

How to get the best from Your Range

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Use and Care
& Installation
Instructions for

Standard
Clean models

RB525

RB526

RB533

RB534

RB536

Continuous
Clean models

RB632

RB633

HOTPOINT

164D2966P237
39-4755

10-95 CG





HELP US HELP YOU...

Before using your range, read this guide carefully.

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

Keep it handy for answers to your questions.

If you don't understand something or need more help, call:

GE Answer Center®

800.626.2000

24 hours a day, 7 days a week

Write down the model and serial numbers.

You'll find them on a label behind the range door or behind the storage drawer.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. 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 range.

If you received a damaged range...

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

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

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

IF YOU NEED SERVICE

To obtain service, see the Consumer Services page on the inside back cover.

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 3 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 Program
20 North Wacker Drive
Chicago, IL 60606

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



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

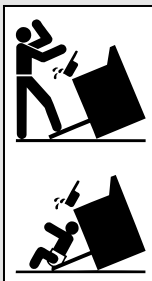
- **Use this appliance only for its intended use** as described in this guide.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
- **Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- **Fluorescent light bulbs contain mercury.** If your model has a surface light, you must recycle the fluorescent light bulb according to local, state and federal codes.

▲ WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.

To check if the device is installed and engaged properly, remove the kick panel or storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.



- **Do not leave children alone**—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Do not allow anyone to climb, stand or hang on the door, kick panel or storage drawer or cooktop.** They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE 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 over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- **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 hot surface units or heating elements. Do not use a towel or other bulky cloth.
- **For your safety, never use your appliance for warming or heating the room.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**



(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Do not touch the surface units, the heating elements or the interior surface of the oven.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, the areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door, the edges of the door window and metal trim parts above the door.

Remember: The inside surface of the oven may be hot when the door is opened.



- **Do not use water on grease fires. Never pick up a flaming pan.** Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

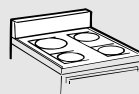
- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Oven

- **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.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- **Keep the oven vent duct unobstructed.**
- **Keep the oven free from grease buildup.**

- **Place the oven shelf in the desired position while the oven is cool.** If the shelves must be handled when hot, do not let pot holder contact the heating elements.
- **Pulling out the shelf to the shelf stop-lock is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **When using cooking or roasting bags in the oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use the oven for a storage area.** Items stored in an oven can ignite.
- **Do not leave paper products, cooking utensils or food in the oven when not in use.**
- **For continuous clean models, do not use oven cleaners on any of the continuous cleaning surfaces.** Continuous cleaning surfaces can be identified by their rough surface finish.

Surface Cooking Units



- **Use proper pan size—**Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- **Never leave the surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Be sure the drip pans and vent duct are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans or anywhere in the oven except as described in this guide.** Misuse could result in a shock, fire hazard or damage to the range.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the 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 the nearby surface units.



- **Always turn the surface units off before removing cookware.**
- **To avoid the possibility of a burn or electric shock,** always be certain that the controls for all surface units are at the off position and all coils are cool before attempting to lift or remove a unit.
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
- **Do not immerse or soak the removable surface units. Do not put them in a dishwasher.**
- **Keep an eye on foods being fried at high or medium high heats.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

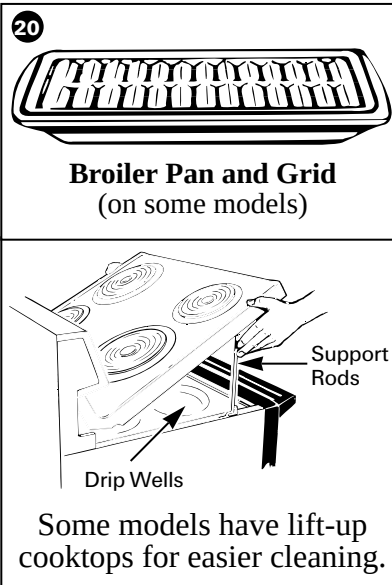
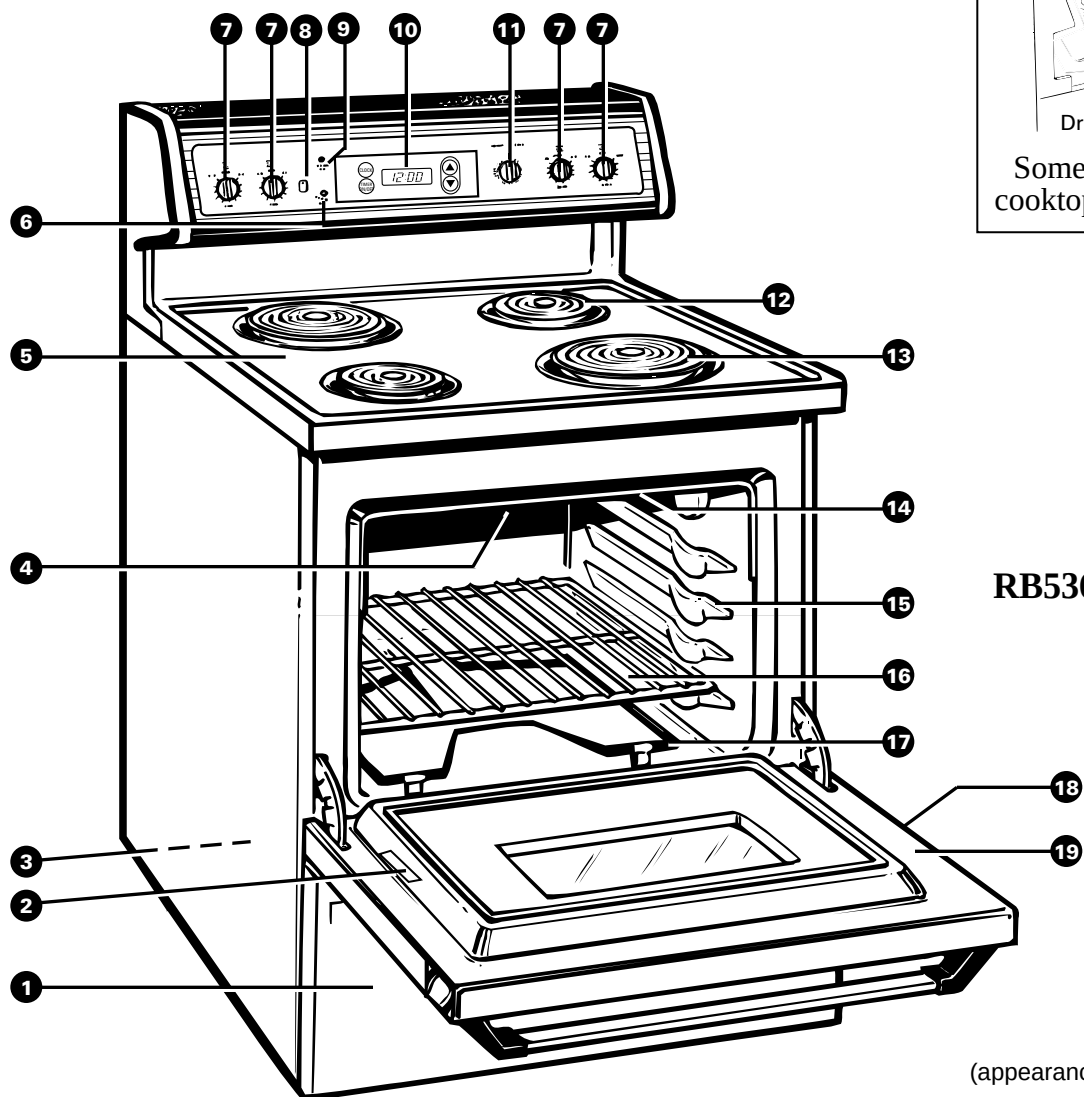
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly,** and watch as it heats.
- **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS



