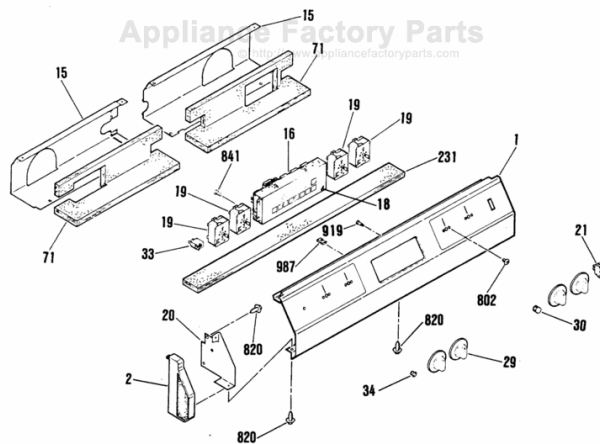
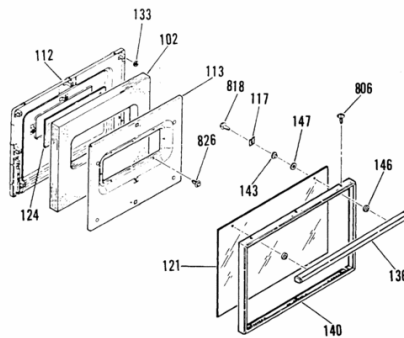


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GE JDS27GL4 Owner's Manual

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----- Manual continues below -----



Range

Contents

Aluminum Foil	18	Problem Solver	24
Appliance Registration	2	Repair Service	27
Canning Tips	9	Safety Instructions	3, 4
Care and Cleaning	20-23	Surface Cooking	8-11
Clock	13	Control Settings	8
Electronic Controls	13	Cooking Guide	10, 11
Energy-Saving Tips	5	Cookware Tips	10, 11
Features	6, 7	Warranty	Back Cover
Model and Serial Numbers	2		
Oven	12		
Baking, Baking Guide	15, 16		
Broiling, Broiling Guide	18, 19		
Continuous Cleaning Care	20		
Control Settings	13, 14		
Door Removal	21		
Light; Bulb Replacement	21		
Preheating	5, 16		
Roasting, Roasting Guide	17		
Shelves	12, 23	GE Answer Center®	
Thermostat Adjustment	22	800.626.2000	

Models JDC27G
JDS27G

GE Appliances

49-4969

Help us help you...

Read this book 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 underneath the cooktop.

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

Model Number

Serial Number

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

If you received a damaged range...

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

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

Check the Problem Solver on page 24. It lists causes of minor operating problems that you can correct yourself.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. 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.
- Don't allow anyone to climb, stand or hang on the door or range top. They could damage the range.

• **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- Never use your appliance for warming or heating the room.
- Storage in or on appliance—Flammable materials should not be stored in an oven or near surface units.
- Keep 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.

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

- Do not touch heating elements or interior surface of oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact 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 and areas facing the cooktop, oven vent opening and 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.

IMPORTANT SAFETY INSTRUCTIONS (continued)

Oven

- Stand away from range when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.
- Keep oven vent duct unobstructed.
- Keep oven free from grease buildup.
- Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let pot holder contact heating units in the oven.
- Pulling out 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 oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.

Surface Cooking Units

- Use proper pan size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.
- Be sure drip pans and vent ducts are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Don't use aluminum foil to line drip pans or anywhere in the oven except as described in this book. 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 range-top service; others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)
- To minimize 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 surface unit to OFF before removing utensil.

- Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to lift or remove the unit.
- Don't immerse or soak removable surface units. Don't put them in a dishwasher.
- When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.
- 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 sides of 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 deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

