



Use and Care & Installation Guide

Electric Range



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Models: JCS57
JCP67



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, 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 range, behind the left oven or storage compartment door.

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 correspondent 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 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 detail—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.



IMPORTANT SAFETY NOTICE

- **The California Safe Drinking Water and Toxic Enforcement Act** requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- **The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle.** Exposure can be minimized by venting with an open window or using a ventilation fan or hood.
- **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.

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.**
- 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, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- 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.

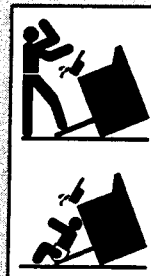
▲ WARNING—

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

To check if the device is installed and engaged properly, remove the storage drawer and inspect the rear leveling legs. Make sure they fit securely under the ends of the bracket.

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.



- **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.**
- Do not store flammable materials in an oven or near the cooktop.
- 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 the hot surface units or the 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.**



(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)



- **Do not use water on grease fires. Never pick up a flaming pan.**

Turn the surface units and the heating elements 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.

- **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 surface units, areas nearby 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 and crevices around the oven 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.

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 desired position while the oven is cool.** If shelves must be handled when hot, do not let pot holder contact the heating elements in the oven.

- **Pulling out the shelf to the 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 the oven, follow the manufacturer's directions.**
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use 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.**

Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- **Clean only parts listed in this Use and Care Guide.**
- **Before self-cleaning the oven, remove the broiler pan and other cookware.**
- **Be sure to wipe up excess spillage before starting the self-cleaning operation.**
- **If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply.** Have it serviced by a qualified technician.

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 surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.



- **Be sure the drip pans and the 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 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.
- **Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in the oven.**
- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
- **Keep an eye on foods being fried at high or medium high heat settings.**
- **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

PREPARATION



Instilling the Range

Your range, **like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting.** Be careful when moving the range on this type of flooring. It **should be installed** on a 1/4" 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.

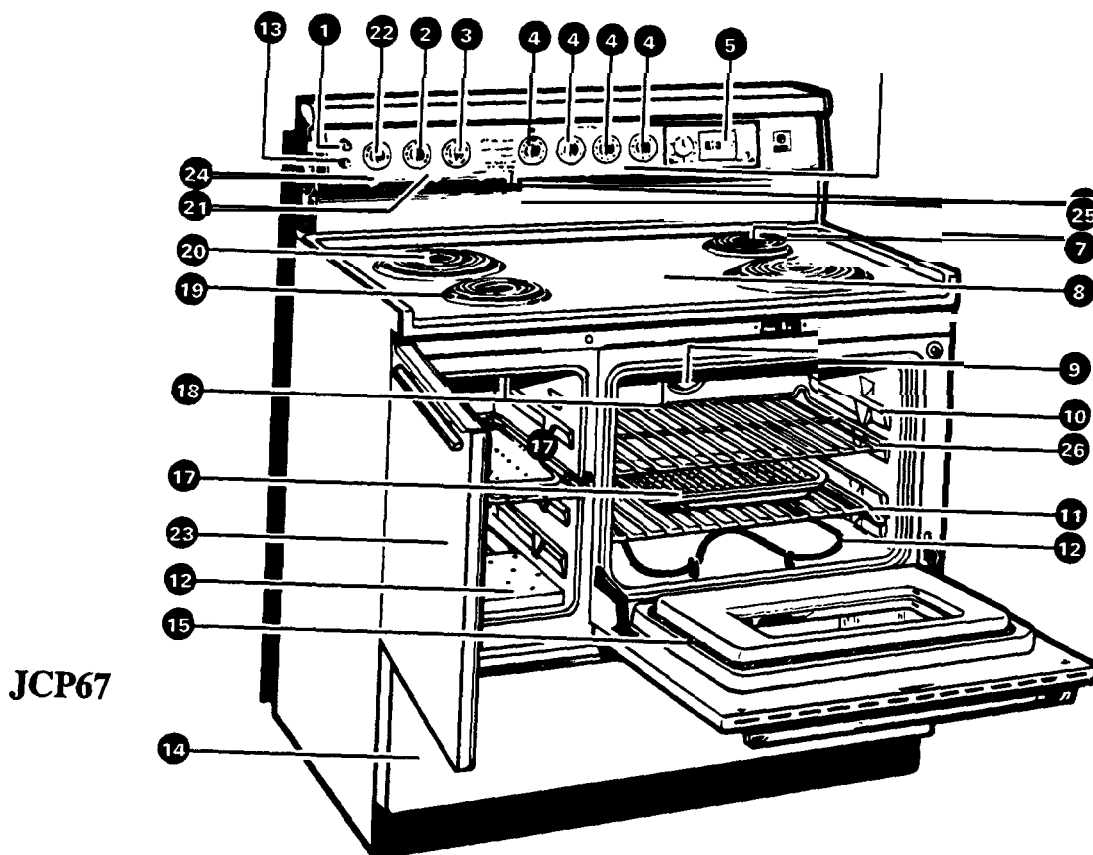
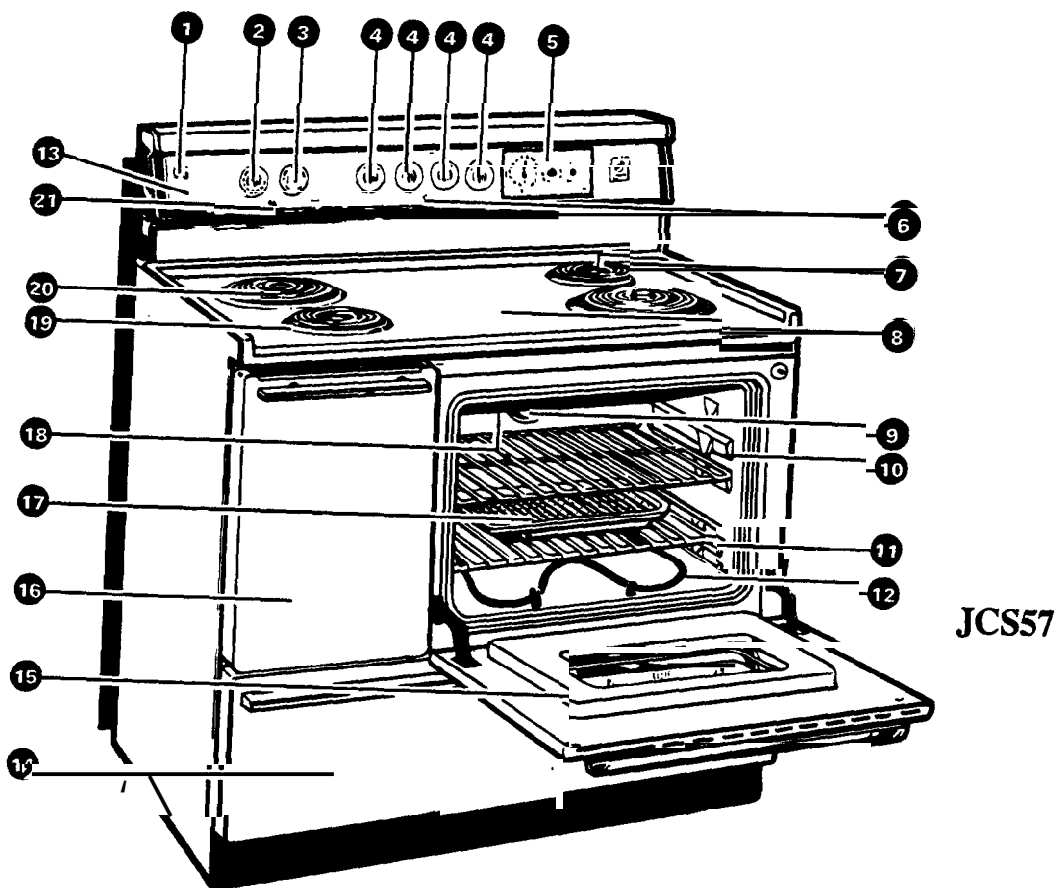
Leveling the Range

Leveling screws maybe **located** on each **corner** of the base. By removing the bottom drawer you **can** level the range to an uneven floor by adjusting the leveling legs.

