

Built-In Electric WALL OVEN

SAFETY INFORMATION	3
USING THE OVEN	4
Description of the appliance	4
Control panel	4
Electronic programmer	5
Temperature and time regulation	6
Oven Light	7
Child Lock	7
Operation modes	8
Oven racks	11
CARE AND CLEANING	18
Oven Door	18
INSTALLATION INSTRUCTIONS	
Unpacking	19
Electrical connection	21
TROUBLESHOOTING TIPS	22
LIMITED WARRANTY	23
CONSUMER SUPPORT	24

OWNER'S MANUAL

MER247CWBS

Write the model and serial numbers here

Model # _____

Serial # _____

You can find them on a label on the side trim or behind the oven door.

THANK YOU FOR MAKING GE APPLIANCES A PART OF YOUR HOME.

Whether you grew up with GE Appliances, or this is your first, we're happy to have you in the family.

We take pride in the craftsmanship, innovation and design that goes into every GE Appliances product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your GE appliance now online. Helpful websites and phone numbers are available in the Consumer Support section of this Owner's Manual. You may also mail in the pre-printed registration card included in the packing material.



SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

⚠ WARNING GENERAL SAFETY INSTRUCTIONS

⚠ WARNING THE APPLIANCE BECOMES VERY HOT DURING OPERATION. TAKE CARE NO TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

⚠ WARNING ACCESSIBLE PARTS MAY BECOME HOT DURING USE. TO AVOID BURNS, YOUNG CHILDREN SHOULD BE KEPT AWAY.

- Never place cookware on the open door of the oven.
- Never clean the oven with a steam cleaning device, as it may result in short circuit.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass as they can scratch the surface, which could then result in the glass window being shattered.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance.

⚠ WARNING TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK, MAKE SURE THAT THE APPLIANCE IS SWITCHED OFF BEFORE REPLACING THE LAMP.

- Children younger than 8 years of age should be kept away unless continuously supervised.
- This appliance can be used by children aged 8 and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance.
- Keep all mains leads at a safe distance away from the appliance.
- Should a technical fault arises, disconnect the appliance from the electrical supply and contact a qualified technician.
- Do not leave the appliance unattended during operation. The manufacturer is not liable for damage which is caused by improper use or incorrect operation.
- This appliance should be used at room temperature.

READ AND SAVE THESE INSTRUCTIONS

Using the oven

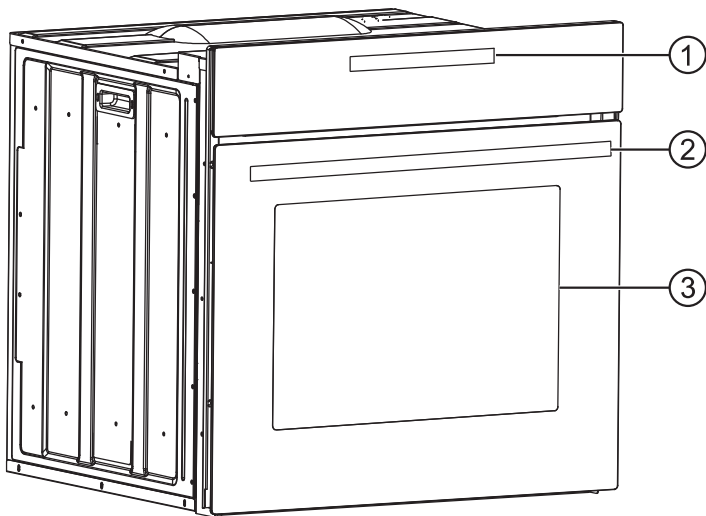
Saving energy

Using energy in a responsible way not only saves money but also helps the environment.

So let's save energy! And this is how you can do it:

- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. When using the timer, set the shorter cooking time according to the dish being prepared.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the oven in the direct vicinity of refrigerators or freezers. Otherwise energy consumption increases unnecessarily.

Description of the appliance



1. Control panel.
2. Oven door handle.
3. Oven door.

Control Panel



Using the oven

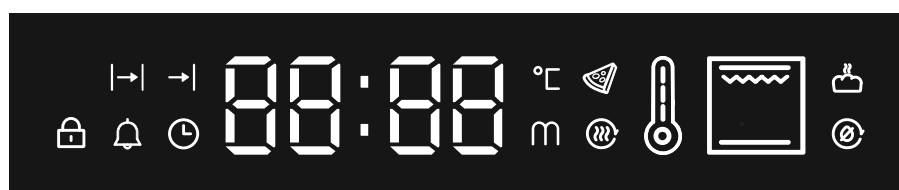
Before the first use

- Remove the packaging material and clean the interior of the oven cavity.
- Take out and wash the oven fittings with warm water and a little liquid detergent.
- Turn on the ventilation in the room or open a window.
- Heat the oven to a temperature of 250°C, for approx. 30 minutes. Remove any stains and wash carefully.

CAUTION

When heating the oven for the first time, the appliance will give off smoke and a peculiar smell. This is normal and will disappear 30 minutes later.

