

Dual Cavity Gas, Free Standing Ranges

Café, Profile & GE

Profile & GE



JGB870DET
JGB870SET
PGB900DET
PGB900SET
PGB910DET
PGB910SET
PGB915SET
PGB930DET
PGB930SET
PGB935SET
P2B930DET
P2B930SET
PGB980SET
PGB995DET
PGB995SET
CGS990SET
CGS985SET
C2S985SET

Café



IMPORTANT SAFETY NOTICE

The information in this presentation is intended for use by individuals possessing adequate backgrounds of electrical, electronic, & mechanical experience. Any attempt to repair a major appliance may result in personal injury & property damage. The manufacturer or seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.

WARNING

To avoid personal injury, disconnect power before servicing this product. If electrical power is required for diagnosis or test purposes, disconnect the power immediately after performing the necessary checks.

RECONNECT ALL GROUNDING DEVICES

If grounding wires, screws, straps, clips, nuts, or washers used to complete a path to ground are removed for service, they must be returned to their original position & properly fastened.

GE Factory Service Employees are required to use safety glasses with side shields, safety gloves & steel toe shoes for all repairs.



Dyneema[®] Cut Resistant Glove



Electrically Rated Glove and Dyneema[®] Cut Resistant Glove Keeper



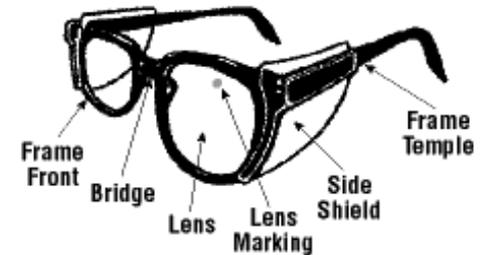
Plano Type Safety Glasses



Steel Toe Work Boot



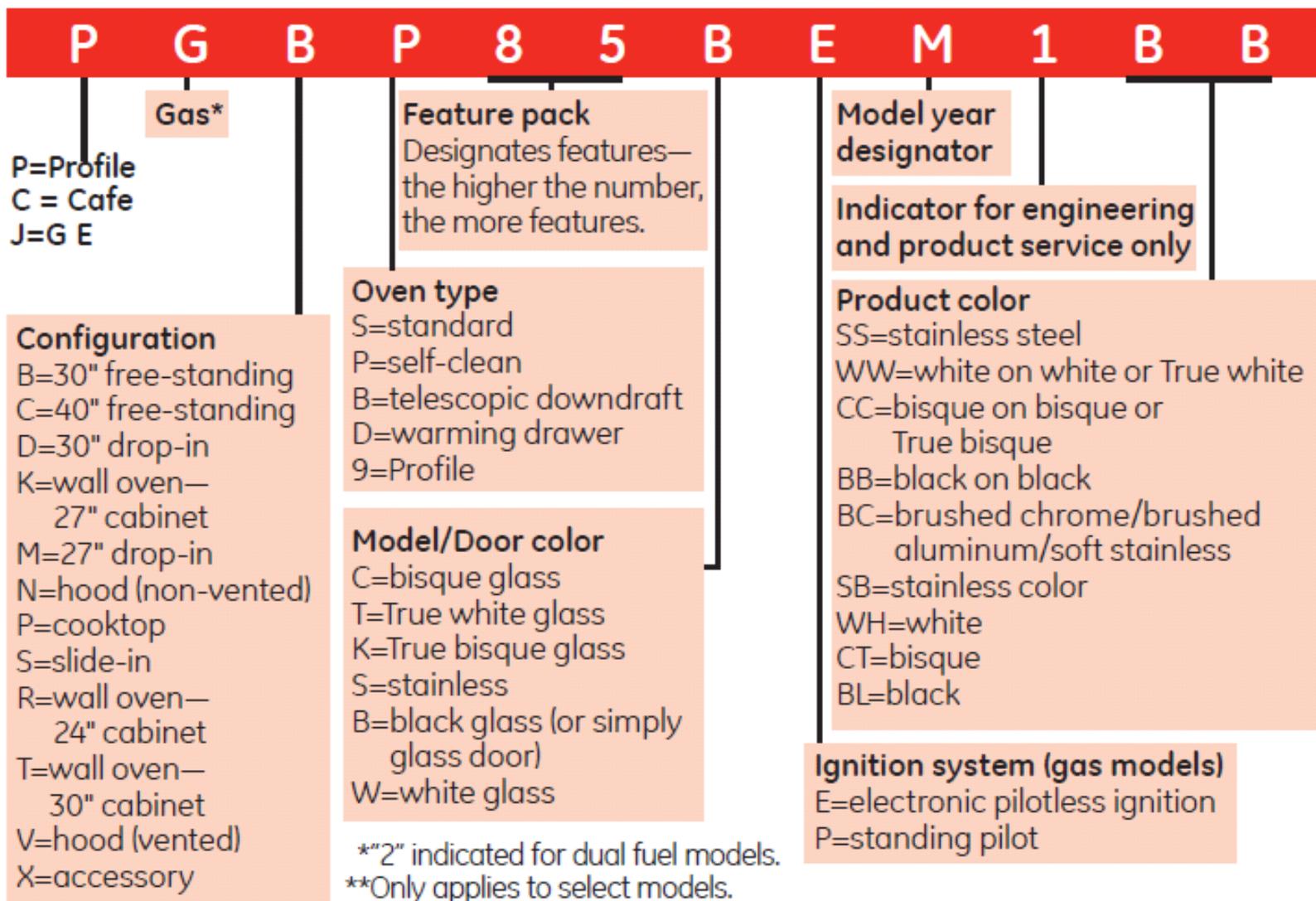
Brazing Glasses



Prescription Safety Glasses

Safety Glasses must be ANSI Z87.1-2003 compliant

Cooking products nomenclature



The Mini Manual is located in the control panel area on GE & Profile units. Back top left rear corner on Café models.

The Nomenclature Tag is on the bottom left side front frame of the main oven.



Overview-Product Info

Café, Profile, and GE Brands

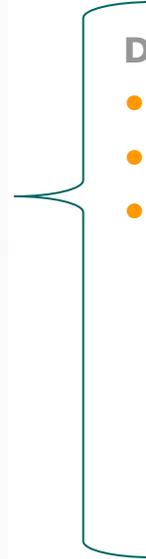
Cooktop

- Tri-Ring Burner
- Tri-Bridge Burner
- Tri-Bridge Griddle



Double Oven

- Upper Oven 2.5 cuft
- Lower Oven 4.0 cuft
- Both Self Clean
 - 2x Lighting
 - Full Visibility Door (Glass Liner)
 - Black Enameled Cavity
 - New Doors & SS trims



Overview-Feature Detail

Cooktop Burners

- Tri Ring 20K BTUs- Café / 19K Profile
- Tri Bridge 23K BTUs
- New cooktop configurations
- New Griddles / Double-Bridge Griddle

3 Ring = 19/20K BTUs



17000 btu/h Max.

3000 btu/h Max.
400 btu/h Min.

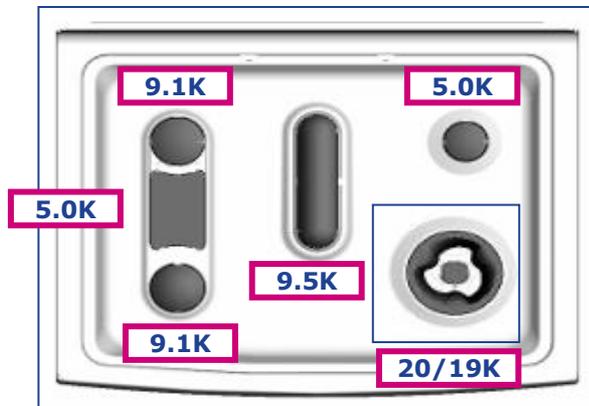
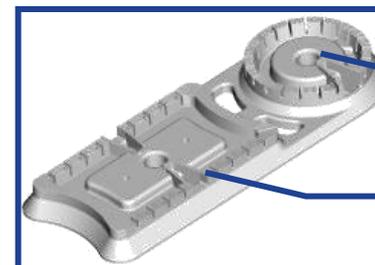


3 Bridge = 24K BTUs

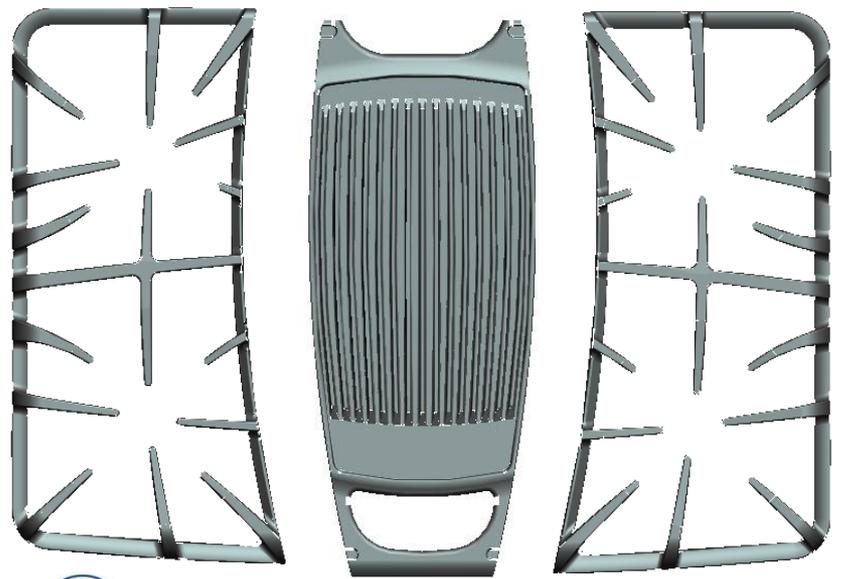
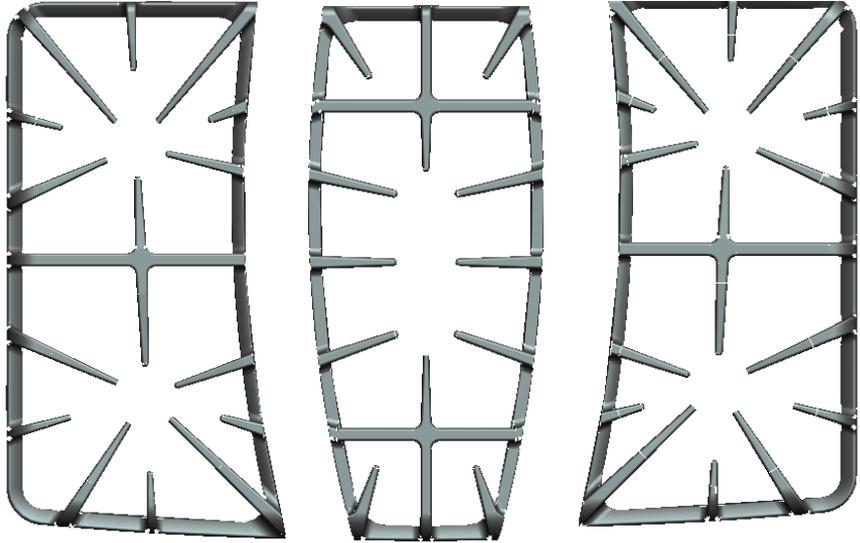


9100 btu/h Max.
850 btu/h Min.

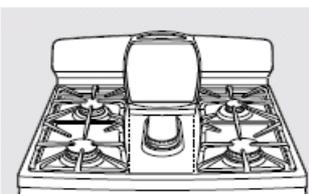
5000 btu/h Max.
1000 btu/h Min.



Cooktop Grates & Griddle Designs



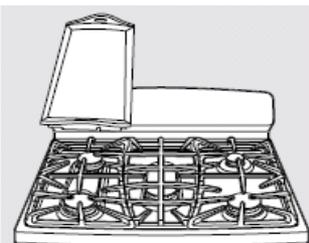
Note: The center griddle is used without the center grate installed, the Chef griddle is installed on top of the left grate.



How to Insert the Nonstick and Reversible Griddle

The griddle can only be used with the center burner. To insert the griddle, remove the center grate and replace with the griddle.

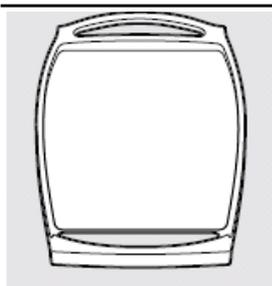
NOTE: Do not clean the griddle in the self-cleaning oven



How to Insert the Chef's Griddle

This griddle can only be used with the left rear, front and bridge burners. To insert the griddle, place on top of the grates so that the feet on the bottom of the griddle set between the fingers on the grates.

NOTE: Do not clean the griddle in the self-cleaning oven.

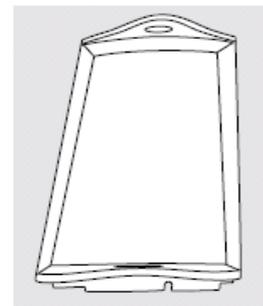


Lodge® Reversible and Chef's Cast-Iron Griddles (on some models)

- Rinse with hot water (do not use soap), and dry thoroughly.
- Before cooking, prepare the surface with cooking spray or vegetable oil.
- After cooking, clean the griddle with a stiff brush and hot water. Using soap is not recommended, and harsh detergents should never be used.
- Towel dry immediately and apply a light coat of cooking spray or vegetable oil while the griddle is still warm.
- Store in a cool, dry place.
- Do not wash in the dishwasher.

Griddle Precautions:

- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent "baked on" food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle as soon as it is cool. Clean with hot soapy water.
- Do not place your griddle in the microwave.
- Always turn off all surface burners before removing the griddle. Use caution when handling a hot griddle.



Extension Rack

Extension racks may be cleaned by hand with an abrasive cleaner or steel wool. During cleaning, be careful not to allow water or cleaner to enter the extension slides on the sides of the rack.

NOTE: Do not clean in a dishwasher.

The rack may also remain in the oven during the self-cleaning cycle without being damaged. (Not applicable for nickel extension racks.)

To lubricate the slides:

NOTE: Do not spray extension rack with cooking spray or other lubricant sprays.

- 1 Remove the rack from the oven. See Extension Rack in the Using the oven section.
- 2 Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.
- 3 If there is debris in the slide tracks, wipe it away using a paper towel.
NOTE: Any graphite lubricant wiped away must be replaced - see steps 4 through 7.

- 4 Shake the graphite lubricant before opening it. Starting with the left slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.

- 5 Repeat for the right slide mechanism of the rack.

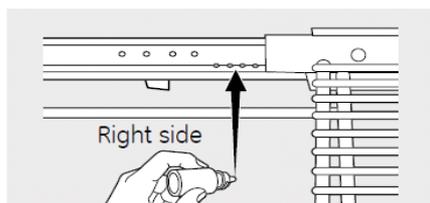
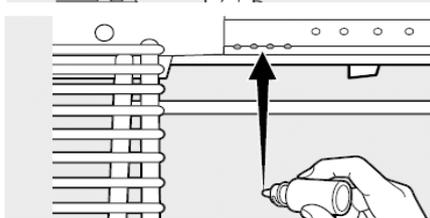
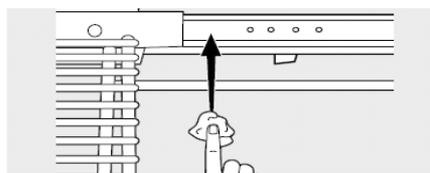
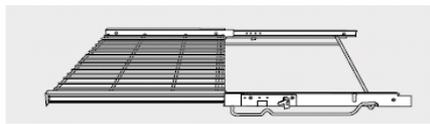
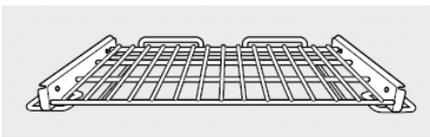
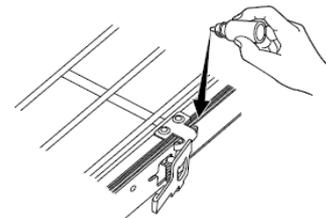
If the rack becomes hard to remove or replace, wipe the oven rack supports with cooking oil. **Do not wipe cooking oil on the slides.**

If the rack becomes difficult to slide or if the paddle is difficult to actuate, the rack may need to be lubricated using the Graphite Lubrication shipped with your oven. To order additional Graphite Lubrication, call our National Parts Center at **800.626.2002** and reference **WB02T10303**.

- 6 Open and close the rack several times to distribute the lubricant.
- 7 Replace the cap on the lubricant and shake it again. **Turn the rack over and repeat steps 3, 4, 5 and 6.**
- 8 Close the rack, turn rack right-side-up and place in the oven. See *Extension Rack in the Using the oven section.*

To lubricate the paddle:

Shake lubricant and apply to the moving parts of the paddle mechanisms as shown .



Rack right-side-up

Control Overview, ERC & Thermostat

The lower oven is controlled by an (ERC) electronic control, the upper oven is controlled by an hydraulic thermostat. Both upper and lower ovens have self clean capability.

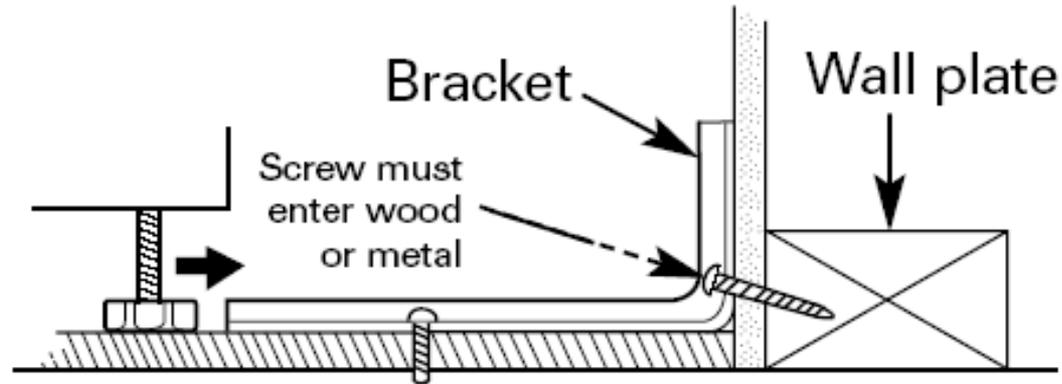
Café Models



Profile & GE Models



Anti-Tip Bracket



Typical installation of anti-tip bracket attachment to wall

- Range must be secured by the Anti-Tip Bracket supplied.

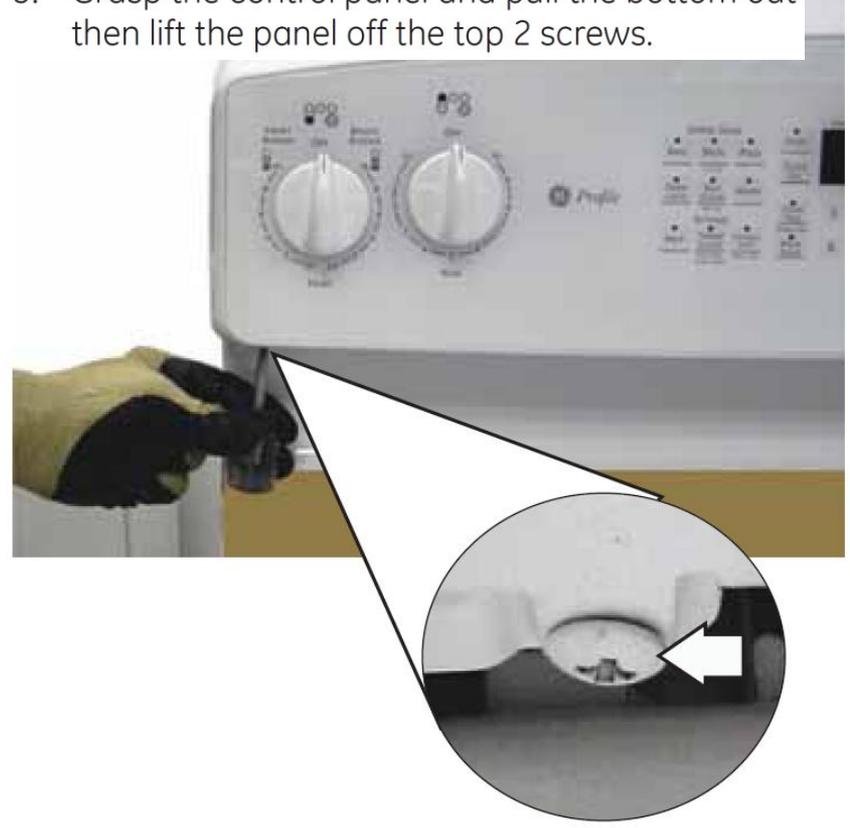
Control Panel Removal – GE & Profile

- 1. Pull the range out approximately 6 inches from the wall.
- 2. Loosen (do not remove) the two ¼-in. hex-head screws that hold the top of the control panel to the range.

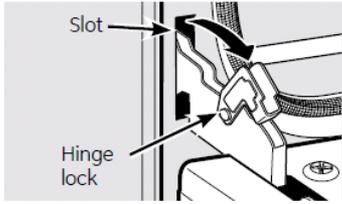
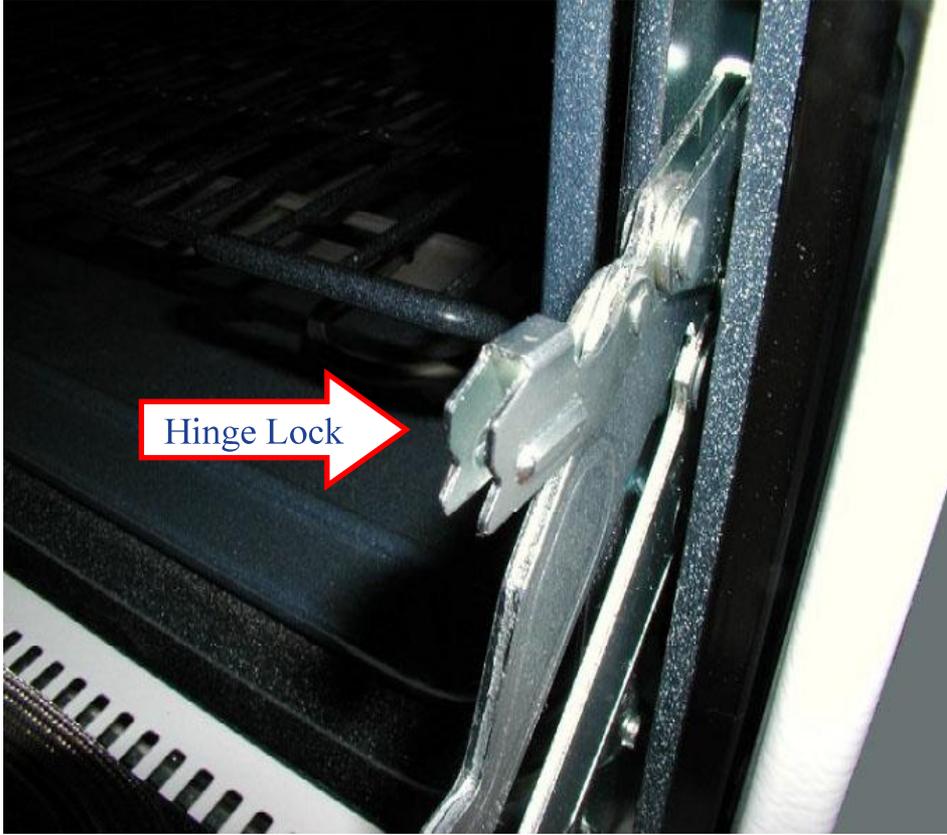


Service Position

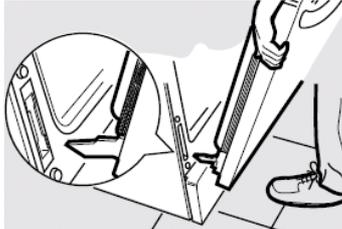
- 3. Place a protective cover on the main top.
- 4. Using a stubby or off-set Phillips-head screwdriver, remove the 2 inverted screws that attach the bottom of the control panel to the range.
- 5. Grasp the control panel and pull the bottom out then lift the panel off the top 2 screws.