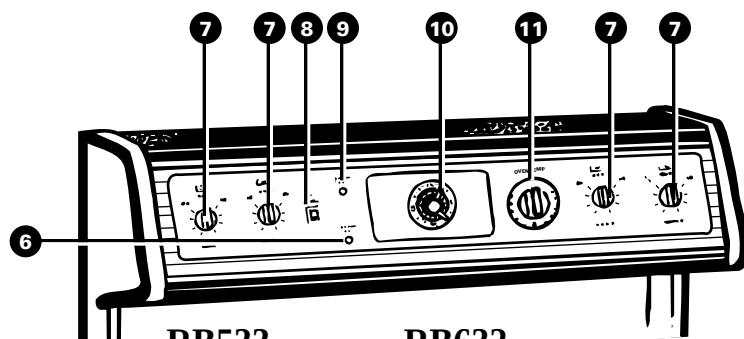
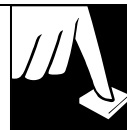
FEATURES OF YOUR RANGE

Not all features are on all models.



RB536

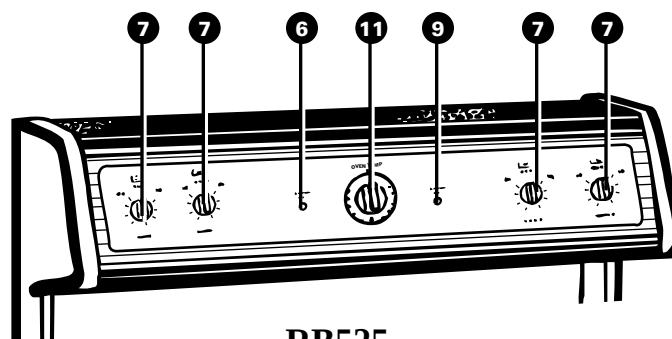
(appearance may vary)



RB533
RB534

RB632
RB633

(appearance may vary)



RB525
RB526

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HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?

Your new cooktop has electric coil surface units. If you are used to cooking with gas burners or other types of electric cooktops, you will notice some differences when you use electric coils.

The best types of cookware to use, plus heat-up and cool-down times, depend upon the type of burners or surface units you have.

The following chart will help you to understand the differences between electric coil surface units and any other type of cooktop you may have used in the past.

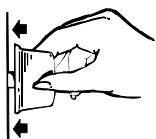
Type of Cooktop	Description	How it Works
Electric Coil 	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than radiant or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
Radiant (Glass Cooktop) 	Electric coils under a glass cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
Induction 	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
Solid Disk 	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.
Gas Burners 	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.

SURFACE CONTROLS

At both OFF and HI the control “clicks” into position. You may hear slight “clicking” sounds during cooking, indicating the control is keeping the unit at the heat level you set.

Switching heats to higher settings always shows a quicker change than switching to a lower setting.

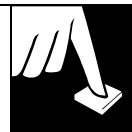
How to Set the Controls



Push the knob in and turn in either direction to the setting you want.

Be sure you turn control to OFF when you finish cooking.

The surface unit “on” indicator light will glow when ANY heat setting on any surface unit is on.



Cooking Guide Using Heat Settings

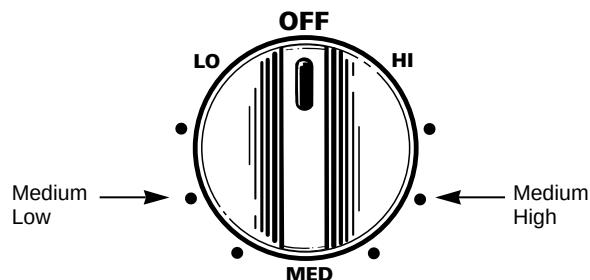
HI—Used to begin cooking or to bring water to a boil. Reduce heat setting after water boils.

Medium High—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

MED—Sauté and brown; keeps food at a medium boil or simmer.

Medium Low—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

LO—Used for long, slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm.



NOTE: The surface unit “on” indicator light may glow between LO and OFF but there is no power to the surface units.

Light Over the Surface Units (on some models)

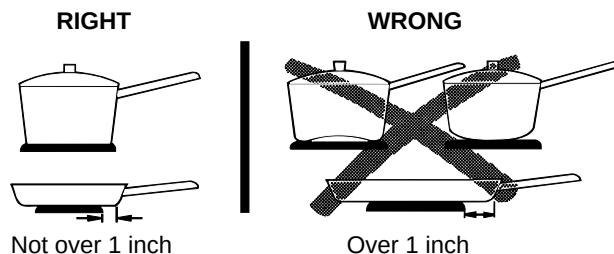
The switch must be pushed, held for several seconds and released for the light to come on.

COOKWARE TIPS

Cookware

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.



Deep Fat Frying

Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep the range and hood clean from grease.

Wok Cooking

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



Do not use woks that have support rings.

Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.





HOME CANNING TIPS

Canning should be done on surface units only.

Pots that extend beyond one inch of surface unit's drip pan are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the surface units.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding surface units.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
2. For best results, use canners with flat bottoms. Canners with flanged or rippled bottoms (often found in enamelware) do not make good contact with the surface unit and take a long time to boil water.



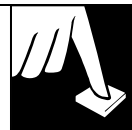
Flat-bottomed canners are recommended.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with HOT tap water for fastest heating of large quantities of water.



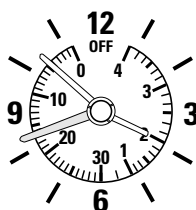
CLOCK

(on some models)

The clock serves several purposes. Follow the directions for the Clock and Timer that apply to your model.

To Set the Clock

To set the clock, push the knob in and turn the clock hands to the correct time. The minute timer pointer will move also. Let the knob out, then turn the minute timer pointer to OFF.



