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User Guide GE JTP27BABB Oven

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IF YOU NEED SERVICE

- You'll find many answers to common problems in the Before You Call For Service section.
- If you review our chart of Troubleshooting Tips first, you may not need to call for service at all.
- If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section of this manual.
- Visit our Website at: www.geappliances.com

IMPORTANT!

1. Fill out the Consumer Product Registration Card.
2. Two easy ways to register your appliance!
3. | Through the internet at www.geappliances.com
4. | Complete and mail the enclosed Product Registration Card

IMPORTANT SAFETY INFORMATION.

- For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.

IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

IMPORTANT:

- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.
- When using electrical appliances, basic safety precautions should be followed, including the following:
- | Use this appliance only for its intended purpose as described in this Owner's Manual.
- | Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.

- I Do not attempt to repair or replace any part of your oven unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- I Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- I Before performing any service, disconnect the oven power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- I Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- I Do not allow anyone to climb, stand or hang on the door. They could damage the oven, or cause severe personal injury.
- I Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Never allow anyone to climb, sit, stand or hang on the oven door.
- I Never leave the oven door open when you are not watching the oven.
- I Always keep combustible wall covering, curtains or drapes a safe distance from your oven.
- I Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your oven.
- I Always keep wooden and plastic utensils and canned food a safe distance away from your oven.
- I Teach children not to play with the controls or any other part of the oven.

COOK MEAT AND POULTRY THOROUGHLY

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

SELF-CLEANING OVEN

1. READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

2. SAVE THESE INSTRUCTIONS
3. Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips
Customer Service
4. Using the oven controls.
5. Throughout this manual. features and appearance may vary from your model.
6. Oven Control. Clock and Timer Features and Settings
7. BAKE Pad Press this pad to select the bake function.
8. BROIL HI/LO Pad Press this pad to select the broil function.
9. SELF CLEAN Pad Press this pad to select the self-cleaning function.
10. See the Using the self-cleaning oven section.
11. START Pad Must be pressed to start any cooking or cleaning function.
12. Display Shows the time of day. oven temperature. whether the oven is in the bake. broil or self cleaning mode and the times set for the timer or automatic oven operations.
13. If “F —and a number or letter” flash in the display and the oven control signals. this indicates a function error code. Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats. disconnect the power to the oven and call for service.
14. If your oven was set for a timed oven operation and a power outage occurred. the clock and all programmed functions must be reset.
15. The time of day will flash in the display when there has been a power outage.

OVEN LIGHT ON/OFF

- Pad Press this pad to turn the oven light on or off.

DELAY START

- Pad Use along with COOKING TIME or SELF CLEAN pads to set the oven to start and stop automatically at a time you set.

COOKING TIME

- Pad Press this pad and then press the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

CLEAR/OFF

- Pad Press this pad to cancel ALL oven operations except the clock and timer.

TEMP + and – Pads

- Press these pads to set the cooking temperature you want to use.

CLOCK

- Pad Press this pad before setting the clock.

HOUR and MIN + and –

- Pads Press these pads to set times up to 9 hours and 59 minutes—for example, the time of day on the clock, the timer, the starting and length of cooking time for timed bake and the starting and length of cleaning time for self-clean.

KITCHEN TIMER ON/OFF

- Pad Press this pad to select the timer feature.
- Lower Oven Control Settings on models with knob(s)
- OVEN Knob Turn this knob to the temperature setting you want.
- The OVEN CYCLE light glows until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.
- OVEN TEMP Knob Turn this knob to the temperature you want.
- OVEN SET Knob Turn this knob to the setting you want.
- The oven CYCLE light glows until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips Customer Service
- Special features of your oven control.
- Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.
- The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.
- When the display shows your choice, press the START pad. The special features will remain in memory after a power failure.

12 Hour Shut-Off

1. With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.
2. If you wish to turn off this feature, follow the steps below.
3. Press the upper oven BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows SF.
4. Press the DELAY START pad. The display will show 12 shdn (12 hour shut-off). Press the DELAY START pad again and the display will show no shdn (no shut-off).
5. Press the START pad to lock in the no shdn (no shut-off) feature and leave the control set in this special features mode.

