

## **USING THE RANGE**

### **In Case of a Power Failure**

- In the event of a power failure, the oven is inoperable and no attempt should be made to operate it. However, the surface burner may be lit with a match. Using extreme caution, hold a lit match near the ports beneath the surface burner cap, then slowly turn the knob to the LITE position. Once lit, surface burners will continue to operate normally.

### **Surface Burners**

#### **Lighting a Surface Burner**

- **WARNING:** Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.
- Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.
- Select a burner and find its control knob. Push the knob in and turn it to the LITE position
- You will hear a clicking noise the sound of the electric spark igniting the burner. When one burner is turned to LITE, all burners will spark. Sparking will continue as long as the knob remains at LITE. Once gas is ignited, turn the knob to adjust the flame size.

#### **Selecting a Flame Size**

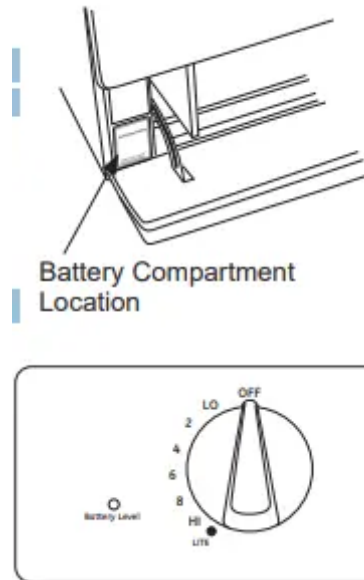
- Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.

#### **Replacing the 9V Battery (cordless range)**

- Battery may explode or leak and cause burn injury, if recharged, disposed of in fire, inserted backwards, or missassembled.
- When a knob is turned to the LITE position, sparking will occur at the burners. A weak battery will cause the amount of time between sparks to increase. If the time between sparks exceeds one second, replace the battery. If a surface burner doesn't light within five seconds, turn gas off and wait one minute for gas to dissipate before attempting to light again.
- On some models, a Battery Level indicator light is located to the left of the burner knobs. This light will glow as the burners are being lit if the battery has enough power. If this

indicator light fails to glow during sparking, the battery power level is low and the battery should be replaced soon.

- **IMPORTANT:** Replace with standard 9V alkaline battery. Follow all state and local requirements for disposing of the old battery



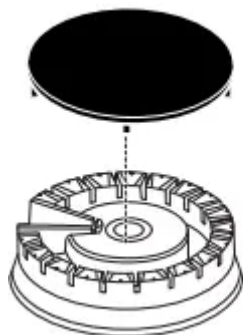
## Using the Surface Burners

### NOTES:

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.
- Your rangetop offers convenience, cleanability and flexibility for a wide range of cooking applications.
- The smallest burner is the simmer burner. A simmer burner turned down to LO provides precise cooking performance for foods such as delicate sauces that require low heat for a long cooking time.

## Surface Burner

- The round burner is for general cooking purposes. Size cookware appropriately to the flames.



### Top-of-Range Cookware

- Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight - fitting lids when cooking with minimum amounts of water.
- Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat or as the manufacturer recommends.
- Cast-Iron: If heated slowly, most skillets will give satisfactory results.
- Enamelware: Under some conditions, the enamel of some cookware may melt. Follow the cookware manufacturer's recommendations for cooking methods.
- Glass: There are two types of glass cookware - those for oven use only and those for top-of-range cooking (saycepans, coffee and teapots) very slowly.
- Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas ranges.

### Stove Top Grills

- Do not use an after-market stove top grill on your gas surface burners. A stove top grill will cause incomplete combustion resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.

### Using a Wok

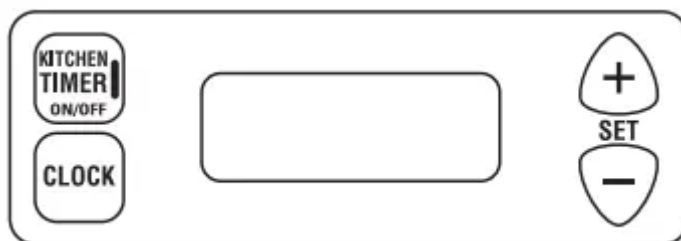
- Use only a flat - bottomed wok with a diameter of 14 inches or less. Make sure the wok bottom sits flat on the grate.
- Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.

