

Modern Maid —

PHU101

**USE AND CARE
MANUAL
FOR GAS RANGES**



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BEFORE YOU CALL FOR SERVICE:

We are assuming that proper installation was made and in accordance with all specifications and local code, 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"?

The oven thermostat has been precisely preset at the time of manufacture. Your new appliance does not necessarily have exactly the same thermostat setting as any prior-owned appliance.

If the thermostat 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.

After self-cleaning cycle note: The door will remain locked for approximately 15 minutes after the clean light goes out.

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 you feel service is needed, contact the authorized service agency given to you by your appliance dealer.

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.

THE COOKTOP

Elements of Surface Cooking

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 projecting above the main top), and turn the top burner control knob to the "LIGHT" 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 cleansers can rub-off the numerals. Replace knobs in their proper position. Be sure the "heat control" knob is replaced at the "oven" marking. The other 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.

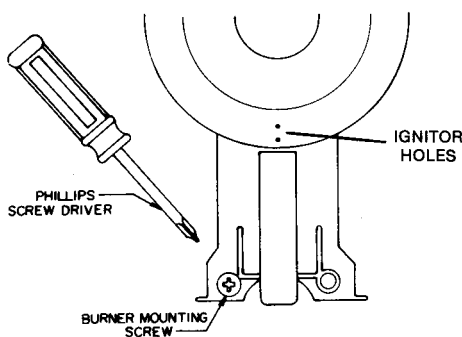


FIGURE 1

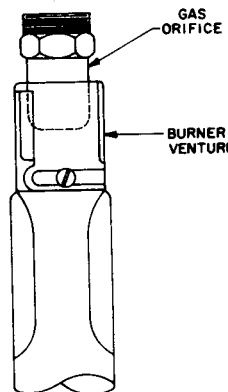


FIGURE 2

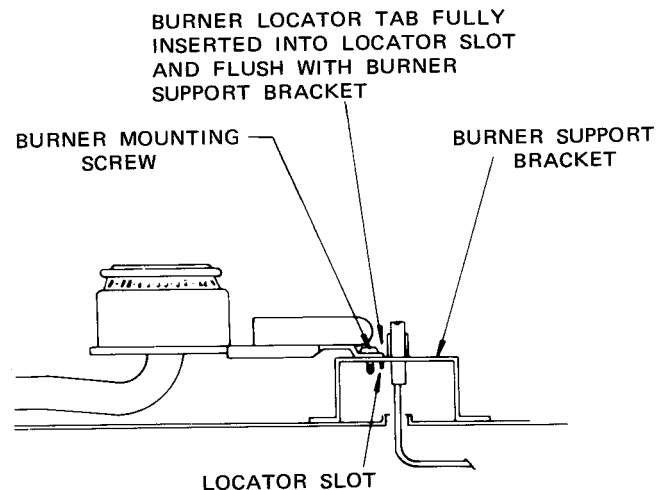


FIGURE 3

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 is also a precaution against possible burns from touching hot oven 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.
- NEVER latch the oven door while baking or broiling. Latch the oven door only for the self-cleaning cycle.

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.

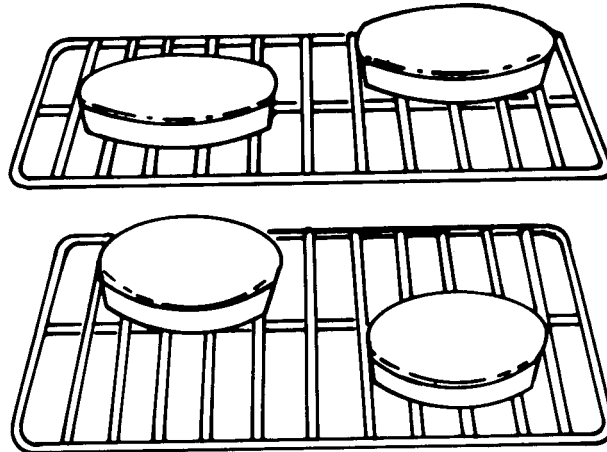
Turn the “temperature control dial” to the desired temperature. The dial is marked 150° - 200° for keeping foods at serving temperature, and 250° - 500° (in 25° increments) for baking and roasting. The other mark on the dial is “BROIL” for broiling foods. The range is equipped with a very sensitive, 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 remove 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:

1. 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.

2. 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.

3. 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.

4. 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 not 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 on the following page to determine the proper keep-warm setting.

KEEP-WARM OVEN CHART

Bacon	225°	Seafood - baked or fried	Warm
Beef - rare	Warm		Warm
medium	Warm	Vegetables (covered)	Warm
well done	Warm	Biscuits - muffins	Warm
Fish - baked or broiled		Casseroles	200°
(loosely covered)	Warm	Gravy	Warm
Ham	Warm	Pizza (loosely covered)	225°
Lamb	Warm	Rolls (tightly wrapped)	Warm
Pork - fresh	Warm	Deep Fat Fried Food	200°
smoked	Warm	Potatoes - baked	200°
Poultry - roasted	Warm	Potatoes (loosely covered)	250°
fried	Warm	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.** 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.

