlet
- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting the probe.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave the probe inside the oven during a self or steam clean cycle.
- Do not store the probe in the oven.

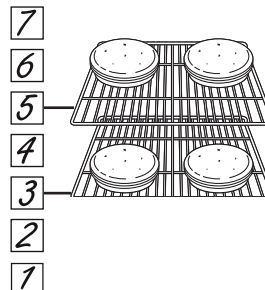
Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Bake	3 and 5	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake	3 and 5 2, 4, and 6	Ensure adequate airflow.
Beef & Pork			
Hamburgers	Broil Hi	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Steaks & Chops	Broil Hi	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Roasts	Bake Convection Roast	3 or 4	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake Convection Roast	3 or 4	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	2	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo Bake	2 or 3	
Boneless chicken breasts	Broil Lo Bake	2 or 3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heating element
Whole turkey	Bake Convection Roast	1 or 2	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Lo	6 (1/2 thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Bake	4	
Frozen Convenience Foods			
Pizza, potato products, chicken nuggets, appetizers on a Single Rack	Bake	4	Use shiny cookware.
Pizza, potato products, chicken nuggets, appetizers on Multiple Racks	Bake Convection Bake	3 and 5	Use shiny cookware.

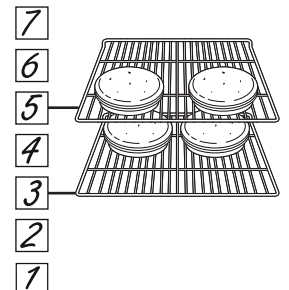
*When baking four cake layers at a time with traditional bake, use racks 3 and 5.

*When baking four cake layers at a time with convection bake, use racks 3 and 5.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at www.IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.



Rack position for Traditional Bake, cakes in front of rack 3 and back of rack 5

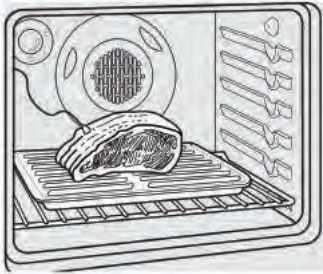


Rack position for Convection Bake, cakes in back of rack 3 and front of rack 5

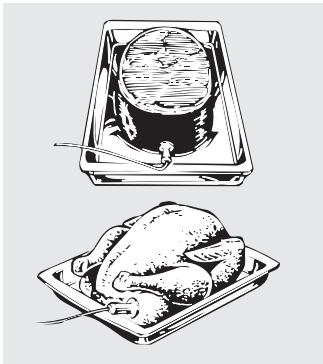
Using the probe. (on some models)

www.GEAppliances.ca

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The temperature probe takes the guesswork out of roasting by cooking foods to the exact doneness you want.



The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet in the oven.



CAUTION

To prevent burns, do not unplug the probe from the oven outlet until the oven has cooled.

Use of probes other than the one provided with this product may result in damage to the probe or oven control.

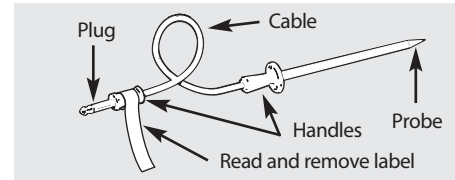
Use the handles of the probe and plug when inserting and removing them from the food and outlet.

- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.

After preparing the meat and placing it on a trivet or a broiler pan grid, follow these directions for proper probe placement.

Insert the probe completely into the meat. It should not touch bone, fat or gristle.

NOTE: Failure to fully insert the probe into the meat may result in poor cooking performance because the probe will sense the oven air vs. the food temperature.



- Never leave your probe inside the oven during a self-cleaning or broil cycle.
- Do not store the probe in the oven.

For roasts with no bone, insert the probe into the meatiest part of the roast. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle.

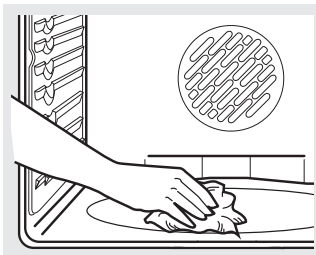
Insert the probe into the center of dishes such as meat loaf or casseroles.

