

# **SELF-CLEANING 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 storage drawer. 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: \_\_\_\_\_

4348301

Part No. 337809

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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 Liquefied 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 by a qualified technician.

**Never** try to repair or replace any part of the oven unless specifically 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 catch fire 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. If a rack must be moved while the oven is hot, do not let the pot holder touch the hot heating element in the oven.

**Always** use dry pot holders when removing pans from the oven. Moist or damp pot holders can cause steam burns. Do not let a pot holder touch a hot heating element. Do not use a towel or other bulky cloth.

## GREASE FIRES

**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.

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

**Never** use aluminum foil to line the oven bottom, except as suggested on page 8 of this manual. Improper use of these liners may create a fire hazard.

### PUTTING OUT AN OVEN FIRE

If you do have an oven 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.

## SELF-CLEANING OVEN

**Always** remove the oven racks, the broiler pan and other utensils before a self-cleaning cycle.

**Never** use any type of commercial oven cleaner or oven liner protective coating in or around any part of your oven. Do not use any type of aerosol product near your oven because the chemical that produces the spraying action, may, in the presence of heat, cause metal parts to corrode and could be flammable.

**The door** gasket is essential for a good seal so care should be taken not to rub, damage, or move the gasket. Clean only with hydrogen peroxide. See page 11.

**Clean** only oven parts listed in this manual. See pages 11-15 for special cleaning instructions.

## 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.

## CLOCK AND OVEN CONTROLS

The lower oven is entirely controlled by the Electronic Range Control. Follow instructions below.



### TO SET THE CLOCK:

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

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

### TO SET THE TIMER:

1. Push TIMER button.
2. Turn SET knob to desired amount of time. The Timer will immediately begin to count down.
3. When time is up, the end of cycle tone will sound.
4. To cancel the Timer, push and hold TIMER button for three seconds. This will clear the TIMER function.

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

### TO BAKE:

1. Push BAKE Button.

2. Turn SET knob until desired temperature is displayed. The 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.
4. When finished baking, push the OVEN CANCEL button.

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

### TO BROIL:

1. Push BROIL button.
2. Turn SET knob to HI or LO Broil (see page 10).
3. When finished broiling, push the OVEN CANCEL button.

### TO USE TIMED OVEN/DELAY START

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

#### CAUTION

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

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

## TO START NOW AND STOP LATER:

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

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

## TO START LATER AND STOP LATER:

1. Push COOK TIME button
2. Set length of baking time with SET knob
3. Push 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

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

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

## TONES

**End of Cycle Tone** (3 long beeps - one second on, one second off): shows

that a timed oven operation has reached STOP TIME or that the Timer has counted down.

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

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

**Keytone** (single, one tenth second beep): sounds when any button is pushed

**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 OVEN CANCEL button. If the function error tone starts again (after about 15 seconds), call for service. Disconnect the range electrical supply to stop the tone. If the function error occurred while you were programming the Electric Range Control, push the OVEN CANCEL button and try again.

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

## OVEN LIGHT

The oven light switch is located on the control panel. When you open the oven door the oven light will come on automatically. See page 15 for more information.

## OVEN VENT

When the oven is on, heated air moves through a vent below the control panel.

The vent area could get hot during oven use.

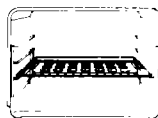
The vent is needed for proper air flow in the oven and good baking results. Do not block this vent. Doing so may cause cooking failure, fire or damage to the oven.

## 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.

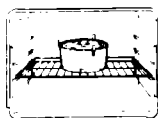
When using cookie sheets center them on the rack. When using two cookie sheets at the same time use rack positions No. 2 and 4. The cookies on the lower rack may be done 1-2 minutes before the ones on the higher rack. You may want to switch rack positions when baking is halfway finished. Pans too close 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.



