



# Electric Built-In Oven

*Safety Instructions* . . . . .2-4

***Operating Instructions***

Clock and Timer . . . . .8  
Controls . . . . .5  
Oven . . . . .6, 7  
Special Features . . . . .10, 11  
Thermostat . . . . .12  
Timed Baking and Roasting . . . .9

***Care and Cleaning***

Broiler Pan and Grid . . . . .14  
Control Panel . . . . .14  
Heating Element . . . . .14  
Lift-Off Oven Door . . . . .13  
Light Bulb . . . . .13  
Packaging Tape . . . . .13  
Painted Surfaces . . . . .13  
Porcelain Oven Interior . . . . .14  
Shelves . . . . .13

***Troubleshooting Tips*** . . .15, 16

***Consumer Support***

Consumer Support . . .Back Cover  
Product Registration . . . . .17, 18  
Warranty . . . . .19

**Owner's Manual**

*JRS04-24" Single Wall Oven*

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

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

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

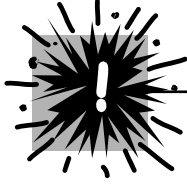
You can find them on a label on the side trim or on the front of the oven behind the oven door.



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

### **⚠ WARNING!**

*For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.*



### **SAFETY PRECAUTIONS**

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

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your oven unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Before performing any service, disconnect the oven power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door. They could damage the oven, or cause severe personal injury.



## SAFETY PRECAUTIONS

- Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Never allow anyone to climb, sit, stand or hang on the oven door.
- Never leave the oven door open when you are not watching the oven.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your oven.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your oven.
- Always keep wooden and plastic utensils and canned food a safe distance away from your oven.
- Teach children not to play with the controls or any other part of the oven.
- Large scratches or impacts to glass doors can lead to broken or shattered glass.
- Do not store flammable materials in an oven.
- **CAUTION:** Items of interest to children should not be stored in cabinets above an oven; children climbing on the oven to reach items could be seriously injured.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in contact with hot surfaces or heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- For your safety, never use your appliance for warming or heating the room.
- Do not let cooking grease or other flammable materials accumulate in or near the oven.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off.  
Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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



### **⚠ WARNING!**

#### **COOK MEAT AND POULTRY THOROUGHLY...**

*Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.*

- Do not touch 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 any interior area of the oven; allow sufficient time for cooling first.
- Potentially hot surfaces include oven vent openings, surfaces near the openings, crevices around the oven door, the edges of the window and metal trim parts above the door.
 

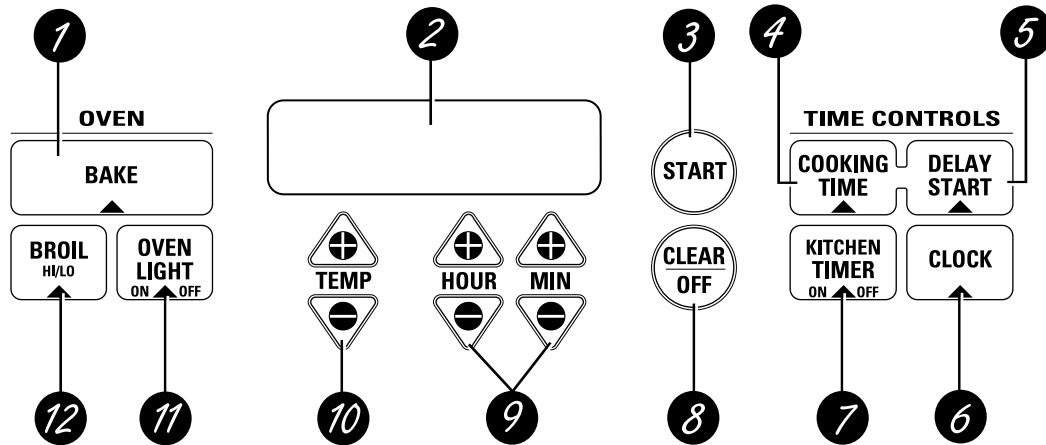
**REMEMBER:** The inside surface of the oven may be hot when the door is opened.
- Stand away from the oven when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- After broiling, always take the broiler pan out of the oven and clean it. Leftover grease in the broiler pan can catch fire next time you use the pan.
- Never leave jars or cans of fat drippings in or near your oven.
- Clean only parts listed in this Owner's Manual.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.



**READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.  
SAVE THESE INSTRUCTIONS**

# Using the oven controls.

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

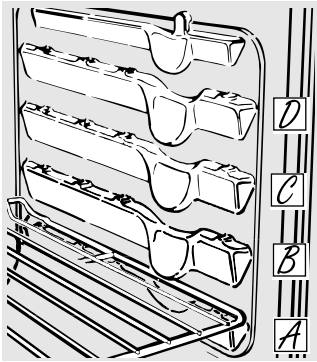


## Oven Control, Clock and Timer Features and Settings

- BAKE Pad**  
Press this pad to select the bake function.
- Display**  
Shows the time of day, oven temperature, whether the oven is in the bake or broil mode and the times set for the timer or automatic oven operations.  
**If "F— and a number or letter" flash in the display and the oven control signals, this indicates a function error code.** Press the **CLEAR/OFF** pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.  
**If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.**  
**The time of day will flash in the display when there has been a power outage.**
- START Pad**  
Must be pressed to start any cooking function.
- COOKING TIME Pad**  
Press this pad and then press the **HOUR** and **MIN +** or **-** pads to set the amount of time you want your food to cook. The oven will shut off automatically when the cooking time has run out, unless the Cook and Hold feature was set.
- DELAY START Pad**  
Use along with **COOKING TIME** pad to set the oven to start and stop automatically at a time you set.
- CLOCK Pad**  
Press this pad before setting the clock.
- KITCHEN TIMER ON/OFF Pad**  
Press this pad to select the timer feature.
- CLEAR/OFF Pad**  
Press this pad to cancel **ALL** oven operations except the clock and timer.
- HOUR and MIN + and - Pads**  
Press these pads to set times up to 9 hours and 59 minutes—for example, the time of day on the clock, the timer, the starting and length of cooking time for timed bake.
- TEMP + and - Pads**  
Press these pads to set the cooking temperature you want to use.
- OVEN LIGHT ON/OFF Pad**  
Press this pad to turn the oven light on or off.
- BROIL HI/LO Pad**  
Press this pad to select the broil function.

## Using the oven.

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



The oven has 4 shelf positions.

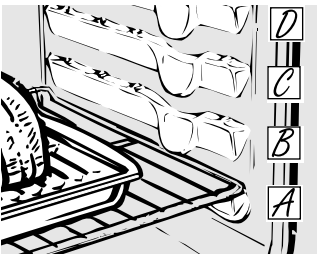
### Before you begin...

The shelves have stop-locks, 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 shelf out to the bump on the shelf support.

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

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



### How to Set the Oven for Baking or Roasting

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

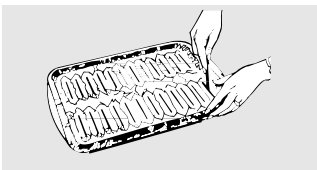
Type of Food	Shelf Position
Frozen pies (on cookie sheet)	B or C
Angel food cake	A
Bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	B or C
Casseroles	B or C

### Preheating and Pan Placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

*For ovens without a preheat indicator light or tone, preheat 10 minutes.*

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two shelves, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.



Cut slits in the foil just like the grid.

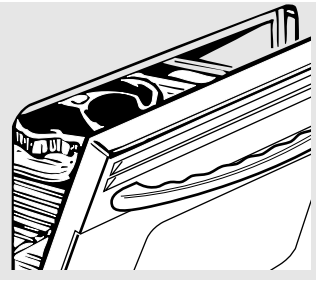
### Aluminum Foil

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

*Aluminum foil may also be used to catch a spillover.*

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

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



Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

**NOTE:** Food can be broiled with the door closed but it may not brown as well because the oven heating element will cycle on and off.