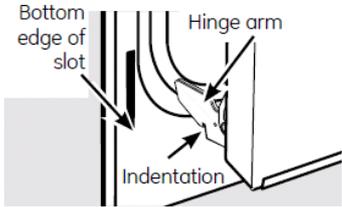
Lower Oven Door Removal



Pull hinge locks down to unlock.



Removal position



Lift-Off Oven Door (on some models)

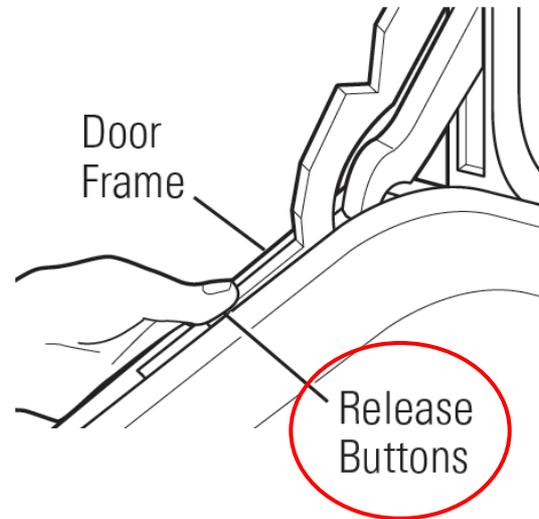
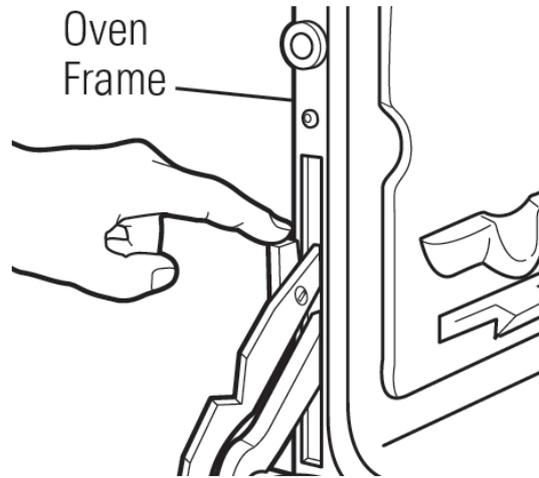
The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

To remove the door:

- 1 Fully open the door.
- 2 Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
- 3 Firmly grasp both sides of the door at the top.
- 4 Close door to the door removal position, which is halfway between the broil stop position and fully closed.
- 5 Lift door up and out until the hinge arm is clear of the slot.

Upper Oven Door Removal – Hinge Release



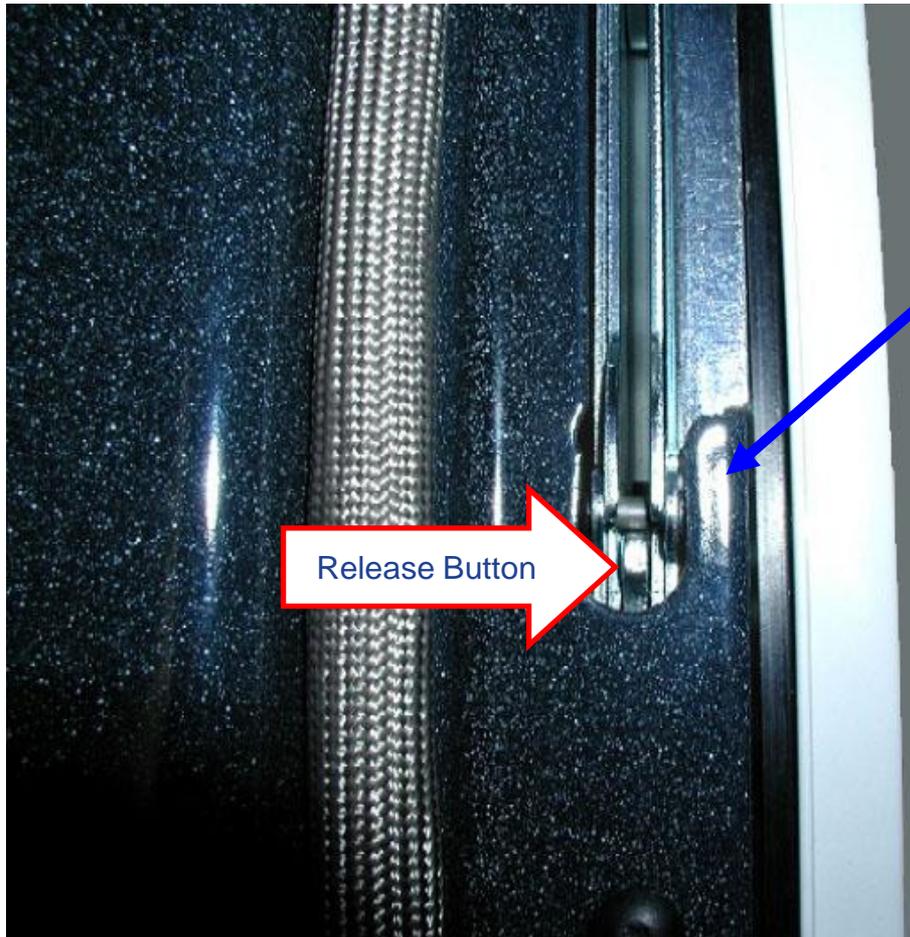
REMOVABLE OVEN DOOR

To Remove the Upper Oven Door:

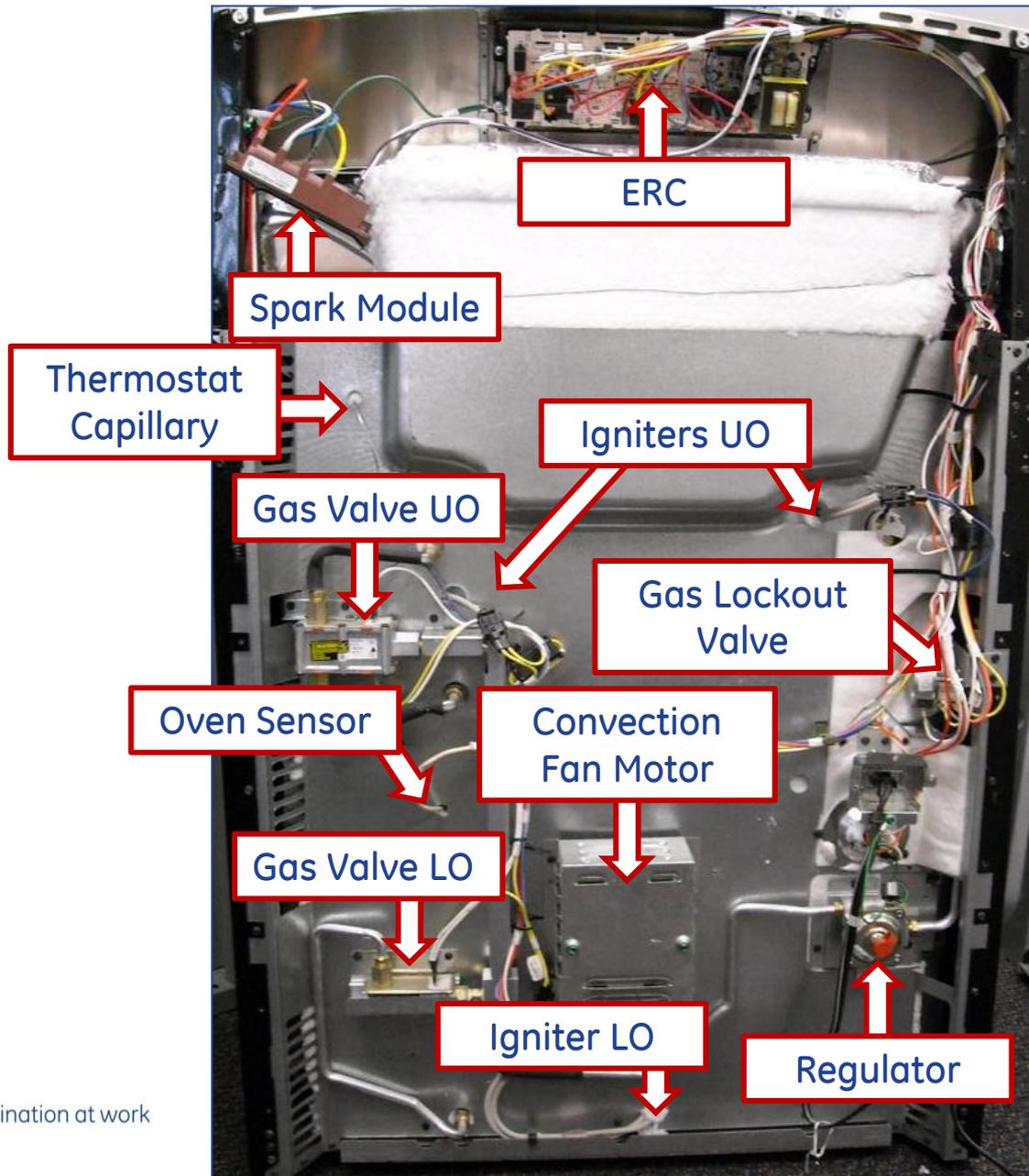
1. Fully open the door.
2. Lift up on the hinge locks toward the oven frame until they stop.
3. Close the door to 45 degrees (you will feel the door stop). The hinge lock will contact the oven frame.
4. On both sides of the door, press down on the release buttons on each hinge.
5. Lift up the door until it is clear of the hinge.
6. Pull on the hinge arms lightly to relieve pressure on the locking tabs.
7. Push down the hinge locks onto the hinge.
8. Push in the hinges toward the unit so they are closed.

Upper Oven Door Removal

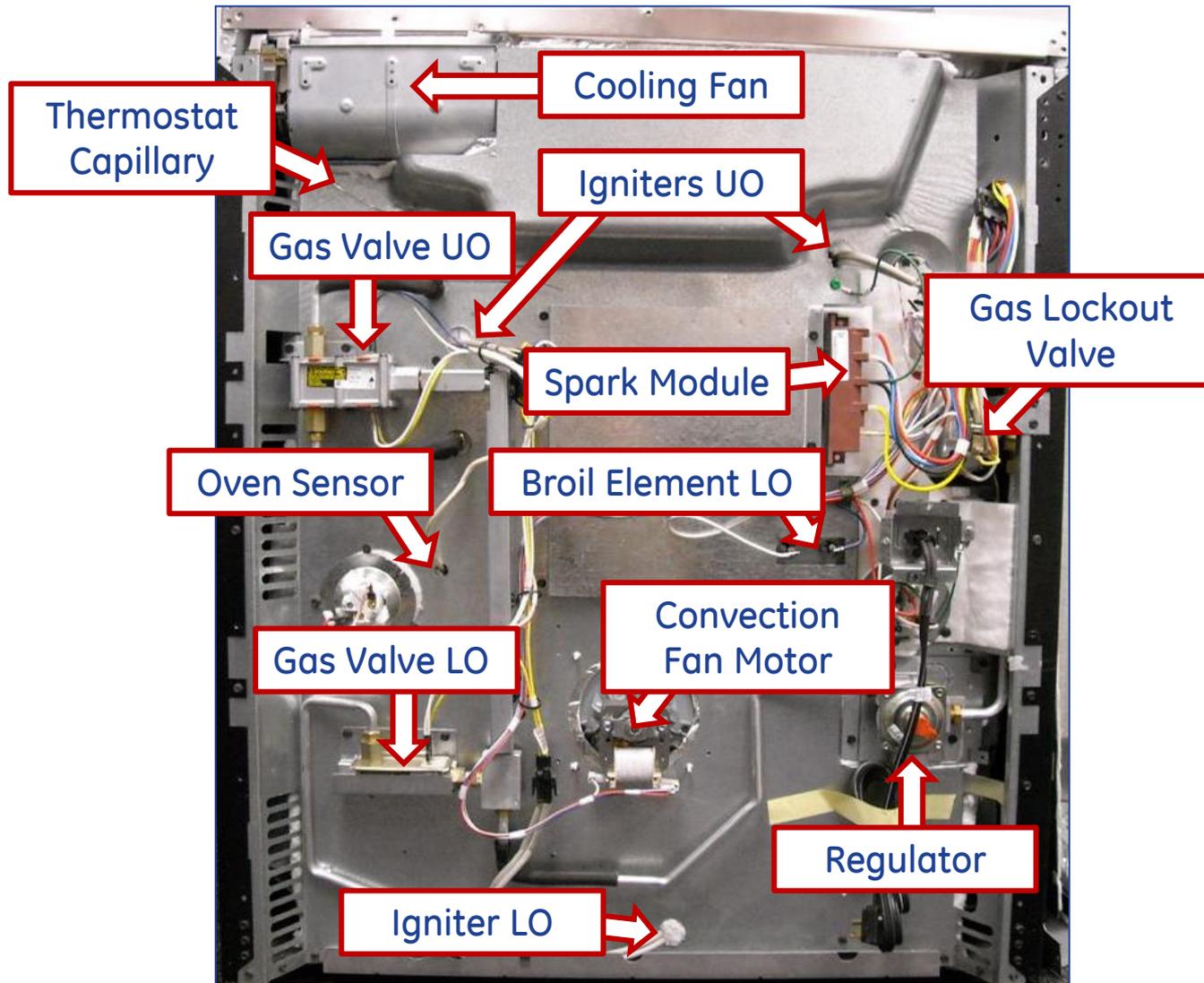
Open the oven door to a 45 degree angle from the oven frame, press in on both release buttons and lift the door off of the door hinges.



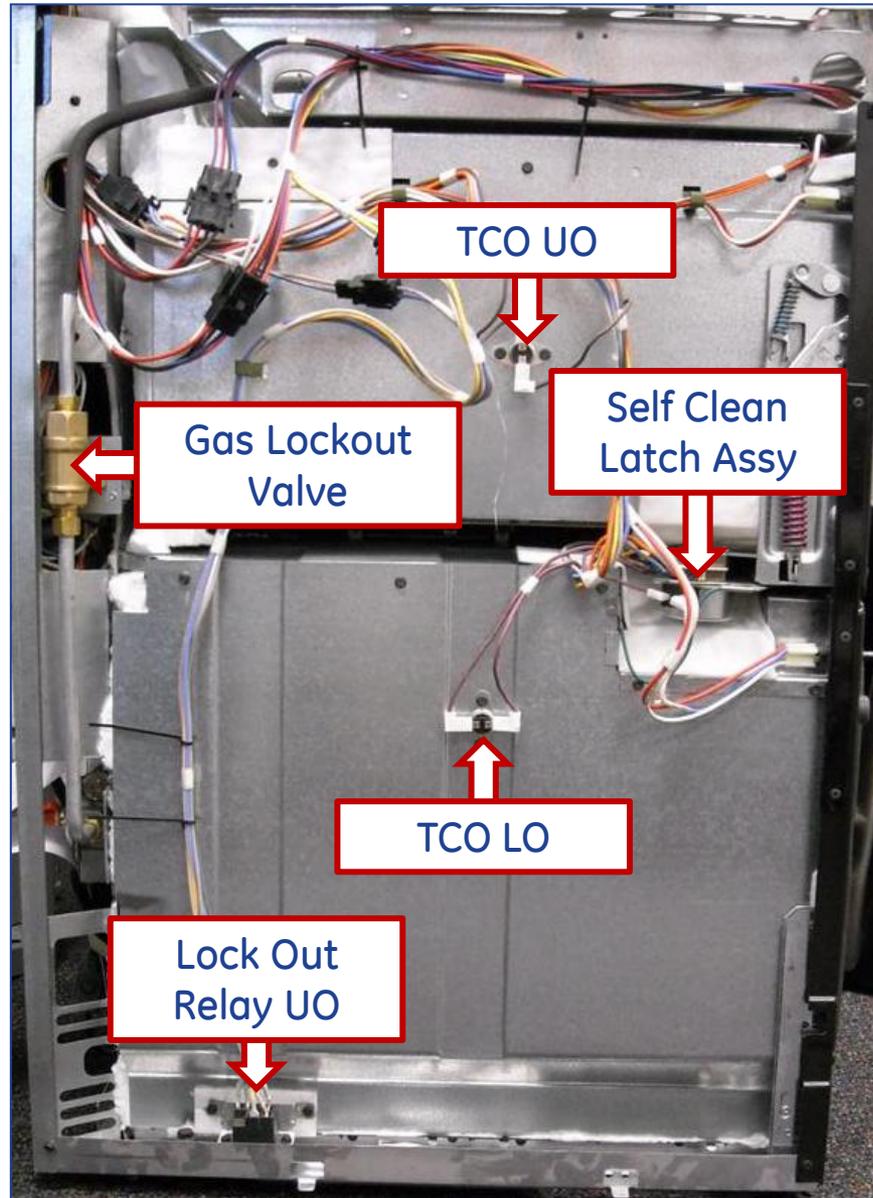
Component View, Back - Profile & GE



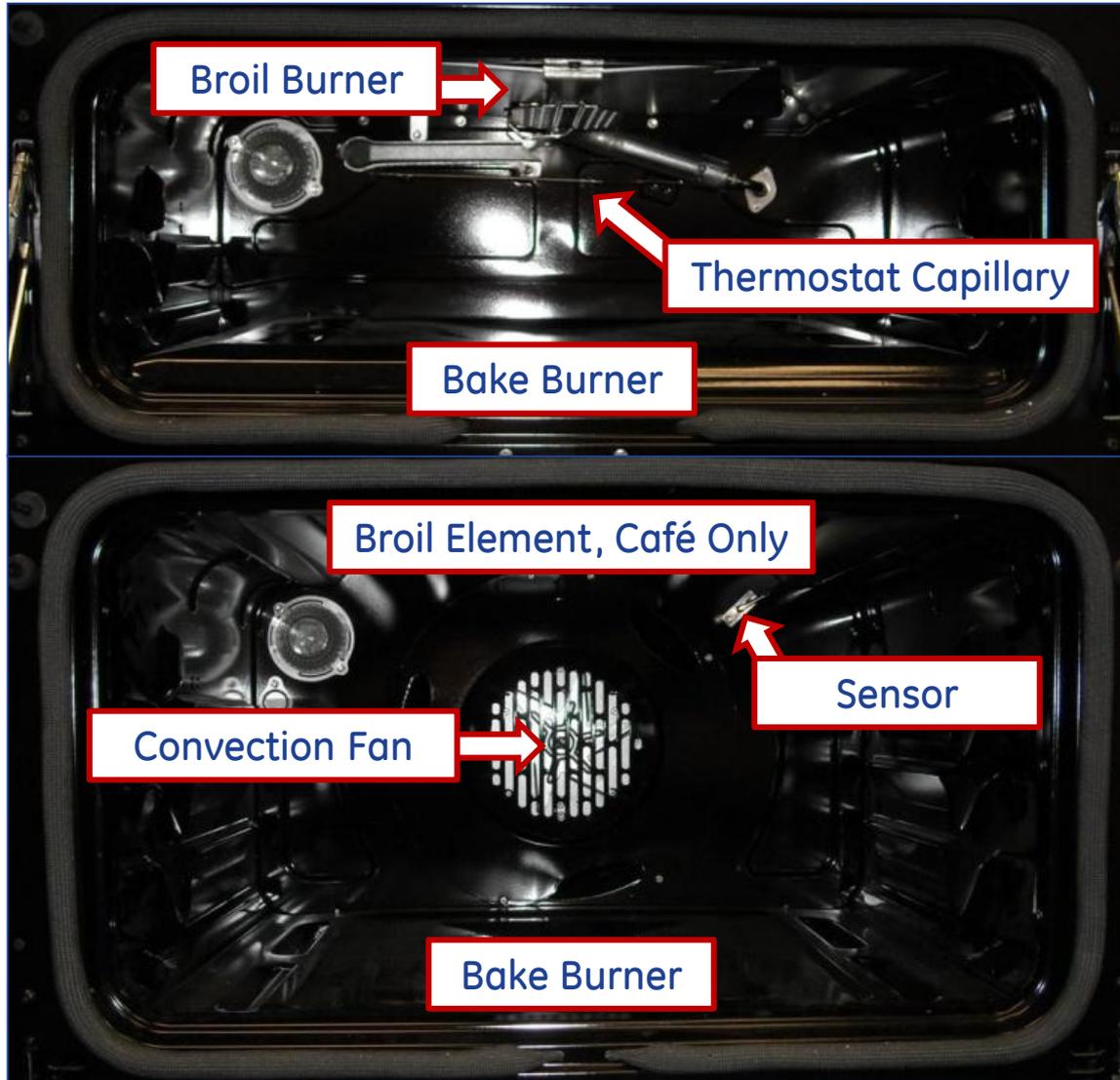
Component View, Back – Café



Component View, LH Side – All Models



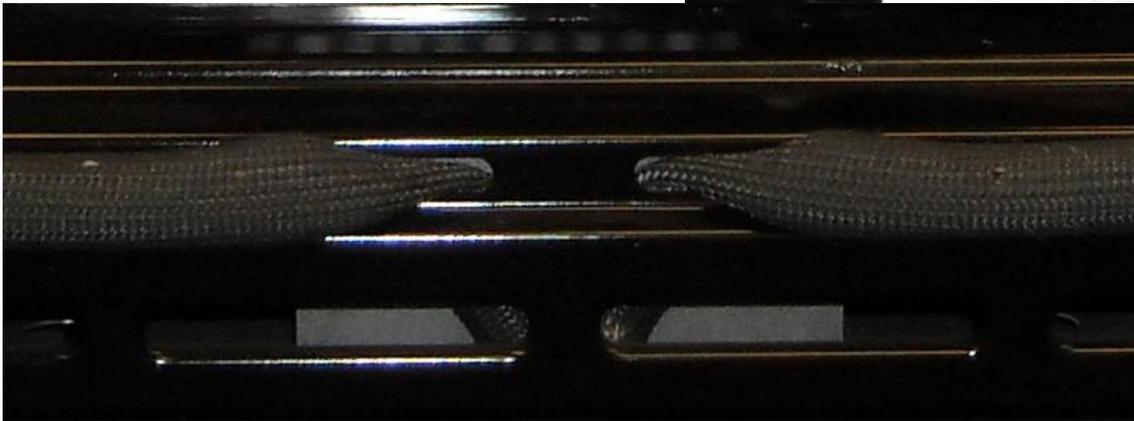
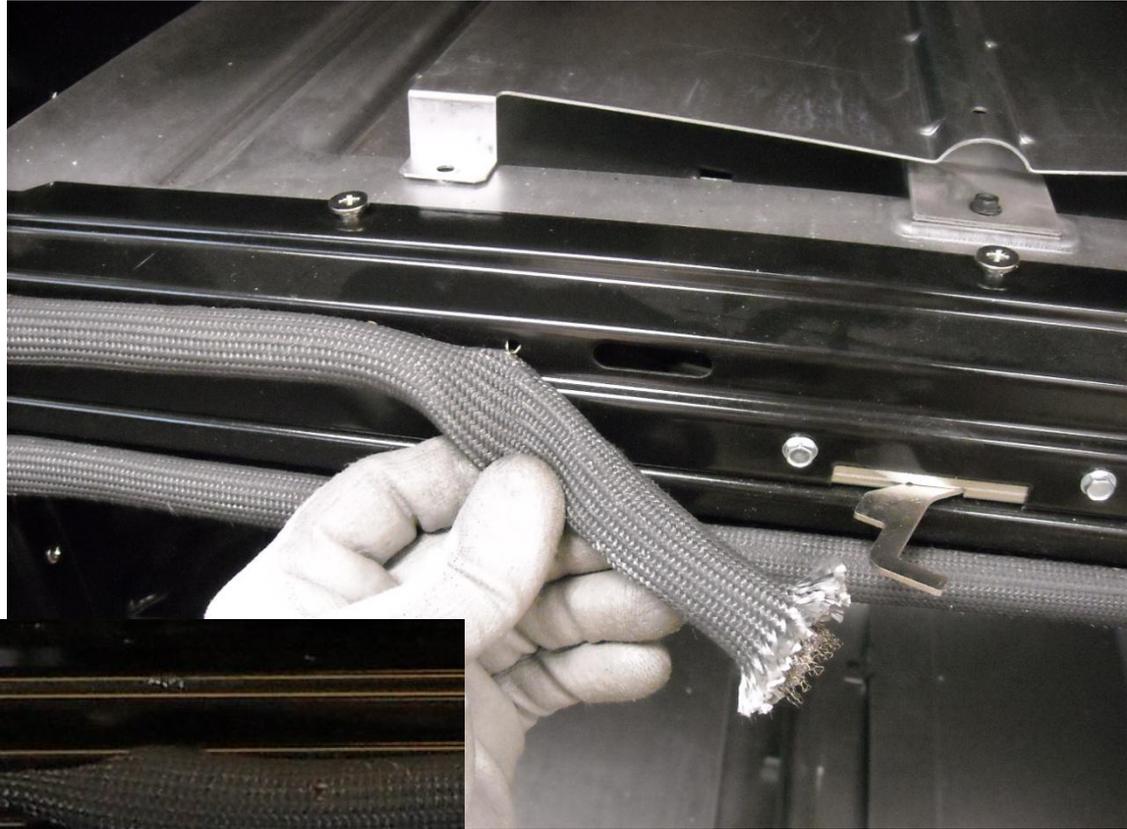
Component View, Oven Cavities



Oven Gaskets

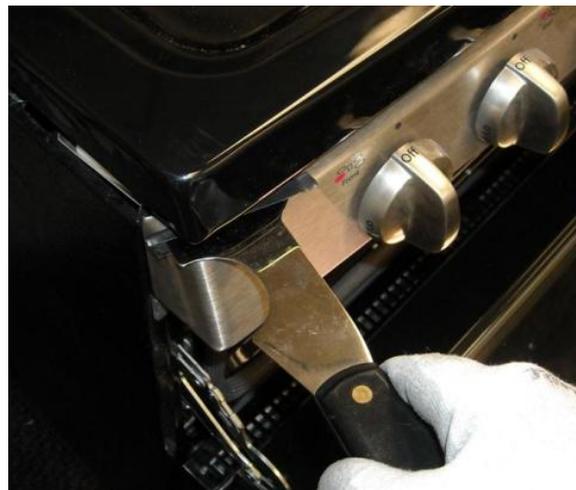
The oven gaskets are installed with push in spring clips.