To remove the drawer, **pull** the drawer out **all** the way, **tilt** up the front and remove it. To **replace**, insert the **glides** at the back of the drawer beyond the stop on the range **glides**. Lift the drawer if necessary to insert it easily. **Let** the front of the drawer down, then push it in to close.



FEATURES OF YOUR RANGE





Features	Explained On Page
1 Surface Light Switch	27
2 Oven Temp Knob	12,14, 15,19,21, 24,27
3 Oven Set Knob	12, 14, 15,19,21, 24,27
4 Surface Unit Control Knobs	8,9,27
5 Automatic Oven Timer, Clock and Minute Timer	11, 12,14, 15,24
6 Surface Unit “ON” Indicator Light	8
7 Oven Vent Located under the right and left rear surface units.	4
8 Lift-Up Cooktop	26,27
9 Oven Interior Light Comes on automatically when the door is opened.	13,28
10 Oven Shelf Supports Shelf positions for cooking are suggested in the Baking , Roasting and Broiling sections.	13
11 Oven Shelves with Stop-Locks	13,17,18, 24,25,28
12 Bake Element In the right oven, maybe lifted gently for wiping the oven floor.	3,4,28
13 Oven Light Switch	13
14 Storage Drawer	
15 Lift-Off Oven Door with Broil Stop Position	21, 2&29
16 Storage Compartment with Shelf (Model JCS57)	27
17 Broiler Pan and Rack Do not clean in the self-cleaning oven (Model JCP67).	19,21-24, 28
18 Broil Element	3,4,21,28
19 Drip Pans	5, 10,26
20 Surface Units	3-5, 8-10, 26
21 Oven Cycling Light	12, 14-16, 24
22 Left Oven Control Knob (Model JCP67)	12,16,19, 21,27
23 Companion (Left) Oven (Model JCP67)	12,13,16, 19,21,30
24 Companion (Left) Oven Cycling Light (Model JCP67)	16
25 Oven Cleaning Light (Model JCP67)	24,25
26 Self-Cleaning Oven (Model JCP67)	24,25,29








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 burner or surface unit 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 Ceramic) Cooktop 	Electric coils under a glass-ceramic cooktop .	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good rooking 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 inking 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.

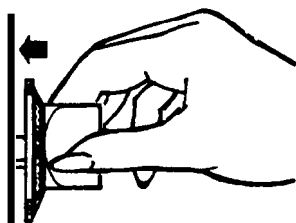
SURFACE CONTROLS

At both **OFF** and **HI** the control “clicks” into position. You may hear slight “clicking” sounds during rooking, **indicating** the **control** is keeping the unit at the heat level or power 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 desired heat setting.



The control must be pushed into set **only** from the **OFF** position. When the control is in any position other than **OFF**, it may be turned without pushing it in.

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

The surface unit indicator light **will** glow when **ANY** heat on any **surface** unit is on.



Cooking Guide for Using Heat Settings

High—Quick start for rooking; bring water to a boil.

MED HI—Fast fry, pan **broil**; maintains a fast **boil** on large amounts of food.

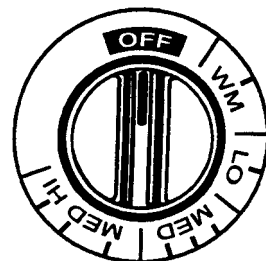
MED—**Sauté** and brown; maintain slow boil on large amount of food.

LO—**Cook** after starting at High; cooks with little water in covered pan.

WM—**Steam** rice, cereal; maintain serving temperature of most foods.

NOTE:

- At High and MED HI, never leave food unattended. **Boilovers** cause smoking; greasy **spillovers** may catch fire.
- At WM and LO, melt chocolate, butter on a small surface unit.

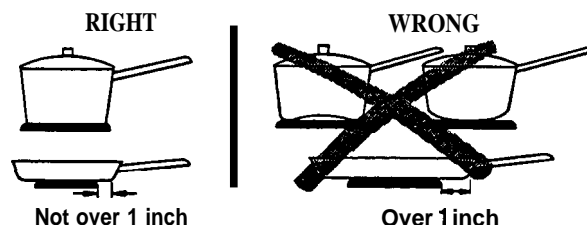


SURFACE COOKWARE TIPS

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

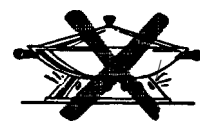
Do not **overfill cookware** with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food **frying** at high temperatures. Keep the range and hood clean from grease.

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.



(continued next page)



HOME CANNING TIPS

Canning should be done on surface units **only**.

Pots that extend beyond 1 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 the **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. tinnars with flanged or rippled bottoms (often found **in** enamelware) don't make good contact with the **surface** unit and take a long time to **boil** water.
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 forming, 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**.



Hat-bottomed **canners are** recommended.

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:

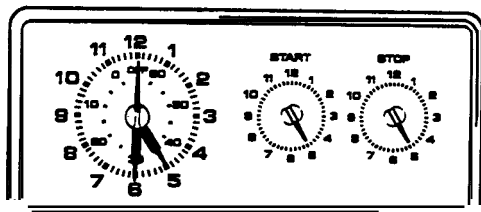
- (1) using a pressure **canner**, and
- (2) starting with **HOT** tap water for fastest heating of large quantities of water.

AUTOMATIC TIMER AND CLOCK



The automatic timer and clock on your range are helpful devices that serve several purposes.

To Set the Clock



Model JCS57

To set the **clock**, push the center knob of the clock in and turn the clock hands to the correct time.

NOTE: The minute timer pointer **will** move also; let the knob out and turn the timer pointer to 12.

To Set the Minute Timer

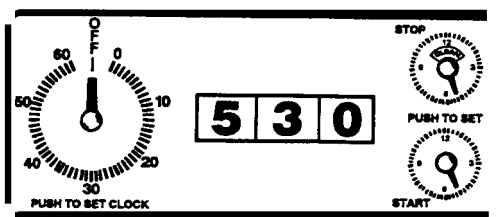
Model JCS57

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

To set the **minute timer**, turn the center knob, without pushing in, **until** the pointer reaches the number of minutes you wish to time. (**Minutes** are **marked**, up to 60, in the center ring on the clock.)

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 12 and the **buzzer** stops.

To Set the Digital Clock



Model JCP67

To set the **clock**, push in the center knob of the minute timer and turn the knob in either direction to set the **digital** clock numerals to the **correct** time.

NOTE: After setting the **clock**, let the knob out, and turn the minute timer pointer to **OFF**.

To Set the Minute Timer

Model JCP67

To set the minute **timer**, turn the center knob clockwise, **without pushing in**, **until** the pointer reaches the number of minutes you wish to time (**up** to 60).

At the end of the set time, a **buzzer** sounds to tell you time is up. Turn the center knob, without pushing in, **until** the pointer reaches **OFF** and the **buzzer** stops.

Timed Baking Uses the Automatic Timer

Using the automatic timer, you can Time Bake with the oven starting immediately and turning off at the Stop Time set or set both the **STOP** and the **START** dials to **automatically** start and stop the oven at a later time of day. It takes the worry out of not being home to start or stop the oven. See the Timed Baking section.

Self-Cleaning Uses the Automatic Timer

Model JCP67—Right Oven

The self-cleaning function on your range uses the automatic timer to set the length of time needed to clean whether you wish to **clean** immediately, or delay the cleaning. By setting the **START** and/or **STOP** dials you may choose to begin immediately or **clean** at low energy times such as during the night. See the Operating the Self-Cleaning Oven section.

NOTE: Before beginning Timed Baking or Self-Cleaning, make sure the oven clock shows the correct time of day.

