



# Non-Self-Cleaning Gas Ranges

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**Owner's Manual  
& Installation  
Instructions**

*Standard-Clean  
Models:*

- RGB508
- RGB524
- RGB528
- RGB530
- RGB533
- RGB540
- RGB526

**Write the model and serial numbers here:**

**Model #** \_\_\_\_\_

**Serial #** \_\_\_\_\_

You can find them on a label on the front of the range behind the kick panel or broiler drawer.

*In Canada, contact us at:  
www.GEAppliances.ca*

# IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

## **⚠ WARNING**

If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## **⚠ WARNING**



- All ranges can tip.
- BURNS or other SERIOUS INJURIES can result.
- INSTALL and CHECK the anti-tip bracket following the instructions supplied with the bracket.



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, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the

anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

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.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

If you did not receive an anti-tip bracket with your purchase, call 1.800.626.8774 to receive one at no cost (in Canada, call 1.800.561.3344). For installation instructions of the bracket, visit [GEAppliances.com](http://GEAppliances.com) (in Canada, [GEAppliances.ca](http://GEAppliances.ca)).

## **⚠ WARNING**

### 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.

## SAVE THESE INSTRUCTIONS

## **▲ WARNING** GENERAL SAFETY INSTRUCTIONS

### **▲ WARNING**

**NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.**

- Use this appliance for its intended purpose as described in this owner's manual.
- Have your range installed and properly grounded by a qualified installer in accordance with the provided installation instructions. Any adjustment and service should be performed only by a qualified gas range installers or service technicians. Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Your range is shipped from the factory set for use with natural gas. It can be converted for use with LP gas. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
- Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three prong outlet in accordance with the National Electrical Code. Do not use on extension cord with this appliance.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Be sure all packing materials are removed from the range before operating to prevent ignition of these materials.
- Avoid scratching or impacting glass doors, cooktops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- Do not store items of interest to children above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Do not allow anyone to climb, stand or hang on the oven door, drawer or cooktop. They could damage the range or tip it over causing severe injury or death.
- Never block the vents (air openings) of the range. They provide the air inlets and outlets that are necessary for the range to 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 under the warming drawer, lower oven drawer or kick panel.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch surface burners, burner grate, or oven heating element. Do not use a towel or other bulky cloth in place of pot holders.
- Be careful not to touch hot surfaces of the range. Potentially hot surfaces include burners, grates, cooktop, backguard, oven and door interior and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- 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.

SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION.

## READ ALL INSTRUCTIONS BEFORE USING.

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### **⚠ WARNING** KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE

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- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. Avoid storing commonly used items in cabinets above the range and be careful when reaching over the range. Clothing in close proximity to burners or hot surfaces may ignite causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

### **⚠ WARNING** IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING:

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- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface burner by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. If necessary, use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, turn the oven off and keep the door closed until the fire goes out. If necessary, use a multi-purpose dry chemical or foam type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

### **⚠ WARNING** COOKTOP SAFETY INSTRUCTIONS

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- Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Always use the LITE position when igniting the top burners and make sure the burners have ignited.
- When using glass/ceramic cookware, make sure it is suitable for cooktop service; others may break because of sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby burners.
- When preparing flaming foods under a hood, turn the fan on.
- Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.
- When disabling Gas/Control Lockout (on some models), make sure the surface controls are set to the OFF position. This will prevent unintended gas flow from the burners.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

## **⚠ WARNING** OVEN SAFETY INSTRUCTIONS

**⚠ WARNING** NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, be careful to avoid touching hot surfaces.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Do not leave items on the cooktop near the oven vent which is in the center of the backguard. Items may overheat resulting in a risk of fire or burns.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Never broil with door open. Open-door broiling is not permitted due to overheating of control knobs.

## **⚠ WARNING** SELF-CLEANING OVEN SAFETY INSTRUCTIONS

*The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.*

- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as grates.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- 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.
- 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.

## **⚠ WARNING** WARMING DRAWER/LOWER OVEN DRAWER SAFETY INSTRUCTIONS *(Some models)*

- The purpose of the warming drawer is to hold hot cooked foods at serving temperature. Bacteria will grow in food while it is below 140°F. Do not put cold food in warming drawer. Do not heat food for more than 2 hours. Failure to follow these instructions may result in foodborne illness.
- Do not leave paper products, plastics, canned food or combustible materials in the drawer. They may ignite.
- Do not touch the heating element or the interior surface of the drawer. These surfaces may be hot enough to cause burns.
- Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam that escapes can cause burns to hands, face and/or eyes.
- Do not use aluminum foil to line the warming drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and potentially cause a fire hazard.

SAVE THESE INSTRUCTIONS

# Using the gas surface burners.

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

## Before Lighting a Gas Burner

- Make sure all burners are in place.
- Make sure all grates on the range are properly placed before using any burner.
- If your range has the Gas/Control Lockout feature, make sure it is disabled before attempting to light the surface burners.

## After Lighting a Gas Burner

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

## How to Light a Gas Surface Burner

**⚠ WARNING** Burner flames that are not covered by cookware may present a risk of fire or clothing ignition. The griddle burner should only be used with the griddle in place. Failure to do so may result in serious injury.

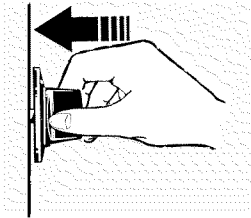
Make sure all the surface burners are placed in their respective positions.

Push the control knob in and turn it to the **LITE** position.

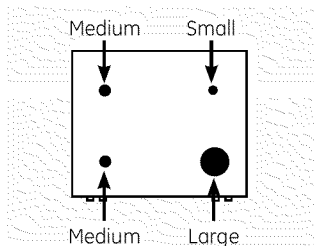
You will hear a little **clicking** noise—the sound of the electric spark igniting the burner.

Turn the knob to adjust the flame size. If the knob stays at **LITE**, it will continue to click.

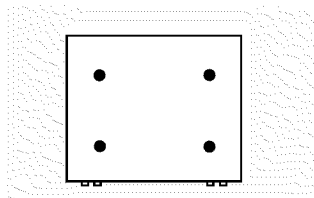
When one burner is turned to **LITE**, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.



Push the control knob in and turn it to the **LITE** position.



On some models



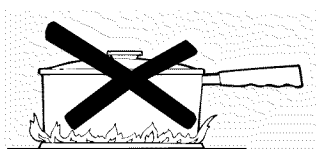
On some models, the burners are all the same size and power.

## On Ranges with Sealed Gas Burners

The smallest burner in the right rear position is the simmer burner. This burner can be turned down to a very low simmer setting. It provides precise cooking performance for delicate foods such as sauces or foods that require low heat for a long cooking time.

The medium (left rear and left front) and the large (right front) burners are the primary burners for most cooking. These general-purpose burners can be turned down from **HI** to **LO** to suit a wide range of cooking needs.

**NOTE:** On some models, the burners are all the same size and power.



### How to Select Flame Size

For safe handling of cookware, never let the flames extend up the sides of the cookware.

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

Flames larger than the bottom of the cookware will not result in faster heating of the cookware and could be hazardous.

### 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.

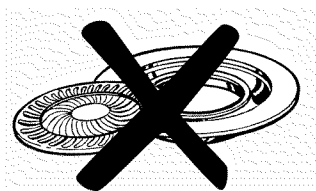
**Cast-Iron:** If heated slowly, most skillets will give satisfactory results.

**Enamelware:** Under some conditions, the enamel of some cookware may melt. Follow 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 cookware manufacturer's directions to be sure it can be used on gas ranges.

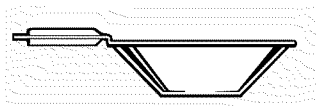
**Stainless Steel:** This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.



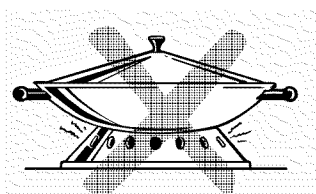
### Stove Top Grills (on models with sealed burners)

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable standards.

*This can be hazardous to your health.*



Use a flat-bottomed wok.



### Wok This Way (on models with sealed burners)

We recommend that you use a 14" or smaller flat-bottomed wok. Make sure the wok bottom sits flat on the grate. They are available at your local retail store.

Only a flat-bottomed wok should be used.

Do not use a flat-bottomed wok on a 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 dangerous to your health.

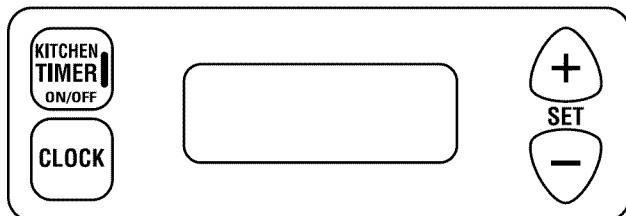
### In Case of Power Failure (electric ignition models)

In case of a power failure, you can light the gas surface burners on your range with a match. Hold a lit match to the burner, then push in and turn the control knob to the **LITE** position. Use extreme caution when lighting burners this way.

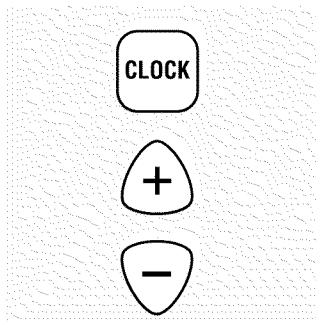
Surface burners in use when an electrical power failure occurs will continue to operate normally.

## Using the clock and timer.

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



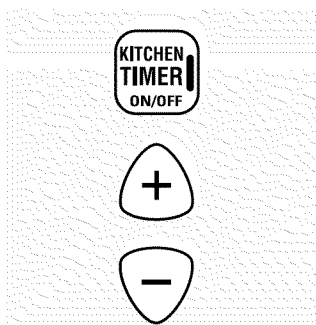
You have the choice of having the timer show the time counting down or the time of day. In either case, the timer will signal at the end of the timer period to alert you that the time is up.



### To Set the Clock

**NOTE:** When you first plug in the range or after a power failure, the entire Clock/Timer display will light up.

- 1 Press the **CLOCK** pad.
- 2 Press and hold the + or - pad and the time of day will change 10 minutes at a time. To change the time by single minutes, give the pads short taps.
- 3 Press the **CLOCK** pad to start the clock.



### To Set the Kitchen Timer

- 1 Press the **KITCHEN TIMER ON/OFF** pad.
- 2 Use the + and - pads to set the timer. Short taps on the + or - pad change the timer's setting one minute at a time. Pressing and continuing to hold the + pad increases the setting 10 minutes at a time.
- 3 Once you have set your timer, press the **KITCHEN TIMER ON/OFF** pad to start timing.

As the timer counts down, a signal will indicate when one minute is left. After this signal, the display will count down in seconds. When time runs out, a final signal will sound. Press the **KITCHEN TIMER ON/OFF** pad to stop the signal.

