

How to get the best from **Your Built-In Oven**

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GE Answer Center™
800.626.2000

Use and Care
of-Model
RGJ534GEP

HOTPOINT

Help us help you...

Read this book carefully.

It is intended to help you operate and maintain your new oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
Hotpoint
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the front frame behind the broiler drawer. See Features Section.

These numbers are also on the Consumer Product Ownership Registration Card that came with your oven. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your oven.

If you received a damaged oven...

Immediately contact the dealer (or builder) that sold you the oven.

Save time and money. Before you request service...

Check the Problem Solver in this book. It lists causes of minor operating problems that you can correct yourself.

If you need service...

To obtain service, see the Consumer Services page in the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
Hotpoint
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606

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.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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.

Gas Appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas ~~01~~-LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

When You Get Your Oven

.Have the installer show you the location of the oven gas cut-off valve and how to shut it off if necessary.

.Have your oven installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

• Plug your oven into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of your home electrical system, it is your personal 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 an extension cord with this appliance.

.Be sure all packing materials are removed from the oven before operating it, to prevent fire or smoke damage should the packing material ignite.

.Be sure your oven is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) on which it is to be used. Your oven can be converted for use on either type of gas. See the Installation Instructions.

Using Your Oven

.Don't leave children alone or unattended where an oven is hot or in operation. They could be seriously burned.

.Don't allow anyone to climb, stand or hang on the door or broiler compartment. They could damage the oven.

.CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE AN OVEN—CHILDREN CLIMBING ON THE OVEN TO REACH ITEMS COULD BE SERIOUSLY INJURED.

.Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.

.For your safety, never use your appliance for warming or heating the room.

.Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

.Do not leave paper products, cooking utensils, or food in the oven when not in use. Do not store flammable materials in an oven. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

.Do not let cooking grease or other flammable materials accumulate in or near the oven.

.Do not use oven as a storage area.

.When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS

(continued)

• **Stand away from oven when opening oven door.** The hot air or steam which escapes can burn hands, face and/or eyes.

• **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.

• **Keep oven vent ducts unobstructed.**

• **Keep oven free from grease buildup.**

• **Place oven shelf in desired position while oven is cool.** If shelves must be handled when lint, do not let pot holder contact heating units in the oven.

• **Pulling out shelf to shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of door or oven walls.**

• **When using cooking or roasting bags in oven, follow the manufacturer's directions.**

• **Do not use your oven to dry newspapers.** If overheated, they can catch fire.

• **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the oven.

• **Use only glass cookware that is recommended for use in gas ovens.**

• **Always remove broiler pan from the broiler compartment as soon as you finish broiling.**

Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

• **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.

• **Make sure broiler pan is in place correctly** to reduce the possibility of grease fires.

• **If you should have a grease fire in the broiler pan,** turn off oven, and keep broiler door closed to contain fire until it burns out.

Clean only parts listed in this Use and Care Book.

If You Need Service

• **Read "The Problem Solver" in this book.**

• **Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Energy-Saving Tips

• **Preheat the oven only when necessary.** Most foods will cook satisfactorily without preheating. If you find preheating is necessary, listen for the beep and put food in the oven promptly after the oven is preheated.

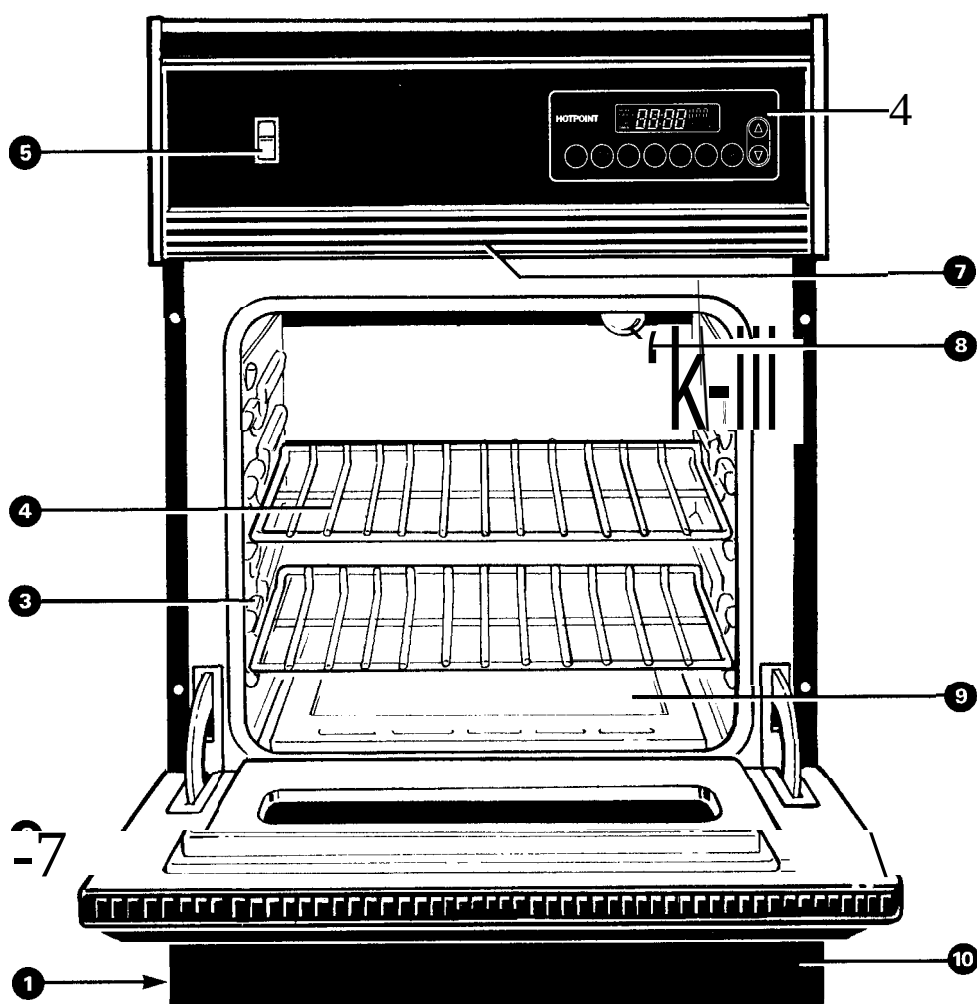
• **Always turn oven OFF before removing food.**

