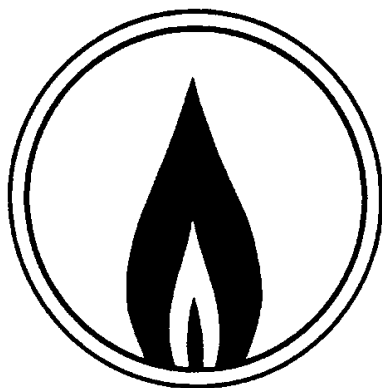


Owner's Guide



Gas Range with Manual Clean Oven

For Freestanding and Slide-in Ranges

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INSTALLER Please leave
this manual with this appliance.

CONSUMER To save you
time, energy and money, read
and keep this manual for future
reference.

The model and serial numbers are found on the rating plate located on the lower range front frame behind the broiler door or lower panel. Use these numbers when requesting service.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Please keep your sales receipt and/or your cancelled check as proof of purchase should warranty service be needed. Store these documents with this booklet.

FOR CUSTOMER ASSISTANCE CALL 1-800-688-1120

8113P195-60
(10-98-00)

740043e7

Read all instructions before using this appliance.

Thank You . . . for purchasing our cooking appliance. To help you obtain the maximum in cooking satisfaction, we offer these suggestions:

- ☞ Read this manual before using the appliance.
- ☞ Review all safety and caution instructions.
- ☞ Review the Troubleshooting Chart on pages 21 and 22 if service becomes necessary.
- ☞ Include the model and serial numbers of your appliance when requesting service.
 - Proof of purchase such as sales receipt will be needed for warranty service.

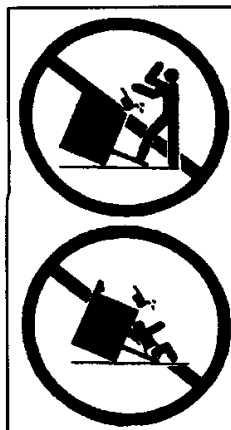
☞ You can contact us at:

Maytag Appliances Sales Company
Attn: CAIRSM Center
P. O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1120

In our continuing effort to improve the quality and performance of our cooking appliances, it may be necessary to make changes to the appliance without revising this manual.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS.**

WARNING: To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

If the range is moved from the wall, be sure the anti-tip device is engaged when the range is replaced. Look underneath range to verify that one of the rear leveling legs is properly engaged in the bracket slot.

The anti-tip device secures the rear leveling leg to the floor when properly engaged. Also, be sure the range is properly re-installed.

IMPORTANT SAFETY INSTRUCTIONS

2

IMPORTANT SAFETY INSTRUCTIONS

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer.

TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

NEVER leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

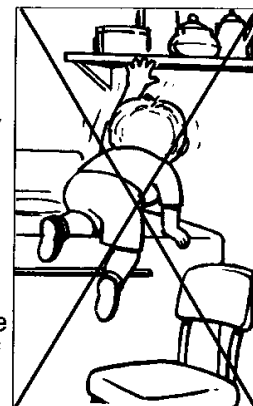
If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

CHILD SAFETY

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. **NEVER** allow children to sit or stand on any part of the appliance.

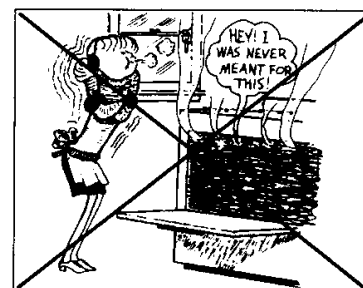
Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.



ABOUT YOUR APPLIANCE

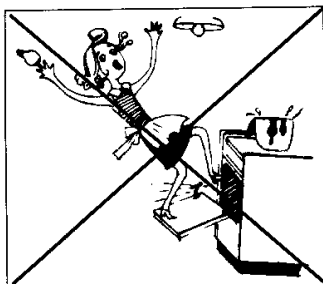
NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.



Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

WARNING: NEVER use appliance door or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injury.



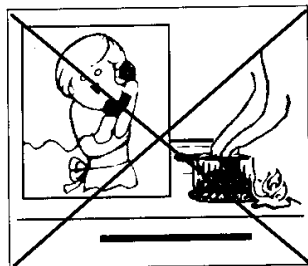
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

COOKING SAFETY

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



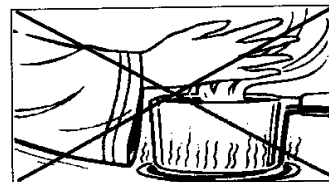
NEVER heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

NEVER wear garments made of flammable material or loose fitting or long hanging-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry sturdy pot holders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot holder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

IMPORTANT SAFETY INSTRUCTIONS

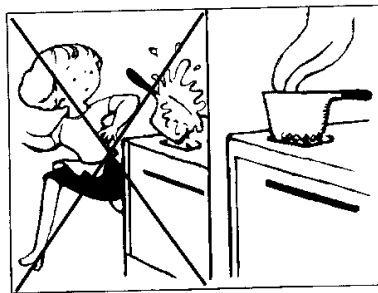
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UTENSIL SAFETY

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Also avoid using small pans, especially small pans with heavy handles, as they can be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.



Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

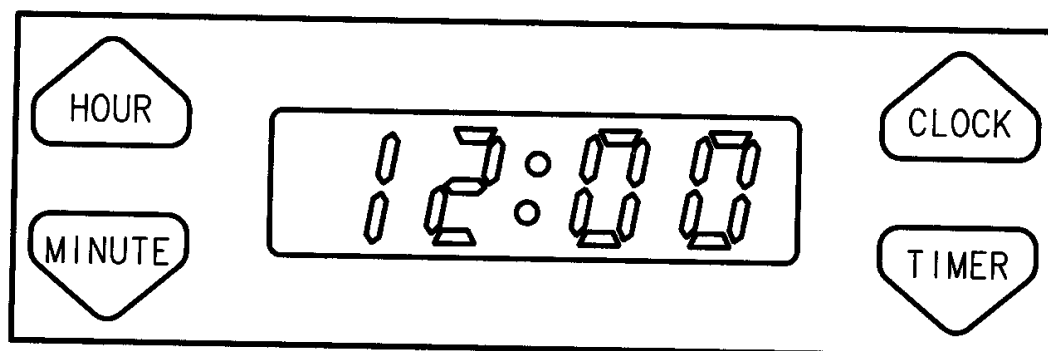
Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

SAVE THESE INSTRUCTIONS



The electronic clock and timer display will flash when the appliance is first connected to power or if power is interrupted. The display will stop flashing once the time-of-day clock has been set.

TO SET THE TIME-OF-DAY CLOCK

1. Press the CLOCK pad.
2. Press and hold the HOUR pad to set the correct hours. Tap the pad once to change the time by a single hour.
3. Press and hold the MINUTE pad to set the correct minutes. Tap the pad once to change the time by a single minute.

For example: To set the clock for 3:15, press and hold the HOUR pad until 3 appears in the hours display. Then press and hold the MINUTE pad until 15 appears in the minutes display.

TO SET THE TIMER

1. Press the TIMER pad. 0:59, or one hour, will appear in the display.
The timer will automatically begin counting down in increments of one minute.
2. **To set the timer for less than one hour:** Press the TIMER pad then press and hold the MINUTE pad until the desired time appears in the display. To change the time by a single minute, tap the pad once.
3. **To set the timer for more than one hour:** Press the TIMER pad then –
 - Press the HOUR pad, 1:59, or two hours, will appear in the display.
 - Press the MINUTE pad until the desired minutes appear in the display.
4. When the time has elapsed, 0:00 will appear in the display and continuous beeps will sound to indicate the end of the timing operation.
5. Press the CLOCK pad to cancel the beeps. The current time of day will reappear in the display.

To cancel the timer: Press the CLOCK pad and the display will return to the current time of day.

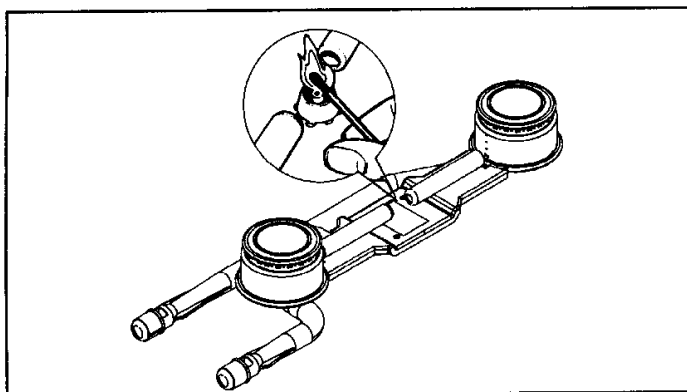
IGNITION SYSTEM

Your cooktop will feature either **pilot** ignition or **pilotless** ignition. If the gas supply to the range is turned off, be sure all controls are set in the OFF position before re-supplying gas to the appliance.

Pilot Ignition

When the range is first installed, the standing pilots may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn the knob on. When the burner lights, turn the knob off and proceed as directed below.

To light pilot: Raise the cooktop and hold a lighted match near the pilot ports. There are two pilot ports, one on the right side and one on the left side.



Pilotless Ignition

Pilotless ignition uses a spark from the ignitor to light the burner. There are two ignitors for conventional surface burners. Each sealed burner has its own ignitor. Once the burner lights, turn the knob to the desired setting. The clicking sound will not stop until the knob is turned from the LITE position.

NOTE: The surface burner will not light if the ignitor is damaged, broken, soiled or wet. Also, the burner will not light if the small port beneath the ignitor is blocked. See page 20 for cleaning instructions.

In the event of a power failure, the surface burner can be manually lighted. Be sure all controls are in the OFF position. Hold a lighted match to the desired surface burner head then push in and turn the knob to the LITE position. When the burner lights, adjust the flame to the desired flame size.

HOW TO LIGHT SURFACE BURNER

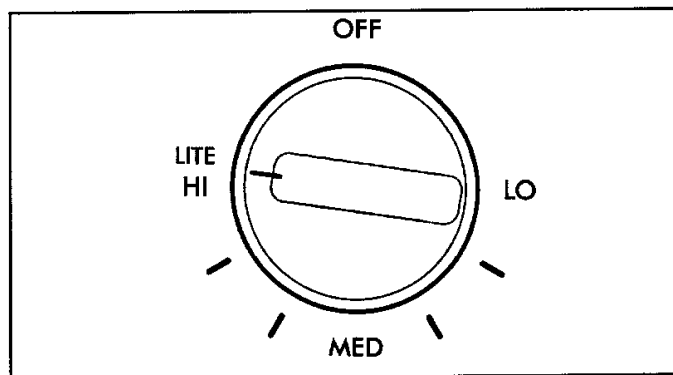
To prevent damage to the cooktop or pan, never operate the surface burner without a pan in place, never allow a pan to boil dry and never operate a surface burner on HIGH for extended periods of time.