### To Change or Cancel the Kitchen Timer Setting

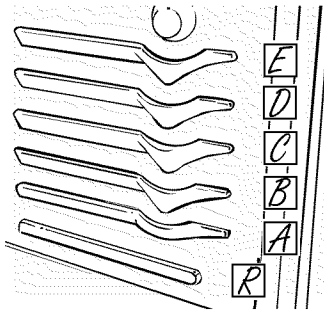
When the timer is counting down, use the + and - pad to change the remaining time, or press the **KITCHEN TIMER ON/OFF** pad to stop the timer. The timer cannot be cancelled unless you have fully completed "set timer" instructions above.

### Display Clock While Kitchen Timer Is Operating

Pressing the **CLOCK** pad while the timer is operating will not interfere with the timer's operation; the display will change to show the clock, but the timer will continue to count down and will still signal when time is up. Press the **KITCHEN TIMER ON/OFF** pad again to change the display back to show the timer.



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



The oven has 5 shelf positions. It also has a special low shelf position (R) for extra large items, such as a large turkey.

## Before you begin...

The shelves have stop-locks, so that when placed correctly on the shelf supports (A through E), 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.

**CAUTION** When you are using a rack in the lowest position (R), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two pot holders, pull the rack out by holding the sides of it. The rack is low and you can be burned if you put your hand in the middle of the rack and pull all the way out.

**To remove a shelf,** pull it toward you, tilt the front end up and pull it out.

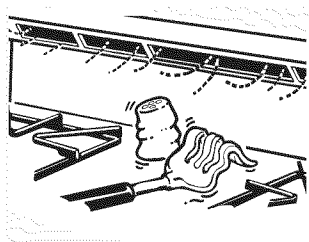
**To replace,** place the end of the shelf (stop-locks) on the support, tilt up the front and push the shelf in.

**NOTE:** The shelf is not designed to slide out at the special low shelf (R) position.

## Oven Control

Your oven is controlled by a single **OVEN CONTROL** knob.

It will normally take 30–90 seconds before the flame comes on. After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to maintain the selected temperature.



Plastic items on the cooktop may melt if left too close to the vent. Vent appearance and location vary.

## Upper Oven Vent

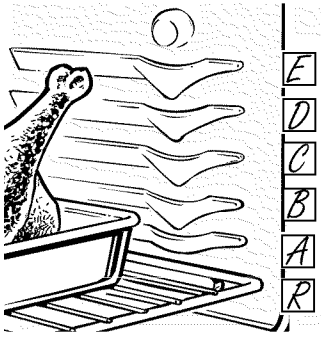
Your oven is vented through ducts at the rear of the range. Do not block these ducts when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burner be uninterrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation—they may become hot.

- Handles of pots and pans on the cooktop may become hot if left too close to the vent.
- Do not leave plastic or flammable items on the cooktop—they may melt or ignite if left too close to the vent.
- Do not leave closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.

## Oven Light (on some models)

Use the switch on the lower control panel to turn the light on or off.

# Using the oven.



The oven has a special low rack (R) position just above the oven bottom. Use it when extra cooking space is needed, for example, when cooking a large turkey. The rack is not designed to slide out at this position.

## How to Set the Oven for Baking or Roasting

Your oven is not designed for open-door cooking.

- 1 Close the oven door. Turn the **OVEN CONTROL** knob to the desired temperature.
- 2 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 3 Turn the **OVEN CONTROL** knob to **OFF** when baking is finished and then remove the food from the oven.

Type of Food	Rack Position
Frozen pies (on cookie sheet)	B or C
Angel food cake, bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C
Casseroles	B or C
Roasting	R or A

## 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 racks, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.

## Aluminum Foil

Do not use aluminum foil to line oven bottoms. The foil will trap heat below and upset the performance of the oven. Foil can melt and permanently damage the oven bottom. Damage from improper use of aluminum foil is not covered by the product warranty.

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 Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

## Power Outage

The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. This is because

the flow of gas is automatically stopped and will not resume when power is restored until the glow bar has reached operating temperature.

## How to Set the Oven for Broiling

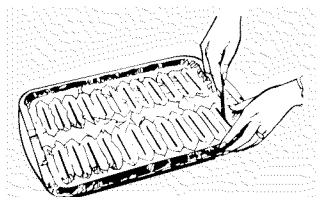
Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

Your range has a compartment below the oven for broiling.

**Both the oven and broiler compartment doors must be closed during broiling.**

Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler grid and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.

- 1 You can change the distance of the food from the heat source by positioning the broiler pan and grid on one of three rack positions in the broiler compartment—A (bottom of broiler compartment), B (middle) and C (top).
- 2 Preheating the broiler or oven is not necessary and can produce poor results.
- 3 If meat has fat or gristle around the edge, cut vertical slashes through both about 2" apart. If desired, the fat may be trimmed, leaving a layer about 1/8" thick.
- 4 Arrange the food on the grid and position the broiler pan on the appropriate rack in the oven or broiling compartment. Placing food closer to the flame increases exterior browning of the food, but also increases spattering and the possibility of fats and meat juices igniting.
- 5 Close the oven and broiler compartment door.
- 6 Turn the **OVEN CONTROL** knob to **BROIL**.
- 7 When broiling is finished, turn the **OVEN CONTROL** knob to **OFF**. Remove the broiler pan from the broiler compartment and serve the food immediately. Leave the pan outside the range to cool.



Cut slits in the foil just like the grid.

## Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

## Broiling Guide Suggestions

Both the oven and broiler compartment doors must be closed during broiling.

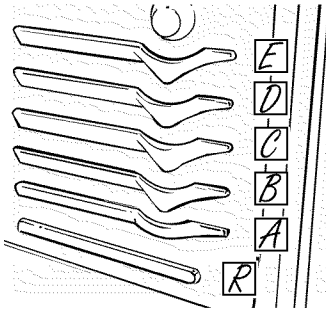
- Always use the broiler pan and grid that comes with your range. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing juices.
- If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5–10 minutes only.
- When arranging the food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.
- The broiler compartment does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the rack at the next lowest rack position and increasing the cooking time given in this guide 1½ times per side.

# Using the oven.

## Broiling Guide

The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

†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 shelf positions.

Food	Doneness	Type or Thickness	Broil Setting	Rack Position*	Comments
Beef	Rare - Medium Rare (140°F-150°F)	Steaks- 1" thick	Hi	E	Steaks less than 1" thick are difficult to cook rare. They may cook through before browning.
	Medium (160°F)	Steaks- 3/4" to 1" thick	Hi	D-E	
	Well Done (170°F)	Steaks- 3/4" to 1" thick	Hi	D	To avoid curling, slash fat at 1" intervals.
	Medium (160°F)	Ground Beef Patties - 1/2" to 3/4" thick	Hi	D-E	
	Well Done (170°F)	Ground Beef Patties - 1/2" to 3/4" thick	Hi	D	
Chicken		Breast, boneless	Hi	C	Broil skin side down first.
		Breast, bone-in	Hi	C	
Fish fillets		1/2" to 1" thick	Hi	D	Handle and turn very carefully
			Lo	D	
Pork Chops	Well Done (170°F)	3/4" thick	Hi	D	To avoid curling, slash fat at 1" intervals.

\*Due to the variety of meats and cuts available, you may select alternate rack positions based on personal preference of doneness and external searing. See illustration for description of rack positions.

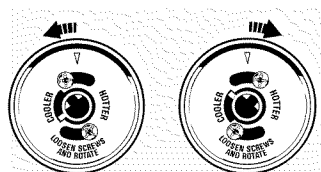
## Adjust the oven thermostat—Do it yourself!

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 degrees.

**NOTE:** This adjustment will not affect the broiling temperatures.



(Appearance may vary)

### To Adjust the Thermostat

**1** Pull the **OVEN CONTROL** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.

**2** With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.

To raise the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.

To lower the temperature, move the top screw toward the left.

Each click will change the oven temperature approximately 10°F. (Range is  $\pm 60^\circ\text{F}$ . from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

**3** After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.

**4** Re-install knob on range and check performance.

## The type of margarine will affect baking performance!

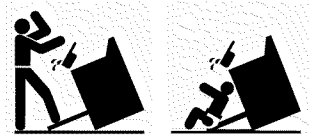
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

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.

Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

## Care and cleaning of the range.

Be sure electrical power is off and all surfaces are cool before cleaning any part of the range.

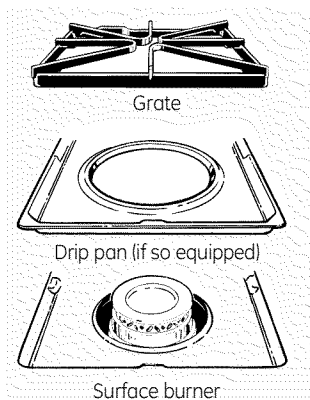


**WARNING** If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

To check if the bracket is installed and engaged properly, 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.

If your range has no anti-tip bracket, call 1.800.626.8774 to receive one at no cost.



### Standard Twin Burner Assemblies (on some models)

For cleaning information on sealed burners, see next section. Sealed burner cooktops do not lift up.

On models with standard twin burners, the cooktop lifts up for easy access.

Turn all controls **OFF** before removing burner parts and drip pans (if so equipped).

The burner grates and drip pans (if so equipped) can be lifted off, making them easy to clean.

The holes in the surface burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the surface burners routinely, especially after bad spillovers, which could clog these holes.

Wipe off surface burners. If heavy spillover occurs, remove the surface burners from the range. Burners lift out for cleaning. Lift up the cooktop and then lift out the surface burners.

To remove burned-on food, soak the surface burner in a solution of mild liquid detergent and hot water. Soak the surface burner for 20–30 minutes.

For more stubborn stains, use a cleanser like Soft Scrub® brand or Bon Ami® brand. Rinse well to remove any traces of the cleanser that might clog the surface burner openings.

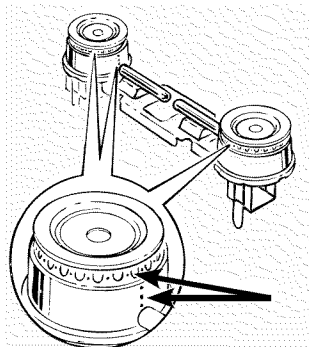
Do not use steel wool because it will clog the surface burner openings and scratch the surface burners. If the holes become clogged, clean them with a sewing needle or twist-tie.

Before putting the surface burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

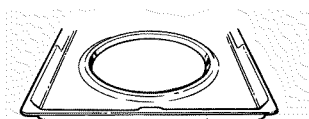
Check the flame pattern of each burner. If the flames are “jumpy” (not steady), clean the holes again with a sewing needle or twist-tie.

### CAUTION:

Do not operate the cooktop without all burner parts, drip pans (if so equipped) and grates in place.



Clean these holes thoroughly on each burner.



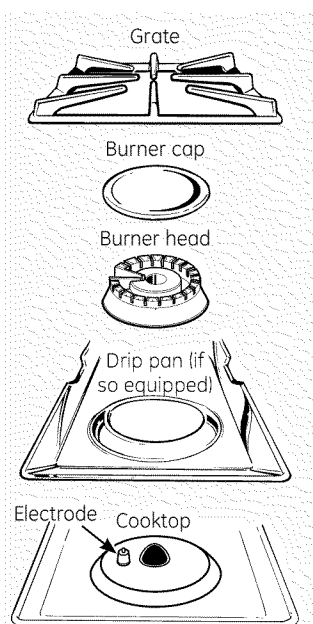
### Drip Pans (if so equipped)

Remove the grates and lift out the drip pans. Drip pans can be cleaned in a dishwasher or by hand.

