



Use and Care Guide

Built-in Electric Oven



Safety instructions3, 4



Operating Instructions, Tips

Aluminum Foil4, 13, 16
Features5
Baking10-13
Broiling, Broiling Guide16, 17
Clock and Timers6, 7
Light; Bulb Replacement8, 19
Preheating12, 15, 17
Roasting, Roasting Guide14, 15
Thermostat Adjustment9
Timed Baking10, 11



Care and **Cleaning**18-20

Broiler Pan and Rack19
Oven Door20
Porcelain Oven interior20
Shelves19



Problem Solver21

More questions ?...call

GE Answer Center®800-626.2000



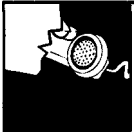
Consumer Services23

Appliance Registration2

Model and Serial Number Location2

WarrantyBack Cover

*Models: JRS04GP
JKS05P
JKS05GP*



HELP US HELP YOU...

Before using your oven, 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
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the front of the oven behind the oven door.

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 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 in the back of this guide.

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
GE Appliances
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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



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

- * **Use this appliance only for its intended use** as described in this manual.
 - **Have the installer show you the location of the circuit breaker or fuse.** Mark it for easy reference.
 - **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided Installation Instructions.
 - * **Don't attempt to repair or replace any part of your oven unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
-
- **Before performing any service, DISCONNECT THE OVEN POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
 - **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.** 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 hot heating elements and may cause severe burns.
-
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**



- **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 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 leave paper products, cooking utensils, or food in the oven when not in use.**
 - **Storage in or on appliance**—Do not store flammable materials in the oven.
 - **Do not let cooking grease or other flammable materials accumulate in or near the oven.**
 - **Do not use water on grease fires.** Flame in oven can be smothered by completely closing door and turning oven off or use dry chemical or foam-type fire extinguisher.
 - **Do not touch heating elements or interior surface of 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 any interior area of the oven; allow sufficient time for cooling, first.
- Potentially hot surfaces include the oven vent openings and surfaces near the openings, crevices around the oven door and the edges of the door window and metal trim above the door.
- Remember:** The inside surface of the oven may be hot when the door is opened.
-
- **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.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

Oven

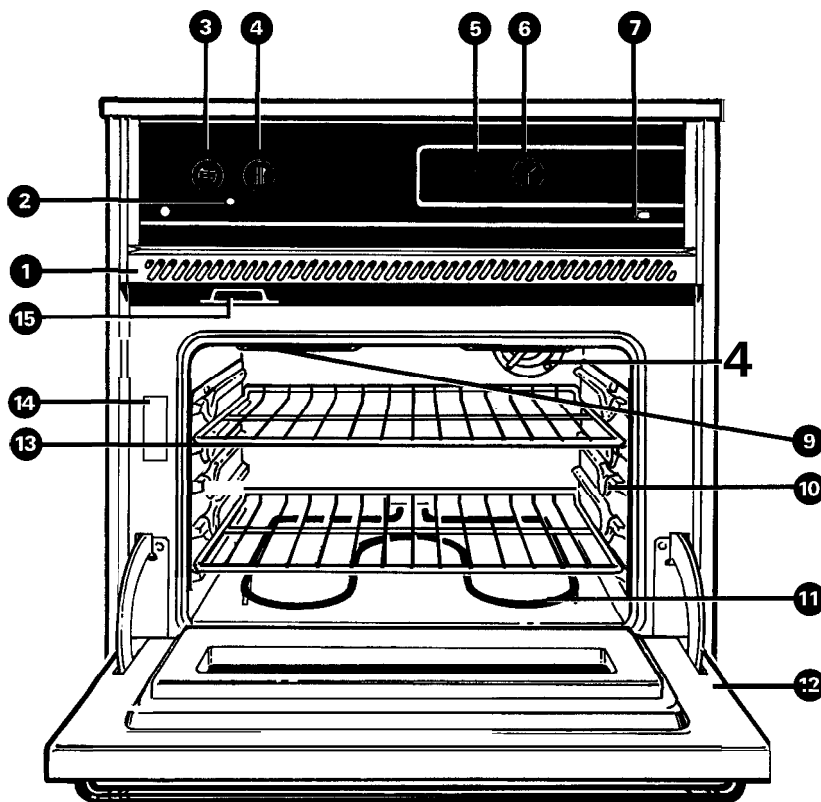
- * **Stand away from oven when opening oven door.** The hot air or steam which escapes can burn hands, face and/or eyes.
- **Do not heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.
- **Keep oven vent duct unobstructed.**
- **Keep oven free from grease buildup,**



