

BUILT-IN GAS OVEN USE AND CARE MANUAL

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

The numbers are located 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, you installation guide, your warranty and the sales slip together.

Model No.: _____

Serial No.: _____

Purchase Date: _____

Part No. 336728

4348215

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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 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 range.

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

If your range 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 range 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 7 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. Keep oven door closed.
2. Turn oven off.
3. If the fire continues, throw baking soda on the fire.

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.

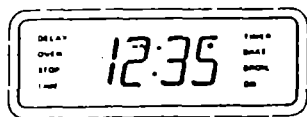
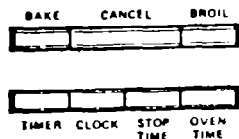


During a power failure the burner cannot be lit and you should not try to do so.

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 UPPER OVEN CONTROLS



SET

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 OVEN CANCEL button.

TO BROIL:

1. Push BROIL button.
2. Turn SET knob to HI or LO Broil. (See page 8).
3. When finished broiling, push the CANCEL button.

TO USE TIMED OVEN/DELAY START

Put the food in the oven and program your Electronic Oven 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 STOP TIME button.
4. Set time of day when baking should be completed with SET knob.
5. Push BAKE button.
6. Set desired temperature 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.

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.

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

LOWER OVEN CONTROLS

1. Set LOWER OVEN CONTROL to desired temperature.
2. When finished, turn LOWER OVEN CONTROL to OFF.

NOTE: You cannot Broil in the lower oven.

OVEN LIGHT (Some Models)

Some models have an interior oven light. To turn the oven light on and off, push the Oven Light switch on the control panel. Should you ever need a new bulb, use a 40 watt appliance bulb.

OVEN VENT

When the oven is on, air moves through a vent in or below the control panel. This hot air may make vent area hot.

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.

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.

NEW OVEN ODOR

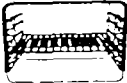
During the first baking and broiling cycles on your new oven, there may be some odor. This is normal and is caused by the heating of new parts and insulation. The odor will go away within a short time. A vent fan or other ventilation will help to clear the air.

RACK AND PAN ARRANGEMENT

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

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	When baking a sponge or angel food cake, center on one rack in the lowest position  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.  Cake Layers, Pies, Casseroles, 3 pans	When using two racks and several pans, stagger them so no pan is directly above another.  Cake Layers, Pies, 4 Pans (staggered)

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.

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 too 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

BROILING TIPS

- Your oven and broiler doors 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 10 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 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 the food on the broiler pan, put the pan on an oven rack in the proper rack position. See the chart below for recommended rack position and cooking time.

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 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 4 = Highest 1 = Lowest	Total Time (Minutes)
Steak - 1" Thick		
Rare	4	9-11
Medium	3	13-15
Well Done	3	21-22
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 Chop - ½" Thick	3	16-19
Ham Slice - ½" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Pieces) on Lo	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 you own personal preference will affect the cooking time.

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 10 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.

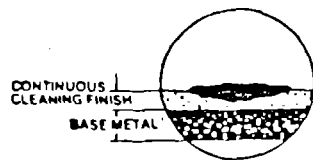
On a smooth standard porcelain surface, a fat spatter beads up, then chars and turns black. On the rougher continuous-cleaning surface, a fat spatter spreads out forming a larger area and then gradually burns away at medium to high baking temperatures.

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.

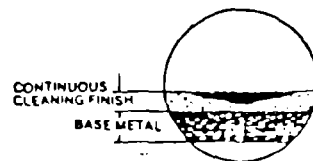
- Use clear water or detergents such as Fantastik, Liquid Ajax, Top Job, Liquid Lysol, or Mr. Clean, mixed in water, and a soft cloth or nylon brush to clean any heavy spatters.
- Do not use paper towels or sponges because these materials will rub off and clog the pores of the finish.
- After cleaning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

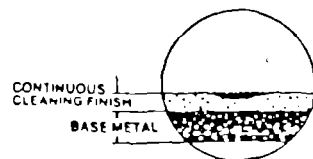
Soil will slowly go away with normal oven use. Cleaning occurs whenever the oven is turned on for baking or roasting. The oven will look presentably clean, even though some spatters may be present. No cleaning takes place when the oven is off.