When replacing the drip pans, make sure they are in the correct position.

To get rid of burned-on food, place them in a covered container (or plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary.

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



### Sealed Burner Assemblies (on some models)

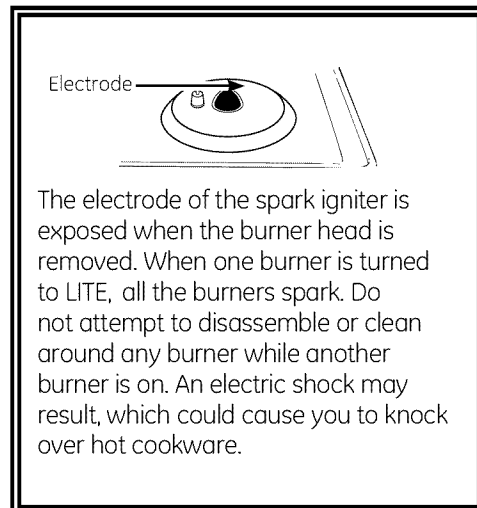
Turn all controls OFF before removing the burner parts and drip pans (if so equipped).

The burner grates, caps, burner heads and drip pans (if so equipped) can be lifted off, making them easy to clean. The electrodes are not removable.

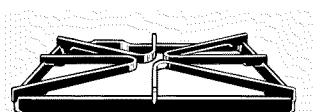
**NOTE:** Do not use steel wool or scouring powders to clean the burners.

**CAUTION:** Do not operate the cooktop without all burner parts, drip pans (if so equipped) and grates in place.

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



The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.



### Burner Grates

Lift out when cool. Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they are positioned securely over the burners.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

To get rid of burned-on food, place the grates in a covered container. Add 1/4 cup ammonia and let them soak several hours or overnight. Wash, rinse well and dry.

Although they are durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with lighter color grates.

**NOTE:** Do not clean the grates in a self-cleaning oven.

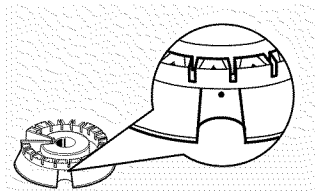
# Care and cleaning of the range.

## Burner Caps and Heads (on sealed burners only)

**NOTE:** Before removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

### Burner caps

Lift off when cool. 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.



Use a sewing needle or twist-tie to unclog the small hole in the burner head.

### Burner heads

For proper ignition, make sure the small hole in the section that fits over the electrode is kept open. A sewing needle or wire twist-tie works well to unclog it.

The slits 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.

Any spill on or around an electrode must be carefully cleaned. Take care to not hit an electrode with anything hard or it could be damaged.

You should clean the burner caps and burner heads routinely, especially after bad spillovers, which could clog the openings in the burner heads. Lift off when cool.

To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a toothbrush.

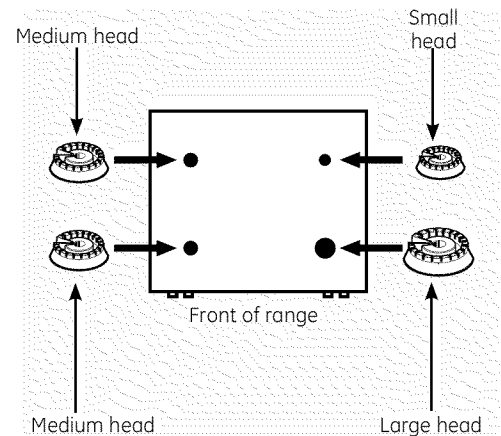
### After cleaning

Before putting the burner caps and heads back, shake out excess water and then dry them thoroughly by setting in a warm oven for 30 minutes.

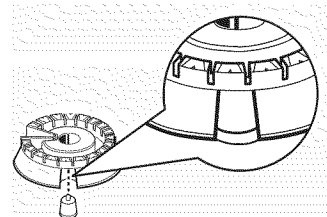
**NOTE:** Do not use steel wool or scouring powders to clean the burners.

### Replacement

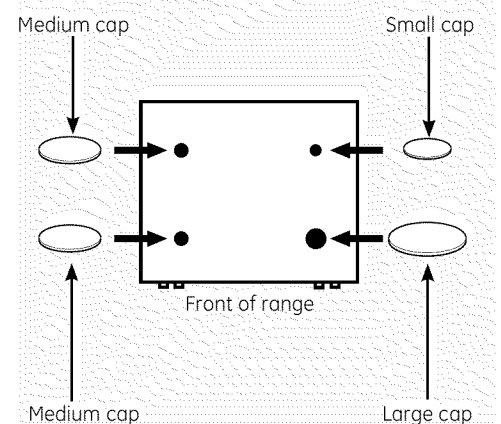
Replace burner heads over the electrodes on the cooktop, in the correct locations according to their size.



Make sure the slot in the burner head is positioned over the electrode.



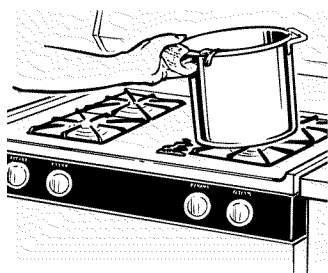
Replace the matching size caps onto the heads. There is one small, two medium and one large cap. Sizes are stamped into the bottom of the caps.



Make sure that the heads and caps are replaced in the correct locations.

**NOTE:** On some models, the burners are all the same size and power.





## Cooktop Surface

To avoid damaging the porcelain enamel surface of the cooktop and to prevent it from becoming dull, clean up spills right away. Foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content could cause a dull spot if allowed to set.

When the surface has cooled, wash and rinse. For other spills such as fat splatterings, etc., wash with soap and water once the surface has cooled. Then rinse and polish with a dry cloth.

Be careful when you clean the cooktop because the area over the pilot will be hot (on models with standing pilots).

**NOTE:** Do not store flammable materials in an oven or near the cooktop. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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

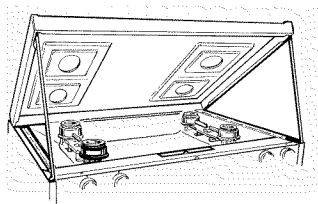
## Stainless Steel Surfaces (on some models)

**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 stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number:

**National Parts Center 800.626.2002 (U.S.)**  
**800.661.1616 (Canada)**  
**GEAppliances.com (U.S.)**  
**www.GEAppliances.ca (Canada)**



Some models have dual support rods that will hold the cooktop up while you clean underneath it.

## Lift-Up Cooktop (on models with standard twin burners)

Clean the area under the cooktop often. Built-up soil, especially grease, may catch on fire.

To make cleaning easier, the cooktop may be lifted up.

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

### To raise the cooktop:

- 1** Be sure the burners are turned off.
- 2** Remove the grates and drip pans (if so equipped).
- 3** Grasp the two front burner wells and lift up.

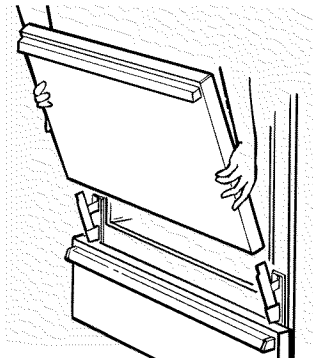
Clean under the cooktop with hot, soapy water and a clean cloth. If you removed your surface burners while cleaning, make sure they are properly seated when replacing them.

After cleaning, lower the cooktop (be careful not to pinch your fingers). Lower cooktop gently to avoid blowing out pilot flames (on standing pilot models).

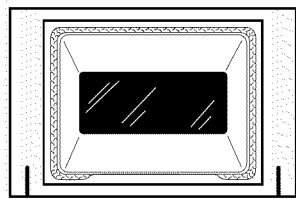
Replace drip pans (if so equipped) and grates.

## Care and cleaning of the range.

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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.

### Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door.

**To remove the door**, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

**NOTE:** Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.

**To replace the door**, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If the hinges snap back against the oven frame, pull them back out.

### To clean the inside of the door:

- Do not allow excess water to run into any holes or slots in the door.
- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a soap-filled steel wool or plastic pad.

### To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When the surface is cool, clean and rinse.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.

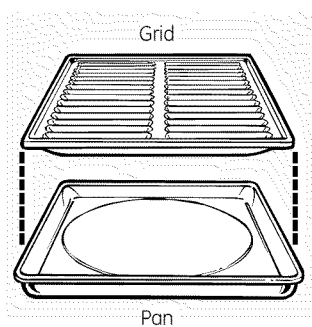
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### Oven Bottom

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic (such as tomatoes, sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface and should be wiped up immediately.

We don't recommend using aluminum foil on the oven bottom. It can affect air flow if the holes are blocked and it can concentrate heat at the bottom of the oven, resulting in poor baking performance.

To clean up spillovers, use soap and water, an abrasive cleaner or soap-filled scouring pad. Remove the oven bottom for easier clean-up and to prevent damage to the continuous cleaning oven coating (on some models).



### Broiler Pan and Grid

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

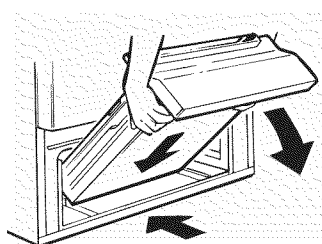
If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

The broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.

**CAUTION:** Do not clean the broiler pan or grid in a self-cleaning oven.



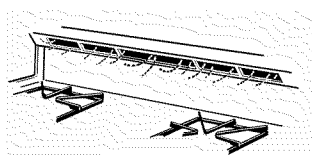
### Removable Broiler Drawer (on some models)

**To remove:**

- 1 When the broiler is cool, remove the grid and pan.
- 2 Pull the broiler drawer out until it stops, then push it back in about one inch.
- 3 Grasp the handle, lift and pull the broiler drawer out. Clean the broiler drawer with hot soapy water.

**To replace:**

Hold the broiler drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed.

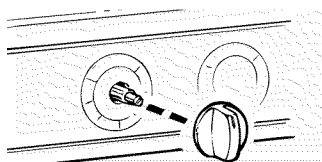


Vent appearance and location vary.

### 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 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, under the kick panel or broiler drawer (depending on the model).



Pull the knob straight off the stem.

### Lower Control Panel (Front Manifold Panel) and Knobs

It's a good idea to wipe the control panel after each use of the oven. Use a damp cloth to clean or rinse. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. For rinsing, use clean water. Polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

Do not bend knobs by pulling them up or down or by hanging a towel or other such loads. This can damage the gas valve shaft.

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

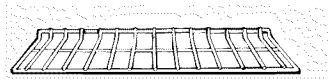
The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the insides of the knobs are dry before replacing.