Insert the probe into the meatiest part of the inner thigh from below and parallel to the leg of a whole turkey.

NOTE: Self-clean and Broil settings will not work if the temperature probe is plugged in.

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

Using the self-cleaning oven.



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

WARNING

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

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

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

NOTE:

- If your oven is equipped with shiny, silver-colored oven racks, remove them before you begin the self-clean cycle.
- The shiny, silver-colored oven racks (on some models) can be self-cleaned, but they will darken, lose their luster and become hard to slide.
- If your oven is equipped with gray porcelain-coated oven racks, they may be left in the oven during the self-clean cycle.

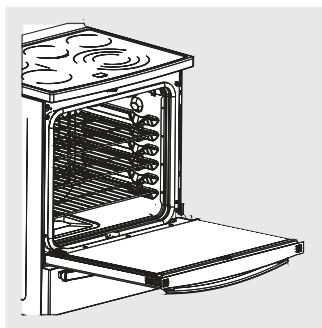
Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

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.

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 any range. Move birds to another well-ventilated room.

- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean use hot, soapy water and a cloth. Large spillovers can use heavy smoke or fire when subjected to high temperatures. **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 as they may leave a dull spot even after cleaning.



Gently wipe off glass inner door with hot, soapy water and a sponge or soft cloth. Never use fiber, abrasive cleaners or ammonia based products.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

Cleaning the Range

The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild

soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean. To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the Steam Clean pad

and then press Start. The oven door will lock. You can not open the door during the 30 minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, the meat probe, and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Press the Self Clean pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing Start. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the Start pad immediately after pressing the Clean pad. The oven will turn off automatically when the self-clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven. We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

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.

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

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

On Some Models:

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.

Soil on the front frame of the range and outside the

Racks

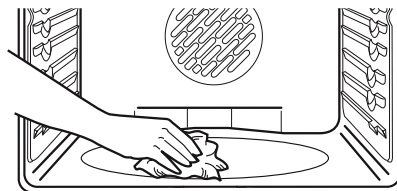
All racks can be washed with warm, soapy water. Enameled (not shiny) racks can be left in the cavity during self clean.

Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

Oven Heating Elements

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

The bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water.



Wipe up heavy soil on the oven bottom.

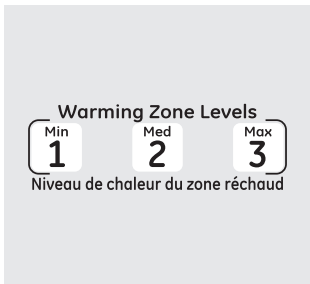
▲ WARNING

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 60°C (140°F).

- Always start with hot food. Do not use warm settings to heat cold food.
- Do not warm food for more than 2 hours.

Failure to follow these instructions may result in foodborne illness.

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

Touch the **WARMING DRAWER** pad. "ON" and "1" are lit on the display and ". The display "1" changes corresponding to the number pad selected. The warming drawer starts automatically after you touch **1, 2** or **3**. "WARMER ON" and the number remain lit. "Set" stop blinking. On some models press **START**.

On some models there are just 2 levels, 1 for low and 2 for High.

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

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

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.

NOTE: 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
Casserole	MED/2
Chili	HI/3
Pizza	MED/2
Potatoes, baked	HI/3
Tortilla Chips	LO/1
Waffles	LO/1

To Crisp Stale Items

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

To Warm Serving Bowls and Plates

▲ CAUTION

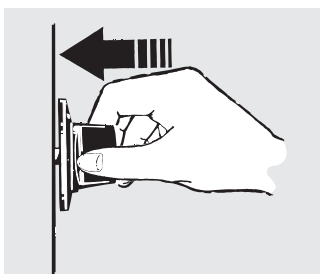
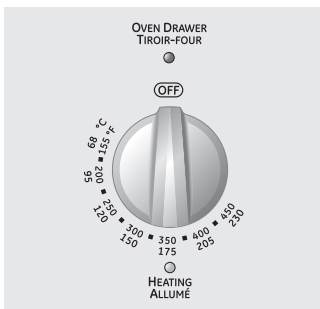
Dishes will be hot. Use pot holders or mitts when removing hot dishes.

