

RHT 365  
RJT 369  
**Gas Ranges**  
RST 365.  
369.

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# Use and Care Manual

## Before You Call For Service:

We are assuming that proper installation was made and in accordance with all specifications and local codes, and that the appliance has been properly grounded.

If the oven light does not come on, check the following:

- Is the power cord plugged in?
- Is the bulb loose? If necessary, replace the bulb with a 40-watt heat resistant bulb. Do not use an ordinary light bulb.

If the oven does not heat, check the following:

- Is the oven thermostat set to the desired temperature?
- Is the selector switch set to "bake" or "timed/cook"?

If the broiler burner does not light, check the following:

- Are the oven thermostat and selector switch set to "broil"?

### CAUTION:

Do not move the latch lever to the "Clean" position (far right) for normal bake or broil operation. Moving the lever to the right may cause the latch mechanism to lock the door in the closed position at normal bake temperatures.

If the latch is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the latch lever.

Do not force the latch lever as this may cause permanent damage to the door latch.

### After self-cleaning cycle note:

The door will remain locked for approximately 15 minutes after the clean light goes out.

If the oven temperature seems to be "off", we recommend you make a "thermostat check" comparing baking results:

- Bake a cake using a boxed cake mix. Follow the directions on the package. Note the time it took to bake.

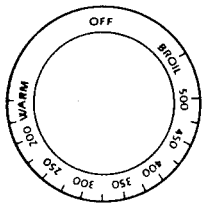
## Important Words About Oven Temperature Performance

The oven thermostat has been preadjusted at the time of manufacture to maintain an average temperature in close tolerance to the oven thermostat dial setting. It is normal to expect the average oven temperature to vary from the oven thermostat dial setting and recipes are written in consideration of differences in the average temperature which may vary as much as 25°.

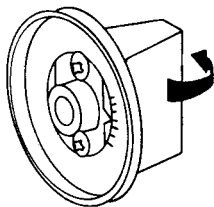
Food texture and ambient starting temperature of ingredients are also factors which may alter recommended completion time. It is also important to consider these same aspects when comparing your new appliance to the one you were previously using.

On some ovens, if foods are consistently underdone or overdone, make the following adjustments.

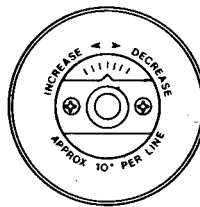
1. Gently pull oven temperature control knob straight out from control panel.
2. Turn knob over and use a Phillips head screwdriver to loosen (but do not remove) the two screws in the metal pointer plate. Each line above the plate represents a 10°F temperature change. The plate is factory set to point at the middle line.
3. Turn knob handle to move pointer plate to the next line to increase or decrease oven temperature.
4. Tighten screws with pointer at new line and replace knob on control panel. Use oven for a period of time, and repeat above procedure if necessary. **Move pointer plate only one line each time!**



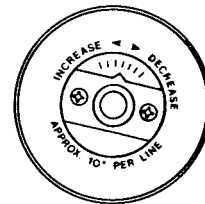
1. Remove knob.



2. Turn knob over.



3. Factory set position.



4. Loosen screws, adjust pointer, tighten screws, replace knob.

**Other Common Adjustments:**

Slow heating oven or fast heating oven may mean the burner needs adjusting or oven control may need recalibrating.

Oven heats unevenly even though preheat time has been sufficient (15 minutes), and oven door has not been repeatedly opened and closed—the problem may be improper location of the oven burner or bottom.

**IF SERVICE IS REQUIRED**, contact an authorized Caloric service center in your area at:

New York City & Connecticut	800-727-2643
Northern New Jersey	201-288-1010
Southern New Jersey	800-289-2897
Maryland & Delaware	800-289-2897
Southern Pennsylvania	215-672-7440
Massachusetts & Rhode Island	800-288-1220
Chicago & Suburbs	708-860-2688
Los Angeles & Vicinity	213-531-1283 OR 800-876-4242

In all other areas, contact your selling dealer, your local yellow pages or white pages for an authorized Caloric service center, OR contact Caloric Corporation, Consumer Relations Department at 215-682-4211.

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# SAFETY PRECAUTIONS

## Read before operating your range

Accidents are always tragic, especially because so many of them could have been prevented with a little care and judgement. Here are some basic good practices we hope you will follow for safe use of your cooktop:

1. Be sure your range is installed by a qualified technician and is properly grounded.
2. Never use your range for warming or heating the room. This warning is based on safety considerations.
3. Wear proper apparel - loose fitting or hanging garments should never be worn when operating the cooktop.
4. Do not repair or replace any part unless specifically recommended in the manual. All other servicing should be referred to a qualified service technician.
5. Flammable materials should not be stored near your range.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical (such as baking soda) or foam type extinguisher.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
8. Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the appliance.
9. Select utensils large enough to properly contain food and avoid boil overs or spillovers. This will both save cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a range can ignite. Pan size is especially important in deep fat frying.
10. **TYPE OF UTENSILS** - Avoid pans that are unstable and easily tipped. In choosing pans, look for easily grasped handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
11. **HANDLES** - Always turn pan handles to the side or back of the range—not out into the room where they are easily hit. **UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS** to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
12. Never leave surface burners at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
13. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to hot surfaces and will scratch the surface.
14. Do not touch surface area near burner units. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool. Among these areas is the cooktop.
15. Do not heat unopened food containers—build-up of pressure may cause container to burst and result in injury.
16. Keep vent ducts unobstructed.
17. **CAUTION** - Do not store items of interest to children in cabinets above the cooktop. Children climbing on the cooktop to reach items could be seriously injured.
18. **GREASE** - Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the range or in vents. Wipe spillovers immediately.
19. Do not drape towels or any materials on oven door handles. These items could ignite and you could get burned.

# THE COOKTOP

## Elements of Surface Cooking

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### OPERATING THE BURNER CONTROLS

The control panel is marked to show which of the four burners each dial controls. The burners light automatically, without a match, by an electric ignitor.

Most range models have TRI-SET burner controls. These controls have distinct "click" positions for setting the flame height at HIGH, MEDIUM, or LOW. The infinite numbers in-between settings lets you instantly adjust the flame to any height. This instant flexibility is one of the reasons why good cooks prefer gas. They know that temperatures must adjust exactly and that instant changes are necessary for cooking perfection.

Some models have HI-LO burner controls. They have the same infinite numbers of flame settings, but there is no audible "click" at the high or medium positions.

### TRY THE TOP BURNERS

Whether your range has TRI-SET, or HI-LO burner controls, we recommend you try them before you cook to get a better idea of the flexibility of flame control.

1. Light the burner: Select the appropriate control knob, push \*the control knob down and turn it fully to the left to the "LITE" position. Listen for a "sparking" sound.
2. Now that the burner is lit, slowly turn the dial clockwise, stopping occasionally to notice the infinite and precise control you have over the flame height. This is perfect temperature control - the secret of good cooking. If your range has TRI-SET burner controls, you will want to mentally note the height of the flame at each basic "click" position - HIGH, MEDIUM, and LOW.

Although the ignition system is electric, it is possible to use the top burners should a power failure occur. To do this, hold a lighted match at the desired burner head (the part protecting above the main top), and turn the top burner control knob to the "LITE" position. The match will spark a flame. The flame height can then be adjusted to the desired size.

\*The "Push-To-Turn safety control knobs" on the ranges are designed for child safety and to prevent accidental operation.

### GENERAL CARE AND CLEANING

#### WHEN CLEANING YOUR COOKTOP USE:

Damp cloth and warm soapy water  
Use soap such as "Dove" or "Lux" dishwashing liquid

Baking soda

If necessary use:

A non-abrasive cleaner such as Soft-Scrub®

A non-abrasive pad such as a Dobie Pad®

#### WHEN CLEANING YOUR COOKTOP DO NOT USE:

Harsh powder cleaners with "grit"

Scouring pads

Steel or metal wool

Oven Cleaners - Never use oven cleaners on the exterior of your range, or on any aluminum surfaces such as the burner heads.

These cleaning suggestions also apply to range and hood exterior cleaning.

Wait for the cooktop to cool before cleaning - temperature changes can cause enamel to crack.

To prevent the possibility of stains (especially caused by acidic foods such as vinegar, sour milk, lemon juice, marinades and sauces with tomatoes) immediately wipe up spills with a dry cloth. Acids can stain even the most stain-resistant materials and finishes. When the surface is cool, wash with warm soapy water.

Clean the control panel using baking soda and a damp cloth. Use the same technique for the burner knobs. Abrasive cleaners can rub-off the numerals. Replace knobs in their proper position. Be sure the "heat control" knob is replaced at the "oven" marking. The surface knobs are interchangeable.

Wipe the burners following each use with warm soapy water to remove spillover deposits and grease splatters before they get a chance to harden on the surface. This will help prevent more "involved" cleaning later when the burners must be removed for soaking. If that should become necessary, follow these instructions:

1. To clean the burners, remove the burner grates and the maintop. Using a phillips head screwdriver, remove the four mounting screws which retain the burners to the burner supports (see Figure 1). Lift the burners up and pull towards the rear of the range.
2. Burnt soil can be cleaned by soaking the burners in warm water and a dishwashing liquid such as "Dove" or "Lux". A dishcloth or non-abrasive pad such as a Dobie Pad® can be used to rub the burner caps after soaking. If stains still remain: Immerse the burner in a hot solution of 2 tablespoons of "Dip It" per quart of boiling water. Soak for 20 minutes (be sure the liquid covers the cap and base portion of the assembly). Remove burner, cool slightly and rinse thoroughly with cold water. Be sure solution is completely rinsed off both the inside and outside of the burner. Let dry at room temperature or dry by placing them in a 170° oven for ½ hour. Protect hands from hot burners when removing them from the oven. Be sure the burners are dry, as water lodged in the burner parts may cause an uneven flame, or interfere with automatic lighting.
3. If poor top burner ignition is experienced, it may be due to blocked ignitor holes. When cleaning the burners, pay particular attention to cleaning the small ignitor holes adjacent to the flash tubes (see Figure 1). These can be cleaned by inserting a straight pin or opened paper clip into the hole. **DO NOT USE A WOODEN PICK TO CLEAN THE HOLES.** Remember, do not change the size or shape of this part, or ignition may be affected.
4. To replace the burners, slip the Venturi (long, thin end) over the top burner orifice and then position the burner locating brackets into the burner support channel. Reinstall burner mounting screws. (See Figures 2 and 3.)