## Lighting Burners with a Match (cordless range)

- If the battery is too weak to light the burners, you can light the gas surface burners on your range with a wooden kitchen match. Hold a lit match to the burner, then push in and turn the control knob to the LITE position. Use extreme caution lighting burners this way. Surface burners in use when an electrical power failure occurs will continue to operate normally

## Using the Clock and Timer

- Throughout this manual, features and appearance may vary from your model.
- You have the choice of having the timer show the time counting down or the time of day. In either case, the timer will signal at the end of the timer period to alert you that the time is up.



### To Set the Clock



1. Press the Clock pad.
2. Press and hold the + or – pad and the time of day will change 10 minutes at a time. To change the time by single minutes, give the pads short taps.
3. Press the Clock pad to start the clock.

### To Set the Kitchen Timer



1. Press the Kitchen Timer On/Off pad.
2. Use the + and – pads to set the timer. Short taps on the + or – pad change the timer's setting one minute at a time. Pressing and continuing to hold the + pad increases the setting 10 minutes at a time
3. Once you have set your timer, press the Kitchen Timer On/Off pad to start timing. As the timer counts down, a signal will indicate when one minute is left. After this signal, the display will count down in seconds. When time runs out, a final signal will sound. Press the Kitchen Timer On/ Off pad to stop the signal.

### **To Change or Cancel the Kitchen Timer Setting**

- When the timer is counting down, use the + and – pad to change the remaining time, or press the Kitchen Timer On/Off pad to stop the timer. The timer cannot be cancelled unless you have fully completed “set timer” instructions above.

### **Display Clock While Kitchen Timer Is Operating**

- Pressing the Clock pad while the timer is operating will not interfere with the timer's operation; the display will change to show the clock, but the timer will continue to count down and will still signal when time is up. Press the Kitchen Timer On/Off pad again to change the display back to show the timer.

### **Sabbath Usage**

Certain models comply with the Star-K Jewish Sabbath requirements for use during the Sabbath and holidays. For the latest list of models, see [star-k.org](http://star-k.org)

### **Start a Baking**

- To start a baking, simply turn the thermostat knob to the desired temperature. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn on the oven, this operation should take place before the Sabbath or Holidays begin.

**Adjusting the Temperature:** To adjust the oven temperature while in compliance with Sabbath requirements, the user must observe the oven ON indicator light:

- To adjust the oven temperature to a higher value the user must first confirm the "OVEN ON" light is on. Only then, can the user turn the knob to a higher temperature than was previously set.
- To adjust the oven temperature to a lower value the user must first confirm the "OVEN ON" light is off. Only then, can the user turn the knob to a lower temperature than was previously set.

### Stop Baking

- To stop a baking, simply turn the thermostat knob to the off position. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn off the oven, this operation should take place after the Sabbath or Holidays end.

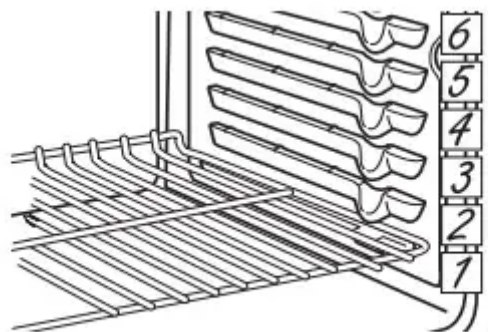
### Oven Light Operation

- The oven light can be set to either on or off prior to the start of the Sabbath or the holiday. Opening and closing of the door will not change the state of the oven light.

### Sabbath Mode Power Outage Note

- If a power outage occurs during a Sabbath bake, the unit will return to Sabbath bake mode when power is restored and the oven will return to the same temperature as before the outage, without any intervention from the user.