(continued next page)



AUTOMATIC TIMER AND CLOCK

(continued)

Questions and Answers

- Q. How can I use the minute timer to make my surface cooking easier?
- A. The minute timer will help time total rooking, 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. The automatic timers (START and STOP dials) are used with **TIME BAKE** and **CLEAN** functions.
- Q. Can I change the time of day on the clock while I'm Time Baking in the oven?
- A. The time of day on the clock **should** not 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.

USING YOUR OVEN

Before Using Your Oven

1. **Look** at the **controls**. Be sure you understand how to set them properly. Read **over** the directions for the automatic oven timer so you understand their use with the controls.
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 getting **acquainted** with your range.

Oven Controls

The controls for the right oven are marked **OVEN SET** and **OVEN TEMP**.

The **OVEN SET** knob has settings for **TIME BAKE**, **BAKE**, **CLEAN**, **BROIL** and **OFF**.

The **OVEN TEMP** knob maintains the temperature you set from **WARM (200°F.)** to **BROIL (550°F.)** and also at **CLEAN (over 800°F.)**.

The control for the left oven is marked **LEFT OVEN**. The **LEFT OVEN control** knob has temperature settings that range from **150°F.** to **500°F.** and **BROIL**.

The **Oven Cycling Light** glows until the oven reaches the selected temperature, then goes off and on with the heating elements during rooking.

Preheating the oven, even to high temperature settings, is speedy-rarely taking more than 5 to 6 minutes. Preheat the oven **only** when necessary. Many foods **will cook** satisfactorily without preheating. If you find preheating is necessary, see the How to Set Your Range for Preheating section.



Oven Interior Shelves

Right Oven

The shelves in the right oven are **designed** with stop-loch so that when placed **correctly on the shelf supports**, the shelf will **stop before** coming completely out **from** the oven, **and will** not tilt when removing food nor when placing food on them.

To remove a **shelf from the right oven**, pull the shelf forward **until** it stops. Lift the front and slide it out. Be certain that the **shelf** is cool before touching it.

To **replace the shelf in the oven**, fit the shelf onto the guides. Tilt the front up and slide **into** place.

Left Oven—Model JCP67

The left oven comes with a removable shelf for easy cleaning.

To remove, **pull** the shelf out and up in one smooth motion. Be certain that the shelf **is** cool before touching it.

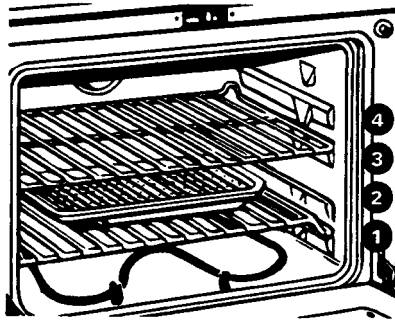
To **replace**, tilt the front of the shelf up and slide it into place.

Shelf Positions

Right Oven

The oven has four shelf **supports**—

1 (**bottom**), 2, 3 and 4 (**top**). Shelf positions for **cooking** are suggested in the **Baking**, Roasting and Broiling sections.



Left Oven—Model JCP67

This oven also has four shelf **supports**—1 (**bottom**), 2, 3 and 4 (**top**). See the **Baking**, Roasting and Broiling sections for the suggested shelf positions.

The Offset Shelf Model JCP67

The **offset** shelf is provided for use in shelf position 1 to prevent contact with the deep **self-cleaning** oven door when sliding the offset shelf in and out. This shelf may **also** be used in shelf position 4. **Always install** the offset shelf with it **placed** upward and the shelf stop placed to the rear.

CAUTION: On model JCP67, never use the straight shelf in **shelf** position 1.

Using Foil Correctly in the Oven

If you wish to use **foil** for possible **spillovers**, cut a piece of **foil** **slightly** larger than the pan and turn up the edges. Place the foil on the oven shelf below the pan.

CAUTION: Never **cover** an entire oven shelf or the oven bottom with foil. The **foil can** obstruct normal heat flow, **cause cooking** failure and damage the oven interior.

Oven Light

The light comes on **automatically** when the door is opened. Use the switch on the control panel to turn the light on and off when the door is closed.



BAKING AND TIMED 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.

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

How to Set the Range for Preheating (Right Oven)

Preheating is **generally** done before baking. The oven should be preheated to the temperature you want **unless** your recipe says not to.

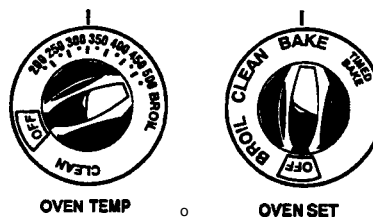
To avoid possible **burns**, place the shelves in the correct position before you turn the oven on.

1. Turn the **OVEN SET** knob to **BAKE**.
2. Turn the **OVEN TEMP** knob to the desired temperature setting.
3. When the oven has **preheated**, the Oven Cycling Light will go out. (**This indicates** the oven has reached the set temperature.)

How to Set the Range for Baking (Right Oven)

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 temperature in the recipe.
2. Check food for doneness at minimum time in the recipe. Cook longer if necessary.
3. Turn the **OVEN SET** and the **OVEN TEMP** knobs to **OFF** and then remove the food from the oven.

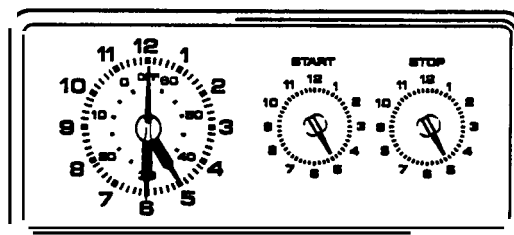


How to Time Bake (Right Oven)

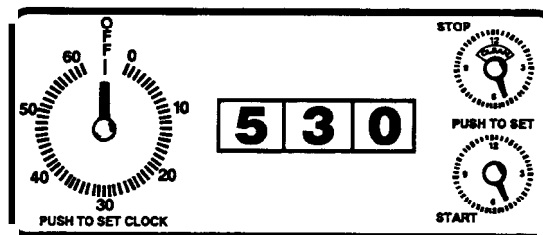
The automatic oven timer controls are designed to turn the oven on or off **automatically** at specific times that you set. **Examples** of Immediate Start and Automatic Stop (the oven turns on now and you set it to turn off **automatically**) or Delay Start and Automatic Stop (setting the oven to turn on **automatically** at a later time and turn off at the preset Stop Time) will be described.

On model JCP67, the **STOP** and **START** dials are different in **appearance than** the dials on the JCS57. However, **they** do operate in the same manner.

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



Models JCS57 and JCS67



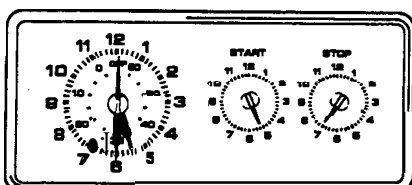
Model JCP67



How to Set Immediate Start and Automatic Stop (Right Oven)

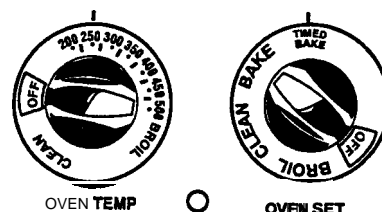
To avoid possible **burns**, place the shelves in the correct position before you turn the oven on.

The oven **will** turn on immediately and cook for a selected length of time. At the end of Cook Time the oven **will** turn off automatically.



Appearance may vary.

1. The **START** dial **should** be at the same position as the time of day on the clock. To set the Stop Time, push in the knob on the **STOP** dial and turn the pointer to the time you want the oven to turn off, for example 7:00.



Appearance may vary.

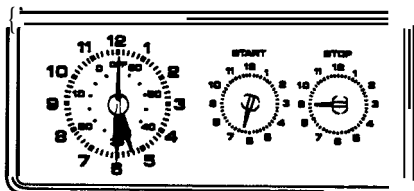
2. Turn the **OVEN SET** knob to **TIMED BAKE**. Turn the **OVEN TEMP** knob to the desired oven temperature, for example, 250°F.

