



Electric Coil & Radiant Ranges

Safety Information
Operating Instructions

Care and Cleaning

Troubleshooting Tips

Accessories

Consumer Support

Owner's Manual

*Coil Top and
Radiant Top Models*

<i>Standard Clean Models</i>	<i>Self-Clean Models</i>
JBS03	JB600
JBS07	JBP15
JBS15	JBP22
JBS27	JBP27
JBS56	JBP60
RB525	JBP61
RB526	RB740
RB536	RB757
RB540	RB758
	RB787
	RB790
	RB800

*Write the model and serial
numbers here:*

Model # _____

Serial # _____

IMPORTANT SAFETY INFORMATION.

READ ALL INSTRUCTIONS BEFORE USING.

WARNING!

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.



ANTI-TIP DEVICE

	<ul style="list-style-type: none">• All ranges can tip.• BURNS•
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To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

To check if the bracket is installed and engaged properly, remove the storage drawer or kick panel and look underneath the range to see that the leveling leg is engaged in the bracket. On models without a storage drawer or kick panel, carefully tip the range forward. The bracket should stop the range within 4 inches. If it does not, the bracket must be reinstalled. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

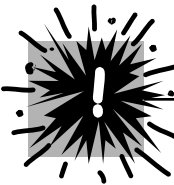
For free-standing or slide-in ranges, never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.



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.



SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

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 **CAUTION:**



COOK MEAT AND POULTRY THOROUGHLY...

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.



▲ WARNING! SAFETY PRECAUTIONS

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REMEMBER:

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IMPORTANT SAFETY INFORMATION.
READ ALL INSTRUCTIONS BEFORE USING.

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SELF-CLEANING OVEN *(on some models)*

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WARMING DRAWER *(on some models)*

- **Do not touch the heating element or the interior surface of the warming drawer.**

REMEMBER:

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SURFACE UNITS—ALL MODELS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

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**IMPORTANT SAFETY INFORMATION.
READ ALL INSTRUCTIONS BEFORE USING.**

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NOTE:

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the glass cooktop

Cleaning

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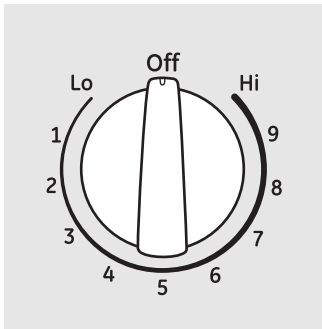
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Using the surface units.

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



Be sure you turn the control knob to Off when you finish cooking.

How to Set

Off Hi clicks clicking

Indicator Lights

(on radiant glass models only)

HOT SURFACE **HOT COOKTOP**
()

SURFACE UNIT **BURNER ON**
()

NOTE: The **SURFACE UNIT** or **BURNER ON** indicator light may glow between the surface control settings of **Lo** and **Off**, but there is no power to the surface units.

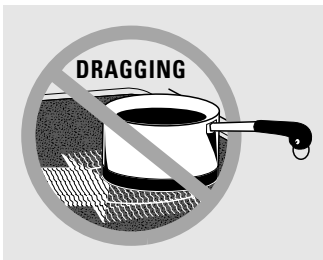
Using the radiant surface units. *(on some models)*



Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of
the surface unit you are cooking on.



About the radiant surface units...

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.

Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.

- 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 discoloration.
- 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.

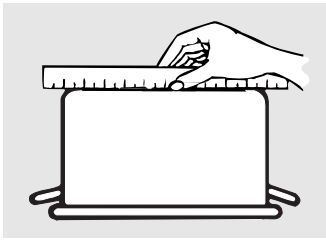
Temperature Limiter

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

Selecting types of cookware.

GEAppliances.com

The following information will help you choose cookware which will give good performance on glass cooktops.



Check pans for flat bottoms by using a straight edge.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

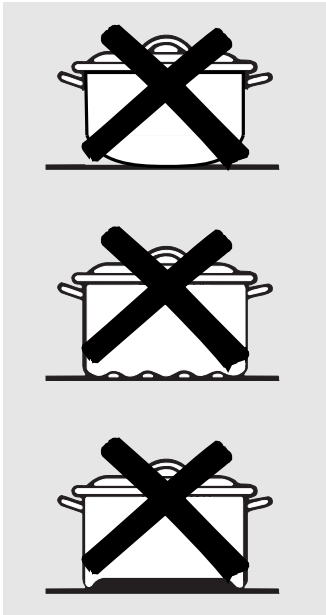
Glass-ceramic:

usable, but not recommended

Stoneware:

usable, but not recommended

Home Canning Tips:



Pans with rounded, curved, ridged or warped bottoms are not recommended.

