

ABOUT YOUR NEW COOKING APPLIANCE

Congratulations on your choice of this cooking appliance! As you use your new appliance we know that you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances

and the way we cook. It is therefore very important to understand how your new appliance operates before you use it. On the following pages, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new appliance.

ABOUT THIS BOOKLET:
The features covered in this booklet are for several model ranges. You may find information pertaining to features that are not on your particular range.

In our continuing effort to improve the quality of our products, it may be necessary to make changes to the product without revising this booklet. For example, the knob on your range may not look like the illustration in this book.

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MODEL IDENTIFICATION

If you have a question, or need service, have this information ready:

1. Complete model and serial numbers from the rating plate which is located under the lift-up cooktop on the left side.
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty, and the sales slip together in a handy place.

_____ **MODEL NUMBER**

_____ **SERIAL NUMBER**

_____ **PURCHASE/INSTALLATION DATE**

_____ **SERVICE COMPANY & PHONE NUMBER**

SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock or personal injury.

**FOR YOUR SAFETY
DO NOT STORE OR USE
GASOLINE OR OTHER
FLAMMABLE VAPORS AND
LIQUIDS IN THE VICINITY
OF THIS OR ANY OTHER
APPLIANCE.**

INSTALLATION

Installation of the appliance must conform with local codes or, if no codes exist, with the current National Fuel Gas Code. Installation and adjustment of the appliance must be performed **ONLY** by a qualified installer or serviceman in accordance with the Installation Instructions. See accompanying Installation Instructions.

If cooktop is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a **FIRE HAZARD**.

Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Be certain all packing materials are removed from the cooktop before operating, to prevent fire or smoke damage should the packing material ignite.

Observe all instructions for minimum clearances to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.

**FOR YOUR SAFETY
IF YOU SMELL GAS:
1. TURN ALL COOKTOP
CONTROLS OFF.
2. EXTINGUISH ANY OPEN
FLAME OR CIGARETTE.
3. OPEN WINDOWS.
4. DO NOT TOUCH ELEC-
TRICAL SWITCHES. (DO
NOT TURN ANY ELEC-
TRICAL SWITCHES ON
OR OFF. SPARKS MAY
IGNITE THE GAS).
5. IMMEDIATELY CALL
YOUR GAS SUPPLIER.**

GAS TYPE

All models are adjustable for use with **NATURAL** or **LP** (bottled) gas. An appliance adjusted for one type of gas **CANNOT** be used with the other type until adjustments are made by a qualified serviceman.

GAS ODOR

If gas odor is detected, cut off the gas supply to the appliance. Then, call your installer or local gas company to have the leak checked. **NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.**

IN CASE OF FIRE:

1. Turn cooktop controls and ventilating hood, if equipped, off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.
 - If the fire is in a pan on a surface burner, cover the pan.
 - Baking soda is also effective, if available.
 - Do not use water on grease fires.

SERVICING

Electrical supply must be disconnected before servicing appliance.

Do not repair or replace any part of your cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

SAFETY INSTRUCTIONS

GENERAL

Never use your cooktop to warm or heat the room.

No cooking appliance should ever be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

In the event of a prolonged power failure, the surface burner can be manually lighted with a match.

CHILD SAFETY

1. Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.
2. Children should never be allowed to sit or stand on any part of the appliance.
3. Children **MUST** be taught that the appliance and utensils in or on it can be hot.
4. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.
5. Let hot utensils cool in a safe place, out of reach of small children.
6. **CAUTION:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets above.

COOKING SAFETY

If flame should go out during cooking, turn burner off. **IF GAS WAS COLLECTED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.**

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers cause smoking and greasy spillovers may ignite.

Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and off. Make sure burner has ignited.

Do not use cooktop as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent potential hazard to user and to the appliance.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long-hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on range parts.

Never heat an unopened container on the surface burner. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the range.

Use aluminum foil **ONLY** as instructed. Improper use of aluminum foil may cause damage to the range, affect cooking results adversely and can also result in shock and/or **FIRE HAZARDS.**

GREASE

Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood, or vent fan. Do not leave container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, **DO NOT** attempt to move pan. Cover pan with a lid to extinguish flame and turn surface burner off. Do not douse flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a **FIRE HAZARD.**

SAFETY INSTRUCTIONS

CLEANING

Turn off all controls and wait for cooktop parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

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 cleaners can produce noxious fumes if applied to a hot surface.

PLASTICS

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

AEROSOL SPRAYS

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near a hot appliance.

STORAGE ABOVE COOKTOP

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit.

If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

VENTILATING HOOD

To reduce the hazard of storage above a cooktop, install a ventilating hood that projects at least 5 inches beyond the bottom edge of the cabinets. Clean hood frequently to prevent grease from accumulating on hood or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing flame, the fan may be turned on to remove unpleasant odor or smoke.

