

DROP-IN SELF CLEANING ELECTRIC RANGE USE AND CARE MANUAL

**Copy Your Model and Serial Numbers
IN THE BOX BELOW**

Model and Serial numbers are on a plate, behind the oven door, on the front frame. If you call for service, or with a question, have this information ready.

Keep this book, your installation guide, your warranty and the sales slip together.

Model No.: _____

Serial No.: _____

Purchase Date: _____

SAFETY RULES2-4

HOW TO USE YOUR RANGE5-8

- Cooktop Controls 5
- Cooktop Setting Guide 5
- Energy Saving Tips 5
- Clock and Oven Controls 6,7
- Oven Light 8
- Rack and Pan Arrangement 8
- New Oven Odor 8
- Oven Vent 8
- Using Foil 8

COOKING HINTS9-11

- Preheating 9
- Broiling Tips 9
- Positioning Broiler Pan 9
- Roasting Tips 10
- Using a Meat Thermometer 10
- Adjusting Oven Temperature 10
- Choosing Cookware Chart 11
- Common Baking Problems and Causes 11

CLEANING AND CARE12-18

- Oven Cleaning12,13
- Cleaning Chart 14
- Removable Knobs 15
- Removable Cooktop Units 15
- Lift-up Cooktop 16
- Replacing Oven Light 16
- Removable Oven Door 17
- Removable Oven Racks 17

PREVENTING SERVICE CALLS18-19

FIND PROBLEMS DURING THE WARRANTY PERIOD

Warranties are based on time, not usage. You should try each feature and control on your range soon after installation.

IMPORTANT INSTRUCTIONS

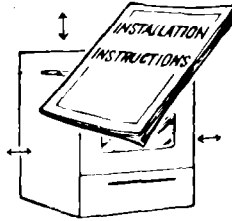
Read the Safety Rules below and all operating instructions before using this appliance

ONLY YOU CAN PREVENT ACCIDENTS

GENERAL

Keep this book for later use.

Be sure your range is installed and grounded properly.



Never leave children alone or unwatched where a range is in use. Never leave the oven door open when you are not watching the range.



Never try to fix or replace any part of the range unless this book tells you to. All other work should be done by a skilled technician.

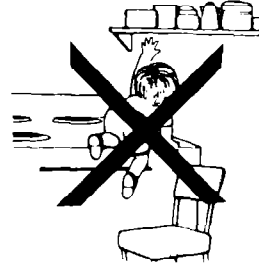
Never block free airflow through the oven vent see page 8.

Only some kinds of glass or ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop elements. See page 11 for tips on cookware.

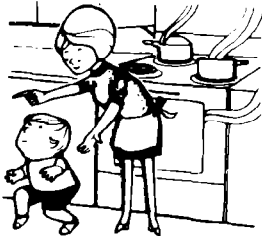
Caution — Do not store things that children might want above a range. Never let children climb on any part of the range.

CHILD SAFETY

Teach your children not to play with range knobs or any other part of the range. Never let children sit or stand on the cooktop or open oven door. The child's weight may make the range tip over.



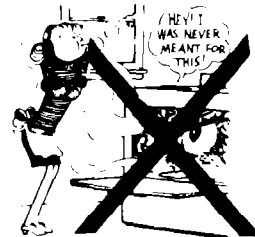
NO!



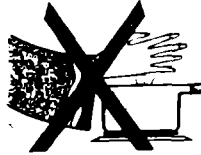
NO!

SAFETY

Never use your range for warming or heating a room. Such use can be dangerous and hurt range parts.



Never wear loose clothing while using your range. Such clothes could catch fire.

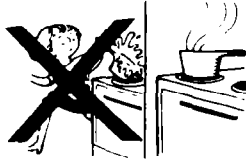


NO!

Never heat unopened food containers. Pressure build-up may make container burst and cause injury.

Never let pot handles stick out over the front of the range. Turn handles in, over the cooktop, so that they can not be bumped into. Be sure **not** to turn handles over another element. They may get hot and burn you.

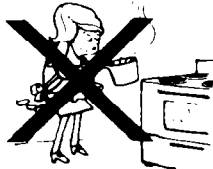
NO!



Always use care when opening oven door. Let hot air or steam out before moving food.

Always move oven racks while oven is cool.

Always use dry pot holders when removing pans from the oven or cooktop. Moist or damp pot holders can cause steam burns. Do not use a towel or other bulky cloth. It may catch fire on the element.



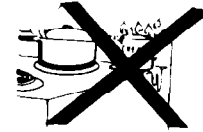
NO!

Always use care when touching cooktop elements, areas near cooktop elements, oven heating elements or inside the oven. Heating elements could be hot enough to burn you even if they are dark in color. The oven vent duct (see page 8) and the oven door may also become hot during range use.

Choose pots and pans with flat bottoms, large enough to cover the entire cooktop element. This will cut down the risk of setting pot holders or clothing on fire with an uncovered element and waste less energy.

