

User Guide GE JKP75SP1SS Wall Oven

Table of contents

- Safety Instructions
- Operating Instructions
- Clock and Timer.
- Control Lockout
- Controls
- Convection
- Oven
- Proofing.
- Sabbath Feature Eee
- Self-Cleaning Oven
- Special Features
- Thermostat .
- Timed Baking and Roastin
- Warming
- Care and Cleaning
- Aluminum Foil
- Broiler Pan and Grid
- Control Panel
- Glass Surfaces
- Knob .
- Lift-Off Oven Door
- Light Bulb
- Oven Interior
- Packaging Tape
- Painted Surfaces
- Racks. on
- Stainless Steel Surfaces
- Troubleshooting Tips .
- Accessories
- Consumer Support

GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as
- Never use your appliance for warming or heating described in this Owner's Manual. the room.
- Be sure your appliance is properly installed and
- Do not touch the heating elements or the interior grounded by a qualified installer in accordance with surface of the oven. These surfaces may be hot the provided installation instructions. enough to burn even though they are dark in color.
- 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 transferred to a qualified technician.
- 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. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces
- Before performing any service, disconnect the include the oven vent opening, surfaces near



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.

- Bake: The bake mode is for baking and roasting. This mode uses heat primarily from the lower element but also from the upper element to cook food.
- Proof: Proof mode is designed for rising (fermenting and proofing) bread doughs. Press the Proof pad and then press Start. Cover dough well to prevent drying out.
- Warm: Warm mode is designed to keep hot foods hot for up to hours. To use this mode, press the Warm pad then press Start.
- Broiling Modes: Always broil with the door closed. The broil element in this oven is very powerful. 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.

- Broil Hi: The broil Hi mode use 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.
- Broil Lo: The broil Hi mode use 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.

Setting the Sabbath Mode

1. Press and hold the Bake and Broil pads for 3 seconds to enter special features.
2. Press the 8 and 2 pads to scroll up and down until "" appears in the display.
 - Use the 6 pad to view and edit the current setting, 2 and 8 to change the setting, and 6 again to Save, 4 to exit the Special Features and Start Sabbath mode. (Alternately, use the 4 pad to return to the prior menu from the Sabbath menu without saving). A] will appear in the display and the clock will not display.
 - Not that if you have a double wall oven, when you place the control into Sabbath mode, both ovens are now in Sabbath mode and available for cooking.

Starting a Continuous Bake

1. Press the Bake pad. (For double ovens, this operates the upper oven. If desiring to you Lower Oven, press Lower Oven and then Bake.)
2. If the desired temperature is 350F, press Start/ Enter. If a different cooking temperature is desired use the 1 through 5 number pads to select a preset cooking temperature, then press Start/Enter. Refer to the graphic below to determine which pad sets the desired cooking temperature.
3. After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking.

Adjusting the Temperature

- Press Bake (or press Lower Oven and then Bake for lower oven in a double oven unit), use the 1 through 5 number pads to select a different preset cooking temperature, and press Start/Enter.

Starting a Timed Bake

- 1. Press the Bake pad.
- 2. If the desired temperature is 350F , use the 6 through 0 number pads to select a cooking time. If a cooking temperature other than 350F is desired, use the 1 through 5 number pads 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/Enter.
- 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.

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.

Bake

- The bake mode is for baking and roasting. This mode uses heat primarily from the lower element but also from the upper element to cook food.
- 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. To use this mode press the Bake pad, enter a temperature, and then press Start.

Proof

- Proof mode is designed for rising (fermenting and proofing) bread doughs. Press the Proof pad and then press Start. Cover dough well to prevent drying out. Bread will rise more rapidly than at room temperature. Note that for double wall ovens, proof can not be run when running a clean mode in the other oven.

Warm

- Warm mode is designed to keep hot foods hot for up to 3 hours. 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.

Broiling Modes

- Always broil with the door closed. The broil element in this oven is very powerful. 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. Broiling on rack position 6 is not recommended.

Single Wall Oven Controls



Control button shapes are representative; your oven may have alternate button shapes.