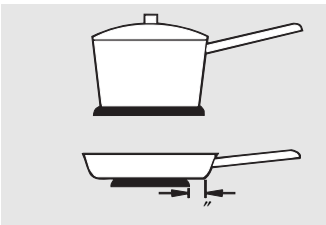
Copper Bottom:

recommended

Porcelain Enamel Covered Cast Iron:

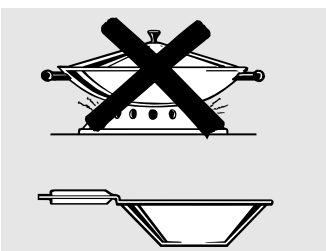
recommended

The following information will help you choose cookware which will give good performance on coil cooktops.



Not over 1 inch

Surface Cookware Tips



Use only flat-bottomed woks.

Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Safety Instructions

Operating Instructions

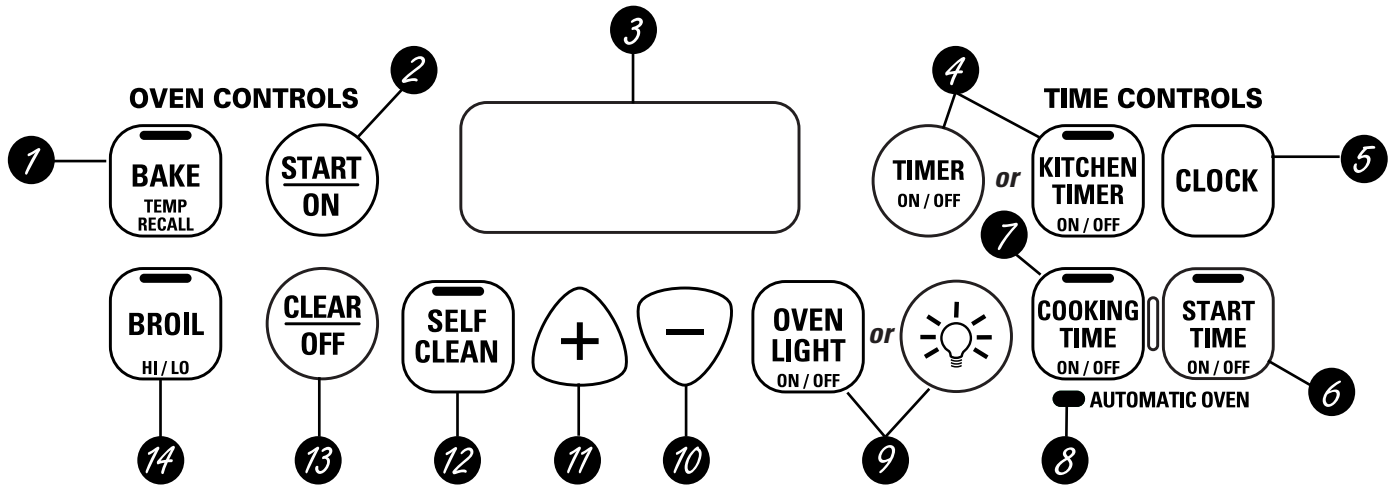
Care and Cleaning

Troubleshooting Tips

Consumer Support

Using the oven controls. *(on some models)*

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



Oven Control, Clock and Timer Features and Settings



1 BAKE/TEMP RECALL Pad

BAKE Light

2 START/ON Pad

3 Display

PRE

If "F- and a number or letter" flash in the display and the oven control signals, this indicates a function error code.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage. Reset the clock.

If the function error code appears during the self-cleaning cycle, check the oven door latch. The latch handle may have been moved, even if only slightly, from the latched position. Make sure the latch is moved to the right as far as it will go.

Touch 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 range and call for service.