1. Place a pan on the burner grate.

NOTE: The burner flame may lift off the burner head and a "roaring" sound may be heard if a pan is not placed on the grate before lighting the burner.

2. Push in and turn the knob to the LITE position.

Pilotless ignition models only: A clicking sound will be heard and the burner will light. When one burner is turned on, all ignitors will spark.



3. After the burner lights, turn the knob to the desired flame size.

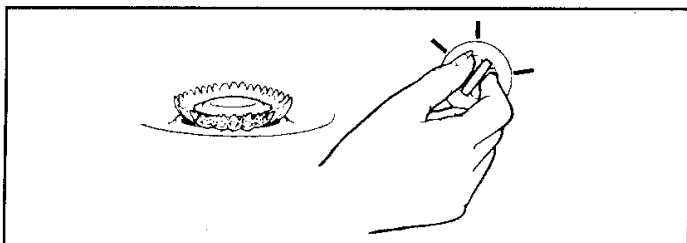
Pilotless ignition models only: The ignitors will continue to spark until the knob is turned from the LITE position.

CAUTION: If the flame should go out during a cooking operation, turn the burner off. If gas has accumulated and a strong gas odor is detected, open a window and wait 5 minutes for the gas odor to disappear before relighting the burner.

USING THE COOKTOP

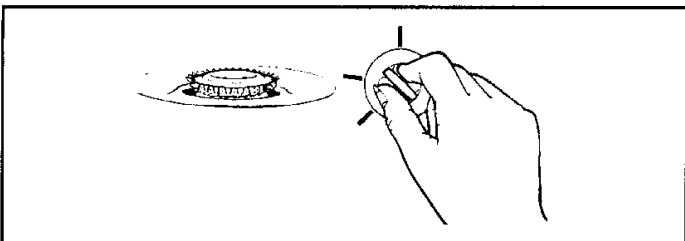
SELECTING FLAME SIZE

Use a HIGH flame setting to quickly bring liquids to a boil or to begin a cooking or canning operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended when using a HIGH flame setting.**



An intermediate flame size is used to continue a cooking operation. **Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil.** Remember, water boils at the same temperature whether boiling gently or vigorously.

Use LO to simmer or keep foods at serving temperatures.



If a knob is turned very quickly from the HI to the LO setting, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

ABOUT THE SURFACE BURNER FLAME

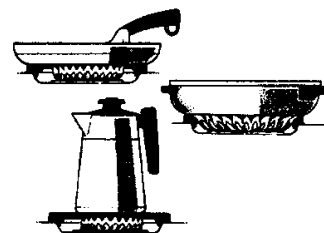
A properly adjusted burner with clean ports will light within a few seconds. **You may hear a "popping" sound on some types of gas when the surface burner is turned off. This is a normal operating sound of the burner.**

On **natural gas**, the flame will be blue with a deeper blue core; there should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air/gas. Have a serviceman adjust the mixture if a yellow flame occurs. (**NOTE:** Adjustments are not covered by the warranty.)

On **LP gas**, some yellow tipping may occur. This is normal and adjustment is not necessary.

ADJUSTING THE FLAME

Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.



COOKWARE CONSIDERATIONS

Cookware, including canning equipment, which extends more than two inches beyond the grate, rests on two grates, or touches the cooktop will cause a build up of heat and may result in damage to the burner grate, burner and cooktop.

Cookware, such as a wok with a support ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered. This also improves cooking efficiency.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid. Select a material, such as aluminum or copper, that conducts heat quickly and evenly.

CANNING

When canning, use the HI setting just until the water comes to a boil or pressure is reached in a pressure canner, then reduce to a setting that maintains the pressure or a boil.

Prolonged use of the HI setting, the use of incorrect canning utensils, or the use of improper canning techniques may produce excessive heat and result in permanent damage to the appliance.

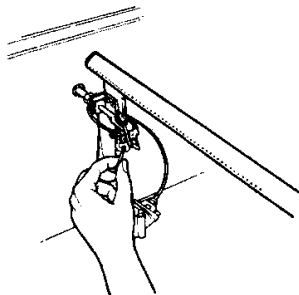
NOTE: For additional canning information contact your local County Extension Office. Or, contact Alltrista Consumer Products Company, marketer of Ball brand home canning products at 800-240-3340 or write: Alltrista Corp., Consumer Affairs Dept., P.O. Box 2729, Muncie, IN 47307-0729.

IGNITION SYSTEM

Your oven will feature either **pilot ignition** or **pilotless ignition**. If the gas supply to the range is turned off, be sure all controls are set in the OFF position before re-supplying gas to the appliance.

Pilot Ignition

To light oven pilot: When cool, open the broiler door and remove the broiler rack and broiler pan. On models without a broiling compartment, remove the lower panel. See page 17 for instructions on removing the panel.



With the Oven Temp knob in the OFF position, hold a lighted match to the pilot located at the back of the oven burner. Once the pilot lights, replace the broiler rack and pan or the lower panel. (**NOTE:** The oven burner is shown with the metal flame spreader removed from the oven burner.)

Pilotless Ignition

With this type of ignition system, a glow bar will light the oven burner. The oven will not operate during a power failure or if the oven is disconnected from the wall outlet.

NOTE: A lighted match will not light the burner. No attempt should be made to operate oven during a power failure.

OVEN VENT

The oven vent is located at the base of the backguard on freestanding ranges and across the back of the cooktop on slide-in ranges. When the oven is in use, this area may feel warm or hot to the touch.

To prevent baking problems, do not block the vent opening in any way. Also, do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

COOLING FAN, if equipped

Slide-in ranges feature a cooling fan which automatically turns on whenever the oven is set for a broiling or cleaning operation. The fan will also turn on during some baking operations. When the oven is turned off and has cooled, the cooling fan will automatically turn off.

USE OF ALUMINUM FOIL

Do not cover the oven bottom or an entire rack with foil or place foil directly under cookware. To catch spillovers, place a piece of foil a little larger than the pan on the rack below the pan. For ranges with one rack, it will be necessary to place the foil directly under the utensil. Cut a small opening in the foil to allow heat to the bottom of the pan. This is especially important when baking pies.

OVEN CHARACTERISTICS

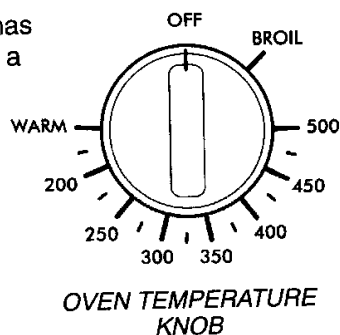
Because each oven has its own personal baking characteristics, do not expect that your new oven will perform exactly like your previous oven. You may find that the cooking times, oven temperatures, and cooking results differ somewhat from your previous range. Allow a period of adjustment. If you have questions concerning baking results, please refer to pages 11, 12 and 21 for additional information.

OVEN TEMPERATURE KNOB

The Oven Temperature knob is used to select and maintain the oven temperature. Push in and turn this knob just to the desired temperature. To provide accurate oven temperatures, do not turn the knob to a higher temperature and then back to the desired temperature. Turn this knob to OFF whenever the oven is not in use.

After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal and no gas escapes during this delay.

The oven temperature is maintained by cycling the oven burner on and off.



HOW TO SET OVEN TO BAKE OR ROAST

1. When cool, position the rack in the oven.
2. Push in and turn the Oven Temperature knob to the desired temperature.

Selecting a temperature higher than desired will NOT preheat the oven any faster and may have a negative effect on baking results.

3. Place the food in the center of the oven, allowing a minimum of 1 to 2-inches between the utensil and the oven walls.

When the oven is in use, the oven vent area at the rear of the cooktop may feel warm or hot to the touch. Do not block this area or the vent opening as this may affect baking results.

4. Check the food for doneness at the minimum time in the recipe. Cook longer if necessary. Cooking time may vary from oven to oven.
5. Remove the food from the oven and turn the Oven Temperature knob to OFF.

PREHEATING

Preheating is necessary for baking. To preheat the oven, turn the Oven Temperature knob to the desired temperature and allow 10 to 15 minutes for the oven to preheat.

Selecting a higher temperature will not shorten the preheat time and may affect baking results. It is not necessary to preheat for roasting or broiling.

OVEN RACKS

Your range will feature one or two oven racks. The oven rack is designed with a safety lock-stop position to keep the rack from accidentally coming completely out of the oven when pulling the rack out to add or remove food.

CAUTION: Do not attempt to change the rack positions when the oven is hot.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops at the lock-stop position. Tilt the front end of the rack up and continue pulling the rack out of the oven.

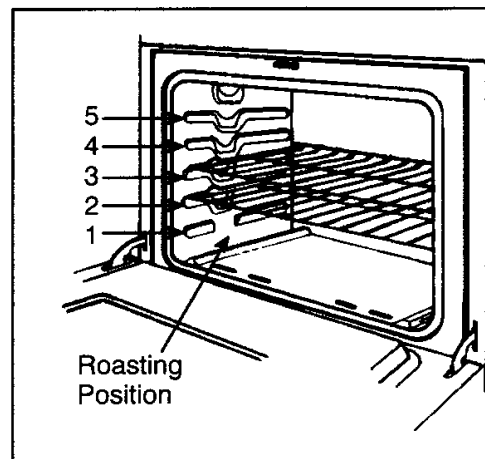
To replace: Place the rack on the rack supports and tilt the front end of the rack up slightly. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position the rack so the food is in the center of the oven. Use either rack position 2 or 3.

If cooking on two racks, use rack positions 2 and 4 for cakes and rack positions 1 and 4 when using cookie sheets. Never place two cookie sheets on one rack.

RACK POSITION CHART

RACK 5 (highest position)	For two-rack cooking. Use the upper rack position for side dishes when roasting a turkey on the lower rack.
RACK 4	Used for most two-rack baking.
RACK 3	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
RACK 2	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
RACK 1	Used for roasting large cuts of meat and large poultry, pies, souffles, or angel food cake, or for two-rack baking.
ROASTING POSITION	If your range features two racks, place both oven racks, one above the other, on the raised sides of the oven bottom. Use this position when roasting taller cuts of meat or a large turkey.



COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
<i>Cakes are uneven.</i>	<ul style="list-style-type: none"> • Pans too close or touching each other or oven walls. • Batter uneven in pans. • Temperature set too low or baking time too short. • Oven not level. • Undermixing. • Too much liquid.
<i>Cake high in middle.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Baking time too long. • Overmixing. • Too much flour. • Pans touching each other or oven walls. • Incorrect rack position.
<i>Cake falls.</i>	<ul style="list-style-type: none"> • Too much shortening or sugar. • Too much or too little liquid. • Temperature set too low. • Old or too little baking powder. • Pan too small. • Oven door opened frequently. • Added incorrect type of oil to cake mix. • Added additional ingredients to cake mix or recipe.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	<ul style="list-style-type: none"> • Incorrect rack position. • Oven door not closed properly. • Door gasket not sealing properly or properly attached to door. • Incorrect use of aluminum foil. • Oven not preheated. • Pans darkened, dented or warped. <p>For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly above another.</p>
<i>Cakes, cookies, biscuits too brown on bottom.</i>	<ul style="list-style-type: none"> • Oven not preheated. • Pans touching each other or oven walls. • Incorrect rack position. • Incorrect use of aluminum foil. • Placed 2 cookie sheets on one rack. • Used glass, dark, stained warped or dull finish metal pans. (Use a shiny cookie sheet.) <p>Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecco's Baker's Secret may require lowering the oven temperature by 25°F.</p>
<i>Cakes don't brown on top.</i>	<ul style="list-style-type: none"> • Incorrect rack position. • Temperature set too low. • Overmixing. • Too much liquid. • Pan size too large or too little batter in pan. • Oven door opened too often.
<i>Excessive shrinkage.</i>	<ul style="list-style-type: none"> • Too little leavening. • Overmixing. • Pan too large. • Temperature set too high. • Baking time too long. • Pans too close to each other or oven walls.
<i>Uneven texture.</i>	<ul style="list-style-type: none"> • Too much liquid. • Undermixing. • Temperature set too low. • Baking time too short.
<i>Cakes have tunnels.</i>	<ul style="list-style-type: none"> • Not enough shortening. • Too much baking powder. • Overmixing or at too high a speed. • Temperature set too high.
<i>Cake not done in middle.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Pan too small. • Baking time too short. <p>If additional ingredients were added to mix or recipe, expect cooking time to increase.</p>
<i>Pie crust edges too brown.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Pans touching each other or oven walls. • Edges of crust too thin; shield with foil.
<i>Pies don't brown on bottom.</i>	<ul style="list-style-type: none"> • Used shiny metal pans. • Temperature set too low. • Incorrect rack position. • Some frozen pies should be placed on a cookie sheet, check package directions.
<i>Pies have soaked crust.</i>	<ul style="list-style-type: none"> • Temperature too low at start of baking. • Filling too juicy. • Used shiny metal pans.

BAKING TIPS

Use a reliable recipe and accurately measure fresh ingredients. **Carefully follow directions** for oven temperature and cooking time. Preheat oven if recommended.

Use the correct rack position. Baking results may be affected if the wrong rack position is used.

- * Top browning may be darker if food is located toward the top of the oven.
- * Bottom browning may be darker if food is located toward the bottom of the oven.
- * When using two racks for baking, allow enough space between the racks for proper air circulation. Browning and cooking results will be affected if air flow is blocked.

Cookware material plays an important part in baking results. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

- * **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies. For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.
- * **Dark metal pan** or a **pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.
- * If using **oven-proof glassware**, or **dark pans such as Baker's Secret** reduce the oven temperature by 25°F except when baking pies or bread. Use the same baking time as called for in the recipe.

Allow hot air to flow freely through the oven for optimum baking results. Improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

- * Do not crowd a rack with pans. Never place more than one cookie sheet, one 13x9x2-inch cake pan or two 9-inch round cake pans on one rack.
- * Stagger pans when baking on two racks so one pan is not directly over another pan.
- * Allow one to two inches between the pan and the oven walls.

Check the cooking progress at the minimum time recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape from the oven; this can affect baking results and wastes energy.

If you add additional ingredients or alter the recipe, expect cooking times to increase or decrease slightly.

ROASTING TIPS

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture. Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on either of the two lowest rack positions or on the special roasting position (see page 8).

Use tender cuts of meat weighing three pounds or more. Some good choices are: Beef rib, ribeye, top round, high quality tip and rump roast, pork loin roast, leg of lamb, veal shoulder roast and cured or smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers the desired doneness.

NOTE: For more information about food safety, call USDA's Meat & Poultry Hotline at 1-800-535-4555. For cooking information write to the National Live Stock and Meat Board, 444 North Michigan Avenue, Chicago, Illinois 60611.

BROILING TIPS, if equipped

Broiling is a method of cooking tender meats by direct radiant heat. The cooking time is determined by the distance between the meat and the oven burner, the desired degree of doneness and the thickness of the meat.

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

For easier clean up, line the broiler pan with foil and spray the insert with a non-stick vegetable spray. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below.

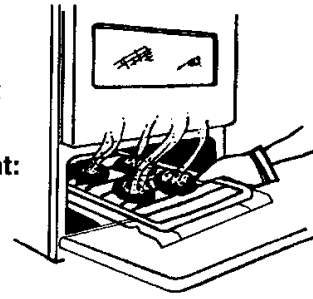
Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and spattering. Season meat after cooking.

Place the broiler rack in the correct rack position when the broiling compartment is cool. For darker browning, place meat closer to the oven burner. Place meat further down if you wish meat to be well done or if excessive smoking or flaring occurs.

See Care and Cleaning Chart on page 18 for instructions on cleaning the broiler pan and insert.

How To Set Oven To Broil:

1. Place the broiler rack with the broiler pan in the recommended position shown in the broiling chart below.

**Lower Broiler Compartment:**

If the bottom position is selected, use mitts and carefully remove the broiler pan.

2. Push in and turn the Oven Temperature knob to BROIL.

It is possible to broil longer cooking foods such as chicken at a lower temperature to prevent overbrowning and reduce splattering. Turn the knob to 400° or 450°F, rather than BROIL, for low temperature broiling.

3. Follow the suggested times in the broiling chart. Meat should be turned once about halfway through cooking.
4. Check the doneness by cutting a slit in the meat near the center to check the color.
5. After broiling, turn the oven off and remove the broiler pan.

BROIL CHART

TYPE OF FOOD	DONENESS	LOWER BROILER COMPARTMENT RACK	TOTAL TIME	WASIT LEVEL BROILING RACK	TOTAL TIME
BACON	Well Done	Bottom	LO BROIL 7 to 10 minutes	#4	BROIL 6 to 10 minutes
BEEF STEAKS 1-inch thick	Medium	Middle	BROIL 14 to 20 minutes	#4	BROIL 15 to 20 minutes
	Well Done	Middle	BROIL 16 to 25 minutes	#4	BROIL 20 to 25 minutes
CHICKEN Pieces	Well Done	Bottom	LO BROIL 30 to 45 minutes	#3 or #4	LO BROIL 30 to 45 minutes
FISH Fillets	Flaky	Middle	BROIL 8 to 12 minutes	#4	BROIL 8 to 12 minutes
Steaks, 1-inch thick	Flaky	Middle	BROIL 10 to 15 minutes	#4	BROIL 12 to 15 minutes
GROUND BEEF PATTIES 3/4-inch thick	Well Done	Middle	BROIL 14 to 18 minutes	#4	BROIL 15 to 20 minutes
PORK CHOPS 1-inch thick	Well Done	Middle	BROIL 18 to 25 minutes	#4	BROIL 20 to 30 minutes

COOKTOP

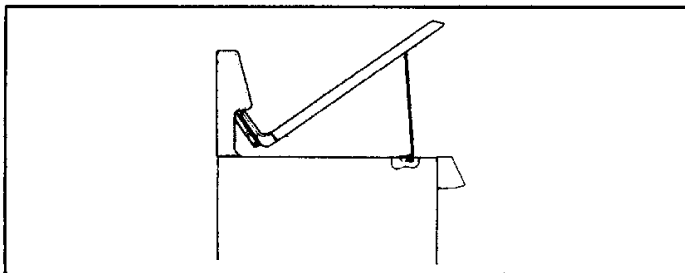
To prevent staining or discoloration, clean cooktop after each use. Wipe acid or sugar stains as soon as the cooktop has cooled as these stains may discolor or etch the porcelain.

Freestanding ranges with conventional gas burners will feature a lift-up cooktop.

The cooktop does NOT lift-up on these models:

- Freestanding range with sealed burner.
- Slide-in range with either conventional or sealed burners.

To raise the "lift-up" cooktop: When cool, grasp the front edge of the cooktop and gently lift up until the two support rods, if equipped, at the front of the cooktop snap into place.

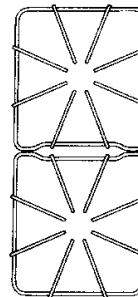


To lower the top: Hold the front edge of the cooktop and carefully push back on each support rod, if equipped, to release the notched support. Then gently lower the top into place. The support rods will slide into the cooktop frame.

BURNER GRATES

Burner grates must be properly positioned before cooking. Burner grates are durable but may gradually lose their shine due to usage and high temperatures.

When installing square grates, place indented sides together so straight sides are at the front and rear. Improper installation of the grates may result in damage or chipping of the cooktop.



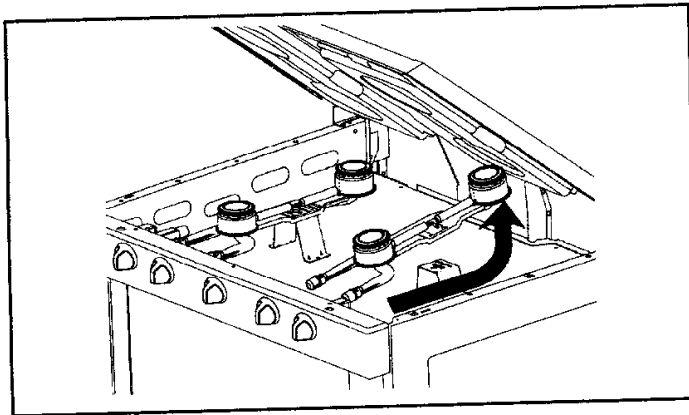
CAUTION: Do not operate a surface burner without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat from the burner flame.

CONVENTIONAL SURFACE BURNERS, if equipped

Under no circumstances are the surface burner assemblies to be taken apart for cleaning. The surface burner assembly can be removed to clean the burner box area.

Freestanding Range Only:

The two surface burner assemblies are secured in place during transportation with screws. Once the range is installed, these screws may be removed to allow quick and easy removal of the burner assemblies.



To remove: Allow the burner assembly to cool. Lift up cooktop. Grasp the burner assembly and rotate it slightly toward the left to release the two tabs on the assembly. Then lift the assembly and pull toward the back of the cooktop until the air shutter ends on the assembly release from the valves.

