

# **BUILT-IN GAS OVEN USE AND CARE MANUAL**

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

Model and Serial numbers are on a plate on the front frame behind the oven door. 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: \_\_\_\_\_

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

## FOR YOUR SAFETY

If you smell gas:

1. Open windows
2. Don't touch electrical switches
3. Extinguish any open flame
4. Call your gas supplier immediately

## FOR YOUR SAFETY

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

### L.P. Burner Adjustments

The adjustments in your Installation Guide must be made before you try to use your oven.

If you are using Liquified Petroleum Gas (bottled gas) all L.P. adjustments in your Installation guide must be made before use.

If your oven is not properly adjusted, flames may be too high, or the oven may use too much fuel, release toxic fumes or cook poorly.

### Model and Serial Numbers

Put the Model and Serial Numbers of your new oven in the box on the front of this book.

# IMPORTANT INSTRUCTIONS

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

## GENERAL

**Keep** this manual for further use.

**Be sure** your oven is properly installed and grounded.

**Never** try to repair or replace any part of the oven unless recommended in this manual. All other servicing should be done by a qualified technician.

**Never** block the flow of combustion and ventilation air. Always keep oven vent ducts open for free air flow. The oven vent duct is below the control panel.

## PROTECT YOUR CHILDREN

**Teach your children not to play with oven controls.** As they become old enough, teach them to use the oven safely and correctly.

**Never** leave children alone or unwatched in an area where an oven is in use. Children should **never be allowed to sit or stand on the open oven door**. Never leave the oven door open when the oven is unattended.

## SAFETY

**Never** use your oven for warming or heating a room. Such use can be dangerous as well as damaging to oven parts.

**Never** wear loose fitting or hanging clothes while using your oven. Such clothes may ignite and cause serious injury.

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

**Always** use care when opening oven door. Let hot air or steam escape before removing or replacing food.

**Always** move oven racks while oven is cool.

**Always** use dry pot holders when removing pans from the oven or surface units. Moist or damp pot holders can cause steam burns. Do not use a towel or other bulky cloth.

## GREASE FIRES

**Never** leave containers of fat or drippings near the oven. Never let grease collect on your oven. You can help prevent grease fires if you clean up grease spillovers.

**Never** use aluminum foil to line oven bottoms. Improper use of these liners may create a fire hazard or cause incomplete combustion. See page 9 for tips on using foil.

**Always** keep the appliance area clear and free from things that will burn, gasoline and other flammable vapors and liquids. Never store materials in an oven. Flammable items may catch fire and plastic items may melt and burn.

**Always** remember to remove the broiler pan from the range and clean it when you are done broiling. If you leave the broiler pan full of grease in the range and later use the oven, you may have a broiler fire.

## PUTTING OUT A GREASE FIRE

If you do have a grease fire, do not try to move the pan. Instead:

1. Turn off the burner.
2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher (dry chemical or foam type).

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

## GLOW BAR IGNITION

Your oven has glow bar ignition. When you turn the oven on, the glow bar igniter begins to heat. When the igniter is hot enough, in about 1 minute, the gas flows into the burner and is ignited.



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

## QUESTIONS AND ANSWERS

- Q. Why do I sometimes hear the oven burner coming on and going off while I'm baking.
- A. The burner turns on and off to keep the oven at the temperature you set.
- Q. What is glowing under the oven bottom? Is anything wrong?
- A. The glow bar igniter glows a bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.

## CLOCK AND OVEN CONTROLS FOR MODELS WITH ELECTRONIC RANGE CONTROL (shown 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 (upper oven only):

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 (lower broiler only):

1. Push BROIL button.
2. Turn SET knob to Hi.
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 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 OVEN TIME but no temperature, you will hear the attention tone until you select a temperature or push CANCEL.

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

**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.

## CLOCK AND OVEN CONTROLS FOR MODELS WITH ELECTRONIC RANGE CONTROL (shown below).



### TO SET THE CLOCK:

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4. When finished baking, push the CANCEL button.

### TO BROIL (lower broiler only):

1. Push BROIL button.
2. Turn SET knob to HI.
3. When finished broiling, push the CANCEL button.

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



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1. Push OVEN TIME button.
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3. Push BAKE button.
4. Set desired temperature with SET knob.
5. Push STOP TIME button.
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## PREHEATING

Preheating lets the oven heat evenly before the food is put in. Allow 10 minutes at temperatures less than 350° F and 15 minutes 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 too often to check the food during baking makes it impossible for the oven to stay at the same 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 and dull or darkened pans in the oven, be sure to reduce recipe temperature by 25°F (see Choosing Cookware, page 9).

## MOISTURE

As your oven heats up, water droplets may form 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.

## CHOOSING OVEN COOKWARE

**ALUMINUM:** Absorbs heat faster than glass or steel and conducts heat well. Gives 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 and holds heat well, you should lower your oven temperature 25°F. Gives a 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.

## COMMON BAKING PROBLEMS AND CAUSES

### CAKE RISES UNEVENLY

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

### CAKE HIGH IN MIDDLE

- Too much flour
- Oven temperature too high

### CAKE NOT DONE IN CENTER

- Wrong pan size
- 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 temperature 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 wrong 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

## NEW OVEN ODOR

During the first baking and broiling cycles in 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.