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

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

## How to Set the Oven for Broiling

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested shelf positions in the *Broiling Guide*.
- 3 Press the **BROIL HI/LO** pad once for **HI Broil**.  
To change to **LO Broil**, press the **BROIL HI/LO** pad again.
- 4 Press the **START** pad.
- 5 When broiling is finished, press the **CLEAR/OFF** pad.

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

## Broiling Guide

Food	Quantity and/or Thickness	Shelf Position	First Side Time (min.)	Second Side Time (min.)	Comments
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
<b>Ground Beef</b> Well Done	1 lb. (4 patties) 1/2 to 3/4" thick	C	10	7	Space evenly. Up to 8 patties take about the same time.
<b>Beef Steaks</b> Rare † Medium Well Done	1" thick 1 to 1½ lbs.	C C C	6 8 12	5 6 11	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare † Medium Well Done	1½" thick 2 to 2½ lbs.	C C C	10 15 25	7-8 14-16 20-25	
<b>Chicken</b>	1 whole 2 to 2½ lbs., split lengthwise	A	35	10-15	
<b>Lobster Tails</b>	2-4 6 to 8 oz. each	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish Fillets</b>	1/4 to 1/2" thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
<b>Ham Slices</b> (precooked)	1" thick	B	8	8	Increase time 5-10 minutes per side for 1½" thick or home-cured ham.
<b>Pork Chops</b> Well Done	2 (1/2" thick) 2 (1" thick) about 1 lb.	C B	10 13	10 13	Slash fat.
<b>Lamb Chops</b> Medium Well Done	2 (1" thick) about 10 to 12 oz.	C C	10 12	9 10	Slash fat.
Medium Well Done	2 (1½" thick) about 1 lb.	C B	14 17	12 12-14	

## Using the clock and timer.



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

### To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during timed baking.

- 1 Press the **CLOCK** pad.
- 2 Press the **HOUR** and **MIN +** or **-** pads to set the time of day.
- 3 Press the **START** pad.



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

### To Set the Timer

- 1 Press the **KITCHEN TIMER ON/OFF** pad.
- 2 Press the **HOUR** and **MIN +** or **-** pads until the amount of time you want shows in the display.

If you make a mistake, press **KITCHEN TIMER ON/OFF** and begin again.

- 3 Press the **START** pad.

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

- 4 When the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER ON/OFF** pad is pressed.

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

### To Reset the Timer

If the display is still showing the time remaining, you may change it by pressing the **KITCHEN TIMER ON/OFF** pad, then press the **HOUR** and **MIN +** or **-** pads until the time you want appears in the display.

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by pressing the **KITCHEN TIMER ON/OFF** pad and then pressing the **HOUR** and **MIN +** or **-** pads to enter the new time you want.

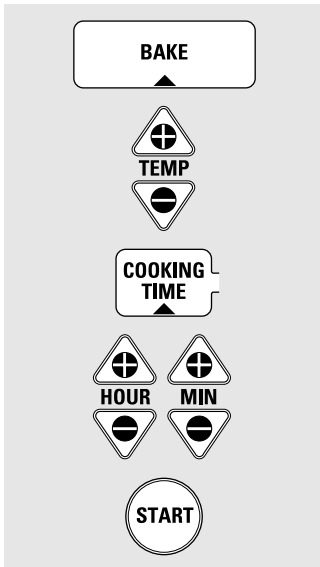
### To Cancel the Timer

Press the **KITCHEN TIMER ON/OFF** pad twice.

# Using the timed baking and roasting features.

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



## How to Set an Immediate Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

- 1 Press the **BAKE** pad.
- 2 Using the **TEMP +** or **-** pads, enter the desired temperature.
- 3 Press the **COOKING TIME** pad.