• **During baking, avoid frequent door openings.** Keep door open as short a time as possible if it is opened.

• **Cook complete oven meals instead of just one food item.** Potatoes, other vegetables and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.

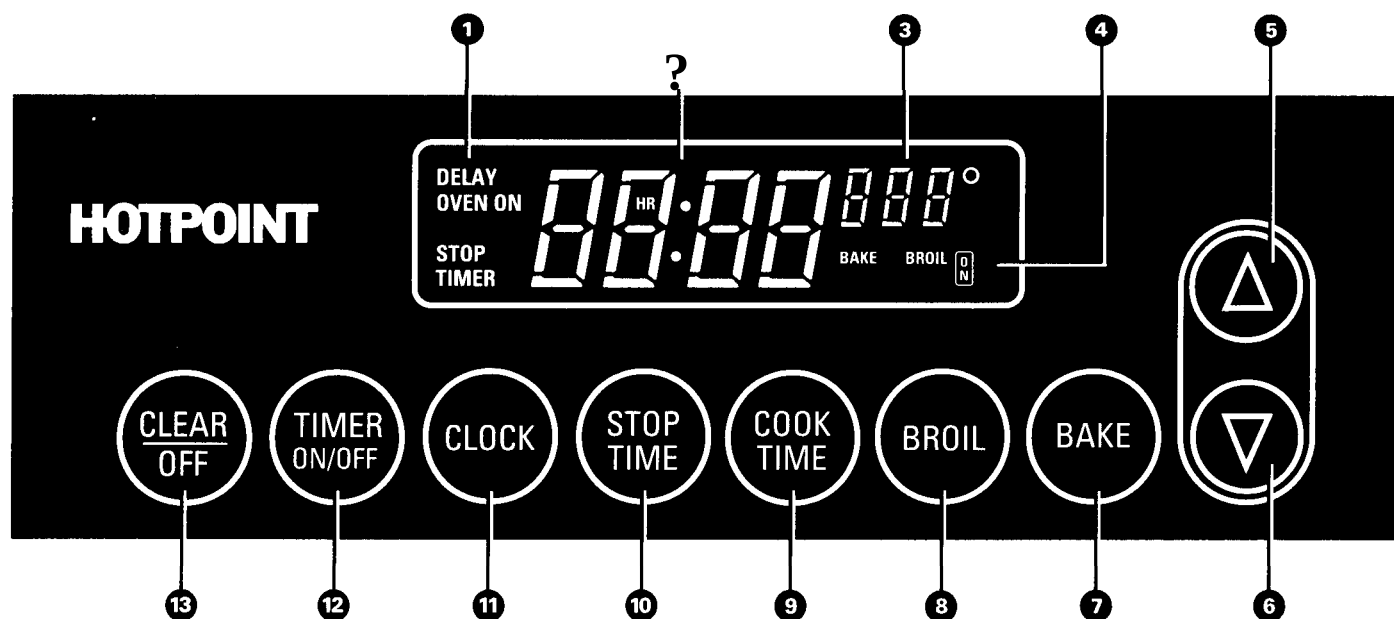
• **Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc.** Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

Features of Your Oven



Feature Index	See page
1 Model and Serial Numbers (behind broiler drawer)	2
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Features of Your Oven Control



1. PROGRAM STATUS. Words light up in the display to show the selected oven mode.

Programmed information can be displayed at any time by touching the pad of the operation you want to see. For example, **yell** can display the current time of day when the timer is counting **down** by touching the **CLOCK** pad.