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

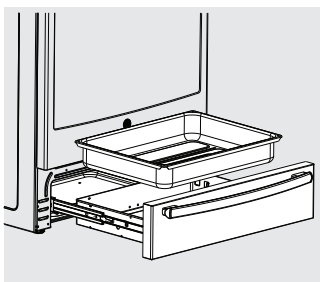
- Use only heat-safe dishes.
- If you want to heat fine china, please check with the manufacturer of the dishes for their maximum heat tolerance.
- You may warm empty serving dishes while preheating the drawer.

Using the lower oven drawer. *(on some models)*

The lower oven drawer may be used to bake foods using the same times and temperatures as a standard oven. Foods ideal for baking in the lower oven drawer include pizza, frozen foods, casseroles, biscuits, rolls and many desserts.



Push in and turn the lower oven drawer knob to any desired setting.



To Use the Lower Oven Drawer

- 1 Push in and turn the lower oven drawer knob to any desired setting.
- 2 Allow the lower oven drawer to preheat.
 - The ON signal light is located above the knob and glows when the knob is in the ON position. It remains ON until the knob is moved to the OFF position.
 - The "Heating" signal light is located below the knob and glows when the heating elements are active. Preheat is complete after the "Heating" signal has turned off for the first time after the knob is turned on.

NOTES:

- Always use the included drawer rack when using the lower oven drawer.
- The lower oven drawer cannot be used during a self-clean cycle of the upper oven.
- Do not put food, foil or cookware directly on the bottom of the lower oven drawer. Always use the included drawer rack.
- If foods require a cover, use only foil or lids able to withstand baking temperatures. Do not use plastic.
- Maximum height of foods that can be baked in the lower oven drawer is 8.9 cm (3¹/₂").
- Do not put liquid or water in the lower oven drawer.
- Never place plastics, paper, canned foods or combustible material in the lower oven drawer.

The lower oven drawer uses less energy than the upper oven. Allow the following approximate times for preheating:

Desired Lower Oven Temperature	Preheat Time
WARM	10 minutes
176.7°C (350°F)	15 minutes
218.3°C (425°F)	25 minutes

When Using the Lower Oven Drawer Warm Setting

The WARM SETTING of the lower oven drawer can be used to keep hot, cooked foods at serving temperatures. Always start with hot food. Do not use the WARM SETTING to heat cold food other than crisping crackers, chips or dry cereal.

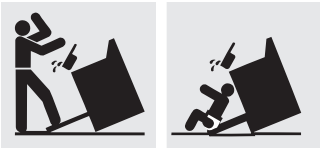
Push in and turn the control knob to the warm setting.

NOTE: The beginning temperature of the food, the amount of food, the type of food, the container and the amount of time the food is in the drawer will affect the quality and ending temperature of the food.

Care and cleaning of the range.

www.GEAppliances.ca

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



⚠ WARNING

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

How to Remove Protective Shipping Film and Packaging Tape

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

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

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

Control Knobs

The control knobs may be removed for easier cleaning.

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

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

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

Control Panel

If desired, the touch pads may be deactivated before cleaning.

See the *Control Lockout* information in the *Using the clock, kitchen timer and control lockout* section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.

Painted Surfaces

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

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

Stainless Steel Surfaces (on some models)

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

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

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

National Parts Centre 1.800.661.1616
www.GEAppliances.ca

Porcelain Enamel Cooktop (on some models)

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

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

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

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

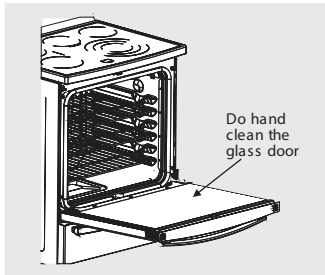
Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support



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

If you notice the gasket becoming worn, frayed or damaged in any way you should have it replaced.