The bottom area of the top burner grate is not covered by porcelain enamel and therefore should be dried thoroughly to prevent rusting of the prongs. Also, due to the glass-like nature of enamel, it may sometimes chip at the prong area; however, this does not affect the performance of the range.

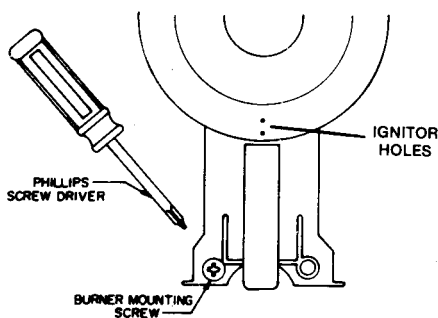


FIGURE 1

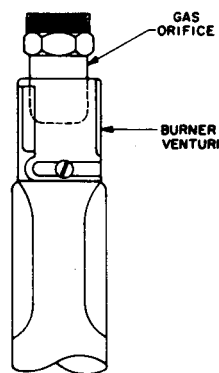


FIGURE 2

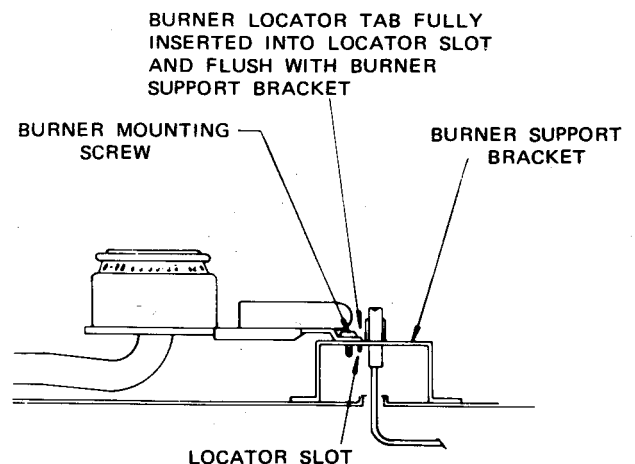


FIGURE 3

# THE OVEN

## Elements of Baking, Roasting and Broiling

### SAFETY TIPS

Some "common sense" rules to remember:

- Always be certain that the oven parts are cool before touching them when hands are not protected by a potholder.
- Always use a dry potholder, never a moist one, nor a trailing cloth, to avoid possible burns from steam.
- Pulling out oven racks is a convenience when lifting heavy foods, but caution should be used against possible burns from touching hot surfaces.
- For your safety, never use your range as a space heater.
- Do not heat unopened containers such as jars, cans, etc., in the oven. The build-up of pressure may cause the container to burst and can cause serious personal harm or damage the range.
- DO NOT use aluminum foil on racks or oven bottom, this will hinder heat circulation.
- Do not use aluminum foil on the racks or oven bottom when cleaning. The self cleaning feature makes this unnecessary.
- Do not attempt to clean the oven or broiler burner ignitor assembly, the ignitors are electrically operated and the danger of electric shock is present.
- Do not place baking utensils directly on the oven bottom.
- Do not use disposable or substitute broiler pans. The broiler pan and grid provided with your range have been scientifically designed to keep drippings cool so they will not become hot enough to ignite.
- Always remove the broiler pan and grid from the oven when baking and roasting. A possible fire hazard could exist if a soiled pan and grid are left in the oven. Also, any drippings on the grid will become baked on and will be very difficult to remove.
- Never cover the broiler grid with aluminum foil. It may trap grease and cause it to smoke. If desired, place a sheet of aluminum foil to line the broiler pan underneath the broiler grid to ease clean up. (A cup of water placed in the broiler pan will also minimize clean up.)
- NEVER use your range as storage space.
- NEVER store flammable items in the storage drawer.

### OPERATING THE OVEN/BROILER

#### THE CONTROLS

Turn the "selector dial" to the desired cooking function: "BAKE", "BROIL" or on some models "TIMED BAKE". The oven/broiler ignition system has electric ignitors and will take 50-60 seconds to ignite the burner.

