

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 burners 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

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.

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 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.

The extra-large burner is designed to quickly bring large amounts of liquid to a boil. Some models have a POWER BOIL™ setting especially designed for use with cookware with a diameter of 11 inches or larger.

Types of Surface Burners



Round Burner

Use this burner for general cooking purposes. Size cookware appropriately to the flames.



**Multi-Ring Burner
(on some models)**

Use this burner for large cookware or for simmering applications.

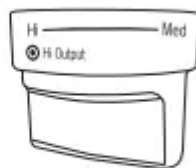


Oval Burner

Use this burner to cook on the griddle.

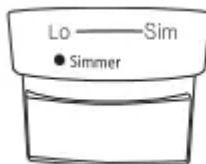
Multi-Ring Burner (some models)

For large cookware, activate all rings by setting set the burner between Hi and Med.



Side Views Of The Multi-Ring Burner Knob

For small cookware or low heating applications, only activate the inner rings by setting the burner between Lo and Sim.



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 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 (saucepans, coffee and teapots). Glass conducts heat 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.

Griddle (on some models)

Using Your Cast Iron Griddle (on some models)

The ribbed side of the reversible griddle can be used for food normally grilled.

Your griddle provides an extra-large cooking surface for meats, pancakes, and other foods usually prepared in a skillet. Before first use, rinse with hot water and dry thoroughly.

Prepare the surface with cooking spray or vegetable oil.

Griddle Precautions:

- Do not place the griddle in a microwave oven
- Do not clean your griddle in the dishwasher.
- If something has spilled to accumulate under the griddle, it should be cleaned up as soon as possible to prevent "baked on" food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot, soapy water as soon as it is cool.

Positioning Your Griddle

The cast-iron griddle can only be used over the center burner(s) of the rangetop. To position the griddle, remove the center grate (if present), and replace it with the griddle. Do not turn on the center burner(s) until you are certain the griddle has been positioned correctly.

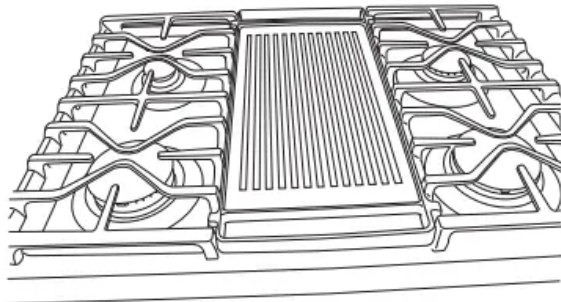
Preheating Your Griddle

For models with a non-reversible griddle, preheat your griddle by setting both center burners to 4 for 5-10 minutes before placing food on the griddle. For models with a reversible griddle, preheat your griddle by setting your center burner to Hi for 5-10 minutes before placing food on the griddle. Once the griddle is preheated, turn the knob on the burner(s) to the cook setting outlined in the table.

Preseasoned Reversible Cast-Iron Griddle

Type of Food	Cook Setting
Bacon	Med
Breakfast Sausage Links	Med
Eggs	Lo
Grilled Cheese	Med
Hamburgers	Med
Pancakes	Med
Warming Tortillas	Lo

Cook settings may need to be reduced if the griddle is used for an extended time.



Replace the center grate with the reversible cast iron griddle

Using Your Nonstick Aluminum Griddle (on some models)

Your griddle provides an extra-large cooking surface for meats, pancakes, and other foods usually prepared in a skillet. Before first use, rinse with hot water and dry thoroughly.