## 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.

### CAUTION

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. Do not seal 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

### CAUTION

Do not cover the broiler grid with foil. Hot fat on the foil may cause a broiler fire. If a fire starts, close the oven door and turn controls off. If fire does not go out, throw baking soda on the fire. Do not put water on the fire.

## 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 20 minutes per pound) when roasting frozen meats.
- For even cooking, 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 meat.

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



**BROILING TIPS**

- Your oven and broiler doors should be completely closed while broiling.
- Use only the broiler pan and grid that came with your range for broiling. They are made 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 shown in the chart and up to 1½ times the 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 burn the next time the oven is used. See page 11 for tips on cleaning the broiler pan and grid.
- Be sure you know how to put out a grease fire. See page 4.

**POSITIONING BROILER PAN**

To open the broiler compartment, grasp the handle and pull the door toward you. After placing food on the broiler pan, slide the pan into the proper rack position.

Be sure the sump (grease well) in the pan is to the front of the range. See the chart (at right) for recommended rack position and cooking time. The closer the food is to the broiler burner the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the burner lets the meat cook to the center while browning outside.

| Food                  | Rack Position<br>3 = Highest<br>1 = Lowest | Total Time (Minutes) |
|-----------------------|--|----------------------|
| Steak - 1" Thick      |  |                      |
| Rare                  | 3  | 10-12                |
| Medium                | 3  | 14-16                |
| Well Done             | 2  | 20-22                |
| Ground Beef Patties   |  |                      |
| Medium                | 3  | 11-13                |
| Well Done             | 3  | 13-15                |
| Lamb Chops - 1" Thick | 2  | 16-20                |
| Pork Chops - 1" Thick | 2  | 20-25                |
| Pork Shoulder Steaks  | 2  | 15-20                |
| Ham Slice - 1" Thick  | 3  | 14-16                |
| Fish (Fillets)        | 2  | 10-15                |
| Chicken (Halves)      | 1  | 40-60                |
| Frankfurters          | 2  | 10-15                |
| Bacon                 | 2  | 5-7                  |
| Open-face Sandwiches  | 1  | 6-10                 |

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 desired cooking.

## OVEN CLEANING

Some models have a standard porcelain oven finish and some models have a continuous clean finish on the oven top, back and sidewalls. Standard porcelain is smooth. The continuous clean finish has a rougher texture.

See the cleaning instructions on page 12 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.

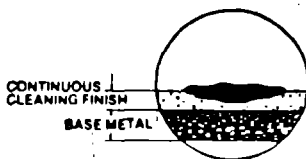
On a smooth standard porcelain surface, a fat spatter beads up, then chars and turns black. On the rougher continuous-cleaning surface, a fat spatter spreads out forming a larger area and then gradually burns away at medium to high baking temperatures.

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.

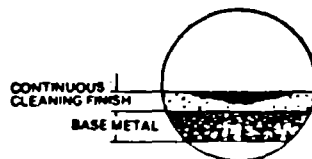
- Use clear water or detergents such as Fantastik, Liquid Ajax, Top Job, Liquid Lysol, or Mr. Clean, mixed in water, and a soft cloth or nylon brush to clean any heavy spatters.
- Do not use paper towels or sponges because these materials will rub off and clog the pores of the finish.
- After cleaning the 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 heavy spatters. These materials will scratch and damage the finish.

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.

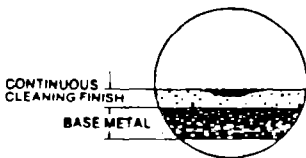
Soil will slowly go away with normal oven use. Cleaning occurs whenever the oven is turned on for baking or roasting. The oven will look presentably clean, even though some spatters may be present. No cleaning takes place when the oven is off.



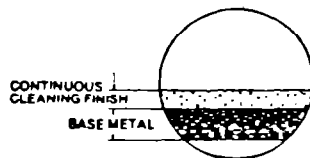
A heavy spatter has filled the pores and formed a mound of soil.



The heavy spatter has been wiped up. The continuous-cleaning action will begin the next 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 has been removed.

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

You can protect the oven bottom for spills and cut your cleaning time by using a piece of aluminum foil under your cooking utensil. See page 9 for tips on using foil correctly.

## CLEANING INSTRUCTIONS

**CONTROL PANEL:** Wash control panel with soap and water, using a soft cloth. Do not use abrasive cleaners. Rinse and dry with a paper towel.

## OVEN FINISHES

**STANDARD PORCELAIN:** Soak stubborn stains with an ammonia soaked paper towel or set a dish of ammonia water in 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 rougher continuous cleaning finish. You can remove the oven bottom for cleaning (see page 13). 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, chrome or baked enamel.

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

**OVEN RACKS:** Remove from oven (see instructions on page 13) and wash at sink with soap, water and a scouring pad.

**BROILER PAN AND GRID:** Do not leave in range to cool. If you clean right away, the soil will steam loose while you are eating. Remove pan from broiler 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 the grid are dishwasher safe.

