

## 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

Have this information ready if you have a question or need service.

1. Complete model and serial numbers from the rating plate which is located behind the storage drawer or oven door on the left side of the range front frame.
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.

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MODEL NUMBER

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SERIAL NUMBER

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PURCHASE/INSTALLATION DATE

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SERVICE COMPANY & PHONE NUMBER

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# SAFETY INSTRUCTIONS

## IMPORTANT INSTRUCTIONS

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

## INSTALLATION

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

Adjustment and service of this unit must be done by a qualified installer to insure proper operation, avoid possible damage of the unit or injury to an unqualified installer. Be sure appliance is properly grounded to avoid shock hazard.

Installation of unit must be in accordance with local and national fire codes and with clearances from combustible surfaces or materials as listed in the Installation Instructions.

If unit is installed near a window, take steps to prevent curtains from blowing over surface elements, creating a fire hazard.

Care should be given to the location of your range.

1. Be sure floor covering under your range can withstand prolonged heat.
2. This is a heavy appliance and can settle into soft floor coverings, such as cushioned-vinyl. Use care when moving range on this type of floor.

## CIRCUIT BREAKER OR FUSE

Locate and mark circuit breaker or fuse. Never replace a blown fuse or reset a circuit breaker until you know what has caused the fuse to blow or circuit to be broken. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

## IN CASE OF FIRE:

1. Turn range controls and ventilating hood off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.
  - If the fire is in the oven, smother it by closing the oven door.
  - If the fire is in a pan on a surface element, cover the pan.
  - Baking soda is also effective, if available.
  - Do not use water on grease fires.

## SERVICING

Do not repair or replace any part of this unit unless such service is specifically recommended in this booklet. All servicing not specifically recommended in this booklet must be referred to a qualified serviceman.

Always disconnect unit or cut-off power to unit by removing fuse or by tripping circuit breaker manually to the "off" position, before any servicing.

Do not cook on a broken glass or ceramic cooktop. Spills on the cooktop could create a risk of electrical shock. Contact a qualified serviceman immediately.

## CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children should never be allowed to sit or stand on any part of the appliance.

Children must be taught that the appliance and utensils in or on it can be hot.

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.

Let hot utensils cool in a safe place, out of reach of small children.

**CAUTION:** Do not store items of interest to children in cabinets above an appliance, on the backguard or backsplash of a range. Children climbing on the appliance to reach items could be seriously injured. Do not use an appliance as a step stool to cabinets above.

## GENERAL

**NEVER USE THE RANGE TO HEAT OR WARM A ROOM.** This instruction is based on safety considerations, to prevent potential hazards and to prevent damage to the unit.

Do not store or use gasoline or other flammable materials, vapors and liquids in the vicinity of this or any other appliance.

# SAFETY INSTRUCTIONS

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## COOKING SAFETY

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 element. Always make sure the correct element is turned on for cooking and is turned off after completion of cooking.

Do not use the cooktop or oven as a storage area for food or cooking utensils.

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 elements and ignite or get caught on range parts. Do not let pot holder touch hot elements.

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

## OVEN SAFETY

Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over.

Use dry sturdy pot holders to slide oven rack out to add or remove food. Always avoid reaching into oven to place or remove food.

Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, be careful to avoid contact of pot holders with hot oven elements.

## ELEMENTS

Do not touch surface or oven elements. They can be hot even though they do not appear to be on. When surface elements are on or have recently been on, the areas surrounding them become hot enough to cause burns. This is also true for the oven interior when bake or broil elements are on or have recently been on. Do not touch or let clothing or other flammable materials contact elements during use or for several minutes after use. After cleaning, always check controls to be sure the elements have been turned off.

Also do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, from contacting heating elements. Among these surfaces are cooktop, oven vents and surfaces near the openings such as doors and windows.

## 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 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 elements.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep 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 small utensil on the small surface element and large utensil on the large surface element for efficient cooktop. Using a small utensil on the large element exposes a portion of the hot element which can result in a fire hazard. Using a large utensil on the small element can cause damage to the cooktop. Always check to be sure the correct element has been turned on.

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.

# SAFETY INSTRUCTIONS

## VENTING

Never block oven vent located under rear element, right rear corner of cooktop or on lower right corner of the backguard. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

## VENTILATING HOOD

Clean ventilating hood frequently to prevent grease from accumulating on it or its filter. When flaming foods under the hood, or if a boilover results in an open flame, immediately turn off the hood's ventilating fan. The fan can cause flame to spread. After flame is thoroughly extinguished, the fan may be turned on to remove unpleasant odor or smoke.