Griddle Precautions:

- Do not use oil on the griddle for extended lengths of time. Permanent staining and/or craze lines on the burner on at Hi for an extended amount of time without food can damage the nonstick coating.
- Use only plastic, nylon, wooden utensils, or SilverStone® kitchen tools to prevent marring of the coating.
- Never use knives or cut food on the griddle
- Do not use metal utensils with sharp points or rough, sharp edges which might damage the griddle surface.
- Store carefully to prevent scratching
- Do not place the griddle in a microwave oven
- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent "baked on" food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot, soapy water as soon as it is cool.
- Do not clean your griddle in the dishwasher

- Do not clean the griddle in the self-cleaning oven. Doing so will damage the nonstick coating. For instructions on how to clean the griddle, see the Cleaning the Cooktop section of this manual.

Positioning Your Griddle

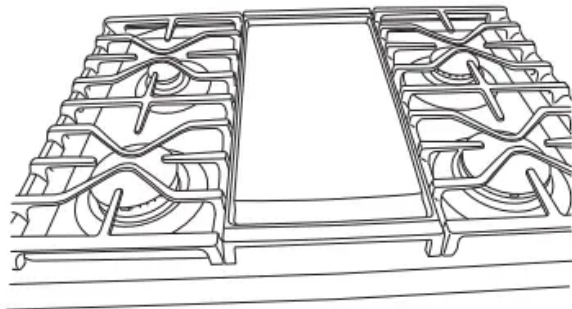
The nonstick aluminum griddle (on some models) can only be used over the center burner of the rangetop. To position the griddle, remove the center grate (if present), and replace it with the griddle. Do not turn on the center burner until you are certain the griddle has been positioned correctly.

Preheating Your Griddle

If your center burner is a single oval burner, preheat your griddle for 2-5 minutes on Hi before placing food on the griddle. If your center burner is a dual oval burner, preheat your griddle for 5-10 minutes on Hi before placing food on the griddle. Once the griddle is preheated, turn the heat down to the cook setting outlined in the table corresponding to your griddle. To determine the type of burner you have, see the Types of Surface Burners section.

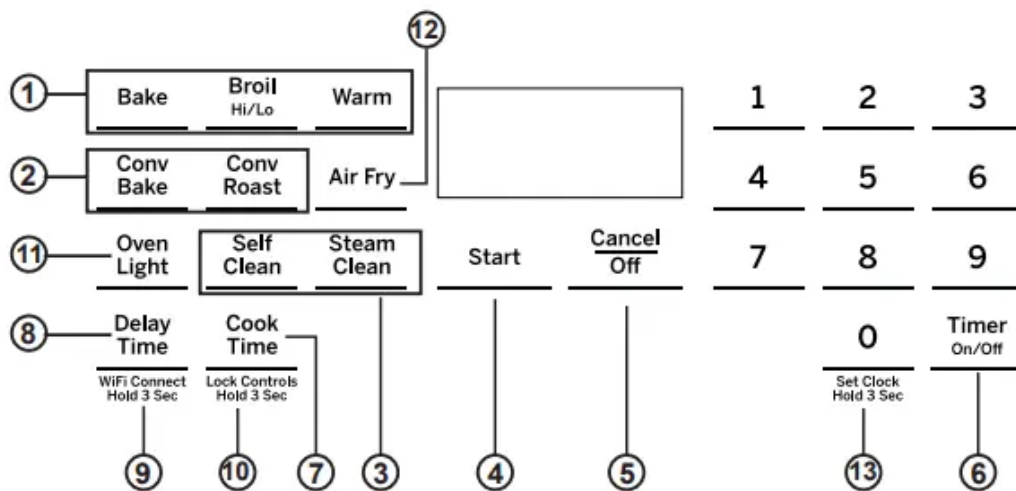
Nonstick Aluminum Griddle

Type of Food	Cook Setting
Bacon	Med
Breakfast Sausage Links	Med
Fried Eggs	Lo
Hamburgers	Med-Hi
Hot Sandwiches (such as Grilled Cheese)	Med
Pancakes	Med-Lo
Warming Tortillas	Med-Lo



Replace the center grate (if present) with the Nonstick Aluminum Griddle

Oven Controls



1. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil and Warm. See the Cooking Modes section for more information.