GREASE FIRES

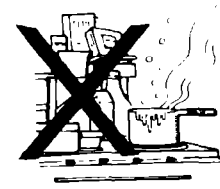
Never leave jars or cans of fat or drippings on or near the range. **Never** let grease build up on your range. You can keep grease fires from starting if you clean up grease and spills after each range use.



NO!

Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.

Always keep the range area clear and free from things that will burn gasoline and other flammable vapors and liquids. **Never** store things in an oven or near cooktop elements. These things may catch fire and plastic items may melt and burn.



NO!

Never leave cooktop elements unwatched at high heat settings. Boilovers cause smoking and greasy spillovers may catch fire.

When broiling, always take the broiler pan out of the range and clean it when you are finished cooking. If you forget that a broiler pan was left in the range and later turn on the oven, you may start a fire.

Never use aluminum foil to line oven bottoms. Only use foil as shown on page 8 of this book. Improper use of foil could start a fire.

SELF-CLEANING OVEN

Always take the oven racks, the broiler pan and other pots and pans out of the oven before a self clean cycle.

Never use any kind of oven cleaner or oven liner coating on any part of your range. Don't use any spray cans near your range. The gas used to make these cans spray can make metal parts rust in areas of high heat.

NO!



The door gasket is needed for a good seal so care should be taken not to rub or move the gasket. Clean only with hydrogen peroxide. See page 12.

Always follow cleaning instructions on pages 12 and 13 of this book. Never try to clean other things in the oven during a self clean cycle unless this book tells you to.



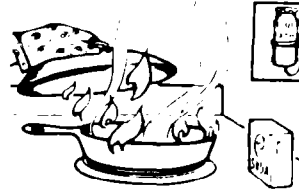
NO!

PUTTING OUT A GREASE FIRE

A dry chemical, foam or Halon type fire extinguisher should be near the range where you can easily reach it on case of a cooking fire. A Halon extinguisher will not spoil food and makes no mess.

Never use water on a grease fire — it will only spread the flames. **Never** pick up a flaming pan. **Instead:**

1. Turn off the burner.
2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.



How to put out a liquid grease fire with a fire extinguisher:

1. Stand back 5 or 6 feet.
2. Open the extinguisher.
3. Starting at the flames closest to you, move the extinguisher side to side and work back until all flames are out.

CAUTION: If you bring the extinguisher too close, you may blow burning grease all over the cooking area.

COOKTOP CONTROLS

A symbol near the cooktop control knobs shows which element is turned on by each knob.

The cooktop controls can be set anywhere between LO and HI for an unlimited number of heat settings. **To turn the control knobs from the OFF position, push the knobs in, then turn in either direction.**

Start your cooking at a higher setting to speed element heat up, then turn the control to a lower setting to finish cooking. Remember that cooking will continue **after** the unit is turned off. Train yourself to turn controls down or off before cooking is finished. See the chart below for suggested control settings.



Never line reflector bowls with aluminum foil. Foil can block normal heat flow, and damage the range. This is especially true if foil blocks the oven vent tube under the right rear cooktop element.

ENERGY SAVING TIPS

- Check the Choosing Cookware chart on page 9 to see which type of cookware is best for each type of cooking you do.
- Pans must cover the entire element to absorb the full heat output. An undersized pan will expose part of the element and the uncovered part will glow red. This shows heat and energy are being wasted.
- Use pans that:
 - A. Have flat bottoms and straight sides.
 - B. Have light handles that do not tilt pans.
 - C. Are about the same size as the element.
- When possible, thaw frozen foods before cooking, cook with the minimum amount of water and use a pan with a tightly fitting lid.
- Put pans on the cooktop elements before the heat is turned on, so you will not waste heat.
- Be sure to watch foods when heating them quickly on HI. As soon as the food reaches the cooking temperature, reduce the heat to the lowest setting that will keep it cooking.
- Turn the element off just before cooking is done, to use the remaining heat to finish cooking and keep food warm before serving.
- Never leave an empty pan on a hot element. This can damage the range cooktop, reflector bowl and pan, and the element.

CLOCK AND OVEN CONTROLS

The oven of your new range is entirely controlled by the Electronic Range Control. Follow instructions below.



TO SET THE CLOCK

1. Push CLOCK button.
2. Turn SET knob to correct time of day. Clock is now set.

Note: To display the time of day during timed baking, push the CLOCK button. This will show the time but will not cancel any oven operation.

TO SET THE TIMER:

1. Push TIMER button.
2. Turn SET knob to desired amount of time. The Timer will immediately begin to count down.
3. When time is up, the end of cycle tone will sound.
4. To cancel the Timer push and hold TIMER button for three seconds. This will clear the TIMER function. If the "Timer time" was being displayed, the display will go to the time of day. If the "Timer time" was not being displayed, the display will not change.

Note: The Timer is a reminder only and will not operate the oven. You can use the Timer whether or not the oven is being used. The Timer does not interfere with oven operations.