NOTE: Foods that **sped easily** such as @ eggs, fish, stuffings, poultry and pork **should** not be allowed to sit 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 heat from the bulb **will** speed **harmful** bacteria growth.

How to Set Delay Start and Automatic Stop (Right Oven)

To avoid possible **burns**, place the shelves in the correct position before you program the oven.

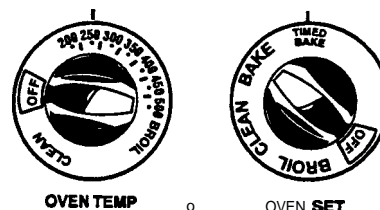
You can set the oven control to turn the oven on **automatically**, cook for a specific **length** of time and turn off automatically.



Appearance may vary.

1. To set the **Start** Time, push in the knob on the **START** dial and turn the pointer to the time you want the oven to turn **on**, for example 6:30.
2. To set the Stop Time, push in the knob on the **STOP** dial and turn the pointer to the time you want the oven to turn off, for example 9:00. You have now set the oven for 2½ hours of delayed bake time.

NOTE: The time on the **STOP** dial must be later than the time shown on the range clock and the **START** dial.



Appearance may vary.

3. Turn the **OVEN SET** knob to **TIMED BAKE**. Turn the **OVEN TEMP** knob to the temperature you want.
Place the food in the oven, close the door and **automatically** the oven will be turned on and off at the times you have set.
4. Turn the **OVEN SET** and the **OVEN TEMP** knobs to **OFF** and remove the food from the oven.

The **Oven Cycling** Light(s) at the **TIMED BAKE** setting may work **differently** than they do at the **BAKE** setting.

Carefully recheck the steps given. 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 for more than one hour before or after rooking. Room temperature promotes the growth of **harmful** bacteria. Be sure that the oven light is off because heat from the bulb **will** speed **harmful** bacteria growth.

(continued next page)



BAKING AND TIMED BAKING

(continued)

How to Set the Range for Preheating (Left Oven) Model JCP67

To preheat the left oven, follow these directions:

1. Turn the **LEFT OVEN** knob to the temperature in the recipe and the left Oven Cycling Light **will** come on.
2. **When** the light goes out, put the food in the oven. (This indicates that the oven has reached the desired temperature.)

How to Set the Range for Baking (Left Oven) Model JCP67

Your left oven is designed for a variety of **small** food loads that do not completely cover the oven shelf. Cookie sheets and **other cookware** that completely cover the oven shelf are not recommended.

To set the oven for Baking, proceed as follows:

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

1. Turn the **LEFT OVEN** knob **to** the temperature in the recipe.
2. Check the food for doneness at the minimum time in the recipe. Cook **longer** if **necessary**.
3. Turn the **LEFT OVEN** knob to OFF when the food is done and remove the food.

Questions and Answers

Q. Must the clock be set on the correct time of day when I wish to use the automatic timer for baking?

A. Yes, if you wish to use the **START** and **STOP** dials to turn on and off at the set times during the time functions.

Q. Can I Time Bake in the **companion (left) oven (model JCP67)**?

A. No, your **companion** oven is not equipped with a Time Bake function. If you want to Time Bake use the right oven.

Q. What type of food should I cook using automatic timer functions?

A. Meats, fruits and vegetables usually cook well using the Time Bake function. Foods of a **highly** perishable nature such as **milk**, eggs, fish, stuffing, **poultry** and pork should not be cooked **automatically unless** standing time in the oven is not more than one hour before and after cooking. Food **should** be **thoroughly chilled** before placing it in the oven.



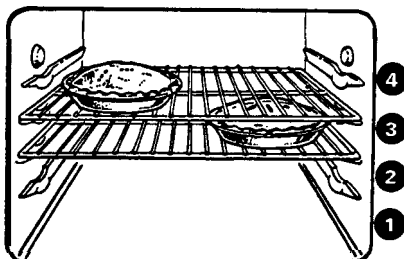
NOTE: When the oven is hot, the top and outside surfaces of the range get hot too.

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 shelf position 2 or 3. See the chart for suggested shelf positions. Two will be used more than 3.



Type of Food	Shelf Position
Angel food cake	1
Biscuits or muffins	2 or 3
Cookies or cupcakes	2 or 3
Brownies	2 or 3
Layer cakes	2 or 3
Bundt or pound cakes	1 or 2
Pies or pie shells	2 or 3
Frozen pies	1 (on cookie sheet)
Casseroles	2 or 3
Roasting	1 or 2

Preheating

Preheat the oven if the recipe **calls** for it. Preheat means bringing the oven up to the **specified** temperature before putting the 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. **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, the temperature may need to be reduced by **25°F**.

Pan Placement

For even roasting 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 use **two** shelves, stagger the pans so one is not **directly** above the other.

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BAKING AND TIMED BAKING

(continued)

Baking Guides

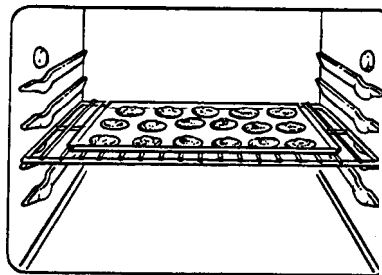
When using prepared baking **mixes**, follow package recipe or instructions for the best baking results.

Cookies

When baking cookies, flat rookie 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

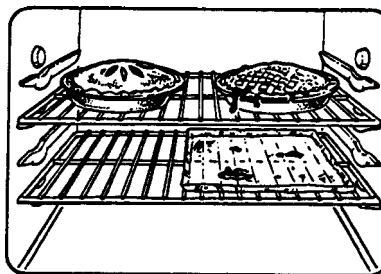
For best results, bake pies in **dark**, rough or **dull** pans to produce a browner, crisper **crust**. Frozen pies in **foil** pans should be placed on an aluminum **cookie** sheet for baking since the shiny **foil** pan reflects heat away from the pie crust; the **cookie** sheet helps retain it.

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 maybe 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 baking time and do not open the door to look at your food. Most recipes provide minimum and **maximum** baking times such as "**bake 30-@ 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.

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

How to Roast in the Right Oven

1. Place the shelf in position 1 or 2. No preheating is necessary.
2. Check the weight of the meat. **Place** the meat **fat-side-up**, or poultry breast-side-up, on roasting rack in a **shallow** pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack 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.
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.
4. After roasting is **complete**, turn the **OVEN SET** and the **OVEN TEMP** knobs to **OFF**.

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 during standing. To compensate for this temperature increase, remove the roast from the oven before it reaches the temperature you want.

NOTE:

- You may wish to use Timed Baking to turn the 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**.

How to Roast in the Left Oven Model JCP67

Follow Steps 1 and 2 as outlined in the How to Roast in the Right Oven section.

Then turn the **LEFT OVEN** knob to the desired temperature. See the Roasting Guide for suggested temperate settings.

NOTE: If you use the broiler **pan**, be sure to use the pan designated for use in the left oven.

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 them from the oven. Be sure to cut across the grain of the meat.
- 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.** 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.** 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.

(continued next page)



ROASTING GUIDE

Right Oven

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 insure even doneness. 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:	24–30 3&35 35–45	18–22 22–25 28–33	130°–140°† 150°–1600 170°–1850
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21–25 25–30 3&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°–180°
Pork loin, rib or shoulder*	325°	Well Done:	35–45	30–40	170°–1800
Ham, precooked	325°	To Warm:	17–20 minutes per pound (any weight)		125°–1300
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35–40	30–35	185°–1900
Chicken pieces	375°	Well Done:	35–40		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.)

ROASTING GUIDE

Left Oven—Model JCP67

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat			3 to 4 lbs.		
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24–30 30–35 35–45		130°–140°† 150°–1600 170°–1850
Pork loin, rib or shoulder*	325°	Well Done:	35–45		170°–1800
Ham, precooked	325°	To Warm:	15–20 minutes per pound (any weight)		125 °–130°
Poultry			3 to 5 lbs.		
Chicken	350°	Well Done:	35–40		185°–1900
Chicken pieces	375°	Well Done:	35–40		185°–1900
Cornish Hens	350°	Well Done:	1 to 1½ lbs. 1½ hrs., approx. total time		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.)