Energy-Saving Tips

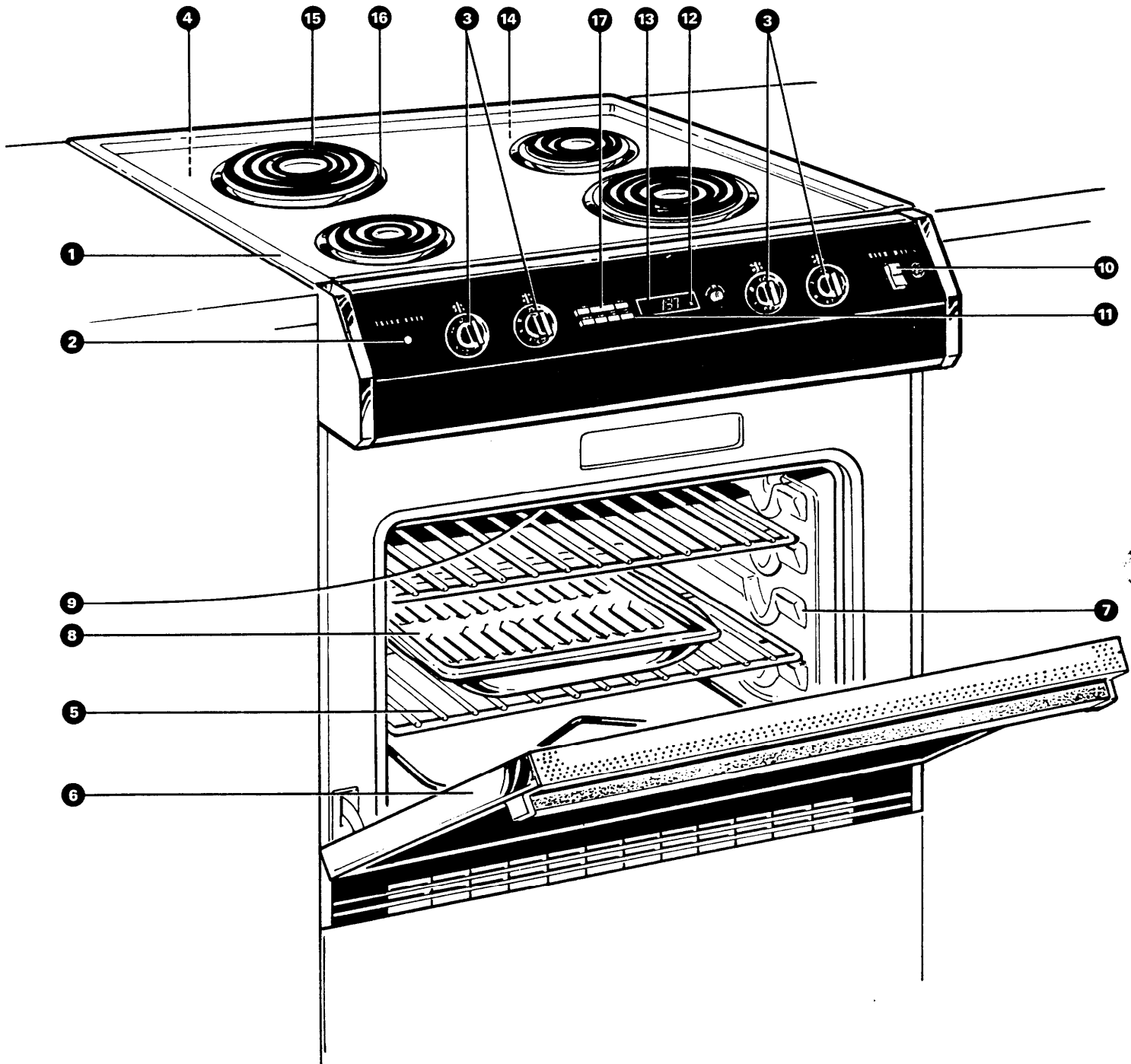
Surface Cooking

- Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water and eggs to boil, then turn to OFF position and cover with lid to complete the cooking.
- Use correct heat for cooking task:
HI—to start cooking (if time allows, do not use high heat to start).
MEDIUM HI—quick browning.
MED—slow frying.
WARM—to maintain serving temperature of most foods.
LO—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.
- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

Oven Cooking

- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, listen for the beep and put food in the oven promptly after the oven is preheated.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

Features of Your Range



Model JDC27G
Continuous Clean Model

Model JDS27G
Standard Clean Model

Feature Index	Explained on page	Model JDC27G	Model JDS27G
1 Lift-Up Cooktop (support rods hold it up to simplify cleaning underneath)	21	•	•
2 "ON" Indicator Light for Surface Units	8	•	•
3 Surface Unit Controls	8	•	•
4 Model and Serial Numbers	2	•	•
5 Oven Shelves (easily removed or repositioned on shelf supports)	12, 23	•	•
6 Removable Oven Door (easily removed for oven cleaning)	21	•	•
7 Oven Shelf Supports	12	•	•
8 Broiler Pan and Rack	18, 23	•	•
9 Oven Interior Light	12, 21	•	•
10 Oven Light Switch (lets you turn interior oven light on and off)	12	•	•
11 Electronic Controls Automatic Oven Timer (turns your oven on and off for you automatically) Clock Minute/Second Timer (lets you time any kitchen function, even when the oven is in use)	13, 14 14 13 13	•	•
12 Oven "On" Indicator	13	•	•
13 Electronic Display Panel	13	•	•
14 Oven Vent	—	•	•
15 Plug-In Surface Units	8, 21-23	•	•
16 Chrome Plated Drip Pans	22, 23	•	•
17 Oven CANCEL button (push it to cancel any oven operation)	14	•	•

Surface Cooking

See Surface Cooking Guide on pages 10 and 11.

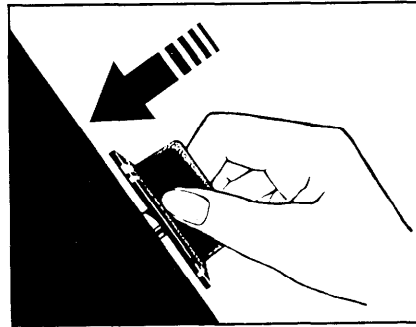
Surface Cooking with Infinite Heat Controls

Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

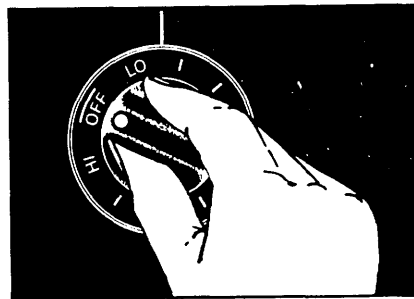
At both OFF and HI positions, there is a slight niche so control "clicks" at those positions; "click" on HI marks the highest setting; the lowest setting is between the words LO and OFF. In a quiet kitchen, you may hear slight "clicking" sounds during cooking, indicating heat settings selected are being maintained.

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

How to Set the Controls



Step 1: Grasp control knob and push in.