2. **Convection Cooking Modes:** Convection cooking uses increased air circulation to improve performance when baking on multiple racks. See the Cooking Modes section for more information.
3. **Clean:** There are two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
4. **Start:** Must be pressed to start any cooking, cleaning or timed function.
5. **Cancel/Off:** Cancels ALL oven operations except the clock and timer.
6. **Timer:** Works as a countdown timer. Press the Timer pad and use the number pads to program the time in hours and minutes. Press the Start/Enter pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off, press the Timer pad.
7. **Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Program the desired cooking mode and temperature and press Start. Then, press the Cook Time pad and use the number pads to program a cooking time in hours and minutes. Then, press Start again. This can only be used with Traditional Bake and Convection Bake, and Air Fry.
8. **Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Select a desired cooking mode. Use the number pad to program a baking temperature. Press the Delay Time pad. Use the number pads to program the time of day for the oven to turn on, and then press Start.
9. **WiFi Connect (on some models):** Allows you to control your oven remotely. For instructions on how to connect your oven, see the WiFi Connect section in this manual.
10. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press the Lock Controls pad, for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.
11. **Oven Light (on some models):** Turns the oven light on or off.
12. **Air Fry (on some models):** The Air Fry mode is designed to produce foods with a crispier exterior than traditional oven cooking. See the Oven Cooking Modes section for more information.
13. **Set Clock:** Sets the oven clock time. Press the Set Clock pad twice and the number pads to program the clock. Press Start to save the time.

WiFi Connect

Your oven is designed to provide you with two-way communication between your appliance and smart device. By using the WiFi Connect features, you will be able to control essential oven operations such as temperature settings, timers and cooking modes using your smartphone or tablet."

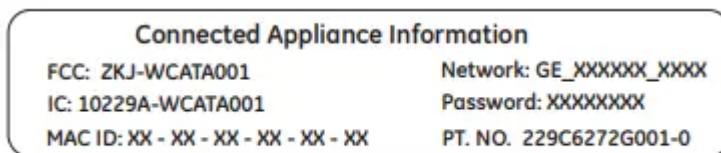
Select Settings then Wifi - follow the instructions on your oven display and phone app. It is necessary to turn on WiFi before using Remote Enable on your oven.

Connecting your WiFi Connect Enabled Oven

What you will need

Your GE Appliances oven uses your existing home WiFi network to communicate between the appliance and your smart device. In order to setup your GE Appliances oven, you will need to gather some information:

1. Each GE Appliances oven has a connected appliance information label that includes an Appliance Network Name and Password. These are the two important details that you will need to connect to the appliance. The label is typically located inside the door of the oven or drawer.
2. Have your smart phone or tablet ready with the ability to access the internet and download apps.
3. You will need to know the password of your home WiFi router. Have this password ready while you are setting up your GE Appliances oven.



Sample Label

Connect your GE Appliances oven

1. On your smart phone to learn more about connected appliance features and to download the appropriate app.
2. Follow the app onscreen instructions to connect your GE Appliances oven.
3. Once the process is complete, the connection light located on your GE Appliances oven display will stay on solid and the app will confirm you are connected.
4. If the connection light does not turn on or is blinking, follow the instructions on the app to reconnect. If issues continue, please call the Connected Call Center 1.866.626.2000 and ask for assistance regarding oven wireless connectivity.

To connect additional smart devices, repeat steps 1 and 2.

Note that any changes or modifications to the remote enable device installed on this oven that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.

REMOTE STARTING YOUR OVEN

To be able to start the oven remotely once connected to WiFi, press the Remote Enable pad and the icon will turn on in the display. The oven can now be remotely started with a connected device.



Opening an oven door or turning off the oven will turn off the icon. The icon must be lit to start the oven remotely. The icon is not required to change the oven temperature while it is running, set a timer or to turn the oven off from the phone app while the icon shows it is Wifi Connected.