TO BAKE:

1. Push BAKE button.

2. Turn SET knob until desired temperature is displayed. The oven begins to heat within two seconds, and the display will show the temperature as it rises (in 5°F steps).
3. The Notification Tone will sound when the oven has stabilized at the selected temperature. The display will show this temperature before the tone.
4. When finished baking, push the OVEN CANCEL button.

Note: To recall what temperature you have selected while the rising temperature is being shown, push and hold the BAKE button. The selected temperature will be shown while you hold the BAKE button. You can change the selected temperature at any time by pushing the BAKE button and turning the SET knob.

TO BROIL:

1. Push BROIL button.
2. Turn SET knob until HI or LO broil is visible in the display (see page 12).
3. When finished broiling, push the OVEN CANCEL button.

TO USE TIMED OVEN/DELAY START

Put the food in the oven and program your Electronic Range Control to turn the oven on and off. Follow instructions below and on next page.

CAUTION

Never let food sit for more than 4 hours before cooking starts, when you set your oven for a delay start. Room temperature is ideal for growth of harmful bacteria. Be sure oven light is off because heat from the bulb will speed bacteria growth.

Note: To cancel any timed oven operation, push the OVEN CANCEL button.

TO START NOW AND STOP LATER

1. Push COOK TIME button.
2. Set length to baking time with SET knob.
3. Push BAKE button.
4. Set desired temperature with SET button.
5. When COOK TIME is reached, the end of cycle tone will sound and the oven will turn off.

Note: You can push the STOP TIME button to find out when the end of cycle will sound and the oven will turn off.

TO START LATER AND STOP LATER:

1. Push COOK TIME button.
2. Set length of baking time with SET knob.
3. Push BAKE button.
4. Set desired temperature with SET knob.
5. Push STOP TIME button.
6. Set time of day when baking should be completed with SET knob.
7. When STOP TIME is reached, the end of cycle tone will sound and the oven will turn off.

Note: You can push the STOP TIME button to find out when the oven will turn off. Push and hold the COOK TIME button to find out when the oven will turn on.

When a function has been entered, you can recall what has been programmed by pushing the corresponding function button. The messages in the display show you which function is currently being displayed. While the function is displayed, you can change it with the SET knob. You can change any programmed function at any time.

Never slide the door lock/unlock handle into the LOCK position while trying to bake or broil. You will not be able to program your oven to bake or broil if the oven door is locked. If you try to lock the door while the oven is on, the oven will immediately turn off.

TONES

End of Cycle Tone (3 long beeps - one second on, one second off): shows that a timed oven operation has reached STOP TIME or that the Timer has counted down.

Attention Tone (series of short beeps, one quarter second on, one quarter second off, until proper response is given): will sound if oven has only been partially programmed. For example, if you have selected a COOK TIME but no temperature, you will hear the attention tone until you select a temperature or push OVEN CANCEL.

Notification Tone (single, one second beep): shows that the oven has stabilized at the selected temperature.

Keystone (single, one tenth second beep): sounds when any button is pushed.

Failure Tone (series of very rapid beeps, one eighth second on, one quarter second off): display will show F0-F8. Cancel failure tone by pushing the OVEN CANCEL. If failure occurred while you were programming the ELECTRIC Range Control, push the OVEN CANCEL button and try again. If you still get a failure tone that does not stop after 16 seconds, call for service. If you are unable to cancel the failure tone with the OVEN CANCEL button, unplug the range or disconnect the circuit breaker.

If you prefer that your range not have an audible tone at the end of a cycle or when you push a button (Key Tone), you can eliminate the End of Cycle and Key Tone by pushing and holding the OVEN CANCEL button until you hear a short beep (in approximately two seconds). If you wish to activate the tones again, push and hold the OVEN CANCEL button once more until you hear a short beep. Cancelling or activating the tones should only be done when there is no oven operation programmed. Pushing the OVEN CANCEL button will clear all functions except the clock and Timer.

OVEN LIGHT (Some Models)

The switch for this light is located on the control panel. See page for more information.

RACK AND PAN ARRANGEMENT

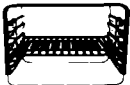
Put oven rack(s) in place before turning on the oven. Rack positions are numbered 1 to 4, starting at the bottom with number 1. In general, when using only one rack, position No. 2 should be used. When using two racks, positions No. 2 and 4 work best.

When using cookie sheets, place them with the long side toward the front of the oven and centered on the rack. When using two cookie sheets at the same time use rack positions No.2 and 4. The cookies on the lower rack may be done 1-2 minutes before the ones on the higher rack. You may want to switch rack positions when baking is halfway finished.

Pans too close to each other, to oven walls or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.

Normally there should be 1½ to 2 inches of air space on all sides of each pan in the oven. See tips below.

When using a large flat pan that covers most of the rack, center on one rack.



Sheet Cakes, Cookies, Biscuits

The pan or pans using the least amount of rack area should be placed on the lower of the two racks.



Cake Layers, Pies Casseroles, 3 pans

When baking a sponge or angel food cake, center on one rack in the lowest position.



Angel Food or Sponge Cake

When using two racks and several pans, stagger them so no pan is directly above another.