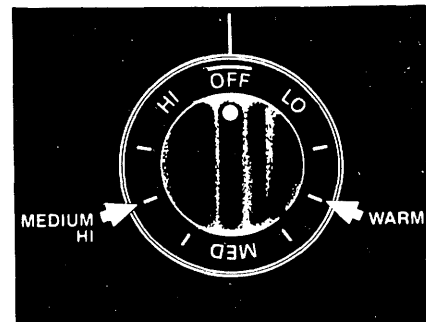
Step 2: Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in.

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

Cooking Guide for Using Heats

- | | |
|------------------|---|
| HI | Quick start for cooking; bring water to boil. |
| MEDIUM HI | Fast fry, pan broil; maintain fast boil on large amount of food. |
| MED | Saute and brown; maintain slow boil on large amount of food. |
| WARM | Steam rice, cereal; maintain serving temperature of most foods. |
| LO | Cook after starting at HI; cook with little water in covered pan. |



NOTE:

1. At HI, MEDIUM HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WARM, LO, melt chocolate, butter on small unit.

Questions & Answers

Q. May I can foods and preserves on my surface units?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your surface unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Can I cover my drip pans with foil?

A. No. Clean as recommended in Cleaning Guide.

Q. Can I use special cooking equipment, like an oriental wok, on any surface units?

A. Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

Q. Why am I not getting the heat I need from my surface units even though I have the knobs on the right setting?

A. After turning surface unit off and making sure it is cool, check to make sure that your plug-in units are securely fastened into the surface connection.

Q. Why does my cookware tilt when I place it on the surface unit?

A. Because the surface unit is not flat. Make sure that the "feet" on your surface units are sitting tightly in the range top indentation and the reflector ring is flat on the range surface.

Q. Why is the porcelain finish on my cookware coming off?

A. If you set your surface unit higher than required for the cookware material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Home Canning Tips

Canning should be done on cooktop only.

In surface cooking of foods other than canning, the use of large-diameter pots (extending more than 1-inch beyond edge of trim ring) is not recommended. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

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

Observe Following Points in Canning

1. Bring water to boil on High (HI) heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit.)

2. Be sure canner fits over center of surface unit. If your range does not allow canner to be centered on surface unit, use smaller-diameter pots for good canning results.

3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.

RIGHT



WRONG



4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

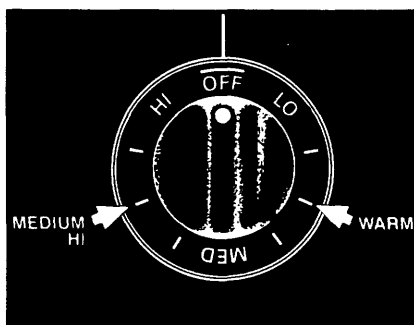
5. Remember, in following the recipes, that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: (1) using a pressure canner, and (2) for fastest heating of large water quantities, begin with **HOT** tap water.

Surface Cooking Guide

Control Settings

- HI** Highest setting.
- MEDIUM** Setting halfway between HI and MED.
- HI** HI and MED.
- MED** Medium setting.
- WARM** Setting halfway between MED and LO.
- LO** Lowest setting.



Cookware Tips

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

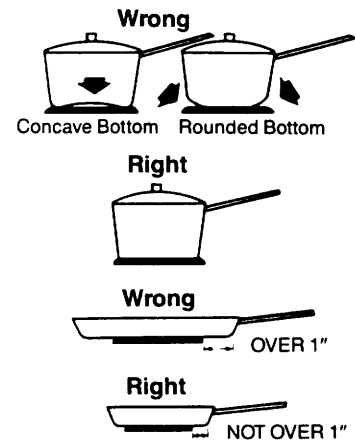
Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Cereal Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	WARM or LO, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
Cocoa	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.	MED, to cook 1 or 2 minutes to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
Coffee	Percolator	HI. At first perk, switch heat to WARM.	WARM to maintain gentle but steady perk.	Percolate 8 to 10 minutes for 8 cups, less for fewer cups.
Eggs Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	WARM. Cook only 3 to 4 minutes for soft cooked; 15 minutes for hard cooked.	If you do not cover skillet, baste eggs with fat to cook tops evenly.
Fried sunny-side-up	Covered Skillet	MEDIUM HI. Melt butter, add eggs and cover skillet.	Continue cooking at MEDIUM HI until whites are just set, about 3 to 5 more minutes.	
Fried over easy	Uncovered Skillet	HI. Melt butter.	WARM, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	WARM. Carefully add eggs. Cook uncovered about 5 minutes at MEDIUM HI.	
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED. Add egg mixture. Cook, stirring to desired doneness.	
Fruits	Covered Saucepan	HI. In covered pan bring fruit and water to boil.	WARM. Stir occasionally and check for sticking.	Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
Meats, Poultry Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat, then add Meat. Switch to MEDIUM HI to brown meat. Add water or other liquid.	WARM. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-inches: 1 to 2 hours. Beef Stew: 2 to 3 hours. Pot Roast: 2 1/2 to 4 hours.
Pan-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; franks and sausage; thin fish fillets	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MEDIUM HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, pre-heat skillet before adding meat.

Use non-stick or coated metal cookware. Flat ground Pyroceram® saucepans or skillets coated on the bottom with aluminum generally cook evenly. Use glass saucepans with heat-spreading trivets available for that purpose.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch

beyond the edge of the trim ring traps heat which causes "crazing" (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome trim rings.