Replace the knobs in the **OFF** position to ensure proper placement.

Metal parts can be cleaned with soap and water. Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners. Dry with a soft cloth.

## Care and cleaning of the range.

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### Oven Racks

Clean the racks with an abrasive cleanser or scouring pad. After cleaning, rinse the racks with clean water and dry with a clean cloth.

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### Porcelain Oven Interior *(on all models except continuous-cleaning models)*

With proper care, the porcelain enamel interior will retain its attractive finish for many years.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser. Soap-filled scouring pads may also be used. Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause dull spots even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup ammonia in a shallow glass pan and leave in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

When necessary, you may use a commercial oven cleaner. Follow the package directions.

### **▲ CAUTIONS about using spray-on oven cleaners:**

- Be careful where the oven cleaner is sprayed.
- Do not spray oven cleaner on the electrical controls and switches (on some models) because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to remain on the temperature sensing bulb—it could cause the oven to heat improperly. (The bulb is located at the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the outside oven door, handles or any exterior surface of the oven, cabinet or painted surfaces. The cleaner can damage these surfaces.

### **Special Care of Continuous-Cleaning Oven Interior** *(on some models)*

**The special coating is a porous ceramic material, which is dark in color and feels slightly rough to the touch.**

**The Continuous-Cleaning Oven cleans itself while cooking.** The oven walls are finished with a special coating that cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleansers and/or the use of oven sprays will cause permanent damage.

If magnified, the surface would appear as peaks, valleys and sub-surface "tunnels." This rough finish tends to prevent grease spatters from forming little beads or droplets that run down the side walls of a hard-surface oven liner, leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish, it is dispersed and partially absorbed. This spreading action increases the exposure of oven soil to heated air and makes it somewhat less noticeable.

**Soil may not disappear completely** and at some time after extended usage, stains may appear that cannot be removed.

**The special coating works best on small amounts of spatter.** It does not work well with larger spills, especially sugars, egg or dairy mixtures. The oven bottom does not have the continuous cleaning oven coating and can be removed and cleaned with a commercial oven cleaner.

This special coating is not used on the oven racks, oven bottom or the inside of the oven door. Remove these to clean with a commercial oven cleaner to prevent damaging the Continuous-Cleaning Oven coating.

**Make sure the oven bottom is in place before you turn the oven on for any reason.**

Use care in removing and replacing the oven bottom and racks and in placing and removing dishes and food to avoid scratching, rubbing or otherwise damaging the porous finish on the oven walls.

#### **To Clean the Continuous-Cleaning Oven:**

- 1** Let range parts cool before handling. We recommend rubber gloves be worn when cleaning.
- 2** Remove racks and cookware.

- 3** Soil visibility may be reduced by operating the oven at 400°F. Close the door and turn the **OVEN CONTROL** knob to 400°F. Time for at least four hours. Repeated cycles may be necessary before improvement in appearance is apparent.

**REMEMBER: During the operation of the oven, the door and other range surfaces will get hot enough to cause burns. Do not touch. Let the range cool before replacing the oven racks.**

- 4** If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff-bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges. Do not rub or scrub with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and blot it with a clean sponge, starting at the edge of the ring and working toward the center.

**The oven bottom has a porcelain enamel finish.** The oven bottom comes out for cleaning away from the Continuous-Cleaning Oven.

**The inside of the oven door has a porcelain enamel finish.** The oven door lifts off for cleaning away from the Continuous-Cleaning Oven. For instructions on how to clean the inside of the oven door refer to the *Lift-Off Oven Door* section.

**Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface.** These products will spot, clog and damage the porous surface and reduce its ability to work.

**Do not scrape the porous surface with a knife or spatula—they could permanently damage the finish.**

# Installation Instructions

# Range

If you have questions, call 1.800.GE.CARES or visit our Website at: [GEAppliances.com](http://GEAppliances.com)

## In the Commonwealth of Massachusetts

- This product must be installed by a licensed plumber or gas fitter.
- When using ball type gas shut-off valves, they shall be the T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

## BEFORE YOU BEGIN

Read these instructions completely and carefully.

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range has been design-certified by CSA International according to ANSI Z21.1, latest edition and Canadian Gas Association according to CAN/CGA-1.1 latest edition.

As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the *Important Safety Information* section in the front of this manual. Read them carefully.

- **IMPORTANT** — Save these instructions for local electrical inspector's use.
- **IMPORTANT** — Observe all governing codes and ordinances.
- **Note to Installer** — Leave these instructions with the appliance after installation is completed.
- **Note to Consumer** — Keep this Owner's Manual and Installation Instructions for future reference.
- **Note** — This appliance must be properly grounded.
- **Service** — The electrical diagram is in an envelope attached to the back of the range.
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under the Warranty.

### Mobile Home - Additional Installation Requirements

The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction, use the Standard for Manufactured Home Installations, ANSI A225, 1/NFPA 501A or with local codes.

### Mobile home installations require:

- When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

## FOR YOUR SAFETY

Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

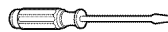
If you smell gas:

- 1 Open windows.
- 2 Don't touch electrical switches.
- 3 Extinguish any open flame.
- 4 Immediately call your gas supplier.

## TOOLS YOU WILL NEED



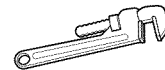
Phillips screwdriver



Flat-blade screwdriver



Pencil and ruler



Pipe wrenches (2)  
(one for backup)



Open-end or  
adjustable wrench



Level



Drill, awl or nail

## MATERIALS YOU MAY NEED

- Gas line shut-off valve
- Pipe joint sealant or UL-approved pipe thread tape with Teflon\* that resists action of natural and LP gases
- Flexible metal appliance connector (1/2" I.D.)  
A 5-foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)
- Liquid leak detector or soapy water.
- Lag bolt or 1/2" O.D. sleeve anchor (for concrete floors only).

\*Teflon: Registered trademark of DuPont

# Installation Instructions

## **WARNING**

### INSTALLATION SAFETY INSTRUCTIONS


Read these instructions completely and carefully. Failure to follow these instructions can result in electrical shock, fire, serious injury, or death.

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.
- Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use **NEW** flexible connectors when installing a gas appliance.
- Leak testing of the appliance shall be conducted according to the manufacturer instructions.
- Remove all packing material and literature from oven before connecting gas and electrical supply to range.
- Do not attempt to operate the oven of this range during a power failure (Electric Ignition models only).
- Have your range installed by a qualified installer.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. See *Electrical Connections* in this section.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180°F without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of 1/4" thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200°F.

- Avoid placing cabinets above the range. To reduce the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least 5" beyond the front of the cabinets.
- The ventilating hood must be constructed of sheet metal not less than 0.0122" thick. Install above the cooktop with a clearance of not less than 1/4" between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24"**.

**EXCEPTION:** Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

- If cabinets are placed above the range, allow a minimum clearance of 30" between the cooking surface and the bottom of unprotected cabinets.
- If a 30" clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooktop with not less than 1/4" insulating millboard covered with sheet metal not less than 0.0122" thick. Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24"**.
- The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1" to the plane of the range sides must not be less than 18". (See the Dimensions and Clearances illustration in this section.)

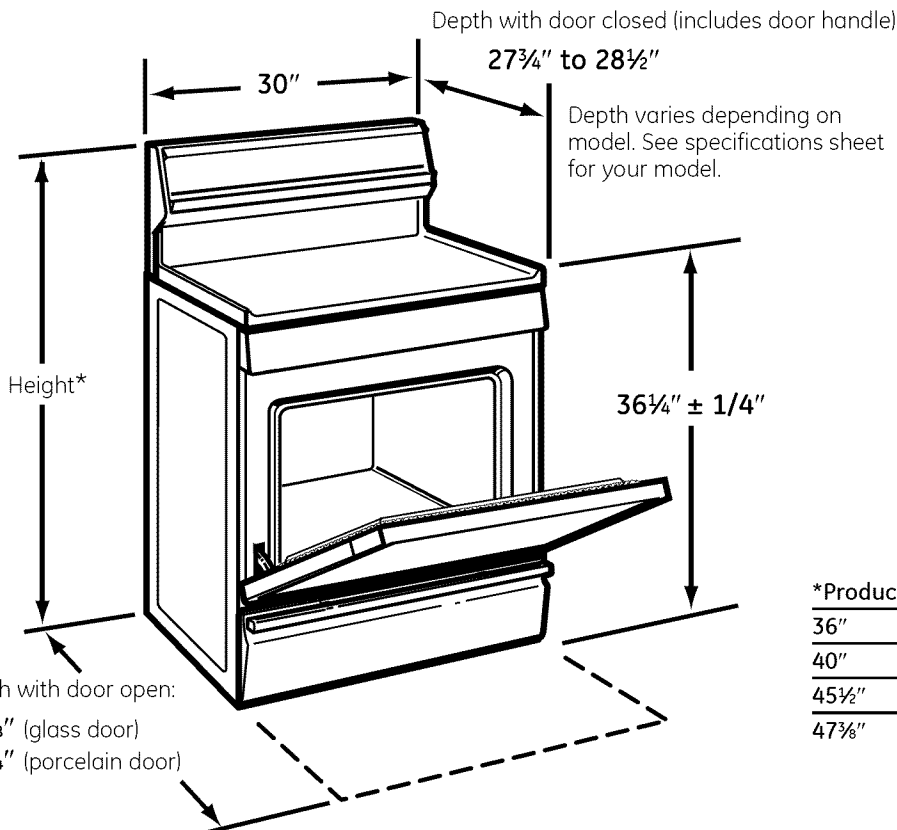
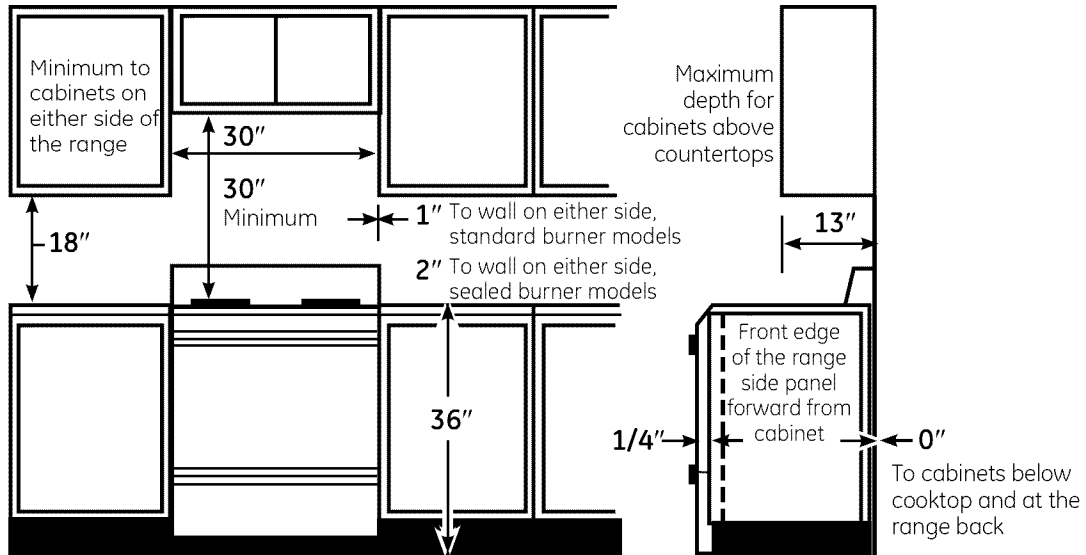
** CAUTION** - Only the GE Café branded series of Advantium® or microwave over-the-range ovens are designed to be installed above the GE Café range. Surfaces above a gas range can become hot. Installation of any other over-the-range oven above a GE Café range may result in surface temperatures that can cause burns.