4 KITCHEN TIMER ON/OFF or
TIMER ON/OFF pad

TIMER Light

5 CLOCK Pad

6 START TIME ON/OFF Pad (on some models)
COOKING TIME ON/OFF
SELF CLEAN

START TIME Light

7 COOKING TIME ON/OFF Pad (on some models)

COOKING TIME Light



Oven Control, Clock and Timer Features and Settings

8 **AUTOMATIC OVEN** Light (on some models)

Indicator Lights (on some pads)

START TIME **COOKING TIME**

EDIT **START TIME ON/OFF** **COOKING TIME ON/OFF**

9 **OVEN LIGHT ON/OFF** or ☼ Pad

BAKE (**START TIME** **START TIME**)

10 - Pad

BAKE/TEMP RECALL)

11 + Pad

12 **SELF CLEAN** Pad (on some models)

Using the self-cleaning oven

CLEAN Light

13 **CLEAR/OFF** Pad

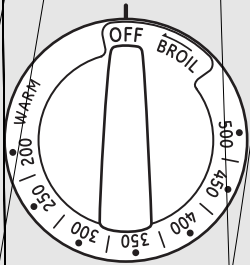
ALL

14 **BROIL HI/LO** Pad

BROIL Light

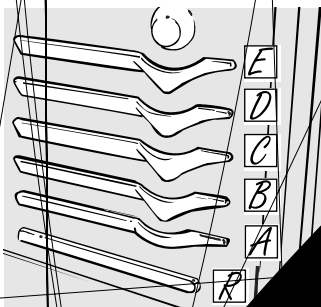
HI **LO BROIL**

Using the oven.



(On some models—
appearance will vary)

(On some models—
appearance will vary)



Before you bake

To avoid problems
in the dark
oven

The oven has 5 rack positions.

It also has a special low
position for extra large items, such
as turkey.

Type of Margarine Will Affect Baking Performance!

Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product. %

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become. %

Preheating and Pan Placement

For ovens without a preheat indicator light or tone, preheat 10 minutes.

On some models, the display will show "PRE" while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature. "

Aluminum Foil

Do not use aluminum foil on the bottom of the oven.

How to Set the Oven for Broiling

If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven rack one position higher.

- without*
- 1
 - 2 Broiling Guide.
 - 3

- with*
- 1
 - 2 Broiling Guide.
 - 3

- 4
- 5 LO Broil

4 BROIL HI/LO

5 Broil HI/LO
START/ON

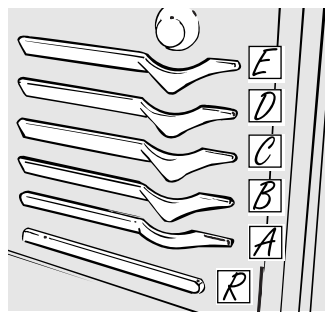
6 CLEAR/OFF

Using the oven.

Broiling Guide

Food	Quantity and/ or Thickness	Rack* Position	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef	(") ")				
Beef Steaks	") ")				")
Chicken					
Bakery Product ()	()				
Lobster Tails					
Fish Fillets	(")				
Salmon	(") (")				
Ham Slices ()	") ")				
Pork Chops	(") (")				
Lamb Chops	(") (")				

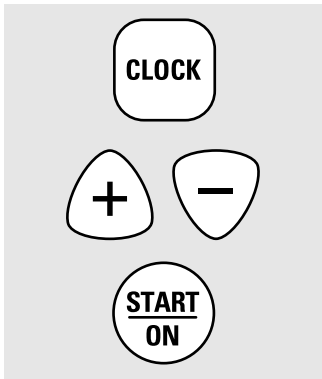
† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)



The oven has 5 rack positions.

*See illustration for description of rack positions.

Not all features are on all models.



Make sure the clock is set to the correct time of day.

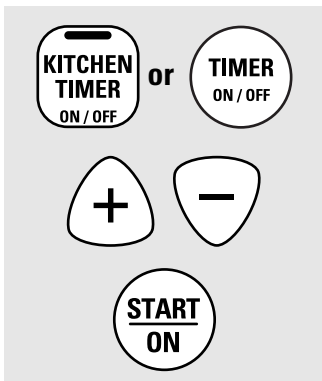
To Set the Clock

- 1 **CLOCK**
 - 2 **+ -**
 - 3 **START/ON**
- CLOCK**

To check the time of day when the display is showing other information, simply touch the **CLOCK** pad. The time of day shows until another pad is touched.

To Turn Off the Clock Display

- 1 **CLOCK**
- 2 **CLOCK**



The timer is a minute timer only.
The **CLEAR/OFF** pad does not affect the timer.