3. Deep Fat Frying. Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at high temperatures and keep range and hood clean from accumulated grease.



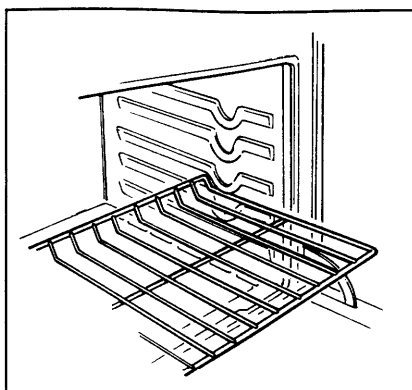
Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MEDIUM HI to brown chicken.	WARM. Cover skillet and cook until tender. Uncover last few minutes.	For crisp dry chicken, cover only after switching to WARM for 10 minutes. Uncover and cook, turning occasionally 10 to 20 minutes.
Pan fried bacon	Uncovered Skillet	HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle.	MEDIUM HI. Cook, turning over as needed.	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly.	WARM. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	WARM. Cook until fork tender. (Water should slowly boil). For very large loads, medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
Melting chocolate, butter, marshmallows	Small Uncovered Saucepan. Use small surface unit	LO. Allow 10 to 15 minutes to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
Pancakes or French toast	Skillet or Griddle	MEDIUM HI. Heat skillet 8 to 10 minutes. Grease lightly.	Cook 2 to 3 minutes per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
Pasta Noodles or spaghetti	Covered Large Kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MEDIUM HI. Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
Pressure Cooking	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MEDIUM HI for foods cooking 10 minutes or less. MED for foods over 10 minutes.	Cooper should jiggle 2 to 3 times per minute.
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	HI. Bring just to boil.	WARM. To finish cooking.	Stir frequently to prevent sticking.
Vegetables Fresh	Covered Saucepan	HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED. Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	WARM. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet melt fat.	MED. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
Rice and Grits	Covered Saucepan	HI. Bring salted water to a boil.	LO. Cover and cook according to time.	Triple in volume after cooking. Time at LO. Rice: 1 cup rice and 2 cups water—25 minutes. Grits: 1 cup grits and 4 cups water—40 minutes.

Using Your Oven

Before Using Your Oven

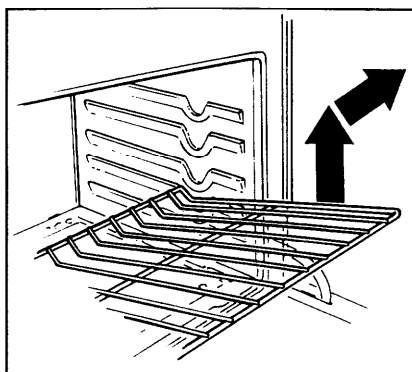
1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Electronic Controls so you understand how to use them.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3.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

Oven Shelves



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

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

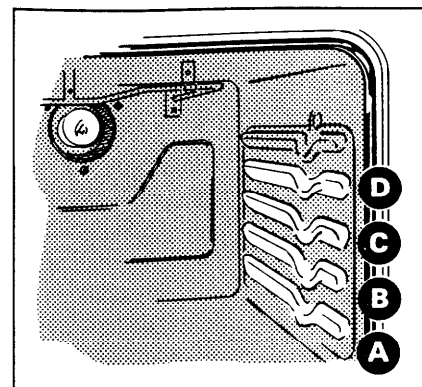


To remove the shelves from the oven, pull them toward you, tilt front end upward and pull them out.

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

Shelf Positions

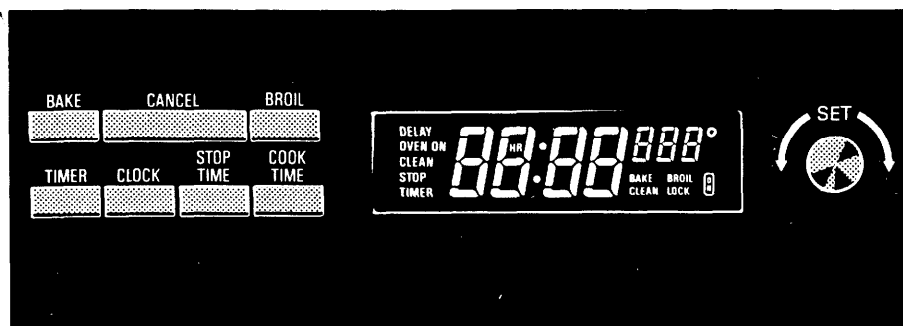
The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.



Oven Light

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

Electronic Controls



Oven "On" Indicator

The word "ON" is displayed when BAKE or BROIL button is energized, goes out when oven CANCEL button is pushed or when oven burner shuts off automatically.

The oven operation is controlled electronically. The following instructions tell you how to operate the electronic controls.

To Set the Clock

1. Push CLOCK button.
2. Turn SET knob to correct time of day. Clock is now set. The clock must be set to the correct time of day for accurate automatic oven timing operations.

To Set the Minute/Second Timer

1. Push TIMER button.
2. Turn SET knob to desired amount of time (up to 9 hours and 59 minutes). The Minute/Second Timer will begin to count down within a few seconds.
3. When time is up, the End-of-Cycle Tone (3 long beeps) will sound and the display will again show the time of day.

Note: The Minute/Second Timer is a reminder only and will not operate the oven.