# Installation Instructions

## DIMENSIONS AND CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.

The range may be placed with 0" clearance (flush) at the back wall.



### \*Product Height:

36"	JGSS05		
40"	RGB508		
45 <sup>1</sup> / <sub>2</sub> "	JGBS04	JGBS07	RGB524
47 <sup>3</sup> / <sub>8</sub> "	JGBC20	JGBS21	RGB526
	JGBS17	JGBS22	RGB528
	JGBS20	JGBS23	RGB530
			RGB533
			RGB540



# Installation Instructions

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## LOCATION

**Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.**

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material). When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering.

This will allow the range to be moved for cleaning or servicing. Also, make sure your floor covering will withstand 180°F. (See the Installation Safety Instructions section.)

Make sure the wall coverings around your range can withstand the heat generated (up to 200°F) by the range. (See the *Installation Safety Instructions* section.)

## IMPORTANT!

Remove all tape and packaging. Make sure the burners are properly seated and level.

Take the accessory pack out of the oven and/or drawer.

Check to be sure that no range parts have come loose during shipping.

## CONVERTING TO LP GAS (or converting back to natural gas from LP)

**This range leaves the factory set for use with natural gas. If you want to convert to LP gas, the conversion must be performed by a qualified LP gas installer.**

The conversion instructions and LP orifices can be found attached to the range next to the pressure regulator.

Keep these instructions and the orifices in case you want to convert back to natural gas.

# Installation Instructions

## 1 PROVIDE ADEQUATE GAS SUPPLY

Your range is designed to operate at a pressure of 5" of water column on natural gas or, if designed for LP gas (propane or butane), 10" of water column.

Make sure you are supplying your range with the type of gas for which it is designed.

This range is convertible for use on natural or propane gas. If you decide to use this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range on that gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 5" and 13" of water column.

For LP gas, the pressure supplied must be between 10" and 13" of water column.

When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2" and be 5 feet in length for ease of installation. In Canada, flexible connectors must be single wall metal connectors no longer than 6 feet in length.

## 2 CONNECT THE RANGE TO GAS

**Shut off the main gas supply valve before disconnecting the old range and leave it off until the new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.**

Because hard piping restricts movement of the range, the use of a CSA International-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection.

Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon\* around, all male (external) pipe threads.

**A.** Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.

**B.** Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of regulator. Use a backup wrench on the regulator fitting to avoid damage.

When installing the range from the front, remove the 90° elbow for easier installation.

**C.** Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.

**D.** Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.

**E.** When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

** WARNING Fire hazard: Do not use a flame to check for gas leaks.**

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

\*Teflon: Registered trademark of DuPont

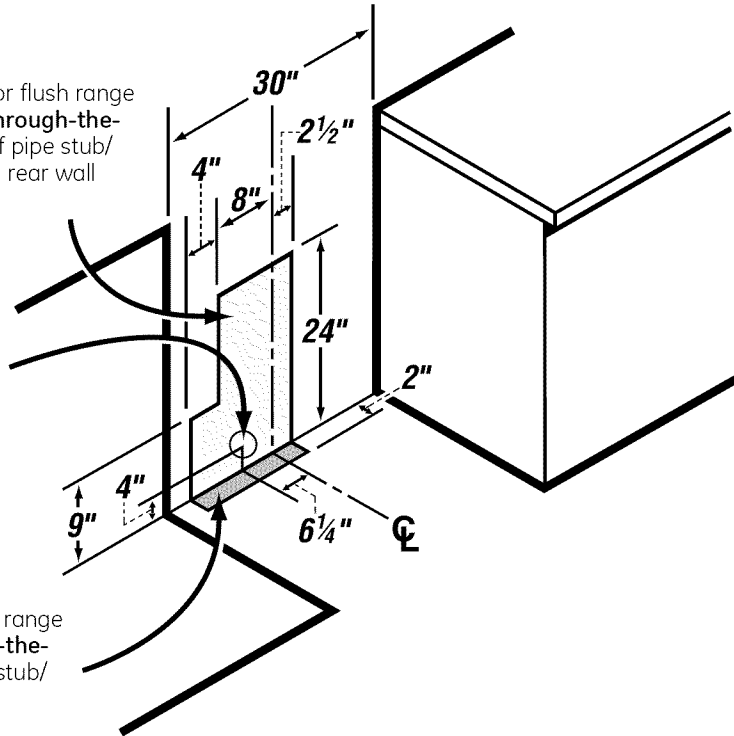
# Installation Instructions

## GAS PIPE AND ELECTRICAL OUTLET LOCATIONS (for models with Sealed Burners)

This area allows for flush range installation with **through-the-wall** connection of pipe stub/shut-off valve and rear wall 120V outlet.

Shortest connection from hard pipe stub location to range hookup.

This area allows for flush range installation with **through-the-floor** connection of pipe stub/shut-off valve.

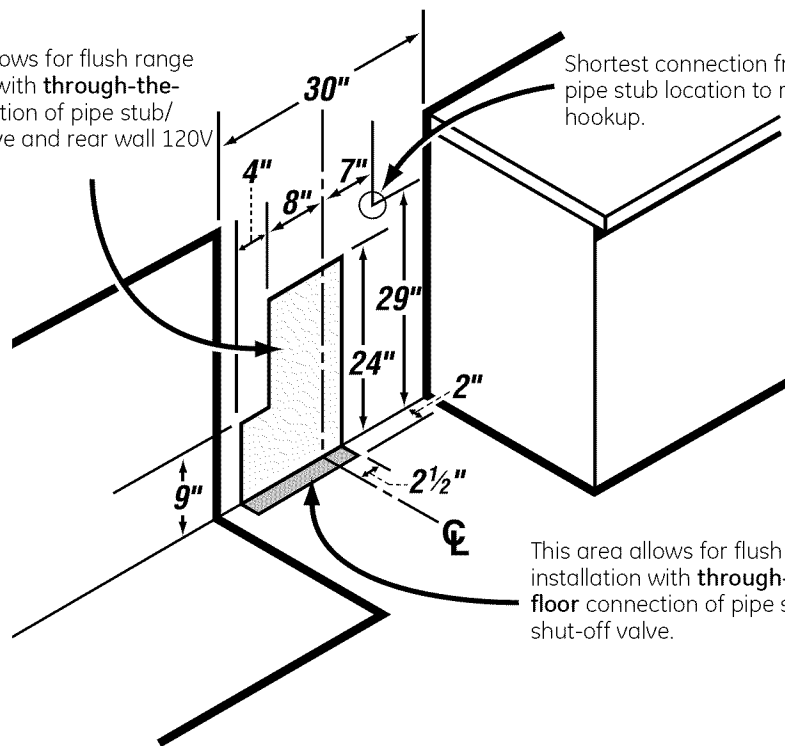


## GAS PIPE AND ELECTRICAL OUTLET LOCATIONS (for models with Standard Twin Burners)

This area allows for flush range installation with **through-the-wall** connection of pipe stub/shut-off valve and rear wall 120V outlet.

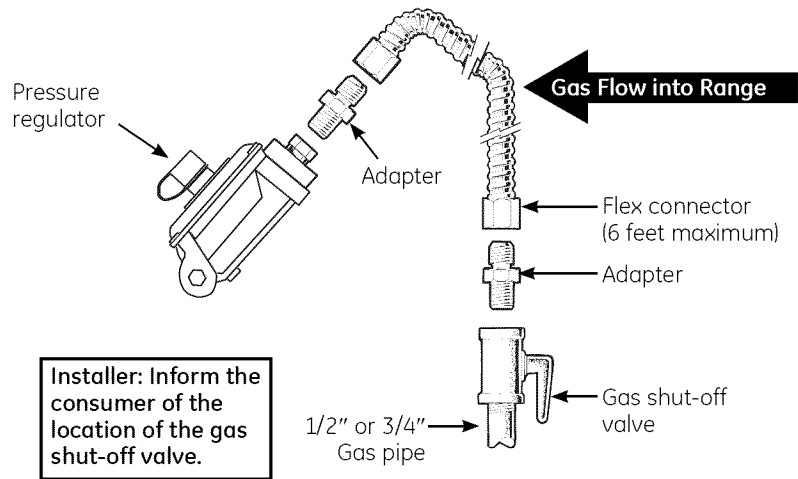
Shortest connection from hard pipe stub location to range hookup.

This area allows for flush range installation with **through-the-floor** connection of pipe stub/shut-off valve.



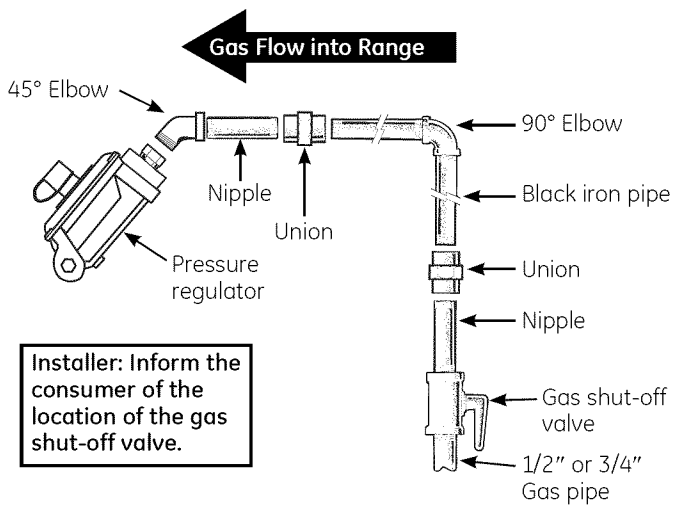
# Installation Instructions

## FLEXIBLE CONNECTOR HOOKUP (for models equipped with Sealed Burners)



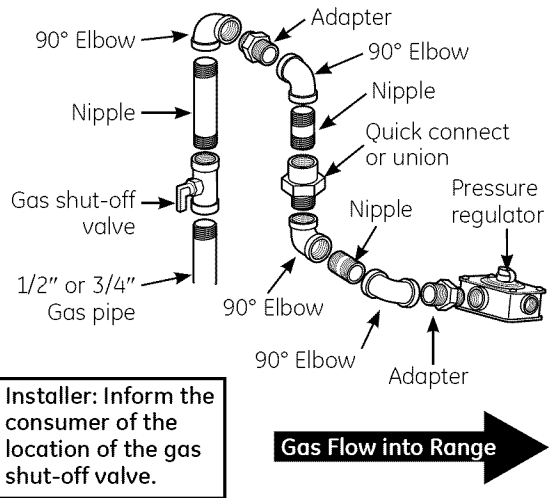
Installer: Inform the consumer of the location of the gas shut-off valve.