## 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.

## 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 element 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.

## CLEANING

Be sure all appliance parts are cool before touching or cleaning them. Clean range 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 a hot surface.

## STORAGE ABOVE RANGE

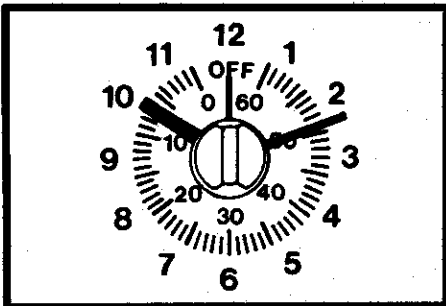
To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit.

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.

If cabinet storage is provided above, installation of a range hood that projects at least 6-inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.

# FEATURES

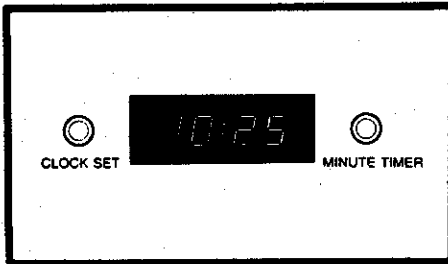
## ANALOG CLOCK AND TIMER



**TO SET CLOCK:** Push in and turn Minute Minder knob to the left to the correct time-of-day. Be sure Minute Minder hand is on OFF after setting clock.

**TO SET MINUTE MINDER:** Turn knob in either direction to the desired time. When the bell rings, manually turn the Minder to OFF.

## DIGITAL CLOCK AND TIMER



88:88 will flash in the display when range is first connected to power or if power is interrupted.

**TO SET:** Press and hold Clock Set button while turning Minute Timer knob to the correct time-of-day. Minute Timer knob can be turned in either direction.

### MINUTE TIMER

**TO SET:** Turn MINUTE TIMER knob to the right, to the desired time, up to 60:00 (1 hour). Timer will begin counting down after a few seconds delay. When time has lapsed, a continual beep will sound for up to 2 minutes.

Press CLOCK SET button to stop beep sounds. The correct time-of-day will reappear in the display.

To cancel a timing operation, turn MINUTE TIMER knob to the left, until 00:00 appears in the display. The correct time-of-day will reappear in the display after a few seconds delay.

To check time-of-day during a timing operation, press and hold CLOCK SET button. Time will reappear in the display.

# CONTINUOUS CLEANING OVEN (if equipped)

## WHAT IS THE CONTINUOUS CLEANING OVEN?

The finish of the Continuous Cleaning Oven is identified by its dark gray color, white stipple and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven **MUST** be on for cleaning to take place. No cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

## FACTORS AFFECTING LENGTH OF CLEANING TIME

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: Type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

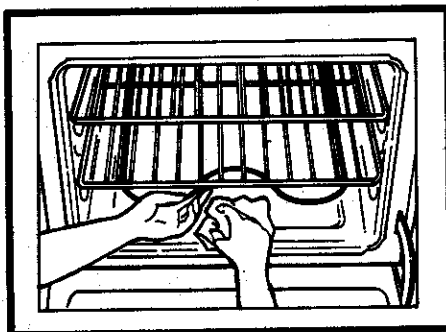
## MANUALLY CLEANING HEAVY SPILLOVERS

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

## TO MANUALLY CLEAN HEAVY SPILLOVERS

Brush off heavy soil with a nylon brush or plastic pad. **DO NOT USE** paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.



## HINTS

Brittle crusts or stains can be loosened by **GENTLY** tapping stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

**DO NOT USE ANY TYPE OF OVEN CLEANER, POWDERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE, ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS FOR THEY WILL DAMAGE THE FINISH.**

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

## COMMERCIAL OVEN CLEANER

When using oven cleaners, carefully follow manufacturer's directions. Wear rubber gloves to protect your hands for the oven cleaner is caustic.

Never use oven cleaners on exterior finish or trim parts of a range. These parts will be permanently damaged by the cleaner. Do not apply oven cleaner to Bake or Broil elements or to the electrical hook-up. These parts may be permanently damaged if exposed to oven cleaners. Use oven cleaners on porcelain-lined ovens **ONLY**. Never use on the continuous cleaning oven finish.

