

# DROP-IN GAS RANGE USE AND CARE MANUAL

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

Model and Serial numbers are on a plate under the lift-up cooktop. 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: \_\_\_\_\_

4348210

62107

Part No 336718

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**FIND PROBLEMS DURING THE WARRANTY PERIOD**  
 Warranties are based on time, not usage. You should try each feature and control on your new range soon after installation.

**FOR YOUR SAFETY**

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Put out any open flame.
4. Call your gas supplier at once.

**FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.

## IMPORTANT INSTRUCTIONS

**ONLY YOU CAN PREVENT ACCIDENTS!** Read the Safety Rules below and all operating instructions before using this appliance.

### GENERAL

Keep this book for later use

Be sure your range is installed and grounded by a skilled technician.

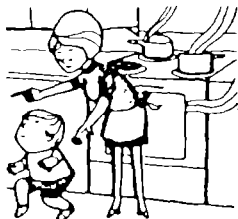
Never try to fix or replace any part of the range unless this book tells you to. All other work should be done by a skilled technician.

Never block free air flow thru the oven vent (see page 6) or to the cooktop burners. Never block the flow of combustion and ventilation air.

Only some kinds of glass and ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop burner. See page 10 for tips on cookware.

### CHILD SAFETY

Teach your children not to play with range knobs or any other part of the range.

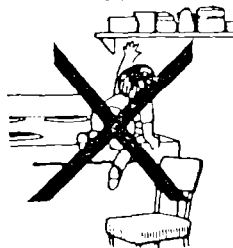


Never leave children alone or unwatched where a range is in use.

Never let children sit or stand on the cooktop or open oven door. The child's weight may make the range tip over.

Never leave the oven door open when you are not watching the range.

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



**NO!**

### SAFETY

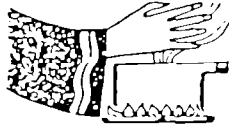
Never use your range to heat a room. Doing so can be dangerous and hurt range parts.

**NO!**



**▲ Safety Rules**

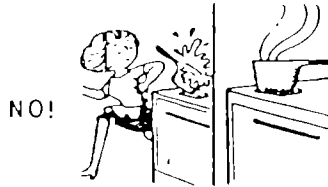
Never wear loose clothing while using your range. Such clothes could catch fire.



**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 cannot be bumped into. Be sure not to turn handles over another burner. They may get hot and burn you.



**NO!**

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

Always move oven racks while oven is cool.

Always use dry potholders when removing pans from the oven or cooktop. Moist or damp potholders can cause steam burns. Do not use a towel or other bulky cloth.



**NO!**

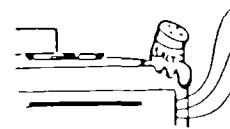
**GREASE FIRES**

Never leave cooktop burners unwatched at high heat settings. Boil-overs, cause smoking and greasy spillovers may catch fire.



**NO!**

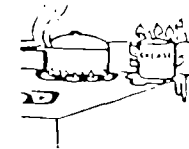
Always keep the range area clear and free from things that could catch fire, gasoline and other flammable vapors and liquids. Never store things in an oven or near cooktop burners. These things may catch fire and plastic items may melt and burn.



**NO!**

Never use aluminum foil to line drip bowls (under burner grate) or oven bottoms. Only use foil as shown on page 8 of this book. Improper use of foil can start a fire or keep all the gas from burning.

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 a grease fire from starting if you clean up grease and spillovers after each range use.



**NO!**

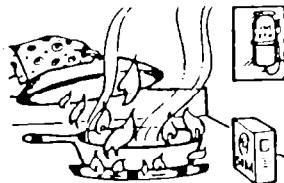
## PUTTING OUT A GREASE FIRE

A dry chemical, foam or Halon type fire extinguisher should be near the range where you can easily reach it in case of a cooking fire. A Halon extinguisher will not spoil the 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.

## SPARK COOKTOP IGNITION

When you turn the control knob to LITE, the igniter makes an electric spark (ticking sound) which lights the burner.