Cake Layers, Pies 4 Pans (staggered)

NEW OVEN ODOR

During the first baking and broiling cycles on your new oven, there may be some odor. This is normal and is caused by the heating of new parts and insulation. This odor will go away within a short time. A vent fan or other ventilation will help to clear the air.

OVEN VENT

When the oven is on, heated air moves through a vent in the cooktop. On solid disk element models this vent is between the two rear elements, on the cooktop. For open coil element models this vent is below the right rear cooktop elements. On the cooktop, this hot air may make pot handles hot or melt plastic things left too near the vent.

The vent is needed for proper air flow in the oven and good baking results. **Do not block this vent. Doing so may cause cooking failure, fire or damage to the range.**

USING FOIL

For Baking

To catch spillovers, cut a piece of foil slightly larger than the pan and turn up the edges. Use two oven racks and put the foil on the lower oven rack below the pan. Do not use aluminum foil directly under a pan on the same oven rack. The foil will reflect heat away from the pan.



Do not cover the oven bottom or an entire oven rack with foil. The foil can block normal heat flow, cause cooking failures, and damage the oven interior.

For Roasting

For slow browning, place a foil "tent" loosely over the meat. This is especially good on a large turkey. The "tent" lets oven heat circulate under the foil. Sealing the foil will tend to steam the meat.

To reduce spattering, lightly crush foil and put it in the bottom of the pan under the food.

For Broiling



Do not cover the entire broiler grid with foil. Poor drainage of hot fat may cause a broiler fire. If a fire starts, close the oven door and turn controls off. If fire continues, throw baking soda on the fire. Do not put water or flour on the fire. Flour may be explosive.

PREHEATING

Preheating lets the oven heat evenly before the food is put in. Allow 10 minutes at temperature less than 350°F and about 15 minutes at temperatures at 350°F or more.

With recipes that call for an oven preheated to a certain temperature, it is very important that you follow those instructions. It is not likely that you will get good baking results every time without preheating to the needed temperature, unless the recipe says to start in a cold oven.

After the oven is preheated and you are ready to put the food in, try to have everything handy so that you will not have to leave the oven door open for an extended period of time.

Opening the door to check the food during baking makes it impossible for the oven to stay at the temperature you have selected. Try to time your baking and check only when close to being finished.

NOTE: When using cookware made of ovenproof glass or pottery, Teflon coated cookware or dull or darkened pans in the oven, be sure to reduce recipe temperature by 25°F (see Choosing Cookware Chart, page 11).

BROILING TIPS

- Your oven door should be open to the stop position while broiling (see page 17). If the door is closed, the food will roast and not broil.
- Use only the broiler pan and grid furnished with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter, smoke or fire.
- Do not preheat when broiling. For even broiling on both sides, start the food on a cold pan. Allow slightly more than half the cooking time for the first side then turn the food using tongs. If you pierce the meat with a fork, the juices will escape.
- When broiling frozen meat, use one rack position lower than recommended up to 1½ times the suggested broiling time.
- Trim the outer layer of fat from steaks and chops. Slit the fatty edges to keep the meat from curling.
- Always put the food being broiled the proper rack (see chart at right.) Food placed too close to the broiler may spatter, smoke or catch fire.
- For maximum juiciness, salt the first side just before turning the meat. Salt the second side just before serving.
- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking.
- Never leave a soiled broiler pan in the range. Grease in the pan may smoke or ignite the next time oven is used. See page 13 for tips on cleaning the broiler pan and grid.
- Be sure you know the correct procedure for putting out a grease fire. See page 4.

POSITIONING BROILER PAN

Broiling is cooking by direct heat from the upper oven element. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least ¾" thick.

After placing food on the broiler pan, put the pan on an oven rack in the proper position. The recommended rack position and cooking time can be found in the chart below.

The closer the food is to the broil element the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the element lets the meat cook to the center while browning outside.

Food	Rack Position 4 = Highest 1 = Lowest	Total Times (Minutes)
Steak - 1" Thick Rare Medium Well Done		
	4	9-11
	3	13-15
	3	21-23
Ground Beef Patties Medium - 1" Thick Medium - ½" Thick		
	3	16-18
	4	7-9
Lamb Chops - 1" Thick	3	18-21
Pork Chops - 1" Thick	3	27-29
Pork Chops - ½" Thick	3	16-18
Ham Slice - ½" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Pieces)	2	45-55
Frankfurters	3	8-11
Bacon	3	9-11

This chart is a general guide. The size, weight, thickness and starting temperature of the food, as well as your own personal preference, will affect the cook time.

ROASTING TIPS

- Roasting time will depend on the oven temperature, meat temperature, size, shape and type of the meat, the proportion of bone and fat, and the degree of doneness (internal temperature) you desire.
- Add extra time (15 to 25 minutes per pound) when roasting frozen meats.
- For even cooking, all poultry must be completely thawed before roasting.
- For self-basting, put the meat in the pan with the fat side up.
- Use a roasting pan that fits the size of the roast. too small a pan will let the melted fat drip over the edge and too large a pan will cause spattering.
- Reduce spattering by putting lightly crushed foil in the pan under the food.
- To best measure doneness, always use a meat thermometer.
- For easier carving, let the roast stand 10 to 20 minutes after removing it from the oven. Always carve across the grain of the meat.

