GEAppliances.com

40″ Electric Freestanding Ranges

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Owner's Manual & Installation Instructions

JCP67
JCS57

Write the model and serial numbers here:

Model #_____

Serial # _____

The model and serial numbers can be found on a label on the front of the range, behind the left oven or storage compartment door.

318200713 (0902) *49-80576 03-09 JR*



HELP US HELP YOU

Before using your range, read this manual carefully.

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

Keep it handy for answers to your questions.

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 manual. 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 manual.

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 the 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, Customer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

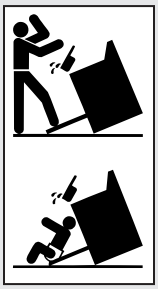
IMPORTANT SAFETY NOTICE

- **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 cancer, 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 further by venting with an open window or using a ventilation fan or hood.

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.
- **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.**

⚠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 BACKSPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Never wear loose-fitting or hanging garments while using the appliance.** Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.



- **Use only dry pot holders—**moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch the hot surface units or the heating elements. Do not use a towel or other bulky cloth.
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**
- **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)

- **For your safety, never use your appliance for warming or heating the room.**
- **Do not store flammable materials in an oven or near the cooktop.**



- **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.
- **Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F.** Cooking to these temperatures usually protects against foodborne illness.

Oven

- **Stand away from the range when opening the oven door.** The 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 rack in desired position while the oven is cool.** If racks must be handled when hot, do not let pot holder contact the heating elements in the oven.
- **Pulling out the rack to the rack 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 (right oven—model JCP67)

- **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 Owner's Manual.**
- **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.**
- **Do not flame foods on the cooktop. If you do flame foods under the hood, turn the fan on.**
- **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

Installing 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.

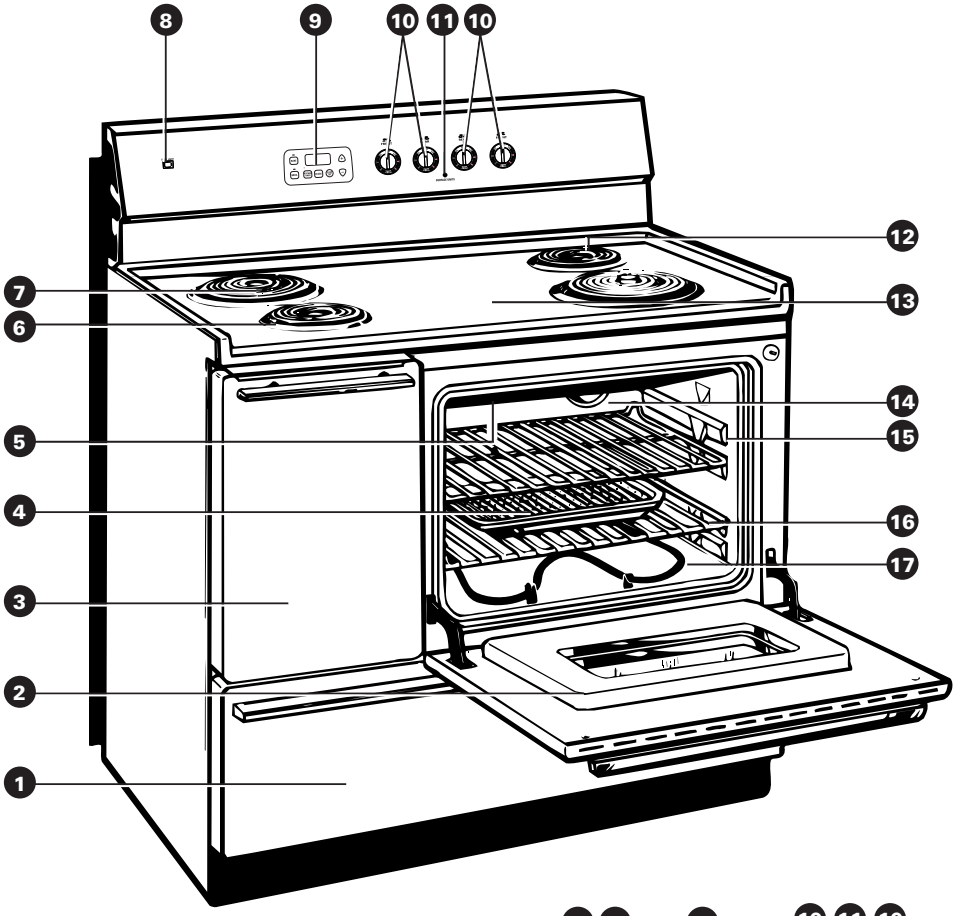
Leveling the Range

Leveling screws may be 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.

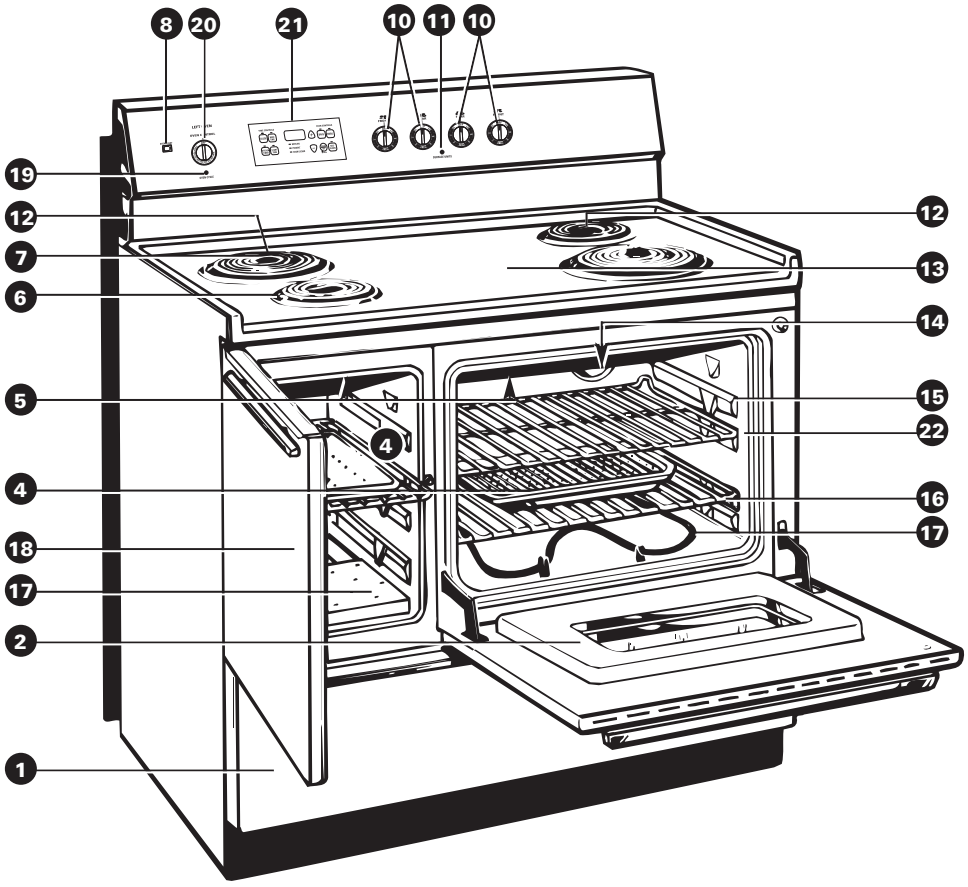
To remove the drawer, pull the drawer out all the way, tilt up the front and remove it. To replace, insert the glides at the back of the drawer beyond the stop on the range glides. Lift the drawer if necessary to insert it easily. Let the front of the drawer down, then push it in to close.