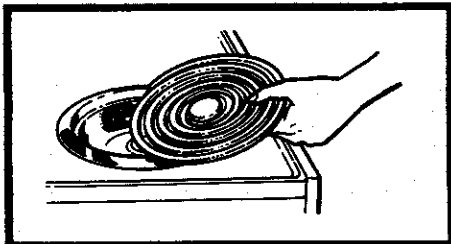
After using oven cleaner, rinse oven walls and thermostat sensing device, located at the top of oven, with a mild solution of vinegar and water.

# USING YOUR COOKTOP

## SURFACE ELEMENTS

Surface elements are self cleaning. Do not immerse elements in water.

**To remove:** Raise element WHEN COOL and carefully pull out and away from the receptacle.



**To replace:** Insert the terminals on the element into the receptacle and guide element into place until element sits level on drip bowl.

## DRIP BOWLS

The drip bowls, located under each surface element, are designed to catch boilovers as well as for more efficient surface cooking. Bowls must always be used and should be kept clean and shining for best efficiency.

Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and a plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace.

Be sure drip bowls are in place. Absence of these bowls during cooking may subject wiring or component parts underneath the cooktop to damage.

## CONTROL KNOBS

Your cooktop is equipped with control knobs that provide an infinite choice of heat settings from LOW to HIGH. The knob can be set on any of the numbered settings or between the numbered settings. To operate push in and turn knob to the desired setting.

## SIGNAL LIGHTS

Ranges are equipped with one or four signal lights to indicate when a surface element is on. The light will remain on until the element is turned off. After a cooking operation, be sure element and signal light are off.

## TIPS FOR SUCCESSFUL COOKING

Food will not cook any faster when a higher heat setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously. If a high setting is used, excessive spattering will occur and food may stick or burn onto the bottom of the utensil.

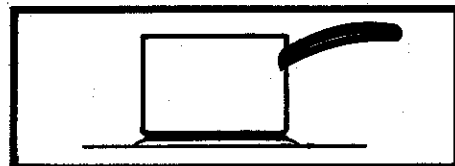
Use a higher heat setting to bring liquid to a boil or to begin cooking, then reduce to a lower setting. **Never leave food unattended on a high setting.**

Always place utensil on the surface element before turning element on.

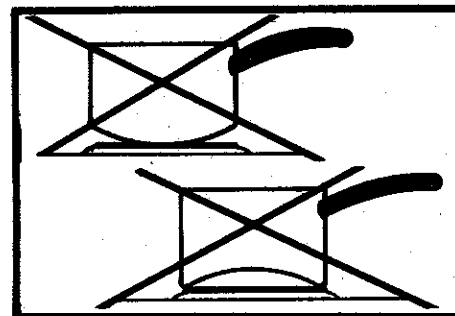
Never let a pan boil dry as this could damage the utensil and the appliance.

## UTENSILS

Cooking performance is greatly affected by the type of utensils used. Utensils **SHOULD HAVE A FLAT BOTTOM**. The flat bottom allows good conductivity between the utensil and the element to provide uniform cooking results, faster heating and more efficient use of energy.



Utensils with uneven, warped, or grooved bottoms do not make good contact, reduce heat conductivity and result in slower, less even heating. A utensil with a badly curved bottom will not make good contact with the element and may not get enough heat to bring water to a boil.



Fit the size of the utensil to the size of the element. This conserves energy. Oversized utensils or utensils that rest across two elements may trap enough heat to cause damage to the cooktop or elements.

Do not use woks equipped with round metal rings. The ring, which is designed to support the wok above the element, will trap heat and may damage the element and the cooktop.



# USING YOUR COOKTOP

**Canners:** Acceptable canning pots should not be oversized and must have a flat bottom. When canners do not meet these standards, the use of the high heat setting becomes excessive and may result in damage to the cooktop.

The acceptable canning procedure uses the high setting just long enough to bring the water to a boil, then lowers the setting to maintain the water temperature.

## Characteristics of Utensil Materials:

**Aluminum** utensils heat quickly and evenly. Best suited for simmering, braising, boiling and frying.

**Stainless Steel** is a poor heat conductor and develops hot spots. If combined with other metals such as aluminum and copper, however, they will evenly distribute heat. Use for cooking functions similar to aluminum.

**Cast Iron** utensils are slow to heat but, cook more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.

**Glass ceramic, earthenware, heatproof glass or glazed** utensils can be used if recommended by the manufacturer for range top cooking. Best used on low to medium heat settings.