To replace: Insert the air shutter ends on the burner assembly over the valves and lower the assembly into place. Be sure to secure the two tabs on the burner assembly into the two slots on the burner support bracket which is mounted to the burner box bottom. (**NOTE:** If the tabs are not properly inserted into the slots, the assembly may rock and the burners may not light properly.)

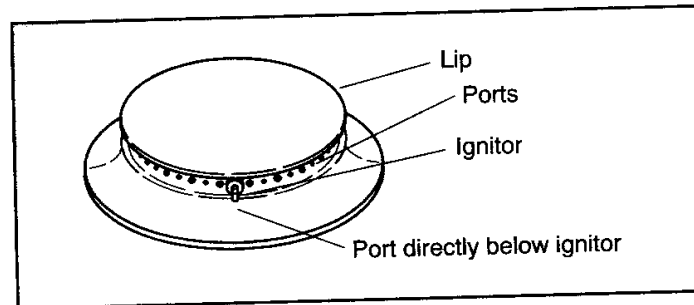
SEALED SURFACE BURNERS, if equipped

The porcelain on the burner is durable but may gradually lose its shine due to usage and high temperatures.

The sealed surface burners are secured to the cooktop and are NOT designed to be removed by the consumer.

Select models feature two special SUPER HIGH SPEED sealed burners located at the right-front and left-rear. Use these burners to quickly bring water to a boil and when using larger pans. See information on rating plate, located on the lower range front frame behind the broiler door or lower panel, to determine if your appliance features these burners.

Clean burner cap after each use especially if a spillover occurs. A soiled burner may result in improper ignition or an uneven flame. When cleaning the sealed surface burner, use care to prevent damage to the ignitor. If a cleaning cloth should catch the ignitor, it could be damaged or broken.



The surface burner will not light if the ignitor is damaged, broken, soiled or wet. The burner will also not light if the ports, especially the small port located directly below the ignitor, are blocked. See page 20 for cleaning instructions.

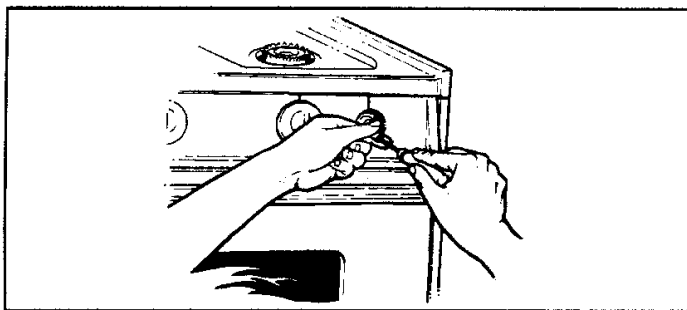
NOTE: When one surface burner is turned to the LITE position, all four ignitors will spark. Once the burner lights, turn the knob to the desired flame size.

PROPORTIONAL VALVE ADJUSTMENT

Proportional valves have an adjusting screw located inside the valve stem. Valves that do not have this screw can not be adjusted.

The LO setting should produce a stable flame when turning the knob from HI to LO. On **conventional** surface burners, the flame should be 1/8-inch tall or lower and must be stable on all ports on LO setting. For **sealed** surface burners, the flame should extend to the outer edge of the lip on the burner cap on the LO setting.

To adjust: Operate burner on HI for about 5 minutes to preheat the burner cap. Turn the knob back to LO; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust the flame size by turning the adjustment screw in either direction.



The flame must be of sufficient size to be stable on all burner ports. If the flame adjustment is needed, adjust **ONLY** on the LO setting. Never adjust flame size on a higher setting.

OVEN WINDOW, if equipped

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

OVEN DOOR

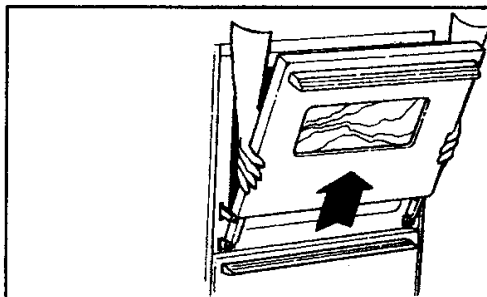
Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door or cause serious injury to the user.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

Do not attempt to open or close the door until the door is completely seated on the hinge arms. Never turn on the oven unless the door is properly in place. When baking, be certain the door is completely closed. Baking results will be affected if the door is not securely closed.

CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

To remove lift-off door: When the door is cool, open the door to the "stop" position (opened about 6 inches) and grasp the door at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.

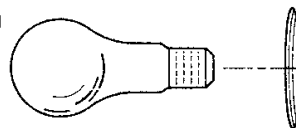


To replace door: Grasp the door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until it is completely seated on the hinges.

OVEN LIGHT, if equipped

Before replacing the light bulb, **DISCONNECT POWER TO THE RANGE.** Be sure the bulb is cool. Do not touch hot bulb with a damp cloth as the bulb may break.

To turn on oven light: Push in the rocker switch located on the backguard or on the manifold panel.

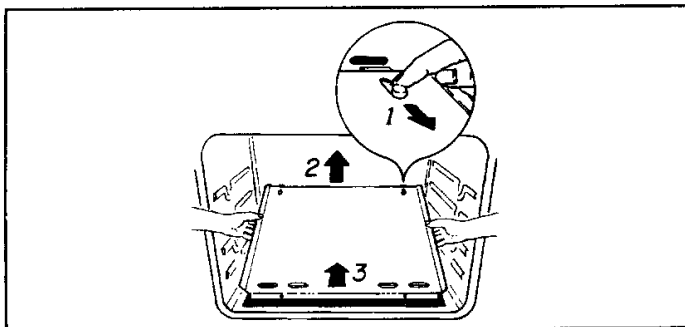


To replace oven light: Be sure the bulb is cool. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb.

Replace with a 40 watt appliance bulb and reconnect power to the range. Reset the clock.

OVEN BOTTOM

Protect the oven bottom against excessive spills, especially acid or sugary spills, as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place utensils or aluminum foil directly on the oven bottom.

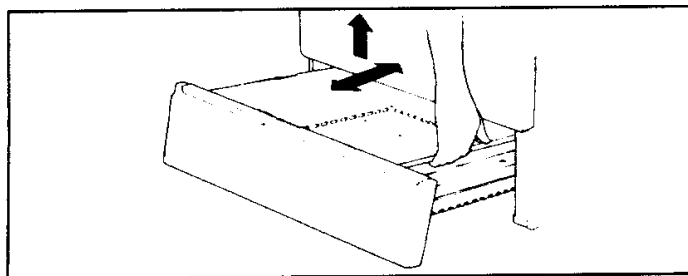


To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven. Lift the rear edge of the oven bottom slightly. Then slide it back until the front edge of the oven bottom clears the oven front frame. Remove the oven bottom from the oven.

To replace: Fit the front edge of the oven bottom into the front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom into place.

STORAGE DRAWER

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.



To remove: Pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out.

To replace: Fit the rollers located at the ends of the drawer glides into the rails on the range. Lift up drawer front and gently push in to first stop position. Lift up drawer again and continue to slide drawer to the closed position.

LOWER PANEL, if equipped

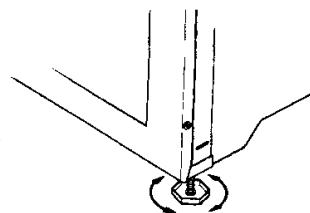
Ranges that do not feature a lower broiling compartment will have a panel in place of the broiler door. This panel must be removed to access the rating plate located on the lower range front frame. The rating plate contains the model and serial numbers for your appliance.

To remove panel: Grasp the bottom corners of the panel. Then lift the panel up and away from the range.

To replace panel: Align the four slots on the panel with the four screws on the range front frame. Then lower the panel and push down until the panel snaps into place.

LEVELING LEGS

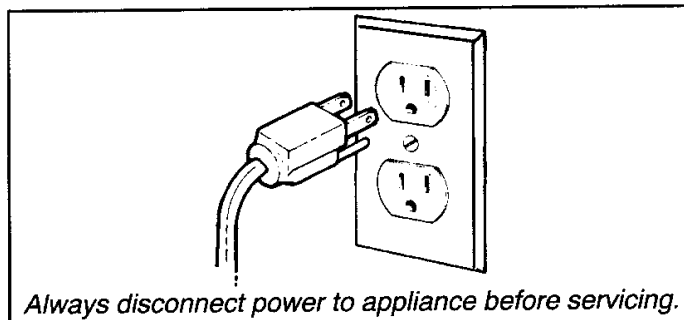
Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner at the base of the range. Level by turning the legs.



To prevent range from accidentally tipping, range should be secured to the floor by sliding a rear leveling leg into the anti-tip bracket supplied with the range.

ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

ABOUT CLEANING PRODUCTS

Read and carefully follow the manufacturer's instructions. Test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished or shiny metal or plastic surfaces, and painted surfaces.

Glass Cleaners – Bon Ami, Cinch, Glass Plus, Windex.

Dishwashing Liquid Detergents – Dawn, Dove, Ivory, Joy.

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

Non-Abrasive Cleaners – Bon Ami, paste of baking soda and water.

Mildly Abrasive Powder or Liquid All Purpose Cleansers – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub, Elco Cleaner Conditioner.

Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges – Chore Boy Plastic Cleaning Puff, Scrungie Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen Sponge.

Abrasive Scouring Pads – S.O.S., Brillo Steel Wool Soap, Scotch-Brite Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)



CAUTION

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- If a part is removed, be sure it is correctly replaced.
- **To prevent staining or discoloration, clean appliance after each use.**

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked enamel or painted <ul style="list-style-type: none"> • Backguard panels • Broiler door • Oven door • Range front frame behind broiler door • Side panels 	<ul style="list-style-type: none"> • Soap and water • Mild liquid cleaner • Glass cleaner 	<p>Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</p> <p>When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use non-abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface.</p> <p>NOTE: Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.</p> <p>NOTE: Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.</p>
Broiler pan and insert	<ul style="list-style-type: none"> • Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher 	<p>Remove from broiling compartment after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.</p> <p>NOTE: For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.</p>
Burner box	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner 	<p>Burner box, for freestanding ranges with conventional burners, is located under lift-up cooktop. Clean frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean remove grates and surface burners and clean with soap and water, rinse and dry. NOTE: Cooktop does not lift up on these models: freestanding range with sealed burner cooktop and slide-in ranges.</p>

CLEANING INSTRUCTIONS

TO CLEAN COOKTOP

1. Clean cooktop with caution - if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
2. To clean area below cooktop lift cooktop and wipe clean with soap & warm water.

TO CLEAN WINDOWS

When oven is cool, use a mild, non-abrasive glass cleaning agent on damp cloth.