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

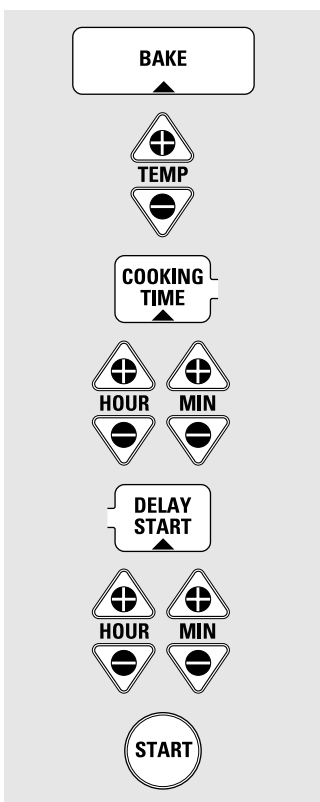
- 4 Using the **HOUR** and **MIN +** or **-** pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.

- 5 Press the **START** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the Cook and Hold feature was set. See the *Special features of your oven control* section.

Press the **CLEAR/OFF** pad to clear the display.



## How to Set a Delayed Start and Automatic Stop

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

Make sure the clock shows the correct time of day.

- 1 Press the **BAKE** pad.
- 2 Using the **TEMP +** or **-** pads, enter the desired temperature.
- 3 Press the **COOKING TIME** pad.

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

- 4 Using the **HOUR** and **MIN +** or **-** pads, enter the desired baking time.
- 5 Press the **DELAY START** pad.
- 6 Using the **HOUR** and **MIN +** or **-** pads, enter the time of day you want the oven to turn on and start cooking.
- 7 Press the **START** pad.

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

If you would like to check the times you have set, press the **DELAY START** pad to check the start time you have set, or press the **COOKING TIME** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F) and the cooking time countdown.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the Cook and Hold feature was set. See the *Special features of your oven control* section.

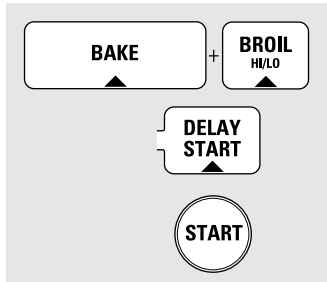
Press the **CLEAR/OFF** pad to clear the display.

## Special features of your oven control.

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

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

When the display shows your choice, press the **START** pad. The special features will remain in memory after a power failure.



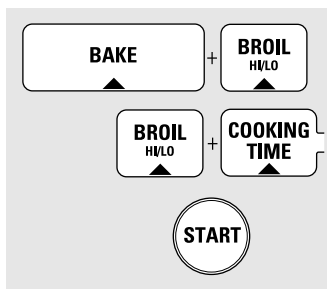
### 12 Hour Shut-Off

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

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

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

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

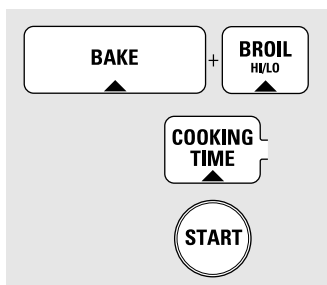


### Fahrenheit or Celsius Temperature Selection

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

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

- 3 Press the **BROIL HI/LO** and **COOKING TIME** pads again. The display will show **C** (Celsius).
- 4 Press the **START** pad.



### Cook and Hold

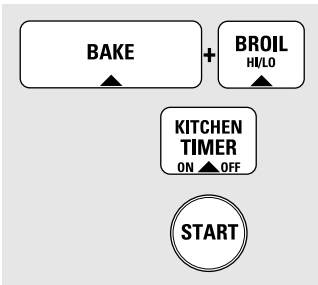
Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after Timed Baking or Roasting is finished.

**NOTE:** This feature can only be programmed to work with Timed Baking or Roasting. (See the Using the timed baking and roasting features section.) After Timed Baking or Roasting has automatically stopped, the programmed Cook and Hold will automatically start.

To activate this feature for use after Timed Baking or Roasting, follow the steps below.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **COOKING TIME** pad. The display will show **Hld OFF**. Press the **COOKING TIME** pad again to activate the feature. The display will show **Hld ON**.
- 3 Press the **START** pad to activate the cook and hold feature and leave the control set in this special features mode.