IMPORTANT SAFETY NOTICE AND WARNING

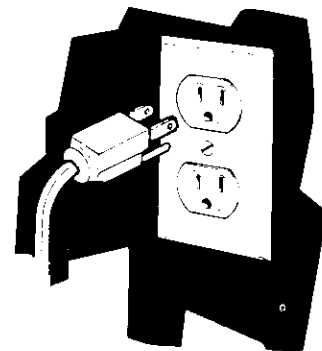
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

If an ungrounded, two-hole or other type electrical outlet is encountered, IT IS THE PERSONAL RESPONSIBILITY OF THE APPLIANCE OWNER TO HAVE RECEPTACLE REPLACED WITH A PROPERLY GROUNDED THREE HOLE ELECTRICAL OUTLET. The three-prong grounding plug is provided for protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**



Always disconnect power to appliance before servicing.

SAFETY INSTRUCTIONS

UTENSIL SAFETY

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan. Be sure you know which knob controls each surface burner.

Always turn pan handles to the side or back of appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat. Never leave a deep fat frying operation unattended. Use extreme caution when moving the grease kettle or disposing of hot fat.

Always adjust surface burner flame so it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

COOKING UTENSILS

ALUMINUM - Conducts heat quickly and evenly. The heavier the gauge (thickness) the more durable. Aluminum may discolor from alkaline foods and pit from acid foods.

COPPER - Very good heat conductor, but discolors easily. Used primarily for bottom coatings and gourmet cookware.

STAINLESS STEEL - Alone it is a poor conductor, develops hot spots and produces uneven cooking results. However, it is durable, easy to clean, and somewhat stain resistant. Coating stainless steel with a copper or aluminum bottom results in an easy-to-clean, durable, even cooking utensil.

CAST IRON - Slow to conduct heat, but retains the heat well. Heavy to handle and must be kept well seasoned to prevent sticking and rusting.

GLASS/GLASS-CERAMIC - Transfers heat slowly and unevenly, but holds heat well.

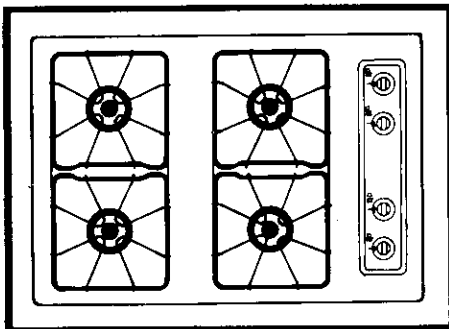
Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check and follow manufacturer's recommended use or limitations for such utensils.

SURFACE COOKING

COOKTOP

To remove cooktop: When cool, first remove grates and drip bowls, if equipped. Grasp two front burner wells and lift up.

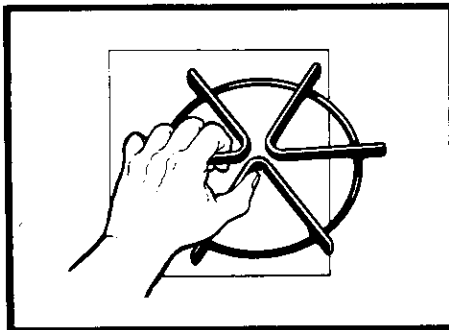
The top can be completely removed or, if equipped with a metal support rod, can rest on the rod. Support rod is located across the front of the burner box.



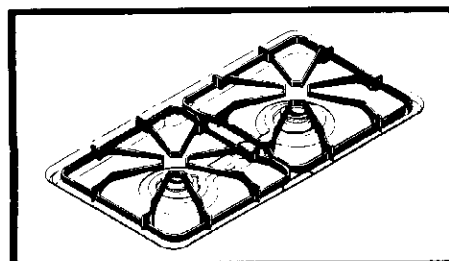
BURNER GRATES

Your cooktop will be equipped with either round or square grates. **CAUTION:** Burner grates must be properly positioned before cooking.

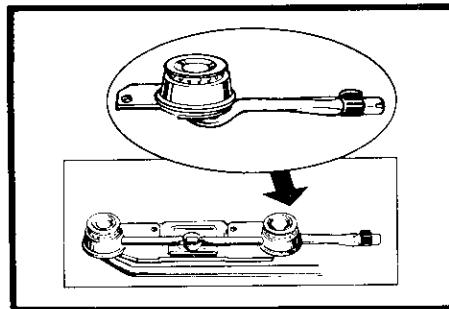
When reinstalling round burner grates, place pins in slots so grates stay in place.



When reinstalling square grates, place indented sides together so straight sides are at front and rear.