Cleaning the Oven Door

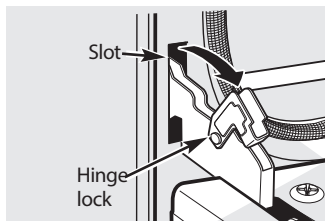
To clean the inside of the door:

- Gently wipe off glass inner door with hot, soapy water and a sponge or soft cloth. Never use fiber, abrasive cleaners or ammonia based products.

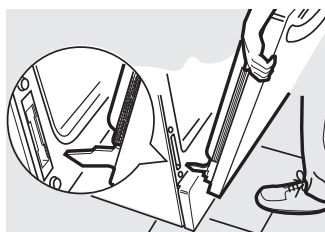
To clean the outside of the door:

- 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.



Pull hinge locks down to unlock.



Removal position

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.

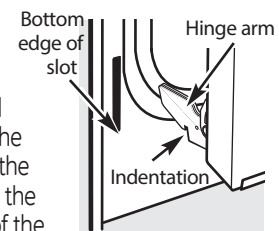
To remove the door:

- 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.

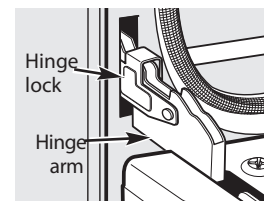
To replace the door:

- 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.

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 nickel-plated 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.

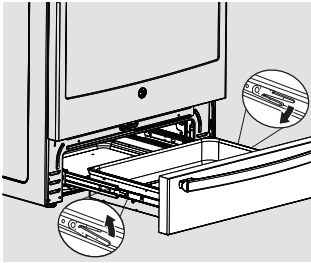
Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

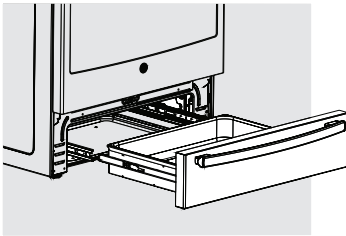


Removable Drawer (Warming Drawer Models only)

NOTE: For models with an electric warming drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the warming drawer heating element is cool.

To replace the drawer:

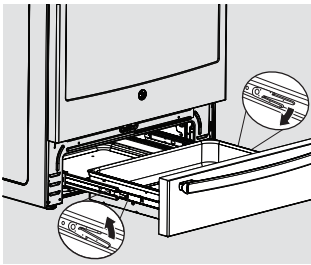
- 1 Place the left drawer rail around the inner left rail guide and slide it in slightly to hook it.
- 2 Place the right drawer rail around the inner right rail guide and slide it in slightly to hook it.
- 3 Slide the drawer all the way in.



Most cleaning can be done with the drawer in place. However, the drawer may be removed if further cleaning is needed. Use soap and warm water to clean thoroughly.

To remove the drawer:

- 1 Pull the drawer straight out until it stops.
- 2 Press the left rail release up and press the right rail release down, while pulling the drawer forward and free.

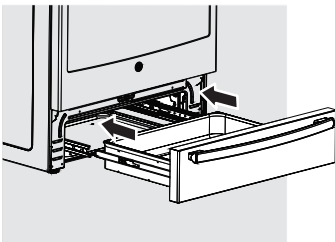


Removable Drawer (Lower Oven Drawer Models only)

NOTE: For models with an electric warming drawer or lower oven drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the warming drawer heating element is cool.

To replace the drawer:

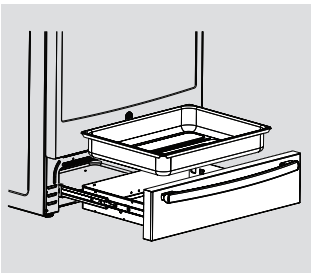
- 1 Place the left drawer rail around the inner left rail guide and slide it in slightly to hook it.
- 2 Place the right drawer rail around the inner right rail guide and slide it in slightly to hook it.
- 3 Slide the drawer all the way in.



Most cleaning can be done with the drawer in place. However, the drawer may be removed if further cleaning is needed. Use soap and warm water to clean thoroughly.