MEAT	OVEN TEMP	INTERNAL TEMP
Beef, Lamb rare medium well	325°F	140°F
		160°F
		170°F
Veal	325°F	170°F
Pork (fresh)	325°F	170°F
Chicken	375°F	190°F
Turkey	325°F	185°F

USING A MEAT THERMOMETER

Stick the thermometer into the center of the largest muscle of meat, or in the inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch the bone or gristle or rest in a pocket of fat.

As the meat cooks, the thermometer may slip from its position. If the reading on the thermometer seems unusually high for the length of time the meat has cooked, check the thermometer and reposition it if necessary.

If you let a roast stand 10 to 20 minutes after you remove it from the oven it will be easier to carve and the internal temperature will raise as it stands. Remove the roast from the oven when the thermometer reads 5°F to 10°F less than the internal temperature you desire. If you do not plan to let the roast stand, leave the meat in the oven until the full temperature is reached.

ADJUSTING OVEN TEMPERATURE

The temperature in your new range has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

To adjust temperature:

1. Push the BAKE button.
2. Select a temperature between 500°F and 550°F with the SET knob.
3. Quickly (within two seconds, before the BAKE function energizes) push and hold the BAKE button.

The display will go blank and then will show the amount of degrees difference between the original factory temperature setting and the current temperature setting. If the oven temperature has never been adjusted the display will read 00.

4. Turn the Set knob to adjust oven temperature. The temperature can be adjusted up to 35°F hotter or 35°F cooler, in 5°F steps. A minus sign (-) before the number means that the oven will be cooler by displayed amount of degrees.
5. When you have made the desired adjustment, push the CLOCK button to go back to the time of day display or use your oven as you would normally.

Note: The self-clean temperature will not be changed by the adjustment described above.

CHOOSING COOKWARE

COOKTOP COOKWARE	COOKING NOTES
Aluminum	Spreads heat quickly and evenly. Best for frying, braising and pot roasts.
Cast Iron	Slow to change temperature and holds heat. Good for browning, frying and stewing.
Copper, Tin-lined	Quick to change temperature. Great for gourmet cooking, wine sauces and egg cookery. Tin-lining will wear thin with use and must be relined to avoid a poisonous reaction between the copper, the heat and the food.
Glass Ceramic	Slow to change temperature. Best for long, low heat cooking with a liquid.
Porcelain Enamel	Porcelain enamel over steel is long lasting, stain and scratch resistant. How well it heats depends upon the type of steel used. Best for cooking soups and other liquids.
Stainless Steel	Usually combined with other metals such as aluminum, copper or carbon steel. These other metals make the cookware heat more quickly while the stainless steel makes it strong and long lasting. Best for frying, sauces, soups, vegetables and egg cooking.
OVEN COOKWARE	
Aluminum	Absorbs heat faster than glass or steel and conducts heat well. Produces delicate browning, tender crusts, and reduces spattering of roasts. Best for cakes, muffins, quick breads, cookies and roasting.
Ovenproof Glass/ Pottery	Because this cookware absorbs heat quickly and holds it well, you should lower your oven temperature 25°F. Gives food a deep, crusty brown top. Best for casseroles.
Teflon, Dull or Darkened Cookware	Absorbs heat quicker than shiny cookware. Lower your oven temperature 25°F (except for pastry). Good for pies and other foods baked in pastry shells.

Q. Can I use special cooking equipment, like an oriental wok, on my cooktop elements?

A. Yes, if you use a support ring that is vented (with holes). Solid (unvented) support rings should not be used because they trap the heat under the element and may damage the cooktop.

COMMON BAKING PROBLEMS AND CAUSES

CAKE RISES UNEVENLY

- Range or oven rack not level
- Pan warped
- Batter spread unevenly in pan
- Pans too close to oven wall or rack too crowded

CAKE HIGH IN MIDDLE

- Too much flour
- Oven temperature too high

CAKE NOT DONE IN CENTER

- Wrong size pan
- Oven too hot
- Pan not centered in oven

CAKE FALLS

- Too much shortening, liquid or sugar
- Temperature too low
- Pan too small
- oven door opened too often
- Too much leavening or stale leavening
- Overmixing after adding flour

BOTTOM PIE CRUST SOGGY

- Filling too juicy
- Filling allowed to stand in pie shell before baking
- Used shiny pans
- Temperature too low at start of baking
- Crust and/or filling not allowed to cool before filling crust

BURNING AROUND EDGES OF PIE CRUST

- Oven temperatures too high
- Edges of crust too thin or too high
- Oven too full or pans too close together

COOKIES AND BISCUITS BURN ON BOTTOM

- Oven preheat time too short
- Pan too deep or too large
- Used dark pans
- Used incorrect rack position