SURFACE BURNERS



To remove standard single burner:

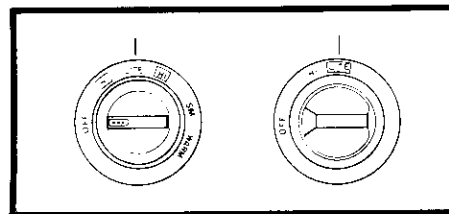
Remove or support cooktop. Remove screw which secures surface burner to support bracket. Grasp burner head and tilt to release tab from slot near igniter. Lift up and toward back of cooktop until air shutter end of burner releases from valve. Replace surface burner, screw and cooktop. Turn on burner to be sure burner has been correctly installed.

LIGHTING SURFACE BURNERS

Your cooktop is equipped with either standing pilots or pilotless ignition which eliminates the constant standing pilot.

To light burner:

1. Place utensil on burner grate.
2. Push down and turn knob to the LITE or START position. On models equipped with pilotless ignition, a clicking sound will be heard and the burner will light. After the burner lights, turn knob to the desired flame size.



If flame should go out during a cooking operation, turn the burner off. IF GAS HAS ACCUMULATED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR THE GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.

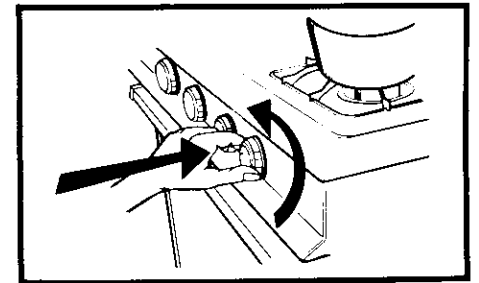
OPERATING COOKTOP EQUIPPED WITH PILOTLESS IGNITION DURING A POWER FAILURE:

1. Hold a lighted match to the desired surface burner head.
2. Turn knob to LITE or START. The burner will then light.
3. Adjust the flame to the desired level.

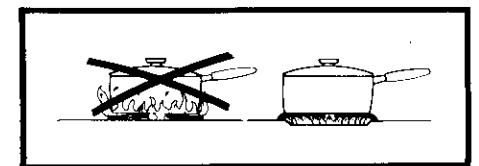
CAUTION: When lighting surface burners, be sure all controls are in the OFF position. STRIKE MATCH FIRST and hold in position before turning knob on.

SELECTING FLAME SIZE

If a knob is turned very quickly from HIGH to WARM setting, the flame may go out, particularly if burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light again.

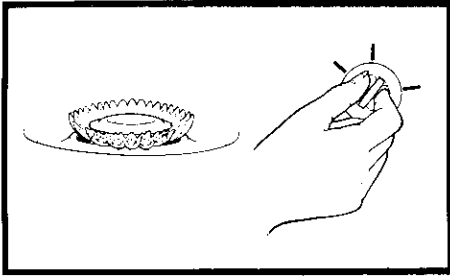


Flame should be adjusted so it does not extend beyond the edge of cooking utensil. This is for personal safety and to prevent damage to cabinets above cooktop.

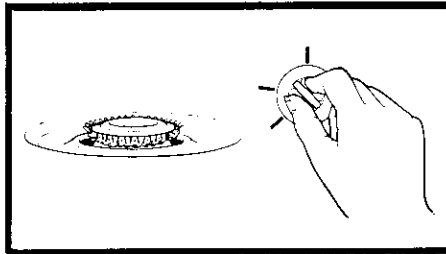


SURFACE COOKING

Use **HIGH** to quickly bring foods to a boil or to begin a cooking operation. Reduce to a lower setting to continue cooking. Never leave food unattended when using a HIGH flame setting.

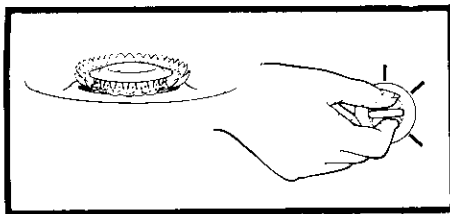


Use **WARM** (low) to simmer or keep foods at serving temperatures. Some cooking may take place if the utensil is covered.

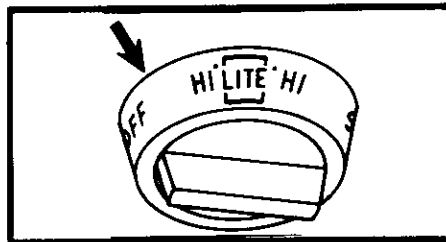


CAUTION: Do not operate burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the intense heat.

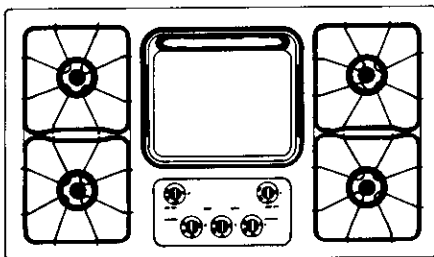
Use **SIMMER** (medium) to continue a cooking operation. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil.