### Tones at the End of a Timed Cycle

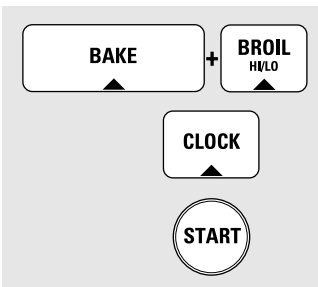
At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the CLEAR/OFF pad is pressed. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **KITCHEN TIMER ON/OFF** pad. The display shows **CON BEEP** (continuous beep). Press the **KITCHEN TIMER ON/OFF** pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)

- 3 Press the **START** pad.



### 12 Hour, 24 Hour or Clock Black-Out

Your control is set to use a 12 hour clock.

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

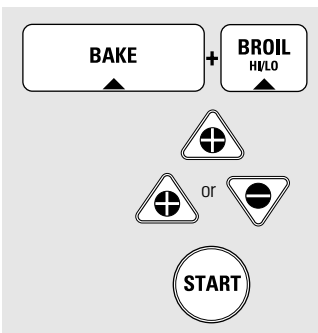
- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press the **CLOCK** pad once. The display will show **12 hr**. If this is the choice you want press the **START** pad.

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

Press the **CLOCK** pad again to black-out the clock display. The display will show **OFF**. If this is the choice you want press the **START** pad.

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



### Changing the Speed of the + or – Pads

As you use the + or – pads when setting a time or temperature, you may notice the display changes slowly. This special feature allows you to change the speed. To set the speed you prefer, follow the steps below.

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Press any **+** pad. The display will show you a set speed between 1 and 5.

- 3 Press any **+** pad to increase the speed up to the number 5.

Press any **–** pad to decrease the speed down to the number 1.

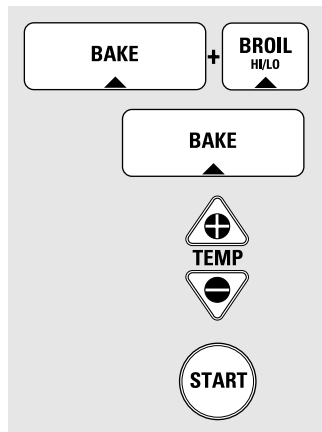
- 4 Press **START** to activate the setting and leave the control set in this special features mode.

## Adjust the oven thermostat—Do it yourself!

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

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

**NOTE:** This adjustment will only affect baking and roasting temperatures; it does not affect the broiling temperature. The adjustment will be retained in memory after a power failure.



### To Adjust the Thermostat

- 1 Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Press the **BAKE** pad. A two-digit number shows in the display.
- 3 The oven temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Tap the **TEMP +** pad to increase the temperature in 1-degree increments. Tap the **TEMP -** pad to decrease the temperature in 1-degree increments.
- 4 When you have made the adjustment, press the **START** pad to go back to the time of day display. Use your oven as you would normally.

## The type of margarine will affect baking performance!

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

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

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

# Care and cleaning of the oven.

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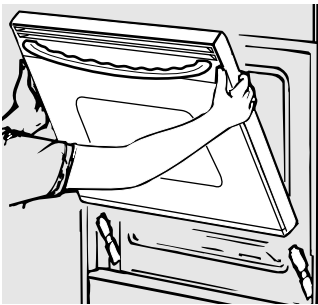
Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven.

## How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

**NOTE:** The plastic tape must be removed from all chrome trim. It cannot be removed if it is baked on.



The oven door is removable for easier access to the light bulb.

Lift the door straight up and off the hinges.

Do not lift the door by the handle.

## Lift-Off Oven Door

**To remove the door,** open it to the broil stop position. Grasp firmly on each side and lift the door straight up and off the hinges.

Do not place hands between the hinge and the oven door frame.

**To replace the door,** make sure the hinges are in the broil stop position. Position the slots in the bottom of the door squarely over the hinges and slowly lower it over both hinges.

### To clean the inside of the door:

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

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

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

- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.