The bottom corners of the gasket are installed in two oval slots at the bottom without a crossover.



GE imagination at work

Cooktop Removal, GE & Profile



TO REMOVE COOKTOP

- Remove grates, burner caps, and heads.
- Remove T-15 torxs screws - 3 under each burner head.
- Disconnect electrode leads.
- Disengage 2 front clips using a flat blade screw driver located between cooktop and manifold approximately 2-1/2" from each side.
- Lift top up at front.
- Shift top left or right to disengage hinge pins at the rear.

IMPORTANT: Before lowering the top onto the front clips, line up the burner bracket with the cooktop to replace screws.

NOTE: When reinstalling top, position top to be the equivalent of 1/2 way lowered before attempting to insert the top hinge pins into the corresponding slots on the backguard.

Cooktop Removal, Café

The first step for removal of the cooktop is to remove the oven vent trim. Remove three ¼" hex head screws from the vent trim and lift for removal.



TO RAISE OR REMOVE COOKTOP

- Remove burner caps and heads.
- Remove (17) T-15 torxs screws (see "burner construction").
- Remove (9) phillips screws on the cooktop (5) Hex head screws in the back and (4) "T-15" Torx screws in the front of the cooktop.
Lift top up at front.
- **FOR REMOVAL:**
Disconnect electrode leads.

IMPORTANT: Before lowering the top, line up the burner brackets with the cooktop to replace screws.

Cooktop Removal, Café

Remove all of the T-15 Torx screws from the burners and front of the cooktop. Remove the hex screws from the back of the cooktop and remove the spark electrodes from the burners. Lift the cooktop off of the top of the oven.

TO RAISE OR REMOVE COOKTOP

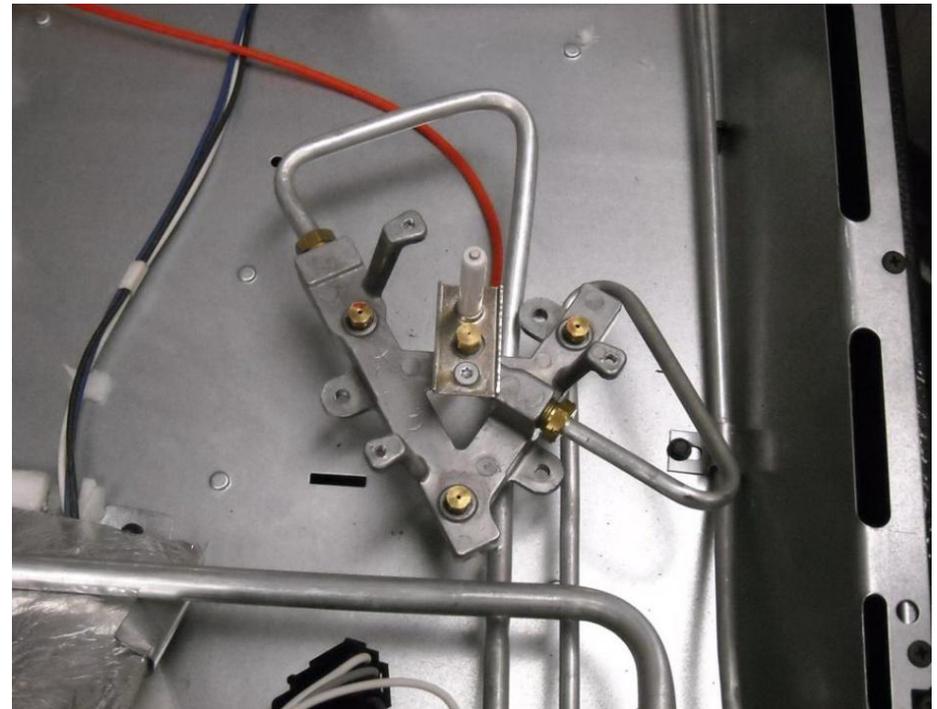
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- Remove (9) phillips screws on the cooktop (5) Hex head screws in the back and (4) "T-15" Torx screws in the front of the cooktop.
- Lift top up at front.
- **FOR REMOVAL:**
Disconnect electrode leads.

IMPORTANT: Before lowering the top, line up the burner brackets with the cooktop to replace screws.



Power Boil Tri-Burner

The right front burner is a 4 orifice power burner. Café' models are 20K btu's and the GE & Profile models are rated at 19K btu's. The outer three orifices are all connected to a common manifold and operate at the same time. The center orifice is the simmer burner.



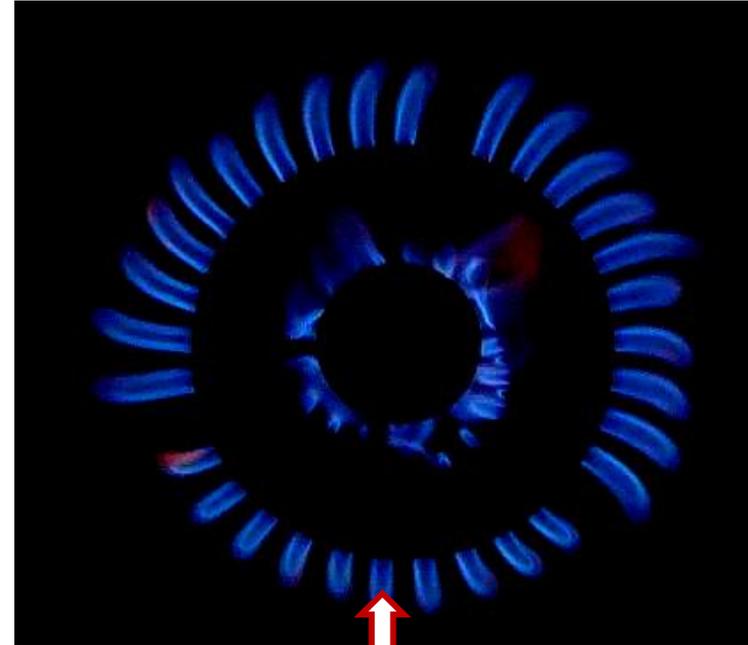
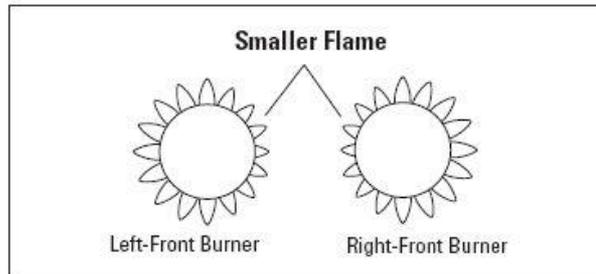
Power Boil Tri-Burner

The front orifice is de-rated for requirements for clothing ignition. The front flames will be smaller than the other two burner orifices, this is normal for this type of burner.



Burner Design Change

Ports on the front burners have been completely redesigned to minimize any risk of burns while reaching for the ERC (electronic controls). This redesign has resulted in shorter flames on the inside right and left front burners as shown below, but does not affect cooking.

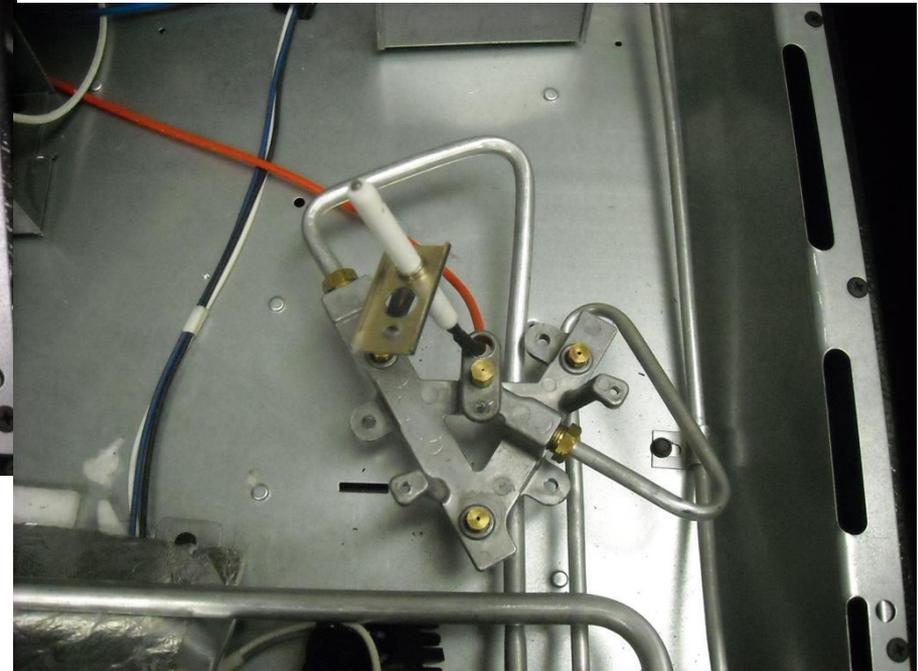
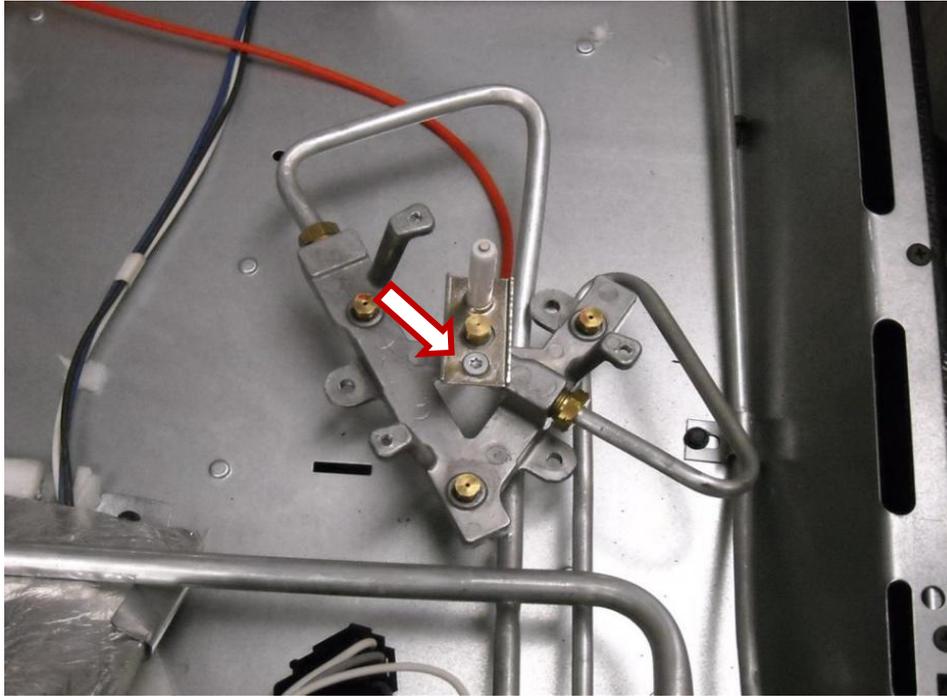


Smaller burner flame



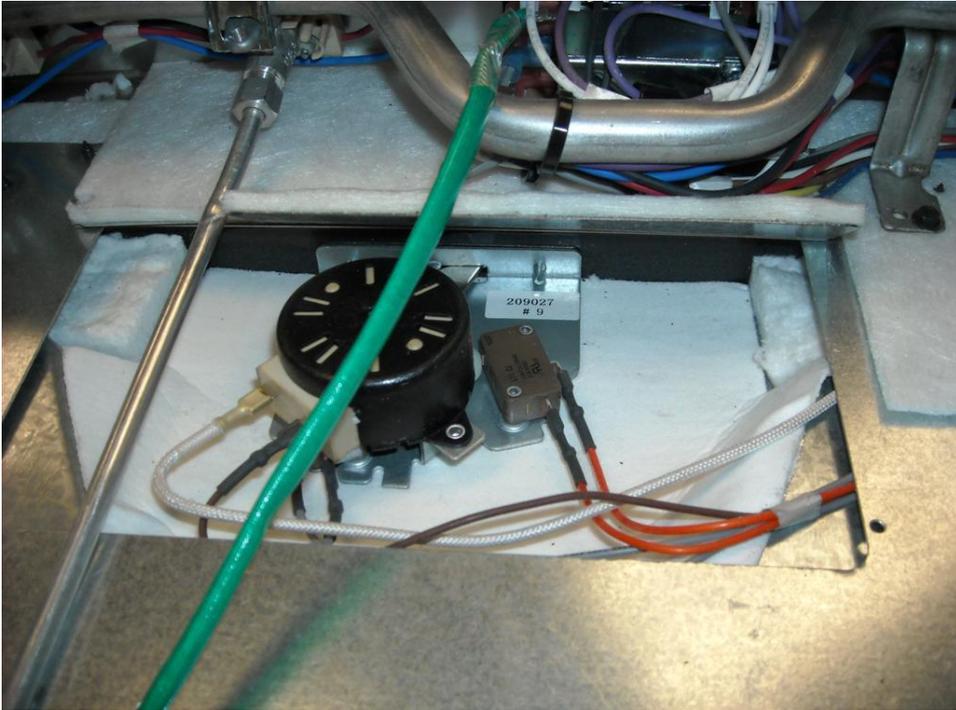
Power Boil Tri-Burner – Spark Igniter

To replace the Tri-Burner spark igniter requires removal of the cooktop. Remove the T-15 Torx from the igniter bracket to remove. The orifice does not need removal.



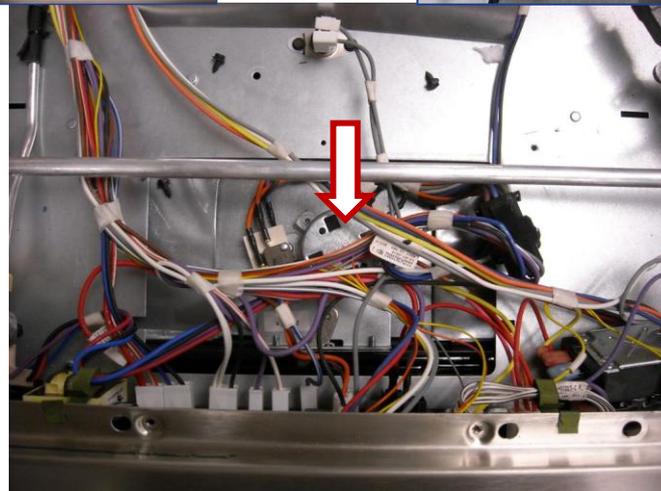
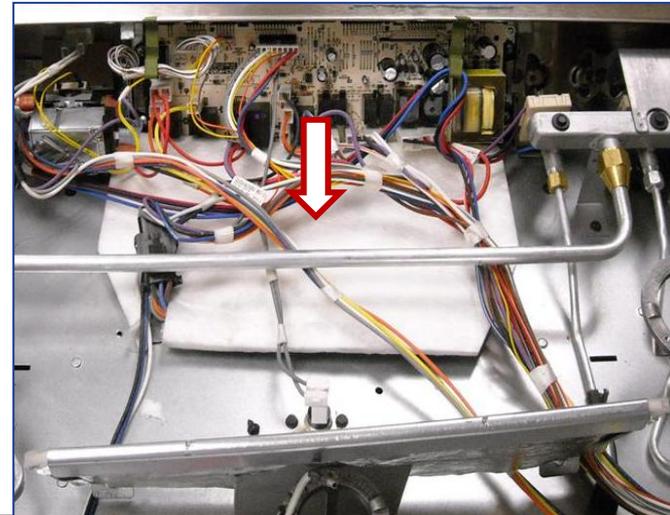
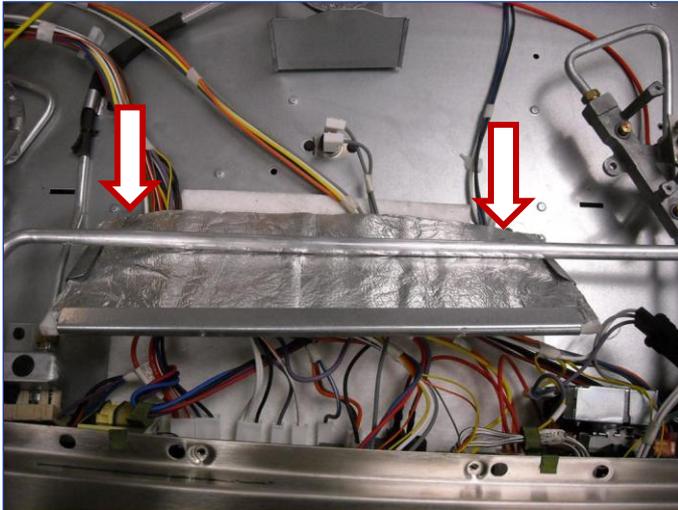
Self Clean Latch, Upper Oven – Profile & GE

The upper oven self clean latch is accessible after removing the cooktop. The latch is held to the front frame by two ¼" hex head screws.



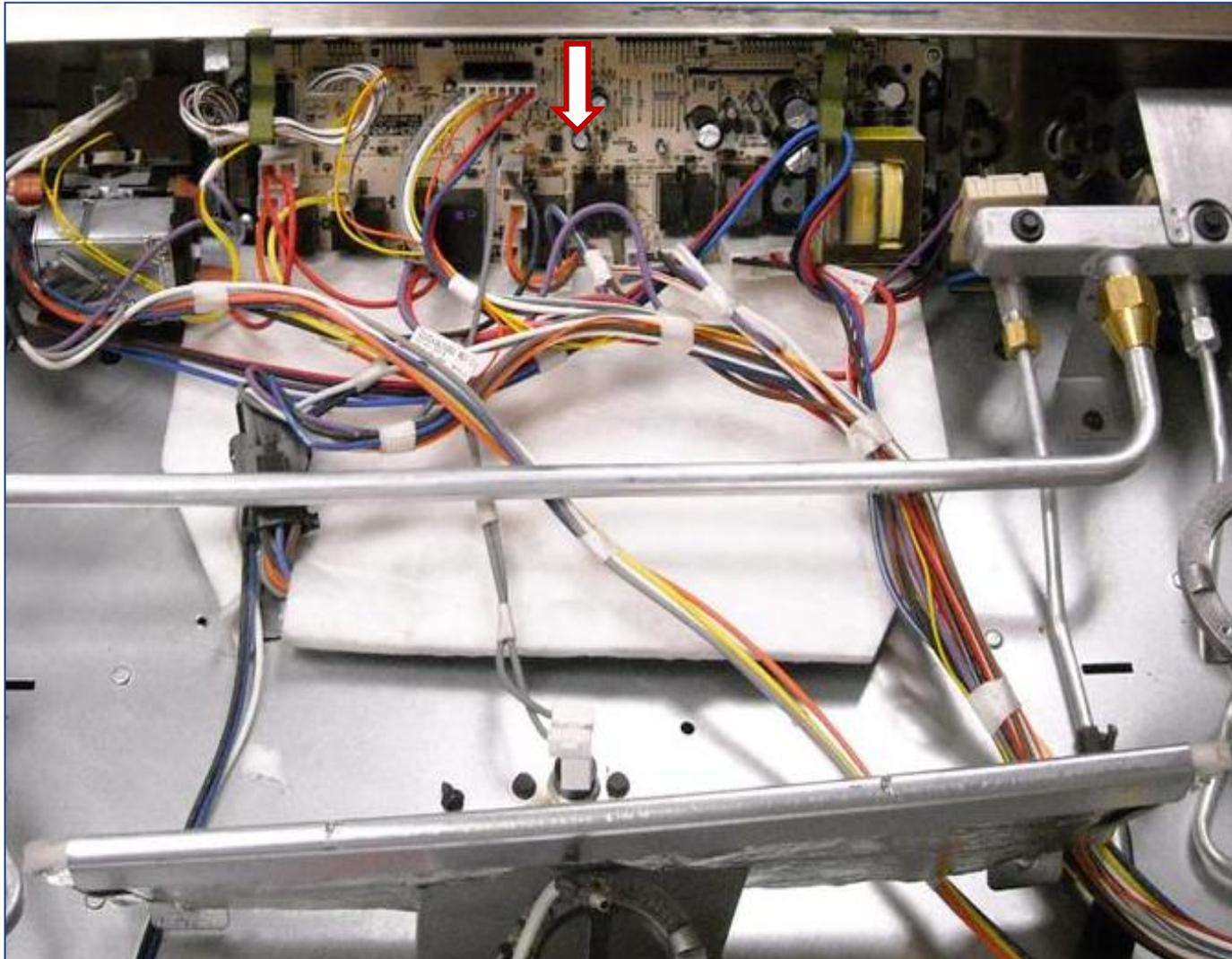
Self Clean Latch, Upper Oven – Café

On Café models there are additional heat barriers that need to be removed to access the self clean latch. The first heat shield is held by two ¼ hex screws at the rear. Next a fiber barrier needs to be pulled to the rear of the range to expose another cover over the latch assembly.