FOOD NOT DONE AT END OF COOKING TIME

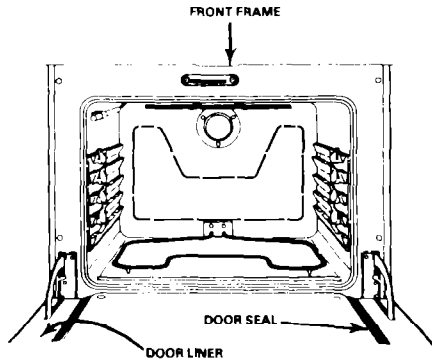
- Oven temperature set too low
- Oven too crowded
- Oven door opened too often
- Aluminum foil blocking air movement

BEFORE A CLEAN CYCLE

- 1 Remove the broil pan and grid, oven racks, all utensils and any foil that may be in the oven. If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide.
- 2 Soil on the oven front frame, under the front edge of the cooktop, the door liner outside the door seal and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration below). Clean these areas by hand before starting a clean cycle.

Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated.

- 3 Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.
- 4 Clean the door seal by using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will prevent excessive soil build up. Do not rub the door seal excessively. The fiberglass material of the seal has an extremely low resistance to abrasion. Any cotton material especially (including cottonballs), can easily rub a hole into the seal. Do not use any cotton materials to clean the seal. An intact and well fitting oven door seal is essential for energy efficient oven operation and good baking results. If you notice the seal becoming worn, frayed or damaged in any way or if it has become displaced on the door you should replace the seal.



DO NOT use commercial oven cleaners or oven protectors in or near the oven. These products plus the high temperature of the clean cycle may damage the porcelain finish.

DO NOT clean glass ceramic cookware or any other cookware in the oven during a self-clean cycle.

IMPORTANT INFORMATION

All controls must be set correctly for the clean cycle to work properly. To help you understand how the clean cycle works, the stages of the cycle are noted below.

- 1 The controls are set and the door lock handle moved right into the lock position.
- 2 The oven begins to heat.
- 3 For your safety, when the locking temperature is reached the oven door can not be opened (the word LOCK will be on in the Electronic Range Control display).
- 4 When the 3½ hour clean cycle is over the oven begins to cool.
- 5 When the temperature has fallen below locking temperature (about 20-30 minutes after oven goes off at end of clean cycle) the door can be opened.

**After a cleaning cycle, the oven door cannot be unlocked unless:
The temperature has had time to drop to a safe level and the word LOCK is off in the Electronic Range Control display (20-30 minutes).**

TO SET A CLEAN CYCLE

The self-cleaning cycle is preprogrammed for 3½ hours. You can also set the electronic range control for a delayed start of the clean cycle.



To self clean:

1. Slide the door lock handle to the right. You may need to press the door slightly to get it to lock properly.

Never try to force the door lock handle. Forcing the handle may damage the door locking mechanism.

2. Push CLEAN button. The oven begins to heat within 2 seconds.

Note: You can find out when the clean cycle will be finished by pushing the STOP TIME button.

To use delayed self-clean:

1. Push STOP TIME button.
2. Turn SET knob to time of day when you wish cleaning to be completed (must be more than 3½ hours later than current time of day).
3. Slide the door lock handle to the right. You may need to press the door slightly to get it to lock properly. **Never try to force the door lock handle.** Forcing the handle may damage the door locking mechanism.
4. Push CLEAN button.

Note: During a delayed self-clean operation you can find out when the oven turns on by pushing and holding the CLEAN button.

TO STOP A CLEAN CYCLE:

1. Press the OVEN/CANCEL button.
2. Wait until the oven has cooled below the locking temperature (20-30 minutes) and the word LOCK is off in the Electronic Range Control display.

3. Slide the door handle left to unlock the door. You will not be able to unlock the oven unless the oven temperature is at a safe level. Never force the door lock/unlock handle.

WHEN A CLEAN CYCLE IS FINISHED

1. Wait until the oven has cooled below locking temperature (20-30 minutes) and the word LOCK is off in the Electronic Range Control display.
2. Slide the door lock/handle left to unlock the door. You will not be able to unlock the oven unless the oven temperature is at a safe level. Never force the door lock handle.

Note: If the door does not unlock because the temperature has not had time to drop to a safe level when you first try to open the door, be sure to slide the door lock/unlock handle back all the way to the right.

AFTER A CLEAN CYCLE

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly. These deposits are usually a salt residue that can not be removed by the clean cycle. If the oven is not clean after one clean cycle, the cycle may be repeated.