You can use the Minute/Second Timer whether or not the oven is being used. The Minute/Second Timer does not interfere with oven operations.

To Cancel the Timer

Push and hold TIMER button for three seconds. This will clear the Minute/Second Timer function.

To Bake

1. Push BAKE button.
2. Turn SET knob until desired temperature is displayed.

A one-second beep will sound when the oven has preheated to and stabilized at selected temperature.

3. When finished baking, push oven CANCEL button.

Note: To recall what temperature you have selected while the rising temperature is being shown, push and hold the BAKE button. The selected temperature will be shown while you hold the BAKE button. The actual oven temperature will be shown after a few seconds.

You can change the selected temperature at any time by pushing the BAKE button and turning the SET knob.

To Broil

1. Push BROIL button.
 2. Turn SET knob until your choice of HI BROIL or LO BROIL is visible in the display.
- When finished broiling, push the oven CANCEL button.

(continued next page)

Electronic Controls (continued)

Automatic Oven Timer

The oven timer will automatically start and stop your oven cooking operation for you.

For automatic oven cooking:

1. Push COOK TIME button.
2. Turn SET knob to set length of baking time.
3. Push BAKE button.
4. Turn SET knob to set desired temperature.

When cook time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

During automatic cooking:

- You can push the STOP TIME button to find out when the End-of-Cycle Tone will sound and the oven will turn off.
- You can push the CLOCK button to display time of day without cancelling the oven operation.

To Delay Starting an Automatic Oven Operation

If a delayed cooking operation is desired:

1. Push COOK TIME button.
2. Set length of baking time with SET knob.
3. Push STOP TIME button.
4. Turn SET knob to time of day baking should be completed. Time should be greater than COOK TIME.
5. Push BAKE button.
6. Turn SET knob to desired temperature.

When stop time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

Caution: Never let food sit in the oven for more than 4 hours before cooking starts. Room temperature is ideal for the growth of harmful bacteria. Be sure oven light is off because heat from the bulb will speed bacteria growth.

Note: You can push the STOP TIME button to find out when the oven will turn off. Push and hold the COOK TIME button to find out when the oven will turn on.

How to Change a Program

When a function has been entered, you can recall what has been programmed by pushing the corresponding function button. The messages in the display show you which function is currently being displayed. While the function is displayed, you can change it with the SET knob. You can change any programmed function at any time.

Tones

End-of-Cycle Tone (3 long beeps—one second on, one second off): shows that a timed oven operation has reached STOP TIME or that the Minute/Second Timer has counted down.

Attention Tone (series of short beeps, 1/4-second on, 1/4-second off, until proper response is given): will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push oven CANCEL.

Notification Tone (single, one-second beep): indicates oven has stabilized at selected temperature.

Key Tone (single, 1/10-second beep): sounds when any button is pushed.

Function Error Tone (series of very rapid beeps, 1/8-second on, 1/4-second off): display will show a failure code. Cancel Function Error Tone by pushing the oven CANCEL button. If the Function Error Tone starts again (after about 15 seconds), call for service. Disconnect the range electrical supply to stop the tone.

If the function error occurred while you were programming the Electronic Control, push the oven CANCEL button and try again.

To Cancel the Tone... If you don't want an audible tone at the end of a cycle or when you push a button, you can eliminate the End-of-Cycle and Key Tone by pushing and holding the oven CANCEL button until you hear a short beep (in approximately two seconds). To activate the tones again, push and hold the oven CANCEL button once more until you hear a short beep. Cancelling or activating the tones should only be done when there is no oven operation programmed.

Pushing the oven CANCEL button will clear all functions except the Clock and Minute/Second Timer.

Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves about 4 inches apart and stagger food on them.
2. Close oven door.
3. Push the BAKE button and turn the SET knob until desired temperature is displayed. If preheating is desired, do not put food in the oven until a one-second beep sounds to tell you the oven has stabilized at the selected baking temperature.
4. Open door and place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.
5. Close oven door.
6. Check food for doneness at minimum time on recipe. Cook longer if necessary. Push oven CANCEL button and remove food.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.

- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. **Do not place foil on the oven bottom.**

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Oven too full; avoid overcrowding.
- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.
- Incorrect pan size.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

Baking Guide

1. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes generally give best results. They prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.

2. Dark or non-shiny finishes, glass and Pyroceram® cookware, generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

3. Preheating the oven is not always necessary, especially for foods

which cook longer than 30 to 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

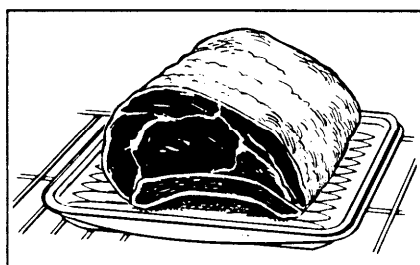
4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Shelf Position	Oven Temperature	Time, Minutes	Comments
Bread					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce more moist crusts.
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	25°F. to 50°F. for more browning.
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pan	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temp. to 300°F. for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, Rice and Custard	Glass Custard Cups or Casserole	B	325°	50-90	
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, A	325°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal	A, B	400°-425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal	B	450°	12-15	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass	B	300°-350°	30-75	

Roasting

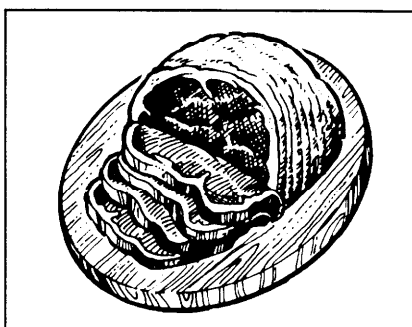
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat. Roasting is easy, just follow these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

Step 1: Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



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

Step 3: Push BAKE button and turn SET knob until desired temperature is displayed. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, you may wish to remove meat from the oven just before it is done if it is to stand 10 to 20 minutes while you make gravy or attend to other foods. If no standing is planned, cook meat to suggested temperature.