## SUGGESTED HEAT SETTINGS

Use the following chart as a **GUIDELINE** until you become more familiar with your cooktop. Keep in mind that different types of utensil materials require different heat settings for the same cooking operation. We suggest that you experiment to find the heat setting that best suits your particular cooking needs. Information in the chart is based on heavy gauge aluminum cookware. Lower the heat setting if using stainless steel, cast iron utensils or glassware designed for surface cooking.

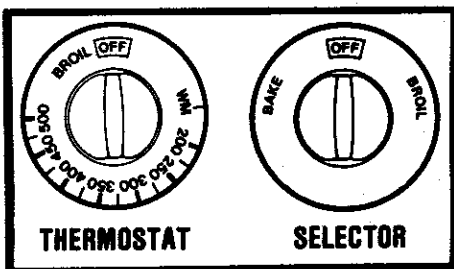
| HEAT SETTINGS | USES  |
|---------------|---|
| HIGH          | To bring liquid to a boil, blanch, preheat skillet, or bring pressure up in pressure cooker. (NOTE: Always follow instructions in pressure cooker use/care book). Always reduce to a lower heat setting when liquids boil or food begins to cook. |
| 9<br>8<br>7   | To brown or sear meat, heat oil for deep fat frying, scald.<br>To fast saute or fry.<br>To maintain fast boil for large amounts of liquids, for slower frying or sauteing.  |
| 6<br>5        | To maintain slow boil for large amounts of liquids.   |
| 4<br>3<br>2   | To continue cooking uncovered foods, and for most frying.<br>To continue cooking covered foods, maintain boil pressure in most pressure cookers. Stew, braise or steam.<br>To maintain boil, poach, steam or simmer.                              |
| LOW           | To keep foods warm before serving.  |

# USING YOUR OVEN

## OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with your new range. Please expect some differences with this new range.

## OVEN CONTROLS



The OVEN THERMOSTAT knob is used to select and maintain the oven temperature. Always turn this knob just TO the desired temperature not to a higher temperature and then back. Turn this knob to OFF whenever the oven is not in use.

The SELECTOR knob determines the type of oven operation. This knob is labeled OFF, BAKE and BROIL.

To turn the oven on, both the Thermostat and Selector knobs must be set. The oven will not operate if the Selector knob is left in the OFF position. To turn the oven off, turn both knobs to the OFF position.

## OVEN INDICATOR LIGHT

The OVEN indicator light, located on the backguard or control panel turns on whenever the oven is turned on. When the oven reaches the preset temperature, the indicator light turns off and then cycles on and off as the oven elements cycle on and off.

On some models, the indicator light is controlled by the thermostat knob. When the thermostat knob is turned on and off, the oven indicator light will turn on and off.

## OVEN RACKS

The two oven racks are designed with a "lock-stop" position to keep racks from accidentally coming completely out of the oven.

**To replace:** Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock-stop" position to be sure rack is correctly replaced.

**To remove:** Be sure rack is cool. Pull rack out to the "lock-stop" position. Tilt up and continue pulling until rack releases.

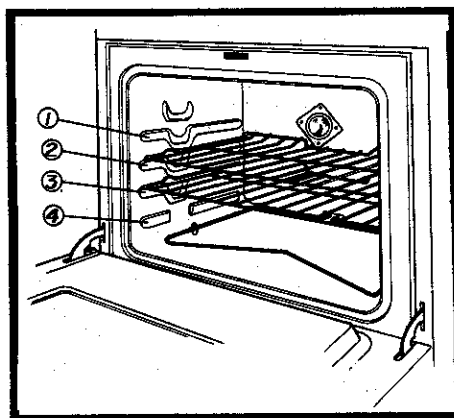
### RACK POSITIONS:

**RACK 1** (top of oven) used for broiling thin foods.

**RACK 2** used for one-rack baking or broiling thicker cuts of meat.

**RACK 3** used for most one-rack baking and for roasting some meats.

**RACK 4** used for roasting large meats, cooking larger foods and for baking angel food cake or pie shells.



### HINTS:

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks.

Place food in the oven on the center of the rack. Allow 2 inches between edge of utensil and the oven sides or adjacent utensils.