FEATURES OF YOUR RANGE

(Features and appearance may vary)



JCS57



JCP67



	Features	Explained On Page
1	**Storage Drawer**	27
2	**Lift-Off Oven Door with Broil Stop Position**	22, 23, 29
3	**Storage Compartment with Shelf** (model JCS57)	29
4	**Broiler Pan and Grid** Do not clean in the self-cleaning oven (model JCP67).	21–23, 28
5	**Broil Element**	3, 4, 22, 26
6	**Drip Pans**	5, 26
7	**Surface Units**	3–5, 8, 9, 26
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9	**Oven Control** (model JCS57)	10
10	**Surface Unit Control Knobs**	8, 9, 27
11	**Surface Unit "ON" Indicator Light**	8
12	**Oven Vents** Located under the right rear surface unit (model JCS57). Located under the right and left rear surface units (model JCP67).	4
13	**Lift-Up Cooktop**	27
14	**Oven Interior Light** Comes on automatically when the door is opened.	11, 28
15	**Oven Rack Supports** Rack positions for cooking are suggested in the Baking, Roasting and Broiling sections.	14
16	**Oven Racks with Stop-Locks**	14, 15–17, 28
17	**Bake Element** In single oven models or the right oven of double oven models, may be lifted gently for wiping the oven floor.	3, 4, 26
18	**Companion (Left) Oven** (model JCP67)	11
19	**Companion (Left) Oven Cycling Light** (model JCP67)	11
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21	**Oven Control** (model JCP67)	11–15, 18–22, 24, 25
22	**Self-Cleaning Oven** (model JCP67)	24, 25

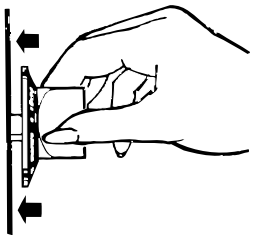
SURFACE CONTROLS

At both OFF and HI the control "clicks" into position. You may hear slight "clicking" sounds during cooking, indicating the control is keeping the unit at the heat level 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 in to 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

HI—Quick start for cooking; bring water to a boil.

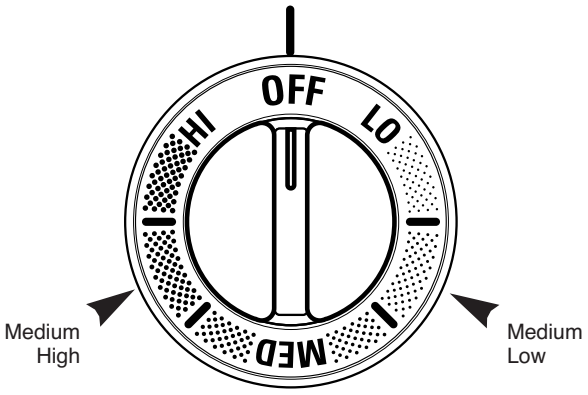
Medium High—(Setting halfway between HI and MED.) Maintains a fast boil on large amounts of food.

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

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

LO—Steam rice, cereal; maintain serving temperature of foods. Slow cooking and simmering. At LO settings, melt chocolate, butter on a small surface unit.

NOTE: At HI and Medium High, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

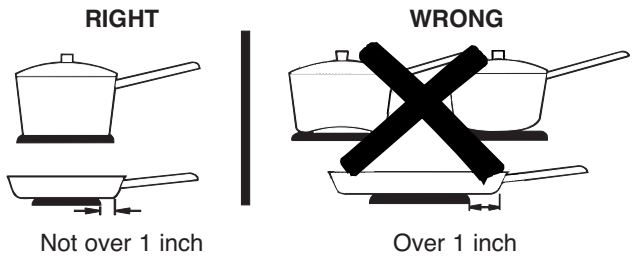


SURFACE COOKWARE TIPS

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.

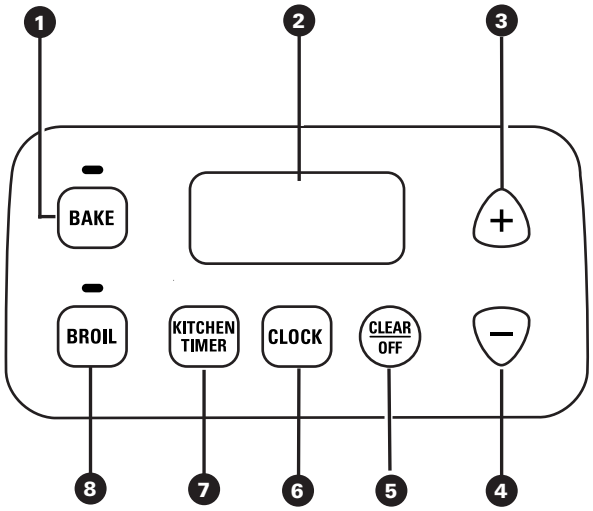




Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned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

OVEN CONTROL, CLOCK AND TIMER

(model JCS57)



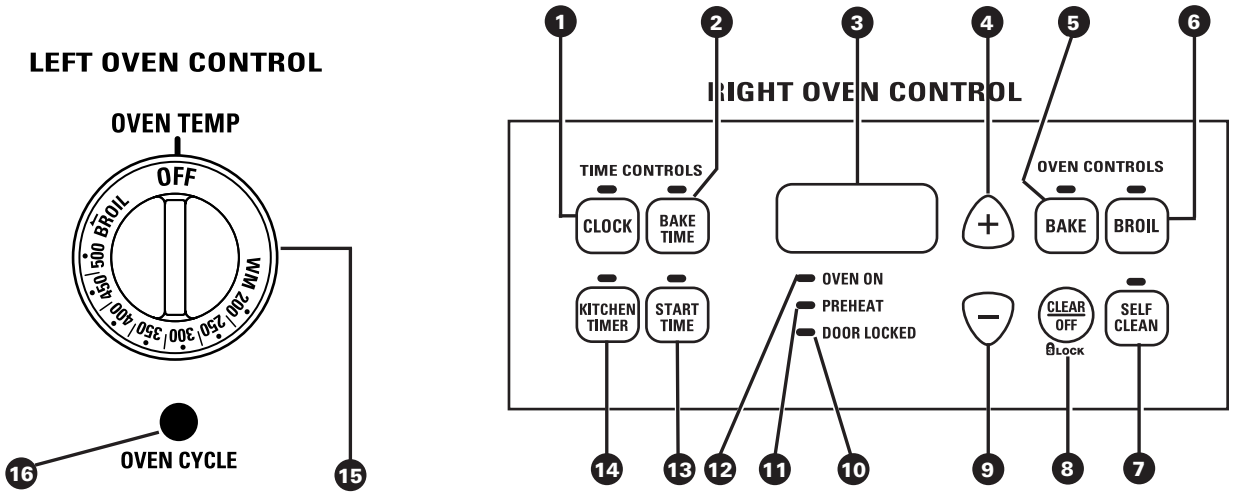
1. **BAKE Pad.** Press this pad to select the bake function.
2. **DISPLAY.**
3. **INCREASE (+).** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
4. **DECREASE (–).** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
5. **CLEAR/OFF Pad.** Press this pad to cancel ***ALL*** oven operations except the clock and timer.
6. **CLOCK.** Press this pad before setting the clock. To set the clock, first press the CLOCK pad. Then press the INCREASE and DECREASE pads to change the time of day.
7. **KITCHEN TIMER.** Press this pad to select the timer feature. The timer does not control oven operations. The timer can time up to 11 hours and 59 minutes.

   To set the timer, first press the KITCHEN TIMER pad. Press the INCREASE and DECREASE pads to change the time.