To remove the drawer:

- 1 Pull the drawer straight out until it stops.
- 2 Press the tabs on both sides in while pulling the drawer forward and free.



Removable Lower Oven Drawer Pan

NOTE: For models with an electric warming drawer or lower oven drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the drawer heating element is cool.

- Never place, use or self-clean the lower oven drawer pan in the upper oven.
- Lower oven drawer has a removable pan for easy cleaning. Clean with hot soapy water and a sponge or dish towel. Dry with a clean cloth. An oven cleaner, such as Easy-Off®, may also be used. Be sure to follow the directions on the oven cleaner. Replace the pan in the lower oven drawer.

NOTE: Allow lower oven drawer to cool before removing pan.

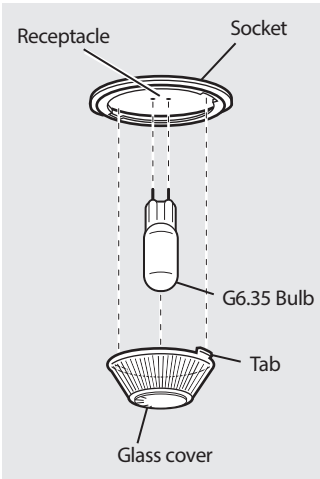
NOTE: Wipe spills promptly after each use.

⚠ WARNING

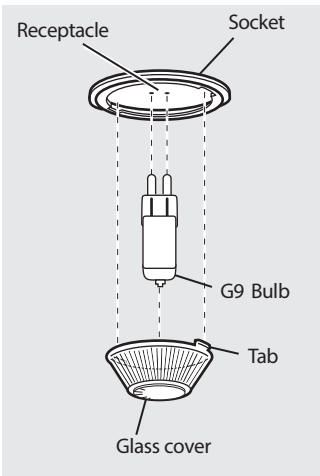
SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠ CAUTION

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



(on some models)



(on some models)

Oven Light Replacement

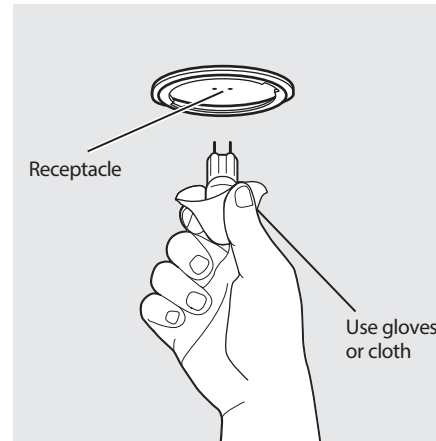
To remove:

- 1 Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
- 2 Using gloves or a dry cloth, remove the bulb by pulling it straight out.

To replace:

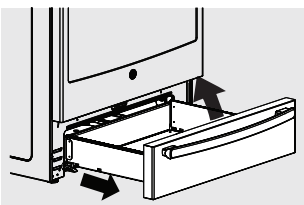
- 1 Use a new 120/130-volt halogen bulb, not to exceed 50 watts. Replace the bulb with the same type of bulb that was removed. Your model will have one of the two types shown on the left. To determine the correct replacement bulb, check the bulb terminals. Bulbs with 2 straight pin terminals are G6.35 bulbs. Bulbs with 2 looped terminals are G9 bulbs. **(Do not interchange.)** Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts).
- 2 Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.

Some models are provided with 2 lights, one at oven top and other at oven back.

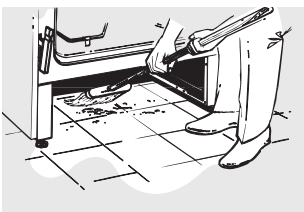


- 3 Push the bulb straight into the receptacle all the way.
- 4 Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
- 5 Reconnect electrical power to the oven.



The storage drawer may be removed for cleaning under the range.



Removable Storage Drawer (on some models)

The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

To remove storage drawer:

- 1 Pull drawer straight out until it stops.
- 2 Tilt the front of the drawer up and free of the range.

To replace storage drawer:

- 1 Set the stops on the back of the drawer over the stops in the range.
- 2 Slide drawer evenly and straight back, so that the rails in the range are engaged.