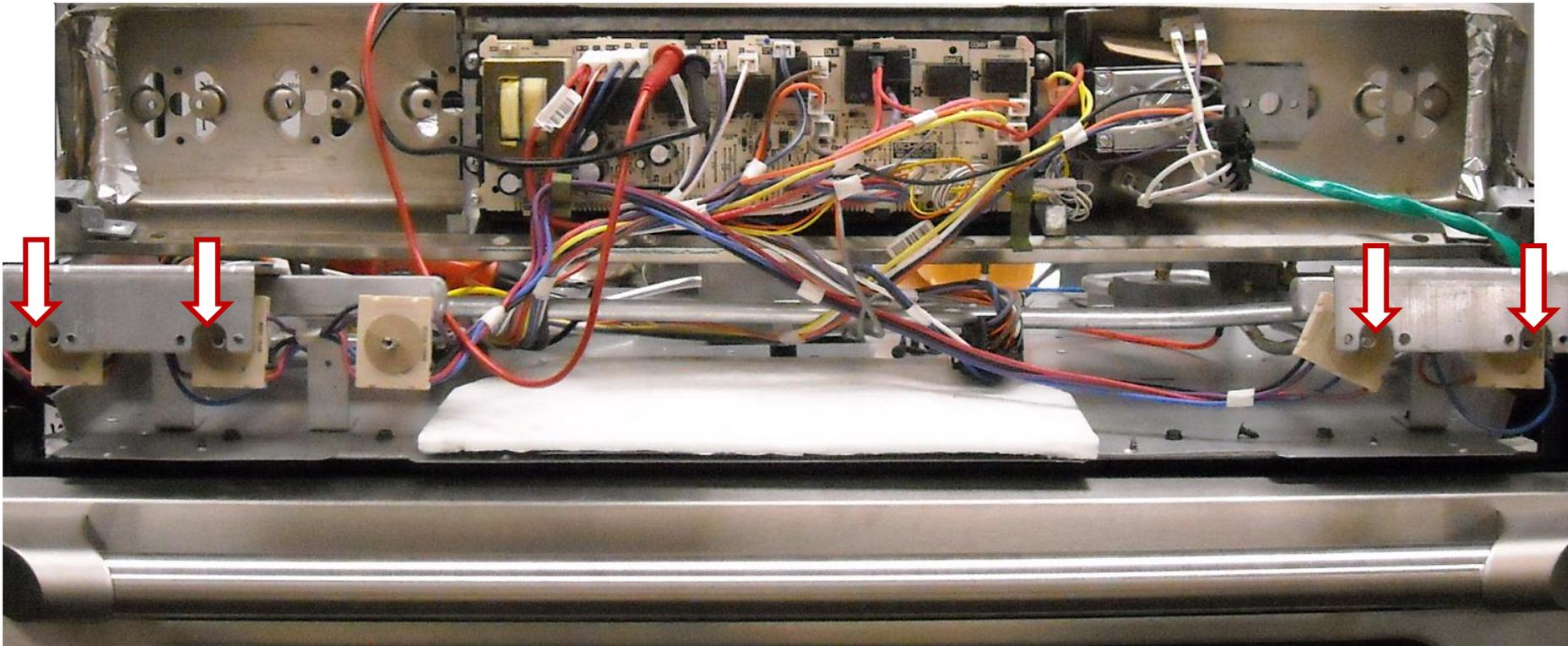
ERC (Electronic Range Control – Café)

On Café models there is limited access to the ERC for electrical testing with a VOM.



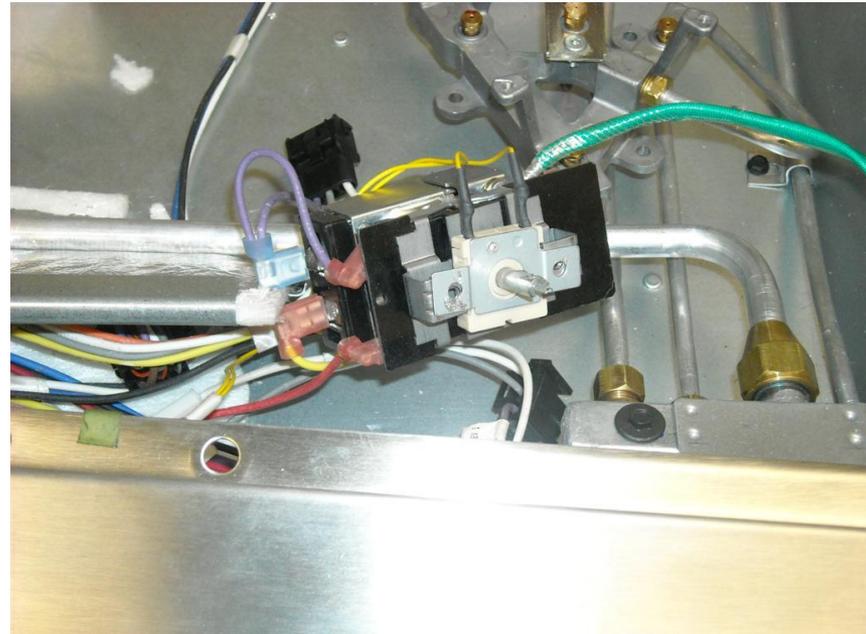
ERC (Electronic Range Control) – Café

Once the burner bracket manifold screws are removed, remove two additional Phillips screws at the top rear of the control housing. The control housing can then be lifted for better access to the ERC terminals for testing.



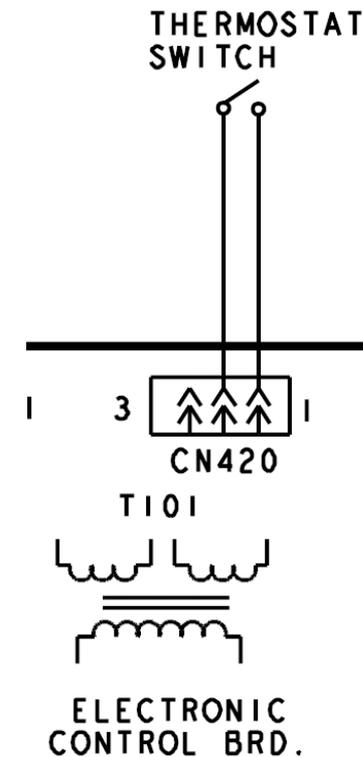
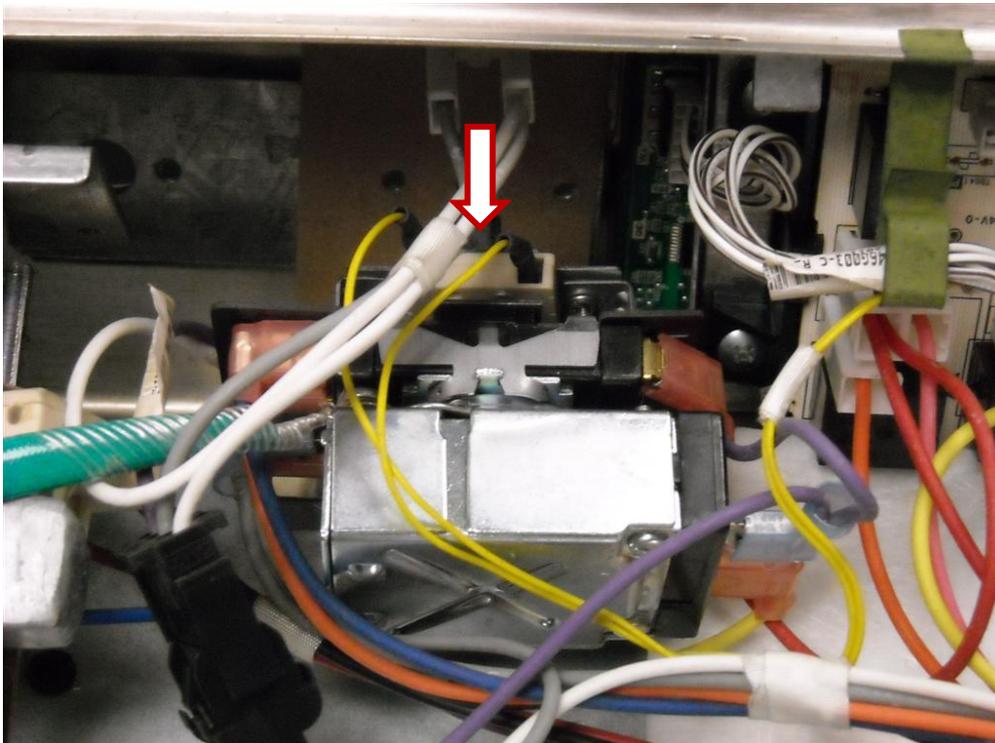
Upper Oven (DRT) Thermostat

To replace the upper oven thermostat requires removal of the cooktop. Once the cooktop is removed – remove the two T-15 Torx screws holding the thermostat to the control panel. The thermostat can then be pulled out from the control panel.



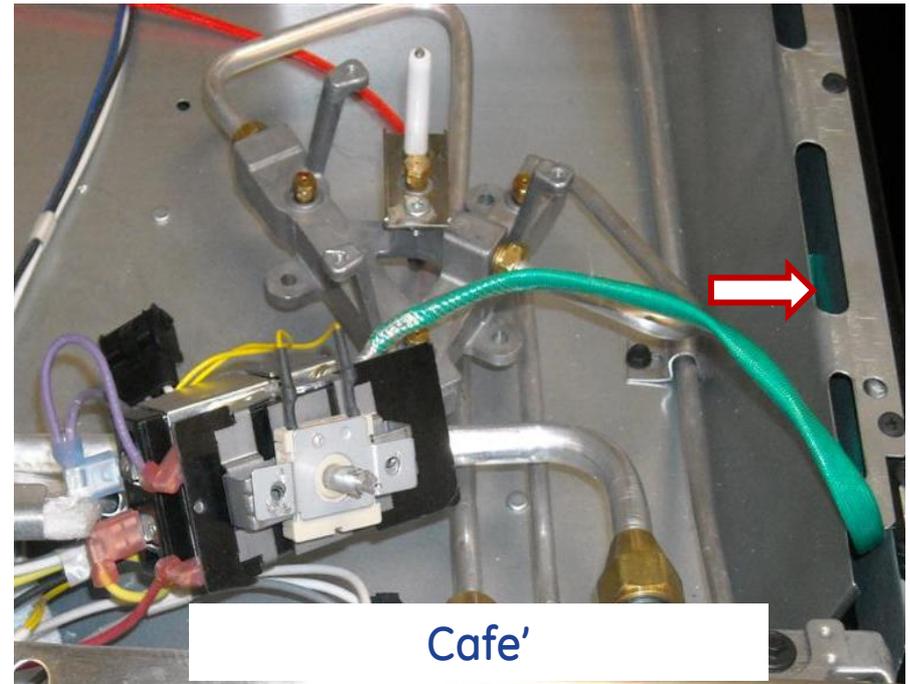
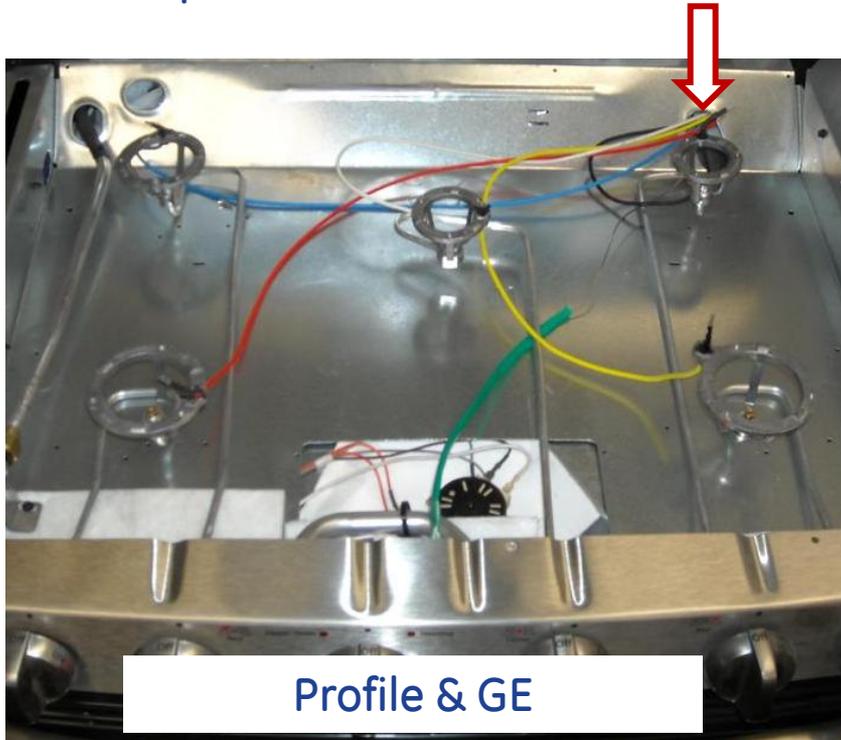
Upper Oven (DRT) Thermostat

The front of the thermostat contains a switch; this switch is an input to the ERC control. This input provides (on or off) information to the ERC so the ERC can control the Upper Oven Lockout Control. This also provides the ERC the ability to control the hydraulic thermostat Self Clean timing of 5 hours. This switch closes when the thermostat is off and opens when the thermostat is in any on position. If the switch does not open the ERC will not allow self clean.



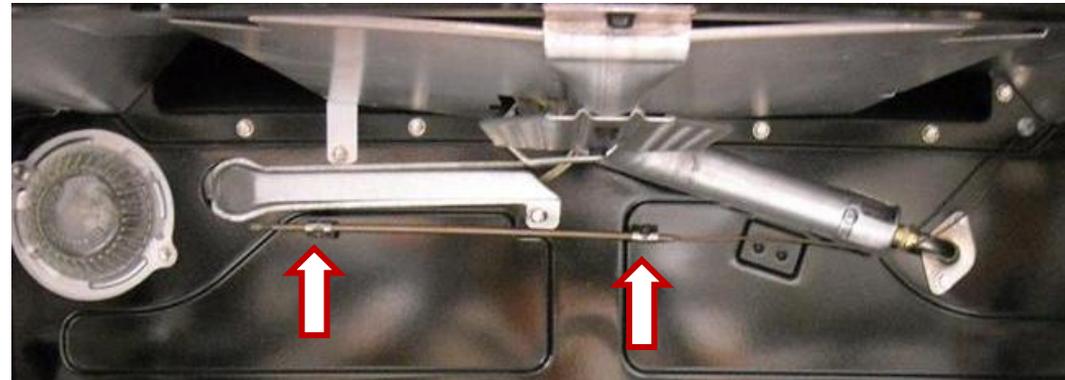
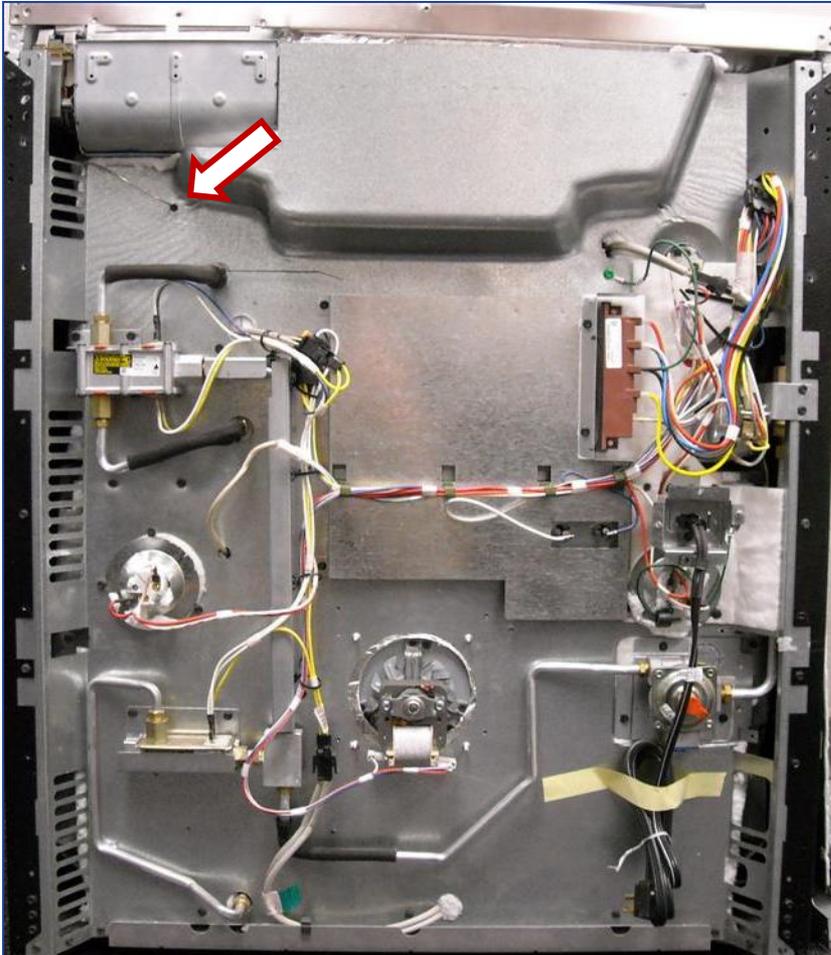
Upper Oven (DRT) Thermostat

The thermostat capillary routing on GE & Profile units runs through an opening behind the right rear surface burner. On Café units the capillary routing is in the right hand side panel. The side panel does not need to be removed for thermostat replacement, the rear panel does need removal for the oven cavity routing.



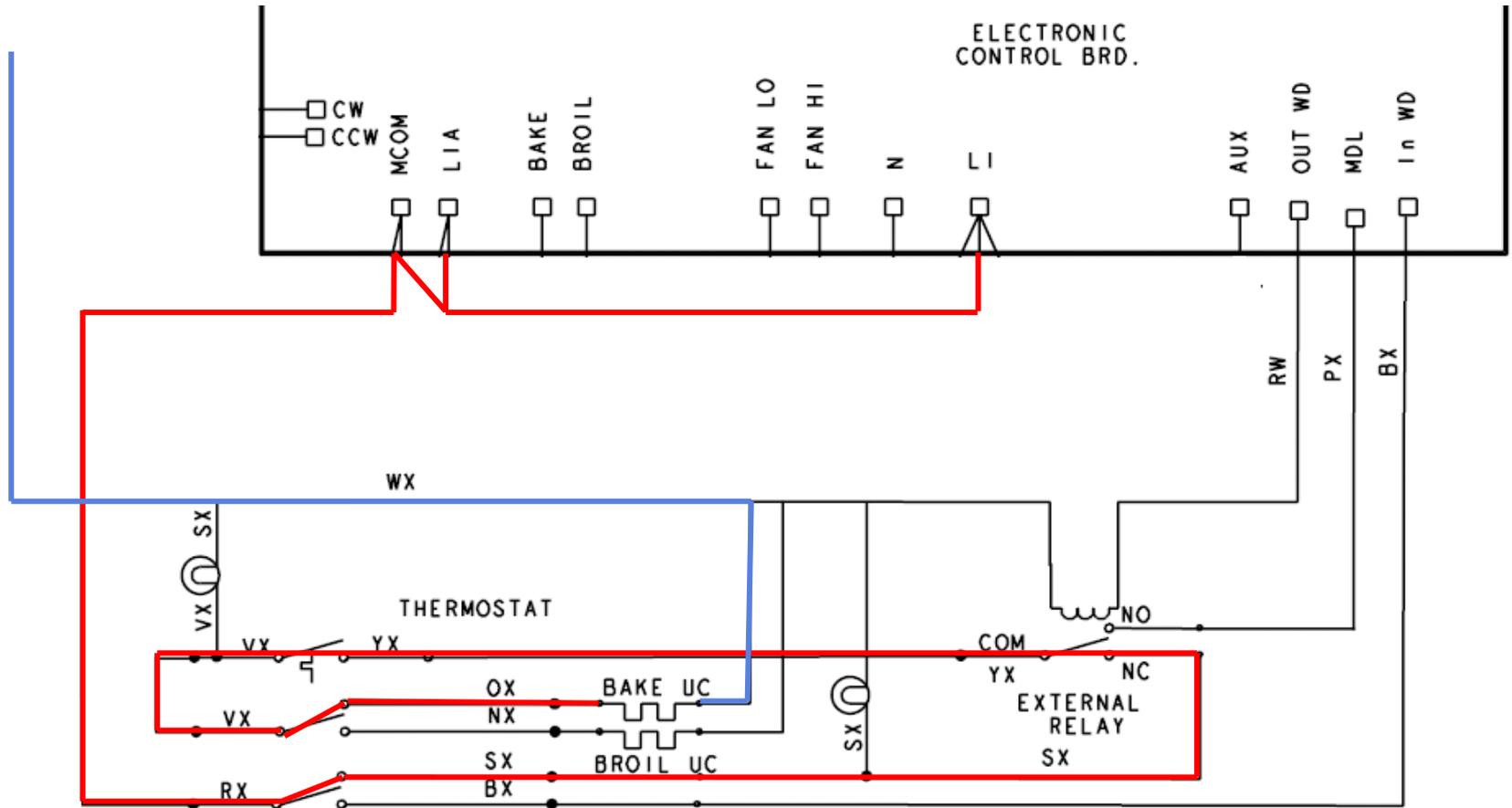
Upper Oven (DRT) Thermostat

The capillary tube routes into the back panel and passes through to the upper oven cavity where it is secured to the back wall with two spring clips.



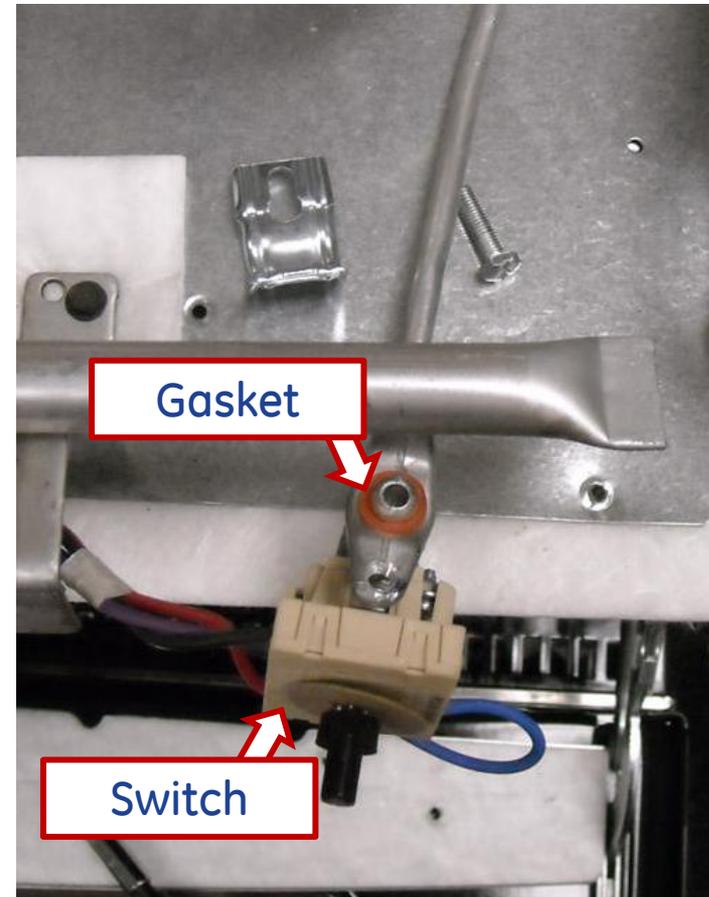
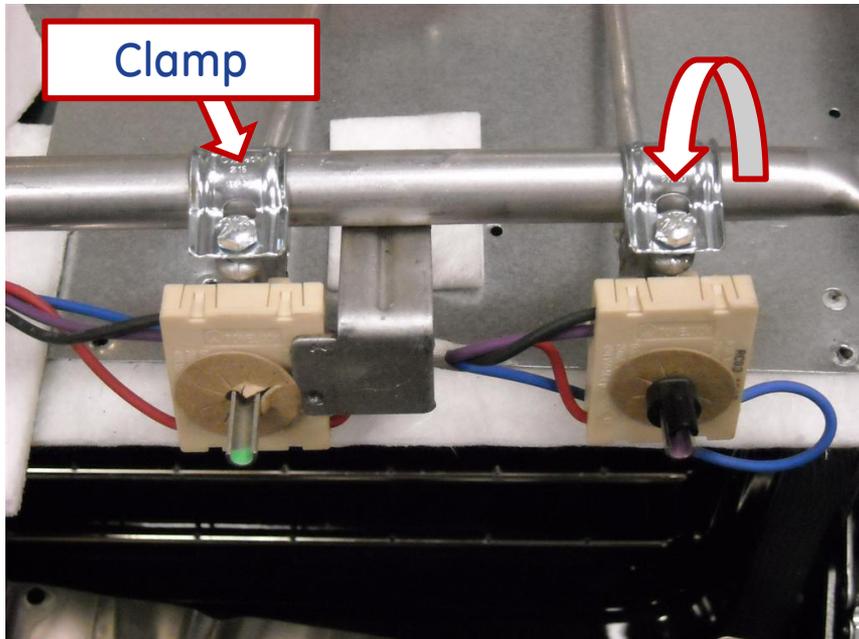
Upper Oven (DRT) Thermostat

The DRT is a hydraulic control thermostat. It receives L1 power from a jumper at the ERC L1. Line power is sent through the RX to SX wire contact and then through the External relay contact. The cycling contact is on the YX to VX wires. The VX to OX is closed for bake and VX to NX for broil.