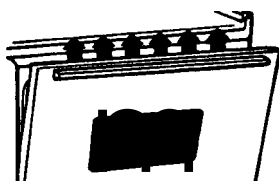
BROILING



Broiling is cooking food by intense radiant heat from the upper 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.

How to Broil in the Right Oven

1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If **desired**, the fat maybe **trimmed**, leaving layer about 1/8" thick.
2. Place the meat on the broiler rack in the broiler pan. **Always** use the rack 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. Most **broiling** is done on position 3.
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 SET** and the **OVEN TEMP** knobs to **BROIL**. Preheating the elements is not necessary. (See the notes in Broiling Guide.)

6. 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. (**Where** two thicknesses and times are given together, use the first times given for the thinnest fed)

7. **When finished broiling**, turn the **OVEN SET** and the **OVEN TEMP knobs** to **OFF**. Serve the food immediately, leaving the **broiler** pan and rack outside the oven to cool during **meal** for easiest cleaning.

How to Broil in the Left Oven Model JCP67

Follow Steps 1 through 3 as outlined in the How to Broil in the Right Oven section.

Leave the door ajar about 3 inches. Then turn the **LEFT OVEN** knob to **BROIL**. Preheat 10 minutes before **broiling** in the left oven. (See the notes in the **Broiling Guide**.)

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. (**Where** two thicknesses and times are given together use the first times given for the thinnest **food**.)

Turn the **LEFT OVEN** knob to **OFF**. Serve the food immediately, leaving the pan outside the oven to cool during the **meal** for easiest cleaning.

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 for 10 minutes before placing the **broiler** pan with 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 food **only** once during broiling.

(continued next page)



BROILING GUIDE

Right Oven

- **Always** use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- **The** oven door should be open to the broil stop position (or about 3" for the small door).
- If **desired**, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes **only**.
- **When** arranging food on the pan, do not let fatty edges hang over the sides. **These** could soil the oven bottom.
- **The** broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be **broiled** by positioning the 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)	3	3½	3½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to ¾ inch thick	3	7	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare	1 inch thick	3	7	7	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Medium	(1 to 1½ lbs.)	3	9	9	
Well Done		3	13	13	
Rare	1½ inch thick	3	10	7-8	
Medium	(2 to 2½ lbs.)	3	15	14-16	
Well Done		3	25	2&25	
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	1	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	2 to 4 slices 1 pkg. (2)	3	1½-2	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired .
English Muffins	2 (split)	3	3-4		
Lobster Tails	2-4 (6 to 8 oz. each)	2	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	3	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	2	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.	3 2	10 13	10 13	Slash fat.
Lamb Chops Medium	2 (1 inch thick), about 10 to 12 oz.	3	8	4-7	Slash fat.
Well Done		3	10	10	
Medium	2 (1½ inch thick), about 1 lb.	3	10	4-6	
Well Done		2	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	3	6	1-2	If desired , split sausages in half lengthwise; cut into 5-to 6-inch pieces.

BROILING GUIDE

Left Oven (Model JCP67)



•Preheat the left oven 10 minutes before broiling.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Ground Beef	1 lb. (4 patties)				
Well Done	1/2 to 3/4 inch thick	4	9	8-9	Space evenly.
Med		4	8	6-8	
Med Rare		A	5-6	5	
Beef Steaks					
Rare	1 inch thick	4	7	7	Steaks less than 1 inch thick cook through before browning. Pan frying is recommend Slash fat.
Medium	(1 to 1½ lbs.)	4	9	8-9	
Well Done		4	13	11-13	
Rare	1½ inch thick	4	10	7-8	
Medium	(2 to 2½ lbs.)	4	15	12-15	
Well Done		4	25	2&25	
Pork Chops	2 (1/2 inch thick)	4	6-8	6-8	Slash fat.
Well Done	2(1 inch thick). about 1 lb. "	4	10-12	1&12	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	4	6-8	2-3	If desire@ split sausages in half lengthwise; cut into 5- to 6-inch pieces.



OPERATING THE SELF-CLEANING OVEN

Right Oven on Model JCP67

Before a Clean Cycle

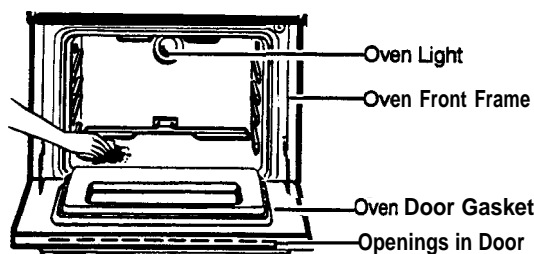
The range must be completely cool in order to set the self-clean cycle.

1. Remove the **broiler** pan, broiler rack, **all** cookware and any **aluminum** foil from the oven—they can't withstand the high cleaning temperatures.

NOTE: The oven shelves maybe cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with **@eking** oil after self-cleaning to **make shelves slide more easily**.

2. Wipe up heavy soil on the oven bottom. If you use soap, rinse **thoroughly** before **self-cleaning** to prevent staining.

NOTE: Do not clean the bake element or 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.



3. Clean spatters or **soil** on the oven front frame and the oven door outside the gasket with a **dampened** cloth. The oven front frame and the oven door outside the gasket do not get cleaned by the self-clean cycle.

On these areas, use detergent and hot water or a soap-filled steel wool pad. Rinse well with a vinegar and water solution. This **will** help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Do not clean the gasket. Never use a commercial oven cleaner in or around the self-cleaning oven.

Clean **the top**, sides and outside front of the oven door with soap and water. **Do not use abrasives or oven cleaners.**

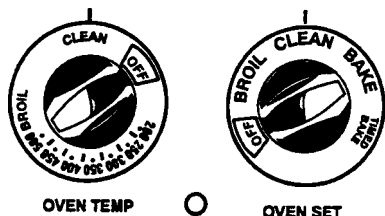
Make sure the oven light bulb cover is in place.

Do not rub or clean the door **gasket**—the fiberglass **material** of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or **damaged** in any way or if it has become displaced on the door, you **should** have it replaced. **Do not let water run down through openings in the top of the door.** To help prevent water from getting in these slots when **cleaning**, open the door as far as it will go.

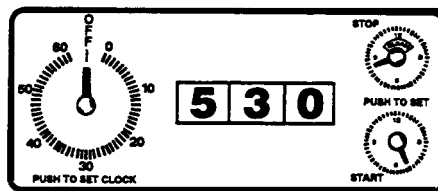
4. Close the oven door and make sure the oven light is off. If the oven light is not turned off, the life of the bulb will be shortened or it may bum out immediately.

Do not use commercial oven cleaners or oven **protectors** in or near the **self-cleaning** oven. A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.

How to Set the Oven for Cleaning



1. Turn the OVEN SET and the OVEN TEMP knobs to **CLEAN**.
2. Make sure that both the range clock and the START dial show the correct time of **day**. Push and turn the STOP time dial on the timer to the desired cleaning time, **this automatically** locks the door. (3 hours for normal cleaning time.)



- The Oven Cleaning Light will be on continuously.
- The Oven Cycling Light **will** be on. It will cycle off and on when your oven has reached the clean temperature.
- The door **will automatically unlock** when the oven switch is turned off and the Oven Cleaning Light is off.



After a Clean Cycle

1. When the **Oven Cleaning Light** is off, turn the **OVEN TEMP** knob to OFF.
2. Turn the **OVEN SET** knob to OFF. The door will **automatically** unlatch and **all** signal lights will be off.

NOTE: If you wish to start and stop clean at a later time than shown on the **clock**, push in and turn the **START dial** to the time you wish to start. Add the hours needed for the cleaning to this start time, then push in and turn the **STOP (CLEAN) dial** to the desired time. The oven **will automatically** turn on and off at the set times.