Cleaning the glass cooktop. (on some models)



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

Normal Daily Use Cleaning

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

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

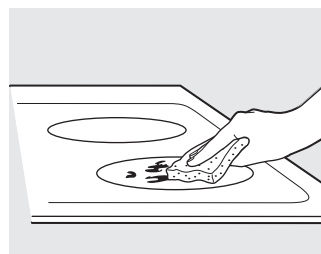
- 1 Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.

3 Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.

4 Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.

5 Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

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



Use a CERAMA BRYTE Cleaning Pad for Ceramic Cooktops.

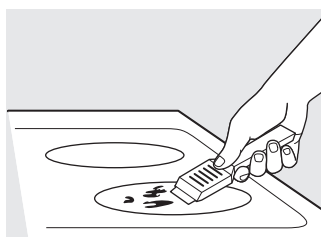
Burned-On Residue

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

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

4 If any residue remains, repeat the steps listed above as needed.

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



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

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 CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.

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

Metal Marks and Scratches

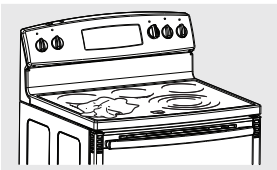
- 1 Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

- 2 If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

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

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



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 (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.

- 3 Any remaining spillover should be left until the surface of the cooktop has cooled.

- 4 Don't use the surface units again until all of the residue has been completely removed.

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



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#WX10X300

CERAMA BRYTE® Ceramic Cooktop Scraper#WX10X0302

Kit#WB64X5027
(Kit includes cream and cooktop scraper)

CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops#WX10X350

Before You Call For Service...



Troubleshooting Tips

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


Problem	Possible Causes	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	<ul style="list-style-type: none"> Cover pan with a lid until desired heat is obtained.
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.
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.
Surface unit stops glowing when turned to a lower setting	This is normal. The unit is still on and hot.	
Scratches (may appear as cracks) on cooktop glass surface	Incorrect cleaning methods being used.	<ul style="list-style-type: none"> Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.	<ul style="list-style-type: none"> To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
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 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.
Oven light does not work	Light bulb is loose.	<ul style="list-style-type: none"> Tighten or replace the bulb.
Oven will 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 the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.
	Oven too hot.	<ul style="list-style-type: none"> Allow the oven to cool to below locking temperature.

Problem	Possible Causes	What To Do
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—Do it yourself!</i> section.
Food does not broil properly	Oven controls improperly set.	• Make sure you touch the BROIL HI/LO pad.
	Improper rack position being used.	• See the <i>Broiling Guide</i> .
	Cookware not suited for broiling.	• For best results, use a pan designed for broiling.
	The probe is plugged into the outlet in the oven. (on some models)	• Unplug and remove the probe from the oven.
	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the <i>Broiling Guide</i> .
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Oven door is crooked	The door is out of position.	• Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.

Before You Call For Service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
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 the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the clock, kitchen timer and control lockout</i> section.
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 and reset the controls.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the self-cleaning oven</i> section.
	The probe is plugged into the outlet in the oven. (on some models)	<ul style="list-style-type: none"> Remove the probe from the oven.
"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"> Touch the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until LOCKED/DOOR  goes off. After the oven cools, wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	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 the <i>Using the self-cleaning upper and lower ovens</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.
"LOCKED" flashes in the display	The self-clean cycle has been selected but the door is not closed.	<ul style="list-style-type: none"> Close the oven door.
"LOCKED" is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	<ul style="list-style-type: none"> Touch the CLEAR/OFF pad. Allow the oven to cool.
"F—" and a number or letter flash in the display	You have a function error code.	<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.