2. TIME DISPLAY. Shows the time of day, the times set for the timer or automatic oven operation.

3. OVEN TEMPERATURE AND BROIL DISPLAY. Shows the oven temperature or the **broil** setting selected.

4. FUNCTION INDICATORS. Lights up to show **whether oven is in bake or broil mode.**

5. INCREASE. Short taps to this pad increase **time or temperature** by small amounts. Press and hold **pad** to increase **time or temperature** by larger amounts.

6. DECREASE. Short taps to this pad decrease time or temperature by small amounts. Press and hold pad to decrease time or temperature **by larger amounts.**

7. BAKE. Touch this pad to select bake function. Then tap or press **INCREASE or DECREASE** pad to display desired temperature.

8. BROIL. Touch this pad to select broil function. Then tap **INCREASE** pad once to broil at **LO (450°F.)** or twice to broil at **HI (550°F.)**. Tap **DECREASE** pad to change back to **LO broil**.

9. COOK TIME. Touch this pad and then touch the **INCREASE or DECREASE** pad to set the amount of time you want your food to cook. Touch **BAKE** and the **INCREASE or DECREASE** pad to set the **oven temperature**. The oven will shut off after the selected **Cook Time** has run out.

10. STOP TIME. Use this pad along with **COOK TIME** and **INCREASE or DECREASE** pad to set the oven to start automatically, cook for a **specified time** and **stop** automatically at a **time you select.**

11. CLOCK. Touch this pad before setting the clock.

To set clock, first touch **CLOCK pad**. "TIME" will flash in the display. Tap **INCREASE or DECREASE** pad to change the time of day by small amounts. Press & hold **INCREASE or DECREASE** pad to change the time of day by larger amounts.

12. TIMER ON/OFF. Touch this pad to select timer function. The timer does not control oven operations. Touch pad again to **turn it off.**

To set timer, first touch **TIMER** pad. "TIMER" will flash in the display. Tap **INCREASE or DECREASE** pad to change the time by small amounts. Press and hold **INCREASE or DECREASE** pad to change the time by larger amounts.

Hours and minutes will be displayed if the time set on the timer is more than 1 hour. Minutes and seconds will be displayed if the time set on the timer is less than 1 hour.

13. CLEAR/OFF. Touch this pad to cancel all oven operations "except clock and timer.

Control, Clock and Timer

Clock

The clock must be set for the automatic oven timing functions to work properly. The time of day cannot be changed during a TIME BAKE cycle.

To Set the Clock



Step 1. Touch the CLOCK pad.



Step 2. Press INCREASE or DECREASE pad to set the time of day.

Power Outage?

After a power outage, when power is restored the display will flash and time shown will no longer be correct.

The display flashes until the clock is reset. All other functions that were in operation when the power went out will have to be programmed again.

Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes.

To Set The Timer



Step 1. Touch the TIMER ON/OFF pad.

Step 2. Press INCREASE or DECREASE pad to set the amount of time on the timer.

The timer will start automatically within a few seconds of releasing the pad.



The timer, as you are setting it, will display seconds until 60 seconds is reached.



Then it will display minutes and seconds until 60 minutes is reached.



After 60 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached.

To Reset Timer

Touch TIMER pad and then press INCREASE or DECREASE pad until the time you want shows on the display.

To Cancel Timer

Press & hold TIMER pad until the word "TIMER" quits flashing on the display (about 4 seconds).

Timer Tones

The timer tone is 3 beeps followed by 1 beep every 6 seconds. If you would like to remove the one beep every 6 seconds, press & hold CLEAR/OFF for 10 seconds.

To return the tone of 1 beep every 6 seconds, press & hold CLEAR/OFF for 10 seconds.

Error Message

If "F" and a number flash on display, this indicates a function error code. Touch CLEAR/OFF pad. If function error code does not clear, disconnect power to the oven and call for service.

Using Your Oven

Automatic Ignition

The oven burner is lighted by electric ignition.

To light the burner, touch the pad for the desired function and press INCREASE or DECREASE pad until the desired temperature is displayed. The burner should ignite within 60 seconds.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

Power outage?

The oven burner will not light in the event of an electrical power outage. **Do not attempt to light it manually with a match.**

Oven Light

Use the switch on the control panel to turn the light on and off.

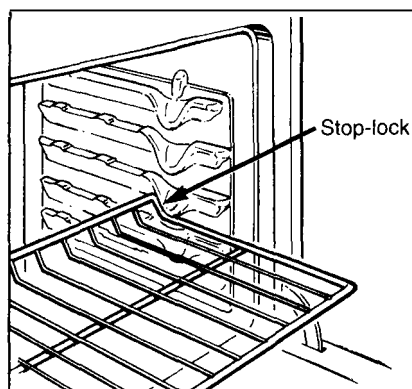
Oven Vent

When the oven is on, heated air moves through a vent below the control panel.

The vent area could get hot during oven use.