NEVER place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

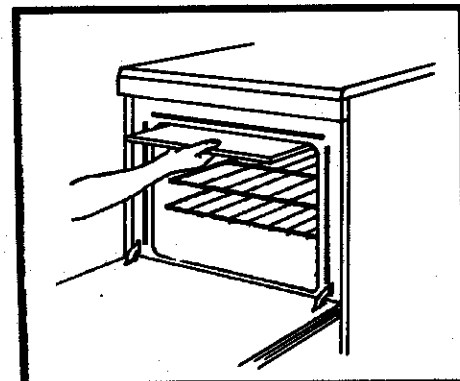
## PREHEATING

Preheating is necessary only for baking. It is not necessary to preheat for broiling or roasting. Allow oven to heat for 10 to 15 minutes before placing food in the oven.

Selecting temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

## BROIL SHIELD

Some ovens are equipped with a Broiler Shield located above the broil element. The shield is designed to protect the knobs during open-door broiling. When broiling, pull the shield out as far as it will extend. After broiling, use a dry potholder and return the shield to its original position by lifting the shield up and pushing in.



# USING YOUR OVEN

## HOW TO BAKE

1. When cool, position rack in oven depending on what you are baking.
2. To set oven: Turn thermostat knob to desired temperature and the selector knob to BAKE.
3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Remove food from the oven and turn oven off.

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful:

## COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

| PROBLEM  | CAUSE  | PROBLEM                            | CAUSE  |
|--|--|------------------------------------|--|
| <i>Cakes are uneven.</i>                             | Pans touching each other or oven walls.<br>Batter uneven in pans.<br>Oven temperature too low or baking time too short.<br>Range not level.<br>Undermixing.<br>Too much liquid.  | <i>Excessive shrinkage.</i>        | Too little leavening.<br>Overmixing.<br>Pan too large.<br>Oven temperature too high.<br>Baking time too long.<br>Pans too close to each other or oven walls. |
| <i>Cake high in middle.</i>                          | Temperature too high.<br>Baking time too long.<br>Overmixing.<br>Too much flour.<br>Pans touching each other or oven walls.  | <i>Crumbly or dry texture.</i>     | Improper measurement of sugar, baking powder, liquid or fat.<br>Old baking powder.<br>Oven temperature too high.<br>Baking time too long.                    |
| <i>Cake falls.</i>                                   | Too much shortening or sugar.<br>Too much or too little liquid.<br>Temperature too low.<br>Old or too little baking powder.<br>Pan too small.<br>Oven door opened frequently.  | <i>Uneven texture.</i>             | Too much liquid.<br>Undermixing.<br>Oven temperature too low.<br>Baking time too short.  |
| <i>Cakes don't brown evenly on bottom.</i>           | Oven not preheated.<br>Pans darkened, dented or warped.  | <i>Cakes have tunnels.</i>         | Not enough shortening.<br>Too much baking powder.<br>Overmixing.<br>Oven temperature too high.   |
| <i>Cakes don't brown on top.</i>                     | Oven temperature too low.<br>Overmixing.<br>Too much liquid.<br>Incorrect pan size or too little batter in pan.<br>Oven door opened too often.   | <i>Cakes crack on top.</i>         | Batter overmixed.<br>Oven temperature too high.<br>Too much leavening.   |
| <i>Cakes, cookies, biscuits too brown on bottom.</i> | Oven not preheated.<br>Pans touching each other or oven walls.<br>Using glass, darkened, warped or dull finish metal pans.<br>Incorrect rack position.<br>Incorrect use of aluminum foil.<br>Placed 2 cookie sheets on one rack. | <i>Cake not done in middle.</i>    | Temperature too high.<br>Pan too small.  |
|  |  | <i>Pie crust edges too brown.</i>  | Oven temperature too high.<br>Pans touching each other or oven walls.<br>Edges of crust too thin.  |
|  |  | <i>Pies don't brown on bottom.</i> | Using shiny metal pans.  |
|  |  | <i>Pies have soaked crust.</i>     | Temperature too low at start of baking.<br>Filling too juicy.<br>Using shiny metal pans.   |

# USING YOUR OVEN

## HOW TO ROAST

To set oven for roasting see page 9, #2.

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a roasting rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on.

Most meats are roasted at 325°F except tenderloin at 425°F and smaller poultry at 375°F to 400°F.

Cooking time is determined by the weight of the meat and the desired doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert the thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from the oven and let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10° less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **DO NOT REFREEZE MEATS THAT HAVE NOT BEEN COOKED FIRST.**

## PORK

Always cook pork to an internal temperature of 170° throughout.