Problem	Possible Causes	What To Do
<i>Range Locked or LOC On appears in the oven display or LC appears in the surface display</i>	The controls have been locked.	<ul style="list-style-type: none"> See the <i>Control Lockout</i> section to unlock.
<i>Control signals after entering cooking time or start time</i>	You forgot to enter a bake temperature or cleaning time.	<ul style="list-style-type: none"> Touch the BAKE pad and desired temperature or the SELF CLEAN pad and desired clean time.
<i>Display goes blank</i>	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 in the black-out mode.	<ul style="list-style-type: none"> See the <i>Special features of your oven control</i> section.
<i>Display flashes</i>	Power failure.	<ul style="list-style-type: none"> Reset the clock.
<i>Unable to get the display to show "SF"</i>	Oven control pads were not touched properly.	<ul style="list-style-type: none"> The BROIL HI/LO and BAKE pads must be touched at the same time and held for 3 seconds.
<i>"Probe" appears in the display (on some models)</i>	This is reminding you to enter a probe temperature after plugging in the probe.	<ul style="list-style-type: none"> Enter a probe temperature.
<i>Power outage, clock flashes</i>	Power outage or surge.	<ul style="list-style-type: none"> Reset the clock. If the oven was in use, you must reset it by touching the CLEAR/OFF pad, setting the clock and resetting any cooking function.
<i>Steam from the vent</i>	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	<ul style="list-style-type: none"> This is normal.
<i>"Burning" or "oily" odor emitting from the vent</i>	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 upper and lower ovens</i> section.
<i>Strong odor</i>	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.
<i>Fan noise</i>	A convection fan may automatically turn on and off.	<ul style="list-style-type: none"> This is normal. To maximize cooking evenness, the fan is designed to operate in both directions, with a pause in between. The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.
<i>"CLOSE DOOR" flashes or scrolls in the display.</i>	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 racks are difficult to slide	The shiny, silver-colored racks were cleaned in a self-clean cycle.	<ul style="list-style-type: none"> Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.
Drawer does not slide smoothly or drags	The drawer is out of alignment.	<ul style="list-style-type: none"> Fully extend the drawer and push it all the way in. See the <i>Care and cleaning of the range</i> section.
	Drawer is over-loaded or load is unbalanced.	<ul style="list-style-type: none"> Reduce weight. Redistribute drawer contents.
Warming drawer or lower oven drawer will not work	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.
	Controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the warming drawer</i> section.
Excessive condensation in the drawer	Liquid in drawer.	<ul style="list-style-type: none"> Remove liquid.
	Uncovered foods.	<ul style="list-style-type: none"> Cover food with lid or aluminum foil.
	Temperature setting too high.	<ul style="list-style-type: none"> Reduce temperature setting.
Food dries out in the warming drawer	Moisture escaping.	<ul style="list-style-type: none"> Cover food with lid or aluminum foil.
	Drawer not fully closed.	<ul style="list-style-type: none"> Push drawer in until latch engages.

Notes.

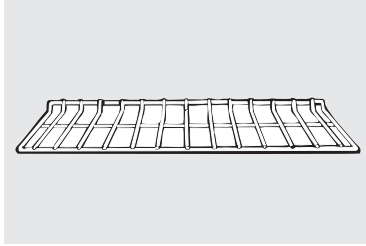
Safety Instructions	Operating Instructions	Care and Cleaning	Troubleshooting Tips	Consumer Support
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Accessories.

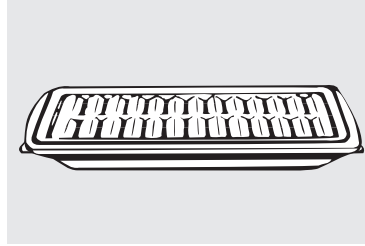


Looking For Something More?

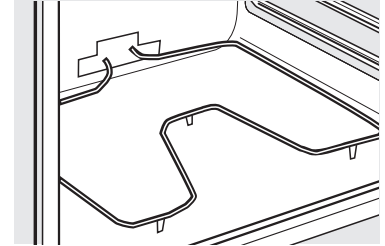
You can find these accessories and many more at www.GEAppliances.ca, or call **800.661.1616** (during normal business hours). Have your model number ready.