Electronic programmer



Mode Selection | Temp Time | — | + | Light | Start Pause | On Off

On Off	ON/OFF pad.	→	Cooking time.
Light	Oven lamp.	→	End of cooking time.
Temp Time	Temperature/Time pad.	Start Pause	Start/Pause pad.
Mode Selection	Mode selection pad.	+	Plus pad.
—	Minus pad.		

How to operate the oven

1. When the power is turned on for the first time, the oven enters the standby state, the display turns on completely for 1 second, the buzzer prompts, and the display shows the default time "12:00" flashing.
 2. Press "+" and "—" to set the clock. After setting is completed, click the "Start/Pause" button to confirm, or wait until it is automatically confirmed after 5 seconds.
 3. Under the standby mode, press and hold the ON/OFF button for 2 seconds to turn on. After booting, the first function is selected by default.
 4. When the oven mode is selected, after setting the working temperature and the related working time, press the START/PAUSE ▷|| button once, and the oven will start.
- The clock can only be set during the standby state. After confirming, if you want to set the time again, click the time button to set (same as the first power-on).
 - The electronic control returns to standby mode after 10 minutes without operation under power-on state.
 - The mode selection button, the plus and minus buttons can switch the function.

Using the oven

Semiautomatic operation

1. After setting the semiautomatic mode, click the TEMPERATURE/TIME button  to switch to time. The icon COOKING TIME  is lit. The clock display will show the baking time, the "+" and "-" buttons switch settings. After the setting is complete, click the TEMPERATURE/TIME button to enter the next setting and confirm the previous one, or click the START  button to directly start the oven.
2. When the oven starts to run, the baking countdown is displayed.
3. When the remaining time reaches 1 minute, the time icon starts flashing, the display shows the countdown. When the countdown reaches "0", the time display area and the button flash, the buzzer rings 120 seconds, the sound signal can be automatically stopped by pressing any button or after these 120 seconds.

- After the time is set, and you want to cancel the working time, then set the time to "00:00".
- After baking, the oven returns to the standby state after 10 minutes of no operation.
- During the heating process, the three-segments of the TEMPERATURE icon will light up in sequence. When the set temperature is reached, all three segments of the TEMPERATURE icon will be on.



Automatic operation

1. After entering the time, touch the TEMPERATURE/TIME button  to switch to the "End of Cooking Time" setting. The corresponding icon flashes , press the "+" or "-" button to enter time. After setting is completed, touch "TEMPERATURE/TIME" again to enter the next setting and confirm the previous one or directly press the START/PAUSE  button to start.
2. After the oven is set to the fully automatic mode, the clock display will show the END OF COOKING TIME. After the set time is over, the oven starts to work (the working method is the same as the semiautomatic operation).

Example: The time on the clock is 12:00, the cooking time is 30 minutes, and the end of cooking time is set to 14:00, then the automatic mode is turned on. The clock display will show 14:00 and the TEMPERATURE/TIME button will be on. When the clock shows 13:30, the oven starts working.

- End of cooking time range: Current time < End of cooking time < Current time + 24 hours.
- End of cooking time = Current time + Cooking time + Waiting time.
- During the waiting stage, the oven lamp is not on, the wait period ends to enter the cooking stage and the oven lamp lights a minute.

Temperature and time regulation

After selecting a MODE, and before starting, if you want to change the baking temperature and running time, you can press the "TEMPERATURE/TIME" button.

1. After selecting the baking mode, the default temperature value is displayed. Press the TEMPERATURE/TIME button, the temperature display module flashes. Press the INCREASE (+) or DECREASE (-) button. After entering the desired temperature, click the START/PAUSE  button to confirm and start.
2. If you want to change the baking time or temperature during operation, press the START/PAUSE button then you will be able to modify time and/or temperature following the above step, the setting will be completed. Press the START/PAUSE button again to confirm your new selection, the oven will run according to the new setting parameters.

Using the oven

Setting up the alarm

1. Press the TEMPERATURE/TIME  button to switch to alarm setting, press the "+" or "-" buttons to select the desired time. After setting is completed, press the TEMPERATURE/TIME button again to confirm and enter the next item, the startup function, and start the countdown.
2. When the alarm time is up, the buzzer will sound for 90 seconds. To silence the alarm, press any button or wait 90 seconds. The alarm clock icon will turn off.
3. After the alarm function is set, you can cancel it, by setting the alarm time to "00:00".

Oven light

1. The oven light can be turned on/off using the OVEN LIGHT button.
2. After selecting a mode, the oven light will turn on, and then off after 1 minute.
3. During a PAUSE, the oven light will be off. You can turn it on by pressing the OVEN LIGHT button. After the pause ends, the oven light will start working with the heating element, and will turn off after 1 minute.