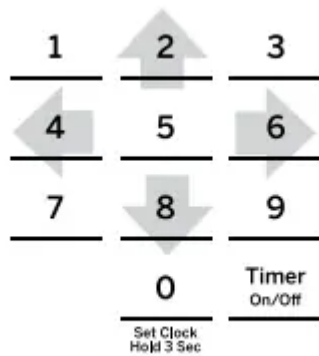
After using the oven, remember to verify that the icon is lit if you wish to start the oven remotely in the future.

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.

Special Features

There are several different special features on your range. To change the settings of these special features:

- Press the Bake and Broil pads at the same time and hold until the special features menu is displayed.
- Use the 2 or 8 number pads to scroll through the special features until the desired feature is displayed.
- Press the 6 number pad to enter into the feature's menu and scroll through the options.
- Once the desired option is displayed, press the 6 pad to save the setting and the 4 pad to exit the menu.



4 = Cancel/Back, 2 = Up, 8 = Down, 6 = Save/Forward

Adjust the Oven Temperature (OFSt)

This feature allows the oven baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects every cooking mode except broil.

Enter into the special features menu as outlined above. Scroll through the features until "OFSt" is displayed and press 6. Use the 2 pad to increase the adjusted temperature or use the 8 pad to decrease the adjusted temperature. Save and exit the special features menu.

End of Timer Signals (End tonE)

This is the tone that signals the end of a timer. The tone can be either continuous (Cont) or single (bEEP). The continuous setting (Cont) will repeatedly sound a tone every few seconds until a button on the control is pressed. A single setting (bEEp) will sound just a single tone at the end of the timer. Enter into the special features menu as outlined above. Scroll through the options until "End tonE" is displayed and press 6. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

Fahrenheit or Celsius Temperature Display (dEg Unit)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Enter into the special features menu as outlined above. Scroll through the options until "deg Unit" is displayed and press 6. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

Clock Display (CLoc diSP)

This feature (On/Off) specifies if the time of day is displayed. Enter into the special features menu as outlined above. Scroll through the options until "Cloc diSP is displayed and press 6. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

Clock Configuration (Cloc cFg)

This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12) or 24-hour military time display. Enter into the special features menu as outlined above. Scroll through the options until "Cloc cFg" is displayed and press 6. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

Sound Volume (Snd)

This feature allows the oven tone volume to be adjusted on and off (OFF). Enter into the special features menu as outlined above. Scroll through the options until "sound" is displayed and press 6. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu. The selected sound option will play once 6 is pressed.

Auto Recipe Conversion

This feature (On/Off), automatically adjusts the programmed recipe temperature in Convection Multi-

Bake mode. Enter into the special features menu as outlined above. Scroll through the options until "Auto rEciPE" is displayed. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

NOTE: This option does not convert baking time, only temperatures. This option does not adjust temperatures for Convection Roast mode.

Remote Enable (App ENbl) (on some models)

Allows you to control your oven remotely (On/Off). Enter the special features menu as outlined above. Scroll through the options until "App ENbl" is displayed. Use 6 to enter the menu and toggle the setting using the 2 or 8 key. Press the 6 key to save the setting and then 4 to exit the menu.

12-Hour Auto Shut Off (12H Shut)

This feature turns off the oven after 12 hours of continuous operation (On/Off). Enter the special features menu as outlined above. Scroll through the options until "12H Shut" is displayed. Use 6 to enter the menu and toggle the setting using the 2 or 8 key. Press the 6 key to save the setting and then 4 to exit the menu.

Sabbath Mode- Standard

This range offers a standard Sabbath mode*. Some of the Sabbath mode features that will be noticed by the consumer include the disabling of tones and disabling of oven lights. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set. While in standard Sabbath mode, the sensors will detect your actions but will not respond. The heating elements will cycle as they do while not in Sabbath mode. Please consult your local rabbi for additional guidance using the range during Shabbos and/or holiday.