To obtain a lower flame size, turn knob back toward the OFF position until the desired flame size is reached. The lowest flame setting is located adjacent to the OFF position. This is not a preset position.



GRIDDLE AND 5TH BURNER



(36" Range Only)

Before using the die cast aluminum griddle for the first time, season it by lightly rubbing the surface with a small amount of unsalted shortening. To prevent damage to the finish, do not use metal utensils, a high flame setting or suddenly change temperatures, such as immersing hot griddle in water.

Remove Griddle Cover:

1. Press down on any corner.
2. Slide fingers under 2 sides of griddle cover and lift off. **DO NOT** pry off with any instrument or tool.

To Use Griddle:

1. Remove porcelain griddle cover **BEFORE** turning on griddle burner. Top cover must be removed whenever griddle burner is in use.
2. Position griddle correctly. For even cooking results, preheat griddle using a low flame setting for about 5 minutes or until the entire cooking surface is heated. Sprinkle a few drops of water over griddle; if properly heated, water

- will bead and dance. The water will sizzle and steam if griddle is not hot enough.
3. Never replace griddle cover until griddle has cooled completely.

To Clean Griddle:

When griddle is cool, remove and wash in hot soapy water; rinse and dry. Do not wash in the dishwasher. Detergents will completely remove the seasoning.

FIFTH BURNER

The griddle burner can be used as a fifth surface burner. Merely remove the griddle and replace with extra grate provided.

MAINTENANCE

CLEANING CHART

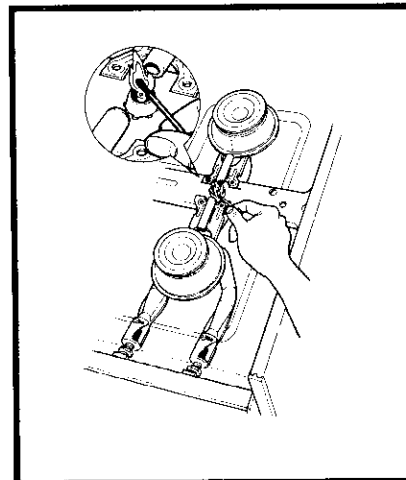
PARTS	CLEANING AGENTS	DIRECTIONS
Burner box	Soap & water Appliance wax	Burner box, located under cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners and clean with soap and water, rinse and dry. If desired, an application of wax can be used.
Chrome drip bowls	Soap & water Paste of baking soda & water Plastic scouring pad	Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace. NOTE: Rings can permanently discolor if exposed to excessive heat or if soil is allowed to bake on.
Control knobs	Mild detergent & water	To remove knobs for cleaning, gently pull up. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each burner ON to see if knobs have been replaced correctly.
Grates	Detergent & water Soap filled scouring pad	Grates are made of porcelain coated steel. They can be cleaned at the sink with detergent and water or in the dishwasher. Clean stubborn soil with soap filled scouring pad.
Exterior porcelain finish	Mild soap & water Paste of baking soda & water	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range.
Surface burners	Soap & water Paste of baking soda & water Plastic scouring pad such as Tuffy®	Clean as necessary with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING caustic cleaners: steel wool, abrasive cleaning agents, dishwasher detergent, or metal polishes. These will damage finish. Do not clean burners in dishwasher. Burners can be dried in the oven set at 140°F. CAUTION: Burner and burner tube must be dry before use.

LIGHTING PILOTS

Be sure surface burner knobs are off before turning on gas supply to cooktop.

When cooktop is first installed, the pilots may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn knob on. When the burner lights, turn the knob off.

To light pilots: Remove or support cooktop. Hold a lighted match next to the pilot port until pilot lights.



SERVICE

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

PROBLEM	CAUSE	CORRECTION
1. Surface burner fails to light	a. power supply not connected (pilotless ignition) b. clogged burner port(s)	a. connect power, check circuit breaker or fuse box b. clean ports with straight pin
2. Burner flame uneven	a. clogged burner port(s) b. burner not properly positioned	a. clean ports with straight pin b. see page 5 to correctly replace burner
3. Surface burner flame <ul style="list-style-type: none">• lifts off port• yellow in color	a. air/gas mixture not proper	a. call serviceman to adjust burner primary air

SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

HOW TO OBTAIN SERVICE

When your cooktop requires service or replacement parts, contact your Dealer or Authorized Service Agency. Consult the Yellow Pages in your telephone directory under ranges for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See inside cover for location of your model and serial numbers).

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Parts and Service Co., P. O. Box 2370, Cleveland, TN 37311, (615) 472-3333. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your service agency or Maycor, you may contact the Major Appliance Consumer Action Panel by letter. Include your name, address, and telephone number, as well as the model and serial numbers of the appliance in your letter. Send to this address:

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

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.