NOTE:

- | On models with touch pad controls for both ovens. this activates this special feature for both ovens.
- | This feature is not available. for the lower oven. on models with oven knob(s).
- Fahrenheit or Celsius Temperature Selection
- Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.
- Press the upper oven BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows SF.
- Press the BROIL HI/LO pad. The display will show F (Fahrenheit).
- Press the BROIL HI/LO pad again. The display will show C (Celsius).
- Press the START pad.

NOTE:

- | On models with touch pad controls for both ovens. the new setting will be displayed for both ovens.
- | This feature is not available. for the lower oven. on models with oven knob(s).

Control Lockout

- Your control will allow you to lock down the touch pads so they cannot be activated when pressed.
- Press the upper oven BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows SF.
- Press the SELF CLEAN pad. The display will show LOC OFF.
- Press the SELF CLEAN pad again. The display will show LOC ON.
- Press the START pad to activate the control lockout feature and leave the control set in this special features mode.
- When this feature is on and the touch pads are pressed the control will beep and the display will show LOC.

NOTE:

- | The control lockout mode will not affect the CLOCK. KITCHEN TIMER ON/OFF and OVEN LIGHT ON/OFF touch pads.
- | On models with touch pad controls for both ovens. this activates this special feature for both ovens.
- | This feature is not available. for the lower oven. on models with oven knob(s).
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips Customer Service

- Special features of your oven control.
- Tones at the End of a Timed Cycle
- At the end of a timed cycle. 3 short beeps will sound followed by one beep every 6 seconds until the CLEAR/OFF pad is pressed. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:

- Press the upper oven BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows SF.
- Press the KITCHEN TIMER ON/OFF pad. The display shows CON BEEP (continuous beep). Press the KITCHEN TIMER ON/OFF pad again.
- The display shows BEEP. (This cancels the one beep every 6 seconds.)
- Press the START pad.

NOTE:

- | On models with touch pad controls for both ovens. this cancels the end of cycle tone for both ovens.
- | This feature is not available. for the lower oven. on models with oven knob(s).
- 12 Hour. 24 Hour or Clock Black-Out
- Your control is set to use a 12 hour clock.
- If you would prefer to have a 24 hour military time clock or black-out the clock display. follow the steps below.
- Press the upper oven BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows SF.
- Press the CLOCK pad once. The display will show 12 hr. If this is the choice you want press the START pad.
- Press the CLOCK pad again to change to the 24 hour military time clock.
- The display will show 24 hr. If this is the choice you want press the START pad.
- Press the CLOCK pad again to black out the clock display. The display will show OFF. If this is the choice you want press the START pad.

NOTE:

- If the clock is in the black-out mode you will not be able to use the Delay Start function.
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips
Customer Service
- Cook and Hold
- Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after the cooking function is finished.

- To activate this feature. follow the steps below.
- Both touch pad ovens follow the same step 1. First press the upper oven BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows SF. Then proceed with steps 2 through 3. using the pads for the upper or lower oven.
- Press the COOKING TIME pad. The display will show Hld OFF.
- Press the COOKING TIME pad again to activate the feature. The display will show Hld ON.
- Press the START pad to activate the cook and hold feature and leave the control set in this special features mode.

NOTE:

- This feature is not available. for the lower oven. on models with oven knob(s).
- Changing the Speed of the + or – Pads
- As you use the + or – pads when setting a time or temperature. you may notice the display changes slowly. This special feature allows you to change the speed. To set the speed you prefer. follow the steps below.
- Press the upper oven BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows SF.
- Press the + pad. The display will show you a set speed between 1 and 5.
- Press the + pad to increase the speed up to the number 5.
- Press the – pad to decrease the speed down to the number 1.
- Press START to activate the setting and leave the control set in this special features mode.
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips
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Using the oven.