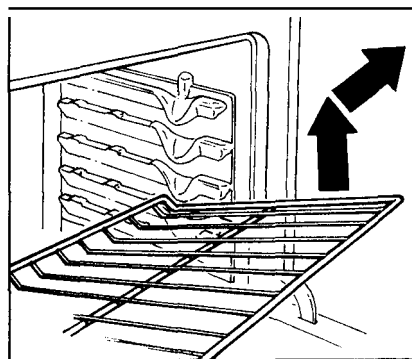
The vent is needed for proper air flow in the oven and good baking results. Do not block this vent. Doing so may cause failure, fire or damage to the oven.

Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

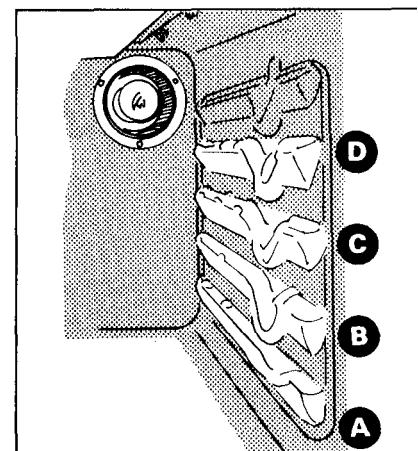
When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.



To remove a shelf from the oven, pull it toward you, tilt front end upward and pull shelf out.

To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past “stop” on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions



The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.

For best results, we recommend that you use only one oven rack when baking. If you are baking multiple items and choose to use both oven racks for baking, place oven racks on shelf positions B and D. When baking several items stagger pans so that no pan is directly above another.

Oven Moisture

As your oven heats up, the changing temperature 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. **Lip.**

Baking

Your oven temperature is controlled very accurately using an electronic control system. We recommend that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see Adjusting Oven Thermostat section.

Your new range allows you to set temperatures as low as 150° but these low temperatures are intended to be used after cooking to keep the hot food warm. Low temperatures will not kill all bacteria and therefore are not recommended for use until bacteria have been killed by higher temperatures.

How to Set Your Range for Baking

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on **alternate shelf** supports and stagger food on them.

Step 2: Close the oven door.



Step 3: Touch BAKE pad,



Step 4: Touch INCREASE or DECREASE pad. The display will show the last Bake temperature that was used.

Step 5: Press INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the changing temperature will be displayed as the oven heats. When the oven reaches the set temperature, a tone will sound.

To change oven temperature during BAKE cycle, touch BAKE pad and then INCREASE or DECREASE pad to get new temperature.



Step 6: Touch CLEAR/OFF when baking is finished and then remove food from oven.

How to Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set.

NOTE: Before beginning make sure the oven clock shows the correct time of day. To set the clock, first touch the CLOCK pad. "TIME" will flash in the display. Press INCREASE or DECREASE pad until correct time of day is displayed.

How to Set Immediate Start and Automatic Stop

(Oven turns on right away, cooks for preset length of time, and turns off automatically.)

Note: Foods that are highly perishable such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria.

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on **alternate shelf** supports and stagger food on them.

Step 2: Close the oven door.



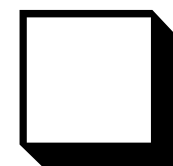
Step 3: Touch COOK TIME pad.



Step 4: Press INCREASE pad until the desired length of baking time appears in the display.



Step 5: Touch BAKE pad. Attention tone will occur if step 5 is not done.



Step 6: Press INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the rising oven temperature will be displayed as the oven heats. When the oven reaches the set temperature, a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

Step 7: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

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Baking (continued)

How to Set Delay Start and Stop

Quick Reminder:

1. Touch COOK TIME pad.
2. Touch INCREASE/DECREASE pad to set cooking time.
3. Touch STOP TIME pad.
4. Touch INCREASE/DECREASE pad until desired Stop Time appears in display.
5. Touch BAKE pad.
6. Touch INCREASE/DECREASE pad to select oven temperature.

Delay Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the pans for best heat circulation.

Step 2: Close the oven door.



Step 3: Touch COOK TIME pad.



Step 4: For 3 hours of cooking time, press INCREASE pad until "3:00" appears in the display.



Step 5: Touch STOP TIME pad



"5:00" appears on the display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.



Step 6: Change Stop Time from 5:00 to 7:00 by pressing INCREASE pad until "7:00" appears in the display.



Step 7: Touch BAKE pad.



Step 8: Touch DECREASE pad. "350°" appears in the display. Press DECREASE pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. The word "ON" and the changing oven temperature will be displayed as the oven heats up. The oven will continue to cook for the programmed 3 hours and will shut off automatically at 7:00.

Step 9: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

When setting your oven for a delay start, never let foods such as dairy products, fish, meat, poultry, etc. stand for more than 1 hour before actual cooking begins. Room temperature promotes the growth of harmful bacteria.

Baking Guide

1. Preheating is very important when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 10 minutes. Preheating is not necessary when roasting or for long-time cooking of whole meals.

2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. We recommend dull bottom surfaces for cake pans and pie plates.