## TO MANUALLY LIGHT COOKTOP BURNERS WITH SPARK IGNITION

### CAUTION

Lighting gas burners with a match is dangerous. The flames can burn you or a buildup of gas can explode. You should match light the cooktop burners only in an emergency.

During a power failure the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.

- 1 Be sure there is no pan on the burner you are lighting.
- 2 Light a match and hold the match flame near the burner you want to light. Wooden matches work best.
- 3 Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

**Note:** If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

## GLOW BAR OVEN/BROILER IGNITION

When you turn the Oven Control knob on, the glow bar igniter begins to heat. When the igniter is hot enough, in about one minute, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It goes on and off with the thermostat and will glow whenever the burner is on.

### CAUTION

During a power failure the oven burner and broiler cannot be lit and you should not try to do so.

## USING COOKTOP BURNERS

A sign near each cooktop control knob shows which burner is turned on by that knob. For example, when you turn the knob nearest to ☞ the right front burner will light.

### CAUTION

As a safety precaution set controls so flame heats pan bottom only and does not lick pan sides. Flames licking pan sides are unsafe and waste gas.

When you turn a control knob to LITE, the burner is lit by a series of electric sparks (ticking sound) from the igniter.

To light a burner:

1. Be sure there is no pan on the burner you are lighting.
2. Push the control knob in and turn it left to light.
3. When the burner lights, turn the knob to set the flame size.

**IMPORTANT:** Do not leave the control knob on LITE after the burner is lit, or the life of the spark igniter may be shortened.

## IF A BURNER DOES NOT LIGHT

If a burner fails to light within five seconds, turn the knob to OFF and wait one minute before trying again.

If the burner still will not light, check Preventing Service Calls on page 16.

## ENERGY SAVING TIPS

- Be sure the burners (and pilots, if applicable) are properly adjusted when your range is installed. Adjustment information is in your Installation Guide.
- Clean all burners often (see page 14). Dirty burners reduce efficiency.
- When possible, thaw frozen foods before cooking, cook with the minimum amount of water and use a pan with a tightly fitting lid.
- Adjust the flame to fit the size of the pan.
- Be sure to watch foods when heating them quickly on HI. As soon as the food reaches the cooking temperature, turn down the heat to the lowest setting that will keep it cooking.

## OVEN LIGHT (Some Models)

The switches for the interior oven light (on models so equipped) is located on the control panel. See page 12 for more information.

## OVEN VENT

When the oven is on, heated air moves through a vent at the back of the cooktop. 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.

## 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. The odor will go away within a short time. A vent fan or other ventilation will help to clear the air.

## CLOCK AND OVEN CONTROLS

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



### TO SET THE CLOCK:

1. Push CLOCK button.
2. Turn SET knob to current 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 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 3 seconds. This will clear the TIMER function.

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

### TO BAKE:

1. Push BAKE button.
2. Turn SET knob to desired temperature. The oven begins to heat within 2 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 CANCEL button.

### TO BROIL:

1. Push BAKE button.
2. Turn SET knob to HI or LO (see page 9).
3. When finished broiling, push the 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.



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 the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

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

### To Start Now and Stop Later:

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

### To Start Later and Stop Later:

1. Push OVEN 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.

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 being displayed you can change it with the SET knob. You can change any programmed function at any time.

## TONES

**End of Cycle Tone:** (3 long beeps-one second on, one second off); shows that 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 of push CANCEL.

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

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

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

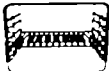



## RACK AND PAN ARRANGEMENT

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. 	When baking a sponge or angel food cake, center on one rack in the lowest position. 
Sheet Cakes, Cookies, Biscuits	Angel Food or Sponge Cake
The pan or pans using the least amount of rack area should be placed on the lower of the two racks. 	When using two racks and several pans, stagger them so no pan is directly above another. 
Cake Layers, Pies, Casseroles, 3 pans	Cake Layers, Pies, 4 Pans (staggered)

## 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 10).

## 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.



## MOISTURE

As your oven heats up, the heat mixing with the cooler air in the oven may cause water droplets on the door or door glass. To prevent this, open the oven door for the first minute of oven heat up to let the moist air out.