(on some models)

Minute Timer

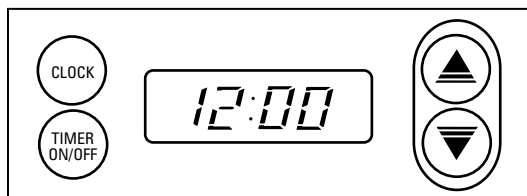
The minute timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the minute timer as the pointer which is different in color and shape than the clock hands.

To Set the Minute Timer

To set the minute timer, turn the center knob, **without pushing it in**. You can set the time for up to 4 hours. At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, **without pushing in**, until the pointer reaches OFF and the buzzer stops.

To Set the Clock

Press the CLOCK pad. Then press the up/down arrows until the correct time is displayed. Push the CLOCK pad to start.



(on some models)

To Set the Minute Timer

Press the TIMER ON/OFF pad. Then press the up/down arrows until the desired time (hours and minutes) is displayed.

To Cancel the Timer

Press the TIMER ON/OFF pad until the display clears.

At the end of the timer operation, the timer beeps 3 times followed by reminder beeps until the timer is cancelled. You can display the time of day by pushing the CLOCK pad. To return to the time counting down, press the TIMER ON/OFF pad.

Questions and Answers

Q. How can I use the minute timer to make the surface cooking easier?

A. The minute timer will help you time total cooking, which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

Q. Can I use the minute timer during oven cooking?

A. The minute timer can be used during any cooking function.



USING YOUR OVEN

Before Using Your Oven

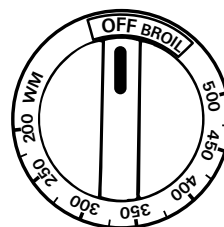
1. Look at the controls. Be sure you understand how to set them properly.
2. Check the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly to give sure, sturdy support.
3. Read over the information and tips that follow.
4. Keep this guide handy so you can refer to it, especially during the first weeks of using your new range.

Oven Controls

The **OVEN TEMP knob** maintains the temperature you set, from WARM (150°F.) to BROIL (550°F.).

The **oven cycling light glows** until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.

When using your oven for warming foods (temperatures 250°F. or below) the oven cycling light will remain on without cycling, as a reminder and a convenience to you that the oven is still on.



(Knob appearance may vary.)

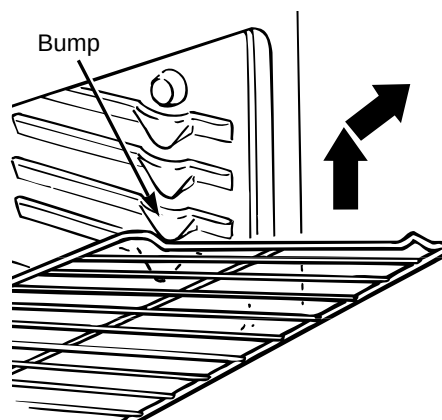
Oven Shelves

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

When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. 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 the front end upward and pull it out.

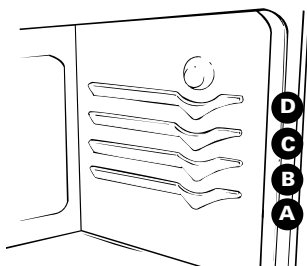
To replace, place the shelf on the shelf support with the stop-locks (curved extension of the shelf) facing up toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push it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



Shelf Positions

The oven has four shelf supports identified in this illustration as A (bottom), B, C and D (top).

Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



Oven Light (on some models)

Use the switch to turn the light on and off.

BAKING



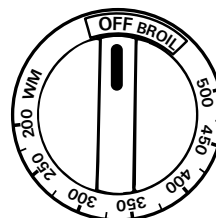
Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat.

NOTE: When the oven is hot, the top and outside surfaces of the range get hot too.

How to Set Your Range for Baking

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

1. Turn the OVEN TEMP knob to the temperature you desire.
2. Check food for doneness at minimum time on recipe. Cook longer if necessary.
3. Turn the OVEN TEMP knob to OFF and then remove foods.

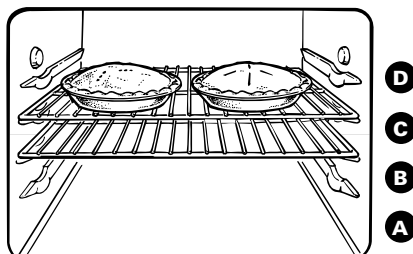


(Knob appearance may vary.)

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired.

As a general rule, place most foods in the middle of the oven, on either shelf position B or C. See the chart for suggested shelf positions. B will be used more than C.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated, place the food in the oven as quickly as possible to prevent heat from escaping.

(continued next page)



BAKING

(continued)

Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, reduce the temperature by 25°F.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1- to 1½-inch space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.

Baking Guides

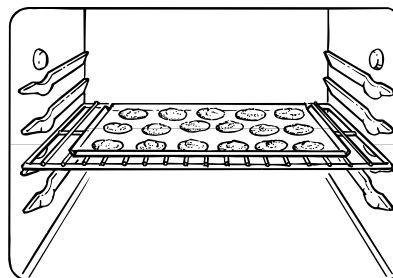
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

For best results, use only one cookie sheet in the oven at a time.

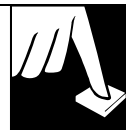


Pies

For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

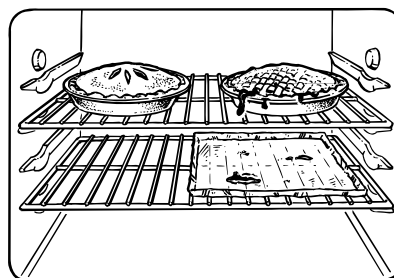
Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.



Aluminum Foil

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.

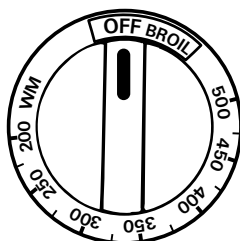


Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as “bake 30-40 minutes.”

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

ADJUST THE OVEN THERMOSTAT—DO IT YOURSELF!

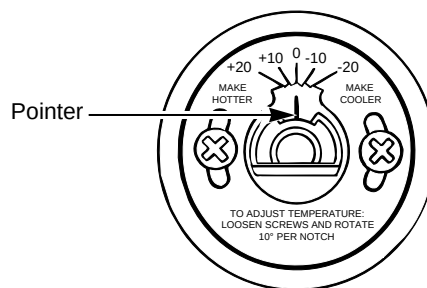


(Knob appearance may vary.)

You may find that your new oven cooks differently than the one it replaced. We recommend that you use your new oven for a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot or too cold, you can adjust the temperature yourself. If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20–40 degrees.



Back of Oven Temp Knob

To Adjust the Thermostat:

1. Pull the OVEN TEMP knob off the shaft, look at the back of the knob and note the current setting **before** making any adjustments.
2. Loosen both screws on the back of the knob.
3. **To increase the oven temperature,** move the pointer 1 notch toward the words “MAKE HOTTER.”