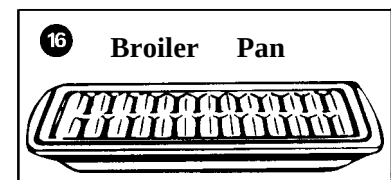
- * **Place oven shelf in desired position while the oven is cool.** If shelves must be handled when hot, do not let potholder contact heating units in the oven.
- **Pulling out shelf to shelf stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the 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.
- * **Do not use aluminum foil to line oven bottoms,** except as suggested in manual. Improper installation of these liners may result in a risk of electric shock or fire.

SAVE THESE INSTRUCTIONS

FEATURES OF YOUR OVEN



Models: JRS04GP
JKS05P
JKS05GP



Feature Index	Explained on page
1 Oven Vent Grille	—
2 Oven Cycling Light	8
3 Oven TEMP Knob	7
4 Oven SET Knob	7
5 Automatic Oven Timer	6
6 Clock and Minute Timer	6
7 Oven Light Switch (lets you turn interior oven light on and off)	8
8 Oven Interior Light	8

Feature Index	Explained on page
9 Broil Unit	3,16
10 Oven Shelf Supports	8
11 Bake Unit	3
12 Removable Oven Door	20
13 Oven Shelves	8, 12, 19
14 Model and Serial Numbers	2
15 Oven Vent	4,9
16 Broiler Pan and Rack	14, 16, 19



CLOCK AND TIMERS

Clock and Minute Timer

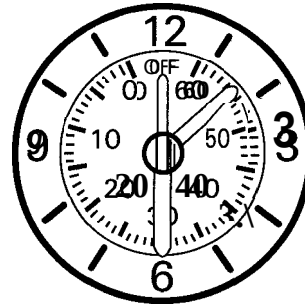
To set the clock, push the knob in and turn the clock hands to the right to the correct time. Then let the knob out and continue turning to OFF.

The minute timer has been combined with the clock. Use it to time cooking operations. You'll recognize it as the pointer that is different in color from the clock hands.

Minutes are marked up to 60 on the center ring of the clock.

To set the minute timer, turn the knob to the left, without pushing in, until the pointer reaches the number of minutes you want to time.

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.



Automatic Oven Timer

This timer will automatically start and stop your oven for you. Here's what you do:

1. Make sure both your oven clock and the DELAY START dial show the correct time of day. When either the DELAY START dial or DELAY STOP dial is pushed in and turned, it will "pop" into place when the time shown on the oven clock is reached.
2. Set the STOP TIME control. Push in and turn the STOP TIME knob to the time you want the oven to turn itself off.

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.
 - Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.
3. Set the DELAY START control. Push in and turn the DELAY START dial to the time you want the oven to turn itself on. (If you want it to start cooking immediately, do not set DELAY START time.)

NOTE: There must be at least a half-hour difference between the DELAY START and STOP TIME dials, and times can be set only up to 11 hours and 45 minutes in advance.

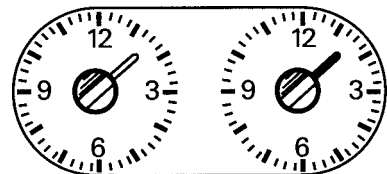
4. Set the OVEN SET knob to TIME BAKE.

5. Set the OVEN TEMP knob to the desired cooking temperature.

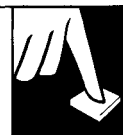
The oven will turn itself on immediately unless you have set the DELAY START control for a later starting time. It will operate at the temperature you selected and turn itself off at the Stop Time you selected.

After you take your food out of the oven, be sure to turn the OVEN SET knob to OFF.

STOP TIME DELAY START



PUSH TO TURN



Questions and Answers

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

A. Your minute timer will help 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. Must the clock be set on correct time of day when I wish to use the automatic timer for baking?

A. Yes, if you wish to set the DELAY START or the STOP TIME dials to turn on and off at set times during timed functions.