Child Lock

- In the boot state, press and hold the TEMPERATURE/TIME  and "-" buttons for 3 seconds to enter the child lock function. You will hear a prompt sound. Except for the ON/OFF and the OVEN LAMP buttons, the rest of the buttons will not work. Enabling or cancelling the child lock, does not affect the operation of current functions.
- Press and hold the TEMPERATURE/TIME  and "—" buttons for 3 seconds to cancel the child lock function and restore the previous state. When the button is pressed under the child lock state, there will be a prompt sound and the LOCK button will flash 3 times. The CHILD LOCK cannot be cancelled when the machine is turned on and off. When the CHILD LOCK is activated, it will still be active after it is turned off. In the standby state, it can only be unlocked but

Quick warm-up function

- When a program is running, press the TEMPERATURE/TIME  and "+" buttons simultaneously for 3 seconds to enter the fast heating mode. After starting, press and hold again to cancel.
- Heating stage: Upper inner + Upper outer + Lower + Fan.
- Insulation stage: After reaching the set temperature, works according to the set function.
- Fast preheating mode: All the three-segments icon of the thermometer flash every 0.5 seconds, indicating that it is currently in the fast preheating mode.

Note: Only 2-9 function above 150 degrees can start Fast Warm-Up.

Using the oven

Automatic shut-off feature

Each mode has a maximum working time. The Auto Shut Off function should be noted under the following criteria:

Temperature	Working time
35-120°C	24 hours
121-200°C	6 hours
201-250°C	4hours

When selecting a baking time, its prior to the Auto Shut Off function (assume that set cooking temperature to 201°C-250°C, set cook time to 5 hours, so oven will not auto shut off when working for 4 hours, and keep working to reach 5 hours).

Operation modes



Defrost

Use this mode to defrost food.



Bottom and top elements on

This mode uses the upper and lower heating elements, creating a natural convection oven.



Fan Assisted Oven

By using the top and bottom elements and the fan, this baking mode distributes the heat around the oven to provide an even temperature throughout.



Full Grill

This mode radiates the heat from the grill element and top element. This mode allows a higher temperature at the top of the cooking area which is ideal for grilling large portions.

Note: End of Cooking Time cannot be set with this mode.



Grill and fan

This mode uses the fan to circulate the heat from the grill element around the food. For all grill functions:

- Locate the grill pan on the 4th or 5th shelf position.
- Preheat the grill 5 minutes before use.
- Always grill with the oven door closed.

Note: End of Cooking Time cannot be set with this mode.



Circular element fan

This mode allows the oven to be heated up with forced air by the thermofan, located at the central part of the oven cavity.

Heating the oven up in this way allows an even heat circulation around the dishes. The advantages of this heating method are:

- Reduction of both, oven heating-up time and initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meats, which results in an improvement in taste.



Bottom element

This oven mode uses heat from the bottom element only.



Circular Heater Fan with Bottom Element

This mode operates the fan oven with the convection element and the bottom element allowing to bake using an increased temperature from the bottom of the dish when using shelf positions 3 or 4. Set the oven operation to CIRCULAR HEATER FAN, the default temperature (180°C) is displayed and can be adjusted using the TEMPERATURE button.



Fan with Lower Heater

This mode uses the bottom heater and the fan. This is ideal for certain pastries and one-pot dishes.

Using the oven



Pizza

This function will PREHEAT to 250°C.

- The fan circulates heat from the lower element throughout the entire oven.
- Excellent for cooking pizza as it beautifully crisps the base without overcooking the top.
- For best results, preheat a pizza stone for at least 1 hour and bake on oven shelf position 1 or 2.

Pizza	Type	Accessories/ Cookware	Shelf position	Temperature	Cooking time
Frozen	Thin crust	Wire rack	2	200°C	15-20 minutes
	Thick crust	Wire rack	2	200°C	20-25 minutes
Homemade	Thin base	Baking tray	2	200°C	10-15 minutes
	Thin base	Pizza tray	2	250°C	8-12 minutes
	Thick crust	Baking tray	2	200°C	15-20 minutes
	Thick crust	Pizza tray	2	200°C	15-20 minutes

IMPORTANT

- Except for the 310°C position, if you don't set a time for the Pizza mode, the oven will continuously work until you manually stop it, so you should pay attention to avoid overcooking the pizza.
- The 310°C position is suitable for homemade thin-crust pizza. Place the pizza tray or another container in the oven to preheat it. When reaching the temperature, place the pizza on the preheated container and use the high temperature inside the cavity and the container to finish baking for 5 minutes approximately. The whole baking time of this setting is 30 minutes and cannot be changed.



Air fry

This function will allow you to fast cook using the top grill, bottom grill, rear grill and rear fan. Mainly used to avoid using fats to fry.

Menu	Temperature	Time	Shelf position
Chicken nuggets	200°C	20-25 minutes	3
Chicken wings	200°C	18-23 minutes	3
Fish fillets	180°C	23-27 minutes	3
French fries	200°C	17-20 minutes	4
Onion rings	200°C	15-18 minutes	4

This cooking information is a general guide, and can be adjusted based on your experience and cooking preferences.

Using the oven



Air dry

In this mode, both, the rear heater and fan are on. After the function is started, the setting temperature is displayed.

Recommended air drying temperature: 60 to 100°C.

Note: Using this function above 100°C will easily cause air-drying failure due to high temperature.