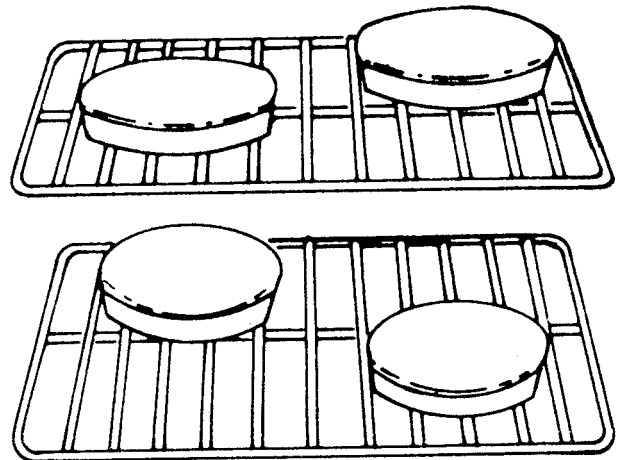
Turn the "temperature control dial" to the desired temperature. The dial is marked 150° - 200° for keeping foods at serving temperature, and 250° - 500° (in 25° increments) for baking and roasting. The other mark on the dial is "BROIL" for broiling foods. The range is equipped with a very sensitive, highly accurate oven thermostat which cycles to maintain proper temperature control.

#### BAKING

For best results preheat the oven first. Turn the selector dial to "BAKE", and the thermostat dial to the desired temperature. The oven will light automatically. Allow the oven to heat to temperature, approximately 15 minutes.

Your range is equipped with tilt proof oven racks with automatic stops. The oven racks are removable and can be inserted at various levels. They can be pulled to the "STOP" position without danger of tipping. To remove the racks, pull to the stop position, raise the forward edge, and lift. Reverse the procedure to install racks. One or both oven racks can be used during baking.

Always keep in mind that heated air in the oven must be allowed to circulate freely. Leave at least 1½" between utensils and between utensils and the oven walls. For example, never place one cake layer directly over another - stagger them within the oven.



## KEEPING FOOD WARM

Your range has a manual "KEEP-WARM" oven feature. Look at the temperature control dial and note the area 150° - 200° marked "KEEP WARM". These low settings are helpful in many ways:

- Keeps food warm until you are ready to serve. When using the keep-warm setting immediately after baking or broiling, open the oven door for about 10 minutes to allow excess heat to escape.
  - ★ Wrap or cover moist foods (such as cooked vegetables, gravy, mashed potatoes, yeast rolls, etc.) tightly in aluminum foil when keeping them warm.
- Arrange food on a serving platter. When at the keep-warm setting, the heat will not damage china. Be sure oven has cooled after baking. Do not use plastic or silver in the keep-warm oven.
  - ★ Meat can be carved ahead of time and kept warm.
- Warm dinner plates before serving and food will stay warm once it has been served.
  - Cover sliced meat with damp paper towels or wet towel to prevent cut ends from drying.
- For Thawing Frozen Meat: Use the first setting (150°). Thaw poultry just until the giblets can be removed, or cut-up pieces can be separated. Ground meat should be thawed just until you can mix and form it. Once food is thawed, cook it immediately. Do no refreeze food that has been thawed. To thaw and "freshen" frozen baked goods use the second setting (175°). Wrap food loosely with foil to prevent drying.

★ Because foods vary greatly in moisture content and ideal serving temperature, use the chart to determine the proper keep-warm setting.

### KEEP-WARM OVEN CHART

Bacon	225°
Beef - rare	Warm
medium	Warm
well done	Warm
Fish - baked or broiled (loosely covered)	Warm
Ham	Warm
Lamb	Warm
Pork - fresh	Warm
smoked	Warm
Poultry - roasted	Warm
fried	Warm
Seafood - baked or fried	Warm
Vegetables (covered)	Warm
Biscuits - muffins	Warm
Casseroles	200°
Gravy	Warm
Pizza (loosely covered)	225°
Rolls (tightly wrapped)	Warm

Deep Fat Fried Food	200°
Potatoes - baked	200°
Potatoes (loosely covered)	250°
Pies, Pastry	Warm

## ROASTING

For the best results, a shallow pan close to the size of the meat is recommended. The broiler pan can be used if necessary. Place the meat in pan with the fatty side up. **Do not cover or add water for tender cuts of meat.** Arrange oven rack so that the center of the meat will be approximately in the center of the oven. DO NOT place the pan on the oven bottom - you will burn the roast. Set the oven thermostat to the desired temperature using the "Roasting Guide" as an aid for roasting times and temperatures.

When roasting frozen meats, allow 1/3 - 1/2 more cooking time than for thawed meats.

After cooking is complete, allow the roast to stand 15 - 20 minutes before carving.

"Rare" or "medium rare" meat can be removed slightly before they are done. They will continue to cook while standing to be carved.