   To cancel the timer, press the KITCHEN TIMER pad until the display clears.
8. **BROIL Pad.** Press this pad to select the broil function.

OVEN CONTROL, CLOCK AND TIMER

(model JCP67)



NOTE: Double oven models have separate controls for the right and left ovens.

1. **CLOCK.** Press this pad before setting the clock. To set the clock, first press the CLOCK pad. Then press the INCREASE and DECREASE pads to change the time of day.
2. **BAKE TIME Pad.** Press this pad for Timed Bake operations.
3. **DISPLAY.**
4. **INCREASE (+).** Short taps to this pad increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
5. **BAKE Pad.** Press this pad to select the bake function.
6. **BROIL Pad.** Press this pad to select the broil function.
7. **SELF CLEAN Pad.** Press this pad to select the self-cleaning function. See the Operating the self-cleaning oven section.
8. **CLEAR/OFF Pad.** Press this pad to cancel *ALL* oven operations except the clock and timer.
9. **DECREASE (–).** Short taps to this pad decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
10. **DOOR LOCKED Light.** Glows when the oven is in the self-clean cycle. After the self-clean cycle, the light will go out.
11. **PREHEAT Light.** Glows until the oven reaches your selected temperature.
12. **OVEN ON Light.** Glows anytime the right oven is heating.
13. **START TIME Pad.** Use this pad along with the BAKE TIME or the SELF CLEAN pad to set the oven to start and stop automatically at a time you select.
14. **KITCHEN TIMER Pad.** Press this pad to select the timer feature. The timer does not control oven operations. The timer can time up to 11 hours and 59 minutes.

    To set the timer, first press the KITCHEN TIMER pad. Press the INCREASE and DECREASE pads to change the time.

    To cancel the timer, press the KITCHEN TIMER pad until the display clears.
15. **LEFT OVEN CONTROL Knob.** Turn this knob to set the oven for Baking, Roasting or Broiling.
16. **OVEN CYCLE Light.** Glows until the left oven reaches the selected temperature, then goes off and on with the heating elements.

OVEN CONTROL, CLOCK AND TIMER

Automatic Clock

The clock must be set first for the oven to work and for the automatic oven timing functions (on some models) to work properly. The time of day cannot be changed during a Timed Baking or Self-Cleaning cycle.

NOTE: To turn the time of day display OFF or ON in the display, press and hold the CLOCK pad for 8 seconds (the control will beep once) and then release. This feature does not remove the set time of day from the memory of the control. When the display is turned OFF, the time of day will reappear for a few seconds any time the CLOCK pad is touched.

To Set the Clock



1. Press the CLOCK pad.
2. Press the INCREASE and DECREASE pads to set the time of day.

Timer

The timer is a minute timer only. The timer does not control oven operations. The maximum setting on the timer is 11 hours and 59 minutes.

To Set the Timer



1. Press the KITCHEN TIMER pad.



2. Press the INCREASE and DECREASE pads until the amount of time you want shows in the display.

Press the INCREASE pad to increase the time in 1 minute increments.



Press and hold the increase pad to increase the time in 10 minute increments. The timer will start automatically within a few seconds of releasing the pad.

NOTE: If you press the DECREASE pad first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer countdown in minutes until 1 minute remains. Then the display will count down in seconds.
4. When the set time has run out, the end of cycle tone will beep 3 times. It will continue to beep 3 times every 60 seconds until the KITCHEN TIMER pad is pressed.

To Reset the Timer

You may change the time by pressing the INCREASE and DECREASE pads until the time you want appears in the display.

To Cancel the Timer

To cancel the timer, press the KITCHEN TIMER pad.

End of Cycle Tones

The end of cycle tone can be cleared by pressing the KITCHEN TIMER pad.

Silent Operation (model JCP67)

If desired, the control can be programmed for silent operation. Press and hold the START TIME pad. After 7 seconds, the control will beep once. This will block the control from sounding when a pad is pressed. To return to the beeps, press and hold the START TIME pad again for 7 seconds until 1 beep is heard.

NOTE: The silent operation mode will be retained after a power outage.

Power Outage

After a power outage, the display will flash the time of day. Reset the clock to the correct time of day. If the oven was in use, you must reset it by setting the clock (see To Set the Clock above) and resetting any cooking function.



Temperature Conversion (Fahrenheit/Celsius)

The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (77°C to 287°C).

To change the temperature to °C (Celsius) or from °C to °F (control should not be in a Bake or Clean mode):

1. Press the BROIL pad. "- - - " appears in the display.
2. Press and hold the UP ARROW pad until "HI" appears in the display.
3. Press and hold the BROIL pad until °F or °C appears in the display.
4. Push the UP or DOWN ARROW pad to change °F to °C or °C to °F.
5. Press any function pad to return to normal operating mode.

To Set the Control for Oven Lockout

The control can be programmed to lock the oven door and inactivate the oven controls.

To set the control for the oven lockout feature:

1. Press the CLEAR/OFF pad and hold for 3 seconds. "Loc" will appear in the display, the "Door Locked" indicator light will flash and the motor-driven door lock will begin to close automatically. **DO NOT open the oven door** while the indicator light is flashing. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. **To cancel the lockout feature,** press the CLEAR/OFF pad and hold for 3 seconds. The control will unlock the oven door and resume normal operation.

NOTE: If any control pad (except for CLOCK and KITCHEN TIMER) is pressed while in the Oven Door/Control Lockout mode, "Loc" will appear in the display until the control pad is released.

To Set the Control for Continuous Bake or 12-Hour Energy-Saving

The oven control has a built-in 12-Hour Energy-Saving feature that will shut off the oven if the control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for continuous baking.

To set the control for continuous baking:

1. Press the KITCHEN TIMER pad. "0:00" will appear in the display.
2. Press and hold down the KITCHEN TIMER pad for 5 seconds until a tone is heard. "— — hr" will appear in display for continuous cooking. The current time of day will return to the display.
3. To cancel the Continuous Bake Function, press the KITCHEN TIMER pad and hold for 5 seconds until a tone is heard. "12hr" will appear in the display, indicating that the control has returned to the 12-Hour Energy-Saving feature.

USING YOUR OVEN

Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly.

2. Check the oven interior. Look at the racks. 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 Light

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



OVEN LIGHT

Oven Interior Racks

The racks, in single oven models and the right oven in double oven models, are designed with stop-locks so that when placed correctly on the rack supports, the rack will stop before coming completely out from the oven, and will not tilt when you are removing food from them or when placing food on them.

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

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

On double oven models, the left oven comes with a removable rack for easy cleaning.

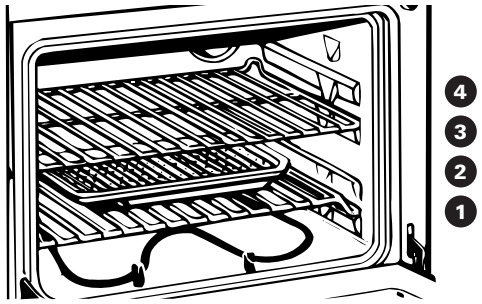
To remove, pull the rack out and up in one smooth motion. Be certain that the rack is cool before touching it.

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

Oven Interior Racks

In single oven models and the right oven in double oven models, the oven has four rack supports—1 (bottom), 2, 3 and 4 (top). Rack positions for cooking are suggested in the Baking, Roasting and Broiling sections.

On double oven models, the left oven also has four rack supports—1 (bottom), 2, 3 and 4 (top). See the Baking, Roasting and Broiling sections for the suggested rack positions.



BAKING

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

Your oven temperature is controlled using the latest technology in oven control systems. It is recommended that you operate your new oven for a number of weeks to become familiar with its performance.

On double oven models, if you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat of the right oven.