- To avoid possible burns. place the shelves in the desired position before you turn the oven on.
- Before you begin...
- The shelves have stop-locks. so that when placed correctly on the supports. they will stop before coming completely out. and will not tilt.
- When placing and removing cookware. pull the shelf out to the bump on the shelf support.
- To remove a shelf. pull it toward you. tilt the front end up and pull it out.
- To replace. place the end of the shelf (stop-locks) on the support. tilt up the front and push the shelf in.

NOTE:

- 30" ovens (shown) have 7 shelf positions.
- 27" ovens have 4 shelf positions.
- How to Set the Oven for Baking or Roasting
- Press the BAKE pad.
- Press the TEMP + or – pads to set the desired temperature.

Press the START pad.

- Check food for doneness at minimum time on recipe. Cook longer if necessary.
- Press the CLEAR/OFF pad when cooking is complete.

NOTE:

- On some models the lower oven is controlled with a knob or knobs. To set the oven for baking turn the knob to the desired setting and temperature. Turn the knob to OFF when baking is complete.
- If you have a two knob system, turn both knobs to the desired setting and temperature to bake and to the OFF position when baking is complete.

NOTE:

- A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

Preheating and Pan Placement

- Preheat the oven if the recipe calls for it.
- To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- For ovens without a preheat indicator light or tone, preheat 10 minutes.
- Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two shelves, stagger the pans so one is not directly above the other, and leave approximately 1 1/2" between pans, from the front, back and sides of the wall.

Aluminum Foil

- You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.
- Aluminum foil may also be used to catch a spillover.
- Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking.

- A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.
- Cut slits in the foil just like the grid.
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips Customer Service

How to Set the Oven for Broiling

1. Place the meat or fish on the broiler grid in the broiler pan.
2. Follow suggested shelf positions in the Broiling Guide.
3. If your oven is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.
4. Press the BROIL HI/LO pad once for HI Broil.
5. To change to LO Broil, press the BROIL HI/LO pad again.

Press the START pad.

- When broiling is finished, press the CLEAR/OFF pad.

NOTE:

- On some models the lower oven is controlled with a knob or knobs. To set the oven for broiling turn the knob to BROIL. Turn the knob to OFF when broiling is complete.
- If you have a two knob system, turn both knobs to the BROIL position to broil and to the OFF position when broiling is complete.
- Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

Broiling Guide

1. 24" & 27" Ovens 24" & 27" Ovens 30" Ovens 30" Ovens Quantity and/ Ovens Shelf First Side Second Side Shelf First Side Second Side Food or Thickness Position Time (min.) Position Time (min.) Comments
2. Ground Beef 1 lb. (4 patties) Space evenly. Up Well Done 1/2 to 3/4" thick to 8 patties take about the same time.
3. Beef Steaks Rare 1" thick Steaks less than Medium 1 to 1 1/2 lbs. 1" thick cook Well Done through before browning.
4. Rare 1 1/2" thick Pan frying is Medium 2 to 2 1/2 lbs. 14–16 14–16 recommended.
5. Well Done 20–25 20–25 Slash fat.
6. Chicken 1 whole 10–15 Reduce time about 2 to 2 1/2 lbs..
7. 5 to 10 minutes split lengthwise per side for cut-up chicken. Brush each side with melted butter.

Broil skin-side down first.

1. Lobster Tails 13–16 Do not 13–16 Do not Cut through back of 6 to 8 oz. each turn over. shell. Spread open.
2. Brush with melted butter before broiling and after half of broiling time.
3. Fish Fillets 1/4 to 1/2" thick Handle and turn very carefully.
4. Brush with lemon butter before and during cooking. if desired. Preheat broiler to increase browning.
5. Ham Slices 1" thick Increase time 5 to (precooked) 10 minutes per side for 1 1/2" thick or home-cured ham.

