

# SENSI-TEMP TECHNOLOGY

**ABOUT:** Sensi-Temp Technology is a new safety feature integrated in our coil design to reduce the risk of unattended cooking fires. Available in 20", 24" and 30" Hotpoint® coil ranges and 30" GE coil ranges, the Sensi-Temp Technology meets the updated Safety Standard for Household Electric Ranges.

## HOW IT WORKS:

1. Cookware is placed on the Sensi-Temp coil.
2. Power is turned on to the coil and a thermostat in the center of the coil opens and closes based on temperature.
3. The thermostat opens when the temperature gets too hot, temporarily removing power from the coil.
4. The thermostat closes when the temperature reaches an acceptable level.

6" Coil: Opens at 482°F, closes at 464°F

8" Coil: Opens at 455°F, closes at 437°F

**Note:** Water boils at 212°F



## COOKWARE RECOMMENDATIONS:

The cookware used plays a significant role in cooking performance. If the proper cookware is not used, the coil may cycle on and off. The duration of the on and off cycles may range from seconds to minutes, depending on the quality of the cookware, the food load, and the cooking temperature. Below are some guidelines about cookware selection when using Sensi-Temp coils.

	DO	DO NOT
FLATNESS	Use cookware that has a flat bottom. You should not be able to pass a nickel coin under a straight edge pressed against the bottom of the cookware. 	Do not use cookware that is not flat on the bottom  Bow ed outward    Bow ed inw ard    Ridges    Fine grooves
SIZE	Match the bottom diameter of the cookware to the size of the coil. 	Do not use small cookware or cookware with a small bottom on a large coil. 

## HOW TO IMPROVE PERFORMANCE IF THE COIL IS CYCLING ON AND OFF:

- Reduce power to the point where cooking may be performed at a lower temperature.
- Place a lid on the cookware to retain heat and maintain a boil while the coil is in the off state.
- Avoid using a pan or skillet with a heavy handle that tilts the opposite bottom side of the pan or skillet off the coil.
- Select other cookware if the cookware is too light to fully depress the center medallion and sit flat on the coil.
- The right rear coil is located above the oven vent. If the oven is in use, consider moving the cookware to another coil.
- Avoid exposing cookware to temperature extremes, e.g., soaking or cleaning a hot pan with cold water.

## PERFORMANCE TESTING EXAMPLES\*:

- **Boil Performance:** On an 8" coil, in a flat, 4.5 qt appropriately sized sauce pan, 2.7 qt of water came to a boil in 7.5 minutes and continued to hold a rolling boil for the duration of the test.\*
- **Searing and Frying Performance:** Delivered acceptable results based on internal evaluation. Note: For high temperature cooking, the thermostat should not cycle off as the cookware or food is coming up to temperature. After the cookware or food is at an elevated temperature, the thermostat may cycle off and on based on the quality of the cookware, the food load, and the duration of the cooking process.\*



\*Based on internal testing



**GE APPLIANCES**  
a Haier company