Setting the Sabbath Mode

1. Press and hold Bake + Broil to enter special features menu.
2. Use number key 8 to navigate to "Sabb" menu, Enter the menu using number key 6.
3. Use number key 8 again to toggle the setting to ON. Use number key 6 to confirm the setting.
4. Use number key 4 to exit Special features menu.
5. A single left opening bracket will appear.

Starting a Continuous Bake

1. Press the Bake pad. (For double ovens, this operates the upper oven. If desiring to use 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.

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

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

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

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

Adjusting the Temperature

1. Press Bake or press Lower Oven and then Bake for lower oven in a double oven unit), use the 1 through number pads to select a different preset cooking temperature, and press Start/Enter.
2. Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

Starting a Timed Bake

1. Press the Bake pad.
2. If the desired temperature is 350F, use the 6 through 0 number pads 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.

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

Exit the Sabbath Mode

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

1. Press Cancel/Off to end any bake mode that may be running.
2. Press and hold Bake + Broll to enter special features menu.
3. Use number key 8 to navigate to "Sabb" menu, Enter the menu using num key 6.
4. Use number key 8 again to toggle the setting to OFF. Use number key 6 to confirm the setting.
5. Use number key 4 to exit Special features menu.

Sabbath Mode Power Outage Note

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

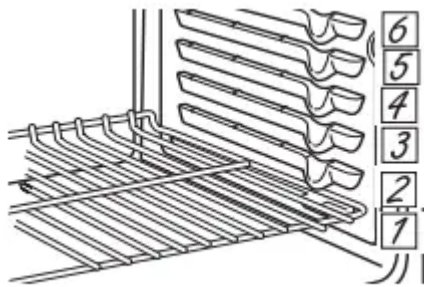
Oven Racks

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 1½" between pans to allow sufficient space for air to flow.

Your Oven may have extension racks and/or traditional flat racks.

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



The number of rack positions may vary by model.

Aluminum Foil and Oven Liners

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

Oven Cooking Modes

Bake

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food.

Preheating is generally recommended when using this mode. To use this mode press the Bake pad, enter a temperature with the number pads, and then press Start.

Convection Bake

This mode is intended for single rack baking when additional airflow is desired to enhance evenness.

Preheating is generally recommended when using this mode. To use this mode press the Conv Bake pad, enter a temperature with number pads, and then press Start.

Convection Roast

This mode is intended for roasting whole cuts of meat on a single rack. The utilization of all three elements and direct airflow down from the top of the oven improves browning and reduces cooking time. Check food earlier than the recipe suggests or use the probe when using this mode. To use this mode press the Conv Roast pad, enter a temperature with number pads, and 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. Broiling on rack position 6 is not recommended.

Broiling can be used for foods that would typically be grilled.

Adjust the rack position in order to vary the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior are desired. For best performance center the food below the broil heating element.

Press the Broil pad twice for High or once for Low depending on the amount of searing and the internal temperature that is preferred. The High setting is best for thinner cuts of meat and/or foods you prefer less done on the interior. The Low setting is preferred for thicker cuts of meat and foods you like to be cooked all the way through. It is not necessary to preheat the oven for these modes. Then press Start.

Air Fry

Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Select Air Fry, then input the desired set temperature and press Start. The temperature can be set between 300°F and 500°F. Preheating is not recommended for this mode. Follow traditional oven recipe or package guidelines for set temperatures and cook times; adjust cook time to achieve your desired crispness. Additional guidelines for using this mode can be found in the Cooking Guide.

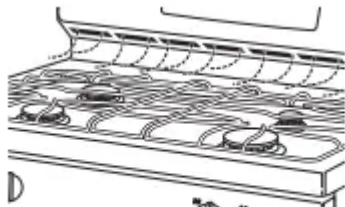
Warm

Warm mode is designed to keep hot foods at a higher temperature for up to 3 hours. 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. Press the Warm pad and then press Start.