Cooktop Burner Gas Valves

The cooktop burner valves are secured to the manifold pipe with a (saddle) clamp with a single screw for removal. The spark module switches are "D" keyed on the valve shaft.



ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS

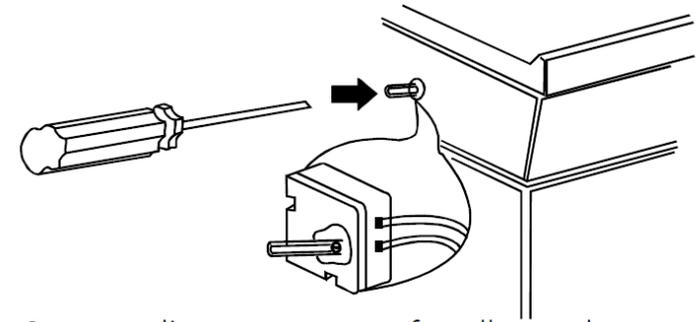
Low setting adjustments must be made with two other burners in operation on a medium setting. This procedure prevents the low flame from being set too low, resulting in the flame being extinguished when other burners are turned on.

A. Turn on all surface burners.

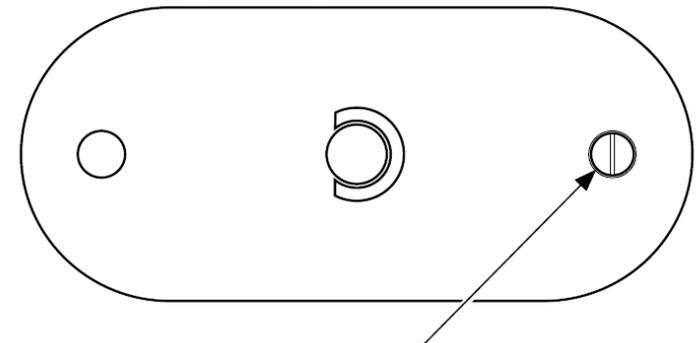
B. Turn the knob on the burner being adjusted to “LO” (LOW) or “SIM” (SIMMER).

C. Remove the knob and insert a small, flat blade screwdriver into the valve shaft as shown and turn clockwise to fully tighten down the bypass screw. Repeat for each screw. For the tri-ring burner, remove the knob and insert a small flat blade screwdriver into the small hole to the right of the valve shaft and turn down the bypass screw.

D. If flame appears too low or unstable, adjust valve bypass screw slowly (turn counterclockwise—CCW) until a stable flame exists for each burner. Remember two other burners must be turned on to medium.



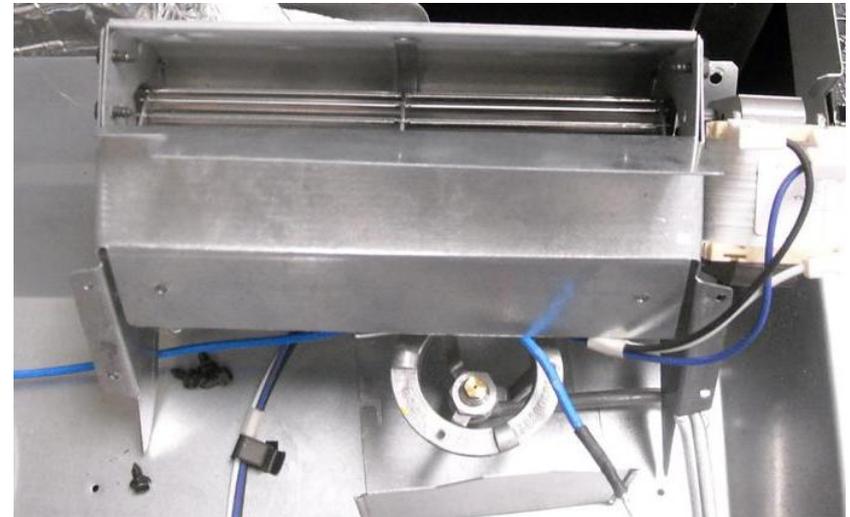
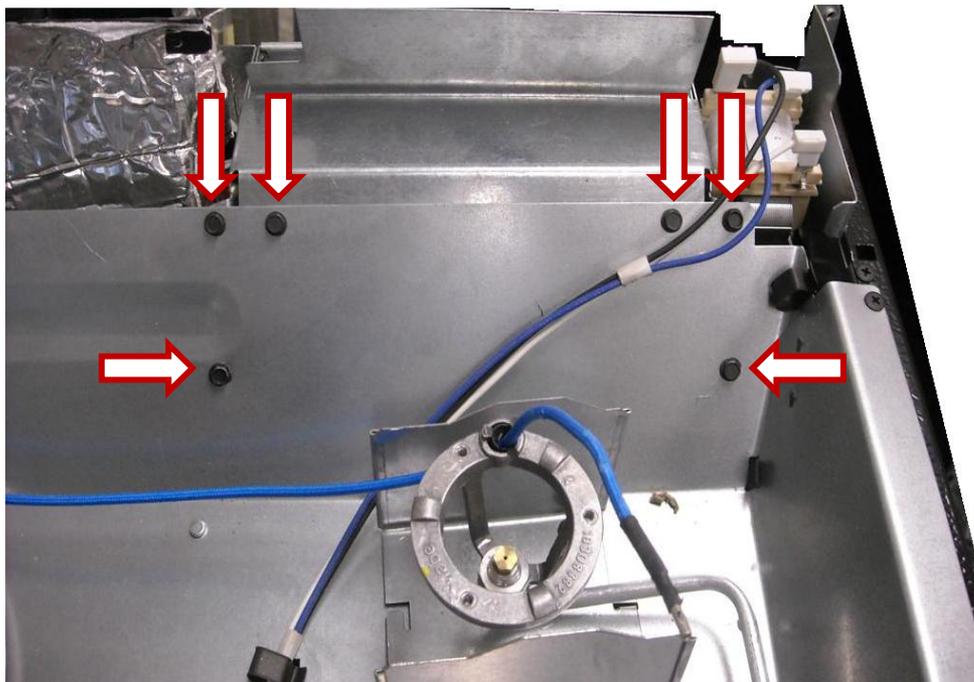
Center adjustment screw for all round burners except tri-ring.



Right adjustment screw for tri-ring and rectangle bridge burner (on some models)

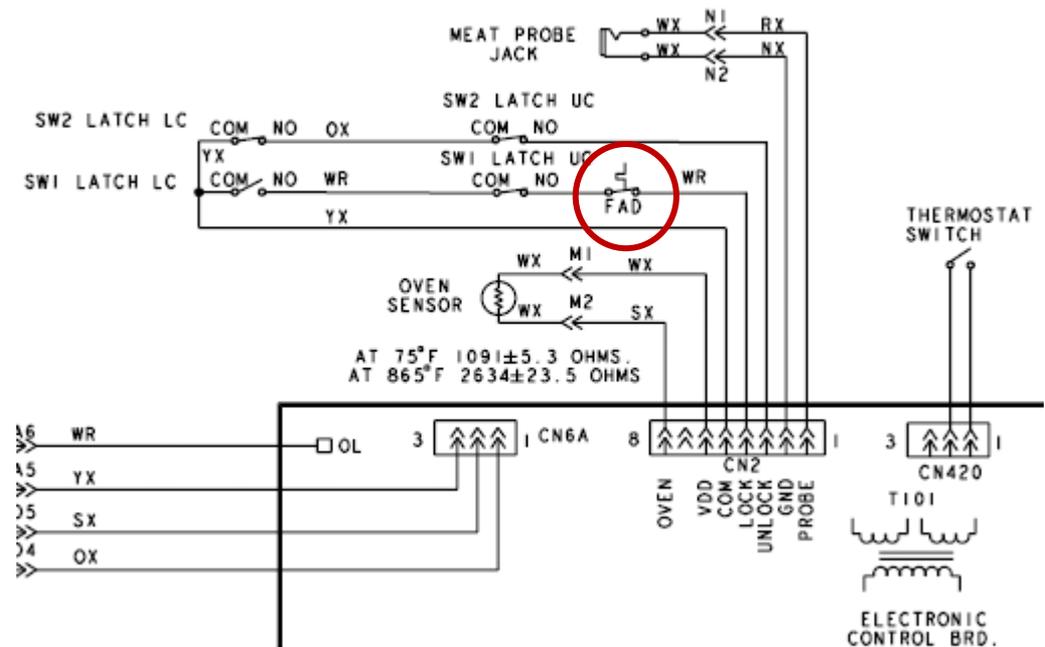
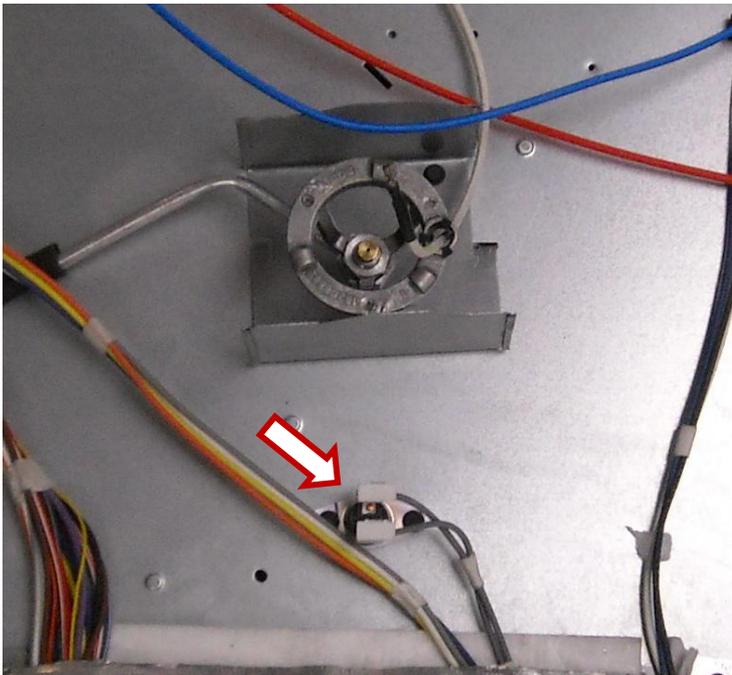
Cooling Fan – Café Models

On Café models – there is a squirrel cage cooling fan in the right rear corner of the cooktop. To service the fan requires removal of the cooktop. Once the cooktop is removed, remove the six ¼" Hex head screws that hold the fan housing and lift up to remove the fan assembly. The fan motor is controlled by the ERC and the oven sensor temperature. The fan is turned on when the oven cavity temperature exceeds 300 degrees.



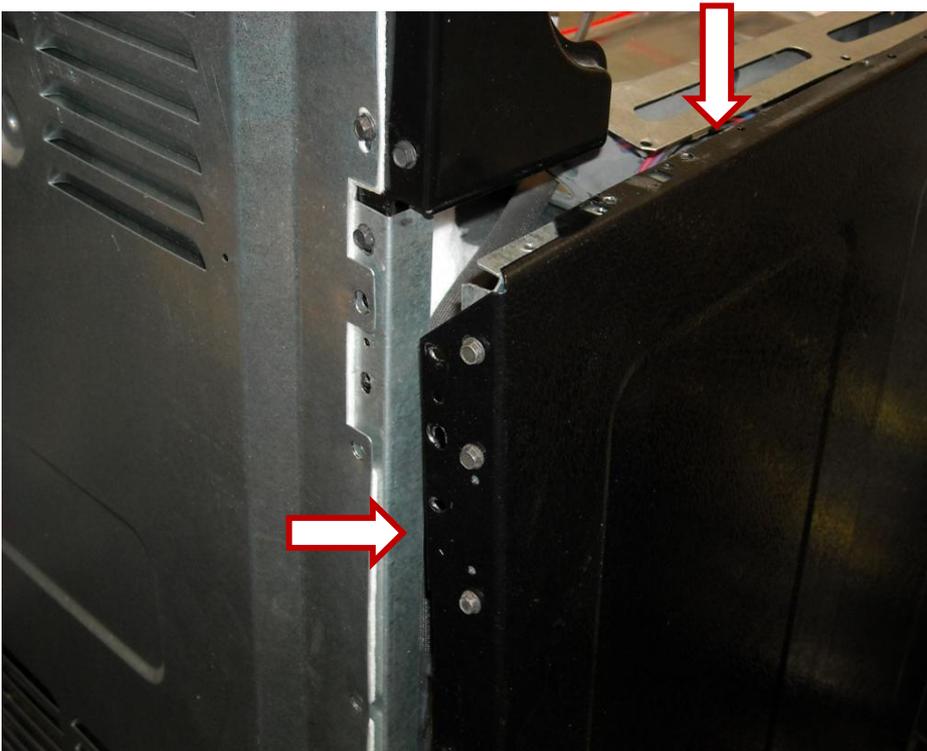
FAD – Café Models

On Café models with the cooling fan there is also a FAD (Fan Apparent Device). This thermostat will disable the ovens in an over temperature issue due to a cooling fan failure. The FAD is a self resetting thermostat that opens at 265°F and closes at 225°F. If either oven is terminating Self Clean before time out, check Fan and FAD operation.



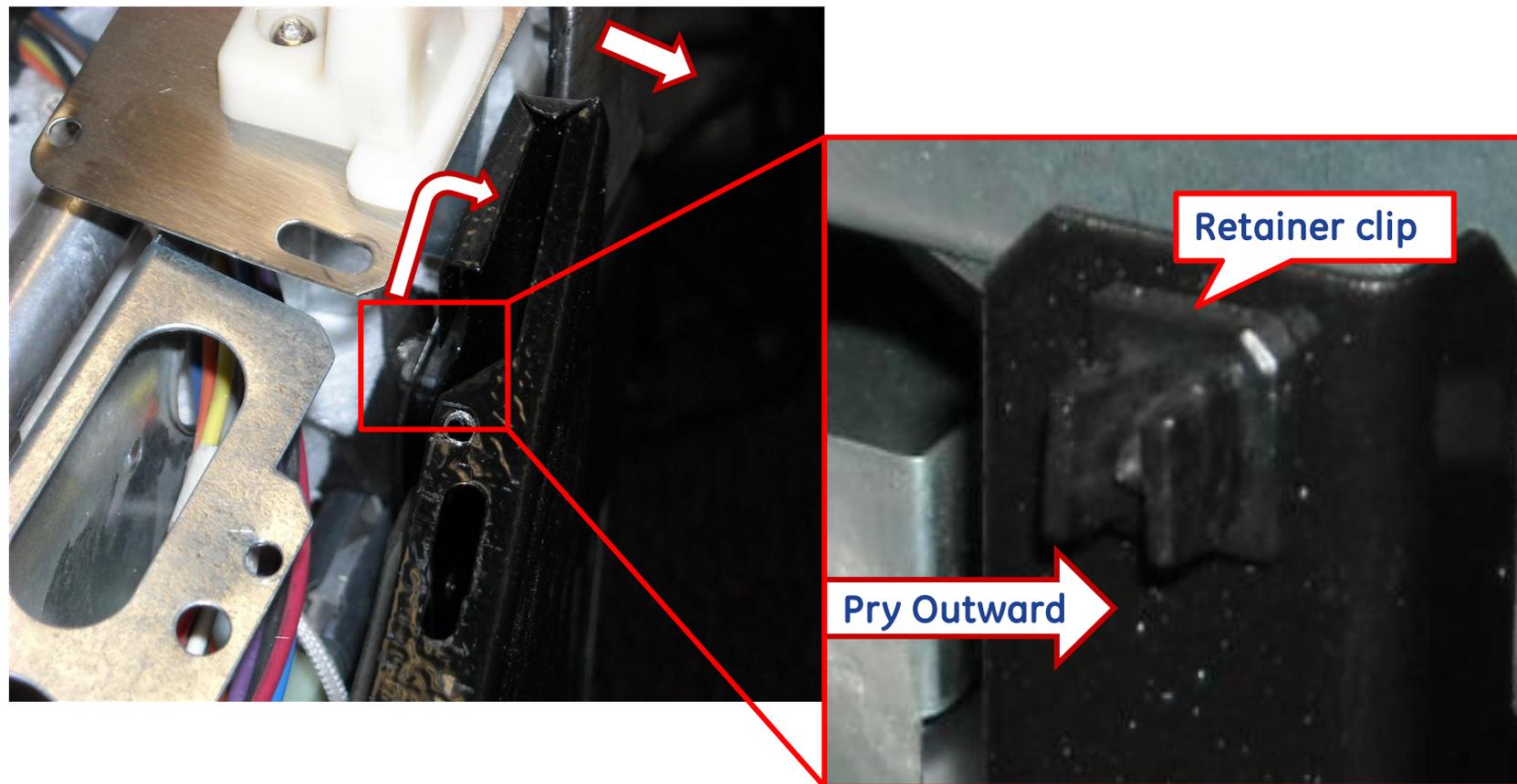
Side Panel Removal

There are several components that require the side panel to be removed. The lower oven self clean latch, cooktop gas cutoff valve, door hinge and an upper oven lockout relay. After removing the top and rear panel screws remove the single Phillips screw on the cavity front.



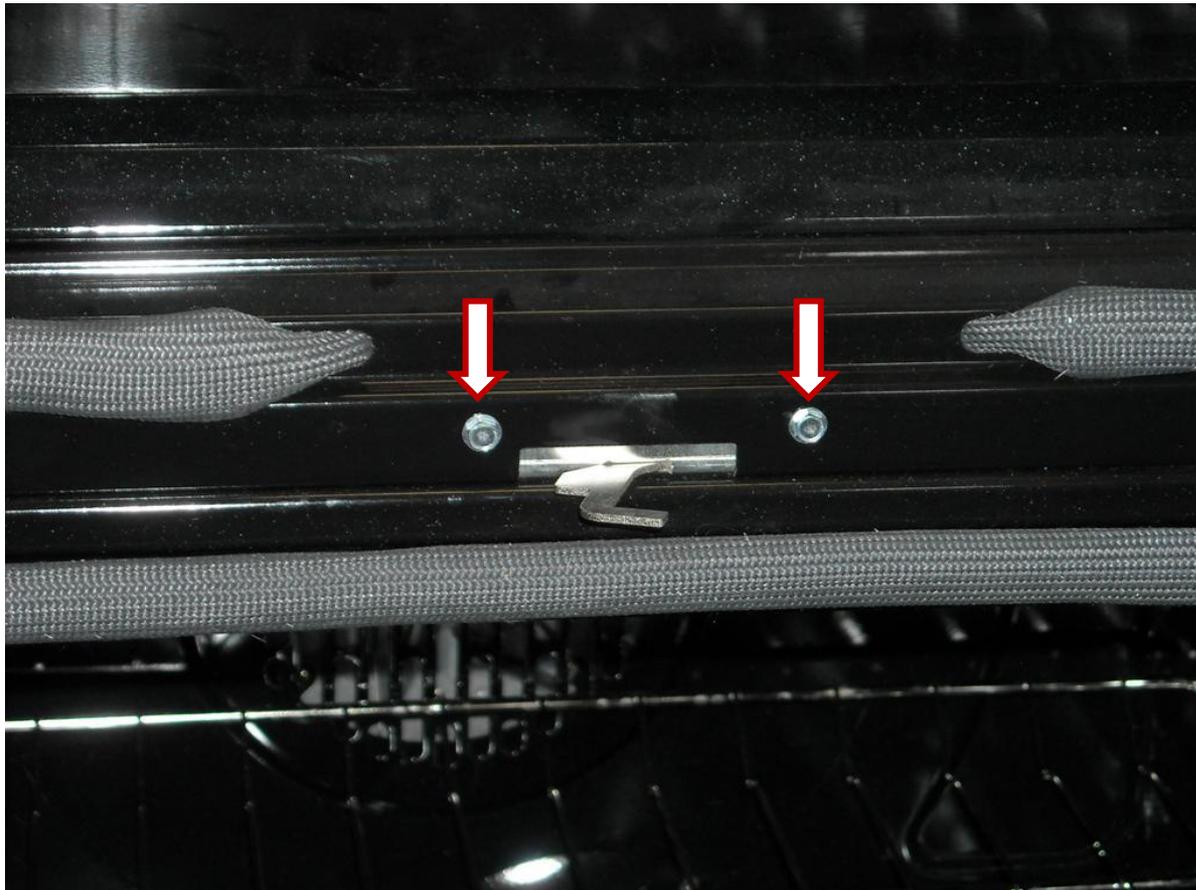
Side Panel Removal

Carefully swing the side panel away from the range, using a large blade screw driver pry out between the panel where it snaps onto the retainer clip while pulling out on the top front of the side panel.

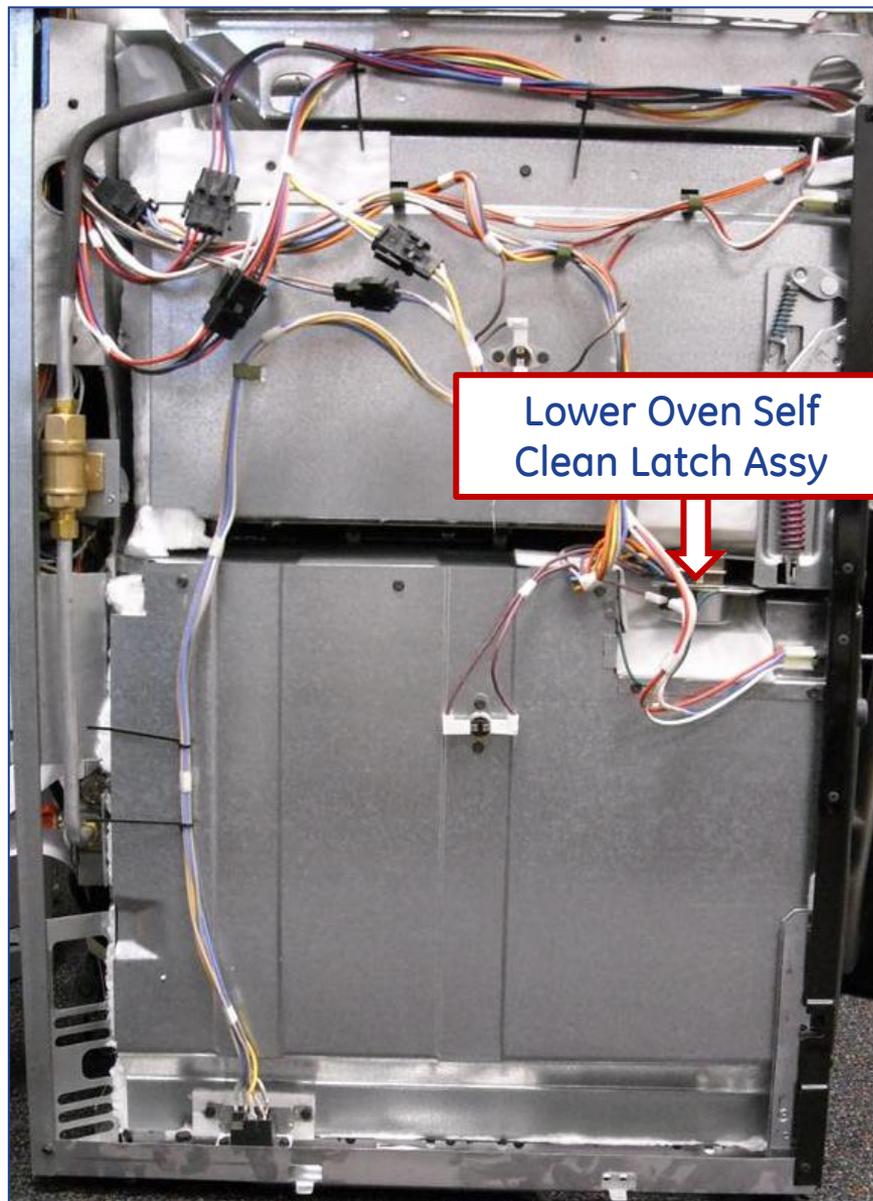


Lower Oven Latch

If the lower oven door should lock shut due to a latch failure, the two ¼" hex screws can be accessed and removed by opening the upper oven door. The latch catch can then be manipulated to release the door.