To Set the Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

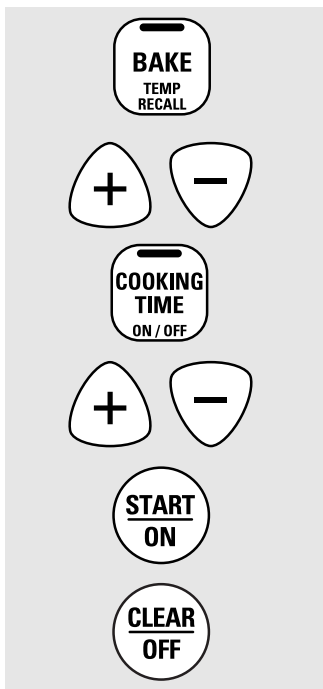
- 1 **KITCHEN TIMER ON/OFF** or **TIMER ON/OFF**
- 2 **+ -**
- 3 **START/ON**
- 4 **TIMER ON/OFF** **:00,** **KITCHEN TIMER ON/OFF**

If you make a mistake, touch the **KITCHEN TIMER ON/OFF** or **TIMER ON/OFF** pad and begin again.

Using the timed baking and roasting features. (on some models) GEAppliances.com

Do not lock the oven door with the latch during timed cooking. The latch is used for self-cleaning only.

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.



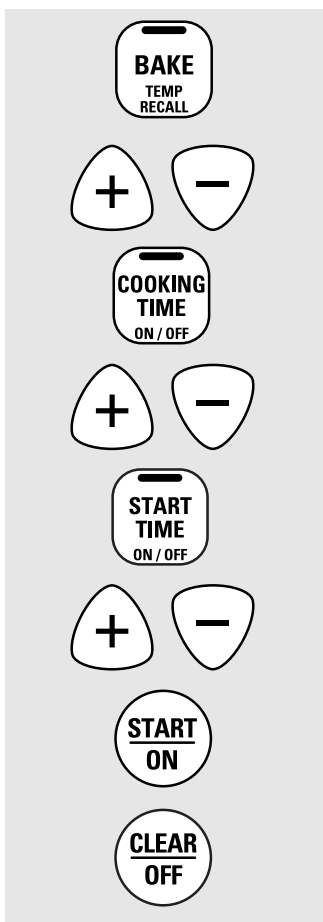
How to Set an Immediate Start and Automatic Stop

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.

- 1 **BAKE**
 - 2 + -
 - 3 **COOKING TIME**
 - 4 + -
 - 5 **START/ON**
 - 6 **CLEAR/OFF**
- () PRE

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after controls are off.



How to Set a Delayed Start and Automatic Stop

The oven will turn on at the time of day you set, cook for a specific length of time and then turn off automatically.

- 1 **BAKE**
 - 2 + -
 - 3 **COOKING TIME**
 - 4 + -
 - 5 **START TIME**
 - 6 + -
 - 7 **START/ON**
 - 8 **CLEAR/OFF**
- () PRE

NOTE: Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after controls are off.

NOTE: An attention tone will sound if you are using timed baking and do not touch the **START/ON** pad.

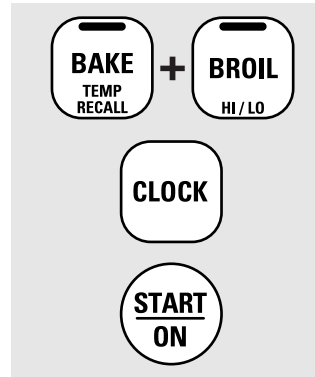
Special features of your oven control.

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, touch the **START/ON** pad. The special features will remain in memory after a power failure.

NOTE: The Sabbath feature and the Thermostat Adjustment feature are also Special Features, but they are addressed separately in the following sections.



12 Hour Shut-Off

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.

1

BAKE BROIL HI/LO
SF.