Frozen Roasts

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

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

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat Tender cuts; rib, high quality sirloin tip, rump or top round* Lamb leg or bone-in shoulder* Veal shoulder, leg or loin* Pork loin, rib or shoulder* Ham, pre-cooked Ham, raw *For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per lb. to times given above.	325°	Rare:	3 to 5-lbs. 24-33	6 to 8-lbs. 18-22	130°-140°
		Medium:	35-39	22-29	150°-160°
		Well Done:	40-45	30-35	170°-185°
	325°	Rare:	21-25	20-23	130°-140°
		Medium:	25-30	24-28	150°-160°
	325°	Well Done:	30-35	28-33	170°-185°
325°	Well Done:	35-45	30-40	170°-180°	
325°	To Warm:	17-20 minutes per lb. (any weight)		115°-125°	
325°	Well Done:	Under 10 lbs.	10 to 15-lbs.		
		27-35	24-27	170°	
Poultry Chicken or Duck Chicken pieces Turkey	325°	Well Done:	3 to 5-lbs.	Over 5 lbs.	185°-190°
			35-40	30-35	
	375°	Well Done:	10 to 15-lbs.	Over 15 lbs.	In thigh: 185°-190°
			30-35	15-20	
325°	Well Done:	18-25			

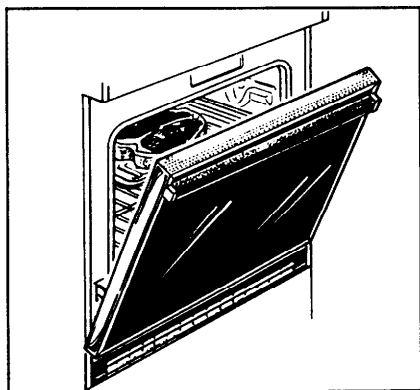
Broiling

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

Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

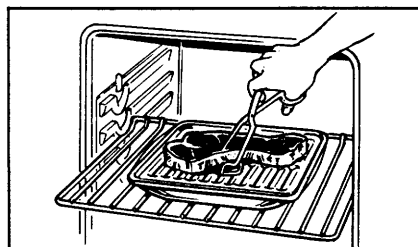
Step 2: Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide on opposite page. Most broiling is done on D position.



Step 4: Leave door ajar a few inches (except when broiling chicken). The door stays open by itself, yet the proper temperature is maintained in the oven.

Step 5: Press the BROIL button and turn the SET knob until your choice of HI BROIL or LO BROIL is displayed. Note: Chicken and ham are broiled at LO BROIL in order to cook food without over-browning it.

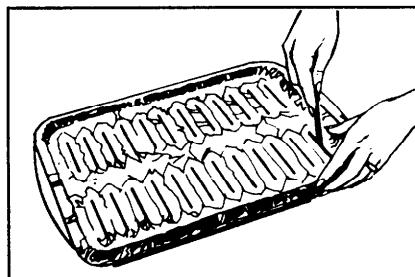


Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

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

Step 7: When finished broiling, push the oven CANCEL button. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil



1. If desired, broiler pan may be lined with foil and broiler rack may be covered with foil for broiling. ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND SLIT FOIL TO CONFORM WITH SLITS IN RACK. Broiler rack is designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

Questions & Answers

Q. Why should I leave the door closed when broiling chicken?

A. Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven which allows chicken to cook evenly throughout.

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

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

Q. Should I salt the meat before broiling?

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

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

A. In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

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

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

Broiling Guide

Broiling

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for all foods except chicken; there is a special position on door which holds door open correctly.
3. For steaks and chops, slash fat evenly around outside edges of meat.

To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

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

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

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

7. **Frozen Steaks** can be conventionally 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	HI or LO Broil	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	D	HI	5	2½	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	D	HI	8-9	6-7	Space evenly. Up to 8 patties take about same time.
Beef Steaks	1-inch thick	D	HI	9	7	Steaks less than 1 inch cook through before browning. Pan frying is recommended. Slash fat.
Rare	1 to 1½-lbs.)	D		12-13	6-7	
Medium		D		13	8-9	
Well Done	1½-in. thick (2 to 2½-lbs.)	D		10	6-7	
Rare		D		15	9-12	
Medium		D		25	16-18	
Well Done						
Chicken(450°)	1 whole (2 to 2½-lbs.), split lengthwise	B	LO	28-30	18-20	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin down first and broil with door closed.
Bakery Products						
Bread (Toast) or Toaster Pastries	2 to 4 slices	D	HI	2-3	½-1	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
English Muffins	1 pkg. (2) 2 (split)	D		3-4		
Lobster Tails (6 to 8-oz. each)	2-4	C	HI	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	D	HI	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices(450°) (precooked)	1-in. thick	C	LO	8	8	Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.
Pork Chops	2 (½ inch)	D	HI	10-12	4-5	Slash fat.
Well Done	2 (1-in. thick) about 1 lb.	C		12-13	8-9	
Lamb Chops	2 (1 inch)	D	HI	8	4-7	Slash fat.
Medium	about 10 to 12 oz.	D		10	10	
Well Done		D		10	4-6	
Medium	2 (1½ inch)	D		17	12-14	
Well Done	about 1 lb.	C				
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	D	HI	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

Care and Cleaning

Special Care of Continuous-Cleaning Oven Interior

Model JDC27G

The Continuous-Cleaning oven cleans itself while cooking. The inside of the oven—top, sides and back—is finished with a *special coating* which cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleaners and/or the use of oven sprays will cause permanent damage.