### Oven Racks

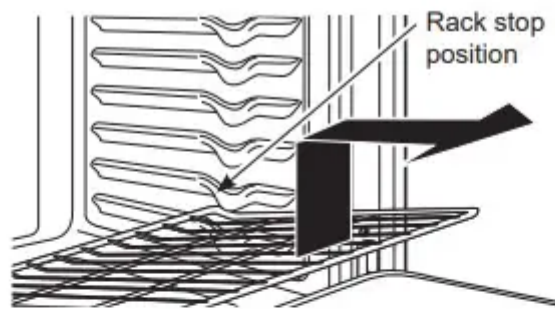


The number of rack positions may vary by model.

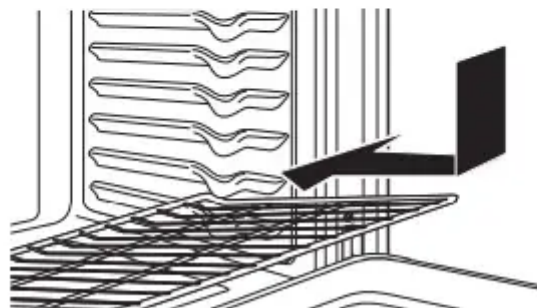
- Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.
- When baking with multiple pans and on multiple racks, ensure there is at least 1 1/2" between pans to allow sufficient space for air to flow.

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

### Removing and Replacing Flat Racks



Removing racks



Replacing racks

- When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support
- To remove a rack, pull it toward you until it reaches the stop position, tilt up the front of the rack and pull it out.
- To replace a rack, place the curved end of the rack onto the rack supports. Tilt up the front of the rack and push the rack in until it stops. Then lay the rack flat and push it in until it is all the way into the oven.
- Racks may become difficult to slide, especially after a self-clean cycle. To improve sliding conditions, use a soft cloth or paper towel to rub vegetable oil on the left and right edges of the racks and/ or rack supports
- NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance.
- See the Assistance/ Accessories section for instructions on ordering additional racks.

## Aluminum Foil and Oven Liners

- 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.
- Stoneware heats slowly and retains heat well. It is recommended to preheat this type of cookware if possible. Additional cook time may be required.

## 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. When preparing baked goods such as cakes, cookies and pastries, always preheat the oven first. To use this mode turn the thermostat knob to the desired temperature

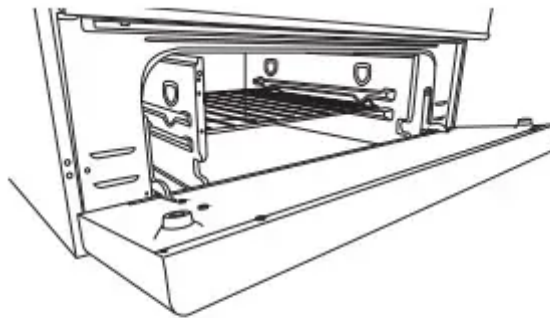
### Broil

- Always broil with the oven door and drawer closed. Monitor food closely while broiling. Use caution when broiling on the upper rack positions as placing food closer to the broil burner increases smoking, splattering, and the possibility of fats igniting.

- 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 burner when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a lower rack position. To use this mode turn the thermostat knob to the Broil setting. NOTE: Remove unused racks from oven for faster preheat, improved efficiency, and optimal performance.

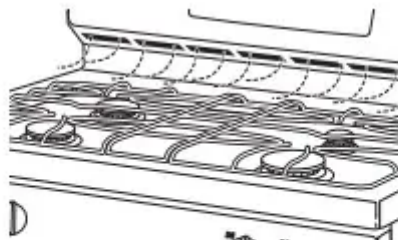
### Broil Compartment (on some models)

- For better searing use the rack position that places food closest to the broil heater. Move food down for more doneness/ less searing. Take care not to touch the inner door when placing and removing food in broil compartment.