To decrease the oven temperature, turn the pointer 1 notch toward the words “MAKE COOLER.”

Each notch changes the temperature by 10 degrees Fahrenheit.

4. Tighten the screws.
5. Replace the knob, matching the flat area of the knob to the shaft.



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.

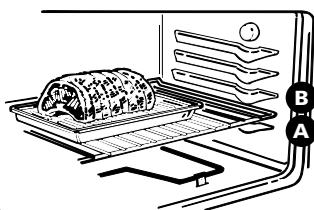
Roasting is really a baking procedure used for meats. Therefore, oven controls are set to Baking. (You may hear a slight clicking sound, indicating the oven is working properly.)

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. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven sooner (at 5° to 10°F. less than temperature in the guide).

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

1. Place the shelf in A or B position. No preheating is necessary.

2. Check the weight of the meat. Place it fat-side-up (or poultry breast side-up), on a roasting grid in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with grid is a good pan for this.)

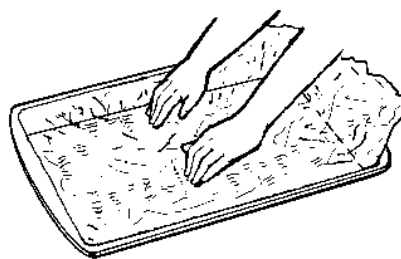


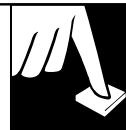
3. Turn the OVEN TEMP knob to the temperature you desire.

4. After roasting is complete, turn the OVEN TEMP knob to OFF.

Use of Aluminum Foil

You can use aluminum foil to line the broiler pan. This makes clean-up easier when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Press the foil tightly around the inside of the pan.





Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the cooking time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is not necessary to preheat your oven.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil “tent” when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

ROASTING GUIDE

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

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: Medium: Well Done:	24–33 35–39 40–45	18–22 22–29 30–35	140°–150°† 150°–160° 170°–185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21–25 25–30 30–35	20–23 24–28 28–33	140°–150°† 150°–160° 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, precooked	325°	To Warm:	17–20 minutes per pound (any weight)		115°–120°
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°
Turkey	325°	Well Done:	10 to 15 lbs. 18–25	Over 15 lbs. 15–20	In thigh: 185°–190°

*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

†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.)

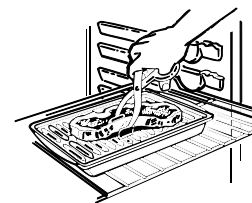


BROILING

Broiling is cooking food by intense radiant heat from the upper element in the oven. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

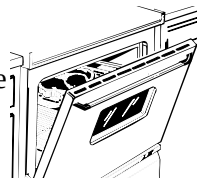
Turn the food only once during broiling.
Time the foods for the first side according to the Broiling Guide.

Turn the food, then use the times given for the second side as a guide to the preferred doneness.



1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving the layer about 1/8 inch thick.
2. Place the meat on the broiler grid in the broiler pan. Always use the grid so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide.

4. **Leave the door open to the broil stop position.** The door stays open by itself, yet the proper temperature is maintained in the oven.
5. Turn the OVEN TEMP knob to BROIL. **Make sure you turn the knob all the way to the BROIL position.** Preheating the elements is not necessary.

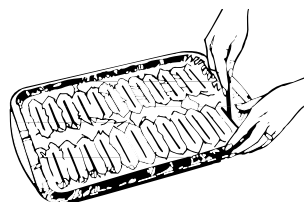


6. When finished broiling, turn the OVEN TEMP knob to OFF. Serve the food immediately, leaving the broiler pan and grid outside the oven to cool during the meal for easiest cleaning.

Use of Aluminum Foil

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

Without the slits, the foil will prevent the 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. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn the meat with tongs; piercing the meat with a fork 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. In some areas, the power (voltage) to the oven may be low. In these cases, preheat the broil element for 10 minutes before placing the broiler pan with the food in the oven. Check to see if you are using the recommended shelf position. Broil for the longest period of time indicated in the Broiling Guide. Turn the food only once during broiling.

Q. Do I need to grease my broiler grid to prevent meat from sticking?

A. No. The broiler grid is designed to reflect broiler heat, thus keeping the surface cool enough to prevent the meat from sticking to the surface. However, spraying the broiler grid lightly with a vegetable cooking spray before cooking will make clean-up easier.

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

A. Yes. Using the grid 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 grid and stay cooler, thus preventing excessive spatter and smoking.

BROILING GUIDE



- Always use a broiler pan and grid. They are designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- **The oven door should be open to the broil stop position.**
- **Make sure you turn the OVEN TEMP knob all the way to the BROIL position.**
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging food on pan, do not let fatty edges hang over the sides because the dripping fat will soil the oven.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	10	7	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare	1 inch thick	C	6	5	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Medium	(1 to 1½ lbs.)	C	8	6	
Well Done		C	12	11	
Rare	1½ inch thick	C	10	7–8	
Medium	(2 to 2½ lbs.)	C	15	14–16	
Well Done		C	25	20–25	
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	35	10–15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products					
Bread (Toast) or Toaster Pastries	2 to 4 slices 1 pkg. (2)	C or D	1½–2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	2 (split)	C or D	3–4		
Lobster Tails	2–4 (6 to 8 oz. each)	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 inch thick	C	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 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
Pork Chops Well Done	2 (1/2 inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops					
Medium	2 (1 inch thick),	C	10	9	Slash fat.
Well Done	about 10 to 12 oz.	C	12	10	
Medium	2 (1½ inch thick),	C	14	12	
Well Done	about 1 lb.	B	17	12–14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1–2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

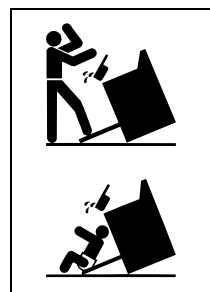


CARE AND CLEANING

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

BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

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



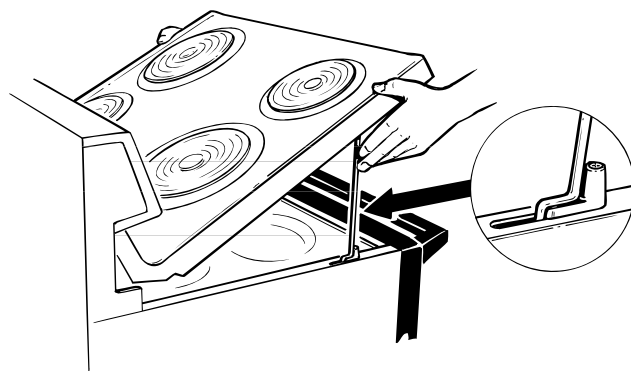
Lift-Up Cooktop (on some models)

Some models have a cooktop that can be lifted up for easier cleaning. To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

Be sure all surface units are turned off before raising the cooktop. The surface units and drip pans do not need to be removed before raising the cooktop, however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.