Food	Prepared	Temperature	Time	Shelf position
Cabbage leaf	Boiled	70°C	1 hour 30 minutes	3
Long bean	Boiled	55°C	3 hours	3
Sweet potato wedges	Steamed	55°C	13 hours, turn over after 2 hours	3
Mango slices	/	70°C	8 hours, turn over after 4 hours	3
Banana slices	Dipped in salt water	55°C	7 hours, turn over after 2 hours	3
Lemon slices	/	55°C	15 hours, turn over after 2 hours	3
Apple slices	Dipped in salt water	55°C	8 hours, turn over after 2 hours	3
Raw pork lean pieces	/	55°C	7 hours, turn over after 2 hours	3
Raw chicken breasts	/	70°C	5 hours, turn over after 1 hour	3
Prawns with shells	Boiled	70°C	6 hours, turn over after 2 hours	3
Beef jerky	Boiled and marinated	90°C	2 hours	3

This cooking information is a general guide, and can be adjusted based on your previous experience and cooking preferences.

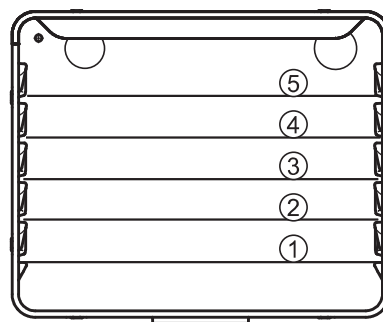
Using the oven

Oven rack guides

There are 5 different guide levels that can be used for the oven racks and baking trays (see illustration).

These levels are referred to in the baking tables.

Always count the levels from the bottom upwards.

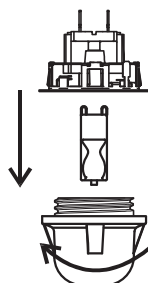


Replacing the oven light bulb

IMPORTANT! Before any maintenance service, the appliance must be disconnected from the power supply. If the appliance has been in use, let the oven cavity and the heating elements cool down completely before attempting any maintenance.

1. Unscrew the glass protective cover. Once removed, we recommend washing and drying the cover before replacing it.
2. Carefully remove the old bulb and insert the new one suitable for high temperatures (300°C) having the following specifications:
220-240V/50 Hz, 25 W, and G9 fitting.
3. Replace the protective cover.

- Never use a screwdriver or other tools to remove the light cover. This could damage the enamel of the oven or the lamp holder. Manually remove it.
- Never replace the bulb with bare hands as contamination from fingers can cause premature failure. Always use a clean cloth or gloves.
- The bulb replacement is not covered by the warranty.



Using the oven

Baking pastry

Use the conventional or fan assisted oven function for best results.

Please note: The cooking advice provided in the following tables is approximate and can be adjusted based on your previous experience and cooking preferences.

If the required cake type is not listed, refer to the most similar to it.

Conventional oven

- Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dry pastry, bread and teacakes.
- We recommend the use of dark baking cookware, as light ones reflect heat and pastry may not be adequately browned.
- Always place the baking cookware onto the racks. Only remove the rack if baking a flat biscuit tray supplied with the oven.
- Do not place the cake in the oven until it has reached the required preheat temperature.

Baking tips

Is the cake cooked all the way through?

Pierce the cake with a wooden skewer at the thickest part, if the dough does not stick to it, the cake is cooked all the way through.

Cake has collapsed.

Check the recipe. You may need to use a smaller quantity of liquid components next time. Ensure mixing times are followed, especially when using electric mixers, to ensure the right consistency is achieved.

Cake is too light on the bottom.

We recommend using darker oven cookware for better results. You can also try baking one rack level lower next time or use the lower heater function to finish off the cooking process.

Cheesecake is undercooked.

Next time reduce the temperature and extend the baking time.

Note: The temperature ranges and baking times given in the tables are a general guide. We recommend selecting the lower temperature to begin with, and increasing it in the later stages of cooking if required.