To Stop a Clean Cycle

CAUTION: After setting the oven for a clean cycle, do not try to open the oven door as this can damage the automatic door-locking system.

If you want to use the oven any time before a clean cycle is done, turn the **OVEN SET** and the **OVEN TEMP** knobs to **OFF**. After the oven cools, the door will unlock and can then be opened.

CAUTION: Should the oven door become locked accidentally, to open the door, turn the **OVEN SET** knob back to **CLEAN**, push in and **advance** the **STOP dial** past the time of day. Wait one minute then turn the **OVEN SET** knob to **OFF**. Wait a few seconds and the door may be opened.

If the door latch finger becomes positioned so as to keep the oven door from closing **all** the way, this can be corrected as follows:

- Make sure the oven is **cool**.
- Open the oven door, turn the **OVEN SET** knob to **CLEAN**. Push in and advance the **STOP** dial past the time of day. Push in the oven interlock button (button is at the right top of the oven door opening) and hold the button in for about 15 seconds.
- Next, turn the **OVEN SET** knob to **OFF** and again push in the oven interlock button for about 15 seconds. The latch finger, being motor driven, **will** turn so the oven door may be closed.

Questions and Answers

Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?

A. If the clock is not set to the correct time of day you **will** not be able to set a delay clean to end at a specific time.

Q. Is the “crackling” or “popping” sound I hear during cleaning normal?

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide **easily**. To make the shelves slide more **easily**, after each self-cleaning function dampen fingers with a **small** amount of cooking **oil** and rub **lightly** over sides of shelf where they **contact** shelf supports.

Q. What causes the **hair-like lines** on the enameled surface of my oven?

A. This is a **normal condition**, resulting from heating and cooling during cleaning. These lines do not **affect** how your oven performs.

Q. Should there be any odor during the cleaning?

A. Yes, there will be an odor during the first few cleanings. **Failure** to wipe out **excessive soil** might **also cause** a strong odor when cleaning.

Q. Why do I have ash left in my oven **after** cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by **excessive soil**. Turn the oven off. Open the windows to rid the room of smoke. Wait until the oven has cooled and the word “**LOCK**” is off in the display. Wipe up the excess **soil** and reset the clean cycle.

Q. Can I use commercial oven cleaners on any part of my **self-cleaning** oven?

A. No cleaners or coatings **should** be used around any part of this oven. If you do use them and do not **thoroughly** rinse the oven with water, wiping it absolutely clean afterwards, the residue **can scar** the oven **surface** and damage **metal** parts the next time the oven is **automatically** cleaned.

Q. My oven shelves have become gray after the **self-clean** cycle. **Is** this normal?

A. Yes. After the self-clean cycle, the shelves may lose some luster and change to a deep gray color.

Q. Why won't my oven clean **immediately** even though I have set **all** the time and clean knobs **correctly**?

A. Check to be sure that your **START dial** is set to the same time as the oven **clock**.

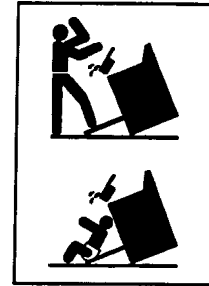


CARE AND CLEANING

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.

A If your range is removed for cleaning, servicing or any reason, be sure the 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.



Surface Units and Drip Pans

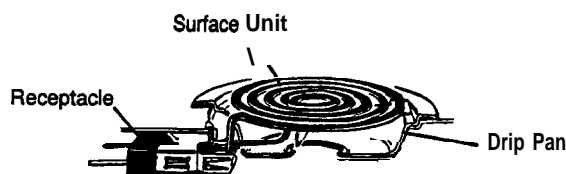
To clean the surface units, **turn** the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- Be sure **all** the controls are turned to OFF and the 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.

Black drip pans (on some models) may be cleaned in a self-cleaning oven after they have been **thoroughly rinsed**. However, self-cleaning them may cause them to lose their **original** luster and shine.

Clean the area under the drip pans often.

Built-up **soil**, especially grease, may catch on 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 acid 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 **spatterings**, wash with soap and water or cleansing **powders** after the surface has **cooled**. Rinse well. Polish with a dry cloth.



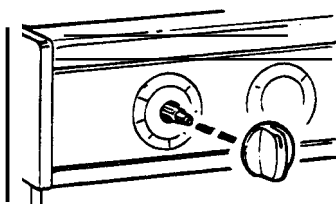
Control Panel and Knobs

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

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

CAUTION: Do not use abrasives of any kind on the control panel.

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.



Lift-Up CooMop

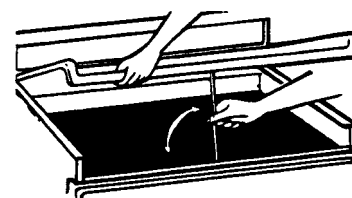
Clean the area under the **cooktop** often. Built-up soil, especially grease, may catch fire.

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**. Grasp the front sides of the **cooktop** and **lift**. 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.

To **lift** the **cooktop**:

1. Remove **all** items which may slide off the **cooktop**.
2. With both hands, grasp the front edge of the **cooktop**.
3. Lift the **cooktop**.
4. Raise the support rod and let the **cooktop** rest on it.



Clean under the cooktop with hot, mild soapy water and a clean cloth.

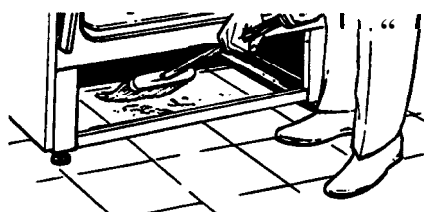
To lower the **cooktop**:

1. **Lift** the **cooktop** and lower the support rod.
2. Lower the **cooktop** and allow it to lock into position.

Cleaning Under the Range

The area under the range can be reached **easily** for cleaning by removing the bottom drawer.

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.



Backsplash Light

Press the backsplash light switch for ON.

Press again for OFF.

To replace the light located in the backsplash:

1. If the light cover has screws, remove the four “ screws that hold it in position. Two are located on top of the backsplash and two are **located** under the backsplash overhang.
2. If there are no screws or after they are **removed**, lift the cover away and twist out the **fluorescent** light.

CAUTION: Be sure the light is cool before removing.

3. Insert the new fluorescent light and twist into the lock position. (Check to make sure the new light operates. If **not**, the light maybe blown.)
4. Replace the backsplash cover and reinsert the screws that hold it into position (on some models).

(continued next page)



CARE AND CLEANING

(continued)

Oven Light



The oven light has a **glass** lens held in place with a spring wire to protect the oven **bulb** from the heat of the **oven**.

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

To remove the **light bulb**:

1. Swing the wire to the side and hold.
2. Lift off the **glass** lens.
3. Remove the bulb.

To replace the light bulb:

1. Insert a new **40** watt appliance bulb.
2. Replace the lens over the socket.
3. Swing the wire over the glass lens.
4. Reconnect the **electrical** power to the range.

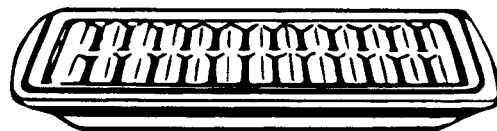
NOTE: The glass lens must be in **place** whenever the oven is in use.

Broiler Pan and Rack

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

If food has burned on, **sprinkle** the rack 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. Do not use an oven cleaner on the rack.



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

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

Do not clean the broiler pan or rack in the self-cleaning oven (on some models).

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.

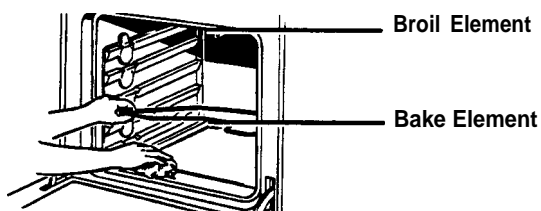
NOTE: The oven shelves maybe cleaned in the **self-cleaning** oven (on some models). However, they **will darken**, lose their luster and become hard to slide. Wipe the shelf supports with rooking **oil** after **self-cleaning** to make shelves slide more **easily**.



Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will bum 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.





Lift-Off Oven Door

Most normal oven cleaning can be done without removing the oven door. The door is heavy. You may need help removing and **replacing** it. Do not lift the door by the **handle**. This can **cause** the glass to break or can **cause** damage to the door.

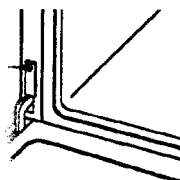
To remove the **door**, open it **all** the way. Remove the bracket (on some models) above each hinge by taking out the screws. Replace the screws back into the existing holes. Save the brackets.

Hold the door **firmly** on each side and lift it 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** the hinges snap back against the oven frame, **pull** them back out. **Replace** the brackets on each hinge (on some models).

Screw



TO CLEAN THE DOOR:

Inside of door: (not on self-cleaning models)

- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.
- **Soap and water will normally do the job.** Heavy spattering or **spillovers** may require cleaning with add 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** (not on self-cleaning models). Follow the package directions.

Outside of door:

- Use soap and water to **thoroughly** clean the top, sides and front of the oven door. **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 **saucers** and basting **materials** containing acids may cause discoloration and should be wiped up immediately. **When** the surface is **cool**, **clean** and **rinse**.
- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

(continued next page)



CARE AND CLEANING

(continued)

Porcelain Oven Interior (JCS57—both ovens; JCP67—left oven only)

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.

INSTALLATION INSTRUCTIONS



BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspectors use.

IMPORTANT: Observe 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.

ELECTRICAL REQUIREMENTS

This appliance may be connected by means of permanent "hard wiring" or power supply cord kit.

It is the personal responsibility of the customer to contact a qualified technician to assure that the electrical initiation is adequate and is in conformance with the National Electrical Code and local codes and ordinances.

THE RANGE MUST BE CONNECTED WITH COPPER WIRE ONLY. Aluminum wire must not be used to avoid potentially unsatisfactory connections.

POWER SUPPLY CORD KIT

This appliance may be connected by means of a power supply cord kit. Only a power supply cord kit rated at 125/250 volts minimum, 40 amps and marked for use with ranges shall be used. Cord must have 3 conductors,

Mobile home initiation or area where local codes do not permit grounding through neutral, a 4 conductor power supply cord kit rated at 125/250 volts minimum, 40 amps and marked for use with ranges shall be used.

Terminals on end of wires must be either closed loop or open-end spade lugs with upturned ends. Cord must have strain relief clamp.

MODELS WITH FACTORY CONNECTED POWER SUPPLY CORD

Some models may be equipped with a factory connected 3 conductor power supply cord.

Mobile home initiation or area where local codes do not permit grounding through neutral, a 4 conductor power supply cord kit rated at 125/250 volts minimum, 40 amps and investigated for use with ranges shall be used.

Terminals on end of wires must be either closed loop or open-end spade lugs with upturned ends.

STEP 1

WARNING: ELECTRICAL GROUND IS REQUIRED ON THIS APPLIANCE.

This appliance is manufactured with the neutral terminal connected to the frame.

1. If local codes permit connection of the frame grounding conductor to the neutral wire of the copper power supply cord:

A. Remove the screws and raise the terminal block cover (lower part of the back wire cover).

B. The terminal nuts are taped to the frame below the terminal block

NOTE: Do not loosen factory installed nuts.

C. Connect the neutral wire of the copper power supply cord to the center silver colored terminal of the terminal block and connect the outer wires to the outer terminals. See Figure 1. Ring type terminals must be used on copper power supply cord wires.

D. Replace the terminal block cover.

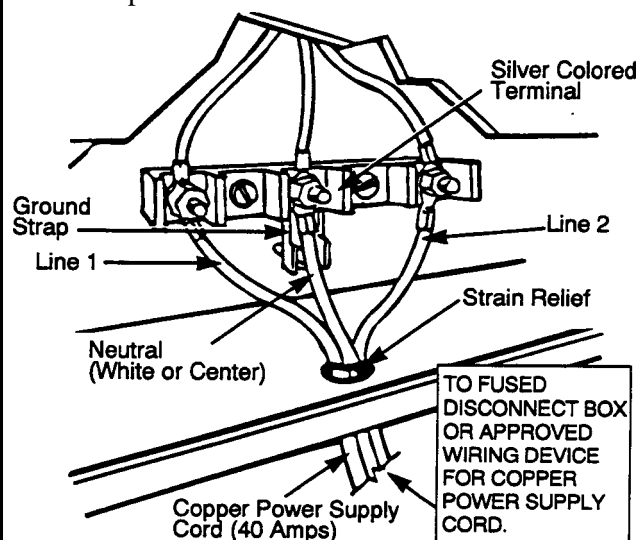


FIGURE 1 (continued next page)



INSTALLATION INSTRUCTIONS

(continued)

2. If connecting to a four-wire electrical system (mobile home):

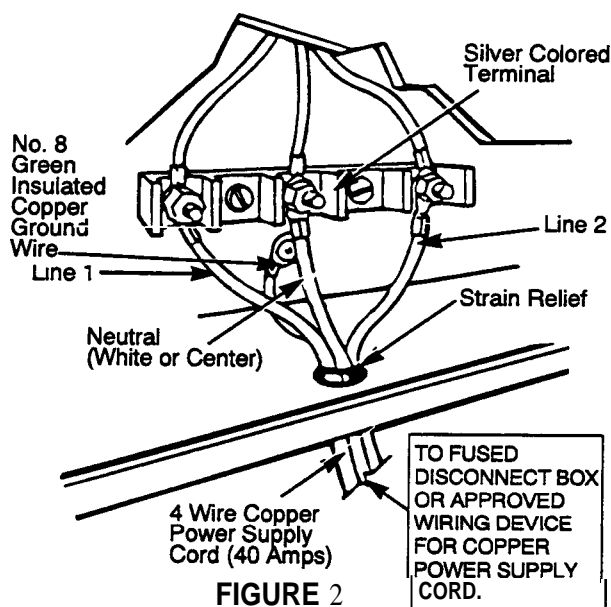
A. Remove the screws and **raise** the **terminal** block cover.

B. Remove the ground strap **from** the terminal block and from the **appliance** frame. **Retain** the ground screw.

C. Connect the ground wire (**green**) of the copper power supply cord to the frame of the **appliance** with the ground screw, using the hole in the frame where the ground strap was removed. **See Figure 2.**

D. Connect the **neutral** (white) wire of the copper power supply cord to the center **silver** colored **terminal** of the **terminal** block and connect the other wires to the outer **terminals**.

E. Replace the **terminal** block cover.



GENERAL

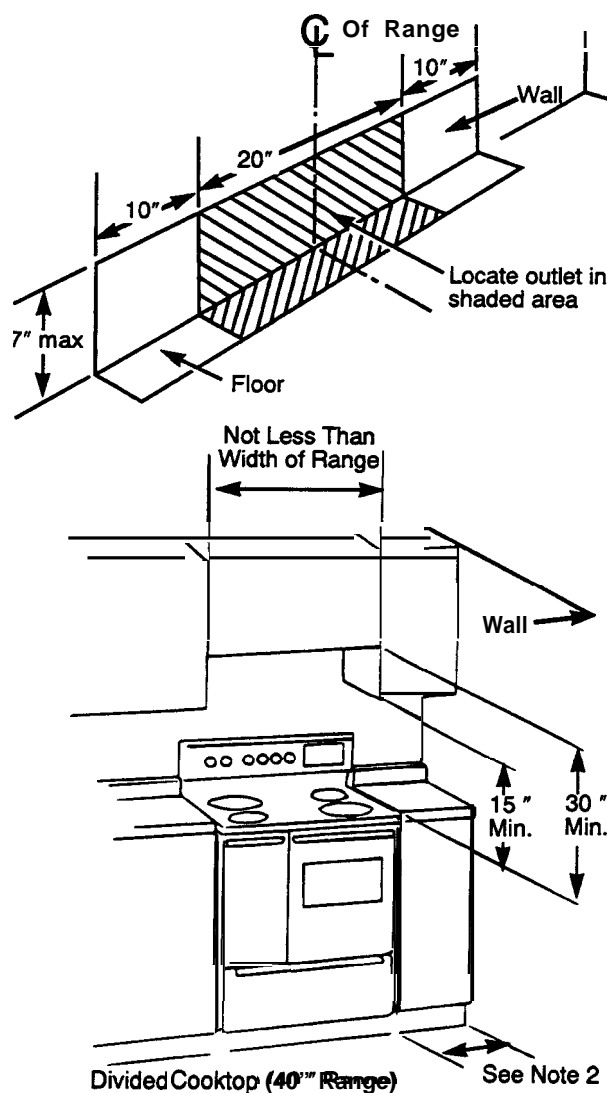
To **eliminate** the **hazard** of reaching overheated surface elements, **cabinets** or storage spaces should not be provided over a range.