PART	CLEANING INSTRUCTIONS	
Control Panel and Knobs	Pull knobs off (see page 15 for easy removal method) and wash at sink in soap and water . Wash control panel with	soap and water ,rinse, then, dry with a paper towel. Important: See page 15 for correct replacement of knobs.
Outside Finishes: Chrome (Some cooktops)	Wash with soap and water . For heavy soil, cover with a damp cloth and let soak 30 minutes. A chrome cleaner may be used. To remove finger prints on brushed chrome, apply a small amount of baby oil or cooking oil with a cloth or paper	towel. Rub in the same direction as the brush marks on the chrome. Do not rinse chrome with vinegar and water solution. Acidic mixtures may damage the chrome finish.
Porcelain (some cooktops)	Porcelain enamel can crack or chip with misuse. It can stain if acid spillovers are not cleaned up quickly. Wash with soap and water . For heavy soil, cover with a damp cloth and let soak 30 minutes or use a plastic or nylon scouring pad . Rinse,	then dry with a paper towel. If you are not sure if a surface is paint or porcelain, follow the instructions in the paint section of this chart.
Cooktop Reflector Bowls	See page 15 for instructions on removing cooktop elements. Do not put cooktop elements into water to clean. They clean themselves when heated during use. Wash cooktop reflector bowls with soap and water after each spillover, using a plastic or nylon scouring pad. If spills go below reflector bowls, lift the cooktop to clean below (see Burner Box,	below). Wash the chrome trim rings with soap and water rubbing gently with a plastic or nylon scouring pad. Excessive rubbing may scratch the finish. Soak stubborn soil with an ammonia soaked paper towel. A chrome cleaner may be used. Do not try to clean chrome trim rings in the self-clean cycle.
Glass (oven doors)	Wash with a damp soapy cloth. Remove stubborn soil with a paste of baking soda and water or ammonia and water . Do not use abrasive materials. Before using an all-purpose cleaner, check the label to be sure it is recom-	mended for glass—some will permanently damage glass. To help prevent a brown residue from forming on the oven window the next time the oven is heated, rinse the inside window with vinegar and water , then dry.
Paint (oven door, range sides & storage drawer)	Wash with soap and water , rinse, then dry with a paper towel. Avoid cleaning powders or abrasives which may scratch	the surface.
Vinyl (oven handles)	Wash with soap and water then dry. Do not use abrasive	or caustic cleaners.
Oven Finish: Self-Cleaning	Use soap, water and a scouring pad for touch up cleaning between self-cleaning cycles . Give a final rinse with vinegar	and water. Avoid any contact with the oven door seal (see below). Never use any oven cleaners.
Oven Door Seal	Soak soiled area with hydrogen peroxide (See page 12).	
Oven Racks	Remove from oven (see instructions on page 18) and wash at sink with soap, water and a scouring pad .	
Broil Pan and Grid	Do not leave in range to cool. If you clean immediately, the soil will steam loose while you are eating. Remove pan from oven and remove fat and drippings. Sprinkle pan with	detergent then cover with a wet cloth or paper towel and let soak. Later wash in soap and water using a scouring pad as necessary. Both the pan and grid are dishwasher safe.
Storage Drawer (some models)	Wash with soap and water . Soak stubborn soil with damp cloth. Dry with paper towel. Drawer can be removed for	easier cleaning. (See page 16).

REMOVABLE KNOBS

All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. See the cleaning chart on page 14.

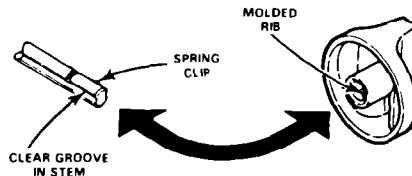
Hint: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.

See cleaning chart on page 14.

Caution: Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs and the spring clip on the stems. If this happens, the knobs will fit loosely.

To correctly replace the knob:

1. Look at the stem. It has a groove in each side. The groove is clear (see illustration).
2. Check the inside of the knob and find the molded rib.
3. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



REMOVABLE COOKTOP UNITS

The cooktop elements of open coil element models can be unplugged and the reflector bowls removed for cleaning.

Be sure all cooktop unit control knobs are turned off and elements are cool before you remove or replace a cooktop unit.

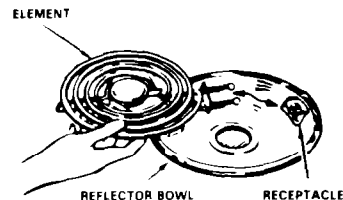
To remove:

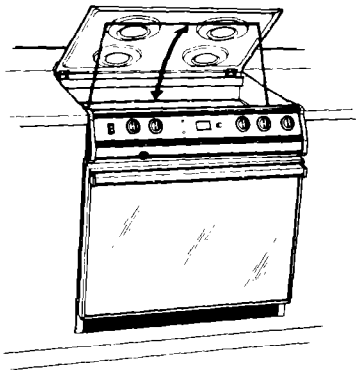
1. Grasp element, tilt it upward slightly to clear the reflector bowl, then pull away from the receptacle. **The element will not sit level when replaced if it is forced too far upward when removed.**
2. For models with porcelain enameled reflector bowls, **remove the chrome trim ring. See page 11 on information about cleaning porcelain enameled reflector bowls in self clean cycle.**
3. Lift out the reflector bowl. **See the cleaning chart on page 14. Do not put the element into water. it cleans itself when heated during normal use.**

To replace:

1. Replace the reflector bowl. Be sure the receptacle is showing in the bowl opening.
2. For models with porcelain enameled reflector bowls, replace chrome trim ring.
3. Slide the plug of the element firmly into the receptacle and lower the element into place.