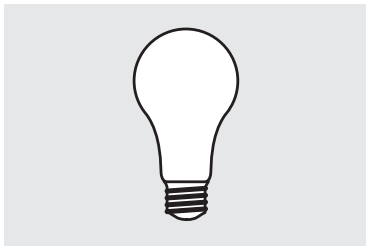
Oven Racks



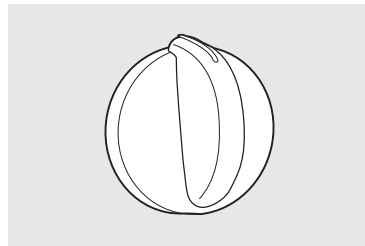
Broiler Pan



Oven Elements



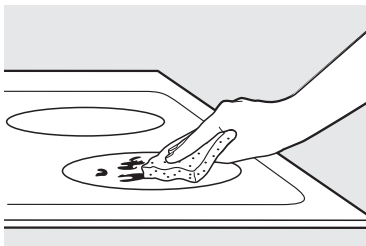
Light Bulbs



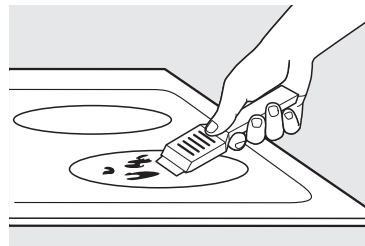
Knobs



Cleaner



Cleaning Pads



Scraper

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

NOW AVAILABLE for your range:

GE's innovative, self-cleanable porcelain-coated oven racks!

- Heavy Duty
- Durable
- Able to be cleaned in a self-cleaning oven

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OWNERSHIP REGISTRATION
P.O. BOX 1780
MISSISSAUGA, ONTARIO
L4Y 4G1

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For Canadian
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Pour les
Consommateurs
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CUT ALONG THIS LINE AND RETURN CARD—THANKS

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.

Veillez 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.

REGISTER ON-LINE: ENREGISTREMENT SUR INTERNET À :		www.geappliances.ca		MAIL TO: POSTER À :	P.O. BOX 1780, MISSISSAUGA ONTARIO, L4Y 4G1
<input type="checkbox"/> MR./M <input type="checkbox"/> MISS/MLE.	<input type="checkbox"/> MRS./MME. <input type="checkbox"/> MS.	FIRST NAME / PRÉNOM	LAST NAME / NOM		
STREET NO / N° RUE	STREET NAME / RUE			APT. NO / APP. / RR#	
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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 <input type="checkbox"/> NO / NON <input type="checkbox"/>	IF YES / SI OUI: EXPIRATION Y/A M D/J	
NAME OF SELLING DEALER / NOM DU MARCHAND			MODEL / MODÈLE		
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<input type="checkbox"/> I do not wish to receive any promotional offers regarding this product. <input type="checkbox"/> Je ne désire pas recevoir d'offres promotionnelles concernant ce produit.					

Notes.

Safety Instructions	Operating Instructions	Care and Cleaning	Troubleshooting Tips	Consumer Support
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Consumer Support	Troubleshooting Tips	Care and Cleaning	Operating Instructions	Safety Instructions
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Notes.

GE Electric Range Warranty.

www.GEAppliances.ca



All warranty service provided by our Factory Service Centres or an authorized Customer Care® technician. To schedule service, visit us on-line at www.GEAppliances.ca or 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 Comercial 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 Comercial will also provide, free of charge , all labor and in-home service to replace the defective part.

What Mabe Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Improper installation, delivery or maintenance.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams and pads.
- Damage caused after delivery.
- 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.
- 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 Comercial to provide.

Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above 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 Comercial,
Burlington, Ontario**

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

Consumer Support.



GE Appliances Website

www.GEAppliances.ca

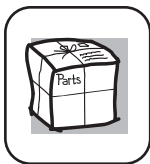
Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals on-line.



Schedule Service

www.GEAppliances.ca

Expert GE repair service is only one step away from your door. Call 1.800.561.3344, 7 days a week.



Parts and Accessories

www.GEAppliances.ca

To inquire about purchasing a part or an accessory for your appliance, call our National Parts Centre at 1.800.661.1616.



Contact Us

www.GEAppliances.ca

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

MC Comercial
1 Factory Lane
Moncton, New Brunswick
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 preprinted registration card included in the packing material.