How to Set Your Oven for Baking

NOTE: On double oven models make sure you set the control for the oven you wish to use.

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

1. Press the BAKE pad.

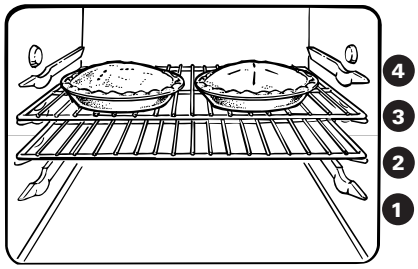
2. Press the INCREASE or DECREASE pad to set the oven temperature.

To change the oven temperature during the Bake cycle, press the BAKE pad and set the new temperature.

The oven will start automatically. When the oven starts to heat, the "set" temperature will be in the display.

3. Press the CLEAR/OFF pad when baking is finished.

Oven Racks



Arrange the oven rack or racks in the desired locations while the oven is cool. The correct rack 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 rack position 2 or 3. See the chart for suggested rack positions. Two will be used more than 3.

Type of Food	Rack 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

(continued next page)

BAKING
(continued)

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.

Pan Placement

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

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

Baking Guides

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

Baking Pans

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

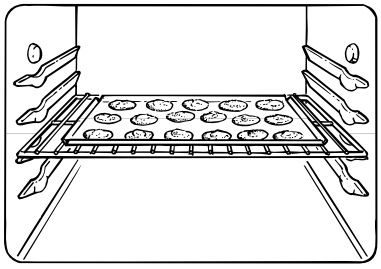
- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.
- If you are using dark nonstick pans, you may find that you need to reduce the oven temperature 25°F. to prevent overbrowning.

Cookies

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

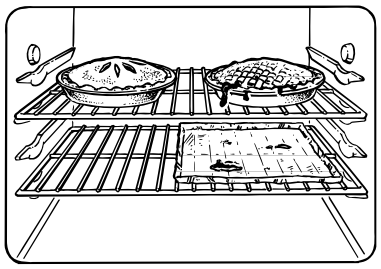
Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a rack with a large cookie sheet.

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



Aluminum Foil

Never entirely cover a rack 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 rack several inches below the food.



Pies

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

Cakes

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

Don't Peek

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

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

The Type of Margarine Will Affect Baking Performance

Most recipes for baking have been developed using high-fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher-fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low-fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affect the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

TIMED BAKING

(right oven—model JCP67)

How to Time Bake

On double oven models, the oven control allows you to turn the right side oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically) and Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset Stop Time) will be described.

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



To set the clock:

1. Press the CLOCK pad.

2. Press the INCREASE or DECREASE pad to set the time of day.

3. Press the CLEAR/OFF pad to start, or the clock will automatically start after several seconds.

How to Set Immediate Start and Automatic Stop

To avoid possible burns, place the racks 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.



1. Press the BAKE TIME pad.



2. Press the INCREASE and DECREASE pads until the desired length of baking time appears in the display.



To change the cook time after baking has started, press the BAKE TIME pad, then press the INCREASE or DECREASE pads.

3. Press the BAKE pad.

4. Using the INCREASE or DECREASE pad, enter the desired temperature.

To change the oven temperature after baking has started, press the BAKE pad and the INCREASE or DECREASE pads to set the new desired temperature.

5. The oven will turn on. The time of day will show in the display. To view the cook time remaining, press the BAKE TIME pad.

The oven will continue to cook for the programmed amount of time, then shut off automatically. At the end of baking, the display will show "End" and the control will beep 3 times every 60 seconds until the CLEAR/OFF pad is pressed.

6. Remove the food from the oven. Remember, foods that are left in the oven continue cooking after the controls are off.

NOTE:

- The low temperature zone of this range (between WARM and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.
- 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 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

Quick Reminder:

1. Press the BAKE TIME pad.

2. Press the INCREASE and DECREASE pads to set the desired length of cooking time.

3. Press the START TIME pad.

4. Press the INCREASE and DECREASE pads to set the time of day you want cooking to start.

5. Press the BAKE pad.

6. Press the INCREASE and DECREASE pads to set the desired temperature.

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

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

For example: Let's say it is 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours cooking time at 325°F.



1. Press the BAKE TIME pad.



2. For 3 hours of cooking time, press the INCREASE pad until "3:00" appears in the display.

To change the cook time after baking has started, press the BAKE TIME pad, then press the INCREASE or DECREASE pads.





3. Press the START TIME pad.

4. Press the INCREASE pad until "4:00" appears in the display. The timer is now set to start baking in 2 hours, at 4:00 and turn off at 7:00.

To change the start time after programming, press the START TIME pad; then press the INCREASE or DECREASE pad.

5. Press the BAKE pad.

6. Using the INCREASE or DECREASE pad, enter the desired temperature.

To change the oven temperature after baking has started, press the BAKE pad and the INCREASE or DECREASE pads to set the new desired temperature.

The oven is now set to start at 4:00 and cook for 3 hours at a temperature of 325°F. At the end of the 3 hour cooking time (7:00), the oven will automatically turn off.

At the end of baking, the display will show "End" and the control will beep 3 times every 60 seconds until the CLEAR/OFF pad is pressed.

7. Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after controls are off.

NOTE:

- The low temperature zone of this range (between WARM and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.
- 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 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.

ADJUST THE OVEN THERMOSTAT— *DO IT YOURSELF!*

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it.

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

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

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

To Adjust the Thermostat (right oven only on model JCP67)

1. Press the BAKE pad.

2. Set the oven temperature at 550°F.

3. Immediately, before "ON" appears, press and hold the BAKE pad for about 5 seconds. The time display will change to the oven adjustment display.

4. The oven temperature can be adjusted up to (+) 35°F. hotter or (–) 35°F. cooler. Use the INCREASE or DECREASE pad to select the desired change in the display.

5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

To Adjust the Thermostat (left oven only on model JCP67)

1. Pull the oven knob off the shaft, look at the back of the knob and note the current settings **before** making any adjustments.

2. Loosen both screws on the back of the knob.

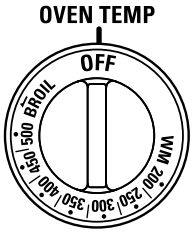
3. To increase the oven temperature, move the pointer toward the words "MAKE HOTTER".

To decrease the oven temperature, move the pointer toward the words "MAKE COOLER".

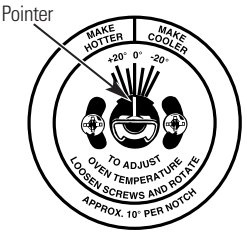
Each notch changes the temperature by 10°F.

4. Tighten the screws.

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



Front of OVEN knob
(knob appearance may vary)



Back of OVEN knob

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 for baking or timed baking (on some models). (You may hear a slight clicking sound, indicating the oven is working properly.)

You may wish to use Timed Baking (on some models) 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.

Place the rack in position 1 or 2. No preheating is necessary.

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 grid is a good pan for this.) Line the broiler pan with aluminum foil when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.

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.

Small poultry may be cooked at 375°F for best browning.

How to Set Your Oven for Roasting

NOTE: On double oven models make sure you set the control for the oven you wish to use.

1. Press the BAKE pad.

2. Press the INCREASE or DECREASE pad to set the oven temperature.

To change the oven temperature during the roast cycle, press the BAKE pad and set the new temperature.

The oven will start automatically. When the oven starts to heat, the “set” temperature will be in the display.

3. Press the CLEAR/OFF pad when roasting is finished.

NOTE: On double oven models, if you use the broiler pan, be sure to use the pan designated for use in the oven you are using.

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.

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 the directions in this guide to keep spattering and smoking to a minimum.