## RIGID PIPE HOOKUP OPTIONS (for models equipped with Sealed Burners)



Installer: Inform the consumer of the location of the gas shut-off valve.

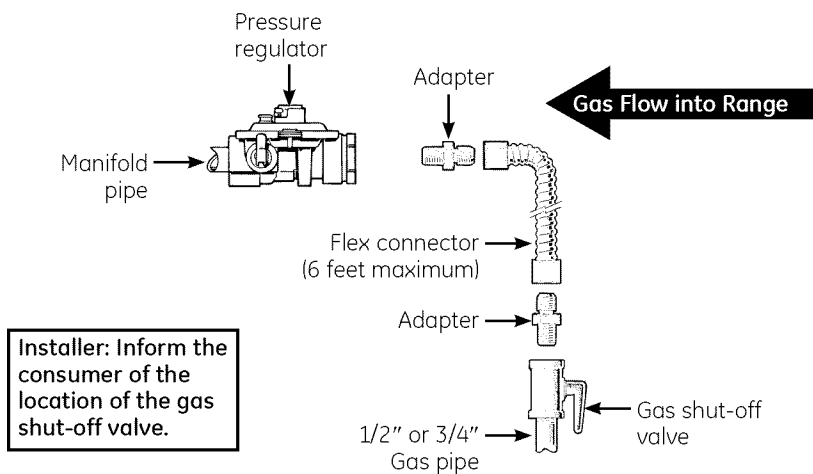
### Alternate Hookup



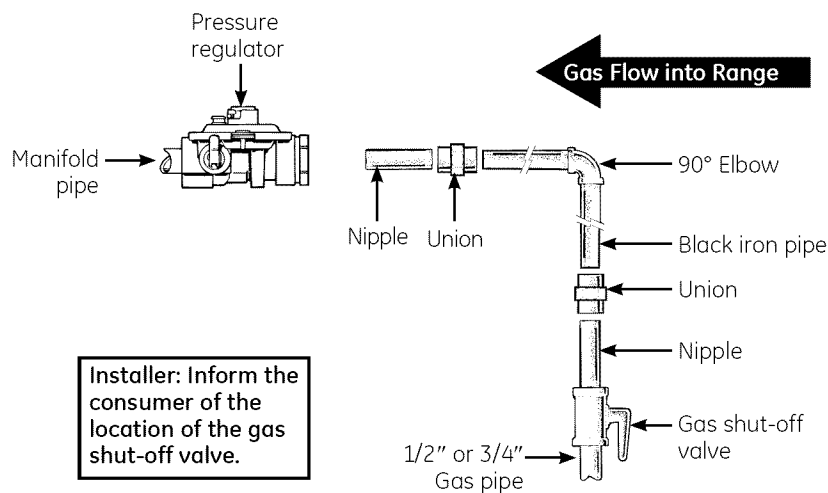
Installer: Inform the consumer of the location of the gas shut-off valve.

# Installation Instructions

## FLEXIBLE CONNECTOR HOOKUP (for models equipped with Standard Twin Burners)



## RIGID PIPE HOOKUP (for models equipped with Standard Twin Burners)



# Installation Instructions

## 3 ELECTRICAL CONNECTIONS

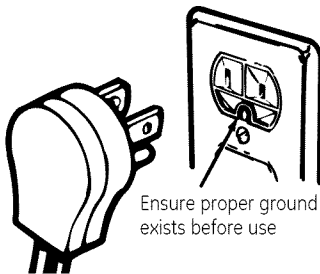
### Electrical Requirements

120-volt, 60 Hertz, properly grounded dedicated circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

**Note:** Use of automatic, wireless, or wired external switches that shut off power to the appliance are not recommended for this product.

### Grounding

**⚠ WARNING** Shock Hazard: This appliance must be properly grounded. Failure to do so can result in electric shock.



The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD. DO NOT USE AN ADAPTER. DO NOT USE AN EXTENSION CORD.**

**A word about GFCI's – GFCI's are not required or recommended for gas range receptacles.**

Ground Fault Circuit Interrupters (GFCI's) are devices that sense leakage of current in a circuit and automatically switch off power when a threshold leakage level is detected. These devices must be manually reset by the consumer. The National Electrical Code requires the use of GFCI's in kitchen receptacles installed to serve countertop surfaces. Performance of the range will not be affected if operated on a GFCI-protected circuit but occasional nuisance tripping of the GFCI breaker is possible.

## 4 SEAL THE OPENINGS

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

## 5 LIGHT THE PILOTS

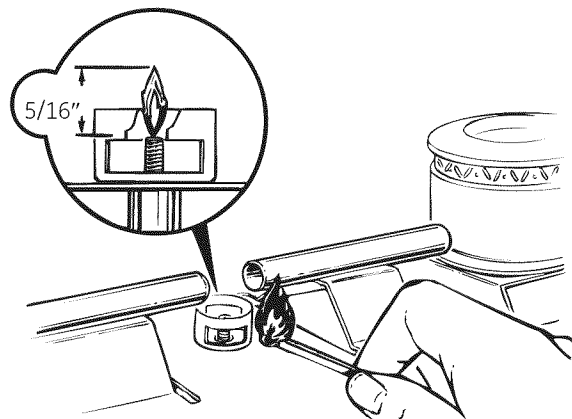
(For models equipped with standing pilots. If the range is an electric ignition model, the burners are ignited by electric ignition which eliminates the need for standing pilot lights.)

The range should be installed in its permanent position before any pilots are lit or adjusted.

**⚠ CAUTION** – Make sure the surface burner control knobs are in the **OFF** position before attempting to light the pilots.

### A Light the Surface Burner Pilots

1. Raise the cooktop.
2. Light both pilots with a match.
3. To avoid pilot outage, use caution when closing cooktop after lighting pilots.



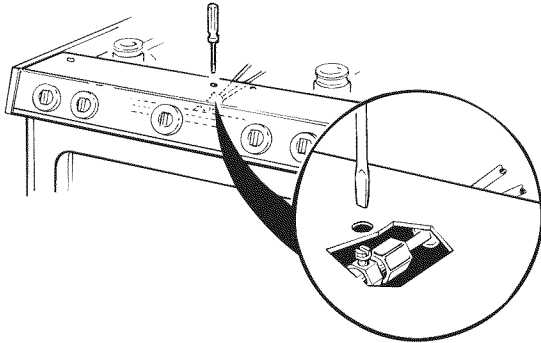
**NOTE:** Do not leave standing pilot lit in a newly constructed or remodeled home or apartment that will be unoccupied for more than a month.

Each pilot flame was adjusted at the factory to be approximately 5/16" tall. A tinge of yellow appearing at the upper tip is normal. If you find pilot adjustment is necessary, follow instructions in Step B.

# Installation Instructions

## 5 LIGHT THE PILOTS (cont.)

### B Adjust the Surface Burner Pilots if Necessary



**CAUTION** — Make sure the surface burner control knobs are in the **OFF** position before attempting to adjust the pilots.

1. Raise the cooktop.
2. Locate the pilot adjustment screw. It can be accessed through the small hole near the center of the manifold panel.
3. To adjust, use a blade-type screwdriver with a shaft diameter of less than or equal to 3/16". Turn pilot adjustment screw until pilot flame is 5/16" high. Do not reduce the flame to less than 5/16" or pilot outage may occur. A pilot flame burning higher than recommended may generate soot (carbon black) on the bottom of your cooktop.

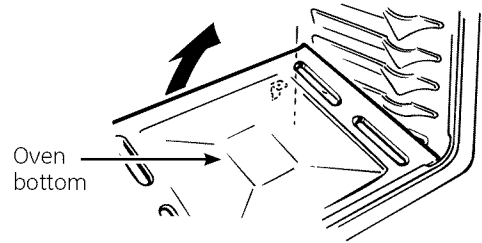
### C Light the Oven Pilot

1. Ensure the top burners are lit before attempting to light the oven pilot (turn them off after you have lit the oven pilot).
2. Remove the oven door. See *Lift-Off Oven Door* in the *Care and cleaning of range* section.
3. Remove the oven racks.

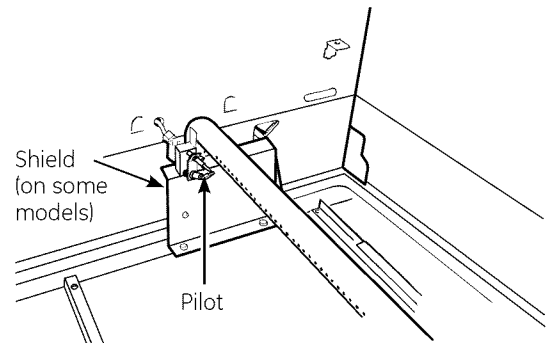
### C Light the Oven Pilot (cont.)

#### 4. Remove the oven bottom. To remove:

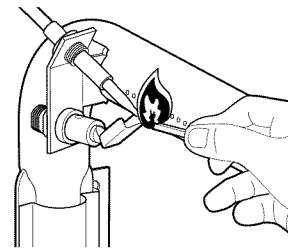
- Remove knurled screws holding down rear of oven bottom.
- Grasp oven bottom at finger slots on each side.
- Lift rear of oven bottom enough to clear the lip of range frame, then pull out.



#### 5. Locate the pilot in the back of the oven bottom. The pilot is attached to the left side of the oven burner.



#### 6. To light the oven pilot, push in and hold the oven control knob while lighting the pilot with a long match or match holder. Once the oven pilot is lit, continue holding the oven control knob for one minute before releasing.



No adjustments are required for natural gas. If the range is connected to LP gas, contact the person who installed your range or made the conversion. If pilot flame does not stay lit, repeat this step.

# Installation Instructions

## 5 LIGHT THE PILOTS (cont.)

### D Check Ignition of Oven Burner

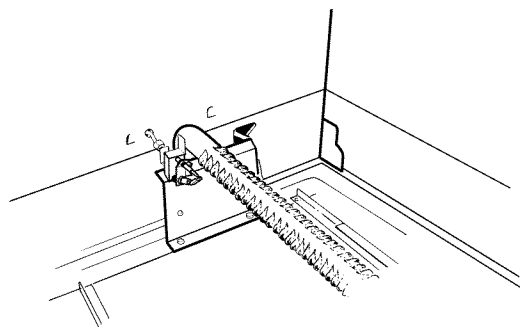
The oven is designed to operate quietly and automatically. To operate the oven, turn the **OVEN CONTROL** knob to a setting above **260°F**. After 30–90 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the **OVEN CONTROL** knob.

**Electric ignition models** require electrical power to operate. In case of a power outage, the oven burners on these models cannot be lit manually with a match. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the burner will shut off and cannot be re-lit until power is restored.

### E Adjust Broil Burner Air Adjustment Shutter on Models with a Broiler Drawer, if Necessary

Determine if the bottom burner flames are burning properly.