2

CLOCK
ON ()
CLOCK
OFF ()

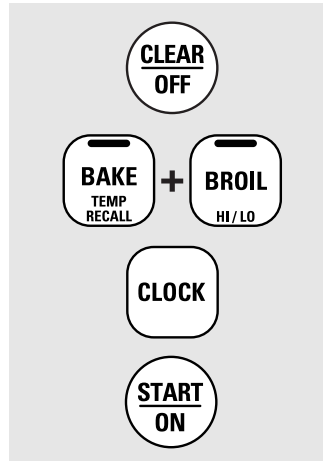
3

START/ON

OFF

Using the Sabbath Feature. *(on some models)*

(Designed for use on the Jewish Sabbath and Holidays)



How to Exit the Sabbath Feature

- 1 CLEAR/OFF
- 2
- 3 BROIL HI/LO both BAKE at the same time SF.
- 4 CLOCK ON OFF ON OFF
- 5 START/ON

Special Features
12 Hour Shut-Off

NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

Adjust the oven thermostat—Easy to do yourself!

GEAppliances.com

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40°F.

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures (on some models). The adjustment will be retained in memory after a power failure.

To Adjust the Thermostat with this Type of Knob

- 1 Pull the OVEN TEMP knob off the range and look at the back side.

- 2 increase

"MAKE HOTTER."

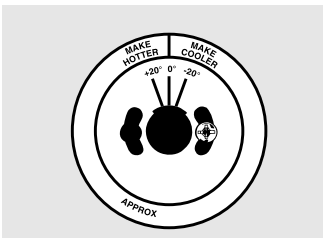
decrease

"COOLER."

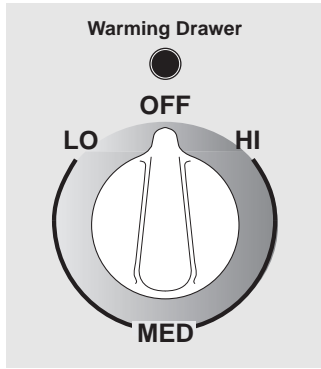
- 3 After the adjustment is made,

"MAKE

- 4



Using the warming drawer. *(on some models)*



Appearance may vary.

Control Knob *(on models equipped with a knob)*

NOTE:

LO
MED
HI

ON Signal Light

ON

OFF

When Using the Warming Drawer

Always start with hot food.

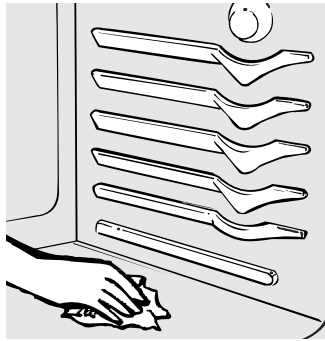
Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.

Setting LO
Setting MED
Setting HI

⚠ CAUTION: *Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty.*

Using the self-cleaning oven. *(on some models)*

Never force the latch handle. Forcing the handle will damage the door lock mechanism.
The oven door must be closed and all controls set correctly for the cycle to work properly.



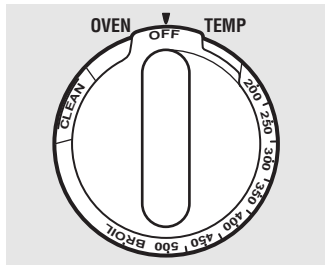
Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

CAUTION: The grates and drip pans (if so equipped) should never be cleaned in the self-cleaning oven.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.

IMPORTANT:



Appearance may vary.

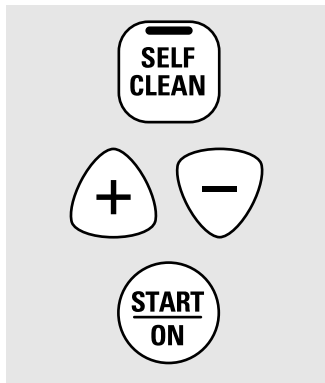
How to Set the Oven for Cleaning *(on models with knobs)*

- | | | | | |
|----------|----------------|----------|-----|-----------|
| | Before a Clean | 3 | OFF | OVEN TEMP |
| 1 | | | | |
| 2 | OVEN TEMP | CLEAN | | OVEN TEMP |

The Clean Time is 4 hours and 20 minutes. The self clean light will come on and stay on until the self clean cycle is complete.

The oven shuts off automatically when the clean cycle is complete.

NOTE:



How to Set the Oven for Cleaning *(on some models with press pads)*

- | | | | |
|----------|----------------|--|------------|
| | Before a Clean | | CLOCK |
| 1 | | | SELF CLEAN |
| 2 | SELF CLEAN | | |
| 3 | + - | | |

The Clean Time is normally 4 hours and 20 minutes. You can change the Clean Time to any time between 3 and 5 hours, depending on the amount of soil in your oven.