Oven Air Vents

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.



Vent appearance and location vary.

Oven Cooking Guide

Oven 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.

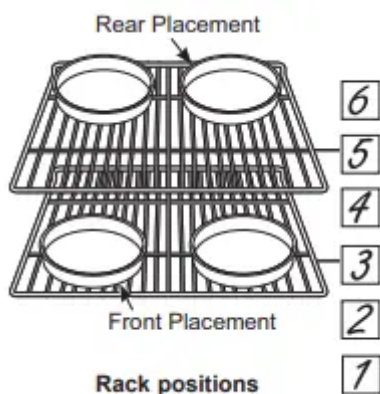
Air insulated pans heat slowly and can reduce bottom browning.

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.

Cookware used in broil modes and air fry must be broil- safe.

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Bake	3 and 5	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	4	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake	3 and 5 2, 4, 6	Use shiny cookware. Ensure adequate airflow.
Yeast Breads	Bake	3 or 4	
Beef & Pork			
Hamburgers	Broil High	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Steaks & Chops	Broil High	6 or 5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Roasts	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	3	If breaded or coated in sauce avoid Broil High modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heater.
Boneless chicken breasts	Broil Low Bake	3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil element or burner.
Whole turkey	Bake Convection Roast	1	Use a low sided pan such as a broil pan. Preheating is not necessary.
Turkey Breast	Bake Convection Roast	3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Fish	Broil Low	6 (1/2 inch thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heater.
Casseroles	Bake	3 or 4	
Frozen Convenience Foods			
Single Rack	Bake	4	Place food in oven prior to starting mode. Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Multiple Racks	Convection Bake	3 and 5	Use dark cookware for more browning/crisping; use shiny cookware for less browning. For multiple racks of pizzas, stagger left to right, do not place directly over each other.



*When baking four cake layers at a time, stagger the pans as shown to the right so that one pan is not directly above another.

Air Fry Cooking Guide

Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. Select Air Fry, then input the desired set temperature and press Start. The temperature can be set between 300°F and 500°F.

Air Fry Cookware Guidelines

- Only use broil safe cookware when using Air Fry mode.
- A dark sheet pan is recommended. A dark pan promotes better browning and crisping.
- Oven baking baskets and baking grids can also be used. A sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.

General Tips for Air Fry Mode

- The Air Fry mode is designed for cooking on a single rack.
- Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- The Air Fry mode is designed to be used without preheating.
- Rack position 4 is recommended for most foods. Use rack position 3 for thicker foods.
- When air frying foods with sauce, it is recommended to apply the sauce at the end of cooking.
- If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- For packaged foods, use traditional oven cooking instructions for set temperature and expected cook time.
- It is not necessary to flip or stir food during cooking
- Arrange food in a single layer on the pan, do not overload the pan.
- Always check internal food temperature to confirm minimum safe temperatures have been reached.

FOOD TYPE	RECOMMENDED RACK POSITION(S)	RECOMMENDED SET TEMPERATURES (F°)	RECOMMENDED COOK TIME (MIN)	NOTES
Fresh boneless fish or poultry pieces, breaded such as nuggets, tenders, fillets	4	375-400	15-30	User lower set temperatures for larger pieces. Use shiny cookware.
Fresh bone in chicken wings	4	375-400	25-40	Salt wings or coat in a dry rub, if using sauce apply after cooking or toward the end of cooking
Fresh bone in chicken drumsticks or thighs	3 or 4	375-400	30-55	User lower set temperatures for larger pieces.
Fresh French fries, thin (< ½ inch)	4	400-425	15-30	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Fresh French fries, thick (> ½ inch)	3 or 4	375-400	20-35	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Frozen packaged foods	3 or 4 (use rack position 3 for thicker foods)	Use traditional oven(not Air Fry) cooking instructions as a guideline for set temperature and cook time. Additional cook time beyond recommended package time may be required for some foods. If oven is hot when starting, food may cook faster than the minimum package time.		