To Set the Timer

- Press the KITCHEN TIMER ON/OFF pad.
- Press the HOUR and MIN + or – pads until the amount of time you want shows in the display.
- If you make a mistake. press KITCHEN TIMER ON/OFF and begin again.
- Press the START pad.
- After pressing the START pad. SET disappears; this tells you the time is counting down. although the display does not change until one minute has passed.
- When the timer reaches :00. the control will beep 3 times followed by one beep every 6 seconds until the KITCHEN TIMER ON/OFF pad is pressed.
- The 6 second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.
- The timer is a minute timer only.
- The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

To Reset the Timer

1. If the display is still showing the time remaining. you may change it by pressing the KITCHEN TIMER ON/OFF pad. then press the HOUR and MIN + or – pads until the time you want appears in the display.
2. If the remaining time is not in the display (clock. delay start or cooking time are in the display). recall the remaining time by pressing the KITCHEN TIMER ON/OFF pad and then pressing the HOUR and MIN or – pads to enter the new time you want.

To Cancel the Timer

- Press the KITCHEN TIMER ON/OFF pad twice.
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips Customer Service

- Using the timed baking and roasting features. (ovens operated with touch pads)
- On models with touch pad controls for both ovens. you can use timed baking in one oven while using self-clean in the other; you can also use timed baking in both ovens at the same time.

NOTE:

1. 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.
2. How to Set an Immediate Start and Automatic Stop
3. The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically.
4. Make sure the clock shows the correct time of day.

Before a Clean Cycle

- The oven must be cool in order to set the self clean cycle.
- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.
- Remove the broiler pan. broiler grid. all cookware and any aluminum foil from the oven.
- The oven shelves can be self-cleaned. but they will darken. lose their luster and become hard to slide.
- Do not use abrasives or oven cleaners.
- Clean the top. sides and outside of the oven door with soap and water.
- Make sure the oven light bulb cover (on some models) is in place and the oven light is off.

IMPORTANT:

- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well ventilated room.
- IOn models with touch pad controls for both ovens. you can set a clean cycle in both ovens at the same time.
- The last oven set will automatically delay its start until the end of the first oven's clean cycle.
- IOn models with touch pad controls for both ovens. you can use timed baking in one oven and self-clean the other at the same time.
- Wipe up heavy soil on the oven bottom. (appearance may vary)

How to Set the Oven for Cleaning

- Press the SELF CLEAN pad.
- Using the HOUR and MIN + or – pads. enter the desired clean time. if a time other than 4 hours is needed.
- Clean cycle time is normally 4 hours.
- You can change the clean time to any time between 3 hours and 5 hours. depending on how dirty your oven is.
- Press the START pad.
- The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCKED DOOR light goes off.
- When the LOCKED DOOR light is off. open the door.
- If the words LOCK DOOR will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle. press the CLEAR/OFF pad. When the LOCKED DOOR light goes off indicating the oven has cooled below the locking temperature. open the door.
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips Customer Service
- Using the self-cleaning oven. (ovens operated with touch pads)
- The oven door must be closed and all controls must be set correctly for the cycle to work properly.

How to Delay the Start of Cleaning

- Press the SELF CLEAN pad.
- Using the HOUR and MIN + or – pads. enter the desired clean time.
- Press the DELAY START pad.
- Using the HOUR and MIN + or – pads. enter the time of day you want the clean cycle to start.
- Press the START pad.
- The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCKED DOOR light goes off.
- When the LOCKED DOOR light is off. open the door.

NOTE:

- On models with touch pad controls for both ovens, you can set a delay clean in both ovens at the same time. The second oven set will automatically delay the start of cleaning until the end of the first oven's clean cycle.
- To recall the start time of the second oven set, press the DELAY START pad on the controls for the second oven.

After a Clean Cycle

- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.
- If white spots remain, remove them with a soap filled steel wool pad and rinse thoroughly with a vinegar and water mixture.
- These deposits are usually a salt residue that cannot be removed by the clean cycle.
- If the oven is not clean after one clean cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- If the shelves become hard to slide, wipe the shelf supports with cooking oil.
- Safety Instructions Operating Instructions Care and Cleaning Troubleshooting Tips Customer Service
- Lift the door straight up and off the hinges.
- The gasket is designed with a gap at the bottom to allow for proper air circulation.
- 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.

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.