Lower Oven Latch Assembly

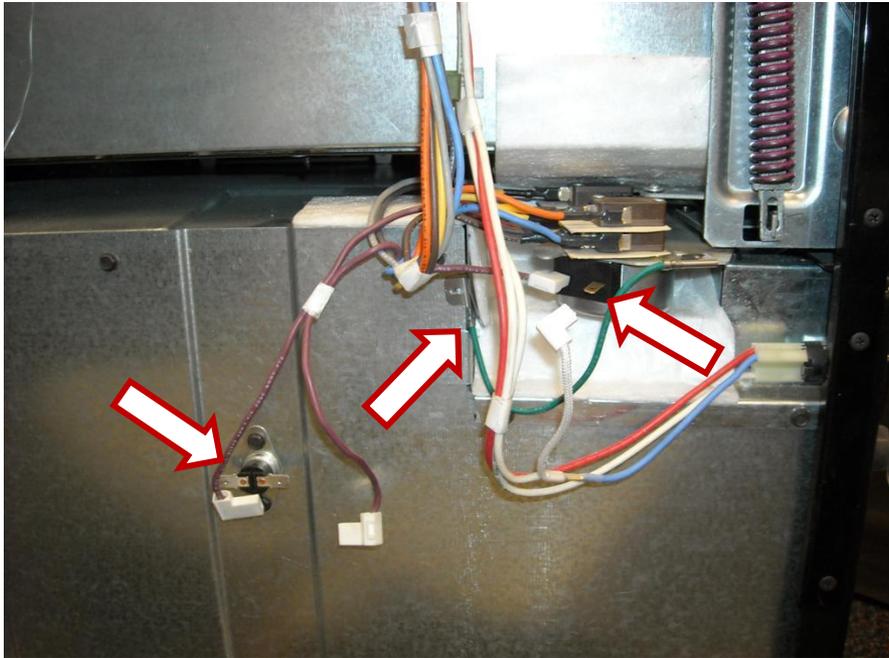


Lower Oven Latch Removal

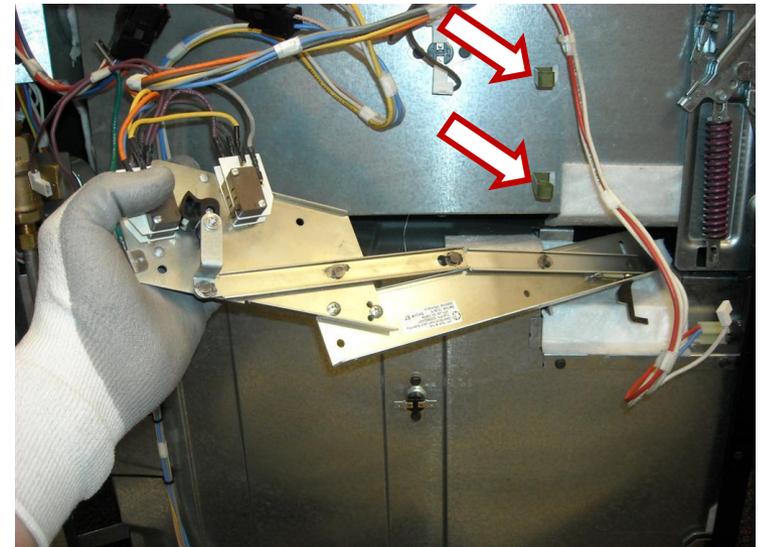
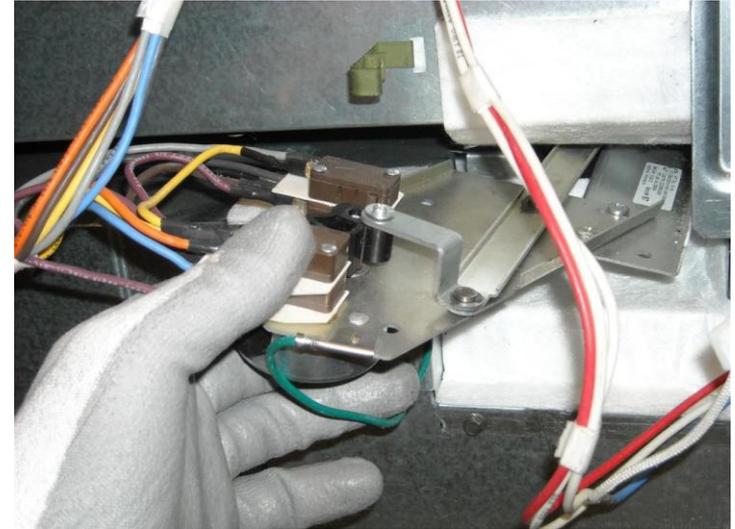
The latch is replaced through the LH side with the side panel removed.

Disconnect the wiring to the TCO and white wire that comes from the door switch to the latch motor, disconnect the ground wire. Remove the wire Bundle from the wire retainers.

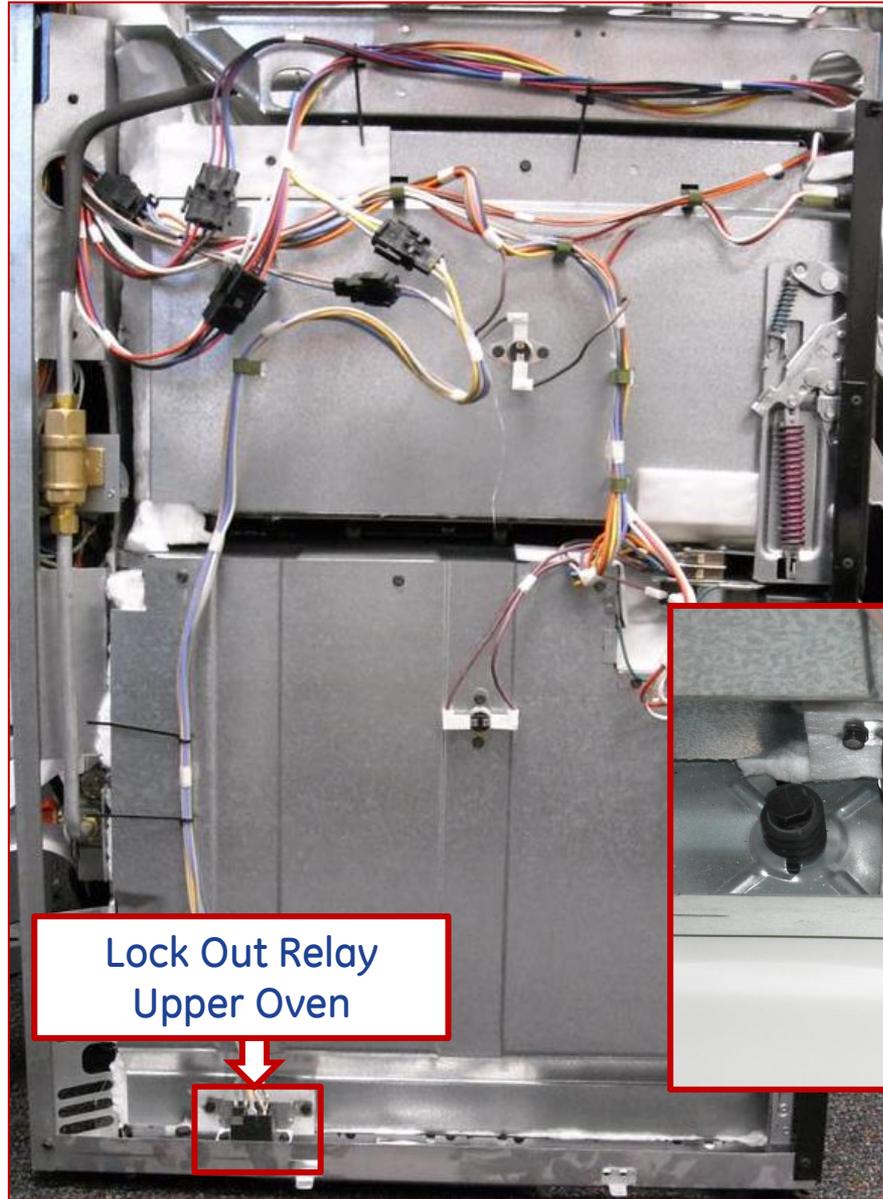
Pull the latch assembly back and out of the frame.



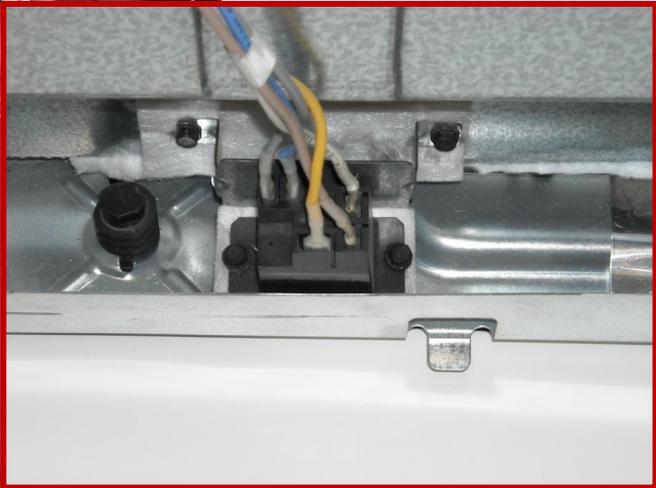
Transfer the wires one at a time from the old latch to the replacement latch.



Upper Oven – Lockout Relay

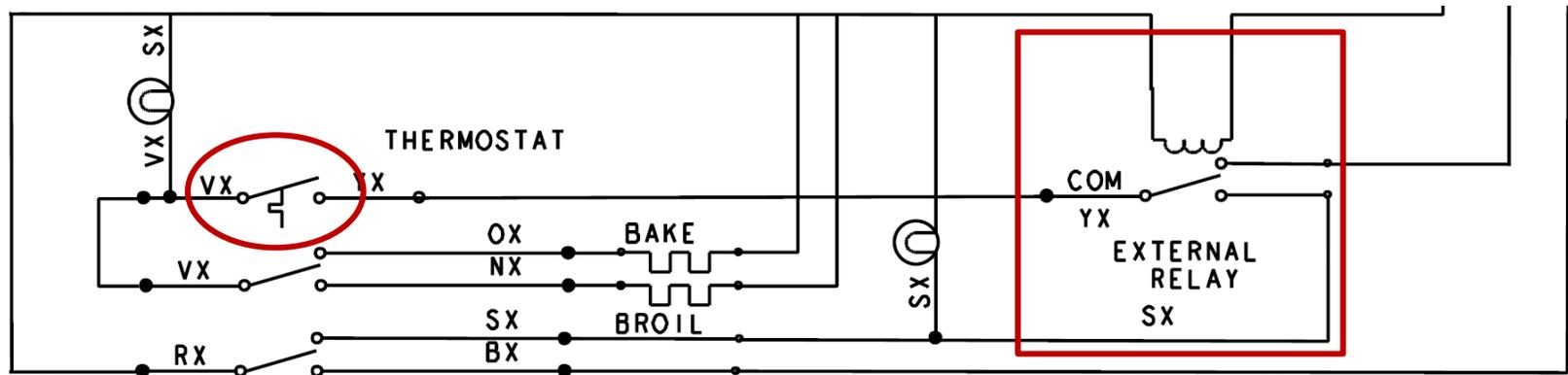
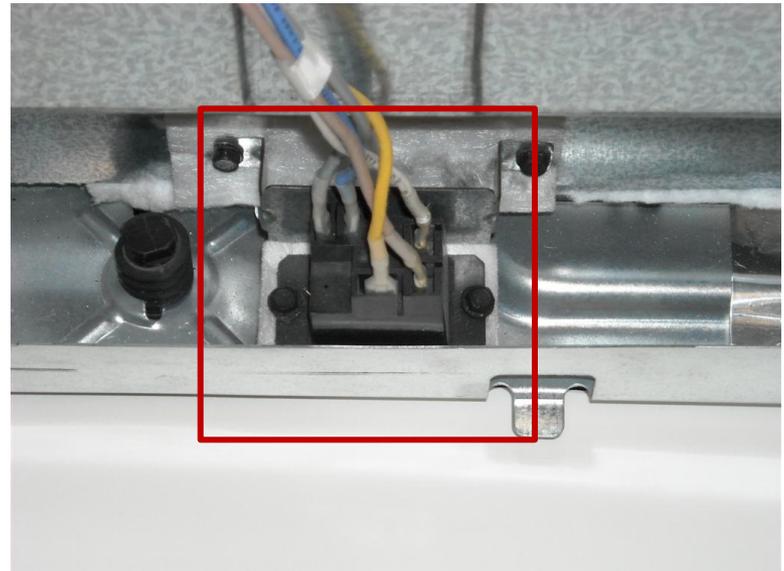


Lock Out Relay
Upper Oven



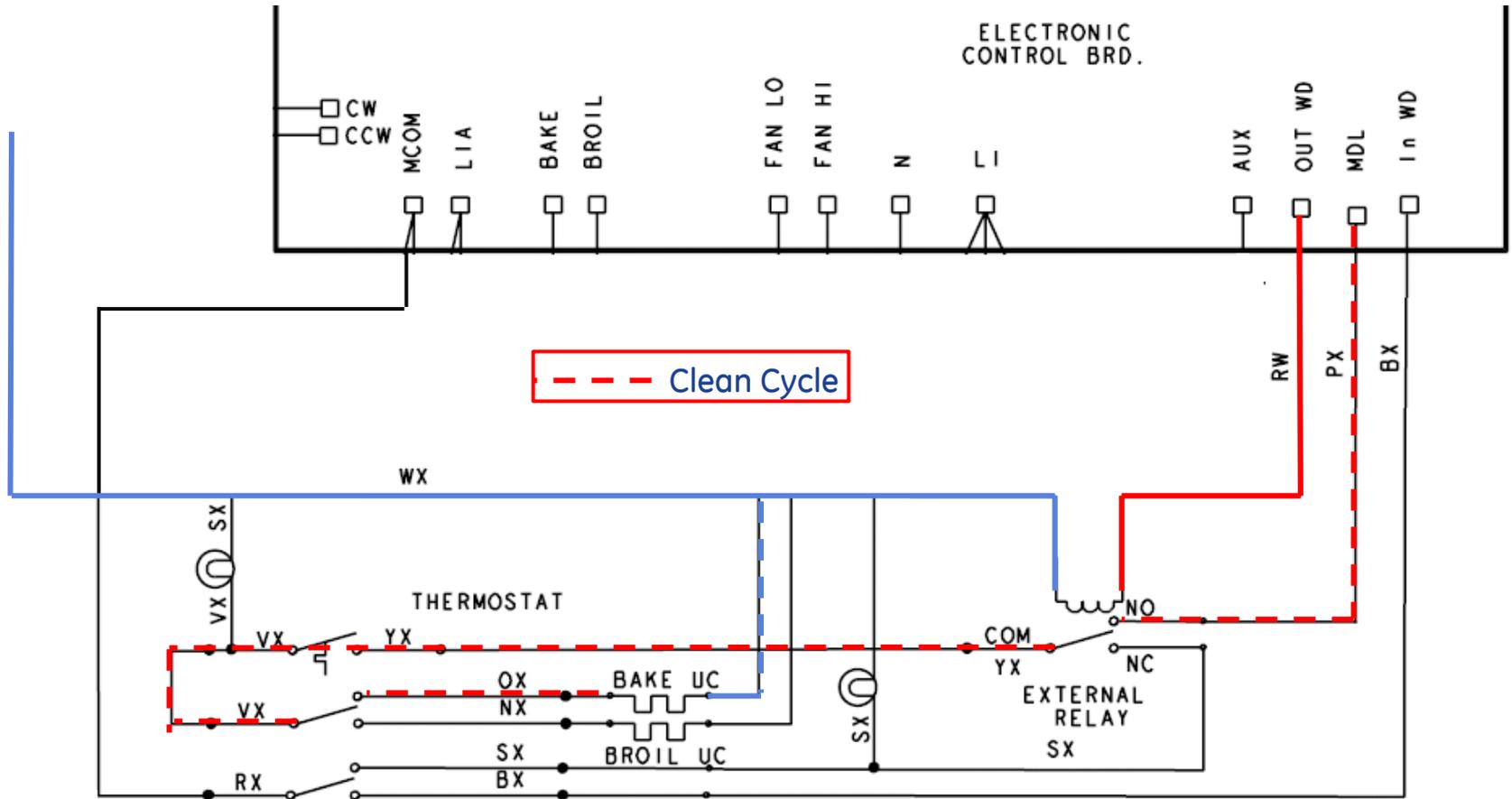
Upper Oven Lockout Relay

The upper oven uses a lock out relay that will disable the upper oven from operating when the lower oven is in self clean. When the lower oven is placed into clean the relay is activated by the ERC disabling the upper oven thermostat control. The ERC also uses this relay to terminate the upper oven self clean cycle at a preset 5 hour cycle.

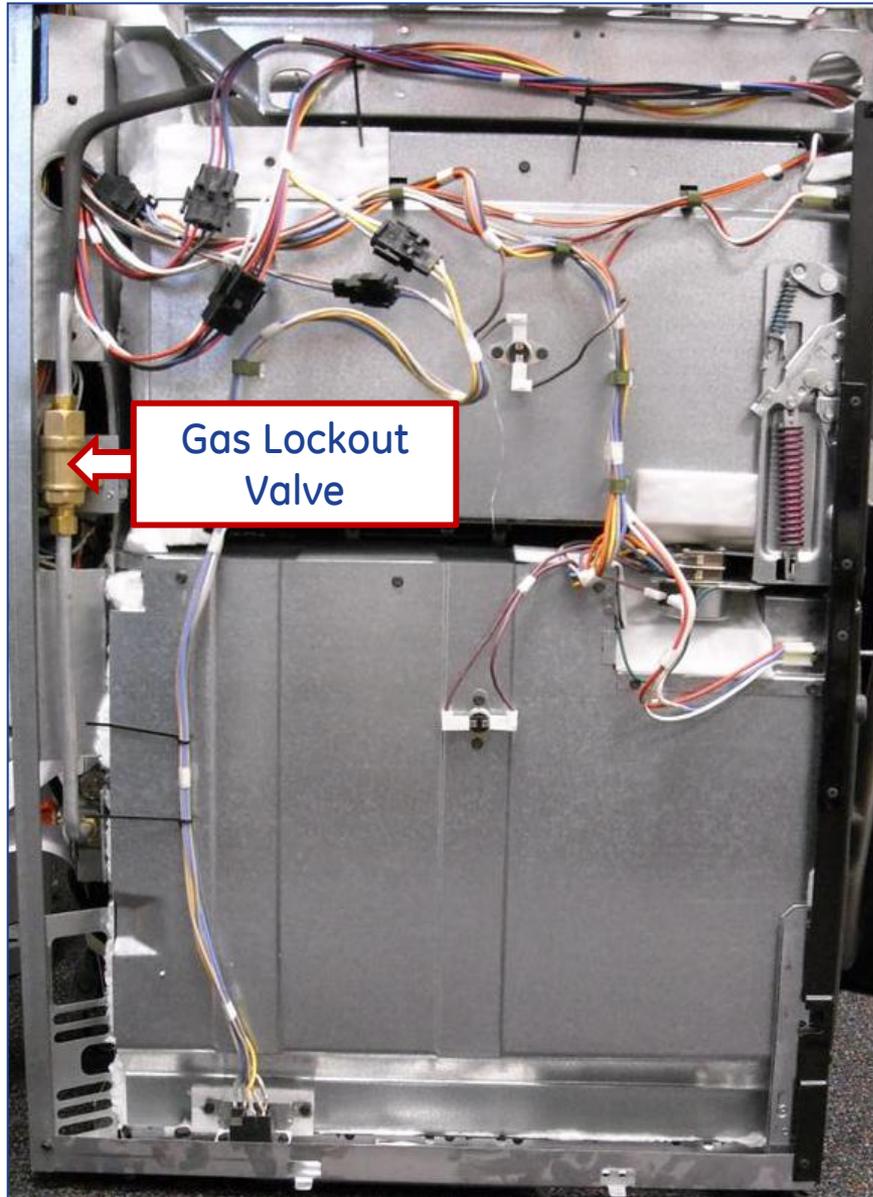


Upper Oven Lockout Relay

The ERC activates the lockout relay from the "OUT WD" terminal when in clean. When powered the relay opens the cycling contact circuit of the thermostat (NC contact). In the Upper Oven clean cycle the ERC powers the thermostat through the MDL terminal.

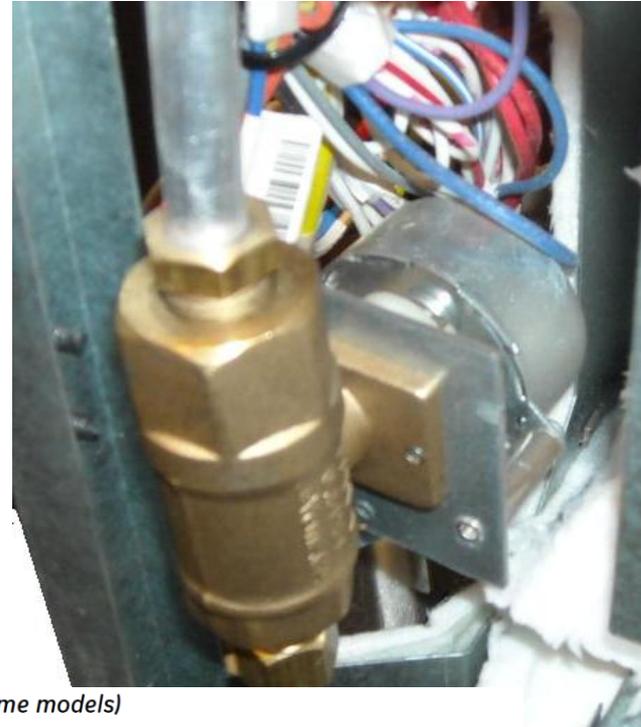


Cooktop Gas Lockout Valve



Gas Lockout Valve

These models also utilize a gas lock out valve which turns the gas off to the cooktop. This feature can be activated by the consumer through the ERC control and it is automatically activated during self clean.



Gas/Control Lockout (on some models)

Your control will allow you to lock out the surface burners, oven burners and control panel so they cannot be activated.

To lock/unlock the controls:

- 1 Turn all surface burners off.
- 2 Touch and hold the **Gas/Control Lockout** pad for 3 seconds until the display shows **LOC ON**.
- 3 To unlock the control, touch and hold the **Gas/Control Lockout** pad for 3 seconds until the display shows **LOC OFF**.