Q. Can I change the time of day on the clock while I'm Time Baking in the oven?

A. No. The time of day on the clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing the time.

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

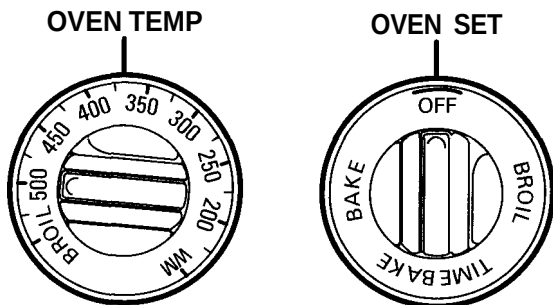
A. The minute timer can be used during any cooking function. The Automatic Timers (DELAY START and STOP TIME dials) are used with TIME BAKE function only.

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 book handy so you can refer to it, especially during the first weeks of using your new oven.

Oven Controls



The controls for your oven are marked OVEN TEMP and OVEN SET.

The OVEN SET knob has settings for BAKE, BROIL and TIME BAKE. When you turn to the desired setting, the proper heating units are activated for that operation.

The OVEN TEMP knob maintains the temperature you set for normal oven operation as well as for broiling. Turn to set temperatures.

(continued next page)



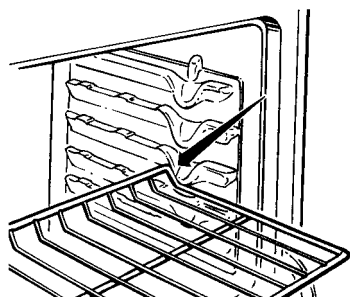
USING YOUR OVEN

(continued)

Oven Cycling Light

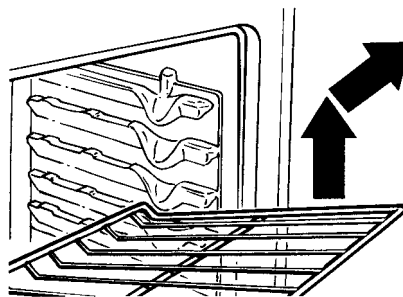
A light between the OVEN TEMP and the OVEN SET knob glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.

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.

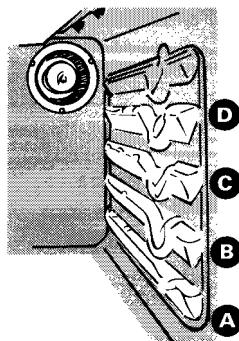


To remove a shelf from the oven, pull it toward you, tilt the front end upward and pull the shelf out.

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

Shelf Positions

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



Oven Light

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



Oven Vent

When the oven is on, heated air moves through a vent above the door and below the grille.

The vent area could get hot during oven use.

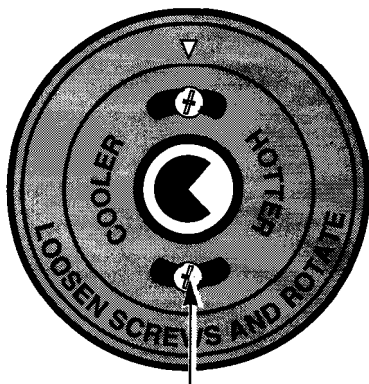
The vent is needed for proper air flow in the oven and good baking results. Do not block this vent.

Adjusting the Oven Thermostat

Use the time given on a recipe when cooking the first time. Oven thermostats, in time, may “drift” from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. If you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (OVEN TEMP) knob.

Pull the knob off the shaft, look at the back of the knob and note the current setting before making any adjustment. The knob is factory set with the top screw directly under the pointer.

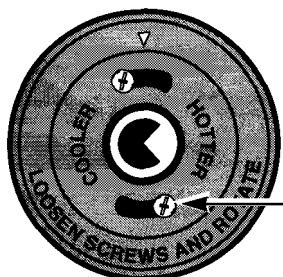
Back of the OVEN TEMP knob



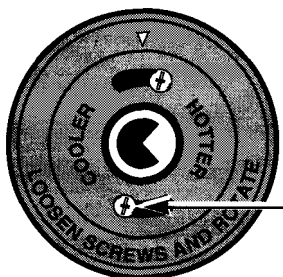
Lower screw moves toward HOTTER or COOLER

To adjust the thermostat:

1. Pull off the knob.
2. Loosen both screws on back of the knob.
3. Hold both parts of the knob as shown in the illustration of the back of the OVEN TEMP knob and turn so the lower screw moves in the desired direction. You will hear and feel the notches as you turn the knob. Each notch changes temperature about 15° Fahrenheit.