If **cabinets** are provided, the **hazard** can be reduced by **installing** a **range** hood that projects **horizontally** a minimum of 5" beyond the **bottom** of the cabinets.

When installing the range between base cabinets, refer to figure below for the **size** of the opening needed. Do not **seal** the range to cabinets.

CAUTION: When unpacking the range, do not **discard** the 4 shipping **bolts** as these are the **leveling** legs.

If a service cord is used, the **wall** receptacle should be located in accordance with the dimensions below.



The figure below shows the recommended initiation relationship of the ranges to the vertical walls of the surrounding structure. Please note the following:

NOTE:

1. The back of the range may be installed directly against the rear wall of the structure.
2. These ranges conform to UL requirements for "0" spacing from the range to adjacent vertical walls above the countertop level. However, to reduce possible scorching of vertical walls and to minimize potential fire hazards under abnormal surface unit use conditions such as high heat or no pans, a minimum of 2" spacing should be provided on both sides of the cooktop.
3. To eliminate the hazard of reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If a cabinet is to be provided, the hazard can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

IMPORTANT SAFETY WARNING

This range must be properly secured to the floor by using the included anti-tip brackets and screws. Failure to install the brackets could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions below for proper installation.

NOTE: If the range is ever moved to a different location, the anti-tip brackets must also be moved and installed with the range.

ANTI-TIP BRACKET INSTALLATION INSTRUCTIONS

Tools Required:

5/16" Nutdriver or Flat Head Screwdriver
Adjustable Wrench

3/8" Electric Drill & 3/16" Diameter Bit
3/16" Diameter Masonry Drill (if installing in concrete)

Brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

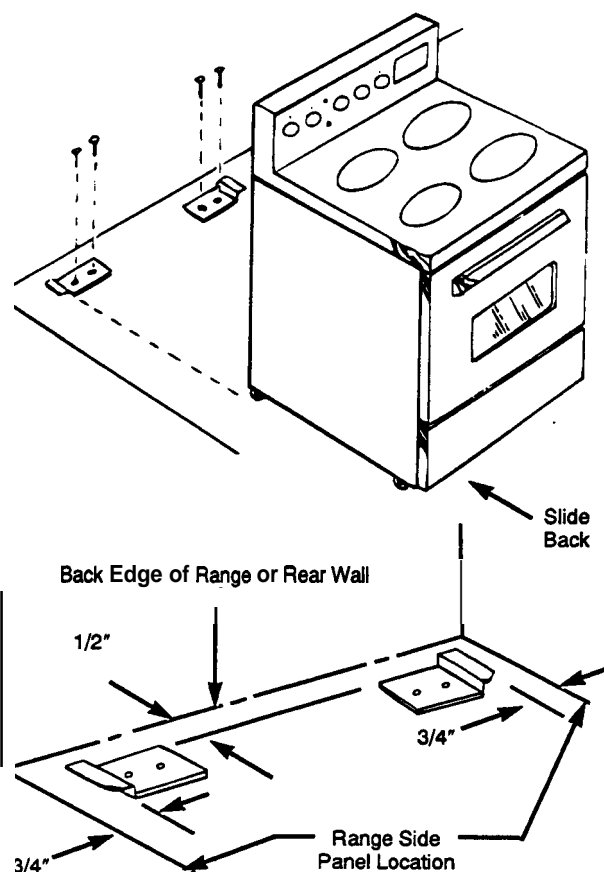
1. Unfold the paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of the range will be located when installed. (Use the diagram to locate the brackets if the template is not available.)

2. Mark on the floor the location of the 4 mounting holes shown on the template. For easier installation, 3/16" diameter pilot holes, 1/2" deep can be drilled into the floor.

3. Remove the template and place the brackets on the floor with turned up flanges to the front. Line up the holes in the brackets with marks on the floor and attach with the 4 screws provided. Brackets must be secured to a solid floor. If attaching to masonry floor, first drill 3/16" diameter pilot holes using a concrete bit.

4. Level the range if necessary, by adjusting the 4 leg levelers with a wrench. (A minimum clearance of 1/8" is required between the bottom of the range and the rear leveling feet)

5. Slide the range into place making sure the rear legs are trapped by the ends of the brackets. The range may need to be shifted slightly to one side as it is being pushed back to allow the rear legs to align with the brackets. Remove the storage drawer to inspect brackets or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure the range is properly anchored.





QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none">• 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.• The oven controls are not properly set.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none">• The light bulb is loose or defective. Tighten or replace.• The switch operating the oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• The OVEN SET knob not set at BROIL.• The OVEN TEMP knob not set at BROIL.• 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 not suited for broiling.• Aluminum foil used on the broiler pan and rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• The OVEN SET knob not set on BAKE.• The OVEN TEMP knob not set correctly.• Shelf position is incorrect.• Incorrect cookware or cookware of improper size is being used.• A foil tent was not used when needed to slow down browning during roasting.
OVEN WILL NOT SELF-CLEAN (model JCP67)	<ul style="list-style-type: none">• Automatic timer dials not set or not set properly. The clock must be set to time of day and the STOP dial must be set and advanced beyond the time noted on the oven clock.• The STOP dial was not advanced for long enough.• Both the OVEN SET and the OVEN TEMP knobs must be set at CLEAN settings.• When the oven is self-cleaned, a thick pile of spillover can leave a heavy layer of ash and insulate that area from further heat.
OVEN NOT CLEAN AFTER CLEAN CYCLE (model JCP67)	<ul style="list-style-type: none">• The oven controls are not set properly.• Heavily soiled ovens require 3½ to 4-hour clean time.• Heavy spillovers should be cleaned up before starting the clean cycle.
AUTOMATIC OVEN TIMER DOES NOT WORK PROPERLY	<ul style="list-style-type: none">• Check to be certain step by step directions were followed correctly. See the Automatic Timer and Clock section.
SURFACE LIGHT DOES NOT WORK	<ul style="list-style-type: none">• The fluorescent light is loose or defective. Adjust or replace.• Press the switch for 2 seconds. If the light does not come on, repeat.• The switch operating the light is broken. Call for service.
SURFACE UNITS NOT FUNCTIONING	<ul style="list-style-type: none">• The surface units are not plugged in solidly.• The surface unit controls are not properly set.

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

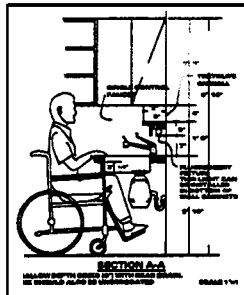
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call toll-free!

In-Home Repair Service
800-GE-CARES (800-432-2737)

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.

GE Answer Center®
800.626.2000

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



For Customer *With* Special Needs...

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 (80 0-833-4322) 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 warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a **multiple-year** contract, you're assured of future service at **today's** prices.

Parts and Accessories
800-626-2002

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 pm... 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.

YOUR GE ELECTRIC 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