- 1. Bake:** Touch this pad to select the bake function. See the Cooking Modes section for more information.
- 2. Broil:** Touch this pad to select the broil function. See the Cooking Modes section for more information.
- 3. Proof:** Helps yeast bread rise. See the Cooking Modes section for more information.
- 4. Warm:** Keeps hot food warm. See the Cooking Modes section for more information.
- 5. 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.
- 6. Start:** Must be pressed to start any cooking, cleaning, or timed function.
- 7. Cancel/Off:** Cancels ALL oven operations except the clock and timer.
- 8. Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Initiate either a bake or warm mode, but don't press Start. Press the Cook Time pad, use the number pads to program a cooking time in hours and minutes, then press Start.
- 9. Set Clock:** Sets the oven clock time. Press the Set Clock pad and the number pads to program the clock. Press Set Clock to toggle between AM and PM. Press Start to save the time.
- 10. Timer:** Works as a countdown timer. Press the Timer pad and the number pads to program the time in hours and minutes. Press the Start pad. The control will beep with 1 minute remaining and the display will show seconds until the timer counts down to :00. The oven will continue to operate when the timer countdown is complete. To turn the timer off press the Timer pad.

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, a self-cleaning cycle or delayed start time.

- Select SETTINGS.
- Select CLOCK.
- Press the number pads.
- Select ENTER.

To set the timer

- Press the TIMER ON/OFF pad.
- Press the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, press 2, 4 and 5 in that order. If you make a mistake, press the TIMER ON/OFF pad and begin again.
- Select START. After selecting START, 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.
- When the timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the TIMER ON/OFF pad is pressed once.



Oven safety instructions

- 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.
- 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.
- Pulling out the standard racks to their stop-locks or the extension rack to its fully open position 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 leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor.

Oven Interior

- The interior of your new oven can be cleaned manually or by using the 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, abrasives cleaner, 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.

NOTE: Water in the bottom of the oven may be hot right after finishing the cycle.

SELF-CLEANING OVEN

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- Keep the oven vent unobstructed.
- Before self-cleaning the oven, remove the broiler pan, grid, racks and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply.
- Have it serviced by a qualified technician.
- Listen for fan—A fan noise should be heard sometime during the cleaning cycle. If not, call a serviceman before self-cleaning again.

Before your call Service

Control signals after entering cooking time or delay start

You forgot to enter a bake temperature or cleaning time.

- + Press the Bake pad and desired temperature or the Self Clean pad and desired clean time.

Food does not bake or roast properly

Food does not broil properly

Clock and timer do not work

You forgot to enter a bake temperature or cleaning time.

Rack position is incorrect or the rack is not level.

Oven controls improperly set.

- + Press the Bake pad and desired temperature or the Self Clean pad and desired clean time.
- + See the Using the oven section.
- + See the Using the oven section.
- + Incorrect cookware or * See the Using the oven section. cookware of improper size being used.
- + Oven thermostat * See the Adjust the oven thermostat—Do it yourself! needs adjustment. section.

Oven controls improperly set.

- + Make sure you press the Broil Hi/Lo pad.
- + Improper rack © See the Broiling Guide. position being used.
- + Food being cooked * Use the broiling pan and grid that came with your oven. in a hot pan. Make sure it is cool.
- + Cookware not suited * Use the broiling pan and grid that came with your oven. for broiling.
- + Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.
- + See the Using the oven section.

In some areas the power (voltage) may be low.

A fuse in your home may be blown or the circuit breaker tripped.

- + Preheat the broil element for 10 minutes.
- + Broil for the longest period of time recommended in the Broiling Guide.

Replace the fuse or reset the circuit breaker “F—and a number

You have a function

If the function code repeat

+ Press the Clear/Off pad. Allow the oven to cool for or letter” flash error code. one hour. Put the oven back into operation.

+ Disconnect all power to the oven for at least 30 code repeats. seconds and then reconnect power. If the function error code repeats. call for service.

Display goes blank

A fuse in your home may

The clock is in the

- Replace the fuse or reset the circuit breaker. be blown or the circuit breaker tripped.
- See the Special features of your oven control section. black-out mode.

Display flashes Power failure.

Unable to get the Oven control pads were

- * The Bake and Broil Hi/Lo pads must be pressed display to show “SF” _ not pressed properly. at the same time and held for 3 seconds.
- * Reset the clock.

Power outage. Power outage or surge.

- Reset the clock. If the oven was in use. you must reset clock flashes it by pressing the Clear/Off pad. setting the clock and resetting any cooking function. “Burning” or “oily” odor emitting from the vent

This is normal in a new oven and will disappear in time.

- To speed the process. set a self-clean cycle for a minimum of 3 hours. See the Using the self-cleaning oven section.

Strong odor An odor from the insulation

- This is temporary. around the inside of the oven is normal for the first few times the oven is used.

Fan noise A cooling fan may

- This is normal. The cooling fan will turn on automatically turn on. to cool internal parts. It may run for up to 1-1/2 hours in 30” models and up to 2 hours in 27” models after the oven is turned off.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

Document generated by [ManualsFile](#)