If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8″ thick.

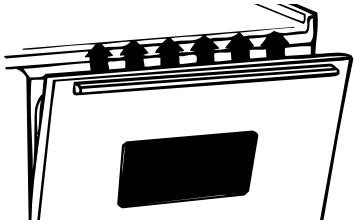
Place the meat on the broiler grid in the broiler pan. Always use the grid so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.

Place the rack in position 3 for most broiling.

How to Set Your Oven For Broiling (model JCS57 and right oven only of double oven model JCP67)

NOTE: On double oven models make sure you set the control for the oven you wish to use.

1. Place the meat or fish on the broiler grid in the broiler pan.
2. Follow suggested rack positions in the *Broiling Guide*.
3. **Leave the door open to the broil stop position.** The door stays open by itself, yet the proper temperature is maintained in the oven.



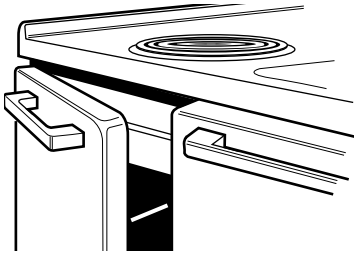
4. Press the BROIL pad.

   Press the INCREASE pad or DECREASE pad to select the desired broil setting.
5. When broiling is finished, press the CLEAR/OFF pad.

How to Set Your Oven For Broiling (left oven only of double oven model JCP67)

NOTE: On double oven models make sure you set the control for the oven you wish to use.

1. **Leave the door ajar about 3 inches.** The door stays open by itself, yet the proper temperature is maintained in the oven.



2. Turn the left OVEN CONTROL knob to BROIL. Preheat 10 minutes before broiling in the left oven.
3. Turn the food only once during broiling.
4. When finished broiling, turn the left OVEN CONTROL knob to OFF. Serve the food immediately, leaving the broiler pan and grid outside the oven to cool during meal for easiest cleaning.

BROILING GUIDE

- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- On double oven models, preheat the left oven 10 minutes before broiling. You do not need to preheat single oven broilers or the right oven broiler on double oven models.
- When arranging food on the pan, do not let fatty edges hang over the sides. These could soil the oven bottom.
- Frozen steaks can be broiled by positioning the oven rack at next lowest rack position and increasing cooking time given in this guide 1½ times per side.

The times in this guide are approximate. They may vary depending on the weight and shape of the food.

Food	Amount/ Thickness	Rack Position		Time in Minutes Right Oven		Time in Minutes Left Oven		Comments
		Right Oven	Left Oven	1st Side	2nd Side	1st Side	2nd Side	
Bacon	1/2 lb. (about 8 thin slices)	3	4	3½ min.	3½ min.	5 min.	4 min.	Arrange in single layer.
Ground Beef	1 lb. (4 patties) 1/2 to 3/4 inch thick	3	4	7 min.	5 min.	9 min.	9 min.	Space evenly.
Beef Steaks Medium	1 inch thick (1 to 1½ lbs.)	3	4	9 min.	9 min.	9 min.	9 min.	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	1	2	35 min.	15 min.	35 min.	15 min.	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	3	4	5 min.	5 min.	6 min.	5 min.	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.

Questions and Answers

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

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

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 rack position. Broil for the longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

OPERATING THE SELF-CLEANING OVEN

Before a Clean Cycle

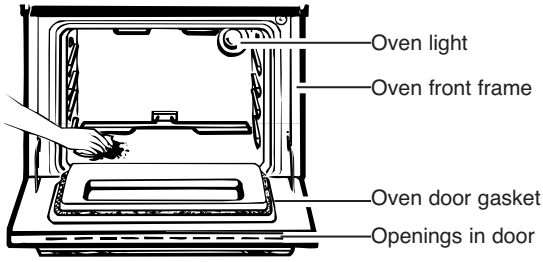
The range must be completely cool in order to set the self-clean cycle.

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

   NOTE: The oven racks may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the rack supports with cooking oil after self-cleaning to make racks 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 burn 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.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well ventilated room.

After a Clean Cycle

You may notice some white ash in the oven. Just wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

If the racks become hard to slide, apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.

NOTE: No functions can be programmed before the door automatically unlocks.



How to Set the Oven for Cleaning

Follow the steps in the Before a Clean Cycle section.

1. Press the SELF CLEAN pad.

2. Press the INCREASE or DECREASE pad until the desired clean time is displayed.

You can change the clean time from 2 hours to 3 hours, depending on how dirty your oven is. The door will lock automatically, the "Door Locked" indicator light will flash and the self-clean cycle will begin after "CLN" is displayed and the time for the clean cycle is set. It will not be possible to open the oven door until the temperature drops below the lock temperature and the DOOR LOCKED light goes off.

3. When the DOOR LOCKED light is off and the oven has cooled, open the door.

Do not force the oven door open. This can damage the automatic door locking system.

Use caution when opening the door after self-cleaning. The oven may still be very hot. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

To Stop a Clean Cycle

1. Press the CLEAR/OFF pad.

2. When the DOOR LOCKED light goes off and the oven has cooled below the locking temperature, you can open the door.

Questions and Answers

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. Can I clean the gasket around the oven door?

A. No, this gasket is essential for a good oven seal, and care must be taken not to rub, damage or move this gasket.

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. 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. Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the DOOR LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.

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. 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. Can I cook food on the cooktop while the oven is self-cleaning?

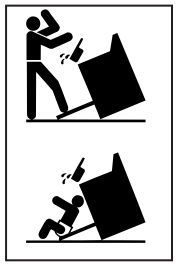
A. Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do.

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.

⚠WARNING:
If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged 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

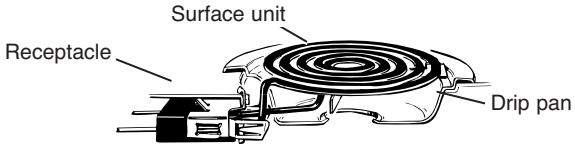
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

⚠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.

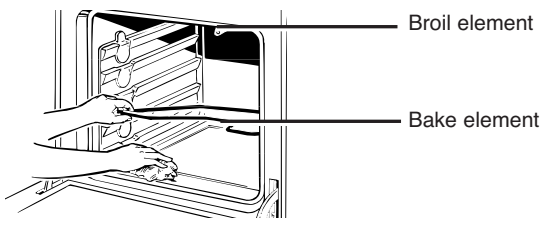
Clean the area under the drip pans often. Built-up soil, especially grease, may catch on fire.

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

Oven Heating Elements

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

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





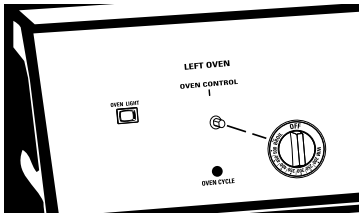
Control Panel and Knob

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.



Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the insides of the knobs are dry before replacing.

Replace the knobs in the **OFF** position to ensure proper placement.

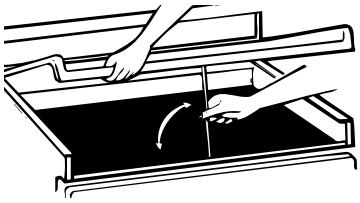
Lift-Up Cooktop

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 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. (If you cannot raise the cooktop, you may need to remove the shipping screws. See "Remove Cooktop Shipping Screws" in the Installation Instructions.) 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.



(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.

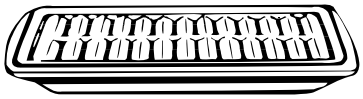
2. Replace the lens over the socket.