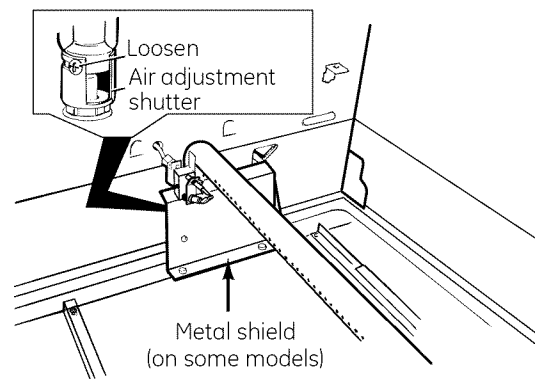
With the oven bottom removed, properly adjusted flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.

The shutter for the oven burner is near the back wall of the oven and behind the broiler drawer.

### E Adjust Broil Burner Air Adjustment Shutter on Models with a Broiler Drawer, if Necessary (cont.)

#### To Remove the Broiler Drawer:

1. Pull the drawer out until it stops, then push it back in about one inch.
2. Grasp handle, lift and pull broiler drawer out.



On some models, remove the metal shield at the rear of the cavity.

To adjust the flow of air to the burner, loosen the Phillips-head screw and rotate the shutter to allow more or less air into the burner tube.



# Installation Instructions

## 5 LIGHT THE PILOTS (cont.)

### F Check Ignition of Surface Burners

Operation of all cooktop and oven burners should be checked after pilots have been lighted (on some models) and the range and gas supply lines have been carefully checked for leaks.

#### Standing Pilot Models

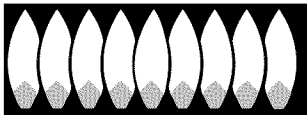
Select a top burner knob and simultaneously push in and turn to **HI** position. The burner should light within a few seconds. Try each burner in succession until all burners have been checked.

#### Electric Ignition Models

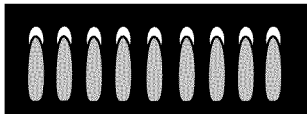
Select a top burner knob and simultaneously push in and turn to **LITE** position. You will hear a clicking sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burners should light within 4 seconds. After burner lights, rotate knob out of the **LITE** position. Try each burner in succession until all burners have been checked.

#### Quality of Flames

The combustion quality of burner flames needs to be determined visually.



(A) **Yellow flames**—Call for service



(B) **Yellow tips on outer cones**—Normal for LP gas



(C) **Soft blue flames**—Normal for natural gas

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

With LP gas, some yellow tipping on outer cones is normal.

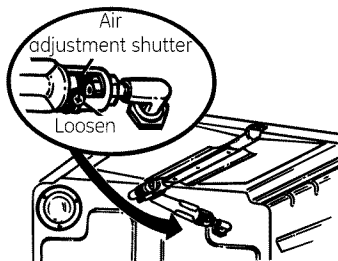
## G Replace Oven Parts

After all adjustments are made, replace the broiler drawer, oven bottom, racks and oven door.

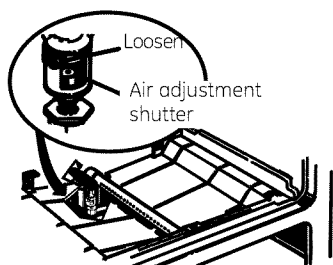
# Installation Instructions

## 8 ADJUST BROIL AND OVEN BURNER AIR ADJUSTMENT SHUTTER IF NECESSARY

Air adjustment shutters for the top and bottom burners regulate the flow of air to the flames.

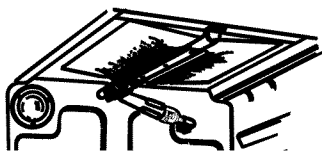


The air adjustment shutter for the top (broil) burner is in the center of the rear wall of the oven.

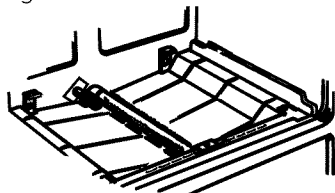


The shutter for the bottom (oven) burner is near the back wall behind the warming drawer. Remove the drawer. See the *Care and cleaning of the range* section.

To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter toward open or closed position as needed.

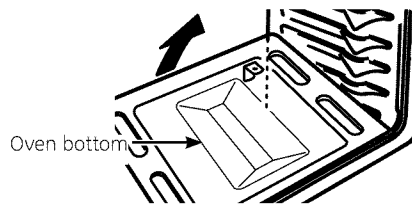


The flames for the top (broil) burner should be steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.



To determine if the bottom burner flames are burning properly, remove the oven bottom. Flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.

## 8 ADJUST BROIL AND OVEN BURNER AIR ADJUSTMENT SHUTTER IF NECESSARY (CONT.)

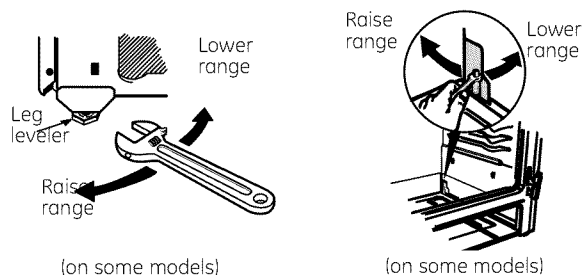


To remove the oven bottom:

- Remove the screws holding down rear of the oven bottom.
- Grasp the oven bottom at finger slots on each side.
- Lift the rear of the oven bottom enough to clear the lip of the range frame, push it back, and then pull it up and out.

## 9 LEVELING THE RANGE

- Install the oven shelves in the oven and position the range where it will be installed with front access to front leveling legs and rear access to rear leveling legs. All legs must be leveled *BEFORE* the product is installed.



- Check for levelness by placing a spirit level or a cup, partially filled with water, on one of the oven shelves. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other.
- Remove the drawer (on some models). See the *Care and cleaning of the range* section. The front leveling legs can be adjusted from the bottom and the rear legs can be adjusted from the top (on some models) or the bottom.
- Use an open-end or adjustable wrench to adjust the leveling legs until the range is level.

### **WARNING**

Never completely remove the leveling leg as the range will not be secured to the anti-tip device properly.

- After leveling the unit, slide it into final position and verify levelness.
- After the range is level, slide the range away from the wall so that the Anti-Tip device can be installed.

# Installation Instructions

## 10 INSTALLING THE ANTI-TIP DEVICE

### ⚠ WARNING

### ANTI-TIP DEVICE



- All ranges can tip.
- BURNS or other SERIOUS INJURIES can result.
- INSTALL and CHECK the anti-tip bracket following the instructions supplied with the bracket.



To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. Follow the instructions packaged with the bracket.

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

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.

If your range has no anti-tip bracket, call 1.800.626.8774 to receive one at no cost.

## WHEN ALL HOOKUPS ARE COMPLETED

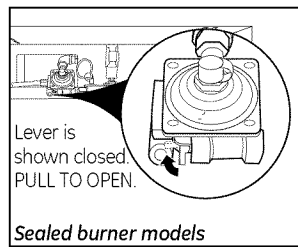
Make sure all controls are left in the off position.  
Make sure the flow of combustion and ventilation air to the range is unobstructed.

# Before you call for service...

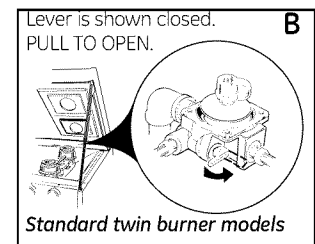
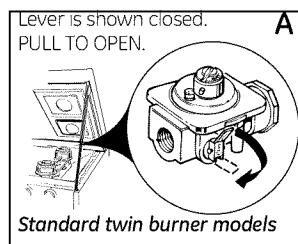


*Troubleshooting Tips*  
 Save time and money! Review the charts on the following pages first and you may not need to call for service.

<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
<b>Top burners do not light or do not burn evenly</b>	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> <li>Make sure electrical plug is plugged into a live, properly grounded outlet.</li> </ul>
	Burner hole or slits on the side of the burner may be clogged.	<ul style="list-style-type: none"> <li>Remove the burners (on models with standard twin burners) or burner heads and caps (on models with sealed burners) and clean them with a sewing needle or twist-tie. Make sure you do not enlarge the holes. On sealed burner models, check and clean the electrode area for burned-on food or grease.</li> </ul>
	Improper burner assembly.	<ul style="list-style-type: none"> <li>Make sure the burner parts are installed correctly. See the <i>Care and cleaning of the range</i> section.</li> </ul>
	Drip pans (if so equipped) are not installed correctly.	<ul style="list-style-type: none"> <li>Make sure the drip pans are installed correctly.</li> </ul>
	Pilot(s) is (are) not lit (on standing pilot models).	<ul style="list-style-type: none"> <li>See the <i>Light the Surface Burner Pilots</i> section in the <i>Installation Instructions</i>.</li> </ul>
<b>Burner flames very large or yellow</b>	Improper air to gas ratio.	<ul style="list-style-type: none"> <li>If range is connected to LP gas, contact the person who installed your range or made the conversion.</li> </ul>
<b>Surface burners light but oven does not</b>	The oven gas shut-off valve may have accidentally been moved during cleaning or moving.	<ul style="list-style-type: none"> <li>To check the oven gas shut-off valve on sealed burner models, remove the broiler drawer or kick panel (see the <i>Care and cleaning of the range</i> section) and look for the gas shut-off lever at the back of the range.</li> </ul>
		<ul style="list-style-type: none"> <li>To check the oven gas shut-off valve on standard twin burner models, raise the cooktop and look for the gas shut-off lever at the extreme right rear corner. (Standing pilot models do not have a gas shut-off valve on the regulator.) Follow the directions in box <b>A</b> or <b>B</b> that match your regulator type.</li> </ul>



• To check the oven gas shut-off valve on standard twin burner models, raise the cooktop and look for the gas shut-off lever at the extreme right rear corner. (Standing pilot models do not have a gas shut-off valve on the regulator.) Follow the directions in box **A** or **B** that match your regulator type.