The **lower** screw moves toward **HOTTER** to **increase** the temperature.



The **lower** screw moves toward **COOLER** to **decrease** the temperature.

4. Tighten the screws.
5. Return the knob to the range.

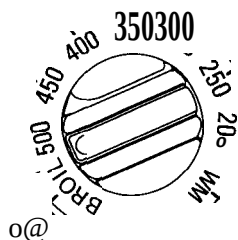
Re-check oven performance before making any additional adjustments.



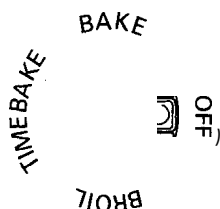
BAKING

How to Set Your Oven for Baking

OVEN TEMP



OVEN SET



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

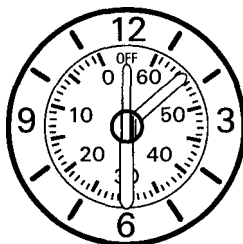
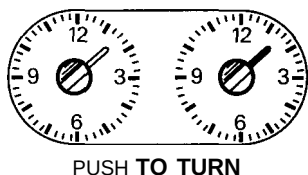
1. Turn the OVEN SET knob to **BAKE** and the OVEN TEMP knob to the desired temperature.
2. Check foods for doneness at minimum time on recipe. Cook longer if necessary.

Switch off the heat and remove foods.

TIMED BAKING

How to Time Bake

STOP TIME DELAY START

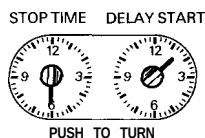


The automatic oven timer controls are designed to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (the oven turns on now and you set it to turn off automatically) or Delay Start and Automatic Stop (setting the oven to turn on automatically at a later time and turn off at a preset stop time) are shown in the How to Set Immediate Start and Automatic Stop and the How to Set Delay Start and Automatic Stop sections.

NOTE: Before beginning, make sure your oven clock shows the correct time of day.

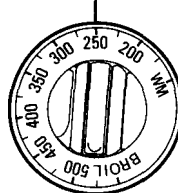
How to Set Immediate Start and Automatic Stop

Immediate Start is simply setting oven to start baking now and turn off at a later time automatically. Remember, foods continue cooking after controls are off.

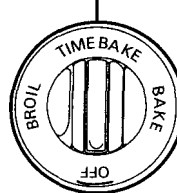


1. To set the Stop Time, push in the knob on the STOP TIME dial and turn the pointer to the time you want the oven to turn off; for example, 6:00. The DELAY START dial should be at the same position as the time of day on the clock.

OVEN TEMP



OVEN SET



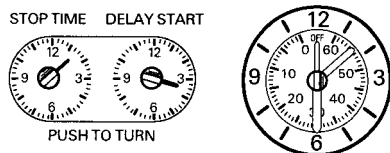
2. Turn the OVEN SET knob to **TIME BAKE**. Turn the OVEN TEMP knob to the oven temperature; for example, 250°F. The oven will start immediately and will stop at the time you have set.

NOTE: Foods that spoil easily 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. Be sure that the oven light is off because the heat from the bulb will speed harmful bacteria growth.

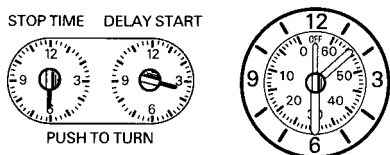


How to Set Delay Start and Automatic Stop

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

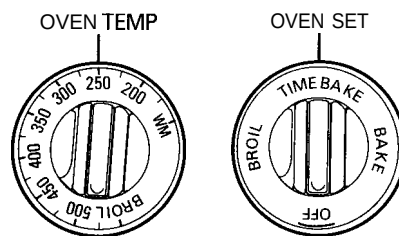


1. To set the Start Time, push in the knob on the DELAY START dial and turn the pointer to the time you want the oven to turn on; for example, 3:30.