Important: Never operate a cooktop element without the reflector bowl in place. This can cause scorching of the cooktop, burning of wiring insulation and loss of energy.





LIFT-UP COOKTOP

Your range has a lift-up cooktop. You can clean the area under the cooktop if spills flow through the opening in the reflector bowl.

Raise the front of the cooktop and raise the support to hold the cooktop. See the cleaning chart on page 14. When finished cleaning, carefully lower the cooktop.

To avoid chipping or damaging porcelain coated cooktop, be careful not to drop or force cooktop when raising or lowering.

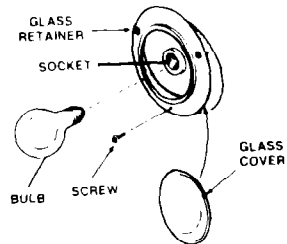
REPLACING THE OVEN LIGHT (Some Models)

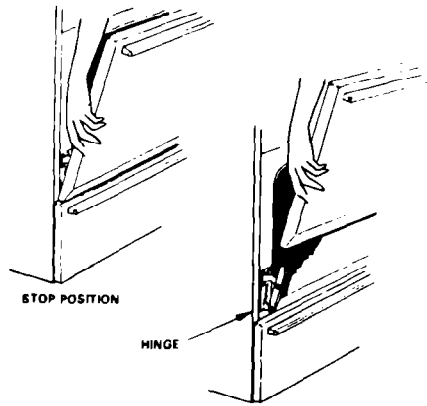
Do not touch oven bulb when hot, with wet hands, or wipe oven light area with wet cloth. Unplug or disconnect the electrical supply to range before removing.

Never touch the electrically live metal collar on the bulb when replacing it.

Electrical power *must* be shut off if you have to replace a broken bulb.

1. Remove the three screws and lift off the glass retainer and glass cover.
2. Replace the bulb with a 40 watt appliance bulb.
3. Replace the glass cover and glass retainer. Tighten screws securely.





REMOVABLE OVEN DOOR

To remove:

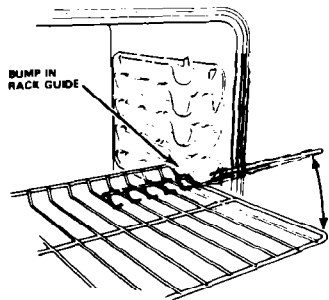
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

See the cleaning chart on page 14.

NOTE: When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the range. Cover the hinges with toweling or empty towel rolls while working in the oven area.

To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. The hinge arms must still be in the stop position.
2. Slide the door down onto the hinges as far as it will go and close the door.



REMOVABLE OVEN RACKS

Be careful not to scratch the oven finish when installing or removing the oven rack.

To install:

1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

To remove:

1. Pull the oven rack out, then up.

See the cleaning chart on page 14.

IF YOU HAVE A PROBLEM

Save time and money — check this list before you call for service.

To eliminate unnecessary service calls, first read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you can not fix yourself, call your authorized Roper Dealer for help.

ELECTRONIC RANGE CONTROL DOES NOT WORK

- Check to be sure range cord is plugged into outlet completely. Check for a blown fuse or tripped circuit breaker.
- Check for power outage
- Check step by step operating instructions on page 7.

RANGE IS BEEPING

- See the section on tones on page 7.

OVEN LIGHT WILL NOT WORK

- Check to be sure range cord is plugged into outlet completely. Check for blown fuse or tripped circuit breaker.
- Check for power outage.
- Check for loose or burned out bulb. See pages 16 and 17 for replacement instructions.

COOKTOP KNOBS WILL NOT TURN

- To turn from Off position, push the knob in and then turn.

COOKTOP ELEMENT DOES NOT WORK

- Check to be sure the element is plugged in firmly. See page 15.
Open coil element models only
- Unplug the element and plug one of the other elements, of the same size, in its place. See page 15. If the second element does not heat, call for service.

OVEN GIVES OFF AN ODOR

- See the section on new oven odor on page 8.

BROILING PROBLEMS

- Electronic Range Control not set to Broil (see page 7).
- Using wrong rack position. See chart on page 9.
- Aluminum foil not used properly and grease can not drain correctly. See page 8.

OVEN/BROILER SMOKING

- Broiler pan full of grease left in range from the last time you broiled food. Dirty broiler pan must not be left in the range or smoking and a broiler fire can result the next time the oven is used.
- Aluminum foil not used properly and grease can not drain correctly. See page 8.

OVEN WILL NOT SELF-CLEAN

- Electronic Range Controls not set properly. Review step by step instructions on page 13.
- Heavy spillovers were not wiped up before starting clean cycle. See page 12.
- Oven was too dirty and should be cleaned more often.

OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE

- The oven has not cooled to the unlocking temperature. The door can not be opened until the temperature drops to a safe level. See pages 12 and 13.