## ROASTING CHART

| CUT OF MEAT                   | APPROXIMATE WEIGHT | INTERNAL TEMP.                                      | TEMP.     | TIME  |
|-------------------------------|--------------------|---|-----------|---|
| BEEF<br>Standing Rib          | 6 to 8 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 300-325°F | 23 to 25 min/lb<br>27 to 30 min/lb<br>32 to 35 min/lb |
|                               | 4 to 6 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 300-325°F | 26 to 32 min/lb<br>34 to 38 min/lb<br>40 to 42 min/lb |
| Rolled Rib                    | 5 to 7 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 300-325°F | 32 min/lb<br>38 min/lb<br>48 min/lb                   |
| Rib Eye                       | 4 to 6 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 350°F     | 18 to 20 min/lb<br>20 to 22 min/lb<br>22 to 24 min/lb |
| Tenderloin, Whole             | 4 to 6 lbs.        | 140°F (rare)  | 425°F     | 40 to 60 minutes<br>(total time)                      |
|                               | 2 to 3 lbs.        | 140°F (rare)  | 425°F     | 45 to 50 minutes<br>(total time)                      |
| Sirloin Tip<br>(high quality) | 3 to 4 lbs.        | 140 - 170°F   | 325-350°F | 35 to 40 min/lb<br>30 to 35 min/lb                    |
|                               | 6 to 8 lbs.        | 140 - 170°F   |           |   |
| Rolled Rump<br>(high quality) | 4 to 6 lbs.        | 150 - 170°F   | 325-350°F | 25 to 30 min/lb                                       |
| PORK LOIN<br>Center<br>Half   | 3 to 5 lbs.        | 170°F Throughout                                    | 325°F     | 30 to 35 min/lb<br>35 to 40 min/lb                    |
|                               | 5 to 7 lbs.        | 170°F Throughout                                    |           |   |
| LAMB, LEG                     | 5 to 9 lbs.        | 150°F (medium)                                      | 325°F     | 25 to 30 min/lb<br>30 to 35 min/lb                    |
|                               |                    | 170-180°F (well)                                    |           |   |

# USING YOUR OVEN

## HOW TO BROIL

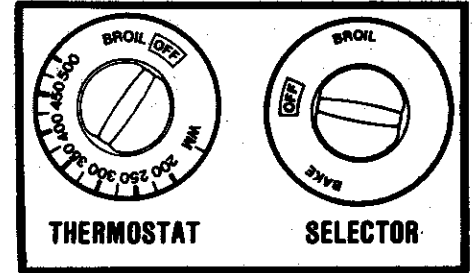
Broiling is a method of cooking tender foods by direct heat under the element. The cooking time is determined by the distance between the meat and the element, the desired degree of doneness and the thickness of the meat.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiling insert should be placed in the pan so the grease will drain freely. Improper use may cause grease fires.

The broiler insert CANNOT be covered with aluminum foil as this prevents fat from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil. Do not use disposable broiler pans. They do not provide a separate tray.

### TO BROIL

1. Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.
2. Place broiler pan on the recommended rack position. Generally, for brown exterior and rare interior, the meat should be close to the element. Place further down if you want meat well done.
3. To set oven: Turn both the thermostat and selector knobs to BROIL.
4. Broiling should be done with oven door opened to the broil "STOP" position (opened about 4 inches). Do not lock oven door.



If the range is equipped with broiler shield, above the broiler element, pull the shield out as far as it will extend.

5. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
6. Check doneness by cutting a slit in meat near center for desired color.
7. Broil times may need to be increased if range is installed on a 208-volt circuit.

## BROILING CHART

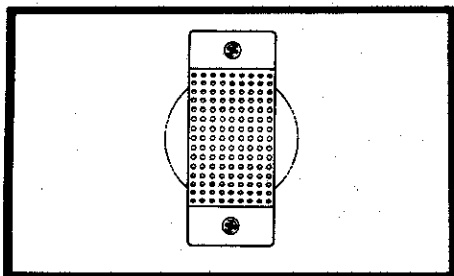
| TYPE OF FOOD   | RACK # | DONENESS                    | TOTAL TIME                             |
|--|--------|-----------------------------|--|
| Steaks<br>1 - inch   | 2      | rare<br>medium<br>well done | 12-14 min.<br>16-18 min.<br>19-21 min. |
|  | 2      | rare<br>medium<br>well done | 18-20 min.<br>22-24 min.<br>25-30 min. |
| Hamburgers<br>¾ to 1 - inch                                  | 2      | rare<br>medium<br>well done | 10-12 min.<br>12-15 min.<br>15-18 min. |
| Chicken Halves   | 2      | well done<br>185°           | 30-40 min.                             |
| Fish Fillets<br>Fresh<br>Frozen                              | 2      | flaky<br>flaky              | 10-15 min.<br>15-20 min.               |
|  | 2      |                             |  |
| Ham Slice (Boneless) ¼ to ½ - inch<br>Pre Cooked<br>Uncooked | 2      | well done                   | 8-15 min.<br>15-20 min.                |
|  | 2      |                             |  |
| Bacon  | 1      | well done                   | 6-8 min.                               |
| Pork Chops<br>½ - inch                                       | 1      | well done                   | 14-16 min.                             |