## BROILING TIPS

- Your oven door should be completely closed while broiling.
- 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 meats, 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 on 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 12 for tips on cleaning the broiler pan and grid.
- Be sure you know the correct procedure for putting out a grease fire. See page 5.

## POSITIONING BROILER PAN

Broiling is cooking by direct heat from the upper oven burner. 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, slide the pan into the proper rack position. The recommended rack position and cooking time can be found in the chart below.

Most foods can be broiled on the HI setting. Select the LO broil setting to avoid excessive browning or drying of foods that should be cooked to the well done stage (such as thick pork chops or poultry).

The closer the food is to the broil burner 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	4	9-11
Medium	3	13-15
Well Done	3	21-23
Ground Beef Patties		
Medium - 1" Thick	3	16-18
Medium - ½" Thick	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.

### 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 (Tinned)	Quick to change temperature. Great for gourmet cooking, wine sauces and egg cookery. Tin lining will wear thin with use and must be retinned 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 the support ring of the wok is vented (with holes). Solid (unvented) support rings should not be used because they may trap the heat around the burner 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

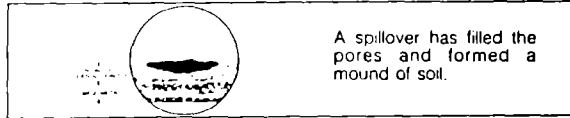
## OVEN CLEANING

Some models have a standard porcelain oven finish and some models have a continuous clean finish. Standard porcelain is smooth. The continuous clean finish has a rougher texture.

See the cleaning chart on the next page to find out how to best clean the standard porcelain finish. If your oven has the continuous clean finish, read below how this special porcelain enamel works and how to care for it.

On a smooth standard porcelain surface, a fat spatter beads up, then chars and turns black. On the rougher continuous cleaning surface, a fat spatter spreads out forming a larger area and then gradually burns away at medium to high baking temperatures.

You do not have to wipe up heavy spatters, but it may speed the cleaning action. If you wish to wipe up heavy spatters, follow the tips below so you do not damage the continuous cleaning finish.

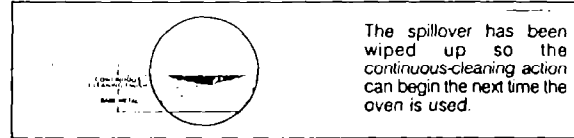


A spillover has filled the pores and formed a mound of soil.

### TIPS FOR CLEANING HEAVY SPILLOVERS

- Use clear water and detergent or cleaners such as Fantastik, Liquid Ajax, Top Job, Liquid Lysol or Mr. Clean, mixed in water, and a soft cloth or nylon brush to clean any heavy spillovers.
- Do not use paper towels or sponges because particles of these materials will rub off and clog the pores of the oven finish.
- Crusty and varnish-like stains can be loosened by gently tapping the stain with a wooden or plastic utensil.
- After cleaning the oven surface, rinse it well, using three tablespoons of vinegar mixed with a quart of cold water. Blot up excess liquid.
- Never scrape or use abrasive materials such as scouring powders, commercial oven cleaners or steel scouring pads for cleaning up spillovers. These materials will scratch and damage the finish.

After you wipe up any heavy spillovers, the remaining soil will slowly go away with normal oven use. Cleaning occurs whenever the oven is turned on for baking or roasting. The oven will appear presentably clean, even though some spatters may be present. No cleaning takes place when the oven is off.

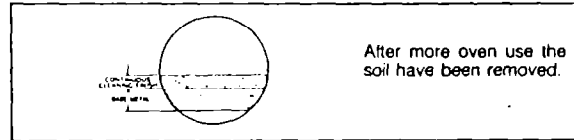


The spillover has been wiped up so the continuous-cleaning action can begin the next time the oven is used.

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on the type and amount of soil, oven temperature and the length of time the oven is used.



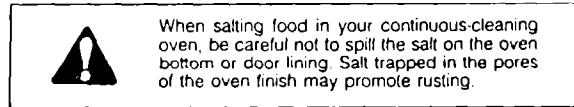
This shows the amount of soil remaining after a few hours of oven use. The soiled area is smaller and lighter in color.