Drop-down Broil Compartment (some models)

### Oven Air Vents



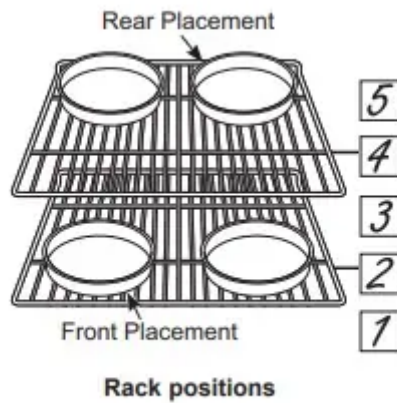
Vent appearance and location vary.

- Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.
- Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.

## Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
<b>Baked Goods</b>			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads, biscuits, scones on a Single Rack	Bake	2 or 3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake	2 and 4	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	Bake	2 and 4	Ensure adequate airflow. Switch food location partially through cooking for more even cooking results.
<b>Beef &amp; Pork</b>			
Hamburgers	Broil Hi	C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Steaks & Chops	Broil Hi	C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Roasts	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Poultry</b>			
Whole chicken	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi Bake	B	Broil skin side down first. Watch food closely when broiling.
Boneless chicken breasts	Broil Hi Bake	B	Move food down for more doneness/less searing and up for greater searing/browning when broiling.
Whole turkey	Bake	R or 1	Leave uncovered, use a low sided pan such as a broil pan.
Turkey Breast	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
<b>Fish</b>	Broil Hi	B (>1/2 inch)	Watch food closely when broiling.
<b>Casseroles</b>	Bake	2 or 3	
<b>Frozen Convenience Foods</b>			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	3	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake	2 and 4	Use shiny cookware. Switch food location partially through cooking for more even cooking results.

- \*When baking four cake layers at a time use racks 2 and 4 rack. Place the pans as shown so that one pan is not directly above another.
- Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsItDoneYet.gov](http://IsItDoneYet.gov). Make sure to use a food thermometer to take food temperatures.



## CARE AND CLEANING

### Range – Exterior

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 can result in death or serious burns to children or adults.

#### Control Lockout

- If desired, the touch pads may be deactivated before cleaning.
- See Lock Controls in the Oven Controls section in this manual.
- Clean up splatters with a damp cloth.
- You may also use a glass cleaner. R
- remove heavier soil with warm, soapy water. Do not use abrasives of any kind.
- Reactivate the touch pads after cleaning.

#### 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 cleaners on the control panel - they will damage the finish, including Black Stainless Steel.

#### Oven Exterior

- Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior 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 and not in direct sunlight.

- If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.
- 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.

### **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, including Black Stainless Steel.

### **Stainless Steel excluding Black Stainless Steel (on some models)**

- Do not use a steel wool pad; it will scratch the surface.
- Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.
- 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 cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

### **Range – Interior**

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

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, strong liquid cleansers, steel wool, or scouring pads on the interior of the oven. For soils on the oven bottom and other enameled surfaces, use a gentle abrasive containing oxalic acid, such as Bar Keepers Friend®, with a non-scratch sponge. Take care not to apply any abrasive cleaners or sponges to the door glass, as it will scratch the reflective coating. The oven interior and door glass may be cleaned using a soft cloth with a mild soap and water, or vinegar and water solution. After cleaning, rinse with clean water and dry with a soft cloth.

**Steam Clean Mode:** The Steam Clean feature is for cleaning light soil from your oven at a lower temperature than Self Clean. To use the Steam Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven.
3. Pour one cup of water onto the bottom of the oven
4. Close the door.
5. Press the Clean pad, select Steam Clean and then press Start/Enter.

You cannot open the door during the 30 minute Steam Clean cycle. At the end of the Steam Clean cycle, soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

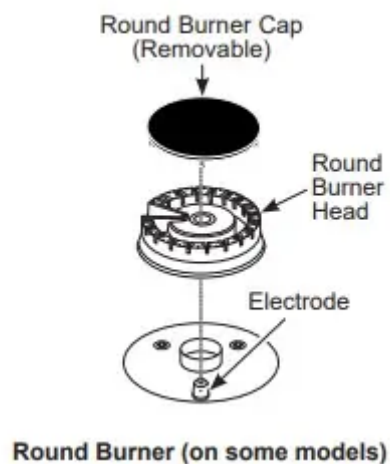
### Racks

- All racks can be washed with warm, soapy water. Ennamed (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.