The special coating is a porous ceramic material which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys, and sub-surface “tunnels.” This rough finish tends to prevent grease spatters from forming little beads or droplets which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish it is dispersed and is partially absorbed. This spreading action increases the exposure of oven soil to heated air, and makes it somewhat less noticeable.

Soil may not disappear completely and at some time after extended usage, stains may appear which cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures.

The special coating is not used on oven shelves. Shelves should be cleaned *outside the oven* to avoid damage to the special coating inside the oven.

To Clean the Continuous-Cleaning Oven:

1. Let range parts cool before handling. We recommend rubber gloves be worn when cleaning.
2. Remove shelves and cookware.
3. Soil visibility may be reduced by operating the oven at 400°F. Close the door and push the BAKE button. Then turn the SET knob until 400°F is displayed. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent.

REMEMBER: DURING THE OPERATION OF THE OVEN, THE DOOR, WINDOW AND OTHER RANGE SURFACES WILL GET HOT ENOUGH TO CAUSE BURNS. DO NOT TOUCH. LET THE RANGE COOL BEFORE REPLACING OVEN SHELVES.

4. If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths, or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog, and mar the porous surface and reduce its ability to work.

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

Porcelain Oven Interior Model JDS27G

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

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

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

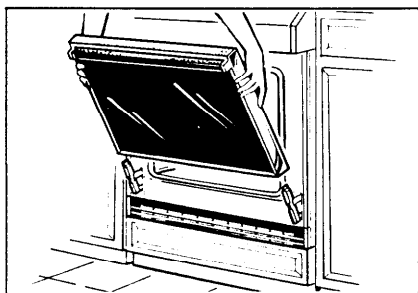
Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

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

Cautions about using spray-on oven cleaners:

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

Removable Oven Door



To REMOVE door, open to BROIL position, or where you feel hinge catch slightly. Grasp door at sides; lift door up and away from hinges.

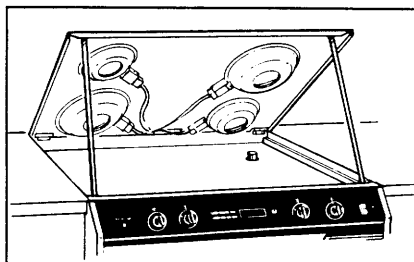
To REPLACE, grasp door at sides. Line up door with hinges and push door firmly into place.

Outer Enamel Finish

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.

Lift-Up Cooktop

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 by dual support rods that catch and hold the top when it's all the way up.

Be sure all surface units are turned off before raising the cooktop. Grasp the front sides of the cooktop and lift.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, put the cooktop back in place. Lift up a little to release the dual support rods and push them in while guiding the top back down. Be careful not to pinch your fingers.

Brushed Chrome Finish

Clean the brushed chrome top with warm, soapy water or an all-purpose household cleaner and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth. A good appliance wax will help protect this finish.

Lamp Replacement

CAUTION: Before replacing your oven lamp bulb, disconnect the electric power for your range at the main fuse or circuit breaker panel. Be sure to let the lamp bulb cool completely before removing or replacing it.

Replace bulb with 40-watt home appliance bulb. Connect electric power to range.

Surface Units

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire. To make cleaning easier, plug-in units are removable.

Caution: Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.

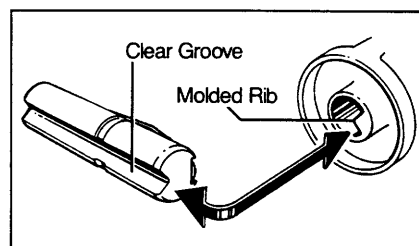
After removing plug-in units, remove the drip pans under the units and clean them according to directions in the Cleaning Guide on page 23. Wipe around the edges of the surface unit openings. Clean the area below the units. Rinse all washed areas with a damp cloth or sponge.

Control Knobs

The control knobs may be removed for cleaning.

To remove knob, pull it straight off the stem. If knob is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.

Wash knobs in soap and water but do not soak.

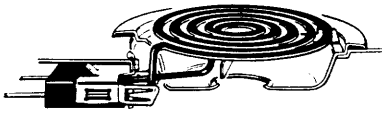


To replace knob, locate the groove in each side of the knob stem. One of the grooves contains a spring clip and the other groove is clear. Locate the molded rib inside the knob. Fit the molded rib of the knob into the clear groove on the knob stem.

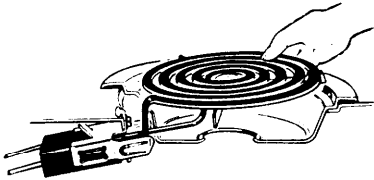
(continued next page)

Care and Cleaning (continued)

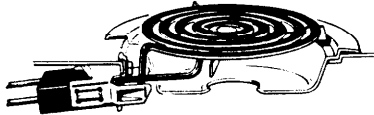
Plug-In Units



Plug-in units can be removed.