After more oven use the soil have been removed.

**NOTE:** If any stubborn stains remain after normal oven use, you may operate the oven empty at 400°F for additional cleaning. Some foods may leave a light discoloration even when the surface is clean.

You can protect the oven bottom from heavy spillovers and cut your cleaning time by using a piece of aluminum foil under your cooking utensil. See page 7 for tips on using foil correctly.



When salting food in your continuous-cleaning oven, be careful not to spill the salt on the oven bottom or door lining. Salt trapped in the pores of the oven finish may promote rusting.

## CLEANING INSTRUCTIONS

### BACKGUARD, CONTROL PANEL AND KNOBS:

Pull knobs off and wash in sink with **soap and water**. Wash backguard and control panel with **soap and water**. Rinse, then dry with a paper towel.

### COOKTOP BURNERS:

Wash with soap and water and a non-metal scouring pad. To clean stubborn soil, remove burners (see instructions on page 14). Fill a non-aluminum pan with water to cover the burner head. Boil water, then slowly add 2 tbsp of dry Dip-It granules (available at most supermarkets) per quart. Add burner with head down and boil 20 minutes. Remove burner and rinse. Wipe any remaining soil off with a cloth or soft brush. Drain out water and heat burners in a warm oven (200°F) for about ½ hour to dry completely. After cleaning or a spillover, light the burners and make sure no ports are clogged (see page 14) Do not use all-purpose cleaners, ammonia, powder cleaners or oven cleaners. They can scratch or discolor aluminum.

### BURNER BOX (under cooktop):

Raise cooktop as shown on page 13. Wash with **soap and water**, then dry, water, then dry.

### CHROME (some cooktops, parts of backguard, drip bowls, trim):

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 fingerprints on brushed chrome, apply a little baby oil with a cloth or paper towel. Rub in the same direction as the brush marks on the chrome.

### PAINT (some models)

Wash with soap and water. Rinse with vinegar and water and dry with a paper towel. Avoid cleaning powders and abrasives which may scratch the surface.

### PORCELAIN (some cooktops, burner grates):

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 for 30 minutes or use a plastic or nylon scouring pad. If you are not sure if a surface is paint or porcelain, follow the instructions in the paint section above.

### VINYL (some oven handles):

Wash with soap and water then dry. Do not use abrasive or caustic cleaners.

## OVEN FINISHES

**STANDARD PORCELAIN:** Soak stubborn stains with an ammonia soaked paper towel or set a dish of ammonia water in the oven over night to loosen soil, then scour. Rinse thoroughly. When using oven cleaners, follow package directions. For smooth standard porcelain areas of continuous cleaning ovens you can use a non-aerosol oven cleaner. Be sure that no oven cleaner touches the rough continuous cleaning finish. You can remove the oven bottom for cleaning (see page 15). Be sure that no trace of the oven cleaner stays in the oven. Traces of oven cleaner could put stains on the finish when heated. To make sure this does not happen give a final rinse of vinegar and water. **CAUTION:** Do not coat thermostat bulb (in upper part of oven) with oven cleaner. Never use oven cleaners on outside oven surfaces, aluminum, or chrome or baked enamel.

**CONTINUOUS CLEANING:** Follow special instructions for continuous cleaning ovens on page 11. Never use any oven cleaners or abrasive cleaners.

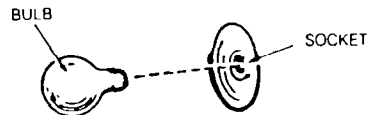
## REPLACING THE OVEN LIGHT

Do not touch oven bulb when it is hot or with wet hands. Never wipe oven light area with wet cloth. Disconnect 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.

Replace the bulb with a 40 watt, appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb and is made to withstand high oven temperatures and have a much longer bulb life.



NON-SELF-CLEANING OVENS

## REMOVABLE OVEN DOOR

The oven door can be removed for cleaning.