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.

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 (on some models)

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 30 minutes 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.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using the Self Clean Mode. Self Clean uses very high temperatures to clean the oven interior. Only self-clean (black) racks and grates may remain in the oven during the self-clean cycle. All other items, including nickel plated (silver) racks, should be removed. If nickel plated (silver) racks are left in the oven during a self-clean cycle, the racks will tarnish. If either type of rack is left in the oven

during a self-clean cycle, the rack may become difficult to slide. See the Oven Racks section for instructions on how to improve.

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

To use the Self Clean feature:

1. Start with the oven at room temperature
2. Wipe excess grease and soils from the oven and interior door.
3. Remove all items other than self-clean (black) racks and grates, if desired.. See Cleaning the Cooktop to determine if your grates may be self-cleaned and for important details regarding grate placement.
4. Close the door.
5. Press the Clean pad, select Self Clean and then press Start/Enter.

You cannot open the door during the self-clean cycle. The door will remain locked after the self-clean cycle until the oven cools below the unlocking temperature. At the end of the self-clean cycle, allow the oven to cool and wipe any ash out of the oven.

Racks

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

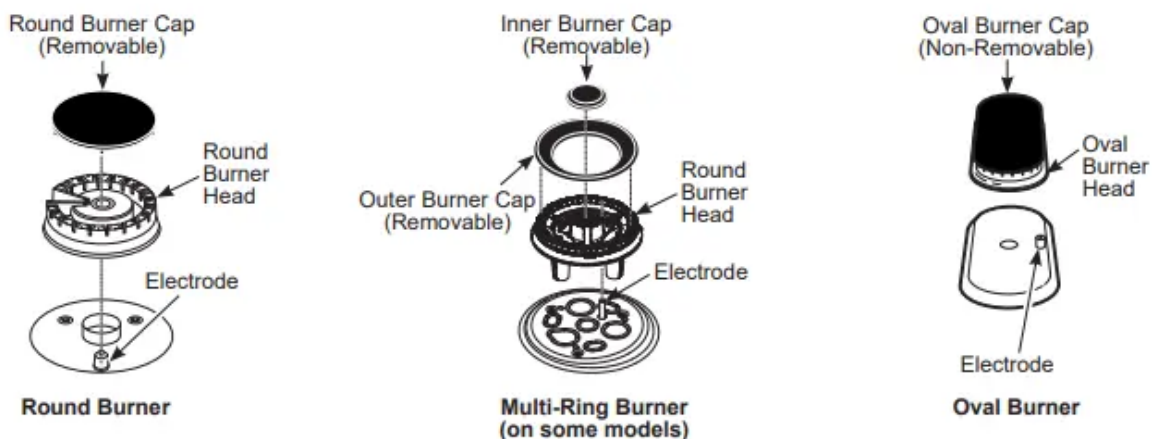
Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

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.

CAUTION Do not attempt to remove oval burner cap from burner head.



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.

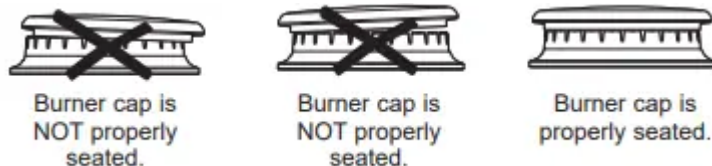
The ports in the burner heads must be kept clean at all times for an even, unhampered flame.

Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.

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.

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

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. Doing so will destroy the rubber bumpers and may affect the function of your surface burners.

Pocerlain-coated grates may gradually dull if cotinually exposed to self-clean temperatures.

If your oven is equipped with self-clean (black) racks, it is recommended to follow the instructions for placing grates on racks. If your oven is equipped with nickel plated (sliver) 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 self-clean racks:

1. Insert racks in positions 1, 3, and 5 or positions 2 and 4.
2. Gently place one grate on reach racks

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 grate(s) 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.