### ROASTING GUIDE

<u>FOOD</u>	<u>OVEN TEMP.</u>	<u>MIN./LB.</u>
<b>BEEF</b>		
Roasts	325°	
Rare		20 - 25
Medium		26 - 30
Well done		33 - 35
Rolled Roast	325°	
Rare		32 - 36
Medium		36 - 40
Well done		43 - 45
<b>PORK (Fresh)</b>		
Fresh Ham (Whole)	325°	22 - 28
Loin		35 - 40
Shoulder, Butt		40 - 45
Shoulder, Picnic		35 - 40
<b>HAM</b>		
(Smoked-Mild Cure)	350°	
Picnic Shoulder		30 - 35

<u>FOOD</u>	<u>OVEN TEMP.</u>	<u>APPROX. TOTAL COOKING TIME IN HOURS</u>
CHICKEN★ 4-5 lbs. over 5 lbs.	375°	1½ - 1¾ 1¾ - 2
TURKEY★★ 6-8 lbs. 8-12 lbs. 12-16 lbs. 16-22 lbs. 20-22 lbs.	325°	3¼ - 4 4 - 4½ 4½ - 5½ 5½ - 7 7 - 8½
DUCK (Unstuffed) 3-5 lbs.	325°	1½ - 2
GOOSE 6-8 lbs.	325°	3 - 3½

★ Small chickens can be roasted at 400° for darker browning — the cooking time will be shorter.

★★ For stuffed turkey or duck cooking time may be increased 15 to 20 minutes.

## **BROILING**

### **The Ultra-Ray® Broiler**

To use your Ultra-Ray® broiler, set the selector dial to "BROIL" and the temperature control dial to "BROIL" (since all broiling is done with a fast, searing heat, no temperature selection is used except with certain recipes). The burner lights automatically in 50 - 60 seconds. During the broil cycle the burner will cycle on and off.

Things to Remember:

**CLOSE THE DOOR COMPLETELY FOR ALL BROILING!**

Ultra-Ray® consumes most smoke and spatter. Kitchen stays cleaner, cooler.

**DO NOT PRE-HEAT THE BROILER BEFORE USING.**

### **Broiling Tips**

Foods generally broiled include steaks, hamburgers, chicken, fish, chops, fruits and vegetables.

Remove excess fat from the meat before broiling. Slash the fat around the edges of steaks and chops to prevent curling.

Do not pierce meats with sharp utensils during broiling.

Season meats when browned - not before cooking.

Most meats are turned once during broiling - after the top side is done. Fish does not require turning and is broiled with the skin side down.

Broiled foods may be kept ready to serve in the "keep-warm" oven. After broiling is complete, turn the temperature dial to 175° (Keep-warm). Place the broiled food on a serving platter, cover loosely and place in the oven. Leave the door open about 10 minutes so the oven will cool to 175°.

### **Important!**

The effective useful cooking area of the broiler is reduced when you use the higher rack positions. The Ultra-Ray® burner uses infra-red rays to cook the food and they travel only in straight lines. In the higher rack positions, the rays cannot reach all corners of the broiler grid.

### **Examples:**

General rule of thumb: The proper distance from the burner is determined by the degree of "Doneness" desired and the broiling time. For a charred exterior and a rare interior, place the food close to the flame for a shorter cooking time; for well done - further away and for a longer time.

### **Specifics**

Broiler grid - 12½ x 13" (approx.) - In the top (#5) rack position the Infra-red rays cover about 25% of the broiler grid area. In the #4 rack position you can use about 30% of the grid area. In the #3 rack position about 35%, in the #2 position the coverage is about 60% and in the bottom #1 rack position the rays cover 90% of the broiler grid area.

### **Trying the Broiler**

To familiarize yourself with the broiler, try it. We suggest you try a simple food dish first to become familiar with Ultra-Ray®'s unique broiling capabilities. The following is a list of some broiling recipes you may want to try. Some are simple and quick to prepare. Others will appeal to the gourmet in you. Happy broiling ...

### **Broiled Bacon**

Place bacon strips on the broiler grid. Place the broiler pan and grid in the 2nd rack position. Set the minute minder to 6 minutes. At the end of 6 minutes check the degree of "doneness". Remove the broiler pan and grid from the oven compartment, remove the bacon and serve.

### **Broiled Sirloin Steak**

Use a 2 or 2½ lb. boned steak about 1" thick. Trim off the excess fat from the edges of the steak and cut the edges of the meat to prevent curling. Put the steak on the broiler grid and place the pan and grid on the oven rack in the 4th position. Broil for approximately 12 minutes total time (for medium rare steak).

## Broiled Chicken

Select a young broiling chicken weighing no more than 2 lbs. Split length wise and break joints to be certain the pieces will lie flat on the broiler grid. Brush the chicken (skin side down) with melted butter and set oven temperature control for 400° - 425°. Set the selector dial to "Broil". Place the oven rack in the second position (second lowest) or the first position (lowest), directly beneath broil burner. Broil for 13 - 15 minutes or until chicken is golden brown. Turn skin side up, brush with melted butter, and broil for 20 - 30 minutes or until skin is browned and meat is well done. If bar-beque sauce is to be brushed on the chicken, it is recommended that it be applied to the chicken during the final 13 - 15 minutes of broiling.