2. To set the Stop Time, push in the knob on the STOP TIME dial and turn the pointer to time you want the oven to turn off; for example, 6:00. This means your recipe called for two and one-half hours of baking time.

NOTE: The time on the STOP TIME dial must be later than the time shown on the oven clock and the DELAY START dial.



3. Turn the OVEN SET knob to TIME BAKE. Turn the OVEN TEMP knob to 250°F. or the recommended temperature.

Place food in the oven, close the door and automatically the oven will be turned on and off at the times you have set. Turn the OVEN SET to OFF and remove food from oven.

Carefully recheck the steps given above. If all operations are done as explained, the oven will operate as it should.

NOTE: Foods that spoil easily 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. Be sure that the oven light is off because the heat from the bulb will speed harmful bacteria growth.

(continued next page)



BAKING

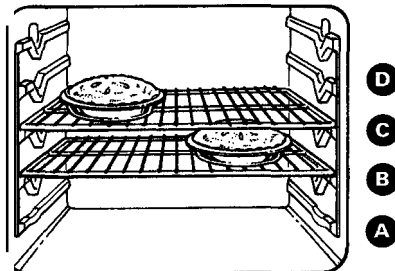
(continued)

For best baking results, follow these suggestions:

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 the second or third shelf from the bottom. See the chart for suggested shelf positions.



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 in the food. 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.

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, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

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 1 ½ inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves, stagger the pans so one is not directly above the other.



Baking Guides

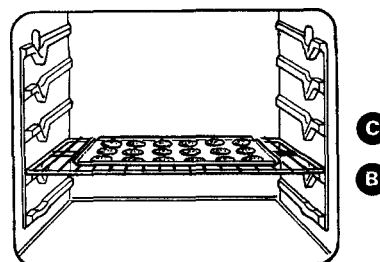
When using prepared baking mixes, follow package recipe or instructions for best results.

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.

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



Pies

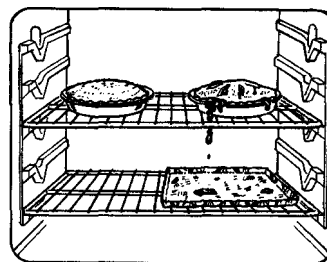
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum **cookiesheet** for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

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 a large cookie sheet or aluminum foil. This will disturb **the** heat circulation and results 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.

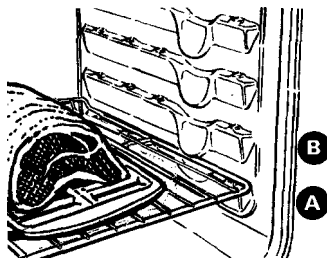


ROASTING

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 really a baking procedure used for meats. Therefore, oven controls are set to BAKE or TIME BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

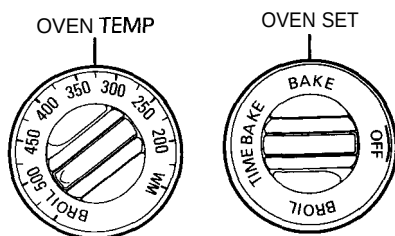
1. Place the shelf in A or B position. No preheating is necessary.
2. Check the weight of the meat. Place it, fat-side-up (or poultry breast-side -up) on a trivet in a shallow pan as close to the size of the meat as possible. (The broiler pan with grid is a good pan for this.) Line the broiler pan with aluminum foil when using the pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.



4. 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).

NOTE: You may wish to use TIME BAKE as described in the Baking section of this book, to turn oven on and off automatically.

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

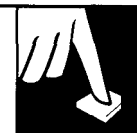


3. Turn the OVEN SET knob to BAKE and the OVEN TEMP knob to 325°F. Small poultry may be cooked at 375°F. for best browning.

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).

