

OPERATION

⚠ WARNING

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

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

How to Set

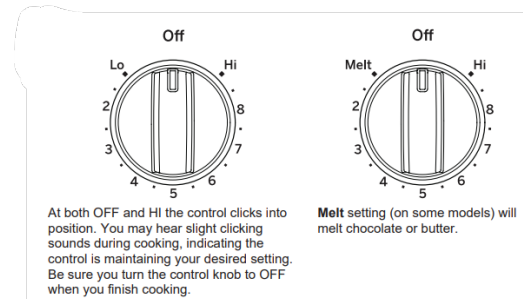
Push the knob in and turn in either direction to the setting you want.

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

For glass cooktop surfaces:

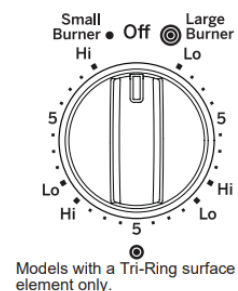
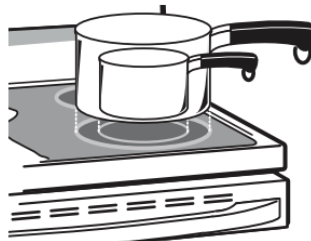
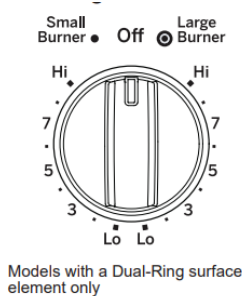
A HOT COOKTOP indicator light will:

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



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

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



Using the Warming Zone (on some models)

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

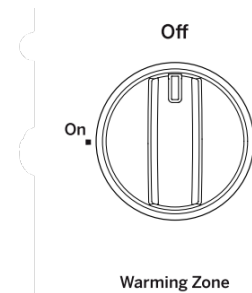
For models using the touch pads for warming zone control, see section on “Using the Oven” for additional details.

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

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

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

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



Surface Units - Knob-Free Models

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

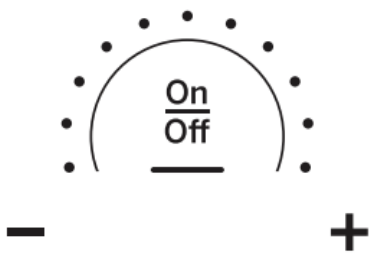
Radiant Glass Cooktop

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

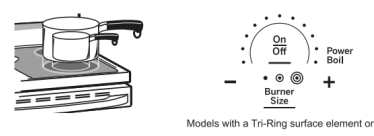
For glass cooktop surfaces:

A HOT COOKTOP indicator light will:

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

<p>To Turn On a Surface Unit:</p> <ol style="list-style-type: none"> 1. Touch the On/Off pad, then touch + or - pad. 2. Use the + or - pad to choose the desired power setting 3. For the dual and triple surface units, touch the Burner Size pad to select the desired burner size. <p>To Turn Off a Surface Unit:</p> <p>Touch the On/Off pad.</p>	
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Dual and Triple Surface Units (on some models)

<p>The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.</p>	 <p>Models with a Tri-Ring surface element only.</p>
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Precision Cooking Probe (some models)

The precision cooking probe works with your range to accurately control the temperature of a water bath for sous vide cooking and similar activities. See the full owner's manual at GEAppliances.com website for details and usage instructions.

Using the Warming Zone and Warming Drawer (some models)

	<p>FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.</p> <ul style="list-style-type: none"> • Always start with hot food. Do not use warm setting to heat cold food. • Do not use warm setting for more than 2 hours. • Failure to follow these instructions may result in foodborne illness.
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The warming zone is located at the back center of the cooktop.

Turn the warming zone on to a HI, MED, or LOW setting.

A surface on indicator light will illuminate when any surface unit is turned on.

For more details regarding the warming zone and warning drawer, please see full owner's manual at [GEAppliances website](http://GEAppliances.com)

Cleaning the Glass Cooktop

Burned-On Residue

- Allow the cooktop to cool.
- After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.

Damage from Sugary Spills and Melted Plastic

- Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop unless the spill is removed while still hot.
- Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.

Oven Controls

Start/Enter: Must be pressed to start any cooking, cleaning, or timed function.

Clock: Sets the oven clock time. Press the Settings pad and select clock. Follow the instructions to set the clock.

Cook Time: Counts down cooking time and turns off the oven when the cooking time is complete. Select the desired cooking mode. Use the number pads to program a baking temperature. Press the Options pad and select Cook Time. Use the number pad to program cook time in hours and minutes, then press Start/Enter. Cook Time is not available with all modes.

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.

Delay Time: Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the desired cooking mode pad. Use the number pads to program a baking temperature. Press the Options pad and select Delay Time. Use the number pads to program the time of day for the oven to turn on, then press Start/Enter. Delay Time is not available with all modes.

Special Features

Adjust the Oven Temperature

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. Press **Setting** pad and select **Oven Adjustment**. Use the number pad to select more or less heat. Once the adjustment is set, press **Save**.

Cooking Modes and Recommendations

NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal performance.

Bake: Use this mode for general baking on a single rack. Place food in approximately the center of the oven.

Convection Bake: Use this mode for baking on multiple racks. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to adjust the temperature when using this mode.

Convection Roast: Use this mode for roasting meats or vegetables. Auto Recipe Conversion is not applied in this mode.

Broil: Use this mode for searing foods. Always broil with the door closed. For better searing or browning, place food closer to the broil heater.

Oven Probe: Use the probe to bake foods to a precise temperature. For details on proper use see the full owner's manual.

Additional Modes: Your oven may have additional specialized cooking modes. Press Options to explore and see full owner's manual for details (on some models).

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. Never put foil on the oven bottom/floor or lower drawer. Foil can melt and permanently damage the drawer bottom.

Cleaning the Oven

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode.

Self-clean (black) racks may remain in the oven. Close the door. If the oven is too hot, you will not be able to start self-clean. Press the Self Clean pad. Use the number pads to enter any clean time between 3 and 5 hours and press start. The oven door will lock. For a moderately soiled oven, run a 3 hour self-clean cycle. For a heavily soiled oven, run a 5 hour self-clean cycle. The oven will turn off when the self-clean cycle is complete. The door will not unlock until the oven has cooled below the unlocking temperatures. After the oven has cooled down wipe ash out of the oven.

Steam Clean Mode

The Steam Clean feature is for cleaning light soils. To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press Steam Clean then press Start. The oven door will lock. You cannot open the door during the 30 minute steam clean. When the cycle completes, soak up remaining water and wipe the oven walls and door.

Troubleshooting



Problem	Possible Cause	What To Do
Surface units do not work properly or flashing power setting.	Improper cookware being used.	Wrong pan type. Use a magnet to check that cookware is induction-compatible. Use a flat induction-capable pan that meets the minimum size for the element being used. See the Pan Size and Shape section in full owner's manual.
	Pan is too small.	Pan size is below the minimum size for the element. See the Pan Size and Shape section in full owner's manual. Use smaller element.
	Pan not positioned correctly.	Center the pan in the cooking zone.
	Pan is not in full contact with glass surface.	Pan must be flat.
	In some areas, the power (voltage) may be low.	Cover pan with a lid until desired heat is obtained.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see that the control is set properly.
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. 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. NOTE: This adjustment affects Bake temperatures; it will not affect Broil or Clean.



Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
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 the Oven section.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.

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.