## OUTSIDE FINISHES

**CHROME:** Wash with soap and water. A chrome cleaner may be used.

**GLASS (Some Oven Doors):** Wash with a damp soapy cloth. Remove stubborn soil with a paste of baking soda or ammonia and water. Do not use abrasive materials. Before using an all-purpose cleaner, check the label to be sure it is recommended for glass—some will permanently damage glass.

**PAINT (Some Oven Doors):** Wash with soap and water then rinse dry with a paper towel. Avoid cleaning powders or abrasives which scratch the surface.

**VINYL (Some Oven Handles):** Wash with soap and water then dry not use abrasive or caustic cleaners.

## REMOVABLE OVEN BOTTOM

The oven bottom can be removed for easier cleaning.

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

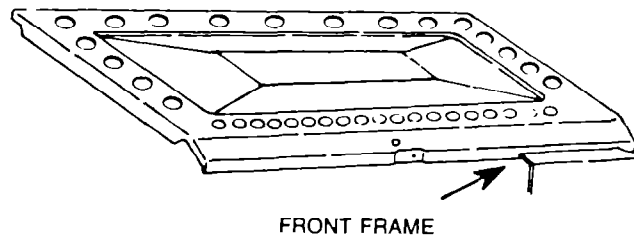
To remove:

1. Remove the oven racks and guides (see page 13).
2. Lift the front of the oven bottom enough to clear the front frame, pull out.

See the cleaning instructions on page 12.

To replace:

1. Slide the oven bottom into the oven so that the back edge of the bottom rests on the ridge in the back oven wall.
2. Lower the front of the oven bottom into place behind the front frame.



## REMOVABLE OVEN AND BROILER DOORS

The oven and broiler doors can be removed for cleaning.

### To remove:

1. Open the door fully and raise the release tab on each door hinge (see Fig. A).
2. Rotate the release tabs toward the oven-as far as they will go (see Fig. B), then close the door until you reach a point where the door will hold a partly open position. This is the stop position.
3. Grasp the door firmly at the sides and rotate the lower edge of the door away from the oven and lift it off the hinge arms (see Fig. C).

### To replace:

1. Slip the hinge arms into the upper end of the slots in the door.
2. Lower the door to the fully open position and rotate the release tabs to the original position (see Fig. D).

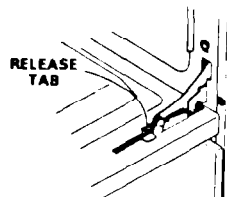


Fig. A

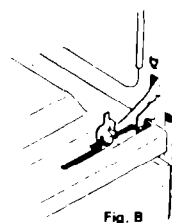


Fig. B

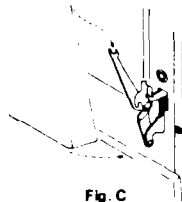


Fig. C

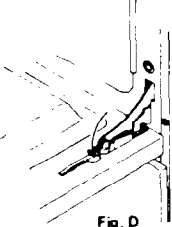


Fig. D

## REMOVABLE OVEN RACKS AND GUIDES

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

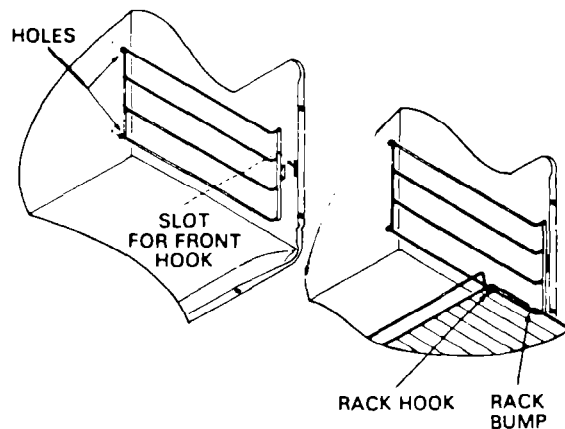
### To install:

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 12.



## 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 page.

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

### CLOCK/TIMER 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 pages 6 and 7.

### OVEN LIGHT WILL NOT WORK

- Check for a blown fuse or tripped circuit breaker.
- Bulb loose or burned out. Use a 40 Watt appliance bulb to replace.
- Power outage—check by trying household lights.

### OVEN/BROILER BURNER DOES NOT WORK

- Check for blown fuse or tripped circuit breaker.
- Check for power outage.
- Is the Oven Control turned on?
- Burners not adjusted properly. See your Installation Guide for adjustment information.

### OVEN TEMPERATURE SEEMS INACCURATE

- Is proper airflow blocked by aluminum foil? See page 9 for tips on correct use of foil.
- Is the oven vent blocked? See page 7.
- Check the section on baking problems and causes on page 8.

## BROILING PROBLEMS

- Oven Control not set to Broil.
- Using wrong rack position. See chart on page 10.
- Aluminum foil not used properly and grease can't drain correctly. See page 9.

## 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.
- The broiler pan was put into the broiler compartment with the sump (grease well) in the broiler pan to the back. This is the hottest area and may cause smoking. Always place pan in the compartment with the sump at the front.

## 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.