TO CLEAN UNIBURNER

When burner is cool, remove, clean with soap & water or place in dishwasher before returning to the range, be sure all holes and ports are open and clear of baked on food. To open holes scrub with soap & water and nylon brush. Dry thoroughly before returning uniburner to your range.

PORCELAIN OR STANDARD OVEN

PORCELAIN

Can be chipped if misused - use ammonia or a commercial cleaner. It is suggested that fruit juices, vinegar and other acid mixtures be wiped up immediately.

SOILED OVEN

1. Place 8 oz. glass or enamel container full of household ammonia in oven overnight or several hours prior to washing (this will loosen soil).
2. Wash with warm soapy water.
3. Scour stubborn areas.
4. Rinse thoroughly with clean water.

DAILY MAINTENANCE

Warm soapy water in a slightly warm oven (not hot) - will remove spills immediately after spillover (a fine steel wool can be used on stubborn areas).

HEAVY BUILDUP OR LARGE SPILLOVERS

1. Follow directions on can of commercial cleaner.
2. Rinse thoroughly with one tbsp. vinegar in one cup of water.

NOTE: Protect metal trim with masking tape.
DO NOT MIX CLEANING AGENTS.

CLEANING INSTRUCTIONS

CONTINUOUS CLEAN OVEN

CONTINUOUS CLEAN

A continuous clean oven has a very special finish. It will be slightly rough to the touch and if it were magnified, you would see many peaks and valleys. This polycrystalline surface allows grease, oil, and other soil to spread over its many surfaces so that more of the soil will be exposed to the air. While you cook, the heat of your oven will then oxidize or burn the soiled areas away slowly. The soiled areas will not disappear immediately. This cleaning is a gradual or continuous process.

IF SOIL IS HEAVY, you may find it necessary to operate the oven empty at approximately 400°F approximately 1 hour so the spots will lighten (some smoking may appear).

SPECIAL CLEANING INSTRUCTIONS

DO NOT USE COMMERCIAL OVEN CLEANERS OR ABRASIVES.

FOR LARGE SPILLOVERS

1. Start when oven is cool.
2. Remove all racks and cooking utensils.
3. Remove spillover by gently prying up - **DO NOT SCRAPE** - (lightly rub with plastic mesh).
4. Wash with detergent.
4. Rinse thoroughly with small amounts of clean water.
6. Blot dry with sponge or towel. **DO NOT WIPE.**

TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light.	a. power supply not connected. b. clogged burner port(s). c. surface control not completely turned to the LITE position or turned too quickly from the LITE position. d. power failure (pilotless ignition). e. on sealed burner models: Burner will not light if the ignitor is damaged, soiled, wet or if the port directly below the ignitor is blocked. f. burner assembly incorrectly installed.	a. connect power, check circuit breaker or fuse box. b. clean ports with straight pin or small paper clip. See page 20 for cleaning instructions. c. turn control to the LITE position until the burner ignites, then turn control to desired flame size. d. see page 6 to light burner during a power failure. e. clean and dry burner head. If broken or damaged, call a serviceman. f. see page 15.
Burner flame is uneven.	a. clogged burner port(s).	a. clean ports with straight pin.
Surface burner flame lifts off port or is yellow in color.	a. air/gas mixture not proper. b. no pan in place. NOTE: Lifting of flame is normal for sealed burners. Some yellow tipping with LP gas is normal and acceptable.	a. call serviceman to adjust burner. b. always place pan on grate before lighting burner. NOTE: Be sure installer properly adjusted range at time of installation.
Surface burner ignitor producing clicking sound.	a. control knob is in the LITE position. NOTE: The life of the ignition system may be shortened if the knob is left in the LITE position. b. surface control switch is moist as a result of cleaning the range. c. malfunctioning switch.	a. be sure ALL surface burner control knobs are in the OFF position or are adjusted to the desired flame setting. b. allow switch to dry then relight burner. c. call serviceman to check.
Oven burner fails to light.	a. power supply not connected. b. power failure. c. oven incorrectly set.	a. connect power, check circuit breaker or fuse box. b. oven will not operate during a power failure. c. See page 9.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
Clock and/or oven light does not work.	a. power supply not connected. b. bulb may be loose or burned out. c. malfunctioning switch, starter or ballast. d. malfunctioning clock or loose wiring.	a. connect power supply, check circuit breaker or fuse box. b. tighten or replace light bulb. c. call serviceman to check. d. call serviceman to check.

(Continued next page)

TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Moisture condensation on oven window, if equipped, when oven is in use.	<ul style="list-style-type: none"> a. it is normal for the window to fog during the first few minutes the oven is on. b. cloth saturated with water is used to clean the window. 	<ul style="list-style-type: none"> a. leave door ajar for one or two minutes to allow moisture to escape. b. use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory. <ul style="list-style-type: none"> • browning is too pale, too dark or is uneven. • food cooks unevenly. • food is underdone or overdone. 	<ul style="list-style-type: none"> a. oven not preheated or set at correct temperature. b. used incorrect rack position. c. incorrect use of aluminum foil. d. oven bottom incorrectly replaced. e. oven thermostat sensing device is out of the holding clip(s). 	<ul style="list-style-type: none"> a. preheat oven 10 to 15 minutes. b. see page 10. c. see page 8. d. replace oven bottom correctly. e. reinstall thermostat sensing device. <p>See Problem Chart on page 11 for additional information.</p>
Oven smokes excessively during a broil operation.	<ul style="list-style-type: none"> a. food too close to burner. b. meat has too much fat. c. sauce applied too early or marinade not completely drained. d. soiled broiler pan. e. broiler insert covered with aluminum foil. f. broiling compartment bottom is soiled. 	<ul style="list-style-type: none"> a. move broiler pan down one rack position. b. trim fat. c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking. d. always clean broiler pan and insert after each use. e. never cover insert with foil as this prevents fat from draining to pan below. f. clean broiling compartment.
Strong odor or light smoke when oven is turned on the first few times.	This is normal for a new range and will disappear after a few uses. Opening a window or turning on a fan will help remove the smoke and odor.	

HOW TO REMOVE RANGE FOR CLEANING AND SERVICING

Follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to the appliance.
2. Disconnect electrical supply to the appliance, if equipped.
3. Disconnect gas supply tubing to the appliance.
4. Slide range forward to disengage range from the anti-tip bracket. See the Installation Instructions for location of the bracket.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. A

qualified servicer should disconnect and reconnect the gas supply. See the Installation Instructions for gas leak test method.

To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into an anti-tip bracket supplied with the range.

WARNING: Possible risks may result from abnormal usage, including excessive loading of the oven door and of the risk of tip over, should the appliance not be reinstalled according to the installation instructions.

COOKING APPLIANCE WARRANTY

FULL WARRANTY – Parts and Labor

For **one (1) year** from the date of original purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

LIMITED WARRANTY – Parts only

For an additional **four (4) years** beyond the first year of the full warranty period – Parts listed below will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage, and transportation.

Gas sealed surface burner which fails in normal home use

Canadian Residents: The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

The specific warranties expressed above are the **only** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents or unreasonable use.
 - d. Incorrect electrical current, voltage or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to a servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

HOW TO RECEIVE WARRANTY SERVICE:

1. For authorized service, contact the dealer from whom you purchased the appliance, or call Maytag Appliances Sales Company at: **1-800-688-1120**.
2. If you are not able to satisfactorily resolve the complaint with local response, call or write to:

Maytag Appliances Sales Company
Attn: CAIRSM Center
P. O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1120
3. When requesting service, the following information will be needed:
 - a. Your name, address and telephone number.
 - b. Model and serial numbers (found on the data plate).
 - c. Name and address of dealer or servicer.
 - d. Proof of purchase date (sales receipt).
 - e. A clear description of the problem and service history.

A QUICK REFERENCE TO QUICK CLEANING

PART	CLEANING AGENT	INSTRUCTIONS
Broiler Pan & Rack	soap & water scour pad	remove the broil pan immediately after broiling, let cool slightly, sprinkle pan with soap and lay wet paper towel in it - let stand a few minutes - wash - scour if necessary - dry.
Control Knobs	mild soap & water	pull knobs off - wash gently and return to range do not soak.
Grate	soap & water steel wool	wash with soap - scour with cleanser or steel wool - dry thoroughly.
Exterior (Porcelain enamel)	soap & water dry towel	wipe up spills immediately with paper towel when surfaces are cool, wash with soap and polish with dry cloth. DO NOT use abrasive cleaners.
Glass	soap & water or glass cleaner	wash with soap, polish with dry cloth or wash with glass cleaner and paper towel.
Metals	soap & water chrome cleaner	wash, rinse, then polish with dry cloth - DO NOT use abrasives or other cleaners.
Interior (standard clean)	soap & water commercial oven cleaner or scouring powder	use a small glass of household ammonia - let stand overnight inside your oven - then clean with soap and water or use a cleaner following instructions on can - use the scouring pad on stubborn soil - rub gently - rinse and wipe thoroughly with one tbsp. vinegar to one cup of water - DO NOT MIX CLEANERS.
Continuous Clean	detergent ex. 409, Fantastic Janitor in a Drum	do not scrape - oven is always burning off soil - if areas are heavily soiled, run over to lighten spots or wash with detergent and plastic scouring pad - DO NOT USE ABRASIVE rinse and blot dry.
Self Clean	high heat	lock in place according to direction in this manual set selector and thermostat - oven will clean itself - wipe out ashes with damp cloth sponge.
Silicone Rubber Door Gaskets (standard & continuous clean).	soap & water	wash with soap - rinse thoroughly. DO NOT REMOVE.
Braided Gaskets (self-clean)		DO NOT CLEAN.
Oven Vent	soap & water	not removable - wash in place.
Racks	soap & water commercial cleaner	wash and rinse - commercial cleaners can discolor your racks - test before using.
Broil Drawer (not on self clean)	soap & water	remove drawer - wash in soap and water - DO NOT USE ABRASIVE.
Uniburner	soap & water	remove uniburner - wash in soap and water or dishwasher. Use small wire to reopen holes for flame.

HANDY HINTS

CONSERVING ENERGY

1. Choose medium weight metal cookware with flat bottoms, straight sides and fitted covers.
2. The size of the pan should completely cover the heated portion of your surface element. On gas ranges, adjust your flame to pan size.
3. Preheat pans only when recommended and then save energy by using the pan immediately.
4. Use the least amount of liquids or fats to shorten cooking time and retain the most vitamins and minerals.
5. Start foods on higher heat then turn them down or off during the remainder of the cooking time.
6. Properly used cooktop elements or burners are more efficient than your oven - use them when applicable.
7. Heat the pan - not the air! Always place the utensil on surface element or burner grate before turning it on and turn it off. Use residual heat from the pan to finish cooking before removing pan.
8. Use only refrigerated or room temperature foods when cooking. Thaw frozen foods before cooking.
9. During cooking or baking, avoid frequent door openings or lid lifting, as it results in loss of heat and unsatisfactory results.
10. Cook more than one item together - potatoes, vegetables, etc. can be cooked with the main dish.
11. Do your baking directly after an oven meal to avoid reheating the oven.
12. Whenever possible use covers while cooking to retain heat.