Surface Units and Drip Pans

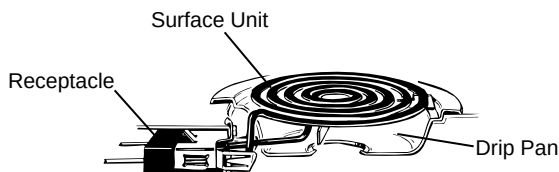
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- **Be sure all the controls are turned to OFF and surface units are cool before attempting to remove them.**
- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.



Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch.

If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

Drip Pans

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often.

Built-up soil, especially grease, may catch fire.

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

Porcelain Enamel Cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

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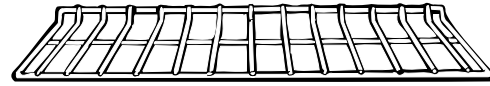


CARE AND CLEANING

(continued)

Oven Shelves

Clean the shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

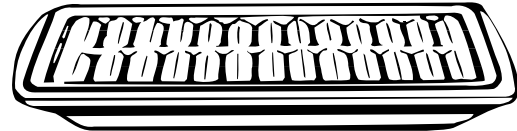


Broiler Pan and Grid (on some models)

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the 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 may be cleaned with a commercial oven cleaner. If the grid is grey enamel, it can also be cleaned with an oven cleaner. If the grid is chrome, do not use an oven cleaner to clean it.



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

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

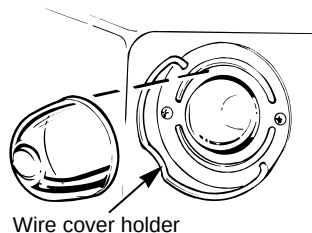
Oven Light Replacement (on some models)

CAUTION: Before replacing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Be sure to let the light cover and bulb cool completely.

The oven light bulb is covered with a removable glass cover that is held in place with a bail-shaped wire. Remove the oven door, if desired, to reach cover easily.

To remove:

1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.



Wire cover holder

DO NOT REMOVE ANY SCREWS TO REMOVE COVER.

2. Do not touch hot bulb with a wet cloth. Replace bulb with a 40-watt household appliance bulb.

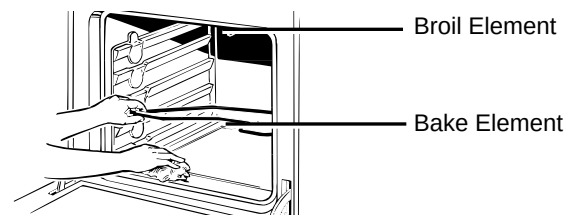
To replace cover:

1. Place it into the groove of the light receptacle. Pull the wire forward to the center of the cover until it snaps into place. When in place, the wire holds the cover firmly. Be certain the wire is in the depression in the center of the cover.
2. Connect electrical power to the range.

Oven Heating Elements

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

The bake element can be lifted gently to clean the oven floor. If spillovers, residue or ash accumulate around the bake element gently wipe around the element with warm water.



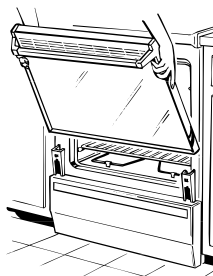
Broil Element

Bake Element



Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the door by the handle. This can cause the glass to break (on some models) or cause damage to 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. If the oven door is crooked, push down on the high corner to straighten it.

TO CLEAN THE DOOR:

Inside of door:

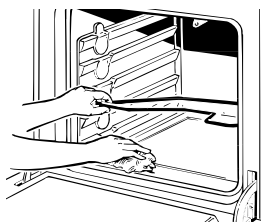
- **Soap and water will normally do the job.** Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.
- **If necessary, you may use an oven cleaner.** Follow the package directions.
- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.

Outside of 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. To avoid water marks inside the glass front, do not let water drip into the vents.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

Porcelain Oven Interior (on some models)

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

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. 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 an oven cleaner. Follow the package directions.

Cautions about using spray-on oven cleaners:

- **Do not** spray on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.
- **Do not** allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.
- **Do not** spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

(continued next page)



CARE AND CLEANING

(continued)

Continuous-Cleaning Oven Interior (on some models)

Special Care of Continuous-Cleaning Oven Interior:

Do not attempt to clean the oven until you have read this section.

The Continuous-Cleaning Oven cleans itself while cooking. The oven interior is 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.

The special coating is a porous ceramic material, which is dark in color and feels slightly rough to the touch. 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. For this reason, the oven is equipped with a removable, replaceable aluminum foil oven bottom liner which protects the porous bottom of the oven from spillovers.

This special coating is not used on the oven shelves or on the inside of the oven door.

These should be removed for cleaning to prevent damage to the Continuous Cleaning Oven coating.

Use care in removing and replacing the shelves 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:

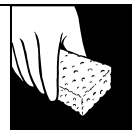
1. Let the range parts cool before handling. We recommend rubber gloves be worn when cleaning.
2. Remove shelves and cookware, including the broiler pan and grid.
3. Remove excess spills and boilovers from the aluminum foil oven bottom liner before removing the liner from the oven. This is to prevent excess liquids from spilling onto the porous finish. Then remove aluminum foil bottom liner and clean with a damp cloth. (Before cleaning or removing the aluminum foil liner, lift the bake element out of the way.)
4. Soil visibility may be reduced by operating the oven at 400°F. Close the door and set temperature control to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent.

Remember: During the operation of the oven, the door, window and other range surfaces will get hot enough to cause burns. Do not touch. Let the range cool before replacing the oven shelves and aluminum foil oven bottom.

5. 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.

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.

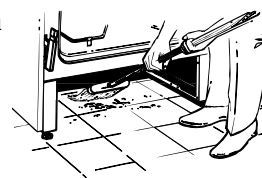
Do not scrape the porous surface with a knife or spatula—they could permanently damage the finish.



How to Remove the Storage Drawer or Kick Panel to Clean Under the Range

The area under the range can be reached easily for cleaning by removing the bottom drawer (on some models). To remove, pull the drawer out all the way, tilt up the front and remove it. To replace, insert glides at the back of the drawer beyond the stop on range glides. Lift the drawer if necessary to insert easily. Let the front of the drawer down, then push in to close.

To clean under models with a front kick panel, remove the panel by pulling it straight out at the bottom. To replace the panel, first hook the top tabs on and then the bottom tabs.