Using the oven

Pastry baking table

Pastry	Oven guide level (see "Oven shelf guide levels")	Temperature 	Oven guide level (see "Oven shelf guide levels")	Temperature 	Baking time (minutes)
Sweet pastry					
Raisin cake	2	160-170°C	2	150-160°C	55-70 minutes
Ring cake	2	160-170°C	2	150-160°C	60-70 minutes
Tree cake (tart form)	2	160-170°C	2	150-160°C	45-60 minutes
Cheesecake (tart form)	2	180-190°C	3	160-170°C	60-80 minutes
Fruit cake	2	190-200°C	3	170-180°C	50-70 minutes
Fruit cake with icing	2	180-190°C	3	160-170°C	60-70 minutes
Sponge cake	2	180-190°C	2	160-170°C	30-40 minutes
Flake cake	3	190-200°C	3	170-180°C	25-35 minutes
Fruit cake mix dough	3	180-190°C	3	160-170°C	50-70 minutes
Cherry cake	3	190-210°C	3	170-200°C	30-50 minutes
Jelly roll	3	190-200°C	3	170-180°C	15-25 minutes
Fruit fan	3	160-170°C	3	150-160°C	25-35 minutes
Plain bun	2	190-210°C	3	180-210°C	35-50 minutes
Christmas cake	2	180-190°C	3	170-200°C	45-70 minutes
Apple pie	2	190-210°C	3	170-200°C	40-60 minutes
Puff pastry	2	180-190°C	3	160-170°C	40-60 minutes
Savoury pastry					
Bacon roll	2	190-200°C	3	170-180°C	45-60 minutes
Pizza	2	220-240°C	3	210-230°C	30-45 minutes
Bread	2	200-220°C	3	180-210°C	50-60 minutes
Rolls	2	210-230°C	3	200-220°C	30-40 minutes
Cookies					
Caraway roll	3	180-190°C	3	160-170°C	15-25 minutes
Biscuits	3	180-190°C	3	160-170°C	20-30 minutes
Danish pastry	3	190-210°C	3	170-200°C	20-35 minutes
Flaky pastry	3	200-210°C	3	180-200°C	20-30 minutes
Profiterole	3	190-210°C	3	170-200°C	25-45 minutes
Frozen pastry					
Apple pie	2	190-210°C	3	170-200°C	50-70 minutes
Cheesecake	2	190-200°C	3	170-180°C	65-85 minutes
Pizza	2	210-230°C	3	200-220°C	20-30 minutes
Baked potatoes	2	210-230°C	3	200-220°C	20-35 minutes
Oven fries	2	210-230°C	3	200-220°C	20-35 minutes

Using the oven

Roasting

Use the conventional or fan assisted oven function for best results.

Roasting tips

For best results, use light color enamel trays, oven proof glassware, clay or cast-iron cookware.

Covering your roast or wrapping it in foil will preserve the juices as well as keep the oven clean.

Leaving the roast uncovered will result in shorter cooking time. Large roasts can be placed directly onto the grill grid within the oven tray.

Please note: The temperature ranges and roasting times given in the tables are a guide and will vary depending on the type, size and quality of the meat.

- Roasting large pieces of meat can produce excessive steaming and condensation on the oven door. This is normal and does not affect the operation of the oven. Once you have finished, wipe the oven door and glass thoroughly.
- The roast should be checked regularly and turned over half-way through cooking.
- When roasting on the grill grid, make sure the grid sits properly within the oven tray to catch the dripping juices and fats.
- Never leave the roast to cool down in the oven as it might produce condensation which in turn can cause corrosion of the oven.

Using the oven

Roasting table

Type of meat	Weight (grams)	Oven guide level (see "Oven shelf guide levels")	Temperature 	Oven guide level (see "Oven shelf guide levels")	Temperature 	Roasting time
Beef						
Beef loin	1 000	2	210-230°C	2	200-220°C	100-120 minutes
Beef loin	1 500	2	210-230°C	2	200-220°C	120-150 minutes
Roast beef, rare	1 000	2	230-240°C	2	220-230°C	30-40 minutes
Roast beef, well done	1 000	2	230-240°C	2	220-230°C	40-50 minutes
Pork						
Pork roast with skin	1 500	2	190-200°C	2	170-180°C	140-160 minutes
Flank	1 500	2	200-210°C	2	180-190°C	120-150 minutes
Flank	2 000	2	190-210°C	2	170-200°C	150-180 minutes
Pork loin	1 500	2	210-230°C	2	200-220°C	120-140 minutes
Meat roll	1 500	2	210-230°C	2	200-220°C	120-140 minutes
Pork cutlet	1 500	2	190-210°C	2	170-200°C	100-120 minutes
Minced roast	1 500	2	220-230°C	2	210-220°C	60-70 minutes
Veal						
Veal roll	1 500	2	190-210°C	2	170-200°C	90-120 minutes
Veal knuckle	1 700	2	190-210°C	2	170-200°C	120-130 minutes
Lamb						
Lamb ribs	1 500	2	200-210°C	2	180-200°C	100-120 minutes
Mutton bone	1 500	2	200-210°C	2	180-200°C	120-130 minutes
Game						
Hare ribs	1 500	2	200-220°C	2	180-210°C	100-120 minutes
Hare blade bone	1 500	2	200-220°C	2	180-210°C	100-120 minutes
Boar ham	1 500	2	200-220°C	2	180-210°C	100-120 minutes
Poultry						
Whole chicken	1 200	2	210-220°C	2	200-210°C	60-70 minutes
Whole chicken	1 500	2	210-220°C	2	200-210°C	70-90 minutes
Duck	1 700	2	190-210°C	2	170-200°C	120-150 minutes
Goose	4 000	2	170-180°C	2	150-160°C	180-200 minutes
Turkey	5 000	2	160-170°C	2	140-150°C	180-240 minutes
Fish						
Whole fish	1 000	2	210-220°C	2	200-210°C	50-60 minutes
Fish soufflé	1 500	2	190-210°C	2	170-200°C	50-70 minutes

Using the oven

Grilling

Intensive heat from the infrared element makes the oven and its accessories extremely hot. Use oven gloves and appropriate grilling utensils.

To avoid coming into contact with hot grease which could cause injuries, use long grill tongs when handling grilled food.

The grill must be supervised at all times. Excessive heat can quickly burn your food which poses a fire risk.