**SAVES
YOU
MONEY**

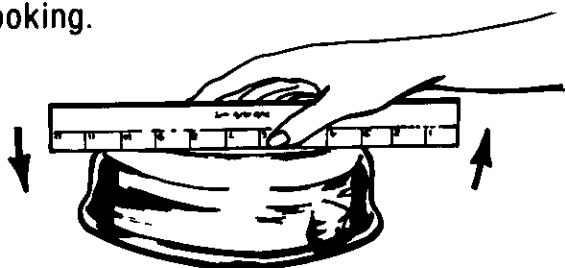


IMPROVE COOKING PERFORMANCE

SURFACE COOKING

COOKING UTENSILS

1. Flat bottom utensils are the best and most efficient in using the heat from the cooktop (check for flatness by rotating a straight edge ruler on the bottom of the pan, checking for dips or unevenness as you rotate). Uneven utensils cause slow uneven cooking.



2. Medium weight utensils are best suited for cooking because they heat evenly and quickly. They are also light weight and easy to handle even when full. Sauce pan and broiler information listed below.

Aluminum is moderately priced, light-weight, and a good conductor of heat. The heavier the gauge (thickness), the more durable. Aluminum may stain from mineral in water and in foods.

Stainless steel is exceptionally durable, easy to clean, and doesn't react with foods or detergents. Because stainless steel alone is a relatively poor conductor of heat, it is usually combined with other metals to provide more even heat distribution.

Cast iron is heavy to handle, but durable and inexpensive. Cast iron heats slowly and retains heat well. It tends to rust and also to discolor eggs and foods containing acid such as wine or vinegar.

Copper is good looking, very expensive, and an excellent conductor of heat. It

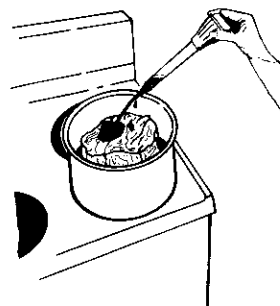
should be heavy gauge and lined with another metal.

Glass ceramic's chief advantage is its multiuses; it can go from freezer to top of range or oven to table.

3. The correct heat setting for each utensil is very important for good results - check your cookware directions for recommended heat setting for each pan.
4. Utensils should have tightly secured handles made of a heat resistant material - they should be free of rough edges, cracks, wells, etc. that would make them hard to clean.
5. Tea pots may have a ledge or rim around the bottom. If this ledge extends over the heating element, or grate it can overheat and damage the porcelain top and heat element or grate.

METHODS

Baste - To moisten food while it cooks, so that the surface doesn't dry out and flavor is added. Melted fat, drippings, sauce and fruit juice are the liquids generally used.



Blanch - To cook a few minutes in boiling water either to help loosen the skin from some foods, or as a stop in preparing vegetables for freezing.

SURFACE COOKING

Boil - To cook food over high heat in liquid in which bubbles rise constantly to the surface and break.

Braise - To cook food over low heat in a small amount of liquid in a covered pan. (Food may or may not be browned first in a small amount of fat).

Caramelize - To stir in skillet over low heat until it melts and develops characteristic flavor and golden-brown color.

Deep-fry - To cook food in hot fat deep enough for food to float on it.

Fry - To cook food over high heat in a small amount of fat. See also deep-fry, pan-fry, saute.

Pan - To cook, covered, in very small amount of liquid.

Pan-broil - To cook food, uncovered, over high heat on ungreased or lightly greased hot surface, pouring off accumulating fat.

Pan fry - To cook food over high heat in a small amount of fat.

Parboil - To boil until partially cooked, usually before completing cooking by another method.

Poach - To cook food over low heat in simmering liquid.

Pressure-cook - To cook in steam under high pressure, using a special saucepan.

Saute - To brown quickly in a small amount of fat, with frequent turning. Used as a verb meaning to fry in a small amount of fat.

Sear - To brown the surface of meat by the short application of intense heat. Meat is seared for the purpose of developing flavor and improving appearance.

Scald - To heat liquid just to below the boiling point.

Simmer - To cook food over low heat in a liquid just below the boiling point in which bubbles form slowly and collapse just below the surface.

Steam - To cook food on a rack or in a colander in a covered pan over steaming hot water.

Stew - To cook food over low heat in a simmering liquid.

Stir-fry - To cook sliced food quickly Chinese-style in a skillet or wok.

BAKING

UTENSILS

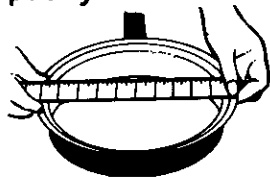
1. Use the size utensil recommended in the recipe - **DO NOT** over or under fill the utensil. Always allow for expansion of foods or liquids.

HOW TO MEASURE PANS

Be sure your pans are the kind and size specified in the recipe. The size of some cookware is expressed in liquid measurement at its level full capacity.

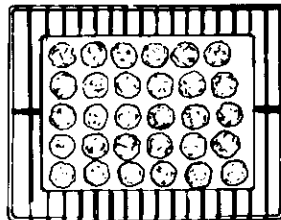
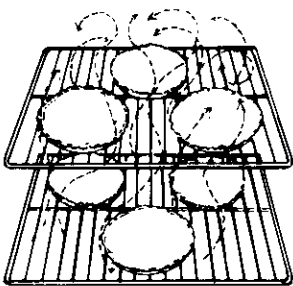


Measure top inside of bakeware for length, width or diameter; measure perpendicular inside for depth.



Sizes for skillets or frypans and griddles are stated as the top outside dimensions, exclusive of handles.

2. When using more than one utensil in oven, stagger them on the same rack or on two racks so that one is not directly below the other - make sure that the pans do not touch and are at least 1½ to 2 inches away from the oven walls and other pans.



NUMBER OF PANS	RACK POSITION	PLACEMENT
1	2 or 3	center
2	2 or 3	opposite corners and at least 1½ to 2 inches apart.
3 - 4	2 or 3	opposite corner on two racks so that no pan is above or below the other.

3. Choose the correct utensil for what you are baking.
 - a. Shiny utensils - reflect heat the best and will produce a light even crust on cakes and pies.
 - b. Rough, dark or dull utensils - absorb heat and will produce a heavier, darker crust.
 - c. Glass utensils - absorb heat - you should turn your oven down 25° lower than the suggested temperature when using glass - they produce a heavier crust.

METHODS

Bake - To cook by dry indirect heat until food begins to brown or dry the exterior surface and interior has reached desired temperature.

Defrost or Thaw - To melt ice crystals from frozen foods by placing in a warm oven.

- a. Place in deep pan to catch run-off.
- b. Place in 150°F oven (most foods defrost approximately four times faster than at room temperature).
- c. Cook foods immediately after defrosting.
- d. **NEVER** refreeze.

Roast - To bake slowly, (at approximately 325°F) tender cuts of meats, in an uncovered pan.

- a. Calculate cooking time per pound.
- b. Set meat fat side up so it will baste itself.
- c. Place on lowest shelf.
- d. Insert meat thermometer to measure internal temperature.
- e. Allow meat to stand 15-20 minutes, before carving. The internal temperature will rise 5°F during standing time.

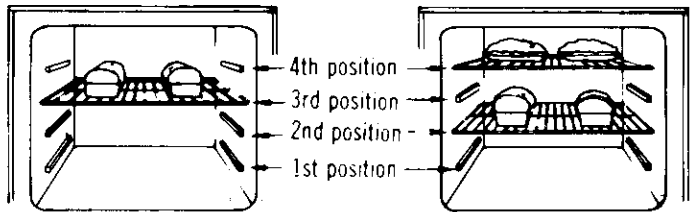
BAKING

RACK POSITIONS

It is important to cook foods on the proper rack.

- * Check rack position before any baking.
- * Always change racks while oven is cold.

HIGHEST 4th position
MED. HI 3rd position
MED. LOW 2nd position
LOWEST 1st position



TYPE OF BAKING	RACK POSITION	REASON
Angel food	#1	Heat must be able to deflect to brown top.
Biscuits, cookies	2 or 3	Middle position allows for the most circulation and even heating.
Cakes - casseroles	2 or 3	
Frozen pies	on cookie sheet #1	Heat must be able to deflect to brown top crust.
Muffins and breads	2 or 3	Middle position allows most circulation and even heating.
Roasting	2 or 3	
Turkey or large roast	1	Allows easy access for basting.

ROASTING CHART

(OVEN TEMPERATURE 325°)

CUT	APPROX. WEIGHT	APPROX. MIN. PER LB.	INTERNAL MEAT TEMP.
Rib	6 to 8 pounds	23 - 25 27 - 30 32 - 35	140 Rare 160 Med. 170 Well
Boneless Rib	4 to 6 pounds	26 - 32 34 - 38 40 - 42	140 160 170
Rolled Rump (high quality)	4 to 6 pounds	25 - 30	150 - 170
Sirloin Tip	3½ to 4 pounds	35 - 40	140 - 170
Pork (fresh) Loin	3 to 5 pounds 5 - 7	30 - 35 35 - 40	170 170
Boneless Ham	2 - 5	30 - 45	170
Cook before eating ham	Under 10 pounds 10 - 15	20 - 30 17 - 20	155 - 160 155 - 160
Pre cooked ham		14 - 18	130
Shoulder picnic ham		25 - 35	170
Lamb Leg	5 to 8 pounds	30 - 35	170 - 180
Shoulder (whole)	3 to 5 pounds	30 - 35	170 - 180
Shoulder (boned)	3 to 5 pounds	40 - 45	170 - 180
Veal			
Leg. lamb shoulder	3 to 5 pounds 6 to 8 pounds	30 - 40 25 - 35	170 - 180 170 - 180
Poultry			
Chicken	3 to 5 pounds Over 5 pounds	30 - 40 35 - 40	185 - 190 185 - 190
Turkey	6 to 16 pounds 16 to 20 pounds Over 20 pounds	20 - 25 18 - 20 15 - 18	180 - 185 (in thigh) 180 - 185 180 - 185

BROILING

UTENSILS - Broiling pan and grid (included in oven) and deep metal pan with rack.