Some Useful Information

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” meats 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>	<u>FOOD</u>	<u>OVEN TEMP.</u>	<u>APPROX. TOTAL COOKING TIME IN HOURS</u>
BEEF					
Roasts	325°				
Rare		20 - 25			
Medium		26 - 30			
Well done		33 - 35	CHICKEN*	375°	
Rolled Roast	325°		4-5 lbs.		1 1/2 - 1 3/4
Rare		32 - 36	over 5 lbs.		1 3/4 - 2
Medium		36 - 40	TURKEY**	325°	
Well done		43 - 45	6-8 lbs.		3 1/4 - 4
PORK (Fresh)	325°		8-12 lbs.		4 - 4 1/2
Fresh Ham (Whole)		22 - 28	12-16 lbs.		4 1/2 - 5 1/2
Loin		35 - 40	16-22 lbs.		5 1/2 - 7
Shoulder, Butt		40 - 45	20-22 lbs.		7 - 8 1/2
Shoulder, Picnic		35 - 40	DUCK (Unstuffed)	325°	
HAM			3-5 lbs.		1 1/2 - 2
(Smoked-Mild Cure)	350°		GOOSE	325°	
Picnic Shoulder		30 - 35	6-8 lbs.		3 - 3 1/2

*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, fruit 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 barbeque 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 TIME (MIN.)</u>	<u>FOOD</u>	<u>TOTAL BROILING TIME (MIN.)</u>
BEEF		LAMB	
Steaks (1" thick)		Chops or Steaks	
Rare	10	1" thick	8 - 10
Medium Rare	11	1½" thick	12 - 14
Medium	12 - 14	2" thick	14 - 16
Well Done	20	PORK (Cured)	
Steaks (1½" thick)		Bacon	2 - 6
Rare	15	Ham Slice	
Medium	20 - 25	"Cook before eating"	
Well Done	30	½" thick	10 - 20
Steaks (2" thick)		1" thick	20 - 30
Rare	25	Ham Slice	
Medium	30 - 35	"Fully Cooked"	
Well Done	40	½" thick	8 - 12
Ground Beef Patties		1" thick	14 - 18
(¾" to 1" thick)	8 - 15	FRUIT	
FISH		Grapefruit, Peach or	
Fillets or Steaks	10	Tomato Halves	8 - 12

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 (which would smoke during the self-cleaning cycle) 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. 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.

OPERATING THE SELF-CLEANING OVEN

The actual self-cleaning process is initiated by a simple 5-step procedure:

1. Set the range clock to time of day (if it isn't already).
NOTE: On models not equipped with an automatic oven timer, the self-cleaning cycle is preprogrammed for a 2½ hour cleaning cycle. Use Steps 3, 4 and 5 only.
2. Establish the length of cleaning time by:
 - A. Setting the start time
Press and turn the start dial of the Automatic Oven Timer clockwise to the desired starting time. You may start cleaning either right away or at a later preset time.
 - B. Setting the stop time
Press and turn the stop dial of the Automatic Oven Timer clockwise to the desired stop time. This can be up to 3 hours after the start time, but no less than 1½ hours. THE HEAVIER THE SOIL, THE LONGER THE TIME REQUIRED.
3. Set the oven selector dial on the right side of the control panel to "CLEAN".
4. Set the temperature control dial to "OFF". If your temperature control dial has a "CLEAN" position, then set dial to "CLEAN" instead of "OFF".
5. Remove oven racks, broiler pan and broiler grid from lower oven. Close and lock the oven door by moving the Latch Lever as far to the right as it will go - into a locked position. If the lever is accidentally dislodged restore it to the locked position. Otherwise, the self-cleaning process will not take place.

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.

NOTE: Prior to the self-cleaning cycle operation, the oven and surface lights must be turned off.

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.

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 CLEAN CYCLE, A SLIGHT "HEAT" ODOR MAY BE NOTICED. THIS IS NORMAL AND PRESENTS NO DANGER.

AFTER SELF-CLEANING IS COMPLETE

The clean light will go out. Approximately 15 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.

NOTE: On models not equipped with an automatic oven timer, if the oven is not entirely clean after one clean cycle (due to excessive soil build-up) you must turn the selector dial to OFF and wait ten (10) minutes before starting another clean cycle - this resets the automatic (self clean) timer.

SPECIAL FEATURES

Some ranges have additional features:

1. Electric Time of Day Clock - conveniently located on the backguard. To set the clock, push and turn the knob clockwise to the correct time. The clock will continue to run at the correct time unless power to the range is interrupted (such as power failure, or if the range has been unplugged).
2. One Hour Minute Minder - simply turn the knob on the time of day clock, clockwise, until the pointer shows desired cooking time. The timer will automatically return to "0" and a bell or buzzer will sound when the selected time has elapsed. To stop the bell or buzzer from sounding, turn the knob to "OFF".

NOTE: If your range is equipped with "Automatic Oven Timing", you can use the Minute Minder independently of that feature operation.

3. Oven Light - operates automatically when the oven door is opened. On models with "see-thru" window in the oven door, an independent light switch on the right side of the control panel marked "OVEN LIGHT" lets you observe the food without opening the oven door.
4. Surface Light - some models have a fluorescent surface light in the back panel. This light is operated by the switch on the left side of the control panel marked "Surface Light".
5. Automatic Oven Use - an automatic START/STOP feature that enables you to preset cooking times to start and/or stop while you are away from the kitchen. Just set the "START" cooking time by pushing and turning the start dial clockwise until the indicator hand points to the desired time.

Example:

To serve a roast at 6:30 that takes two hours to cook, push in and turn the START dial to 4:30. Push and turn the STOP dial in clockwise direction to the time at which the roast is to be served . . . 6:30. Then set your temperature knob to the desired temperature and control knob to timed cook, as you normally would. After the desired cooking time has elapsed, the oven burner will turn off automatically.

NOTE: The automatic oven timer is dependent on the time of day clock. Be sure to check that your clock is at the correct time.

BROILING SHOULD NEVER BE ATTEMPTED ON AUTOMATIC OVEN TIMING. SINCE BROILING IS DONE IN A MATTER OF MINUTES, EVEN MINOR INACCURACIES IN SETTING THE START/STOP DIALS COULD SERIOUSLY AFFECT BROILING RESULTS.