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 Grid



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

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

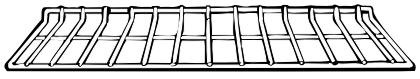
The broiler pan may be cleaned with a commercial oven cleaner. Do not use an oven cleaner on the grid.

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

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

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

Oven Racks



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

NOTE: The oven racks may be cleaned in the self-cleaning oven (on some models). However, they will darken, lose their luster and become hard to slide.

To make the racks slide more easily apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.

Porcelain Enamel Cooktop

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

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

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

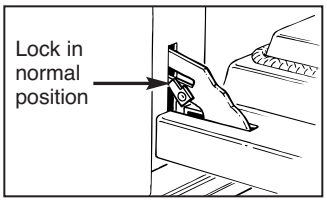
Lift-Off Oven Door

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.

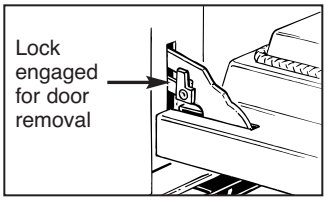
To remove the door:

1. Open the door all the way.

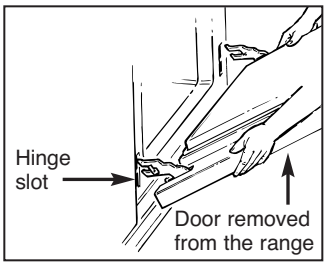
2. Pull up the lock on both hinge supports. Secure each lock in the hook of the hinge lever. You may have to press down on the door a bit to pull the locks completely over the hooks.



3. Hold the door by the sides. Pull the bottom of the door up and toward you to release it from the hinges.



Keep pulling the bottom of the door toward you while pushing the top of the door toward the range. Pull the door free of the hinges.



To replace the door:

1. Position the door slots squarely over both hinges to replace it. Make sure the hinge supports are completely in position before unlocking the hinge levers.

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 a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.
- **If necessary, you may use an oven cleaner (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 sauces 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 such as steel wool pads on the outside of the door.**

Porcelain Oven Interior (JCS57—left side storage compartment only; 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 inspector's use.

IMPORTANT: Observe all governing codes and ordinances.

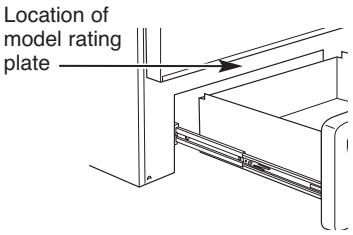
NOTE TO INSTALLER: Leave these instructions with the appliance after installation is completed.

NOTE TO CONSUMER: Keep this Owner's Manual and Installation Instructions for future use.

ELECTRICAL REQUIREMENTS

⚠CAUTION: For personal safety, do not use an extension cord with this appliance. Remove house fuse or open circuit breaker before beginning installation.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as specified on the rating plate. The rating plate is located above the storage drawer on the oven frame.



We recommend you have the electrical wiring and hookup of your range connected by a qualified electrician. After installation, have the electrician show you where your main range disconnect is located.

Check with your local utilities for electrical codes which apply in your area. Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your range must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No. 70–Latest Edition. You can get a copy by writing:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

When installing an electric range in new construction, see 4-WIRE POWER CORD INSTALLATION or 4-WIRE CONDUIT INSTALLATION for 4-wire connection.

You must use a 3-wire, single-phase A.C. 208Y/120 Volt or 240/120 Volt, 60 hertz electrical system. If you connect to aluminum wiring, properly installed connectors approved for use with aluminum wiring must be used.

If the electrical service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

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

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

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

NOTE: If conduit is being used, see 3-WIRE CONDUIT INSTALLATION or 4-WIRE CONDUIT INSTALLATION.

- On some models, a filter capacitor may be connected between the black and white leads on the junction block.



ALL NEW CONSTRUCTIONS, MOBILE HOMES AND INSTALLATIONS WHERE LOCAL CODES DO NOT ALLOW GROUNDING THROUGH NEUTRAL, REQUIRE A 4-CONDUCTOR UL-LISTED RANGE CORD.

MODELS WITH FACTORY CONNECTED POWER SUPPLY CORD

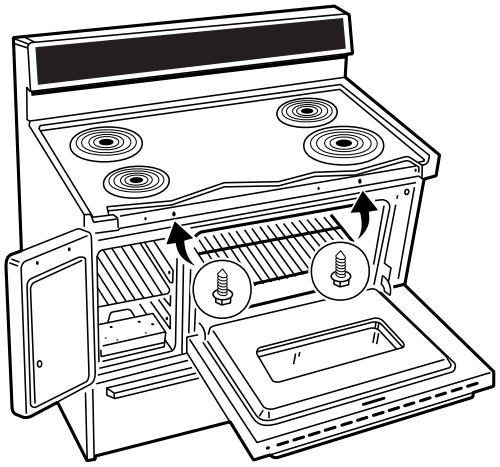
Some models may be equipped with a factory connected 3 conductor power supply cord.

Mobile home installation 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.

REMOVE COOKTOP SHIPPING SCREWS

The liftable cooktop is locked down to prevent shipping damage.

1. Open both oven doors and locate the two shipping screws at the front end, underneath the cooktop.



2. Remove and discard the two shipping screws. (Use a #2 Robertson or Phillips head screwdriver.)

(continued next page)

3-WIRE POWER CORD INSTALLATION

⚠WARNING: The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of the terminal block. The power leads must be connected to the left and right terminals of the terminal block.

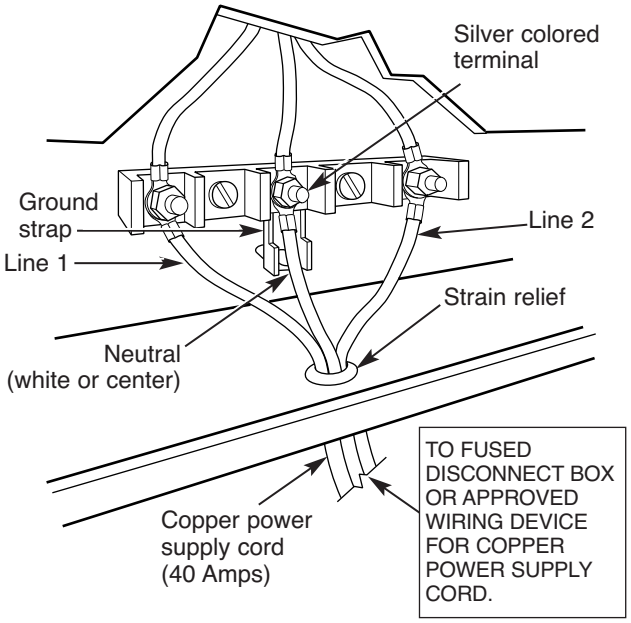


FIGURE 1

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

B. Remove the three outer terminal nuts from the terminal block.

⚠WARNING: DO NOT loosen any of the inside nuts on the terminal block. Electrical failure, loss of electrical connection, electrical shock or fire may result causing property damage, personal injury or death.

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.

4-WIRE POWER CORD INSTALLATION

⚠WARNING: The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of the terminal block. The power leads must be connected to the left and right terminals of the terminal block.