Do not allow children in the vicinity of the grill when it is in operation.

Grilling is ideal for low-fat sausages, meat, fish fillets and steaks as well as for browning or crisping dishes.

Grilling tips

- The temperature and grilling times stated in the table are a guide and will vary depending on the type, size and quality of the meat.
- Grilling must be carried out with the oven door closed.
- The grill element should be preheated for 3 minutes.
- Oil the grill grid before placing food on it to avoid food sticking to the grid. Place the grid into the oven tray which will catch the dripping fats and juices.
- Turn the meat over half-way through cooking. Smaller pieces of meat will require just one turn whereas larger pieces of meat may need turning more. Always use appropriate tongs for handling meat pieces.
- Clean the oven and its accessories thoroughly after each use to ensure the longevity of your appliance.

Using the oven

Grilling table

Type of meat	Weight	Oven guide level (see "Oven shelf guide levels")	Temperature 	Roasting time (minutes)
Meat and sausages				
2 Beef stakes, rare	400 g	5	240°C	14-16
2 Beef stakes, medium	400 g	5	240°C	16-20
2 Beef stakes, well done	400 g	5	240°C	20-23
2 Pork scrag fillets	350 g	5	240°C	19-23
2 Pork chops	400 g	5	240°C	20-23
2 Veal steaks	700 g	5	240°C	19-22
4 Lamb cutlets	700 g	5	240°C	15-18
4 Grill sausages	400 g	5	240°C	9-14
1 Chicken, halved	1 400 g	5	240°C	28-33 one side 23-28 the other side
Fish				
Salmon fillets	400 g	4	240°C	19-22
Fish in aluminium foil	500 g	4	230°C	10-13
Toast				
4 Slices of white bread	200 g	5	240°C	1, 5-3
2 Slices of wholemeal bread	200 g	5	240°C	2-3
Toast sandwich	600 g	5	240°C	4-7
Meat/Poultry				
Chicken	1 000 g	3	180-200°C	60-70
Pork roast	1 500 g	3	160-180°C	90-120
Pork scrag	1 500 g	3	160-180°C	100-180
Pork knuckle	1 000 g	3	160-180°C	120-160
Roast beef	1 500 g	3	190-200°C	40-80

Technical specifications

Voltage	208/240V
Frequency	60Hz
Total Power	3150W
Top element	850W
Grill element	1100W
Bottom element	1150W
Circular element	1600W
Fan	—

Care and cleaning

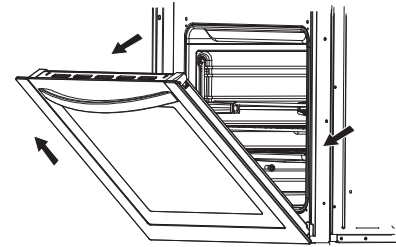
Door removal

In order to obtain easy access to the oven cavity for cleaning and maintenance purposes, the door can be removed.

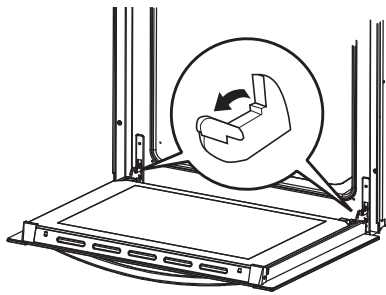
1. To remove the door, first tilt the safety catch part of the hinge upwards.
2. Gently close the door approximately halfway.
3. Lift the door and pull it out towards you.

To replace the oven door, follow these steps in reverse order.

When replacing the door, make sure that the notch of the hinge (see illustration) is inserted into the hinge slot in the cavity frame. Once the door has been replaced, remember to lower down the safety catch. Failure to do this, may damage the hinge when closing the door.



Door removal

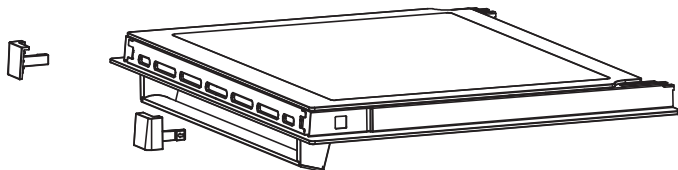


Tilt the hinge safety catches

Interior glass panel removal

1. Remove both door top corner pieces. These can be removed by pressing in the arrow-marked tabs on either side of the door and sliding the corner pieces out.
2. Lift the edge of the internal glass slightly and then slide it out from the lower clips. The middle glass panel can then also be removed.

To replace the glass panel, follow these steps in reverse order.



Removal of the interior glass panel.

Installation Instructions

Unpacking

A protective packaging was used to protect the appliance against any damage caused during transportation.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.



⚠ CAUTION

DURING UNPACKING, THE PACKAGING MATERIALS (POLYTHENE BAGS, POLYSTYRENE PIECES, ETC.) SHOULD BE KEPT OUT OF REACH OF CHILDREN.

Disposal of the appliance

Old appliances should not simply be disposed of with normal household waste, they should be delivered to a collection and recycling centre for electric and electronic equipment.