### Cooktop

#### Removal of Surface Burners for Cleaning

- Turn all controls OFF. Allow cooktop to cool before removing grates and burner parts. When removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.



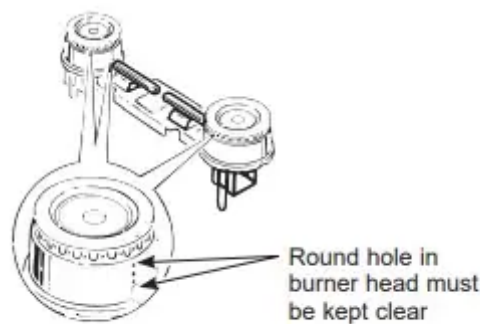
## Cleaning the Surface Burners

### Cleaning the Burner Caps

- Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles. The round burner caps may also be cleaned in your dishwasher.

### Cleaning the Burner Heads

- Wash the burner heads routinely, especially after bad spillovers which could clog the burner openings. Lift burners off when cool. Wash with hot, soapy water. Rinse with clean water. For more stubborn stains, use a brush with plastic bristles.
- NOTE: Do not use steel wool or scouring pads to clean the burner parts as these may clog the openings. Never wash burner heads in your dishwasher as dishwasher. Doing so may cause them to discolor.
- The ports in the burner heads must be kept clean at all times for an even, unhampered flame.
- Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.



(on some models)

### Replacing Surface Burners

- Before replacing the burner caps, heads and oval head/ cap assembly, shake out excess water and allow them to dry thoroughly.
- Replace burner heads in the correct locations according to size. Ensure each cap is properly seated on the burner head, as pictured below.

**CAUTION:** Do not operate the cooktop without all burner parts and grates in place.

Any spill on or around an electrode must be carefully cleaned. Avoid hitting the electrode with anything hard or it could be damaged.

The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on.

## Burner Grates

### Manual Cleaning

- Grates should be washed in hot, soapy water and rinsed with clean water. To soften burned-on food, place grates in a solution containing ¼-cup of household ammonia for several hours. Afterward, scrub grates with a plastic scouring pad soaked in hot, soapy water. Rinse well and dry

### Self Clean Mode (on some models)

- If your grates do not have rubber bumpers on their bottom surface, they may be cleaned in the oven using the self-clean cycle. Do not attempt to clean your grates in the oven if your grates have rubber bumpers. Doing so will destroy the rubber bumpers and may affect the function of your surface burners.
- Poreclain - coated grates may gradually dull if continually exposed to self-clean temperatures.
- Your oven equipped with nickel - plated (silver) racks, it is recommended to follow the instructions for placing grates on the oven bottom. Nickel-plated racks should not remain in the oven during the self clean cycle. Doing so will tarnish the racks. If either type of rack is left in the oven during a self-clean cycle, the rack may become difficult to slide.
- NOTE: When placing or removing grates from the oven, do not slide the grates on the racks or oven bottom. Doing so could damage the enamel on the racks or oven bottom.

To self clean your grates on the oven bottom:

1. Remove all oven racks
  2. Gently place one grate on the center of the oven bottom with the grate oriented in the upright position. Stack remaining grates as shown below. Do not place or stack grates in any other configuration.
- Once the grates are placed in the oven, operate the self-clean cycle per the instruction in the Cleaning the Oven section.
  - NOTE: Use caution when removing the grates from the oven after the self-clean cycle has ended. The grates
  - may still be hot.
  - Once the self-clean cycle is complete, the grates may carefully be removed. You may notice a white residue on
  - the grates. Wipe it off with a damp sponge. If white spots persist, wet the sponge with a 50/ 50 solution of vinegar and water and wipe the grates again.
  - When replacing the grates on the cooktop, be sure to locate them correctly. Grates should fit securely into the cooktop.