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



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 Roasting Guide. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the 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 unnecessary 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

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat					
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-33 35-39 40-45	6 to 8 lbs. 18-22 22-29 3&35	140°-15007 150°-1600 170°-1850
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°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	35-45	3&40	170°-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1250
Poultry					
Chicken or Duck	325°	Well Done:	3 to 5 lbs. 3540	Over 5 lbs. 30-35	185°-1900
Chicken pieces	350°	Well Done:	3540		185°-1900
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

*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 unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

1. If the meat has fat or gristle near the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat maybe trimmed, leaving a layer about 1/8 inches thick.
2. Place the meat on the broiler rack in the broiler pan which comes with the oven. Always use the rack so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch fire.
3. Position the shelf on the recommended shelf position as suggested in the Broiling Guide. Most broiling is done on C position.
4. Leave the door ajar at the stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

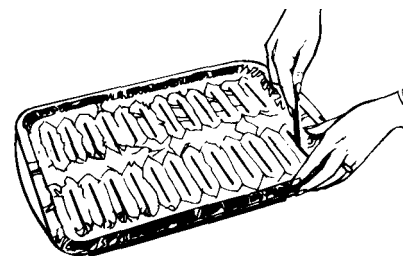


5. Turn the OVEN SET knob to BROIL and the OVEN TEMP knob to BROIL. Preheating units is not necessary. (See notes in the Broiling Guide.)
6. Turn food only once during broiling. Time foods for first side according to the Broiling Guide. Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for the thinnest food.)
7. When finished broiling, turn the OVEN SET knob to OFF. Serve food immediately, leaving the broiler pan and rack outside oven to cool during the 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 and 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 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 unit for 10 minutes before placing broiler pan with food in oven. 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.

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

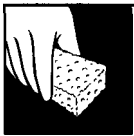
A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

BROILING GUIDE



1. Always use the broiler pan and grid that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. **The oven door should be open to the broil stop position.**
3. For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing the meat and losing juices.
4. If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on the pan, do not let fatty edges hang over the sides, which could soil the oven with fat dripping.
6. The broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
7. Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 ½ times per side.

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



CARE AND CLEANING

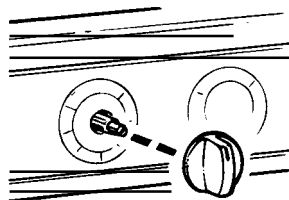
Proper care and cleaning are important so your oven will give you efficient and satisfactory service. Follow these directions carefully in caring for your oven to assure safe and proper maintenance.

Control Panel and Knobs

It's a good idea to wipe the control panel after each use of the oven. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.

The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. If knob is difficult to remove, place a towel or dishcloth between the knob and control panel and pull gently. Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.



To clean outside glass finish, use a glass cleaner. Do not allow the water or cleaner to run down inside openings in the glass while cleaning.

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

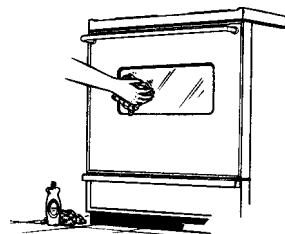
Metal Parts

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



Glass Surfaces

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside openings in the glass while cleaning.



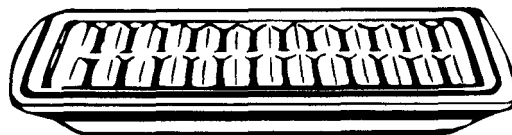


Broiler Pan and Rack

After broiling, remove the broiler pan and rack from the oven. Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container.

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

Wash; scour if necessary. Rinse and dry. The broiler pan and rack may also be cleaned in a dishwasher. Do not store a soiled broiler pan and rack anywhere in the oven. **Do not clean in a self-cleaning oven.**

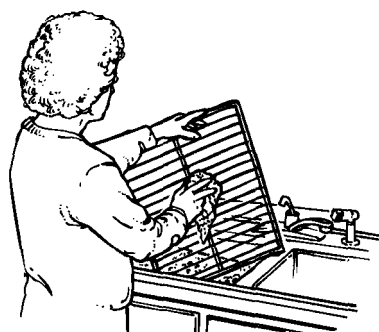


Oven Shelves

Shelves can be cleaned by hand using soap and water or with an abrasive cleanser. After cleaning, rinse the shelves with clean water and dry.

To remove heavy, burned-on soil, you may use scouring pads. After scrubbing, wash with soapy water, rinse and dry.

Shelves may also be cleaned in a self-cleaning oven, but will discolor and lose some luster.