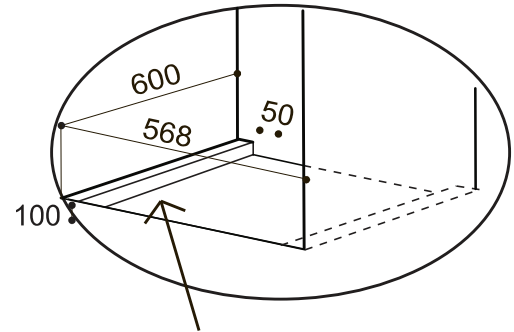
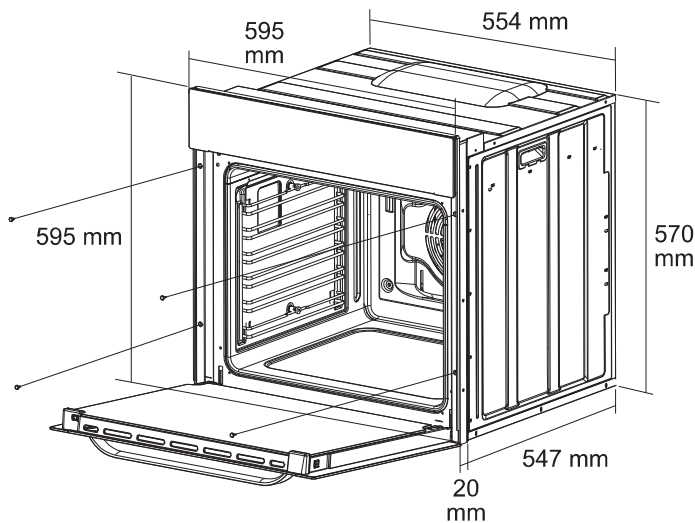
A symbol shown on the product, the user's manual or the packaging material, indicates that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices, you are making a significant contribution to the protection of the environment.

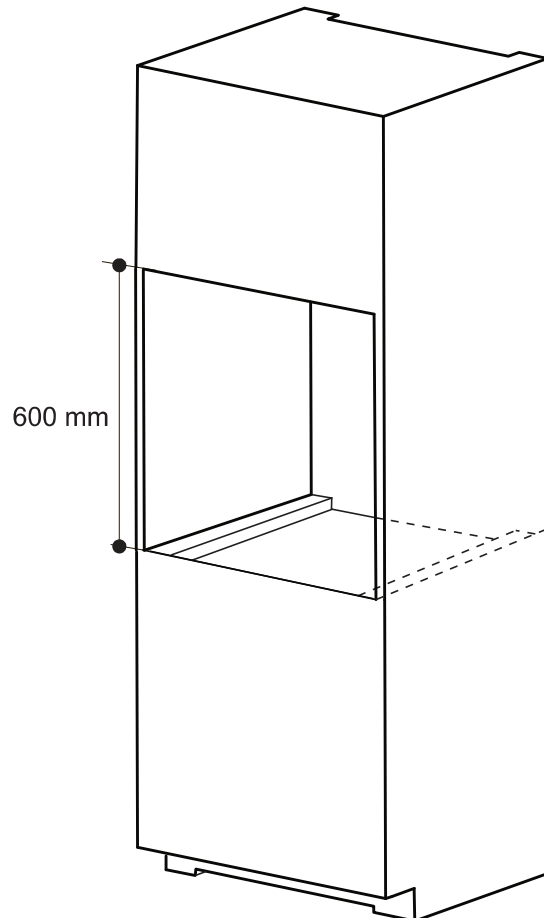
Information on appropriate disposal centres for used appliances can be provided by your local authority.

Installation Instructions

- The kitchen should be dry and have an effective ventilation according to the existing technical provisions.
- The main lead behind the oven must be placed in such a manner to avoid touching the back panel of the oven because of the heat it generates during operation.
- This is a built in oven, which means that its back wall and one side can be placed next to a high piece of furniture or a wall.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the oven.
- The wall behind the oven should be resistant to high temperatures. During operation, its back can warm up to 50°C above the ambient temperature.
- Make an opening with the dimensions provided in the diagram for the oven to be inserted.
- The appliance must be grounded.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.