### To clean the outside of the door:

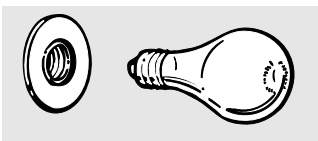
- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing 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.



## Oven Shelves

Clean the oven shelves with an abrasive cleanser or steel wool.

After cleaning, rinse the shelves with clean water and dry with a clean cloth.



## Oven Light

Before replacing the bulb, disconnect electrical power to the oven at the main fuse or circuit breaker panel.

Let the bulb cool completely before removing it. Replace the bulb with a 40-watt appliance bulb only. Do not touch a hot bulb with a damp cloth because the bulb will break.

## Painted Surfaces

Clean with soap and water or a vinegar and water solution.

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

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

## Care and cleaning of the oven.



After broiling, remove the broiler pan from the oven.

### Broiler Pan & Grid

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

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

Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

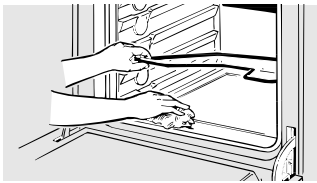
Both the broiler pan and grid can also be cleaned in a dishwasher.

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

### Control Panel

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

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



### Oven Heating Elements

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

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.

### Porcelain Oven Interior

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

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

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

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

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

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

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

# Before you call for service...

www.GEAppliances.com



**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
<b>Control signals after entering cooking time or delay start</b>	You forgot to enter a bake temperature.	<ul style="list-style-type: none"> <li>Press the <b>BAKE</b> pad and desired temperature.</li> </ul>
<b>Food does not bake or roast properly</b>	Oven controls improperly set.	<ul style="list-style-type: none"> <li>See the <i>Using the oven</i> section.</li> </ul>
	Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> <li>See the <i>Using the oven</i> section.</li> </ul>
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> <li>See the <i>Using the oven</i> section.</li> </ul>
	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> <li>See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>
<b>Food does not broil properly</b>	Oven controls improperly set.	<ul style="list-style-type: none"> <li>Make sure you press the <b>BROIL HI/LO</b> pad.</li> </ul>
	Improper shelf position being used.	<ul style="list-style-type: none"> <li>See the <i>Broiling Guide</i>.</li> </ul>
	Food being cooked in a hot pan.	<ul style="list-style-type: none"> <li>Use the broiling pan and grid that came with your oven. Make sure it is cool.</li> </ul>
	Cookware not suited for broiling.	<ul style="list-style-type: none"> <li>Use the broiling pan and grid that came with your oven.</li> </ul>
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> <li>See the <i>Using the oven</i> section.</li> </ul>
	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> <li>Preheat the broil element for 10 minutes.</li> <li>Broil for the longest period of time recommended in the <i>Broiling Guide</i>.</li> </ul>
<b>Clock and timer do not work</b>	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> <li>Replace the fuse or reset the circuit breaker.</li> </ul>
	Oven controls improperly set.	<ul style="list-style-type: none"> <li>See the <i>Using the clock and timer</i> section.</li> </ul>
<b>Oven light does not work</b>	Light bulb is loose or defective.	<ul style="list-style-type: none"> <li>Tighten or replace the bulb.</li> </ul>
	Pad operating light is broken.	<ul style="list-style-type: none"> <li>Call for service.</li> </ul>

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

## Before you call for service...



### Troubleshooting Tips

<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
<b>Oven temperature too hot or too cold</b>	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> <li>• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>
<b>Oven will not work</b>	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Oven controls improperly set.</p>	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> <li>• See the <i>Using the oven</i> section.</li> </ul>
<b>"F— and a number or letter" flash in the display</b>	<p>You have a function error code.</p> <p>If the function code repeats.</p>	<ul style="list-style-type: none"> <li>• Press the <b>CLEAR/OFF</b> pad. Allow the oven to cool for one hour. Put the oven back into operation.</li> <li>• Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.</li> </ul>
<b>Display goes blank</b>	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>The clock is in the black-out mode.</p>	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> <li>• See the <i>Special features of your oven control</i> section.</li> </ul>
<b>Display flashes</b>	Power failure.	<ul style="list-style-type: none"> <li>• Reset the clock.</li> </ul>
<b>Unable to get the display to show "SF"</b>	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> <li>• The <b>BAKE</b> and <b>BROIL HI/LO</b> pads must be pressed at the same time and held for 3 seconds.</li> </ul>
<b>Power outage, clock flashes</b>	Power outage or surge.	<ul style="list-style-type: none"> <li>• Reset the clock. If the oven was in use, you must reset it by pressing the <b>CLEAR/OFF</b> pad, setting the clock and resetting any cooking function.</li> </ul>
<b>Strong odor</b>	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> <li>• This is temporary.</li> </ul>

## GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

**Benefits Include:**

- Backed by GE
- All brands covered
- Unlimited service calls
- All parts and labor costs included
- No out-of-pocket expenses
- No hidden deductibles
- One 800 number to call

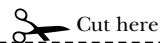
***We'll Cover Any Appliance.  
Anywhere. Anytime.\****

You will be completely satisfied with our service protection or you may request your money back on the remaining value of your contract. No questions asked. It's that simple.

Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy, knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800.626.2224** for more information.

\*All brands covered, up to 20 years old, in the continental U.S.



Please place in envelope and mail to:

***General Electric Company***  
**Warranty Registration Department**  
**P.O. Box 32150**  
**Louisville, KY 40232-2150**

# Consumer Product Ownership Registration

Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us.

We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

**1** Complete and mail your Consumer Product Ownership Registration today. Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

**2** After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800.GE.CARES (800.432.2737).

**3** Read your Owner's Manual carefully. It will help you operate your new appliance properly.

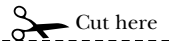
Model Number

Serial Number

\_\_\_\_\_

\_\_\_\_\_

**Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at [www.GEAppliances.com](http://www.GEAppliances.com).**



## Consumer Product Ownership Registration



Model Number

Serial Number

\_\_\_\_\_

\_\_\_\_\_

Mr.  Ms.  Mrs.  Miss

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

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

Street Address \_\_\_\_\_

Apt. # \_\_\_\_\_

E-mail Address\* \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_

Zip Code \_\_\_\_\_

Date Placed In Use  
Month \_\_\_\_\_

Day \_\_\_\_\_

Year \_\_\_\_\_

Phone Number \_\_\_\_\_-\_\_\_\_\_-\_\_\_\_\_

\* Please provide your e-mail address to receive, via e-mail, discounts, special offers and other important communications from GE Appliances (GEA).

Check here if you do not want to receive communications from GEA's carefully selected partners.

**FAILURE TO COMPLETE AND RETURN THIS CARD DOES NOT DIMINISH YOUR WARRANTY RIGHTS.**

For information about GEA's privacy and data usage policy, go to [www.GEAppliances.com](http://www.GEAppliances.com) and click on "Privacy Policy" or call 800.626.2224.



**GE Appliances**

GE Consumer Products  
General Electric Company  
Louisville, Kentucky  
[www.GEAppliances.com](http://www.GEAppliances.com)

# GE Built-In Electric Oven Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at [www.GEAppliances.com](http://www.GEAppliances.com), or call 800.GE.CARES (800.432.2737).

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

## For The Period Of: **GE Will Replace:**

### One Year

From the date of the original purchase

**Any part** of the oven which fails due to a defect in materials or workmanship. During this **full one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

## What GE Will Not Cover:

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

*This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.*

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

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

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

## Consumer Support.

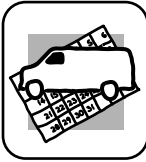
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### *GE Appliances Website*

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

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more...



### *Schedule Service*

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

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



### *Real Life Design Studio*

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

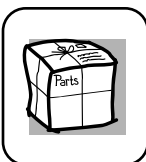
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including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



### *Extended Warranties*

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

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



### *Parts and Accessories*

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

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

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



### *Contact Us*

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

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations  
GE Appliances, Appliance Park  
Louisville, KY 40225



### *Register Your Appliance*

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

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