BROILING METHOD - Broiling is a method of cooking tender foods by direct heat under the burner. Generally, the distance between the meat and the burner and broiling time regulates degree of doneness.

Any steak for broiling should be at least $\frac{3}{4}$ inch thick. Thinner cuts will be done before they are brown and should be pan broiled instead.

Veal and Pork should not be broiled; veal because it is too lean; and pork because it requires long, slow cooking to be eaten safely.

Fish needs to be brushed in oil before broiling and placed skin side down in greased broiler pan.

Chicken needs to be less than 3 lbs. and occasionally basted with fat (will need a lower rack setting).

- a. Prepare meat - remove excess fat from meat and slash remaining fat being careful not to cut into meat - this will help excess fat to drain and keeps meat from curling.
- b. Position rack so that meat will be approximately 1 inch from the broiler. If you notice

an excessive amount of smoke, the rack has been placed too close to the broiler.

- c. Turn selector dial to broil, turn thermostat dial to broil - preheat is not necessary except for charcoal exterior with rare interior (steaks) preheat 5 - 10 minutes.
- d. Broiling should be done with the oven door open on electric ovens and door shut on gas ovens.
- e. Follow suggested times on broil chart - meat should be turned once about half way through broiling time.
- f. Check the doneness by cutting slit in meat near center for desired color.
- g. Remove broiler pan immediately after broiling so that dripping will not bake on and cause messy clean up.

EASY CLEANING

Allow to cool slightly then:

1. Remove broiler pan immediately after broiling.
2. Drain drippings.
3. Sprinkle with soap and cover bottom with wet paper towel - this will soften baked on foods and make clean up easy.

BROILING CHART

The times given in the chart should be used only as a guide. Increase or decrease broiling times to suit individual taste for doneness.

FOOD	THICKNESS & QUANTITY	DONENESS	SIDE 1	MIN. COOK TIME SIDE 2	TOTAL
Bacon	8 slices	crisp more crisp	3 5	2 3	5 8
Beef Steaks	3/4"	rare medium well	5-6 7-8 10-11	3-4 3-5 6-8	8-10 10-13 16-19
Beef Steaks Frozen	1"	rare medium well	6-7 8-9 16-17	4-5 6-7 10-12	10-12 14-16 26-29
Beef Steaks Fresh	1 1/2"	rare medium well	8-9 11-12 18-20	6-8 10-12 15-18	14-17 21-29 33-38
Chicken Broiler Split & Quartered		180° internal	20 skin down	15 skin up	35
Fish Fillets Fresh Frozen	1" 1"		6-7 8-9	4-5 5-7	10-12 13-16
Hamburger Fresh	1/2"	rare medium well	5-6 6-7 9-10	4-5 4-5 5-6	9-11 10-12 14-16
Hamburger Frozen	1/2"	medium	9-10	5-6	14-16
Ham slice precooked	3/4"	150-160 internal	9-10	7-8	16-18
Lamb Chops Fresh Frozen	3/4"	medium well medium	6-8 8-9 8-9	3-5 6-7 6-7	9-13 14-16 14-16
Liver-Fresh	1/2" - 3/4"		4	3-4	7-8
Lobster Fresh	7 oz.		shell up 7-8	shell down 6-7	13-15
Frozen			14-16	11-12	25-28

COOKING TERMS

BAKING POWDER - A leavening agent which makes foods rise when they are baked. It is a combination of baking soda, a dry acid or acid salt and starch or flour. The acid ingredient reacts with the baking soda to produce gas bubbles in the mixture. Double-acting baking powder produces gas bubbles twice: first during mixing and second during baking.

BAKING SODA - An essential ingredient of baking powder, may be used alone as a leavening agent in mixtures containing an acid ingredient such as buttermilk or in combination with baking powder. Mixtures containing baking soda should be baked as soon as mixed, since the soda starts to react as soon as it comes in contact with the liquid.

BARBECUE - To roast or broil food on a rack or spit over coals, or under a heat unit. The food is usually brushed with a highly seasoned sauce during the last of the cooking time.

BATTER - A mixture of fairly thin consistency, made of flour, liquid and other ingredients.

BEAT - To make a mixture smooth with rapid, regular motion using a wire whisk, spoon, hand beater or mixer. When using a spoon, the mixture should be lifted up and over with each stroke.

BLEND - To mix thoroughly two or more ingredients; or to prepare food in blender until pureed, chopped, etc., as desired.

BREAD - To coat with bread crumbs, cracker crumbs or cornmeal. Food may first be floured, then dipped in beaten egg or other liquid to help crumbs to adhere.

BROIL - To cook food by direct heat on a rack or spit.

BRUSH WITH - To use a pastry brush to spread food lightly with liquid such as salad oil, melted fat, milk, heavy cream or beaten egg.

CHOP - To cut food into small pieces with a knife, blender or food processor.

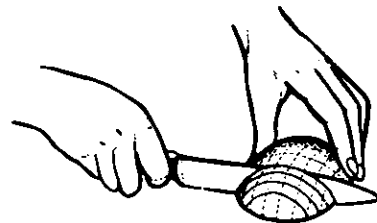
COAT - To sprinkle food with, or dip it into, flour, sauce, etc., until covered.

CUBE -

1. To cut food into small cubes (about ½ inch).
2. To cut surface of meat in checkered pattern to increase tenderness by breaking tough meat fibers.

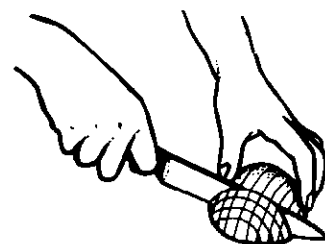
CUT IN - To distribute solid fat in flour or flour mixture by using pastry blender or two knives scissor-fashion until flour-coated fat particles are of desired size.

DICE - To cut food into very small pieces (about 1/4 inch).



DICING AN ONION - Cut onion in half lengthwise, with cut side down, cut onion crosswise in 1/4 inch thick slices.

Hold onion firmly and give quarter turn; cut in 1/4 inch pieces. Repeat with other onion half.



TERMS

DRAW - To remove entrails from, and clean, poultry or game. Drawn fish are whole fish that have been cleaned (eviscerated) but not boned.

DOT - To scatter bits, as of butter or margarine, over surface of food.

DREDGE - To cover or coat food, as with flour, cornmeal, etc.

DRESS - To mix salad or other food with dressing or sauce.

DRIPPINGS - Fat and juice given off by meat or poultry as it cooks.

FLAME - To ignite warmed alcoholic beverage poured over food. Also known as flambe.

FLOUR - 1. *All-purpose*. Made from a variety of wheats, it produces good results for a wide variety of baked goods. *Whole-wheat flour* is milled from the entire wheat kernel while *rye flour* is milled from the rye kernel. *Cake flour* is milled especially for cakes and other light baked products. For best results always use the flour called for in the recipe. In recipes calling for all-purpose and whole wheat or rye, a certain proportion of all-purpose to the other flour is needed for best results; so don't substitute flour. 2. To coat lightly with flour.

FLUTE - To make decorative indentations.

FOLD IN - To combine delicate ingredients such as whipped cream or beaten egg whites with other foods by using a gentle, circular motion to cut down into the mixture, slide across the bottom of the bowl to bring some of the mixture up and over the surface.

FONDUE - Most often a dish of hot melted cheese and wine, into which bread is dipped and then eaten. For meat fondues, at the table, cubes of meat are dipped in hot fat to cook,

then into a choice of sauces. Dessert fondues include chocolate or other sauces for dipping chunks of poundcake or fruit. The term also denotes a baked main dish made with cheese, milk and bread.

GELATIN - Available as unflavored and fruit-flavored. They are not interchangeable.

GLACE - 1. Glazed, as with a frosting. 2. Frozen.

Glaze. 1. To coat with a glossy mixture. 2. Concentrated stock used to add flavor.

GRATE - To rub food on a grater (or chop in blender or food processor) to produce fine, medium or coarse particles.

GRATIN - A French term defining a brown crust formed by baking or broiling bread crumbs, cheese, butter or a mixture on top of a casserole or other dish.

GREASE - To rub surface of dish or pan with fat, to keep food from sticking.

GARNISH - To add a decorative touch to food, as with parsley, croutons or prepared vegetables.

GRILL - To cook food on a rack by direct heat; also the appliance or utensil used for this type of cooking.

GRIND - To reduce to particles in food grinder, blender or food processor.

KNEAD - To work a food mixture (usually dough) with a press-fold motion.

LUKEWARM - At a temperature of about 95°F. Lukewarm food feels neither warm nor cold when in contact with inside of the wrist.

MARbled - Term used to describe meat with visible fat running through the lean.

TERMS

MARGARINE - Comes in several forms. Regular margarine with 80 percent fat is interchangeable with butter in recipes.

MARINADE - A seasoned liquid, in which food is soaked to enhance flavor.

MARINATE - To soak in a marinade.

MEAT TENDERIZER - Papain from natural tenderizers such as papaya is used to soften meat tissue. It is usually sprinkled on the meat before meat is cooked.

MERINGUE - Mixture of stiffly beaten egg whites and sugar. Also the cooked soft mixture on desserts or the cooked "hard" mixture as a dessert shell.

MINCE - To cut into very small pieces, using knife, food grinder or blender, or food processor.

PEEL - To remove outer covering of foods by trimming away with knife or vegetable peeler, or by pulling off.

POT-ROAST - To cook large pieces of meat or poultry by braising; also certain meat cuts.

PREHEAT - To heat oven to desired temperature before putting food into bake.

PUNCH-DOWN - To deflate a risen yeast dough by pushing it down with the fist.

PUREE - 1. A thick mixture made from a pureed vegetable base. 2. To press food through a fine sieve or food mill, or to blend in blender or food processor to a smooth, thick mixture.

PIT - To remove seed from whole fruit.

SCORE - 1. To cut shallow slits in surface of food to increase tenderness or to prevent fat covering from curling. 2. To decorate.

SHRED - To cut food into slivers or slender pieces, using a knife or shredder.

SHUCK - To remove meat of oysters, clams, etc. from their shells or to remove the husk from corn.

SKIM - To remove fat or scum from surface of food.

TOSS - To mix foods lightly with a lifting motion, using two forks or spoons.

TRUSS - To secure poultry with string or skewers, to hold its shape while cooking.

VINEGAR - An acid liquid used for flavoring and preserving. Among the types: Cider vinegar, made from apple juice, has a mellow fruit flavor; distilled white vinegar, usually made from grain alcohol; herb vinegars flavored with herbs; and red or white wine vinegars which also may be flavored with garlic.

WHIP - To beat rapidly with mixer, wire whisk or hand beater, to incorporate air and increase volume.