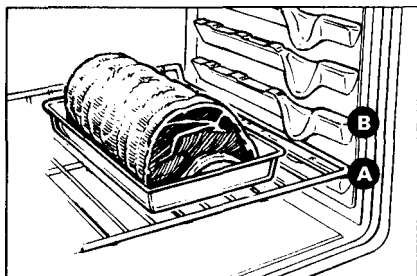
3. Dark or non-shiny finishes and glass cookware generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

Food	Container	Shelf Position	Oven Temperature	Time, Minutes	Comments
Bread					
Biscuits (1/2-in. thick)	Shiny Cookie Sheet	B, C	400° 475°	{5-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B	350° 400°	20-30	
Corn bread or muffins	Cast Iron or Glass Pan	B	400° 450°	20-40	Preheat cast-iron pan for crisp crust
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	B	400° 425°	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	Dark metal or glass give deepest browning.
Quick loaf bread	Metal or Glass Loaf Pans	B	350° 375°	45-60	For thin rolls, Shelf B may be used.
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	B	375° 425°	45-60	For thin rolls, Shelf B may be used.
Plain rolls	Shiny Oblong or Muffin Pans	B	375° 425°	10-25	
Sweet rolls	Shiny Oblong or Muffin Pans	B	350° 375°	20-30	
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375° 400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	B	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	Paper liners produce moister crusts.
Cupcakes	Shiny Metal Muffin Pans		350° 375°	20-25	Use 300°F. and Shelf B for small or individual cakes.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A ^B	275°-300°	2-4 hrs.	
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350° 400°	10-20	Use Shelf C and increase temp. 25°F. to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375° 400°	7-12	
Fruits, other Desserts					
Baked apples	Glass or Metal Pans	B, C	350° 400°	30-60	Reduce temp. to 300°F. for large custard.
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90"	
Pies					
Frozen	Foil Pan on Cookie Sheet	B	400° 425°	45-70	Large pies use 400°F. and more time.
Meringue	Spread to crust edges	B, C	325°-350°	15-25	To quickly brown meringue, use 400° 1°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal Pan	B	400° 425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60"	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	12-16	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	B, C	325° 400°	60-90"	Increase time for larger amount or size.
Scalloped dishes	Glass or Metal Pan	B, C	325°-375°	30-60"	
Souffles	Glass Pan	B	300°-350°	30-75	

Roasting

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is easy; just follow these steps:



Step 1: Position oven shelf at (B) position for small size roast (2 to 5 lbs.) and at (A) position for larger roasts.

Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible.

Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer for more accurate doneness (do not place thermometer in stuffing) or refer to "Approximate Roasting Time" in the Roasting Guide in this section.



Step 3: Touch BAKE pad.



Step 4: Touch INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the changing oven temperature will be displayed as the oven heats up. When the oven reaches the set temperature a tone will sound.

To change oven temperature during Bake cycle, touch BAKE pad and then INCREASE or DECREASE pad to get new temperature.

Remove fat and drippings as necessary. Baste as desired.



Step 5: Touch (1, EAR/OFF" when baking is finished and then remove food from oven.

Step 6: Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

Internal temperature will rise about 5° to 10°F; if you wish to compensate for temperature rise, remove the roast from oven sooner (at 5° to 10°F less than the Internal Temperature recommended in the Roasting Guide in this section).

NOTE: You may wish to Time Bake, as described in Baking section to turn oven on and off automatically.

Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be roasted without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts: rib, high quality sirloin tip, rump or top round*	325°	Rare:	24-33	18-22	140°
		Medium:	35-39	22-29	150°-160°
		Well Done:	40-45	30-35	170°-185°
Lamb leg or bone-in shoulder*	325°	Rare:	21-25	20-23	130°- 140°
		Medium:	25-30	24-28	150°- 160°
		Well Done:	30-35	28-33	170°- 185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°- 180°
Ham, pre-cooked**	325°	To Warm:	17-20 minutes per lb. (any weight)		115°-125°
Ham, raw			Under 10 lbs.	10 to 15 lbs.	
*For boneless rolled roasts over 10 inches thick, add 5 to 10 minutes per lb. to times given above.	325°	Well Done:	27-35	24-27	170°
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
			10 to 15 lbs.	Over 15 lbs.	In thigh:
Turkey	325°	Well Done:	18-25	15-20	185°-190°

Broiling

Broiling is cooking food by direct heat from above the food. Your oven has a compartment below the oven for broiling. A specially designed broiler pan and rack allows dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

Distance from the heat source may be changed by positioning the broiler pan and rack on one of three shelf positions in the broiler compartment-A (bottom of broiler compartment), B (middle) and C (top).

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

Step 1: If meat has fat or gristle near the edge, cut vertical slashes through both about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8-inch thick.

Step 2: Remove broiler pan and rack from broiler compartment and place food on rack.

Step 3: Pull out drawer and position broiler pan in compartment. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.



Step 4: Close broiler door and touch BROIL pad.



Step 5: Select LO Broil (4500 °F.) by tapping INCREASE pad once. Select HI Broil (5500 °F.) by tapping INCREASE pad twice.