## Broiled Hamburgers

Place ground beef patties on the broiler grid. Place the broiler pan and grid on the oven rack in the 2nd position. Broil for 8 minutes on one side, turn, and broil for 6 minutes on the second side. Season with salt or pepper after broiling is complete.

## Broiling Chart

<u>FOOD</u>	<u>TOTAL BROILING TIM (MIN.)</u>
<b>BEEF</b>	
Steaks (1" thick)	
Rare	10
Medium Rare	11
Medium	12 - 14
Well Done	20
Steaks (1½" thick)	
Rare	15
Medium	20 - 25
Well Done	30
Steaks (2" thick)	
Rare	25
Medium	30 - 35
Well Done	40
Ground Beef Patties (¾" to 1" thick)	8 - 15
<b>FISH</b>	
Fillet or Steaks	10
<b>LAMB</b>	
Chops or Steaks	
1" thick	8 - 10
1½" thick	12 - 14
2" thick	14 - 16
<b>PORK (Cured)</b>	
Bacon	2 - 6
Ham Slice	
"Cook before eating"	
½" thick	10 - 20
1" thick	20 - 30

**TOTAL  
BROILING  
TIM (MIN.)**

## FOOD

Ham Slice	
"Fully Cooked"	
½" thick	8 - 12
1" thick	14 - 18

## FRUIT

Grapefruit, Peach or Tomato Halves	8 - 12
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## OVEN CLEANING

### **GENERAL CARE AND CLEANING**

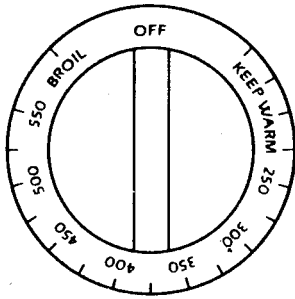
To clean the exterior of the oven, follow the same General Care and Cleaning tips as for the cooktop as listed on page 2 and 3.

Cleaning spillovers by hand - Occasionally spillovers in the oven and on the front frame and the door backer (areas that are sealed off from the oven during cleaning) need to be cleaned by hand. The front frame and door backer should be scrubbed clean before the self clean cycle, since any heat that may leak out will cook the soil to the surface and make later cleaning difficult.

Care should always be exercised.

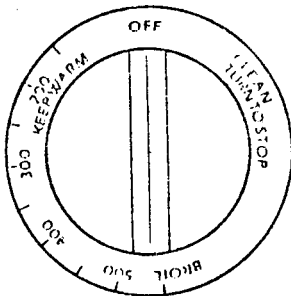
1. Check that both the oven temperature dial and the selector dial are in the "OFF" position and that the oven burner, oven cavity, and ignitor area have cooled sufficiently.
2. DO NOT ATTEMPT TO INSERT ANY OBJECT INTO THE OPENINGS OF THE PROTECTIVE SHIELD SURROUNDING THE IGNITOR COIL.
3. Use a nylon pad and mild detergent, wiping away soap and suds thoroughly.
4. Do not use commercial oven cleaners or oven liner protective coatings of any kind on the interior of the oven.
5. It is not necessary to clean the gasket, an attempt to do so may damage it - do not rub or move it.
6. Remove oven racks, broiler pan and grid before initiating the cleaning cycle. Intense heat can warp them. The racks are easily cleaned at the sink.
7. NOTE: Prior to the self-cleaning cycle operation, the oven and surface lights must be turned off.
8. The room temperature of your kitchen will rise during the cleaning cycle. It is recommended that the self-cleaning cycle be run when the kitchen is not in use.

## OVEN CONTROL



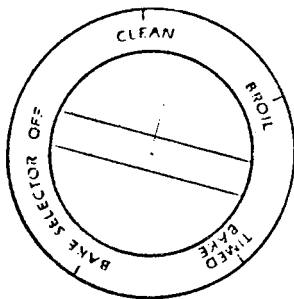
1. If the oven control dial does not have "clean turn to stop" printed on it, leave the oven control dial in the off position.

## OVEN CONTROL

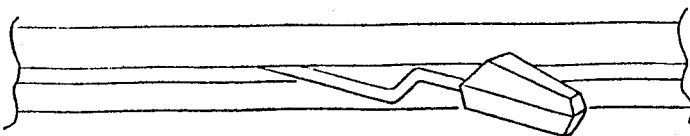


- If the oven control dial has "clean turn to stop" printed on it, then rotate oven control dial clockwise to the stop position.

## SELECTOR



2. Rotate selector dial to the clean position.
3. Remove broil pan and grid, cooking utensils and oven racks.



4. Close oven door and move latch lever to the far right as shown.
5. See clock operating instructions for completing self-cleaning operation.

Shortly after the clean cycle has begun, the oven temperature reaches a degree in excess of normal broiling temperature. The red "CLEAN" light will come on and the clean cycle will start. In a few minutes the door lock lever, which you have placed in the lock position, will automatically be secured to prevent the oven door from being opened during the clean cycle.