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

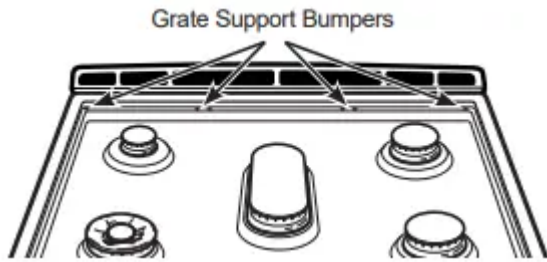
Grate Support Bumpers (on some models)

If any of the rubber grate support bumpers in the cooktop are missing or damaged, replacement parts can be obtained by calling GE Appliances at 1.800.GE.CARES (1.800.432.2737)

To insert the new bumpers, simply place the cone shaped end of the bumper into the hole in the



cooktop and push down while gently twisting the bumper.



Griddles (on some models)

Aluminum and Reversible Cast-Iron: Clean your reversible cast-iron griddle with a stiff brush and hot water. Using soap is not recommended, and hash detergents should never be used as they will remove the seasoning. Rinse with hot water and dry thoroughly. After rinsing, preseason the griddle by applying a light coat of cooking oil to the griddle surface. Wipe off excess oil with a paper towel.

Store in a cool, dry place.

Griddle Precautions:

- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent the spill from getting baked onto the cooktop.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot, soapy water as soon as it is cool.
- Do not wash your griddle in the dishwasher.
- Do not clean the griddle in the self-cleaning oven.

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 soap filled 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 Warming Drawer or Storage Drawer

However, the drawer may be removed if further cleaning is needed. Use soap and warm water to thoroughly clean.

To remove the drawer:

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

To replace the drawer:

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

Oven Light

NOTE: The glass cover should be removed only when cold. Wearing latex gloves may offer a better grip. 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. For your safety do not touch a hot bulb with a damp cloth. If you do the bulb may break.

To remove: Turn the glass cover counterclockwise $\frac{1}{4}$ turn until the tabs of the glass cover clear the grooves of the socket and pull the cover off. Remove the bulb.

To replace: Put in a new 40-watt appliance bulb. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise $\frac{1}{4}$ turn

NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Reconnect electrical power to the oven once the new bulb is installed.
- For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

Replacing the Light Bulb:

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 until 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.

To Remove the Door

1. Fully open the door
2. Pull the hinge locks up and away from the range frame to the unlocked position.
3. Firmly grasp both sides of the door near the top.
4. Close door until the top of the door is approximately 6" 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.

To Replace the Door

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

TROUBLESHOOTING TIPS

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.

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 Special Features section.

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 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.

Oven temperature too hot or too cold

- Oven temperature needs adjustment.
 - See the Cooking Modes section.

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.
- Oven is in Sabbath Mode.
 - Verify, that the oven is not in Sabbath Mode. See the Special Features section.
- The clock is turned off.
 - See the Setting section.

“Crackling” or “popping” sound

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

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.

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.

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.

Oven will not self-clean

- 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 Cleaning and Oven section.

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.

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.

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 for a 3 minimum of 3 hours.. See the Cleaning the Oven section. This is temporary.

Excessive smoking during broiling

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

Oven door will not open or LOCKED light is on when you want to cook.

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

"LOCK DOOR" flashes in the display

- The self-clean or steam-clean cycle has been selected but the door is not locked.
 - Close the oven door.

“F— and a number or letter” flash in the display You have a function error code.

- You have a function error code.
 - Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function code repeats, disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats again, call for service.

Power outage, clock flashes

- Power outage or surge
 - Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.

Lock Controls or Control Lockout feature is activated

- If LOC ON appears in the display, the range control is locked. Turn this feature off to use the range. See the Oven Controls section.

Burners do not light

- 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.

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.

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.

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.

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.

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.