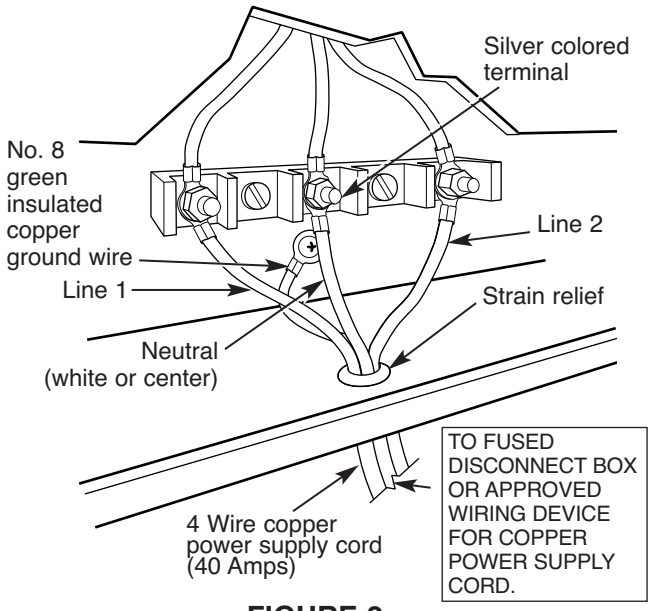


FIGURE 2

A. Remove the screws and raise the terminal block cover (lower part of the back wire 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. Insert the ground screw into the power cord ground wire terminal ring and into the frame of the range. See Figure 2.

D. Remove the three outer terminal nuts from the terminal block.

⚠WARNING: DO NOT loosen any of the inside nuts on the terminal block. Electrical failure, loss of electrical connection, electrical shock or fire may result causing property damage, personal injury or death.

E. 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.

F. Replace the terminal block cover.

3-WIRE CONDUIT INSTALLATION

NOTE: ALUMINUM WIRING:

Aluminum building wire may be used but it must be rated for the correct amperage and voltage to make connection. Connect wires according to this step depending on number of wires.

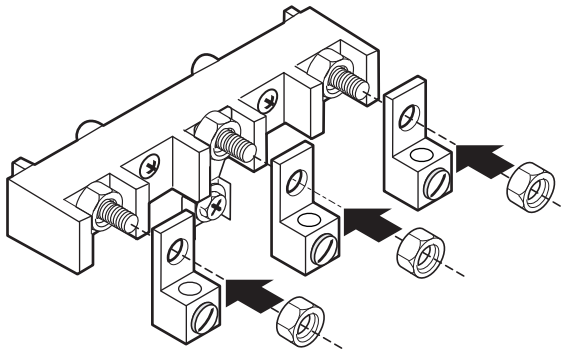
A. Remove the screws and raise the terminal block cover (lower part of the back wire cover).

B. Remove the three aluminum connectors and ground plate attached to the back of the range. Reattach the ground plate to the range using the same screw for possible future use.

C. Remove the three outer terminal nuts from the terminal block.

⚠WARNING: DO NOT loosen any of the inside nuts on the terminal block. Electrical failure, loss of electrical connection, electrical shock or fire may result causing property damage, personal injury or death.

D. Using the outer nuts removed from the appliance terminal block, secure the connectors to all three of the terminals.



3-WIRE CONDUIT INSTALLATION (cont.)

E. Insert the center bare wire (neutral) tip through the bottom opening of the center connector. Insert the two side bare wire tips into the bottom openings in the left and the right connectors. Tighten each screw to secure the aluminum wires.

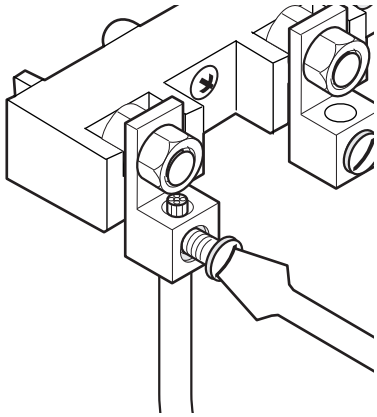
Torque Requirements

Aluminum Connector to Terminal Block:

- **20 in./lbs.**

Copper & Aluminum Wire to Connector:

- **10–14 ga. – 20 in./lbs.**
- **8 ga. – 25 in./lbs.**
- **6 ga. – 35 in./lbs.**



F. Replace the terminal block cover.

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4-WIRE CONDUIT INSTALLATION

NOTE: ALUMINUM WIRING:

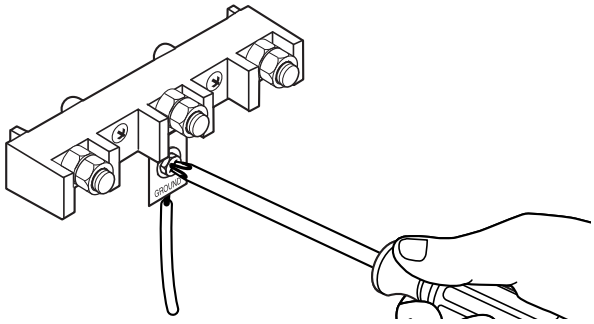
Aluminum building wire may be used but it must be rated for the correct amperage and voltage to make connection. Connect wires according to this step depending on number of wires.

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

B. Remove the three aluminum connectors and ground plate attached to the back of the range.

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

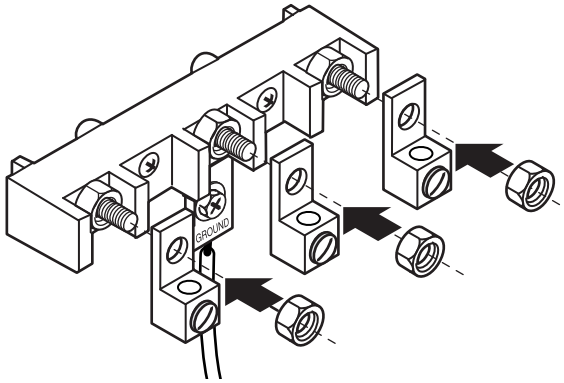
D. Insert the ground bare wire tip between the range frame and the ground plate and secure it in place with the ground screw (removed earlier).



E. Remove the three outer terminal nuts from the terminal block.

⚠WARNING: DO NOT loosen any of the inside nuts on the terminal block. Electrical failure, loss of electrical connection, electrical shock or fire may result causing property damage, personal injury or death.

F. Using the outer nuts removed from the appliance terminal block, secure the connectors to all three of the terminals.



4-WIRE CONDUIT INSTALLATION (cont.)

G. Insert the center bare wire (neutral) tip through the bottom opening of the center connector. Insert the two side bare wire tips into the bottom openings in the left and the right connectors. Tighten each screw to secure the aluminum wires.

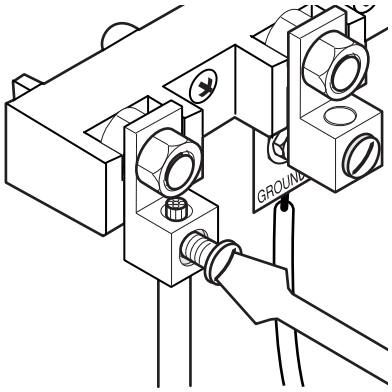
Torque Requirements

Aluminum Connector to Terminal Block:

- **20 in./lbs.**

Copper & Aluminum Wire to Connector:

- **10–14 ga. – 20 in./lbs.**
- **8 ga. – 25 in./lbs.**
- **6 ga. – 35 in./lbs.**



H. Replace the terminal block cover.

GENERAL

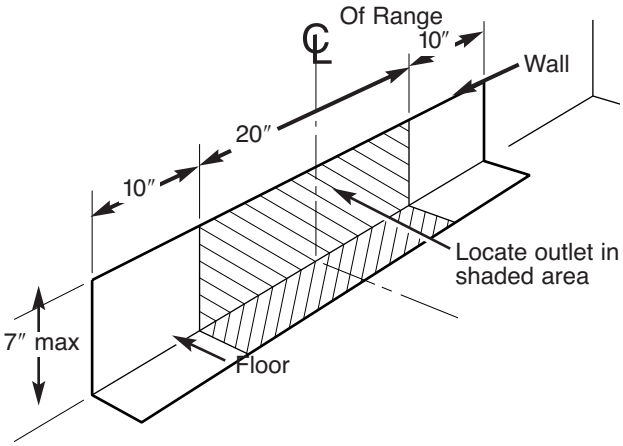
To eliminate the hazard of reaching over heated surface elements, cabinets or storage spaces should not be provided over a range.