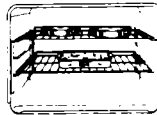
Sheet Cake, Cookies, Biscuits

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



Angel Food or Sponge Cake

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



Cake Layers, Pies, Casseroles, 3 Pans

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



Cake Layers, Pies, another 4 Pans (staggered)

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

## 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.



## PREHEATING

Preheating lets the oven heat evenly before the food is put in. You will hear a tone when the oven is ready.

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<sup>®</sup> 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<sup>®</sup>, DULL OR DARKENED COOKWARE:** Absorbs heat quicker than shiny cookware. Lower your oven temperature 25°F<sup>o</sup> (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

## 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 and broil with skin side down. It is not necessary to turn fish.
- 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 13 for tips on cleaning the broiler pan and grid.
- Be sure you know how to put out a grease fire. See page 5.

## POSITIONING BROILER PAN

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. 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).

Food	Rack Position	Total Time (Minutes)	
	3 = Highest 1 = Lowest		
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.

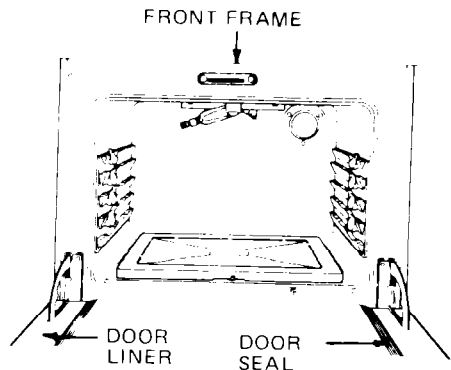
## THE SELF-CLEAN CYCLE

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

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

### Before A Clean Cycle

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



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

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

## IMPORTANT INFORMATION

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

1. The controls are set.
2. The word CLEAN will be on in the display, the oven begins to heat and the door locks automatically.
3. For your safety, the oven door cannot be opened (the word LOCK will be on in the display).
4. When the 3½ hour clean cycle is over the word CLEAN will be off in the display and the oven begins to cool.
5. When the temperature has fallen below locking temperature (about 20-30 minutes after the word CLEAN goes off at the end of clean cycle) the door can be opened (the word LOCK will be off in the display).

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

A cooling fan will come on during the self-clean cycle to protect internal components. Do not block the air discharge slots on top of the control panel.

## TO SET A CLEAN CYCLE

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



1. Push the CLEAN button.
2. Turn SET knob in the clockwise direction about ½ turn.

The word CLEAN will be on in the display.

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

### To use delayed self-clean:

1. Push STOP TIME button.
2. Turn SET knob to time of day when you wish cleaning to be completed (must be more than 3½ hours later than current time of day).
3. Push the CLEAN button.
4. Turn SET knob in the clockwise direction about ½ turn.

The words DELAY CLEAN will be on in the display until the clean cycle starts. After the clean cycle starts, the word CLEAN will be on in the display.

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

## TO STOP A CLEAN CYCLE:

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

You will not be able to open the door unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word LOCK goes off, wait one minute and try again.

## WHEN A CLEAN CYCLE IS FINISHED

1. When a clean cycle is finished the word CLEAN will be off in the display.
2. Wait until the oven has cooled below locking temperature (20-30 minutes) and the word LOCK is off in the display.

You will not be able to open the door unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word LOCK goes off, wait about one minute and try again.

## AFTER A CLEAN CYCLE

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

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that can not be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

## CLEANING INSTRUCTIONS

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

**SELF-CLEANING OVEN FINISH:** Use soap, water and a scouring pad for touch up cleaning between self-cleaning cycles. Give a final rinse with vinegar and water. Avoid any contact with the oven door seal (see below). Never use any oven cleaners.

**OVEN 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.

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

## REMOVABLE OVEN BOTTOM

The oven bottom may be removed for cleaning heavy spillovers or to reach the oven burner.