This latch remains locked until the clean cycle is completed and the oven temperature reduces to normal baking and broiling temperatures.

### CAUTION!

DO NOT TOUCH THE EXTERIOR PORTIONS OF THE RANGE AFTER THE SELF-CLEANING CYCLE HAS BEGUN, SINCE SOME PARTS BECOME EXTREMELY HOT TO THE TOUCH!

DURING THE FIRST FEW TIMES THE SELF-CLEANING FEATURE IS USED, THERE MAY BE SOME ODOR AND SMOKING FROM THE "CURING" OF THE BINDER IN THE HIGH-DENSITY INSULATION USED IN THE RANGE. WHEN THE INSULATION IS THOROUGHLY CURED, THIS ODOR WILL DISAPPEAR. DURING SUBSEQUENT SELF-CLEANING CYCLES YOU MAY SENSE AN ODOR CHARACTERISTIC OF HIGH TEMPERATURES WITH ELECTRIC HEAT. KEEP THE KITCHEN WELL VENTILATED DURING THE SELF-CLEANING CYCLE.

### AFTER SELF-CLEANING IS COMPLETE

The clean light will go out. Approximately 30 minutes after the clean light goes out, the automatic locking device on the door is released. You can then move the door lock latch to the left. If the latch will not open, the automatic door lock has not yet opened. Wait 5 minutes and try again. DO NOT FORCE THE DOOR LATCH.

1. Turn the selector dial to "OFF". If your temperature control dial has a "CLEAN" position, then set this dial, in addition to the selector dial, to "OFF".
2. In some cases, heavy oven soil may leave a light ash or powder. This can be removed with a damp cloth or sponge.

## MODELS WITH CONTINUOUS CLEANING FEATURE

You will notice that the porcelain finish on the inside of your continuous cleaning oven has porous texture. The pores divide cooking "spatters" (such as fat spatters during meat roasting) into many, many spatters during baking, roasting and broiling. The spatters are decomposed and evaporate at normal cooking temperatures preventing heavy soil from building up. In effect, the oven walls continuously clean themselves. The oven may not be spotless at all times, but depending on how the oven is used, it can always be presentably clean with little or no hand cleaning. No objectionable odors are created by the cleaning process. If some spatters should remain, remember they will probably be reduced during later oven use.

### Keep In Mind

Carbohydrate type soils - sugar and starch (spillovers from casseroles, pies, etc.) and soils which occur in heavy amounts will not be removed. As soon as the oven has cooled, remove these spillovers with a nylon brush or nylon "tuff" and water. If the soil is really baked on, it can be loosened by using "Tob Job", "Handy-Andy", or "Fantastik". Spray the cleaner on the spot and allow it to remain for about 15 minutes. Brush with a wet nylon "Tuff" and rinse well with water applied with a wet sponge.

NOTE: Never use "spray type" oven protective coatings, scouring powders, abrasives, steel or metal wool, or commercial oven cleaners. Knives and scrapers should never be used - they will scratch the surface.

## OVEN CLEANING

Models without self-cleaning or continuous cleaning features:

The oven should be cleaned regularly with a good oven cleaner such as "Jiffoam" or "Easy-Off". Regular use of the oven cleaner will avoid excessive, baked-on grease build-ups which are difficult to clean. Follow the manufacturer's instructions for the use of the oven cleaners!

**IMPORTANT!** - If you use an oven cleaner on the oven interior be sure the cleaner does not run onto aluminum or chrome trim parts as the finish of these items may be damaged.

The oven can be easily cleaned by removing the oven door and oven racks. **Removing Oven Door** - Open the door to the intermediate stop position (open approx. 4"). Grasp both sides of the door and lift off the hinges.

**Replacing the Door** - Hold it over the hinge arms with the two slots in the bottom of the door lined up with the hinges. Slide the door downward as far as it will go. The door can be removed only from the intermediate position.

## HOOD EXHAUST SYSTEM

Models with eyelevel ovens can be equipped with built-in hood exhaust systems. Grease, smoke and steam from foods cooking on the burners below the upper oven are drawn up, the vapors move through a filter, and are exhausted to the outside (ducted models) or back into the room (ductless models).

To operate the hood exhaust, open the front panel to the first stop. This will activate the hood fan motor.

### SAFETY TIPS

Clean ventilating hoods frequently - grease should not be allowed to accumulate on hood or filter.

When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

### CLEANING

To keep the fine polished metal free from scratches, avoid the use of gritty cleansers which in time, may dull the appearance of the hood. See General Care and Cleaning, page 2 for cleaning suggestions.

1. The aluminum filter inside the hood can be removed for cleaning. To do this, open the front panel of the hood to the second stop. This stops the fan motor. Lift and tip the filter forward at bottom and remove.

Clean aluminum filter by immersing in warm, soapy water and rinse. Allow filter to dry thoroughly before replacing.

