

Owner 's Manual for GE JS630SFSS

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Surface Units

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

Home Canning Tips

Be sure the canner is centered over the surface unit. Make sure the canner is flat on the bottom. To prevent burns from steam or heat, use caution when canning

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr and the Department of Agriculture Extension Service. Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil

For Models With a Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting. It is safe to place hot cookware on the glass surface even when the cooktop is cool. Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the Call surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this film.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board

Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter. The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the surface units off for a time if:

- the pan boils dry.
- the pan bottom is not flat.
- the pan is off-center.
- there is no pan on the unit

Oven Controls

1. Traditional Cooking Modes: Your oven has the following traditional cooking modes: Bake and Broil Hi/Lo. See the Cooking Modes section for more information
2. Self Clean: See the Cleaning the Oven section for important information about using this mode.
3. Start: Must be pressed to start any cooking, cleaning, or timed function.
4. Cancel/Off: Cancels ALL oven operations except the clock and timer.
5. Cook Time: Counts down cooking time and turns off the oven when the cooking time is complete. Press the Cook Time pad, use the number pads to program a cooking time in hours and minutes, then press Start. This can only be used with Bake.
6. Clock: Sets the oven clock time. Press the Set Clock pad and the number pads to program the clock. Press Start to save the time.
7. Timer On/Off: Works as a countdown timer. Press the Timer On/Off pad and the number pads to program the time in hours and minutes. Press the Start pad. If the oven is on, it will not turn off when the timer countdown is complete. To turn the timer off press the Timer On/Off pad
8. Delay Time: Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the Delay Time pad and use the number pads to program the time of day for the oven to turn on then press Start. Press the desired cooking mode and temperature then press Start. A cook time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake and Self-Clean.

NOTE: When using the delay time feature, 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
9. Oven Light: Turns the oven light on or off.
10. Lock Controls: Locks out the control so that pressing the pads does not activate the controls. Press and hold the 9 , 0 pad, for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

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 for three seconds.
- "SF" will appear in the display.
- Select the feature you want to change.
- When the change has been made, press the Start key to save the change and return to the time of day

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 Bake mode. No other cooking modes are affected. Press the Bake pad again to enter the temperature adjustment mode. A number between 35 and - 35 will display. Use the number pads to set the desired temperature adjustment and use the Bake pad to change between negative and positive. Press the Start pad to save the temperature adjustment.

End of Timer Signals

This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (BEEP). A continuous setting will continue to sound a tone until a button on the control is pressed. Press the Timer pad to view the current setting and then to change the setting.

Fahrenheit or Celsius Temperature Display

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Press the Cooking Time & Broil pads at the same time to view the current setting, press again to change the setting.

Clock Display

This feature specifies how the time of day will be displayed or if no time of day will be displayed. You can select a standard 12-hour clock (12 H), 24-hour military time display (24 H), or no clock displayed (oFF). Press the Clock pad to view the current setting, press again to change the setting

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.