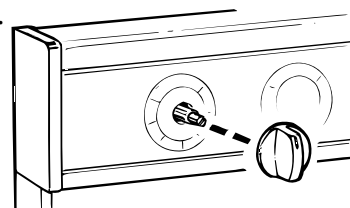
Control Panel and Knobs

Clean up any spills or splatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean the control panel with mild liquid dish detergent and a soft cloth. Rub the control panel lightly.

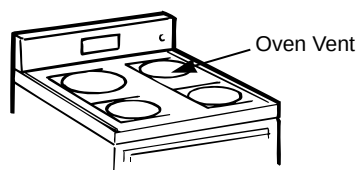
CAUTION: Do not use abrasives of any kind on the control panel. The lettering on models with touch pads is sensitive to abrasives and pressure.

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.



Oven Vent

The oven is vented through an opening under the right rear surface unit. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.



Painted Surfaces

Painted surfaces include the outside oven door, sides, control panel and drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.

Glass Window (on some models) and Glass Surfaces

To clean the outside glass window (on some models) and glass surfaces, use a glass cleaner. Rinse and polish with a dry cloth.

Metal Parts

Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces; wash, rinse and then dry with a soft cloth.



INSTALLATION INSTRUCTIONS

BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the 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 Use and Care Guide and Installation Instructions for future use.

NOTE: This appliance must be properly grounded.

TOOLS YOU WILL NEED

- Large blade screwdriver
- Channel lock pliers or small ratchet wrench with 3/16" socket (for leveling range)
- 1/4" hex head nutdriver

ELECTRICAL REQUIREMENTS

CAUTION, FOR PERSONAL SAFETY:

DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE.

REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse, as noted on the rating plate.

Wiring must conform to National Electric Codes.

If the electric service provided does not meet the above specifications, it is recommended that a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

STEP 1

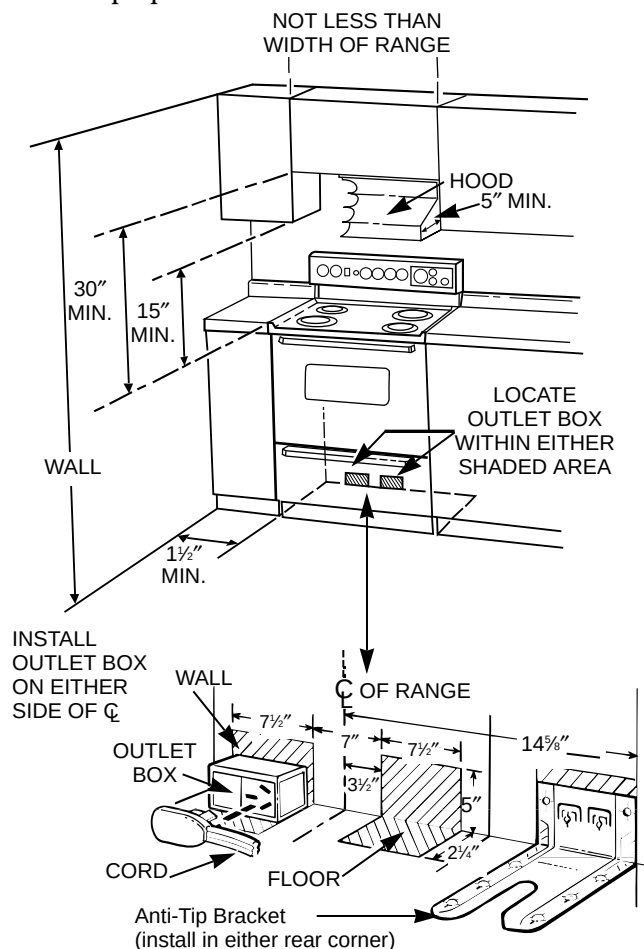
PREPARE THE OPENING

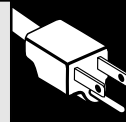
1½" spacing is recommended from the range to adjacent vertical walls above cooktop surface.

Allow 30" minimum clearance between surface units and bottom of unprotected wood or metal top cabinet, and 15" minimum between countertop and adjacent cabinet bottom.

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

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a min. of 5" beyond the bottom of the cabinets. Make sure the wall coverings, countertops and cabinets around the range can withstand heat generated by the range, oven or cooktop up to 200° F.





Flooring Under the Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care and follow these simple and inexpensive instructions.

The range should be installed on a 1/4 inch thick sheet of plywood (or similar material) as follows:

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.

STEP 2

PREPARE FOR ELECTRICAL CONNECTION

Effective January 1, 1996 the National Electric Code requires that new construction (not existing) utilize a 4 conductor connection to an electric range. When installing an electric range in new construction follow Steps 3 and 5 for 4 wire connection.

Use only 3-conductor or 4-conductor U.L. listed range cord. These cords may be provided with ring terminals on wire and strain relief device.

A range cord rated at **40 amps** with 125/250 minimum volt range is required. A 50 amp range cord is not recommended but if used, it should be marked for use with nominal 1 3/8" diameter connection openings. Care should be taken to center cable and strain relief within knockout hole to keep the edge from damaging the cable.

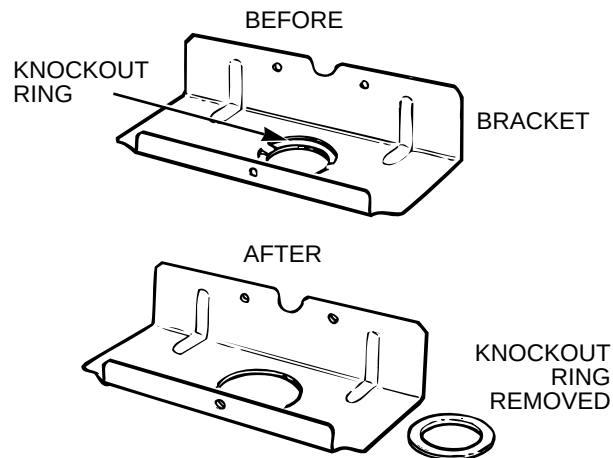
NOTE: A 4-conductor cord is to be used when the appliance is installed in a mobile home or when local codes do not permit grounding through the neutral. If conduit is being used, go to Step 6 or 7.