When this feature is on and the touch pads are touched, the control will beep and the display will show **LOC ON**.

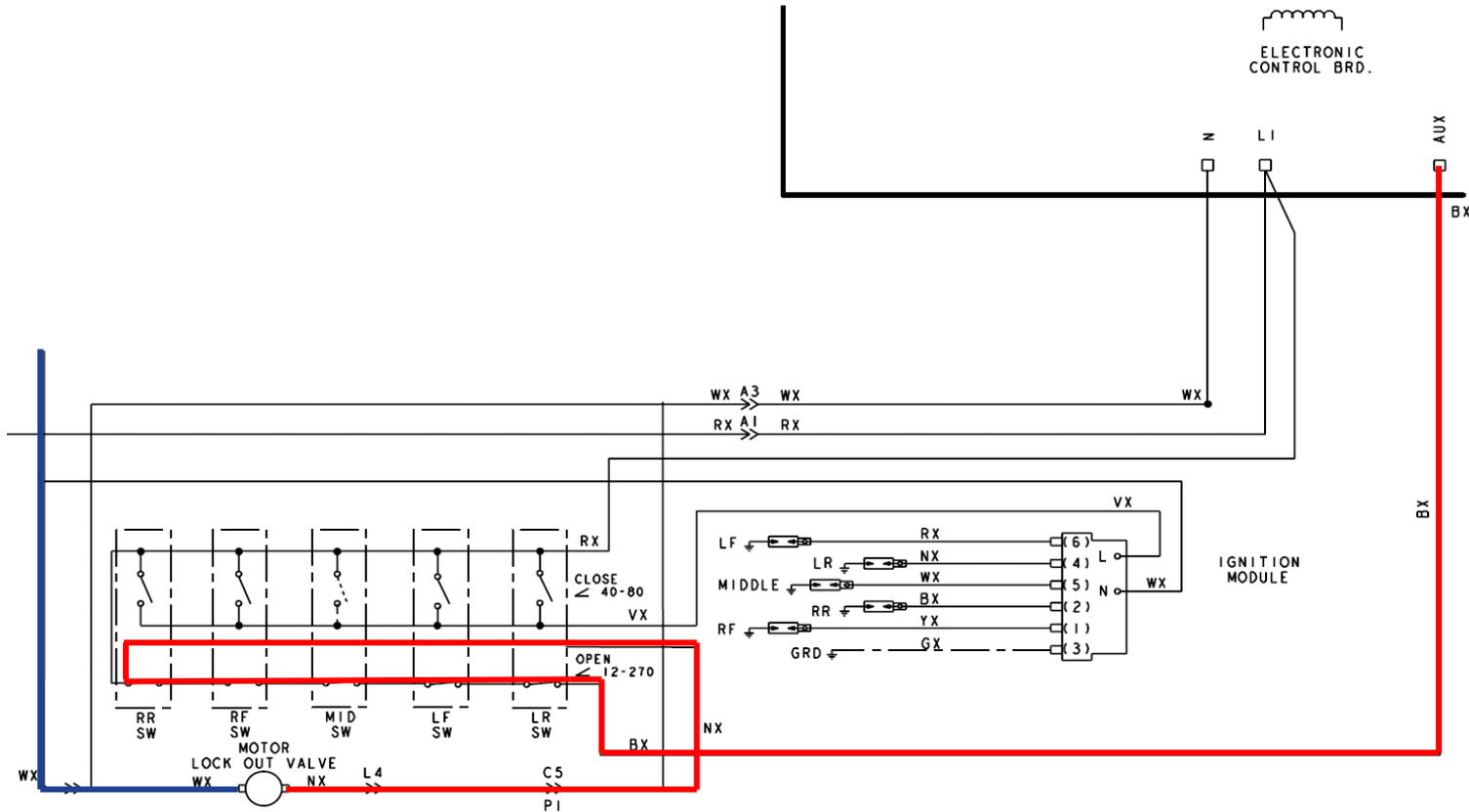
- The gas/control lockout mode affects all controls. No controls will work when this feature is activated.
- The adjustment will be retained in memory after a power failure.



GE imagination at work

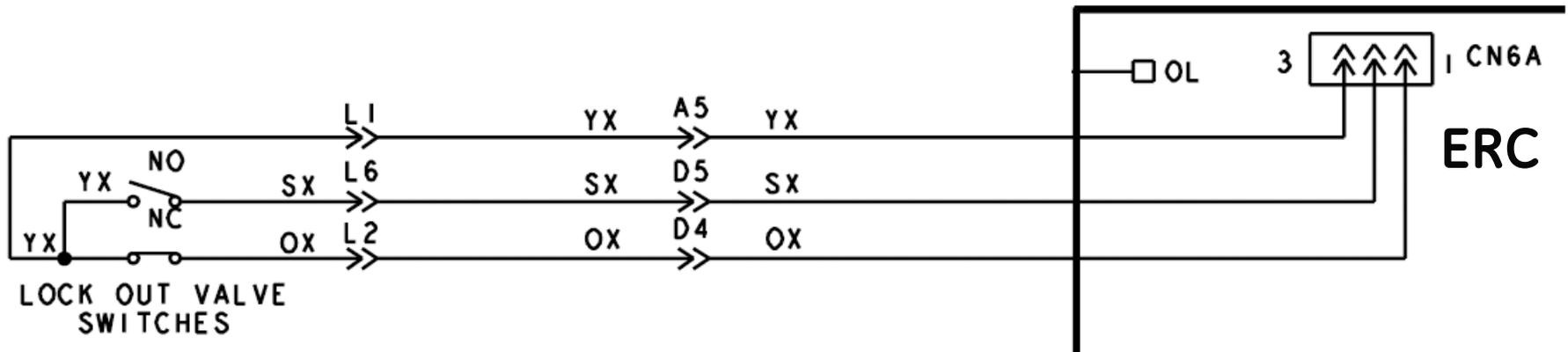
Gas Lockout Valve

The gas lockout function is activated by the ERC when selected by the consumer or when a Self Clean cycle is activated. The Lockout valve will NOT operate if a surface burner is in the on position. Each burner switch must be in the open (OFF) position state to complete the gas lockout function. The ERC AUX terminal sends power down to the surface burner switches and when ALL are closed (burners off) the lock out motor runs.



Gas Lockout Valve

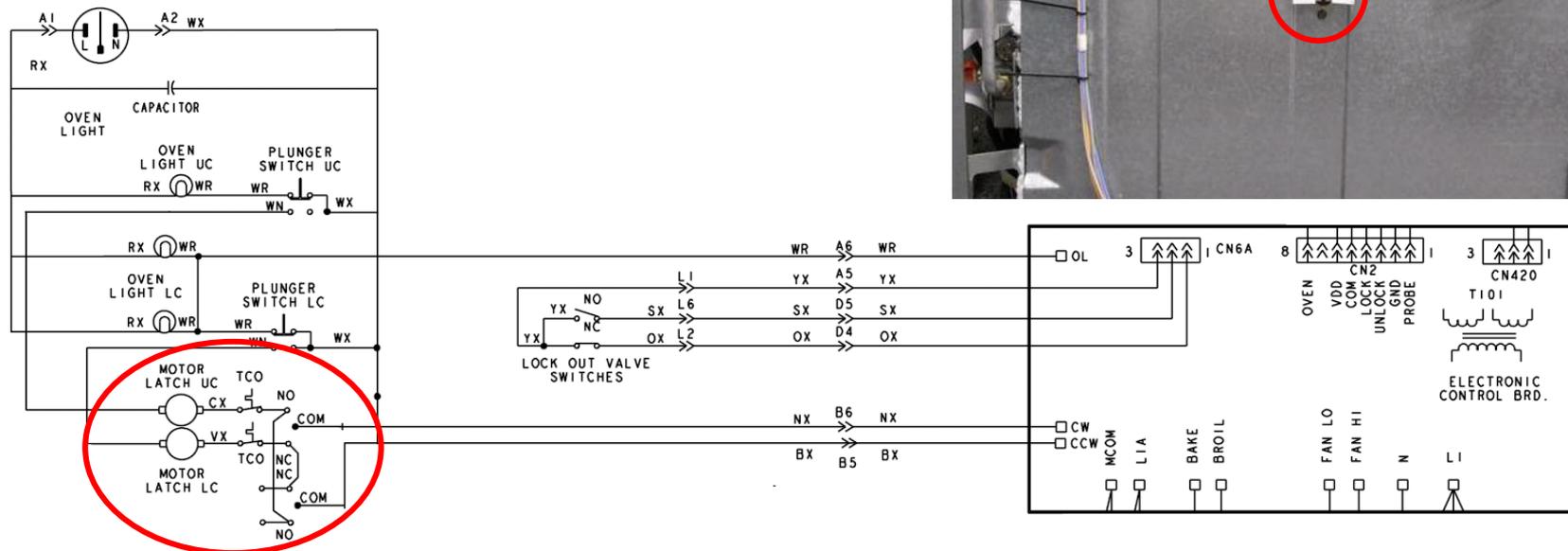
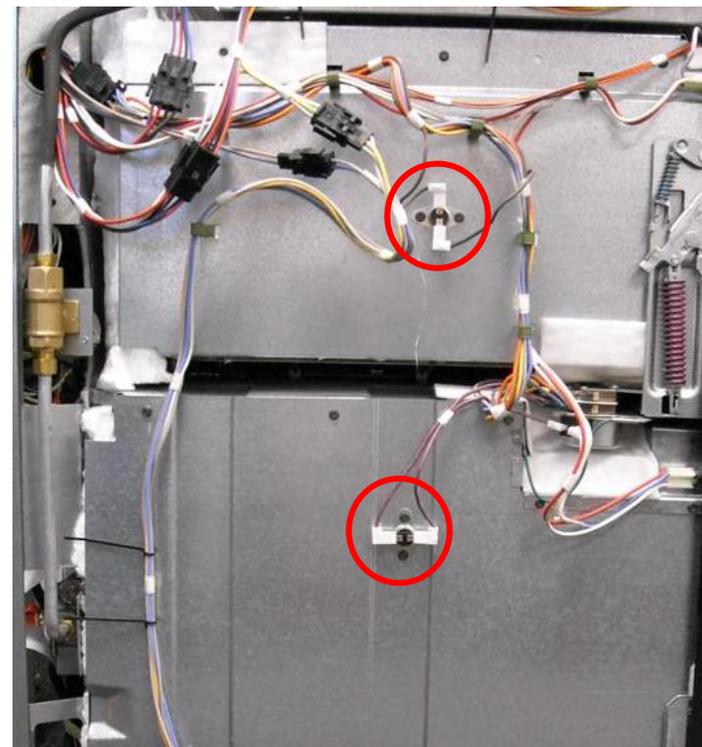
The gas lockout valve incorporates two positioning switches to allow the ERC to know the position of the lockout valve. Yellow to Orange closes when the valve is open and allowing gas flow to the cooktop. This switch opens and Yellow to Silver close when the valve is closed.



Loss of the Yellow to Orange contact will cause the lockout motor to run continuously and **LOC** will flash in the ERC display. Loss of the Yellow to Silver will cause the lockout motor to run continuously when Lock Out or Clean is selected; **LOC** will flash in the display. **LOC** will display steady when the cooktop is locked out.

Cavity TCO's – All Models

Both upper and lower oven cavity TCO's (Thermal Cut Outs) are wired in series between the latching motors and the ERC. If either TCO opens during a clean cycle, the cycle will terminate and the ERC will return to TOD (Time Of Day). If either TCO is open at the start of a clean cycle; the ERC will beep until the cancel button is pressed, no "F" code will be displayed. The error code will be logged into the ERC Memory and can be retrieved in diagnostic mode. Both TCO's are rated 176° F open, 158° F close.



Self Clean Sequence of Operation

When the lower oven is placed into clean mode,

1. The gas lockout valve rotates to shut off the cooktop gas, returns signal to ERC.
2. The lower oven latch locks the door , returns signal to ERC.
3. The upper oven latch locks the door , returns signal to ERC.
4. The upper oven lockout relay is activated , returns signal to ERC.
5. The cooling fan is turned on. (Café models)
Clean time can be set from 3 to 5 hours, default is 4 hours.

When the cycle is complete,

1. The lower oven unlocks , returns signal to ERC.
2. The upper oven unlocks , returns signal to ERC.
3. The gas lockout rotates to allow gas flow to the cooktop , returns signal to ERC.

The upper oven follows the same sequence, the cycle time is fixed at 5 hours.

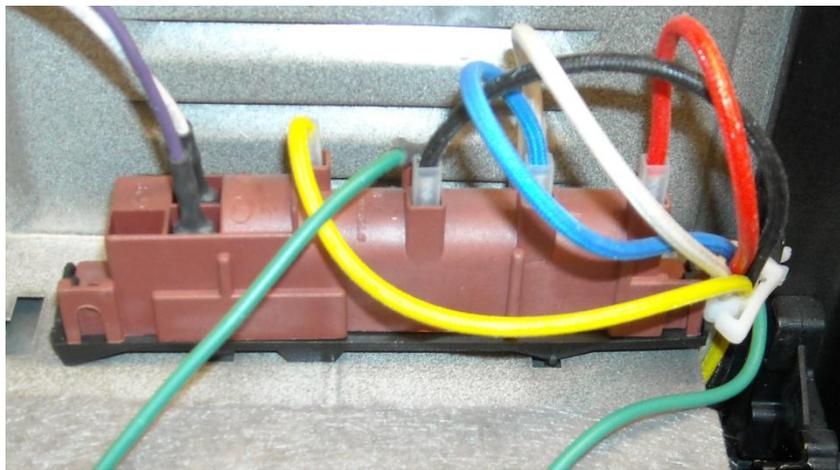
The spark module remains active but the burners will not light during clean.

Note: if any of these sequences fail; the ovens will NOT self clean.

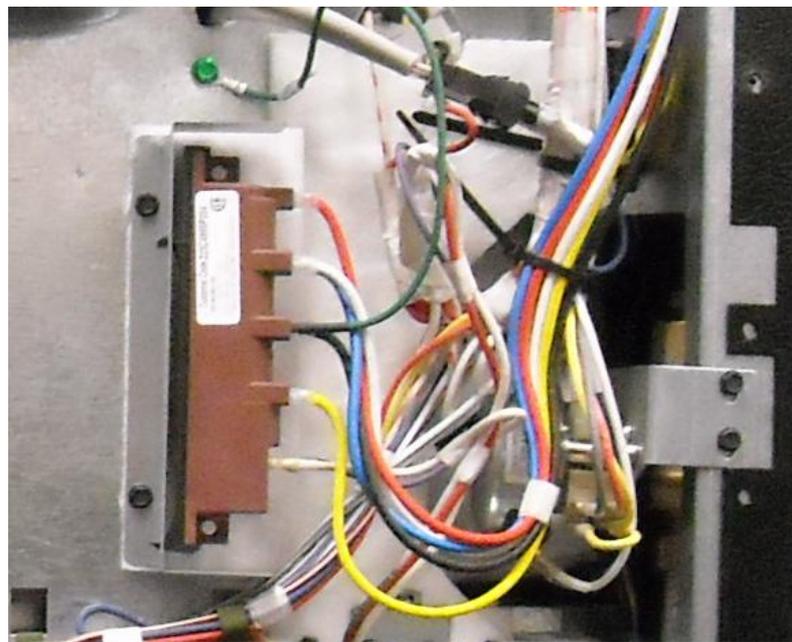
Spark Module Location

The spark module on the Profile & GE models is located in the control panel. On Café models the module is located on the back of the unit adjacent to the gas lockout valve. When any surface burner is lit all igniters spark.

GE & Profile

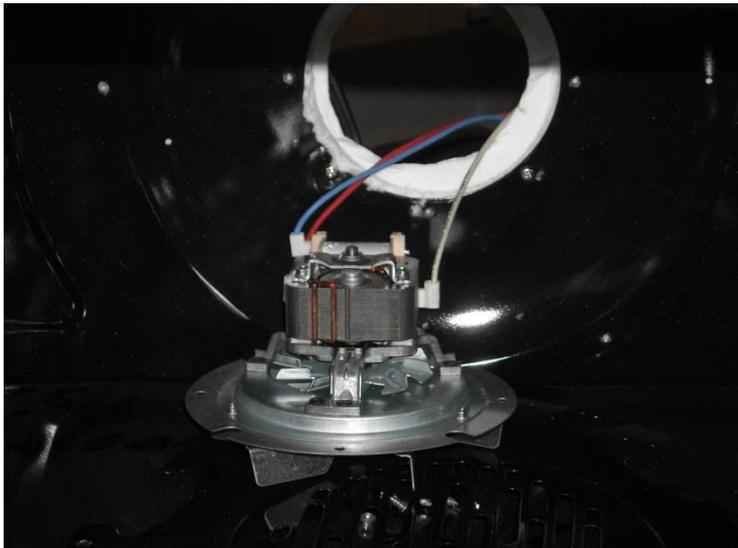
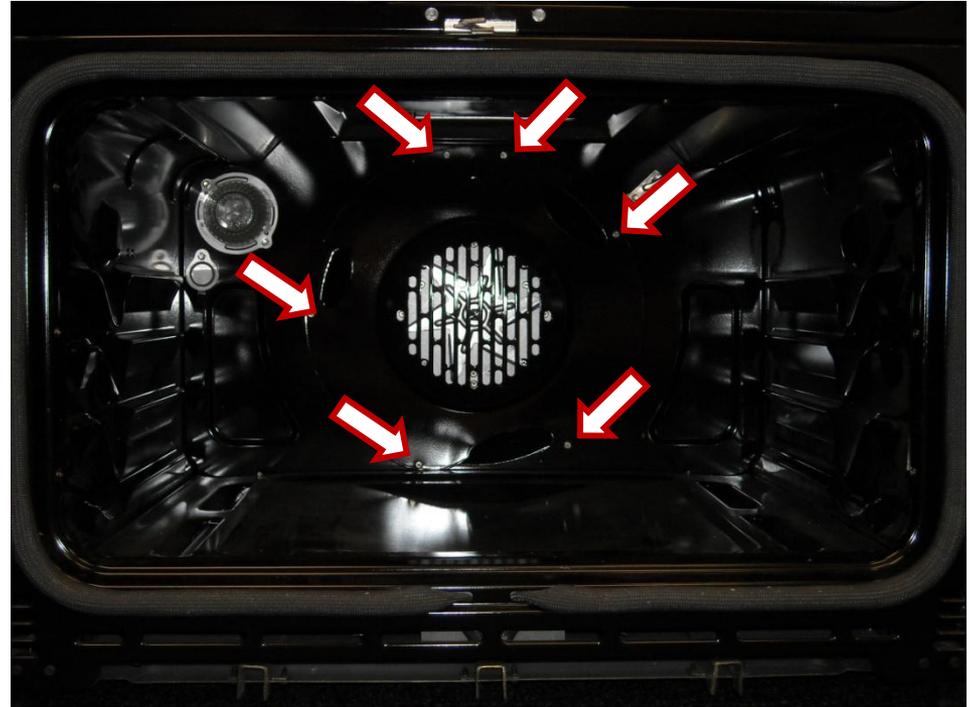


Café



Convection Fan Motor

The convection fan motor is front serviceable. Remove the 6 Phillips screws from the cover. Remove the fan blade and pull the motor into the oven cavity. Remove the ¼" hex screws that attach the motor to the mounting plate.



Bake & Broil Burners

The bake and broil burner orifices no longer allow for adjustment.

When the unit is converted for LP gas, new orifice hoods need to be installed.

Without an adjustment, the hood must be replaced if there are combustion issues. But, this change eliminates the possibility of damage to the orifice hood needle valve by the installer.

⚠ WARNING

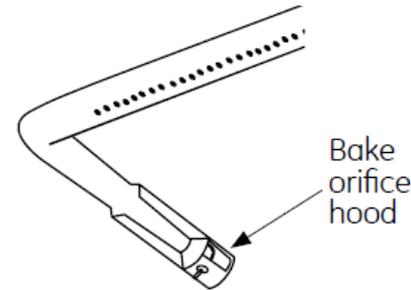
The following adjustments must be made before turning on the gas to the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

BAKE BURNER ORIFICE

1. Remove oven door, drawer, oven bottom, and burner. The lower burner orifice hood is located behind the drawer (on some models a metal shield must be removed). Some models will have a cover over the burner that will need to be removed.
2. To convert to LP, replace orifice hood with LP hood supplied in kit with range.

NOTICE:

Save these orifices for future conversion back to natural gas.



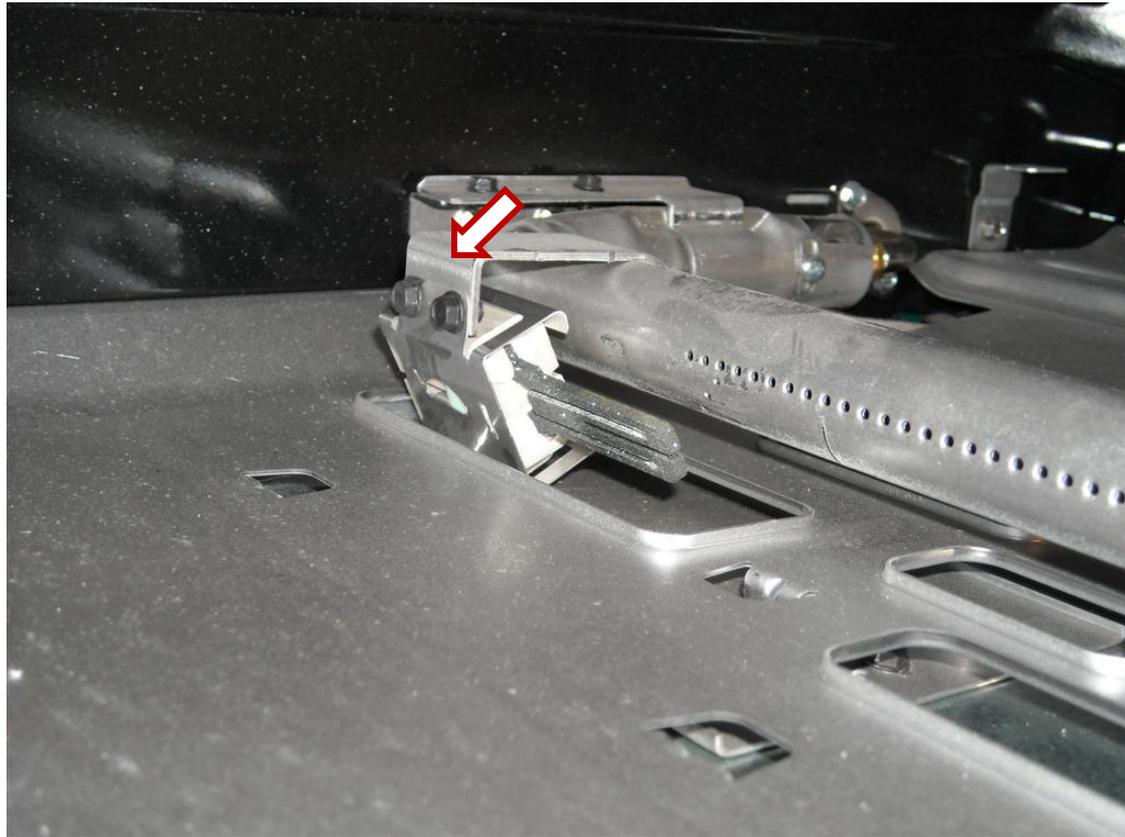
NOTICE:

This product cannot be converted to LP by adjusting the orifice hood. The hood must be replaced for LP.