Oven Lamp Replacement

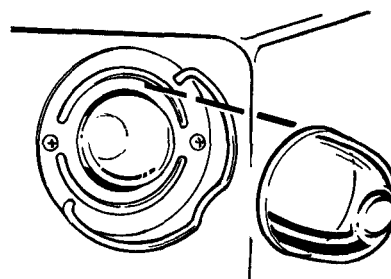
CAUTION: Before replacing your oven lamp bulb, disconnect the electric power for your range at the main fuse or circuit breaker panel or pull the plug.

Be sure to let the lamp cover and bulb cool completely before removing or replacing them. When in use, light bulbs can become warm enough to break if touched with a moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if the lamp cover is removed.

The oven lamp (bulb) is covered with a glass removable cover which is held in place with a wire. Remove the oven door, if desired, to reach the cover easily.

To remove:

- Hold your hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire until it clears the cover. Lift off the cover.



DO NOT REMOVE ANY SCREWS.

- Replace bulb with 40-watt home appliance bulb.

To replace cover:

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

(continued next page)



CARE AND CLEANING

(continued)

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 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 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, wood or painted surfaces. The cleaner can damage these surfaces.

Lift-Off Oven Door

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

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



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

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

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.
- 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 package directions.

Outside of door:

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

QUESTIONS? USE THIS PROBLEM SOLVER

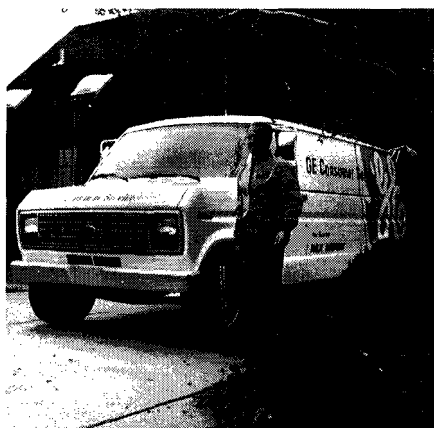


PROBLEM	POSSIBLE CAUSE
OVEN DOES NOT WORK	• Difficulty may be in the main distribution panel of your house caused by a blown oven circuit fuse, a tripped oven circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after doing one of these procedures, the fuse blows or circuit breaker trips again, call for service. NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service. • Oven controls are not properly set.
AUTOMATIC OVEN TIMER DOES NOT WORK PROPERLY	• Check to be certain step-by-step directions were followed correctly. See the Automatic Oven Timer section.
BAKING RESULTS UNSATISFACTORY	• Check material and size of baking utensil; placement of shelf and food in oven. If the oven was used for broiling just before it is preheated for baking, turn the oven completely off and open the door wide so it can cool (5 to 10 minutes). Then close the oven door and preheat as directed on Baking page.
BROILING RESULTS UNSATISFACTORY	• Be sure the OVEN TEMP and the OVEN SET are set at BROIL. If there was excessive smoking and spattering: Were shelf and broiler pan at position suggested on the broiling guide? If aluminum foil was used on broil rack, was it handled according to directions?

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

NOTES

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



AGE consumer service professional will provide expert repair service, 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.



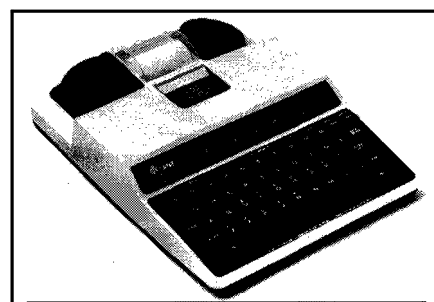
You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

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

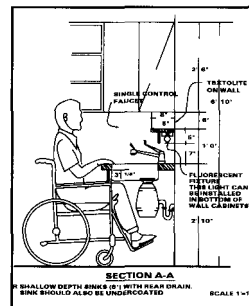
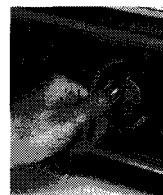
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



Whatever your question about any GE[®] 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.



Telecommunication Device for the Deaf



Upon request, GE will provide Braille controls for a variety of GE 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 (800-83 3-4322) to request information or service.

YOUR GE BUILT-IN OVEN 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 oven** 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**

Part No. 164 D2588P155

Pub. No 49-8357

MNU050 Rev. 2

7-92 CG

B-05

JRS04GP
JKS05P
JKS05GP