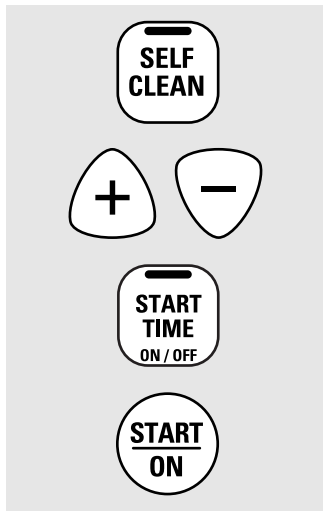
5

NOTE:

- | | |
|----------|----------|
| 4 | START/ON |
|----------|----------|

CLEAN

The oven door must be closed and all controls set correctly for the cycle to work properly.



How to Delay the Start of Cleaning

You can set the oven control to delay-start the oven, clean for a specific length of time and then turn off automatically.

Change the Start Time by touching the + or - pads. The start time will appear in the display.

- | | | |
|--------------|----------------|------------|
| | Before a Clean | |
| Cycle | | CLOCK |
| 1 | | SELF CLEAN |
| NOTE: | | |
| 2 | SELF CLEAN | 6 |
| 3 | + - | |

The Clean Time is preset for 4 hours and 20 minutes. You can change the Clean Time to any time between 3 and 5 hours, depending on the amount of soil in your oven. If a different Clean Time is desired, touch the + or - pads until the desired Clean Time is displayed.

- | | |
|----------|------------|
| 4 | START TIME |
|----------|------------|

To Stop a Clean Cycle

CLEAR/OFF

After a Clean Cycle

- -
 -
- CLOCK
- COOKING TIME
- If white spots remain, remove them with a soap-filled steel-wool pad and rinse thoroughly with a vinegar and water mixture.



Do not lift the door by the handle. Make sure the oven is completely cool.

To remove the door,

Do not place hands between the hinge and the oven door frame.

To replace the door,

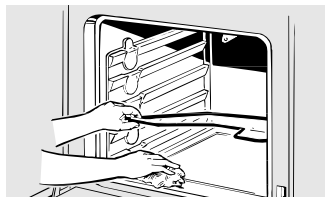
To clean the outside of the door:



To clean the inside of the door:

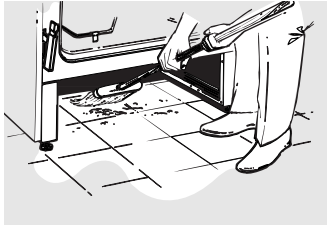


Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.



Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

Care and cleaning of the range.



Clean under the range.

Storage Drawer Removal (on some models)

To remove the storage drawer:

1

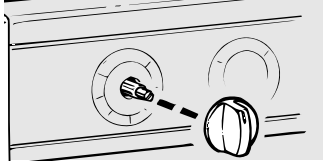
2

To replace the storage drawer:

1

2

3

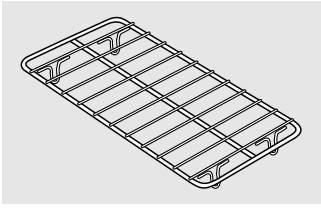


Pull the knob straight off the stem.

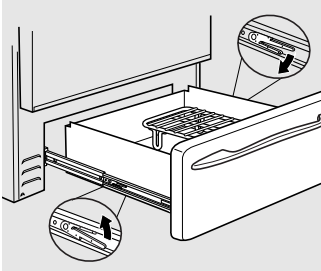
Control Panel and Knobs

OFF

OFF



Warming Drawer Rack (on some models)

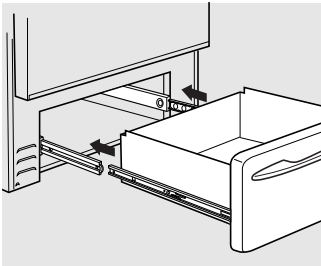


Removable Warming Drawer (on some models)

NOTE: For models with an electric warming drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the warming drawer heating element is cool.

To replace the warming drawer:

- 1
- 2
- 3



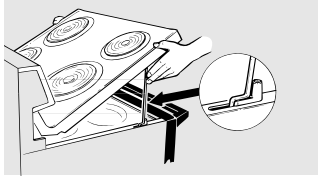
To remove the warming drawer:

- 1
- 2

Care and cleaning of the range.