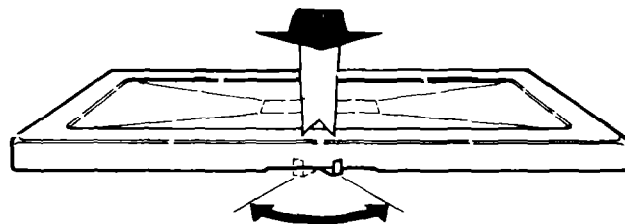
Be careful not to scratch the oven finish when removing or replacing the oven bottom.

### To remove:

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

### To replace:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place and slide the tab at the front right to lock the oven bottom into place.



## REMOVABLE OVEN DOOR

The oven doors can be removed for cleaning.

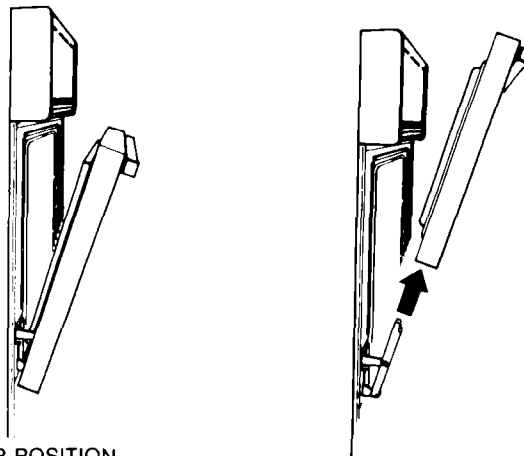
To remove:

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

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

To replace:

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



STOP POSITION

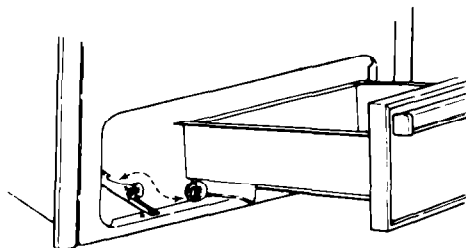
## REMOVABLE STORAGE DRAWER

This drawer provides space for keeping cookware and bakeware. **Plastics and flammable material should not be kept in this drawer.**

Do not overload the storage drawer. If the contents of the drawer are too heavy, the drawer may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

To remove: pull the drawer straight out and lift over the guide stops.

To replace: lift over the guide stops and slide drawer into place.



## REPLACING THE OVEN LIGHT

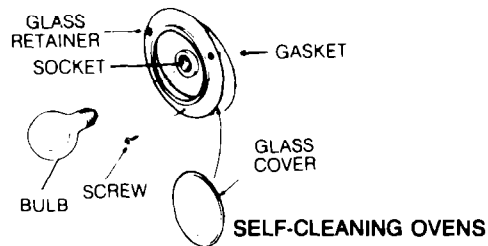
Do not touch oven bulb when hot, with wet hands, or wipe oven light area with wet cloth.

**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.

### SELF-CLEANING OVENS ONLY:

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




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## REMOVABLE OVEN RACKS

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

### To install:

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

### To remove:

1. Pull the oven rack out then up.

See the cleaning information on page 13.

## 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.

### ELECTRONIC RANGE CONTROL DOES NOT WORK

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

- See the section on tones 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 9.

### OVEN/BROILER SMOKING

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

### COOKING RESULTS ARE NOT WHAT YOU EXPECTED

- Are you using a tested recipe from a reliable source? Are you following all the instructions in the recipe, such as pan size, preheating, using all ingredients called for?
- Oven too crowded, or using wrong rack position. See pages 8 and 9 for tips.
- Electronic Range Control not set correctly. See pages 6 or 7 for step by step instructions.
- Using improper cookware. See tips on page 9.
- Check the section on baking problems and causes on page 9.

### OVEN WILL NOT SELF-CLEAN

- Electronic Range Controls not set properly. Review step by step instructions on page 12.
- If oven went through clean cycle but did not get clean, oven was too dirty and should be cleaned more often. Heavy spillovers were not wiped before starting clean cycle. See page 11.

### OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE

- The oven has not cooled to the unlocking temperature. The door can not be opened until the temperature drops to a safe level. See pages 11 and 12.