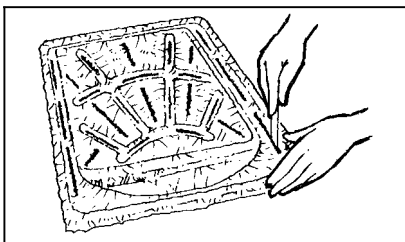
Most foods can be broiled at the HI broil setting. If you prefer less browning and slower cooking, you may select LO Broil.

Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use time given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

Step 7: When Broiling is completed touch CLEAR/OFF. Serve food immediately, and leave pan outside compartment to cool during meal for easiest cleaning.

Use of Aluminum Foil



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

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

Questions & Answers

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Broiling Guide

Food	Quantity and/or Thickness	1{1 or L.O} Broil	Shelf Position	First Side Time, Minute:	Second Side Time, Minute	Comments
Bacon	1/2 lb. (about 8 thin slices)	HI	C	3½	3½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 in. thick	HI	E	9-10	7-x	Space evenly. Up to x patties take about same time.
Beef Steaks Rare Medium Well Done Rare Medium Well Done	1 in. thick (1 to 1 1/2 lb.) 1 in. thick (2 to 2 1/2 lb.)	HI	A A A A A A	9 12-13 13 10 15 25	7 5-6 8-9 6-7 12-14 16-1x	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Chicken	1 whole (2 to 2 1/2 lbs.), split lengthwise	HI	A	30-35	25-30	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin-side-down first and broil with door closed.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	HI	C c	2-3 3-4	1/2-1	Space evenly . Place English muffins cut-side-up and brush with butter, if desired.
Lobster Tails (10 to 8 oz. each)	2-4	HI	B	13-16	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1 lb. fillets 1/4 to 1/2 in. thick	HI	E	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning
Ham Slices (Precooked)	1 in. thick	HI	B	x	8	Increase time 5 to 10 min. per side for 1½ in. thick or home-cured ham.
Pork Chops Well Done	2 (1/2 in. (thick) 2 (1 in. thick), about 1 lb.	HI	A A	10 13	4-5 10-12	Slash fat
Lamb Chops Medium Well Done Medium Well Done	2 (1 in. thick) about 10 to 12 oz.. 2 (1 in. thick), about 1 lb.	HI	B E B B	8 10 10 17	4-7 10 4-6 12-14	Slash fat.
Wieners and Similar Precooked Sausages, Bratwurst	1 lb. pkg. (10)	HI	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-in. pieces.

Broiling Tips

- Broiling should be done with oven and broiler doors closed.
- Use tongs to turn meat over—pierced meat loses juices.
- Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.
- A 1 way to use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded (lower) part of the pan.

• After placing food on the broiler pan, put the pan in the broiler compartment in the proper position. The recommended shelf positions, along with cooking times, can be found in the guide above.

• If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 or 10 minutes only.

• When arranging food on pan, do not let fatty edges hang over sides. The fat drippings could soil the broiler compartment when the food is broiled.

• Broiler does not need to be preheated. However, for very thin foods, or to increase **browning**, preheat if desired.

• **Frozen steaks** can be conventionally broiled by positioning the broiler pan and rack at next lowest position and increasing cooking time given in this guide 1½ times per side.

Care and Cleaning

(See Cleaning Guide)

Proper care and cleaning are important so your oven will give you efficient and satisfactory service. Follow these directions **carefully in caring** for your oven to assure safe and proper maintenance.

Porcelain Oven Interior

With proper care, the porcelain enamel finish on the inside of the oven-top, bottom, sides, back and inside of the door will stay new-looking for years.

Let oven cool before cleaning. We recommend that you wear rubber gloves when cleaning the oven.

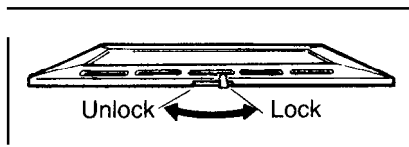
Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on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

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

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

Removable Oven Bottom

The oven bottom can be removed to make cleaning easier after heavy spillovers and to enable you to reach the oven burner.



To remove:

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

To replace:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place and slide the front tab to the right to lock the oven bottom into place.

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acid in content such as milk, tomato or sauerkraut, and sauces with vinegar or lemon juice, may cause pitting and damage to the porcelain enamel surface.

To protect the oven bottom surface, place a piece of aluminum foil slightly larger than the baking dish or a small cookie sheet on a lower shelf or under the baking dish to catch any spillovers. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom allow the oven to cool first. You can clean the bottom with soap and water, a mild abrasive cleanser or soap-filled abrasive pads.

Oven Shelves

Oven shelves may be cleaned with a mild **abrasive** cleanser following label instructions. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

To remove heavy, burned on soil, soapy metal pads may be used. After scrubbing, wash with soapy water, rinse and **dry**.

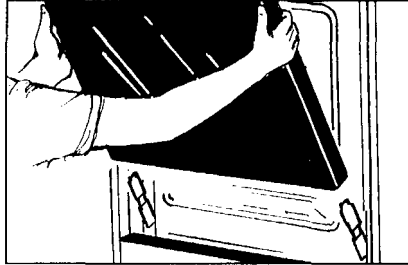
Oven Light Bulb Replacement

Before replacing any light bulb, disconnect electric power to the range at the main fuse or circuit breaker panel. Let the **bulb cool** completely before removing it. Do **not** touch a hot bulb with a **damp** cloth—the bulb will break.