Porcelain Enamel Cooktop (on some models)

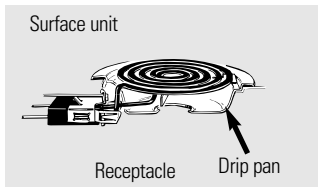
()



Lift-Up Cooktop (on some models)

Be sure all surface units are turned off before raising the cooktop.

NOTE: Do not lift the cooktop on radiant top models. Lifting the cooktop can lead to damage and improper operation of the range.



Surface Units (on some models)

Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.

To replace a surface unit:

To remove a surface unit:

Do not lift the surface unit more than 1". If you do, it may not lie flat on the drip pan when you plug it back in.



Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

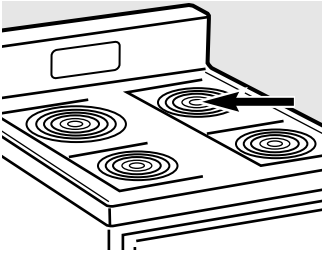
Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Drip Pans (if so equipped)

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

NOTE: Do not clean the drip pans in a self-cleaning oven.



Oven Vent

Never cover the opening with aluminum foil or any other material.

Painted Surfaces (on some models)

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

National Parts Center 800.626.2002
GEAppliances.com

Glass Window (on some models)

Cleaning the glass cooktop. *(on some models)*



Normal Daily Use Cleaning

ONLY

3

4

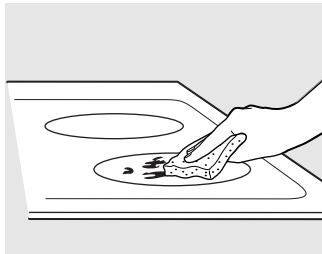
5

1

Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

2

NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.



Burned-On Residue

⚠ WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

4

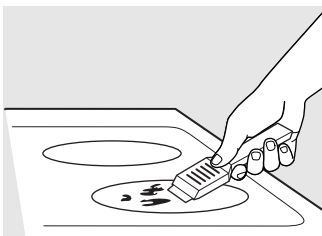
5

1

2

Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

3



Heavy, Burned-On Residue

1

4

2

The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

3

NOTE: Do not use a dull or nicked blade.

Metal Marks and Scratches

1

2

⚠ WARNING: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Cooktop Seal

Glass surface—potential for permanent damage.

Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, it can cause permanent damage to the glass surface unless the spillover is immediately removed.

Damage from Sugary Spills and Melted Plastic

1

3

2

a.

4

b.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

To Order Parts



- National Parts Center 800.626.2002
- CERAMA BRYTE® Ceramic Cooktop Cleaner# WX10X300
- CERAMA BRYTE® Ceramic Cooktop Scraper# WX10X0302
- Kit# WB64X5027
(Kit includes cream and cooktop scraper)
- CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops# WX10X350

Before you call for service...



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

Problem	Possible Causes	What To Do
Radiant Cooktops		
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped. Cooktop controls improperly set.	
Scratches (may appear as cracks) on cooktop glass surface	Incorrect cleaning methods being used. Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use. Hot surface on a model with a light-colored glass cooktop.	<i>Cleaning the glass cooktop</i>
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<i>Glass surface—potential for permanent damage Cleaning the glass cooktop</i>
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	
Frequent cycling off and on of surface units	Improper cookware being used.	
Coil Cooktops		
Surface units not functioning properly	The surface units are not plugged in solidly. The surface unit controls improperly set. The drip pans are not set securely in the cooktop.	