<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
<b>Clock does not work</b>	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> <li>• Make sure electrical plug is plugged into a live, properly grounded outlet.</li> </ul>
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> </ul>
	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the clock and timer</i> section.</li> </ul>
<b>Food does not bake or roast properly</b>	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Rack position is incorrect.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> <li>• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>
	Clock not set correctly.	<ul style="list-style-type: none"> <li>• See the <i>Using the clock and timer</i> section.</li> </ul>
	Aluminum foil used improperly in the oven.	<ul style="list-style-type: none"> <li>• See the <i>Care and cleaning of the range</i> section.</li> </ul>
<b>Food does not broil properly</b>	Oven bottom not securely seated in position.	<ul style="list-style-type: none"> <li>• See the <i>Installation of the range</i> section.</li> </ul>
	Oven controls improperly set.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
	Oven door and/or broiler drawer not closed.	<ul style="list-style-type: none"> <li>• See the <i>Broiling</i> section.</li> </ul>
	Improper rack position being used.	<ul style="list-style-type: none"> <li>• See the <i>Broiling guide</i>.</li> </ul>
	Food being cooked in a hot pan.	<ul style="list-style-type: none"> <li>• Use the broiling pan and grid that came with your range. Make sure it is cool.</li> </ul>
	Cookware not suited for broiling.	<ul style="list-style-type: none"> <li>• Use the broiling pan and grid that came with your range.</li> </ul>
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> <li>• See the <i>Using the oven</i> section.</li> </ul>
Oven bottom not securely seated in position.	<ul style="list-style-type: none"> <li>• See the <i>Installation of the range</i> section.</li> </ul>	
<b>Oven temperature too hot or too cold</b>	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> <li>• See the <i>Adjust the oven thermostat—Do it yourself!</i> section.</li> </ul>
<b>Oven light does not work</b>	Light bulb is loose or defective.	<ul style="list-style-type: none"> <li>• Tighten or replace the bulb.</li> </ul>
	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> <li>• Make sure electrical plug is plugged into a live, properly grounded outlet.</li> </ul>
<b>Oven not heating up</b>	Pilot is not lit (on standing pilot models).	<ul style="list-style-type: none"> <li>• See the <i>Light the Oven Pilot</i> section in the <i>Installation Instructions</i>.</li> </ul>

## Before you call for service...



### Troubleshooting Tips

<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
<b>"Crackling" or "popping" sound</b>	This is the sound of the metal heating and cooling during cooking.	<ul style="list-style-type: none"><li>• This is normal.</li></ul>
<b>Rainbow effect in the oven window (on some models)</b>	This is caused by the heat treatment applied to the oven window.	<ul style="list-style-type: none"><li>• This is normal.</li></ul>
<b>Power outage, clock flashes</b>	Power outage or surge.	<ul style="list-style-type: none"><li>• Reset the clock.</li></ul>
<b>Strong odor</b>	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"><li>• This is temporary.</li></ul>
	Improper air to gas ratio.	<ul style="list-style-type: none"><li>• Adjust oven burner air shutter.</li></ul>
<b>Fan noise</b>	A cooling fan may automatically turn on and off to cool internal parts.	<ul style="list-style-type: none"><li>• This is normal. The cooling fan will turn off and on.</li></ul>

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Please place in envelope and mail to:  
Veuillez mettre dans une enveloppe et envoyez à :

**OWNERSHIP REGISTRATION  
P.O. BOX 1780  
MISSISSAUGA, ONTARIO  
L4Y 4G1**

**(FOR CANADIAN CONSUMERS ONLY)**

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For Canadian  
Customers



Pour les  
Consommateurs  
Canadiens

CUT ALONG THIS LINE AND RETURN CARD—THANKS

OWNERSHIP REGISTRATION CERTIFICATE – FICHE D'INSCRIPTION DU PROPRIÉTAIRE			
Please register your product to enable us to contact you in the remote event a safety notice is issued for this product and to allow for efficient communication under the terms of your warranty, should the need arise.		Veuillez enregistrer votre produit afin de nous permettre de communiquer avec vous si jamais un avis de sécurité concernant ce produit était émis et de communiquer facilement avec vous en vertu de votre garantie, si le besoin s'en fait sentir.	
REGISTER ON-LINE:	<a href="http://www.geappliances.ca">www.geappliances.ca</a>	MAIL TO:	<b>P.O. BOX 1780, MISSISSAUGA ONTARIO, L4Y 4G1</b>
ENREGISTREMENT SUR INTERNET À:	<a href="http://www.electromenagersge.ca">www.electromenagersge.ca</a>	POSTER À:	
<input type="checkbox"/> MR./M	<input type="checkbox"/> MRS./MME.	FIRST NAME / PRÉNOM	LAST NAME / NOM
<input type="checkbox"/> MISS/MILLE.	<input type="checkbox"/> MS.		
STREET NO / N° RUE	STREET NAME / RUE	APT. NO / APP. / RR#	
CITY / VILLE		PROVINCE	POSTAL CODE / POSTAL
AREA CODE / IND. RÉG.	TELEPHONE	E-MAIL	
DID YOU PURCHASE A SERVICE CONTRACT FOR THIS APPLIANCE? AVEZ-VOUS ACHETÉ UN CONTRAT DE SERVICE POUR CET APPAREIL ?		YES / OUI <input type="checkbox"/>	IF YES / SI OUI: EXPIRATION
		NO / NON <input type="checkbox"/>	Y/A M D/J
NAME OF SELLING DEALER / NOM DU MARCHAND		MODEL / MODÈLE	
INSTALLATION DATE / DATE D'INSTALLATION Y/A M D/J	CORRESPONDENCE <input type="checkbox"/> ENGLISH CORRESPONDANCE <input type="checkbox"/> FRANÇAIS	SERIAL / SÉRIE	
<input type="checkbox"/> I do not wish to receive any promotional offers regarding this product. <input type="checkbox"/> Je ne désire pas recevoir d'offres promotionnelles concernant ce produit.			

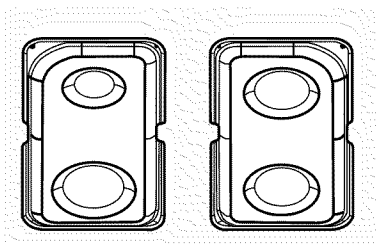


## Accessories.

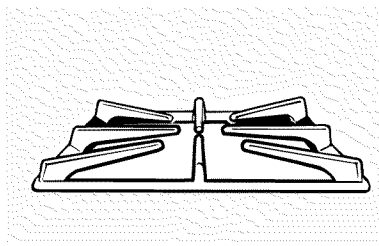


### Looking For Something More?

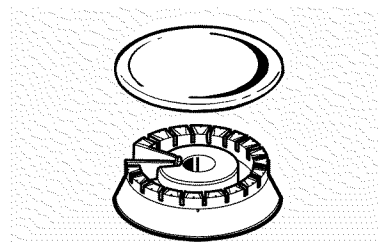
You can find these accessories and many more at [GEAppliances.com](http://GEAppliances.com), or call 800.626.2002 (during normal business hours). Have your model number ready.



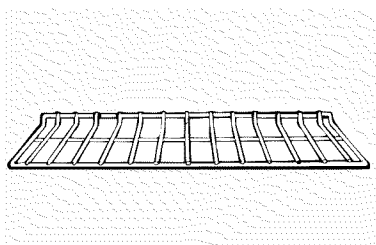
Drip Pans



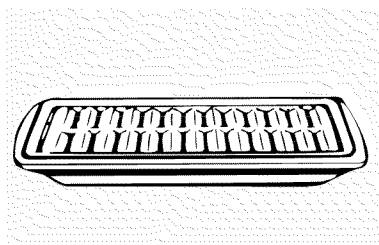
Grates



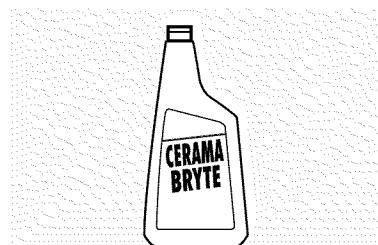
Surface Burners & Caps



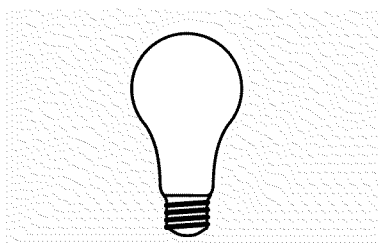
Oven Racks



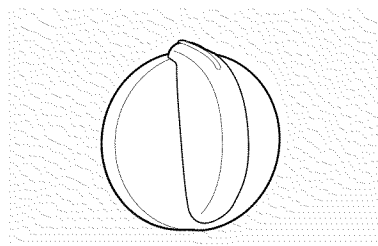
Broiler Pan



Cleaner



Light Bulbs



Knobs

Tired of discolored racks? Wishing you had extra-heavy-duty oven racks?

**NOW AVAILABLE** for your range:

GE's innovative, self-cleanable porcelain-coated oven racks!

- Heavy Duty
- Durable
- Able to be cleaned in a self-cleaning oven

Visit [GEAppliances.com](http://GEAppliances.com) for more information.

## GE Gas Range Warranty. *(For customers in the United States)*



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](http://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 Replace:**

#### One Year

From the date of the original purchase

**Any part** of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

### What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Product damage or failure of the product if it is abused, misused, modified, used for other than the intended purpose, or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.

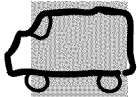
**EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.**

*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

## GE Gas Range Warranty. (For customers in Canada)



All warranty service provided by our Factory Service Centres or an authorized Customer Care® technician. To schedule service, visit us on-line at [www.geappliances.ca](http://www.geappliances.ca), or call 1.800.561.3344. 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: Mabe Will Replace:

#### One Year

From the date of the original purchase

Any part of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, Mabe will also provide, **free of charge**, all labor and related service to replace the defective part.

### What Mabe Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Product damage or failure of the product if it is abused, misused, modified, used for other than the intended purpose, or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- 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 in Canada for home use within Canada. In-home warranty service will be provided in areas where it is available and deemed reasonable by Mabe to provide.

Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from province to province. To know what your legal rights are in your province, consult your local or provincial consumer affairs office.

**Warrantor: Mabe Canada Inc.,  
Burlington, Ontario**

## Consumer Support.

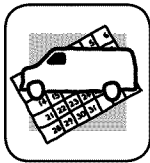
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### GE Appliances Website

In the U.S.: **GEAppliances.com**

Have a question or need assistance with your appliance? Try the GE Appliances Website any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line. **In Canada: [www.GEAppliances.ca](http://www.GEAppliances.ca)**

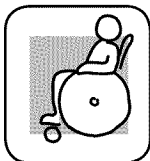


### Schedule Service

In the U.S.: **GEAppliances.com**

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.

**In Canada, call 1.800.561.3344**



### Real Life Design Studio

In the U.S.: **GEAppliances.com**

GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

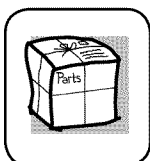
**In Canada, contact:** Manager, Consumer Relations, Mabe Canada Inc.  
Suite 310, 1 Factory Lane  
Moncton, N.B. E1C 9M3



### Extended Warranties

In the U.S.: **GEAppliances.com**

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires. **In Canada, call 1.888.261.2133**



### Parts and Accessories

In the U.S.: **GEAppliances.com**

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

**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.**

Customers **in Canada** should consult the yellow pages for the nearest Mabe service center, or call **1.800.661.1616**.



### Contact Us

In the U.S.: **GEAppliances.com**

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to:

General Manager, Customer Relations  
GE Appliances, Appliance Park  
Louisville, KY 40225

**In Canada: [www.GEAppliances.ca](http://www.GEAppliances.ca), or write to:** Director, Consumer Relations, Mabe Canada Inc.  
Suite 310, 1 Factory Lane  
Moncton, N.B. E1C 9M3



### Register Your Appliance

In the U.S.: **GEAppliances.com**

**Register your new appliance on-line—at your convenience!** Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

**In Canada: [www.GEAppliances.ca](http://www.GEAppliances.ca)**