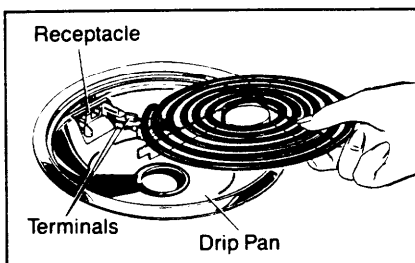


Lift a plug-in unit about 1" above the drip pan—just enough to grasp it—and you can pull it out.



Do not lift a plug-in unit more than 1". If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the plug-in unit more than 1" above the drip pan can permanently damage the receptacle.



To replace a plug-in unit:

- First place the drip pan into the surface unit cavity found on top of the cooktop so the unit receptacle can be seen through the opening in the pan.
- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it fits evenly into the drip pan.

CAUTION

- Do not attempt to clean plug-in surface units in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Oven Thermostat Adjustment

The temperature in your new range has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

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

To adjust temperature:

1. Push the **BAKE** button.
2. Select a temperature between 500°F. and 550°F. with the **SET** knob.
3. Quickly (within two seconds, before the **BAKE** function energizes) push and hold the **BAKE** button for about 5 seconds.

The display will show number of degrees difference between the original factory temperature setting and the current temperature setting. If the oven temperature has never been adjusted, the display will read 00.

4. Turn the **SET** knob to adjust the temperature in 5°F. steps. You can raise it 35°F. or lower it 35°F. A minus sign (–) before the number means that the oven will be cooler by the displayed amount of degrees. If the control beeps and flashes, push the **CANCEL** button and start over.

5. When you have made the desired adjustment, push the **CLOCK** button to go back to the time of day display or to use your oven as you would normally.

Note: The adjustment described above will not change the self-clean temperature.

Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently but do not soak. Dry and return controls to range. See instructions on page 21.
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning.
Metal, including Chrome Trim Strips and Brushed Chrome Cooktop	<ul style="list-style-type: none"> • Soap and Water 	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel Surface*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.
Painted Surfaces	<ul style="list-style-type: none"> • Soap and Water 	Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.

USE FOLLOWING DIRECTIONS FOR STANDARD PORCELAIN ENAMEL OVEN ONLY. See page 20 for Continuous-Cleaning oven.

Inside Oven Door*	<ul style="list-style-type: none"> • See below 	Remove oven door—see page 21. DO NOT place door under running water, or immerse. Use same directions for cleaning as for Oven Liner, below.
Oven Liner* (CAUTION: When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths.)	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner 	Cool before cleaning. FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleaning. Rinse thoroughly. NOTE: Soap left on liner causes additional stains when oven is reheated. FOR HEAVY SOIL: Choose a non-abrasive cleaner and follow label instructions, using thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. Rinse well. Wipe off any oven cleaner that gets on thermostat bulb. When rinsing oven after cleaning also wipe thermostat bulb.
Shelves	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner 	Your shelves can be cleaned by using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning. NOTE: Some commercial oven cleaners cause darkening and discoloration. When using for first time, test cleaner on small part of shelf and check for discoloration before completely cleaning.
Surface Unit Coils		Spatters and spills burn away when the coils are heated. At the end of a meal, remove all utensils from the surface unit and heat the soiled units at HI. Let the soil burn off about a minute and switch the units to OFF. Avoid getting cleaning materials on the coils. Wipe off any cleaning materials with a damp paper towel <i>before</i> heating the surface unit. DO NOT handle the unit before completely cooled. DO NOT immerse plug-in units in any kind of liquid.
Chrome-Plated Drip Pans	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad • Dishwasher 	Cool pan slightly. Sprinkle on detergent and wash or scour pan with warm water. Rinse and dry. In addition, pan may also be cleaned in the dishwasher.

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration, so should be wiped up immediately (blotted up if in Continuous-Cleaning oven). Take care not to touch hot portion of oven. When surface is cool, clean and rinse. CAUTION: Light bulbs can get warm enough to break if touched with moist cloth. When cleaning, avoid warm lamp.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	<ul style="list-style-type: none">• Plug on range is not completely inserted in the electrical outlet.• The circuit breaker in your house has been tripped, or a fuse has been blown.• Oven controls not properly set.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none">• Light bulb is loose.• Bulb is defective. Replace.• Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• Electronic Controls set incorrectly. Review pages 13 and 14.• Door not left ajar as recommended.• Improper shelf position being used. Check Broiling Guide.• Necessary preheating was not done.• Food is being cooked on hot pan.• Utensils are not suited for broiling.• Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• Electronic Controls set incorrectly. Review pages 13 and 14.• Shelf position is incorrect. Check Roasting or Baking Guides.• Oven shelf is not level.• Incorrect cookware or cookware of improper size is being used.• A foil tent was not used when needed to slow down browning during roasting.
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• Surface units are not plugged in solidly.• Surface unit controls are not properly set.

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

The Problem Solver

Notes

If You Need Service

To obtain service, see your warranty on the back page of this book.

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

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

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

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, Kentucky 40225

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

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

YOUR GENERAL ELECTRIC RANGE WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

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

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

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

WHAT IS NOT COVERED

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

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free: GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

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

- Replacement of house fuses or resetting of circuit breakers.

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

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

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

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

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