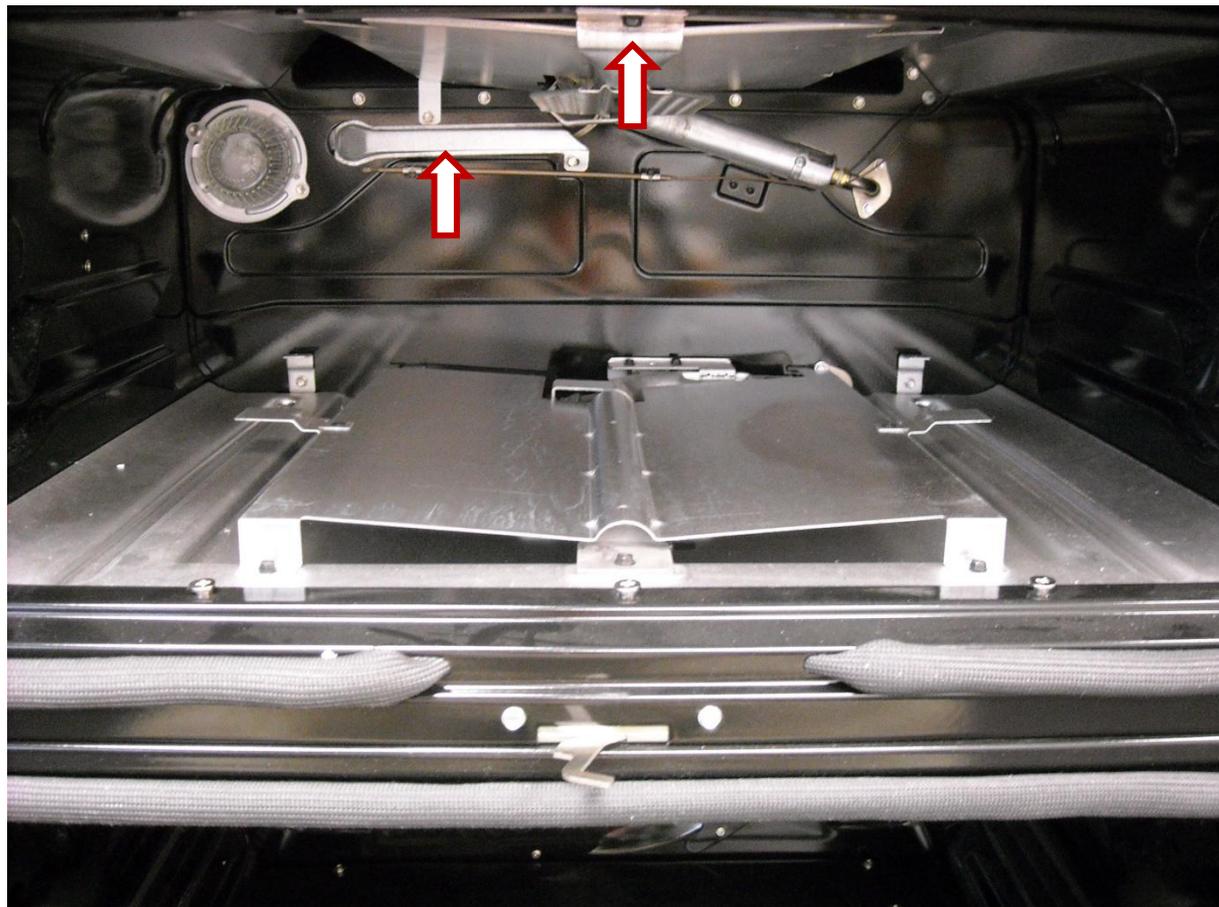
Bake & Broil Burners

The bake burners utilize a non-caged glow bar igniter. Be sure to use the proper replacement, these are NEW igniter parts, the wiring harness' are longer. The igniter is secured to the burner bracket with two ¼" hex screws. To access the harness plugs requires removal of the oven back panel. Glow bar amperage is approximately 4 amps. The upper oven glow bar is caged since it is open to the oven cavity.



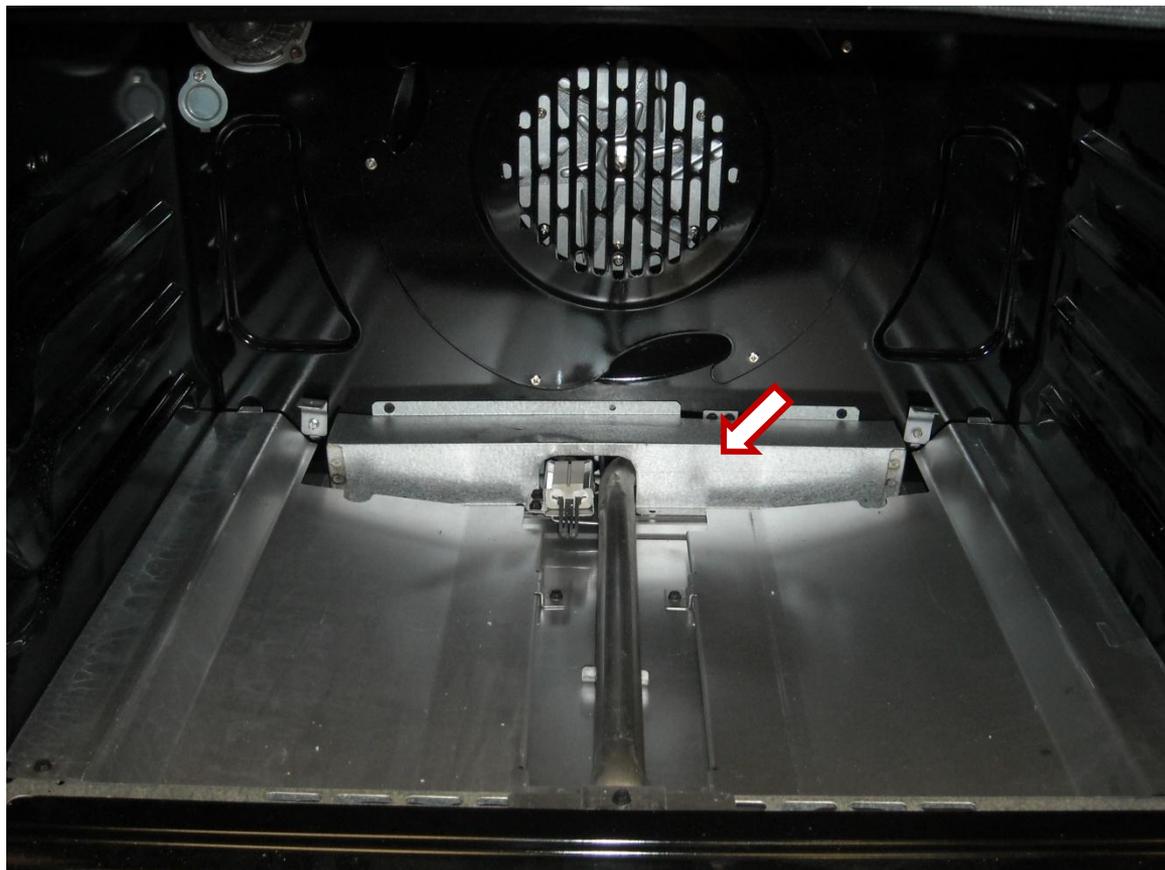
Bake & Broil Burners

The upper oven burner is secured at the top front of the cavity and can be removed by a single ¼" hex screw. The Igniter wiring is run behind the left hand cover also secured by a single ¼" hex screw. .



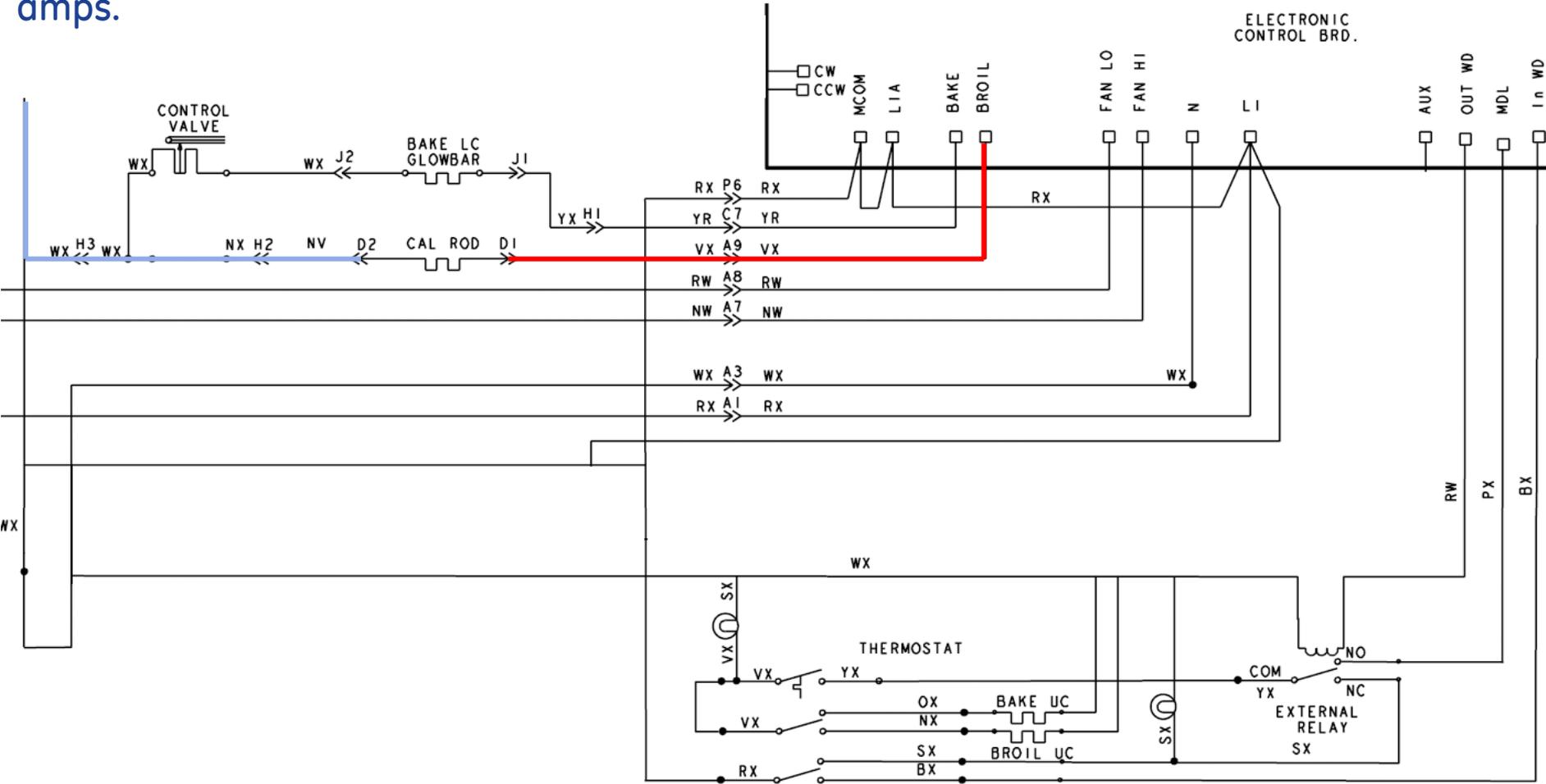
Bake & Broil Burners

The lower oven bake burner can be removed by removing a rear wall cover and following the same procedure for the upper oven burner.

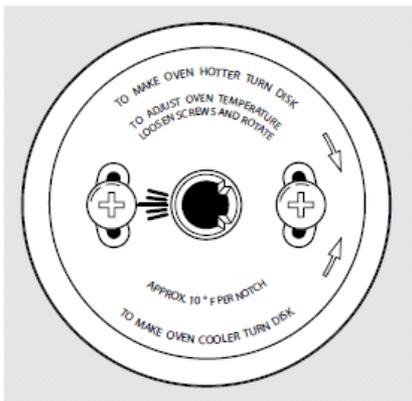


Café Lower Oven Broil Unit

Café' models utilize an upper broil calrod. The ERC closes the broil relay sending 120 volts to the element. The element resistance is 12 ohms and draws approximately 10 amps.



Adjust the oven thermostat—Do it yourself!



Back of Lower Oven Knob
(Appearance may vary.)

1 Pull the **OVEN CONTROL** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.

2 With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.

To raise the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.

To lower the temperature, move the top screw toward the left.

Each click will change the oven temperature approximately 10°F. (Range is $\pm 30^\circ\text{F}$. from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

3 After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.

4 Re-install knob on range and check performance.

To Adjust the Lower Thermostat

1 Touch the **Bake** and **Warm** pads at the same time for 3 seconds until the display shows **SF**.

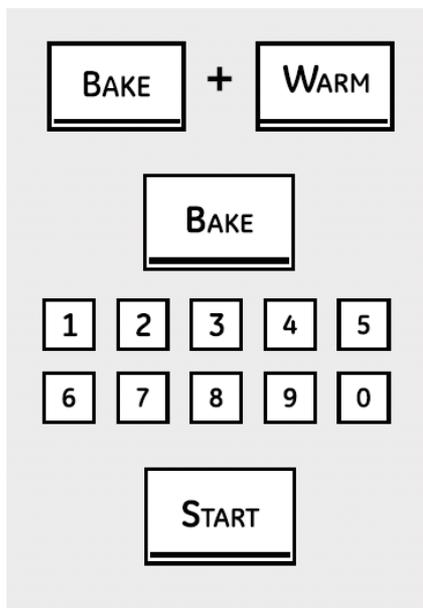
2 Touch the **Bake** pad. A two-digit number shows in the display.

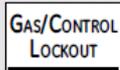
Touch **Bake** once to decrease (-) the oven temperature, or twice to increase (+).

3 The oven temperature can be adjusted up as much as 35°F or down as much as 35°F. Touch the number pads the same way you read them. For example, to change the oven temperature 15°F, touch 1 and 5.

4 When you have made the adjustment, touch the **Start** pad to go back to the time-of-day display. Use your oven as you would normally.

NOTE: The thermostat adjustment for Baking will also affect Convection Baking or Convection Roasting.





**GAS/CONTROL
LOCKOUT**

Gas/Control Lockout (on some models)

Your control will allow you to lock out the surface burners, oven burners and control panel so they cannot be activated.

To lock/unlock the controls:

- 1 Turn all surface burners off.
- 2 Touch and hold the **Gas/Control Lockout** pad for 3 seconds until the display shows **LOC ON**.
- 3 To unlock the control, touch and hold the **Gas/Control Lockout** pad for 3 seconds until the display shows **LOC OFF**.

When this feature is on and the touch pads are touched, the control will beep and the display will show **LOC ON**.

- The control lockout mode affects all controls. No controls will work when this feature is activated.
- The adjustment will be retained in memory after a power failure.



9 0
CONTROL LOCKOUT

Control Lockout (on some models)

Your control will allow you to lock out the touch pads so they cannot be activated when touched or cleaning the glass panel.

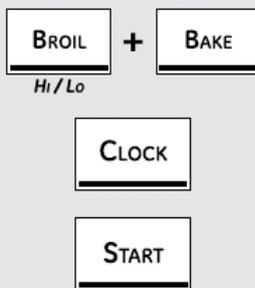
To lock the controls:

- 1 Touch the **9** and **0** touch pads at the same time for 3 seconds until the control beeps twice. The display will show **LOC** continuously and the time of day if not blacked out.

NOTE: All cooking and timing functions will be cancelled when locking out the control.

- 2 To unlock the control, touch the **9** and **0** touch pads at the same time for 3 seconds until the control beeps twice, and **LOC** will be removed from the display.

NOTE: Some models have a Control Lockout pad. Touch and hold it for 3 seconds to lock/unlock.



BROIL + **BAKE**
Hi / Lo

CLOCK

START

12-Hour, 24-Hour or Clock Blackout

Your control is set to use a 12-hour clock.

If you would prefer to have a 24-hour military time clock or black out the clock display, follow the steps below.

- 1 Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows SF.
- 2 Touch the **Clock** pad once. The display will show **12 hr**. If this is the choice you want, touch the **Start** pad.

Touch the **Clock** pad again to change to the 24-hour military time clock. The display will show 24 hr. If this is the choice you want, touch the **Start** pad.

Touch the **Clock** pad again to black out the clock display. The display will show **OFF**. If this is the choice you want, touch the **Start** pad.

NOTE: If the clock is in the black-out mode, you will not be able to use the **Delay Start** function.



The oven can be set for the Jewish Sabbath Holidays. The oven lights will have to be removed on some models since they are not controlled by the ERC.

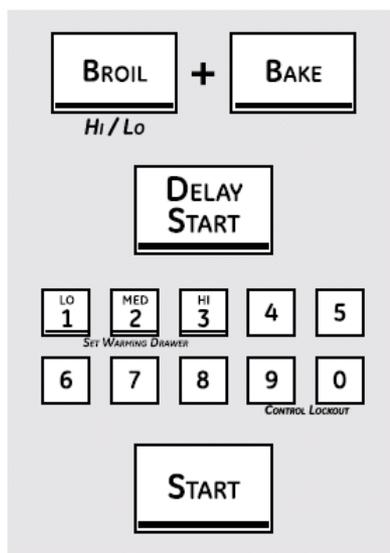
Using the Sabbath Feature.

(Designed for use on the Jewish Sabbath and Holidays)

GEAppliances.com

The Sabbath feature can be used for baking/roasting in the upper and lower oven or baking drawer (in some models). It cannot be used for convection, broiling, self-cleaning or Delay Start cooking.

NOTE: The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.



When the display shows \supset the oven is set in Sabbath. When the display shows $\supset\subset$ the oven is baking/roasting.

How to Set for Regular Baking/Roasting

Make sure the clock shows the correct time of day and the oven is off.

- 1 Press and hold both the **Bake** and **Broil Hi/Lo** pads, at the same time, until the display shows **SF**.
- 2 Tap the **Delay Start** pad until **SAb bAtH** appears in the display.
- 3 Touch the **Start** pad and \supset will appear in the display.
- 4 Touch the **Bake** pad. No signal will be given.
- 5 Using the number pads, enter the desired temperature between 170° and 550°. No signal or temperature will be given.

- 6 Touch the **Start** pad.
- 7 After a random delay period of approximately 30 seconds to 1 minute, $\supset\subset$ will appear in the display, indicating that the oven is baking/roasting. If $\supset\subset$ doesn't appear in the display, start again at Step 4.

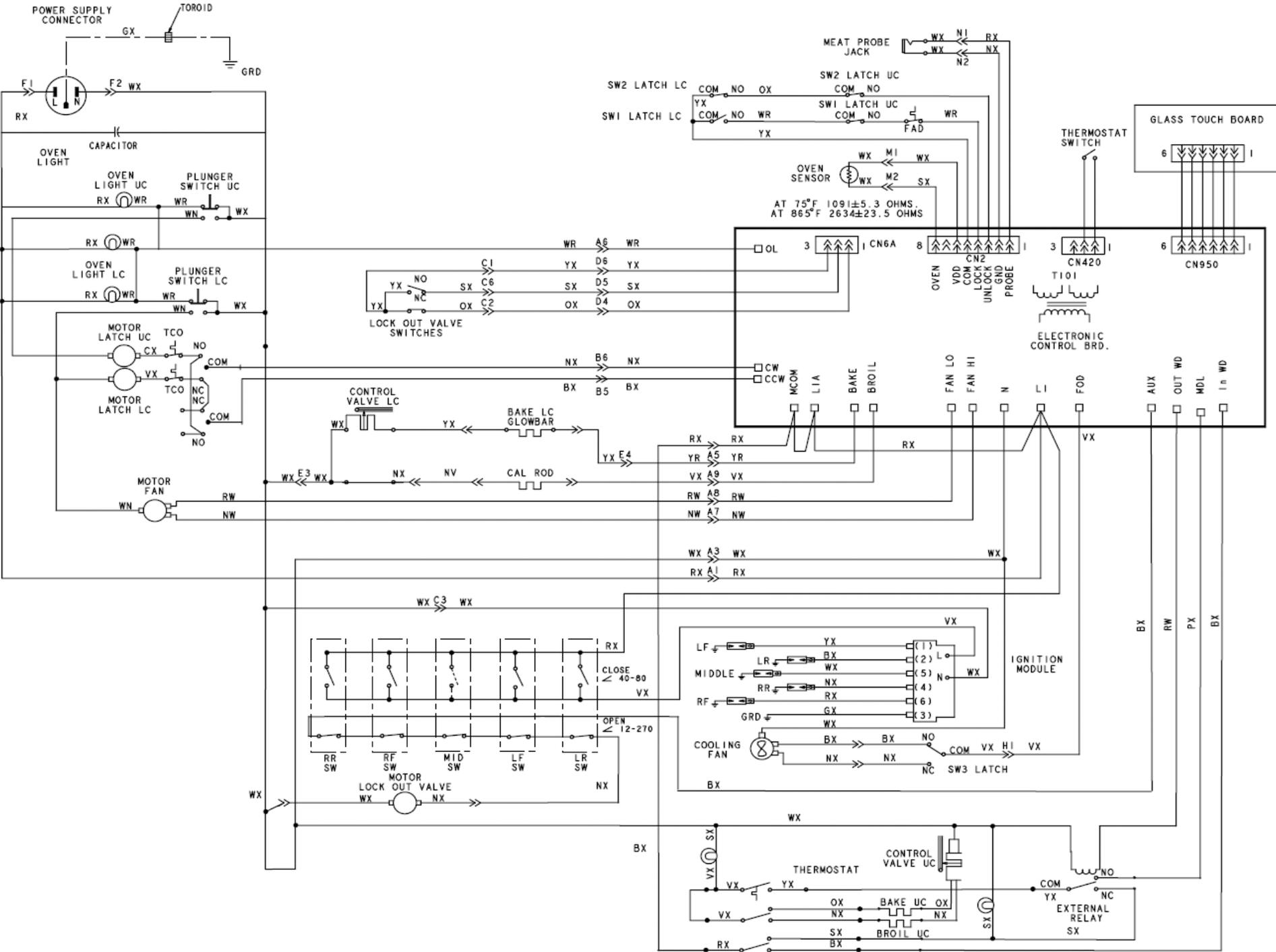
To adjust the oven temperature, touch the **Bake** pad, enter the new temperature using the number pads and touch the **Start** pad.

NOTE: The **Clear/Off** and **Cooking Time** pads are active during the Sabbath feature.

ERC FAILURE CODES

The oven may stop operating but not give an F code on the display immediately. F codes are stored in nonvolatile eeprom memory until the same fault occurs twice consecutively. After that, the F code will be displayed. F codes can be recalled by pressing together *TIMER*, *CLOCK*, *MIN DOWN* or *9*. While F codes are displayed, pressing *MIN UP* or *8* and *HR*, *DOWN* or *6* together will clear them.

FAILURE CODE MEANING & CORRECTIONS		
FAILURE CODES WILL BE SHOWN IN THE OVEN CONTROL BY PRESSING THE (TIMER), (8) & (9) KEYS AT THE SAME TIME		
FAILURE CODE	MEANING	CORRECTION
F0	CLEAR/OFF key input failure	Short for approximately 100 seconds.
F1	Control Failure	Loss of element relay redundant driver protection.
F2	Oven temperature condition due to sensor input to control	Oven above 615°F with Lock input untrue. Oven above 915°F with Lock input true.
F3	Open Sensor	Sensor is 2900 to infinite ohms while in a heating mode.
F4	Shorted Sensor	Sensor is 0 to 950 ohms maximum while in a heating mode.
F5	Failed Gas Valve Lockout	Open harness switch and/or installed gas lockout motor.
F7	Shorted key detection except for slew entry and Clear/Off keys	Short for approximately 40 seconds.
F9	Door lock false while above Runaway Setpoint, Unlatched Door Lock temperature OR FAD device setpoint exceeded.	"Unlock" Latch Changing status to "Lock". Latch of Motor changing to "Un-Lock" while above run away set point.
FC	Door Latch error	Unlock home and lock home are try simultaneously.
FD	Probe failure	Shorted Probe
FF	Control failure	Loss of door motor redundant driver protection.



Warranty

GE Gas Range Warranty. *(For customers in the United States)*



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us 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 Replace:

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.
- Product damage or failure of the product if it is abused, misused, 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.



GE imagination at work