Reach in and **replace** the new bulb after taking **precautions** mentioned above. Replace it with a high-temperature **appliance** 40-watt bulb.

Lift-Off Oven Door

The oven door is removable to make the interior more accessible during replacement of the lamp bulb.



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 spring 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 hinges snap back against the oven frame, **pull them** back out.

Broiler Pan & Rack

After broiling, remove the broiler pan and rack and carefully pour off the grease. Wash and rinse the pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack while hot with detergent and cover with wet paper towels or a dish cloth. That way, burned-on foods will soak loose while the meal is being served.

Do not store a soiled broiler pan and rack in the broiler compartment or in the oven.

Cleaning Guide

Note: Let oven parts cool before cleaning.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Broiler Pan and Rack	• Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner • Dishwasher- Safe	Drain fat and cool pan and rack slightly. (Do not let soiled pan and rack stand in broiler compartment to cool.) Sprinkle on detergent. Fill the pan with warm water and spread damp cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash: scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.	
Control Panel	• Mild Soap and Water	Wash control panel with soap and water, using a soft cloth. Do not use abrasive cleaners. Rinse and dry with a soft cloth.	
outside Glass Finish	• Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth.	
Metal, including Side Trims and Trim Strips	• Soap and Water	DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.	Wash, rinse, and then polish with a dry cloth.
Porcelain Enamel and Painted Surfaces*	• Paper Towel • Dry Cloth • Soap and Water	DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.	If acids should spill on the oven while it is hot, use a paper towel or cloth to wipe up rightaway. When the surface has cooled, wash and rinse. For other spills, such as fat smatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.
oven Door*	• Soap and Water	DO NOT USE oven cleaners, cleansing powders or harsh abrasives.	Remove oven door following instructions in Care and Cleaning section. Use soap and water to thoroughly clean both the inside and outside of the door. Be careful not to let any water get into any openings in the door. Rinse well. NOTE: Soap left on door liner causes additional stains when the oven is reheated.
oven Interior* (CAUTION: When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if lamp cover is removed.)	• Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner	Cool before cleaning. FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. NOTE: Soap left on liner causes additional stains when oven is reheated. FOR HEAVY SOIL: Choose a commercial oven cleaner and follow label instructions. Use of rubber gloves is recommended. Rinse well. Wipe off any oven cleaner that gets on thermostat bulb. When rinsing oven after cleaning, wipe thermostat bulb also.	
Removable Oven Bottom	• Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner	The oven bottom panel can be removed for easy cleaning (see Care and Cleaning section). Use the same directions for cleaning as explained above for Porcelain Enamel and Painted Surfaces.	
Shelves	• Mild Abrasives • Soapy Metal Pads	Shelves can be washed in dishwasher or cleaned by hand, using a mild abrasive cleanser. After cleaning, rinse the shelves with clean water and dry with a clean cloth. To remove heavy, burned-on soil, soapy metal pads may be used. After scrubbing, wash with soapy water, rinse and dry.	

* Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken not to touch any hot portion of the oven. When the surface is cool, clean and rinse.

Minor Adjustments You Can Make

Adjusting Oven Thermostat

When cooking a food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting, and differences in timing between an OIL and a new oven of 5 to 10 minutes are not unusual. You may be inclined to think that the new oven is not performing correctly; however, your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

11' you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the thermostat should be changed.

To adjust thermostat:

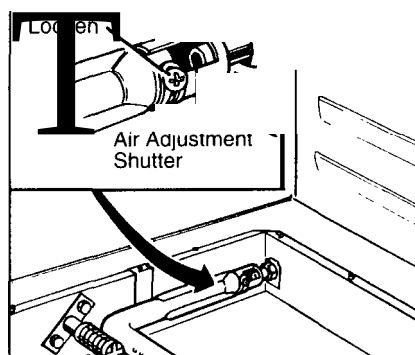
1. Push BAKE pad.
2. Select an oven temperature between 500°F. and 550°F. by pressing the INCREASE pad and immediately press BAKE again and hold for 4 seconds.
3. Continue to hold BAKE until preset oven temperature adjustment shows in display. The factory set oven temperature adjustment is "00."
4. Change temperature adjustment up to 35 degrees hotter (+35°F.) or 35 degrees cooler (-35°F.) by using the INCREASE or DECREASE pads.
5. Push CLEAR/OFF to clear display.

This adjustment you have made to the oven temperature will be remembered by the control and will automatically adjust the oven temperature by that amount each time you set a bake temperature. This adjustment will not affect Broil temperatures.

Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the burner regulate the flow of air to the flames.