# MAINTENANCE

## LIGHT REPLACEMENT

Before replacing light bulb, **DISCONNECT POWER TO RANGE**. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

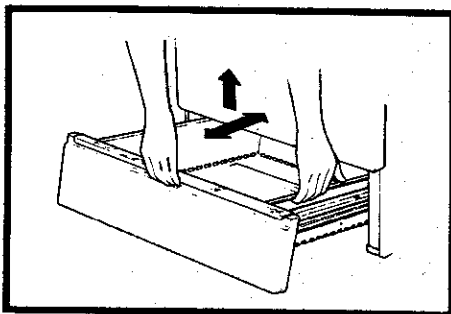
**To replace oven light:** Remove oven racks. Oven bulb is protected with a metal perforated screen. Use a Phillips-head screwdriver to remove two screws securing screen to back of oven. Use care not to damage capillary tube near screen.



**Very carefully** remove bulb with a dry pot holder to prevent possible harm to hands. Replace with a 40 watt appliance bulb. Reconnect power to range and reset clock.

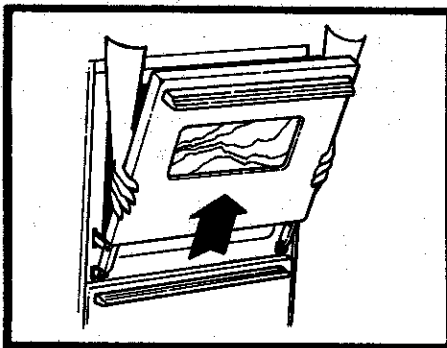
## STORAGE DRAWER

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.



## OVEN DOOR

**To remove lift-off door:** Open door to the "stop" position (opened about 4 inches) and grasp door with both hands at each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



### CAUTION:

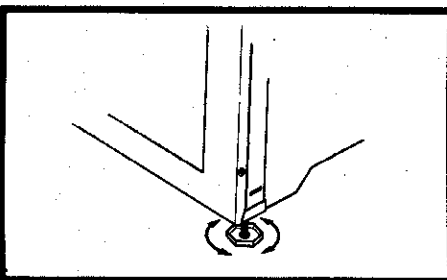
Hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

**To replace door:** Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

Do not attempt to open or close door until door is completely seated on hinge arms. **Never turn on oven unless door is properly in place.**

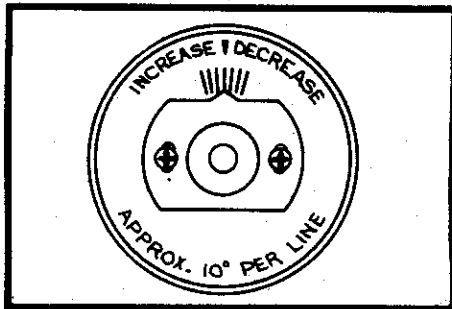
## LEVELING LEGS

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.



## MANUAL ADJUSTMENT KNOB (if equipped)

Your new range has been accurately calibrated at the factory for proper oven temperature. When cooking for the first time in your new oven, use the recipe time as a guide for cooking times. Your old oven thermostat, over a period of years, may have "drifted" from the factory setting. If, in comparison with your old oven, you find that your foods consistently brown too little or too much you may wish to use the "browning adjustment" feature on your oven knob, if so equipped.



### TO ADJUST KNOB:

1. Remove the knob from the range, look at the back of the knob and note the current setting before making any adjustments.
2. Hold the knob skirt firmly in one hand so the pointer (on the backside of the skirt) is at the top. With the other hand, loosen the screws with appropriate screwdriver.
3. **To increase browning:** Turn the knob to move the pointer one line in the increase direction.