### To remove:

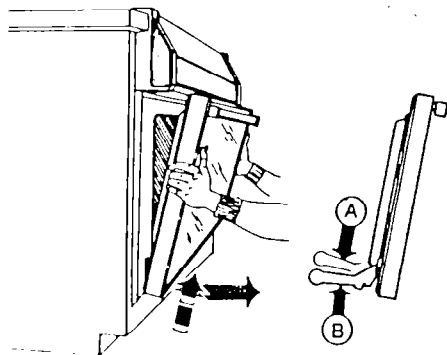
- 1 Open the door to the stop position and grasp the door at each side (see illustration).
- 2 Lift the door up a bit, then pull straight toward you.

See the cleaning instructions on page 12.

### To replace:

**Note:** If a hinge arm snaps into position A, it must be moved back to position B before the door can be replaced.

- 2 Carefully insert the hinge arms through the opening in the front frame and push the door into place while holding the door up.
- 3 When the bottom edge of the door is flush against the front frame, allow the door to settle into place.



## LIFT-UP COOKTOP

The cooktop can be raised so the area under it can be cleaned.

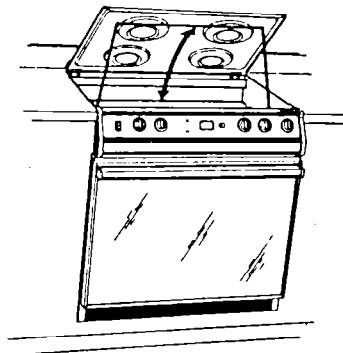
### To raise cooktop:

1. Remove the burner grates.
2. Grasp the cooktop and lift up.

For ranges with a support, raise support as shown in illustration below to hold cooktop.

To keep from chipping or damaging the porcelain finish, be careful not to drop the cooktop.

See the Cleaning Instructions on page 12. When finished cleaning carefully lower the cooktop into place.



## REMOVABLE COOKTOP BURNERS

The cooktop burners on your range may be removed for cleaning. **Be sure all cooktop knobs are turned to off and burners are cool, then remove or raise the cooktop.**

If shipping screws were not removed from the burner when the range was installed, do so now (see your Installation Guide for instructions). These screws may be discarded.

### To remove burners:

1. Grasp the burner head and tilt it to the right to release the two tabs from the burner support (A in Fig. A).
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice (B in Fig. A).

Check lighter burner ports (Fig. B). If they are clogged, use a wire or needle to clear them.

See the Cleaning Instructions on page 12. Be careful not to disturb the air shutter setting while cleaning. If you need to readjust the air shutter, see your Installation Guide.

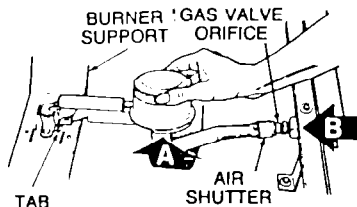


Fig. A

### To replace burners:

1. Slip the air shutter over the gas valve orifice (Fig. A).
2. Lower the burner assembly and hook the tab in the slots in the burner support (Fig. A).
3. Be sure both tabs are in their slots, that the burner sits level and straight and that the flash tube forms a straight line from the igniter to the burner (Fig. B).

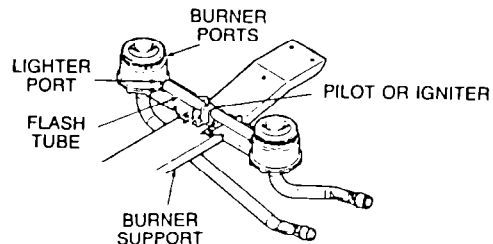


Fig. B

## REMOVABLE OVEN RACKS AND GUIDES

Be sure not to scratch the oven finish when installing or removing oven racks.