STEP 3

POWER CORD STRAIN RELIEF INSTALLATION

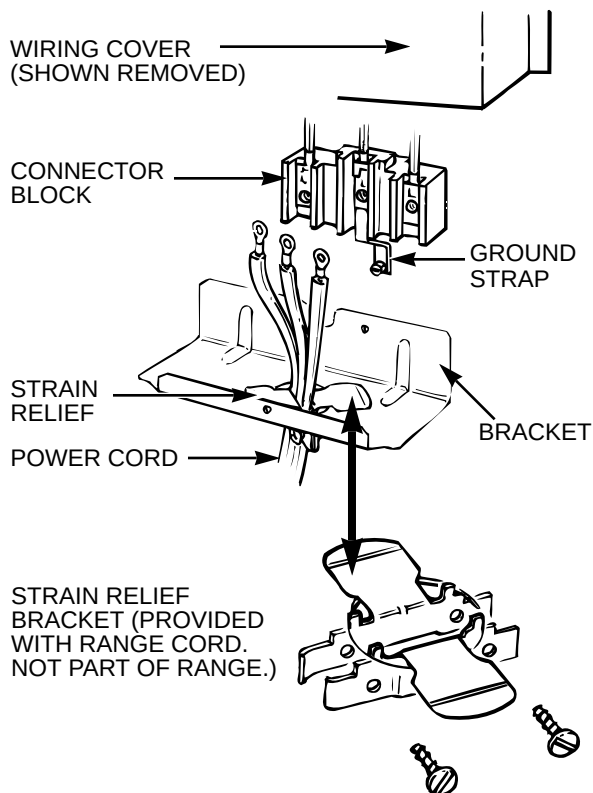
A. Remove the lower rear range wiring cover to expose the connector block and bracket.

B. Remove the knockout ring (1 3/8") located on bracket directly below the connector. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed.



C. Assemble the strain relief in the hole. Insert the power cord through the strain relief and tighten. Allow enough slack to easily attach the cord terminals to the connector block. If tabs are present at the end of the winged strain relief, they can be removed for better fit.

NOTE: Do not install the power cord without a strain relief.



(continued next page)



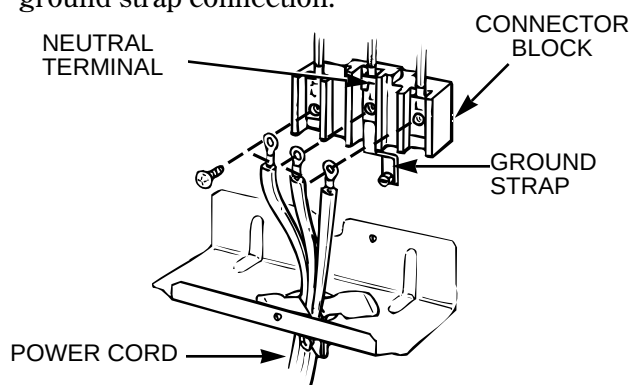
INSTALLATION INSTRUCTIONS

(continued)

STEP 4

3 WIRE POWER CORD INSTALLATION

Remove the 3 wire terminal screws from the connector block. Insert screws through each power cord terminal ring and into the connector block until the screws engage the nuts. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely. Do NOT remove ground strap connection.



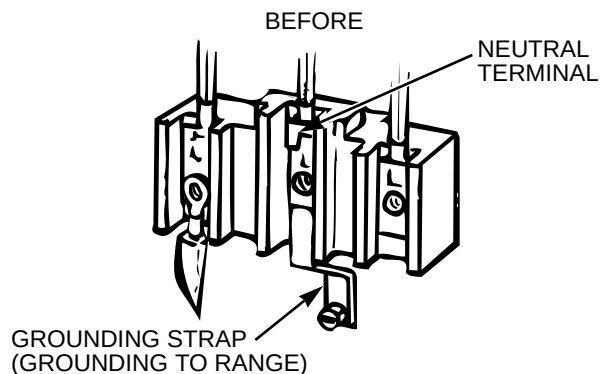
WARNING: THE NEUTRAL OR GROUND WIRE OF THE POWER CORD MUST BE CONNECTED TO THE NEUTRAL TERMINAL LOCATED IN THE CENTER OF THE CONNECTOR BLOCK. THE POWER LEADS MUST BE CONNECTED TO THE OUTSIDE (BRASS COLORED) TERMINALS.

STEP 5

4 WIRE POWER CORD INSTALLATION

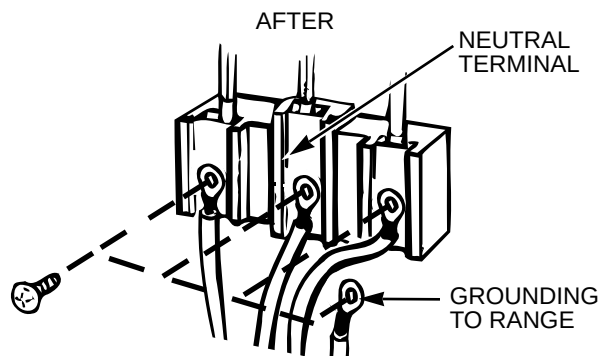
A. Remove the 3 screws from the connector block.

B. Remove the grounding screw and strap from the connector block middle location and the screw connection to the frame of the range.

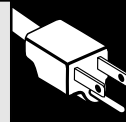


C. Insert screws through each power cord terminal ring and into connector block until screw engages nut. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely.

D. Attach ground wire to the frame of the range.



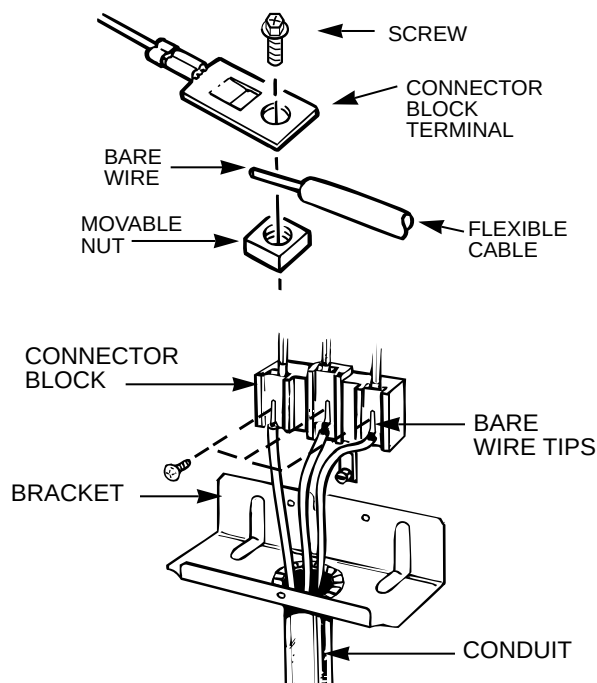
WARNING: THE NEUTRAL WIRE OF SUPPLY CIRCUIT IS CONNECTED TO THE NEUTRAL TERMINAL LOCATED IN THE CENTER OF THE CONNECTOR BLOCK. THE POWER LEADS MUST BE CONNECTED TO THE OUTSIDE (BRASS COLORED) TERMINALS. THE 4TH GROUNDING LEAD MUST BE CONNECTED TO THE FRAME OF RANGE WITH THE GROUNDING SCREW.



STEP 6

3 WIRE CONDUIT INSTALLATION

Remove the 3 screws from the connector block. Insert bare wires between the connector block terminals and movable nuts. Tighten screws securely. Do not remove ground strap connection.