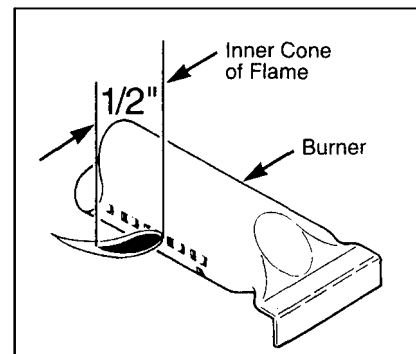
To adjust the air shutter, remove the oven bottom (see Care and Cleaning section). Turn burner full on and check the flames. Burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear. If the flames are yellow or flutter, open the air shutter more. If they blow away from the burner, close the air shutter more.



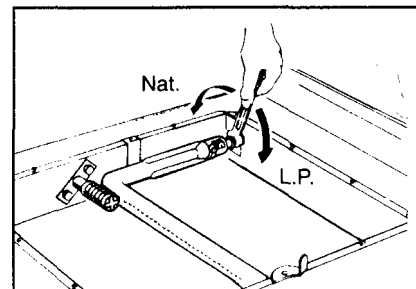
If necessary, use a screwdriver to loosen the air shutter screw. Then adjust the air shutter and, when the flames are right, retighten the air shutter screw.

To adjust the orifice hoods, check the inner cone of the flame.

WARNING: If you attempt to measure the inner cone of the flame, please use caution. Burns could result.



The inner cone of the flames should be about 1/2" long. If the flames are not right, use a 1/2" open-end wrench or adjustable joint pliers to adjust the orifice hood.



To shorten the cones, tighten the orifice hood by turning in the "LP" direction. To lengthen the cones, loosen the orifice hood by turning in the "Nat." direction.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN DOES NOT COOK PROPERLY	• Incorrect cookware being used. Check each cooking section for cookware tips. • Oven bottom not securely seated in position. • Controls set incorrectly. Review instructions in the Controls section of this book. • Check common problems listed in Baking, Roasting and Broiling sections.
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	• Check for power outage.
OVEN LIGHT DOES NOT COME ON	• Bulb may be loose or burned out. • Switch is bad.
OVEN IS BEEPING	• Timer has finished timing. • If beeping is accompanied by an “F” and a number flashing on the display, this indicates a function error code. Touch CLEAR/OFF pad. If the function error code does not clear, disconnect power to the oven and call for service.
“F” AND A NUMBER FLASH ON THE DISPLAY	• This indicates a function error code. Touch CLEAR/OFF pad. If function error code does not clear, disconnect power to the oven and call for service.
STRONG ODOR	• Improper air/gas ratio in oven. Adjust oven burner air shutters—see Minor Adjustments You Can Make. • An odor from the insulation around the oven liner is normal for the first few times the oven is used. This is temporary.

If you need more help...call, toll free:
GE Answer Center™
800.626.2000
consumer information service

Notes

Notes

We'll Be There

With the purchase of your new Hotpoint appliance, receive the assurance that if you ever need information or assistance, we'll be there. All you have to do is call-toll-free!



In-Home Repair Service

**800-GE-CARES
(800-432-2737)**

Our consumer service professionals will provide expert repair service on your Hotpoint appliance, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



Service Contracts

8/70-626-2224

You can have the secure feeling that GE Consumer Service will still be there after your Hotpoint product warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories

800-626-2002

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home, free of shipping charge! Our parts system provides access to over 47,000 Genuine Renewal Parts... and all are fully warranted. VISA, MasterCard and Discover cards are accepted.

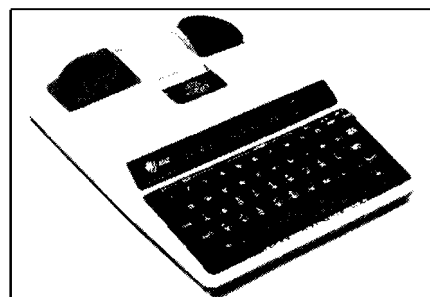
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



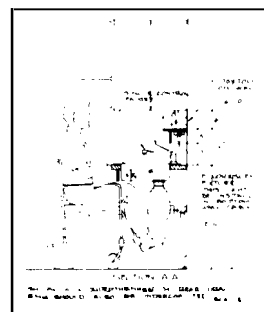
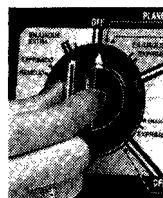
GE Answer Center[™]

800.626.2000

Whatever your question about any Hotpoint major appliance, GE Answer Center[®] information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call anytime. GE Answer Center[®] service is available 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



For Customers With Special Needs...

800.626.2000

Upon request, we will provide Braille controls for a variety of Hotpoint appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

YOUR HOTPOINT GAS RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care™ servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for HOTPOINT FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or HOTPOINT CUSTOMER CARE™ SERVICE.

WHAT IS NOT COVERED

•Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center™
800.626.2000
consumer information service

•Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

•Replacement of house fuses or resetting of circuit breakers.

•Failure of the product if it is used for other than its intended purpose or used commercially.

•Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. 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 in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

Part No. 164D2092P257

Pub No. 39-4691

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HOTPOINT

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