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.



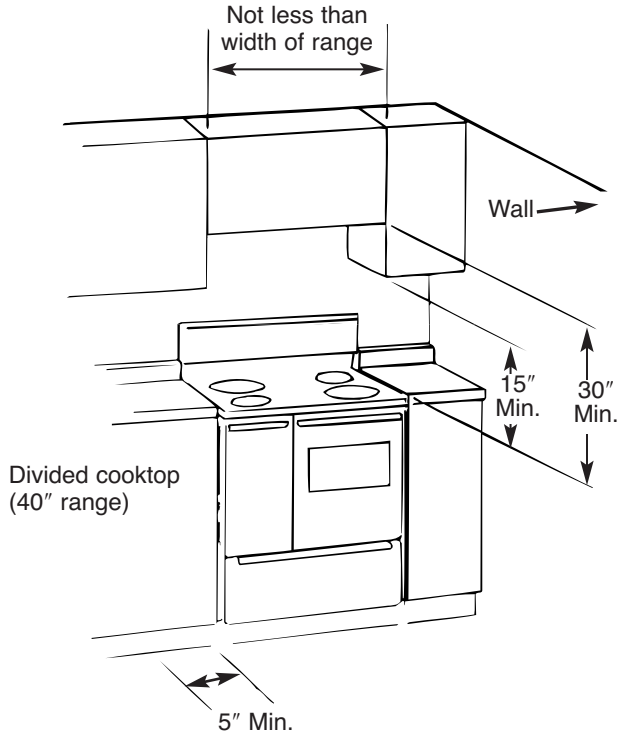
The figure below shows the recommended installation relationship of the ranges to the vertical walls of the surrounding structure. Please note the following:

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.



NOTE: There is a minimum 5″ clearance required from the left side of the range to a wall. This clearance is needed to open the left side oven door or to remove the left oven rack.

(continued next page)

IMPORTANT SAFETY WARNING

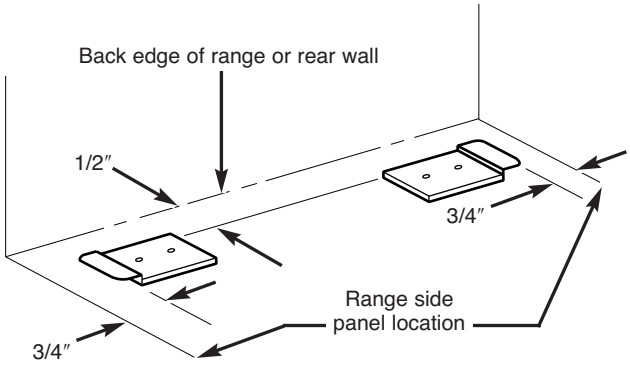
This range must be properly secured to the floor by using the included anti-tip brackets and screws. Failure to install the brackets could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot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



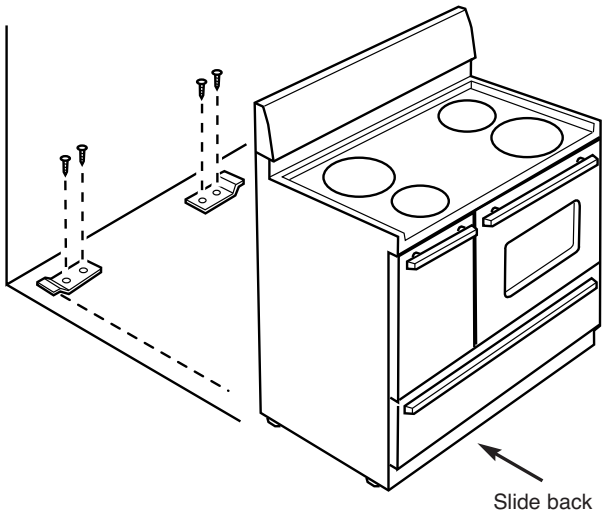
Brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

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
SURFACE UNITS NOT FUNCTIONING	• The surface units are not plugged in solidly. • The surface unit controls are not properly set.
OVEN LIGHT DOES NOT WORK	• The light bulb is loose or defective. Tighten or replace. • The switch operating the oven light is broken. Call for service.
OVEN WILL NOT WORK	• The plug on the range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • The oven controls are not properly set.
FOOD DOES NOT BROIL PROPERLY	• The oven control not set at BROIL. • Door not left open to the broil stop position as recommended. • Improper rack 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 grid has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	• The oven control not set correctly. • Rack 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)	• The oven control not set properly. See the Operating the Self-Cleaning Oven section. • Oven temperature is too high to set a self-clean operation. Allow the range to cool to room temperature and reset the controls. • 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)	• The oven controls are not set properly. • Heavily soiled ovens require 3 hours clean time. • Heavy spillovers should be cleaned up before starting the clean cycle.

(continued next page)

QUESTIONS?
USE THIS PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
OVEN TEMPERATURE TOO HOT OR TOO COLD	• The oven thermostat needs adjustment. See the Adjust the Oven Thermostat—*Do It Yourself* section.
CLOCK AND TIMER DO NOT WORK	• Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker. • Check for power outage. • Review the Oven Control, Clock and Timer section of this guide that matches the clock and timer on your range.
"F—" AND A NUMBER FLASH IN THE DISPLAY	• If the time display flashes "F—" and a number, you have a function error code. Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. • Disconnect all power to the range for 5 minutes and then reconnect power. If the failure code repeats, then call for service.
THE DISPLAY GOES BLANK WHEN THE RANGE IS NOT IN USE	• Disconnect power to the range at the fuse box or circuit breaker for at least 10 seconds. Turn power on, set the clock and power up your range. If the display remains blank, call for service.
POWER OUTAGE	• After a power outage, the display will flash the time of day. Reset the clock to the correct time of day. If the oven was in use, you must reset it by pressing the CLEAR/OFF pad, setting the clock and resetting any cooking function.

GE Electric Range Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, visit us on-line at GEAppliances.com, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of:	GE Will Provide:
One Year *From the date of the original purchase*	***Any part*** of the range which fails due to a defect in materials or workmanship. During this ***limited one-year warranty,*** GE will also provide, ***free of charge,*** all labor and in-home service to replace the defective part.

What GE Will Not Cover:

- **Service trips to your home to teach you how to use the product.**
- **Improper installation, delivery or maintenance.**
- **Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.**
- **Replacement of house fuses or resetting of circuit breakers.**
- **Damage to the product caused by accident, fire, floods or acts of God.**
- **Incidental or consequential damage caused by possible defects with this appliance.**
- **Damage caused after delivery.**
- **Product not accessible to provide required service.**

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service Location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. 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, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

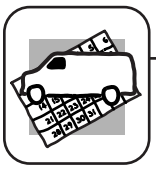
Consumer Support.



GE Appliances Website

GEAppliances.com

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.



Schedule Service

GEAppliances.com

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



Real Life Design Studio

GEAppliances.com

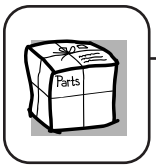
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).



Extended Warranties

GEAppliances.com

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800-626-2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.

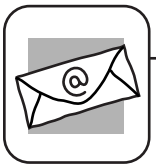


Parts and Accessories

GEAppliances.com

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures 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.



Contact Us

GEAppliances.com

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225



Register Your Appliance

GEAppliances.com

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

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