WARNING: CONNECTOR BLOCK IS APPROVED FOR COPPER WIRE CONNECTION ONLY. IF ALUMINUM WIRE IS USED, SEE NOTE BELOW.

NOTE: ALUMINUM WIRING

A. Do not connect Aluminum wire to connector block. Use copper building wire rated for the correct amperage and voltage to make 3 (three) 3 inch copper jumper wires. Connect wire as per STEP 6 or 7 depending on number of wires.

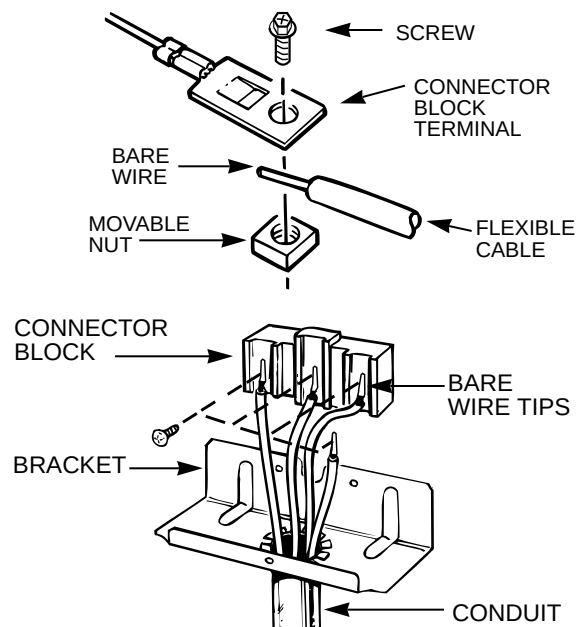
B. Splice copper wires to aluminum wiring using special connector terminals designed and UL approved for joining copper to aluminum and follow the connector manufacturer's recommended procedure closely.

Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.

STEP 7

4 WIRE CONDUIT INSTALLATION

Remove the 3 screws from the connector block. Remove the grounding strap from the connector block middle location and the screw connecting it to the frame of the range. Insert bare wires between the connector block terminals and movable nuts. Tighten screws securely. Attach ground wire to the frame of the range.



WARNING: CONNECTOR BLOCK IS APPROVED FOR COPPER WIRE CONNECTION ONLY. IF ALUMINUM WIRE IS USED, SEE NOTE BELOW.

NOTE: ALUMINUM WIRING

A. Do not connect Aluminum wire to connector block. Use copper building wire rated for the correct amperage and voltage to make 3 (three) 3 inch copper jumper wires. Connect wire as per STEP 6 or 7 depending on number of wires.

B. Splice copper wires to aluminum wiring using special connector terminals designed and UL approved for joining copper to aluminum and follow the connector manufacturer's recommended procedure closely.

Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.

(continued next page)



INSTALLATION INSTRUCTIONS

(continued)

STEP 8

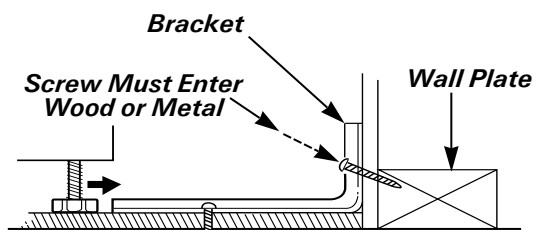
ANTI-TIP BRACKET INSTALLATION

An ANTI-TIP bracket is supplied with instructions for installation in a variety of locations. The instructions include a template, a parts list and a list of tools necessary to complete the installation. Read the IMPORTANT SAFETY INSTRUCTIONS and the instructions that fit your situation before beginning installation.

WARNING

1. Range must be secured by ANTI-TIP bracket supplied.
2. See instructions to install (supplied with bracket).
3. Unless properly installed, range could be tipped by stepping or sitting on door. Injury might result from spilled hot liquids or from range itself.

Typical Installation of Anti-Tip Bracket Attachment to Wall



STEP 9

LEVELING THE RANGE

The range must be level. Leveling feet are located at each corner of the base of the range. Remove the storage drawer or kick panel (depending on your model) and using channel locks, rotate the leveling feet in and out as required to level the range. (For instructions on how to remove and replace the storage drawer or the kick panel, see the Cleaning Under the Range section in Care and Cleaning.) On some models, there are plastic covers which may be removed for easy adjustment (just squeeze and pull).

One of the rear leveling feet will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling foot that is to be installed into the ANTI-TIP bracket.

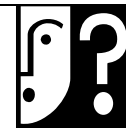
Check the range for proper installation into the ANTI-TIP bracket (after the range has been properly installed) by removing the kick panel or the storage drawer and inspecting the rear leveling leg. Make sure it fits securely into the slot.

STEP 10

FINAL CHECK

Be sure all switches are in the OFF position before leaving the range.

QUESTIONS? USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	• The plug on the range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped or a fuse has been blown. • Oven controls not properly set.
OVEN LIGHT DOES NOT WORK	• The light bulb is loose or defective. Tighten or replace. • The switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	• The OVEN TEMP knob not set at BROIL. Make sure you turn the knob all the way to the BROIL position. • The door not left open to the broil stop position as recommended. • Improper shelf position being used. See the Broiling Guide. • Food is being cooked on hot pan. • Cookware is not suited for broiling. • Aluminum foil used on the broiler pan grid has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	• The OVEN TEMP knob not set at proper temperature. • Shelf position is incorrect. See the Roasting or the Baking sections. • Incorrect cookware or cookware of improper size is being used. • A foil tent was not used when needed to slow down browning during roasting. • The OVEN TEMP knob needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
OVEN TEMPERATURE TOO HOT OR TOO COLD	• The OVEN TEMP knob needs adjustment. See the Adjust the Oven Thermostat—<i>Do It Yourself</i> section.
SURFACE UNITS NOT FUNCTIONING PROPERLY	• The surface units are not plugged in solidly. • The drip pans are not set securely in the cooktop. • The surface unit controls are not properly set.
OVEN DOOR CROOKED	• Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
COOKTOP FEELS HOT	• Large pans hold heat close to the cooktop and make it feel hotter. • Pans on the right rear surface unit block some air flow from the oven vent and cause the cooktop to get hot.

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

NOTES

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!

GE Answer Center®

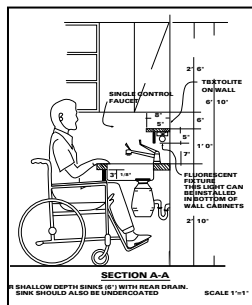
800.626.2000

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 any time. GE Answer Center® service is open 24 hours a day, 7 days a week.

In-Home Repair Service

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

Our consumer service professional 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.



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.

Service Contracts

800-626-2224

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 parts or accessories sent directly to their home. 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 guide 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.

YOUR HOTPOINT RANGE WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.

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.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

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 as described in the Installation Instructions provided with the product.

- 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**

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