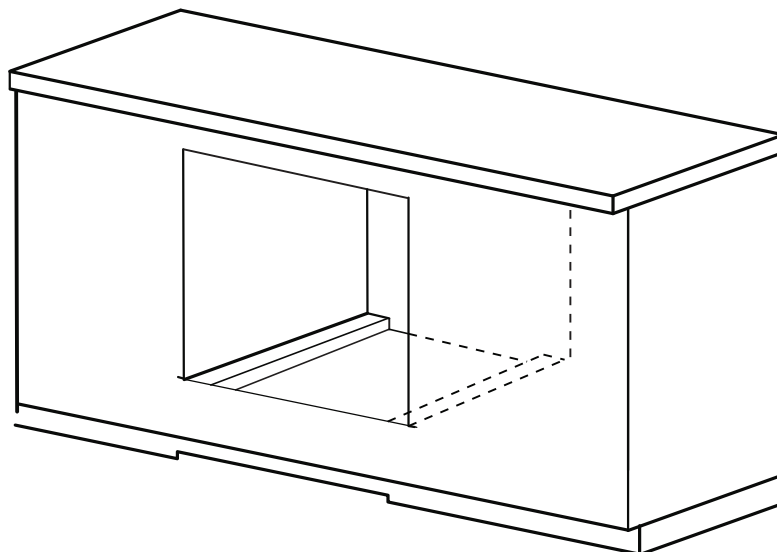
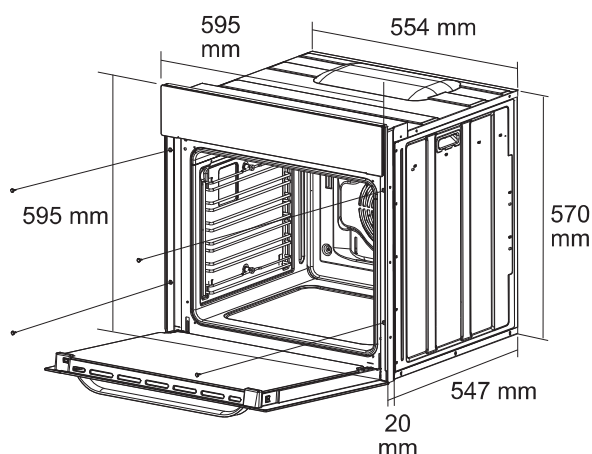


Keep an air space on the furniture floor of 100 mm



Installation Instructions

INSTALLATION INSTRUCTIONS



Electrical connection

⚠ WARNING ALL ELECTRICAL WORK MUST BE CARRIED OUT BY A QUALIFIED AND AUTHORIZED ELECTRICIAN. NO ALTERATIONS OR WILLFUL CHANGES IN THE POWER SUPPLY SHOULD BE CARRIED OUT.

- Before attempting the electrical connection, make sure the voltage indicated on the rating plate corresponds to the actual mains voltage.
- The grounding wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains leads behind the oven must be placed in such manner to avoid touching the back panel of the oven due to the heat it develops during operation.
- The means of disconnection from the power supply should have a contact separation in all poles that provide full disconnection under overvoltage fixed wiring in accordance with the wiring rules.

Connection (by authorized electrician)

Color code:

L= Exterior live wires. Usually colored black or brown.

N= Neutral. The color is usually blue or white. Beware of the correct N-connection.



E= Grounding wire. The color is green/yellow or green.

Troubleshooting Tips

When a problem or failure occurs, the display will show an error code. Look for the description of the error codes in the following table:

Error code on display	Error	Possible cause
E01	Temperature sensor fault, or open circuit.	The control board detects there is no temperature sensor. The oven will stop heating. The temperature is below -5°C.
E02	Temperature sensor short circuit.	A sensor short circuit is detected and the oven stops heating.

Important: All repairs must be carried out by qualified personnel.

GE Appliances Electric Oven Limited Warranty

GEAppliances.ca

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at www.GEAppliances.ca, or call 1.800.561.3344. Please have your serial number and your model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE Appliances factory service technician the ability to quickly diagnose any issues with your appliance and helps GE Appliances improve its products by providing GE Appliances with information on your appliance. If you do not want your appliance data to be sent to GE Appliances, please advise your technician not to submit the data to GE Appliances at the time of service.

For the period of	MC Comercial will provide:
One year From the date of the original purchase	Any part of the oven which fails due to a defect in materials or workmanship. During this limited one-year warranty , MC Comercial will provide, free of charge , all labor and in-home service to replace the defective part.

What MC Comercial 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, modified 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.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

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 limited warranty is extended to the original purchaser and any succeeding owner for products purchased in Canada for home use within Canada. If the product is located in an area where service by a GE Appliances 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.

Some provinces do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from province to province. To know what your legal rights are, consult your local or provincial consumer affairs office.

Warrantor: MC Comercial, Burlington, ON, L7L 6C7

LIMITED WARRANTY

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

Consumer Support

GE Appliances Website

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! You can also shop for more great GE Appliances products and take advantage of all our on-line support services designed for your convenience. In Canada: **GEAppliances.ca**

Register Your Appliance

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. In Canada: **GEAppliances.ca** or call 1.800.561.3344.

Schedule Service Expert

GE Appliances 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. In Canada: **GEAppliances.ca** or call 1.800.561.3344 during normal business hours.

Extended Warranties

Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime. GE Appliances Services will still be there after your warranty expires. In Canada: **www.comerco.com/servicerequest** or call 1.800.393.9177 during normal business hours.

Remote Connectivity

For assistance with wireless network connectivity (for models with remote enable), visit our website at **GEAppliances.ca/en_CA/connected-appliances** or call 1.800.220.6899 in Canada.

Parts and Accessories

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. In Canada:

GEappliances.ca/en_CA/Parts-Master/c/38 or by phone at 1.800.661.1616 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

If you are not satisfied with the service you receive from GE Appliances, contact us on our Website with all the details including your phone number, or write to:

In Canada: Director, Customer Relations, MC Commercial, Suite 300, 5420 North Service Road, Burlington, Ontario, L7L 6C7