Problem	Possible Causes	What To Do
Oven—All Models		
Oven light does not work	Light bulb is loose or defective.	
	Switch operating light is broken.	
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	
	A fuse in your home may be blown or the circuit breaker tripped.	
	Oven controls improperly set.	<i>Using the oven</i>
	On self-cleaning models, door left in the locked position.	
Food does not bake or roast properly	Oven controls improperly set.	<i>Using the oven</i>
	Rack position is incorrect or the rack is not level.	<i>Using the oven</i>
	Incorrect cookware or cookware of improper size being used.	<i>Using the oven</i>
	Oven thermostat needs adjustment.	<i>Adjust the oven thermostat—Easy to do yourself!</i>
Food does not broil properly	Oven is not set to BROIL .	BROIL BROIL HI/LO
	Improper rack position being used.	<i>Broiling guide.</i>
	Food being cooked in a hot pan.	
	Cookware not suited for broiling.	
	In some areas the power (voltage) may be low.	<i>Broiling guide</i>
Control signals after entering cooking time or delay start	You forgot to enter a bake temperature or cleaning time.	
Display flashes "bAd" then "linE" with a loud tone	The installed connection from the house to the unit is miswired.	
Warming drawer will not work	A fuse in your home may be blown or the circuit breaker tripped.	
	The oven is self-cleaning.	
	Controls improperly set.	<i>Using the warming drawer</i>

Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Excessive condensation in the warming drawer	Liquid in warming drawer.	
	Uncovered foods.	
	Temperature setting too high.	
Food dries out in the warming drawer	Moisture escaping.	
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	<i>Adjust the oven thermostat—Easy to do yourself!</i>
Clock and timer do not work	Plug on range is not completely inserted in the electrical outlet.	
	A fuse in your home may be blown or the circuit breaker tripped.	
	Oven controls improperly set.	<i>Using the clock and timer</i>
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	
	The clock is turned off from showing in the display.	<i>Using the clock and timer</i>
Oven door is crooked	The door is out of position.	
Oven makes clicking noise	This is the sound of the heating element turning off and on during cooking functions.	
"F—and a number or letter" flash in the display	You have a function error code.	CLEAR/OFF
	If the function code repeats:	
		CLEAR/OFF
Power outage	Power outage or surge.	
		CLEAR/OFF
Display flashes	Power failure.	
Unable to get the display to show "SF"	Oven control pads were not pressed properly.	BAKE BROIL HI/LO

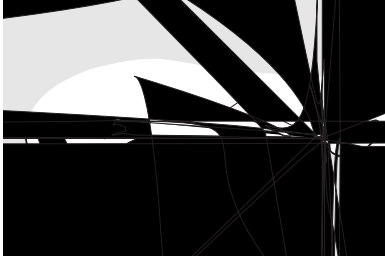
Problem	Possible Causes	What To Do		
"Burning" or "oily" odor emitting from the oven vent	This is normal in a new oven and will disappear in time.			Using the self-cleaning oven
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.			
Self-Cleaning Models				
Oven will not self-clean	The oven temperature is too high to set a self-clean operation.			
	Oven controls improperly set.			Using the self-cleaning oven
	Oven door is not in the locked position.			
Oven starts a self-clean cycle when you wanted to bake, roast or broil	Oven door locked during cooking.			OFF
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.			
Excessive smoking during a clean cycle	Excessive soil.			CLEAR/OFF
				SELF CLEAN
Oven door will not unlock	Oven too hot.			
Oven not clean after a clean cycle	Oven controls not properly set.			Using the self-cleaning oven
	Oven was heavily soiled.			
Self clean light blinks when trying to set a self clean cycle	The OVEN TEMP knob has not been set to CLEAN when the latch was moved to the right.		OVEN TEMP	CLEAN Using the self-cleaning oven
	The latch was not moved to the right when the OVEN TEMP knob was set to CLEAN.			Using the self-cleaning oven
Self clean light blinks during self clean cycle	A power interruption occurred.		OVEN TEMP	OFF
				Using the self-cleaning oven

Accessories.



Looking For Something More?

You can find these accessories and many more at **GEAppliances.com**, or call **800.626.2002** (during normal business hours). Have your model number ready.



NOW AVAILABLE



GEAppliances.com

Electric Range Warranty.



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. To schedule service, visit us on-line at GEAppliances.com, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Staple your receipt here.
Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of:	GE Will Provide:
One Year From the date of the original purchase	Any part <i>limited one-year warranty,</i> <i>free of charge,</i>

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Improper installation, delivery or maintenance.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams.
- Damage caused after delivery.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Product not accessible to provide required service.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

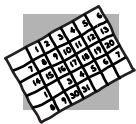
Consumer Support

Consumer Support.



GE Appliances Website

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Schedule Service

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Real Life Design Studio

GEAppliances.com

Extended Warranties

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Parts and Accessories

GEAppliances.com

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

Contact Us

GEAppliances.com

Register Your Appliance

GEAppliances.com

Register your new appliance on-line—at your convenience!