## **Grate Support Bumpers (on some models)**

- If any of the rubber grate support bumpers in the cooktop are missing or damaged, replacement parts can be obtained by calling GE Appliances
- To insert the new bumpers, simply place the coneshaped end of the bumper into the hole in the cooktop and push down while gently twisting the bumper.

## **Door and Drawer**

### **Cleaning the Oven Door**

#### Cleaning the Door Interior

- Do not allow excess water to run into any holes or slots in the door
- Wipe dish soap over any baked-on spatters on the glass. Use a single sided safety razor blade to clean it off . Then wipe over the glass with a soapy cloth to remove any residue and dry off.
- The area outside the gasket can be cleaned with a soapfilled plastic scouring pad. Do not rub or clean the door gasket - it has an extremely low resistance to abrasion.
- If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

#### Cleaning the Door Exterior

- If a stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Do not use this method on any other 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 cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

## **Removable Storage Drawer (on some models)**

- The storage drawer is a good place to store cookware and bakeware. Do not store plastics or 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.

#### Removing the Storage Drawer:

1. Pull drawer straight out until it stops

2. Tilt the front of the drawer upward and pull the drawer free of the range.

Replacing the Storage Drawer:

1. Reset the drawer slides on the range stops
2. Push directly backward until the drawer drops into place.
3. Slide the drawer all the way into the oven.

## Oven Light

- **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.
- **CAUTION -** Before replacing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Be sure to let the light cover and bulb cool completely. The oven light bulb is covered with a removable glass cover that is held in place with a bail-shaped wire. Remove the oven door, if desired, to reach the cover easily. See the Lift-Off Oven Door section for detailed oven door removal instructions.

Replacing the Light Bulb (glass cover on self clean models only):

1. Disconnect electrical power to the range
2. Hold the glass cover stable, so it doesn't fall when released.
3. Slide near the indent of the cover holder until the cover is released. Do not remove any screws to release the glass cover.
4. Replace bulb with a 40 watt - household appliance bulb. Do not touch hot bulb with hand or wet cloth. Only remove bulb when it is cool.
5. Hold glass cover stable over new bulb.
6. Pull the wire cover holder near the indent in the wire cover holder is located in the indent of the glass cover.
7. Connect electrical power to range.

## Oven Door

The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

Removing the Door:

1. Fully open the oven door
2. On each hinge, slide the hinge lock up, making sure it snaps into its fully raised position.

3. Firmly grasp both sides of the door near the handle.
4. Close the door until the top of the door is approximately 3" from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame

#### Replacing the Door:

1. Firmly grasp both sides of the door near the handle
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the hinge arms are not seated correctly. Lift the door off the range and repeat Step 2.
4. Push the hinge locks down to the locked position
5. Close the oven door.

## Troubleshooting Tips

... Before you call for service

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

### 1. My new oven doesn't cook like my old one. Is something wrong with the temperature settings?

- Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.
  - For the first few uses, follow your recipe times and temperatures carefully and use rack positions recommended in the Cooking Guide. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Oven Controls section

### 2. Food does not bake properly

- Oven controls improperly set.
  - See the Cooking Modes section.
- Rack position is incorrect or rack is not level.
  - See the Cooking Modes section and Cooking Guide.
- Incorrect cookware or cookware of improper size being used.
  - See the Cookware section.

- Oven temperature needs adjustment.
  - See the Oven Controls section

### 3. Food does not broil properly

- Oven controls improperly set.
  - Make sure you select the appropriate broil mode.
- Improper rack position being used.
  - See Cooking Guide for rack location suggestions.
- Cookware not suited for broiling.
  - Use a pan specifically designed for Cookware not suited for broiling.
- Aluminum foil on the broil pan has not been fitted properly or slit to drain grease.
  - If using aluminum foil on broil pan, wrap tightly and add slits conforming to those in the pan to allow grease to drain.