NOTE: If your hood is a ductless charcoal hood there should be a charcoal filter behind the aluminum one. **THE CHARCOAL FILTER CANNOT BE IMMERSSED IN WATER.** It should be replaced periodically through your area parts distributor (see listing in this book).

2. **Cleaning Fan and Fan Blade.**

The hood fan and the fan blade should be cleaned at least once a year. Remove the filter as described in the preceding text. Disconnect the electrical plug to the hood motor. Loosen the two (2) wing nuts on each side of the fan housing. It is not necessary to completely remove the wing nuts. Pull the fan housing down and out. Clean carefully using a damp cloth and replace the housing, reversing the above procedures. Be sure the plug is plugged back in before replacing filter(s).

# WARRANTY

## GAS & ELECTRIC RANGES "S" AND "T" SERIES - LIMITED APPLIANCE PARTS WARRANTY

### PARTS WARRANTY

Subject to certain but necessary WARRANTY LIMITATIONS LISTED BELOW, Caloric warrants all PARTS of this Caloric appliance against defects in material and workmanship for a period of three (3) years from the date of its delivery. Any replacement parts furnished at no cost to the purchaser in fulfillment of this warranty, are warranted only for the unexpired portion of the original warranty. Caloric's appliance parts warranty pertains only to the PARTS of the appliance, not the labor required for repair or replacement, which is the responsibility of the source from whom this appliance was purchased.

### WARRANTY SERVICE

The selling dealer, builder, or utility from whom this appliance was purchased is responsible for advising the purchaser of the period of no-charge warranty service labor coverage, and how and from whom warranty service is available. Replacement parts under the terms of this warranty must be furnished by a franchised Caloric dealer or authorized Caloric service agency.

### WARRANTY LIMITATIONS

Caloric's product warranty DOES NOT apply to glass parts, light bulbs, or fluorescent lamps. We warrant only that these will be commercially acceptable at the time of delivery and allow you 30 days to report any malfunctions to the selling agency from whom the appliance was purchased or the authorized service agency as advised by your selling agency.

Caloric's product warranty DOES NOT apply to the porcelain enamel surfaces, ceramic surfaces, painted surfaces, and decorative finishes, nor does it cover normal deterioration of finishes, bright metal and other trim. We warrant that all of these surfaces and finishes will be commercially acceptable at the time of delivery and allow you ninety (90) days from the date of purchase to report otherwise.

### OWNERSHIP

The appliance PARTS warranty remains in force for three (3) years from the initial delivery of the appliance, and continues in force for three (3) years from the initial delivery, even if relocated by the first or subsequent purchaser(s).

### WARRANTY CONDITIONS

Caloric's appliance PARTS warranty DOES NOT apply to any appliance which has been subjected to alteration, misuse, abuse, accident, improper installation, delivery damage, or other than normal household use and service.

Caloric's PARTS warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on us. TO THE EXTENT CONSISTENT WITH STATE AND FEDERAL LAWS: (1) ANY IMPLIED WARRANTIES SHALL BE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR CALORIC'S EXPRESSED WARRANTIES, AND (2) CALORIC SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES UNDER ANY EXPRESSED OR IMPLIED WARRANTIES RELATING TO THE CALORIC APPLIANCE.

Caloric's warranty obligation on appliances located outside the contiguous 48 U.S. states and the District of Columbia shall be LIMITED STRICTLY to furnishing replacement parts and shall EXCLUDE service labor.

### FEDERAL REGULATORY PROVISIONS

Some states do not allow limitations on how long an implied warranty lasts nor limitations or exclusions of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, as well as rights under Federal Laws.

### PURCHASER'S RESPONSIBILITIES

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, to correct an improper installation that the purchaser may have performed, or to correct malfunctions in the appliance created by operation of the appliance in a manner not prescribed by, or cautioned against, in the Caloric Use and Care Instructions.

### PURCHASE REGISTRATION CARD

The purchaser should fill out and mail to Caloric the purchase registration card included with the appliance. This will help Caloric expedite any future communications regarding the appliance. Your warranty rights are conditioned upon the return of the Purchase Registration Card.

### MODEL AND SERIAL NUMBERS

The appliance model number and serial number can be found on a nameplate attached to the appliance. The purchaser should always use the model number and serial number when talking to or writing to the dealer, builder, or utility from whom this appliance was purchased, the local authorized service agency, or Caloric.

### FACTORY ASSISTANCE

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local servicing dealer or agency, write to: Caloric Corporation, Consumer Relations Department, Tipton, Pennsylvania 19562-1499, or call AC215-682-4211.

## APPLIANCE SERVICE CONTRACT

Caloric offers an appliance Service Contract which makes it possible to protect yourself against future unexpected investments in functional replacement components and related labor costs on your products after the expiration of your existing new product warranty. The protection provided by this plan goes into effect the day that your original warranty expires or when your payment is processed. You can have months of peace of mind for only pennies a day.

*Write today indicating model number, serial number, and the date the product was purchased, for an application for a Caloric Appliance Service Contract.*

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### NOTES