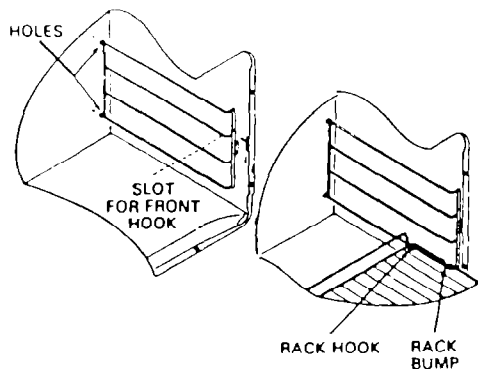
To install:

- 1 Put the pegs on the end of the rack guide into the holes in the oven back.
- 2 Lock the front hook in the slot in the oven side.
- 3 Set the raised back edge of the oven rack on a pair of rack guides so the hooks at the sides of the rack run underneath the rack guides.
- 4 Push the rack in until you reach the bump in the rack, 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, in one motion.
- 2 Lift the front of the rack guide to unhook it from the oven wall and pull out.

See the cleaning instructions on page 9.



## REMOVABLE OVEN BOTTOM

The oven bottom in your range can be removed for easier cleaning.

If your oven has a continuous-cleaning oven finish, be careful not to scratch the finish when removing or replacing the oven bottom.

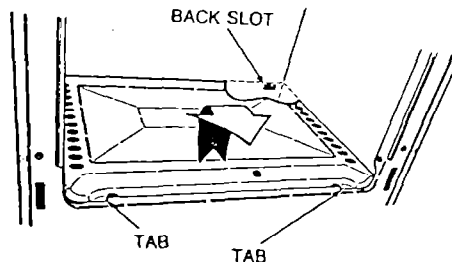
To remove:

- 1 Grasp at front holes in each side of the oven bottom.
- 2 Lift the front edge of the oven bottom enough to raise the tabs from the slots in the front frame.
- 3 Push the oven bottom back about ¼" to release the flange from the front frame, then pull out.

See the cleaning instructions on page 12.

To replace:

- 1 Slide the oven bottom into the oven so the back tabs fit into the slots in the oven back.
- 2 Grasp at finger slots and push the oven bottom back and then down to hook the flange under the front frame.
- 3 Fit the front tabs into the slots in the front frame.



### IF YOU HAVE A PROBLEM

Problems are often caused by little things that you can fix yourself without any tools. Make sure you are following instructions in this book and read the list of common problems and solutions on this and the next page.

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

### ELECTRONIC RANGE CONTROL DOES 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 step by step operating instructions 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 page 12 for replacement instructions.

### COOKTOP BURNER DOES NOT LIGHT

- Check to be sure range cord is plugged into outlet completely. Check for a blown fuse or tripped circuit breaker.
- Range not properly grounded or polarized. This can affect ignition on spark ignition models. See your Installation Guide.
- Check for power outage.
- Gas supply not connected or not turned on.
- A pan is sitting on the burner grate. This may partially block the free air flow needed for combustion. Remove the pan and try again.
- Burners not adjusted properly. See your Installation Guide for adjustment information.
- Food clogging burners or burner assembly misaligned. See page 14 on removing burner assemblies and also the cleaning instructions on page 12.

### COOKTOP KNOBS WILL NOT TURN

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

### OVEN/BROILER BURNER DOES NOT WORK

- Check to be sure the range cord is plugged into the household outlet completely. Check for blown fuse or tripped circuit breaker.
- Range not properly grounded or polarized. This can affect ignition on spark ignition models. See your Installation Guide.
- Check for power outage.
- Is the Electronic Range Control set correctly. See page 7.
- Burners not adjusted properly. See your Installation Guide for adjustment information.

### BROILER IS 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.

### OVEN TEMPERATURE SEEMS INACCURATE

- Is proper airflow blocked by aluminum foil? See page 8 for tips on correct use of foil.
- Is the oven vent blocked? See page 6.
- Check the section on baking problems and causes on page 10.

### BROILING PROBLEMS

- Electronic Range Control not set to BROIL.
- Using wrong rack position. See chart on page 9.
- Aluminum foil not used properly and grease can't drain correctly. See page 8.

### CONTINUOUS-CLEANING OVEN FINISH LOOKS SOILED

- The continuous-cleaning finish will gradually reduce soil during normal baking temperatures. It will not keep your oven spotless—only presentably clean.
- Heavy spillovers were not wiped up so the continuous-cleaning finish could work properly. See page 11 for complete instructions.