YEAST - Micro-organisms that produce carbon dioxide and alcohol from carbohydrates to cause baked goods to rise, fruits to ferment, etc.

EQUIVALENT MEASURES

Dash	2 to 3 drops or less than 1/8 teaspoon
1 tablespoon	3 teaspoons
1/4 cup	4 tablespoons
1/3 cup	5 tablespoons plus 1 teaspoon
1/2 cup	8 tablespoons
1 cup	16 tablespoons
1 pint	2 cups
1 quart	4 cups
1 gallon	4 quarts
1 peck	8 quarts
1 bushel	4 pecks
1 pound	16 ounces

BAKING PAN EQUIVALENTS

4 - CUP BAKING DISH:

9 inch pie plate
 9 x 1 1/4 inch layer cake pan
 7 3/8 x 3 3/8 x 2 1/4 inch loaf pan

6 - CUP BAKING DISH:

8 or 9 x 1 1/2 inch layer cake pan
 10 inch pie plate
 8 1/2 x 3 1/8 x 2 2/8 inch loaf pan

8 - CUP BAKING DISH:

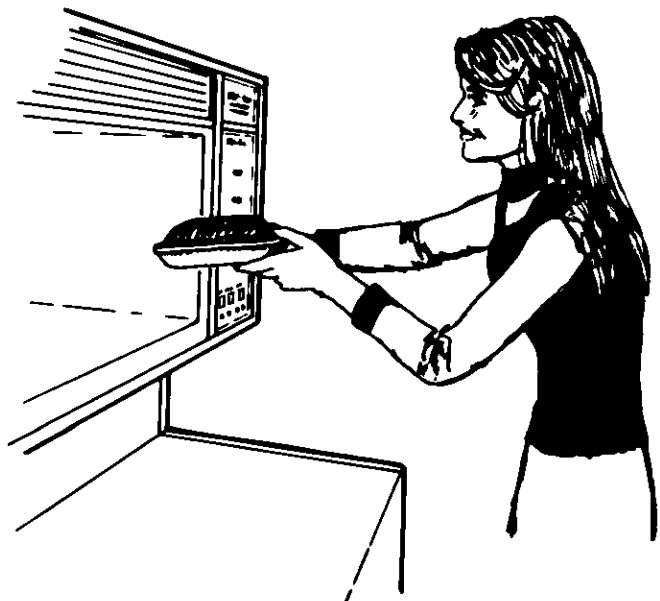
8 x 8 x 2 inch square pan
 11 x 7 x 1 1/2 inch baking pan
 9 x 5 x 3 inch loaf pan

10 - CUP BAKING DISH:

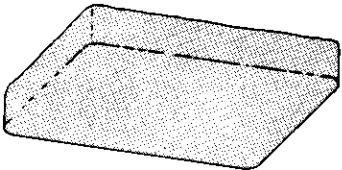
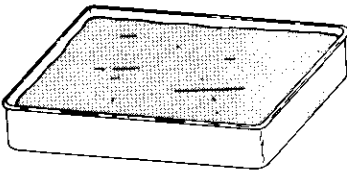

9 x 9 x 2 inch square pan
 11 3/4 x 7 1/2 x 1 3/4 inch baking pan
 15 x 10 x 1 inch jelly roll pan

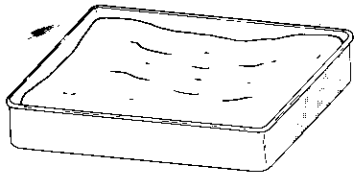
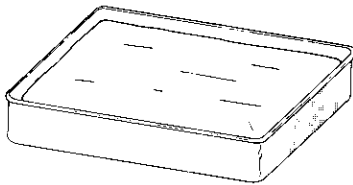
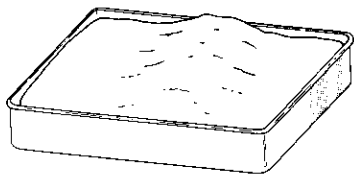
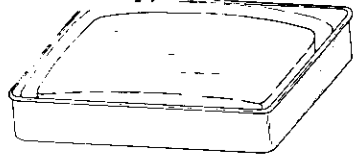
12 - CUP BAKING DISH AND OVER:

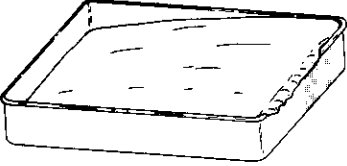
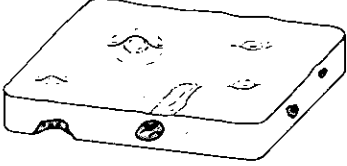
13 1/2 x 8 1/2 x 2 inch glass baking pan - 12 cups
 13 x 8 x 2 inch metal baking pan - 15 cups
 14 x 10 1/2 x 2 1/2 inch roasting pan - 19 cups



CAUSE & CORRECTION

PROBLEM	CAUSE	CORRECTION
BROWNING: Uneven bottom browning	1. Dented or warped pan. 2. Oven not preheated. 3. Range not level.	1. Use even bottomed pan. 2. Preheat to desired temp. before adding food. 3. Adjust leg levelers (see Use and Care).
Too brown on bottom 	1. Improper rack placement. 2. Oven door has been opened too often. 3. Oven not preheated. 4. Pans touching walls or other pans. 5. Warped, dark or dull finished pan (include glass).	1. Check for correct rack position before starting while oven is cold. 2. Open door only after food has been baked for shortest recommended baking time. 3. Preheat to desired temp. before adding foods. 4. Pans should not be closer than 1½ to 2 inches from each other or oven walls. 5. Use even bottomed, shiny pans for light browning.
Too brown on top. 	1. Oven doors open too often. 2. Overmeasuring. (fats-sugars-liquids). 3. Oven temp. too low. 4. Pan size too large.	1. Open door only after food has been baked for shortest recommended baking time. 2. Use standard measuring cups. 3. Double check recipe for correct oven temperature. 4. Use pan size recommended in recipe.
Crack on top.	1. Oven temperature too high. 2. Overmeasuring.	1. Double check recipe for correct oven temperature. 2. Use standard measuring cups.
Crumbly or dry. 	1. Oven temp. too high. 2. Over baking. 3. Over measuring.	1. Double check recipe for correct oven temp. - excess heat dries food. 2. Check foods after shortest baking time. 3. Use standard measuring cups.

PROBLEM	CAUSE	CORRECTION
Fallen 	1. Oven door opened too soon. 2. Oven temperature too low. 3. Old or too little baking powder. 4. Too much batter or too little pan. 5. Too much or too little liquid. 6. Under baked.	1. Check food only after the shortest recommended baking time. 2. Check recipe for correct oven temperature. 3. Use standard measuring utensils. 4. Use correct pan size. 5. Use standard measuring utensils. 6. Check food after shortest recommended baking time.
Flat 	1. Improper rack placement. 2. Old or too little baking powder. 3. Oven temperature too high or too low. 4. Pan too large for amount of batter. 5. Too much or too little liquid.	1. Check rack position, before starting and while oven is still cold. 2. Use standard measuring utensil. 3. Check recipe for correct oven temp. and correct type of utensil (glass utensils) require lower temperature. 4. Use recommended baking utensil. 5. Use standard measuring utensil.
Mound or peaked center 	1. Baking time too long. 2. Oven temperature too high. 3. Pan too large or too small. 4. Pans touching walls or other pans. 5. Too little liquid.	1. Check food after shortest recommended baking time. 2. Check recipe for correct oven temperature. 3. Use recommended baking utensil. 4. Pans should not be closer than 1½ to 2 inches. 5. Use standard measuring utensils.
Shrinkage (more than necessary). 	1. Baking time too long. 2. Oven temperature too high. 3. Pans touching walls or other pans.	1. Check food after shortest recommended baking time. 2. Check recipe for correct oven temperature. 3. Pans should not be closer than 1½ to 2 inches.

PROBLEM	CAUSE	CORRECTION
<p>Uneven top</p> 	<ol style="list-style-type: none"> 1. Pans touching walls or other pans. 2. Oven temperature too low. 3. Range not level. 4. Too much liquid. 5. Underbaking. 6. Undermixing. 	<ol style="list-style-type: none"> 1. Pans should not be closer than 1½ to 2 inches. 2. Check recipe for correct oven temperature 3. Adjust leg levelers (consult Use and Care Manual). 4. Use standard measuring utensils. 5. Check food after shortest recommended baking time. 6. Check recipe.
<p>Uneven texture holes and tunnels.</p> 	<ol style="list-style-type: none"> 1. Baking time too short. 2. Improper rack placement. 3. Not baking immediately after mixing. 4. Oven temperature too high. 5. Too much baking powder. 6. Undermixing. 	<ol style="list-style-type: none"> 1. Check foods after shortest recommended baking time. 2. Check rack position before starting and while oven is cold. 3. Always bake immediately. 4. Check recipe for correct oven temperature. 5. Use standard measuring utensils. 6. Use standard measuring utensils.

SERVICING

BEFORE YOU CALL A SERVICE TECHNICIAN CHECK THE FOLLOWING

SOME OR NONE OF YOUR RANGE OPERATES:

- _____ Is your range plug disconnected from the electrical outlet?
- _____ Are your house fuses blown?
- _____ Is your circuit breaker tripped?
- _____ Is the range plug loose or improperly plugged?

ELEMENT WON'T HEAT: (SURFACE UNITS ONLY)

- _____ Are your elements properly in place?
- _____ Are element prongs bent or dirty?

BAKED GOODS NOT TURNING OUT:

- _____ Are your racks properly in place and in correct position for what you are baking?
- _____ Is your range level? (Check leg levelers).
- _____ Are you using the proper pan? Is it bright, not soiled or dark colored?
- _____ Have you used foil during cooking or to line your oven?
- _____ Are you using standard measuring utensils?

OVEN WILL NOT OPERATE:

- _____ Did you turn the selector and thermostat switches to correct positions?
- _____ Clocks - are knobs in correct positions? See section on clocks and timers.

OVEN LIGHT WILL NOT WORK:

- _____ Is your bulb burned out?
- _____ Is your bulb loose?

NEED SERVICE? WHEN YOUR RANGE REQUIRES SERVICE OR REPLACEMENT PARTS, CONTACT YOUR DEALER OR AUTHORIZED SERVICE AGENCY. CONSULT THE YELLOW PAGES IN YOUR TELEPHONE DIRECTORY UNDER "RANGES" FOR THE SERVICE NEAREST YOU.

BE SURE TO INCLUDE: NAME, ADDRESS, PHONE, MODEL NUMBER, SERIAL NUMBER, AND COMPLAINT. SEE WARRANTY SHEET INCLUDED WITH THIS MANUAL FOR MANUFACTURERS ADDRESS.