**To decrease browning:** Turn the knob to move the pointer one line in the decrease direction.

4. Retighten screws and return knob to the range.

# CARE AND CLEANING

**BE SURE ALL PARTS OF THE RANGE ARE COOL BEFORE CLEANING.  
AFTER CLEANING BE SURE ALL PARTS ARE REPLACED CORRECTLY.**

| PARTS  | CLEANING AGENTS   | DIRECTIONS   |
|--|---|--|
| Broiler pan & insert   | Soap & water<br>Plastic scouring pad<br>Soap filled scouring pad  | Remove from the oven after use. Allow to cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.  |
| Control knobs  | Mild detergent & water  | To remove knobs, gently pull forward. 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 element ON to see if knobs have been replaced correctly.  |
| Glass<br>Backguard<br>Oven window<br>Cooktop                                       | Soap & water<br>Paste of baking soda & water<br>Window cleaning fluid or ammonia                          | Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven door window glass, never use excessive amounts of water which may seep under or behind glass.   |
| Metal finishes<br>Aluminum - backguard base. Chrome & stainless steel - trim parts | Soap & water<br>Paste of baking soda & water  | Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.  |
| Oven racks   | Soap & water<br>Cleansing powders & plastic pads. Soap filled scouring pad                                | Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.   |
| Polyester<br>Side panels   | Soap & water  | Wash with soap and warm water. Do not use abrasive cleaning materials. They will scratch finish. Do not use oven cleaners.   |
| Porcelain enamel<br>Cooktop<br>Oven<br>See page 5 for continuous clean oven.       | Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads | 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. <b>NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING.</b> Never use abrasive or caustic cleaning agents on exterior finish of range. Use commercial oven cleaner on porcelain - lined oven <b>ONLY</b> . Read and follow manufacturer's instructions carefully. |
| Silicone rubber door gaskets   | Soap & water  | Wash with soap. Rinse thoroughly. <b>DO NOT REMOVE.</b>  |
| Surface & Oven Elements  |   | Elements are self cleaning. Soil will burn off as elements are used.   |
| Vinyl finishes<br>Door handle<br>Backguard trim                                    | Soap & water  | Never use abrasive or caustic cleaning agents on vinyl finish of range.  |

# SERVICE

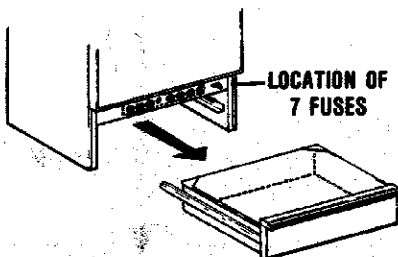
## BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

|  |   |
|--|---|
| PART OR ALL OF YOUR RANGE DOES NOT OPERATE             | Is the range plug disconnected from the electrical outlet? • Are your house fuses blown or your circuit breakers tripped? • Is the range plug loose or improperly plugged in? • Has power supply to your home been interrupted?   |
| SURFACE ELEMENTS FAIL TO TURN ON OR HEAT FOOD PROPERLY | Is range plug disconnected from the electrical outlet? • Check circuit breaker or fuse box for tripped circuit breakers or blown fuses. • Is element defective? Have serviceman replace. • Was incorrect utensil used? • For optimum results, utensil SHOULD HAVE A FLAT bottom. See pages 6 & 7 for additional information. (NOTE: Expect cooking times to increase if range is connected to 208 volts.) |
| FOOD NOT BAKING SATISFACTORILY                         | Are your racks properly in place and in correct position for what you are baking? • Is your range level? • Are you using the proper pan? • Is it bright, not soiled or dark colored? • Have you used foil incorrectly? • Are you using standard measuring utensils? • Did you preheat if recommended?   |
| OVEN DOES NOT OPERATE                                  | Is the range disconnected from the electrical power?  |
| OVEN LIGHT DOES NOT WORK                               | Is your bulb loose or burned out?   |

### CANADIAN RANGES ONLY

Your range is equipped with seven (7) type "P" fuses. The fuses are located across the front storage drawer frame. Open the storage drawer for access to the fuses.

If part of your range does not operate, check to see if a fuse has blown. A gap in the fuse strip or a darkened window indicates a blown fuse. Replace with the same type and amperage type "P" fuse.



### 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 range 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 requirement, call or write MAYCOR Appliance Parts and Service Company, 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 including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

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.