### 4. Oven temperature too hot or too cold

- Oven temperature needs adjustment.
  - See the Oven Controls section.

### 5. Oven and/or display appears not to work

- A fuse in your home may be blown or the circuit breaker tripped.
  - Replace the fuse or reset the circuit breaker
- Oven controls improperly set.
  - See the using the oven section

### 6. "Crackling" or "popping" sound

- This is the sound of the metal heating and cooling during both the cooking and cleaning functions.
  - This is normal.

### 7. Why is my range making a "clicking" noise when using my oven?

- Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements 'click' on and off more frequently than in older ovens to achieve better results during baking, broiling, and self-clean cycles.
  - This is normal.

8. Clock and timer do not work

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

9. Sometimes the oven takes longer to preheat to the same temperature

- Cookware, food, and/ or number of racks in oven.
  - Cookware, food, and racks in the oven will cause differences in preheat times. Remove excess items to reduce preheat time.

10. Oven light does not work

- Light bulb is loose or defective.
  - Tighten or replace bulb. See the Maintenance section for instructions on how to replace the bulb

11. Oven will not selfclean

- The temperature is too high to set a self-clean operation.
  - Allow the oven to cool and reset the controls.
- Oven controls improperly set.
  - See the Care and Cleaning section.

12. Excessive smoking during clean cycle

- Excessive soil or grease.
  - Turn the Oven Temperature Knob to OFF. Wait until the Oven cools below the unlocking temperature. Open the windows to rid the room of smoke. Wipe up the excess soil and reset the clean cycle.

13. Oven appears not to work

- Oven is in Sabbath Mode.
  - Verify, that the oven is not in Sabbath Mode. See the Sabbath Mode section

14. Oven not clean after a clean cycle

- Oven controls improperly set.
  - See the Care and Cleaning section.
- Oven was heavily soiled.
  - Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again.

15. Strong “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. See the Care and Cleaning section. This is temporary

15. Excessive smoking during broiling

- Food too close to burner element.
  - Lower the rack position of the food.

16. Oven door will not open when you want to cook.

- The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.
  - Allow the oven to cool below the locking temperature.

17. Burners do not light

- Battery is weak/ dead (cordless range)
  - Replace battery (see Replacing the 9V battery)
- Plug on range is not completely inserted in the electrical outlet.
  - Make sure electrical plug is plugged into a live, properly grounded outlet.
- Gas supply not connected or turned on.
  - See the Installation Instructions that came with your range.
- A fuse in your home may be blown or the circuit breaker tripped.
  - Replace the fuse or reset the circuit breaker.
- Burner parts not replaced correctly.
  - See the Care and Cleaning of the range section.
- Burner slots near the electrode, or the round lighter port on the oval burner, may be clogged. Remove the burners and clean them.
  - Check the electrode area for burned-on food or grease. See the Care and Cleaning of the range section.
- Food residue on electrode
  - Lightly polish flat tip of electrode with nail file or sandpaper until shiny

18. Top burners do not burn evenly

- Improper burner assembly.
  - Make sure the burner caps are seated correctly. See the Care and Cleaning of the range section.

- Burner slots on the side of the burner may be clogged.
  - Remove the burners for cleaning. See the Care and Cleaning of the range section.

19. Burner flames are very large or yellow

- Improper air to gas ratio.
  - If range is connected to propane gas, contact the technician who installed your range or made the conversion.

20. Surface burners light but bake and broil burners do not.

- Gas to the oven burners may have been shut off.
  - The oven gas shut-off is located on the gas regulator near the gas line attachment to your range. Locate it and flip the lever.

21. My oven door glass appears to be "tinted" or have a "rainbow" color.

- The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.
  - This is normal. Under certain light or angles, you may see this tint or rainbow color.

26. Drawer does not slide smoothly or drags

- The drawer is out of alignment.
  - Fully extend the drawer and push it all the way in. See the Care and Cleaning of the range section.
- Drawer is over-loaded or load is unbalanced.
  - Reduce weight or redistribute drawer contents.

**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.