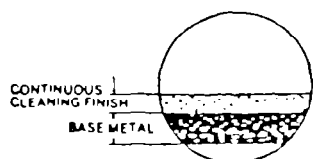
A heavy spatter has filled the pores and formed a mound of soil.



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 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.

CLEANING INSTRUCTIONS

CONTROL PANEL: Wash with soap and water and rinse. 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 10). 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 9. Never use any oven cleaners or abrasive cleaners.

OVEN RACKS: Remove from oven (see instructions on page 11) 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 and dry with a paper towel. Avoid cleaning powders or abrasives which may scratch the surface.

VINYL (Some Door Handles): Wash with soap and water then dry. Do 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.

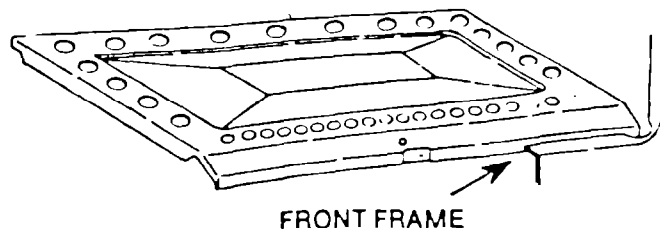
To remove:

1. Remove the oven racks and guides (see page 11).
2. Lift the front of the oven bottom enough to clear the front frame, then pull out.

See the cleaning instructions on page 10.

To replace:

1. Slide the oven bottom into the oven so that the back edge of the oven 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 DOORS

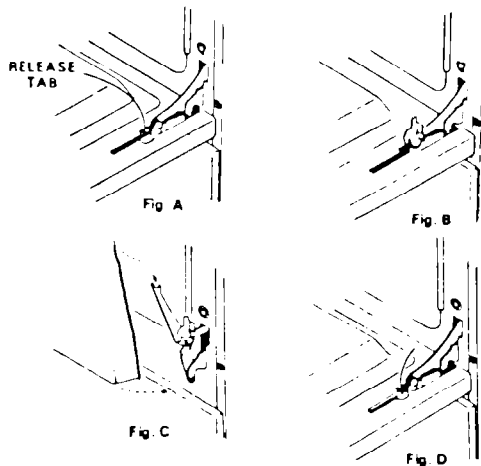
The oven doors can be removed for cleaning.

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).



REMOVABLE OVEN RACKS AND GUIDES

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

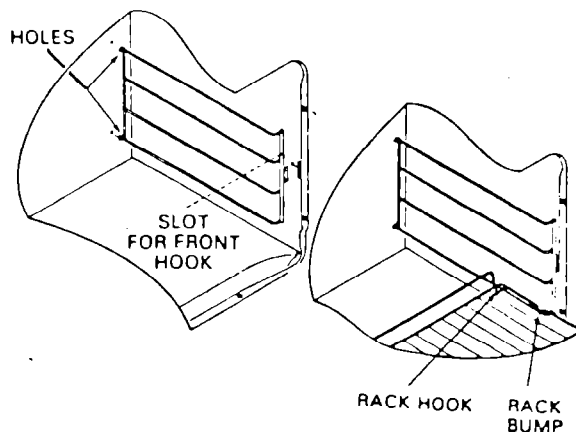
To install:

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 5 and 6.

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

- Range not properly grounded or polarized. This can affect ignition on spark models. See your Installation Guide.
- Check for power outage.
- Is the Electronic Oven Control set correctly? See page 5.
- Is the Lower Oven Control knob turned on if trying to use lower oven?

OVEN TEMPERATURE SEEMS INACCURATE

- Is proper airflow blocked by aluminum foil? See page 7 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 7.

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 7.
- You cannot broil in the lower oven.

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.

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.